

**Department of Agriculture, Food and the Marine
Trader Notice MH 10/2018**

**To: Food Business Operators at All Meat Establishments Approved by the Minister for
Agriculture, Food and the Marine**

Placing on the market* of cleaned, untreated stomachs and intestines

*EU Commission Blue Guide on the Implementation of EU Product Rules 2016: 2016/C 272/01

Background

Offal is defined as fresh meat other than that of the carcass and includes viscera that are intended for human consumption. As per the definitions in **Annex I of Regulation 853/2004**, offal must be derived from carcasses (slaughtered and dressed animals) produced in slaughterhouses. Stomachs and intestines are considered offal.

In **Annex III, Chapter IV of Regulation 853/2004** it specifies that, when destined for further handling,

- a) Stomachs must be scalded or cleaned
- b) Intestines must be emptied and cleaned.

The degree of cleaning required for raw materials destined for further processing/handling is clarified in **Annex II, Chapter IX of Regulation 852/2004**. In this regulation, food hygiene is defined as the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use. Contamination is defined as the presence or introduction of a hazard. Given that stomachs and/or intestines are contaminated at harvesting, such products should be cleaned to a standard consistent with Good Hygiene Practice (GHP).

FBOs receiving washed stomachs and intestines must not accept products that are contaminated. Therefore there is an onus on FBOs who dispatch stomachs and/or intestines for further processing/handling to ensure that they have been cleaned in the manner described under the role of the FBO below.

This TN applies to all slaughterhouse FBOs who place on the market cleaned, **untreated** stomachs and intestines of bovine, ovine or porcine origin for further handling in accordance **with Regulation 853/2004, Annex III, Chapter IV, Point 18 (a) and (b)**.

This includes the export of such products to any third country for which a bilateral agreement is in place.

Definitions

'Stomachs' includes bovine and ovine rumen, reticulum, omasum and abomasum, and porcine stomach.

Intestines include alimentary tract from the duodenum to the rectum.

Please note that the current SRM rules being applied in **beef slaughter plants preclude the harvesting of bovine intestines**. Also, the definition of ovine and caprine intestinal SRM **precludes the harvesting of the ileum from these ruminant species**

Guidance for the FBO:

The producing FBO must draw up a HACCP based SOP (or modify their existing SOP on 'edible body parts' as per [VPN 05/2015](#) to cover the following:

- Stomachs must be thoroughly cleaned so that the mucosal surface is visibly clean and no particulate/fibrous matter remains. Some light staining is acceptable.
- Intestines must be emptied and cleaned by washing and rolling as often as necessary to ensure the lumen is visibly clean and no particulate/fibrous matter remains. Some light staining is acceptable. Hand stripping alone is not an acceptable cleaning method.



Fig 1: Images depicting parietal surfaces a) still contaminated post first cold wash and b) visibly clean post second cold wash, and mucosal surfaces c) post first cold wash with small particulate matter remaining and d) visibly clean post second cold wash

- Cleaned stomachs and intestines must be stored in lined food-grade containers and covered during storage and transport to prevent contamination.
- Following cleaning, the stomachs and intestines must be chilled immediately to ensure a temperature throughout the meat of not more than 3°C.
- FBOs wishing to avail of a derogation whereby transport for further handling at another establishment is permitted before the offal has reached <3°C, must ensure that the stomachs and intestines are moved to the chill **immediately after cleaning** (preferably a blast chill) and transported in a **refrigerated vehicle** to the receiving FBO which must be **no further than 2 hours away**.

Note: Annex III, Chapter VII (Storage and Transport), Point 3 allows the Competent Authority (CA) to authorise the transport of such products from one establishment to another in accordance with requirements stipulated by the CA and that the products are dispatched immediately and take no more than two hours to reach destination.
This derogation must be agreed in advance with the VI

- The receiving FBO must ensure that visibly contaminated stomachs and intestines are not accepted