

National Rules for Poultry to include

SCOPE: The requirements of these National Rules apply in relation to the direct supply by the producer of small quantities of meat from poultry slaughtered on the farm to the final consumer or to local retail establishments directly supplying such meat to the final consumer as fresh meat.

1: Definitions

- **Small quantities:**

Less than 200 birds per week on average annually, or less than 1000 birds per week seasonally (Christmas and Easter) AND less than 10,000 birds per year.

- **Local:**

Local will mean supply inside a radius of 100km from the establishment. (Supply to retail establishments further away than 100km will preclude exemption from 853/2004.)

- **On the farm:**

Slaughter of birds at a suitable establishment on the holding where they are grown and finished (but not necessarily hatched), where that holding is a primary production holding. Any slaughter of birds from other farms will preclude exemption from 853/2004.

2: The Competent Authority (CA) shall be the Local Authority

3: The Competent Authority shall maintain a register of all poultry slaughtering establishments under national rules and activities therein.

4: Scope of Activities

The scope of activities permitted on individual establishments will be based on a risk assessment and authorised by the competent authority.

The onus shall be on the FBO to declare the nature of activities as part of registration.

Potential Scope of Activities (permitted under national rules)

- Slaughter
- Plucking
- Carcase Dressing, Evisceration/Delayed Evisceration
- Cutting/Boning
- Wrapping/Packaging
- Transport

5: Shall Comply with 852/2004 and meet the objectives of 853/2004 (ANNEX 1)

ANNEX 1

- TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

Food business operators transporting live animals from grower houses on farm to slaughterhouses on the same farm must ensure that during collection and transport, animals are handled carefully such that their welfare is not compromised.

- REQUIREMENTS FOR SLAUGHTERHOUSES

Food business operators must ensure that the construction, layout and equipment of slaughterhouses in which poultry are slaughtered meet the following requirements

- There must be an area with adequate shelter for the reception of animals and for their inspection before slaughter
- They must have facilities to avoid possible contamination of meat,
- Meat shall not come in contact with walls or floor
- There must be adequate separation in space or time of relevant activities that may result in contamination of the meat.
- Where deemed necessary by the OV there must be facilities for sterilising equipment using hot water not less than 82°C, or an alternative system having an equivalent effect.
- Equipment for washing hands used by staff engaged in handling exposed meat must have taps designed to prevent the spread of contamination.

- SLAUGHTER HYGIENE

Food business operators operating slaughterhouses in which poultry are slaughtered must ensure compliance with the following requirements.

- (a) Poultry showing clinical signs of disease or known to be contaminated with agents of public health importance must not be slaughtered for human consumption
- (b) Meat from animals must not be used for human consumption if they die other wise than by being slaughtered in the slaughterhouse.
- (c) Slaughterhouse operators must follow the instructions of the official veterinarian to ensure that ante-mortem and post mortem inspection (where carried out) is carried out under suitable conditions. To facilitate this, the OV must be given at least seven days notice as to when activities are to take place on the registered establishment.
- (d) Animals brought into the slaughter room must be slaughtered without undue delay.
- (e) Stunning, bleeding (or equivalent), plucking, evisceration (unless delayed evisceration is permitted) and other dressing must be carried out without undue delay in such a way that contamination of the meat is avoided. In particular, measures must be taken to prevent the spillage of digestive tract contents during evisceration or during storage pending delayed evisceration.
- (f) After post-mortem inspection and/or final carcass inspection:
 - By-products not intended for human consumption, and meat designated unfit for human consumption must be separated from food as soon as possible, and be adequately stored and disposed of in accordance with the ABP Regulations.

- Slaughtered poultry must be chilled to 4°C or less as soon as possible. Derogations may be permitted where justified on the basis of risk assessment, for discontinuous slaughter on seasonal basis provided that once eviscerated all carcasses shall be chilled to <4°C and that such derogation is subsequently authorised by the competent authority.

(g) The hygienic transport of the carcasses to refrigerated storage may be permitted based on a risk assessment. This activity must be authorised by the CA.

(h) Immersion chilling may be permitted on establishments, subject to a risk assessment and authorised by the CA.

When carcasses are subjected to an immersion chilling process, account must be taken of the following:

- Potability of water should be demonstrated with laboratory analysis
- Every precaution must be taken to avoid contamination of carcasses, taking into account parameters such as carcass weight, water temperature, volume and direction of water flow and chilling time
- Equipment must be emptied, cleaned and disinfected whenever this is necessary and at least once a day.

REQUIREMENTS FOR CUTTING PLANTS

(a) Food business operators must ensure that cutting plants handling meat from poultry:

- Are constructed so as to avoid contamination of meat, in particular by:
 - Allowing constant progress of the operations; or
 - Ensuring separation between the different production batches;
- Have rooms for the separate storage of packaged and exposed meat, unless stored at different times or in such a way that the packaging material and the manner of storage cannot be a source of contamination for the meat;
- Have equipment for washing hands used by staff handling exposed meat with taps designed to prevent the spread of contamination; and
- Have facilities for disinfecting tools with hot water supplied at not less than 82 °C, or an alternative system having an equivalent effect.

(b) If the evisceration of delayed eviscerated poultry is undertaken in a cutting plant the food business operator must ensure that a separate room is available for that purpose.

- HYGIENE DURING AND AFTER CUTTING AND BONING

Food business operators must ensure that cutting and boning of meat of poultry takes place in accordance with the following requirements.

(a) The work on poultry meat must be organized in such a way as to prevent or minimize contamination. To this end, food business operators must ensure in particular that:

- Poultry meat intended for cutting is brought into the workrooms progressively as needed;
- During cutting, boning, trimming, slicing, dicing, wrapping packaging and storage, the temperature of the meat is maintained at not more than 4 °C

(b) Exposed meat must be stored and transported separately from packaged meat, unless stored or transported at different times or in such a way that the packaging material and the manner of storage or transport cannot be a source of contamination for the meat.

6: Failure to comply with any of the requirements of this SI shall be deemed an offence