

PROTOCOL FOR REMOVAL OF SRM BOVINE VERTEBRAL COLUMN (VC) FROM 24 – 30 MONTH ANIMALS IN BUTCHERS’*

***Includes the following types of establishments:**

(i) Catering butchers, not under DARD supervision;

(ii) Retail butchers, including farm shops;

(iii) Butchers which are part of a larger retail outlet e.g. butchery counters in supermarkets

(iv) Farms that have an on site butcher to cut carcass meat in preparation for sale in farm shops, at farmers markets or by mail order or via the internet.

Requirement	Operator Responsibility	District Council (DC) Responsibility
1. Removal of 24-30m VC in butchers’	The slaughterhouse operator must check that the butchers’ establishment has been registered and authorised under the Transmissible Spongiform Encephalopathies Regulations (NI) 2006 (as amended) before despatching 24-30m bovine carcasses containing SRM VC.	
2. Applying for authorisation	The operator of the butchers’ must obtain an application pack from their DC. This will contain an application form and relevant guidance.	DC to supply application pack on request.
3. Recommended Methods of Operation Procedures (RMOP) & obtaining an authorisation	The operator should confirm that they will follow the Recommended Methods of Operation table (RMOP) which indicates the procedures necessary to comply with the legislation. A sample RMOP will be included in the information	If satisfied the DC will countersign the RMOP and authorise the operator for removal of SRM VC. The DC will keep and maintain a register of all authorised butchers’ premises allocating a unique identification reference to each butcher.

<p>3. Recommended Methods of Operation Procedures (RMOP) & obtaining an authorisation (cont.)</p>	<p>pack. This can be used unchanged or adapted at the operator's discretion.</p> <p>The operator should complete and sign the RMOP and send it to the DC along with the completed application form.</p>	<p>No site visit will normally be required prior to authorisation unless the DC deems it necessary.</p> <p>DCs will be required to audit the Food Business Operator's (FBO) compliance with Transmissible Spongiform Encephalopathy (TSE) and Animal By-Product (ABP) legislation but will not be required to make additional inspection visits. DCs can use scheduled hygiene inspection visits to audit compliance with both hygiene and TSE and ABP controls.</p> <p>During inspection visits the FBO will be audited against the procedures agreed in the RMOP.</p>
<p>4. Receipt of carcasses for VC removal</p>	<p>The operator at the receiving butchers premises is responsible for:</p> <ul style="list-style-type: none"> - Unsealing and unloading the vehicle; - Ensuring maintenance of segregation of the carcasses or part carcasses requiring VC to be removed as SRM from those not containing SRM VC. Bovine carcasses containing VC, which is not SRM will have been marked with a blue stripe label in the slaughterhouse; - Checking commercial documentation to confirm that the number of carcasses and wholesale cuts requiring removal of VC as SRM, and those not requiring SRM removal matches the paperwork. - Taking up any discrepancies between commercial 	<p>DC staff during their inspection of the premises should, if possible:</p> <ul style="list-style-type: none"> - Verify an appropriate system for the premises is in place for segregation of 24 – 30m carcasses containing SRM VC from under 24m carcasses [with blue stripe label].

<p>4. Receipt of carcasses for VC removal (cont.)</p>	<p>documentation and consignment with the slaughterhouse/supplier;</p> <ul style="list-style-type: none"> - Ensuring 24-30m carcasses remain separated from carcasses 24 months and under, until VC (SRM) has been removed, if 24–30m carcasses are not to be boned on the same day as transfer/unloading. 	
<p>5. Removal, staining and disposal of SRM VC</p>	<p>The operator must:</p> <ul style="list-style-type: none"> - ensure staff are trained in the methods of VC removal and disposal, as indicated in the colour leaflet 'Removal of Vertebral Column'. This can be 'on the job training'. A simple written record of training received should be maintained; - Ensure carcasses, part carcasses or meat cuts containing SRM VC are processed separately from those containing non-SRM VC; - Remove SRM VC in accordance with the Regulations; - Ensure that practices minimise possible cross-contamination with SRM; - Ensure SRM VC is stained and disposed of as Cat. 1 ABP; - Ensure commercial documents are correctly completed before SRM is sent/collected for disposal. - Allow random inspection of facilities and carcasses by DC staff to verify procedures for SRM removal; - Include VC (SRM) removal & disposal as Critical Control Points in HACCP plan for the establishment. 	<p>DC staff during their inspection of the premises should, if possible:</p> <ul style="list-style-type: none"> - Verify that the operator's staff have received appropriate training. - Verify that a system is in place to ensure meat requiring VC removal as SRM is stored/processed/cut separately; - Verify VC is removed, by visual examination of meat during inspection visits; - Ensure that establishment practices limit cross-contamination with SRM; - Check SRM disposal arrangements are in compliance with requirements of the ABP Regs.