



**RWANDA
STANDARD**

**DRS
185**

Third edition

2023--

Code of hygienic practice for meat

ICS 67.120

Reference number

DRS 185: 2023

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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

RS 185 was prepared by Technical Committee RSB/TC 005, *Meat and meat products*.

In the preparation of this standard, reference was made to the following standard:

- 1) CAC/RCP 58: 2005, *Code of hygienic practice for meat*
- 2) ES 1115: 2005, *Code of hygienic practice for fresh meat*

The assistance derived from the above source is hereby acknowledged with thanks.

This third edition cancels and replaces the second edition (RS 185: 2019), which has been technically revised.

Committee membership

The following organizations were represented on the Technical Committee on Meat and meat products (RSB/TC 005) in the preparation of this standard.

Rwanda Food and Drugs Authority (RFDA)

Rugari Meat Processing Ltd

Res Populi Ltd

Rwanda Inspectorate, Competition and Consumer Protection Authority (RICA)

Umurage interprise Ltd

Zamura Feeds Ltd

City of Kigali

Rwanda Institute for Conservation Agriculture

Kigali Marriott Hotel

National Industrial Research and Development Agency (NIRDA)

National Agricultural Export Development Board (NAEB)

Rwanda Standards Board (RSB) – Secretariat

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Introduction

Meat has traditionally been viewed as a vehicle for a significant proportion of human food-borne disease. Although the spectrum of meat-borne diseases of public health importance has changed with changing production and processing systems, continuation of the problem has been well illustrated in recent years by human surveillance studies of specific meat-borne pathogens such as *Escherichia coli* O157:H7, *Salmonella* spp., *Campylobacter* spp. and *Yersinia enterocolitica*. In addition to existing biological, chemical and physical hazards, new hazards are also appearing e.g., the agent of Bovine Spongiform Encephalopathy (BSE). Furthermore, consumers have expectations about suitability issues which are not necessarily of human health significance.

A contemporary risk-based approach to meat hygiene requires that hygiene measures shall be applied at those points in the food chain where they will be of greatest value in reducing food-borne risks to consumers. This shall be reflected in application of specific measures based on science and risk assessment, with a greater emphasis on prevention and control of contamination during all aspects of production of meat and its further processing. Application of HACCP principles is an essential element. The measure of success of contemporary programmes is an objective demonstration of levels of hazard control in food that are correlated with required levels of consumer protection, rather than by concentrating on detailed and prescriptive measures that give an unknown outcome.

At the national level the activities of the Competent Authority having jurisdiction at the slaughterhouse (usually Veterinary Administrations) very often serve animal health as well as public health objectives. This is particularly the case in relation to ante- and post-mortem inspection where the slaughterhouse is a key point in animal health surveillance, including zoonoses. Regardless of jurisdictional arrangements, it is important that this duality of functions is recognized and relevant public health and animal health activities are integrated.

Code of hygienic practice for meat

1 Scope

1.1 This Rwanda standard covers hygiene provisions for raw meat, meat preparations and manufactured meat from the time of live animal production up to the point of retail sale. It further develops 'The Recommended Rwanda Code of Practice: General Principles of Food Hygiene' in respect of these products. Where appropriate, the Annex to that code (Hazard Analysis and Critical Control Point System and Guidelines for its Application) and the Principles for the Establishment and Application of Microbiological Criteria for Foods are further developed and applied in the specific context of meat hygiene.

1.2 For the purposes of this standard, meat is that derived from domestic ungulates, domestic solipeds, domestic birds and lagomorphs. This standard may also be applied to other types of animals from which meat is derived, subject to any special hygienic measures required by the competent authority. Further to general hygiene measures applying to all species of animal as described above, this standard also presents specific measures that apply to different species and classes of animals.

1.3 The hygiene measures that are applied to the products described in this standard take into account any further measures and food handling practices that are likely to be applied by the consumer.

NOTE Some of the products described in this standard may not be subjected to a heat or other biocidal process before consumption.

1.4 Traditional practices may result in departures from some of the meat hygiene recommendations presented in this standard when meat is produced for local trade.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 20, *Principles for food import and export inspection and certification*

CAC/GL 21, *Principles for the establishment and application of microbiological criteria for food*

CAC/GL 24, *General Guidelines for Use of the Term "Halal"*

RS 184, *Requirements for Hazard Analysis Critical Control Points (HACCP) system.*

RS 201, *Abattoir — Basic requirements*

RS CAC/GL 21, *Principles for the establishment and application of microbiological criteria for foods.*

RS CAC/GL 26, *Guidelines for the design, operation, assessment and accreditation of food import and export inspection and certification systems.*

RS CAC/RCP 1, *General principles of food hygiene*

RS CAC/RCP 23, *Recommended Rwanda code of hygienic practice for low-acid canned foods*

RS EAS 12, *Potable water — Specification*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

abattoir

any establishment where specified animals are slaughtered and dressed for human consumption and that is approved, registered and/or listed by the competent authority for such purposes

3.2

animal

animals of the following types:

- a) domestic ungulates;
- b) domestic solipeds;
- c) domestic birds i.e. poultry;
- d) lagomorphs; and
- e) animals as otherwise specified by the competent authority.

3.3

ante-mortem inspection

any procedure or test conducted by a competent person on live animals for the purpose of judgement of safety and suitability and disposition

3.4

brand

any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp

3.5

cleaning

removal of objectionable matter

3.6

contamination

objectionable matter, and includes substances and/or microorganisms that make fresh meat unsafe and/or unwholesome

3.7

controlling authority

official authority charged by the government with the control of meat hygiene, including meat inspection

3.8

carcass

body of an animal after dressing

3.9

chemical residues

residues of veterinary drugs and pesticides as described in the definitions for the purpose of the Codex Alimentarius

3.10

competent authority

official authority charged by the government with the control of meat hygiene, including setting and enforcing regulatory meat hygiene requirements

3.11

competent body

body officially recognised and overseen by the competent authority to undertake specified meat hygiene activities

3.12

competent person

person who has the training, knowledge, skills and ability to perform an assigned task, and who is subject to requirements specified by the competent authority

3.13

condemned

inspected and judged by a competent person, or otherwise determined by the competent authority, as being unsafe or unsuitable for human consumption and requiring appropriate disposal

3.14

contaminant

any biological or chemical agent, foreign matter, or other substance not intentionally added to food that may compromise food safety or suitability

3.14

disease or defect

any abnormality affecting safety and/or suitability

3.15

dressing

progressive separation of the body of an animal into a carcass and other edible and inedible parts

3.16

emergency slaughter

slaughter by necessity of any animal which has recently suffered from accident or injury, or which is affected by a disease, which does not necessarily call for total condemnation at meat inspection, which however is likely to deteriorate unless slaughter takes place immediately

3.17

equivalence

capability of different meat hygiene systems to meet the same food safety and/or suitability objectives

3.18**establishment**

building or area used for performing meat hygiene activities that is approved, registered and/or listed by the competent authority for such purposes

3.19**establishment operator**

person in control of an establishment who is responsible for ensuring that the regulatory meat hygiene requirements are met

3.20**Food Safety Objective (FSO)**

maximum frequency and/or concentration of a hazard in a food at the time of consumption that provides or contributes to the Appropriate Level Of Protection (ALOP)

3.21**fresh meat**

meat that apart from refrigeration has not been treated for the purpose of preservation other than through protective packaging and which retains its natural characteristics

3.22**good hygienic practice**

all practices regarding the conditions and measures necessary to ensure the (GHP) safety and suitability of food at all stages of the food chain

3.23**hazard**

biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect

3.24**inedible**

inspected and judged by a competent person, or otherwise determined by the competent authority to be unsuitable for human consumption

3.25

manufactured meat

products resulting from the processing of raw meat or from the further processing of such processed products, so that the product no longer has the characteristics of fresh meat

3.26

meat

all parts of an animal that are intended for, or have been judged as safe and suitable for, human consumption

3.27

meat hygiene

all conditions and measures necessary to ensure the safety and suitability of meat at all stages of the food chain

3.28 prepared meat

raw meat which has had foodstuffs, seasonings or additives added to it

3.29

Mechanically Separated Meat (MSM)

product obtained by removing meat from flesh-bearing bones after boning or from poultry carcasses, using mechanical means that result in the loss or modification of the muscle fibre structure

3.30

minced meat

boneless meat which has been reduced into small pieces

3.31

official inspector

competent person who is appointed, accredited or otherwise recognised by the competent authority to perform official meat hygiene activities on behalf of, or under the supervision of the competent authority

3.32

organoleptic inspection

using the senses of sight, touch, taste and smell for identification of diseases and defects

3.33**performance criterion**

effect in frequency and/or concentration of a hazard in a food that shall be achieved by the application of one or more control measures to provide or contribute to a Performance Objective (PO) or a Food Safety Objective (FSO)

3.34**performance objective**

maximum frequency and/or concentration of a hazard in a food at a specified step in the food chain before the time of consumption that provides or contributes to a Food Safety Objective (FSO) or Appropriate Level Of Protection (ALOP), as applicable

3.35**potable water**

water that is pure and wholesome at the point of sale in accordance with requirements contained in the RS EAS 12

3.36**post-mortem inspection**

any procedure or test conducted by a competent person on all relevant parts of slaughtered/ animals for the purpose of judgement of safety and suitability and disposition

3.37**primary production**

all those steps in the food chain constituting animal production and transport of animals to the abattoir

3.38**process control**

all conditions and measures applied during the production process that are necessary to achieve safety and suitability of meat

3.39**process criterion**

physical process control parameters (e.g. time, temperature) at a specified step that can be applied to achieve a performance objective or performance criterion

3.40

protective clothing

special garments intended to prevent the contamination of meat and used as outerwear by persons in an abattoir or establishment, and includes head coverings and footwear

3.41

Quality Assurance (QA)

all the planned and systematic activities implemented within the quality system and demonstrated as needed, to provide adequate confidence that an entity will fulfil requirements for quality

3.42

Quality Assurance (QA) system

organisational structure, procedures, processes and resources needed to implement quality assurance

3.43

raw meat

fresh meat, minced meat or mechanically separated meat

3.44

Ready-To-Eat (RTE) products

products that are intended to be consumed without any further biocidal steps

3.45

risk analysis

includes risk assessment, risk management and risk communication, all of which are essential to the decision making process that determines acceptable levels of risk, and the implementation of those decisions

3.46

risk-based

containing any performance objective, performance criterion or process criterion developed according to risk analysis principle

3.47

safe for human consumption

safe for human consumption according to the following criteria:

- a) has been produced by applying all food safety requirements appropriate to its intended end-use;
- b) meets risk-based performance and process criteria for specified hazards; and
- c) does not contain hazards at levels that are harmful to human health

3.48

Sanitation Standard Operating Procedures (SSOPs)

documented system for assuring that personnel, facilities, equipment and utensils are clean and where necessary, sanitised to specified levels prior to and during operations

3.49

suitable for human consumption

suitable for human consumption according to the following criteria:

- a) has been produced under hygienic conditions as outlined in this code;
- b) is appropriate to its intended use; and
- c) meets outcome-based parameters for specified diseases or defects as established by the competent authority

3.50

validation

obtaining evidence that the food hygiene control measure or measures selected to control hazard in a food is capable of effectively and consistently controlling the hazard to the appropriate level

3.51

verification

activities performed by the competent authority and/or competent body to determine compliance with regulatory requirements

3.52

verification (Operator)

continual review of process control systems by the operator, including corrective and preventative actions to ensure that regulatory and/or specified requirements are met

3.53

veterinary inspector

official inspector who is professionally qualified as a veterinarian and carries out official meat hygiene activities as specified by the competent authority

3.54

viscera

organs of the thoracic and abdominal cavity.

4 General principles

Meat hygiene shall consider the following general principles:

- a) meat shall be safe and suitable for human consumption and all interested parties including government, industry and consumers have a role in achieving this outcome;
- b) the competent authority shall have the legal power to set and enforce regulatory meat hygiene requirements, and have final responsibility for verifying that regulatory meat hygiene requirements are met. It shall be the responsibility of the establishment operator to produce meat that is safe and suitable in accordance with regulatory meat hygiene requirements. There shall be a legal obligation on relevant parties to provide any information and assistance as may be required by the competent authority;
- c) meat hygiene programmes shall have as their primary goal the protection of public health and shall be based on a scientific evaluation of meat-borne risks to human health and take into account all relevant food safety hazards, as identified by research, monitoring and other relevant activities;
- d) the principles of food safety risk analysis shall be incorporated in the design and implementation of meat hygiene programmes;
- e) wherever possible and practical, competent authorities should formulate Food Safety Objectives (FSOs) according to a risk-based approach so as to objectively express the level of hazard control that is required to meet public health goals;
- f) meat hygiene requirements shall control hazards to the greatest extent practicable throughout the entire food chain. Information available from primary production shall be taken into account so as to tailor meat hygiene requirements to the spectrum and prevalence of hazards in the animal population from which the meat is sourced;
- g) the establishment operator shall apply HACCP principles. To the greatest extent practicable, the HACCP principles shall also be applied in the design and implementation of hygiene measures throughout the entire food chain;
- h) the competent authority shall define the role of those personnel involved in meat hygiene activities where appropriate, including the specific role of the veterinary inspector;

- i) the range of activities involved in meat hygiene shall be carried out by personnel with the appropriate training, knowledge, skills and ability as and where defined by the competent authority;
- j) the competent authority shall verify that the establishment operator has adequate systems in place to trace and withdraw meat from the food chain. Communication with consumers and other interested parties shall be considered and undertaken where appropriate;
- k) as appropriate to the circumstances, the results of monitoring and surveillance of animal and human populations shall be considered with subsequent review and/or modification of meat hygiene requirements whenever necessary; and
- l) competent authorities shall recognize the equivalence of alternative hygiene measures where appropriate, and promulgate meat hygiene measures that achieve required outcomes in terms of safety and suitability and facilitate fair practices in the trading of meat.

5 Primary production

5.1 General

5.1.1 Primary production is a significant source of hazards associated with meat. A number of hazards are present in animal populations intended for slaughter and their control during primary production, often presents considerable challenges, e.g., *Escherichia coli* O157:H7, *Salmonella spp.* *Campylobacter spp.* and various chemical and physical hazards. A risk-based approach to meat hygiene includes consideration of risk management options that may have a significant impact on risk reduction when applied at the level of primary production.

5.1.2 Provision of relevant information on animals intended for slaughter facilitates application of risk-based meat hygiene programmes, and allows inspection procedures to be tailor-made to the spectrum and prevalence of diseases and defects in the particular animal population. This may be particularly important in situations where the presence of certain zoonotic agents is not detectable by routine organoleptic or laboratory tests, and special measures may need to be taken, e.g. possible exposure to cysts of *Cysticercus bovis*.

5.1.3 Voluntary or officially recognised QA systems implemented at primary production shall be appropriately taken into account during verification of regulatory requirements.

5.1.4 The principles and guidelines presented in this clause are supplemental to the objectives and guidelines in RS CXC 1.

5.2 Principles of meat hygiene applying to primary production

Meat hygiene applying to primary production shall meet these principles:

- a) primary production shall be managed in a way that reduces the likelihood of introduction of hazards and appropriately contributes to meat being safe and suitable for human consumption;
- b) whenever possible and practicable, systems should be established by the primary production sector and the competent authority, to collect, collate and make available, information on hazards and conditions that may be present in animal populations and that may affect the safety and suitability of meat;

- c) primary production shall include official or officially-recognised programmes for the control and monitoring of zoonotic agents in animal populations and the environment as appropriate to the circumstances, and notifiable zoonotic diseases shall be reported as required;
- d) good hygienic practice (GHP) at the level of primary production shall involve for example the health and hygiene of animals, records of treatments, feed and feed ingredients and relevant environmental factors, and should include application of HACCP principles to the greatest extent practicable; and
- e) animal identification practices shall allow trace-back to the place of origin to the extent practicable, to allow regulatory investigation where necessary.

5.3 Hygiene of slaughter animals

5.3.1 Both primary producers and the competent authority shall work together to implement risk-based meat hygiene programmes at the level of primary production that document the general health status of slaughter animals, and implement practices that maintain or improve that status, e.g., zoonoses control programmes. QA programmes at the level of primary production shall be encouraged and may include application of HACCP principles as appropriate to the circumstances. Such programmes shall be taken into account by the competent authority in the overall design and implementation of risk-based meat hygiene programmes.

5.3.2 So as to facilitate the application of risk-based meat hygiene programmes:

- a) primary producers shall record relevant information to the extent possible on the health status of animals as it relates to the production of meat that is safe and suitable for human consumption. This information shall be made available to the abattoir as appropriate to the circumstances;
- b) systems shall be in place for return from the abattoir to the primary producer, of information on the safety and suitability of slaughter animals and meat, in order to improve the hygiene on the farm and, where producer-led QA-programmes are applied, to be incorporated into these programmes to improve their effectiveness; and
- c) the competent authority shall systematically analyse monitoring and surveillance information from primary production so that meat hygiene requirements may be modified if necessary.
- d) the competent authority shall administer an official programme for control of specified zoonotic agents, chemical hazards and contaminants. This should be co-ordinated to the greatest extent possible with other competent authorities that may have responsibilities in public and animal health.
- e) Official or officially-recognised programmes for specified zoonotic agents shall include measures to:
 - f) control and eradicate their presence in animal populations, or subsets of populations, e.g., particular poultry flocks;
 - g) prevent the introduction of new zoonotic agents;
 - h) provide monitoring and surveillance systems that establish baseline data and guide a risk-based approach to control of such hazards in meat; and

- i) control movement of animals between primary production units, and to abattoirs, where populations are under quarantine restrictions.

5.3.3 Official or officially-recognized programmes for chemical hazards and contaminants shall include measures to:

- a) control the registration and use of veterinary drugs and pesticides so that residues do not occur in meat at levels that make the product unsafe for human consumption, and
- b) provide monitoring and surveillance systems that establish baseline data and guide a risk-based approach to control of such hazards in meat.

5.3.4 Animal identification systems, to the extent practicable, shall be in place at primary production level so that the origin of meat can be traced back from the abattoir or establishment to the place of production of the animals.

5.3.5 Animals shall not be loaded for transport to the abattoir when:

- a) the degree of contamination of the external surfaces of the animal is likely to compromise hygienic slaughter and dressing, and suitable interventions such as washing or shearing are not available;
- b) information is available to suggest that animals may compromise the production of meat that is safe and suitable for human consumption, e.g., presence of specific disease conditions or recent administration of veterinary drugs. In some situations, transport may proceed if the animals have been specifically identified (e.g. as “suspects”) and are to be slaughtered under special supervision; or
- c) conditions causing animal stress may exist or arise that are likely to result in an adverse impact on the safety and suitability of meat.

5.4 Hygiene of feed and feed ingredients

5.4.1 Feeding of animals during primary production shall be subject to good animal feeding practice. Records shall be maintained at the manufacturing level, on the origin of feed and feed ingredients to facilitate verification.

5.4.2 There is a need for collaboration between all parties involved in production, manufacturing and use of feed and feed ingredients, so as to establish any linkage between identified hazards and the level of risk to consumers that may result from transmission through the food chain.

5.4.3 Animals shall not be given feed and feed ingredients that:

- a) are recognised as likely to introduce zoonotic agents (including Transmissible Spongiform Encephalopathies - TSEs) to the slaughter population; or
- b) contains chemical substances, (e.g., veterinary drugs, pesticides) or contaminants that could result in residues in meat at levels that make the product unsafe for human consumption.

5.4.4 The competent authority shall implement appropriate legislation and controls governing the feeding of animal protein to animals where there is a likelihood of transmission of zoonotic agents, and this may include a

ban on such feeding when justified by risk management. Any processed feed and feed ingredients shall be subject to appropriate microbiological and other criteria according to a specified sampling plan and testing protocol, and maximum limits for mycotoxins.

5.5 Hygiene of the primary production environment

5.5.1 Primary production of animals shall not be undertaken in areas where the presence of hazards in the environment could lead to an unacceptable level of such hazards in meat.

5.5.2 The competent authority shall design and administer monitoring and surveillance programmes appropriate to the circumstances that address:

- a) hazards arising from animals and plants that may compromise the production of meat that is safe and suitable for human consumption;
- b) environmental contaminants that may result in levels in meat that make the product unsafe for human consumption; and
- c) ensuring that potential carriers such as water, are not significant vehicles for transmission of hazards.

5.5.3 Facilities and procedures shall be in place to ensure that:

- a) housing and feeding platforms where used, and other areas where zoonotic agents and other hazards may accumulate, can be effectively cleaned, and are maintained in a sanitary condition (RS CAC/RCP 1);
- b) systems for active processing and/or disposal of dead animals and waste shall not constitute a possible source of food-borne hazards to human and animal health; and
- c) chemical hazards required for technological reasons shall be stored in a manner so that they do not contaminate the environment or feed and feed ingredients and thereby pose a risk to human health.

5.6 Transport

5.6.1 Transport of slaughter animals

5.6.1.1 Transport of slaughter animals shall be carried out in a manner that does not have an adverse impact on the safety and suitability of meat. Furthermore, the transport shall comply with the regulations in place. Slaughter animals require transport facilities to the abattoir that ensure that:

- a) soiling and cross-contamination with faecal material is minimised;
- b) new hazards are not introduced during transport;
- c) animal identification as to the place of origin is maintained; and

- d) consideration is given to avoiding undue stress that may adversely impact on the safety of meat (such as stress-induced shedding of pathogens).

5.6.1.2 Transport vehicles shall be designed and maintained so that:

- a) animals can be loaded, unloaded and transported easily and with minimal risk of injury;
- b) animals of different species, and animals of the same species likely to cause injury to one another, are physically separated during transport;
- c) use of floor gratings, crates or similar devices limits soiling and cross-contamination with faecal material;
- d) where the vehicle has more than one deck, animals are protected from cross-contamination as appropriate
- e) ventilation is adequate; and
- f) cleaning and sanitizing is readily achieved (RS CXC 1).
- g) Transport vehicles, and crates where used shall be cleaned and sanitised as soon as practicable after animals have been unloaded at the establishment.

6 Presentation of animals for slaughter

6.1 General

6.1.1 Only healthy, clean and appropriately identified animals shall be presented for slaughter.

6.1.2 All animals shall be screened upon arrival at the abattoir. Where abnormalities in behaviour or appearance suggest that an individual animal or a consignment of animals shall be segregated, this shall occur and the competent person undertaking ante-mortem inspection shall be notified.

6.1.3 Ante-mortem inspection is an important pre-slaughter activity, and all relevant information on animals presented for slaughter shall be utilised in meat hygiene systems.

6.2 Principles of meat hygiene applying to animals presented for slaughter

For hygiene applying to animals presented for slaughter, the following principles shall be considered:

- a) animals presented for slaughter shall be sufficiently clean so that they do not compromise hygienic slaughter and dressing;
- b) the conditions of holding of animals presented for slaughter shall minimise cross contamination with food-borne pathogens and facilitate efficient slaughter and dressing;

- c) slaughter animals shall be subjected to ante-mortem inspection, with the competent authority determining the procedures and tests to be used, how inspection is to be implemented, and the necessary training, knowledge, skills and ability of personnel involved;
- d) ante-mortem inspection shall be science- and risk-based as appropriate to the circumstances, and shall take into account all relevant information from the level of primary production;
- e) relevant information from primary production where available and results of ante-mortem inspection shall be utilized in process control; and
- f) relevant information from ante-mortem inspection shall be analysed and returned to the primary producer as appropriate.

6.3 Conditions of lairage

6.3.1 Holding of animals presented for slaughter has an important effect on many aspects of slaughter, dressing and the production of meat that is safe and suitable for human consumption. The cleanliness of animals has a major influence on the level of microbiological cross-contamination of the carcass and other edible parts during slaughter and dressing. A range of measures appropriate to the animal species may be applied to ensure that only animals that are sufficiently clean are slaughtered and to assist in reducing microbiological cross-contamination.

6.3.2 Quality Assurance (QA) systems implemented by the establishment operator shall enhance achievement of appropriate conditions of lairage on an on-going basis.

6.3.3 The establishment operator shall ensure conditions of lairage that include:

- a) facilities are operated in a way that soiling and cross-contamination of animals with food-borne pathogens are minimized to the greatest extent practicable;
- b) holding of animals so that their physiological condition is not compromised and ante-mortem inspection can be effectively carried out, e.g., animals shall be adequately rested and not overcrowded and protected from weather where necessary;
- c) separation of different classes and types of slaughter animals as appropriate, e.g., separation of animals with special dressing requirements, and separation of “suspects” that have been identified as having the potential to transfer specific food-borne pathogens to other animals (see 6.3);
- d) systems to ensure that feed has been appropriately withdrawn before slaughter;
- e) maintenance of identification of animals (either individually, or as lots, e.g., poultry) until the time of slaughter and dressing; and
- f) conveying of relevant information on individual animals or lots of animals to facilitate ante- and post-mortem inspection.

6.3.4 The competent authority or the competent body shall take into account QA systems properly implemented by the establishment operator, in setting the frequency and intensity of verification activities necessary to determine that the conditions of lairage are in accordance with regulatory requirements.

6.4 Ante-mortem inspection

6.4.1 General

6.4.1.1 All animals presented for slaughter shall be subjected to ante-mortem inspection, by a competent person whether on an individual or a lot basis. Inspection shall include confirmation that the animals are properly identified, so that any special conditions pertaining to their place of primary production are considered in the ante-mortem inspection, including relevant public and animal health quarantine controls.

6.4.1.2 Ante-mortem inspection shall support post-mortem inspection by application of a specific range of procedures and/or tests that considers the behaviour, demeanour and appearance, as well as signs of disease in the live animal.

6.4.1.3 Animals described below shall be subject to special controls, procedures or operations imposed by the competent authority (which may include denial of entry to the abattoir) when:

- a) animals are not sufficiently clean;
- b) animals have died in transit;
- c) a zoonotic disease posing an immediate threat to either animals or humans is present, or suspected;
- d) an animal health disease subject to quarantine restrictions is present, or suspected;
- e) animal identification requirements are not met; or
- f) declarations from the primary producer, if required by the competent authority (including compliance with good veterinary practice in the use of animal medicines), are absent or inadequate.

6.4.2 Design of ante-mortem inspection systems

6.4.2.1 Ante-mortem inspection shall be included as an integral component of an overarching risk-based system for the production of meat, with systems for process control (see Clause 9) incorporating appropriate components. Relevant information on the slaughter population, e.g., animal class, health status, geographical region of origin, shall be utilised in both the design and implementation of ante-mortem inspection systems.

6.4.2.2 Ante-mortem inspection, including procedures and tests, shall be established by the competent authority according to a science and risk-based approach. In the absence of a risk-based system, procedures will have to be based on current scientific knowledge and practice.

6.4.2.3 Ante-mortem procedures and tests may be integrated and implemented together so as to achieve public health and animal health objectives. In such cases all aspects of ante-mortem inspection shall be science based and be tailored to the relevant risks.

6.4.2.4 Where indicated by public health concerns, measures additional to routine ante-mortem inspection may be required.

6.4.2.5 Characteristics of a risk-based ante-mortem inspection programme are:

- a) procedures for confirmation of proper animal identification in accordance with national legislation;
- b) design and application of organoleptic procedures and tests that are relevant and proportional to meat borne risks associated with clinical signs of illness and grossly-detectable abnormalities;
- c) tailoring of procedures to the spectrum and prevalence of diseases and defects reasonably likely to be present in the slaughter population, taking into account the type of animal, geographical origin and primary production system;
- d) integration with HACCP-based process control to the extent practicable, e.g., application of objective criteria for ensuring appropriate cleanliness of animals presented for slaughter;
- e) on-going tailoring of procedures to information received from the primary production unit, where practicable;
- f) use of laboratory tests for hazards that are unaddressed by organoleptic inspection when their presence is suspected, e.g., chemical residues and contaminants; and
- g) return of information to the primary producer so as to seek continuous improvement in the safety and suitability status of animals presented for slaughter (see 6.4).

6.4.3 Implementation of ante-mortem inspection

6.4.3.1 The competent authority shall determine how ante-mortem inspection is to be implemented, including identification of the components that may be applied at primary production rather than the abattoir, e.g., in the case of intensively-raised poultry. The competent authority shall establish the training, knowledge, skills and ability requirements of all personnel involved, and the roles of the official inspector, including the veterinary inspector (see 9.2). Verification of inspection activities and judgements shall be undertaken as appropriate by the competent authority or competent body. The final responsibility for verifying that all regulatory requirements are met shall lie with the competent authority.

6.4.3.2 The responsibilities of the establishment operator in respect of ante-mortem inspection include:

- a) providing verifiable information required by the competent authority with respect to ante-mortem inspection carried out at primary production;
- b) Isolation of animals if, for example, they have recently given birth during transport or in lairage, or have recently aborted and/or show retained foetal membranes;
- c) applying identification systems for individual animals or lots of animals until the time of slaughter that document the outcome of ante-mortem inspection, and after slaughter in the case of “suspect” animals;
- d) presentation of animals that are sufficiently clean; and

- e) prompt removal of animals that have died in the lairage, e.g., from metabolic disease, stress, suffocation, with the permission of the competent person undertaking ante-mortem inspection.

6.4.3.3 Ante-mortem inspection at the abattoir shall occur as soon, as is practicable after delivery of slaughter animals. Only animals that are judged to be sufficiently rested, between 48 and 72 h of rest, shall proceed to slaughter, but shall not be withheld from slaughter any longer than necessary. If ante-mortem inspection has occurred and there is a delay of more than 24 h before slaughter, ante-mortem inspection shall be repeated.

6.4.3.4 Ante-mortem inspection systems required by the competent authority shall include the following:

- a) all relevant information from the level of primary production shall be taken into account on an on-going basis, e.g., declarations from the primary producers relating to the use of veterinary drugs, information from official hazard control programmes;
- b) animals suspected as being unsafe or unsuitable for human consumption shall be identified as such and handled separately from normal animals (see 6.2 and 8.2);
- c) results of ante-mortem inspection are made available to the competent person undertaking post mortem inspection before animals are inspected at the post-mortem stations so as to augment final judgment. This is particularly important when a competent person undertaking ante-mortem inspection, judges that a suspect animal can proceed to slaughter under special hygiene conditions;
- d) in more equivocal situations, the competent person undertaking ante-mortem inspection may hold the animal (or lot) in special facilities for more detailed inspection, diagnostic tests, and/or treatment;
- e) animals condemned as unsafe or unsuitable for human consumption shall be immediately identified as such and handled in a manner that does not result in cross-contamination of other animals with foodborne hazards (see 8.2); and
- f) the reason for condemnation shall be recorded, with confirmatory laboratory tests being carried out if deemed necessary. Feed back of this information to the primary producer shall take place.

6.4.3.5 Slaughter of animals under an official or officially-recognised programme for the eradication or control of a specific zoonotic disease, e.g., salmonellosis, shall only be carried out under the hygiene conditions specified by the competent authority.

6.4.4 Ante-mortem judgement categories

Ante-mortem judgement categories include:

- a) passed for slaughter;
- b) passed for slaughter subject to a second ante-mortem inspection, after an additional holding period, e.g., when animals are insufficiently rested, or are temporarily affected by a physiological or metabolic condition;
- c) passed for slaughter under special conditions i.e. deferred slaughter as “suspects”, where the competent person undertaking ante-mortem inspection suspects that post-mortem inspection findings could result in partial or total condemnation;

- d) condemned for public health reasons i.e. due to: meat-borne hazards, occupational health hazards, or likelihood of unacceptable contamination of the slaughter and dressing environment following slaughter;
- e) condemned for meat suitability reasons;
- f) emergency slaughter, when an animal eligible for being passed under special conditions could deteriorate if there was a delay in slaughter; and
- g) condemned for animal health reasons, as specified in relevant national legislation.

6.5 Information on animal presented for slaughter

6.5.1 Information provided on animals presented for slaughter may be an important determinant of optimal slaughter and dressing procedures and is a prerequisite for effective design and implementation of process control by the establishment operator. The competent authority shall analyse relevant information and take it into account when setting hygiene requirements for risk-based hygiene systems throughout the entire food chain (see 9.2).

6.5.2 The competent authority may require monitoring of animals presented for slaughter to establish baseline information on the prevalence of hazards in the slaughter population, e.g., specified meat-borne pathogens, chemical residues greater than maximum residue limits. The competent authority shall design and implement these monitoring activities according to national public health goals. Scientific analysis and dissemination of results to interested parties is the responsibility of the competent authority.

6.5.3 The competent person may judge, after post-mortem inspection in special facilities, that edible parts of the animal can be salvaged for a particular purpose e.g. pet-food.

6.5.4 So as to facilitate science- and risk-based meat hygiene throughout the entire food chain, systems shall be in place that provides:

- a) on-going information on animals presented for slaughter for incorporation into HACCP plans and/or Quality Assurance (QA) programmes that are part of process control;
- b) information back to the primary producer on the safety and suitability status of animals presented for slaughter; and
- c) information to the competent authority that facilitates on-going review.

7 Establishments: Design, facilities and equipment

7.1 General

The principles and guidelines presented in this clause are supplemental to the objectives and guidelines in RS CXC1 and as specified in RS 201.

7.2 Principles of meat hygiene applying to establishments, facilities and equipment

7.2.1 Meat hygiene applying to establishments, facilities and equipment shall consider the following:

- a) establishments shall be located, designed and constructed so that contamination of meat is minimized to the greatest extent practicable;
- b) facilities and equipment shall be designed, constructed and maintained so that contamination of meat is minimized to the greatest extent practicable;
- c) establishments, facilities and equipment shall be designed to allow personnel to carry out their activities in a hygienic manner;
- d) facilities and equipment that are in direct contact with edible parts of animals and meat, shall be designed and constructed so that they can be effectively cleaned and monitored for their hygiene status;
- e) suitable equipment shall be available for control of temperature, humidity and other factors as appropriate to the particular processing system for meat; and
- f) water shall be potable except where water of a different standard can be used without leading to contamination of meat.

7.2.2 Each establishment shall have appropriate facilities and equipment for competent persons to properly carry out their meat hygiene activities.

7.2.3 Laboratory facilities necessary to support meat hygiene activities may be located in the establishment or provided at a separate location.

7.3 Design and construction of lairage

7.3.1 Lairage shall be designed and constructed so that they do not lead to undue soiling of the animal, cause undue stress of the animal, or otherwise adversely impact on the safety and suitability of meat derived from animals held therein.

7.3.2 Lairage shall be designed and constructed so that:

- a) animals can be held without overcrowding or injury, and are not exposed to climatic stress;
- b) there are appropriate layout and facilities for cleaning and/or drying of animals;
- c) ante-mortem inspection is facilitated;
- d) floors are paved or slatted and allow good drainage;
- e) there is an adequate supply and reticulation of clean water for drinking and cleaning, and facilities are provided for feeding where necessary;

- f) there is a physical separation between lairages and areas of an abattoir where edible material may be present;
- g) “suspect” animals can be segregated and inspected in separate areas. These areas shall include facilities that are capable of secure holding of “suspect” animals pending slaughter under supervision, in a manner that precludes contamination of other animals; and
- h) in the case of poultry, facilities shall be available to park transport vehicles in areas that are well ventilated, and are protected from direct sunlight, inclement weather and extremes of temperature.

7.3.3 In the case of poultry, “suspect” birds are usually slaughtered on the slaughter line under special hygiene provisions.

7.3.4 There is an adjacent area with adequate facilities for cleaning and sanitation of transport vehicles and crates, unless there are facilities within close distance that are approved by the competent authority.

7.3.5 Special facilities may be required to handle condemned animals.

7.3.6 These facilities shall be:

- a) constructed so that all parts, gut contents and faeces from condemned animals can be held under secure containment as appropriate to the circumstances; and
- b) constructed and equipped so as to facilitate effective cleaning and sanitation (RS CXC 1).

7.4 Design and construction of slaughter areas

7.4.1 Stunning and bleeding areas shall be separated from dressing areas (either physically or by distance), so that cross-contamination of animals is minimised.

7.4.2 Areas for scalding, dehairing, defeathering, scraping and singeing (or similar operations) shall also be appropriately separated from dressing areas.

7.4.3 Where slaughter is carried out the processing line shall be designed so that there is constant progress of animals in a manner that does not cause cross-contamination.

7.4.4 Special facilities may be required to slaughter and dress “suspect” or injured animals.

7.4.5 Where these facilities exist they shall be:

- a) easily accessed from pens containing “suspect” or injured animals;
- b) constructed with suitable facilities for hygienic storage of parts derived from “suspect” or injured animals; and
- c) constructed and equipped so as to facilitate effective cleaning and sanitizing (see Section 10 of RS CXC1).

7.5 Design and construction of dressing areas

7.5.1 All areas and facilities where bodies of animals are dressed or meat may be present shall be designed and constructed so that they facilitate GHP, and contamination of meat is minimised to the greatest extent practicable.

7.5.2 Rooms and other areas in which bodies of animals are dressed or meat may be present shall be designed and constructed so that:

- a) cross-contamination during operations is minimised to the greatest extent practicable;
- b) effective cleaning, sanitation and maintenance can be carried out during and between periods of operation; (see RS CXC 1);
- c) floors in areas where water is present slope sufficiently to grilled or otherwise protected outlets so as to ensure continual drainage;
- d) exterior doors do not open directly into the area;
- e) chutes separately conveying different parts of animals are fitted with inspection and cleaning hatches where these are necessary for sanitation;
- f) separate rooms or separated areas are used for skin-on dressing of pigs or other animals, when other classes of animals are being dressed at the same time;
- g) separate rooms are used for:
 - 1) emptying and cleansing of alimentary tracts, and further preparation of clean alimentary tracts, unless such separation is deemed unnecessary;
 - 2) handling of meat and inedible parts of animals after they have been so designated, unless these products are otherwise separated by time or distance; and
 - 3) storage of inedible animal parts such as hides, horns, hooves, feathers and inedible fats; there is adequate natural or artificial lighting for hygienic process control.
- h) there are appropriate facilities for the preparation and storage of edible fats;
- i) access and harbouring of pests are effectively restricted; and
- j) adequate facilities are provided for secure storage of chemicals, (e.g., cleaning materials, lubricants, branding inks) and other hazardous substances so as to prevent accidental contamination of meat.

7.5.3 Appropriately designed and insulated rooms shall be available as necessary for cooling, chilling and freezing of meat.

7.5.4 Establishments that de-bone or otherwise cut up meat shall have for this purpose:

- a) facilities that allow constant progress of operations or that ensure separation between different production batches;
- b) a room or rooms, capable of being temperature-controlled; and
- c) separation of the boning, cutting and primary wrapping area from the packaging area, unless hygiene measures are in place to ensure that packaging does not contaminate meat.

7.5.5 Wood may be used in rooms for curing, smoking, maturing, pickling, storage and dispatch of meat preparations and manufactured meat when essential for technological reasons, as long as meat hygiene requirements are not compromised.

7.5.6 Drainage and waste disposal systems shall not be a source of contamination of meat, the potable water supply or the processing environment. All lines shall be watertight and adequately trapped and vented, with catch basins, traps and sumps that are isolated from any area where bodies of animals are dressed or meat may be present.

7.5.7 Establishments shall have an appropriate area, sufficiently protected from environmental contamination and capable of preventing adverse temperature variations, for dispatching meat.

7.6 Design and construction of equipment in dressing areas

7.6.1 All equipment used in areas where bodies of animals are dressed or meat may be present shall facilitate Good Hygienic Practices (GHP). Equipment and containers in rooms and other areas where bodies of animals are dressed or meat may be present shall be designed and constructed so that contamination is minimised. Meat shall not be allowed to contact the floor and walls, or fixed structures not designed for such contact.

7.6.2 Where slaughter lines are operated, they shall be designed so that there is constant progress of animal bodies, carcasses and other parts, in a manner that prevents cross-contamination between different parts of the slaughter line and between different slaughter lines. In establishments where meat preparations and manufactured meat are circulating, the layout and equipment shall be designed to prevent cross contamination between products of different status and products at different production stages.

7.6.3 All rooms and other areas in which animals are dressed or meat may be present shall be equipped with adequate facilities for washing hands, and shall be equipped with adequate facilities for cleaning and sanitation of implements where required (see RS CXC 1).

7.6.4 Facilities for cleaning and sanitation of equipment shall:

- a) be designed to effectively clean and sanitise the particular equipment;
- b) be located convenient to work stations; and
- c) have waste water ducted to drains.

7.6.5 Equipment and implements for use with inedible or condemned parts of animals shall be distinctively identified.

7.6.6 Establishments shall be provided with adequate means of natural or mechanical ventilation so as to prevent excessive heat, humidity and condensation, and ensure that air is not contaminated with odours, dust or smoke.

7.6.7 Ventilation systems shall be designed and constructed so that:

- a) air-borne contamination from aerosols and condensation droplets is minimised;
- b) ambient temperatures, humidity and odours are controlled; and
- c) air flow from contaminated areas, (e.g., slaughter and dressing areas) to clean areas, (e.g., chilling rooms for carcasses) is minimised.

7.6.8 Equipment used for heat treatment of manufactured meat and meat preparations shall be fitted with all control devices necessary to ensure that an appropriate heat treatment is applied.

7.7 Water supply

7.7.1 Adequate facilities shall be provided for monitoring and maintaining potability, storage, and temperature control, distribution of water and for the disposal of waste water.

7.7.2 Equipment shall be installed that provides:

- a) an adequate and easily accessible supply of hot and cold potable water at all times;
- b) hot potable water for effective sanitising of equipment, or an equivalent sanitation system;
- c) potable water at a temperature appropriate for hand-washing; and
- d) sanitising solution used according to manufacturers' specifications supplied as and where necessary;

7.7.3 Where non-potable water is supplied for various uses e.g., fire fighting, steam production, refrigeration, reticulation systems shall be designed and identified so that cross-contamination of the potable water supply is prevented.

7.8 Temperature control

7.8.1 In the absence of suitable temperature, humidity and other environmental controls, meat is particularly vulnerable to survival and growth of pathogens and spoilage micro-organisms.

7.8.2 Facilities and equipment shall be adequate for:

- a) cooling, chilling and/or freezing of meat according to written specifications;
- b) storage of meat at temperatures that achieve the safety and suitability requirements; and

- c) monitoring of temperature, humidity, air flow and other environmental factors so as to assure that process control regimes are achieved.

7.8.3 Where steam is generated in the cooking of meat, it shall be properly vented out of the area in order to minimise the potential for condensation and not be allowed to permeate into adjoining rooms.

7.9 Facilities and equipment for personal hygiene

7.9.1 Slaughter and dressing of animals and animal parts, and further handling of meat preparations and manufactured meat presents many opportunities for cross-contamination of meat by food handlers (see RS CXC 1). Appropriate personal hygiene facilities are needed to minimise cross-contamination of meat from this source.

7.9.2 Facilities and equipment shall be provided, designed and located so that meat safety is not compromised. Separate amenities shall be provided e.g. for staff handling live animals, condemned products (see RS CXC 1).

7.9.3 Facilities for personal hygiene shall include:

- a) changing rooms, showers, flush toilets, hand-washing and hand-drying facilities in the appropriate locations, and separate areas for eating; and
- b) protective clothing that can be effectively cleaned and minimises accumulation of contaminants.

7.9.4 All areas, in which exposed meat may be present, shall be equipped with adequate facilities for washing hands that:

- a) are located convenient to work stations;
- b) have taps that are not operable by hand;
- c) supply water at an appropriate temperature, and are fitted with dispensers for liquid soap or other hand cleansing agents;
- d) include hand drying equipment where necessary, and receptacles for discarded paper towels; and
- e) have waste water ducted to drains.

7.10 Means of transport

7.10.1 Vehicles or shipping containers in which unprotected meat is transported shall:

- a) be designed and equipped in a way to avoid direct contact with floor” ;
- b) have joint and door seals that prevent entry of all sources of contamination; and

c) where necessary, be equipped so that temperature control and humidity can be maintained and monitored.

7.10.2 A vehicle used for the transport of condemned material may not be used for any other purpose, but after cleaning and disinfection the vehicle may be used for the transport of inedible material.

a) a vehicle may only be used for the transport of condemned material if the:

1) internal surface is leak proof and constructed of durable material; and

2) floor is provided at its lowest point with a drain pipe capable of being securely closed by a screw valve

b) the load space of a vehicle used for transporting material to a sterilizing plant shall be cleaned and disinfected to the satisfaction of a registered inspector at the end of each delivery, at a place specially constructed for the purpose.

8 Process control

8.1 General

8.1.1 An extensive range of hazards are associated with meat, e.g., *Salmonella* spp. and veterinary drug residues; the processing environment, e.g., *Listeria monocytogenes*; and food handlers themselves, e.g., *Staphylococcus aureus* and hepatitis viruses. Effective process control, that includes both GHP and HACCP, is necessary to produce meat that is safe and suitable for human consumption.

8.1.2 The principles and guidelines presented in this clause shall satisfy the general objectives and guidelines in RS CAC/RCP 1. They are developed in this clause in respect of hazards in meat however they are equally applicable to suitability characteristics.

8.1.3 Many aspects of slaughter and dressing procedures have the potential to result in significant contamination of meat, e.g., hide/feather removal, evisceration, carcass washing, post-mortem inspection, trimming, and further handling in the cold chain. Systems for process control shall limit microbial cross contamination in these circumstances to as low as practicably achievable, and reflect the proportional contribution of these controls in reducing meat-borne risks to human health.

8.1.4 Ready-To-Eat (RTE) products may require specific microbiological testing regimes that incorporate microbiological criteria.

8.2 Principles of meat hygiene applying to process control

Meat hygiene shall consider the following principles:

a) production of meat that is safe and suitable for human consumption requires that detailed attention be paid to the design, implementation, monitoring and review of process control;

b) the establishment operator has the primary responsibility for implementing systems for process control. Where such systems are applied, the competent authority shall verify that they achieve all meat hygiene requirements;

- c) process control shall limit microbiological contamination to the lowest level practicable, according to a risk-based approach;
- d) HACCP shall be applied wherever practicable as the system of choice for process control, and shall be supported by prerequisite GHP that includes sanitation standard operating procedures (SSOPs);
- e) process control shall reflect an integrated strategy for control of hazards throughout the food chain, with information available from primary production and pre-slaughter being taken into account wherever possible and practicable;
- f) all bodies of animals shall be subjected to post-mortem inspection that is science- and risk based, and is tailored to the hazards and/or defects that are reasonably likely to be present in the bodies of animals presented for inspection;
- g) the competent authority shall determine the procedures and tests to be used in post-mortem inspection, how that inspection is to be implemented, and the necessary training, knowledge, skills and ability required of personnel involved (including the role of veterinarians, and personnel employed by the establishment operator);
- h) post-mortem inspection shall take into account all relevant information from primary production, antemortem inspection, and from official or officially-recognised hazard control programmes;
- i) post-mortem judgements shall be based on: food-borne risks to human health, other human health risks, e.g., from occupational exposure or handling of meat in the home, food-borne risks to animal health as specified in relevant national legislation, and suitability characteristics;
- j) performance objectives or performance criteria for the outcome of process control and post-mortem inspection activities shall be established by the competent authority wherever practicable, and shall be subject to verification by the competent authority;
- k) where appropriate, microbiological testing, for verification purposes, shall be included in meat preparation and manufactured meat HACCP plans. Such testing shall be relevant to the type of product and the likely risks to consumers, including vulnerable sub-populations;
- l) competent bodies or competent persons may be engaged by the establishment operator to undertake prescribed process control activities, including ante and post-mortem inspection, as approved by the competent authority;
- m) handling of ready-To-Eat (RTE) products up until the point of sale to the consumer shall ensure that there is no contact with non- ready-to-eat (RTE) products, and any other exposure to potential sources of microbiological contamination is minimised to the greatest extent practicable; and
- n) voluntary or officially recognised Quality Assurance (QA) systems may be implemented by the establishment operator where they enhance meat hygiene activities, and they may be taken into account in the verification of regulatory requirements by the competent authority.

8.3 Process control systems

8.3.1 General

8.3.1.1 Effective process control requires design and implementation of appropriate systems. Industry has the primary responsibility for applying and supervising process control systems to ensure the safety and suitability of meat, and these shall incorporate prerequisite GHP and HACCP plans as appropriate to the circumstances.

8.3.1.2 A documented process control system shall describe the meat hygiene activities applied (including any sampling procedures), performance objectives or performance criteria (if set), verification activities, and corrective and preventative actions.

8.3.1.3 Competent bodies or competent persons suitably recognised by the competent authority may be engaged by the establishment operator to undertake prescribed process control activities, including post-mortem inspection. These activities shall be part of HACCP or QA systems as appropriate to the circumstances.

8.3.1.4 Process control systems relating to food safety shall incorporate a risk-based approach. Application of HACCP principles in the design and implementation of process control systems shall be according to RS 184. RS CAC/GL 26 provides general requirements for control of operations for food as they relate to international trade.

8.3.2 Sanitation Standard Operating Procedures (SSOPs)

8.3.2.1 Pre-operational and operational sanitation standard operating procedures (SSOPs) shall minimise direct and indirect contamination of meat to the greatest extent possible and practicable. A properly implemented SSOP system shall ensure that facilities and equipment are clean and sanitised prior to start of operations, and appropriate hygiene is maintained during operations. SSOP guidelines may be provided by the competent authority, which may include minimum regulatory requirements for general sanitation.

8.3.2.2 Characteristics of sanitation standard operating procedures (SSOPs) are:

- a) development of a written SSOP programme by the establishment that describes the procedures involved and the frequency of application;
- b) identification of establishment personnel responsible for implementing and monitoring SSOPs;
- c) documentation of monitoring and any corrective and/or preventative actions taken, which is made available to the competent authority for purposes of verification;
- d) corrective actions that include appropriate disposition of product; and
- e) periodic evaluation of the effectiveness of the system by the establishment operator.

8.3.2.3 Microbiological verification of SSOPs can utilise a range of direct or indirect methods. Establishment operators shall use statistical process control or other methods to monitor sanitation trends.

8.3.2.4 In the case of ready-to-eat (RTE) products, microbiological verification of SSOPs for food contact and non-food contact surfaces is likely to be of higher intensity than for other types of product.

8.3.3 HACCP

8.3.3.1 HACCP systems for production of meat are a proactive means of process control for food safety purposes. Validation of a HACCP plan for meat shall ensure that it is effective in meeting performance objectives or performance criteria (see 9.3.3), taking into account the degree of variability in presence of hazards that is normally associated with different lots of animals presented for processing.

8.3.3.2 Verification frequency may vary according to the operational aspects of process control, the historical performance of the establishment in application of the HACCP plan, and the results of verification itself. The competent authority may choose to approve HACCP plans and stipulate verification frequencies.

8.3.3.3 Microbiological testing for verification of HACCP systems, e.g. for verification of critical limits and statistical process control, is an important feature of HACCP for many products.

8.3.3.4 Guidelines for the development of HACCP programmes to achieve pre-determined process criteria stipulated by the competent authority shall be provided to establishment operators so as to guide development of process and product-specific HACCP plans. Guidelines shall be developed in consultation with industry and other interested stakeholder organisations, and may be differentiated according to processing category, e.g.:

- a) raw ground or comminuted, e.g. pork sausage;
- b) meat with secondary inhibitors/non-shelf stable, e.g. cured corned beef;
- c) heat treated / not fully cooked, non-shelf stable, e.g. partially-cooked patties;
- d) fully cooked / non-shelf stable, e.g. cooked ham;
- e) non-heat treated / shelf stable, e.g. dry salami;
- f) heat treated / shelf stable, e.g. beef jerky;
- g) thermally processed / commercially sterile, e.g. canned meat; and
- h) specific ethnic processes, e.g. tandoori

8.3.3.5 When developing HACCP plans for heat-treated meat preparations and manufactured meat, the establishment operator shall fully document as appropriate to the process, all thermal process parameters, post-heat treatment handling, and additional preservation treatments appropriate to the intended process outcome e.g. a pasteurised product. Process parameters for cooling of heat-treated products may incorporate as appropriate to the product, rapid cooling, slow cooling, or interrupted cooling. Previously heated products shall not be packaged above a minimum temperature, e.g. 4° C, unless it can be demonstrated that cooling after packaging does not compromise product safety.

8.3.3.6 HACCP plans for meat preparations and manufactured meat that are cooked shall include monitoring and documentation of parameters that ensure appropriate internal temperatures are reached.

8.3.3.7 Internal temperatures of product shall be taken as necessary to verify the adequacy of the cook.

8.3.4 Outcome-based parameters for process control

8.3.4.1 In a risk-based meat hygiene system, verification of process control is greatly strengthened by establishment of performance objectives or performance criteria for the outcome of specified activities. In most cases these will be established by the competent authority. When performance objectives or performance criteria are established, industry can use them to readily demonstrate adequate process control for food safety characteristics of meat.

8.3.4.2 The establishment shall have a documented process control system for implementing corrective actions that will allow it to consistently meet performance objectives or performance criteria. Process review and any other corrective and preventative actions required as a result of non-compliance with performance objectives or performance criteria shall be properly recorded. The competent authority shall implement a system for collecting and analysing results from all establishments to the greatest extent possible, and periodically review process control trends in relation to national meat hygiene goals.

8.3.4.3 Where possible, performance objectives or performance criteria shall objectively express the level of hazard control as derived from the application of risk analysis principles. In the absence of sufficient knowledge of risks to human health, performance objectives or performance criteria can initially be established from baseline surveys of current performance, and subsequently modified as appropriate to reflect public health goals. Where outcome-based parameters have been established for suitability characteristics of meat, outcomes shall be practically achievable and reflect consumer expectations.

8.3.4.4 Organoleptic parameters may also be established.

8.3.4.5 Performance objectives or performance criteria for outcomes of process control systems act to:

- a) facilitate validation of process control systems;
- b) facilitate derivation of process parameters at various steps in the food production system;
- c) allow maximum flexibility and technical innovation in the way the establishment operator achieves the required level of performance;
- d) facilitate industry-wide consistency in performance;
- e) provide an objective basis for outcome-driven regulatory guidelines and standards, e.g., statistical
- f) process control requirements, prevalence of *Salmonella* spp.;
- g) improve hazard control over time so as to enhance the level of consumer protection; and
- h) facilitate determination of the equivalence of sanitary measures.

8.3.4.6 Microbiological performance objectives or performance criteria, process criteria and microbiological criteria for ready-To-Eat (RTE) products shall be risk-based according to the category of product e.g. not heat treated and shelf stable, heat treated and shelf stable, fully cooked and not shelf stable. Microbiological verification tests shall be undertaken by the establishment at a frequency appropriate to the circumstances. The competent authority may also implement testing to verify that appropriate control is maintained by industry.

HACCP plans applied by the establishment shall document corrective and preventative measures to be taken in the event of positive tests for pathogens or toxins.

8.3.4.7 Where performance objectives or performance criteria are established as regulatory requirements e.g., guidelines for allowable levels of generic *Escherichia coli*, standards for absence of *Escherichia coli* O157:H7, maximum residue limits for chemicals with acute toxicity, explanation of the linkage to an appropriate level of consumer protection shall be provided to all interested parties,.

8.3.4.8 In some circumstances a performance criterion may be established as a microbiological criterion that defines the acceptability of a production lot, e.g. based on the presence/absence or number of microbes, and/or the quantity of their toxins or metabolites according to a specified sampling plan.

8.3.4.9 The competent authority should, wherever practicable, recognise different risk-based meat hygiene activities within its competence, which have been demonstrated to meet at least the same risk-based meat hygiene outcomes.

8.3.5 Regulatory systems

8.3.5.1 The competent authority shall have the legal power to set and enforce regulatory meat hygiene requirements, and has the final responsibility for verifying that all regulatory requirements are met. The competent authority shall:

- a) establish regulatory systems (e.g. recall, trace back, product tracing, etc., as appropriate) and requirements, e.g. training, knowledge, skills and ability of personnel (generally at a national level);
- b) undertake specified meat hygiene controls that are designated activities of the competent authority, e.g., official sampling programmes, those aspects of ante and post-mortem activities specified by the competent authority, or official certification;
- c) verify that process control systems implemented by the establishment operator meet regulatory requirements e.g. GHP, SSOPs, HACCP, as appropriate;
- d) verify that competent bodies are carrying out functions as required; and
- e) carry out enforcement actions as necessary.

8.3.5.2 The competent authority shall verify compliance with:

- a) GHP requirements for: animals presented for slaughter, establishments, facilities and equipment, process control, transport, and hygiene of personnel;
- b) SSOPs;
- c) HACCP plans;
- d) all regulatory requirements relating to ante- and post-mortem inspection;

- e) microbiological performance objectives or performance criteria, process criteria or;
- f) microbiological criteria that are regulatory requirements;
- g) chemical residue and contaminant levels that are below maximum limits as described in relevant legislation and national sampling plans;
- h) official or “officially-recognised” zoonoses control programmes, e.g., microbiological tests for *Escherichia coli* O157:H7; and
- i) additional risk management measures as specified by the competent authority.

8.3.5.3 Verification activities may include assessment of processing activities carried out by establishment personnel, documentary checks, organoleptic inspection of edible parts and meat, taking of samples for laboratory tests and testing for pathogens, indicator organisms, residues, etc. Approval/registration/listing of an establishment may facilitate the ability of the competent authority to verify that it is operating in compliance with regulatory requirements.

8.3.5.4 The competent authority(s) shall conduct appropriate monitoring of verification activities performed by the operator, and the nature and intensity of that monitoring shall be based on risk and performance. The distribution and retail sale of products shall be included in this monitoring to an extent that the risks to the consumer are mitigated.

8.3.5.5 The official inspector (including the veterinary inspector) shall verify compliance with the regulatory requirements and may use additional documentary checks, procedures and tests in this role. Rules governing the presence of the official inspector during ante- and post-mortem inspection, and during processing, cutting, and storage of meat, shall be determined by the competent authority in relation to deployment of other competent persons, and in relation to potential risks to human health associated with the classes of animals and meat involved.

8.3.5.6 A national meat hygiene programme shall be subject to verification by the competent authority. Where the establishment operator does not comply with regulatory requirements, the competent authority shall carry out enforcement actions that may include:

- a) slowing of production while the operator regains process control;
- b) stopping production, and withdrawing certification for meat deemed to be unsafe or unsuitable for its intended use;
- c) withdrawing official supervision, or accreditation of competent persons;
- d) ordering specified treatment, recall or destruction of meat as necessary; and
- e) withdrawing or suspending all or part of the approval/registration/listing of the establishment if process control systems are invalid or repeatedly non-compliant.

8.3.6 Quality assurance (QA) systems

Whenever there are verifiable quality assurance (QA) systems in place in the industry, the competent authority shall take them into account.

8.4 General hygiene requirements for process control

8.4.1 Process control shall meet the general hygiene requirements of RS CAC/RCP 1.

8.4.2 General hygiene requirements for process control should include for example:

- a) water for cleaning and sanitizing of a standard that is appropriate for the specific purpose, and used in a manner that does not directly or indirectly contaminate meat;
- b) cleaning of facilities and equipment that involves disassembly where necessary, removal of all debris, rinsing of parts, application of an approved cleaner, repeat rinsing, reassembly, and further sanitizing and rinsing as appropriate;
- c) handling and storage of containers and equipment in a way that minimizes the potential for contamination of meat;
- d) assembly of containers or cartons in rooms or areas where meat may be present in such a manner that there is minimal possibility of contamination; and
- e) controlled access of personnel to processing areas.

8.4.3 The competent authority and industry shall utilise appropriately accredited or otherwise recognised laboratories when verifying process control and carrying out other meat hygiene activities. Testing of samples shall utilise validated analytical methods.

8.4.4 Laboratory testing may be required for:

- a) verification of process control;
- b) monitoring achievement of performance objectives or performance criteria;
- c) residue monitoring;
- d) diagnosis of disease conditions affecting individual animals; and
- e) monitoring of zoonoses.

8.5 Hygiene requirements for slaughter and dressing

8.5.1 Only live animals intended for slaughter shall be brought into an abattoir, with the exception of animals that have undergone emergency slaughter outside the slaughterhouse and have appropriate veterinary documentation.

8.5.2 No animal other than an animal intended for slaughter shall enter an abattoir, with the exception of animals used for stock handling provided these animals stay in the live animal handling area of the abattoir.

8.5.3 An animal shall only be slaughtered or dressed in an abattoir if a competent person is available to undertake ante- and post-mortem inspection. In cases of emergency slaughter where a competent person is not available, special provisions established by the competent authority will apply to ensure that the meat is safe and suitable for human consumption.

8.5.4 All animals brought to the slaughter floor shall be slaughtered without delay, and stunning, sticking and bleeding of animals shall not proceed at a rate faster than that at which bodies of animals can be accepted for dressing.

8.5.5 During initial dressing operations and with due consideration to minimising contamination:

- a) slaughtered animals that are scalded, flamed or similarly treated shall be scoured of all bristles, hair, scurf, feathers, cuticles and dirt;
- b) the trachea and oesophagus shall remain intact during bleeding, except in the case of ritual slaughter;
- c) bleeding shall be as complete as possible; if blood is intended for food, it shall be collected and handled in a hygienic manner;
- d) exposure of the tongue shall be done in such a way that the tonsils are not cut;
- e) skinning of the head may not be required for some classes of animals e.g. goats, calves, sheep, provided that heads are handled in such a way as to avoid undue contamination of meat;
- f) before the removal from the head of any parts intended for human consumption, the head shall be clean and, except in the case of animal bodies that are scalded and dehaired, skinned to an extent sufficient to facilitate inspection and the hygienic removal of specified parts;
- g) lactating or obviously-diseased udders shall be removed from animal bodies at the earliest opportunity;
- h) removal of udders shall be done in such a way that the contents do not contaminate the animal bodies;
- i) gas skinning or dehiding (pumping of air or gas between the skin or hide and the underlying tissue to facilitate skinning) shall only be permitted if it can meet required criteria for process control; and
- j) hides/fleeces shall not be washed, de-fleshed or left to accumulate in any part of an abattoir or establishment that is used for slaughter or dressing.

8.5.6 Poultry following de-feathering, can only be effectively cleaned of dust, feathers and other contaminants by the application of potable water. Washing of the animal bodies at multiple steps in the dressing process, and as soon as possible after each contaminating step, reduces the adherence of bacteria to the skin which can minimise overall carcass contamination. (Washing after evisceration and post-mortem is also necessary for technological reasons, as this is the only method available to routinely clean carcasses before entry to the chilling process). Washing may be carried out by several methods e.g., spraying, immersion washing.

8.5.7 Farmed ratites may have an excessive amount of dust and dirt trapped in their feathers, and this has the potential for significant contamination of the dressing area unless there is adequate separation by distance, physical barrier, or other means, e.g., positive ventilation

8.5.8 Once the removal of the dressing area unless there is adequate separation by distance, physical barrier, or other means, e hide/fleece has commenced, or dehairing has occurred, animal bodies shall be separated from each other to avoid contact, and this shall be maintained until each carcass has been inspected and judged by a competent person undertaking post-mortem inspection.

NOTE While full separation of carcasses is more difficult in the case of poultry such contact shall be minimised.

8.5.9 During dressing and with due consideration to minimising contamination:

- a) where bodies of animals are skinned, this process shall be completed before evisceration;
- b) The outer side of the hide shall never touch the skinned surface of the carcass. Operators shall not touch the skinned surface with the hand that was in contact with the skin.
- c) water in scalding tanks shall be managed so that it is not excessively contaminated;
- d) evisceration shall be carried out without delay;
- e) discharge or spillage of any material from the oesophagus, crop, stomach, intestines, cloaca or rectum, or from the gall bladder, urinary bladder, uterus or udder, shall be prevented;
- f) intestines shall not be severed from the stomach during evisceration and no other opening shall be made into an intestine, unless the intestines are first effectively tied to prevent spillage, except in the case of poultry;
- g) stomachs and intestines and all inedible material derived from the slaughtering and/or dressing of bodies of animals shall be removed as soon as possible from the dressing area, and processed in a manner that does not cause cross-contamination of meat;
- h) methods used to remove visible and microbial contamination shall be demonstrated to be effective and meet other requirements as specified by the competent authority; and
- i) faecal and other material shall be trimmed or otherwise removed from carcasses in a manner that does not result in further contamination, and which achieves appropriate performance objectives or performance criteria for process control.

8.5.10 Animal bodies and carcasses shall not come into contact with surfaces or equipment unless practically unavoidable. Where use of equipment involves contact by design, e.g., in the case of automatic eviscerating machines, the hygiene of the equipment shall be appropriately maintained and monitored.

8.5.11 Where a competent person undertaking post-mortem inspection, considers that the manner in which animals are being slaughtered or dressed, or meat is further handled, will adversely affect the safety and suitability of meat, that competent person shall enforce a reduction in the rate of production or the suspension of operations or other appropriate measures, as deemed necessary (see 9.2.4).

8.5.12 Establishment operators shall meet the requirements of the competent authority in terms of presentation of edible parts of bodies of animals for post-mortem inspection. Parts of slaughtered animals that have been removed before post-mortem inspection is performed shall remain identifiable, as belonging to a single carcass (or a group of carcasses) when required for post-mortem judgement.

8.5.13 Facilities and equipment for slaughtering and/or dressing may be used for other purposes, e.g. for animal health emergency slaughter, provided appropriate cleaning and sanitation requirements are met.

8.5.14 The competent authority shall encourage development and adoption of innovative technologies and procedures at the establishment level that reduce cross-contamination and enhance food safety, e.g., enclosing the terminal rectal intestine in a bag and tying off.

8.6 Post-mortem inspection

8.6.1 General

8.6.1.1 All carcasses and other relevant parts shall be subjected to post-mortem inspection, which preferably shall be part of an overarching, risk-based system for the production of meat.

8.6.1.2 Post-mortem inspection of carcasses and other relevant parts shall utilise information from primary production and ante-mortem inspection, together with the findings from organoleptic inspection of the head, carcass and viscera, to make a judgement on the safety and suitability of parts intended for human consumption. Where the results of organoleptic inspection are insufficient to accurately judge carcasses and other relevant parts as safe or suitable for human consumption, the parts shall be set aside and followed up with confirmatory inspection procedures and/or tests.

8.6.2 Design of post-mortem inspection systems

8.6.2.1 Post-mortem inspection procedures and tests shall be established by the competent authority according to a science- and risk-based approach. The competent authority has responsibility for establishing judgement criteria and verifying the post-mortem inspection system. In the absence of a risk-based system, procedures will have to be based on current scientific knowledge and practice.

8.6.2.2 Post-mortem procedures and tests may be integrated and implemented together so as to achieve public health and animal health objectives. In such cases, all aspects of post-mortem inspection shall be science based and be tailored to the relevant risks.

8.6.2.3 Relevant information on the animal population, e.g., animal type, health status, geographical region of origin, shall be utilised in both the design and implementation of post-mortem inspection systems.

8.6.1.4 Where indicated by public health concerns, routine screening of carcasses and other relevant parts by methods other than organoleptic inspection may be required for suspected hazards, e.g., testing for *Trichinella* spp.

8.6.1.5 Characteristics of a risk-based post-mortem inspection programme are:

- a) design and application of organoleptic procedures and tests that are relevant and proportional to meat borne risks associated with grossly-detectable abnormalities;
- b) tailoring of procedures to the spectrum and prevalence of diseases and defects reasonably likely to be present in the particular slaughter population, taking into account the type (age), geographical origin and primary production system of the slaughter animals, e.g., multiple incisions of relevant muscles in all pigs from geographical regions where *Taenia solium* is present;
- c) procedures that minimise cross-contamination through handling to the greatest extent practicable, and may include procedures that are limited to visual observation of carcasses and other relevant parts in the first instance if justified by risk assessment;
- d) inspection of non-edible parts of animals where they may play an indicator role in the judgement of edible parts;
- e) modification of traditional procedures where scientific investigation has shown them to be ineffective, or, of themselves, hazardous to food, e.g., routine incision of lymph nodes of young animals to detect granulomatous abnormalities;
- f) application of more intensive organoleptic procedures on a routine basis when a disease or condition capable of general distribution is found in a single part of a carcass and other relevant parts, e.g., cysts of *Taenia saginata* in cattle, xanthosis;
- g) application of additional risk-based inspection procedures on a routine basis when live animals are positive to a diagnostic test, e.g., tuberculin test in cattle, mallein test in horses;
- h) use of laboratory tests for hazards that are unaddressed by organoleptic inspection, e.g., *Trichinella* spp., chemical residues and contaminants;
- i) application of measurable outcomes of organoleptic inspection that reflect a risk-based approach;
- j) integration with HACCP plans for other process control activities;
- k) on-going tailoring of procedures to take into consideration information received from the primary producer on a lot-by-lot basis; and
- l) return of information to the primary producer so as to seek continuous improvement in the safety and suitability status of animals presented for slaughter (see 6.4).

8.6.3 Implementation of post-mortem inspection

8.6.3.1 Post-mortem inspection shall occur as soon as is practicable after slaughter of animals. Inspection shall take into account all relevant information from the level of primary production and ante-mortem inspection, e.g. information from official or officially-recognised hazard control programmes, information on animals slaughtered as “suspects”.

8.6.3.2 The competent authority shall determine: how post-mortem inspection is to be implemented, the training, knowledge, skills and ability required of personnel involved (including the role of the official inspector, the veterinary inspector, and any personnel not employed by the competent authority), and the frequency and intensity of verification activities (see 8.2.4). The final responsibility for verifying that all post-mortem inspection and judgement requirements are met shall lie with the competent authority.

8.6.3.3 Carcasses and other relevant parts condemned by the competent person undertaking post-mortem inspection, as unsafe or unsuitable for human consumption shall be identified as appropriate and handled in a manner that does not result in cross-contamination of meat from other carcasses and relevant parts. The reason for condemnation shall be recorded, and confirmatory laboratory tests may be taken if deemed necessary.

8.6.3.4 The responsibilities of the establishment operator in respect of post-mortem inspection include:

- a) maintenance of the identity of a carcass and other relevant parts (including blood as appropriate) until inspection is complete;
- b) skinning and dressing of heads to the extent necessary to facilitate inspection, e.g., partial skinning to allow access to sub-maxillary lymph nodes, detaching of the base of the tongue to allow access to the retropharyngeal lymph nodes;
- c) skinning of heads to the extent necessary to allow hygienic removal of edible parts, when this is a processing option;
- d) presentation of a carcass and other relevant parts for inspection according to the requirements of the competent authority;
- e) a prohibition on establishment personnel intentionally removing or modifying any evidence of a disease or defect, or animal identification mark, prior to post mortem inspection;
- f) prompt removal of fetuses from the evisceration area, for rendering or other processes as allowed by the competent authority, e.g., collection of foetal blood;
- g) retention in the inspection area of all carcasses and other relevant parts required for inspection, until inspection and judgement has been completed;
- h) provision of facilities for identifying and retaining all carcasses and other relevant parts that require more detailed inspection and/or diagnostic tests before a judgement on safety and suitability can be made, in a manner that prevents cross-contamination of meat from other carcasses and other relevant parts;
- i) condemnation of parts of the carcass trimmed from the region of the sticking wound;

- j) routine condemnation of the liver and/or kidneys from older animals where the competent authority has determined that there may be accumulation of heavy metals to an unacceptable level;
- k) use of health marks (as specified by the competent authority) that communicate the outcome of post-mortem inspection; and
- l) co-operation with competent persons undertaking post-mortem inspection, in all other ways necessary to facilitate effective post-mortem inspection, e.g., access to processing records, and easy access to all carcasses and other relevant parts.

8.6.3.5 Post-mortem inspection systems shall include:

- a) procedures and tests that are risk-based to the extent possible and practicable (refer to 9.5.1);
- b) confirmation of proper stunning and bleeding;
- c) availability of inspection as soon as is practicable after completion of dressing;
- d) visual inspection of the carcass and other relevant parts, including inedible parts, as determined by the competent authority;
- e) palpation and/or incision of the carcass and other relevant parts, including inedible parts, as determined by the competent authority according to a risk-based approach;
- f) additional palpation and/or incisions, as necessary to reach a judgement for an individual carcass and other relevant parts, and under appropriate hygiene control;
- g) more detailed inspection of edible parts intended for human consumption compared with inspection of those parts for indicator purposes alone, as appropriate to the circumstances;
- h) systematic, multiple incisions of lymph nodes where incision is necessary;
- i) other organoleptic inspection procedures, e.g., smell, touch;
- j) where necessary, laboratory diagnostic and other tests carried out by the competent authority or by the establishment operator under instruction;
- k) performance objectives or performance criteria for the outcomes of organoleptic inspection, if available;
- l) regulatory authority to slow or halt processing so as to allow adequate post-mortem inspection at all times;
- m) removal of specified parts if required by the competent authority, e.g., “specified risk materials” for BSE; and
- n) proper use and secure storage of equipment for health marking.

8.6.3.6 The competent authority and industry shall record and disseminate the results of post-mortem inspection as appropriate. Notifiable human or animal health diseases and cases of non-complying residues or contaminants shall be reported to national competent authorities as well as to the owner of the animal(s).

8.6.3.7 Analysis of the results of post-mortem inspection over time is the responsibility of the competent authority, and the results of such analyses shall be made available to all interested parties.

8.7 Post-mortem judgement

8.7.1 Post-mortem judgement of edible parts as safe and suitable for human consumption shall primarily be based on food-borne risks to human health. Other risks to human health, e.g., from occupational exposure or from handling of meat in the home, also are an important consideration. Judgements in relation to suitability characteristics of meat shall reflect consumer acceptability requirements appropriate to intended end-use.

8.7.2 Although outside the mandate of competent authority, post-mortem inspection programmes may be utilised to identify and judge carcasses and other relevant parts according to risks to animal health, as specified in relevant Rwanda legislation.

8.7.3 Judgement of edible parts as safe and suitable shall take into account information from the following sources:

- a) information from primary production (see Section 6 of RS CXC 1);
- b) observations made of animals in the lairage;
- c) ante-mortem inspection; and
- d) post-mortem inspection, including diagnostic tests, where required.

8.7.4 Judgements shall be based on science and risks to human health to the greatest extent possible, with guidelines being provided by the competent authority. Judgements shall only be made by competent persons.

8.7.5 The level of training, knowledge, skills and ability required for judgement may be less in situations where edible parts demonstrating a specific abnormality are always judged to be unsafe or unsuitable for human consumption and appropriately disposed of.

8.7.6 Where the initial results of post-mortem inspection are insufficient to accurately judge edible parts as safe or suitable for human consumption, a provisional judgement shall be followed up with more detailed inspection procedures and/or tests. Pending the outcome of more detailed inspection and/or diagnostic tests, all parts of the animal that are required for further investigation shall be held under the control of the competent person undertaking these activities.

8.7.7 Judgement categories for edible parts include:

- a) safe and suitable for human consumption;
- b) safe and suitable for human consumption, subject to application of a prescribed process, e.g. cooking, freezing;

- c) held on suspicion of being unsafe or unsuitable, pending the outcome of further procedures and/or tests;
- d) unsafe for human consumption but able to be used for some other purpose, e.g., pet-food, feed and feed ingredients, industrial non-food use, providing there are adequate hygiene controls to prevent any transmission of hazards, or illegal re-entry to the human food chain;
- e) unsafe for human consumption and requiring condemnation and destruction;
- f) unsuitable for human consumption, but able to be used for some other purpose, e.g., pet-food, feed and feed ingredients, industrial non-food use, providing there are adequate controls to prevent illegal re-entry to the human food chain;
- g) unsuitable for human consumption, and requiring condemnation and destruction; and
- h) unsafe for animal health reasons as specified in national legislation, and disposed of accordingly.

8.7.8 When edible parts are judged to be safe and suitable for human consumption subject to application of a prescribed process, the specifications for that process shall be verified by the competent authority as sufficient to eliminate/reduce or adequately remove the hazard or condition of concern, e.g., specifications for retorting, high temperature rendering and freezing.

8.7.9 The competent person can instruct that following post-mortem inspection, edible parts held under suitable inventory control can be designated as safe and suitable when subjected to a particular process e.g. freezing, cooking, canning.

8.7.10 In some circumstances, edible parts may be judged as suitable for human consumption but subject to restricted distribution because the animals were sourced from geographical areas under quarantine for animal health reasons.

8.8 Hygiene requirements for process control after post-mortem inspection

8.8.1 Operations following post-mortem inspection include all procedures until the point of retail sales, e.g. chilling of carcasses, de-boning and cutting, further preparing, processing, packaging, freezing, storing, and distribution to the point of retail sale. Particular attention needs to be paid to temperature control, with temperatures of freshly slaughtered and dressed carcasses and other edible parts being reduced as rapidly as possible to a temperature that minimise the growth of micro-organisms or the formation of toxins that could constitute a risk to human health. It is also important that the cold chain is not interrupted except to the minimal extent necessary for practical operations, e.g., handling during transportation.

8.8.2 In the case of poultry, viscera or parts of viscera, apart from kidneys, shall be entirely removed as soon as possible, unless otherwise permitted by the competent authority.

8.8.3 Meat passed as safe and suitable for human consumption shall be handled, stored and transported in a manner that will protect it from contamination and deterioration and shall be:

- a) removed without delay from the dressing area;

- b) held under conditions that reduce its temperature and/or water activity as quickly as possible, unless cut up or de-boned pre-rigor; and at temperatures that achieve safety and suitability objectives:
 - 1) after the dressing, meat (carcasses) shall be chilled immediately, in recommended conditions;
 - 2) chilled meat shall be stored at a temperature near to 0 °C;
 - 3) either deboned, packaged or not, if the meat attend for long distance transport or long conservation it shall be frozen; and
 - 4) if frozen meat is not immediately dispatched, it shall be stored at -18 °C.

8.8.3 In the case of poultry undergoing immersion chilling:

- a) the immersion chilling process shall meet hygiene criteria as specified by the competent authority;
- b) the reduction in carcass temperature shall be as rapid as possible;
- c) carcasses emerging from the process shall have a lesser microbiological count for indicator organisms and pathogens than those entering the process; and
- d) sanitation requirements shall include complete emptying, cleaning and sanitation of tanks as appropriate.

8.8.4 An official health mark applied to meat, wrapping or packaging, shall provide recognition that the product has been produced in accordance with regulatory requirements, and shall assist with trace-back to the establishment of origin if required. When used as part of an official meat hygiene programme, the health mark shall include the approval/registration/listing number of the establishment, be applied in such a way that it cannot be re-used, and be legible. Other marks may denote conformance with commercial specifications, or unacceptability for human consumption, e.g., distinctive brands for pet-food.

8.8.5 Official health marks may be applied directly to the product, wrapping or packaging, or be printed on a label affixed to the product, wrapping or packaging. In circumstances of bulk transport to another establishment for further handling, processing or wrapping, health marks may be applied to the external surface of the container or packaging.

8.8.6 Where carcasses, parts of carcasses or other meat is placed in a holding room:

- a) all requirements for hygienic control of operations shall be adhered to e.g., chiller loading rates,
- b) stock rotation, specifications for temperature and relative humidity;
- c) carcasses and parts of carcasses, whether hung or placed in racks or trays, shall be held in a manner permitting adequate circulation of air;
- d) the potential for cross-contamination via dripping of fluids shall be prevented; and

e) water dripping from overhead facilities and condensation shall be controlled to the extent practicable, to prevent contamination of meat and food contact surfaces.

8.8.7 Rooms and equipment for cutting, mincing, mechanical separation, meat preparation and the manufacturing of meat shall be designed such that activities can be carried out separately, or in such a manner that does not lead to cross contamination.

8.8.8 Fresh meat intended for cutting or de-boning shall be brought into work rooms progressively as needed, and shall not accumulate on work tables. If fresh meat is cut or de-boned prior to reaching temperatures that are appropriate for storage and transport, it shall be immediately reduced in temperature to prescribed levels.

8.8.9 When fresh meat is cut or de-boned pre-rigor:

- a) it shall be transported directly from the dressing area to the cutting up or de-boning room;
- b) the cutting up or de-boning room shall be temperature-controlled and directly linked to the dressing areas, unless the competent authority approves alternative procedures that provide an equivalent level of hygiene; and
- c) cutting up, de-boning and packing shall be done without delay and shall meet all requirements for hygienic process control.

8.8.10 When raw meat is minced:

- a) it shall be obtained only from parts of animals as approved by the competent authority e.g. striated muscle and adherent fatty tissues;
- b) it shall not contain bone fragments or skin;
- c) any grossly abnormal tissues and / or post-dressing contamination shall be removed before mincing; and
- d) the competent authority may specify compositional criteria.

8.8.11 When raw meat is mechanically separated, the competent authority should:

- a) restrict the type of animal parts that can be used e.g. non-use of skulls;
- b) set compositional standards for maximum calcium content; and
- c) require specific labelling of the final product.

8.8.12 When raw meat is minced, mechanically separated or used in meat preparations:

- a) the competent authority can specify maximum time/temperature schedules for process control at each step of production e.g. maximum times and temperatures from chilling or freezing of raw material to the time of preparation, maximum temperatures during production, maximum times before chilling or freezing;

- b) unless used directly as an ingredient for meat preparations and manufactured meat, it shall be immediately wrapped and/or packaged, followed by immediate refrigeration;
- c) the competent authority may specify microbiological performance objectives, performance criteria, process criteria or microbiological criteria for raw materials and final product;
- d) establishments shall have in-line magnets or other means of detecting contamination with metal fragments as appropriate; and
- e) it shall not be refrozen after thawing.

8.8.13 When meat preparations or manufactured meat are handled:

- a) the process flow of raw meat awaiting processing and during processing shall ensure uniform turnover of accumulated product and avoid possible cross-contamination, e.g. between raw materials and ready-to eat products;
- b) supply and addition of non-meat ingredients shall be subject to good hygienic practice and HACCP as appropriate and practicable, and may involve decontamination treatments e.g. for herbs and spices;
- c) products that include non-meat protein products (as defined or standardised by Codex) shall be appropriately labelled;
- d) process control for non-commercially sterile products shall prevent pathogen growth and toxin production during all processing activities e.g. during fermentation, partial heat treatment, drying, maturing and curing. Process criteria may include for example, correct pH after fermentation, correct time/temperature schedules during and after heating or smoking, correct moisture/protein ratio after drying, correct formulation and application of nitrite as a cure ingredient;
- e) if heat and/or other processing treatments are not sufficient to ensure the stability of the product, the product shall be cooled to an appropriate storage temperature and in a manner that ensures product safety is not compromised as a result of germination and subsequent growth of pathogenic spore formers;
- f) product formulations e.g. distribution of antibacterial ingredients throughout cooked sausage emulsions, addition of cultures, adjustment of pH, shall achieve required levels of pathogen control;
- g) microbiological contamination of raw meat used to produce fermented products shall be as low as possible, and similarly, mechanically separated meat shall only be used if appropriate time / temperature schedules to achieve product safety requirements of the competent authority are used;
- h) processing of shelf-stable products in hermetically sealed rigid containers shall be according to RS CAC/RCP 23;
- i) cooked products shall achieve time / internal temperatures that are validated as achieving appropriate pathogen reduction, including meeting specified performance objectives, performance criteria and microbiological criteria;

- j) pasteurisation values or other heat processes shall be validated for all heat treated chilled products in hermetically sealed containers so as to ensure that product safety is maintained to the end of shelf life, taking into account all preservation factors that may be present;
- k) unless the absence of *trichinellae* can be assured by testing or other means, process treatments for products containing striated muscle from affected animal species, either alone or in combination, shall be sufficient to destroy *Trichinella* spp.;
- l) contamination with *Listeria monocytogenes* of heat treated / non-shelf stable and non-heat treated / shelf stable products shall be prevented by use of SSOPs and GHPs that are subject to routine microbiological verification;
- m) dried products shall be protected from environmental contamination and from re-absorption of moisture; and
- n) processes for products containing minced, comminuted or mechanically separated meat shall have inline magnets or other means of detecting contamination with metal fragments.

8.8.14 Where meat is packaged or wrapped:

- a) packaging material shall be suitable for use, stored and used in a hygienic manner; and
- b) cases or cartons shall have a suitable inner liner or other means of protecting the meat, except that the liner or other protection may not be required if pieces of meat, such as cuts, are individually wrapped before packing.

8.8.15 Where meat is placed in a room for freezing:

- a) meat that is not in cartons shall be hung or placed on racks or trays in a manner that allows adequate circulation of air;
- b) meat that is not in cartons shall be held in a manner whereby the potential for cross contamination via dripping of liquids is prevented;
- c) cartons containing meat shall be stacked so as to permit adequate circulation of air; and
- d) meat held on trays shall be placed so as to avoid contact with the base of an upper tray.

8.8.16 Where meat is held in a freezer room or storage facility:

- a) the temperature of the meat shall have been reduced to an acceptable level before placement;
- b) exposed meat shall be stored in such a way that the hygiene cannot be compromised by the presence of packaged meat or packaging material;
- c) meat, whether in carcass form or in cartons, shall not be stacked directly on the floor and shall be positioned so that there is adequate air circulation;

- d) the freezer store shall be operated and maintained under conditions appropriate to maintaining the safety and suitability of meat;
- e) temperatures shall be continuously recorded and monitored; and
- f) adequate inventory control shall be maintained.

8.8.17 Where raw meat is thawed for further processing, hygiene controls shall be such that thawing will not result in growth of micro-organisms or the formation of toxins to the extent that they may constitute a risk to human health. Hygiene controls shall include adequate drainage of liquid run-off.

8.8.18 It is recommended that carcasses be thawed at 4 °C - 6 °C, in a hanging position and without any covering (plastic or jute is removed), inside a cold chamber with a reasonably low level of air circulation -about 0.2 m/s. Relative humidity shall be kept low at the beginning (70 percent) to avoid frost forming on the meat surface, with an increase at the end of the thawing period up to 90 % – 95 %.

8.8.19 The establishment operator shall establish and implement a procedure for determining and validating the shelf life of manufactured meat and meat preparations.

8.8.20 In some circumstances Ready-To-Eat (RTE) products that do not meet microbiological performance objectives, performance criteria, process criteria, or microbiological criteria, may be re-processed, condemned or treated as inedible. Where appropriate, follow-up sampling shall verify that re-processed Ready-To-Eat (RTE) products comply with regulatory microbiological requirements. When Ready-To-Eat (RTE) products have been contaminated subsequent to cooking and/or other preservation treatment with pathogens such that they could pose a risk to public health, the products shall be reworked or condemned without compromise.

8.8.21 Where establishments are approved, registered and/or listed for different animal species, all operations shall be controlled in terms of space or time so that there is no possibility of accidental mixing of meat from different slaughter species, and no mis-identification at the time of packaging.

8.9 Hygiene requirements for parts of animals deemed unsafe or unsuitable for human consumption

8.9.1 Special hygiene measures shall be applied to operations involving parts of animals deemed unsafe or unsuitable for human consumption. These measures shall prevent cross-contamination to other edible parts and meat, and prevent any possibility of substitution.

8.9.2 Parts of animals deemed unsafe or unsuitable for human consumption shall be:

- a) placed without delay into specifically identified chutes, containers, trolleys, or other handling facilities;
- b) identified by means as appropriate to the type and end use of the tissue; and
- c) in the case of condemned material, handled in rooms reserved for that purpose and conveyed in a secure manner to a place of disposal (e.g. rendering station).

8.10 Systems for removing products that are in circulation

8.10.1 Establishments shall have adequate systems that enable removal of products that are in circulation.

8.10.2 The competent authority shall verify that the systems are adequate. The competent authority shall be notified when an establishment operator removes product for public health reasons. Consumers and interested parties shall be notified as appropriate in these cases.

8.10.3 Removal of product requires systems that are capable of:

- a) withdrawal, where measures are applied by the establishment operator to prevent the distribution, display or offer of a product that is not safe or suitable for human consumption;
- b) recall, where measures are applied to return unsafe or unsuitable product that has already been supplied or made available to consumers;
- c) detention, where measures are applied by the competent authority to ensure that the product is not moved or tampered with pending a decision on its disposition; it includes storage by the establishment operator in accordance with instructions from the competent authority.

8.10.3 The particular systems that are enacted in the case of a removal will depend on the specific situation and the likely risks to human health.

8.10.4 Where removal of product is necessary, the amount of product involved may be more than that from a single production or sampled lot. The competent authority shall verify that the establishment has taken all steps necessary to ensure all affected product or potentially affected product is included in the removal.

8.10.5 Product removal systems designed by the establishment operator shall:

- a) incorporate identification, management and operational procedures that facilitates the rapid and complete removal of implicated lots;
- b) provide for records that facilitate trace-back to the origin of the problem;
- c) provide for records that facilitate investigation of any processing inputs that may be implicated;
- d) be reviewed and tested periodically; and
- e) include provision for communication where appropriate to the competent authority, consumers and other interested stakeholders particularly where public health issues are involved.

9 Establishments: maintenance and sanitation

9.1 General

The principles and guidelines presented in this clause are supplemental to the objectives and guidelines in RS/CXC 1.

9.2 Principles of meat hygiene applying to maintenance and sanitation of establishments, facilities and equipment

Establishments, facilities and equipment shall follow these principles:

- a) establishments, facilities and equipment shall be maintained and sanitised in such a manner that contamination of meat is minimised to the greatest extent practicable.
- b) documented programmes for effective and appropriate maintenance and sanitation shall be in place (refer to 9.3.1).
- c) monitoring of the effectiveness of maintenance and sanitation shall be included as a basic component of meat hygiene programmes (refer to 9.2.1).
- d) special sanitation requirements shall be applied to the slaughter and dressing of animals that are condemned or designated as “suspects”.

9.3 Maintenance and sanitation

9.3.1 Establishments, facilities and equipment shall be kept in an appropriate state of repair and condition to facilitate all sanitation procedures and prevent contamination of meat, e.g., from metal shards, flaking plaster and chemical contaminants.

9.3.2 Sanitation Standard Operating Procedures (SSOPs) shall specify the scope of the cleaning programme, cleaning specifications, persons responsible and monitoring and record keeping requirements.

9.3.3 Cleaning procedures and programmes should:

- a) be specified in SSOPs as appropriate to the circumstances;
- b) provide for removal and storage of waste;
- c) ensure that there is no consequential contamination of meat with detergents or sanitising agents, unless allowable under conditions of use; and
- d) be monitored for their effectiveness, e.g., organoleptic checks and microbiological sampling of meat contact surfaces, and be redesigned if and when necessary.

9.2.4 Particular cleaning programmes are required for equipment used in the slaughter and dressing of carcasses e.g., knives, saws, machine cutters, evisceration machines and flushing nozzles.

9.2.5 Such equipment shall be:

- a) clean and sanitized before each new period of work;
- b) cleaned, and sanitised, by immersion in hot water or alternative methods, with appropriate frequency during and/or between periods of work;
- c) immediately cleaned and sanitised when coming into contact with abnormal or diseased tissue that may harbour food-borne pathogens; and
- d) stored in designated areas in such a manner that it will not become contaminated.

9.2.6 Containers and equipment shall not pass from an “inedible” area to an “edible” area before being cleaned and sanitised.

9.2.7 Pest control programmes are an essential part of maintenance and sanitation and shall follow GHP as described in RS CXC1.

9.2.8 In particular:

- a) the programme shall be properly documented and verified by the establishment operator;
- b) treatment of areas, rooms, facilities and equipment, with an approved pesticide shall be carried out according to the conditions of use; and
- c) pesticides and other pest control chemicals shall be kept in secure storage, with access being limited to authorised persons.

10 Personal hygiene

10.1 General

10.1 Slaughter and dressing of animals, and handling and inspection of meat, presents many opportunities for cross-contamination. Personal hygiene practices shall prevent undue general contamination, and prevent cross-contamination with human pathogens that may cause food-borne disease. The guidelines presented in this clause are supplemental to the objectives and guidelines in RS CXC1.

10.2 Persons moving from rooms or areas containing raw meat to rooms or areas used for meat preparations and manufactured meat (especially when these products are cooked) shall thoroughly wash, change and/or sanitise their protective clothing as appropriate, and otherwise limit the possibility of cross contamination to the lowest level practicable.

10.2 Personal cleanliness

10.2.1 Persons who come into direct or indirect contact with edible parts of animals or meat in the course of their work shall maintain appropriate personal cleanliness and behaviour, and shall not be clinically affected by communicable agents likely to be transmitted by meat.

10.2.2 Persons who come into direct or indirect contact with edible parts of animals or meat should:

- a) maintain an appropriate standard of personal cleanliness;
- b) wear protective clothing appropriate to the circumstances, and ensure that non-disposable protective clothing is cleaned before and during work;
- c) if wearing gloves during the slaughter and dressing of animals and the handling of meat, ensure that they are of an approved type for the particular activity, e.g., chain-mail stainless steel, synthetic fabric, latex, and they are used according to specifications, e.g., washing of hands before use, changing or sanitizing gloves when contaminated; and
- d) store protective clothing and personal effects in locations that are separate from areas where meat may be present.

10.3 Personal health status

10.3.1 The establishment shall maintain relevant personal health records of personnel.

10.3.2 Persons who come into direct or indirect contact with edible parts of animals or meat in the course of their work should:

- a) where necessary, have a medical examination prior to and during employment;
- b) be examined daily, before starting work, for adverse health conditions such as suppurating abscesses, sores, cuts and abrasions which may pose a food safety risk;
- c) not work while clinically affected by, or suspected to be carrying, communicable agents likely to be transmitted through meat; and
- d) who were ill for three days or longer, present medical certificates to indicate that they are now fit to handle meat or meat products
- e) be aware of and comply with reporting requirements to the establishment operator in respect of communicable agent.

11 Transportation

11.1 The guidelines presented in this clause are supplemental to the objectives and guidelines in RS CXC 1.

11.2 Due to the potential for growth of pathogenic and spoilage micro-organisms under conditions of inadequate temperature control, meat shall be transported at temperatures that achieve safety and suitability objectives. Equipment for continuous monitoring and recording of temperatures shall accompany transport vehicles and bulk containers wherever appropriate. Additionally, the conditions of transport shall provide adequate protection from exogenous contamination and damage, and shall minimise growth of pathogenic and spoilage micro-organisms.

11.3 If meat is inadvertently exposed to adverse temperature conditions or sources of contamination that may affect safety and suitability, an inspection shall be carried out by a competent person before further transport or distribution is allowed.

12 Product information and consumer awareness

12.1 Appropriate product information and adequate knowledge of food hygiene is necessary to prevent mishandling at later stages in the food chain. Pre-packaged foods shall be labelled with clear instructions to enable the next person in the food chain to handle, display, store and use the product safely. Principles and guidelines for product information and consumer awareness in the context of safety and suitability of meat are described in general terms in RS CXC 1.

12.2 The conditions of storage of meat preparations and manufactured meat shall be clearly presented on the packaging.

12.3 Meat preparations and manufactured meat should, where appropriate, be specifically labelled so as to provide safe handling, refrigeration and storage instructions for consumers. Foods containing meat that have not received an adequate biocidal treatment for pathogens (e.g. containing raw meat, partially cooked meat, or products with secondary inhibitors) shall be labelled with handling, refrigeration, storage, cooking and preparation statements that have been validated as sufficiently biocidal.

13 Training

13.1 General

Adequate training of competent personnel is of fundamental importance in the production of meat that is safe and suitable for human consumption. The principles and guidelines presented in this clause are supplemental to the objectives and guidelines in RS CAC/RCP 1.

13.2 Principles of training in meat hygiene

Persons engaged in meat hygiene activities shall be trained, and/or instructed to a required level of training, knowledge, skills, and ability. Training specified or recognised by the competent authority, shall be:

- a) appropriate to the activities and operations;
- b) proportional to the potential of the particular meat hygiene activity to impact on food-borne risks to human health;
- c) properly documented, including records of training programme delivery;
- d) verified as appropriate; and
- e) subject to recognition by the competent authority where delivered by third parties.

13.3 Training programmes

Training programmes should:

- a) provide personnel with the training, knowledge, skills and ability to carry out specified meat hygiene tasks, e.g., post-mortem inspection, verification of statistical process control, HACCP;
- b) provide practical training to the extent required;
- c) where necessary, arrange for formal testing of personnel;
- d) ensure that personnel involved in supervisory roles have appropriate skills;
- e) recognise and build on professional qualifications; and
- f) provide for the continuing education of competent persons.

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Annex A (normative)

Risk-based evaluation of organoleptic post-mortem inspection procedures for meat

A.1 Introduction

A.1.1 Post-mortem meat inspection procedures are a set of food hygiene measures that are unique to the production of meat. Such procedures are regarded as a component of overall process control, which is defined as “all conditions and measures applied during the production process that are necessary to achieve safety and suitability of meat”.

A.1.2 The General Principles of Food Hygiene state that “in deciding whether a (food control) requirement is necessary or appropriate, an assessment of the risk shall be made, preferably within the framework of the HACCP approach” Many long-standing post-mortem meat inspection procedures are often complex, labour-intensive, undifferentiated for different classes of slaughtered livestock, and poorly evaluated in terms of their relative contribution to reducing food-borne risks to public health. For these reasons, competent authorities in a number of countries are carrying out investigations into the scientific basis of current procedures.

NOTE Competent authorities have different approaches to defining the respective roles of industry and competent authority personnel in delivering meat hygiene activities, and this issue is not covered in this Annex.

A.1.3 This Annex generally applies to the evaluation of routine on-line organoleptic inspection procedures. The performance of other inspection technologies, e.g. tissue imaging, relative to organoleptic procedures, may also be considered.

A.1.4 While risk-based evaluation of organoleptic post-mortem inspection procedures shall be based on risk assessment for hazards of concern and development of performance objectives, currently few such risk assessments are available. In their absence, other sources of scientific knowledge on food-borne risks to human health e.g. human surveillance data, risk ranking processes, can be used to develop risk-based post-mortem inspection procedures.

A.1.5 The principles and guidelines presented in this Annex could also be adapted to evaluation of organoleptic post-mortem inspection procedures for determining the suitability of meat.

A.2 Objectives of risk-based post-mortem inspection procedures for meat

A risk-based approach to post-mortem inspection for meat can achieve the following objectives:

- a) determination of the level of consumer protection provided by specified post-mortem inspection procedures;
- b) relative measurement of the contribution of post-mortem inspection to the overall level of control of hazards in meat (and risks to consumers), thereby allowing risk managers to allocate meat hygiene resources proportionate to their greatest benefit in reducing risk by preventing exposure to meat-borne hazards;

- c) comparison of the effectiveness of different inspection procedures applied for the same purpose and in the same context, e.g. positive predictive value;
- d) provision of information that allows appropriate evaluation of different risk management options e.g. regionalisation of inspection programmes, feasibility and comparative costs of different post-mortem inspection procedures, potential for cross-contamination; and
- e) full integration of post-mortem inspection procedures into a “production-to-consumption” approach to meat hygiene.

A.3 Risk analysis

A.3.1 Risk management framework

A.3.1.1 Development and implementation of risk-based post-mortem inspection procedures shall utilise a risk management framework.

A.3.1.2 The four components are: preliminary risk management activities, evaluation of risk management options, implementation of management decisions, and monitoring and review of decision taken. All components require effective risk communication among risk assessors, risk managers and other interested parties as necessary.

A.3.2 Risk assessment

A.3.2.1 If required, a risk assessment is commissioned during preliminary risk management activities. A risk assessment consists of four steps: hazard identification, hazard characterisation, exposure assessment, and risk characterisation. The output of this process shall be qualitatively integrated with all other factors relating to post-mortem meat inspection to make risk management decisions on appropriate procedures for control of hazards.

A.3.2.2 In the ideal situation, risk estimates will be quantified in terms of risks to human health, and risk management decisions on an Appropriate Level Of Protection (ALOP) will dictate the nature and intensity of the post-mortem inspection procedures to be applied. However, risk assessment of microbiological hazards in meat is currently limited by a lack of quantitative risk assessment models. Nevertheless, appropriate assembly of scientific information and qualitative risk characterisation as to the probable impacts on human health can provide an objective basis for decision-making. In any case, risk management decisions will revolve around the acceptability of the likely human health impact of differences in hazard levels brought about by different inspection procedures.

A.4 General principles for development of risk-based post-mortem meat inspection procedures

For the development of risk-based post-mortem meat inspection, the following shall apply:

- a) risk-based post-mortem inspection procedures shall be derived from the application of risk analysis principles.
- b) development of risk-based post-mortem inspection procedures should:

- 1) involve application of a risk management framework;
 - 2) include quantitative risk assessment where appropriate and practicable;
 - 3) take into account all relevant information available from the food chain;
 - 4) take into account disease prevalence;
 - 5) take into account all relevant information from primary production and ante-mortem inspection of the animals.
- c) inspection procedures shall be evaluated for application within a specific context e.g. species and class of slaughtered animal, defined geographical region, defined animal husbandry system. iv. Where different inspection procedures that have the same purpose and context are being evaluated:
- 1) an objective basis for comparison of the level of control of hazards associated with these procedures, shall be established;
 - 2) the efficacy of each inspection procedure in detecting abnormalities and visible contamination affecting the safety of meat shall be taken into account;
 - 3) other risk management factors shall be taken into account as appropriate e.g. potential for inadvertent cross-contamination, feasibility, and practicality.
- d) where needed, representative and sufficiently large field trials shall be undertaken to determine the performance attributes of specified inspection procedures e.g. sensitivity, specificity, and no detection rates for abnormalities;
- e) where appropriate, laboratory investigations shall be designed to detect the range of hazards of possible public health importance that have been described in hazard identification;
- f) routine application of post-mortem inspection procedures shall not inadvertently increase cross contamination with microbiological hazards;
- g) irrespective of inspection delivery systems, the competent authority shall be responsible for defining the role of personnel involved in post-mortem inspection procedures, and verifying that any risk-based regulatory requirements are met.; and
- h) alternative inspection procedures (e.g. serology) may be utilised to complement post-mortem inspection, which might be reduced to visual inspection.

A.5 Guidelines for the development of risk-based post-mortem inspection procedures

A.5.1 Identification of the meat hygiene issues

A hazard identification process shall be undertaken to determine the likely range of hazards of public health significance that may be present in the abnormalities or visible contamination that are the target of the inspection procedure(s) being evaluated. Following this, field trials shall be undertaken to determine the performance attributes of specified inspection procedures or new technologies relative to the hazards that may be present.

A.5.2 Field trials

A.5.2.1 Once the likely range of hazards has been established, field trials may be an appropriate means to establish the prevalence of these hazards in the animal population, the potential exposure of consumers to these hazards and the potential impact of different inspection procedures on this exposure. Field trials shall be carried out under competent authority supervision and employing competent personnel. The number of animals inspected by the inspection procedures under evaluation shall give a statistically valid estimate of the detection rate of abnormalities achieved by specific post-mortem inspection procedures.

A.5.2.2 Sampling plans shall be representative of the slaughter population, and cater for known biological variation in respect of the type and prevalence of abnormalities e.g. influence of animal age, geographical region, farming type and season. Different trial designs may be employed, depending on the prevalence of abnormalities in the slaughter population, and the logistics of detailed inspection.

A.5.2.3 Where different post-mortem inspection procedures are being compared: all procedures shall be applied to the same animals, each inspection station shall be designed to provide independent results, and the trial shall include enough samples so as to allow definite conclusions as to the consequences of changing inspection procedures. The possibility of target tissues acting as "indicators" for detection of abnormalities in other tissues and/or disposition of other tissues may be included in the design of field trials. Detailed recording of trial results is necessary, including appropriate pathological descriptions of all abnormalities detected.

A.5.2.4 Laboratory investigations e.g. microbiological examination and histology shall be designed to identify the range of hazards of possible public health importance that have been identified in the hazard identification process. A representative number and range of samples shall be taken from abnormalities, so as to confirm the outcome of the hazard identification process and provide as much information as possible on the prevalence (and concentration) of hazards in target tissue. Trial design shall include representative surveying of the prevalence (and concentration) of hazards in target tissues that are organoleptically normal, so as to provide a comparison with the prevalence (and concentration) of hazards in those tissues that are organoleptically abnormal.

A.6 Sensitivity

A.6.1 An understanding of the level of consumer protection that is achieved by particular inspection procedures requires knowledge of the level of control of hazards that is attained by their application. The sensitivity of post-mortem inspection procedures shall be determined to establish their contribution to achieving overall public health goals.

A.6.2 The sensitivity of a post-mortem inspection procedure is the probability of identifying bodies or parts thereof that contain grossly detectable abnormalities likely to contain hazards of concern.

A.6.3 The sensitivity of an inspection procedure e.g. visual inspection, palpation, and/or incision, shall be determined within appropriate statistical limits established by the competent authority. The intended end-use of the target tissues has an important influence on the development of risk-based post-mortem inspection procedures. When selecting post-mortem inspection procedures, priority shall be given to those procedures with high correlation between the detection of a specified abnormality and the presence of the hazard of concern

A.7 Risk management decisions

A.7.1 Risk management decisions on the acceptability or otherwise of specified post-mortem inspection procedures will generally be based on the worst case of non-detection of abnormalities included in an appropriate statistical confidence interval. Decisions shall take into account the comparative public health risks associated with:

- a) the prevalence (and concentration) of hazards in target tissues that are organoleptically abnormal;
- b) the prevalence (and concentration) of hazards in target tissues that are organoleptically normal; and
- c) the overall prevalence (and concentration) of hazards being transmitted by all pathways throughout the production of meat.

A.7.2 In the general case, new or alternative inspection procedures shall provide a level of consumer protection that is at least equivalent to that provided by existing procedures, unless there are strong mitigating factors that may influence a different risk management choice e.g. unacceptable introduction of new hazards, undue risks from occupational exposure.

A.7.3 Required regulatory outcomes for post-mortem inspection may include performance attributes expressed as limits on non-detection rates for particular abnormalities. Those performance attributes may be derived quantitatively from risk assessment models, or qualitatively from baseline surveys of current performance.

A.7.4 Where detailed information on the health status of slaughtered animals is available from primary production, risk-based post-mortem inspection procedures may be modified on a lot-by-lot basis, with the competent authority having responsibility for determining the frequency and extent of the procedures.

A.7.5 The competent authority shall regularly analyse results of post-mortem inspection at both the establishment and national level, and provide appropriate feedback to establishments and other interested parties on the performance of risk-based post-mortem inspection procedures. The competent authority could consider an incentive for improving the system, e.g. recognition of performance, decreased farm inspection frequency, additional change of inspection procedures, etc.

A.7.6 The competent authority may change presentation requirements and the sequence of inspection procedures as a result of scientific evaluation of different post-mortem inspection procedures, and allow introduction of new inspection tools e.g. mirrors. Alternative technologies for detecting abnormalities e.g. tissue imaging, shall be acceptable to the competent authority if validated as being as effective as current procedures.

Annex B (normative)

Verification of process control of meat hygiene by microbiological testing

B.1 Introduction

B.1.1 Microbiological testing at specific points in the food chain is an important tool for verifying a risk based approach to food safety. Specification of food safety microbiological outcomes establishes appropriate levels of consumer protection, while providing maximum flexibility to industry in terms of the detailed process control systems that are employed.

B.1.2 The General Principles of Food Hygiene state that “in deciding whether a (food control) requirement is necessary or appropriate, an assessment of the risk shall be made, preferably within the framework of the HACCP approach”, and any microbiological specifications “shall be based on sound scientific principles and state, where appropriate, procedures, analytical methods and action limits”

NOTE Specifications for microbiological testing in relation to the outcome of SSOPs are not regarded as microbiological performance objectives or performance criteria for process control.

B.1.3 Process control is defined as “all conditions and measures applied during the production process that are necessary to achieve safety and suitability of meat”.

B.1.4 Where appropriate, microbiological performance objectives or performance criteria shall be included in verification of process control.

B.1.5 As described in this Annex, microbiological performance objectives or performance criteria are different from microbiological criteria. The latter are used for judging the acceptability of a product or food lot according to RS CAC/GL 21. Although not included in the scope of this annex, microbiological testing of meat may also be used to assess suitability.

B.2 Verification of process control by microbiological testing

B.2.1 A preventative, HACCP-based approach shall be regarded as the most effective means of ensuring microbiological process control. Once process control has been validated, verification by microbiological testing can be important to assure that required food safety outcomes are being met on an on-going basis. Verification by microbiological testing for process control purposes shall be implemented where meaningful in terms of consumer protection.

B.2.2 Verification of process control of meat by microbiological testing provides a tool for:

- a) assessing the adequacy and efficacy of establishment process control in relation to faecal and other contamination;
- b) assuring the level of control of specified hazards of public health importance;

- c) facilitating development of process criteria at a specified step or combination of steps that achieve microbiological performance objectives or performance criteria;
- d) identifying the need for review and redesign of HACCP plans;
- e) objective comparison of the outcome of different process control systems in different situations; and
- f) provision of assurances by competent authorities

B.3 Principles for the establishment of microbiological testing requirements

B.3.1 Microbiological testing requirements shall consider the following principles for the establishment:

- a) establishment of microbiological testing requirements shall take into account all information available throughout the food chain, including the health status of live animals relative to public health;
- b) microbiological testing requirements shall be: hazard-, product- and process-specific, reasonably achievable, and applied only at those points in the food chain specified. When validating the testing requirements, account shall be taken of the likelihood of uneven distribution of micro-organisms in the sampled unit and the inherent variability of the analytical procedure;
- c) microbiological testing requirements shall be based on scientific analysis and advice, and, where sufficient data is available, developed from risk analysis. Where a food safety objective based on the required level of consumer protection has been established, the relationship between the food safety objective (FSO) and performance objectives (POs) or performance criteria (PCs) shall be specified;
- d) the stringency of microbiological testing requirements shall be proportional to human health risk;
- e) in the absence of sufficient knowledge of risks to human health, microbiological testing requirements shall initially be established from baseline surveys of current industry performance, and subsequently be modified as appropriate to reflect public health goals

B.3.2 Sampling plans for baseline surveys shall be representative of the slaughter population, and cater for known biological variation in respect of hazards in the raw material supply e.g. influence of geographical region, farming type and season:

- a) microbiological testing requirements shall be based on micro-organisms that are indices of the presence of hazards to human health, or the pathogen itself, in the food specified;
- b) establishment of microbiological testing requirements, including performance objectives or performance criteria shall be the responsibility of competent authorities, in consultation with relevant interested parties, and may consist of guidelines or regulatory standards; and
- c) the competent authority shall verify compliance with microbiological testing requirements where they are specified in regulation e.g., microbiological statistical process control requirements, standards for *Salmonella* spp.

B.4 Implementation of a programme for verification of process control by microbiological testing

B.4.1 Specifications

B.4.1.1 A standardised random sampling plan shall be developed, including specification of the process step, product, size and type of sample, time and date of sampling, collection methods and transport. Sampling and testing at multiple steps in the food chain may provide greater information on process control and allows for a more targeted response to non-compliance by the establishment and the competent authority.

B.4.1.2 Sampling of tissue may be destructive e.g. by excision, or non-destructive e.g. by swabbing or sponging. No method will recover all the flora present on the surface. As non-destructive sampling will recover only a proportion of those recovered by the destructive method, microbiological testing requirements specified in this manner shall be established in relation to the type of sampling used.

B.4.1.3 For practical reasons, microbiological testing requirements are unlikely to be verified on an on-going basis as part of a HACCP plan. However, microbiological verification shall be conducted with sufficient frequency to ensure effectiveness of any process criteria that are part of a HACCP plan. These criteria shall be measurable in real time, will most likely constitute critical limits at critical control points in HACCP plans, and may be subject to microbiological verification as appropriate.

B.4.1.4 In the case of indicator micro-organisms e.g. generic *Escherichia coli*, *Enterobacteriaceae* and total viable counts (aerobic plate counts), the presence and / or concentration of these indicator organisms shall reflect states or conditions that indicate process control or lack of process control. In the case of specific hazards (e.g. *Salmonella spp.* on carcasses, *Listeria monocytogenes* in Ready-To-Eat products), the prevalence will generally be reflective of hazards arising pre-slaughter (e.g. *Salmonella* present on hides of incoming animals) and at specific steps during product processing.

B.4.1.5 The competent authority shall provide flexibility in regulation so that the most effective verification systems can be established at the establishment level e.g. provision for alternative carcass sampling sites if an establishment can identify that they are equally as effective in assessing carcass contamination than those specified. Similarly, flexibility shall be provided by the competent authority with regard to the number of units comprising the sample or testing against alternative indicator micro-organisms as long as the procedure can provide equivalent guarantees.

B.4.1.6 Alternative approaches to microbiological testing that are properly validated shall be established where they offer practical advantages.

B.4.2 Frequency of sampling

B.4.2.1 There is no single method for determining the frequency of sampling. For slaughter and dressing establishments frequency of sampling may be fixed in relation to the particular process or may be based on throughput of animals. In addition to ensuring randomness, variables to be taken into account at the establishment level include: source of raw materials, type and nature of the meat process, and volume of production.

B.4.2.2 Sampling frequency shall be increased or decreased according to performance. Once results show that the HACCP-based procedures are providing a consistent level of acceptable performance, subsequent microbiological testing shall be sufficient to ensure that process control is maintained.

B.4.3 Laboratory analysis

B.4.3.1 Methods for detection and enumeration shall be practical, accurate, reproducible, sensitive and selective. Only methods for which the reliability and reproducibility have been validated shall be used. Inter-laboratory testing shall be a feature of a microbiological verification programme. In cases of dispute, recognised reference methods shall be used.

B.4.3.2 To allow meaningful analysis and to permit objective comparison of different control systems, methods for the computation of results shall be specified, including handling of pooled/individual results, calculation of mean results (e.g. log means) from groups of samples from the same carcass or different carcasses.

B.4.4 Laboratory application

B.4.4.1 Regulatory requirements in terms of microbiological testing may be specified in several ways. For indicator organisms, two or three class attribute sampling plans that specify limits for numbers of microorganisms (m and M) may be useful, in other situations variable sampling plans may be useful. Two class plans shall be applied for pathogen criteria. Where requirements are set according to current industry performance, percentile values may be used e.g. 80th percentile for m and 98th percentile for M, a variety of statistical approaches can be used.

B.4.4.2 Effective systems shall be in place for distribution and sharing of information from the establishment to all interested parties, as appropriate, so as to maintain and improve process control of meat.

B.4.4.3 The competent authority shall regularly analyse results at both the establishment and national level, and provide appropriate feedback to establishments and other interested parties.

B.4.4.4 Additional to verification of process control, the results of microbiological testing may be used to establish on-farm controls e.g. intensive measures to reduce the prevalence of *Salmonella spp.* in fattening pigs.

B.4.4.5 In situations of non-compliance with microbiological requirements, actions shall be specified. Regulatory and/or establishment responses shall be proportional to test results as well as the public health impact of specific pathogens. Where detailed information on the status in relation to public health, of animals destined for slaughter, is available from primary production, e.g. in the case of *Salmonella spp.* in fattening pigs and broiler chickens in some intensive production systems, responses in relation to process control at the establishment level, may include consideration of pre-slaughter levels of hazards.

B.4.4.6 The competent authority shall consider microbiological results in conjunction with public health and other relevant information when taking regulatory action. Regulatory intervention and/or sanctions may be necessary when validated controls are not being properly implemented.

B.4.4.7 In cases of repeated non-compliance, the competent authority in addition to other actions, shall require the establishment operator to review and revise the HACCP plan and may specify an increased sampling frequency to verify that the required level of process control is restored.

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