

SCHEDULE

Regulation 2(10)

“SCHEDULE 1

Regulation 10(3)(d)

Required methods of operation for DBES slaughterhouses

<i>REQUIREMENT</i>	<i>DESCRIPTION OF FACILITY OR CONTROL PROCEDURE BY WHICH THE REQUIREMENT WILL BE MET*</i>	<i>STAFF MEMBER(S) RESPONSIBLE FOR SUPERVISION*</i>
<p><b>1.</b> Slaughterhouse management must agree with the supervising Official Veterinary Surgeon dedicated time periods (“DBES periods”) when only DBES eligible animals will be slaughtered. No bovine animals, which are not DBES eligible, may be slaughtered during DBES periods.</p>		
<p><b>2.</b> All bovine animals slaughtered during DBES periods must have been confirmed by official checks before slaughter as being DBES eligible animals.</p>		
<p><b>3.</b> Before a DBES period can start after non DBES production, the slaughter hall must first be cleansed and disinfected.</p>		
<p><b>4.</b> There must be a system at the establishment to ensure that after slaughter DBES meat is traceable back to the DBES eligible animal from which it is derived or, in the case of offal which is intended for export, is traceable back to the batch of DBES eligible animals from which it is derived.</p>		
<p><b>5.</b> There must be a system for recording all DBES eligible animals slaughtered and outgoing DBES fresh meat which ensures that it is possible to cross check consignments</p>		

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<p>entering and leaving the establishment.</p>		
<p><b>6.</b> All carcasses of DBES eligible animals must have individual numbers correlated with the eartag number and must be marked with an additional distinct mark in the form prescribed in Schedule 5 to the Bovines and Bovine Products (Trade) Regulations 1999 after the meat has been passed fit for human consumption following post mortem inspection.</p>		
<p><b>7.</b> The additional mark may only be applied to carcasses during DBES periods.</p>		
<p><b>8.</b> Instruments intended for application of the additional mark, labels or packaging bearing an additional mark and official seals, may be ordered only with the authorisation of a veterinary inspector.</p>		
<p><b>9.</b> All new supplies of instruments intended for application of the additional mark, labels or packaging bearing the additional mark and official seals must be delivered into the control of an inspector in accordance with regulation 11(7) of the Bovines and Bovine Products (Trade) Regulations 1999 and maintained and applied under the control of an inspector.</p>		
<p><b>10.</b> Carcasses of DBES eligible animals bearing the additional mark must be despatched to export approved establishments except for carcasses of such animals aged under 9 months which may</p>		

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<p>also be despatched abroad. All carcasses must be despatched from the premises in means of transport, or in a lockable chamber or lockable container carried on a means of transport, which is not used at the same time for the carriage of any other meat derived from a bovine animal and sealed with an official seal.</p> <p>Where carcasses of DBES eligible animals are destined for placing on the market in the UK they should not bear the additional mark. Where such a mark is present it shall be cancelled or removed from the goods at the time that the goods leave the establishment.</p> <p><b>11.</b> Outside of DBES periods, carcasses of DBES eligible animals must be stored separately from carcasses of non-DBES eligible animals in cold store chambers which are locked under seal so that goods cannot be added or removed without breaking the seal.</p> <p>During DBES periods, carcasses of non DBES eligible animals must be stored separately from carcasses of DBES eligible animals in cold store chambers, which are locked under seal so that goods cannot be added or removed without breaking the seal.</p> <p>(Lockable rails in chillers are not sufficient to comply with this requirement.)</p>		

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SCHEDULE 2

Regulations 10(3)(e)(ii) and 12(3)(b)

Required methods of operation for the preparation of DBES goods in export approved establishments

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<p>1. All DBES goods in the establishment must be processed or treated, stored, handled, loaded and unloaded and transported separately, or at different times, from bovine products which are not eligible for despatch abroad.</p>		
<p>2. —</p>		
<p>(1) In respect of the preparation at the establishment of any fresh meat derived from DBES eligible animals, the meat must be deboned and all adherent tissues, including obvious nervous and lymphatic tissues, and the lymph nodes mentioned at paragraph (2) of this requirement must be removed.</p>		
<p>(2) The lymph nodes which must be removed with adherent and obvious nervous and lymphatic tissues are:—                      popliteal, ischiatic, superficial inguinal, deep inguinal, medial and lateral iliac, renal prefemoral, lumbar, costocervical, sternal, prescapular, axillary and caudal deep cervical.</p>		
<p>3. DBES goods must be traceable to the individual animal from which they were derived (for meat prior to cutting) or batch of animals from which they were derived (for meat after cutting) at the slaughterhouse. Offal derived from DBES animals must be</p>		

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traceable to the batch of animals from which it was derived.

4. Cold stores must have chambers for storage of DBES carcase meat which can be locked under seal so that products cannot be added or removed without breaking the seal. (Lockable rails in chillers are not sufficient to comply with this requirement.)

5. Stores for packaged meat must have clear and effective segregation (i.e. spatial separation) between DBES goods and bovine products which are not eligible for despatch abroad (though this need not take the form of a chamber locked under a seal).

6. Fresh meat, minced meat, meat preparations, meat products and other products of animal origin derived from DBES animals must be marked with an additional distinct mark in the form prescribed in Schedule 5 to the Bovines and Bovine Products (Trade) Regulations 1999.

7. Instruments intended for application of the additional mark, labels or packaging bearing an additional mark and official seals may be ordered only with the authorisation of a veterinary inspector.

8. All new supplies of instruments intended for application of the additional mark, labels or packaging bearing the additional mark and official seals must be delivered into the control of an inspector in accordance

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with regulation 11(7) of the Bovines and Bovine Products (Trade) Regulations 1999 and maintained and applied under the control of an inspector.		
<p><b>9.</b> DBES goods must be despatched from the premises in means of transport which is not used at the same time for the carriage of any bovine products which are not eligible for despatch abroad.</p> <p><b>10.</b> Where DBES goods are destined for placing on the market in the UK they should not bear the additional mark. Where such a mark is present it shall be cancelled or removed from the goods at the time that the goods leave the establishment.</p>		

SCHEDULE 3

Regulation 12(3)(b)

Required methods of operation for the preparation of foreign origin export eligible goods in export approved establishments

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<p><b>1.</b> All raw materials for use in production for despatch abroad must be identifiable to species of origin. Materials of bovine origin and any mammalian meat and bone meal must be traceable to non-UK place of origin.</p> <p><b>2.</b> All foreign origin export eligible goods which are eligible for despatch abroad must be unloaded, processed or</p>		

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treated, stored, handled, loaded and unloaded and transported separately, or at different times, from bovine products which are not eligible for despatch abroad.

**3. —**

(1) Cold stores must have chambers for storage of foreign origin export eligible goods which are eligible for despatch abroad which can be locked under seal so that products cannot be added or removed without breaking the seal. (Lockable rails in chillers are not sufficient to comply with this requirement.)

(2) Stores for packaged meat must have clear and effective segregation (i.e. spatial separation) between foreign origin export eligible goods and bovine products which are not eligible for despatch abroad (though this need not take the form of a chamber locked under a seal).

(3) Other stores must have clear and effective segregation between foreign origin export eligible goods which are eligible for despatch abroad and bovine products which are not so eligible (though this need not take the form of a chamber locked under seal).

**4.** Fresh meat, minced meat, meat preparations, meat products and other products of animal origin of bovine origin which are eligible for despatch abroad must be marked with an additional mark in the form prescribed in Schedule 4 to the

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<p>Bovines and Bovine Products (Trade) Regulations 1999.</p> <p>5. Instruments intended for application of the additional mark, labels or packaging bearing an additional mark and official seals may be ordered only with the authorisation of a veterinary inspector.</p> <p>6. All new supplies of instruments intended for application of the additional mark, labels or packaging bearing an additional mark and official seals must be delivered into the control of an inspector in accordance with regulation 13(12) of the Bovines and Bovine Products (Trade) Regulations 1999 and maintained and applied under the control of an inspector.</p> <p>7. There must be sufficient identification of foreign origin export eligible goods for despatch to allow a full description of the goods to be provided on certificates required for the purposes of the Bovines and Bovine Products (Trade) Regulations 1999.</p> <p>8. Foreign origin export eligible goods must be despatched from the premises in means of transport, or in a lockable chamber or lockable container carried on a means of transport, which is–</p> <p>(a) not used at the same time for the carriage of any goods which are not eligible for despatch abroad under these Regulations; and</p>		



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(b) sealed with an official seal.”		