

Chapter 2.8

Animal By-Products

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1. Introduction

1.1 Purpose

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1.3 Category 1 ABP

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1.1 Purpose

1.1.1 Purpose

Slaughterhouses, cutting plants and other meat plants produce material that is either unfit or not intended for human consumption. The purpose of this chapter is to advise FSS staff of their role in the official controls for animal by-products (ABP).

1.1.2 Reasons for ABP control

ABP are controlled to ensure:

- they do not compromise the hygienic production of meat
- they are not inadvertently or fraudulently diverted away from the disposal route back into the food chain
- human and animal health is protected and pathogens are not inadvertently spread
- they are safely and suitably handled and disposed

1.1.3 Definition

An ABP is the entire body, part of an animal or a product of animal origin which is not intended for human consumption.

1.1.4 Not intended for human consumption

Material becomes ABP when it is not intended for human consumption or is no longer intended for human consumption. For example, material may still be fit for human consumption but have no commercial value or not be

intended for use on aesthetic grounds. **Once material becomes ABP it cannot later revert to being a foodstuff.**

1.1.5 SRM

SRM is covered in detail in chapter 2.7 on 'Specified risk material controls' and you should refer to it for guidance.

1.1.6 Categories of ABP

There are three categories of ABP:

- Category 1, which includes SRM for:
 - incineration
 - rendering
- Category 2
- Category 3

1.2 Legislation

1.2.1 Regulations

The handling and disposal of animal by-products is regulated by a number of pieces of legislation which include:

- Regulation (EC) No 1069/2009
- Commission Regulation (EU) No. 142/2011
- The Animal By-Products (Enforcement) (Scotland) Regulations 2013
- Regulation (EC) No 852/2004
- Regulation (EC) No 854/2004

1.2.2 **The animal by-products (Enforcement) (Scotland) Regulation, Regulation (EC) No 1069/2009 and Regulation (EU) No. 142/2011**

The Animal By-Product (Enforcement) (Scotland) Regulations (ABPR) apply and enforce Regulation (EC) No 1069/2009 and Commission Regulation (EU) No. 142/2011 and you will need to refer to both sets of legislation for guidance.

Together, they provide:

- the definition of ABP
- categories for ABP, (categories 1, 2 and 3)

- permitted options for disposal or future use of ABP and requirements for accompanying commercial movement documents
- a legal notice to be served for the disposal of ABP or for cleaning and disinfection of vehicles, containers or establishments
- the staining of ABP
- the storage and labelling of ABP
- the restriction of the movement of ABP which requires staining
- Registration and approval requirements for plants handling ABP

1.2.3 REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

Sets out the hygiene requirements with respect to the:

- storage
- handling
- disposal/ elimination

Of all food waste, non-edible by-products and refuse within food business

1.2.4 REGULATION (EC) No 854/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

(EC) 854/2004 requires the OV to:

- verify the FBOs continuous compliance with FBOs own procedures concerning any collection, transport, storage, handling and processing and use or disposal of ABP (including SRM)
- during inspection, check the removal, separation, staining and labelling of ABP
- declare meat unfit that fails to comply with the decisions concerning food chain information, live animals and meat

1.2.5 Starting point in the manufacturing chain and obligations

As soon as Food Business Operators generate animal by-products or derived products which fall within the scope of Regulation (EC) No 1069/2009, they must identify them and ensure that they are dealt with in accordance with the Regulation ('Starting Point').

Reference: Regulation (EC) No 1069/2009, Title I, Chapter 1, Section 2, Article 4 (1)

1.3 Category 1 ABP

1.3.1 Definition

Category 1 ABPs are defined in Article 8 of Regulation (EC) No. 1069/2009. The following are defined as Category 1 ABP. These pose the highest risk to human or animal health and include SRM:

- all SRM
- entire bodies or parts of dead animals and carcasses containing SRM at the point of disposal (unless the SRM has been removed and disposed of separately)
- all body parts, including hides and skins, of animals suspected or confirmed as being infected by a TSE
- animal material (sludge) collected from waste water drain screenings in ruminant slaughterhouses and other premises in which SRM is removed
- animals killed in the context of TSE eradication measures
- wild animals when suspected of being infected with diseases communicable to humans or animals
- products derived from animals treated with substances prohibited under EC legislation or containing residues of environmental contaminants
- mixture of Category 1 material with Category 2 material
- mixture of Category 1 material with Category 3 material

1.3.2 Examples of Category 1

The list below provides examples of the nature of Category 1 animal by-products FSS staff encounter. The list is intended for guidance and is not exhaustive:

- SRM
Reference: see chapter 2.7 on 'Specified risk material controls' for additional information
- carcasses, blood and all parts (including hide/ skin) from animals which do not prove negative for a TSE following testing
- all parts (including hides/ skins and blood) of TSE sampled carcasses disposed of prior to test results being obtained
- products suspected of containing EC prohibited non-medicinal treatments or illegal substances, such as elevated dioxin or heavy metal contaminants (but does NOT include products containing residues of permitted veterinary drugs)

- bodies of wild game animals suspected of being affected by disease communicable to humans or animals, such as foot and mouth disease or tuberculosis
- any animal material that comes into contact with SRM after it has been removed from the carcass
- whole bodies of cattle, sheep, goats, water buffalo and bison either rejected at ante-mortem inspection, or found dead on arrival, or found dead in the lairage (unless SRM has been removed at the point of disposal)

1.4 Category 2 ABP

1.4.1 Definitions

The list below provides a summary of Category 2 Animal By-Products, as detailed in Article 9 of Regulation (EC) No 1069/2009. Category 2 Animal By-Products pose a high risk to human or animal health and comprise:

- animal by-products not included in definitions for Category 1 or 3
- sludge collected from 6 mm waste water drain screenings in non-ruminant (pig and poultry) slaughterhouse
- products containing residues of authorised veterinary drugs and contaminants exceeding the permitted levels
- material imported from third countries or member states which does not comply with the veterinary requirements of the EU
- animals and parts of animals that die other than by being slaughtered for human consumption, including those killed for disease control purposes (unless these fall into Category 1)
- products of animal origin that have been declared unfit for human consumption due to the presence of foreign bodies in those products
- manure and digestive tract contents
- blood from any animal which has not passed ante-mortem inspection
- mixtures of Category 2 material with Category 3 material

Any material that does not fall into Category 1 or 3 must be treated as Category 2 material.

1.4.2 Examples of Category 2 ABP

The list below provides some examples of the nature of Category 2 animal by-products FSS staff encounter. The list is intended for guidance and is not exhaustive.

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- Any carcase, part of a carcase or offal, not containing SRM, which comes from an animal or bird which was not presented for full ante-mortem inspection, or not presented with the necessary Food Chain Information (FCI).
- Post-mortem rejects containing pathological lesions indicating disease communicable to man or animal. Examples include septicaemic carcasses, pneumonic lungs, cysticercus bovis lesions, pericarditis, muscle abscesses, septic arthritic joints, and tuberculosis lesions.
- Material collected in drain traps or screens in non-ruminant slaughterhouses, where the material is carried in waste water which is destined for discharge from the plant.
- Whole bodies of pigs or poultry either rejected at ante-mortem inspection found dead on arrival or found dead in the lairage.
- Any carcase, part of a carcase, offal or trim which is visibly contaminated by harmful materials or by contact with any unhygienic surface such that it is a risk to human or animal health. Examples include faeces, stomach contents, lubricants, condensation, rail debris, rust, faecal smears.
- Lagomorph intestines (where removed in an approved game handling establishment).
- Any meat or offal not handled or stored in accordance with hygiene regulations, which results in the meat becoming spoiled so that it is a risk to either human or animal health.
- Any meat that is unfit for human consumption or is spoiled in any way as to present a risk to human or animal health.
- Mouldy or decomposing meat or offal including discoloured contents of blown vacuum packs that may pose a risk to human or animal health.
- Any meat found to have residues of substances which may pose a risk to animal or human health.
- Note: This includes soliped carcasses which test positive for the presence of phenylbutazone.
- Blood from any animal that has not passed ante-mortem inspection (and therefore has not been slaughtered for human consumption).
- Deer carcasses where the bullet has entered through the abdomen causing bruising, bone damage and extensive contamination which has warranted rejection of the entire carcase.
- Whole bodies of small wild game either rejected at intake inspection, or found grossly contaminated in the larder prior to processing.

Reference: See chapter 5 on 'Residues' for additional information

1.4.3 Exception for pig and cattle digestive tracts intended for biogas or composting

All sections of the digestive tract which are not SRM may be consigned from the slaughterhouse for biogas or composting, without removing the digestive tract contents, in the following circumstances only:

- The OV has made checks with Animal and Plant Health Agency (APHA) that the receiving premises are approved to carry out the appropriate process.
- The gut contents do not present a risk of spreading any serious transmissible disease, Regulation (EC) No 1069/2009, Article 13(e) (ii).
- The FBO can demonstrate, to the satisfaction of the OV, that eligible intestines (not SRM), which are condemned or come from the carcase of an animal that has not passed ante or post mortem inspection, are removed and disposed of as Category 2 material

Note: In these cases, they cannot go for biogas or composting.

- Un-emptied digestive tracts that have passed ante and post-mortem inspection can be sent for biogas or composting but must be disposed of as Category 2 material. Staining is not required.

1.4.4 Digestive tract sections eligible for biogas

The table below shows the sections of the digestive tract eligible for biogas or composting provided the criteria listed on the previous page have been met.

Pigs	Entire digestive tract (stomach, small and large intestines)
Cattle	Entire digestive tract but not the last four metres of small intestine, the caecum or mesentery
Sheep	Stomach, small and large intestines, but not the ileum

1.5 Category 3 ABP

1.5.1 Definition

The list below provides a summary of Category 3 Animal By-Products, as defined in Article 10 of Regulation (EC) No 1069/2009. These may be used for the production of pet food, subject to the provisions of Regulation (EC) No 1069/2009, Article 35:

- Carcasses and parts of animals slaughtered or, in the case of game, bodies or parts of animals killed, and which are fit for human consumption in accordance with Community legislation, but are not intended for human consumption for commercial reasons.

NB: There may be cases when FBOs decide to re-direct material fit for human consumption with health/ ID mark on it for dispatch to pet food factories. OVs need to be aware that in such cases, the food grade material becomes automatically an animal by product Category 3 according to Regulation (EC) No 1069/2009, Article 10(a). The health/ ID mark should be removed before the material leaves the premise and the material should be accompanied by the appropriate animal by-products commercial documents

- Carcasses and the following parts originating either from animals that have been slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection, or bodies and the following parts of animals from game killed for human consumption in accordance with Community legislation:
 - carcasses or bodies and parts of animals which are rejected as unfit for human consumption in accordance with Community legislation, but which did not show any signs of disease communicable to humans or animals
 - heads of poultry
 - hides and skins (including trimmings and splitting), horns and feet, including the phalanges and the carpus and metacarpus bones, tarsus and metatarsus bones, of:
 - animals, other than ruminants requiring TSE testing, and
 - ruminants which have been tested with a negative result in accordance with Article 6(1) of Regulation (EC) No. 999/2001
 - pig bristles
 - feathers
- Animal by-products from poultry and lagomorphs slaughtered on the farm as referred to in Article 1(3) (d) of Regulation (EC) No 853/2004, which did not show any signs of disease communicable to humans or animals.
- Blood of animals which did not show any signs of disease communicable through blood to humans or animals obtained from the following animals that have been slaughtered in a slaughterhouse after having been considered fit for slaughter for human consumption following an ante-mortem inspection:
 - animals other than ruminants requiring TSE testing
 - ruminants which have been tested with a negative result in accordance with Article 6(1) of Regulation (EC) No. 999/2001
- Animal by-products arising from the production of products intended for human consumption, including degreased bones and greaves.

- Products of animal origin, or foodstuffs containing products of animal origin, which are no longer intended for human consumption for commercial reasons or due to problems of manufacturing or packaging defects or other defects from which no risk to public or animal health arise.
- Blood, placenta, wool, feathers, hair, horns and hoof cuts originating from live animals that did not show any signs of disease communicable through that product to humans or animals.
- Adipose tissue from animals that did not show any signs of disease communicable through that material to humans or animals, which were slaughtered in a slaughterhouse and were considered fit for slaughter for human consumption following an ante-mortem inspection.

1.5.2 Examples of Category 3

The list below provides some examples of the nature of Category 3 animal by-products FSS staff encounter. The list is intended for guidance and is not exhaustive.

- Carcasses or parts of carcasses which have passed ante and post-mortem inspection, but for commercial or other reasons are not intended for human consumption
- Examples: incised pig offal, pig spleens, stomachs and intestines from mammals or ratites empty of digestive material (except the last four metres of bovine small intestine and caecum and ovine and caprine ileum which are Category 1), bovine head meat not intended for human consumption, bovine udders from animals that have passed ante and post mortem inspection and show no sign of any disease communicable to humans or animals, provided that the udders are not contaminated to the extent that they present a risk to human or animal health, skinned young lamb heads, sheep head meat, poultry necks, poultry intestines, testicles, pig rind, bones from a cutting plant.
- Un-skinned bovine, ovine and caprine feet from animals that have passed ante mortem inspection, provided they are not contaminated to the extent that they present a risk to animal or public health.
- Un-skinned bovine ears derived from carcasses that have passed ante mortem and post-mortem inspection and are free from ear tags, infection and abscesses.
- Un-skinned young lamb heads from animals that have passed ante and post mortem inspection, and are not suspected of suffering from any disease communicable to humans or animals. Where such a suspicion exists, the heads should be skinned and inspected prior to making a decision regarding their classification.

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- Un-skinned pig heads from pigs that have been skinned rather than scalded, singed or depilated, and are from animals that have passed both ante and post mortem inspection. Such heads should show no signs of disease communicable to humans or animals, and must be visibly clean and free from contamination.
- Parts of a carcass or offal that are not permitted by the Hygiene Regulations to be used for human consumption but which are nevertheless no risk to animal or human health. Examples include livers with fluke lesions, milk spot lesions, Muellerius lung lesions, melanosis, material trimmed from the sticking point.
- Any carcass, part of a carcass or offal certified as not being produced, stored or transported in accordance with the Hygiene Regulations which consequently cannot be sold for human consumption. Examples include traceable meat with no health mark, meat stored or found over temperature.
- Meat which falls on the floor and which is rejected as unfit for human consumption for that reason.
- Trimmed fat or waste carcass meat, that having passed ante and post-mortem inspection, is not intended for human consumption.
- Fat trimmed prior to post-mortem inspection, provided this originates from animals which did not show any disease communicable through that fat to humans or animals.
- Obvious lymph nodes and nervous tissue removed during cutting of fat from bovine animals.
- Meat rejected by the producer because it no longer meets specification.
- Poultry heads and feet that have passed post-mortem inspection on the line attached to the carcass.
- Poultry heads and feet separated from the carcass prior to post-mortem inspection but which have passed ante mortem inspection.
- Material collected in drain traps or screens in non-ruminant slaughterhouses, where it is established that water is being used to transport ABPs which are exclusively Category 3 in origin, and the water is not being discharged from the establishment as waste water.
- Hides, skins, hooves/ feet, horns, pig bristles and feathers derived from animals, other than ruminants requiring TSE testing or with a negative result, that have passed ante mortem inspection.
- Heads, feet and feathers of small wild game.

1.5.3 Further examples of poultry Category 3

The following rejected meat can be treated as Category 3, provided it has passed an official post-mortem inspection point (inspection at whole-bird point is deemed sufficient and carcase can be removed at that point). Post mortem rejections caused by the slaughterhouse process (for example, machine damage, overscald, uncut, badly bled).

- Product that is not intended for human consumption even though it is fit for human consumption (runts; carcasses partially affected by abnormalities once the abnormalities are removed).
- Traumatic lesions such as bruises and fractures that are not infected.
- Carcasses affected with ascites, when such condition is proven to be caused by cardiac insufficiency.
- Carcasses contaminated by crop, upper digestive tract spillage or bile staining during the slaughter process.
- Unemptied poultry digestive tract

1.5.4 Downgrading of Category 3 material

Cat 3 material that is showing signs of decomposition whilst in storage in approved premises should not be downgraded to Cat 2 or Cat 1, but cannot be processed further. The FBO should be required to separate such material from other Category 3 material.

Reference: Regulation (EC) No 1069/2009, Article 14(d).

Enforcement: Where an FBO refuses to despatch such material from the premises, then a notice requiring the disposal of ABP under the ABP Regulations should be served by the OV. A copy of the document is at chapter 9 on 'Forms' (ENF 11/12).

1.5.5 Blood intended for human consumption

When blood is intended for collection for human consumption, the following three requirements must be observed:

- it is from animals which have passed both ante and post-mortem inspection
- a workable system is in place which allows the correlation of the blood with the carcase until post-mortem inspection has been completed
- blood from any carcase that has not passed post-mortem inspection, along with any other blood it has already been mixed with, is prevented from being despatched for human consumption

Blood from a carcase that has not passed post-mortem inspection for human consumption may still be considered Category 3 material and go for approved category 3 uses (including its use as pet food) providing the blood is derived only from:

- pigs and poultry, which have passed ante-mortem inspection, or
- ruminant animals, which have passed ante-mortem inspection and have received negative TSE test result, where appropriate

For further information and exceptions see section 1.5.6 and 1.5.7

1.5.6 Blood products of porcine origin intended for use in feed and pet food for non-ruminant species

If porcine blood is to be used for the manufacturing of blood products for feeding to non-ruminant livestock or for production of pet food (with exclusion of ruminant species)

- it is from animals which have passed ante and post mortem inspection
- or if rejected at post mortem inspection, it is not for any condition from the list below and:
 - a workable system is in place which allows the correlation of the blood with the carcase such as a multiple blood tank collection system operated in accordance with agreed protocols
 - blood from any carcase that has not passed post-mortem inspection for the reasons listed below (along with any other blood it has already been mixed with in the collection tank to which it has been identified as having been sent to) is prevented from being used for the manufacturing of blood products for feeding to livestock.

Pigs
Septic peritonitis
Septic pleurisy
Suspect pyaemia / multiple abscesses
Suspect fever / septicaemia
Tuberculosis (generalised)
Erysipelas (generalised)
Any notifiable disease

1.5.7 Blood products of ruminant origin intended for use in pet food

The conditions for blood from ruminants to be used for the manufacturing of blood products for pet food, are:

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- the blood is from animals which have passed ante and post mortem inspection
- or if rejected at post mortem inspection, it is not for any condition from the table below and:
 - a workable system is in place which allows the correlation of the blood with the carcass such as a multiple blood tank collection system operated in accordance with agreed protocols
 - blood from any carcass that has not passed post-mortem inspection for the reasons below (along with any other blood it has already been mixed with in the collection tank to which it has been identified as having been sent to) is prevented from being used for the manufacturing of blood products for pet food.

Ruminants
Septicaemia / peritonitis
Septicaemia / pneumonia
Suspect pyaemia / multiple abscesses
Septicaemia / other
Tuberculosis (generalised)
Any notifiable disease

Blood rejected for any of the conditions above, although unsuitable for the manufacturing of blood products, can still go for other Category 3 uses including manufacture of blood meal (in the case of ruminants after TSE testing clearance), providing it is processed by processing method 1 (pressure sterilisation) as set out in Chapter III of Annex IV to Commission Regulation (EU) No 142/2011.

In all circumstances, blood from animals with suspect levels of residues of authorised substances or contaminants above permitted levels is considered as Category 2 and blood from animals suspected of containing EC prohibited non-medicinal treatments or illegal substances, such as elevated dioxin or heavy metal contaminants as Category 2 also.

2. FSS role

2.1 Frequency of checks

2.1 Frequency of checks

Checks should be performed as required to verify FBO compliance.

Task	By	Recommended minimum frequency:	
		at a slaughterhouse or GHE	at a cutting plant
Identification and separation	Any FSS team member who is appropriately authorised	Daily	At audit visits or during UAI visits
Staining		Daily	
Storage		At the end of processing	
Transport and disposal		Monthly	
Records		Monthly	
Blood management		Daily when carcasses are rejected	
Checks on approval status of transporters and receiving establishments		Monthly	
Enforcement	OV or MHI when carrying out UAI in cutting plants	As required in accordance with the hierarchy of enforcement	
Audit of FBOs own procedures for ABP management	OV is responsible for the audit, but MHI may assist by collecting information	As determined by risk assessment	

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Task	By	Recommended minimum frequency:	
		at a slaughter-house	at a cutting plant or AGHE
Supervision and assistance in collection of samples for educational, diagnostic or research purposes Note: All requests for samples must be directed to the FBO as the owner of the product	OV or MHI	This work should only be completed where authorised by FSS Veterinary Manager FSS can assist in collection of samples providing this does not require additional time or cause lapses in the normal controls	This work should only be completed where authorised by FSS Veterinary Manager

Dependent on the outcome of the checks and inspections, the OV may use their discretion to increase or decrease the number of checks undertaken.

If the FBO is shown to be compliant with ABP requirements, it would be appropriate to reduce inspection frequencies to less than daily. If the FBO is shown to have weaknesses in their ABP controls, it would be appropriate to intensify the daily inspections.

Reduction in frequency of checks should be supported by the audit report showing no objective evidence of failure to comply with the requirements.

3. Verification procedures

3.1 Introduction

3.2 Verification and inspection guidelines for ABP

3.1 Introduction

3.1.1 Verification

During inspection the authorised FSS officer (AO) must verify the FBOs compliance in relation to the legislation, the MIG, and the Industry Guide on Edible Co-Products and Animal By-Products.

3.1.2 Verification procedure

The Red Meat Slaughterhouse Operational Report (AUD 9/1) and Poultry Slaughterhouse Operational Report (AUD 9/2) use exception reporting and should be completed whenever the AO is aware of non-compliance. The hierarchy of enforcement should be used if non-compliance is identified. ABP non-compliances should be noted in OWS ABP electronic recording application (*describe here use of OWS or see below proposed section 4.2*).

3.1.3 Audit

The AUD 9/1 or AUD 9/2 are then used to complete the Audit Report.

3.1.4 ABP and SRM

SRM is Category 1 ABP.

Any SRM non-compliance should be reported via the SRM recording system and not the ABP system using forms ABP 7-3 and ABP 7-4 and OWS ABP application.

3.2 Verification and inspection guidelines for ABP

3.2.1 Other references

The following verification and inspection guidelines are not exhaustive. Reference should also be made to both the MIG and the relevant legislation.

Note: see section 5 (of this chapter on 'Enforcement' regarding declaring meat unfit for human consumption.

3.2.2 Identification and separation

Verify that the FBO ensures that:

- all material which is ABP has been identified as ABP
- all ABP has been identified as the correct category
- any lower category ABP which has come into contact with a higher category ABP has been treated as the higher category material
- floor waste is managed suitably to reduce any risks

3.2.3 Staining

Verify the FBO ensures that:

- suitable quantities of the correct stains available for the staining of:
 - Category 1 ABP (including SRM)
 - Category 2 ABP)
- the stain is properly prepared and there are suitable facilities for its application
- the stain is applied properly
- the stain is not contaminating meat intended for human consumption
- Category 1 material containing SRM is stained with a 0.5% solution of Patent Blue V E 131

Note: See chapter 2.7 (on 'Specified risk material controls', sub-topic 3.6.1 on 'Staining of SRM' for action to take where it is suspected that the correct stain is not being used.

- Category 1 material which does not contain SRM is stained with Black PN or Brilliant Black BN, for example, wild deer carcasses affected with TB.
- Category 2 material, with the exception of blood, gut contents and green offal, is stained and:
 - every surface of the material has been evenly covered with stain of a sufficient strength to provide a dark covering
 - all pieces of Category 2 red meat weighing more than 25 kg and all poultry by-products comprising the entire poultry carcase (whether or not de-feathered or eviscerated) have had the solution applied after the surface has been opened by multiple and deep incisions

Exemption: Cat 2 or Cat 3 material placed in a container, the contents of which is mainly green offal, need not be stained, but this refers only to small quantities. Larger amounts would require staining and disposal as Cat 2 if mixed with green offal.

Reference: See MIG and The Industry Guide on Edible Co-Products and Animal By-Products for an expanded list of exemptions to staining

3.2.4 Storage and labelling

ABPs must be stored and labelled in line with the legislation.

Verify the FBO ensures that:

- ABPs are stored in leak proof, impervious, lidded, indelibly marked and labelled bins
- bins are stored in a separate room or rooms capable of being securely locked or have closely fitting covers which are capable of being securely locked
- the labels accurately reflect the ABP being held

Note: If there is a failure to implement this requirement, the FBO must be made aware of the non-compliance; although in cases where the labelling is legible it may be disproportionate to follow the hierarchy of enforcement to the level of recommendation for prosecution

- the storage of ABP does not risk the contamination of meat for human consumption
- ABPs stored frozen are kept in a dedicated building with separate boundaries entrances and reception bays that is approved as an ABP premises under REGULATION (EC) No 1069/2009 OF THE PARLIAMENT AND THE COUNCIL. Staff and equipment must remain completely separate from the food premises and no food intended for human consumption can be taken into or stored in such premises
- any blood not intended for human consumption is stored in a leak proof, impervious facility and if it is disposed of before results from TSE tested animals have been received it is disposed of as Category 1 by incineration or co-incineration

Note: FSS is not the enforcement authority for the disposal of blood outside the premises.

- packaged ABPs bear the name of the producer and the address at which the ABP was packed
- meat declared unfit for human consumption which has been produced in slaughterhouses is stored in a locked facility when the site is closed
- storage bins/ facilities are cleaned and disinfected after use to minimise any risks, attraction of insects, birds and vermin

- storage bins/ facilities when not in use (being filled) must be proofed against insects, birds and vermin
- storage of hides intended for disposal as ABP should have adequate separation from hides intended for human consumption (for example, the production of gelatine or collagen)

3.2.5 Intermediate collection containers

The requirements for labelling apply to storage containers. Where containers are used for collection within the processing area and transfer to storage containers, the FBO should identify the risk of failing to handle ABPs correctly and have a procedure on the HACCP plan to control that risk, such as appropriate labels provided so that a clear system of identification is in place, or colour coding, to ensure that ABP bins are:

- used only for the correct category of ABP
- not used for material intended for human consumption

Collection containers must also be cleaned before return to production areas and maintained in a satisfactory condition.

Verify the FBO has procedures to ensure that ABPs are categorised correctly until despatch.

3.2.6 Disposal (including transport and despatch)

The following should be considered when disposing of ABPs:

- ABPs are despatched to plants appropriately approved/ authorised or licensed for the category of ABP and transported by a transporter authorised/ licenced for the relevant category

Note: Category 3 hides and skins may be returned by producers to their own premises after an animal has been taken to a slaughterhouse. Any producers wishing to follow this route need to be approved or registered with APHA.

- anyone collecting or disposing of ABP uses adequately covered (except when loading) leak-proof containers or vehicles, or new, sealed packaging
- Category 2 ABP may be consigned to recognised kennels or packs of hounds, zoo or circus animals, dogs and cats in shelters, etc provided that it comes from animals which were not killed or did not die as a result of the presence or suspected presence of a disease communicable to humans or animals. The owner of the animals must have approval from APHA to obtain such material from a slaughterhouse. If such ABP are being consigned for disposal as feed for animals the ABPs must be labelled as 'For feeding to (the species of animal intended)'

Reference: Regulation (EC) No 1069/2009 Article 18 - The Animal By-Products (Enforcement) (Scotland) Regulations 2013 Schedule 1.

3.2.7 Disposal by incineration

Some types of Category 1 ABP must be disposed of by incineration only.

Reference: See chapter 2.7 (on 'Specified risk material controls' for additional information.

3.2.8 Drain traps and gratings

Drain traps or gratings with a maximum size of 6 mm are in place to collect category 1 and 2 material. If waste water is discharged to a sewer in plants processing ruminant carcasses the premises has drain traps or gratings with a maximum size of 4 mm in place.

Note: Failure to comply with this requirement should be reported to the appropriate Water Authority.

3.2.9 Blood not for human consumption

Blood intended for use as pet food is derived only from:

- pigs and poultry which have passed ante-mortem inspection, or
- ruminant animals which have passed both ante and post-mortem inspection and have received negative TSE test result where appropriate

3.2.10 Blood for human consumption

When blood is intended for collection for human consumption, the following three requirements must be observed:

- it is from animals which have passed both ante and post-mortem inspection
- a workable system is in place which allows the correlation of the blood with the carcass until post-mortem inspection has been completed
- blood from any carcass that has not passed post-mortem inspection (along with any other blood it has already been mixed with) is prevented from being despatched for use as a blood product, including for human consumption

3.2.11 Digestive tract separation

If mechanical means are used to harvest intestine from ingesta, the washings are passed through a 4 mm screen for ruminant ingesta and a 6 mm screen for non-ruminant ingesta to prevent tissue contamination of the ingesta.

3.2.12 Disposal of intestine

The emptied intestine must be identified and disposed of correctly.

4. Record keeping

4.1 FBO responsibility

4.1 FBO responsibility

4.1.1 Record details

Verify the FBO keeps consignment records for ABP which include:

- the date of the consignment
- name, address and licence/ approval/ registration number of the consignor
- description of the material including species, quantity and category of material
- ear tag number, if applicable, of any dead animal disposed of
- name and address of carrier
- name and address of approved receiver including approval or registration number
- signature of consignor/ sender

Note: Commercial documents can be used as the operator's records providing they contain the required information including the name and address of the carrier and the name and address of the receiver (this may not necessarily be the final destination).

4.1.2 Commercial documents

Verify the FBO has generated commercial documents in at least triplicate (3 copies):

- original: accompanies the consignment to its final destination and must be retained by the receiver
- first copy: retained by the producer
- second copy: retained by the carrier for audit purposes

REGULATION: (EC) 1069/2009, OF THE EUROPEAN COUNCIL AND THE PARLIAMENT Article 17 and Article 21

4.1.3 Commercial documents contents

Verify the commercial document specifies:

- the date on which material was taken from the premises
- description and category of material
- for category 1, the words 'for disposal only'
- for category 2, the words 'not for animal consumption'
- for category 3, the words 'not for human consumption' and the species
- the quantity of material, in volume, weight or number of packages
- the place of origin of the material
- the name and address of the carrier
- the name and address of the receiver and, if applicable, its approval or registration number
- if appropriate, the approval number of the plant of origin, and the nature and methods of the treatment

Verify that the commercial document is signed by the responsible person, and that the colour of the signature is different to that of the printing.

4.1.4 ABP destroyed or used on the establishment

Verify the FBO keeps records of any ABP destroyed or used at the establishment, for example, incinerated or rendered.

4.1.5 ABP records retention

Verify the FBO retains records for a minimum period of 2 years.

5. Enforcement

- 5.1 Introduction
- 5.2 Statutory notices
- 5.3 Declaring meat unfit for human consumption
- 5.4 Enforcement of transport requirements

5.1 Introduction

5.1.1 Enforcement responsibility

The FSS is responsible for enforcement within approved premises, acting on behalf of Scottish Government and APHA. The Local Authority (LA) is responsible for enforcement relating to animal by-products outside of approved premises.

5.1.2 Offences outside premises

Where the OV suspects breaches of the legislation outside the premises, they must inform the LAs for both the transporter if it is a transport related problem and the receiving premises.

5.1.3 Non-compliance

For any non-compliance with REGULATION (EC) No 1069/2009 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL, Commission Regulation (EU) No 142/2011, The Animal By-Products (Enforcement) (Scotland) Regulations 2013 or REGULATION (EC) No 852/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL within approved premises, the OV should use the hierarchy of enforcement and have regard to risk based enforcement principles.

If there is an imminent risk to public or animal health and the FBO refused to comply with verbal advice, immediate action must be taken.

Reference: See chapter 7 on 'Enforcement' for additional information

5.2 Statutory notices

5.2.1 Statutory notices for non-compliances with The Animal By-Products (Enforcement) (Scotland) Regulations

There are three statutory notices available to the OV to enforce contraventions of the: The Animal By-Products (Enforcement) (Scotland) Regulations

- Notice for the Disposal of By-Products (ENF 11/12), where ABP are not being disposed of correctly.
- Cleansing and Disinfection Notice (ENF 11/13), where cleansing and disinfection of a vehicle, container or premises is necessary.
- Notice Prohibiting Animal By-Products being brought on to the Premises (ENF 11/14), where ABP are being brought into approved premises that are not approved as an intermediate plant.

Reference: See chapter 9 on 'Forms'

5.2.2 Statutory Notices for non-compliances with Regulation (EC) No 852/2004

For contraventions of Regulation (EC) No 852/2004, the OV should escalate the matter through the hierarchy of enforcement and where contravention persists, they may serve a Hygiene Improvement Notice (ENF 11/23) under Regulation 6 of the Food Hygiene (Scotland) Regulations 2006 (as amended).

If an imminent risk to public health occurs, the OV may serve a Remedial Action Notice (ENF 11/24) under Regulation 9 of the Food Hygiene (Scotland) Regulations 2006 (as amended).

Reference: For additional information see chapter 7 on 'Enforcement', section 4.5 'Remedial Action Notices' (and section 4.6 'Hygiene Improvement Notices' (Hyperlink))

5.3 Declaring meat unfit for human consumption

5.3.1 FSS role and responsibility

As part of FSS verification duties, Regulation (EC) No 854/2004 places certain obligations upon the OV to declare meat unfit for human consumption in specific circumstances. These include situations where any of the requirements contained in the provisions listed below are met:

- Annex I, Section II, Chapter II, decisions concerning food chain information
- Annex I, Section II, Chapter III, decisions concerning live animals
- Annex I, Section II, Chapter IV, decisions concerning meat

The OV must advise the FBO that the material in question can no longer be considered food, despite any previous intentions the FBO had with respect to that material. The OV must put in writing that the material is being formally 'declared unfit for human consumption' and cite the requirements of the European Regulations. The material must be stained and disposed of as an ABP in accordance with the both the European and domestic ABP legislation. Where the FBO fails to stain, dispose and consign the material in the correct manner, the OV must issue a formal 'Notice for the disposal of animal by-products' (ENF 11/12) requiring the disposal of the material within 48 hours. Where the OV has served a notice which has not been complied with, they may arrange for it to be complied with at the expense of the person on whom the notice was served (Regulation 27(3) of the ABPRs (Scotland)). If the FBO refuses to comply with the formal notice, evidence must be gathered to support the breach of the notice and the matter must be referred for investigation (see chapter 7 on 'Enforcement').

Reference: See chapter 7 on 'Enforcement', Annex 5

5.4 Enforcement of transport requirements

5.4.1 OV action

The OV has responsibility for enforcement within approved premises.

If it is obvious that animal by-products will be transported contrary to the requirements of Regulation (EC) No 1069/2009 or The Animal By-Products (Enforcement) (Scotland) Regulations, the OV should take action as outlined in the table below.

Stage	Description
1	The OV informs the FBO and transporter of the non-compliance and that the matter will be reported to the LA who has enforcement responsibility for animal by-products during transportation.
2	The OV informs both the Local Authority in which the approved premises is situated and also the LA in which the premises of destination is situated of the potential breach of the legislation.
3	The OV gathers evidence and records in the FSS daybook and in OWS: <ul style="list-style-type: none"> • accurate details of the non-compliance, and • the contact names and time of notification to the LA