

## Animal By-Products

### Chapter overview

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## Section 1 - Introduction

### Section overview

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## Purpose

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**Purpose** Slaughterhouses, cutting establishments and other meat processing establishments produce animal by-products. These are materials that are either unfit for human consumption or unsuitable and so not intended for human consumption. The purpose of this chapter is to advise VPHU staff of their role in the official controls for animal by-products (ABP).

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**Reasons for ABP control** ABP are controlled to ensure:

- they do not compromise the hygienic production of meat
- human and animal health is protected and pathogens are not inadvertently spread
- they are not inadvertently or fraudulently diverted away from the disposal route back into the food chain
- they are safely and suitably handled and disposed off.

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**Definition** An ABP is the entire body, part of an animal or a product of animal origin which is not intended for human consumption.

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**Not intended for human consumption** Material that is still technically fit for human consumption becomes ABP when a FBO makes the decision that it is no longer intended for human consumption. For example, material that has no commercial value or is not acceptable to the consumer on aesthetic grounds. Once the FBO has decided material is ABP it cannot later revert to being a foodstuff.

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**Exemptions** The following are not considered as ABP by the legislation:

- Entire bodies or parts of wild animals (game) not suspected of being infected with diseases communicable to man or animals
- Poultry intestinal contents because they are not included in the definition of digestive tract contents

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**Categories of ABP** There are three categories of ABP:

- Category 1, which includes SRM
- Category 2
- Category 3.

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## Legislation

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### Regulations

The handling and disposal of animal by-products is regulated by a number of pieces of legislation which include:

- ABPR - The Animal By-Products Regulations (NI) 2003
  - ABPI - The Animal By-Products (Identification) Regulation (NI) 1999, as amended
  - EC Regulation 1774/2002, as amended
  - The TSE Regulations (NI) 2006
  - Regulation (EC) 852/2004.
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### Animal By-Products Regulations 2005 and EC 1774/2002

The ABPR apply and enforce EC 1774/2002 and you will need to refer to both sets of legislation for guidance. Together, they provide:

- the definition of ABP
  - categories for ABP, i.e. Categories 1,2 and 3
  - permitted options for disposal or future use of ABP
  - legal notice to be served for the disposal of ABP or for cleaning and disinfection of vehicles, containers or premises.
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### Animal By-Products (Identification) Regulations (NI) 1999 (as amended)

The ABPI provides the requirements for:

- the staining of certain ABP
  - the storage and labelling of ABP
  - the restriction of the movement of ABP which requires staining.
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### Regulation 852/2004

All FBOs are required to ensure that all waste including ABP is handled hygienically without risk to food and is eliminated in a hygienic and environmentally friendly way in accordance with Community legislation.

Regulation: (EC) 852/2004 Annex II, Chapter VI

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## Category 1 ABP

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**Category 1 ABP** The following are defined as Category 1 ABP:

- all SRM
  - entire bodies of dead animals and carcasses containing SRM (unless the SRM has been removed and disposed of separately at the point of disposal)
  - all body parts, including hides and skins, of animals suspected or confirmed as having a TSE
  - animal material (sludge) collected from waste water drain screenings in ruminant slaughterhouses and other premises in which SRM is removed
  - animals killed in the context of TSE eradication measures
  - wild animals when suspected of being infected with diseases communicable to humans or animals
  - products derived from animals treated with substances prohibited under EC legislation or containing residues of environmental contaminants
  - mixture of category 1 material with category 2 material
  - mixture of category 1 material with category 3 material.
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**Examples of Category 1**

The list below provides examples of the nature of category 1 animal by-products VPHU staff encounter. The list is intended for guidance and is not exhaustive:

- SRM  
Reference: Chapter 2.7 “Specified Risk Material”
  - whole bodies of cattle, sheep, goats, water buffalo and bison either rejected at ante-mortem inspection, or found dead on arrival, or found dead in the lairage (unless SRM has been removed at the point of disposal)
  - carcasses, blood and all parts (including hide/skin) from animals which do not prove negative for a TSE following testing
  - all parts (including hides/skins and blood) of TSE sampled carcasses disposed of prior to test results being obtained.
  - products suspected of containing EC prohibited non-medicinal treatments or illegal substances e.g. elevated dioxin or heavy metal contaminants (but does NOT include products containing residues of permitted veterinary drugs)
  - bodies of wild game animals affected by disease communicable to humans or animals.
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## Category 2 ABP

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**Category 2 ABP** The list below provides the definitions of category 2 animal by-products. These pose a risk to human or animal health:

- animal by-products not included in definitions for category 1 or 3
- sludge collected from 6 mm waste water drain screenings in non-ruminant (pig and poultry) slaughterhouse
- products containing residues of veterinary drugs and contaminants
- material imported from third countries or member states which does not comply with the veterinary requirements of the EU
- animals and parts of animals that die other than by being slaughtered for human consumption, including those killed for disease control purposes (unless these fall into category 1)
- manure and digestive tract contents
- blood from any animal which has not passed ante-mortem inspection.

Any material that does not fall into category 1 or 3 must be treated as category 2 material.

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**Examples of Category 2**

The list below provides some examples of the nature of category 2 animal by-products VPHU staff encounter. The list is intended for guidance and is not exhaustive:

- any carcase, part of a carcase or offal which comes from an animal or bird which was not presented for full ante-mortem inspection, or not presented with FCI in the case of poultry
- any carcasses, parts of a carcase or offal which comes from an animal or bird and was not presented for post-mortem inspection, at whatever stage it was rejected  
Examples: unskinned lamb heads, feet distal to carpus, tails, udders, penis, poultry heads and feet
- post-mortem rejects containing pathological lesions indicating disease communicable to man or animal  
Examples: septicaemic carcasses, pneumonic lungs, *Cysticercus bovis* lesions, pericarditis, muscle abscesses, septic arthritic joints, tuberculosis lesions, etc

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## Category 2 ABP, continued

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of Category 2,  
(continued)

- whole bodies of pigs or poultry either rejected at ante-mortem inspection, found dead on arrival or found dead in the lairage
- meat found to contain pathological lesions during cutting  
Example: abscesses
- any carcase, part of a carcase, offal or trim which is visibly contaminated by harmful materials or by contact with any unhygienic surface  
Examples: faeces, stomach contents, bile, lubricants, condensation, rail debris, rust, faecal smears, floor contact (where visibly soiled to create a risk to human or animal health)
- any meat or offal not handled or stored in accordance with the Hygiene Regulations, which results in the meat becoming spoiled and a risk to either human or animal health
- any meat that is unfit for human consumption or is spoiled in any way as to present a risk to human or animal health
- mouldy or decomposing meat or offal including discoloured contents of blown vacuum packs
- any meat found to have residues of substances which may pose a risk to animal or human health.

Reference: Chapter 5 “Residues” .

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## Category 3 ABP

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**Category 3 ABP** The list below provides the definitions of category 3 animal by-products. These can be used for the production of pet food:

- parts of animals which were slaughtered for human consumption and after post-mortem examination either:
  - are passed fit for human consumption, but are not intended for human consumption for commercial reasons, or
  - are rejected as unfit but are not affected by any signs of disease communicable to humans or animals and are derived from carcasses which are otherwise passed fit for human consumption
- blood from ruminant animals that have passed both ante and post-mortem inspection as fit for human consumption
- blood from ruminant animals that has passed ante-mortem inspection but not post-mortem is also Category 3 material but cannot go for pet food. Disposal to biogas, composting or rendering is permitted
- blood from animals other than ruminants that are slaughtered having passed ante-mortem inspection for human consumption
- hides and skins, hooves and horns, pig bristles and bird feathers, wool and fur from animals which were slaughtered in a slaughterhouse and passed ante-mortem inspection
- animal by-products resulting from the production of food for human consumption e.g. degreased bones and greaves
- foodstuffs containing meat or products of animal origin no longer intended for human consumption due to commercial reasons or packaging defects
- poultry heads and feet which have passed a post-mortem inspection on the line attached to the carcase
- poultry heads and feet separated from the carcase prior to post-mortem inspection but which have passed a separate inspection under veterinary supervision.

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## Category 3 ABP, continued

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### Examples of Category 3

The list below provides some examples of the nature of category 3 animal by-products VPHU staff encounter. The list is intended for guidance and is not exhaustive:

- whole carcasses or parts of carcasses which have passed ante and post-mortem inspection, but for commercial or other reasons are not intended for human consumption  
Examples: unincised pig offal, pig spleens, stomachs and pig feet, intestines from mammals or ratites empty of digestive material (except: bovine intestines - category 1, ovine and caprine ileum - category 1), poultry necks, poultry intestines, testicles, pig rind, bones from a cutting plant
  - parts of a carcass or offal that are not permitted by the Hygiene Regulations to be used for human consumption but which are nevertheless no risk to animal or human health  
Examples: livers with fluke lesions, milk spot lesions, muellerius lung lesions, melanosis.
  - any carcass, part of a carcass or offal certified as not being produced, stored or transported in accordance with the Hygiene Regulations which consequently cannot be sold for human consumption  
Examples: traceable meat with no health mark; meat stored or found over temperature.
  - meat which falls on the floor which is not visibly soiled to create a risk to human or animal health
  - trimmed fat or waste carcass meat not intended for human consumption
  - obvious lymph nodes and nervous tissue removed during cutting of fat from bovine animals
  - meat rejected by the producer because it no longer meets specification
  - poultry offal harvested after delayed evisceration.
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## Section 2 – FBO responsibilities

### Section overview

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## Collection and identification

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### Identification and separation

FBO procedures should ensure that:

- all materials which are ABP have been identified as ABP
- all ABP have been identified as the correct category  
Regulation: (EC) 1774/2002, Articles 4, 5 & 6;  
(EC) 1774/2002, Annex II, Chapter I, point 1
- any lower risk category ABP which has come into contact with a higher risk category ABP is treated as the higher category material
- floor waste is treated as the appropriate category of ABP.

Regulation: (EC) 1774/2002, Article 4 or 5 as appropriate

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### Drain traps and gratings

Drain traps or gratings with a maximum size of 6mm are in place to collect category 1 and 2 material.

Regulation: (EC) 1774/2002, Annex II, Chapter IX, point 1

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### Blood – not for human consumption

Blood intended for use as petfood is derived only from:

- pigs and poultry which have passed ante-mortem inspection, or
- ruminant animals which have passed both ante and post-mortem inspection.

Regulation: (EC) 1774/2002, Article 6

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### Digestive tract cleaning

If mechanical means are used to separate the intestine from ingesta, the washings are passed through a 6mm screen to prevent tissue contamination of the ingesta.

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## Collection and identification, continued

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- ABP containers** Containers should be:
- closable for handling in and removal from food rooms unless the FBO can demonstrate other suitable evacuation systems
  - covered and leak proof
  - in sound condition
  - be easy to clean and disinfect
  - cleaned washed and disinfected after each use
  - clean and dry before use

Regulation: (EC) 852/2004, Annex II, Chapter VI, point 2  
(EC) 1774/2002, Annex II, Chapter II, points 1 & 2

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**Collection  
container  
identification**

There are no specific legislative requirements for the labelling of containers used for the collection and handling of ABP within food rooms unless these same containers are used for storage or transport.

The FBOs HACCP based procedures should identify and address the risk of failing to handle ABPs correctly. A possible way of doing this would involve a clear system of identification of ABP container e.g. labelling or colour coding, to ensure that ABP bins are:

- used only for the correct category of ABP, and
- not used for material intended for human consumption

Collection containers must also be cleaned and disinfected and dry before return to production areas and maintained in a satisfactory condition.

Regulation: (EC) 1774/2002 Annex II, Chapter II, point 2

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## Collection and identification, continued

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### Staining

SRM staining requirements are covered in Chapter 2.7 “SRM”.

Other than those APB exempt from the staining requirements, FBOs must ensure that ABP are stained without delay or moved to suitable secure and clearly marked receptacle and stained as soon as practicable.

Regulation: ABPI 1999 as amended, Regulation 6 (1) & (2)

Black PN or Brilliant Black BN (E151, colour index 197 No. 28440) is the appropriate stain for:

- Category 1 material which does not contain SRM
  - Category 2 material with the exception of blood, gut contents and green offal.
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### Stain application and slashing

Stain must be applied:

- to every surface of the material, at a sufficient strength to provide a dark covering
- to all ABP weighing more than 25Kg after the surface has been opened by multiple and deep incisions
- to all poultry ABP comprising the entire poultry carcass (whether or not de-feathered or eviscerated) after the surface has been opened by multiple and deep incisions

Regulation: ABPI 1999 as amended, Regulation 6 (1) & (2) as interpreted using Regulation 2 for ‘stained’ and ‘treated’.

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## Storage and despatch

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### Storage

In slaughterhouses meat that is declared unfit must be stored in locked facilities when the site is closed.

Regulation: (EC) 853/2004 Annex III, Section I, Chapter II point 5  
(EC) 853/2004 Annex III, Section II, Chapter II, point 5

In cold stores, cutting plants, slaughterhouses and game handling establishments ABP as defined in the ABPI can only be held in the same room as meat for human consumption if it is held in a suitable locked and labelled container.

Regulation: ABPI 1999, regulation 9.

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### Labelling of stored ABP

ABPs in storage must be labelled in line with the legislation. The labels must accurately reflect the ABP being held. Category 2 material, labelled as Category 1 material, must be treated as Category 1.

Regulation: ABPR 2003, regulation 8(3)

In letters a minimum of 2cm high stored ABP should be labelled:

- "Not intended for human consumption"
- "Category 2 material" on Category 2 material
- "Category 3 material" on Category 3 material

Regulation: ABPI 1999, regulation 9.

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### Labelling of ABP during transport

During transport, a label attached to the vehicle, container, carton or other packaging material must clearly indicate the category of ABP.

- "Category 1 for disposal only"
- "Category 2 not for animal consumption" (other than manure and digestive tract content) or
- "Category 2 for feeding to [*specified species of animal*]" Article 23(2)(c)
- "Category 3 not for human consumption"
- "manure" in the case of manure and digestive tract content,

Regulation: (EC) 1774/2002, Annex II, Chapter I, point 2

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## Storage and despatch, continued

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**Restriction on movement**

ABP that require staining should only be moved after that staining has occurred.

Regulation: ABPI 1999, regulation 10

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**Disposal (including transport and despatch)**

The following should be considered when disposing of ABPs:

- ABPs are despatched to plants appropriately approved, authorised or licensed for the category of ABP
  - anyone collecting or disposing of ABP uses adequately covered leak-proof containers or vehicles, or new, sealed packaging
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**Disposal by incineration**

Some types of Category 1 APB must be disposed of by incineration, however the incineration may occur after rendering.

Reference: Chapter 2.7 “SRM”

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## FBO's record keeping requirements

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<b>Record details</b>	<p>The FBO consignment records for ABP should include:</p> <ul style="list-style-type: none"><li>• the date of despatch</li><li>• description (including species for category 3) and category of material</li><li>• ear tag number, if applicable, of any dead animal disposed of</li><li>• quantity of material collected</li><li>• name and address of carrier</li><li>• name, address and approval number of receiver</li></ul> <p><u>Note:</u> Commercial documents can be used as the operator's records providing they contain the required information.</p>
<b>Commercial documents</b>	<p>The FBO must produce commercial documents in triplicate.</p> <ul style="list-style-type: none"><li>• original: accompanies the consignment to its final destination and must be retained by the receiver</li><li>• first copy: retained by the producer</li><li>• second copy: retained by the carrier.</li></ul> <p><u>Regulation:</u> 1774/2002, Annex II, Chapter III, Para 3.</p>
<b>Commercial documents contents</b>	<p>Commercial document must contain the following information:</p> <ul style="list-style-type: none"><li>• the date on which material was taken from the premises</li><li>• description and category of material, and<ul style="list-style-type: none"><li>• for category 1 the words "for disposal only"</li><li>• for category 2 the words "not for animal consumption"</li><li>• for category 3 the words "not for human consumption" and the species</li></ul></li><li>• the quantity of material</li><li>• the name and address of origin</li><li>• the carrier and receiver including approval/licence/ authorisation number.</li></ul>
<b>ABP destroyed or used on the premises</b>	<p>The FBO must keep records of any ABP destroyed or used at the premises e.g. incinerated or rendered.</p>
<b>ABP Records – retention</b>	<p>The FBO must retain records for a minimum period of 2 years.</p>

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## Section 3 - VPHU role

### Section overview

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**Regulation  
854/2004**

Regulation 854/2004 requires the OV to:

- audit to verify the FBOs continuous compliance with FBOs own procedures concerning any collection, transport, storage, handling and processing and use or disposal of ABP including SRM
  - during inspection, check the removal, separation, staining and labelling of ABP.
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## Frequency of tasks

**Frequency of checks**

Checks should be performed as required to verify FBO compliance. In general they are required more frequently in slaughter premises because of the greater volume produced on such sites

Task	By	Recommended minimum frequency:	
		Slaughterhouse	Cutting establishment
Identification and separation	OV or MI  (BPA 04)	Daily	At audit visits
Staining		Daily	
Storage		At the end of processing	
Transport and disposal		Monthly	
Records		Monthly	
Blood Management		Daily when blood harvested for human / animal consumption and carcasses are rejected	
Checks on Approval Status of receiving plants		Monthly	
Enforcement		OV	
Audit of FBOs own procedures for ABP management	OV assisted by MI as appropriate	As determined by risk assessment	
Supervision and assistance in collection of samples for educational, diagnostic or research purposes  Note: All requests for samples must be directed to the FBO as the owner of the product	OV or MI	This work should only be completed where authorised by RO VPHU can assist in collection of samples providing this does not require additional time or cause lapses in the normal controls	

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## Frequency of checks, continued

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### Altering the frequency of checks

Dependent on the outcome of the checks and inspections, the OV may use their discretion to increase or decrease the number of checks undertaken.

If the FBO is shown to be compliant with ABP requirements, it would be appropriate to reduce inspection frequencies. If the FBO is shown to have weaknesses in their ABP controls, it would be appropriate to intensify the inspections.

Reduction in frequency of inspection checks should be supported by the audit report showing no objective evidence of failure to comply with the requirements.

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### Records

There is a weekly record for ABP in slaughterhouses using initials to confirm checks completed and satisfactory and exception reporting on the reverse of that form in the event of non-compliance which the FBO's systems have failed to correct.

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### Audit

Information recorded on the weekly ABP record is evidence that can then be used and referred to when completing the audit for a slaughterhouse.

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## Section 4 - Enforcement

### Section overview

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## Introduction

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**Enforcement responsibility** The VPHU is responsible for enforcement within approved premises, acting on behalf of DARD and the FSA.

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**Offences outside premises** Where the OV suspects breaches of the legislation outside the premises, they must inform the DARD VO responsible for ABP.

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**Non-compliance with ABPR or ABPI in an approved premise** For any non-compliance with ABPR or ABPI within an approved premise, the OV should use the hierarchy of enforcement.  
  
Reference: Chapter 7 “Enforcement”.

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**ABPR** ABPR provides the power to:

- seize any ABP
- carry out inquiries, examinations and tests
- take samples
- have access to, inspect and copy any records and remove such records to enable them to be copied
- have access to, inspect and check the operation of any computer and any associated apparatus or material which has been used in connection with the record
- require reasonable assistance to access any material
- require that computer records be produced in a form that can be taken away
- mark any animal or thing for identification purposes
- take with him such other persons as he considers necessary, e.g. for the purpose of evidence gathering.

Regulation: ABPR 2003, regulation 45.

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## Statutory notices

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### Statutory notices for non-compliances with ABPR

There are three statutory notices available to the OV to enforce compliance with ABPR:

- Notice for the Disposal of By-Products (BPA 01) where ABP are not being disposed of correctly
- Cleansing and Disinfection Notice (BPA 02) where cleansing and disinfection of a vehicle, container or premises is necessary
- Notice Prohibiting Animal By-Products being brought on to the Premises (BPA 03) where ABP are being brought into approved premises which are not approved as an intermediate plant.

### Statutory notices for non-compliances with ABPI

Where the OV identifies that the ABPI are not being complied with they can:

- verbally advise
  - explain the requirements in a letter
  - serve a 'minded to' followed, if necessary, with an improvement notice under the Food Safety (NI) Order 1991, e.g. where staining facilities are inadequate
  - recommend prosecution for continued failure to comply.
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## Enforcement of transport requirements

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**OV action** The OV has responsibility for enforcement within approved premises.

If it is obvious that animal by-products will be transported contrary to the requirements of EC 1774/2002 or ABPR the OV should take action as outlined in the table below.

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<b>Stage</b>	<b>Description</b>
1	The OV informs the FBO and transporter of the non-compliance and that the matter will be reported to the VO ABP who has enforcement responsibility for animal by-products during transportation.
2	The OV informs the VO ABP at Coastal House on 028 90 752466 of the potential breach of the legislation.
3	The OV gathers evidence and records on the reverse of the ABP weekly record: <ul style="list-style-type: none"><li>• accurate details of the non-compliance, and</li><li>• the contact name and time of notification to the VO ABP.</li></ul>

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