

## What does 'country of origin' mean?

The information provided must include the country (or countries if there is more than one) in which the animal was born, reared (fattened) and slaughtered.

For example:

- if the beef is from animals born, reared and slaughtered in the same country, the name of the country is sufficient, e.g. "All steak in our restaurant is of Irish origin"
- if the beef is from animals where the country of birth, country of rearing or the country where slaughter took place is different, the information must specify the different countries involved, e.g. "The minced beef in this establishment is from animals born in France, reared in France and slaughtered in Ireland"
- where beef from more than one source is supplied to the establishment, the origin information for all beef must be provided, e.g. if a caterer is supplied with beef from two countries (where it was born, reared and slaughtered in the same country) the information could be given as "The origin of the beef steak, minced beef and beef in pies in this establishment is Ireland and France"

However, where the caterer is supplied with beef from more than one source and there are different countries of birth, rearing and slaughter, all the information for each must be provided, e.g. "Beef served in this establishment is from two sources. Country of origin of roast beef: Ireland and origin of steak: born in Belgium, raised in France, slaughtered in France".

Where the beef is from more than one source, the Regulations do not stipulate that the origin information must be specific to each item on the menu, but it is recommended good practice that where the information is specified on the menu, that it be provided beside each dish.



## How should this information be presented by the caterer?

The caterer must provide the country/countries of origin information to the customer in at least one of the following ways:

- on the menu presented to the customer
- as a clearly visible sign/board in the window/door/outside of the premises
- as a clearly visible sign/board inside the establishment.

Regardless of the manner the establishment chooses to display the country of origin information, the information must be clearly visible and legible to the consumer.

The Regulations require that the information is in 'clear legible type'. This means that in all cases, that the information concerned is clearly legible and in the case of print, the size of the lettering used must be at least font size 12 point. Example of print in this size is provided below.

<< Example of print size 12 >>

Any advertisement referring to beef sold in the establishment must also provide information on the country of origin.

### Document retention

The Regulations require that traceability information validating the country of origin information must be retained for at least two years. This information must be available to environmental health officers (EHOs) on request.

### Enforcement

Enforcement of the Regulations is carried out by EHOs of the Health Service Executive (HSE) operating on behalf of the Food Safety Authority of Ireland (FSAI).

Any enquiries concerning compliance with the Regulations can be made to the HSE or the FSAI.



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**The Health (Country of Origin of Beef) Regulations, 2006 (S.I. No. 307 of 2006), as amended by S.I. No. 85 of 2007, require caterers to provide information on the country of origin of beef sold on their premises to their customers.**

**What food businesses are covered?**

The Regulations relate to caterers, who are food business operators. For the purpose of these Regulations, caterers include:

- hotels
- restaurants
- public houses providing food
- sandwich bars
- canteens
- healthcare establishments
- catering service providers
- takeaway food service outlets, including supermarket deli counters
- other catering establishments that provide prepared beef directly to the final consumer.

**What types of products are covered?**

In the Regulations, 'prepared beef' means beef, within the meaning assigned to it by the European Communities (Labelling of Beef and Beef Products) Regulations, 2002 (S.I. No. 485 of 2002), which has been cooked or otherwise prepared for human consumption in the caterer's establishment and also beef which has been bought into the establishment already cooked.

This includes:

- beef brought into the food business as fresh and frozen cuts of beef (including mince) and cooked or otherwise prepared in the establishment and served to customers
- and
- beef cuts (including mince) bought into the food business already cooked and subsequently served to customers.

Examples of products covered and not covered are given in Tables 1 and 2.

**Table 1. Examples of Types of Beef Served to which the Requirements Apply\***

- Whole joints or cuts of beef, such as roast beef and steak whether cooked by the caterer or not
- Beef and minced beef dishes made on site by the caterer, such as cottage pie, meat loaf, spaghetti bolognese, chili con carne, lasagne, beef pies, stir fry
- 99% beef burgers bought in ready prepared and all beef burgers made on site by the caterer
- Beef kebabs prepared on site
- Roast beef in sandwiches, baguettes, etc. prepared on site
- Steak pie prepared on site

\* This is not a comprehensive list.

**Table 2. Examples of Types of Beef Served to which the Requirements do not Apply\***

- Fresh, cured and dried beef sausages
- Corned beef/spiced beef
- Beef dishes and minced beef dishes bought in by the caterer in a pre-prepared state, e.g. lasagne, beef pies, stir fry beef
- Beef burgers (that are less than 99% beef)
- Beef in sandwiches, baguettes, etc. which are delivered to the caterer pre-made

\* This is not a comprehensive list.

**What information must be provided?**

The Regulations require that the caterer must indicate the country (or countries) of origin of the beef at the point of advertising, presenting, sale and supply in clear legible type on the advertisement, menu or other presentation used.

