Department of Agriculture, Food and the Marine

Trader Notice MH 31/2014

To: All Food Business Operators at Approved Meat Establishments

Subject: On Farm Emergency Slaughter of cattle

[This Trader Notice replaces TN MH 12/2009]

Background


“On-Farm Emergency Slaughter” (OFS) means that “an otherwise healthy animal must have suffered an accident that prevented its transport to the slaughterhouse for welfare reason”.

Relevant Documents

1. FAWAC Guidance for Veterinary Practitioners and Farmers on managing acutely injured livestock on farm. Included in the FAWAC document are the Veterinary certificate and owner declaration forms.
2. EC Regulation 853/2004 laying down specific hygiene rules for food of animal origin
4. SI 432/2009 European Communities (Food and Feed Hygiene) Regulations 2009 as amended.

Amendments in this Revision:

EU Regulation 218/2014 which amends EU Regulations 853/2004 and 854/2004 specifically removes the requirement to mark OFS cattle carcases with a special stamp which restricts the sale of the meat to the home market. As of June 1st 2014, OFS carcases can be stamped with the oval mark and traded on the open market (provided the meat meets all other export requirements). This revision describes those changes and includes some clarifying textual amendments.

Scope

All acutely injured\(^1\), but otherwise healthy animals slaughtered outside the slaughterhouse, in accordance with the FAWAC Guidance document that are intended for human consumption. This is subject to the availability of an abattoir that is prepared to accept the animal, situated within a reasonable distance from the farm.

\(^1\) An acute injury is an injury that occurred recently as a result of a traumatic event or accident
Subject to meeting the criteria of the FAWAC document on animal welfare and public health issues, animals that display wild / dangerous characteristics may be shot on farm and assessed for fitness for human consumption in line with the procedures set out in this VPN. Animals slaughtered in other jurisdictions are not eligible for acceptance at DAFM approved premises under this procedure.

**Role of the FBO at the slaughter premises.**

A standard operating procedure (SOP) must be provided by the food business operator (FBO) in consultation and agreement with the Official Veterinarian (OV) prior to accepting OFS animals slaughtered off site which are intended for human consumption.

The SOP must detail the procedures the FBO will adopt concerning:

- Notification to the VI by PVP of the proposed arrival of the OFS animal.
- Assessment of documentation that accompanies the animal to the slaughterhouse, including nominated personnel dealing with the OFS animal.
- Provision for determining compliance with AIM.
- Dressing the carcase as soon as possible after arrival, routinely within 30 minutes of OV/TVI approval that it may be done. The details of the dressing procedure for OFS carcases must also be included in the SOP.
- Sampling carcases over 48 months of age for BSE.
- Flagging the carcase on line so that it is known to be OFS.
- Disposal of the offal and animal by-products as category 1 material.
- Detention of the carcase pending the results of antibiotic and BSE testing
- Release of the carcase for normal processing and stamping with oval mark when negative results of tests are received.

A Veterinary Procedure Notice (VPN 1/2013 –Version 2) has been issued to Department officers in relation to this matter.

**Meat Hygiene Division**
**15 September 2014**