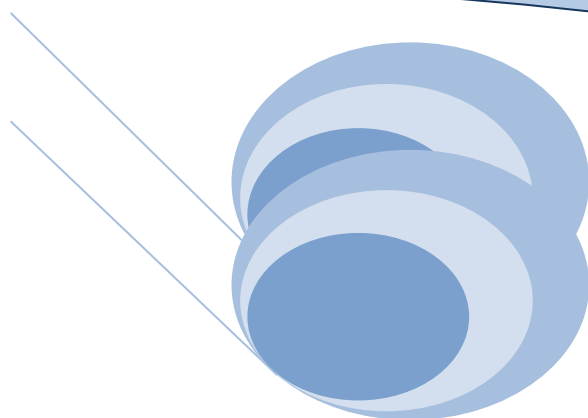


**CN27: Conditions for approval of Collection Centres
attached to Slaughter Houses**

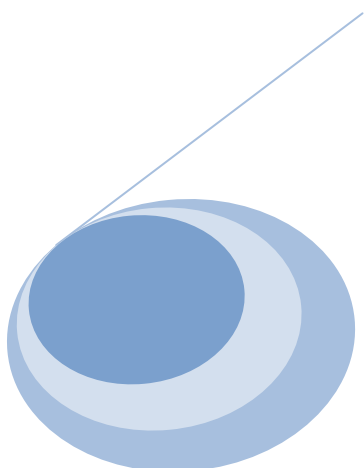


**CONDITIONS FOR APPROVAL OF
COLLECTION CENTRES ATTACHED TO
SLAUGHTERHOUSES AND MEAT
ESTABLISHMENTS TO SUPPLY CATEGORY 3
ANIMAL BY-PRODUCTS TO FINAL USERS**



GOVERNING EU AND NATIONAL LEGISLATION:

The European Union (Animal By-Products) Regulation 2014 (S.I. No. 187 of 2014) and in accordance with Regulation (EC) No. 1069 of 2009 and Regulation (EU) No. 142 of 2011.



**Issued 27th June 2014
Milk & Meat Hygiene/ABP/TSE Division**

**CN27: Conditions for approval of Collection Centres
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**CONDITIONS FOR THE APPROVAL OF COLLECTIONS CENTRES ATTACHED TO
SLAUGHTERHOUSES AND MEAT ESTABLISHMENTS TO SUPPLY CATEGORY 3
ANIMAL BY-PRODUCTS TO FINAL USERS**

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GLOSSARY OF TERMS

A

‘**Animal By-Products**’ (**ABP**) means entire bodies or parts of animals, products of animal origin or other products obtained from animals, which are not intended for human consumption, including oocytes, embryos and semen;

B

‘**Batch**’ means a unit of production produced in a single plant using uniform production parameters, such as the origin of the materials, or a number of such units, when produced in continuous order in a single plant and stored together as a shipping unit;

C

‘**Competent Authority**’ means the central authority of a Member State competent to ensure compliance with the requirements of EU ABP Regulations or any authority to which that competence has been delegated; it also includes, where appropriate, the corresponding authority of a third country;

D

‘**DAFM**’ means the Department of Agriculture, Food and the Marine;

E

‘Establishment’ or ‘Plant’ means any place where any operation involving the handling of animal by-products or derived products is carried out, other than a fishing vessel;

‘**EU**’ means the European Union;

O

‘**Operator**’ means the natural or legal persons having an animal by-product or derived product under their actual control, including carriers, traders and users;

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SECTION 1

BACKGROUND AND SCOPE

1.1 BACKGROUND

Regulation (EC) No. 1069/2009 and Regulation (EU) No. 142/2011 lay down the health rules concerning Animal By-Products (ABP) not intended for human consumption. The relevant Statutory Instruments for ABP is the European Union Animal By-Products Regulation (S.I. No. 187 of 2014)

By way of derogation from Articles 13 and 14 of Regulation (EC) No. 1069/2009, the Competent Authority may authorise, under Article 18 of that Regulation, the feeding of Category 3 ABP to certain categories of animals, under conditions which ensure the control of risks to public and animal health.

The special feeding rules for feeding Category 3¹ ABP are set out in Annex VI, Chapter II, Section 1 of Regulation (EU) No. 142/2011.

1.2 SCOPE

This document outlines the authorisation conditions for approved slaughterhouses to supply Raw Category 3 ABP produced on the premises, directly to a final user or another authorised collection centre. The dedicated collection centre premises located on-site at the slaughterhouses will be licensed as Collection Centres.. These are defined in Annex I of Regulation (EU) No. 142/2011 as: *'premises other than processing plants in which the animal by-products referred to in Article 18(1) of Regulation (EC) No.1069/2009 are collected with the intention to be used for feeding to the animals referred to in the same article'*.

The following categories of animals, specified in Article 18 (1) of Regulation (EC) No. 1069/2009, may be fed Category 3 ABP supplied by a Collection Centre to a licensed final user premises:

- dogs from recognised kennels (kennels recognised by a national body/organisation and licensed in accordance with Section 2 of The Control of Dogs Act 1986);
- packs of hounds (two or more hounds kept for hunting or two or more greyhounds kept by one owner and licensed in accordance with Section 2 of The Control of Dogs Act 1986);
- zoo animals;
- fur animals;
- dogs and cats in shelters;
- maggots and worms for fishing bait.

Sale must be directly to holders of a final user licence issued by the Department of Agriculture, Food and the Marine (DAFM) and must take place directly to the licensed feeder at the Collection Centre or indirectly through another Collection Centre.

¹ Regulation (EC) No. 1069/2009 also permits the feeding of Category 2 material to certain categories of animals. However, DAFM, as the Competent Authority, has decided that only Category 3 material from slaughterhouses will be permitted in Ireland
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SECTION 2

PREMISES AND FACILITIES

2.1 PREMISES AND FACILITIES

- Ideally, the Collection Centre should be located in a separate building on the premises in which the slaughterhouse/meat establishment is located. However, a designated separate room within the slaughterhouse/meat establishment is acceptable, provided that the conditions set out in this document are met.
- The premises must be adequately separated from the public highway. It must be secure and unauthorised persons and animals must not have access. The layout of the premises must be appropriate for the type and volume of material handled and to ensure that the risk of cross-contamination, substitution or co-mingling between material intended for human consumption, material intended for animal consumption and material destined for disposal is eliminated.
- If the Collection Centre consists of a designated separate room, it must be used exclusively to process and store Category 3 ABP being processed for the feeding of eligible animals. The room must be constructed and maintained in such a way as to facilitate the draining of liquids and its cleaning and disinfection. Floors and walls of the plant must be constructed of smooth impervious material and floors must be sloped appropriately. The room must be pest and vermin proof.
- Adequate facilities for the cleaning and disinfection of the Collection Centre must be supplied and suitable degreasing agents and disinfectants must be available to allow for adequate cleaning.

There must be a waste-water disposal system that complies with regulatory requirements.

- There must be dedicated personnel, clothing, equipment and utensils. However, Collection Centres, where due to low throughput it is not feasible to have staff dedicated entirely to working therein, may be authorised to share staff provided operational procedures in place minimise any risk to food intended for human consumption. These procedures must be documented and agreed with the authorised officer.
- Adequate lavatories, washing facilities and changing rooms must be supplied for operatives.
- Adequate and suitably located boot-wash and hand washing facilities in the form of wash hand basins with hot running water, soap dispensers and hand drying facilities must be supplied.
- Dedicated temperature controlled facilities for the storage of the material must be supplied so as to avoid any risk to public or animal health (e.g a chill room or a freezer). However, these facilities may not be necessary in low throughput slaughterhouses where product is removed within 24 hours of slaughter. Under no circumstances should this product be stored with product intended for human consumption.

SECTION 3

PROCEDURES AND TREATMENT OF CATEGORY 3 ABP

3.1 PROCEDURES AND TREATMENT OF CATEGORY 3 ABP

- ABP must be handled, processed and stored in a specially designated area. The Food Business Operator (FBO) must ensure that cross-contamination, substitution or co-mingling (intentional or otherwise) between ‘material intended for human consumption’, ‘material intended for animal consumption’ and ‘material destined for disposal’ does not occur.
- The ABP must only originate from within the same plant. It is prohibited for ABP to be out-sourced from any other external plant or other premises.
- The ABP must be harvested, processed (cut into small pieces or minced), stained and immediately placed in sealed new packaging or covered leak-proof containers, clearly marked ‘**CATEGORY 3**’ AND ‘**NOT FOR HUMAN CONSUMPTION**’ and ‘**FOR FEEDING TO.....**’.
- ABP must be handled, processed and stored in a specially designated area. The FBO must ensure that cross-contamination, substitution or co-mingling (intentional or otherwise) between ‘material intended for human consumption’, ‘material intended for animal consumption’ and ‘material destined for disposal’ is avoided.
- Within the designated room, the handling and sorting of the untreated material must be kept separate from the area where it is further prepared and treated. The treated product must be stored separately from the untreated product in a separate, cleanable, vermin proof Category 3 store or in leak-proof, labelled covered containers or bins.
- ABP must be processed as small pieces of ABP or as mince. Bones including skulls or whole limbs must not be included.
- The material being sold/supplied must undergo the following treatment:

Staining with a solution of a colouring agent approved by DAFM. The approved stain is Sunset yellow, E110. The dilution rate is 1kg of powder to 100 litres of water. The orange colouring on the stained material must be clearly visible and the whole surface of all pieces of material must be covered.
- The sale and or supply of Category 3 ABP may only take place directly from the approved Collection Centre.
- Any untreated material must be disposed of in accordance with procedures for the disposal of Category 3 material on site.
- The finished product should not be visibly contaminated.
- There must be documented cleaning procedures and checks in place.
- Preventive measures to protect the plant against birds, rodents, insects and other pests must be put in place both inside and outside the buildings. A documented pest control program must be used for this purpose.

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SECTION 4

PACKAGING AND TRANSPORT OF CATEGORY 3 ABP

4.1 PACKAGING

1. The finished product must be packaged and labelled or marked appropriately immediately after staining. Packaging may be in the form of sealed new packaging or dedicated, covered leak-proof containers.
2. All packaging must be labelled or marked clearly with the name, address and authorisation number of the collection centre as well as the words:

‘CATEGORY 3’ and ‘NOT FOR HUMAN CONSUMPTION’.

3. Labels or marks must be clearly legible and permanent.

4.2 VEHICLES AND CONTAINERS

- ABP must be transported from the Collection Centre in sealed new packaging or covered leak-proof containers or vehicles.
- Vehicles and reusable containers, and all reusable items of equipment or appliances that come into contact with ABP or processed ABP must be:
 - a. Cleaned, washed and disinfected after each use;
 - b. Maintained in a clean condition;
 - c. Clean and dry before use.
- Reusable containers must be dedicated to the carriage of Category 3 ABP only. Category 3 ABP containers must not be used under any circumstances to store food fit for human consumption or ABP of other categories.
- During transport of ABP from the Collection Centre to another authorised Collection Centre, a label (or mark) attached to the vehicle must clearly indicate the category of the ABP.

4.3 COMMERCIAL DOCUMENTS

- All Category 3 ABP must be accompanied by a Commercial Document during transport. This Commercial Document must be accurately and fully completed by the FBO in accordance with Regulation (EU) No. 142/2011, Annex VIII, Chapter III.
- The commercial document must be completed in full by the plant operator and must be produced in quadruplicate, with the original and a copy being sent with the material to the consignee/customer and copies kept by the Collection Centre of origin and the haulier. The customer copy must be returned by the customer, signed and stamped with the official company stamp, to the Collection Centre of origin.
- The commercial document must be assigned a unique identifiable number and this number may only be issued once for the same consignment.

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SECTION 5

RECORDS

Any person consigning, transporting or receiving ABP shall keep a record of consignments. All licensed Collection Centres must keep the following records:

5.1 REGISTER OF CUSTOMERS

- An up-to-date register of all customers purchasing Category 3 ABP from the plant must be maintained. Each customer must have a valid Meat Feeders licence issued by DAFM. A copy of the Meat Feeders licence for each customer must be kept on file. Application forms can be obtained by those wishing to register by contacting DAFM on 0761 064440 or by email: AnimalByProducts@agriculture.gov.ie Only customers in possession of a valid licence can be supplied.

5.2 STAINING/PRODUCTION REGISTER

- A register pertaining to the treatment of the material must be maintained. This register must contain detail of the amount of Category 3 ABP produced and stained in the plant which is intended for animal consumption.

5.3 DISPATCH REGISTER

- Holders of a Collection Centre authorisation must keep records of all ABP dispatched from the plant. This should be in the form of a dispatch register and should specify the following for each batch of Category 3 material:
 - the name, address and authorisation number of the plant;
 - a description of the material;
 - date and type of treatment;
 - the quantity of material treated;
 - the name, address and meat feeding licence number of the person purchasing the material;
 - the quantity of material dispatched to each purchaser;
 - the date of dispatch;
 - the intended use of the material.

5.4 DISPOSAL RECORD

- A record must be kept of the quantity of finished product which has been disposed of.

All records including copies of Commercial Documents must be kept for a period of at least three years.

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SECTION 6 INSPECTIONS

6.1 INSPECTIONS

- All authorised Collection Centres and their records will be subject to inspections by the DAFM Veterinary Inspector or the Local Authority Veterinary Inspector.

SECTION 7 ADDITIONAL CONDITIONS

7.1 ADDITIONAL CONDITIONS

- Additional conditions may be imposed if the Minister determines it necessary for an individual Collection Centre.

SECTION 8 REFUSAL, SUSPENSION OR WITHDRAWAL OF AUTHORISATION

8.1 REFUSAL, SUSPENSION OR WITHDRAWAL OF AUTHORISATION

- The Minister may refuse, withdraw or suspend the approval of a Collection Centre that is found to be in breach of any of the conditions as set out in this document. A Collection Centre operator will have the right to appeal this decision to the District Court within 14 days.

CONTACT DETAILS

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