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Any attachments relating to these contents can be found in the members’ area on the BMPA website: www.bmpa.uk.com

BMPA AND UK ISSUES

1. Implementation of Welfare at Slaughter Legislation

Attached is an information note from Defra on how they will be implementing the new welfare at slaughter regulations which come into effect on 1 January. As you doubtless know, Defra will not be ready to fully enforce the legislation from 1 January and the note explains what the transitional arrangements will be. If you have any queries then do please contact Fiona Steiger for more information - fs@bmpa.uk.com or 020 7329 0776.

The devolved administrations have to implement the Regulation from 1 January and we are seeking guidance from them on how this is going to be managed and what businesses need to do to be compliant from 1 January. Given that all the devolved administrations have opted to retain all the current national rules, from 1 January FBOs will not need to make many changes to their current operations, but will need to ensure they have SOPs outlining how animal welfare is safeguarded at all times and points in the operation and will need to implement monitoring procedures for stunning operations. The key issue on which we await guidance is how the new licensing systems will be implemented given the short time left.

2. Meat Inspections – Charging

As previously reported, the FSA is carrying out a review of the current discount system in order to address distortions and anomalies arising from its operation. Next Monday, I will be attending the first meeting of a FSA/industry group that will be looking at this and other charging issues.

I will keep you informed of progress on this issue.
3. FSA Board Meeting, 11 December 2012

The agenda of next Tuesday’s FSA Board meeting includes a number of items of interest to BMPA members.

The Board will be considering the European Commission’s proposal to allow a number of member states, including the UK, to end BSE testing of healthy slaughtered cattle and to confine testing to ‘at risk’ cattle. The paper being considered by the FSA Board recommends that the Board advise ministers that the UK should support the Commission’s proposal. Defra officials attending the working group in Brussels have already expressed support for the proposal, so, in reality, the FSA’s recommendation is somewhat academic.

The Board will also be considering a paper on **collaborative working with the meat industry**, including a note outlining the work of the Current and Future Meat Controls Stakeholder Group. The BMPA sits on this Group; indeed, I was the vice chair of the Group until recently when the vice chairmanship rotated to the British Poultry Council.

Also on the agenda is the **2011/12 annual report of the FSA Operations Group**.

The link to these papers is here: [Click here](#)

4. Review of the Balance of EU Competencies Review

The Government has launched a wide-ranging review examining all the areas where EU law affects what happens in the UK. The Government’s aim is to generate a debate about the nature of the UK’s membership of the EU and about modernising, reforming and improving the EU.

Over 30 areas of competence are being examined and the Government has asked for evidence and views about the impact and or effect of EU competencies in each area.

Defra and the FSA have launched a joint call for evidence examining the impact of EU competence in the following areas:

- Animal health
- Animal welfare
- Food safety and hygiene
- Feed safety and hygiene
- Food labelling (apart for nutrition labelling)
- Quality and compositional food standards

Key questions in relation to food law include:

- Has creation of the single market been advantageous or disadvantageous for the UK?
- Has EU action in food law provided the right balance between protecting the consumer and protecting the interests and reputation of UK business?
- How might the UK benefit from the EU taking more or less action on food law in the future?


The Department of Health has launched a similar review in relation to health issues. The Department’s document can be seen here: [http://www.dh.gov.uk/health/2012/11/eu-balance-competence-review/](http://www.dh.gov.uk/health/2012/11/eu-balance-competence-review/)

The deadline for response to these reviews is 28 February 2013.

I intend to make a submission on behalf of the BMPA. If any members would like to flag up some key issues or points that we might include in a BMPA response, please contact me by ’phone on 0207 329 0776 or email [sr@bmpa.uk.com](mailto:sr@bmpa.uk.com)

Disclaimer: Every effort has been made to ensure the accuracy of the information contained in this newsletter. We cannot accept responsibility for any errors or omissions
5. Groceries Code Adjudicator

The competition minister, Jo Swinton, has announced that the Groceries Code Adjudicator will be given greater powers to enforce the Groceries Code, including the power to fine supermarkets.

The Bill establishing the Adjudicator is currently making its way through Parliament.

6. Fluorinated Greenhouse Gas (F-Gas) Regulations

Attached is a note from the Environment Agency explaining their new role in providing advice and guidance to businesses on the F-gas regulations.

EU AND WIDER ISSUES

7. Frozen Food of Animal Origin

At very short notice, the FSA has invited us to comment on European Commission draft proposals for changes to Annex II of Regulation 853/2004 on frozen food of animal origin. The attached document highlights in red the proposed changes to the previous regulation 16/2012. FSA officials will be attending meetings next week in Brussels on this issue, and welcome views in order to formulate the UK position.

If you have any comments, please send these to Henrietta ht@bmpa.uk.com by midday tomorrow. Once again, apologies for the very tight deadline.

8. Country of Origin Labelling

BMPA President, Andrew Simpson, and Henrietta Tembo attended a CLITRAVI meeting yesterday in Brussels to develop the EU industry’s input into the work of the consultants commissioned by the Commission on voluntary origin labelling on foods and on the mandatory origin labelling of meat used as an ingredient.

The finalised CLITRAVI response will be circulated in due course. The UK industry has been asked to submit a direct response. We will have an opportunity to meet the consultant at the end of January. With this in mind, we would like to establish a working group to discuss the issues. If you would like to take part please contact ht@bmpa.uk.com by 7 January 2013.

Stephen Rossides
Director
**DEFRA Information Note – Number 1: December 2012**

EU Regulation 1099/2009 *on the protection of animals at the time of killing* comes into force on 1 January 2013. Whilst most aspects of the EU Regulation apply immediately, some measures in relation to layout, construction and equipment in existing slaughterhouses do not come into effect until December 2019.

From 1 January 2013, businesses and individuals in England should continue to meet the requirements of WASK as well as comply with certain new requirements and restrictions in Regulation 1099/2009.

**WATOK** - The Welfare of Animals at the Time of Killing (England) Regulations 2013 (new domestic legislation which will be made in 2013).

**WASK** - The Welfare of Animals (Slaughter or Killing) Regulations 1995 (existing domestic legislation)

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**What legislation will apply from 1 January 2013?**

WASK will remain in force in England, alongside the EU Regulation until new domestic legislation - WATOK - is brought into force later in 2013. Although Regulation 1099/2009 applies automatically in all Member States including the UK from 1 January 2013, there will be no immediate change to the existing legal framework in England.

**Will there be any changes to the legislation in England?**

Yes, but not until later in 2013. Consultation on proposed measures to implement and enforce Regulation 1099/2009 took place in October 2012 and work to finalise the new domestic legislation, in the light of the consultation responses received, is continuing.

**Why does WASK still apply?**

WASK remains in force in England until it is repealed. Regulation 1099/2009 allows the Government to keep national rules already in force that give greater protection to animals at the time of killing. A significant number of responses were received in the consultation on what existing rules in WASK should be kept above and beyond the requirements of Regulation 1099/2009. Work is on-going to review and assess what is needed. Until that work is finalised, the Government is not in a position to replace WASK in England.

**When will the legislation change in England?**

There will be no change to the legislation in England before 1 July 2013. We will issue another Information Note confirming when the existing legal framework in England will change, how it will change and what this means for you nearer the time. This information will also be made available via the internet.

**Will I be required to do anything different from 1 January 2013?**

In many areas if you continue to meet all the WASK requirements you will also comply with the requirements in Regulation 1099/2009. However Regulation 1099/2009 introduces a number of new requirements and restrictions e.g. introducing Standard Operating Procedures and appointing an Animal Welfare Officer, which do not feature in WASK. You must meet these...
additional requirements and restrictions from 1 January 2013 – but what you are required to do depends on the type of activity or operation undertaken – see table below.

Where will I stand if I do something that is permitted under Regulation 1099/2009 but is not permitted under WASK?

In a number of areas Regulation 1099/2009 is more flexible than WASK e.g. the range of gas stunning methods permitted in slaughterhouses as well as elsewhere and less detailed provisions on facilities, equipment and operational rules in knackers’ yards and on-farm. The Government is still considering which national rules to keep in England and is not yet in a position to confirm whether existing prohibitions in WASK will be removed. Until this is clear, any expenditure or resources you commit to activities or operations which do not comply with WASK will be at your own business risk.

Will existing slaughtermen and licence-holders under WASK be expected to make any changes on 1 January 2013?

No – WASK will continue in force in England until new national legislation is implemented and all licences issued under WASK will remain in force and continue to be valid until further notice. Following consultation, further consideration is being given to what existing licence-holders and workers will be expected to do to meet the new requirements for Certificates of Competence under Regulation 1099/2009 in England. More information will be provided as soon as a decision has been taken.

Will new slaughtermen or persons undertaking slaughter or killing operations for the first time after 1 January 2013 require a WASK licence?

Yes – the WASK licensing arrangements will remain in place in England from 1 January 2013 until WATOK comes into force. Where a person is employed to undertake slaughter operations for which a WASK licence is currently required, for the first time, they should apply for a provisional WASK licence in the normal way.

Do the new requirements for certificates of competence extend to activities not currently covered by a WASK licence?

Yes. From 1 January 2013 certain operations in slaughterhouses or carried out on farms for the purpose of killing animals for food will require a certificate of competence. These are:

- Handling and caring for animals before restraining animals
- Shackling and hoisting live animals; and
- Killing animals by free bullet

WASK licences are not currently required for these activities. Until WATOK comes into force and arrangements are finalised for issuing Certificates of Competence, existing employees working in these areas after 1 January 2013 and persons entering the industry and undertaking these operations for the first time after 1 January 2013 may do so without a WASK licence or Certificate of Competence. We will issue another Information Note in the New Year to confirm when anyone undertaking these activities will be expected to apply for a Certificate of Competence.

What should Standard Operating Procedures (SOPs) cover from 1 January 2013?

Where the requirement for SOPs applies (see table below), SOPs must incorporate certain information. This includes key parameters for each stunning method used. We do not expect industry to finalise SOPs without a clearer picture on what national rules will continue to apply once WATOK is implemented next year (as many of these rules impact on the application of stunning methods). In the interim period, we would encourage business operators to draw up SOPs to cover as much as possible where there is certainty on the new EU requirements, with a view to finalising the SOPs once the position on national rules is confirmed. The following information should, as a
minimum, be included in SOPs from 1 January 2013:

- checking procedures under Article 5 – who will be responsible for checks; frequency of checks; proportion of animals to be checked
- measures to be taken when checks referred to in Article 5 indicate that an animal is not properly stunned
- in the case of religious slaughter, measures to be taken when checks referred to in Article 5 indicate that the animal still presents signs of life
- checking and maintenance of facilities and restraining/stunning equipment used for killing and related operations
- In addition, for slaughterhouses:
  - monitoring procedures under Article 16 (which can be a separate document or form part of the SOPs)
  - responsibilities of the animal welfare officer

Will things be different in other parts of the UK?

Separate legislation to implement Regulation 1099/2009 is being developed in Scotland, Wales and Northern Ireland. In Scotland legislation has been laid before the Scottish Parliament and will come into effect on 1 January 2013. There may be some differences of approach between England and the devolved administrations in future.

What enforcement arrangements will apply from 1 January 2013?

From 1 January 2013 until WATOK comes into force there will be no change to the current enforcement mechanisms.

How will welfare at slaughter or killing be enforced from 1 January 2013?

From 1 January 2013 until WATOK comes into force, the Animal Welfare Act 2006 will deal with cases of unnecessary suffering of animals during killing as a result of failing to comply with WASK and/or the new requirements in the EU Regulation. You will be expected to meet the requirements to promote animal welfare and to prevent harm to animals. Prevention of harm means not causing unnecessary suffering. Promotion of welfare imposes a duty of care and a person who is responsible for an animal must ensure the animal’s needs are met, including:

- Suitable housing
- Suitable food and water
- The ability to behave normally
- To be kept with other animals or alone according to the needs and requirements of that species
- To be protected from pain, suffering, injury and disease

Any person who fails to comply with the standards imposed by the Animal Welfare Act 2006 may be prosecuted and liable to a prison sentence and/or a fine. In addition, Improvement Notices may be issued requiring business operators to take specific action in order to protect animals at the time of killing.

Does Regulation 1099/2009 affect equipment manufacturers?

Yes – From 1 January 2013 restraining and stunning equipment should only be sold if appropriate instructions are provided on the use and maintenance of that equipment (see Article 8 of Regulation 1099/2009). Such instructions must be made publicly available on the Internet.

Where can I obtain further information?

If you have any questions about any of the issues raised in this information note please contact Geoff Webdale on: Tel: 020 7238 5755 or email geoff.r.webdale@defra.gsi.gov.uk
**REGULATION 1099/2009 KEY REQUIREMENTS AND RESTRICTIONS YOU MUST COMPLY WITH IN ADDITION TO WASK FROM 1 JANUARY 2013 (UNLESS INDICATED)**

<table>
<thead>
<tr>
<th>REGULATION 1099/2009 REQUIREMENT</th>
<th>1</th>
<th>2</th>
<th>3</th>
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</thead>
<tbody>
<tr>
<td><strong>Restrictions on stunning methods</strong></td>
<td>Slaughter-house</td>
<td>Killing Establishment / Killing elsewhere</td>
<td>Killing for private domestic consumption</td>
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<tr>
<td>• maceration only permitted on chicks up to 72 hours old</td>
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<td>✓</td>
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<tr>
<td>• cervical dislocation should only be used as last resort</td>
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<td>✓</td>
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<tr>
<td>• manual cervical dislocation only permitted on 70 animals per day and shall not be used on animals more than 3kg live weight</td>
<td></td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>• mechanical cervical dislocation only permitted on birds up to 5kg in weight</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• percussive blow to head should only be used as last resort</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>• percussive blow to head only permitted on 70 animals per day up to 5kg live weight</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• minimum currents for head-only electrical stunning</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• minimum currents for head-to-body electrical stunning</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• minimum currents for waterbath stunning</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• prohibition on shackling animals for electrical waterbath stunning if too small or likely to induce pain</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• requirement for shackles to be wet before live birds are shackled</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>• gas stunning using carbon dioxide at high concentration - minimum concentration of 80% CO2</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td><strong>Article 4 / Annex 1</strong></td>
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<tr>
<td><strong>Restrictions on stunning methods</strong></td>
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<tr>
<td>• non-penetrative captive bolt device shall only be used in slaughterhouses on ruminants less than 10kg of live weight</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>• gas stunning using carbon dioxide, inert gases, combination of gases – prohibition on gases entering chamber in a way that would create burns/excitement by freezing or lack of humidity</td>
<td>✓</td>
<td>✗</td>
<td>✗</td>
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<tr>
<td><strong>Article 4 / Annex 1</strong></td>
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<tr>
<td><strong>Restrictions on stunning methods</strong></td>
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<tr>
<td>• Non-penetrative captive bolt device – prohibition on using this method outside slaughterhouse except on poultry, rabbits, hares; gas stunning using carbon dioxide, inert gases, combination of gases – prohibition on gases entering chamber in a way that would create burns/excitement by freezing or lack of humidity</td>
<td>Not applicable</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td><strong>Article 4 / Annex 1</strong></td>
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<tr>
<td><strong>Checks on stunning</strong></td>
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<tr>
<td>Ensure persons responsible for stunning carry out regular checks to ensure animals do not show any signs of consciousness between</td>
<td>✓</td>
<td>✓</td>
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<tr>
<td>REGULATION 1099/2009 REQUIREMENT</td>
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<tr>
<td><strong>the end of stunning and death and that checks are carried out on a sufficiently representative sample of animals at an appropriate frequency</strong> – Article 5</td>
<td></td>
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<tr>
<td><strong>Standard Operating procedures</strong></td>
<td>✓</td>
<td>✓</td>
<td>x</td>
</tr>
<tr>
<td>Draw up and implement Standard Operating Procedures (SOPs) in relation to Regulation 1099/2009 requirements in respect of killing and related operations – Article 6</td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Stunning and Restraining Equipment</strong></td>
<td>✓</td>
<td>✓</td>
<td>x</td>
</tr>
<tr>
<td>Ensure equipment is maintained in accordance with manufacturers’ instructions and a record is maintained – Article 9</td>
<td></td>
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<tr>
<td><strong>Lairage facilities</strong></td>
<td>✓</td>
<td></td>
<td>x</td>
</tr>
<tr>
<td>• ventilation systems must be designed, constructed and maintained to ensure welfare taking into account expected weather conditions</td>
<td>From 8/12/19 for existing slaughter-houses</td>
<td></td>
<td>x</td>
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<tr>
<td>• provision of alarm device if mechanical ventilation system fails</td>
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<tr>
<td>• lairage facilities designed and constructed to facilitate inspection of animals</td>
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<tr>
<td>• pens designed and constructed to allow animals to move freely in required direction using their behavioural characteristics without distraction</td>
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<tr>
<td>• pens, passageways and races designed and constructed to allow pigs or sheep to walk side by side (except races leading to restraining equipment)</td>
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<tr>
<td>• waiting pens shall be constructed with level floor and solid sides between holding pens and race leading to point of stunning and designed so animals cannot be trapped or trampled</td>
<td>From 8/12/19 for existing slaughter-houses</td>
<td>x</td>
<td>x</td>
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<tr>
<td><strong>Restraining equipment</strong></td>
<td>✓</td>
<td>x</td>
<td>x</td>
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<tr>
<td>• restraining equipment must be designed, built and maintained to minimise struggle and vocalisation when animals restrained and to minimise time of restraint</td>
<td>From 8/12/19 for existing slaughter-houses</td>
<td>x</td>
<td>x</td>
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<tr>
<td>• stunning pens for bovine animals must be fitted with device that restricts lateral and vertical movements of the head of the animal</td>
<td>Article 14 / Annex II</td>
<td></td>
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<tr>
<td><strong>Electrical stunning equipment</strong></td>
<td>✓</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>• Must be fitted with device that displays and records the electrical parameters for each animal. Device must be placed so clearly visible to personnel.</td>
<td>From 8/12/19 for existing slaughter-houses</td>
<td>x</td>
<td>x</td>
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<tr>
<td>• Records must be kept for at least a year</td>
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<tr>
<td>• Automatic electrical stunning equipment associated to a restrainer must deliver a constant current</td>
<td>Article 14 / Annex II</td>
<td></td>
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<tr>
<td><strong>Waterbath stunning equipment</strong></td>
<td>✓</td>
<td>x</td>
<td>x</td>
</tr>
<tr>
<td>• Birds must not be hung conscious for more than one minute. Ducks and geese must not be hung conscious for more than two</td>
<td>From</td>
<td>x</td>
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minutes.
- The whole length of the shackle line up to the point of entry into scald tank shall be easily accessible in case animals have to be removed.
- Size and shape of metal shackles must be appropriate to size of legs of poultry
- Equipment shall be equipped with an electrically insulated entry ramp and designed and maintained to prevent overflow of water at entrance.
- Waterbath designed so that level of immersion of birds can be easily adapted.
- Waterbath designed and maintained so that when shackles pass over water they are in continuous contact with earth rubbing bar
- System in contact with breast of bird shall be built from point of shackling until birds enter the waterbath stunner
- Waterbath stunner fitted with device that displays and records details of the electrical key parameters used. Records must be kept for at least a year.

**Article 14 / Annex II**

### Gas stunning equipment
- Gas stunning equipment designed and built to minimise struggle and vocalisation when animals are restrained.
- Gas stunner should be equipped to measure continuously, display and record the gas concentration and time of exposure. Records should be kept for at least a year.
- Gas stunner should be designed so that even at maximum permitted throughput, the animals are able to lie down without being stacked on each other.

**Article 14 / Annex II**

### Slaughterhouse approval
Information should be provided to the competent authority as part of approval of slaughterhouse in relation to the maximum number of animals per hour for each slaughter line; categories of animals and weights for restraining/stunning equipment; maximum capacity of each lairage area. - Article 14

### Religious slaughter
Ensure all animals slaughtered in accordance with religious rites are individually restrained
Ensure ruminants slaughtered in accordance with religious rites are mechanically restrained – Article 15

### Arrival, handling and moving of animals
- Welfare conditions of each consignment of animals shall be systematically assessed by Animal Welfare Officer or person reporting to AWO on arrival to identify priorities
- Containers in which animals are transported shall be kept in good order

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<th>REQUIREMENT</th>
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<tbody>
<tr>
<td>Slaughter-</td>
<td>Killing</td>
<td>Killing</td>
<td>Killing for</td>
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<td>house</td>
<td>Establishment</td>
<td>for private</td>
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<td>/ Killing</td>
<td>domestic</td>
<td>consumption</td>
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<td>elsewhere</td>
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<td>minutes.</td>
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<td>文章 14 / Annex II</td>
<td></td>
<td>8/12/19 for existing slaughter-houses</td>
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<tr>
<td>文章 14 / Annex II</td>
<td>8/12/19 for existing slaughter-houses</td>
<td>x</td>
<td>x</td>
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</tbody>
</table>
### REGULATION 1099/2009 REQUIREMENT

- When containers are put on top of the other, precautions should be taken to limit urine and faeces falling on the animals placed underneath; ensure stability of the containers; ensure the ventilation is not impeded.
- For purpose of slaughter, unweaned animals, lactating dairy animals, females having given birth during the journey or animals delivered in containers shall be given priority over other types of animal. If not possible arrangements should be made to relieve them from suffering in particular by (a) milking dairy animals at intervals of not more than 12 hours; (b) providing appropriate conditions for suckling and welfare of newborn animals in case of female having given birth; (c) providing water to animals delivered in containers. *(Note: it is an offence under WATO and EC 1/2005 annex I chapter 1, 2 (c) to transport pregnant females for whom 90% or more of the expected gestation period has already passed, or females who have given birth in the previous week.)*
- A steady supply of animals for stunning and killing shall be ensured in order to prevent animal handlers rushing animals from holding pens.
- Animals shall not be tied by the horns, antlers or nose rings. When animals need to be tied, ropes, tethers or other means used shall be strong enough not to break; allow the animal if necessary to lie down and eat/drink; designed to eliminate any danger of strangulation or injury and allow animal to be quickly released.

**Article 15 / Annex III**

### Additional requirements for mammals in lairage

- Animals shall be kept securely in the lairage and care taken to prevent them from escaping and protect them from predators.
- For each pen it must be indicated with a visible sign the date and time of arrival and, except for cattle kept individually, the maximum number of animals to be kept.
- Every day the slaughterhouse operates, before any animals arrive, isolation pens for animals that require specific care shall be prepared and kept ready for immediate use.

**Article 15 / Annex III**

### Bleeding

- For simple stunning and slaughter without prior stunning, the two carotid arteries or vessels shall be systematically severed.
- Automatic neck cutters shall not be used to slaughter birds unless it can be ascertained that the neck cutters have effectively severed both blood vessels. *(WASK only mentions 1 vessel).* When neck cutters have not been effective, the bird shall be slaughtered immediately.

**Article 15 / Annex III**

### Prohibited Methods of Restraint

Certain methods of restraint including mechanical clamping of the legs/feet of animals; severing their spinal cord such as by the use of a puntilla or dagger are prohibited.

**Article 15**

### Monitoring Procedures

Business operators must put in place and implement appropriate monitoring procedures (in writing), for each slaughter line, to

<table>
<thead>
<tr>
<th>1</th>
<th>2</th>
<th>3</th>
</tr>
</thead>
</table>
| Slaughter-house | Killing Establishment / Killing elsewhere | Killing for private domestic consumption

| ✓ | X | X |

| ✓ | X | X |

| ✓ | X | X |
describe how checks will be carried out on stunning and to include certain specified information. - *Article 16*

### Animal Welfare Officer

Business operators must designate an Animal Welfare Officer for each slaughterhouse slaughtering more than 1,000 livestock units (mammals) or 150,000 birds per year. The AWO must report directly to business operator on welfare issues and require remedial actions from personnel if necessary. The responsibilities of the AWO should be set out in SOPs. The AWO must hold CoC for each operation taking place in slaughterhouse. The AWO must keep record of action taken to improve welfare, kept for at least a year. – *Article 17*

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<tr>
<td>Slaughter-house</td>
<td>Killing Establishment / Killing elsewhere</td>
<td>Killing for private domestic consumption</td>
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DEFINITIONS

Column 1 – SLAUGHTERHOUSE (From 1 January 2013 unless indicated)
Defined in Regulation 1099/2009 as “any establishment used for slaughtering terrestrial animals which falls within the scope of Regulation 853/2004”. Includes:
- red meat slaughterhouses
- white meat slaughterhouses
- on-farm slaughter facilities (where animals slaughtered at place of origin) including on-farm slaughter of farmed game, e.g. deer, wild boar, ratites
but excludes:
- on-farm slaughter of less than 10,000 poultry and lagomorphs per year;
- on-farm slaughter of poultry and lagomorphs where the number of animals slaughtered are over 10,000 but the farmer is a member of an appropriate assurance scheme and either dry plucks by hand or slaughters for less than 40 days per year, and the supply is local.

Column 2 - KILLING ESTABLISHMENT
Establishments where terrestrial animals are killed for commercial purposes other than for human consumption, including associated facilities for moving and lairaging animals. Includes:
- knackers’ yards
- collection centres

Column 2 - KILLING ELSEWHERE THAN IN A SLAUGHTERHOUSE OR KILLING ESTABLISHMENT FOR HUMAN CONSUMPTION
Includes:
- on-farm slaughter of less than 10,000 poultry and lagomorphs per year
- on-farm slaughter of poultry and lagomorphs where the number of animals slaughtered are over 10,000 but the farmer is a member of an appropriate assurance scheme and either dry plucks by hand or slaughters for less than 40 days per year, and the supply is local

Column 3 - KILLING FOR PRIVATE DOMESTIC CONSUMPTION
- Killing by the owner or by a third party on behalf of the owner for the owner's private domestic consumption.
Businesses in England and Wales can now get F-gas advice and guidance from the Environment Agency.

Background
Fluorinated greenhouse gases (F-gas) trap heat in our atmosphere; they are one of the groups of chemicals covered by the Kyoto Protocol. First negotiated in 1997, the Kyoto Protocol is an international agreement that aims to steadily reduce man-made emissions of the gases that contribute most to climate change.

Although F-gases contribute less than 2.5 per cent of the Global Warming Potential of UK gas emissions; their high insulating properties mean that these substances attract significant attention. One kilogram of SF₆ (sulphur hexafluoride) has the same climate impact as 23 tonnes of carbon dioxide.

(* % of GWP weighted emissions in tonnes CO₂ equivalent)

In Great Britain, the Fluorinated Greenhouse Gas Regulations 2009 place controls on both the use and management of F-gases, and the maintenance of equipment that contains them. Some substances are also being phased-out under the Ozone Depleting Substances Regulations (ODS).

What’s changing
The Environment Agency’s Chemical Compliance Team (CCT) has been involved with F-gas support services since the regulations came into force. However, we’re now taking on the advice and guidance to businesses role that was previously managed through Defra’s web pages. Please note, guidance documents and internet advice will remain on the Defra website until after the single domain web-convergence programme is completed.

Once our F-gas helpdesk is established we will also be monitoring and enforcing compliance with the legal requirements by applying our sector-based, intelligence-led campaign approach.

Compliance campaigns have proven successful for monitoring and enforcing chemical controls under REACH and Persistent Organic Pollutants law. The campaign format encompasses the ethos of Better Regulation - communicating advice and guidance to wider-sector audiences, whilst ensuring proportionate direct enforcement where the potential risks to the environment are greatest. We have received praise from both industry representatives and government ministers for this approach.

Who and what the regulations apply to
The regulations apply to many commercial, industrial and private sector organisations; these include end-users, as well as manufacturers, distributors and contractors.
There are a number of specialist sectors involved with F-gas but the main uses include:

- stationary refrigeration and air conditioning (RAC)
- fire protection systems and extinguishers
- mobile air conditioning
- high voltage switch gear
- cleaning solvents in specialist metal and glass manufacturing.

The legal obligations relate to:

- qualification of personnel working with F-gases
- leakage checking of equipment
- recovery of F-gas from equipment during maintenance, servicing and at end of life
- labelling of equipment containing F-gas (and inclusion of information in instruction manuals)
- prohibition of SF₆ use in magnesium die casting and in vehicle tyres
- placing on the market prohibitions for F-gases in various products and equipment

The regulations also control import, export, production and supply of F-gases. They ban the placing on the market of some substances in various products and equipment, and restrict the use of others. Import and export merchants are required to submit annual reports.

**Who to contact**

If you have any questions or would like further information about F-gas, you can:

- Download one of the guidance notes from the Defra website - go to [www.defra.gov.uk](http://www.defra.gov.uk) and search for ‘fluorinated’
- Call the Environment Agency’s National Customer Contact Centre on 03708 506 506 and ask to speak to someone about F-gas
- Send and email to f-gassupport@environment-agency.gov.uk
- Write to: Chemical Compliance Team, Environment Agency, Waste & Industry Regulatory Service, Quadrant 2, Sheffield, S9 4WF
COMMISSION REGULATION (EU) No …/..

of XXX


(Text with EEA relevance)
COMMISSION REGULATION (EU) No …/..

of XXX


(Text with EEA relevance)

THE EUROPEAN COMMISSION,

Having regard to the Treaty on the Functioning of the European Union,

Having regard to Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin¹, and in particular Article 10(1) thereof,

Whereas:

(1) Regulation (EC) No 853/2004 lays down rules on the hygiene of food of animal origin for food business operators. They are required to comply inter alia with the requirements set out in Annex II thereto, including making available to the food business operator to whom the food is supplied, information on the date of production of the food and, where different to the date of production, the date of freezing.

(2) Specific requirements apply to frozen food of animal origin, including frozen fishery products, regarding the dates of production and freezing of such food, the date of production and date of freezing of such food.

(2)(3) The objective of the specific requirements for frozen food of animal origin is to ensure that food business operators would be better able to judge the suitability of the food for human consumption by providing them with the date of the initial freezing of such foods.

(3)(4) Experience gained since the date of application of these specific requirements has exposed certain difficulties as regards the interpretation of the requirements for information to be provided in case of relation to certain frozen fishery products and which therefore creates confusion and trade disruption.

(4)(5) In particular, the information on the production date of production to be provided with certain frozen fishery products, such as fish fillets, is not consistent with the information that to be provided with other frozen food of animal origin and or with the information food business operators expect to get receive in view of labelling for the

final consumer until the stage at which the food is labelled in accordance with Directive 2000/13/EC. The requirements applicable to frozen fishery products should therefore be aligned to those of other frozen food of animal origin.

(5) An objective of the specific requirements for frozen foods of animal origin is to ensure that food business operators would be better able to judge the suitability of the food for human consumption by providing them with the date of the initial freezing. This would enable them to label a product for the final consumer in accordance with Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs². Some interpretations of the legislation do not ensure that this objective is met.

(6) The scope of the legislation should be better defined to ensure that the requirements only apply when products of animal origin have been frozen with the objective of ensuring preservation by cold storage, and not when the temperature is lowered below the freezing point only for other reasons. At which stages of production, processing and distribution the point at which the requirements cease to apply should be specified more precisely. The meaning of the date of freezing should also be clarified which is the freezing date in those cases raw materials and food products of animal origin have been frozen more than once.


(8) The measures provided for in this Regulation are in accordance with the opinion of the Standing Committee on the Food Chain and Animal Health,

HAS ADOPTED THIS REGULATION:

Article 1

Annex II to Regulation (EC) No 853/2004 is amended in accordance with the Annex to this Regulation.

Article 2

This Regulation shall enter into force on the twentieth day following that of its publication in the Official Journal of the European Union.

It shall apply from 1 July 2013.

This Regulation shall be binding in its entirety and directly applicable in all Member States.

² OJ L 8, 12.1.2012, p. 29.
ANNEX

Section IV in Annex II to Regulation (EC) No 853/2004 is replaced by the following:

'Section IV. Requirements applicable to frozen food of animal origin

1. For the purposes of this Section

(a) 'date of production' means:

(i) the date of slaughter in the case of carcasses, half carcasses or quarter carcasses;

(ii) the date of killing in the case of bodies of wild game;

(iii) the date of harvesting or catching in the case of whole, gutted and/or headed fishery products;

(iv) the date of processing, cutting, mincing or preparation, as appropriate, for any other food of animal origin.

(b) 'date of freezing' means the first date the a food of animal origin was frozen in its current state to ensure preservation by cold storage, even if later used as raw material for other products which again are frozen.

2. Until the stage at which a food is labelled in accordance with Directive 2000/13/EC, food business operators must ensure that in the case of frozen food of animal origin intended for human consumption, the following information is made available to the food business operator to whom the food is supplied and, upon request, to the competent authority:

(a) the date of production, and

(b) the date of freezing, if different from the date of production.

Where a food is made from a batch of raw materials with different dates of production and of freezing, the oldest dates of production and/or of freezing, as appropriate, must be made available.

3. The appropriate form in which the information must be made available is up to the choice of the supplier of the frozen food, as long as the information requested in paragraph 2 will be clearly and unequivocally available to and retrievable by the business operator to whom the food is supplied.'