



**POLICY ON
TRANSPORTATION OF
WARM (ABOVE
TEMPERATURE)
RED MEAT FROM
SLAUGHTERHOUSES
IN SCOTLAND**

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Summary

Intended audience:	Who is this guidance for? <ul style="list-style-type: none"> • Slaughterhouse operators • Enforcement Authorities
Which UK nations does this cover?	Scotland only. Parallel guidance applies in other parts of the UK.
Purpose:	To provide information on the policy on the transportation of warm (above temperature) red meat of domestic ungulates from the slaughterhouse.
Legal status:	This guidance is intended to accompany relevant EU and national legislation relating to meat hygiene.
Review date	December 2018.

Revision history

Revision No.	Revision date	Purpose of revision and paragraph number	Revised by
1	February 2017	To transfer the warm meat policy document for Scotland on to new Food Standards Scotland (FSS) guidance template.	Karen Robertson
2	November 2017	To revise the policy in alignment with Regulation (EU) 2017/1981 amending Annex III to Regulation (EC) No 853/2004 as regards temperature conditions during transport of meat.	Karen Robertson

EU Food Hygiene Requirements

1. Regulation (EC) No 853/2004¹ lays down specific rules on the hygiene of food of animal origin for food business operators (FBOs). The Regulation provides that FBOs are to ensure compliance with specific temperature requirements before and during the transport of meat.

2. Annex III to that Regulation stipulates that meat of domestic ungulates² is to be immediately chilled after post-mortem inspection to a core temperature of not more than 7°C along a chilling curve that ensures a continuous decrease of the temperature. Meat must remain at that temperature during storage and before transport.

Exemption from EU Requirements

3. An exemption from the temperature requirement, at storage and transport, is provided by point 3 of Chapter VII, Annex III. This provision allows the Competent Authority³ to authorise slaughterhouses to transport warm (above 7°C) meat from domestic ungulates.

4. As of 2 March 2015, the revision of policy came into effect to allow the transportation of warm (above temperature) red meat from slaughterhouses to align UK policy more closely with the requirements stipulated under EU law.

5. A further revision to this policy is now necessary to implement the recent amendment to the exemption provision provided by Commission Regulation (EU) 2017/1981⁴ amending Annex III to Regulation (EC) No 853/2004 as regards temperature conditions during transport of meat. This will apply as of 21 November 2017.

¹ <http://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1486659470657&uri=CELEX:02004R0853-20160401>

² Domestic ungulates are hoofed animals, and these include cattle, pigs, sheep and goats.

³ In Scotland, the relevant Competent Authority is Food Standards Scotland (FSS).

⁴ <http://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32017R1981&from=EN>

Authorisation

6. FBOs wishing to transport warm meat must seek permission from Food Standards Scotland (FSS).

7. **It is necessary for FBOs at slaughterhouses to discuss with their Official Veterinarian (OV) all applications for new authorisations OR changes to existing authorisations.**

Legislative criteria to be met

8. The measures provided for in Regulation (EU) 2017/1981 are based on scientific opinions from the European Food Safety Authority (EFSA)⁵ which conclude that it is possible to introduce alternative more flexible approaches, based on surface and air temperatures, for the conditions of the transport of fresh meat without deviating from the principle that such meat should be chilled to 7°C by a continuous decrease of temperature.

9. A continuous decrease in temperature, as already mandatory, requires that part of the body heat should be removed prior to long distance transport. Setting a core temperature to which carcasses and larger cuts must be chilled before transport is a way of ensuring a significant proportion of body heat is removed.

10. The revised warm meat policy means that:

The transport of **carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts of bovine, ovine, caprine and porcine animals** may commence before the legislative temperature requirement of 7°C is attained providing that all of the following conditions are fulfilled:

(i) the temperature is monitored and recorded within the framework of the FBO procedures based on the HACCP principles;

(ii) the FBO dispatching and transporting the carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts has in place a received documented

⁵ <http://www.efsa.europa.eu/en/efsajournal/pub/3601>

<https://www.efsa.europa.eu/en/efsajournal/pub/4523>

authorisation for this purpose from the competent authority, at the place of departure, to make use of this derogation;

(iii) the vehicle transporting the carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts is refrigerated and fitted with an instrument that monitors and records the air temperature to which the carcasses, half carcasses, quarters and/or half carcasses cut into three wholesale cuts are subjected in such a way that competent authorities are enabled to verify compliance with the time and temperature conditions set out in point (viii);

(iv) the vehicle transporting the carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts collects meat from only one slaughterhouse per transport;

(v) carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts subject to this derogation must have a core temperature of 15°C at the start of the transport if they are to be transported in the same compartment as carcasses, half carcasses, quarters or half carcasses cut into three wholesale cuts which meet the legislative temperature requirement of 7°C core temperature;

(vi) a declaration by the FBO must accompany the consignment and must state:

- the duration of chilling before loading;
- the time at which loading of the carcass, half carcass, quarters and half carcasses cut into three wholesale cuts was started;
- the surface temperature at that time;
- the maximum transportation air temperature to which the carcasses, half carcasses, quarters and/or half carcasses cut into three wholesale cuts may be subjected;
- the maximum transport time permitted;
- the date of authorisation; and
- the name of the competent authority providing the derogation.

(vii) the FBO of destination must notify the competent authorities before receiving for the first time carcasses, half carcasses, quarters and/or half carcasses cut into three wholesale cuts, not attaining the legislative temperature requirement of 7°C core temperature before transport;

(viii) such meat is transported in accordance with the following parameters stated below:

◦ For a maximum transport time¹ of six hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Ovine and caprine	7°C	8 hours	6°C	log ₁₀ 3.5 cfu/cm ²
Bovine		20 hours		log ₁₀ 3.5 cfu/cm ²
Porcine		16 hours		log ₁₀ 4 cfu/cm ²

◦ Pigs: for maximum transport time¹ of thirty hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Core temperature ⁶	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Porcine	7°C	16 hours	15°C	6°C	log ₁₀ 4 cfu/cm ²

◦ Sheep, goats & cattle: for maximum transport time¹ of sixty hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Core temperature ⁶	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Ovine and caprine	4°C	12 hours	15°C	3°C	log ₁₀ 3 cfu/cm ²
Bovine		24 hours			

¹ **Maximum Transport time** - Maximum time allowed from the start of loading of meat into the vehicle until the completion of the final delivery. Loading of the meat into the vehicle may be postponed beyond the maximum time allowed for chilling of the meat to its specified surface temperature. If this happens, then the maximum transport time allowed must be shortened by the same length of time by which the loading was postponed. The competent authority of the Member State of destination may limit the number of delivery points.

² **Maximum Surface temperature** - Maximum surface temperature allowed at loading and thereafter measures at the thickest part of the carcass, half carcasses, quarters, or half carcasses cut into three wholesale cuts.

³ **Maximum time to chill to surface temperature** - Maximum time allowed from the moment of killing until the reaching of the maximum surface temperature allowed at loading.

⁴ **Maximum transportation air temperature** - The maximum air temperature to which the meat is allowed to be subjected from the moment loading begins, and throughout the whole duration of the transport.

⁵ **Maximum daily mean carcass aerobic colony count** - Slaughterhouse maximum daily mean carcass aerobic colony count using a rolling window of 10 weeks, allowed for carcasses of the relevant species, as assessed by the operator to the satisfaction of the competent authority, according to the sampling and testing procedures laid out in points 2.1.1, 2.1.2 of Chapter 2, and point 3.2 of Chapter 3, of Annex I to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs (OJ L 338, 22.12.2005, p. 1). Consolidated version can be located at EUR-Lex: <http://eur-lex.europa.eu/homepage.html>

⁶ **Maximum Core temperature** - The maximum core temperature of the meat allowed at the time of loading, and thereafter.

11. The revised policy also allows for the transport of **meat for the production of specific products** may take place before the required temperature specified in point 1 of Section I, Chapter VII, Annex III to Regulation (EC) No 853/2004 (i.e. 7°C) is reached provided that:

(i) the transport of the meat, from one establishment to another, must take place in accordance with the requirements specified by the competent authorities of both origin and destination.

(ii) the meat must leave the slaughterhouse, or a cutting room on the same site as the slaughterhouse, immediately (i.e. a guideline 3 hour period from the completion of the post-mortem inspection of the first animal slaughtered to be transported warm, to the departure of the vehicle) and the transport takes no more than two hours;

and

(iii) is justified for technological reasons.

NOTE: This derogation must not be used for operational reasons unless there is an associated technological reason – i.e. where chilling is not recommended as it may not contribute to the hygienic and technically most appropriate processing of the product, for example: foie gras. The specific product also needs to undergo a step (further processing) for which it is better that the product is not chilled before starting or carrying out the transport.