



## Red Tractor Meat & Poultry Processing Scheme Consultation

### STANDARDS PROPOSALS FOR CONSULTATION

#### PORK QUALITY MODULE

Standard section	Standard proposal	New (N) or Revised (R)
Assured Pork	PQ.d – microbial specs <ul style="list-style-type: none"> <li>• Where microbiological results are above the upper action limit, there is evidence that these are subject to trend analysis and where ongoing issues are found, the root cause is investigated, and corrective action taken</li> </ul>	R
	PQ.m – checking of incoming product temperatures <ul style="list-style-type: none"> <li>• Chilled pork does not fall outside of the range of -2°C to+5°C and is brought into the preparation room progressively as needed.</li> </ul>	R
Assured Pork Sausages	PS.a.2 - Bacon raw material brought in from a different site must be sourced from a Red Tractor licensed supplier and be labelled as Red Tractor Assured	R
	Each batch of pork raw material must be labelled with required information <ul style="list-style-type: none"> <li>• As a minimum, labelled with:               <ul style="list-style-type: none"> <li>- Site identification code (health mark)</li> <li>- Product description</li> <li>- Weight</li> </ul> </li> </ul>	N



	<ul style="list-style-type: none"><li>- Traceability batch code</li><li>- Confirmation of Red Tractor Assured status (by use of the terminology RT/RTA/Red Tractor/RT Assured or Red Tractor Assured or by labelling with the Red Tractor logo)</li><li>- Country of birth, rearing and slaughter or statement of pigs' origin</li><li>- Date of freezing on all frozen raw material</li><li>- Process-by or 'best before' on frozen material or a use by date</li><li>- Kill date (where applicable)</li></ul>	
	<p>The temperature of frozen bacon raw material must not exceed -12°C at intake</p> <ul style="list-style-type: none"><li>• Applies unless bacon is received in a tempered form ready for slicing (typically -8°C)</li><li>• Bacon raw material is -18°C or less during transport</li></ul>	N