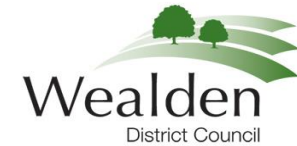


Food Safety Procedures for Home Based Meat Sales

(not including processed meat products such as sausages/burgers etc.)

Name of Business:

Address:



This checklist system is your way of complying with the legal requirement to have written food safety procedures. You will need to amend it so it fully reflects how you run your business. Tick all the statements that apply to you and delete/cross out those that don't. Write down any extra information you feel is appropriate. (Please don't send the original of this document back to us. Keep it for your own use.)

Rearing of Animals	Please tick	Additional information
We rear our animals on our own land. A Vet is called if we believe an animal is ill. We keep records of any medicines given to the animals. Animals are withdrawn from slaughter while veterinary medicine residues are in their bodies If we are unsure about the length of the withdrawal period we consult a Vet/Suitably Qualified Person.		
Slaughter of animals		
Animals are transported to a registered slaughterhouse for slaughter. Animals are slaughtered on farm in a hygienic way by a qualified slaughterman. The Welfare at Slaughter and Killing Regulations are adhered to at all times. The remains of the carcass and the skin are disposed of as category 3 waste animal by-products.		
Butchery/Handling of Carcasses/Cuts of Meat		
The meat from our animals is butchered, wrapped/packaged/dated on our behalf by the slaughterhouse, OR The carcasses of our animals are transported hygienically and under temperature control to (add name of business) for butchering, packaging and labelling (<i>delete as appropriate</i>) by them; We take delivery of unwrapped meats and package/label the meats ourselves.		
Transport prior to sale		
The meat is delivered to us in temperature controlled vehicle – frozen/refrigerated. The meat is collected by us in temperature controlled vehicle. The meat is collected by us using insulated containers/ice packs		

<p>The temperature of meat is maintained during delivery. The travel time is very short (less than 30 mins) so temperature control is not an issue. Our own delivery vans and equipment are cleaned prior to use.</p>		
<p>Receipt of the wrapped product</p>		
<p>We check the wrapped product for any sign of damage to the wrapping. We check the meat appears to be in good visual condition. We check the date coding is correct.</p>		
<p>Storage</p>		
<p>The wrapped meat is refrigerated. The wrapped meat is frozen. We check the temperature of the fridges and freezers We write the date of freezing and best before date on the label. We check the dates on the meats and use any that have a short life left ourselves. If there is a problem with the refrigerator/freezer we transfer the meat to another refrigerator/freezer and call an engineer/buy a new unit.</p>		
<p>Handling of unwrapped product.</p>		
<p>Meat is prepared immediately on delivery Unwrapped meat is stored in fridge prior to wrapping/labelling. We always wash our hands thoroughly before handling meat. We always have a good supply of hot water, soap and clean towels for hand washing We wear clean overalls/aprons All packaging and labelling are kept in clean area free from contamination.</p>		
<p>Cleaning and Maintenance</p>		
<p>We make sure all preparation surfaces and equipment are in good repair, and are clean and disinfected before we use them. Cleaning equipment is stored away from preparation areas. We use 2 stage clean and disinfection using hot soapy water followed by antibacterial spray, wiped off with disposable paper towels. All re-usable cloths are washed on a hot washing cycle</p>		

Sale of the meat		
<p>We check the wrapping is still entire and the date coding has not been exceeded before we sell the meat.</p> <p>We tell the buyers to use the meat as soon as possible after defrosting it and ideally the same day.</p> <p>Deliveries of sales are done under suitable temperature control.</p> <p>Deliveries are made using insulated containers with ice packs.</p> <p>Delivery times are very short (less than 30 mins) so temperature control is not an issue.</p>		
Allergens		
<p>Detail of allergens within meat products sold are provided to the customer via verbal communication/electronic communication/website/labels applied to products.</p>		
Records		
<p>We record the checks of fridges and freezers in a diary.</p> <p>We record the checks of delivery vans in a diary.</p> <p>We keep a record of any problems that arise, e.g. with temperature control, in our diary, along with the remedial action we take.</p> <p>We keep records of which animals are sent to slaughter and the date of slaughter.</p> <p>We keep records of the sales that we make.</p> <p>We keep a record of the assessments made of the 14 allergens that are present in the products sold.</p>		

Signed

Date