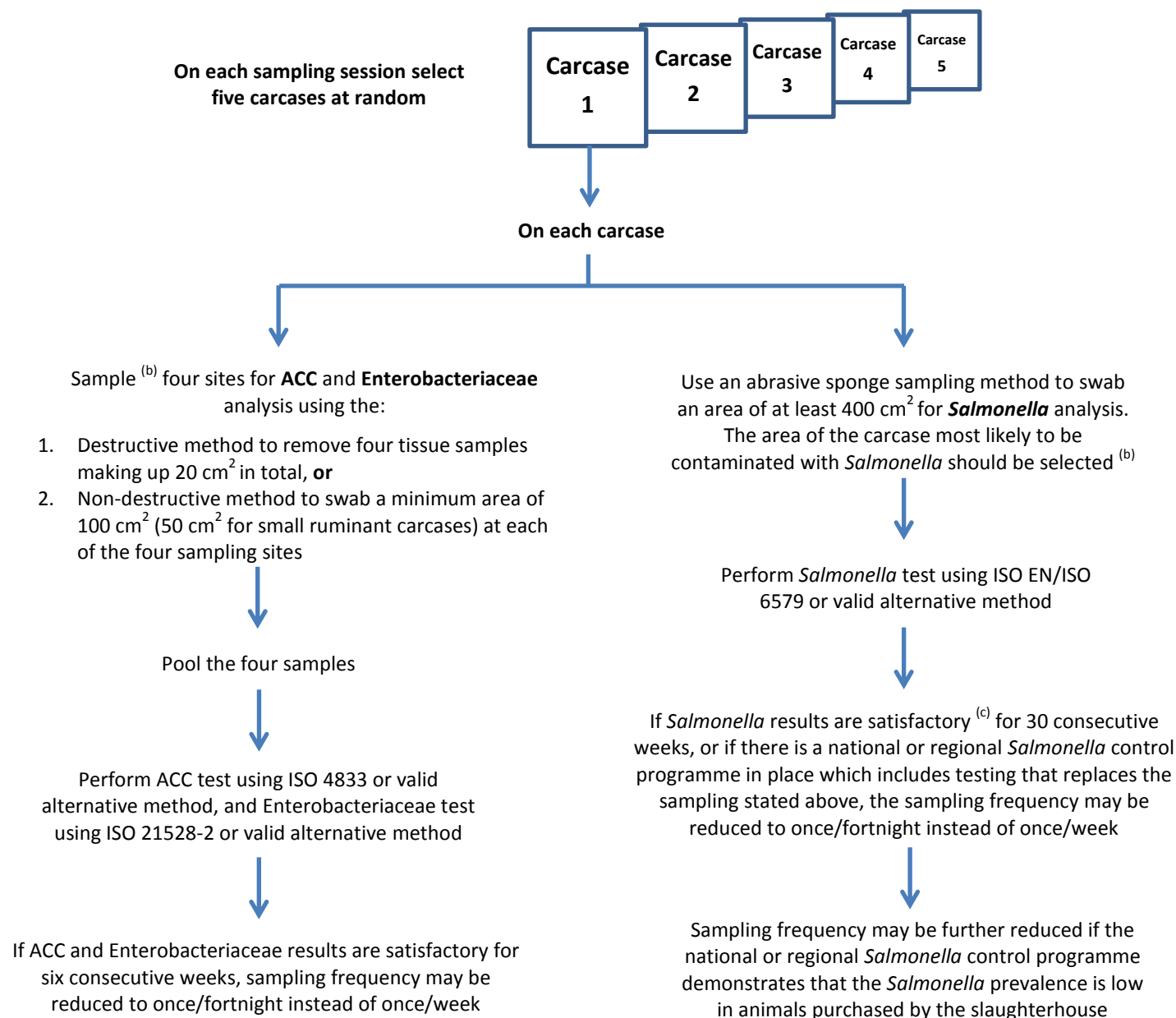


## Sampling rules and frequencies for carcasses of cattle, pigs, sheep, goats and horses set in Commission Regulation (EC) No 2073/2005, as amended

### Relevant process hygiene criteria:

- Carcasses of cattle sheep, goats and horses - **2.1.1** (ACC and Enterobacteriaceae) and **2.1.3** (*Salmonella* spp.)
- Carcasses of pigs – **2.1.2** (ACC and Enterobacteriaceae) and **2.1.4** (*Salmonella* spp.)

Slaughterhouses must carry out sampling at least once per week <sup>(a)</sup>. The day of sampling must be changed each week to ensure that each day of the week is covered.



<sup>(a)</sup> When justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses may be exempted from these sampling frequencies. The FSAI has produced guidance on reduced sampling frequencies for low through-put slaughterhouses and meat manufacturing premises, available at [www.fsai.ie/food\\_businesses/micro\\_criteria/legal\\_criteria/sampling\\_frequency.html](http://www.fsai.ie/food_businesses/micro_criteria/legal_criteria/sampling_frequency.html)

<sup>(b)</sup> Standard ISO 17604 describes the destructive and non-destructive sampling methods, the selection of sampling sites and the rules for storage and transport of samples. Sites on the carcass must be selected taking into account the slaughter technology used in each plant. Ashtown Food Research Centre recommends the following sample sites: **cattle** - neck, brisket, flank and rump; **sheep** - flank, lateral thorax, brisket and breast; **pigs** - back, jowl (or cheek), medial aspect of the ham, and belly

<sup>(c)</sup> n=50 for *Salmonella* analysis. The 50 samples are achieved from 10 weeks sampling (i.e. 5 carcasses per week). The 50 samples are assessed in a rolling window manner whereby after 10 weeks the results from weeks 1-10 are assessed. At week 11, the results from week 2-11 are assessed and so on