



August 2001

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## This month

Initial results of the Food Standards Agency's survey of salmonella and campylobacter contamination of chicken on retail sale in the UK were, respectively, encouraging and disappointing. While salmonella contamination levels across the UK averaged just under 6%, campylobacter contamination – the most common cause of food poisoning – was found in 50% of samples. The survey was timely, coinciding with the European Commission's publication of a report and proposals to combat food-borne disease.

Other European issues covered this month include agreement on the definition of meat for labelling purposes and progress on the legal framework needed to set up the European Food Authority.

***Jill Wilson***  
***Editor***

## Licensing of meat plants

At 1 August 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 <sup>1</sup>		England	Scotland	Wales	N Ireland	United Kingdom
<b><i>Fresh meat</i></b>						
Slaughterhouses	Full throughput	172	33	14	15	234
	Low throughput	129	8	19	1	157
Cutting plants <sup>2</sup>	Full throughput	193	30	11	33	267
	Low throughput	131	13	14	4	162
Cold stores <sup>2</sup>		183	29	17	21	250
Re-packaging Centres		2	0	0	0	2
Farmed game handling/ processing facilities		64	5	7	1	77
<b>All premises</b>		<b>874</b>	<b>118</b>	<b>82</b>	<b>75</b>	<b>1,149</b>
<b><i>Poultrymeat, farmed game bird meat and rabbit meat</i></b>						
Slaughterhouses	Full throughput	69	8	5	12	94
	Low throughput	40	4	5	3	52
Cutting plants	Full throughput	45	2	8	2	57
	Low throughput	45	3	11	3	62
Cold stores		2	23	11	4	40
Re-wrapping centres		0	2	0	0	2
<b>All premises</b>		<b>201</b>	<b>42</b>	<b>40</b>	<b>24</b>	<b>307</b>
Wild game meat processing facilities		20	15	1	1	37

### Notes

- <sup>1</sup> "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
- <sup>2</sup> 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 licences revoked in Great Britain during July 2001, are given below. In all cases the information given is for revocation letters actually issued.

Type of premises <sup>1</sup>		Reason	Licence Number	Name
Slaughterhouses	Fresh meat	Ceased operating	6148	Paul Dowley, Witney, Oxon
		Licence voluntarily surrendered	8139	John Collins Meats, Denton, Greater Manchester <sup>2</sup>
	Poultry meat	Licence voluntarily surrendered	4010	Wards Poultry Ltd, Tipton, West Midlands <sup>3</sup>
Cold store	Fresh meat	Licence voluntarily surrendered	6138	Safeway PLC, Aylesford, Kent

### Notes

Last month's revocation of cutting premises licence **8019** for Wyle Valley Food Ltd, Calne **does not** in any way effect the licence for **8202** Wyle Valley Foods Ltd, Warminster, Wiltshire

<sup>1</sup> "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

<sup>2</sup> Poultrymeat licence also surrendered

<sup>3</sup> Fresh meat cutting premises licence also revoked

## New Licences issued in July 2001

Type of premises <sup>1</sup>		Licence Number	Name
Slaughterhouses	Fresh meat	4152	Bradeley Meats Ltd, Crewe, Cheshire <sup>2</sup>
		4357	F Redfern & Sons Ltd, Buxton, Derbyshire <sup>2</sup>
		1527	Buitelaar (Kilmarnock) Abattoir, Kilmarnock, Ayrshire <sup>2</sup>
		1136	A P Jesws (Brechin) Ltd, Brechin, Angus <sup>2</sup>
Cutting plants	Fresh meat	2242	S Jubb, Pontefract, West Yorkshire
		1674	Glasgow Offal Company, Paisley, Renfrewshire
		1672	W W Wales Ltd, Kilmarnock, Ayrshire
	Poultry meat	4732	2 Sisters Food Products Ltd, Birmingham, West Midlands
		4733	Southport Chicken Ltd, Southport, Merseyside

### Notes

- <sup>1</sup> "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
- <sup>2</sup> Premises re-licensed for slaughtering following completion of foot and mouth disease cull scheme contract.

**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](mailto:jeremy.jones@foodstandards.gsi.gov.uk)

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# News Items

## ***Salmonella and campylobacter contamination in chicken – survey results***

Salmonella contamination of chicken on sale in UK shops has dropped to the lowest levels ever recorded, achieving the target set by the Food Standards Agency well ahead of schedule. Campylobacter contamination, however, remains at high levels.

The Food Standards Agency's aim to halve salmonella contamination levels of chicken in the UK by 2005 was set last year when studies indicated contamination levels of around 20%. Results from a survey carried out between April and June this year show levels have dropped to an average of 5.8% across the UK, with 4.1% in fresh chicken and 10.8% contamination of frozen chicken.

The survey also looked at levels of campylobacter contamination in chicken. The results showed that 50% of chicken on sale in the UK was contaminated. However, there was a large variation in the results across the UK, with the highest levels in products purchased in Northern Ireland (77%) and the lowest in Wales (42%). Again, there was a marked difference in the results for fresh (63%) and frozen (33%) chicken. Campylobacter is currently the single biggest identified cause of food poisoning in the UK, and reducing levels of the bug will play a significant part in achieving the Agency's commitment to cut food poisoning cases by 20% by 2006. There is still relatively little known about campylobacter, which makes it difficult to identify control measures. It is possible however, that some of the environmental and hygiene measures used to combat salmonella may also help reduce campylobacter levels.

The survey was undertaken on behalf of the FSA by ADAS with the National Milk Records (NMR) and Scottish Agricultural College (SAC) acting as sub-contractors. Some 4,881 samples of fresh and frozen, whole and portioned raw chicken were tested: 2,481 from England and 800 each from Scotland, Wales and Northern Ireland. No cooked, processed or "added value" (e.g. marinated) chicken was included. Previous surveys have only looked at whole chickens but as retailers' estimate that chicken portions account for about 70% of the market, they were included in the survey samples. The samples were

purchased according to the retailers' market share so major supermarkets accounted for 70% of the chicken tested, the rest coming from smaller retailers, butchers and grocers. Samples included both home produced and imported products.

The results of further analyses will be published as they become available. However, these will not include a league table of the results for individual retailers or a comparison between standard and organic chicken. This is because these types of analysis were not part of the original objectives of the survey. In addition, in many cases the number of samples was not large enough to provide meaningful comparisons.

The Agency's strategy for reducing salmonella identifies areas where there are gaps in scientific knowledge and commissioning appropriate research projects. This includes:

- Improving guidance on biosecurity on the broiler farm.
- Promoting testing and scheduling at all broiler growing farms so that positive flocks are put through the slaughterhouse at the end of the processing day.
- Improving the washing and disinfection of crates used to transport birds from farm to slaughterhouse.
- Examining the extent to which the available guidance on salmonella control in the breeding and hatcheries sector is being used and adhered to.
- Assessing the extent to which the available guidance on salmonella control in the feed industry is being used and adhered to.
- Identifying the best practice for minimising and preventing the spread of salmonella in the slaughterhouse.

In view of the results of the survey, the Agency now needs to consider what action is needed to tackle campylobacter. Although some of the measures

identified in the salmonella strategy are also expected to reduce campylobacter contamination levels and the likelihood of food poisoning as a result of campylobacter in chicken, there is a need to consider what additional action is required. Further steps already in hand include:

- Consideration of extending the remit of the consultative group of stakeholders which has been helping the Agency implement the salmonella strategy, to include campylobacter;
- a campaign to increase the use of HACCP controls in the food distribution and catering sector, reinforcing messages about handling, cooking and storing chicken to avoid cross-contamination;
- a food hygiene campaign to reinforce messages for consumers on avoiding cross-contamination in the home.

### ***Zoonoses: Commission proposals to combat food-borne diseases***

A European Commission report has concluded that fundamental changes are needed to control zoonoses (animal diseases which are transmissible to man) with improvements to the way Member States are required to monitor and reduce levels of certain common pathogens. The report examines the experience gained since the mid 1990s in combating zoonoses and concludes that although certain progress has been observed in the monitoring and control of zoonoses, these measures need to be intensified.

The Commission Report to the European Parliament and Council on the control and prevention of zoonoses is accompanied by proposals for a revised Directive on the monitoring of zoonoses and zoonotic agents and a Regulation on the control of salmonella and other food-borne zoonotic agents.

Together with the monitoring of food poisoning outbreaks, the proposed Directive envisages monitoring primarily in animal populations and, where necessary, at other stages of the food chain. Food businesses would be required to keep results of testing and to pass these on to the competent authority. In turn, Member States would have to continue providing the Commission (and the European Food Authority, once established) with annual reports on trends and sources of zoonoses. The Directive would also introduce a requirement to record cases of antibiotic resistance.

The proposed Regulation would create a framework for reducing pathogens in the form of targets for specific zoonotic agents in selected farm animal populations, in particular salmonella in poultry and pigs. National control programmes would have to be approved by the Commission. Such programmes would primarily be the responsibility of the competent authority although private sector initiatives would also be encouraged. The Commission would determine what were acceptable and unacceptable control methods, and would set out additional conditions for trade in live animals and hatching eggs. After a transitional period, the Regulation would impose various restrictions on marketing so that eventually, for example, from 2009 onwards poultry meat would have to meet certain microbiological criteria

***i*** Further information on the survey along with a Q&A brief can found on the Agency's website at: [www.foodstandards.gov.uk/press\\_releases/uk\\_press/2001/pr010816.htm](http://www.foodstandards.gov.uk/press_releases/uk_press/2001/pr010816.htm)

The Agency's strategy for reducing salmonella contamination of chicken is available at: [www.foodstandards.gov.uk/pdf\\_files/papers/fsa\\_01\\_03\\_02b.pdf](http://www.foodstandards.gov.uk/pdf_files/papers/fsa_01_03_02b.pdf)

For further information on the survey contact the FSA's Paul Cook on +44 (0)20 7276 8950  
email: [paul.cook@foodstandards.gsi.gov.uk](mailto:paul.cook@foodstandards.gsi.gov.uk)

or be subject to some form of heat treatment to eliminate salmonella. Third countries would be required to introduce equivalent measures in respect of meat exported to the EU.

The Directive and Regulation would also set out a framework for Community and National Reference Laboratories and their respective responsibilities.

These particular proposals form part of the follow-up to the EU White Paper on Food Safety (see MHER #33). Other measures include the setting up of a European Food Authority (see separate news item) and an overhaul of food hygiene legislation generally (see MHER#39) as well as meat hygiene specifically, with, for example, the introduction of HACCP and microbiological checks (see MHER #51).

The Food Standards Agency has already set UK targets for the reduction of foodborne disease in general and of salmonella in UK produced retail chicken in particular (see separate article above). Pathogen reduction in selected farm animal populations is a key component of the strategy to deliver the Agency's targets.

**i** The Commission's press release of 1 August announcing publication of the report is available at: [http://europa.eu.int/comm/dgs/health\\_consumer/library/press/press176\\_en.html](http://europa.eu.int/comm/dgs/health_consumer/library/press/press176_en.html)

The Report is at: [http://europa.eu.int/eur-lex/en/com/pdf/2001/en\\_501PC0452\\_01.pdf](http://europa.eu.int/eur-lex/en/com/pdf/2001/en_501PC0452_01.pdf)

And proposals at: [http://europa.eu.int/eur-lex/en/com/dat/2001/en\\_501PC0452\\_01.html](http://europa.eu.int/eur-lex/en/com/dat/2001/en_501PC0452_01.html)

The Commission have also set up a new area on their website on Microbiological risks in food/Zoonoses at: [http://europa.eu.int/comm/food/fs/sfp/mr/mr\\_index\\_en.html](http://europa.eu.int/comm/food/fs/sfp/mr/mr_index_en.html)

## ***Meat - new definition agreed in Europe***

A new Europe-wide definition of meat for use in the labelling of meat products was agreed in Brussels last month. The definition will harmonise the rules on quantitative ingredient declarations (QUID), which require the percentage of meat from each species named in or associated with the food, to be given in the ingredients list of pre-packed meat-based products. This will make the labelling of meat products more transparent for consumers who perceive meat in an ingredients list to mean muscle meat.

When the main interested parties were consulted by the Food Standards Agency earlier this year, there was general support for the proposal, especially from consumer groups who welcomed the tightening of the definition of meat. There were some comments on the fat and connective tissue limits, but the Commission's new definition represents the best compromise.

The new definition will:

- restrict the generic term "meat" qualified with the species name (pork, beef, chicken etc.) to skeletal muscle with naturally included or adherent fatty and connective tissues;
- require other parts of the carcass such as liver, kidney etc to be labelled as such. The generic term "offal" would not be permitted;
- introduce maximum numerical limits for associated fat and connective tissue. Three different sets of limits will apply depending on the species of the meat. Any fat or connective tissue which exceeds these limits would have to be labelled separately in the ingredients list.

Mechanically recovered meat (MRM), which must already be declared separately in the ingredients list, will not be considered as meat for QUID purposes.

Member States will have until 1 January 2003 to implement the new definition although any products manufactured before then and which are labelled under the existing rules could continue to be sold until stocks run out.

The new definition is tighter than the existing one in the UK's Meat Products and Spreadable Fish Products Regulations 1984. They will be reviewed to take account of these technical changes and to align them with the EU Labelling Directive 2000/13/EC and QUID provisions. However, the new definition is not aimed at changing current manufacturing practices, only the information on the label. The Agency will carry out a full public consultation on the implementation of the agreed definition into national law, including a review of the continued use of reserved descriptions for "burgers", "sausages", etc., and minimum meat content.

## ***The European Food Authority – an update on progress***

Negotiations on the legislation needed to establish a European Food Authority (EFA) are on target for the Authority to start work early next year.

The proposed European Parliament and Council Regulation establishing the EFA and setting out general principles of food law was adopted by the Commission last November (see MHER #43). The Commission's intention behind the proposal was to reinforce existing consumer protection and help re-establish consumer confidence in food safety. Rapid progress followed the Commission's adoption of the proposed Regulation, with many amended texts tabled during the course of negotiations. Drawing on the Food Standards Agency's core values, the UK has been instrumental in securing numerous improvements including strengthened references to openness and a greater degree of transparency. The UK has also been influential in achieving a more precise definition of the role of the proposed Advisory Forum within the EFA. The Forum will be of critical importance in ensuring there is an effective mechanism which brings together the knowledge and expertise of Member States and helps identify emerging risks before they become a serious food chain problem.

At its first reading on 12 June, the European Parliament (EP) proposed some 200 amendments to the original text, some of which were agreed to by Council. Political agreement by Member States' Ministers was reached at Transport Council on 28 June 2001. The Parliament's second reading is expected in October or November and the Belgians, who currently hold the Presidency, are likely to aim for adoption before the end of the year. This, together with a decision on location would mean the EFA could begin operations early next year. Barcelona, Parma, Helsinki, Lille and Luxembourg have each been offered as potential sites.

The Regulation's provisions setting out the general principles and requirements of food law will have implications for future EU and national legislation by establishing a set of common principles with which all subsequent food law provisions will have to comply. According to the latest version of the text, the general

**i** A copy of the draft document containing the new definition is available on the FSA website at: [www.foodstandards.gov.uk/farm\\_fork/label.htm](http://www.foodstandards.gov.uk/farm_fork/label.htm)

Alternatively, contact **Mark Browne** in the Food Standards Agency's Food Labelling and Standards Division on +44 (0)20 7276 8152  
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requirements of food law, including traceability requirements and certain responsibilities on food and feed business operators, would apply from 1 January 2005. The Food Standards Agency is seeking further views and information on these particular aspects of the proposals by 21 September. Following final adoption of the Regulation, the Agency will be consulting widely on any changes that may be required to national legislation.

**i** A copy of the consultation letter and latest text of the proposals are available at: [www.foodstandards.gov.uk/consultations/foodlawefa.htm](http://www.foodstandards.gov.uk/consultations/foodlawefa.htm)

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The Commission's news release, along with other information, announcing political agreement of the Regulation is available at: [http://europa.eu.int/comm/food/fs/intro/index\\_en.html](http://europa.eu.int/comm/food/fs/intro/index_en.html)

## European Commission website

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

- Press release of 1 August: Commission's proposals to combat food-borne diseases (see separate news item)
- Press release of 10 August: classical swine fever in SPAIN - reduction of restricted areas
- Press release of 16 August 2001: advance payments to reimburse Member States spending on the foot and mouth crisis
- Final report of 22-30 November 2000 mission to ARGENTINA to look at controls on residues in live animals and animal products
- Final report of 12-16 February 2001 mission to the UNITED KINGDOM to verify controls on animal welfare during transport
- Scientific Committee on Animal Health and Welfare (SCAH) report on Brucellosis in sheep and goats. Adopted 12 July 2001
- SCAH report on chronic wasting in cattle. Adopted 12 July 2001
- Scientific Committee on Veterinary Measures (SCVM) opinion on the identification of species/categories of meat producing animals in integrated production systems where meat inspection may be revised. Adopted 20-21 June 2001
- SCVM opinion on the cleaning and disinfection of knives used in the meat and poultry industry. Adopted 20-21 June 2001
- Food and Veterinary Office (FVO) 2001/2002 inspection programme

**i** The press releases can be found at: [http://europa.eu.int/comm/dgs/health\\_consumer/library/press/press\\_food\\_en.html](http://europa.eu.int/comm/dgs/health_consumer/library/press/press_food_en.html)

The index for the Commission's inspection missions reports is at: [http://europa.eu.int/comm/food/fs/inspections/vi/reports/index\\_en.html](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.

The SCAH documents can be found at: [http://europa.eu.int/comm/food/fs/sc/scah/index\\_en.html](http://europa.eu.int/comm/food/fs/sc/scah/index_en.html)

The SCVM documents can be found at: [http://europa.eu.int/comm/food/fs/sc/scvm/index\\_en.html](http://europa.eu.int/comm/food/fs/sc/scvm/index_en.html)

The FVO Inspection Programme can be found at: [http://europa.eu.int/comm/food/fs/inspections/policy\\_papers/vi\\_pol08\\_en.pdf](http://europa.eu.int/comm/food/fs/inspections/policy_papers/vi_pol08_en.pdf)

## 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
<b>2000</b>																	
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%
<b>2001</b>																	
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	4.1%	135	50.8%	85	32.0%	33	12.4%	266	94.5%	84.9%
March	0	0.0%	0	0.0%	1	0.4%	11	4.5%	108	43.9%	80	32.5%	46	18.7%	246	94.5%	84.8%
April	0	0.0%	0	0.0%	2	1.0%	8	4.0%	93	46.7%	68	34.2%	28	14.1%	199	95.1%	85.2%
May	0	0.0%	0	0.0%	1	0.4%	11	4.8%	117	50.9%	74	32.2%	27	11.7%	230	95.0%	84.1%
June	0	0.0%	0	0.0%	0	0.0%	13	5.1%	111	43.4%	100	39.1%	32	12.5%	256	94.9%	84.5%
July	0	0.0%	0	0.0%	2	0.9%	17	7.6%	104	46.6%	68	30.5%	32	14.3%	223	93.8%	83.9%
12 months to July 2001	0	0.0%	2	0.1%	19	0.6%	155	5.1%	1,465	47.8%	1,010	32.9%	417	13.6%	3,068		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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	4.2%	117	55.2%	65	30.7%	19	9.0%	212	93.8%	83.4%
March	0	0.0%	0	0.0%	1	0.5%	9	4.7%	95	49.7%	56	29.3%	30	15.7%	191	94.0%	83.1%
April	0	0.0%	0	0.0%	1	0.6%	8	5.1%	82	52.2%	49	31.2%	17	10.8%	157	94.6%	83.8%
May	0	0.0%	0	0.0%	0	0.0%	11	6.1%	93	52.0%	58	32.4%	17	9.5%	179	94.3%	82.7%
June	0	0.0%	0	0.0%	0	0.0%	12	6.0%	94	47.2%	74	37.2%	19	9.5%	199	94.0%	83.0%
July	0	0.0%	0	0.0%	2	1.1%	15	8.6%	90	51.7%	49	28.2%	18	10.3%	174	92.8%	82.1%
12 months to July 2001	0	0.0%	2	0.1%	16	0.7%	134	5.5%	1,269	52.2%	759	31.2%	249	10.3%	2,429		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%
April	0	0.0%	0	0.0%	1	7.7%	0	0.0%	7	53.8%	4	30.8%	1	7.7%	13	90.6%	83.0%
May	0	0.0%	0	0.0%	1	5.0%	0	0.0%	12	60.0%	6	30.0%	1	5.0%	20	92.3%	76.9%
June	0	0.0%	0	0.0%	0	0.0%	1	4.5%	11	50.0%	8	36.4%	2	9.1%	22	94.5%	78.2%
July	0	0.0%	0	0.0%	0	0.0%	2	11.1%	9	50.0%	5	27.8%	2	11.1%	18	93.3%	76.7%
12 months to July 2001	0	0.0%	0	0.0%	3	1.3%	18	7.7%	127	54.5%	71	30.5%	14	6.0%	233		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	13.8%	15	51.7%	10	34.5%	29	100%	94.9%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	12	38.7%	10	32.3%	9	29.0%	31	100%	95.8%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	6	17.1%	18	51.4%	11	31.4%	35	100%	96.8%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	16.1%	14	45.2%	12	38.7%	31	100%	99.0%
12 months to July 2001	0	0.0%	0	0.0%	0	0.0%	3	0.7%	69	17.0%	180	44.3%	154	37.9%	406		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%	42	39.6%	46	43.4%	14	13.2%	106	96.8%	86.1%
April	0	0.0%	0	0.0%	0	0.0%	4	4.3%	36	38.3%	41	43.6%	13	13.8%	94	96.4%	86.5%
May	0	0.0%	0	0.0%	0	0.0%	4	4.3%	38	40.4%	41	43.6%	11	11.7%	94	95.9%	85.4%
June	0	0.0%	0	0.0%	0	0.0%	9	8.7%	40	38.5%	41	39.4%	14	13.5%	104	94.2%	82.2%
July	0	0.0%	0	0.0%	0	0.0%	5	5.4%	30	32.6%	43	46.7%	14	15.2%	92	93.8%	82.1%
12 months to July 2001	0	0.0%	0	0.0%	1	0.1%	44	3.6%	517	42.4%	488	40.0%	169	13.9%	1,219		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%
April	0	0.0%	0	0.0%	0	0.0%	4	5.0%	33	41.3%	34	42.5%	9	11.3%	80	95.7%	85.7%
May	0	0.0%	0	0.0%	0	0.0%	4	5.1%	34	43.0%	34	43.0%	7	8.9%	79	95.2%	83.9%
June	0	0.0%	0	0.0%	0	0.0%	8	9.1%	36	40.9%	36	40.9%	8	9.1%	88	93.5%	79.8%
July	0	0.0%	0	0.0%	0	0.0%	5	6.4%	27	34.6%	37	47.4%	9	11.5%	78	93.1%	80.0%
12 months to July 2001	0	0.0%	0	0.0%	1	0.1%	42	4.0%	472	45.4%	410	39.4%	115	11.1%	1,040		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%	4	44.4%	2	22.2%	3	33.3%	9	100%	95.5%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	28.6%	2	28.6%	3	42.9%	7	100%	95.7%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	28.6%	2	28.6%	3	42.9%	7	100%	95.7%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	44.4%	1	11.1%	4	44.4%	9	100%	100%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	28.6%	1	14.3%	4	57.1%	7	100%	100%
12 months to July 2001	0	0.0%	0	0.0%	0	0.0%	0	0.0%	30	33.0%	24	26.4%	37	40.7%	91		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	100%	86.4%
May	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%
June	0	0.0%	0	0.0%	0	0.0%	1	14.3%	0	0.0%	4	57.1%	2	28.6%	7	95.5%	90.9%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	1	14.3%	5	71.4%	1	14.3%	7	95.5%	86.4%
12 months to July 2001	0	0.0%	0	0.0%	0	0.0%	2	2.3%	15	17.0%	54	61.4%	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
<b>2000</b>																	
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%
<b>2001</b>																	
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%	180	48.8%	127	34.4%	46	12.5%	369	95.2%	85.0%
March	0	0.0%	0	0.0%	1	0.3%	15	4.3%	150	42.6%	126	35.8%	60	17.0%	352	95.1%	85.2%
April	0	0.0%	0	0.0%	2	0.7%	12	4.1%	129	44.0%	109	37.2%	41	14.0%	293	95.5%	85.6%
May	0	0.0%	0	0.0%	1	0.3%	15	4.6%	155	47.8%	115	35.5%	38	11.7%	324	95.3%	84.5%
June	0	0.0%	0	0.0%	0	0.0%	22	6.1%	151	41.9%	141	39.2%	46	12.8%	360	94.7%	83.8%
July	0	0.0%	0	0.0%	2	0.6%	22	7.0%	134	42.5%	111	35.2%	46	14.6%	315	93.8%	83.4%
12 months to July 2001	0	0.0%	2	0.0%	20	0.5%	199	4.6%	1,982	46.2%	1,498	34.9%	586	13.7%	4,287		

**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
<b>2000</b>																	
August	0	0.0%	1	0.2%	0	0.0%	31	5.2%	129	21.5%	216	35.9%	224	37.3%	601	94.8%	90.1%
September	0	0.0%	1	0.2%	2	0.4%	24	4.3%	115	20.7%	187	33.7%	226	40.7%	555	94.8%	90.2%
October	0	0.0%	1	0.2%	1	0.2%	17	3.2%	111	20.9%	186	35.1%	214	40.4%	530	95.4%	90.9%
November	0	0.0%	1	0.2%	0	0.0%	17	2.9%	132	22.1%	216	36.2%	230	38.6%	596	96.2%	91.9%
December	0	0.0%	1	0.2%	0	0.0%	17	3.1%	110	20.1%	192	35.0%	228	41.6%	548	96.7%	92.8%
<b>2001</b>																	
January	0	0.0%	0	0.0%	1	0.2%	16	3.1%	97	18.9%	185	36.1%	213	41.6%	512	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%	94.0%
March	0	0.0%	0	0.0%	1	0.2%	15	2.8%	94	17.7%	179	33.7%	242	45.6%	531	96.9%	94.4%
April	0	0.0%	0	0.0%	3	0.6%	10	2.0%	86	17.1%	184	36.6%	220	43.7%	503	97.2%	94.0%
May	0	0.0%	0	0.0%	2	0.4%	16	2.9%	99	17.7%	192	34.3%	251	44.8%	560	97.1%	93.5%
June	0	0.0%	1	0.2%	1	0.2%	15	2.8%	94	17.7%	176	33.2%	243	45.8%	530	97.0%	93.2%
July	0	0.0%	1	0.2%	1	0.2%	11	2.2%	92	18.3%	174	34.5%	225	44.6%	504	97.0%	93.3%
12 months to July 2001	0	0.0%	7	0.1%	13	0.2%	205	3.1%	1,269	19.4%	2,299	35.1%	2,763	42.1%	6,556		

**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
<b>2000</b>																	
August	0	0.0%	1	0.2%	0	0.0%	31	6.2%	117	23.2%	180	35.7%	175	34.7%	504	93.9%	88.7%
September	0	0.0%	1	0.2%	2	0.4%	24	5.2%	105	22.6%	165	35.6%	167	36.0%	464	93.8%	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%
<b>2001</b>																	
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	38.3%	185	37.7%	491	96.4%	93.0%
March	0	0.0%	0	0.0%	1	0.2%	14	3.2%	87	19.8%	155	35.2%	183	41.6%	440	96.5%	93.5%
April	0	0.0%	0	0.0%	3	0.7%	10	2.4%	80	19.0%	159	37.8%	169	40.1%	421	96.7%	93.0%
May	0	0.0%	0	0.0%	2	0.4%	16	3.5%	93	20.1%	166	35.9%	185	40.0%	462	96.5%	92.5%
June	0	0.0%	1	0.2%	1	0.2%	14	3.2%	86	19.6%	153	34.9%	183	41.8%	438	96.4%	92.2%
July	0	0.0%	1	0.2%	1	0.2%	10	2.4%	85	20.4%	147	35.3%	173	41.5%	417	96.5%	92.5%
12 months to July 2001	0	0.0%	7	0.1%	13	0.2%	200	3.7%	1,166	21.3%	1,984	36.3%	2,098	38.4%	5,468		

**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
<b>2000</b>																	
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%
<b>2001</b>																	
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%	100.0%
March	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	13.5%	15	40.5%	17	45.9%	37	100%	100.0%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	4	12.1%	12	36.4%	17	51.5%	33	100%	99.1%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	8.3%	11	30.6%	22	61.1%	36	100%	98.1%
June	0	0.0%	0	0.0%	0	0.0%	0	0.0%	7	18.4%	12	31.6%	19	50.0%	38	100%	97.2%
July	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	14.7%	14	41.2%	15	44.1%	34	100%	96.3%
12 months to July 2001	0	0.0%	0	0.0%	0	0.0%	0	0.0%	70	16.1%	168	38.6%	197	45.3%	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
<b>2000</b>																	
August	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	8.6%	19	32.8%	34	58.6%	58	100%	99.4%
September	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	3.8%	8	15.1%	43	81.1%	53	100%	99.4%
October	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	6.3%	8	16.7%	37	77.1%	48	100%	98.1%
November	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	8.3%	16	26.7%	39	65.0%	60	100%	98.8%
December	0	0.0%	0	0.0%	0	0.0%	0	0.0%	5	9.4%	13	24.5%	35	66.0%	53	100%	98.8%
<b>2001</b>																	
January	0	0.0%	0	0.0%	0	0.0%	1	2.0%	2	4.0%	9	18.0%	38	76.0%	50	99.4%	99.4%
February	0	0.0%	0	0.0%	0	0.0%	1	1.7%	1	1.7%	13	22.0%	44	74.6%	59	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%
April	0	0.0%	0	0.0%	0	0.0%	0	0.0%	2	4.1%	13	26.5%	34	69.4%	49	98.8%	98.8%
May	0	0.0%	0	0.0%	0	0.0%	0	0.0%	3	4.8%	15	24.2%	44	71.0%	62	99.4%	98.8%
June	0	0.0%	0	0.0%	0	0.0%	1	1.9%	1	1.9%	11	20.4%	41	75.9%	54	99.4%	98.8%
July	0	0.0%	0	0.0%	0	0.0%	1	1.9%	2	3.8%	13	24.5%	37	69.8%	53	98.8%	97.6%
12 months to July 2001	0	0.0%	0	0.0%	0	0.0%	5	0.8%	33	5.1%	147	22.5%	468	71.7%	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	%		
<b>2000</b>																
August	0	0.0	0	0.0	0	0.0	1	5.0	3	15.0	11	55.0	5	25.0	20	95.0
September	0	0.0	0	0.0	0	0.0	1	5.3	4	21.1	9	47.4	5	26.3	19	94.7
October	0	0.0	0	0.0	0	0.0	1	5.3	3	15.8	10	52.6	5	26.3	19	94.7
November	0	0.0	0	0.0	0	0.0	1	5.0	3	15.0	10	50.0	6	30.0	20	95.0
December	0	0.0	0	0.0	0	0.0	1	5.0	3	15.0	10	50.0	6	30.0	20	95.0
<b>2001</b>																
January	0	0.0	0	0.0	0	0.0	0	0.0	2	10.0	9	45.0	9	45.0	20	100
February	0	0.0	0	0.0	0	0.0	0	0.0	2	10.0	12	60.0	6	30.0	20	100
March	0	0.0	0	0.0	0	0.0	1	4.8	3	14.3	7	33.3	10	47.6	21	95.2
April	0	0.0	0	0.0	0	0.0	1	5.9	3	17.6	6	35.3	7	41.2	17	95.0
May	0	0.0	0	0.0	0	0.0	0	0.0	4	25.0	6	37.5	6	37.5	16	100
June	0	0.0	0	0.0	0	0.0	0	0.0	4	20.0	8	40.0	8	40.0	20	100
July	0	0.0	0	0.0	0	0.0	0	0.0	4	19.0	9	42.9	8	38.1	21	100
12 months to June 2001	0	0.0	0	0.0	0	0.0	7	3.3	34	16.0	98	46.2	73	34.4	212	96.7

## 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	%		
<b>2000</b>																
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
<b>2001</b>																
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
April	0	0.0	0	0.0	0	0.0	0	0.0	5	42.9	5	41.7	2	16.7	12	100
May	0	0.0	0	0.0	1	10.0	0	0.0	6	60.0	2	20.0	1	10.0	10	90.0
June	0	0.0	0	0.0	1	12.0	0	0.0	4	50.0	2	25.0	1	13.0	8	88.0
July	0	0.0	0	0.0	0	0.0	1	9.1	5	45.5	2	18.2	3	27.3	11	90.9
12 months to June 2001	0	0.0	0	0.0	2	1.8	8	7.2	48	43.2	38	34.2	15	13.5	111	91.0

## 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	%		
<b>2000</b>																
August	0	0.0	0	0.0	0	0.0	2	6.9	6	20.7	15	51.7	6	20.7	29	93.1
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	6.7	9	30.0	13	43.3	6	20.0	30	93.3
November	0	0.0	0	0.0	0	0.0	3	10.0	4	13.3	16	53.3	7	23.3	30	90.0
December	0	0.0	0	0.0	0	0.0	2	6.7	7	23.3	14	46.7	7	23.3	30	93.3
<b>2001</b>																
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
April	0	0.0	0	0.0	0	0.0	1	3.4	8	29.4	11	41.2	9	23.5	29	96.6
May	0	0.0	0	0.0	1	3.8	0	0.0	10	38.5	8	30.8	7	26.9	26	96.2
June	0	0.0	0	0.0	1	3.6	0	0.0	8	28.6	10	35.7	9	32.1	28	96.4
July	0	0.0	0	0.0	0	0.0	1	3.1	9	28.1	11	34.4	11	34.4	32	96.9
12 months to June 2001	0	0.0	0	0.0	0	0.0	15	5.6	64	23.8	118	43.9	72	26.8	269	94.4

**Cutting plants**

HAS band	0-30		31-40		41-50		51-65		66-75		76-85		86-100		Total	% over 65
	No	%	No	%	No	%	No	%	No	%	No	%	No	%	No	
<b>2000</b>																
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	98.1
November	0	0.0	0	0.0	0	0.0	1	1.8	7	12.5	17	30.4	31	55.4	56	98.2
December	0	0.0	0	0.0	0	0.0	2	3.4	10	16.9	15	25.4	32	54.2	59	96.6
<b>2001</b>																
January	0	0.0	0	0.0	0	0.0	1	1.9	6	11.1	13	24.1	34	63.0	54	98.1
February	0	0.0	0	0.0	0	0.0	1	1.8	7	12.3	16	28.1	33	57.9	57	98.2
March	0	0.0	0	0.0	0	0.0	2	3.6	4	7.1	17	30.4	33	58.9	56	96.4
April	0	0.0	1	1.7	0	0.0	2	0.0	3	10.3	17	22.4	28	65.5	51	94.1
May	0	0.0	0	0.0	0	0.0	3	6.5	7	15.2	11	23.9	25	54.3	46	93.5
June	0	0.0	0	0.0	0	0.0	0	0.0	7	13.5	15	28.8	30	57.7	52	100
July	0	0.0	0	0.0	0	0.0	0	0.0	5	9.3	19	35.2	30	55.6	54	100
12 months to June 2001	0	0.0	0	0.0	0	0.0	10	2.1	52	10.9	140	29.4	273	57.4	476	97.7

## 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 August 2000, together with the percentage of throughput for those falling into categories 3, 4 and 5 of the MHS Clean Livestock Policy.

**Cattle**

Month	No cattle rejected	% cattle rejected	Monthly throughput
<b>2000</b>			
August	228	0.1%	159,776
September	367	0.2%	157,654
October	509	0.2%	211,515
November	887	0.5%	178,716
December	685	0.4%	193,647
<b>2000</b>			
January	1,183	0.7%	160,944
February	599	0.4%	161,215
March	339	0.3%	126,501
April	442	0.4%	117,150
May	608	0.5%	128,525
June	467	0.4%	129,865
July	489	0.3%	164,695
<b>12 months TOTAL</b>	<b>6,803</b>	<b>0.4%</b>	<b>1,890,203</b>

**Sheep**

Month	No sheep rejected	% sheep rejected	Monthly throughput
<b>2000</b>			
August	6,824	0.4%	1,587,455
September	20,792	1.3%	1,629,585
October	27,348	1.3%	2,075,903
November	32,734	1.9%	1,703,610
December	17,702	0.9%	2,034,144
<b>2001</b>			
January	12,725	0.9%	1,350,650
February	10,290	0.9%	1,199,326
March	7,551	1.2%	624,185
April	10,701	2.0%	532,057
May	7,439	1.2%	625,175
June	3,565	0.5%	757,274
July	2,282	0.2%	1,156,539
<b>12 months TOTAL</b>	<b>159,953</b>	<b>1.0%</b>	<b>15,275,903</b>

***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 Aug 2001
	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	
No of animals rejected	228	367	509	887	685	1,183	599	339	442	608	467	489	6,803
Detained in lairage overnight and ante-mortem next day	90 39.5%	142 38.7%	185 36.3%	313 35.3%	123 18.0%	147 12.4%	95 15.9%	50 14.7%	39 8.8%	32 5.3%	31 6.6%	7 1.4%	1,254 18.4%
Cleaned before being represented for ante-mortem	15 6.6%	22 6.0%	136 26.7%	256 28.9%	276 40.3%	514 43.4%	228 38.1%	27 8.0%	56 12.7%	116 19.1%	208 44.5%	179 36.6%	2,033 29.9%
Detained and re-presented later same day for ante-mortem	96 42.1%	78 21.3%	106 20.8%	259 29.2%	201 29.3%	302 25.5%	127 21.2%	84 24.8%	137 31.0%	168 27.6%	87 18.6%	143 29.2%	1,788 26.3%
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	11 4.8%	34 9.3%	58 11.4%	114 12.9%	112 16.4%	187 15.8%	97 16.2%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	613 9.0%
Allow animals to be slaughtered under special precautions	16 7.0%	109 29.7%	62 12.2%	94 10.6%	40 5.8%	224 18.9%	105 17.5%	205 60.5%	261 59.0%	328 53.9%	154 33.0%	260 53.2%	1,858 27.3%
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%	43 7.1%	0 0.0%	0 0.0%	43 0.6%
Other	0 0.0%	1 0.3%	11 2.2%	36 4.1%	21 3.1%	9 0.8%	0 0.0%	0 0.0%	13 2.9%	0 0.0%	0 0.0%	3 0.6%	94 1.4%

## Sheep

Month	2000					2001							Total From Aug 2001
	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	
No of animals rejected	6,824	20,792	27,348	32,734	17,702	12,725	10,290	7,551	10,701	7,439	3,565	2,282	159,953
Detained in lairage overnight and ante-mortem next day	4,263 62.5%	10,788 51.9%	14,872 54.4%	13,092 40.0%	6,784 38.3%	5,240 41.2%	2,946 28.6%	409 5.4%	4,179 39.1%	1,482 19.9%	829 23.3%	513 22.5%	65,397 40.9%
Cleaned before being represented for ante-mortem	1,244 18.2%	5,068 24.4%	11,349 41.5%	14,625 44.7%	9,918 56.0%	6,721 52.8%	5,352 52.0%	3,847 50.9%	5,820 54.4%	3,294 44.3%	888 24.9%	334 14.6%	68,460 42.8%
Detained and re-presented later same day for ante-mortem	1,811 26.5%	6,008 28.9%	4,719 17.3%	6,194 18.9%	2,451 13.8%	1,684 13.2%	1,945 18.9%	277 3.7%	1,652 15.4%	918 12.3%	1,398 39.2%	773 33.9%	29,830 18.6%
Reject for slaughter and dispose as unfit	0 0.0%	0 0.0%	2 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	0 0.0%	14 0.2%	3 0.1%	0 0.0%	19 0.0%
Reject for slaughter	228 3.3%	1,280 6.2%	738 2.7%	1,532 4.7%	557 3.1%	1,015 8.0%	787 7.6%	0 0.0%	24 0.2%	0 0.0%	6 0.2%	3 0.1%	6,170 3.9%
Allow animals to be slaughtered under special precautions	170 2.5%	431 2.1%	495 1.8%	1,084 3.3%	591 3.3%	456 3.6%	1,848 18.0%	3,637 48.2%	4,367 40.8%	1,878 25.2%	911 25.6%	695 30.5%	16,563 10.4%
Slaughter allowed to proceed and subsequently stopped	0 0.0%	0 0.0%	4 0.0%	61 0.2%	0 0.0%	0 0.0%	0 0.0%	288 3.8%	328 3.1%	17 0.2%	10 0.3%	16 0.7%	724 0.5%
Other	94 1.4%	0 0.0%	40 0.1%	592 1.8%	332 1.9%	337 2.6%	166 1.6%	250 3.3%	395 3.7%	160 2.2%	0 0.0%	0 0.0%	2,366 1.5%

- 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
<b>2000</b>				
August	11	2	2	100%
September	34	12	9	75.0%
October	58	13	6	46.2%
November	114	41	27	65.9%
December	112	36	25	69.4%
<b>2001</b>				
January	187	58	46	79.3%
February	97	30	23	76.7%
March	0	0	0	0.0%
April	0	0	0	0.0%
May	0	0	0	0.0%
June	0	0	0	0.0%
July	0	0	0	0.0%
<b>12 months TOTAL</b>	<b>613</b>	<b>192</b>	<b>138</b>	<b>71.9%</b>

**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
<b>2000</b>				
August	228	9	6	66.7%
September	1,280	36	24	66.7%
October	738	33	23	69.7%
November	1,532	40	31	77.5%
December	557	18	12	66.7%
<b>2001</b>				
January	1,015	17	15	88.2%
February	787	16	9	56.3%
March	0	0	0	0.0%
April	24	1	0	0.0%
May	0	0	0	0.0%
June	6	2	0	0.0%
July	3	1	0	0.0%
<b>12 months TOTAL</b>	<b>6,170</b>	<b>173</b>	<b>120</b>	<b>69.4%</b>

## 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 July 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
	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	Jul	
Minded to Notice <sup>1</sup>	23	34	54	54	42	38	21	24	39	18	1	0	<b>348</b>
No premises	16	18	22	26	15	13	13	9	13	8	1	0	<b>154</b>
Regulation 10 Notice	20	32	22	35	10	19	14	12	20	23	25	28	<b>260</b>
No premises	14	17	13	14	7	10	11	11	8	21	20	16	<b>162</b>
Improvement Notice	15	8	16	19	37	11	23	8	3	15	32	52	<b>239</b>
No premises	10	7	8	11	14	6	6	5	2	4	23	15	<b>111</b>
Emergency prohibition	0	0	0	0	0	0	0	0	0	0	0	0	<b>0</b>
No premises	0	0	0	0	0	0	0	0	0	0	0	0	<b>0</b>
Voluntary Plant Closure	0	0	0	0	0	0	0	0	0	0	0	0	<b>0</b>
No premises	0	0	0	0	0	0	0	0	0	0	0	0	<b>0</b>

<sup>1</sup> Following the coming into force of the Regulatory Reform Act 2001 on 10 April 2001, enforcement authorities in England and Wales are no longer required to issue a "Minded To" Notice before serving an Improvement Notice under the Food Safety Act 1990. Instead, in addition to a verbal warning, if time permits, OVSs have been asked to issue a formal written warning before serving an Improvement Notice.

## Informal enforcement

	Written warnings issued	Verbal warnings issued	Action plans drawn up following written warnings
<b>2000</b>			
<b>August</b>	113	64	36
<b>September</b>	127	51	66
<b>October</b>	125	43	50
<b>November</b>	99	75	56
<b>December</b>	87	99	96
<b>2001</b>			
<b>January</b>	81	104	127
<b>February</b>	73	124	124
<b>March</b>	42	86	120
<b>April</b>	43	98	122
<b>May</b>	66	136	161
<b>June</b>	89	125	172
<b>July</b>	111	132	22
<b>12 months TOTAL</b>	<b>1,056</b>	<b>1,137</b>	<b>1,152</b>

## MHS Disciplinary Action

A disciplinary hearing has been held into an alleged breach of the Welfare of Animals (Slaughter or Killing) Regulations 1995. The member of the MHS inspection team concerned has received a written warning after acting irritably with calves which could have caused them over excitement.

# Audit of Meat Hygiene Service

The Meat Hygiene Service is audited by the Veterinary Public Health Operations Division of the Food Standards Agency. 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 nine 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	2001			Total April 2000 to March 2001	2001			
	Jan	Feb	Mar		April	May	June	July
Full throughput slaughterhouse	4	5	2	36	1	4	2	5
Full throughput cutting plant	4	1	2	55	1	4	3	1
Low throughput slaughterhouse	2	0	0	25	1	0	2	1
Low throughput cutting plant	0	1	0	5	1	0	0	0
Cold store	0	1	0	38	0	0	2	0
<b>Total</b>	<b>10</b>	<b>8</b>	<b>4</b>	<b>159</b>	<b>4</b>	<b>8</b>	<b>9</b>	<b>7</b>

## Number of audits by VMHAs in white meat premises in GB

Type of premises	2001			Total April 2000 to March 2001	2001			
	Jan	Feb	Mar		April	May	June	July
Full throughput slaughterhouse	1	3	1	9	1	1	1	3
Full throughput cutting plant	1	1	1	30	0	2	1	0
Low throughput slaughterhouse	0	0	2	7	0	0	0	1
Low throughput cutting plant	0	1	1	9	0	1	0	1
Cold store	0	1	0	23	0	0	2	0
<b>Total</b>	<b>2</b>	<b>6</b>	<b>5</b>	<b>78</b>	<b>1</b>	<b>4</b>	<b>4</b>	<b>5</b>

### 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			
			Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May		Jun	July	
Red meat	Slaughterhouse	Full throughput	1	2	1	1	2	0	1	0	0	0	0	2	10	
		Low throughput	0	0	0	1	0	0	0	0	0	0	0	1	0	2
	Cutting Plant	Full throughput	0	1	1	1	0	2	0	1	1	1	1	2	1	11
		Low throughput	0	0	0	0	0	0	0	0	0	0	0	0	1	1
White meat	Slaughterhouse	Full throughput	0	1	0	1	1	0	1	0	0	0	0	0	0	4
		Low throughput	0	0	1	0	0	0	0	0	0	0	0	0	0	1
	Cutting Plant	Full throughput	0	0	1	0	0	0	0	0	0	0	0	0	0	1
		Low throughput	0	0	0	0	0	0	0	0	0	0	0	0	0	0
<b>Monthly Total</b>			<b>1</b>	<b>4</b>	<b>4</b>	<b>4</b>	<b>3</b>	<b>2</b>	<b>2</b>	<b>1</b>	<b>1</b>	<b>1</b>	<b>3</b>	<b>4</b>	<b>30</b>	

**i** For further information, contact **Kenneth Clarke** in the Agency's Veterinary Public Health Operations Division on +44 (0)191 286 9210 email: [kenneth.clarke@foodstandards.gsi.gov.uk](mailto:kenneth.clarke@foodstandards.gsi.gov.uk)

## Legal Action

### Actions completed

#### Food Standards Agency

##### **Maddock**

At Bridgend Magistrates' Court on 16 July 2001, Mr William Maddock, who operates an abattoir in Maesteg, West Glamorgan, pleaded guilty to ten offences under the Fresh Meat (Hygiene and Inspection) Regulations 1995 for failing to comply with a number of Improvement Notices served in relation to deficiencies at his slaughterhouse. He was fined £500 and ordered to pay £500 costs.

## **Actions continuing**

### **Food Standards Agency**

#### ***Mutchmeats***

Mr John Edward Mutch, company director, and Mr Peter Frederick Rawbone, slaughterhouse manager at Mutchmeats, a slaughterhouse and cutting plant in Witney, Oxfordshire have been charged with obstruction of an OVS. At Banbury Magistrates' Court on 26 July, the trial date was adjourned to 2-3 October 2001.

### **DEFRA**

#### ***Askar***

Mr Mohammed Askar, who operates a butcher's shop trading as RA Meats in Smethwick, West Midlands, has been charged with offences under the Poultry, Game, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) Regulations 1995 and the Fresh Meat (Hygiene and Inspection) Regulations 1995. The case was due to be heard at Warley Magistrates' Court on 31 August 2001.

#### ***Dibb***

An appeal against conviction and sentence by Mr Bryan Dibb, who kept sheep at Moorhill Farm in Calderdale, West Yorkshire due to be heard at Bradford Crown Court on 23 August 2001, was adjourned to a date to be fixed. Mr Dibb had been sentenced at Calderdale Magistrates' Court on 18 May 2001 following his conviction at an earlier hearing (see MHER #50).

#### ***Princes Ltd and Artur J Granby & Sons (Liverpool) Ltd***

These companies have been charged with offences under the Minced Meat and Meat Preparations (Hygiene) Regulations 1995. At Liverpool Magistrates' Court on 30 August 2001, the case was adjourned to a date to be fixed.

## **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 DEFRA, 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

### **DEFRA**

Department for Environment, Food and Rural Affairs (formerly MAFF)

### **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, POVVs 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)**

DEFRA'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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The contents of this Report together with back issues and related material, can be found on the **Food Standards Agency** website at: [www.foodstandards.gov.uk](http://www.foodstandards.gov.uk)

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