

MLCSL Activities and Services

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MEAT AND LIVESTOCK COMMERCIAL SERVICES LTD
AGRICULTURE & HORICULTURE DEVELOPMENT BOARD



MLCSL history

Operations department of MLC

In March 2006 became a company limited by guarantee owned by MLC

MLCSL is now owned by the
Agriculture & Horticulture Development
Board (AHDB)

Mission Statement

“ To be the market leader in premier products, services and solutions which enable and transform the way our customers businesses improve their efficiency within the food supply chain, ensuring industry products meet consumer demands”.

Divisions



MEAT AND LIVESTOCK COMMERCIAL SERVICES LTD
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MLCSL Consulting

Economics – evaluation & analysis.

Strategy – planning for Co. & Sector.

Company – performance, benchmarking, costing.

Engineering – design, advice, meat plants, markets, by-products, waste disposal.

Marketing – analysis, product development.

Supply Chain – control, development.

Project Management – total or part supervision.

Project Funding – UK / EU funding.

Meat Control and Inspection

In Rome in the year 388 two inspectors controlled the meat market, public shops, and the cooking of meat.

As late as 1898 the Police acted as Meat Inspectors in Glasgow.

from The Retail Meat Trade - 1928

Meat Control and Inspection

The meat statute of Stettin in 1312 prescribed that the tails were to be left on carcasses so as to detect cow meat from steer meat and goat meat from mutton.

from The Retail Meat Trade - 1928

EU Regulation H123

In July 2000 the European Commission published measures to update and consolidate 18 existing hygiene directives to introduce consistency and clarity throughout the food production chain

EU Regulation H123

Primary producers must follow “good practice” and manage their operations as set out in Annex 1 of H1 - Regulation 852/2004

Primary producers will not be required to apply HACCP.

EU Regulation H123

Directive 2004/41/EC

Repealed and amended existing
Directives concerning food hygiene
and health conditions for the
production and placing on the market
of certain products of animal origin
(for example EU 64/433)

EU Regulation – H1

H1 – 852/2004

contains general rules for food
business operators (FBO's) on the
hygienic production of all foodstuffs

EU Regulation – H2

H2 – 853/2004

contains specific rules for FBO's on the
hygiene production of food from
products of animal origin

EU Regulation – H3

H3 – 854/2004

specific rules for the organisation of official controls on products of animal origin intended for human consumption

EU Regulation – H123

Enforceable from
1st January 2006

Some short term derogations were
available in new member states

EU Regulation – H123

Risk based and flexible approach

Based on Hazard Analysis Critical Control Point (HACCP) principles

EU Regulation – H123

All existing licenced plants had to apply
for a new licence

High throughput Catering and Butchers
plant had to apply for a licence.

853/2004 – H2

Chapter 1 General Provisions, Article 1
Scope, para 5 (a) states:

Unless expressly indicated to the contrary,
this Regulation shall not apply to retail.

853/2004 – H2

Chapter 1 General Provisions, Article 1
Scope, para 5 (b) states:

However, this Regulation shall apply to retail when operations are carried out with a view to the supply of food of animal origin to another establishment, unless:

853/2004 – H2

Chapter 1 General Provisions, Article 1
Scope, para 5 (b) (ii) states:

the supply of food of animal origin from the retail establishment is to other retail establishments only and, in accordance with national law, is a marginal, localised and restricted activity.

853/2004 – H2

What does “marginal, localised and restricted activity” mean?

Each member state had to determine its own interpretation.

853/2004 – H2

In the UK the enabling document for 853/2004 is Statutory Instrument 2006 No.14

This document does not mention “marginal, localised and restricted activity” so we have to turn to the Meat Industry Guide published by the FSA

853/2004 – H2

‘Marginal’: supply of food of animal origin:

*(i) up to a quarter of the business in terms of food; **or***

(ii) in relation to: fresh or processed meat, (but not wild game meat) up to 2 tonnes a week, subject to the establishment having a genuine retail outlet supplying the final consumer with part of its production of meat; (can include mail order & internet sales)

853/2004 – H2

***‘Localised’:** supply of food of animal origin within the supplying establishment’s own county plus the greater of either the neighbouring county or counties or 50 km/30 miles from the boundary of the supplying establishment’s county;*

853/2004 – H2

‘Restricted’: supply of food of animal origin is limited to certain types of products or establishments. In the meat sector, the restrictions are in relation to the amounts of meat supplied and the requirement for a ‘genuine’ retail outlet (see ‘marginal’ above).

Wholesale Butchers

‘A butcher supplying retailers (e.g. butchers shops, restaurants, pubs) as well as final consumers from his own premises, may be exempt from approval as a cutting plant if the wholesale element of the business is ‘marginal, localised and restricted’ exemption.

Example 1 - Caterers

A butcher cutting 12 tonnes a week, supplying 3 tonnes to caterers and 9 tonnes to the final consumer, would be exempt from approval because the 3 tonnes does not exceed a quarter of his production.

Example 2 - Caterers

A butcher cutting 3 tonnes a week, of which 2 tonnes goes to caterers, would be exempt because, although it is 70% of his production, it doesn't exceed 2 tonnes.

Example 3 - Farmers Markets

The 'marginal, localised and restricted' exemption allows a butcher to cut meat on a farmer's behalf and return it to the farmer for onward sale, provided this is a marginal part of that butcher's business and the farmer being supplied is local.

Who would be a Butcher ?

Punishment for offences was in ancient times very drastic: e.g. the regulation of the kingdom of Naples and Sicily provided that butchers must not slaughter boars or sows as pork or deal with animals which died a natural death.

from The Retail Meat Trade - 1928

Who would be a Butcher ?

First offence was a fine of a lire of gold or corporal punishment: second offence was cutting off a hand; third offence hanging.

from The Retail Meat Trade - 1928

Plant Design

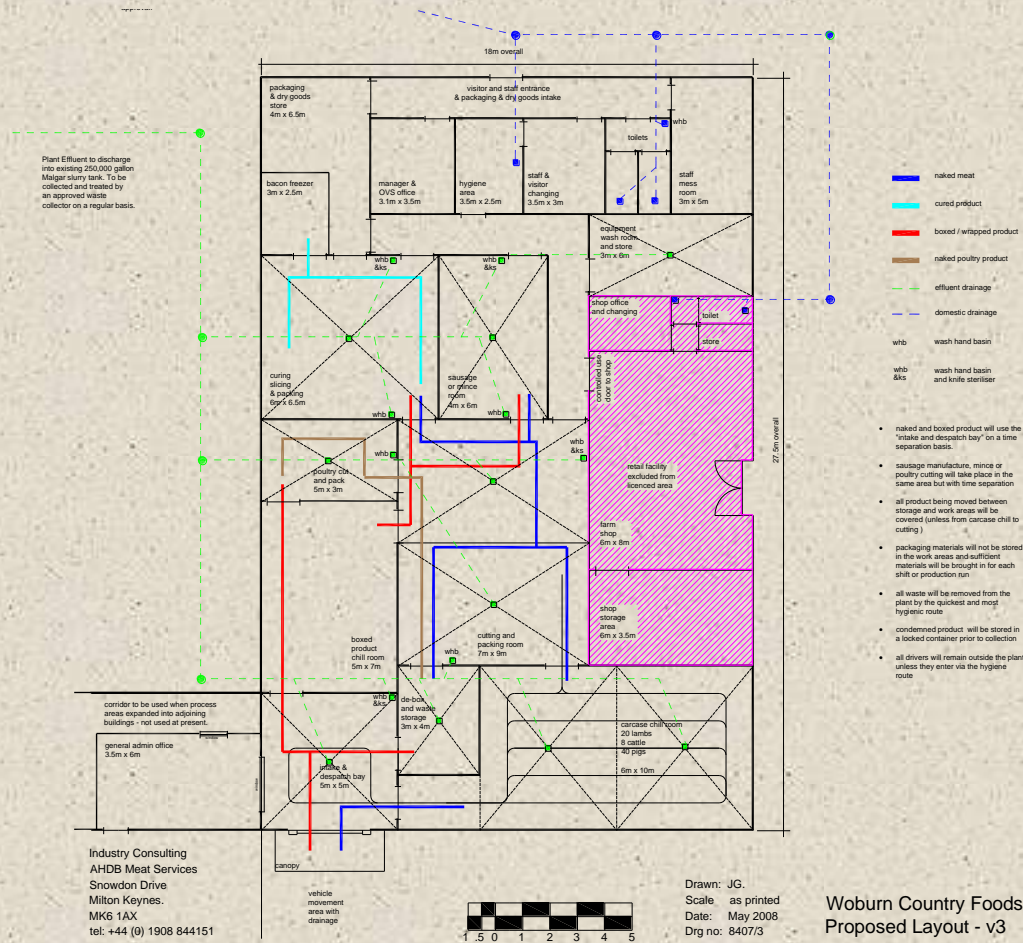
853/2004 is intentionally non specific detailing the “end result” but not how it should be achieved. It is for the FBO to demonstrate that his premises and operating procedures meet the requirements of the legislation.

Design Manuals

FSA funded MLC SL to update the
Slaughterhouse Design Manual
to help the FBO interpret
the legislation.

We took the opportunity to write
Cutting Plant Design Manual
and the
Processing Plant Manual

Farm Shop and Cutting



Kerb Layout

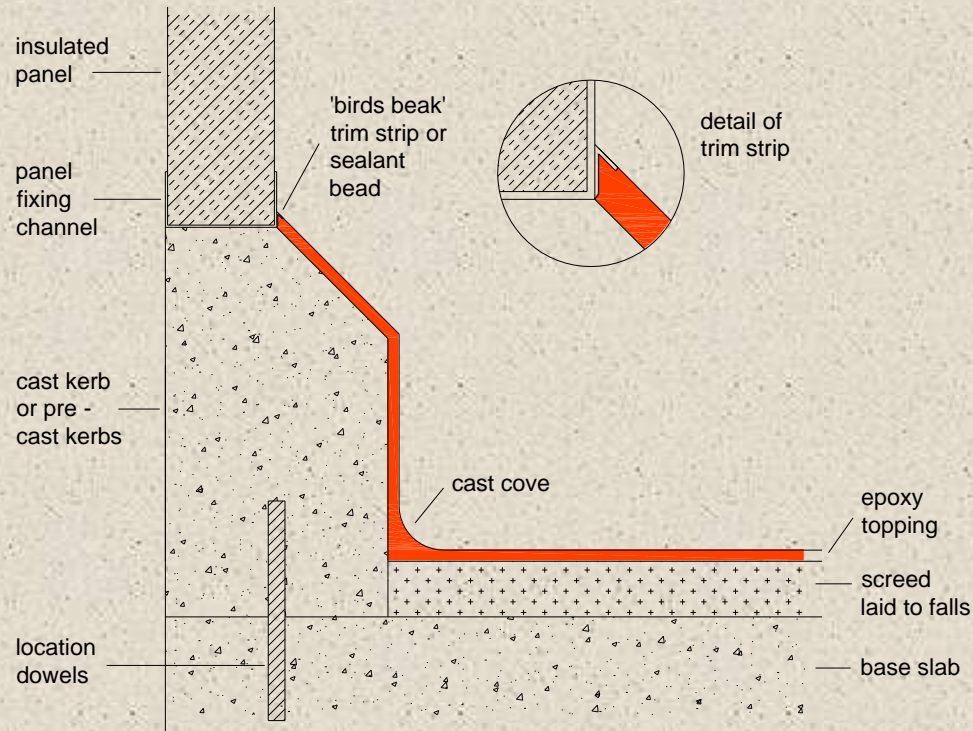


Figure 4 TYPICAL KERB ARRANGEMENT

Loading Bay

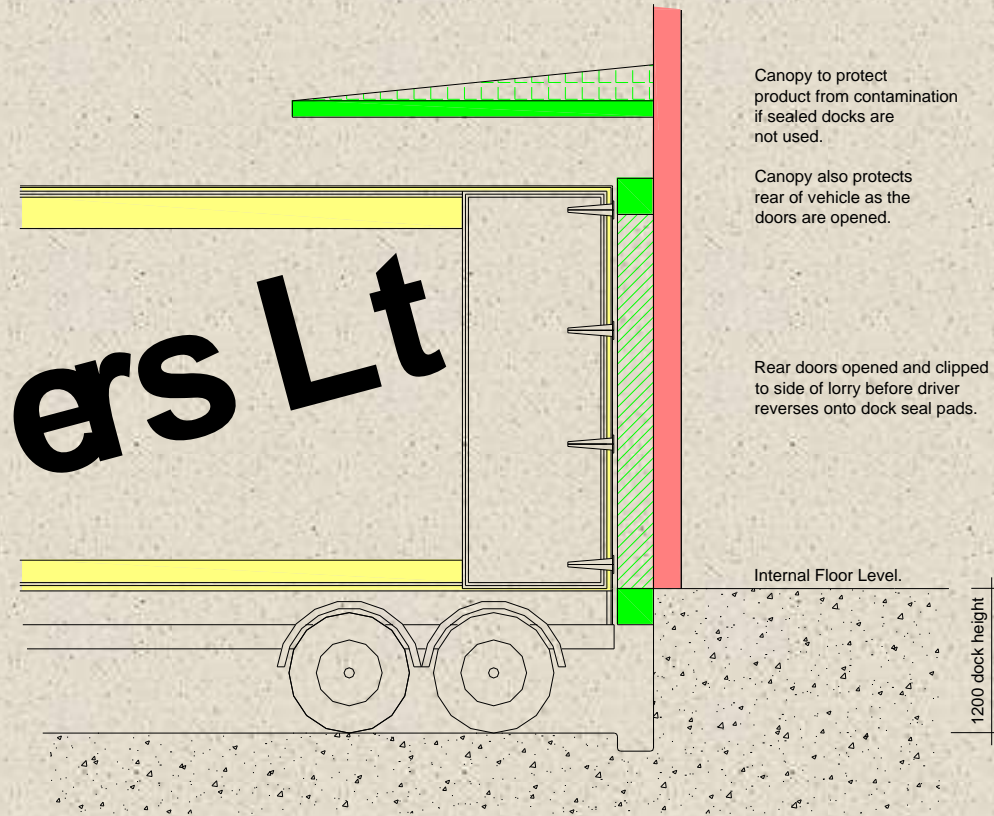
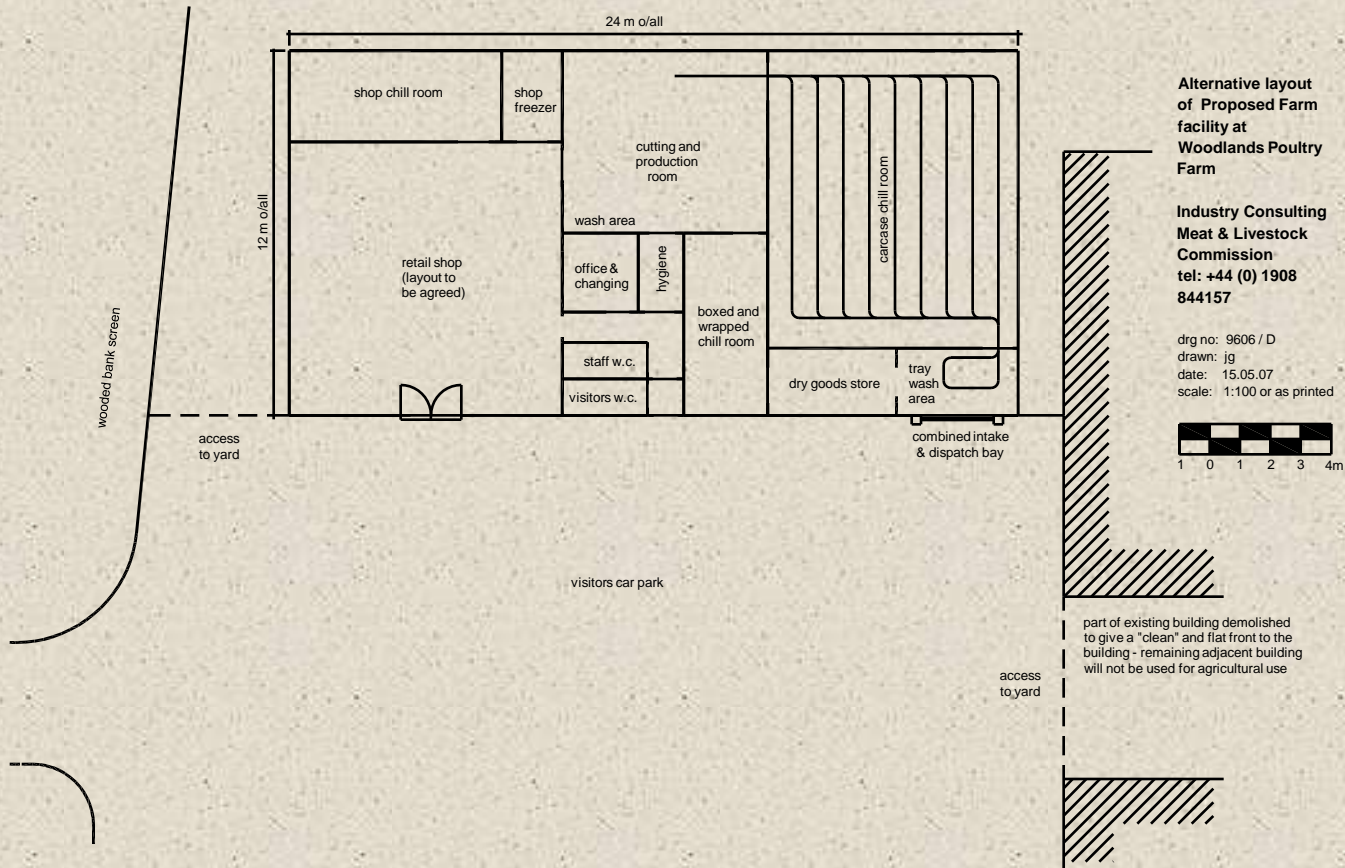
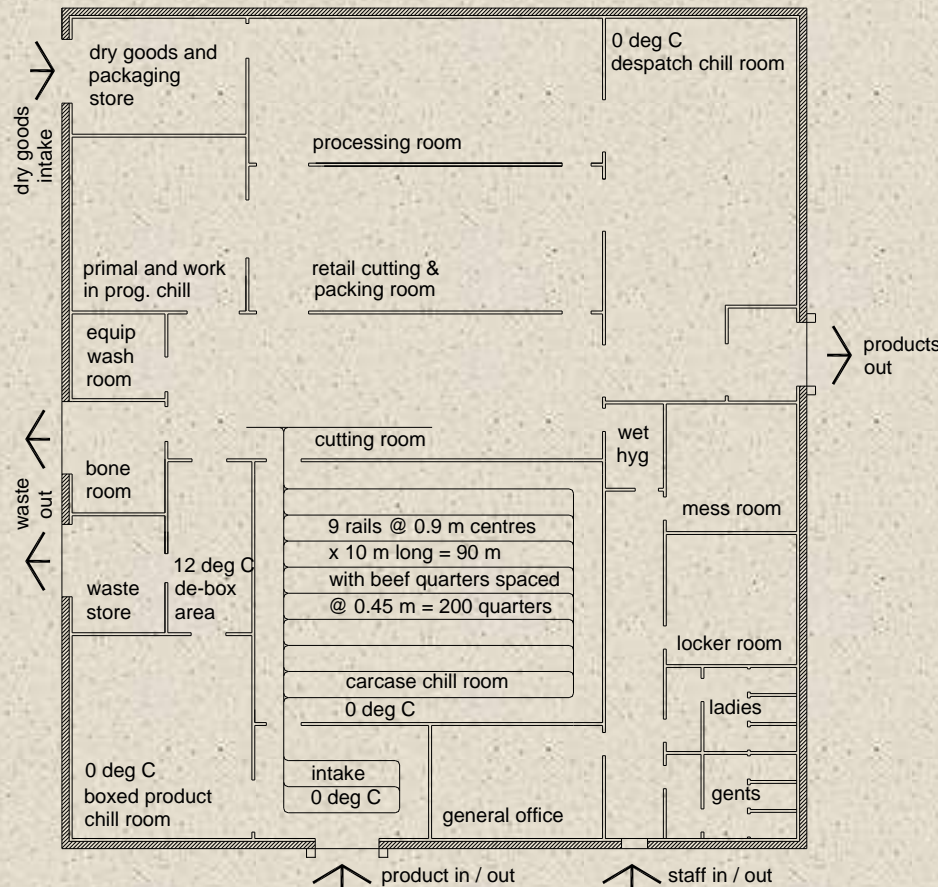


Figure 2 SECTION THROUGH DISPATCH BAY

Farm Shop and Cutting



Cutting Plant Layout



notes

steel framed and profile sheet clad building with insulated panel walls located on concrete kerbs

all production floors laid to falls and drained

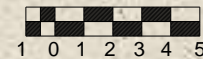
overall internal dimensions 25m x 28.3m

Alternative Cutting and Packing Plant Layout for XXXXXX Ltd

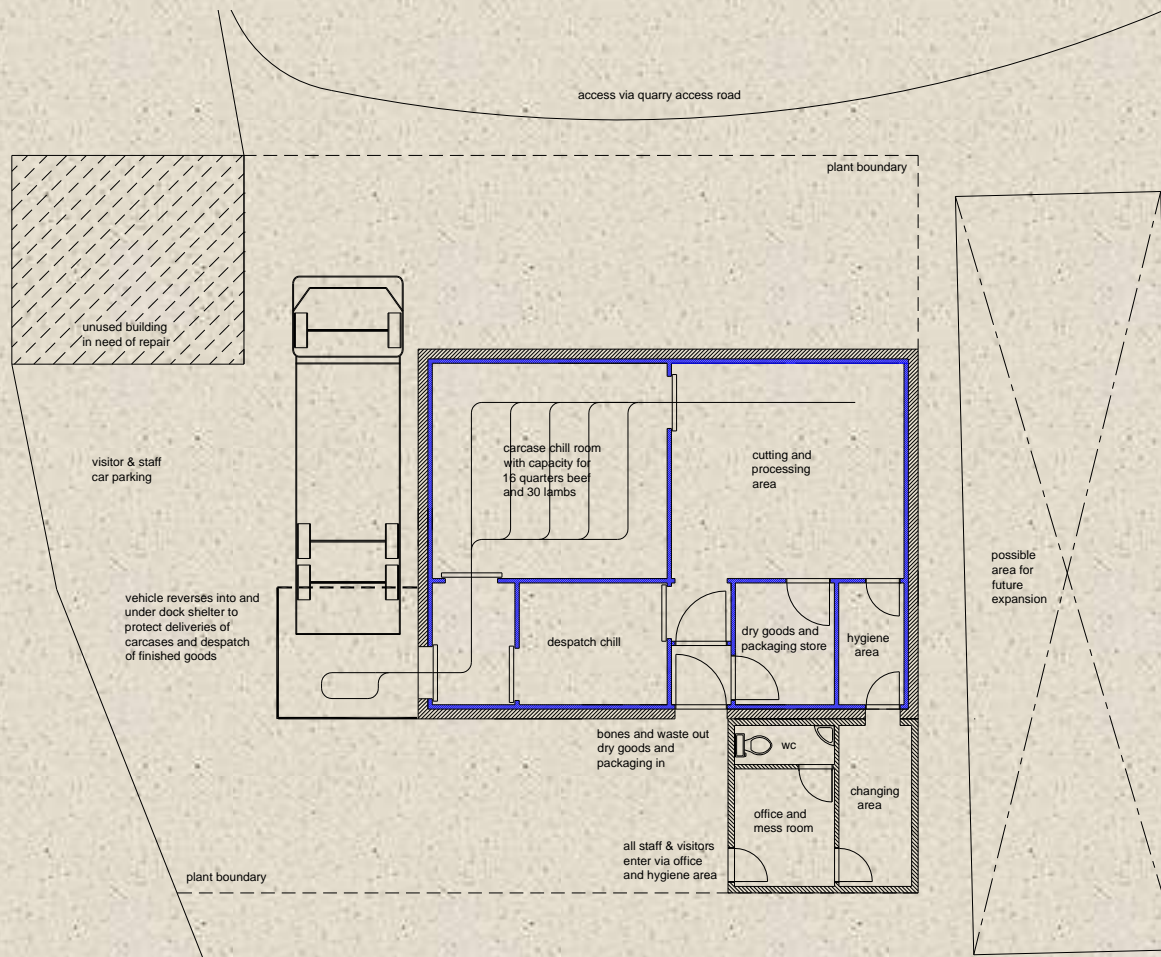
FOR DISCUSSION PURPOSES ONLY

Industry Consulting Meat and Livestock Commission tel: 01908 844157

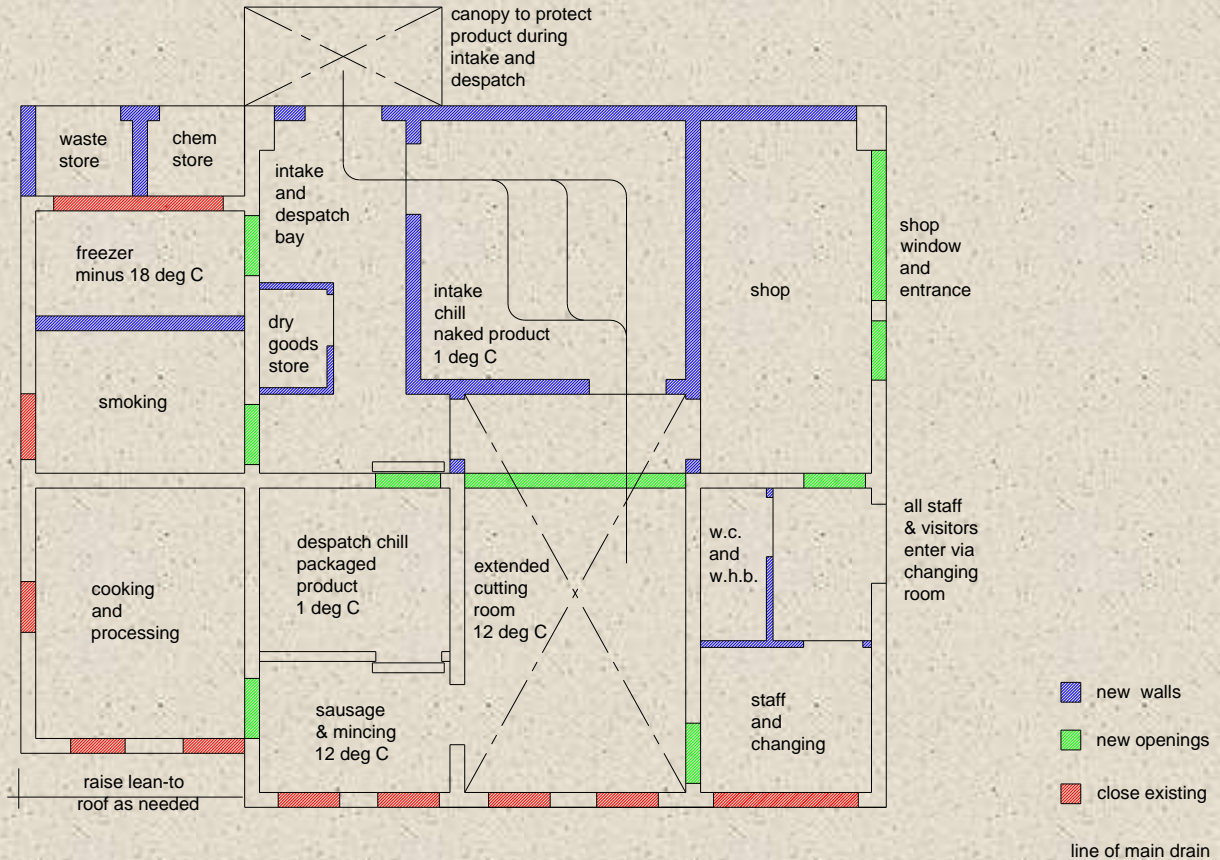
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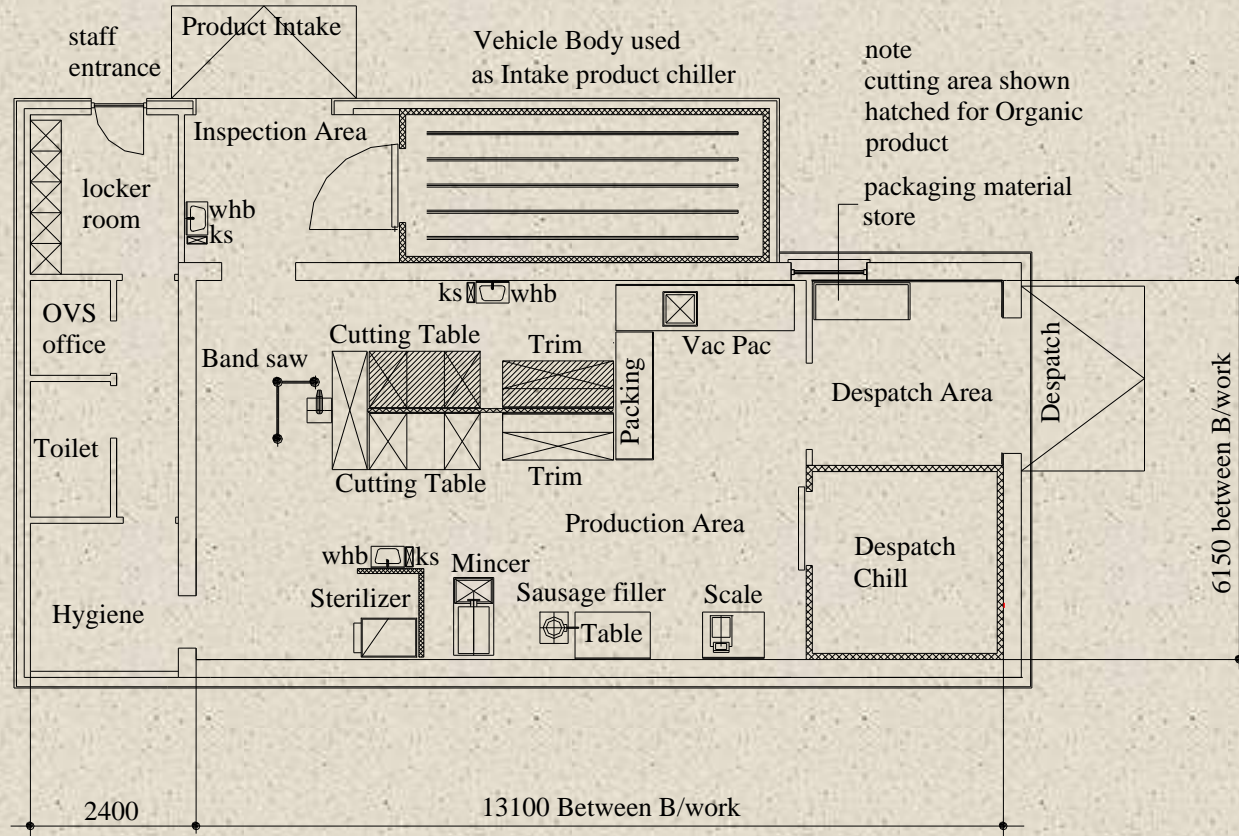
Converted Garage



Converted Barn



What not to do....



Proposed Equipment Layout Plan

By-products

The FBO must to ensure that all animal product waste arising from the shop or cutting plant is disposed of in accordance with the Animal By-Products Order.

Many new FBO's are not expecting the high collection costs and try to find alternative, illegal, disposal routes.

Early uses for waste

Soap making is documented on clay tablets in ancient Babylon from approximately 2800 BC.

Roman legend tells of burnt animal sacrifices made on Mount Sapo and the resulting mixture of animal fats and ash making its way down to the banks of the Tiber River where it was found to aid the removal of dirt from laundry.

Medicinal

In ancient Egypt fats were perfumed and moulded into cones to be placed on ladies heads to melt into their hair during the evening.

A treatment for greying hair was the blood of a black cow boiled in oil.

Plagues

After the decline of the Roman Empire poor hygiene contributed to the plagues of the Middle Ages and soap makers guilds began to appear. In 1622 King James granted a monopoly to an English soap maker

Tallow

An ordinance in London in the reign of Edward III (1327 – 1377) prohibited the “sale of suet, tallow or lard by butchers or their wives for the purpose of being taken beyond the sea”.

A later statute of the 15th century forbade the export of tallow from the city for fear of causing a rise in the price of candles.