

Meat Plant Approvals

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FOOD
STANDARDS
AGENCY

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Today I am going to talk about....

- Meat plant approvals background.
- The plants exempt of approval under Reg. 853/2004
- What the law says and how it is interpreted
- The exemption flow chart for catering butchers
- Useful definitions
- Examples and exercises



Background

- Catering butchers require approval as a cutting plant and for any other processing of food of animal origin carried out under regulation 853/2004.
- Approval of these premises are carried out by FSA in 2 stages:
 1. CMI carried out appraisal visit, advising on improvements necessary to comply with the legal requirements and offered coaching session in GHP. These visits started in summer 2008
 2. Approval assessment visit carried out by the VMHA. Still visiting now.
- Catering butchers are under LA official control until FSA grants conditional/full approval



Establishments exempted to be approved under Reg.853/2004

- Catering butchers and retail butchers supplying food of animal origin to the catering trade and/or other retailers require approval by the FSA under Reg. 853/2004
- The exemption is for retail establishments that supply food of animal origin to the final consumer, or supply to other establishments (including caterers) on a “**marginal, localised and restricted**” basis. (Article 1.5 of Reg. 853/2004)
- Catering butchers supplying retailers (restaurants, hotels, pubs etc) as well as the 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”



Interpretation

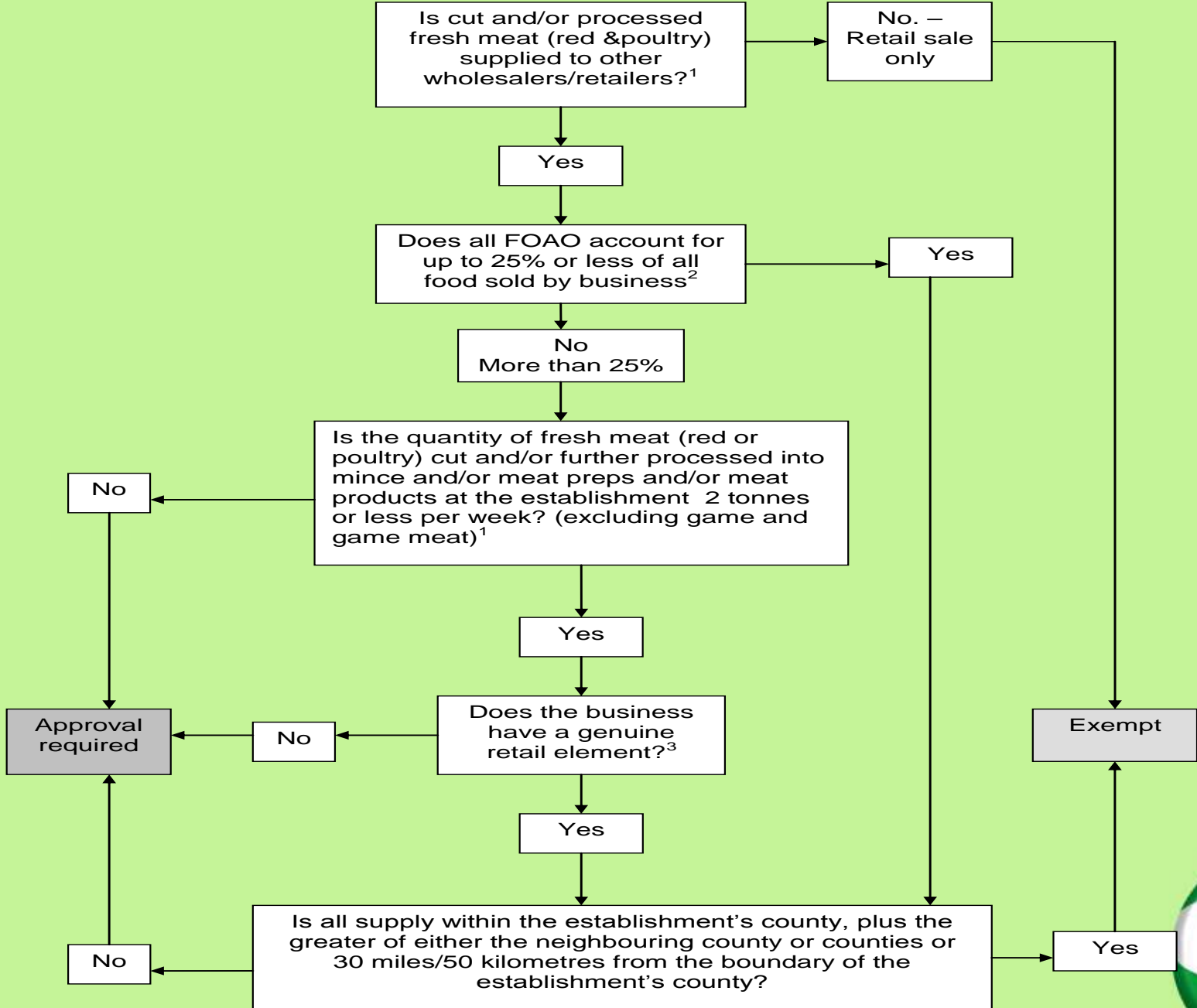
- Marginal

1. Up to a quarter of all the food supplied by the business OR
2. Up to 2 tonnes of meat/ week (fresh or processed). Subject to establishment having a genuine retail element to its operation.

- Localised

1. this should be interpreted as supply within the supplying establishment's own County plus the greater of either the neighbouring County or Counties or 30 miles/50 kilometres from the boundary of the supplying establishment's County.





Footnotes

1. Don't include meat, meat preparations or meat products that are bought in and not cut or processed on site.
2. The amount of meat supplied to other establishments should be measured against the entire business in terms of food, whether retail **or** wholesale including food of any type, e.g. drink, biscuits etc. If this does not exceed a quarter of the food business, the establishment is exempt from approval. Where there is supply of meat only, up to 25% of the meat may be wholesaled.

Note also that in this part of the exemption the requirement for a retail element is not essential, therefore cash & carries are exempt if they fulfil the 25% criteria despite being completely wholesale

3. Accept even a small amount of retail providing it is genuine and not merely an attempt to gain exemption



Definitions

- “Retail”: The handling and/or processing of food and its storage at the point of sale or delivery to the final consumer eg: restaurants, shops, supermarket, wholesale outlets
- “Final consumer”: ultimate consumer of the foodstuff who will not use the food as part of food business operation or activity
- “Wholesale”: Foodstuffs sold to other Food Business Operator (FBO)
- “FBO”: natural or legal person with a food business for ensuring that requirements of food law are met within the food business under their control
- “Food Business”: any undertaking, carrying out any of the activities related to any stage of production, processing and distribution of food



Example 1

- The combined weekly meat intake (red/white) is approximately 4 tonnes and it is mostly cut and sold in the butcher shop. Some poultry carcasses and offal are not cut
- Customers are 100% retail with no wholesale element. The meat is directly sold over the counter of the shop to the customers which are 95% African and West Indies community and 5% Indian, Pakistani, Bengali community.
- Approval needed? **No. All retail**



Exercise 1

- The combined weekly meat intake (red and white meat) intended to cut/process is less than 2000 kg. This was proved checking the records from April 2009
- Wholesale customers are 2 hotels, 3 restaurants, 1 hospital, 6 care homes, 2 pubs and 40 schools.
- Retail customers are families whom this firm deliver directly to their homes (a list was provided). The FBO also explained that the retail business will increase.
- The wholesale element is around 90% of the business whilst the retail element is around 10%
- Establishment in Wembley. All the customers (retail and wholesale) are in London. The furthest away is located in Wimbledon.
- Approval required?



Answer

- No. Less than 2 tonnes with retail element



Exercise 2

- Meat intake (red/white), meat cutting and mincing altogether is 1.5 tonnes/ week
- Customers: 5 restaurants and 2 take away shops only.
- The plant is in Southall and the costumers too.
- Approval required?



Answer

- Yes. No retail element



Exercise 3

- Catering butcher in Camden.
- Weekly meat cutting (red/white) is 12 tonnes.
- They supply 3 tonnes to caterers and 9 tonnes to the final consumer
- Is approval required or can it be exempt?



Answer

- **Exempt (3 tonnes does not exceed 25% of his production)**



Exercise 4

- A butcher in Brent Cross is cutting 2.75 tonnes of meat/week and mince 0.25 tonnes/week
- 2 tonnes goes to restaurants and hotels within the M25.
- 1 tonne goes to the final consumer
- Exempt or approval?



Answer

- **Exempt, although it is 70% of the production, it does not exceed 2 tonnes.**



Exercise 5

- Establishment in London cutting 1 tonne of poultry meat and 0.25 tonne of mince meat every week
- Customer: 4 large hotels in London
- Also it supplies every week 2 tonnes of fish (cutting in the premises), 1 tonne of dairy products (slicing of cheese), 0.5 tonne of bakery products, 1 tonne of vegetables and 1.5 tonnes of drinks.
- Exempt or need to approve:



Answer

- **Approval needed (meat, fish and dairy are more than 25% of the business, <2 tonnes but no retail).**



Exempted plants

- Exempted by Cmi
- Exempted by VMHA
- Communicated to the Local Authority
- Review of approved/ exempted catering butchers.
- Exempted plant remain under Local Authority supervision and enforcement.





Thank You

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