

To: CEHOs
Group CEHOs

Cc: NIFLG

ENF/NI/08/035

29th July 2008

Dear Colleague

The supply/sale of green tripe

Following enquiries in GB, the purpose of this letter is to clarify the existing position on the supply and sale of green tripe.

Providing butchers meet the requirements listed below, they may sell this product to the final consumer.

Definitions

'Green tripe' or 'tripe' is offal; it originates from the forestomach of ruminants. Offal is defined in Regulation (EC) No 853/2004, Annex I as fresh meat other than that of the carcass, including viscera and blood. Viscera is defined as the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop.

Requirements for butcher shops

1. Green tripe must only be sourced from an approved slaughterhouse with packaging bearing the identification mark of that establishment. The mark denotes that the product has been produced in accordance with the regulations following ante-mortem inspection of the animal from which it derived and satisfactory post-mortem inspection. The product should arrive visibly clean and, except when the travel time from the slaughterhouse is no more than 2 hours, should have been kept at no more than 3°C during transport. [The Industry Guide on Edible Co-products and Animal By-products gives contrary advice to this and will be amended in due course.]
2. As with all foods, butchers selling green tripe direct to the final consumer need to comply with the relevant requirements of Regulation (EC) No 852/2004.

Appropriate food safety management procedures based on HACCP principles should be followed to minimise the potential risk of other foods



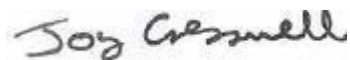
stored in the shop becoming contaminated with foodborne pathogens which may be associated with this type of product.

3. A 'one step back' traceability trail needs to be maintained. When retailing to final consumers, customer records are not required.
4. The product should be labelled correctly with the name of the food appearing on either a label attached to the food or on a ticket or notice at the point of sale

Food business operators must ensure that food satisfies the requirements of food law which are relevant to their activities (Article 17 of Regulation (EC) 178/2002 refers).

I hope this is helpful but please let me know if you need any further information.

Yours sincerely

A handwritten signature in black ink that reads "Joy Cresswell". The signature is written in a cursive, slightly slanted style.

JOY CRESSWELL
Meat Hygiene & Imported Food Unit