



Meat Hygiene *Enforcement Report*

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This month

News items this month include Agriculture Minister, Nick Brown's announcement of a freeze on hygiene inspection charges, the publication of the report of the group chaired by Robin Pooley on red tape in the meat industry and a review of MHS appeals procedures. We also continue our short series on Hazard Analysis and Critical Control Points, with an article explaining the benefits to your business and customers of introducing HACCP and the essential elements for implementation.

We reported last month on the Royal Assent to the Food Safety Bill and explained that the Secretary of State for Health, Alan Milburn hoped to announce details of the appointments to the Food Standards Agency before the end of the year. At the time of going to press, his announcement was still awaited.

In Legal action we report on the outcome of a MAFF case involving the use of unlicensed premises to cut poultry meat and two cases from local authorities: one involved a meat cutting plant supplying hotels and restaurants and the other, a pub.

Jill Wilson
Editor

Licensing of meat plants

At 1 December 1999 the numbers of licensed premises by type in the United Kingdom (including those operating under appeal provisions following licence revocation) were as follows:

Type of premises ¹	England	Scotland	Wales	N Ireland	United Kingdom
<i>Fresh meat</i>					
Slaughterhouses	342	44	34	14	434
Cutting plants ²	323	41	24	34	422
Cold stores ²	188	33	16	25	262
Re-packaging Centres	2	0	0	0	2
Farmed game handling/ processing facilities	62	6	7	1	76
All premises	917	124	81	74	1,196
<i>Poultrymeat, farmed game bird meat and rabbit meat</i>					
Slaughterhouses	118	10	12	15	155
Cutting plants	102	5	17	4	128
Cold stores	2	23	7	2	34
Re-wrapping centres	1	2	1	0	4
All premises	223	40	37	21	321
<i>Wild game processing facilities</i>	15	15	1	1	32

¹ "Slaughterhouses" may be stand alone plants or combined with a cutting premises and/or cold store; "cutting plants" may be stand alone plants or combined with a cold store; "cold stores" are stand alone plants

² Figures for fresh meat cutting plants and cold stores include premises also licensed for poultry meat etc

Licence revocations

The Regulations provide for licences to be revoked for a number of different reasons including, for example, failure to comply with the hygiene requirements, where premises have ceased operating, or, in some cases, where the nature of the business carried on at the premises has changed.

Operators of premises in Great Britain where licences have been revoked have a right of appeal to the Meat

Hygiene Appeals Tribunal. Generally premises operating immediately prior to revocation may continue to operate during the 28 day period given for appeal and thereafter pending the outcome of any appeal lodged.

Details of the licences that have been revoked in Great Britain during November 1999 for which information is available, are given below. In all cases the information given is for revocation letters actually issued.

Type of premises ¹		Reason	Licence Number	Name
Slaughterhouses	Fresh meat	Ceased operating	6239	Crawley Abattoir (Sussex) Ltd, Tinsley Green, West Sussex
		Ceased operating	4191	W Ball & Son, Preston
	Poultry meat	Ceased operating	7074	R W Kennard, Llandrindod Wells, Powys
Cutting plants	Fresh Meat	Full throughput licence revoked to enable downgrade to low throughput	5460	SBC Meat Co Ltd, Hoddesdon, Herts. ²
		Licence surrendered	2116	BPT Meats Ltd, Driffield, Humberside
		Licence surrendered on grounds of exemption	6103	Heaney Meat Ltd, Woolwich, London, SE 18
	Poultry meat	Ceased operating	4662	A & M Meat and Poultry Ltd, Oldbury, West Midlands
		Licence surrendered on ceased operating grounds	2376	J Clarke & S Whitham, Huddersfield, West Yorkshire
Cold stores	Fresh Meat	Premises became exempt	4575	Perishables Transport Co Ltd, Manchester Airport, Manchester ²
		Licence surrendered	4523	Exel Logistics, Solihull, West Midlands
		Ceased operating	2252	R & S (Wholesale Butchers) Ltd, Hull, Humberside
Farmed Game Handling/Processing Facilities		Licence surrendered	6188	Stephen R Good, Aylesbury, Bucks.

¹ "Slaughterhouses" may be stand alone plants or combined with a cutting premises and/or cold store; "cutting plants" may be stand alone plants or combined with a cold store; "cold stores" are stand alone plants

² Poultrymeat licence also revoked

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News items

Freeze in MHS Charges for 1999-2000

There will be no increase in Meat Hygiene Service rates for meat hygiene inspection charges this year and next year's rates should not increase above the rate of inflation.

Following the Prime Minister's Beef Breakfast meeting at 10 Downing Street on 1 December, Agriculture Minister Nick Brown announced that the rates of MHS hygiene inspection charges for this financial year would be frozen at 1998-99 levels. This represents a saving to industry worth some £7 million. As part of a drive to extend financial support to the beef industry, he also gave a commitment that the rates for hygiene inspection charges in 2000-2001 should not rise above current levels by more than the rate of inflation.

Charges are fixed each year by Agriculture Ministers following consultation with the industry and apply from 1 April each year. Consultation on 1999-2000 rates had been postponed pending the outcome of the impact study launched in April (see MHER #24) and a further review by Ministers following the launch of a package of support measures for livestock farmers in September (see MHER #29). This package included the deferral of charging the industry (until at least April 2002) for MHS enforcement of the BSE-related Specified Risk Materials controls and Cattle Passports at a cost to the Government of some £89 million.

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Meat Industry Red Tape Working Group Report Published

The Meat Industry Red Tape Working Group has reported back to Agriculture Minister, Nick Brown. Its review was commissioned by the Minister to address the strong concerns that the farming and meat sectors had expressed regarding over-regulation of the meat slaughtering and processing industries. The Group was established in September (see MHER #29 and 30), along with separate groups reviewing the IACS agricultural support system and intervention arrangements. The meat industry group's report was published on 13 December.

The report makes 35 recommendations covering many aspects of the current meat hygiene rules and other issues. The principal recommendation is for the current system of prescriptive meat hygiene inspections to be replaced by a risk-based system of checks. Other issues considered include veterinary supervision requirements, MHS charges and the report of the MHS Efficiency Review (see MHER #31). The Minister will give a formal response to the report once he has considered it with his colleagues in the devolved administrations and other Departments concerned. This will be in the New Year.

i Copies of the report are available in the Meat Hygiene section of the MAFF website at:
<http://www.maff.gov.uk/food/foodhyg.htm>

Alternatively, contact **Chris Rowswell** on +44 (0)171 238 6732
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Meat Hygiene Service appeals procedures reviewed

A working group has recommended changes to improve the current MHS appeals mechanism. The working group was chaired by MHS Chief Executive, Johnston McNeill and included representatives from the meat industry, the MHS and MAFF. It was established to review the current system following concerns expressed by certain sections of the meat industry.

The group recommended that:

- occupiers should be encouraged to add comments to entries made by MHS staff in the plant's Day Book;
- as part of the current review of the Meat Hygiene Appeals Tribunal (see MHER #30) and the MHS move to the Food Standards Agency (FSA) (see MHER #31), consideration should be given to the possibility of introducing an independent element to the MHS Appeals Procedure.

The MHS has sent an Information Note to all plant occupiers setting out the new arrangements for making entries in the Day Book. Any changes to the Appeals Procedure arising from the review of the Meat Hygiene Appeals Tribunal and the MHS transfer to the FSA will be reported in future editions of the MHER. In addition, Johnston McNeill agreed that once appointed, he would ensure that the FSA Chairman and Chief Executive were fully briefed of the industry's concerns.

i Copies of the current MHS Appeals Procedure and Information Note regarding Day Books are available from the MHS Headquarters on +44 (0)1904 455 501

Hazard Analysis and Critical Control Points (HACCP) continued

Last month we published an introduction to HACCP, its implementation and guidance. This month we consider the benefits of HACCP and the essential elements for implementation.

What are the benefits of implementing HACCP?

HACCP can benefit food businesses, including slaughterhouses and cutting plants, through:

- Increased food safety for consumers from reduced microbiological contamination during production.
- Improved product quality, shelf life and marketability from reduction in spoilage pathogens.
- Increased sales to customers requiring HACCP implementation.
- Savings from more efficient processing and fewer product defects due to improved and focused production controls and greater employee commitment and productivity.
- Savings in costs and administration due to reduced product recalls and seizures of unacceptable products.
- Savings in costs and administration from reduced enforcement action.
- Support for a 'due diligence' defence in legal proceedings.

What are the essential elements before implementing an effective HACCP Plan?

To operate HACCP effectively, your business needs committed management together with policies and procedures which deliver a hygienic food production system - also known as Prerequisite Programmes. These programmes are sometimes described as Good Hygiene Practice (GHP), Good Manufacturing Practice (GMP) or Standard Operating Procedures (SOP). They form the basis of the essential elements needed before implementing a HACCP programme and include such things as:

- Staff training;

- Design and maintenance of hygienic premises and equipment;
- Policy and procedures for hygiene of personnel;
- Sanitation and clean up procedures for food contact surfaces;
- Control of chemicals; potable water quality; pest control; waste disposal;
- Specification, handling and storage of food contact materials.

Why should I implement HACCP?

HACCP is a food safety management system widely regarded as the most effective approach to preventing food safety problems. HACCP implementation includes a HACCP plan recording the hazard analysis, and its control, monitoring and verification procedures for each critical control point.

All slaughterhouses and cutting plants are encouraged to adopt HACCP on a voluntary basis. Even those plants which have yet to implement HACCP should have the essential elements in place and many will have written policies and procedures, a development being encouraged in the up-dated Hygiene Assessment System (HAS '99) (see MHER#27).

i One free copy of a new guide to HACCP implementation published by the MLC is available to all licensed red meat slaughterhouses and cutting plants from Mrs Radha Ray on 01908 844 105. Additional copies are priced £95+ VAT.

European Commission website

The following reports are now available on the Commission's website:

- final report of 20-25 June 1999 mission to DENMARK to look at poultry meat production
- final report of 19-23 April 1999 mission to the NETHERLANDS to look at poultry meat production and welfare

- final report of 3-7 May 1999 mission to BULGARIA to look at fresh meat, meat and milk products premises and residue monitoring
- final report of 17-21 May 1999 mission to the USA to look at fresh meat, meat products and wild game premises and residue monitoring
- final report of 28 June –2 July 1999 mission to the USA to look at the implementation of a testing regime concerning trade in non-hormone treated meat
- final report of 4–12 November 1999 mission to the USA to look at the implementation and enforcement of a testing regime concerning trade in non-hormone treated meat
- final report of 3-7 May 1999 mission to ROMANIA to look at fresh meat, meat products and game meat premises
- final report of 21-24 June 1999 mission to FINLAND to look at Border Inspection Posts
- final report of 2 July 1999 mission to GERMANY to look at Border Inspection Posts
- final report of 5-9 July 1999 mission to ITALY to look at Border Inspection Posts
- final report of 5-9 July 1999 mission to FRANCE to look at its *Bovine Brucellosis* eradication programme
- final report of 21-25 June 1999 mission to GREECE to look at its *Brucella melitensis* eradication programme
- European Union Food Safety Commissioner, David Byrne speech on "Dangers to Food Safety" given at a European Parliament Hearing on 24 November 1999

i The index for the Commission's inspection missions reports is at:

http://europa.eu.int/comm/dg24/health/vi/reports/index_en.html

This will then give you the links for access to individual reports.

Mr Byrne's speech can be found at:

http://europa.eu.int/comm/dg24/library/speeches/speech28_en.html

Enforcement Results

Banded HAS scores

In Great Britain, hygiene standards in slaughterhouses and cutting plants are regularly monitored by means of the Hygiene Assessment System (HAS). This is a risk-based method of assessing hygiene standards arising from slaughtered livestock, the people working in the plant, the premises themselves and any other relevant sources.

Premises are assessed against performance criteria covering all significant aspects of production, each weighted according to their relative risk. The end product of an assessment under the system is the "HAS score", a value of 0-100 with higher scores indicating better performance.

Assessments are carried out by the Official Veterinary Surgeon at least once a month in full throughput premises and quarterly in low throughput premises. The results enable the MHS to monitor the performance of licensed premises and to identify those premises where additional supervision and enforcement action might be necessary.

Results

Latest banded results for red meat & white meat slaughterhouses and cutting plants in England, Scotland, Wales and Northern Ireland are given below.

Red meat slaughterhouses Great Britain

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	1	0.3%	19	6.4%	111	37.2%	123	41.3%	44	14.8%	298	92.8%	81.7%
1999																	
January	0	0.0%	0	0.0%	1	0.4%	14	5.3%	106	40.5%	108	41.2%	33	12.6%	262	93.6%	83.3%
February	0	0.0%	0	0.0%	3	1.0%	13	4.5%	124	43.1%	112	38.9%	36	12.5%	288	94.0%	84.1%
March	0	0.0%	0	0.0%	2	0.7%	17	5.8%	108	36.6%	127	43.1%	41	13.9%	295	94.1%	85.2%
April	0	0.0%	0	0.0%	3	1.2%	13	5.2%	94	37.3%	105	41.7%	37	14.7%	252	93.9%	85.7%
May	0	0.0%	1	0.4%	2	0.7%	10	3.5%	118	41.7%	116	41.0%	36	12.7%	283	94.2%	86.6%
June	0	0.0%	1	0.3%	4	1.4%	10	3.5%	107	37.2%	132	45.8%	34	11.8%	288	94.7%	85.8%
July	2	0.8%	1	0.4%	12	4.8%	43	17.3%	95	38.2%	76	30.5%	20	8.0%	249	89.5%	78.3%
August	0	0.0%	1	0.4%	8	2.9%	48	17.6%	112	41.0%	84	30.8%	20	7.3%	273	84.0%	72.1%
September	0	0.0%	3	1.0%	4	1.4%	54	18.6%	113	38.8%	92	31.6%	25	8.6%	291	78.4%	64.2%
October	0	0.0%	3	1.3%	1	0.4%	37	15.5%	91	38.2%	76	31.9%	30	12.6%	238	80.2%	66.7%
November	1	0.4%	1	0.4%	5	1.8%	34	12.4%	122	44.4%	88	32.0%	24	8.7%	275	82.2%	67.4%
12 months to Nov 1999	3	0.1%	11	0.3%	46	1.4%	312	9.5%	1,301	39.5%	1,239	37.6%	380	11.5%	3,292		

England

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	1	0.4%	17	7.1%	97	40.4%	91	37.9%	34	14.2%	240	91.8%	79.4%
1999																	
January	0	0.0%	0	0.0%	1	0.5%	12	5.7%	93	44.5%	77	36.8%	26	12.4%	209	93.0%	81.3%
February	0	0.0%	0	0.0%	3	1.3%	12	5.2%	109	46.8%	81	34.8%	28	12.0%	233	93.3%	82.1%
March	0	0.0%	0	0.0%	2	0.8%	14	5.9%	98	41.2%	97	40.8%	27	11.3%	238	93.5%	83.7%
April	0	0.0%	0	0.0%	3	1.5%	12	6.0%	84	42.2%	75	37.7%	25	12.6%	199	93.1%	84.3%
May	0	0.0%	1	0.4%	2	0.9%	9	3.9%	106	46.5%	83	36.4%	27	11.8%	228	93.5%	85.3%
June	0	0.0%	1	0.4%	4	1.8%	8	3.5%	93	41.0%	96	42.3%	25	11.0%	227	93.9%	84.1%
July	2	1.0%	1	0.5%	12	6.1%	40	20.3%	74	37.6%	55	27.9%	13	6.6%	197	87.7%	75.3%
August	0	0.0%	1	0.5%	8	3.7%	45	20.5%	94	42.9%	60	27.4%	11	5.0%	219	81.0%	67.8%
September	0	0.0%	3	1.3%	4	1.7%	52	22.3%	90	38.6%	66	28.3%	18	7.7%	233	74.1%	58.4%
October	0	0.0%	3	1.5%	1	0.5%	36	18.4%	79	40.3%	56	28.6%	21	10.7%	196	76.4%	61.0%
November	1	0.5%	1	0.5%	4	1.8%	31	14.1%	102	46.4%	64	29.1%	17	7.7%	220	79.0%	62.1%
12 months to Nov 1999	3	0.1%	11	0.4%	45	1.7%	288	10.9%	1,119	42.4%	901	34.1%	272	10.3%	2,639		

Wales

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	2	9.1%	7	31.8%	11	50.0%	2	9.1%	22	93.4%	85.2%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	1	5.3%	7	36.8%	9	47.4%	2	10.5%	19	93.4%	88.5%
February	0	0.0%	0	0.0%	0	0.0%	1	5.0%	8	40.0%	9	45.0%	2	10.0%	20	93.4%	86.9%
March	0	0.0%	0	0.0%	0	0.0%	3	13.6%	5	22.7%	12	54.5%	2	9.1%	22	91.8%	83.6%
April	0	0.0%	0	0.0%	0	0.0%	1	5.3%	6	31.6%	11	57.9%	1	5.3%	19	91.8%	78.7%
May	0	0.0%	0	0.0%	0	0.0%	1	4.8%	6	28.6%	13	61.9%	1	4.8%	21	91.9%	80.6%
June	0	0.0%	0	0.0%	0	0.0%	1	4.3%	6	26.1%	15	65.2%	1	4.3%	23	95.2%	82.5%
July	0	0.0%	0	0.0%	0	0.0%	2	10.5%	10	52.6%	5	26.3%	2	10.5%	19	93.7%	84.1%
August	0	0.0%	0	0.0%	0	0.0%	2	10.0%	11	55.0%	6	30.0%	1	5.0%	20	91.9%	83.9%
September	0	0.0%	0	0.0%	0	0.0%	1	4.3%	15	65.2%	6	26.1%	1	4.3%	23	91.9%	80.6%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	50.0%	1	25.0%	1	25.0%	4	93.6%	80.9%
November	0	0.0%	0	0.0%	1	4.5%	2	9.1%	13	59.1%	5	22.7%	1	4.5%	22	91.8%	77.6%
12 months to Nov 1999	0	0.0%	0	0.0%	1	0.4%	17	7.3%	96	41.0%	103	44.0%	17	7.3%	234		

Scotland

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	19.4%	21	58.3%	8	22.2%	36	99.0%	96.1%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	1	2.9%	6	17.6%	22	64.7%	5	14.7%	34	98.1%	94.3%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	20.0%	22	62.9%	6	17.1%	35	99.0%	95.2%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	14.3%	18	51.4%	12	34.3%	35	99.0%	96.2%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	11.8%	19	55.9%	11	32.4%	34	100.0%	99.0%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	17.6%	20	58.8%	8	23.5%	34	100.0%	99.0%
June	0	0.0%	0	0.0%	0	0.0%	1	2.6%	8	21.1%	21	55.3%	8	21.1%	38	99.1%	98.1%
July	0	0.0%	0	0.0%	0	0.0%	1	3.0%	11	33.3%	16	48.5%	5	15.2%	33	98.1%	93.3%
August	0	0.0%	0	0.0%	0	0.0%	1	2.9%	7	20.6%	18	52.9%	8	23.5%	34	97.1%	91.4%
September	0	0.0%	0	0.0%	0	0.0%	1	2.9%	8	22.9%	20	57.1%	6	17.1%	35	97.1%	91.2%
October	0	0.0%	0	0.0%	0	0.0%	1	2.6%	10	26.3%	19	50.0%	8	21.1%	38	97.2%	95.3%
November	0	0.0%	0	0.0%	0	0.0%	1	3.0%	7	21.2%	19	57.6%	6	18.2%	33	97.2%	95.3%
12 months to Nov 1999	0	0.0%	0	0.0%	0	0.0%	7	1.7%	86	20.5%	235	56.1%	91	21.7%	419		

White meat slaughterhouses**Great Britain**

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	11	8.9%	50	40.7%	45	36.6%	17	13.8%	123	93.3%	78.4%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	13	11.1%	40	34.2%	46	39.3%	18	15.4%	117	91.4%	78.9%
February	0	0.0%	0	0.0%	0	0.0%	11	9.2%	44	37.0%	50	42.0%	14	11.8%	119	90.3%	79.7%
March	0	0.0%	0	0.0%	0	0.0%	14	11.7%	45	37.5%	47	39.2%	14	11.7%	120	89.3%	80.1%
April	0	0.0%	0	0.0%	0	0.0%	15	13.6%	36	32.7%	46	41.8%	13	11.8%	110	88.5%	78.2%
May	0	0.0%	0	0.0%	0	0.0%	13	11.4%	50	43.9%	38	33.3%	13	11.4%	114	87.8%	77.3%
June	0	0.0%	0	0.0%	0	0.0%	12	10.9%	46	41.8%	41	37.3%	11	10.0%	110	88.0%	76.6%
July	0	0.0%	2	2.0%	4	4.0%	22	21.8%	40	39.6%	27	26.7%	6	5.9%	101	83.7%	71.7%
August	0	0.0%	1	1.0%	2	1.9%	21	20.0%	42	40.0%	32	30.5%	7	6.7%	105	79.7%	66.5%
September	0	0.0%	0	0.0%	2	1.9%	18	16.7%	41	38.0%	38	35.2%	9	8.3%	108	77.1%	62.1%
October	0	0.0%	0	0.0%	1	1.0%	16	16.5%	40	41.2%	31	32.0%	9	9.3%	97	80.3%	64.8%
November	0	0.0%	0	0.0%	2	1.8%	16	14.7%	39	35.8%	42	38.5%	10	9.2%	109	82.5%	68.8%
12 months to Nov 1999	0	0.0%	3	0.2%	11	0.8%	182	13.7%	513	38.5%	483	36.2%	141	10.6%	1,333		

England

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	10	9.5%	46	43.8%	35	33.3%	14	13.3%	105	92.9%	77.3%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	12	11.9%	38	37.6%	35	34.7%	16	15.8%	101	90.7%	77.2%
February	0	0.0%	0	0.0%	0	0.0%	11	10.6%	42	40.4%	39	37.5%	12	11.5%	104	89.4%	78.1%
March	0	0.0%	0	0.0%	0	0.0%	14	13.5%	40	38.5%	38	36.5%	12	11.5%	104	88.0%	78.0%
April	0	0.0%	0	0.0%	0	0.0%	15	15.8%	34	35.8%	35	36.8%	11	11.6%	95	86.8%	76.2%
May	0	0.0%	0	0.0%	0	0.0%	12	12.0%	49	49.0%	28	28.0%	11	11.0%	100	86.3%	75.3%
June	0	0.0%	0	0.0%	0	0.0%	12	12.6%	43	45.3%	31	32.6%	9	9.5%	95	86.6%	74.1%
July	0	0.0%	2	2.3%	4	4.5%	22	25.0%	34	38.6%	21	23.9%	5	5.7%	88	81.6%	68.6%
August	0	0.0%	1	1.1%	1	1.1%	21	23.9%	36	40.9%	24	27.3%	5	5.7%	88	76.8%	62.7%
September	0	0.0%	0	0.0%	2	2.2%	18	19.4%	35	37.6%	32	34.4%	6	6.5%	93	73.6%	58.0%
October	0	0.0%	0	0.0%	1	1.1%	16	17.8%	37	41.1%	28	31.1%	8	8.9%	90	77.9%	61.3%
November	0	0.0%	0	0.0%	2	2.1%	16	17.0%	37	39.4%	31	33.0%	8	8.5%	94	80.1%	65.0%
12 months to Nov 1999	0	0.0%	3	0.3%	10	0.9%	179	15.5%	471	40.7%	377	32.6%	117	10.1%	1,157		

Wales

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	33.3%	4	44.4%	2	22.2%	9	100%	95.5%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	16.7%	4	66.7%	1	16.7%	6	100%	95.5%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	83.3%	1	16.7%	6	100%	95.2%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	100%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	83.3%	1	16.7%	6	100%	100%
May	0	0.0%	0	0.0%	0	0.0%	1	16.7%	0	0.0%	4	66.7%	1	16.7%	6	94.7%	94.7%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	28.6%	4	57.1%	1	14.3%	7	94.7%	94.7%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	83.3%	1	16.7%	6	94.7%	94.7%
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	12.5%	6	75.0%	1	12.5%	8	100%	95.2%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	25.0%	5	62.5%	1	12.5%	8	100%	90.9%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	83.3%	1	16.7%	6	100%	87.5%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	93.3%
12 months to Nov 1999	0	0.0%	0	0.0%	0	0.0%	1	1.2%	11	13.4%	57	69.5%	13	15.9%	82		

Scotland

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	1	11.1%	1	11.1%	6	66.7%	1	11.1%	9	92.3%	76.9%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	1	10.0%	1	10.0%	7	70.0%	1	10.0%	10	92.9%	85.7%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	22.2%	6	66.7%	1	11.1%	9	92.9%	85.7%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	44.4%	4	44.4%	1	11.1%	9	96.4%	89.3%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	22.2%	6	66.7%	1	11.1%	9	100%	85.2%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	12.5%	6	75.0%	1	12.5%	8	100%	88.5%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	12.5%	6	75.0%	1	12.5%	8	100%	92.0%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	85.7%	1	14.3%	0	0.0%	7	100%	91.3%
August	0	0.0%	0	0.0%	1	11.1%	0	0.0%	5	55.6%	2	22.2%	1	11.1%	9	95.8%	83.3%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	57.1%	1	14.3%	2	28.6%	7	95.7%	82.6%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	42.9%	3	42.9%	1	14.3%	7	95.7%	91.3%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	12.5%	6	75.0%	1	12.5%	8	100%	100%
12 months to Nov 1999	0	0.0%	0	0.0%	1	1.0%	2	2.0%	31	31.0%	54	54.0%	12	12.0%	100		

All Slaughterhouses - Great Britain

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	1	0.2%	30	7.1%	161	38.2%	168	39.9%	61	14.5%	421	92.9%	80.8%
1999																	
January	0	0.0%	0	0.0%	1	0.3%	27	7.1%	146	38.5%	154	40.6%	51	13.5%	379	93.0%	82.1%
February	0	0.0%	0	0.0%	3	0.7%	24	5.9%	168	41.3%	162	39.8%	50	12.3%	407	92.9%	82.8%
March	0	0.0%	0	0.0%	2	0.5%	31	7.5%	153	36.9%	174	41.9%	55	13.3%	415	92.7%	83.7%
April	0	0.0%	0	0.0%	3	0.8%	28	7.7%	130	35.9%	151	41.7%	50	13.8%	362	92.3%	83.5%
May	0	0.0%	1	0.3%	2	0.5%	23	5.8%	168	42.3%	154	38.8%	49	12.3%	397	92.3%	83.9%
June	0	0.0%	1	0.3%	4	1.0%	22	5.5%	153	38.4%	173	43.5%	45	11.3%	398	92.7%	83.1%
July	2	0.6%	3	0.9%	16	4.6%	65	18.6%	135	38.6%	103	29.4%	26	7.4%	350	87.9%	76.4%
August	0	0.0%	2	0.5%	10	2.6%	69	18.3%	154	40.7%	116	30.7%	27	7.1%	378	82.8%	70.5%
September	0	0.0%	3	0.8%	6	1.5%	72	18.0%	154	38.6%	130	32.6%	34	8.5%	399	78.0%	63.6%
October	0	0.0%	3	0.9%	2	0.6%	53	15.8%	131	39.1%	107	31.9%	39	11.6%	335	80.2%	66.2%
November	1	0.3%	1	0.3%	7	1.8%	50	13.0%	161	41.9%	130	33.9%	34	8.9%	384	82.3%	67.8%
12 months to Nov 1999	3	0.1%	14	0.3%	57	1.2%	494	10.7%	1,814	39.2%	1,722	37.2%	521	11.3%	4,625		

Cutting plants - Great Britain

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	1	0.2%	1	0.2%	9	1.6%	98	17.9%	206	37.6%	233	42.5%	548	97.6%	94.1%
1999																	
January	0	0.0%	1	0.2%	0	0.0%	12	2.3%	81	15.5%	185	35.4%	243	46.6%	522	97.8%	94.2%
February	0	0.0%	1	0.2%	1	0.2%	12	2.0%	101	16.9%	222	37.2%	259	43.5%	596	97.7%	94.8%
March	0	0.0%	1	0.2%	1	0.2%	13	2.4%	84	15.3%	197	35.9%	252	46.0%	548	97.5%	94.5%
April	0	0.0%	1	0.2%	1	0.2%	7	1.3%	87	16.7%	191	36.7%	234	44.9%	521	97.7%	94.8%
May	0	0.0%	1	0.2%	3	0.5%	7	1.2%	98	16.6%	228	38.6%	254	43.0%	591	97.9%	94.9%
June	0	0.0%	1	0.2%	2	0.4%	11	2.1%	91	17.0%	200	37.3%	231	43.1%	536	97.9%	94.8%
July	0	0.0%	6	1.2%	7	1.4%	74	14.6%	137	27.0%	134	26.4%	149	29.4%	507	93.1%	88.1%
August	0	0.0%	4	0.7%	5	0.9%	67	11.5%	148	25.3%	177	30.3%	183	31.3%	584	89.1%	82.8%
September	1	0.2%	2	0.4%	3	0.6%	46	8.7%	139	26.2%	159	29.9%	181	34.1%	531	86.7%	79.4%
October	1	0.2%	1	0.2%	5	1.1%	35	7.4%	113	23.9%	140	29.7%	177	37.5%	472	89.3%	83.3%
November	0	0.0%	1	0.2%	2	0.3%	37	6.4%	127	21.9%	206	35.5%	207	35.7%	580	91.5%	86.4%
12 months to Nov 1999	2	0.0%	21	0.3%	31	0.5%	330	5.0%	1,304	20.0%	2,245	34.3%	2,603	39.8%	6,536		

England

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	1	0.2%	1	0.2%	8	1.8%	87	19.0%	182	39.8%	178	38.9%	457	97.4%	93.5%
1999																	
January	0	0.0%	1	0.2%	0	0.0%	11	2.6%	73	17.0%	161	37.5%	183	42.7%	429	97.6%	94.2%
February	0	0.0%	1	0.2%	1	0.2%	12	2.4%	95	19.0%	192	38.3%	200	39.9%	501	97.4%	94.2%
March	0	0.0%	1	0.2%	1	0.2%	12	2.6%	78	17.2%	167	36.8%	195	43.0%	454	97.1%	93.9%
April	0	0.0%	1	0.2%	1	0.2%	7	1.6%	81	18.6%	161	37.0%	184	42.3%	435	97.3%	94.1%
May	0	0.0%	1	0.2%	3	0.6%	7	1.4%	92	18.6%	193	39.0%	199	40.2%	495	97.5%	94.1%
June	0	0.0%	1	0.2%	2	0.5%	11	2.5%	86	19.4%	167	37.7%	176	39.7%	443	97.5%	93.9%
July	0	0.0%	6	1.4%	6	1.4%	72	17.1%	117	27.7%	109	25.8%	112	26.5%	422	92.0%	86.3%
August	0	0.0%	4	0.8%	4	0.8%	61	12.5%	136	27.8%	146	29.9%	138	28.2%	489	87.7%	80.5%
September	1	0.2%	2	0.5%	3	0.7%	44	10.0%	123	27.9%	135	30.6%	133	30.2%	441	85.0%	76.9%
October	1	0.2%	1	0.2%	5	1.2%	35	8.4%	107	25.7%	128	30.8%	139	33.4%	416	88.0%	81.4%
November	0	0.0%	1	0.2%	2	0.4%	36	7.4%	118	24.3%	174	35.9%	154	31.8%	485	90.2%	84.5%
12 months to Nov 1999	2	0.0%	21	0.4%	29	0.5%	316	5.8%	1,193	21.8%	1,915	35.0%	1,991	36.4%	5,467		

Wales

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	15.8%	11	28.9%	21	55.3%	38	100%	99.0%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	11.4%	11	31.4%	20	57.1%	35	100%	98.1%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	8.6%	13	37.1%	19	54.3%	35	100%	98.1%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	7.9%	16	42.1%	19	50.0%	38	100%	99.1%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	5.7%	18	51.4%	15	42.9%	35	100%	100%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	5.7%	18	51.4%	15	42.9%	35	100%	100%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	5.3%	17	44.7%	19	50.0%	38	100%	100%
July	0	0.0%	0	0.0%	1	2.9%	1	2.9%	9	25.7%	12	34.3%	12	34.3%	35	98.1%	97.2%
August	0	0.0%	0	0.0%	1	2.8%	3	8.3%	7	19.4%	12	33.3%	13	36.1%	36	94.5%	93.6%
September	0	0.0%	0	0.0%	0	0.0%	2	5.4%	12	32.4%	9	24.3%	14	37.8%	37	92.6%	88.0%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	50.0%	1	16.7%	2	33.3%	6	92.4%	87.3%
November	0	0.0%	0	0.0%	0	0.0%	1	2.9%	6	17.1%	13	37.1%	15	42.9%	35	96.2%	91.0%
12 months to Nov 1999	0	0.0%	0	0.0%	2	0.5%	7	1.7%	59	14.6%	151	37.5%	184	45.7%	403		

Scotland

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		over 65	over 70
1998																	
December	0	0.0%	0	0.0%	0	0.0%	1	1.9%	5	9.4%	13	24.5%	34	64.2%	53	97.7%	95.9%
1999																	
January	0	0.0%	0	0.0%	0	0.0%	1	1.7%	4	6.9%	13	22.4%	40	69.0%	58	98.3%	96.0%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	5.0%	17	28.3%	40	66.7%	60	98.8%	97.7%
March	0	0.0%	0	0.0%	0	0.0%	1	1.8%	3	5.4%	14	25.0%	38	67.9%	56	98.9%	97.1%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	7.8%	12	23.5%	35	68.6%	51	99.4%	97.6%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	6.6%	17	27.9%	40	65.6%	61	99.4%	98.2%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	5.5%	16	29.1%	36	65.5%	55	100%	99.4%
July	0	0.0%	0	0.0%	0	0.0%	1	2.0%	11	22.0%	13	26.0%	25	50.0%	50	99.4%	97.6%
August	0	0.0%	0	0.0%	0	0.0%	3	5.1%	5	8.5%	19	32.2%	32	54.2%	59	97.6%	94.5%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	7.5%	15	28.3%	34	64.2%	53	97.5%	94.4%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	6.0%	11	22.0%	36	72.0%	50	98.1%	96.9%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	5.0%	19	31.7%	38	63.3%	60	100%	100%
12 months to Nov 1999	0	0.0%	0	0.0%	0	0.0%	7	1.1%	52	7.8%	179	26.9%	428	64.3%	666		

**Northern Ireland
Slaughterhouses
Red meat**

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	% over 65
	No	%	No	%	No	%	No	%	No	%	No	%				
1998																
December	0	0.0	0	0.0	0	0.0	1	5.3	7	36.8	7	36.8	4	21.1	19	94.7
1999																
January	0	0.0	0	0.0	0	0.0	2	10.0	6	30.0	9	45.0	3	15.0	20	90.0
February	0	0.0	0	0.0	0	0.0	2	10.0	5	25.0	8	40.0	5	25.0	20	90.0
March	0	0.0	0	0.0	0	0.0	1	5.6	6	33.3	8	40.0	5	25.0	20	95.0
April	0	0.0	0	0.0	0	0.0	2	10.0	4	20.0	7	35.0	7	35.0	20	90.0
May	0	0.0	0	0.0	0	0.0	2	10.0	5	25.0	7	35.0	6	30.0	20	90.0
June	0	0.0	0	0.0	0	0.0	2	10.0	4	20.0	9	45.0	5	25.0	20	90.0
July	0	0.0	0	0.0	0	0.0	2	11.8	4	23.5	8	47.1	3	17.6	17	88.2
August	0	0.0	0	0.0	0	0.0	0	0.0	3	20.0	8	53.3	4	26.7	15	100
September	0	0.0	0	0.0	0	0.0	2	10.0	3	15.0	12	60.0	3	15.0	20	90.0
October	0	0.0	0	0.0	0	0.0	2	10.0	4	20.0	9	45.0	5	25.0	20	90.0
November	0	0.0	0	0.0	0	0.0	2	10.0	3	15.0	10	50.0	5	25.0	20	90.0
12 months to November 1999	0	0.0	0	0.0	0	0.0	20	8.7	54	23.4	102	44.2	55	23.8	231	91.3

White meat

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	% over 65
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		
1998																
December	0	0.0	0	0.0	0	0.0	4	36.4	3	27.3	3	27.3	1	9.1	11	63.6
1999																
January	0	0.0	0	0.0	0	0.0	3	23.1	3	23.1	5	38.5	2	15.4	13	76.9
February	0	0.0	0	0.0	0	0.0	4	33.3	2	16.7	5	41.7	1	8.3	12	66.7
March	0	0.0	0	0.0	0	0.0	5	45.5	0	0.0	4	36.4	2	18.2	11	54.5
April	0	0.0	0	0.0	0	0.0	3	23.1	3	23.1	5	38.5	2	15.4	13	76.9
May	0	0.0	0	0.0	2	14.3	2	14.3	4	28.6	3	21.4	3	21.4	14	71.4
June	0	0.0	0	0.0	1	7.7	3	23.1	3	23.1	4	30.8	2	15.4	13	69.2
July	0	0.0	0	0.0	0	0.0	2	18.2	4	36.4	4	36.4	1	9.1	11	81.8
August	0	0.0	0	0.0	0	0.0	2	22.2	3	33.3	4	44.4	0	0.0	9	77.8
September	0	0.0	0	0.0	0	0.0	3	20.0	6	40.0	5	33.3	1	6.7	15	80.0
October	0	0.0	0	0.0	0	0.0	1	8.3	4	33.3	6	50.0	1	8.3	12	91.7
November	0	0.0	0	0.0	1	7.7	1	7.7	4	30.8	6	46.2	1	7.7	13	84.6
12 months to November 1999	0	0.0	0	0.0	4	2.7	33	22.4	39	26.5	54	36.7	17	11.6	147	74.8

All slaughterhouses

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	% over 65
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		
1998																
December	0	0.0	0	0.0	0	0.0	5	16.7	10	33.3	10	33.3	5	16.7	30	83.3
1999																
January	0	0.0	0	0.0	0	0.0	5	15.2	9	27.3	14	42.4	5	15.2	33	84.8
February	0	0.0	0	0.0	0	0.0	6	18.8	7	21.9	13	40.6	6	18.8	32	81.3
March	0	0.0	0	0.0	0	0.0	6	19.4	6	19.4	12	38.7	7	22.6	31	80.6
April	0	0.0	0	0.0	0	0.0	5	15.2	7	21.2	12	36.4	9	27.3	33	84.8
May	0	0.0	0	0.0	2	5.9	4	11.8	9	26.5	10	29.4	9	26.5	34	82.4
June	0	0.0	0	0.0	1	3.0	5	15.2	7	21.2	13	39.4	7	21.2	33	81.8
July	0	0.0	0	0.0	0	0.0	4	14.3	8	28.6	12	42.9	4	14.3	28	85.7
August	0	0.0	0	0.0	0	0.0	2	8.3	6	25.0	12	50.0	4	16.7	24	91.7
September	0	0.0	0	0.0	0	0.0	5	14.3	9	25.7	17	48.6	4	11.4	35	85.7
October	0	0.0	0	0.0	0	0.0	3	9.4	8	25.0	15	46.9	6	18.8	32	90.6
November	0	0.0	0	0.0	1	0.0	3	9.1	7	21.2	16	48.5	6	18.2	33	87.9
12 months to November 1999	0	0.0	0	0.0	4	1.1	53	14.0	93	24.6	156	41.3	72	19.0	378	84.9

Cutting plants

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total No	% over 65
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		
1998																
December	0	0.0	0	0.0	0	0.0	3	5.2	6	10.3	22	37.9	27	46.6	58	94.8
1999																
January	0	0.0	0	0.0	0	0.0	2	3.5	6	10.5	21	36.8	28	49.1	57	96.5
February	0	0.0	0	0.0	0	0.0	2	3.5	9	15.8	15	26.3	31	54.4	57	96.5
March	0	0.0	0	0.0	0	0.0	3	5.1	10	16.9	19	32.2	27	45.8	59	94.9
April	0	0.0	0	0.0	0	0.0	1	1.8	8	14.0	18	31.6	30	52.6	57	98.2
May	0	0.0	0	0.0	0	0.0	2	3.5	5	8.8	20	35.1	30	52.6	57	96.5
June	0	0.0	0	0.0	1	1.7	3	5.2	7	12.1	17	29.3	30	51.7	58	93.1
July	0	0.0	0	0.0	0	0.0	5	9.6	11	21.2	13	25.0	23	44.2	52	90.4
August	0	0.0	0	0.0	0	0.0	2	5.6	5	13.9	9	25.0	20	55.6	36	94.4
September	0	0.0	0	0.0	0	0.0	3	4.9	10	16.4	21	34.4	27	44.3	61	95.1
October	0	0.0	0	0.0	0	0.0	3	5.4	9	16.1	10	17.9	34	60.7	56	94.6
November	0	0.0	0	0.0	0	0.0	1	1.7	8	13.8	18	31.0	31	53.4	58	98.3
12 months to November 1999	0	0.0	0	0.0	1	0.2	30	4.5	94	14.1	203	30.5	338	50.8	666	95.3

Clean livestock policy

The Fresh Meat (Hygiene and Inspection) Regulations 1995 empower an OVS or MHI to prohibit the slaughter of any animal which is, in their opinion, "so dirty as to be likely to prevent hygienic dressing operations if it was taken into the slaughterhall of that slaughterhouse". Alternatively, they can require detention of an animal in a lairage, or require the occupier of a slaughterhouse to clean the animal prior to re-presenting it for ante mortem inspection. The animal's welfare is given top priority when deciding what action to take.

It is well recognised that only clean animals should be presented for slaughter - the slaughter of dirty livestock can compromise the hygienic operation of the slaughterhouse. Since its launch on 1 April 1995, the MHS has taken a very firm line regarding the slaughter and dressing of dirty livestock. The launch of a specific strategy on clean livestock was reported in MHER #2 - June 1997.

The MHS Clean Livestock Policy recognises 5 levels of fleece or hide contamination and gives advice on action to be taken in each category.

Action taken on "dirty" livestock

Only animals in categories 1 and 2 may normally be slaughtered. Only under exceptional circumstances eg for overriding welfare concerns, may category 3 animals be slaughtered, and the situation must be even more extreme before category 4 animals can be considered. Normally, the OVS will give the supplier or abattoir management the option of retaining and attempting to remedy the conditions of the animals on site (for instance by detaining animals in a lairage overnight to dry them out) or returning the animals to source, provided their welfare is not compromised.

The tables below show the rejection rates for cattle and sheep by month since December 1998, together with the percentage of throughput for those falling into categories 3, 4 and 5 of the MHS Clean Livestock Policy.

Cattle

Month	No. animals rejected	% animals rejected	Monthly throughput
1998			
December	1,284	0.8%	161,414
1999			
January	1,359	0.8%	174,110
February	640	0.4%	147,866
March	802	0.5%	148,758
April	95	0.1%	140,449
May	295	0.2%	174,567
June	48	0.0%	133,509
July	177	0.1%	134,809
August	162	0.1%	178,201
September	251	0.2%	153,746
October	153	0.1%	206,564
November	360	0.2%	172,536
12 months TO TAL	5,626	0.3%	1,926,529

Sheep

Month	No. animals rejected	% animals rejected	Monthly throughput
1998			
December	29,365	1.7%	1,694,986
1999			
January	24,195	1.4%	1,785,123
February	14,088	1.1%	1,323,789
March	12,531	0.9%	1,331,161
April	4,885	0.5%	1,076,019
May	1,447	0.1%	1,223,549
June	1,797	0.2%	1,196,979
July	721	0.1%	1,358,108
August	3,606	0.2%	1,975,330
September	7,889	0.5%	1,677,229
October	4,771	0.2%	2,263,892
November	4,249	0.2%	1,734,133
12 months TOTAL	109,544	0.6%	18,640,298

Results

At 0.2%, initial rejection rates for sheep in November remain the same as October. Although like sheep at 0.2 % of throughput, the number of cattle rejected in November has doubled compared to October's 0.1%.

Slaughter of animals in categories 3 & 4

There are inevitably occasions when animals in categories 3 or 4 must be slaughtered, usually when the animal's welfare would suffer as a result of a journey back to the producer. In these circumstances the OVS must decide if he or she will permit slaughter for sale for human consumption, under strictly controlled conditions, or humane destruction and disposal. If slaughter for sale for human consumption is permitted, additional control measures are adopted so that the animals can be dressed hygienically. These include decreasing the line speed or decreasing the number of carcasses on a line at any one time. If, in the event, the

workforce is unable to dress these animals hygienically, slaughter is stopped. In all cases, action is taken to ensure that any animals slaughtered for human consumption are handled with the utmost regard for hygiene. Where animals are despatched from the premises, MHS staff in other plants are contacted and informed of the circumstances, in case the same animals are re-presented at another abattoir.

The information given below gives details on a monthly basis of the action taken on animals which were in categories 3-5 when first presented for ante mortem inspection.

Cattle

Month	1998	1999											Total From Dec-98
	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	
No of animals rejected	1,284	1,359	640	802	95	295	48	177	162	251	153	360	5,626
Detained in lairage overnight and ante-mortem next day	232 18.1%	364 26.8%	74 11.6%	126 15.7%	7 7.4%	53 18.0%	4 8.3%	64 36.2%	61 37.7%	86 34.3%	63 41.2%	115 31.9%	1,249 22.2%
Cleaned before being represented for ante-mortem	538 41.9%	834 61.4%	365 57.0%	593 73.9%	25 26.3%	222 75.3%	10 20.8%	22 12.4%	31 19.1%	63 25.1%	43 28.1%	127 35.3%	2,873 51.1%
Detained and re-presented later same day for ante-mortem	268 20.9%	579 42.6%	118 18.4%	218 27.2%	10 10.5%	39 13.2%	27 56.3%	95 53.7%	66 40.7%	87 34.7%	26 17.0%	80 22.2%	1,613 28.7%
Reject for slaughter and dispose as unfit	2 0.2%	0 0.0%	8 1.3%	2 0.2%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	12 0.2%
Reject for slaughter	179 13.9%	124 9.1%	39 6.1%	36 4.5%	23 24.2%	11 3.7%	7 14.6%	16 9.0%	19 11.7%	15 6.0%	12 7.8%	75 20.8%	556 9.9%
Allow animals to be slaughtered under special precautions	209 16.3%	137 10.1%	36 5.6%	52 6.5%	35 36.8%	5 1.7%	0 0.0%	15 8.5%	2 1.2%	49 19.5%	10 6.5%	21 5.8%	571 10.1%
Slaughter allowed to proceed and subsequently stopped	30 2.3%	1 0.1%	1 0.2%	27 3.4%	0 0.0%	2 0.7%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	61 1.1%
Other	110 8.6%	30 2.2%	48 7.5%	62 7.7%	12 12.6%	4 1.4%	2 4.2%	3 1.7%	3 1.9%	50 19.9%	8 5.2%	67 18.6%	399 7.1%

Sheep

Month	1998	1999											Total From Dec-98
	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	
No of animals rejected	29,365	24,195	14,088	12,531	4,885	1,447	1,797	721	3,606	7,889	4,771	4,249	109,544
Detained in lairage overnight and ante-mortem next day	7,008 23.9%	6,112 25.3%	2,930 20.8%	4,349 34.7%	1,418 29.0%	379 26.2%	554 30.8%	400 55.5%	1,850 51.3%	4,038 51.2%	3,148 66.0%	2,683 63.1%	34,869 31.8%
Cleaned before being represented for ante-mortem	15,716 53.5%	15,138 62.6%	10,708 76.0%	5,871 46.9%	2,580 52.8%	812 56.1%	506 28.2%	283 39.3%	724 20.1%	1,043 13.2%	435 9.1%	425 10.0%	54,241 49.5%
Detained and re-presented later same day for ante-mortem	4,363 14.9%	1,646 6.8%	1,967 14.0%	3,490 27.9%	828 16.9%	204 14.1%	523 29.1%	166 23.0%	915 25.4%	2,441 30.9%	1,685 35.3%	1,470 34.6%	19,698 18.0%
Reject for slaughter and dispose as unfit	56 0.2%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	56 0.1%
Reject for slaughter	4,288 14.6%	1,085 4.5%	257 1.8%	320 2.6%	471 9.6%	33 2.3%	105 5.8%	2 0.3%	158 4.4%	445 5.6%	314 6.6%	291 6.8%	7,769 7.1%
Allow animals to be slaughtered under special precautions	1,412 4.8%	348 1.4%	237 1.7%	1,488 11.9%	65 1.3%	184 12.7%	232 12.9%	0 0.0%	226 6.3%	344 4.4%	997 20.9%	37 0.9%	5,570 5.1%
Slaughter allowed to proceed and subsequently stopped	89 0.3%	334 1.4%	0 0.0%	25 0.2%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	159 2.0%	0 0.0%	0 0.0%	607 0.6%
Other	2,399 8.2%	1,026 4.2%	588 4.2%	761 6.1%	759 15.5%	35 2.4%	76 4.2%	40 5.5%	298 8.3%	1,165 14.8%	441 9.2%	687 16.2%	8,275 7.6%

- Cattle throughput does not include animals processed under the Over Thirty Month Slaughter Scheme and the Selective Cull, which are not for human consumption.
- “Dirty” livestock may be subject to more than one type of action
- “Other” types of action may include detention over weekend, bedding up to go last, clipping by owner (sheep only), holding on abattoir farm and re-assessing later (which may allow the animals to dry out), returning to farm or livestock market.

Cattle Rejection Statistics

Month	No. cattle rejected for slaughter	No. consignments rejected for slaughter	No. occasions local plant MHS staff warned of rejected consignments	% warnings compared with consignments rejected
1998				
December	179	46	33	71.7%
1999				
January	124	39	27	69.2%
February	39	21	14	66.7%
March	36	16	10	62.5%
April	23	12	9	75.0%
May	11	5	4	80.0%
June	7	2	2	100.0%
July	16	3	1	33.3%
August	19	3	3	100.0%
September	15	5	4	80.0%
October	12	7	4	57.1%
November	75	19	15	78.9%

Sheep Rejection Statistics

Month	No. sheep rejected for slaughter	No. consignments rejected for slaughter	No. occasions local plant MHS staff warned of rejected consignments	% warnings compared with consignments rejected
1998				
December	4,288	42	28	66.7%
1999				
January	1,085	27	21	77.8%
February	257	11	6	54.5%
March	320	5	4	80.0%
April	471	10	7	70.0%
May	33	3	2	66.7%
June	105	5	5	100.0%
July	2	1	0	0.0%
August	158	4	0	0.0%
September	445	14	10	71.4%
October	314	6	1	16.7%
November	291	4	3	75.0%

Statutory enforcement

Statutory enforcement action

There is a spectrum of enforcement action that authorised MHS staff can take to make sure that licensed premises operate within the law. This starts with informal oral advice and guidance, and proceeds through written advice and warnings to the service of statutory notices, and ultimately to the prosecution of an individual or company and licence revocation. An article covering the range of statutory notices available to authorised MHS staff appeared in MHER #1 (May 1997). The number of statutory notices served during the last 12 months to November 1999 is given below.

! Please note that this section reports on enforcement action related specifically to meat hygiene and authorised officers of the Meat Hygiene Service. It is not intended to give a comprehensive picture of all enforcement action available to all food law enforcement officers.

Figures may change slightly month on month. Changes are indicated by *italics*

	1998	1999											12 months
	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Total
Minded to Notice	64	34	74	52	43	19	91	73	47	44	32	33	606
No premises	37	35	39	28	18	15	17	25	26	21	18	18	297
Regulation 10 Notice	23	20	20	22	18	16	29	22	33	15	26	26	270
No premises	18	16	14	15	11	11	11	9	13	11	16	12	157
Improvement Notice	30	13	27	18	24	18	26	53	21	42	31	7	310
No premises	17	15	12	12	9	5	10	9	10	14	18	5	136
Emergency prohibition	0	0	0	0	0	0	0	0	0	0	0	0	0
No premises	0	0	0	0	0	0	0	0	0	0	0	0	0
Voluntary Plant Closure	0	0	0	0	0	0	0	0	0	0	0	0	0
No premises	0	0	0	0	0	0	0	0	0	0	0	0	0

Informal enforcement

	Written warnings issued	Verbal warnings issued	Action plans drawn up following written warnings
1998			
December	114	29	18
1999			
January	122	41	11
February	130	48	18
March	152	37	12
April	137	35	12
May	191	54	15
June	161	40	15
July	144	29	24
August	143	40	23
September	124	33	22
October	126	42	28
November	85	27	20
12 months TOTAL	1,629	455	218

MHS Disciplinary Action

No further disciplinary breaches of the Fresh Meat Hygiene Regulations by MHS employees have been reported since last month.

Audit of Meat Hygiene Service

The Meat Hygiene Service is audited by the Veterinary Public Health Unit of the MAFF Joint Food Safety and Standards Group in England and by the State Veterinary Service in Scotland and Wales. The purpose of the audit is to determine whether operations, practices and activities of the MHS at supervised abattoirs and cutting plants comply with the requirements specified in the MHS Operations Manual, relevant legislation and Codes of Practice: it is not an inspection of the premises.

There are ten Veterinary Meat Hygiene Advisors who carry out the audits. Each is scheduled to complete six audits, each quarter.

Each audit comprises a review of MHS responsibilities including the following areas:

Enforcement
Animal Welfare
Post-mortem and Ante-mortem inspection
Health marking and Veterinary certification
SRM and animal by-products
Hygiene Assessment System score
Documentation
Retention of records
Residue sampling

Ensuring operators have complied with requirements for:

Pest control
Water testing
Staff training
Cleaning
Medical certificates
Commercial documentation

Number of audits by VMHAs in red meat premises in GB

Type of premises	Total April 1998 to March 1999	1999								Total April 1999 to November 1999
		April	May	June	July	Aug	Sept	Oct	Nov	
Full throughput slaughterhouse	71	2	6	3	2	1	4	3	5	26
Full throughput cutting plant	120	3	5	7	5	4	8	5	6	43
Low throughput slaughterhouse	27	1	3	3	1	2	2	0	6	18
Low throughput cutting plant	20	0	1	0	0	0	0	0	0	1
Cold store	52	1	5	5	3	1	4	1	6	26
Total	290	7	20	18	11	8	18	9	23	114

Number of audits by VMHAs in white meat premises in GB

Type of premises	Total April 1998 to March 1999	1999								Total April 1999 to November 1999
		April	May	June	July	Aug	Sept	Oct	Nov	
Full throughput slaughterhouse	34	0	2	0	3	0	1	1	1	8
Full throughput cutting plant	59	2	4	0	3	5	5	1	4	24
Low throughput slaughterhouse	9	0	1	0	1	0	1	0	0	3
Low throughput cutting plant	7	0	2	0	1	0	1	0	0	4
Cold store	25	1	4	3	0	1	1	2	3	15
Total	134	3	14	3	7	6	9	4	8	54

Follow-up

If any problems - non-compliance - are found, they are discussed with the OVS responsible for the premises and in some cases the POVS, both of whom may have accompanied the VMHA when the audit was being carried out. These discussions occur during and immediately after the audit so that immediate remedial action can be taken. This is followed by a written audit report to the OVS and POVS. The MHS Regional Director is also given a copy.

Each non-compliance may be classified as:

- critical** - where non-compliance causes an immediate, serious risk to public health which requires immediate corrective action by the MHS;
- major** - where non-compliance may have significant implications for public health and where it constitutes a clear breach of working instructions or an unequivocal failure to fulfil a statutory duty; or
- minor** - where non-compliance does not fall into either of the above.

VMHA Audit of HAS scores

The table below shows the number of plants where a HAS non-compliance has been recorded i.e. the OVS has not completed the HAS score assessment according to the instructions in the MHS Operations Manual.

			Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	1999 Total
Red meat	Slaughterhouse	Full throughput	0	0	0	0	2	2	0	0	2	0	2	8
		Low throughput	1	1	0	1	2	0	0	1	1	0	0	7
	Cutting Plant	Full throughput	2	2	1	0	2	2	0	0	3	0	5	17
		Low throughput	1	1	0	0	1	0	0	0	0	0	0	3
White meat	Slaughterhouse	Full throughput	0	0	0	0	1	0	0	0	0	1	0	2
		Low throughput	0	0	0	1	0	0	1	0	0	0	0	2
	Cutting Plant	Full throughput	0	0	1	1	3	0	0	0	2	1	1	8
		Low throughput	0	0	0	1	1	0	1	0	0	0	0	3
Monthly TOTAL			4	4	2	4	12	4	2	1	8	2	8	49

Legal action

Actions completed

MAFF

Khan

At Acton Magistrates' Court on 2 December 1999, Mr Ahmed Khan trading as Imran Halal Meat and Groceries from premises in Southall, West London pleaded guilty to two charges of using premises for the cutting of poultry without a license, offences under the Poultry Meat, Farmed Game Bird Meat and Rabbit (Hygiene and Inspection) Regulations 1995. He was fined a total of £2,250 and ordered to pay £2,000 costs.

Local Authority

Snooty Fox Pub – Northamptonshire District Council

At Kettering Magistrates' Court on 18 October 1999, Mr Geoff Monks, owner of the Snooty Fox Pub in Lowick was found guilty of two offences under the Food Safety Act 1990 and four under the Food Safety (General Food Hygiene) Regulations 1995. Food inspectors had visited the premises after a customer had suffered campylobacter food poisoning from eating chicken liver pate. Inspectors found dirty premises and mouldy ham and pork. Mr Monks' was fined a total of £25,500 and ordered to pay £2,000 costs.

Michael Doheny Ltd – Rochdale Metropolitan Borough Council

At Rochdale Magistrates' Court on 4 November 1999, Michael Doheny Ltd, a meat cutting plant supplying hotels and restaurants from its premises in Heywood, Rochdale pleaded guilty to two offences under the Food Safety (General Food Hygiene) Regulations 1995 and another two offences under the Food Labelling Regulations 1996. At a routine inspection of the premises, Environmental Health Officers found more than 2,500 kg of out-of-date cooked and raw meat in a chiller and altered use-by dates on a number of boxes of cooked ham.

The company was fined a total of £13,000 and ordered to pay £2,335 costs.

Actions continuing

MAFF

Drewett

Mr G J Drewett trading as M K Poultry from premises in Moulton Park Industrial Estate, Northampton has been charged with a number of offences contrary to the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene Inspection) Regulations 1995. At Northampton Crown Court on 13 December, the case was adjourned for hearing in the week commencing 17 January 2000.

Mushtaq

Mr Mohammed Mushtaq, who operates a slaughterhouse trading as Co-operative meats in premises near Bradford, has been charged with offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995. At Bradford Magistrates' Court on 9 December, the case was adjourned to 5 January 2000.

Mortimore

Mr D J Mortimore of Cheriton Bishop, Exeter has been charged with an offence under the Welfare of Animals (Slaughter and Killing) Regulations 1995. He is due to appear before Bideford Magistrates' Court on 18 January 2000.

Saddiqi

Mr Tariq Saddiqi, who operates a licensed slaughterhouse trading as Universal Halal in Birmingham has been charged with offences under the Welfare of Animals (Slaughter or Killing) Regulations 1995 and Fresh Meat (Hygiene and Inspection) Regulations 1995. He is due to appear before Birmingham Magistrates' Court on 4 February 2000.

Investigations

Investigations by the Ministry are continuing into a number of cases of alleged hygiene offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995 and the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995. Alleged contraventions of the Wild Game Meat (Hygiene and Inspection) Regulations 1995 are also being investigated. The Ministry also continues to investigate allegations of welfare offences under the Welfare of Animals (Slaughter or Killing) Regulations 1995.

Glossary

Cold store

Premises used for cold storage of meat for human consumption - not part of a slaughterhouse, cutting plant or farmed game processing or handling facility

Cutting plant

Premises used for cutting up fresh meat for human consumption

DARD (formerly DANI)

Northern Ireland's Department of Agriculture and Rural Development

Dressing

Processes involved in turning a slaughtered animal into fresh meat, eg removal of skin and viscera

Emergency prohibition notice

A Statutory Notice that can be issued by authorised officers to act against an immediate risk of injury to human health. See MHER #1

HACCP

Hazard Analysis and Critical Control Point - a system which identifies, evaluates, and controls hazards which are significant for food safety

HAS

Hygiene Assessment System - risk-based method of assessing hygiene standards in licensed slaughterhouses and cutting plants - generates the HAS score

Hygiene Regulations

The Fresh Meat (Hygiene and Inspection) Regulations 1995, the Poultry Meat, Farmed Game Inspection) Regulations 1995 and the Wild Game Meat (Hygiene & Inspection) Regulations 1995

Improvement notice

A Statutory Notice that can be issued when informal action has not achieved results, there remains a risk to public health and when a Regulation 10 notice is not appropriate. It specifies improvements to plant, procedures or equipment that need to be made to remove a risk to public health. See MHER #1

MHI

Meat Hygiene Inspector - together with OVSs, make up the Hygiene Inspection Teams stationed at individual licensed slaughterhouses

MHS

Meat Hygiene Service - Agency responsible for enforcement of hygiene, welfare at slaughter and SRM controls at premises licensed under the Fresh Meat (Hygiene and Inspection) Regulations 1995 (as amended). Also carries out meat inspection and health marking, and provides export certification where required by importing country or Community rules.

Minded-to notice

A Statutory Notice that must be issued by authorised officers before an improvement notice can be served. They give plant operators a specified period to make representations before further action is taken. See MHER #1

NAWAD

National Assembly for Wales - Agriculture Department

OVS

Official Veterinary Surgeon - together with MHIs, make up the Hygiene Inspection Teams stationed at individual licensed slaughterhouses

POVS

Principal Official Veterinary Surgeon - based at regional level, POVSs are responsible for overall supervision of OVSs and MHIs at plants in their geographical area

Regulation 10 notice

A Statutory Notice that can be issued by authorised officers to prohibit the use of equipment, or any part of a licensed premises if the relevant requirements of legislation are not being followed. See MHER #1

SERAD

Scottish Executive - Rural Affairs Department

Slaughterhouse

Any place used for slaughtering animals for human consumption

State Veterinary Service (SVS)

MAFF's veterinary body dealing with all animal health and welfare matters. Covers Great Britain and plays a major role in advising on and implementing animal health policy.

VMHA

Veterinary Meat Hygiene Adviser - employed by the Agriculture Departments, Field-based veterinary staff with a major role in the audit of the MHS, licensing of meat plants, and other activities

Further information

If you would like to receive regular monthly copies of the Meat Hygiene Enforcement Report, or know of anyone who would like to do so; if you require back issues, or if you have any general comments, queries or suggestions, contact **Jill Wilson** on + 44 (0) 171 238 6498, or write to:-

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The contents of this Report can be found, together with back issues and related material, on MAFF's website at:
<http://www.maff.gov.uk/maffhome.htm>

The **Consumer Helpline** can assist with general enquiries on meat hygiene enforcement:

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