

CA18105



RIBMINS

Farm case 5

Preparation of animals for slaughter: clean animal policies
in Europe (farm-to-slaughter stage)

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Farm case 5

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What do you mean by “clean” animals?

Codex Alimentarius and EU regulation state that animals for slaughter must be clean

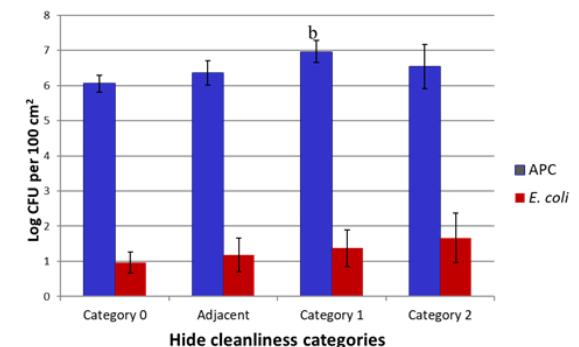
- Minimal of visible dirt (faecal) on hide/fleece/skin/feathers
- Provision of animals for slaughter in a condition that minimizes cross-contamination during dehiding eg. minimal gross contamination
- Dependent on the species eg. cattle vs poultry vs pig
 - Policies frequently focus on cattle and sheep which are easier to evaluate
 - Cattle/sheep higher impact on food safety vs pig/poultry where scald tank followed singeing and/or washing
- Dry contamination presenting fewer hazards than wet contamination
- Specific applications:
 - Norway: Less than 20% area of thighs/midline with visible dirt
 - Belgium: Anything below green line

- **What can the farmers do to keep their animals clean in different production systems?**
- **Suggest the actions that you think have the best effect on cleanliness during rearing and before slaughter.**

- Adequate bedding, provide clean and big enough sleeping boxes (lying area) for all cattle
- Space between animals
- Protection against adverse weather conditions during farm and transport.
- Clip the sites where the knife cuts through first when dehiding
- Management for fecal removal (washing with drying time/brushing) before sending to slaughter
- Poultry/pigs: withdrawal time important-too long increasing potentially shedding

• What can the abattoirs do to secure meat safety when receiving dirty animals?

- Ensure dirty animals are not slaughtered until further actions taken eg.
 - Animal is retained in lairage on clean bedding to clean/dry possibly overnight (no more than 48 hours)
 - Clipping to remove contaminated areas of wool/hair. Particular attention is paid to the areas where the first incision is made through the skin inc. ventral neck, sternum, *linea alba* and hocks
 - Provide separate pens in lairage for dirty animals
- Filter meat from dirty animals to be used as processed products rather than raw
- Slaughter at the end of the day
- Reduce the line speed to ensure more frequent washing / cleaning of knives.
- If no further actions animal is killed in the lairage and carcass disposed. ABP disposal category dependent on species and material contained
- **Using microbiological statuses of the carcasses as an indication of the management of animals**





Describe the system for clean animals in your country

Belgium

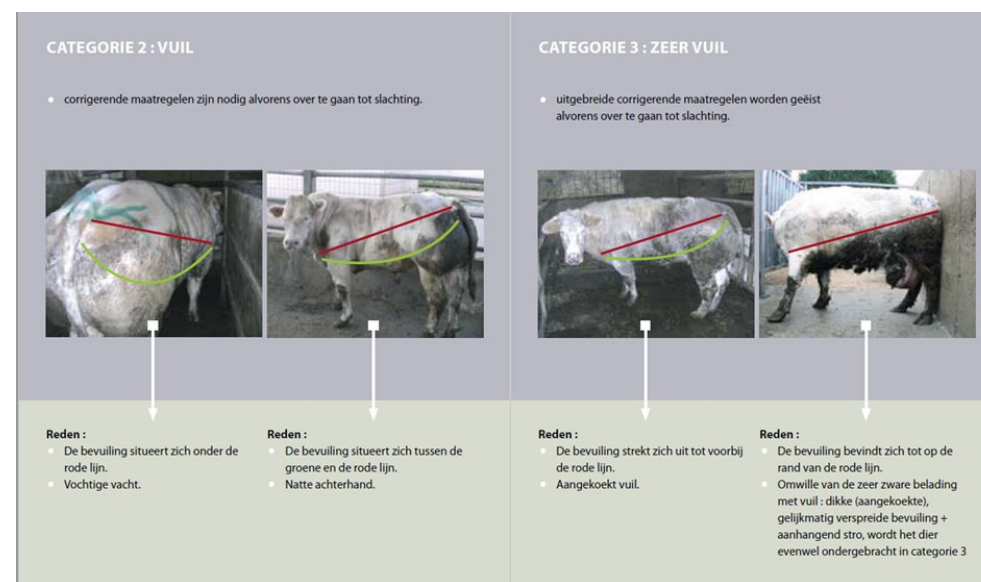
- **Belgium defined evaluation criteria for cleanliness of animals:**
 - **when animals are excessively dirty, they should be rejected for slaughter (see below screenshot from FAVV/AFSCA documents).**

Three categories:

- 1. Clean or just a little dirty
- 2. Dirty
- 3. Very dirty

Three aspects of the coat are assessed:

- 1. the location of the contamination
- 2. the degree of soiling
- 3. the moisture level of the coat/skin



Location of the coat dirt (side)

Belgium (continuation)

- **Back view. The condition of the hindquarters is of great importance**

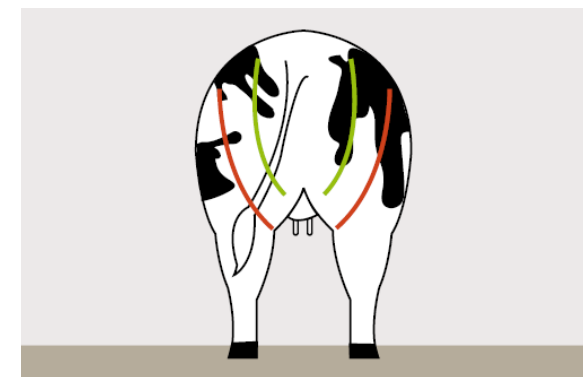
- The contamination is situated within the green zone: category 1
- The contamination is situated within the red zone: category 2
- The contamination is located outside the red zone: category 3

The degree of soiling. The following must be taken into account:

- the thickness of the soiling: thin versus thick layer (caked slices)
- the spread of the pollution: diffuse versus continuous pollution
- the presence or absence of adhering straw/dirt.

The moisture level of the coat/skin. The presence of the following are aggravating factors:

- a wet or damp coat/skin and/or
- widely spread fresh (weak) manure



Location of dirt
in Hindquarters

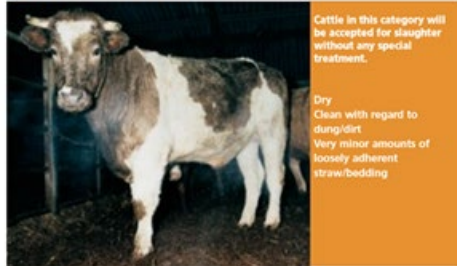
- Animals are classified into three categories based on their purity:
 - Grade 1: clean or little dirty
 - Grade 2: dirty
 - Grade 3: very dirty
- Grade 1 animal, can be slaughtered normally using normal methods.
- Grade 2 animal is dirty when it has dirt in the area up to the stomach or ribs, or the animal has several smaller dirty areas. Hygienic slaughter of an animal requires additional measures from the slaughterhouse to avoid contamination of the meat.
- Grade 3 animal is very dirty. The area of dirt extends to the abdomen or ribs and the animal has manure armor over a large area or several small areas. Category 3 animals must not be admitted to the slaughterhouse. Class 3 animals rejected at ante-mortem inspection.
- Hygiene and food safety can be ensured, for example, by slaughtering dirty animals at a slow line speed as the last of the day, skinning dirty animals starting and directing the carcasses and organs of the animals to the heat treatment.

Germany

- implemented in national law (since 2019) but only minor description how to check
 - 2 categories (clean; not clean) for pigs, cattle/sheep, poultry by checking the body surface
 - description for cattle:
 - clean if hide of checked animals is dry & no or only little contamination
 - some pieces of straw or bedding material is on legs and belly is ok
 - no animal show extensive and coherent contamination (stuck, dry or wet) on the thorax, near the linea alba, on the flanks, front and hind legs and neck and in the anal area
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- Questions arising:
 - How many animals have to be checked?
 - What is little contamination?
 - Problems: no actions or penalties provided

- FBO responsible as part of SOP & FSA (food standards agency) audits
- FBO frequently use MHS guidelines ("old" FSA when OV was responsible for monitoring cleanliness)
- High variability in abattoir handling eg. some charge the farmers for clipping whilst are not as pro-active has resolving the matter

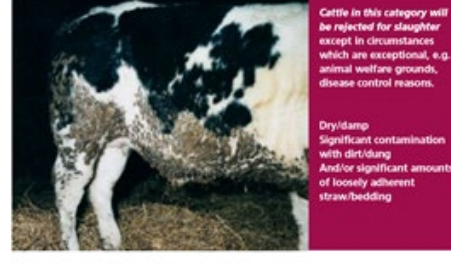
Category 1 – Clean and dry



Category 2 - Slightly dirty



Category 3 - Dirty



Category 4 - Very dirty



Category 5 - Filthy and wet

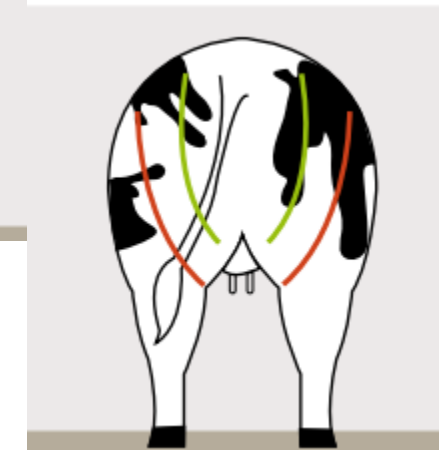
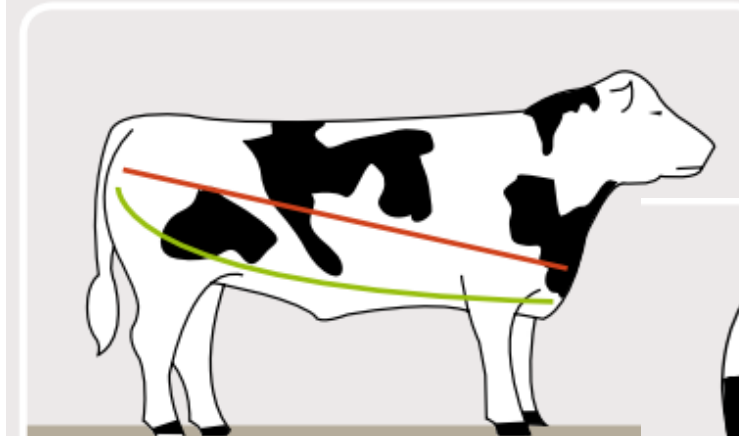


- Vademecum/guideline for farmers
 - Photo examples
 - Preventive actions
- Abattoir
 - Accept animals for transportation
 - Assess clipping, washing
 - Carcasses: no washing, only knife trimming
- Three categories
 - 1: clean and dry -> ready for slaughter
 - 2: dirty -> measures before slaughter
 - 3: very dirty -> important steps needed before slaughter
 - reduced speed, corrective actions, slaughter at the end of the day, extra costs

La localisation de la souillure

Vue latérale

La souillure ne dépasse pas la ligne verte: catégorie 1.
La souillure ne dépasse pas la ligne rouge: catégorie 2.
La souillure dépasse la ligne rouge: catégorie 3.



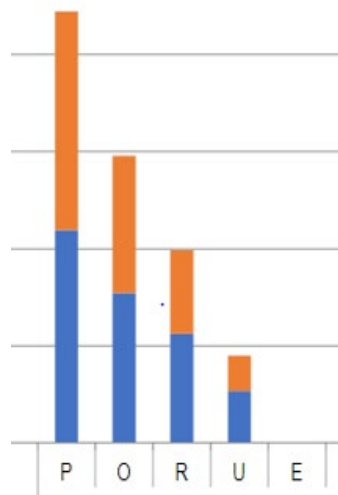
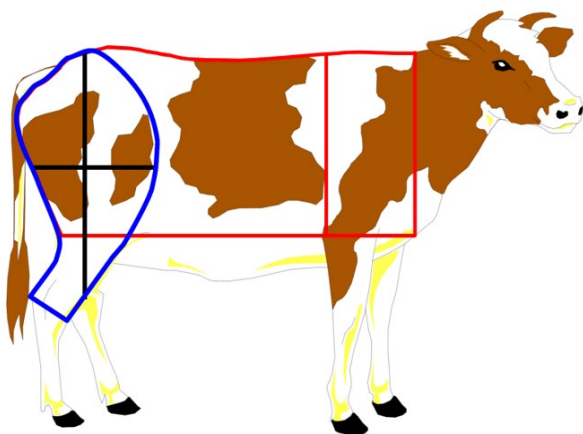
Norway

Categorisation of hide cleanliness

Economical penalty for the farmer for category 2 (20-50% area) and 3 (>50%).

Tag on carcass derived from dirty animals

- using longer time for slaughtering hygienically
- **heat treatment of the meat**
- consultancy for farmers



Category 0 category 1 category 2
(up to 20% or 20-50% or >50% contamination in the midline or thighs)

- **Discuss differences and similarities between countries in workshop.**

Picture based (subjective) vs percentage (objective) vs legislative requirement but no clear guideline

Amount of dirt vs location (does it focus on the midline where first incision is done?)

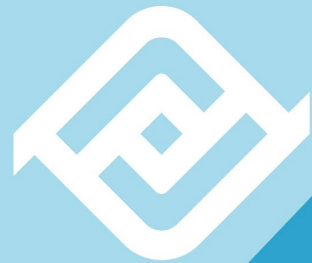
Space for improvement

- Detailed guidelines
- Several options in terms of management of product
- Extend to other species eg. pig/poultry



How about your country?

Thank you for the attention.
Please join us at



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