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Meat Hygiene Enforcement Report **48**


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This month

As we went to press, the Food Standards Agency launched a consultation exercise on what action the Agency might take to prevent the diversion of unfit poultry meat back into the food chain. The consultation seeks views on a range of possible options, including the staining of unfit poultry by-products in line with existing requirements for red meat by-products. The closing date for comments is 8 June. Copies of the consultation letter are available on FSA website at: www.foodstandards.gov.uk or from Sylvia Ankrah on 020 7276 8356.

The consultation follows in the wake of the conviction last year of a number of defendants in a case led by Rotherham District Council (see MHER #45) and last month's arrest of 23 people in a continuing investigation into allegations of unfit poultry meat coming back onto the market as fit for human consumption (see MHER #47).

This month, it was discovered that a number of companies may have unwittingly received some poultry meat from Denby Poultry Products Ltd, the pet food processing plant at the centre of the current investigation. As a purely precautionary measure, the Food Standards Agency has advised against consumption of the products concerned, and retailers have issued product recalls.

Jill Wilson
Editor

Licensing of meat plants

At 1 April 2001 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	Full throughput	177	33	12	15	237
	Low throughput	128	8	20	1	157
Cutting plants ²	Full throughput	197	28	13	32	270
	Low throughput	138	11	14	4	167
Cold stores ²	185	29	17	20	251	
Re-packaging Centres	2	0	0	0	2	
Farmed game handling/ processing facilities	65	5	7	1	78	
All premises	892	114	83	73	1,162	
<i>Poultrymeat, farmed game bird meat and rabbit meat</i>						
Slaughterhouses	Full throughput	70	8	5	12	95
	Low throughput	41	4	5	3	53
Cutting plants	Full throughput	45	2	8	2	57
	Low throughput	45	3	11	3	62
Cold stores	2	23	12	4	41	
Re-wrapping centres	0	2	0	0	2	
All premises	203	42	41	24	310	
Wild game meat processing facilities	19	16	1	1	37	

Notes

- 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 hygiene 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 21 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 March 2001, 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	5119	Anglo Beef Processors Ltd, Wellingborough, Northamptonshire ⁴
Cutting plants	Fresh meat	Licence surrendered on the grounds of exemption	5466	Norfolk Tudor Ltd, Tibenham, Norfolk ^{2,3}
		Licence surrendered on the grounds of exemption	5378	Holloway Meats, Luton, Bedfordshire ³
		Ceased operating	4516	D Bottomley t/a Jordan Meats, Wigan, Greater Manchester ³
		Ceased operating	7011	Midshires Foods, Rhydymwyn, Mold ⁵
	Licence surrendered on the grounds of exemption	4594	J S Barton Meats Ltd, Stockport, Greater Manchester ²	
	Poultry meat	Ceased operating	8023	Wiltshire Poultry Products Ltd, Trowbridge, Wiltshire ³

Notes

- 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 Poultry meat licence also revoked
- ³ Low throughput premises
- ⁴ Cutting premises licence also revoked
- ⁵ Cold store licences also revoked

The following red meat slaughterhouses have surrendered their licences in order to participate in one of the foot and mouth disease cull schemes*

Licence Number	Name
2066	George Thompson & Sons, Bishop, Co. Durham ¹
2138	West Scottish Lamb, Carlisle, Cumbria ¹
2241	Woolley Bros (Wholesale Meats) Ltd, Sheffield, South Yorkshire
4089	Midland Meat Packers, Bromsgrove, Worcestershire ¹
4347	Midland Lamb Co Ltd, Wolverhampton, West Midlands
4357	F Redfern, Buxton, Derbyshire ²
4405	Wholesale Meat Supply Ltd, Blackburn, Lancashire ¹
4488	North West Meats Ltd, Oldham, Greater Manchester
5090	Elmkirk Ltd, Brentwood, Essex ¹
6062	Anglo Dutch Meats (Charing) Ltd, Charing, Kent ¹
8071	West Devon Meats Ltd, Okehampton, Devon
1505	G D Vivers, Eastriggs, Annan
1136	A P Jess (Brechin) Ltd, Brechin
7017	Welsh Country Foods Ltd, Gaerwen, Anglesey ²
7080	Cardigan Abattoir Ltd, Cardigan
7132	Fairfield Meat Co Ltd, Marchwiell, Wrexham ²

* see MHER #47

Notes:

- ¹ Still licensed as a cutting premises
- ² Still licensed as a cutting premises and cold store

New Licences issued in March 2001

Type of premises ¹		Licence Number	Name
Cutting plants	Fresh meat	4727	John Seddon & Co Ltd, Blackburn, Lancashire
		6179	Meat & Livestock Commission, Milton Keynes, Buckinghamshire ²
	Poultry meat	8007	The Crediton Poultry Company Ltd, Crediton, Devon
		4730	T M Atkinson & Sons Ltd, Burnley, Lancashire ³
		6317	Browns of Romsey, Romsey, Hampshire ³
Cold stores	Poultry meat	7129	Hazelwood Frozen Foods (Rowan Foods), Wrexham Industrial Estate, Wrexham
		7131	Iceland Frozen Foods Ltd, Deeside, Flintshire
		7139	Pann Krisp Cold Store, Wrexham Industrial Estate, Wrexham

Notes

- ¹ "cutting plants" may be stand alone plants or combined with a cold store; "cold stores" are stand alone plants
- ² New low throughput licence following revocation of full throughput licence
- ³ Low throughput licence

i For further information about licensing in **England** contact Jeremy Jones in the Food Standards Agency on + 44 (0)20 7276 8365 Fax: + 44 (0)20 7276 8376 email: jeremy.jones@foodstandards.gsi.gov.uk

In **Scotland** contact Mark Scott on 01224 285144 Fax: 01224 285168 email: mark.scott@foodstandards.gsi.gov.uk

In **Wales** contact Owen Davies on 029 2067 8908 Fax: 029 2067 8919 email: owen.davies@foodstandards.gsi.gov.uk

In **Northern Ireland** contact Jill Boal on 028 9041 7706 Fax: 028 9041 7726 email: jill.boal@foodstandards.gsi.gov.uk

News Items

Hygiene Assessment System (HAS) Scores and foot and mouth disease

As a result of the ongoing foot and mouth disease (FMD) crisis and the additional demands being imposed on the Department of Agriculture and Rural Development's Veterinary Service in Northern Ireland, the Food Standards Agency (NI) has agreed temporary changes to the frequency of HAS Scores assessments. In the majority of cases, a score will be compiled within the next three months and every three months thereafter.

In certain circumstances, however, HAS scores will continue to be assessed on a monthly basis:

- Where the last score was 70 or below;
- Where there has been a significant change to the arrangement or operation within the premises (eg a new piece of equipment or revised flow-lines);
- Where there has been a contravention of legislative requirements with hygiene or food safety implications.

Despite these changes to the frequency of compiling HAS Scores, DARD Veterinary Officers have been asked to ensure that their normal day to day recording, communication and enforcement of significant hygiene matters continues unaffected.

In Great Britain, some of the plants listed in the HAS Scores Supplement were not operating due to the FMD crisis - the scores for these plants are for the one/two months prior to closure. The normal frequency for HAS assessments has continued for plants that are operating under the special FMD arrangements (see MHER #47).

Foot and mouth disease: Health Marking of fresh meat

The oval health mark required by the Fresh Meat Directive (64/433/EEC) has temporarily been replaced by a special round health mark. The change took effect on Monday 23 April to aid enforcement of the ban on exports of fresh meat from Great Britain as a result of the outbreak of foot and mouth disease (FMD).

The new requirements are set out in the Foot-and-Mouth Disease (Marking of Meat and Meat Products) Regulations 2001 which implement the provisions of Commission Decision 2001/304/EC of 11 April 2001 (published in Official Journal L104 of 13 April). A further Decision, clarifying some of the requirements, was agreed by the Standing Veterinary Committee on 25 April.

The new requirement applies to meat obtained from cattle, sheep, goats and other cloven-hooved animals processed in Great Britain. Fresh meat (i.e. unwrapped, wrapped, cut, minced, used in meat preparations etc) must be marked either with the new round national mark (if from full throughput premises) or with the usual square national mark (if from low throughput premises). New rules apply to meat products meat made from meat marked with the new round national mark. Wild game meat must continue to bear the pentagonal mark.

For a transitional 3 month period, retail packs may continue to bear the oval health mark, in addition to the new round national health mark. Retail packs labelled with the oval health mark before 23 April 2001, may continue to be sold after that date as long no further processing takes place.

The MHS has written to all plant operators with details of the changes and a guidance has been sent by the Food Standards Agency to local authorities.

i Full details of the revised arrangements in Northern Ireland are available from **Jonathan Doherty** in DARD's Food Policy Division on **028 9052 4879** email: jonathon.doherty@dardni.gov.uk

For further information on HAS scores in Great Britain, contact **Jonathan Chiplin** in MHS Operations Department on **01904 455 078** email: jonathan.chiplin@foodstandards.gsi.gov.uk

i Further guidance, including information on the requirements for meat products and imports, copies of the Statutory Instrument and EU Decisions have been posted on MAFF's FMD website at: www.maff.gov.uk/animalh/diseases/fmd/movement/meatmark.asp

For further information about the new health stamping requirements contact **Ian Renvoize** in MAFF's FMD team on **+44 (0)20 7904 8160** email: i.renvoize-fmd@ahvg.maff.gsi.gov.uk

HACCP & microbiological testing – EU developments

The European Union's Standing Veterinary Committee (SVC) has agreed to the adoption of a Commission Decision requiring meat plant operators to undertake certain microbiological checks and the early implementation of HACCP principles in meat plants throughout the EU.

Although the Commission had been expected to make proposals on microbiological testing methods (see MHER #43), a draft Decision tabled at the SVC meeting in February 2001 unexpectedly also included a requirement for operators to use the seven HACCP principles as the basis for their hygiene "own checks".

At the SVC meeting on 24 April, Member States voted to amend Council Directives 64/433/EEC (Fresh Meat) and 71/118/EEC (Poultry Meat) giving Member States one year after adoption to:

- Require meat plant operators to conduct regular checks on the general hygiene conditions of production by implementing and maintaining a permanent procedure developed in accordance with the seven HACCP principles; and
- Require that microbiological checks are carried out by the operator in accordance with certain detailed procedures. These include the bacterial sampling of cleaned and disinfected surfaces and at slaughterhouse only, carcasses. So far, only the procedures for red meat premises have been set out in detail. Procedures for poultry meat premises are expected later this year.

Small meat establishments (not defined) may be allowed two years to introduce the requirements. This brings forward the proposed implementation date for mandatory HACCP from 2004 in the draft Food Hygiene Regulation currently under discussion in Brussels (see MHER#39). The Commission Decision makes no changes to the meat inspection system and there is already a requirement for official supervision of operators' own checks in the present Regulations (see MHER#31 and 28).

The Food Standards Agency supports the use of microbiological testing as part of the effective implementation of HACCP-based systems. Such an approach provides a means of monitoring and maintaining good hygiene levels and protecting public health by minimising the risk from meat-borne microbiological hazards such as Salmonella, E.coli O157 and Campylobacter. The Government has been encouraging meat plants to adopt a HACCP approach. By 2000, just over 50% of slaughterhouses in England, Scotland and Wales had voluntarily introduced a full or partial HACCP-based system (100% in Northern Ireland). The Food Standards Agency will continue to work with industry and the Meat Hygiene Service on the implementation of this Decision.

i For further information on microbiological testing, contact **Kenneth Clarke** in the FSA's Meat Science & Strategy Division on +44 (0)191 286 9210
email: kenneth.clarke@foodstandards.gsi.gov.uk

For further information on HACCP, contact **Joanna Fullick** in the FSA's Meat Science & Strategy Division on +44 (0)207 276 8304
email: joanna.fullick@foodstandards.gsi.gov.uk

Once adopted, the Commission Decision will be published in the Official Journal of the European Union at: <http://europa.eu.int/eur-lex/en/oj/index.html>

Increased allowance for low throughput red meat slaughterhouses - Consultation

The Food Standards Agency is to allow certain low throughput red meat slaughterhouses to increase their throughput from up to 20 livestock units* per week to up to 30 a week, with a maximum of 1,500 livestock units a year.

livestock units* are defined in the Fresh Meat (Hygiene and Inspection Regulations 1995 (as amended) as 1 adult bovine, 3 deer, 5 pigs weighing more than 100kg each, 10 sheep, or 20 lambs or piglets weighing less than 15kg each

The Food Standards Agency issued a consultation document on 4 April setting out its proposals to put in place arrangements for the so-called "Fleischmeister provision" of the Fresh Meat Regulations. The provision applies only where the abattoir is used:

- by several operators slaughtering on their own account at separate times; or
- by one operator slaughtering on behalf of one or more independent retail butchers

and which meet certain conditions including that:

- the Agency must be satisfied that hygiene would not be compromised by the increased throughput
- all operators of the premises must have undertaken satisfactory hygiene training
- the premises must meet all the low throughput requirements of the fresh meat Regulations
- the meat is supplied only to shops belonging to butchers on whose behalf the operator slaughters or sold at the premises to the final consumer

The consultation package, including an application form and guidance notes has been sent to all low throughput operators as well as interested organisations. In order to meet demand during the foot and mouth disease emergency, existing slaughterhouse operators have been invited to apply immediately on the basis of the arrangements set out in the consultation package. Longer term arrangements may be refined at a later stage in the light of experience and any comments received.

The new provisions implement another of the Meat Industry Red Tape Working Group (the Pooley Group)'s recommendations accepted by the Government last year (see MHER #32 and 34).

The consultation period ends on 30 June.

i The consultation package is available on the Food Standards Agency's website at: www.foodstandards.gov.uk/consultations/fleischmeister.htm

If you do not have access to the Internet, contact **Jeremy Jones** in the Agency's Veterinary Public Health Operations Division on + 44 (0)20 7238 6496 Fax: + 44 (0)20 7238 6402 email: jeremy.jones@foodstandards.gsi.gov.uk The Agency's progress report on implementation of the Pooley Group recommendations is up-dated each month. It is available at: www.foodstandards.gov.uk/industry/meat_redtape.htm

FVO poultry meat mission to the UK - Government response published

The UK Government has responded to the final report of last August's poultry meat inspection mission to the UK by the European Commission's Food and Veterinary Office (FVO) (see MHER #39).

The purpose of the FVO visit was to look at what had been done to improve the shortcomings identified during the previous poultry meat inspection mission in 1999 (see MHER #35). The FVO also checked the implementation of the relevant EU laws, and their application in practice.

What was found

The latest FVO report acknowledged that significant improvements have been made as a result of actions taken by the UK authorities to address some of the earlier findings. However, the report identified a number of areas where the inspectors considered further action was needed.

What was recommended

The report repeated the previous recommendations that the Commission should initiate infraction proceedings against the UK for its failure to properly implement two EU requirements: the approval of cold stores storing only packaged meat and pre-slaughter health inspections on-farm.

Other criticisms of the UK arrangements highlighted in the report, on which the FVO called for further action were:

- the fact that establishments are not seen in operation prior to their approval by the UK licensing authorities;
- the failure to require OVSs to inspect a random sample of 300 carcasses following post-mortem inspection; and
- the lack of effective action to correct common deficiencies that had been identified during the 1999 mission.

What we've done

The UK's formal response strongly refutes the report's criticism of the action taken to correct deficiencies in the structure and hygiene operations in poultry meat plants, and points to the on-going action taken by the MHS to maintain standards in the plants concerned. The response also draws the Commission's attention to measures being pursued in the UK which will bring benefits to public health and involving the meat poultry industry - in particular, the FSA's two initiatives to reduce salmonella levels in UK produced chicken by at least 50% by 1 April 2005 and to reduce levels of food borne disease by 20% by 1 April 2006.

The response includes an action plan, outlining the steps proposed on certain measures yet to be completed. Changes to legislation are required in some areas such as licensing of cold stores and post-mortem inspection. This will take a little time as the most appropriate option must be identified and any changes implemented. Other measures will involve administrative or operational action such as the veterinary supervision of poultry farms and guidance on documentation on trade in meat.

What Next

The UK is required to send a report every six months on the progress made in implementing the tasks set out in an action plan until all the measures have been put in place.

The FSA will be taking forward work as proposed in the action plan. The first progress report is due in October 2001, and will be published on the FSA's website.

i A note setting out background information to the FVO's missions and including links to copies of the FVO's report, the Government's 5 April response and Action Plan are available on the Food Standard Agency's website at: www.foodstandards.gov.uk/industry/la_enforce/lg26_fvomissions.htm

Alternatively, contact **Sylvia Ankrah** in the FSA's Meat hygiene division on +44 (0) 20 7276 8356 email: sylvia.ankrah@foodstandards.gsi.gov.uk

European Commission website

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

- Final report of 23-27 October 2000 mission to SWEDEN concerning border inspection posts
- Report of 5-12 December 2000 mission to CHILE to look at controls on the export of fresh meat, meat preparations, meat-based products, game meat (wild game and farmed game) and rabbit meat
- Final report of 27-30 November mission to PORTUGAL to look at contingency plans for foot and mouth disease and classical swine fever
- Foot and mouth disease: chronology of events and Decisions adopted (as at 26 April); press release on vaccination of zoo animals
- Press release on the adoption of proposals to improve conditions for long distance transport of animals
- Up-dated list of initiatives on animal transport (as at 9 April)

i The index for the Commission's inspection mission reports are at:

http://europa.eu.int/comm/food/fs/inspections/vi/reports/index_en.html

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

Links to various documents about foot and mouth disease including press releases, Commission Decisions, Q&A, an overview of measures, links to other useful sites and vaccination policy can be found at: http://europa.eu.int/comm/food/fs/ah_pcad_links_en.html

The link to the transport proposals is at: http://europa.eu.int/comm/dgs/health_consumer/library/press/press127_en.html

and list of transport initiatives at: http://europa.eu.int/comm/food/fs/aw/aw_transport_init_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
2000																	
April	0	0.0%	0	0.0%	2	0.8%	20	7.8%	119	46.3%	78	30.4%	38	14.8%	257	90.8%	78.0%
May	0	0.0%	0	0.0%	1	0.4%	19	6.8%	133	47.5%	90	32.1%	37	13.2%	280	91.9%	80.0%
June	0	0.0%	0	0.0%	3	1.0%	12	4.1%	136	46.6%	98	33.6%	43	14.7%	292	93.1%	80.8%
July	0	0.0%	0	0.0%	1	0.4%	9	3.5%	125	48.4%	89	34.5%	34	13.2%	258	94.6%	81.7%
August	0	0.0%	0	0.0%	2	0.7%	14	5.0%	142	50.5%	92	32.7%	31	11.0%	281	95.1%	82.3%
September	0	0.0%	0	0.0%	2	0.7%	17	5.7%	134	45.0%	105	35.2%	40	13.4%	298	94.6%	82.3%
October	0	0.0%	1	0.4%	1	0.4%	15	5.8%	126	48.6%	81	31.3%	35	13.5%	259	93.8%	82.3%
November	0	0.0%	1	0.4%	2	0.7%	11	3.9%	142	50.4%	93	33.0%	33	11.7%	282	94.0%	83.4%
December	0	0.0%	0	0.0%	2	0.7%	12	4.3%	133	47.3%	90	32.0%	44	15.7%	281	94.5%	84.7%
2001																	
January	0	0.0%	0	0.0%	2	0.8%	15	6.1%	120	48.6%	74	30.0%	36	14.6%	247	94.4%	85.2%
February	0	0.0%	0	0.0%	2	0.8%	11	4.2%	134	50.6%	85	32.1%	33	12.5%	265	94.5%	84.9%
March	0	0.0%	0	0.0%	1	0.4%	11	4.5%	109	44.9%	77	31.7%	45	18.5%	243	94.4%	84.8%
12 months to Mar 01	0	0.0%	2	0.1%	21	0.6%	166	5.1%	1,553	47.9%	1,052	32.4%	449	13.8%	3,243		

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
2000																	
April	0	0.0%	0	0.0%	2	1.0%	17	8.3%	104	50.7%	60	29.3%	22	10.7%	205	90.2%	75.2%
May	0	0.0%	0	0.0%	1	0.4%	16	7.1%	116	51.6%	72	32.0%	20	8.9%	225	91.4%	77.4%
June	0	0.0%	0	0.0%	2	0.9%	10	4.3%	119	50.9%	75	32.1%	28	12.0%	234	92.8%	78.5%
July	0	0.0%	0	0.0%	1	0.5%	7	3.4%	107	51.9%	70	34.0%	21	10.2%	206	94.4%	79.7%
August	0	0.0%	0	0.0%	2	0.9%	11	4.8%	124	54.6%	71	31.3%	19	8.4%	227	95.1%	81.1%
September	0	0.0%	0	0.0%	2	0.8%	13	5.5%	116	48.7%	81	34.0%	26	10.9%	238	94.6%	81.5%
October	0	0.0%	1	0.5%	1	0.5%	11	5.3%	110	53.4%	62	30.1%	21	10.2%	206	93.9%	82.1%
November	0	0.0%	1	0.4%	1	0.4%	11	4.8%	126	55.5%	70	30.8%	18	7.9%	227	93.9%	83.0%
December	0	0.0%	0	0.0%	2	0.9%	11	4.9%	118	52.9%	66	29.6%	26	11.7%	223	94.1%	83.8%
2001																	
January	0	0.0%	0	0.0%	2	1.0%	13	6.6%	104	53.1%	58	29.6%	19	9.7%	196	93.7%	83.7%
February	0	0.0%	0	0.0%	2	0.9%	9	4.3%	116	55.0%	65	30.8%	19	9.0%	211	93.8%	83.3%
March	0	0.0%	0	0.0%	1	0.5%	9	4.8%	96	51.1%	53	28.2%	29	15.4%	188	93.9%	83.0%
12 months to Mar 01	0	0.0%	2	0.1%	19	0.7%	138	5.3%	1,356	52.4%	803	31.1%	268	10.4%	2,586		

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
2000																	
April	0	0.0%	0	0.0%	0	0.0%	3	15.0%	9	45.0%	7	35.0%	1	5.0%	20	84.4%	79.7%
May	0	0.0%	0	0.0%	0	0.0%	2	9.1%	11	50.0%	8	36.4%	1	4.5%	22	87.5%	81.3%
June	0	0.0%	0	0.0%	0	0.0%	2	9.1%	9	40.9%	10	45.5%	1	4.5%	22	89.1%	79.7%
July	0	0.0%	0	0.0%	0	0.0%	1	5.3%	12	63.2%	5	26.3%	1	5.3%	19	92.1%	79.4%
August	0	0.0%	0	0.0%	0	0.0%	1	4.5%	13	59.1%	7	31.8%	1	4.5%	22	93.7%	76.2%
September	0	0.0%	0	0.0%	0	0.0%	3	13.6%	11	50.0%	7	31.8%	1	4.5%	22	92.1%	74.6%
October	0	0.0%	0	0.0%	0	0.0%	4	21.1%	11	57.9%	3	15.8%	1	5.3%	19	87.3%	68.3%
November	0	0.0%	0	0.0%	1	4.8%	0	0.0%	12	57.1%	7	33.3%	1	4.8%	21	87.1%	71.0%
December	0	0.0%	0	0.0%	0	0.0%	1	5.0%	9	45.0%	9	45.0%	1	5.0%	20	90.0%	76.7%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	2	12.5%	10	62.5%	3	18.8%	1	6.3%	16	93.0%	84.2%
February	0	0.0%	0	0.0%	0	0.0%	2	9.5%	13	61.9%	5	23.8%	1	4.8%	21	91.2%	84.2%
March	0	0.0%	0	0.0%	0	0.0%	2	10.5%	9	47.4%	7	36.8%	1	5.3%	19	89.3%	83.9%
12 months to Mar 01	0	0.0%	0	0.0%	1	0.4%	23	9.5%	129	53.1%	78	32.1%	12	4.9%	243		

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
2000																	
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	18.8%	11	34.4%	15	46.9%	32	99.0%	96.0%
May	0	0.0%	0	0.0%	0	0.0%	1	3.0%	6	18.2%	10	30.3%	16	48.5%	33	98.0%	96.0%
June	0	0.0%	0	0.0%	1	2.8%	0	0.0%	8	22.2%	13	36.1%	14	38.9%	36	98.0%	97.0%
July	0	0.0%	0	0.0%	0	0.0%	1	3.0%	6	18.2%	14	42.4%	12	36.4%	33	97.1%	96.1%
August	0	0.0%	0	0.0%	0	0.0%	2	6.3%	5	15.6%	14	43.8%	11	34.4%	32	96.0%	94.1%
September	0	0.0%	0	0.0%	0	0.0%	1	2.6%	7	18.4%	17	44.7%	13	34.2%	38	96.1%	92.2%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	14.7%	16	47.1%	13	38.2%	34	97.1%	92.3%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	11.8%	16	47.1%	14	41.2%	34	99.1%	93.4%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	15.8%	15	39.5%	17	44.7%	38	100%	94.3%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	17.1%	13	37.1%	16	45.7%	35	100%	94.4%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	15.2%	15	45.5%	13	39.4%	33	100%	94.3%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	11.1%	17	47.2%	15	41.7%	36	100%	95.2%
12 months to Mar 01	0	0.0%	0	0.0%	1	0.2%	5	1.2%	68	16.4%	171	41.3%	169	40.8%	414		

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
2000																	
April	0	0.0%	0	0.0%	1	1.0%	11	11.0%	37	37.0%	37	37.0%	14	14.0%	100	87.7%	76.9%
May	0	0.0%	0	0.0%	2	1.9%	10	9.4%	38	35.8%	39	36.8%	17	16.0%	106	88.5%	78.0%
June	0	0.0%	0	0.0%	0	0.0%	10	9.4%	38	35.8%	39	36.8%	19	17.9%	106	89.1%	80.1%
July	0	0.0%	0	0.0%	0	0.0%	7	6.8%	41	39.8%	37	35.9%	18	17.5%	103	90.8%	80.3%
August	0	0.0%	0	0.0%	0	0.0%	4	3.9%	48	46.6%	35	34.0%	16	15.5%	103	93.3%	80.4%
September	0	0.0%	0	0.0%	1	1.0%	2	1.9%	44	41.9%	45	42.9%	13	12.4%	105	95.5%	81.4%
October	0	0.0%	0	0.0%	0	0.0%	2	2.0%	47	47.5%	36	36.4%	14	14.1%	99	97.1%	82.4%
November	0	0.0%	0	0.0%	0	0.0%	1	0.9%	54	50.5%	38	35.5%	14	13.1%	107	98.1%	83.6%
December	0	0.0%	0	0.0%	0	0.0%	3	2.7%	48	42.9%	41	36.6%	20	17.9%	112	98.1%	84.3%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	3	3.0%	45	45.0%	39	39.0%	13	13.0%	100	97.8%	85.0%
February	0	0.0%	0	0.0%	0	0.0%	3	2.9%	45	43.7%	42	40.8%	13	12.6%	103	97.1%	85.4%
March	0	0.0%	0	0.0%	0	0.0%	4	3.8%	41	39.0%	46	43.8%	14	13.3%	105	96.8%	86.4%
12 months to Mar 01	0	0.0%	0	0.0%	4	0.3%	60	4.8%	526	42.1%	474	38.0%	185	14.8%	1,249		

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
2000																	
April	0	0.0%	0	0.0%	1	1.1%	11	12.6%	35	40.2%	29	33.3%	11	12.6%	87	85.7%	73.6%
May	0	0.0%	0	0.0%	2	2.2%	10	11.1%	35	38.9%	30	33.3%	13	14.4%	90	86.7%	74.4%
June	0	0.0%	0	0.0%	0	0.0%	10	11.0%	36	39.6%	32	35.2%	13	14.3%	91	87.3%	76.9%
July	0	0.0%	0	0.0%	0	0.0%	7	7.7%	39	42.9%	31	34.1%	14	15.4%	91	89.3%	77.6%
August	0	0.0%	0	0.0%	0	0.0%	4	4.5%	44	50.0%	29	33.0%	11	12.5%	88	92.2%	77.8%
September	0	0.0%	0	0.0%	1	1.1%	2	2.2%	41	45.6%	37	41.1%	9	10.0%	90	94.8%	79.2%
October	0	0.0%	0	0.0%	0	0.0%	2	2.3%	44	51.2%	29	33.7%	11	12.8%	86	96.6%	79.9%
November	0	0.0%	0	0.0%	0	0.0%	1	1.1%	49	53.8%	30	33.0%	11	12.1%	91	97.8%	81.6%
December	0	0.0%	0	0.0%	0	0.0%	3	3.2%	43	45.3%	36	37.9%	13	13.7%	95	97.8%	82.0%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	2	2.3%	43	49.4%	32	36.8%	10	11.5%	87	97.8%	83.2%
February	0	0.0%	0	0.0%	0	0.0%	3	3.4%	41	46.6%	35	39.8%	9	10.2%	88	97.0%	84.1%
March	0	0.0%	0	0.0%	0	0.0%	4	4.4%	37	41.1%	41	45.6%	8	8.9%	90	96.6%	85.7%
12 months to Mar 01	0	0.0%	0	0.0%	4	0.4%	59	5.5%	487	45.3%	391	36.4%	133	12.4%	1,074		

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
2000																	
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	16.7%	3	50.0%	2	33.3%	6	100%	100%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	25.0%	3	37.5%	3	37.5%	8	100%	100%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	25.0%	2	25.0%	4	50.0%	8	100%	100%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	20.0%	1	20.0%	3	60.0%	5	100%	100%
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	2	28.6%	4	57.1%	7	100%	100%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	25.0%	3	37.5%	3	37.5%	8	100%	100%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	33.3%	2	33.3%	2	33.3%	6	100%	100%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	37.5%	3	37.5%	2	25.0%	8	100%	100%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	40.0%	2	20.0%	4	40.0%	10	100%	100%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	33.3%	2	33.3%	2	33.3%	6	100%	100%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	28.6%	2	28.6%	3	42.9%	7	100%	100%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	37.5%	2	25.0%	3	37.5%	8	100%	100%
12 months to Mar 01	0	0.0%	0	0.0%	0	0.0%	0	0.0%	25	28.7%	27	31.0%	35	40.2%	87		

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
2000																	
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	95.2%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	12.5%	6	75.0%	1	12.5%	8	100%	100%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	71.4%	2	28.6%	7	100%	100%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	95.5%
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	37.5%	4	50.0%	1	12.5%	8	100%	95.5%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	90.9%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	95.5%
November	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%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	3	42.9%	3	42.9%	7	100%	95.5%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	1	14.3%	0	0.0%	5	71.4%	1	14.3%	7	95.5%	90.9%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	25.0%	5	62.5%	1	12.5%	8	95.5%	86.4%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	3	42.9%	3	42.9%	7	95.5%	81.8%
12 months to Mar 01	0	0.0%	0	0.0%	0	0.0%	1	1.1%	14	15.9%	56	63.6%	17	19.3%	88		

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
2000																	
April	0	0.0%	0	0.0%	3	0.8%	31	8.7%	156	43.7%	115	32.2%	52	14.6%	357	89.9%	77.7%
May	0	0.0%	0	0.0%	3	0.8%	29	7.5%	171	44.3%	129	33.4%	54	14.0%	386	91.0%	79.4%
June	0	0.0%	0	0.0%	3	0.8%	22	5.5%	174	43.7%	137	34.4%	62	15.6%	398	92.0%	80.6%
July	0	0.0%	0	0.0%	1	0.3%	16	4.4%	166	46.0%	126	34.9%	52	14.4%	361	93.5%	81.3%
August	0	0.0%	0	0.0%	2	0.5%	18	4.7%	190	49.5%	127	33.1%	47	12.2%	384	94.6%	81.8%
September	0	0.0%	0	0.0%	3	0.7%	19	4.7%	178	44.2%	150	37.2%	53	13.2%	403	94.9%	82.1%
October	0	0.0%	1	0.3%	1	0.3%	17	4.7%	173	48.3%	117	32.7%	49	13.7%	358	94.7%	82.4%
November	0	0.0%	1	0.3%	2	0.5%	12	3.1%	196	50.4%	131	33.7%	47	12.1%	389	95.1%	83.5%
December	0	0.0%	0	0.0%	2	0.5%	15	3.8%	181	46.1%	131	33.3%	64	16.3%	393	95.5%	84.6%
2001																	
January	0	0.0%	0	0.0%	2	0.6%	18	5.2%	165	47.6%	113	32.6%	49	14.1%	347	95.4%	85.1%
February	0	0.0%	0	0.0%	2	0.5%	14	3.8%	179	48.6%	127	34.5%	46	12.5%	368	95.2%	85.0%
March	0	0.0%	0	0.0%	1	0.3%	15	4.3%	150	43.1%	123	35.3%	59	17.0%	348	95.1%	85.2%
12 months to Mar 01	0	0.0%	2	0.0%	25	0.6%	226	5.0%	2,079	46.3%	1,526	34.0%	634	14.1%	4,492		

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
2000																	
April	0	0.0%	1	0.2%	4	0.8%	20	3.8%	99	18.8%	174	33.0%	230	43.6%	528	94.1%	89.7%
May	0	0.0%	1	0.2%	4	0.7%	21	3.4%	138	22.7%	184	30.2%	261	42.9%	609	94.8%	90.3%
June	0	0.0%	1	0.2%	3	0.5%	23	4.1%	118	20.9%	189	33.5%	231	40.9%	565	95.4%	90.5%
July	0	0.0%	1	0.2%	2	0.4%	26	4.8%	111	20.4%	183	33.6%	221	40.6%	544	95.2%	90.3%
August	0	0.0%	1	0.2%	0	0.0%	31	5.1%	130	21.6%	216	35.8%	225	37.3%	603	94.9%	90.1%
September	0	0.0%	1	0.2%	2	0.4%	24	4.3%	115	20.6%	188	33.8%	227	40.8%	557	94.8%	90.3%
October	0	0.0%	1	0.2%	1	0.2%	17	3.2%	111	20.9%	186	35.0%	215	40.5%	531	95.4%	91.0%
November	0	0.0%	1	0.2%	0	0.0%	17	2.8%	132	22.1%	216	36.2%	231	38.7%	597	96.2%	91.9%
December	0	0.0%	1	0.2%	0	0.0%	17	3.1%	110	20.0%	192	35.0%	229	41.7%	549	96.7%	92.8%
2001																	
January	0	0.0%	0	0.0%	1	0.2%	16	3.1%	97	18.9%	185	36.1%	214	41.7%	513	96.8%	93.3%
February	0	0.0%	0	0.0%	1	0.2%	16	2.7%	110	18.8%	212	36.2%	247	42.2%	586	96.8%	94.1%
March	0	0.0%	0	0.0%	1	0.2%	15	2.9%	93	17.7%	179	34.1%	237	45.1%	525	96.9%	94.3%
12 months to Mar 01	0	0.0%	9	0.1%	19	0.3%	243	3.6%	1,364	20.3%	2,304	34.4%	2,768	41.3%	6,707		

England

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		No	over 65
2000																	
April	0	0.0%	1	0.2%	4	0.9%	20	4.5%	93	21.0%	146	33.0%	179	40.4%	443	93.2%	88.2%
May	0	0.0%	1	0.2%	4	0.8%	21	4.1%	128	25.0%	154	30.1%	203	39.7%	511	93.9%	88.7%
June	0	0.0%	1	0.2%	3	0.6%	23	4.8%	111	23.4%	155	32.6%	182	38.3%	475	94.5%	89.1%
July	0	0.0%	1	0.2%	2	0.4%	26	5.6%	105	22.8%	157	34.1%	170	36.9%	461	94.3%	88.9%
August	0	0.0%	1	0.2%	0	0.0%	31	6.1%	118	23.4%	180	35.6%	175	34.7%	505	93.9%	88.7%
September	0	0.0%	1	0.2%	2	0.4%	24	5.2%	105	22.6%	166	35.7%	167	35.9%	465	93.9%	88.7%
October	0	0.0%	1	0.2%	1	0.2%	17	3.8%	103	23.0%	162	36.2%	163	36.5%	447	94.5%	89.7%
November	0	0.0%	1	0.2%	0	0.0%	17	3.4%	118	23.7%	185	37.2%	176	35.4%	497	95.5%	90.8%
December	0	0.0%	1	0.2%	0	0.0%	17	3.7%	99	21.7%	163	35.7%	177	38.7%	457	96.1%	91.8%
2001																	
January	0	0.0%	0	0.0%	1	0.2%	15	3.5%	91	21.2%	161	37.4%	162	37.7%	430	96.2%	92.3%
February	0	0.0%	0	0.0%	1	0.2%	15	3.1%	102	20.8%	188	38.4%	184	37.6%	490	96.4%	93.0%
March	0	0.0%	0	0.0%	1	0.2%	14	3.2%	87	19.9%	155	35.4%	181	41.3%	438	96.5%	93.4%
12 months to Mar 01	0	0.0%	9	0.2%	19	0.3%	240	4.3%	1,260	22.4%	1,972	35.1%	2,119	37.7%	5,619		

Wales

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		No	over 65
2000																	
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	13.9%	16	44.4%	15	41.7%	36	98.1%	96.3%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	18.9%	16	43.2%	14	37.8%	37	99.1%	97.3%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	15.8%	19	50.0%	13	34.2%	38	100%	96.4%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	11.8%	14	41.2%	16	47.1%	34	100%	96.3%
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	17.9%	17	43.6%	15	38.5%	39	100%	95.5%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	8	21.1%	14	36.8%	16	42.1%	38	100%	97.3%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	14.3%	16	45.7%	14	40.0%	35	100%	96.4%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	9	23.1%	15	38.5%	15	38.5%	39	100%	95.5%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	15.8%	16	42.1%	16	42.1%	38	100%	96.4%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	12.5%	15	46.9%	13	40.6%	32	100%	97.2%
February	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	19.4%	11	30.6%	18	50.0%	36	100%	100%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	12.1%	15	45.5%	14	42.4%	33	100%	100%
12 months to Mar 01	0	0.0%	0	0.0%	0	0.0%	0	0.0%	72	16.6%	184	42.3%	179	41.1%	435		

Scotland

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total	3 month average	
	No	%	No	%	No	%	No	%	No	%	No	%	No	%		No	over 65
2000																	
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	2.0%	12	24.5%	36	73.5%	49	99.4%	99.4%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	4.9%	14	23.0%	44	72.1%	61	100%	99.4%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	1.9%	15	28.8%	36	69.2%	52	100%	99.4%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	4.1%	12	24.5%	35	71.4%	49	100%	99.4%
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	8.5%	19	32.2%	35	59.3%	59	100%	99.4%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	3.7%	8	14.8%	44	81.5%	54	100%	99.4%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	6.1%	8	16.3%	38	77.6%	49	100%	98.1%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	8.2%	16	26.2%	40	65.6%	61	100%	98.8%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	9.3%	13	24.1%	36	66.7%	54	100%	98.8%
2001																	
January	0	0.0%	0	0.0%	0	0.0%	1	2.0%	2	3.9%	9	17.6%	39	76.5%	51	99.4%	99.4%
February	0	0.0%	0	0.0%	0	0.0%	1	1.7%	1	1.7%	13	21.7%	45	75.0%	60	98.8%	98.8%
March	0	0.0%	0	0.0%	0	0.0%	1	1.9%	2	3.7%	9	16.7%	42	77.8%	54	98.2%	98.2%
12 months to Mar 01	0	0.0%	0	0.0%	0	0.0%	3	0.5%	32	4.9%	148	22.7%	470	72.0%	653		

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	%	No	%		
2000																
April	0	0.0	0	0.0	0	0.0	2	5.9	10	29.4	14	41.2	8	23.5	34	94.1
May	0	0.0	0	0.0	0	0.0	3	8.8	8	23.5	15	44.1	8	23.5	34	91.2
June	0	0.0	0	0.0	0	0.0	2	6.7	8	26.7	10	33.3	10	33.3	30	93.3
July	0	0.0	0	0.0	1	3.1	1	3.1	10	31.3	10	31.3	10	31.3	32	93.8
August	0	0.0	0	0.0	0	0.0	2	7.1	6	21.4	14	50.0	6	21.4	28	92.9
September	0	0.0	0	0.0	0	0.0	2	6.7	11	36.7	11	36.7	6	20.0	30	93.3
October	0	0.0	0	0.0	0	0.0	2	7.1	9	32.1	11	39.3	6	21.4	28	92.9
November	0	0.0	0	0.0	0	0.0	3	11.1	4	14.8	13	48.1	7	25.9	27	88.9
December	0	0.0	0	0.0	0	0.0	2	6.3	7	21.9	16	50.0	7	21.9	32	93.8
2001																
January	0	0.0	0	0.0	0	0.0	1	3.3	6	20.0	12	40.0	11	36.7	30	96.7
February	0	0.0	0	0.0	0	0.0	1	3.3	6	20.0	15	50.0	8	26.7	30	96.7
March	0	0.0	0	0.0	0	0.0	1	3.2	7	22.6	11	35.5	12	38.7	31	96.8
12 months to March 2001	0	0.0	0	0.0	1	0.3	20	6.6	79	25.9	126	41.3	79	25.9	305	93.1

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	%		
2000																
April	0	0.0	0	0.0	0	0.0	1	7.1	6	42.9	6	42.9	1	7.1	14	92.9
May	0	0.0	0	0.0	0	0.0	1	7.1	6	42.9	5	35.7	2	14.3	14	92.9
June	0	0.0	0	0.0	0	0.0	1	10.0	4	40.0	3	30.0	2	20.0	10	90.0
July	0	0.0	0	0.0	1	8.3	0	0.0	6	50.0	2	16.7	3	25.0	12	91.7
August	0	0.0	0	0.0	0	0.0	1	11.1	3	33.3	4	44.4	1	11.1	9	88.9
September	0	0.0	0	0.0	0	0.0	1	9.1	7	63.6	2	18.2	1	9.1	11	90.9
October	0	0.0	0	0.0	0	0.0	1	9.1	6	54.5	3	27.3	1	9.1	11	90.9
November	0	0.0	0	0.0	0	0.0	2	20.0	1	10.0	6	60.0	1	10.0	10	80.0
December	0	0.0	0	0.0	0	0.0	1	10.0	4	40.0	4	40.0	1	10.0	10	90.0
2001																
January	0	0.0	0	0.0	0	0.0	1	10.0	4	40.0	3	30.0	2	20.0	10	90.0
February	0	0.0	0	0.0	0	0.0	1	10.0	4	40.0	3	30.0	2	20.0	10	90.0
March	0	0.0	0	0.0	0	0.0	0	0.0	4	40.0	4	40.0	2	20.0	10	100
12 months to March 2001	0	0.0	0	0.0	1	0.9	10	9.0	47	42.3	38	34.2	15	13.5	111	90.1

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	%		
2000																
April	0	0.0	0	0.0	0	0.0	2	5.9	10	29.4	14	41.2	8	23.5	34	94.1
May	0	0.0	0	0.0	0	0.0	3	8.8	8	23.5	15	44.1	8	23.5	34	91.2
June	0	0.0	0	0.0	0	0.0	2	6.7	8	26.7	10	33.3	10	33.3	30	93.3
July	0	0.0	0	0.0	1	3.1	1	3.1	10	31.3	10	31.3	10	31.3	32	93.8
August	0	0.0	0	0.0	0	0.0	2	7.1	6	21.4	14	50.0	6	21.4	28	92.9
September	0	0.0	0	0.0	0	0.0	2	6.7	11	36.7	11	36.7	6	20.0	30	93.3
October	0	0.0	0	0.0	0	0.0	2	7.1	9	32.1	11	39.3	6	21.4	28	92.9
November	0	0.0	0	0.0	0	0.0	3	11.1	4	14.8	13	48.1	7	25.9	27	88.9
December	0	0.0	0	0.0	0	0.0	2	6.3	7	21.9	16	50.0	7	21.9	32	93.8
2001																
January	0	0.0	0	0.0	0	0.0	1	3.3	6	20.0	12	40.0	11	36.7	30	96.7
February	0	0.0	0	0.0	0	0.0	1	3.3	6	20.0	15	50.0	8	26.7	30	96.7
March	0	0.0	0	0.0	0	0.0	1	3.2	7	22.6	11	35.5	12	38.7	31	96.8
12 months to March 2001	0	0.0	0	0.0	1	0.3	20	6.6	79	25.9	126	41.3	79	25.9	305	93.1

Cutting plants

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total	%
	No	%	No	%	No	%	No	%	No	%	No	%	No	%	No	over 65
2000																
April	0	0.0	1	1.7	0	0.0	0	0.0	6	10.3	13	22.4	38	65.5	58	98.3
May	0	0.0	0	0.0	1	1.6	1	1.6	7	11.1	19	30.2	35	55.6	63	96.8
June	0	0.0	0	0.0	0	0.0	3	5.3	2	3.5	13	22.8	39	68.4	57	94.7
July	0	0.0	0	0.0	0	0.0	1	2.1	6	12.5	10	20.8	31	64.6	48	97.9
August	0	0.0	0	0.0	0	0.0	0	0.0	3	7.0	14	32.6	26	60.5	43	100
September	0	0.0	0	0.0	0	0.0	0	0.0	7	14.9	14	29.8	26	55.3	47	100
October	0	0.0	0	0.0	0	0.0	1	1.9	5	9.4	17	32.1	30	56.6	53	98
November	0	0.0	0	0.0	0	0.0	1	1.8	7	12.5	17	30.4	31	55.4	56	98
December	0	0.0	0	0.0	0	0.0	2	3.4	10	16.9	15	25.4	32	54.2	59	97
2001																
January	0	0.0	0	0.0	0	0.0	1	1.9	6	11.1	13	24.1	34	63.0	54	98
February	0	0.0	0	0.0	0	0.0	1	1.8	7	12.3	16	28.1	33	57.9	57	98
March	0	0.0	0	0.0	0	0.0	2	3.6	4	7.1	17	30.4	33	58.9	56	96
12 months to March 2001	0	0.0	1	0.2	1	0.2	10	1.9	59	11.0	145	27.0	322	59.9	538	97.8

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.

Results

The tables below show the rejection rates for cattle and sheep by month since April 2000, together with the percentage of throughput for those falling into categories 3, 4 and 5 of the MHS Clean Livestock Policy.

Cattle

	No. cattle rejected	% cattle rejected	Monthly throughput
2000			
April	382	0.2%	190,072
May	199	0.1%	151,063
June	195	0.1%	146,914
July	156	0.1%	196,115
August	228	0.1%	159,776
September	367	0.2%	157,654
October	509	0.2%	211,515
November	881	0.5%	178,716
December	679	0.4%	193,647
2000			
January	1,181	0.7%	160,944
February	570	0.4%	160,780
March	288	0.2%	130,519
12 months TOTAL	5,635	0.3%	2,037,715

Sheep

Month	No. sheep rejected	% sheep rejected	Monthly throughput
2000			
April	8,170	0.6%	1,271,254
May	1,785	0.2%	1,003,142
June	2,608	0.2%	1,170,076
July	3,138	0.2%	1,748,117
August	6,824	0.4%	1,587,455
September	20,792	1.3%	1,629,585
October	27,345	1.3%	2,075,903
November	32,733	1.9%	1,703,610
December	17,702	0.9%	2,034,144
2001			
January	12,725	0.9%	1,350,650
February	10,001	0.8%	1,185,755
March	6,815	1.1%	608,238
12 months TOTAL	150,638	0.9%	17,367,929

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	2000									2001			Total From Apr-00
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
No of animals rejected	382	199	195	156	228	367	509	881	679	1,181	570	288	5,635
Detained in lairage overnight and ante-mortem next day	214 56.0%	74 37.2%	46 23.6%	32 20.5%	90 39.5%	142 38.7%	185 36.3%	313 35.5%	123 18.1%	147 12.4%	95 16.7%	50 17.4%	1,511 26.8%
Cleaned before being represented for ante-mortem	49 12.8%	28 14.1%	22 11.3%	46 29.5%	15 6.6%	22 6.0%	136 26.7%	256 29.1%	276 40.6%	514 43.5%	204 35.8%	7 2.4%	1,575 28.0%
Detained and re-presented later same day for ante-mortem	199 52.1%	48 24.1%	112 57.4%	69 44.2%	96 42.1%	78 21.3%	106 20.8%	257 29.2%	199 29.3%	300 25.4%	122 21.4%	84 29.2%	1,670 29.6%
Reject for slaughter and dispose as unfit	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%	0 0.0%	0 0.0%
Reject for slaughter	47 12.3%	9 4.5%	18 9.2%	20 12.8%	11 4.8%	34 9.3%	58 11.4%	110 12.5%	106 15.6%	187 15.8%	97 17.0%	0 0.0%	697 12.4%
Allow animals to be slaughtered under special precautions	5 1.3%	35 17.6%	48 24.6%	26 16.7%	16 7.0%	109 29.7%	62 12.2%	94 10.7%	38 5.6%	224 19.0%	105 18.4%	154 53.5%	916 16.3%
Slaughter allowed to proceed and subsequently stopped	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%	0 0.0%	0 0.0%
Other	15 3.9%	16 8.0%	4 2.1%	0 0.0%	0 0.0%	1 0.3%	11 2.2%	36 4.1%	21 3.1%	8 0.7%	0 0.0%	0 0.0%	112 2.0%

Sheep

Month	2000									2001			Total From Apr-00
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
No of animals rejected	8,170	1,785	2,608	3,138	6,824	20,792	27,345	32,733	17,702	12,725	10,001	6,815	150,638
Detained in lairage overnight and ante-mortem next day	2,877 35.2%	893 50.0%	1,369 52.5%	1,450 46.2%	4,263 62.5%	10,788 51.9%	14,869 54.4%	13,092 40.0%	6,784 38.3%	5,240 41.2%	2,946 29.5%	316 4.6%	64,887 43.1%
Cleaned before being represented for ante-mortem	3,085 37.8%	950 53.2%	933 35.8%	1,342 42.8%	1,244 18.2%	5,068 24.4%	11,349 41.5%	14,624 44.7%	9,918 56.0%	6,721 52.8%	5,103 51.0%	3,584 52.6%	63,921 42.4%
Detained and re-presented later same day for ante-mortem	2,248 27.5%	497 27.8%	778 29.8%	1,275 40.6%	1,811 26.5%	6,008 28.9%	4,719 17.3%	6,194 18.9%	2,451 13.8%	1,684 13.2%	1,905 19.0%	277 4.1%	29,847 19.8%
Reject for slaughter and dispose as unfit	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	2 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	2 0.0%
Reject for slaughter	1,147 14.0%	134 7.5%	19 0.7%	59 1.9%	228 3.3%	1,280 6.2%	738 2.7%	1,532 4.7%	557 3.1%	1,015 8.0%	787 7.9%	0 0.0%	7,496 5.0%
Allow animals to be slaughtered under special precautions	195 2.4%	40 2.2%	134 5.1%	50 1.6%	170 2.5%	431 2.1%	495 1.8%	1,084 3.3%	591 3.3%	456 3.6%	1,848 18.5%	3,165 46.4%	8,659 5.7%
Slaughter allowed to proceed and subsequently stopped	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	4 0.0%	61 0.2%	0 0.0%	0 0.0%	0 0.0%	288 4.2%	353 0.2%
Other	153 1.9%	74 4.1%	8 0.3%	0 0.0%	94 1.4%	0 0.0%	40 0.1%	591 1.8%	332 1.9%	337 2.6%	166 1.7%	150 2.2%	1,945 1.3%

- 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 containing one or more animals rejected for slaughter	No. occasions local plant MHS staff warned of rejected consignments	% warnings compared with consignments rejected
2000				
April	47	13	5	38.5%
May	9	5	5	100%
June	18	6	4	66.7%
July	20	4	3	75.0%
August	11	2	2	100%
September	34	12	9	75.0%
October	58	13	6	46.2%
November	110	40	27	67.5%
December	106	34	24	70.6%
2001				
January	187	58	45	77.6%
February	97	30	23	76.7%
March	0	0	0	0.0%
12 month Total	719	224	156	69.60%

Sheep Rejection Statistics

Month	No. sheep rejected for slaughter	No. consignments containing one or more animals rejected for slaughter	No. occasions local plant MHS staff warned of rejected consignments	% warnings compared with consignments rejected
2000				
April	1,147	21	20	95.2%
May	134	5	4	80.0%
June	19	2	2	100%
July	59	4	3	75.0%
August	228	9	6	66.7%
September	1,280	36	24	66.7%
October	738	33	22	66.7%
November	1,532	40	31	77.5%
December	557	18	12	66.7%
2001				
January	1,015	16	13	81.3%
February	787	16	8	50.0%
March	0	0	0	0.0%
12 month Total	7,042	204	150	73.50%

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 March 2001 is given below.

NOTE: 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*

	2000									2001			12 months Total
	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
Minded to Notice	33	26	81	26	23	34	54	54	42	38	21	24	456
No premises	13	9	26	14	16	18	22	26	15	13	13	9	194
Regulation 10 Notice	66	14	26	22	20	32	22	35	10	19	14	10	290
No premises	11	9	12	15	14	17	13	14	7	10	11	9	142
Improvement Notice	48	17	28	43	15	8	16	19	37	11	23	4	269
No premises	4	11	11	9	10	7	8	11	14	6	6	4	101
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
2000			
April	98	48	22
May	107	82	30
June	167	74	44
July	113	59	33
August	113	64	36
September	127	51	66
October	125	43	50
November	99	75	56
December	87	99	96
2001			
January	81	104	127
February	73	124	124
March	41	79	120
12 months TOTAL	1,231	902	804

Audit of Meat Hygiene Service

The Meat Hygiene Service is audited by the Veterinary Public Health Unit of the Food Standards Agency in England and by the State Veterinary Service in Scotland and Wales. The purpose of the audit is to determine whether MHS operations, practices and activities 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 currently seven Veterinary Meat Hygiene Advisers 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	2000			Total April 1999 to March 2000	2000/01											
	Jan	Feb	Mar		April	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
Full throughput slaughterhouse	3	2	4	36	0	4	5	0	4	5	6	4	2	4	5	2
Full throughput cutting plant	3	3	4	55	1	6	4	3	2	4	6	4	2	4	1	2
Low throughput slaughterhouse	2	0	4	25	1	4	1	1	1	5	2	1	1	2	0	0
Low throughput cutting plant	0	0	1	5	0	0	1	2	1	0	1	1	1	0	1	0
Cold store	2	2	4	38	1	2	2	2	1	3	0	3	1	0	1	0
Total	10	7	17	159	3	16	13	8	9	17	15	13	7	10	8	4

Number of audits by VMHAs in white meat premises in GB

Type of premises	2000			Total April 1999 to March 2000	2000/01											
	Jan	Feb	Mar		April	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar
Full throughput slaughterhouse	0	0	0	9	1	1	3	3	2	3	3	3	1	1	3	1
Full throughput cutting plant	3	3	0	30	1	4	4	4	5	5	4	2	3	1	1	1
Low throughput slaughterhouse	1	1	1	7	0	1	0	0	0	0	3	0	1	0	0	2
Low throughput cutting plant	1	1	1	9	0	1	0	0	0	0	3	0	2	0	1	1
Cold store	1	2	1	23	2	1	2	1	2	4	0	3	1	0	1	0
Total	6	7	3	78	4	8	9	8	9	12	13	8	8	2	6	5

Follow-up

If any problems - non-compliances - 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, where necessary. 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 is categorised according to the following definitions:

- critical:- public health:** any non-compliance which causes an immediate, serious risk to public health requiring immediate corrective action by the MHS;
- animal welfare:** any non-compliance which permits an animal to sustain any avoidable excitement, pain or suffering;
- major:-** any non-compliance which may have significant implications for public health or animal welfare and which constitutes a clear breach of working instructions or an unequivocal failure to fulfil a statutory duty; or
- minor:-** any non-compliance which 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.

			2000									2001			12 month total
			Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	
Red meat	Slaughterhouse	Full throughput	0	0	2	0	1	2	1	1	2	0	1	0	10
		Low throughput	1	1	0	0	0	0	0	1	0	0	0	0	3
	Cutting Plant	Full throughput	1	1	0	0	0	1	1	1	0	2	0	1	7
		Low throughput	0	0	0	0	0	0	0	0	0	0	0	0	0
White meat	Slaughterhouse	Full throughput	0	0	1	1	0	1	0	1	1	0	1	0	6
		Low throughput	0	0	0	0	0	0	1	0	0	0	0	0	1
	Cutting Plant	Full throughput	0	0	0	1	0	0	1	0	0	0	0	0	2
		Low throughput	0	0	0	0	0	0	0	0	0	0	0	0	0
Monthly Total			2	2	3	2	1	4	4	4	3	2	2	1	29

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Legal Action

Actions completed

Food Standards Agency

Co-operative Meats

At Bradford Magistrates' Court 4 April 2001, Mr Mohammed Mushtaq, who operates a slaughterhouse trading as Co-operative Meats in premises near Bradford, West Yorkshire was sentenced to four months in prison for three offences under the Welfare of Animals (Slaughter and Killing) Regulations 1995 relating to overcrowding of a lairage on three separate occasions early last year.

No separate penalty was imposed for offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995 and the Specified Risk Material Regulations 1997. Between November 1999 and February 2000, the condition of the toilets, changing facilities and meat

inspector's office, had fallen below the minimum standard required by the legislation; between March and October 1999, Mr Mushtaq had failed to establish a staff training programme, to take all practical steps to ensure staff complied with the legislation to cleanse and disinfect equipment and to ensure that staff had obtained the necessary medical certificate; between May and July 1999, he also failed to comply with a Regulation 10 Notice by allowing the bunching of carcasses on the slaughterline.

Mr Mushtaq had pleaded guilty to all 22 offences on 14 March.

Oriel Jones and Sons Ltd

At Llanelli Magistrates' Court on 25 April 2001, this company which runs a full throughput red meat slaughterhouse and cutting plant, pleaded guilty to two offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995. On 1 June last year, the company had transported over temperature lamb carcasses from its premises in Llanbedder, Carmarthenshire to Smithfield Market in London. The company was fined £1,000 and ordered to pay £500 costs.

MAFF

A J Evans

At Ammanford Magistrates' Court on 15 March 2001, Mr Andrew John Evans, a sheep farmer of Ffairfach, Llandeilo, Carmarthenshire was sentenced to 240 hrs community service (the statutory maximum) and disqualified for life from the commercial keeping of animals.

At an earlier hearing, Mr Evans had pleaded guilty to an offence under the Welfare of Animals (Slaughter and Killing) Regulations 1995 for failing to stun sheep before slaughter, two offences under the Protection of Animals Act 1911 for permitting unnecessary suffering to be caused to a number of sheep and goats, one offence under the Sheep and Goats (Records, Identification and Movement) Order 1999, two offences under Cattle Identification Regulations 1998 and one offence under the Specified Risk Material Regulations 1997.

Actions continuing

Food Standards Agency

G Lawrence Wholesale Meat Co Ltd

This company, which runs a stall at London's Smithfield Market, has been charged with offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995. The case is due to be heard at City of London Magistrates' Court on 4-5 June 2001.

Mutchmeats

Mr John Edward Mutch, company director and Mr Peter Frederick Rawbone, slaughterhouse manager and Mr Iain Mutch, sales manager at Mutchmeats, a slaughterhouse and cutting plant in Witney, Oxfordshire have been charged with offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995. A pre-trial review is due to be heard at Witney Magistrates' Court on 10 May 2001.

MAFF

Gale

Mr Carmelo Gale of Peralltfachnog, Bangor Teifi will make an oral application for leave for the Judicial Review of his conviction at Carmarthen Magistrates' Court on 1 September 2000 (see MHER #45). His application is due to be heard at the Royal Courts of Justice in London on 11 June 2001.

Investigations

The Food Standards Agency investigates alleged offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995, the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 and Wild Game Meat (Hygiene and Inspection) Regulations 1995. The Agency also investigates, on behalf of MAFF, allegations of offences under the Welfare of Animals (Slaughter or Killing) Regulations 1995 at licensed premises.

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

Dressing

Processes involved in turning a slaughtered animal into fresh meat, e.g. 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

FSA

Food Standards Agency

HACCP

Hazard Analysis and Critical Control Point - systematic assessment of production process identifying key areas for control

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 Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995, and the Wild Game Meat (Hygiene and 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 of the FSA 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

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

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 Food Standards Agency. VMHAs are 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)20 7276 8315 or 8313, or write to:-

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