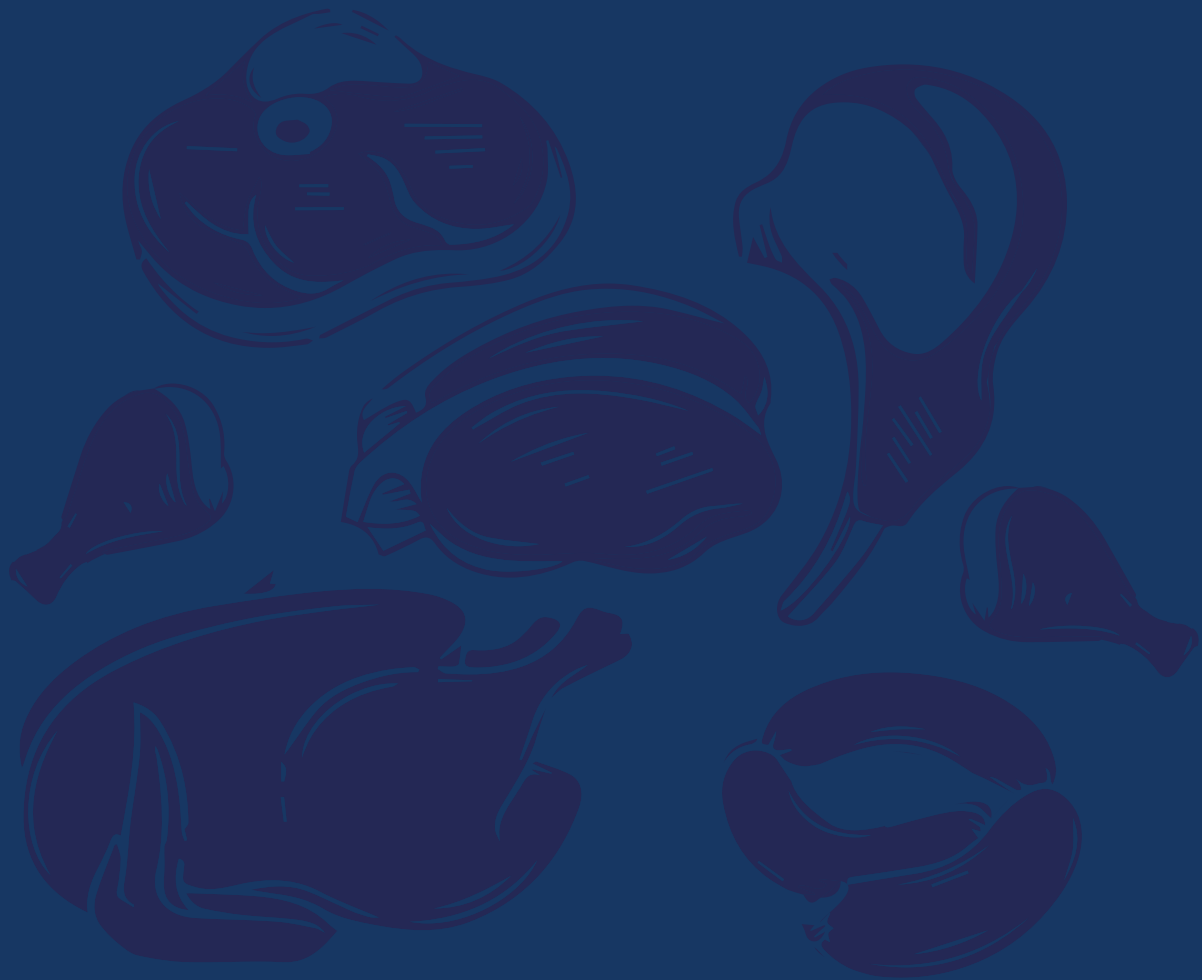




# MEAT & POULTRY PROCESSING SCHEME STANDARDS

APRIL 2023



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# MEAT & POULTRY PROCESSING SCHEME STANDARDS

**Thank you for being part of the Red Tractor Meat and Poultry Processing assurance scheme.**

Red Tractor is a world-leading whole food chain assurance scheme that underpins the high standards of British food and drink. These comprehensive standards underpin the industry's strength and credibility in food safety, animal welfare at time of slaughter and traceability.

The Red Tractor assurance journey begins on farms, and our Meat and Poultry Processing members have a vital role to play in building and maintaining the trust of the British public.

As the provider of the UK's largest and most comprehensive food standards scheme, Red Tractor is the lynch pin for the entire supply chain, balancing legislation and the competing demands of consumers, farmers, processors, and retailers.

These Standards have been written and revised by our expert technical working groups in consultation with customers, processors and leading industry experts all working to future-proof the industry. This is essential given the demand for food traceability, growing consumer awareness of animal welfare and to ensure food safety.

Please note that the standards must be read in conjunction with the **Member Rules** at the back of this manual, which all scheme members are bound by. For more information on the Red Tractor Assurance Scheme, visit: [redtractorassurance.org.uk](http://redtractorassurance.org.uk)

## SCOPE OF CERTIFICATION

Certification in this scheme is specific for:

- the business types listed in Table 1
- particular processes (e.g. slaughter, cutting)
- species (e.g. beef, sheep meat, pork, chicken, turkey, duck)
- assured products produced (e.g. carcasses/ whole birds, cuts, sausages).

N.B. Please see Appendix outlining the definition of Assured Livestock and Assured Meat Products.

**Table 1:**

Business type	Site activity
Abattoir	Factory that takes delivery of livestock which it slaughters and prepares/ splits into carcasses, sides, fores or quarters [beef, sheep meat and pork] only for onward sale
Abattoir & cutting plant	Factory that takes delivery of livestock, which it slaughters, then splits/ debones, cuts, packs & labels for sale to further processors, retailers and/ or food service
Cutting plant only	Factory that takes delivery of carcasses, primals and/ or cuts from suppliers which are then cut, packed & labelled for sale to further processors, retailers and/ or food service
Catering butcher	Factory that takes delivery of primals/ cuts to further prepare, cut and pack for sale to food service/ restaurant trade

Meat products requiring further processing (further than production of mince, burgers, sausages or marinated raw products) or cooking, including the production of bacon, gammon and ham are excluded from the scope of the Scheme.



# HOW TO USE THIS GUIDE

The Scheme is modular and, dependent on the sale of Red Tractor Assured claimed product and the Red Tractor licensing eligibility criteria, members can choose which modules they are audited against. The standards are organised in the following modules:

Module	Sectors covered
Food Safety	Beef, Lamb, Goat, Pork & Poultry
Traceability & Integrity	Beef, Lamb, Goat, Pork & Poultry
Animal Welfare	Beef, Lamb, Goat & Pork
Poultry Welfare	Poultry (Chicken, Turkey & Duck)
Pork Quality	Pork

The **AIM** of each standard or group of standards is clearly explained. All of the words against each standard including the column 'How you will be measured' form part of the standard.

Standard coding begins with a two letter prefix that identifies the section (e.g. AW for Animal Welfare).

Assessors will use this code to identify any non-conformances on the report at the end of the assessment.

**Look out for the guidance boxes throughout the standards – these offer useful tips to help meet the relevant standard.**

A number of standards are supported by Appendices at the back of this manual.

**Recommendation** this is not a standard and a non-conformance raised will not affect your certification. However, these are recommended actions to undertake to help demonstrate working to Red Tractor and industry core principles

**New** a completely new standard which the member must now adhere to, or a new Recommendation

**Revised** a standard that has changed and requires the member to take some different or additional action to before

**Upgraded** the standard has been upgraded from a Recommendation to a full standard

**Appendix** indicates that additional information is provided in the Appendices at the back of this manual and can also be found by visiting [redtractorassurance.org.uk](https://redtractorassurance.org.uk)

**R** this icon indicates that a **record** is required and suggests potential documentary evidence which could be used to show compliance

## WHERE TO FIND HELP



At the end of each section this icon indicates where you can get **additional information**, should you need it.

Visit our website: [redtractorassurance.org.uk](https://redtractorassurance.org.uk) for additional help.



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# HOW THE RED TRACTOR ASSURANCE SCHEME WORKS

Red Tractor is the body that sets the standards a member must conform to in order to be certified.

We licence independent contractors, known as certification bodies, to carry out assessments and certification. They manage membership and will be your day-to-day contact.

All our certification bodies work to the same standards and procedures, and all their assessors have relevant training and experience. You can choose any one and get the same service, just like getting an MOT for your vehicle.

**You must conform to the standards and the membership rules at all times to be a member.** It is important to keep up to date of any changes because both standards and membership rules may occasionally be amended. Please check [redtractorassurance.org.uk](http://redtractorassurance.org.uk) for updates to standards.

## HOW TO JOIN

To become Red Tractor Assured, first choose one of our licensed certification bodies. You can see the full list of our certification bodies and the standards they can certify on the back page of this booklet.

To join the scheme, contact any one of the certification bodies and they will send you an application pack. You can apply to join at any time throughout the year and your membership must be renewed annually.

Before applying, make sure you read the membership rules and the standards you

must conform to. These detail what you need to do and how you will be assessed.

**It is possible to change your certification body at any time and maintain your 'Red Tractor Assured' status, provided you have no outstanding non-conformances or obligations.**

Please pay particular attention to the limitation of liability provisions set out in Rules 74 – 76.



Remember to provide your certification body with your up-to-date contact details to make sure you receive the latest guidance and information to help your assurance certification.



# SIX STEPS TO RED TRACTOR ASSURANCE

## 1. APPLICATION

Send an application and fee to your chosen certification body detailing the relevant holding/ premises. Receipt will be acknowledged in 14 days and the assessment will be arranged.



## 2. INITIAL ASSESSMENT

The assessor will talk to you about your site and conduct a factory tour including the checking of paperwork. They will need to talk to your staff too about what they do. Any areas which do not meet the standards (which we refer to as “non-conformances”) will be highlighted to you throughout the assessment. They are not allowed to advise on, or suggest how you need to correct things. You will be left or sent a report which will contain details of any non-conformances, an indication of the evidence you will be expected to provide and the timescales for action.



## 3. NON-CONFORMANCES

You must supply your certification body with evidence that you have corrected everything as explained in the non-conformance report. In some cases, a revisit may be required, and this may incur a charge. Your application will lapse if you do not correct everything satisfactorily and in good time.



## 4. ISSUE CERTIFICATE OF CONFORMITY

Once satisfactory evidence has been provided, you will be entered as ‘Assured’ on the Scheme Member Checker database and you can then sell your product(s) which you have been certified for as ‘Assured’. You may receive an actual certificate in electronic format or printed, but the status on the Scheme Member Checker database is definitive.



## 5. RENEWAL

You will be invited to renew your membership annually, 12 months after the initial assessment and every 12 months thereafter. You will receive a renewal notice and a maximum of two reminder letters.



## 6. ROUTINE ASSESSMENTS AND SPOT CHECKS

An assessor will make routine visits (or carry out remote assessments) similar to your initial assessment to check you are continuing to conform to the standards at all times.

Normally one routine assessment will occur per membership (at any time during the year, at the certification body's discretion). The exception is for assured pork processors who will be subject to two assessments per membership with the second assessment focusing on traceability and pork quality and may be undertaken at short or no notice.

### SPOT CHECKS

You may also be subject to spot check visits which may be unannounced as set out in the Member Rules 39-42.

## NON-CONFORMANCE - WHAT HAPPENS NEXT?

Non-conformances can be graded as Critical, Major or Minor.

<b>Critical</b>	Where there is a critical risk to food safety, traceability or animal welfare, or failure to comply with relevant legislation
<b>Major</b>	Where there is substantial failure (little or no evidence) to comply with any clause of the Standard, or a situation is identified which would, on the basis of objective evidence, raise significant doubt as to the conformity of the product being supplied
<b>Minor</b>	Evidence that a clause has not been fully met, but on the basis of objective evidence, the conformity of the product is not in doubt

If you do not conform to any standards, you must provide evidence, normally within 28 days, that you have rectified them as outlined at steps 2 and 3 above.

A non-conformance graded as Critical will result in suspension until the plant has been re-audited and shown to comply. Excessive non-conformances against the standards may result in your certification being suspended until you have shown you have put things right.

### Suspension:

Your membership and certification can also be suspended if you have not put non-conformances right within the time stipulated. If you are a Red Tractor Licensee, your licence may also be suspended and in this case, you must not sell any meat as Red Tractor Assured whilst your certification and Red Tractor Licence is suspended. Suspension is only lifted once you

have proved that you have corrected the non-conformances. In some cases, a revisit may be required.

### Withdrawal:

If within 3 months of the suspension date you have not demonstrated that you have corrected the non-conformances, the certification body will withdraw certification and your membership will automatically be closed. You can only regain certification by following the procedure for a new applicant and if no other sanctions or non-conformances remain. In accordance with the membership rules, your right to sell products as Red Tractor Assured will cease immediately if your certification is withdrawn, your membership is revoked for any reason or if it expires and is not renewed within 1 month of expiry. This will also result in suspension or termination of your Red Tractor Licence.



# FOOD SAFETY MODULE

This module includes sections Food Safety Management (FS), Site (ST), Cooked Meats (CM), Third Party Storage (TP), Production & Process Controls (PC), Site Security & Food Defence (SF) and People (PL). It is applicable to the production of raw beef, lamb, pork and poultry products and to the cutting of cooked meats. It is not applicable to the production of cooked meats or to sites certified to the BRC Global Standard for Food Safety.

## Food Safety Management (FS)

STANDARDS	HOW YOU WILL BE MEASURED
<b>FOOD SAFETY POLICY AND GENERAL MANAGEMENT</b>	
<b>AIM: Clear, considered objectives and management structures that deliver the requirements of food safety and demonstrate senior management commitment and a positive food safety culture</b>	
<p><b>FS.1</b> A food safety policy is documented and implemented on site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.1.a</b> Policy outlining the site's objectives with regards to achieving and delivering standards of food safety and product authenticity conforming to the scheme standard and all relevant legislation</li> <li>■ <b>FS.1.b</b> Policy signed off by relevant senior management</li> <li>■ <b>FS.1.c</b> Objectives:                             <ul style="list-style-type: none"> <li>– include targets or clear measures of success</li> <li>– monitored and results reported to relevant senior management at least quarterly</li> </ul> </li> <li>■ <b>FS.1.d</b> Policy and objectives communicated to relevant persons e.g. through training, posters, work instructions, staff handbook</li> <li>■ <b>FS.1.e</b> The policy is reviewed at least annually (demonstrated with a signed and dated review) and kept up-to-date</li> </ul> <div style="text-align: right; padding-right: 10px;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">R</span>                      ■ Food Safety policy, objectives and results                 </div>
<p><b>FS.2</b> An individual must be appointed to hold overall accountability for and sufficient authority to make decisions to safeguard Food Safety for the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.2.a</b> A documented management structure identifies:                             <ul style="list-style-type: none"> <li>– the role</li> <li>– who deputises in the absence of the responsible person</li> </ul> </li> </ul> <div style="text-align: right; padding-right: 10px;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">R</span>                      ■ Organogram                 </div>
<p><b>FS.3</b> Reporting systems must be in place to ensure persons with roles of key accountability for Food Safety are kept informed of the site's compliance position</p>	<ul style="list-style-type: none"> <li>■ <b>FS.3.a</b> Persons with key accountability are provided with:                             <ul style="list-style-type: none"> <li>– management reports including information on the site's compliance position e.g. customer complaints, internal auditing results</li> </ul> </li> </ul>
<p><b>FS.4</b> A Food Safety Culture Plan is documented and implemented on site <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.4.a</b> Plan demonstrates that senior management are maintaining a positive and proactive food safety culture on site</li> <li>■ <b>FS.4.b</b> Plan details:                             <ul style="list-style-type: none"> <li>– activities for all areas of the site which impact on food safety including how they will be undertaken, measured and their duration</li> <li>– review of the effectiveness of completed activities</li> </ul> </li> </ul> <div style="text-align: right; padding-right: 10px;"> <span style="border: 1px solid black; border-radius: 50%; padding: 2px 5px; font-weight: bold;">R</span>                      ■ Food Safety Culture Plan                 </div>
<p><b>GUIDANCE</b> <i>Activities can include training and review, staff surveys, feedback tools and celebrating staff success</i></p>	



STANDARDS	HOW YOU WILL BE MEASURED	
<b>FS.5</b> A confidential service for reporting food safety, illegal practices and/ or product authenticity concerns must be made available and communicated to all staff <b>NEW</b>	<ul style="list-style-type: none"> <li>■ <b>FS.5.a</b> Confidential service is independent from the food business operator</li> </ul>	
<b>GUIDANCE</b> Confidential service may include the Red Tractor 'Tell Us' web reporting service (managed by Safecall): <a href="http://www.safecall.co.uk/en/clients/red-tractor/">www.safecall.co.uk/en/clients/red-tractor/</a>		
<b>DOCUMENT CONTROL</b>		
<b>AIM: An effective document control system, ensuring only correct versions of documents are in use</b>		
<b>FS.6</b> A procedure must be in place to manage documents which form part of the food safety system <b>NEW</b>	<ul style="list-style-type: none"> <li>■ <b>FS.6.a</b> Procedure includes:               <ul style="list-style-type: none"> <li>– control of paper documents and documents stored electronically, if applicable</li> <li>– systems:                   <ul style="list-style-type: none"> <li>– for authorisation of controlled documents</li> <li>– to update documents when required</li> </ul> </li> </ul> </li> <li>■ <b>FS.6.b</b> Documents stored electronically are securely stored and backed-up</li> <li>■ <b>FS.6.c</b> Alterations to records are authorised and justification for the alteration recorded</li> </ul>	<div style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">R</div> <ul style="list-style-type: none"> <li>■ Document control procedure</li> </ul>
<b>HACCP</b>		
<b>AIM: An effective food safety management system, based on analysis and control of hazards, delivers the production of safe, legal food</b>		
<b>FS.7</b> The site must have a documented food safety HACCP plan which complies with all relevant and current legislation	<ul style="list-style-type: none"> <li>■ <b>FS.7.a</b> The HACCP plan is based on the CODEX Alimentarius principles</li> </ul>	<div style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">R</div> <ul style="list-style-type: none"> <li>■ HACCP plan</li> </ul>
<b>FS.8</b> A HACCP team leader must be appointed		
<b>FS.9</b> A knowledgeable, experienced and competent team must be in place to manage the HACCP plan <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>FS.9.a</b> The HACCP team:               <ul style="list-style-type: none"> <li>– has accountability for the production, implementation and review of the HACCP plan and is multi-disciplinary with experience of the site operations and functions</li> <li>– includes team members who understand HACCP principles and have specific knowledge of products</li> </ul> </li> <li>■ <b>FS.9.b</b> The HACCP team includes a HACCP team leader who holds a formal Food Hygiene qualification (that includes training and in-depth knowledge of CODEX HACCP principles) to Level 3 or equivalent, or an external consultant with equivalent qualifications</li> </ul>	
<b>FS.10</b> The HACCP plan must include a statement clearly outlining its scope	<ul style="list-style-type: none"> <li>■ <b>FS.10.a</b> The scope of the plan details what is covered by the plan, including the:               <ul style="list-style-type: none"> <li>– species</li> <li>– products</li> <li>– processes</li> <li>– subsequent use/ end-consumers</li> </ul> </li> </ul>	


## Food Safety Management (FS) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>FS.11</b> The HACCP plan must include a flow diagram of the production process	<ul style="list-style-type: none"> <li>■ <b>FS.11.a</b> Flow diagram (can be one or multiple) details the production process for each species and process (e.g. cutting)</li> </ul>	
<b>FS.12</b> The HACCP plan must identify the hazards for each process step and must capture the whole process <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>FS.12.a</b> Hazards that need preventing, eliminating or reducing to acceptable levels are identified</li> <li>■ <b>FS.12.b</b> Hazards considered are either biological, chemical and/ or physical in characteristics and include allergen risks</li> </ul>	
<b>FS.13</b> The HACCP plan must identify the Critical Control Point for each hazard		
<b>GUIDANCE</b> <i>A decision tree, that is used to identify the critical control points for all hazards identified as a risk which are not controlled by the pre-requisite programme, may help with this process</i>		
<b>FS.14</b> The HACCP plan must detail the critical limits for each identified CCP <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>FS.14.a</b> Critical limits are established to identify when the hazard is controlled/ at an acceptable level</li> <li>■ <b>FS.14.b</b> Critical limits are measurable, where possible</li> <li>■ <b>FS.14.c</b> Where measures are subjective, guidance or examples (e.g photographs) are provided</li> </ul>	
<b>FS.15</b> The HACCP plan must detail the monitoring procedures for each CCP	<ul style="list-style-type: none"> <li>■ <b>FS.15.a</b> Monitoring procedures detailed include:                             <ul style="list-style-type: none"> <li>– the responsibility for the process</li> <li>– methods of monitoring</li> <li>– frequency of monitoring</li> <li>– the critical limits and corrective actions to be taken if a CCP is outside of its critical limits</li> </ul> </li> <li>■ <b>FS.15.b</b> Records of monitoring are kept and include dates, findings and actions</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ CCP monitoring records</li> </ul>
<b>FS.16</b> The HACCP plan must be validated before implementation and following any significant change to the plan or CCPs	<ul style="list-style-type: none"> <li>■ <b>FS.16.a</b> Validation process is documented</li> </ul>	
<b>FS.17</b> The HACCP plan must be implemented, kept up-to-date and be effective	<ul style="list-style-type: none"> <li>■ <b>FS.17.a</b> CCPs are being monitored, controlled and action taken where necessary</li> <li>■ <b>FS.17.b</b> The plan is relevant to what is occurring on site</li> </ul>	
<b>FS.18</b> The HACCP plan must be reviewed and verified regularly	<ul style="list-style-type: none"> <li>■ <b>FS.18.a</b> Review undertaken at least annually or more frequently if there are changes or events that compromise the validity of the HACCP</li> <li>■ <b>FS.18.b</b> The review and verification is controlled and signed off by the HACCP team</li> <li>■ <b>FS.18.c</b> A record of the review and any corrective action or changes made to the HACCP plan is kept</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ HACCP plan review including any corrective actions/changes</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>GUIDANCE</b> A review of the HACCP plan is required if there are changes to legislation, serious food safety incidents or changes to practices that impact on the processes covered in the HACCP plan</p>		
<p><b>FS.19</b> Pre-requisites to the HACCP must be implemented and control measures and monitoring procedures documented</p>	<ul style="list-style-type: none"> <li>■ <b>FS.19.a</b> Pre-requisites are included within the development and review of the HACCP</li> </ul>	
<p><b>GUIDANCE</b> Pre-requisites include (but are not limited to) cleaning, maintenance, personnel hygiene, staff training, process controls, allergen management (if allergenic materials are used in manufacturing)</p>		
<p><b>CRISIS/ INCIDENT MANAGEMENT, DISPATCHED PRODUCT WITHDRAWAL AND RECALL</b></p>		
<p><b>AIM: Effective procedures are in place to deal with incidents and limit their impact</b></p>		
<p><b>FS.20</b> A documented plan for the effective management of serious incidents and potential emergency situations must be in place and known to key staff <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.20.a</b> The risks to the site have been considered and actions to be taken documented in the event of (where appropriate): <ul style="list-style-type: none"> <li>– Water, energy, refrigeration, gas supply (e.g. carbon dioxide) and/ or staff availability disruption</li> <li>– Disaster e.g. fire, flood</li> <li>– Malicious contamination</li> <li>– Attack or failure against digital cyber-security</li> </ul> </li> <li>■ <b>FS.20.b</b> Documented procedures/ actions include the name of the role or position with overall accountability</li> <li>■ <b>FS.20.c</b> Plan includes relevant contact details (including out of hours phone numbers) for: <ul style="list-style-type: none"> <li>– the management team</li> <li>– key external contacts (including: water supplier, electricity supplier, Government departments, external laboratory, refrigeration engineer, pest control supplier, customers, certification body)</li> </ul> </li> <li>■ <b>FS.20.d</b> Key staff have access to the plan, including staff working out-of-hours</li> <li>■ <b>FS.20.e</b> The plan is reviewed when a serious incident occurs and at least annually</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Emergency plan</li> </ul>
<p><b>FS.21</b> The emergency management system must be challenged to ensure it is effective <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.21.a</b> System challenged (i.e. a mock challenge) following a change to the system or at least every 6 months, of which one per annum is conducted out-of-hours</li> <li>■ <b>FS.21.b</b> Results of the challenge include timings of key activities</li> <li>■ <b>FS.21.c</b> Results are used to review the product recall and withdrawal procedures to implement improvements where necessary</li> </ul>	
<p><b>FS.22</b> Procedures for product recall and withdrawal must be documented, up-to-date and known by key staff</p>	<ul style="list-style-type: none"> <li>■ <b>FS.22.a</b> Procedures outline the steps to be taken to recall and withdraw defective product that has been dispatched from the site</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>

## Food Safety Management (FS) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>FS.23</b>            You must contact Red Tractor immediately if a serious food safety incident or emergency occurs <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.23.a</b>                Serious incident or emergency includes:               <ul style="list-style-type: none"> <li>– product recall of Red Tractor labelled product</li> <li>– significant disruption to the site e.g. flood, fire, staff availability</li> <li>– prosecution recommendation relating to food safety</li> </ul> </li> <li>■ <b>FS.23.b</b>                Documented procedures for product recall of Red Tractor labelled product includes notifying Red Tractor as one of the actions taken</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<b>COMPLAINT MANAGEMENT</b>		
<b>AIM: Systems in place to deal with complaints and prevent their reoccurrence</b>		
<p><b>FS.24</b>            Systems must be in place for recording, investigating and resolving any complaints relevant to the requirements of the scheme standard</p>	<ul style="list-style-type: none"> <li>■ <b>FS.24.a</b>                Complaints made by customers, general public, Environmental Health Officer or other</li> <li>■ <b>FS.24.b</b>                Complaints related to, but are not limited to, product quality or safety, compliance</li> <li>■ <b>FS.24.c</b>                System includes recording the:               <ul style="list-style-type: none"> <li>– complaint</li> <li>– investigation result and root cause analysis</li> <li>– action taken to reduce a re-occurrence</li> <li>– complainant response, where applicable</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Complaints records</li> </ul>
<p><b>FS.25</b>            Complaint information must be reviewed by management teams</p>	<ul style="list-style-type: none"> <li>■ <b>FS.25.a</b>                Complaint data collated and trended to identify recurring issues</li> <li>■ <b>FS.25.b</b>                Information presented in management reports for review by management teams in a timely manner (i.e. timing of reporting is relevant to the size and complexity of the business and the severity of the issue)</li> <li>■ <b>FS.25.c</b>                Corrective actions following reviews documented and implemented</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Reporting information</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>INTERNAL AUDITING</b>		
<b>AIM: Systems are in place to establish whether site procedures are effective and working</b>		
<p><b>FS.26</b> A schedule for internal audits is documented and implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.26.a</b> Audits undertaken across the site, covering all procedures and practices relevant to the scope of the standard</li> <li>■ <b>FS.26.b</b> Schedule details: <ul style="list-style-type: none"> <li>– the activities to be audited</li> <li>– frequency of auditing activities, based on risk</li> </ul> </li> <li>■ <b>FS.26.c</b> As a minimum, schedule includes quarterly audits spread throughout the year</li> <li>■ <b>FS.26.d</b> All activities are covered within the schedule at least annually</li> <li>■ <b>FS.26.e</b> Internal audits undertaken by someone: <ul style="list-style-type: none"> <li>– independent of the process being audited (either somebody in-house but independent of the processing activity or somebody external to the company)</li> <li>– trained in auditing</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Audit schedule</li> </ul>
<p><b>FS.27</b> Where internal audits identify non-compliance, corrective action is implemented</p>	<ul style="list-style-type: none"> <li>■ <b>FS.27.a</b> Where applicable the management team are involved in agreeing the appropriate corrective action</li> </ul>	
<p><b>FS.28</b> Results and corrective action for all internal auditing undertaken must be kept and reported to the management team</p>	<ul style="list-style-type: none"> <li>■ <b>FS.28.a</b> Record details: <ul style="list-style-type: none"> <li>– date</li> <li>– auditor</li> <li>– results</li> <li>– root cause analysis</li> <li>– corrective and preventative actions to be undertaken</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective actions</li> </ul>
<p><b>FS.29</b> A schedule for internal inspections to ensure the factory environment and processing equipment are maintained is documented and implemented <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>FS.29.a</b> As a minimum, inspections include: <ul style="list-style-type: none"> <li>– hygiene inspections to assess cleaning performance</li> <li>– fabrication inspections to identify risks to product from the building and/ or equipment</li> </ul> </li> <li>■ <b>FS.29.b</b> Frequency of inspections carried out on a risk basis, no less than once a month in open product areas</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Hygiene and fabrication inspection schedule</li> </ul>
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Food Safety Culture Plan guidance: <a href="http://www.campdenbri.co.uk/white-papers/food-safety-culture.php">www.campdenbri.co.uk/white-papers/food-safety-culture.php</a> <a href="http://www.brcgs.com/our-standards/food-safety-culture-excellence/help-and-guidance/">www.brcgs.com/our-standards/food-safety-culture-excellence/help-and-guidance/</a></li> <li>■ HACCP guidance: <a href="http://www.food.gov.uk/business-guidance/hazard-analysis-and-critical-control-point-haccp">www.food.gov.uk/business-guidance/hazard-analysis-and-critical-control-point-haccp</a></li> <li>■ Food incidents, product withdrawals and recalls guidance: <a href="http://www.food.gov.uk/business-guidance/food-incidents-product-withdrawals-and-recalls">www.food.gov.uk/business-guidance/food-incidents-product-withdrawals-and-recalls</a></li> </ul> </div> </div>		

## Site (ST)

STANDARDS	HOW YOU WILL BE MEASURED
<b>BUILDINGS, FACILITIES AND EQUIPMENT</b>	
<b>AIM: The premises is maintained in a manner suitable for food production</b>	
<p><b>ST.1</b> The site perimeter and grounds must be maintained in a clean and tidy condition</p>	<ul style="list-style-type: none"> <li>■ <b>ST.1.a</b> Vegetation is managed</li> <li>■ <b>ST.1.b</b> Rubbish and redundant equipment are kept in designated areas, separate from the lairage, livestock feed, packaging storage and food production areas</li> <li>■ <b>ST.1.c</b> Rubbish does not accumulate</li> </ul>
<p><b>ST.2</b> The premises must be designed, fabricated and finished in a manner suitable for its intended purpose and protect product from contamination risks</p>	<ul style="list-style-type: none"> <li>■ <b>ST.2.a</b> The building is designed to:               <ul style="list-style-type: none"> <li>– prevent the entry of pests</li> <li>– minimise the accumulation of dirt, condensation and mould</li> <li>– avoid the shedding or flaking of paint</li> </ul> </li> <li>■ <b>ST.2.b</b> Windows and doors capable of being opened are screened and protected to prevent the entry of pests</li> <li>■ <b>ST.2.c</b> Air conditioning/ ventilation equipment is not a cause for contamination</li> <li>■ <b>ST.2.d</b> Drains in the production and storage areas are fitted with covers and traps to collect meat/ materials and prevent the entry of pests</li> <li>■ <b>ST.2.e</b> Waste water does not accumulate within the facility</li> </ul>
<p><b>ST.3</b> Equipment must be constructed of materials suitable for food production</p>	<ul style="list-style-type: none"> <li>■ <b>ST.3.a</b> Equipment is designed to allow thorough cleaning and disinfection</li> </ul>
<b>STAFF AND VISITOR FACILITIES</b>	
<b>AIM: Suitable facilities are available to staff and visitors (including, but not limited to, contractors, farmers, hauliers) to uphold hygiene standards</b>	
<p><b>ST.4</b> Designated, suitably designed changing and toilet facilities must be provided for all staff and visitors</p>	<ul style="list-style-type: none"> <li>■ <b>ST.4.a</b> Facilities allow direct entry to production without having to go through any external areas</li> <li>■ <b>ST.4.b</b> Toilets do not open directly into storage and food production areas</li> </ul>
<p><b>ST.5</b> Facilities must be provided to segregate and allow the separate storage of clean protective clothing from all other clothing and personal items</p>	<ul style="list-style-type: none"> <li>■ <b>ST.5.a</b> Clean and dirty protective clothing is stored separately i.e. in separate containers</li> </ul>
<p><b>ST.6</b> Handwashing and drying facilities must be provided at all access points to food production, storage and packing areas</p>	<ul style="list-style-type: none"> <li>■ <b>ST.6.a</b> Hand washing facilities include:               <ul style="list-style-type: none"> <li>– water at a suitable temperature</li> <li>– non-perfumed soap</li> <li>– hand sanitiser</li> </ul> </li> <li>■ <b>ST.6.b</b> Facilities are not hand operated, i.e. the facilities are knee, elbow or sensor operated</li> <li>■ <b>ST.6.c</b> Drying facilities include single use towels or electric hand driers</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.7</b> Effective, clean and tidy boot washing facilities must be provided on entrance and exit to the lairage and all production areas</p>	<ul style="list-style-type: none"> <li>■ <b>ST.7.a</b> System effective for the type of footwear worn</li> <li>■ <b>ST.7.b</b> Food-safe disinfectants used throughout the site</li> <li>■ <b>ST.7.c</b> Unless site-specific boots are worn in the lairage, wash facilities and disinfectant facilities are provided</li> <li>■ <b>ST.7.d</b> If disinfectant is provided in the lairage, it is approved by Defra and supplied at General Order's rates</li> <li>■ <b>ST.7.e</b> Site users are made aware of the requirement to clean boots upon entry and exit</li> </ul>	
<p><b>ST.8</b> Smoking is only permitted in designated areas</p>		
<p><b>ST.9</b> If provided on site, catering facilities (including vending machines) must be suitably controlled to prevent contamination of products <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.9.a</b> Controls prevent introduction of allergens to the site and/ or sources of food poisoning</li> </ul>	
<b>FOREIGN BODY AND CONTAMINATION CONTROL</b>		
<b>AIM: Effective systems prevent the contamination of product by foreign-bodies</b>		
<p><b>ST.10</b> Controls must be in place to prevent contamination of product by wood</p>	<ul style="list-style-type: none"> <li>■ <b>ST.10.a</b> Wood, including wooden pallets, are not used in areas where there is open food (production or storage), unless it is shrink wrapped</li> <li>■ <b>ST.10.b</b> Wood is kept in designated areas</li> </ul>	
<p><b>ST.11</b> Controls must be in place to prevent contamination of product by glass and brittle materials</p>	<ul style="list-style-type: none"> <li>■ <b>ST.11.a</b> Glass and brittle materials are not allowed in open food areas unless they have been protected</li> <li>■ <b>ST.11.b</b> Glass windows are protected from breakage if they pose a risk to product</li> <li>■ <b>ST.11.c</b> A record of where glass or brittle materials are in place on-site is kept</li> <li>■ <b>ST.11.d</b> Items are regularly checked for damage on a frequency determined by location and risk</li> <li>■ <b>ST.11.e</b> Damage is investigated, repairs undertaken where applicable and recorded</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Glass/ brittle materials record, damage record</li> </ul>
<p><b>GUIDANCE</b> <i>Glass and brittle materials include bulbs and strip lights, including those on electric fly killer devices</i></p>		



## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.12</b> A documented procedure for the handling of glass and brittle material breakages must be in place <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.12.a</b> Procedure is trained out to relevant staff and implemented as necessary</li> <li>■ <b>ST.12.b</b> As a minimum, procedure includes actions (in the event of breakage) to:                             <ul style="list-style-type: none"> <li>– quarantine affected product</li> <li>– clean affected area</li> <li>– assess affected areas and provide authorisation to continue production</li> <li>– inspect clothing/ footwear</li> <li>– safely dispose of contaminated product</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedure</li> </ul>
<p><b>ST.13</b> Controls must be in place to prevent contamination of product by metal implements such as knives, blades, needles and wires</p>	<ul style="list-style-type: none"> <li>■ <b>ST.13.a</b> Knives, scissors, blades are identified (i.e. number, initials) and recorded on a register</li> <li>■ <b>ST.13.b</b> A system of daily checks for knife damage and reporting of damage or loss to the line manager is in place</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Knife register</li> </ul>
<p><b>ST.14</b> A documented procedure for the damage or loss of metal implements must be in place</p>	<ul style="list-style-type: none"> <li>■ <b>ST.14.a</b> Procedure is known to relevant staff and implemented as necessary</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedure</li> </ul>
<p><b>ST.15</b> Controls must be in place to prevent contamination of product by metals used in packaging and documentation</p>	<ul style="list-style-type: none"> <li>■ <b>ST.15.a</b> Drawing pins, staples and paper clips are banned from production areas</li> <li>■ <b>ST.15.b</b> Pens in use in production areas are metal detectable, all-in-one type</li> </ul>	
<p><b>ST.16</b> Controls must be in place to prevent contamination of boneless products by bone</p>		
<p><b>GUIDANCE</b> <i>Not applicable to bone-in products</i></p>		
<p><b>ST.17</b> Where other potential contaminants are identified, controls must be in place to prevent contamination</p>		
<p><b>GUIDANCE</b> <i>Other potential contaminants are those not listed in this section (above) as identified by the site</i></p>		

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PEST CONTROL</b>		
<b>AIM: Systems are in place that prevent the occurrence of pest infestation and contamination of products by pests. Pests include, but are not limited to, flies, insects and rodents</b>		
<b>ST.18</b> <b>The site must have an effective pest control system in place</b> <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>ST.18.a</b> System includes, but is not limited to, site proofing, baiting, trapping</li> <li>■ <b>ST.18.b</b> Evidence that control systems are effective through regular checks for vermin activity</li> <li>■ <b>ST.18.c</b> Frequency of checks are risk assessed</li> <li>■ <b>ST.18.d</b> Risk assessment reviewed whenever there is a change to the site which could have an impact on pest control and/ or a pest issue has occurred</li> <li>■ <b>ST.18.e</b> A Pest Control Plan is documented</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Pest Control Plan</li> <li>■ Risk Assessment</li> </ul>
<b>ST.19</b> <b>The Pest Control Plan provides details on how vermin are managed and monitored</b> <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>ST.19.a</b> The plan includes: <ul style="list-style-type: none"> <li>– a site map that details current positions of bait points, electric fly killers, pheromone traps, etc.</li> <li>– measures to prevent bird ingress and/ or roosting above loading/unloading areas</li> <li>– details on the frequency and type of inspections</li> </ul> </li> <li>■ <b>ST.19.b</b> Bait points are numbered</li> <li>■ <b>ST.19.c</b> Pest control devices e.g. electric fly killers are positioned to avoid flying insects crossing processing areas</li> </ul>	
<b>ST.20</b> <b>The pest control system must be managed by competent people</b> <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>ST.20.a</b> Managed by either a competent pest control contractor or a nominated trained staff member with the accountability to make decisions</li> <li>■ <b>ST.20.b</b> Contractor competency demonstrated by membership of the BPCA, accredited membership of the NPTA or by the pest controller holding a relevant qualification</li> <li>■ <b>ST.20.c</b> Staff member training meets legal requirements for training or registration and includes content on the selection of appropriate pesticides specifically approved for the intended situation and how to safely use them in accordance with manufacturer's instructions</li> <li>■ <b>ST.20.d</b> Staff are aware of the signs of pest activity and report these promptly to a manager</li> </ul>	
<b>ST.21</b> <b>Where baits are used, they are suitable for use and used in accordance with manufacturer's instructions</b>	<ul style="list-style-type: none"> <li>■ <b>ST.21.a</b> Baits used are legally approved products for the area that they are being used (as indicated in the manufacturer's instructions)</li> <li>■ <b>ST.21.b</b> Baits are palatable to vermin i.e. not mouldy or decayed, and replaced as recommended by the manufacturer's instructions</li> <li>■ <b>ST.21.c</b> Baits used are suitable for the target species</li> <li>■ <b>ST.21.d</b> Baits are secure and inaccessible to non-target species</li> </ul>	

## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>ST.22</b> Pest control inspection reports must be kept and regularly reviewed to improve compliance <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>ST.22.a</b> Results of pest reports are reviewed and analysed for trends at least annually or in the event of an infestation</li> <li>■ <b>ST.22.b</b> Reports demonstrate that the site is actively managing pest control with no non-managed recurring issues</li> </ul>	
<b>ST.23</b> A Pest Management Survey to review the pest control system is carried out and documented <b>NEW</b>	<ul style="list-style-type: none"> <li>■ <b>ST.23.a</b> Pest Management Survey is undertaken by a pest control expert at least annually</li> <li>■ <b>ST.23.b</b> Pest control expert is a different person to whom undertakes the site's routine pest control inspections</li> <li>■ <b>ST.23.c</b> Survey reviews the site's pest control system and makes recommendations for change, if required</li> <li>■ <b>ST.23.d</b> Survey takes place at a time which allows inspection of facilities/ equipment particularly where stored product is at risk of vermin</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Pest Management Survey</li> </ul>
<b>CLEANING</b>		
<b>AIM: The site and equipment is clean and hygienic, suitable for food production</b>		
<b>ST.24</b> A risk assessed, cleaning schedule is implemented	<ul style="list-style-type: none"> <li>■ <b>ST.24.a</b> Schedule outlines:               <ul style="list-style-type: none"> <li>– the site area or equipment to be cleaned</li> <li>– the frequency of cleaning</li> </ul> </li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Risk assessment</li> </ul>
<b>ST.25</b> Documented procedures for cleansing and disinfecting the site must be implemented	<ul style="list-style-type: none"> <li>■ <b>ST.25.a</b> Documented procedures outline:               <ul style="list-style-type: none"> <li>– the methods of cleaning, both cleaning as you go and deep cleaning, for each site area or equipment</li> <li>– chemicals</li> <li>– responsibilities</li> </ul> </li> <li>■ <b>ST.25.b</b> Implemented procedures ensure a site area and equipment is of suitable visual cleanliness</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Cleaning schedule</li> </ul>
<b>ST.26</b> Facilities must be provided for the cleaning of equipment and disinfection of knives	<ul style="list-style-type: none"> <li>■ <b>ST.26.a</b> Facilities to disinfect knives by water or chemical means are available</li> <li>■ <b>ST.26.b</b> If the disinfecting facilities are “water only” the facility enables:               <ul style="list-style-type: none"> <li>– blades to be fully immersed</li> <li>– regular changing of water</li> <li>– water temperature to not fall below a minimum 82°C</li> </ul> </li> <li>■ <b>ST.26.c</b> Water temperature/ chemical concentration is regularly monitored</li> </ul>	
<b>GUIDANCE</b> <i>Equipment includes machines, tools, utensils, cutting boards and trays</i>		
<b>ST.27</b> Checks must be in place to verify that knife sterilisers function at correct temperatures	<ul style="list-style-type: none"> <li>■ <b>ST.27.a</b> Where the check identifies non-conformity, the root cause is determined and corrective action is implemented</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Corrective actions</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.28</b> Prior to the commencement of production, a visual cleanliness check of the area and equipment must be undertaken <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.28.a</b> Limits of acceptable and unacceptable cleaning performance are defined for food contact surfaces and equipment</li> <li>■ <b>ST.28.b</b> Limits are based on potential hazards to the production processing area e.g. foreign body or product-to-product contamination</li> <li>■ <b>ST.28.c</b> Responsible staff undertake the checks using the limits set</li> <li>■ <b>ST.28.d</b> Where results are outside acceptable limits, the root cause is determined, corrective action is implemented and records kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective actions</li> <li>■ Acceptable &amp; unacceptable cleaning performance limits</li> </ul>
<p><b>ST.29</b> A risk-based environmental monitoring programme of testing must be in place to verify the effectiveness of the cleaning procedures <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.29.a</b> A sampling protocol is documented and includes identification of sample locations and frequency of testing</li> <li>■ <b>ST.29.b</b> Testing reports are trended and reported to senior management</li> <li>■ <b>ST.29.c</b> Test methods are identified in the sampling protocol and include rapid ATP or protein swab testing and/ or microbiological testing</li> <li>■ <b>ST.29.d</b> Control limits are defined</li> <li>■ <b>ST.29.e</b> Where testing identifies an issue, the root cause is determined and corrective action is implemented. Where appropriate, the cleaning procedure is adjusted and preventative action plans put in place</li> <li>■ <b>ST.29.f</b> The environmental monitoring programme is reviewed annually, as a minimum, and sooner if there is a need e.g. a change in conditions or process flow/ equipment or product with positive test results</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Sampling protocol</li> <li>■ Testing reports</li> </ul>
<p><b>ST.30</b> Chemical products must be suitable for use and used in accordance with manufacturer instructions <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.30.a</b> Only food grade chemical products are used in food production and storage areas</li> <li>■ <b>ST.30.b</b> Products are used in accordance with manufacturer's recommended dilution rates and instructions</li> <li>■ <b>ST.30.c</b> Products carry an appropriate label allowing easy identification</li> <li>■ <b>ST.30.d</b> COSHH data sheets for chemicals in the store are held</li> <li>■ <b>ST.30.e</b> Relevant staff are trained to understand outcome of COSHH risk assessment</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ COSHH data sheets</li> <li>■ COSHH training records</li> </ul>

## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.31</b> Chemical products must be stored appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>ST.31.a</b> Cleaning chemicals have their own designated, lockable storage areas (cage/ room) away from food and packaging</li> <li>■ <b>ST.31.b</b> Storage areas are kept locked when not in use</li> <li>■ <b>ST.31.c</b> Access to chemicals are limited to staff that are trained and authorised to use the chemicals</li> <li>■ <b>ST.31.d</b> Food grade and non-food grade chemicals are stored separately</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training records</li> </ul>
<b>WATER, GAS AND ICE QUALITY</b>		
<b>AIM: Safe, suitable water, ice and gas is used in food production</b>		
<p><b>ST.32</b> Water and ice used in food production or for cleaning must be safe for use</p>	<ul style="list-style-type: none"> <li>■ <b>ST.32.a</b> All water and ice is from a potable source</li> <li>■ <b>ST.32.b</b> A programme of microbiological and chemical testing of water and ice is undertaken at a frequency based on risk and previous results</li> <li>■ <b>ST.32.c</b> Samples are taken from random outlet points (e.g. tap, hose end)</li> <li>■ <b>ST.32.d</b> Water and ice test results are trended</li> <li>■ <b>ST.32.e</b> Where a test identifies an issue, the root cause is determined and corrective action is implemented</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Testing schedule, results and corrective actions</li> </ul>
<p><b>ST.33</b> A schematic map of the water supply and water points on site must be kept</p>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Water supply map</li> </ul>
<p><b>ST.34</b> Gases used in packed product must be food safe and purchased from approved sources with a certificate of conformance</p>	<ul style="list-style-type: none"> <li>■ <b>ST.34.a</b> Documentation from supplier confirms suitability for food use and certification information</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Gas safety certificates</li> </ul>
<b>MAINTENANCE</b>		
<b>AIM: Buildings and equipment in use is well maintained, working correctly and poses no contamination risks</b>		
<p><b>ST.35</b> A documented plan for planned, preventative maintenance of buildings and equipment must be implemented</p>	<ul style="list-style-type: none"> <li>■ <b>ST.35.a</b> Plan details: <ul style="list-style-type: none"> <li>– location (site area or equipment name and location)</li> <li>– frequency of planned maintenance</li> </ul> </li> <li>■ <b>ST.35.b</b> Frequency of planned maintenance is based on risk assessment and manufacturer's instructions</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Maintenance plan</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.36</b> Maintenance procedures must be carried out in a manner that poses no risk of product contamination</p>	<p>■ <b>ST.36.a</b> Where maintenance occurs in situ, steps are taken to reduce the risk of contamination, including, but not limited to:</p> <ul style="list-style-type: none"> <li>– tool control, i.e. checking of tools in and out of the area</li> <li>– removal or protecting product or work areas from contamination</li> <li>– removal of lighting units from the processing area in order to replace glass tube bulbs or use of shatterproof or protected bulb</li> </ul>	
<p><b>GUIDANCE</b> <i>Applies to planned maintenance or emergency and temporary repairs</i></p>		
<p><b>ST.37</b> Lubricants used on equipment in the food production and storage area must be suitable for food contact and free from allergens</p>		
<p><b>ST.38</b> Following maintenance, the area or equipment is clean and free from contamination risks</p>	<p>■ <b>ST.38.a</b> Following maintenance the production area is cleansed and disinfected</p> <p>■ <b>ST.38.b</b> A hygiene clearance check with documented sign off is completed before production recommences and the area or equipment is used</p>	<p><b>R</b> ■ Hygiene clearance check</p>
<p><b>ST.39</b> A record of all maintenance carried out and subsequent hygiene clearance checks must be kept</p>	<p>■ <b>ST.39.a</b> Maintenance records include:</p> <ul style="list-style-type: none"> <li>– the name of the person/ company that undertook the maintenance</li> <li>– the maintenance undertaken, and the date of the maintenance</li> <li>– the date of the hygiene clearance check</li> </ul>	<p><b>R</b> ■ Maintenance records</p>
<p><b>ON-SITE LABORATORIES</b></p>		
<p><b>AIM: On-site laboratories are operated in a manner that prevents product contamination</b> <b>Note: Standard PC.21 references the accreditation requirements for all laboratories</b></p>		
<p><b>ST.40</b> On-site product testing laboratories must be suitably located and designed</p>	<p>■ <b>ST.40.a</b> The laboratory is:</p> <ul style="list-style-type: none"> <li>– separate from the production area</li> <li>– designed and operated so that it poses no risks to product safety</li> </ul> <p>■ <b>ST.40.b</b> Operation controls include restricted access, protective clothing, sampling procedures and disposal of laboratory waste</p>	
<p><b>ST.41</b> On-site laboratories are managed by trained, qualified and competent staff</p>		

## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>CALIBRATION</b>		
<b>AIM: Equipment is calibrated to ensure it delivers food safety and legal requirements</b>		
<p><b>ST.42</b> A calibration schedule for all relevant equipment must be in place and implemented</p>	<ul style="list-style-type: none"> <li>■ <b>ST.42.a</b> The schedule is based on risk assessment and manufacturer's instructions</li> <li>■ <b>ST.42.b</b> The schedule is specific to equipment on-site, and documented</li> <li>■ <b>ST.42.c</b> The schedule covers all equipment used that is critical to food safety and legality</li> <li>■ <b>ST.42.d</b> The schedule details equipment identifier, location and frequency of calibration</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Calibration schedule</li> </ul>
<p><b>ST.43</b> Documented procedures for carrying out the calibration of equipment must be followed <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.43.a</b> Procedure outlines:                             <ul style="list-style-type: none"> <li>– calibration method including the calibration of reference measuring equipment, e.g. master temperature probe, to a recognised national (i.e. ISO17025) or international standard</li> <li>– the parameters and critical limits for each piece of equipment</li> <li>– actions to be taken in the event of critical limits being exceeded</li> </ul> </li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<p><b>ST.44</b> Where the calibration identifies equipment to be operating outside of its specified limits, the root cause must be determined and corrective action implemented</p>	<ul style="list-style-type: none"> <li>■ <b>ST.44.a</b> Corrective action implemented as per the documented procedures</li> </ul>	
<p><b>ST.45</b> Calibration results must be recorded and issues rectified</p>	<ul style="list-style-type: none"> <li>■ <b>ST.45.a</b> Records are kept detailing:                             <ul style="list-style-type: none"> <li>– the result</li> <li>– the name of the person/ company that undertook the calibration</li> <li>– the root cause and corrective actions, where relevant</li> </ul> </li> <li>■ <b>ST.45.b</b> Equipment is labelled with date of calibration, or identified and a corresponding record of calibration kept</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Results and corrective actions</li> </ul>
<b>STORAGE</b>		
<b>AIM: Food products and packaging are stored in a safe and hygienic manner</b>		
<p><b>ST.46</b> All storage facilities must be maintained in a clean, hygienic condition and be fit for purpose</p>	<ul style="list-style-type: none"> <li>■ <b>ST.46.a</b> No visible signs of contamination</li> </ul>	
<p><b>ST.47</b> Products must be stored in suitable facilities</p>	<ul style="list-style-type: none"> <li>■ <b>ST.47.a</b> Redundant equipment stored separately to product and packaging storage areas</li> <li>■ <b>ST.47.b</b> Packaging stored separately to raw materials, food products and chemicals</li> </ul>	




STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.48</b> Product must be stored appropriately to minimise the risk of cross contamination</p>	<ul style="list-style-type: none"> <li>■ <b>ST.48.a</b> Food products have no direct contact with the floor <ul style="list-style-type: none"> <li>– exposed carcasses and quarters are hung</li> <li>– cuts of meat are packed in containers and covered</li> <li>– boxed products are not placed directly on the floor</li> </ul> </li> <li>■ <b>ST.48.b</b> Carcasses are not routinely in direct contact with the wall</li> <li>■ <b>ST.48.c</b> Other products are not in direct contact with the wall at any time</li> <li>■ <b>ST.48.d</b> No dripping of condensation onto exposed products</li> <li>■ <b>ST.48.e</b> Wood, including wooden pallets, are not used in areas where there is open food (production or storage), unless it is shrink wrapped</li> </ul>	
<p><b>GUIDANCE</b> <i>Impervious pallets or clean polythene sheeting are used to avoid boxed product being placed directly on the floor</i></p>		
<p><b>TEMPERATURE CONTROL</b></p>		
<p><b>AIM: Product is maintained at the correct temperature whilst on-site</b></p>		
<p><b>ST.49</b> Systems must be in place to ensure that product (including work in progress product) is held at the correct temperature throughout the production process</p>	<ul style="list-style-type: none"> <li>■ <b>ST.49.a</b> The required temperatures for the various production areas are known</li> <li>■ <b>ST.49.b</b> Temperature is regularly monitored: <ul style="list-style-type: none"> <li>– chillers are alarmed (audible or visible), or</li> <li>– monitoring is of sufficient frequency (including weekends/ bank holidays if in use) to ensure temperatures are not exceeded</li> </ul> </li> <li>■ <b>ST.49.c</b> Corrective actions are taken in the event of a temperature failure</li> <li>■ <b>ST.49.d</b> Documented procedures detail the system</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<p><b>ST.50</b> Systems must be in place to ensure finished meat products do not exceed the required temperatures</p>	<ul style="list-style-type: none"> <li>■ <b>ST.50.a</b> The required temperatures are achieved under maximum load</li> <li>■ <b>ST.50.b</b> Cutting rooms are: <ul style="list-style-type: none"> <li>– temperature controlled with an ambient temperature of not more than 12°C or</li> <li>– subject to a risk assessed system that minimises the time that product is kept in the cutting room</li> </ul> </li> <li>■ <b>ST.50.c</b> Risk assessed system may include bringing meat into the work room progressively</li> </ul>	

## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.51</b> Following slaughter, carcasses must be chilled to required temperatures <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>ST.51.a</b> Carcasses are chilled to:               <ul style="list-style-type: none"> <li>– pork carcasses maximum 5°C</li> <li>– beef, lamb and non-assured pig carcasses maximum 7°C</li> <li>– poultry carcasses and recovered offal maximum 4°C</li> </ul> </li> <li>■ <b>ST.51.b</b> Hot carcasses are only added to a chiller containing chilled carcasses if:               <ul style="list-style-type: none"> <li>– it does not compromise the chilling regime</li> <li>– the surface temperature does not rise/ it doesn't cause surface condensation on meat already in the chiller</li> </ul> </li> <li>■ <b>ST.51.c</b> Partially chilled meat is only transported if authorised by the Official Veterinarian and it can be demonstrated by documented evidence</li> <li>■ <b>ST.51.d</b> Hot carcasses (meat transported as soon as possible after slaughter):               <ul style="list-style-type: none"> <li>– meet FSA requirements including the implementation of an operating procedure shared with the Official Veterinarian</li> <li>– are not labelled and sold as Red Tractor Assured</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <p>■ FSA authorisation for transport of partially chilled meat (if applicable)</p>
<p><b>ST.52</b> Finished meat products must not exceed the maximum required temperatures whilst on site</p>	<ul style="list-style-type: none"> <li>■ <b>ST.52.a</b> Temperatures of chilled products do not exceed:               <ul style="list-style-type: none"> <li>– 7°C beef, lamb and non-assured pork</li> <li>– 5°C Red Tractor Assured pork</li> <li>– 4°C fresh poultry and cooked meats</li> <li>– 3°C fresh offal</li> <li>– 4°C sausages, burgers</li> <li>– 2°C minced meat</li> </ul> </li> <li>■ <b>ST.52.b</b> Temperatures of frozen products do not exceed:               <ul style="list-style-type: none"> <li>– -18°C Red Tractor Assured frozen pork</li> <li>– -12°C other frozen meats</li> </ul> </li> <li>■ <b>ST.52.c</b> Applies to finished products during storage and dispatch</li> </ul>	
<p><b>ST.53</b> Records of all temperature monitoring including any corrective action undertaken must be kept</p>	<ul style="list-style-type: none"> <li>■ <b>ST.53.a</b> Product temperatures are regularly monitored including during weekends and bank holidays if manual monitoring methods are used</li> </ul>	

STANDARDS	HOW YOU WILL BE MEASURED	
<b>TRANSPORT AND DISTRIBUTION</b>		
<b>AIM: Food products are transported in a safe, secure and hygienic manner</b>		
<b>ST.54</b> Procedures to ensure food is transported in a safe and hygienic manner are documented and implemented	<ul style="list-style-type: none"> <li>■ <b>ST.54.a</b> Procedures are documented</li> <li>■ <b>ST.54.b</b> Procedures include checking vehicles to ensure they are:               <ul style="list-style-type: none"> <li>– clean and free from any visible contamination</li> <li>– suitable for use</li> <li>– refrigerated and able to maintain product at the required temperatures</li> </ul> </li> <li>■ <b>ST.54.c</b> A record of the check, including who completed the check, is kept</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Transport checks</li> </ul>
<b>GUIDANCE</b> <i>Procedures apply to own vehicles, customers vehicles and/ or those used by third party contractors</i>		
<b>ST.55</b> Food products must be transported in a secure manner	<ul style="list-style-type: none"> <li>■ <b>ST.55.a</b> The container is locked when unattended or sealed</li> </ul>	
<b>ST.56</b> Where checks identify an issue, corrective action must be undertaken	<ul style="list-style-type: none"> <li>■ <b>ST.56.a</b> If the vehicle was found to be of an unacceptable standard, the vehicle is not used and the issue is rectified</li> <li>■ <b>ST.56.b</b> Details of the issue and corrective action are recorded</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Corrective action</li> </ul>
<b>ST.57</b> During transport, product must be stored in a manner that minimises the risk of contamination	<ul style="list-style-type: none"> <li>■ <b>ST.57.a</b> Food products have no direct contact with the vehicle floor               <ul style="list-style-type: none"> <li>– exposed carcasses, quarters and bone-in cuts are hung</li> <li>– cuts of meat are packed in containers and covered</li> <li>– boxed products are not placed directly on the floor</li> </ul> </li> <li>■ <b>ST.57.b</b> Wooden storage racks or pallets are not used to store “open” meat</li> </ul>	
<b>GUIDANCE</b> <i>Impervious pallets or clean polythene sheeting are used to avoid boxed product being placed directly on the vehicle floor</i>		
<b>WASTE</b>		
<b>AIM: Waste products are categorised and disposed of correctly, in a manner that prevents contamination to food products. Wastes include animal by-products and non-food waste</b>		
<b>ST.58</b> Systems must be in place to ensure wastes are identifiable, categorised in accordance with legislation and disposed of in an appropriate manner	<ul style="list-style-type: none"> <li>■ <b>ST.58.a</b> Wastes are stored and disposed of in accordance with their categorisation</li> </ul>	
<b>GUIDANCE</b> <i>Wastes include inedible and condemned animal by-products</i>		

## Site (ST) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>ST.59</b> Waste must be stored in a controlled manner</p>	<ul style="list-style-type: none"> <li>■ <b>ST.59.a</b> There is no accumulation of waste on-site</li> <li>■ <b>ST.59.b</b> Wastes (including animal by-products) are stored in a manner that it does not cause contamination of product, or attract pests</li> <li>■ <b>ST.59.c</b> Wastes are stored in appropriate containers i.e. animal by-products are stored in appropriately labelled, leak-proof containers</li> </ul>	
<p><b>ST.60</b> Waste must be collected regularly by licensed waste contractors and a record kept</p>	<ul style="list-style-type: none"> <li>■ <b>ST.60.a</b> Frequency of collection prevents accumulation and reduces the risk of contamination/ attraction of pests</li> <li>■ <b>ST.60.b</b> Record details:                             <ul style="list-style-type: none"> <li>– transporter name</li> <li>– license details</li> <li>– destination</li> <li>– quantity</li> <li>– description</li> <li>– collection date</li> </ul> </li> <li>■ <b>ST.60.c</b> The record may be a waste transfer note from the contractor</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Waste records</li> </ul>
<p><b>ST.61</b> Where required by legislation the site must hold an Integrated Pollution Prevention Control (IPPC) permit</p>	<ul style="list-style-type: none"> <li>■ <b>ST.61.a</b> Permits from the Environment Agency held where:                             <ul style="list-style-type: none"> <li>– an abattoir has a carcase production capacity of 50 tonnes/ day or more</li> <li>– a site cutting and processing has a finished product capacity of 75 tonnes/ day or more</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ IPPC permit</li> </ul>
<p> <b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Effective site cleaning: <a href="http://www.food.gov.uk/business-guidance/cleaning-effectively-in-your-business">www.food.gov.uk/business-guidance/cleaning-effectively-in-your-business</a></li> <li>■ Information on the Qurbani festival: <a href="http://www.ahdb.org.uk/halal">www.ahdb.org.uk/halal</a></li> <li>■ FSA application process for transportation of 'above temperature' meat from red meat abattoirs: <a href="http://www.food.gov.uk/business-guidance/transportation-of-above-temperature-meat-from-red-meat-slaughterhouses">www.food.gov.uk/business-guidance/transportation-of-above-temperature-meat-from-red-meat-slaughterhouses</a></li> </ul>		


# Cooked Meats (CM)

STANDARDS	HOW YOU WILL BE MEASURED
<b>HANDLING, CUTTING AND PACKING OF COOKED MEATS</b>	
<b>AIM: Production facilities and procedures in place to prevent the risk of cooked meats being contaminated by raw meat production</b>	
<b>CM.1</b> Dedicated high care production facilities must be in place in order to prevent contamination risks	<ul style="list-style-type: none"> <li>■ <b>CM.1.a</b> Facility physically separated from low care production areas</li> <li>■ <b>CM.1.b</b> Own dedicated entry into production</li> </ul>
<b>GUIDANCE</b> <i>Segregation applies to the flow of product and materials such as packaging, equipment, personnel, waste airflow, air quality and utilities such as drains</i>	
<b>CM.2</b> Dedicated facilities for employees working in high care production facilities must be in place in order to prevent contamination risks	<ul style="list-style-type: none"> <li>■ <b>CM.2.a</b> Dedicated high care changing facilities</li> <li>■ <b>CM.2.b</b> Dedicated boot washing facilities</li> <li>■ <b>CM.2.c</b> Dedicated hand wash facilities</li> </ul>
<b>CM.3</b> Personnel who enter or work in high care areas must be provided with dedicated, clean high care protective clothing and footwear	<ul style="list-style-type: none"> <li>■ <b>CM.3.a</b> Clothing provided is colour coded or easily distinguishable to the area</li> <li>■ <b>CM.3.b</b> Clothing provides protection around the neck area</li> <li>■ <b>CM.3.c</b> Facilities are provided which prevent dirty/ worn protective clothing from high care areas coming into contact with dirty/ worn protective clothing from low risk areas</li> </ul>
<b>CM.4</b> Dedicated high care production equipment must be in use in order to prevent contamination risks	<ul style="list-style-type: none"> <li>■ <b>CM.4.a</b> All equipment in use is never used in low care facility</li> </ul>
<b>CM.5</b> A hygiene management system that prevents the risk of high care production areas being contaminated by low care production areas must be in place	<ul style="list-style-type: none"> <li>■ <b>CM.5.a</b> System includes listeria swabbing of the high care area, to a risk assessed schedule</li> <li>■ <b>CM.5.b</b> The high care areas having:               <ul style="list-style-type: none"> <li>– dedicated cleaning facilities</li> <li>– dedicated cleaning equipment</li> <li>– dedicated cleaning chemicals and chemical storage areas</li> <li>– dedicated cleaning staff</li> </ul> </li> </ul>
<b>CM.6</b> Systems must be in place to ensure all maintenance tools used in the high care area are clean	<ul style="list-style-type: none"> <li>■ <b>CM.6.a</b> Routinely used maintenance tools are dedicated to the high care area</li> <li>■ <b>CM.6.b</b> Rarely or occasionally used tools may be shared with the low care areas, provided they are cleaned and sanitised prior to entering the high care area</li> </ul>
<b>CM.7</b> Cooked meats must be packed in a way to maintain integrity and safety during storage and transport	<ul style="list-style-type: none"> <li>■ <b>CM.7.a</b> Double packed during transport</li> </ul>

## Cooked Meats (CM) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<b>CM.8</b> Cooked meats must be stored in a dedicated cooked meat storage area with no opportunity for contact with open or packed raw meats	<ul style="list-style-type: none"> <li>■ <b>CM.8.a</b> No raw meats in cooked meat storage area</li> </ul>
<b>CM.9</b> Cooked meats must be segregated during transport in a manner that prevents product or packaging coming into contact with open or packed raw meat	<ul style="list-style-type: none"> <li>■ <b>CM.9.a</b> Where a vehicle has been used to transport open raw meat, it is thoroughly cleansed and disinfected before being used for packed cooked meats</li> </ul>

## Third Party Storage (TP)

STANDARDS	HOW YOU WILL BE MEASURED
<b>THIRD PARTY STORAGE</b>	
<b>AIM: To ensure that third party storage conditions do not compromise product quality, safety or traceability and integrity</b>	
<b>TP.1</b> Where third party storage facilities are being used to hold product, a contract or formal agreement must be in place with the provider defining storage requirements	
<b>TP.2</b> Checks of storage providers must be conducted to ensure they are meeting requirements	<ul style="list-style-type: none"> <li>■ <b>TP.2.a</b> Either:               <ul style="list-style-type: none"> <li>– schedule of checks in place and reports kept, or</li> <li>– facilities are BRCGS Storage and Distribution Standard certified with the appropriate activity listed within the scope</li> </ul> </li> </ul> <div style="text-align: right; background-color: #e0e0e0; padding: 5px;"> <b>R</b>            ■ BRCGS certification or check reports         </div>
 <b>WHERE TO FIND HELP</b> ■ BRCGS Storage and Distribution Certification: <a href="http://www.brcgs.com/our-standards/storage-and-distribution/">www.brcgs.com/our-standards/storage-and-distribution/</a>	

# Production & Process Controls (PC)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PROCESS CONTROLS</b>		
<b>AIM: The entire production process is controlled to protect food safety</b>		
<p><b>PC.1</b> The flow of the process from intake to dispatch must be controlled in order to prevent cross contamination between production areas, by people, equipment or waste</p>	<ul style="list-style-type: none"> <li>■ <b>PC.1.a</b> Restrictions are in place to minimise movement of people between dirty and clean areas</li> <li>■ <b>PC.1.b</b> Where movement between dirty and clean areas occurs, risk assessed controls such as designated protective clothing and clean protective footwear are in place</li> </ul>	
<p><b>PC.2</b> Systems must be in place to thaw frozen products in a controlled manner</p>	<ul style="list-style-type: none"> <li>■ <b>PC.2.a</b> Thawing is undertaken in accordance with documented procedures that outline the temperature and time requirements</li> <li>■ <b>PC.2.b</b> During thawing the surface temperature does not exceed:                             <ul style="list-style-type: none"> <li>– 7°C for beef, lamb and pork</li> <li>– 4°C for poultry</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Thawing protocol</li> </ul>
<p><b>PC.3</b> Equipment settings must only be completed by trained and authorised staff <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.3.a</b> Controls are password protected or restricted, where applicable</li> </ul>	
<p><b>GUIDANCE</b> <i>Applies to equipment where settings are critical to the safety or legality of the product</i></p>		
<p><b>PC.4</b> Where online check weighers are used, a procedure must be documented to cover operation and testing <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.4.a</b> As a minimum, procedure includes:                             <ul style="list-style-type: none"> <li>– regard to any legal requirements</li> <li>– identified competent staff responsible for testing</li> <li>– method and frequency of testing</li> <li>– operating effectiveness</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Online check weigher procedure</li> <li>■ Test results</li> </ul>
<b>PACKAGING MANAGEMENT</b>		
<b>AIM: Clean, food-safe packaging is used to protect food products</b>		
<p><b>PC.5</b> Packaging must be purchased from approved sources <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.5.a</b> The approval system manages any risks to the site</li> <li>■ <b>PC.5.b</b> Warranties are received for packaging that is described as food safe</li> <li>■ <b>PC.5.c</b> Only the correct version of packaging (where labels or printed packaging has changed) is accepted on site and released into production i.e. no obsolete packaging is accepted on site</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Packaging approval</li> </ul>
<p><b>GUIDANCE</b> <i>Managing risks to the site through the approval system may include supplier audits, supplier questionnaire or recognition of valid, third party certification</i></p>		



## Production & Process Controls (PC) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PC.6</b> Packaging must be suitable for its intended use, as confirmed by up to date specifications <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.6.a</b> Up to date and formally agreed specifications available for all packaging</li> <li>■ <b>PC.6.b</b> The specifications detail the suitability and legality of the packaging for its intended use</li> <li>■ <b>PC.6.c</b> Packaging that is in direct contact with food is food safe</li> <li>■ <b>PC.6.d</b> As a minimum, specifications are reviewed every 3 years or sooner if changes occur</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Packaging specifications</li> <li>■ Specification review</li> </ul>
<p><b>GUIDANCE</b> <i>If specifications are not formally agreed, the site can demonstrate that it has taken steps to ensure a formal agreement is in place</i></p>		
<p><b>PC.7</b> A documented procedure for the receipt of packaging must be in place detailing checks that must be carried out</p>	<ul style="list-style-type: none"> <li>■ <b>PC.7.a</b> Procedure sets out:                             <ul style="list-style-type: none"> <li>– visual checks that must be carried out</li> <li>– certification checks that must be carried out</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<p><b>PC.8</b> Packaging must be stored in a suitable, clean, pest-free area</p>	<ul style="list-style-type: none"> <li>■ <b>PC.8.a</b> Packaging stored separately to raw materials, chemicals and waste</li> <li>■ <b>PC.8.b</b> No evidence of pest contamination or damage</li> </ul>	
<p><b>PC.9</b> Packaging must be able to be moved to the point of use, without the risk of contamination</p>		
<p><b>PC.10</b> Systems must be in place to prevent the use of obsolete packaging, including labels <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.10.a</b> A documented procedure details the control and disposal of obsolete packaging including the disposal of obsolete printed materials e.g. rendering trademarked materials unusable</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedure</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PACKING AND LABELLING</b>		
<b>AIM: Products are labelled correctly</b>		
<p><b>PC.11</b> Systems must be in place to ensure that products are packed and labelled with the correct packaging/ labelling <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.11.a</b> A documented procedure details the system and checks that are made including: <ul style="list-style-type: none"> <li>– positive release of packaging/ labels to the packing line</li> <li>– artwork approval from Red Tractor confirming the correct Red Tractor logo use for the product, if applicable</li> </ul> </li> <li>■ <b>PC.11.b</b> System includes: <ul style="list-style-type: none"> <li>– before, during, when changing batches of packaging material and at the end of a packing run, checks are made that the correct packaging and labelling is or was in use</li> <li>– checks made of any printing carried out at the packing stage including as appropriate, date coding, batch coding, quantity indication, price information, bar coding, country of origin, allergen information</li> <li>– following product changes, checks are made that the correct packaging and labelling is in use</li> <li>– positive release of packaging/ labels to the line</li> <li>– after the packing or labelling run, left over packaging is removed</li> </ul> </li> <li>■ <b>PC.11.c</b> The system is managed by responsible, competent and trained persons</li> <li>■ <b>PC.11.d</b> Where offline coding or printing of packaging material occurs, any changes to printing parameters are completed by an authorised member of staff</li> <li>■ <b>PC.11.e</b> For online verification equipment e.g. bar code scanners, the equipment is tested to ensure it is working correctly and can reject product when packaging information is out of specification <ul style="list-style-type: none"> <li>– testing frequency based on the site's ability to identify, hold and prevent the release of any affected materials should the equipment fail</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedure</li> <li>■ Red Tractor artwork approval</li> </ul>
<p><b>GUIDANCE</b> <i>Red Tractor artwork approval is obtained in writing (email) from the Red Tractor Licensing Manager</i></p>		
<p><b>PC.12</b> Cooking instructions on packaging must be validated <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.12.a</b> Product cooked according to instructions produces a consistently safe and ready-to-eat product</li> </ul>	
<p><b>GUIDANCE</b> <i>Applies only to packaging where cooking instructions are present</i></p>		

## Production & Process Controls (PC) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>METAL DETECTION OF FINISHED, PACKED PRODUCT</b>                      – applicable to finished retail packs of beef, lamb and pork products; all poultry products; all high care products</p>	
<p><b>AIM: Prevention of contamination of products by metal</b></p>	
<p><b>PC.13</b>                      Systems must be in place to minimise the risk of contamination of product by metal  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.13.a</b>                      Finished retail packs and product for direct sale to consumers (including vacuum and modified atmosphere packs) are:                     <ul style="list-style-type: none"> <li>– metal detected or X-rayed in accordance with a documented procedure, or</li> <li>– the risk of contamination is reduced through the use of alternative methods of protection in accordance with a documented procedure, the reliance on which is supported by a risk assessment</li> </ul> </li> <li>■ <b>PC.13.b</b>                      Documented procedure includes the type, location and sensitivity of the detection and/ or removal method</li> <li>■ <b>PC.13.c</b>                      The risk assessment considers the risks relevant to the method chosen and, where appropriate, consideration is given to:                     <ul style="list-style-type: none"> <li>– supplier approval audit findings</li> <li>– supplier previous performance</li> <li>– customer complaints</li> <li>– product source</li> <li>– risks associated with the production process</li> <li>– the nature of the product</li> <li>– possible end use</li> </ul> </li> <li>■ <b>PC.13.d</b>                      Any evidence that risks have not been adequately controlled results in a complete review of the risk assessment and the protection method chosen                     <ul style="list-style-type: none"> <li>– the decision to not metal detect is fully reviewed by senior management</li> <li>– the reviews are documented</li> </ul> </li> <li>■ <b>PC.13.e</b>                      Where metal detectors or X-ray equipment are used, they identify contaminated product i.e. contaminated product is either automatically rejected and diverted from the line or the line stops, with an alarm</li> </ul>
<p><b>PC.14</b>                      Documented procedures must be implemented when the metal detector or X-ray equipment detects contaminated product  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.14.a</b>                      Procedure outlines the actions to be taken when contaminated products are detected, including:                     <ul style="list-style-type: none"> <li>– re-testing requirements</li> <li>– investigating to identify the contamination</li> <li>– when products must be destroyed</li> </ul> </li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PC.15</b> Where a product is found to be contaminated with metal, the source of contamination must be investigated and action taken to prevent a reoccurrence</p>		
<p><b>PC.16</b> Metal detectors or X-ray equipment must be tested regularly for correct functioning, in accordance with a documented procedure <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.16.a</b> Documented procedures detail the frequency, methods and recording of test results</li> <li>■ <b>PC.16.b</b> Where metal detectors are used, the documented procedures include: <ul style="list-style-type: none"> <li>– type of test material i.e. separate pieces of ferrous metal, stainless steel and non-ferrous material (or if a foil container is used, ferrous only)</li> <li>– size of test material for the different product types</li> <li>– placement of the test material to check accurate detection (i.e. placing at the point of lowest sensitivity, passing through the centre of the detector)</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Metal detecting test procedures</li> </ul>
<p><b>PC.17</b> Where a test on a metal detector or X-ray equipment fails, corrective actions must be implemented</p>	<ul style="list-style-type: none"> <li>■ <b>PC.17.a</b> Actions include: <ul style="list-style-type: none"> <li>– stopping use of the affected machine (where necessary stopping the production line)</li> <li>– retesting all available products that have passed through the detector since the last successful test</li> <li>– recording and reporting of the issue and corrective action to senior management</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective action</li> </ul>

**ALLERGEN MANAGEMENT – applicable to sites handling known allergens**

**AIM: Effective management of allergens to minimise the allergen contamination of products**

<p><b>PC.18</b> Where a site is handling known allergens, risk assessed procedures must be in place to minimise the risk of allergen contamination of products <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.18.a</b> Risk assessment is used to identify the potential allergens on site and the risks that need controlling, including review of raw material specifications</li> <li>■ <b>PC.18.b</b> Procedures are in place to control the risks and prevent cross contamination (cross-contact) of any product not containing the allergen</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Risk assessed procedures</li> </ul>
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**GUIDANCE**

Food business operators must provide allergen information to the consumer for both prepacked and non-prepacked food and handle and manage food allergens effectively in food preparation. There are 14 food allergens defined by the Food Standards Agency that food businesses are required to tell their customers if any food they provide contain any of these listed allergens as an ingredient.

The 14 allergens are: celery, cereals containing gluten (such as barley and oats), crustaceans (such as prawns, crabs and lobsters), eggs, fish, lupin, milk, molluscs (such as mussels and oysters), mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites (if the sulphur dioxide and sulphites are at a concentration of more than ten parts per million) and tree nuts (such as almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios and macadamia nuts).

This also applies to additives, processing aids and any other substances which are present in the final product. Procedures for controlling risks of allergens may include segregating allergen containing products from others, scheduling of production to segregate production of allergen containing products from others by time, use of dedicated production equipment for products containing allergens, separate or additional protective overclothing when handling allergenic materials, use of dedicated cleaning equipment for products containing allergens, appropriately managing waste, spillage, rework, employee movements, food brought onto site by staff, etc.

## Production & Process Controls (PC) (continued)


STANDARDS	HOW YOU WILL BE MEASURED	
<b>PRODUCT TESTING</b>		
<b>AIM: Testing to ensure products are safe and legal and procedures are working</b>		
<p><b>PC.19</b> A risk assessed schedule of finished product testing must be in place <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.19.a</b> A risk assessment determines the frequency of testing</li> <li>■ <b>PC.19.b</b> Testing schedule is documented, along with testing methods and specified limits</li> <li>■ <b>PC.19.c</b> Test results are reviewed regularly to identify trends</li> <li>■ <b>PC.19.d</b> Test results are kept for 3 years</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Testing schedule and results</li> </ul>
<p><b>GUIDANCE</b> <i>Tests may be microbiological, chemical e.g. fat, speciation, allergies, chemical residue limits (e.g. MRLs for Quaternary Ammonium Compounds found in cleaning chemicals), physical or organoleptic</i></p>		
<p><b>PC.20</b> Where testing identifies non-conforming products, corrective action must be implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.20.a</b> Where non-conformities and/ or unsatisfactory trends are identified, the root cause is determined and corrective and preventative action is implemented where applicable</li> <li>■ <b>PC.20.b</b> All relevant details are recorded and reported to senior management</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective action</li> </ul>
<p><b>PC.21</b> Any testing carried out that is critical to product safety and legality is to internationally recognised methods in appropriately accredited laboratories</p>	<ul style="list-style-type: none"> <li>■ <b>PC.21.a</b> Laboratories are accredited to ISO 17025, CLAS, Lab Cred or equivalent, demonstrated by a current certificate</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Lab certificate</li> </ul>
<p><b>GUIDANCE</b> <i>Applies when sites undertake testing in house or subcontracts testing</i></p>		
<b>CONTROL OF NON-CONFORMING PRODUCT</b>		
<b>AIM: Non-conforming product is handled appropriately</b>		
<p><b>PC.22</b> Non-conforming products must be dealt with appropriately, in accordance with the site's documented procedure</p>	<ul style="list-style-type: none"> <li>■ <b>PC.22.a</b> The procedure details the action to be taken</li> <li>■ <b>PC.22.b</b> Destruction or waste disposal is carried out in accordance with legislation</li> <li>■ <b>PC.22.c</b> Non-conforming products must be clearly labelled or identified as such</li> <li>■ <b>PC.22.d</b> Where a non-conformity is in relation to safety of the product, a root cause is undertaken and all relevant details recorded</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Non-conformity root cause</li> </ul>
<p><b>GUIDANCE</b> <i>Actions detailed in a procedure may include re-work, quarantining or rejection and/ or destruction</i></p>		

STANDARDS	HOW YOU WILL BE MEASURED	
<b>ABATTOIR SPECIFIC PROCESS CONTROLS FOR RED MEAT AND POULTRY</b>		
<p><b>PC.23</b> Systems must be in place to check the fitness of livestock for human consumption</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.23.a</b> Food Chain Information is received and reviewed for all incoming livestock to verify livestock</li> <li>■ <b>PC.23.b</b> Food Chain Information is used to verify that incoming livestock are: <ul style="list-style-type: none"> <li>– not within withdrawal period</li> <li>– not showing signs of abnormality</li> <li>– within a Salmonella Control Plan (pigs and poultry)</li> </ul> </li> <li>■ <b>PC.23.c</b> All incoming livestock are visually assessed for signs of disease or conditions</li> <li>■ <b>PC.23.d</b> Livestock considered unfit for human consumption are rejected, handled and disposed of accordingly and do not enter the food chain</li> </ul>	
<p><b>PC.24</b> Systems must be in place to ensure that livestock are of suitable cleanliness at slaughter</p>	<ul style="list-style-type: none"> <li>■ <b>PC.24.a</b> A documented Clean Livestock Policy is in place that sets out the site's livestock cleanliness standards</li> <li>■ <b>PC.24.b</b> The requirements of the policy are communicated to suppliers and all incoming livestock checked against it</li> <li>■ <b>PC.24.c</b> Where the requirements of the clean livestock policy are not met at intake, corrective action is implemented</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Clean Livestock Policy</li> </ul>
<p><b>PC.25</b> Where the monitoring identifies suppliers failing to meet the sites requirements, corrective action must be implemented</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.25.a</b> Corrective action includes reporting a persistent and recurring issue to the appropriate farm assurance scheme</li> <li>■ <b>PC.25.b</b> If a supplier is a Red Tractor Assured farm or transport member, the recurring issue is reported to Red Tractor</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective actions</li> </ul>
<p><b>GUIDANCE</b></p> <p>Corrective action may include reminding the supplier of the site requirements both verbally and formally.</p> <p>Reporting a recurring issue to Red Tractor can be achieved by reporting it directly to a member of the Red Tractor Team or through the confidential Tell Us web-based platform (managed by Safecall) - <a href="http://www.safecall.co.uk/en/clients/red-tractor/">www.safecall.co.uk/en/clients/red-tractor/</a></p> <p>Alternatively, a recurring issue can be reported via the Red Tractor Checkers and Services website: <a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a> (further details can be found in the Appendix).</p>		
<b>RED MEAT ONLY PROCESS CONTROLS</b>		
<p><b>PC.26</b> Systems must be in place to prevent cross contamination between species on the slaughter line in multi-species abattoirs</p>	<ul style="list-style-type: none"> <li>■ <b>PC.26.a</b> Slaughter of different species separated by time and cleaning or space (e.g. separate slaughter lines and separation in storage)</li> </ul>	


## Production & Process Controls (PC) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>PC.27</b> Risk assessed systems that minimise contamination of the carcass must be implemented</p>	<ul style="list-style-type: none"> <li>■ <b>PC.27.a</b> Systems in place to avoid contaminating the carcass during the bleeding and dressing (evisceration, skinning) process by:               <ul style="list-style-type: none"> <li>– use of clean, regularly sterilised knives</li> <li>– carrying out evisceration in a manner to avoid spillage of the digestive tract</li> <li>– dealing with gut bursts/ removing abscesses during the evisceration process</li> </ul> </li> <li>■ <b>PC.27.b</b> Systems in place to avoid contamination of the carcass by wastes produced on the production line</li> <li>■ <b>PC.27.c</b> Systems in place to remove, test and dispose of Specified Risk Material (in accordance with legal requirements and a documented procedure)</li> <li>■ <b>PC.27.d</b> The production line is designed to reduce the likelihood of carcasses touching one another</li> <li>■ <b>PC.27.e</b> The design of the production line prevents carcasses touching surfaces (walls etc.) within the site</li> </ul>
<p><b>PC.28</b> Systems must be in place to identify, isolate and deal with diseased, dirty or otherwise contaminated carcasses</p>	<ul style="list-style-type: none"> <li>■ <b>PC.28.a</b> Carcasses are regularly checked along the production line for signs of contamination</li> <li>■ <b>PC.28.b</b> Carcasses dealt with in accordance with a documented procedure</li> <li>■ <b>PC.28.c</b> Carcasses:               <ul style="list-style-type: none"> <li>– trimmed where the contamination is minor, or</li> <li>– partially or fully rejected for human consumption where the contamination is major or the nature of the contamination is that the carcass cannot be made food safe</li> </ul> </li> <li>■ <b>PC.28.d</b> Where the carcass is rejected, the root cause is investigated and appropriate corrective action implemented</li> </ul>
<p><b>POULTRY ONLY PROCESS CONTROLS</b></p>	
<p><b>PC.29</b> Risk assessed systems that minimise contamination of the carcass must be implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.29.a</b> Staff in contact with carcasses wash hands regularly to avoid spreading contamination</li> <li>■ <b>PC.29.b</b> The evisceration process design minimises contamination of the carcass, including venting undertaken in a way that avoids the rupture of the intestinal tract</li> <li>■ <b>PC.29.c</b> At appropriate points along the production line carcasses are washed, inside and out, with clean potable water</li> <li>■ <b>PC.29.d</b> The design of the line prevents carcasses touching surfaces (walls etc.) within the site</li> <li>■ <b>PC.29.e</b> Birds are inspected post plucking to ensure feather removal has effectively taken place</li> </ul>



STANDARDS	HOW YOU WILL BE MEASURED
<p><b>PC.30</b> Systems must be in place to identify, isolate and deal with diseased, dirty or otherwise contaminated carcasses</p>	<ul style="list-style-type: none"> <li>■ <b>PC.30.a</b> Salmonella positive flocks are processed in line with HACCP principles which ensures measures are in place so that positive carcasses are kept separate from other carcasses</li> <li>■ <b>PC.30.b</b> Carcasses are dealt with in accordance with a documented procedure including regular checks along the production line for signs of contamination and disposal into category 2 waste stream</li> <li>■ <b>PC.30.c</b> Where the contamination is minor the carcass may be portioned condemned</li> <li>■ <b>PC.30.d</b> Where the contamination is major and the carcass cannot be made food safe, it is disposed of into category 2 waste stream</li> <li>■ <b>PC.30.e</b> Where condemned carcasses exceed expected levels the root cause is investigated and appropriate corrective action implemented</li> <li>■ <b>PC.30.f</b> Carcasses are clean and free from contamination prior to deboning</li> </ul>
<p><b>PC.31</b> Systems must be in place to minimise the risk of staff handling raw poultry meat coming into contact with packagings</p>	
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Guidance on allergens: <a href="http://www.food.gov.uk/business-guidance/allergen-guidance">www.food.gov.uk/business-guidance/allergen-guidance</a></li> <li>■ Guidance on packaging and labelling: <a href="http://www.food.gov.uk/business-guidance/packaging-labelling">www.food.gov.uk/business-guidance/packaging-labelling</a></li> <li>■ Red Tractor Brand Guidelines: <a href="http://www.trade.redtractor.org.uk/growing-businesses/using-our-brand-guidelines/">www.trade.redtractor.org.uk/growing-businesses/using-our-brand-guidelines/</a></li> </ul> </div> </div>	

# Site Security & Food Defence (SF)

SITE SECURITY & FOOD DEFENCE		
AIM: Systems in place which prevent malicious actions occurring to product, premises and brands whilst on site		
<p><b>SF.1</b> A Threat Assessment Plan is documented <span style="background-color: #004a87; color: white; padding: 2px 5px; font-weight: bold;">NEW</span></p>	<ul style="list-style-type: none"> <li>■ <b>SF.1.a</b> Threat assessment considers any potential risks to products from a conscious and intentional attempt to inflict contamination and/ or damage</li> <li>■ <b>SF.1.b</b> Threat assessment considers internal and external threats to the site</li> <li>■ <b>SF.1.c</b> Output from the assessment is the Threat Assessment Plan</li> <li>■ <b>SF.1.d</b> For raw materials or products identified as a risk, the Threat Assessment Plan documents controls to mitigate the risks</li> <li>■ <b>SF.1.e</b> The Threat Assessment Plan is formally reviewed annually or sooner if a new threat is identified or where a food defence/ product security incident has occurred</li> </ul>	<div style="text-align: center; font-weight: bold; font-size: 1.2em; border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; margin: 0 auto;">R</div> <ul style="list-style-type: none"> <li>■ Threat Assessment Plan</li> </ul>
<p><b>SF.2</b> Areas on site identified as a risk are defined, monitored and controlled <span style="background-color: #004a87; color: white; padding: 2px 5px; font-weight: bold;">NEW</span></p>	<ul style="list-style-type: none"> <li>■ <b>SF.2.a</b> Areas include, but are not limited to:                             <ul style="list-style-type: none"> <li>– external storage areas</li> <li>– goods-in of raw materials (including packaging)</li> </ul> </li> <li>■ <b>SF.2.b</b> Only authorised personnel have access to production and storage areas</li> </ul>	
<p><b>SF.3</b> Staff are trained in site security and food defence procedures <span style="background-color: #004a87; color: white; padding: 2px 5px; font-weight: bold;">NEW</span></p>		<div style="text-align: center; font-weight: bold; font-size: 1.2em; border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; margin: 0 auto;">R</div> <ul style="list-style-type: none"> <li>■ Staff training records</li> </ul>
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Guide to protecting and defending food and drink from deliberate attack:  <a href="http://www.food.gov.uk/sites/default/files/media/document/pas962017.pdf">www.food.gov.uk/sites/default/files/media/document/pas962017.pdf</a> </li> </ul> </div> </div>		

# People (PL)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>ACCESS</b>		
<b>AIM: Unauthorised access to the site is prohibited</b>		
<p><b>PL.1</b> Controls must be in place to ensure that only authorised personnel have access to the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PL.1.a</b> Visitors to the site report into central office/ reception before being given access to the site and entering production areas</li> <li>■ <b>PL.1.b</b> A visitor recording system is in place</li> <li>■ <b>PL.1.c</b> Visitors are given clear instructions on where they may go when on-site or are accompanied</li> </ul>	
<p><b>GUIDANCE</b> <i>Personnel include, but are not limited to, staff/ employees, visitors and contractors</i></p>		
<b>PERSONNEL HYGIENE</b>		
<b>AIM: Personnel (staff, including seasonal and temporary staff, contractors, engineers and visitors) do not cause a risk to product safety</b>		
<p><b>PL.2</b> The site must have documented, communicated and implemented hygiene standards setting out the hygiene requirements for personnel <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PC.2.a</b> Hygiene requirements are communicated through visitor sign in forms/ posters/ staff handbooks/ induction training, etc.</li> <li>■ <b>PC.2.b</b> The hygiene requirements cover:               <ul style="list-style-type: none"> <li>– the hygiene standards</li> <li>– jewellery policies</li> <li>– movement restrictions or hygiene requirements when moving between production areas</li> </ul> </li> <li>■ <b>PC.2.c</b> Hygiene standards are adhered to at all times by personnel entering food production areas</li> <li>■ <b>PC.2.d</b> The hygiene standards include the requirement for personnel to:               <ul style="list-style-type: none"> <li>– keep fingernails short, clean and free of nail varnish. No false fingernails are worn</li> <li>– not wear perfume, aftershave or excessive make up</li> <li>– cover cuts and sores with blue, waterproof, metal detectable dressings</li> <li>– wash and sanitise hands and exposed forearms on entry and exit to food production areas, and in abattoirs as needed during the evisceration process at a frequency appropriate to the risk of contamination</li> <li>– wash protective clothing e.g. aprons at a frequency appropriate to the risk of contamination</li> </ul> </li> <li>■ <b>PC.2.e</b> The hygiene standards include the requirement to successfully test a sample of dressings/ plasters through the metal detection equipment (where used) and records are kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <p>■ Hygiene standards</p>
<p><b>PL.3</b> The site must have a documented and implemented personnel jewellery policy</p>	<ul style="list-style-type: none"> <li>■ <b>PC.3.a</b> The policy requires personnel in the food production and storage areas to not wear jewellery, with the exception of:               <ul style="list-style-type: none"> <li>– a plain wedding band</li> <li>– jewellery for medical or religious reasons, if a risk assessment has shown minimal risk to food safety and the jewellery is not exposed</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <p>■ Jewellery policy</p>


## People (PL) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PL.4</b> Systems are in place to avoid personnel introducing contaminants from outside of the production area</p>	<ul style="list-style-type: none"> <li>■ <b>PC.4.a</b> Captive footwear is washed on entrance and exit of food production areas</li> <li>■ <b>PC.4.b</b> Where movement between clean and dirty areas occurs, controls such as a change in protective clothing and footwear are in place</li> </ul>	
<p><b>PL.5</b> The site's policy for staff bringing their own food onto site and how that food must be stored, must be documented and communicated</p>	<ul style="list-style-type: none"> <li>■ <b>PC.5.a</b> The policy details how allergens are managed and the storage facilities available to staff</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Own food policy</li> </ul>
<b>PERSONNEL HEALTH</b>		
<b>AIM: Personnel are fit to work/ visit and pose no risk of product contamination</b>		
<p><b>PL.6</b> The health requirements of the site must be outlined to personnel prior to commencing work and to visitors entering food production areas</p>		
<p><b>GUIDANCE</b> <i>New employees include those employed seasonally or temporarily</i> <i>Visitors to an abattoir may include hauliers or farmers delivering livestock</i></p>		
<p><b>PL.7</b> A completed health questionnaire or medical certificates are held for all personnel before entry to food production or storage areas</p>	<ul style="list-style-type: none"> <li>■ <b>PL.7.a</b> Completed questionnaires or certificates held for staff</li> <li>■ <b>PL.7.b</b> Completed questionnaires held for visitors</li> <li>■ <b>PL.7.c</b> Questionnaires/ copies of certificates kept for 3 years</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Questionnaires/ certificates</li> </ul>
<p><b>PL.8</b> Illness and disease of people handling food or entering a food production or storage area must be dealt with in accordance with the relevant Food Standards Agency regulatory guidance note (or equivalent)</p>	<ul style="list-style-type: none"> <li>■ <b>PL.8.a</b> No one handles food or enters a food handling area if they: <ul style="list-style-type: none"> <li>– are suffering from or carrying a disease likely to be transmitted through food</li> <li>– have infected wounds, skin infections or sores</li> <li>– have diarrhoea</li> </ul> </li> <li>■ <b>PL.8.b</b> Any employee that comes into direct contact with food and is suffering from any of the above report it (and the possible causes) to their manager</li> <li>■ <b>PL.8.c</b> An employee with diarrhoea or vomiting will not return to work (and come into contact with meat) until they have had no symptoms for 48 hours, unless they are given written medical clearance by a GP</li> <li>■ <b>PL.8.d</b> The site holds an electronic or printed copy of the FSA's 'Food Handlers: Fitness to Work – Regulatory Guidance and Best Practice Advice For Food Business Operators 2009' (as amended)</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ FSA guidance</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PROTECTIVE CLOTHING</b>		
<b>AIM: The type of protective clothing worn and the manner in which they are cleaned prevent contamination of products</b>		
<p><b>PL.9</b></p> <p>The site must have documented and communicated standards setting out the protective clothing requirements for personnel</p>	<ul style="list-style-type: none"> <li>■ <b>PL.9.a</b> Protective clothing requirements are outlined in visitor sign in forms/ posters/ staff handbooks/ induction training, etc.</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Protective clothing requirements</li> </ul>
<p><b>GUIDANCE</b></p> <p><i>Personnel include staff, visitors and contractors</i></p>		
<p><b>PL.10</b></p> <p>Personnel must wear company issued, suitable and clean protective clothing and footwear correctly at all times whilst in food production and storage areas</p>	<ul style="list-style-type: none"> <li>■ <b>PL.10.a</b> A supply of company issued, clean clothing is available and is worn by staff, visitors and contractors</li> <li>■ <b>PL.10.b</b> Protective clothing is not a contamination risk in itself (i.e. no loose threads, buttons, external pockets)</li> <li>■ <b>PL.10.c</b> The clothing requirements depend on the person's role and may include light coloured coats, headwear, hair covers covering hair and ears and snoods for beards and moustaches <ul style="list-style-type: none"> <li>– protective clothing worn in high care areas are of a design that fasten to the neck, covering all under clothing</li> </ul> </li> <li>■ <b>PL.10.d</b> Footwear provided can be effectively cleaned. Overshoes may be used. Clogs may be used provided they can be effectively cleaned</li> <li>■ <b>PL.10.e</b> Personal clothing is not worn over or outside of protective clothing</li> <li>■ <b>PL.10.f</b> Protective clothing is not worn externally to the factory buildings</li> </ul>	
<p><b>PL.11</b></p> <p>Protective clothing must be cleaned regularly to ensure it is not a source of contamination <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PL.11.a</b> Clothing must be regularly collected and cleaned</li> <li>■ <b>PL.11.b</b> Laundering of protective clothing may be undertaken in-house or by an external approved laundry facility. Staff do not launder their own protective clothing away from the site</li> <li>■ <b>PL.11.c</b> Where protective clothing is not suitable for laundering (e.g. chainmail, gloves and aprons), they are cleaned at a frequency appropriate to the level of contamination during production (i.e. rinsed) and cleansed and disinfected/sterilised as regularly as needed to minimise the risk of cross-contamination</li> </ul>	
<p><b>PL.12</b></p> <p>Where protective clothing is laundered on site, documented procedures are implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PL.12.a</b> As a minimum, procedures ensure: <ul style="list-style-type: none"> <li>– adequate segregation between cleaned and dirty clothes</li> <li>– effective cleaning and sanitisation of the protective clothing</li> <li>– use of perfume free detergent</li> <li>– if applicable, cleaned clothes are protected from contamination in transit e.g. by the use of covers or bags</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Washing procedures</li> </ul>

## People (PL) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>TRAINING</b>		
<b>AIM: All personnel are trained and competent to perform their roles</b>		
<p><b>PL.13</b> Training must be provided to all personnel to ensure they are trained and competent to perform their role <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PL.13.a</b> Nobody starts work without an induction and supervision</li> <li>■ <b>PL.13.b</b> A Training Plan is documented which identifies what training is required for which role</li> <li>■ <b>PL.13.c</b> Where necessary training is given in different languages</li> <li>■ <b>PL.13.d</b> For roles which impact on Critical Control Points, specific training is given and a level of competency is established prior to being left to complete the task unsupervised</li> <li>■ <b>PL.13.e</b> Where training needs to be undertaken on the job, the employee is signed off as competent before being left to work unsupervised</li> <li>■ <b>PL.13.f</b> All relevant personnel are trained in the site's labelling and packing processes in order to ensure correct labelling and packing of products</li> <li>■ <b>PL.13.g</b> Competency of contractors is verified by checking their membership to a recognised scheme/s, where these are available</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training Plan</li> <li>■ On the job training sign-off</li> <li>■ Contractor competency checks</li> </ul>
<p><b>GUIDANCE</b> <i>Personnel includes employees, agency-supplied staff and temporary staff</i></p>		
<p><b>PL.14</b> The ongoing performance of staff must be monitored and updates or refresher training given as needed</p>	<ul style="list-style-type: none"> <li>■ <b>PL.14.a</b> Training needs for each role and employee are reviewed and where needed, refresher training is given</li> </ul>	
<p><b>PL.15</b> Records of training must be kept <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PL.15.a</b> A training record is available for all, including:               <ul style="list-style-type: none"> <li>– name</li> <li>– start date and confirmation of attendance</li> <li>– training given</li> <li>– date of training</li> <li>– duration of the training</li> <li>– training provider</li> <li>– ongoing performance monitoring results or appraisals</li> <li>– for internal courses, a reference to the material, work instruction or procedure that is used in the training</li> </ul> </li> <li>■ <b>PL.15.b</b> Where staff are trained to undertake specific tasks, this is listed in the record</li> <li>■ <b>PL.15.c</b> Records kept for at least 3 years after staff member has left employment</li> <li>■ <b>PL.15.d</b> Training records include any relevant certificates of competency or licences held by the individual</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training record</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PL.16</b> Managers, teams and other persons with positions of accountability must be able to demonstrate continuous professional development</p>	<ul style="list-style-type: none"> <li>■ <b>PL.16.a</b> They have access to external technical support and information, current relevant legislation and codes of practice</li> <li>■ <b>PL.16.b</b> They attend training/ information events</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Training record</li> </ul>
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Personal hygiene guidance: <a href="http://www.food.gov.uk/business-guidance/personal-hygiene">www.food.gov.uk/business-guidance/personal-hygiene</a></li> <li>■ FSA Food Handlers: Fitness to Work – Regulatory Guidance and Best Practice Advice for Food Business Operators (2009): <a href="http://www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf">www.food.gov.uk/sites/default/files/media/document/fitnesstoworkguide.pdf</a></li> </ul> </div> </div>		



# TRACEABILITY & INTEGRITY MODULE

## Traceability & Integrity Module (TR)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>TRACEABILITY SYSTEM</b>		
<b>AIM: An effective traceability system that allows all products to be traced back to their origin and the correct labelling claims are declared on the product. Note: this applies to all products, and is not limited to finished, assured products</b>		
<p><b>TR.1</b> The site must have a fully operational and demonstrably effective traceability system, from supplier through to customer <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.1.a</b> Traceability system effective from the intake of livestock or raw material to the dispatch/ delivery of finished product</li> <li>■ <b>TR.1.b</b> All product in the plant can be traced:                             <ul style="list-style-type: none"> <li>– back to the supplier</li> <li>– forward to dispatch and the customer</li> <li>– forward or back one step within 4 hours</li> </ul> </li> <li>■ <b>TR.1.c</b> Traceability of work in progress (WIP)/ rework product is maintained at all times</li> <li>■ <b>TR.1.d</b> The system enables any finished product labelled with any claims (in particular Red Tractor) to be validated</li> </ul>	
<p><b>TR.2</b> The site traceability system and procedures must be documented from intake to dispatch <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.2.a</b> As a minimum, documentation includes:                             <ul style="list-style-type: none"> <li>– how the traceability system works (can be accompanied by a flow diagram) for all species/ products</li> <li>– the labelling and records required</li> </ul> </li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Traceability procedure</li> </ul>
<p><b>TR.3</b> A risk assessed schedule of testing the site's traceability system must be documented and implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.3.a</b> Tests:                             <ul style="list-style-type: none"> <li>– are undertaken at least monthly, in accordance with a documented schedule to determine traceability one step forward to the customer and one step back to the supplier</li> <li>– include mass balances (at least once a year)</li> <li>– test all species/ types of product during the course of the year</li> <li>– seek to verify that any Red Tractor claims made on the selected product, were done so correctly</li> <li>– demonstrate that forward and backward one-step traces are achieved in 4 hours</li> <li>– demonstrate links between documents</li> </ul> </li> <li>■ <b>TR.3.b</b> Results are recorded</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Traceability testing schedule including test results</li> </ul>
<p><b>TR.4</b> Testing of the traceability system must be undertaken by a suitable, competent person</p>	<ul style="list-style-type: none"> <li>■ <b>TR.4.a</b> Testing, which includes a mass balance, is carried out by a person independent of the process (either somebody in-house but independent of the activity or somebody external to the company), wherever possible</li> </ul>	
<p><b>TR.5</b> Where traceability system tests demonstrate failures or weaknesses, the root cause must be determined and corrective actions must be implemented</p>	<ul style="list-style-type: none"> <li>■ <b>TR.5.a</b> Corrective actions include increasing the testing frequency to weekly until there is evidence the issues have been rectified</li> <li>■ <b>TR.5.b</b> The issue, root cause and corrective actions are recorded and reported to relevant senior management</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Testing results</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PROCESS CONTROLS (ABATTOIR CATTLE, SHEEP, GOATS and PIGS)</b>		
<b>AIM: Controls are in place to ensure the delivery of the traceability system</b>		
<p><b>TR.6</b> The traceability system must include a complete record of movements of livestock onto the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.6.a</b> Recorded in on-site databases/ registers</li> <li>■ <b>TR.6.b</b> Record includes: <ul style="list-style-type: none"> <li>– arrival date of the livestock vehicle on site and time</li> <li>– the name, address, holding number of the supplier and the country of origin</li> <li>– total numbers of livestock and identifiers/ ear numbers</li> <li>– date of the movement off the last holding</li> <li>– details of the livestock vehicle and name of driver used to deliver the livestock</li> </ul> </li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Site movement records/ databases</li> </ul>
<p><b>GUIDANCE</b> <i>The term holding applies to farms, markets or collection centres</i></p>		
<p><b>TR.7</b> Traceability documentation for all livestock is received and reviewed to ensure it is complete <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.7.a</b> Relevant documentation is reviewed: <ul style="list-style-type: none"> <li>– for cattle, passport, site entry forms/ animal transport certificates, Food Chain Information</li> <li>– for sheep and goats, movement licences, Food Chain Information</li> <li>– for pigs, the inbound electronic licence eAML2 or equivalent (in Scotland (ScotEID) or Northern Ireland (DAERA/ APHIS paper-based system))</li> </ul> </li> <li>■ <b>TR.7.b</b> For pigs, the inbound electronic licence eAML2 is checked and updated in the Destination Details section D within 3 days of delivery of pigs to the abattoir to reflect the actual number of live pigs delivered</li> <li>■ <b>TR.7.c</b> All documentation is complete, including dated signatures as required. From the documentation, the site is able to record all details needed for its own on-site movement record</li> <li>■ <b>TR.7.d</b> The documentation is held for 3 years</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Entry forms, AMLs, Animal Transport Certificates etc.</li> <li>■ Documented procedures</li> </ul>
<p><b>GUIDANCE</b> <i>eAML2 can be accessed via: <a href="http://www.eaml2.org.uk">www.eaml2.org.uk</a> or by calling 0844 335 8400</i></p>		

## Traceability & Integrity Module (TR) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>TR.8</b> Checks are carried out at intake to ensure incoming livestock are identified in accordance with legislation when they arrive on site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.8.a</b> Checks are made on livestock upon arrival that:               <ul style="list-style-type: none"> <li>– cattle have two official ear tags</li> <li>– sheep and goats have the correct number and type of tags</li> <li>– pigs are either:                   <ul style="list-style-type: none"> <li>– slap marked on both shoulders in England and Wales or in Scotland and Northern Ireland, the slap mark can be applied to one shoulder</li> <li>– ear tagged or</li> <li>– ear tattooed</li> </ul> </li> </ul> </li> <li>■ <b>TR.8.b</b> If ear tags are used for pigs, they are metal and/ or plastic heat and tamper-resistant and printed or stamped with the herdmark and prefixed with the letters 'UK'</li> <li>■ <b>TR.8.c</b> If ear tattoos are used for pigs, the herdmark is on one ear</li> <li>■ <b>TR.8.d</b> Checks are made to ensure that the livestock identifiers correlate with movement documentation</li> </ul>
<p><b>TR.9</b> Errors in livestock identification or movement documentation are investigated and acted upon <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.9.a</b> Where the error could cause a complete breakdown in traceability, the affected livestock are not slaughtered, identified and sold as Red Tractor Assured unless the error has been resolved</li> <li>■ <b>TR.9.b</b> Where the issue is more minor and overall traceability is not compromised, and the Red Tractor Assured status of the livestock can be verified, livestock are slaughtered where permitted by the Official Veterinarian and site procedures</li> </ul>
<p><b>TR.10</b> There must be clear segregation between Red Tractor Assured (or Red Tractor recognised scheme) and non-assured livestock, carcasses and offal <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.10.a</b> This includes clear segregation of livestock (cattle and sheep) which are slaughtered with no prior stunning (non-stun halal or kosher) from Red Tractor Assured (or Red Tractor recognised scheme) livestock, carcasses and offal</li> </ul>
<p><b>TR.11</b> There must be correlation between the carcass and the offal, head, etc. removed during the process of evisceration and break down of the carcass, in order for those body parts to be described as Red Tractor Assured</p>	<ul style="list-style-type: none"> <li>■ <b>TR.11.a</b> The body parts must correlate with the carcass they originate from, or be traceable to a batch of Red Tractor Assured (or Red Tractor recognised scheme) livestock</li> </ul>
<p><b>TR.12</b> Carcasses must be clearly labelled so that they can be traced back to source <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.12.a</b> Carcasses are marked/ labelled with:               <ul style="list-style-type: none"> <li>– slaughter number unique to the days' production for each species</li> <li>– batch number</li> <li>– slap mark</li> <li>– kill date</li> </ul> </li> <li>■ <b>TR.12.b</b> If Red Tractor Assured, it is labelled as Red Tractor Assured, RT, RTA, Red Tractor or RT Assured</li> <li>■ <b>TR.12.c</b> If assured to a Red Tractor recognised scheme, the recognised scheme descriptor e.g. QMS can be used instead whilst the product is a split carcass, sides or quarters</li> </ul>
<p><b>TR.13</b> The carcass must be traceable, by identification mark prior to dispatch</p>	<ul style="list-style-type: none"> <li>■ <b>TR.13.a</b> The site identification mark/ hygiene approval number (EC Code) is applied to the carcass as early as practicably possible, but at least prior to its dispatch</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>TR.14</b></p> <p>Where carcasses or product is claimed to be Red Tractor Assured, systems must be in place at intake to verify the assurance status behind the claim <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.14.a</b> Verification of the Red Tractor (or Red Tractor recognised scheme) assurance status is made at intake and carcasses clearly labelled as per TR.12 if the assurance status is verified as valid</li> <li>■ <b>TR.14.b</b> In the case of a primal, where the product is eligible to be labelled with a Red Tractor Assured claim, but is not of Red Tractor Assured origin i.e. the animal/carcase is assured to a Red Tractor recognised scheme (e.g. QMS), the primal is labelled clearly with a Red Tractor descriptor i.e. RT, RTA, RT Assured, Red Tractor or Red Tractor Assured</li> <li>■ <b>TR.14.c</b> The following is verified for all livestock to be described as Red Tractor Assured (or described using the descriptor of a Red Tractor recognised scheme): <ul style="list-style-type: none"> <li>– the Red Tractor (or Red Tractor recognised scheme) assurance status of the farm holding the livestock have come from. Assurance status verified for the day the livestock moved off the holding</li> <li>– the residency period of the cattle or sheep on that holding</li> <li>– where applicable for cattle and sheep, the assurance status of previous holdings, if the residency period is split between holdings</li> <li>– for cattle and sheep, the Food Chain Information (FCI) declaration (or equivalent in Northern Ireland) from the producer confirming that the livestock have resided on the assured holding/s for the required residency period to be described as Red Tractor Assured (or described using the descriptor of a Red Tractor recognised scheme)</li> <li>– the current Red Tractor (or Red Tractor recognised scheme) assurance status of the vehicle the livestock were delivered on if hauled by a commercial haulier (does not apply if an assured farmer is transporting his own livestock in his own vehicle)</li> <li>– the current Red Tractor (or Red Tractor recognised scheme) assurance status of any markets or collection centres the livestock have passed through within the residency period (for cattle or sheep) / have passed through immediately prior to travelling to the abattoir (pigs)</li> </ul> </li> <li>■ <b>TR.14.d.</b> The permitted methods of verification (outlined in the relevant Appendix) are used</li> </ul>

**GUIDANCE**

*In the case of TR.14.b, the Red Tractor descriptor on primals can be used alongside a Red Tractor recognised scheme descriptor  
Minimum required residency period for livestock/ carcasses to be described as Red Tractor Assured is 90 days for cattle and 60 days for sheep*

<p><b>TR.15</b></p> <p>The Red Tractor online Industry Checker (or Red Tractor recognised scheme assurance checker services) must be used at intake to verify the assurance status of livestock <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.15.a</b> Assurance scheme certificates are not solely used to verify assurance status</li> <li>■ <b>TR.15.b</b> As an alternative to using the Red Tractor online Industry Checker, the Red Tractor Tracker or an API link to Red Tractor can be used provided that information received on changes to assurance status are communicated to the relevant site personnel on the same day</li> <li>■ <b>TR.15.c</b> Site acts appropriately on the information received e.g. if a farm is identified as suspended from the Red Tractor scheme (or Red Tractor recognised scheme), the meat is not sold with a Red Tractor Assured claim whilst the suspension is in place</li> <li>■ <b>TR.15.d</b> Historic date checking is used (where required)</li> <li>■ <b>TR.15.e</b> Further details of the permitted methods of verification are outlined in the Appendix</li> </ul>
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**GUIDANCE**

*Red Tractor Industry Checker provides a historic search to allow industry users to perform checks on members' certification in the past. Historic date checking plays a vital role in assessing whether a member was assured at the time they were selling their livestock.*

*Help on checking: [https://checkers.redtractor.org.uk/rtassurance/services/bl\\_services/checking/help.eb](https://checkers.redtractor.org.uk/rtassurance/services/bl_services/checking/help.eb)*

## Traceability & Integrity Module (TR) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>TR.16</b> Where carcase or product is Red Tractor Assured, all key process and delivery paperwork must clearly identify the Red Tractor Assured status of the carcase or product <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.16.a</b> Where a split carcase, side or quarter [beef, sheepmeat and/ or pork] is Red Tractor Assured, it is described as either RT, RTA, RT Assured, Red Tractor or Red Tractor Assured in the product description on all paperwork i.e. invoices, delivery notes</li> <li>■ <b>TR.16.b</b> Where a split carcase, side or quarter is assured to a Red Tractor recognised scheme, the Red Tractor Assured descriptor or recognised scheme descriptor is used to describe the product in the product description on all paperwork</li> <li>■ <b>TR.16.c</b> Where the product is processed beyond a split carcase, side or quarter i.e. a primal, and is Red Tractor Assured or assured to a Red Tractor recognised scheme, the Red Tractor Assured descriptor is used to describe the product in the product description on all paperwork</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Process and delivery paperwork</li> </ul>
<b>PROCESS CONTROLS (POULTRY ABATTOIR)</b>		
<p><b>TR.17</b> The traceability system must include a complete record of all movements of poultry, on to the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.17.a</b> Recorded in on-site databases/ registers</li> <li>■ <b>TR.17.b</b> Record includes: <ul style="list-style-type: none"> <li>– date and time of departure from the holding</li> <li>– arrival date and time of the vehicle at the abattoir</li> <li>– the farm site name, address, holding number and contact</li> <li>– house number</li> <li>– number of birds</li> <li>– farm site Red Tractor farm assurance membership number</li> <li>– details of the livestock vehicle, Red Tractor assurance membership number and name of the driver used to deliver the birds</li> <li>– catching team name and Red Tractor assurance membership number</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Movement documentation</li> </ul>
<p><b>TR.18</b> Traceability documentation received is reviewed to ensure it is complete</p>	<ul style="list-style-type: none"> <li>■ <b>TR.18.a</b> A completed Animal Transport Certificate and Food Chain Information is received for each flock of birds</li> <li>■ <b>TR.18.b</b> All documentation is complete, including dated signatures as required. From the documentation, the site is able to record all details needed for its own on-site movement record</li> <li>■ <b>TR.18.c</b> The documentation is held for 12 months</li> </ul>	
<p><b>TR.19</b> Errors in movement documentation are investigated and acted upon <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.19.a</b> Where the error could cause a complete breakdown in traceability, the affected birds are not slaughtered, identified and sold as Red Tractor Assured unless the error is resolved</li> <li>■ <b>TR.19.b</b> Where the issue is more minor and overall traceability is not compromised, and the Red Tractor Assured status of the birds can be verified, birds are slaughtered where permitted by the Official Veterinarian and site procedures</li> </ul>	

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>TR.20</b> Flocks are slaughtered in a batch system, with clear segregation between Red Tractor Assured and non-assured flocks, carcasses and offal <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.20.a</b> This includes: <ul style="list-style-type: none"> <li>– clear segregation from flocks slaughtered with no prior stunning (non-stun halal or kosher) from Red Tractor Assured flocks</li> <li>– clear segregation between flocks/ product certified to different Red Tractor Assured schemes e.g. core standard (Certified Standards) flocks/ product from other Red Tractor Assured scheme flocks/ product e.g. Red Tractor Enhanced Welfare and also, for example, between Red Tractor Enhanced Welfare and Red Tractor Free-Range</li> </ul> </li> </ul>	
<p><b>TR.21</b> Where product is claimed to be Red Tractor Assured, systems must be in place to verify the claim <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.21.a</b> Verification of assurance status is made using either: <ul style="list-style-type: none"> <li>– the Red Tractor online Industry Checker at site intake prior to birds being slaughtered or</li> <li>– the Red Tractor Tracker, an API link to Red Tractor or a Red Tractor licensed Certification Body (for the appropriate poultry species) live link option at a group/ site level is used provided that information received on changes to assurance status are communicated on the same day to the relevant site within the group</li> </ul> </li> <li>■ <b>TR.21.b</b> Site acts appropriately on the information received e.g. if a farm is identified as suspended from the Red Tractor scheme, the meat is not sold with a Red Tractor Assured claim whilst the suspension remains in place</li> <li>■ <b>TR.21.c</b> Historic date checking is used (where required)</li> <li>■ <b>TR.21.d</b> The following is verified for all flocks in order for their products to be described as Red Tractor Assured: <ul style="list-style-type: none"> <li>– the Red Tractor assurance status of the farm holding the birds have come from</li> <li>– the Red Tractor assurance status of the catching team</li> <li>– the Red Tractor assurance status of the vehicle the birds were delivered on</li> </ul> </li> <li>■ <b>TR.21.e</b> Product claimed to be Red Tractor Enhanced Welfare is killed using controlled atmosphere stunning in line with the requirements outlined in the Poultry Welfare (PW) section of this scheme</li> </ul>	
<p><b>GUIDANCE</b> <i>Red Tractor Industry Checker provides a historic search to allow industry users to perform checks on members' certification in the past. Historic date checking plays a vital role in assessing whether a member was assured at the time they were selling their poultry. For further details see: <a href="https://checkers.redtractor.org.uk/rtassurance/services.eb">https://checkers.redtractor.org.uk/rtassurance/services.eb</a></i></p>		
<p><b>TR.22</b> Where product is Red Tractor Assured, all key process and delivery paperwork must clearly identify the Red Tractor Assured status of the carcass or product <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.22.a</b> Where the product is Red Tractor Assured, it is described as either RT, RTA, RT Assured, Red Tractor or Red Tractor Assured in the product description on all paperwork e.g. invoices, delivery notes</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Process and delivery paperwork</li> </ul>



## Traceability & Integrity Module (TR) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>PROCESS CONTROLS (CUTTING only)</b>		
<p><b>TR.23</b> All products must be effectively labelled and in a manner that allows product to be traced, at all times</p>	<ul style="list-style-type: none"> <li>■ <b>TR.23.a</b> Product is labelled with:               <ul style="list-style-type: none"> <li>– a number/ code which is unique to the day's intake/ production per species. The code must link the product to its source</li> <li>– the approval number of the abattoir/ cutting plant the product came from</li> <li>– the date of slaughter/ cutting</li> <li>– if product is to be sold as Red Tractor Assured, it is clearly labelled as Red Tractor Assured, RT, RTA, RT Assured or Red Tractor</li> </ul> </li> <li>■ <b>TR.23.b</b> Labels are applied directly to the product or sealed packaging</li> <li>■ <b>TR.23.c</b> There is clear segregation from Red Tractor Assured meat and non-assured</li> </ul>	
<p><b>TR.24</b> The outer packaging (pack or sealed container) of meat products must be labelled prior to its dispatch, to ensure it is traceable back to the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.24.a</b> Product is labelled with:               <ul style="list-style-type: none"> <li>– the site's identification mark (EC Code)</li> <li>– pack contents e.g. chicken thighs</li> <li>– pack weight</li> <li>– slaughter/ batch code/ date, slaughter/ cutting date</li> <li>– durability coding (for products intended for supply to the final consumer or to mass caterers, with or without pre-packaging)</li> </ul> </li> <li>■ <b>TR.24.b</b> If product is to be sold as Red Tractor Assured to meet a customer specification, it is clearly labelled as Red Tractor Assured, RT, RTA, RT Assured or Red Tractor and not as, for example, Farm Assured or FA</li> <li>■ <b>TR.24.c</b> If product is to be sold as Red Tractor Enhanced Welfare (chicken) or Red Tractor Free-Range (chicken, turkey and duck), it is clearly labelled as such</li> </ul>	
<p><b>TR.25</b> Where product is claimed to be Red Tractor Assured, systems must be in place to verify the claim <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.25.a</b> Where Red Tractor claimed product is received from another site, the supplying site's Red Tractor licence status is verified by either:               <ul style="list-style-type: none"> <li>– use of the Red Tractor online Licensee Checker on a risk-based frequency to establish the site holds a valid Red Tractor Licence or</li> <li>– use of the Red Tractor Tracker or an API link to Red Tractor provided that information received on changes to a supplier's Red Tractor Licence status is communicated on the same day to the relevant personnel/ site</li> </ul> </li> <li>■ <b>TR.25.b</b> The exception is where product received is a split carcass, sides or quarters [beef, sheepmeat and/ or pork] where the supplier is not required to hold a Red Tractor Licence. Instead, the supplier's Red Tractor assurance status (or Red Tractor recognised scheme) is verified on a risk-based frequency using the Red Tractor Industry Checker Service or Red Tractor recognised schemes checker services</li> <li>■ <b>TR.25.c</b> Supplying sites' assurance certificates are not solely used to verify assurance status</li> <li>■ <b>TR.25.d</b> Where there is delivery of Red Tractor claimed product from a new supplier, the risk-based schedule of verifying the claim ensures that the new supplier is confirmed as eligible in advance of the first delivery of product</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Usage logs of RT Checkers/ evidence of use of recognised scheme checkers and copies of assurance certificates</li> </ul>



STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>GUIDANCE</b></p> <p>Red Tractor Licensee Checker: <a href="https://checkers.redtractor.org.uk/rtassurance/services/licensee_services/checker.eb">https://checkers.redtractor.org.uk/rtassurance/services/licensee_services/checker.eb</a></p> <p>In the case of TR.25.b, where product is assured to the Red Tractor recognised BMPA Quality Pork Charter Scheme, a cross-check is undertaken against the public list of approved scheme members available on the BMPA Quality Pork Charter website: <a href="https://qualityporkcharter.org/charter-members/">https://qualityporkcharter.org/charter-members/</a></p> <p>See Appendix for details on the Red Tractor Industry Checker Service and Red Tractor recognised schemes checker services</p>		
<p><b>TR.26</b></p> <p>Where product is to be sold as Red Tractor Assured, all key process and delivery paperwork must clearly identify the Red Tractor Assured status of the product</p> <p><b>REVISED</b></p>	<p>■ <b>TR.26.a</b></p> <p>Where the product is Red Tractor Assured, it is described as either RT, RTA, RT Assured, Red Tractor or Red Tractor Assured (and not as, for example, Farm Assured or FA) in the product description on all paperwork i.e. invoices, delivery notes</p>	<p><b>R</b></p> <p>■ Process and delivery paperwork</p>
<p><b>PRODUCT AUTHENTICITY</b></p>		
<p><b>AIM: To minimise the risk of buying in fraudulent or adulterated product (bought in product means anything bought in to further process, e.g. carcasses, primals, cooked product for slicing, raw materials/ ingredients)</b></p>		
<p><b>TR.27</b></p> <p>Systems must be in place to identify risks of fraudulent or adulterated food threats</p>	<p>■ <b>TR.27.a</b></p> <p>Systems include contact or networks in place with:</p> <ul style="list-style-type: none"> <li>– Trade Associations</li> <li>– Industry Bodies</li> <li>– Government e.g. Food Standards Agency, National Food Crime Unit</li> </ul>	
<p><b>TR.28</b></p> <p>A risk assessment must be in place for considering the risks of fraud and adulteration of all purchased products</p> <p><b>REVISED</b></p>	<p>■ <b>TR.28.a</b></p> <p>Documented vulnerability risk assessment is in place for all purchased products which evaluates the potential risk of adulteration and/ or substitution by considering, as a minimum:</p> <ul style="list-style-type: none"> <li>– risk of substitution with one species for another</li> <li>– risk of substitution of one breed for another</li> <li>– risk of substitution of one geographic origin for another</li> <li>– risk of substitution of non-assured (including non-stunned) meat for Red Tractor Assured meat</li> <li>– risk of part substitution of meat with offal</li> <li>– risk of condemned meat being supplied</li> <li>– market intelligence e.g. such as a sudden rise in popularity of a product and raw material supply needing to meet demand</li> <li>– economic factors e.g. cheaper raw materials making adulteration and/ or substitution more attractive</li> <li>– surplus supply of a raw material in a supply chain</li> <li>– any relevant historic evidence on suppliers relating to fraudulent issues</li> </ul> <p>■ <b>TR.28.b</b></p> <p>Evidence that the risk assessment has been completed prior to engaging any new suppliers</p> <p>■ <b>TR.28.c</b></p> <p>The outcome of the assessment is a Vulnerability Assessment Plan</p> <p>■ <b>TR.28.d</b></p> <p>As a minimum, the plan is reviewed annually or sooner if economic factors and/ or market intelligence alters the potential risks</p>	<p><b>R</b></p> <p>■ Vulnerability Assessment Plan</p>

## Traceability & Integrity Module (TR) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<b>PURCHASED PRODUCT</b>	
<b>AIM: To ensure that any products purchased for further handling are of the quality, safety and integrity required. (Purchased in product means anything bought in to further process from an external source, e.g. carcasses, primals, cooked product for slicing, raw material/ ingredients. This does not apply to product bought in from sites operated within the company)</b>	
<p><b>TR.29</b>  <b>A supplier approval system must be in place that requires all purchased meat (includes poultry) to be from an approved source</b> <span style="background-color: #0056b3; color: white; padding: 2px;">REVISED</span></p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 80%;"> <ul style="list-style-type: none"> <li>■ <b>TR.29.a</b> Evidence of an approval system which may be:                             <ul style="list-style-type: none"> <li>– verification of a third-party certification, or</li> <li>– own site-based audits (which includes verification of third-party certification)</li> </ul> </li> <li>■ <b>TR.29.b</b> When verifying third-party certification, the certification is checked as valid on a risk-based frequency through the use of online assurance schemes checker services e.g. Red Tractor Industry Checker or Red Tractor recognised schemes checker services</li> <li>■ <b>TR.29.c</b> Suppliers of all purchased product labelled with a Red Tractor Assured claim (unless the product is a split carcass, sides or quarters [beef, sheepmeat and/ or pork]) are verified as per TR.25 to ensure they hold a valid Red Tractor Licence</li> <li>■ <b>TR.29.d</b> Evidence that approval method has been informed by the Vulnerability Assessment Plan</li> </ul> </div> <div style="width: 15%; text-align: center; vertical-align: top;"> <div style="background-color: #0056b3; color: white; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto 10px auto;">R</div> <ul style="list-style-type: none"> <li>■ Approval system</li> </ul> </div> </div>
<p><b>TR.30</b>  <b>A supplier approval system must be in place that requires all non-meat and non-poultry product bought in to be from an approved source</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.30.a</b> Evidence of an approval system which may be:                             <ul style="list-style-type: none"> <li>– recognition of a third-party certification, or</li> <li>– own site-based audits</li> <li>– supplier questionnaire</li> </ul> </li> <li>■ <b>TR.30.b</b> Evidence that approval method has been informed by Vulnerability Assessment Plan</li> </ul>
<p><b>GUIDANCE</b>  <i>Applies to non-meat and non-poultry products such as salt, pepper, sugars etc</i></p>	
<p><b>TR.31</b>  <b>Detailed Product Specifications must be in place with suppliers of all product purchased</b> <span style="background-color: #0056b3; color: white; padding: 2px;">REVISED</span></p>	<div style="display: flex; justify-content: space-between;"> <div style="width: 80%;"> <ul style="list-style-type: none"> <li>■ <b>TR.31.a</b> Product Specifications include:                             <ul style="list-style-type: none"> <li>– chemical standards</li> <li>– microbiological standards</li> <li>– physical standards</li> <li>– required origin / provenance</li> <li>– assurance status - If Red Tractor product is required it must be stated in the product specification clearly as RT, RTA, RT Assured, Red Tractor or Red Tractor Assured</li> <li>– a requirement for all Red Tractor Assured product (including product eligible to be described as Red Tractor Assured due to its assurance to a Red Tractor recognised scheme) to be labelled as RT, RTA, RT Assured, Red Tractor or Red Tractor Assured* so the recipient of that product (at intake) is made aware of its Red Tractor assurance status</li> </ul> <p style="font-size: small; margin-top: 10px;"><i>*the exception is where the product received-in is a split carcass, sides or quarters [beef, sheepmeat and/ or pork] and where the product is assured to a Red Tractor recognised scheme e.g. QMS, the supplier can label the split carcass, sides or quarters with the recognised scheme descriptor</i></p> </li> </ul> </div> <div style="width: 15%; text-align: center; vertical-align: top;"> <div style="background-color: #0056b3; color: white; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto 10px auto;">R</div> <ul style="list-style-type: none"> <li>■ Product specifications</li> </ul> </div> </div>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>TR.32</b> A documented procedure for the receipt of bought in product must be in place detailing checks that must be carried out</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.32.a</b> Procedure sets out: <ul style="list-style-type: none"> <li>– visual checks that must be carried out</li> <li>– provenance and labelling checks that must be carried out</li> <li>– certification and assurance status checks that must be carried out</li> <li>– the certificates of analysis or certificates of conformance that should be received with each delivery</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedure</li> </ul>
<p><b>TR.33</b> A chemical and microbiological testing schedule must be in place that considers the quality/ safety risks of the bought in product</p>	<ul style="list-style-type: none"> <li>■ <b>TR.33.a</b> Products are tested at a frequency dependent on the risk to food safety and risk of fraud/ adulteration</li> <li>■ <b>TR.33.b</b> Testing frequency is documented in a schedule</li> <li>■ <b>TR.33.c</b> Risk assessments are reviewed annually</li> <li>■ <b>TR.33.d</b> The site conducts its own testing, or where the risk assessment identifies it as appropriate, a supplier's test results for relevant products can be used</li> <li>■ <b>TR.33.e</b> If using a supplier's test results, a thorough risk assessment is undertaken beforehand <ul style="list-style-type: none"> <li>– the risk assessment takes into consideration supplier approval audit findings, supplier previous performance, risks associated with the supplier's production process, the nature of the product and the possible end use</li> <li>– any evidence the risk posed by a supplier has increased results in a complete review of the decision to use a supplier's test results by senior management. The reviews are documented</li> </ul> </li> <li>■ <b>TR.33.f</b> Out of specification results are acted upon and evidence of the action taken is kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Testing schedule, test results</li> </ul>

## Traceability & Integrity Module (TR) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>TR.34</b> Where a Red Tractor Assured status has been specified on purchased products, there must be a programme of traceability tests in place to establish the products are eligible to be described as Red Tractor Assured <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.34.a</b> For beef, sheepmeat and pork, traceability tests go back to farm level to check assurance status and includes: <ul style="list-style-type: none"> <li>– a check on livestock transport assurance status</li> <li>– where applicable, market and/ or collection centre assurance status which assured livestock have passed through since the last farm holding to the abattoir</li> <li>– verification of Red Tractor assurance status using the Red Tractor Industry Checker (or Red Tractor recognised scheme checkers)</li> </ul> </li> <li>■ <b>TR.34.b</b> For poultry, traceability tests go back to hatchery to check Red Tractor assurance status and includes: <ul style="list-style-type: none"> <li>– a check on growing farm, catching and transport assurance status</li> <li>– verification of Red Tractor assurance status using the Red Tractor Industry Checker</li> </ul> </li> <li>■ <b>TR.34.c</b> Traceability tests use the Red Tractor Licensee Checker (unless the product is a split carcass, sides or quarters [beef, sheepmeat and/ or pork]) to confirm received-in Red Tractor claimed product is eligible to carry the claim</li> <li>■ <b>TR.34.d</b> The programme operated is risk based, across the supplier base. The risk assessment considers quantities and the supplier's previous performance, along with the risks of: <ul style="list-style-type: none"> <li>– potential for loss of product identification</li> <li>– products that are subject to seasonal change-overs</li> <li>– products that are dual-sourced to meet demands</li> <li>– products that are regularly promoted by retailers</li> <li>– products of high commercial value</li> <li>– products in limited supply</li> <li>– products with a long or complex supply chain</li> <li>– products identified at risk through market intelligence</li> </ul> </li> <li>■ <b>TR.34.e</b> As a minimum, at least quarterly trace tests are undertaken, with each species checked at least once a year</li> <li>■ <b>TR.34.f</b> Any issues or concerns are acted upon (including, where applicable, increasing the frequency of testing of a supplier) and evidence of the action taken is kept</li> </ul>	<div style="border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; display: flex; align-items: center; justify-content: center; margin: 0 auto; margin-bottom: 5px;"> <span style="font-weight: bold; font-size: 1.2em;">R</span> </div> <p>■ Traceability test results</p>
<p><b>GUIDANCE</b> <i>Applies to purchased product which is bought in with a Red Tractor claim, whether the Red Tractor logo is used or not</i></p>		
<p><b>TR.35</b> Bought in product must be stored in a dedicated clean area which is suitable for the product material type <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>TR.35.a</b> Products kept in the temperatures they require to protect quality and safety</li> <li>■ <b>TR.35.b</b> Area dedicated to bought in product</li> <li>■ <b>TR.35.c</b> Red Tractor Assured product is segregated from non-assured</li> </ul>	

STANDARDS	HOW YOU WILL BE MEASURED	
<b>RED TRACTOR LICENCE</b>		
<b>AIM: To ensure a site holds a valid Red Tractor Licence if they are selling product with a Red Tractor claim</b>		
<b>TR.36</b> <b>If selling product with a Red Tractor claim, the site must hold a valid Red Tractor Licence for that product <span style="background-color: #0070C0; color: white; padding: 2px;">NEW</span></b>	<ul style="list-style-type: none"> <li>■ <b>TR.36.a</b> The exception is where a site (abattoir) is only selling split carcasses, sides or quarters [beef, sheepmeat and/ or pork] with a Red Tractor claim</li> </ul>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="border: 1px solid #0070C0; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin-right: 5px;">R</div> <div> <p>■ Red Tractor Licence certificate</p> </div> </div>
<p><b>GUIDANCE</b></p> <p>A Red Tractor claim is an implicit indication of the Red Tractor Assured status of the product sold. Examples include:</p> <ul style="list-style-type: none"> <li>- application of the Red Tractor logo/s or Red Tractor descriptor e.g. RT, RTA, RT Assured, Red Tractor or Red Tractor Assured to product</li> <li>- a public statement made by the site or their supply chain customer e.g. text on publicly accessible websites asserting that product sold is Red Tractor Assured</li> <li>- use of the RT logo/s or Red Tractor descriptor on paperwork e.g. invoices, delivery notes, to meet a customer's buying specification, asserting the product is Red Tractor Assured</li> </ul>		

# ANIMAL WELFARE MODULE

This module is applicable to all sites slaughtering cattle, sheep, goats and pigs

**AIM:** Livestock are treated and handled in a way that avoids unnecessary pain, distress or suffering at all times, in accordance with current legislation

## Animal Welfare Module (AW)

STANDARDS	HOW YOU WILL BE MEASURED
<b>ANIMAL WELFARE POLICY, ANIMAL WELFARE OFFICERS AND TRAINING</b>	
<b>AIM: Animal welfare is managed by competent people in accordance with company policies</b>	
<p><b>AW.1</b> An animal welfare policy for the site must be documented and communicated <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.1.a</b> A documented policy outlines the site's objectives with regards to achieving and delivering standards of animal welfare and conforming to the scheme standard and relevant legislation</li> <li>■ <b>AW.1.b</b> Policy signed off by relevant senior management</li> <li>■ <b>AW.1.c</b> Policy communicated to relevant persons particularly those associated with the live animal transporters, lairage staff and slaughterers e.g. through training, posters, work instructions, staff handbook</li> <li>■ <b>AW.1.d</b> The policy is reviewed annually (demonstrated with a signed and dated review) and kept up-to-date in line with legislation and best practice recommendations</li> </ul> <div style="text-align: right; border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <span style="font-size: 24px; border: 1px solid black; border-radius: 50%; padding: 2px 6px;">R</span>            ■ Policy         </div>
<p><b>AW.2</b> Animal Welfare Officer(s) (AWO) must be on-site during operational hours and hold overall responsibility for Animal Welfare on the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.2.a</b> A documented management structure identifies those fulfilling role</li> <li>■ <b>AW.2.b</b> A documented procedure details the responsibilities of the AWO including the need to keep a record of actions taken to improve animal welfare in the slaughterhouse</li> <li>■ <b>AW.2.c</b> AWO(s):               <ul style="list-style-type: none"> <li>– hold appropriate Certificates of Competence for the species and operations they are responsible for</li> <li>– have sufficient authority to make decisions and take actions to safeguard welfare</li> </ul> </li> </ul> <div style="text-align: right; border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <span style="font-size: 24px; border: 1px solid black; border-radius: 50%; padding: 2px 6px;">R</span>            ■ Management structure/ organogram            ■ Record of actions taken to improve animal welfare         </div>
<p><b>GUIDANCE</b> <i>Operational hours are the time from when the first animal of the day is stunned and killed until the site has ceased stunning and killing of the last animal on the same day</i></p>	
<p><b>AW.3</b> There must be a sufficient number of trained and competent persons working within the lairage and slaughter areas during operational hours to care for and handle livestock <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.3.a</b> During operational hours competent persons oversee/ undertakes unloading, lairaging and slaughter</li> <li>■ <b>AW.3.b</b> Arrangements are in place to ensure sufficient people are present during holidays/ sick leave</li> </ul>
<p><b>AW.4</b> Standard Operating Procedures (SOP) must be in place for each operation from animal intake to confirmation of death <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.4.a</b> Checks must be made that procedures are followed</li> <li>■ <b>AW.4.b</b> Updates are introduced when new or changes to processes or procedures are introduced</li> <li>■ <b>AW.4.c</b> Includes the maximum line speed at which animals can be put through to the stun point, humanely slaughtered and checks carried out</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.5</b> All staff involved in the care and handling of livestock must be trained and assessed as competent</p>	<ul style="list-style-type: none"> <li>■ <b>AW.5.a</b> As required by legislation, persons that are responsible for, or undertake the following roles, hold a Certificate of Competence relevant to the species: <ul style="list-style-type: none"> <li>– the handling and care of animals before they are restrained</li> <li>– the restraint of animals for the purpose of stunning or killing</li> <li>– the stunning of animals</li> <li>– the assessment of effective stunning</li> <li>– the shackling or hoisting of animals</li> <li>– the bleeding of live animals and monitoring the absence of signs of life</li> </ul> </li> <li>■ <b>AW.5.b</b> Staff have been trained to procedures relevant to their roles. Training may include Certificate of Competence training delivered in house by an official training provider or by external training providers</li> </ul>	
<p><b>AW.6</b> The ongoing performance of staff who care for and handle livestock must be monitored and training updates or refresher training given as required</p>	<ul style="list-style-type: none"> <li>■ <b>AW.6.a</b> Training needs for each role are established</li> <li>■ <b>AW.6.b</b> Employee training needs are reviewed on a risk assessed frequency and, where needed, training and updates are given e.g. change in process, change in legislation</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training record</li> </ul>
<p><b>AW.7</b> Systems must be in place to ensure appropriate, competent persons are contactable out of operational hours when livestock are on site</p>	<ul style="list-style-type: none"> <li>■ <b>AW.7.a</b> Person(s) contactable in the event of a problem/ emergency</li> <li>■ <b>AW.7.b</b> The point of contact is an AWO or a competent member of staff who can contact an AWO at any time.</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Signs/ contact numbers</li> </ul>
<p><b>AW.8</b> The AWO(s) must have access to a copy of the regulations and best practice recommendations relating to protecting the welfare of animals at the time of killing</p>	<ul style="list-style-type: none"> <li>■ <b>AW.8.a</b> Access to up-to-date copies of industry codes of practice/ publications on stunning and killing</li> </ul>	
<p><b>AW.9</b> Welfare Outcome scoring must be undertaken and recorded <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.9.a</b> Recorded for Red Tractor Assured cattle, sheep and pigs (where applicable)</li> </ul>	
<p><b>GUIDANCE</b></p> <p>Welfare Outcome scoring undertaken at the request of customers, e.g. a retailer, is acceptable to comply with standard AW.9. Examples of Welfare Outcome measures are:</p> <p><b>Cattle:</b> Dead on arrival (DOAs), goad use, slips in lairage, visible skin lesions, mobility score (lameness) [<a href="http://www.ahdb.org.uk/knowledge-library/mobility-scoring-how-to-score-your-cows">www.ahdb.org.uk/knowledge-library/mobility-scoring-how-to-score-your-cows</a>, cleanliness [<a href="http://www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep">www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep</a>]</p> <p><b>Sheep:</b> Dead on arrival (DOAs), ineffective stuns, lameness, cleanliness [<a href="http://www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep">www.food.gov.uk/business-guidance/cleaner-cattle-and-sheep</a>]</p> <p><b>Pigs:</b> Dead on arrivals (DOAs), tail bites, tails docked, body lesions</p> <p>Useful sources include:</p> <p><a href="http://www.assurewel.org">www.assurewel.org</a></p> <p><a href="http://www.welfarequality.net/media/1088/cattle_protocol_without_veal_calves.pdf">www.welfarequality.net/media/1088/cattle_protocol_without_veal_calves.pdf</a> (cattle)</p> <p><a href="http://www.welfarequality.net/media/1018/pig_protocol.pdf">www.welfarequality.net/media/1018/pig_protocol.pdf</a> (pigs)</p> <p><a href="http://www.eurcaw.eu/en/eurcaw-pigs/output/indicator-factsheets.htm">www.eurcaw.eu/en/eurcaw-pigs/output/indicator-factsheets.htm</a> (pigs)</p>		
<p><b>AW.10 (Recommendation)</b> Welfare Outcome scoring is undertaken on Red Tractor Assured cattle, sheep and pigs (as applicable) as per the Red Tractor Protocol <b>NEW</b></p>		



## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<b>FACILITIES CONSTRUCTION</b>	
<b>AIM: Facilities are fit for purpose; well designed, constructed, maintained and operated to protect the welfare of animals</b>	
<p><b>AW.11</b> Suitably designed and constructed unloading facilities must be provided <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.11.a</b> Designed in accordance with legislation and with regard to the livestock species being unloaded</li> <li>■ <b>AW.11.b</b> Design of facilities to minimise risk of slipping, falling or injury (e.g. minimal ramp incline, ramp surfaces are non-slip)</li> <li>■ <b>AW.11.c</b> For pigs, internal and external ramp angles do not exceed 20 degrees</li> <li>■ <b>AW.11.d</b> Where necessary, species-specific bays are operated</li> <li>■ <b>AW.11.e</b> Solid and secure unloading points prevent the escape of livestock</li> </ul>
<p><b>AW.12</b> Walkways and the lairage must be designed and constructed to allow animals to move freely and without distraction in the required direction <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.12.a</b> The area facilitates the movement of livestock and does not present obstructions to livestock</li> </ul>
<p><b>AW.13</b> Walkways and the lairage must be suitably designed and constructed to provide a suitable environment for livestock</p>	<ul style="list-style-type: none"> <li>■ <b>AW.13.a</b> The lairage provides a safe, hygienic and comfortable environment</li> <li>■ <b>AW.13.b</b> The design of pens and gates allows inspection of livestock and reduces the risk of livestock becoming injured or escaping</li> </ul>
<b>GUIDANCE</b> <i>A safe, hygienic and comfortable environment includes no sharp edges, protrusions or hazardous electrical installations</i>	
<p><b>AW.14</b> Livestock areas have sufficient lighting to allow normal behaviours, effective handling and inspection</p>	<ul style="list-style-type: none"> <li>■ <b>AW.14.a</b> The loading areas, walkways and pens are appropriately lit, to allow inspection and effective handling</li> <li>■ <b>AW.14.b</b> If livestock are kept overnight, a period of low level lighting or darkness is provided to allow rest</li> </ul>
<p><b>AW.15</b> Walkways, the lairage and any pens must be constructed and maintained in a manner that enables effective cleansing and disinfection <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.15.a</b> Sufficient drainage system to remove liquid debris</li> </ul>
<p><b>AW.16</b> Walkways, the lairage and any pens used must be cleansed and disinfected regularly to minimise the risk of contamination</p>	<ul style="list-style-type: none"> <li>■ <b>AW.16.a</b> Dedicated facilities are available in the lairage area to permit cleaning</li> <li>■ <b>AW.16.b</b> Pens are thoroughly cleansed and disinfected at least weekly</li> <li>■ <b>AW.16.c</b> No evidence of dried or built-up manure, old-bedding or feed</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.17</b> The lairage must be suitably designed and constructed to provide appropriate thermal conditions for livestock <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.17.a</b> The lairage is ventilated to minimise high humidity, the build-up of odours and to maintain an ambient temperature</li> <li>■ <b>AW.17.b</b> Ventilation may be natural or artificial</li> <li>■ <b>AW.17.c</b> The lairage shelters livestock from adverse weather conditions [For Field Lairage see AW.26 and AW.27]</li> <li>■ <b>AW.17.d</b> The lairage has systems in place to cool animals to prevent overheating</li> <li>■ <b>AW.17.e</b> Pig lairages have a system for misting pigs (or similar)</li> <li>■ <b>AW.17.f</b> Misting system is used to calm pigs if necessary, provided it allows pigs to rest as appropriate</li> <li>■ <b>AW.17.g</b> Misting system is not used if: <ul style="list-style-type: none"> <li>– pigs show signs of cold stress (shivering)</li> <li>– the ambient temperature is below 5°C</li> </ul> </li> </ul>	
<p><b>AW.18</b> Ventilation must protect against extreme temperature, harmful levels of humidity and harmful levels of ammonia, be maintained and alarmed with regular testing <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.18.a</b> Ventilation maintained and effective</li> <li>■ <b>AW.18.b</b> Where ventilation is controlled mechanically, failure activates an alarm and emergency back-up systems are available</li> <li>■ <b>AW.18.c</b> Alarms are tested every 7 days</li> </ul>	
<p><b>AW.19</b> In the event of ventilation equipment failure, contingency plans and corrective actions must be implemented <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.19.a</b> When necessary, emergency back-up systems are implemented</li> <li>■ <b>AW.19.b</b> Records of routine maintenance, corrective actions and repairs are recorded</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Maintenance records</li> </ul>
<p><b>AW.20</b> Floors which livestock have access to must be designed, constructed and maintained in a manner that minimises the risk of slipping, falling or injury</p>	<ul style="list-style-type: none"> <li>■ <b>AW.20.a</b> Includes loading ramps, walkways, pens, stun pens</li> <li>■ <b>AW.20.b</b> Floor surfaces are sound and livestock can walk at ease</li> <li>■ <b>AW.20.c</b> Design of any slats, mesh or grating are suitable for the species and do not cause livestock to slip, fall or cause foot injuries</li> <li>■ <b>AW.20.d</b> Any drains that are accessible to livestock are well maintained, non-slip and are secured to prevent them being lifted by livestock</li> </ul>	
<p><b>AW.21</b> Livestock must not be subjected to avoidable, excessive or sudden noises <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.21.a</b> Efforts are made to minimise avoidable, excessive or sudden noises</li> <li>■ <b>AW.21.b</b> A risk assessment is used to identify source of noise and ensure mitigating actions have been taken, if required</li> <li>■ <b>AW.21.c</b> Noises in the lairage environment do not cause livestock distress</li> <li>■ <b>AW.21.d</b> No sustained animal vocalisation</li> </ul>	
<p><b>GUIDANCE</b> <i>Noises may be caused by people, equipment or ventilation systems and other animals</i></p>		

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>AW.22</b> Prior to kill, a daily, visual check of the livestock facilities to confirm that processing can commence safely and hygienically for both animals and staff must be carried out by a competent member of staff</p>	<ul style="list-style-type: none"> <li>■ <b>AW.22.a</b> A visual check includes the unloading, lairage, handling, restraining and stunning facilities</li> <li>■ <b>AW.22.b</b> If the visual check identifies an issue, this is recorded and corrective action is implemented</li> <li>■ <b>AW.22.c</b> Where there is a risk to animal welfare the issue is addressed immediately, recorded and reported to an AWO and, where necessary, production is halted until the problem is resolved or the affected area is not used</li> </ul>
<b>WAITING PEN AND RESTRAINING FACILITY CONSTRUCTION</b>	
<p><b>AW.23</b> Where waiting pens are used, they must be of suitable design <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.23.a</b> The waiting or crowd pen has a well maintained non-slip floor, solid sides with no sharp edges and encourages the flow of livestock directly to the place where they will be stunned/ killed</li> </ul>
<p><b>AW.24</b> The facilities used for holding livestock for stunning must be suitably designed to allow effective stunning <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.24.a</b> The equipment or facilities present no sharp edges</li> <li>■ <b>AW.24.b</b> The design or location facilitates movement of stunned animals to the sticking point to ensure the stun to stick time is minimised (and within the timescales prescribed in the relevant Appendix)</li> <li>■ <b>AW.24.c</b> The design allows the stunning process to be monitored</li> <li>■ <b>AW.24.d</b> Where restraining devices or individual stun pens are used: <ul style="list-style-type: none"> <li>– entry to the pen encourages the flow of livestock into the pen</li> <li>– the equipment restricts livestock movement (forward, backwards or sideways), minimises livestock struggling and negates the need for animals to be carried or inverted</li> <li>– the equipment presents the animal's head for effective stunning</li> </ul> </li> <li>■ <b>AW.24.e</b> Where group stunning pens are used: <ul style="list-style-type: none"> <li>– entry to the pen encourages the flow of livestock into the pen</li> <li>– the size of the pen is adjustable so it provides appropriate working space to allow safe and effective stunning with minimal excitement of the animals</li> </ul> </li> </ul>
<p><b>AW.25 (Recommendation)</b> Group stunning pens must be operated by a minimum of two operatives <b>NEW</b></p>	
<p><b>GUIDANCE</b> FSA Best Practice Guidelines for Group Stunning Systems is available at: <a href="https://www.hsa.org.uk/downloads/publications/group-stunning.pdf">https://www.hsa.org.uk/downloads/publications/group-stunning.pdf</a></p> <p><i>Definition of Group Stunning: A pen which enables the process of group-stunning of a number of sheep, goats, smaller pigs and young calves being placed in the group stunning pen in order to restrain them prior to slaughter. The size of the stun-pen will vary but should not permit too many animals to be held in it and will often include a crowding gate which allows the size of the stun-pen to be reduced such that, as the number of animals declines, there is less room for the remainder to move away from the operator. Group-stunning pens can be used for both electrical and mechanical stunning methods.</i></p>	

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>FIELD LAIRAGES</b></p>		
<p><b>Definition: Field lairages are within the curtilage of the approved slaughterhouse and are, therefore, part of the approved slaughterhouse and share the same CPH number. Field lairages are the responsibility of the food business operator (FBO).</b></p>		
<p><b>AIM: Where field lairages are used, they and the livestock within them are managed appropriately</b></p>		
<p><b>AW.26</b>  <b>Field lairages must be equipped with appropriate facilities to deliver welfare needs</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.26.a</b> Field lairages provide livestock with protection from adverse weather conditions i.e. hedges, trees or man-made walls, banks, provide shade to livestock in hot weather and provide shelter in cold weather</li> <li>■ <b>AW.26.b</b> Field lairages have a perimeter fence that is complete and structurally sound</li> <li>■ <b>AW.26.c</b> The fence: <ul style="list-style-type: none"> <li>– prevents direct contact between abattoir livestock and other livestock</li> <li>– gives a 3 metre gap between abattoir and other livestock e.g. by double fencing</li> <li>– reduces the likelihood of escape</li> </ul> </li> <li>■ <b>AW.26.d</b> Fresh, clean drinking water is provided to livestock in water troughs</li> <li>■ <b>AW.26.e</b> Troughs are cleaned out as needed to ensure water is of suitable cleanliness</li> <li>■ <b>AW.26.f</b> Hazards are inaccessible to livestock</li> <li>■ <b>AW.26.g</b> Fixed or portable lighting is available to enable livestock to be seen at any time</li> </ul>	
<p><b>AW.27</b>  <b>Field lairages are effectively managed</b>  <span style="background-color: #0056b3; color: white; padding: 2px 5px; border-radius: 3px;">REVISED</span></p>	<ul style="list-style-type: none"> <li>■ <b>AW.27.a</b> Livestock are managed in batches and a control system ensures traceability is maintained for livestock lairaged in a field</li> <li>■ <b>AW.27.b</b> Weeds are managed and the field is given a period of rest from livestock/ rotated as needed to enable grass to recover</li> <li>■ <b>AW.27.c</b> Stocking densities are managed to ensure the field does not become excessively poached</li> <li>■ <b>AW.27.d</b> The cleanliness of the animal does not deteriorate while in the field lairage</li> </ul>	<div style="text-align: center; margin-bottom: 10px;"> <span style="background-color: #0056b3; color: white; border-radius: 50%; padding: 5px 10px; font-weight: bold; font-size: 1.2em;">R</span> </div> <ul style="list-style-type: none"> <li>■ Traceability records</li> </ul>

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>LIVESTOCK INTAKE</b>		
<b>AIM: Upon arrival all livestock are checked and their welfare is appropriately managed</b>		
<p><b>AW.28</b> The site must operate a system that ensures that livestock vehicles are unloaded without delay <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.28.a</b> If livestock cannot be unloaded immediately upon arrival, a risk assessed unloading sequence is decided</li> <li>■ <b>AW.28.b</b> Risk assessment takes into consideration the species, journey times, climatic conditions, nature of the vehicle (superior vs. standard) and signs of distress (those requiring swift slaughter and/ or those that deteriorate whilst being held)</li> <li>■ <b>AW.28.c</b> Where livestock are held on the vehicle, their welfare is regularly monitored by the AWO to ensure appropriate action is taken (if required) to safeguard animal welfare</li> <li>■ <b>AW.28.d</b> AWO raises any animal welfare concerns with the Official Veterinarian (OV)</li> <li>■ <b>AW.28.e</b> For pigs, welfare checks are undertaken at a minimum every 30 minutes and more frequently when required e.g. in very hot weather and/ or where there are mixed/ unfamiliar groups</li> </ul>	
<p><b>AW.29</b> A record of the date and time of livestock arrival and unloading must be displayed and kept</p>	<ul style="list-style-type: none"> <li>■ <b>AW.29.a</b> The information is recorded and kept in the lairage</li> <li>■ <b>AW.29.b</b> A visible record is displayed until the animals are slaughtered (e.g. on a board in the lairage/ on the pen)</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Pen record</li> </ul>
<p><b>AW.30</b> A system must be in place to check the health and welfare of all livestock that come onto site at unloading or shortly after arrival <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.30.a</b> All livestock are checked at unloading or shortly after penning by a competent member of staff with the appropriate Certificate of Competence (CoC) <ul style="list-style-type: none"> <li>– in the case of out of hours deliveries, the transporter may sign that livestock were in a fit condition at delivery, provided checks are undertaken by the first competent person to arrive on-site</li> </ul> <p><i>(note, this does not override the need for transporters to check livestock upon unloading and report issues)</i></p> </li> <li>■ <b>AW.30.b</b> The checks made identify if livestock are showing signs of distress, pain or injury</li> </ul>	
<p><b>AW.31</b> A system must be in place to check the health and welfare of all livestock regularly whilst the livestock are on-site</p>	<ul style="list-style-type: none"> <li>■ <b>AW.31.a</b> The checks made identify if livestock are showing signs of distress, pain or injury</li> </ul>	
<p><b>AW.32</b> A system must be in place to check the health and welfare of livestock that are lairaged out of hours <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.32.a</b> Livestock that are lairaged overnight, including weekends, are physically checked as a minimum every evening and every morning by a suitably trained and competent person</li> <li>■ <b>AW.32.b</b> The checks made identify if livestock are showing signs of distress, pain or injury</li> </ul>	
<p><b>GUIDANCE</b> <i>Where an animal is identified out of hours as injured it can be killed by a non CoC holder as an emergency, but the carcase cannot enter the food chain. This allows for suitably competent security staff and similar to deal with an emergency situation</i></p>		

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.33</b>  <b>Prompt appropriate action must be undertaken in the event of an animal arriving in distress, pain or injury or becoming distressed, injured or in pain whilst on-site</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.33.a</b>  The issue is reported to the AWO and the unfit animal procedures are implemented immediately <ul style="list-style-type: none"> <li>– the procedure outlines the action/s to be taken (including out-of-hours if applicable) and when they should be taken</li> <li>– actions may include segregation (in a different pen or the one it is in), limiting access to it, emergency killing</li> <li>– livestock are only moved if movement (or separation) will cause no further pain or distress</li> </ul> </li> <li>■ <b>AW.33.b</b>  Relevant staff understand the actions to be taken</li> <li>■ <b>W.33.c</b>  A record of identified issues is kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Unfit animal procedure; details of when the procedure has been implemented</li> </ul>
<p><b>AW.34</b>  <b>Appropriate facilities must be available on-site to segregate sick or injured livestock</b>  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.34.a</b>  A pen is identified and can be made available for use immediately</li> <li>■ <b>AW.34.b</b>  There is a means to identify the pen e.g. signs/ marker boards</li> <li>■ <b>AW.34.c</b>  Water is available and bedding (when appropriate) provided to livestock in segregation facilities</li> <li>■ <b>AW.34.d</b>  Where possible the pen situation allows the sight and sound of other animals, unless there are disease implications</li> </ul>	
<p><b>AW.35</b>  <b>Livestock that require emergency killing must be dealt with immediately by a competent person according to the site's documented procedure</b> <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.35.a</b>  The procedure identifies: <ul style="list-style-type: none"> <li>– the equipment to be used for emergency slaughter and its location</li> <li>– who the welfare issue is reported to (i.e. AWO, Official Veterinarian)</li> <li>– who makes the decision to slaughter and who is responsible for the procedure being carried out correctly</li> <li>– who can slaughter the animal – including out of hours</li> </ul> </li> <li>■ <b>AW.35.b</b>  Equipment for emergency slaughter is easily accessible</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Emergency killing procedure</li> </ul>
<p><b>GUIDANCE</b>  <i>Livestock requiring emergency killing include those experiencing pain or suffering and those too young to take solid feed</i>  <i>Where the lairage is in close proximity to the stunning and killing points, and stunning equipment can be moved to the affected animal, separate equipment is not necessary</i></p>		
<p><b>LIVESTOCK LAIRAGE</b></p>		
<p><b>AIM: Livestock are grouped and held in the lairage in such a way their welfare is maintained</b></p>		
<p><b>AW.36</b>  <b>System must be in place to ensure livestock are penned at appropriate stocking densities to ensure animals are not overcrowded</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.36.a</b>  In situations approved by the AWO and where livestock will be held on-site for short time periods, the minimum space allowances in the relevant Appendix are adhered to</li> <li>■ <b>AW.36.b</b>  In all other situations, there is sufficient space in the pens to allow all livestock to lie down simultaneously, rise without difficulty and turn around</li> <li>■ <b>AW.36.c</b>  Space allowances are adjusted as a result of humidity, temperature and length of stay</li> </ul>	

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.37</b> Guidance must be provided to personnel who pen livestock, on the number of livestock each pen is capable of holding under normal conditions <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.37.a</b> The guidance is visible (e.g. on a board in the lairage/ on the pen) to relevant personnel (e.g. staff, hauliers and farmers)</li> <li>■ <b>AW.37.b</b> The number may be a range or multiple figures for short, medium and long term (overnight) stays and different weights of stock</li> </ul>	<p><b>R</b> ■ Pen records</p>
<p><b>AW.38</b> Livestock must be grouped appropriately to avoid bullying, injury or distress</p>	<ul style="list-style-type: none"> <li>■ <b>AW.38.a</b> The following categories of livestock are not mixed: <ul style="list-style-type: none"> <li>– different species</li> <li>– pigs of different origin</li> <li>– animals of significantly different sizes or ages unless they are from the same farm and have been managed together</li> <li>– horned and un-horned cattle, unless they have arrived in the same group</li> <li>– sexually mature males and females, unless they have arrived in the same group</li> </ul> </li> <li>■ <b>AW.38.b</b> In the following cases, livestock are penned individually: <ul style="list-style-type: none"> <li>– mature, entire bulls and rams, unless raised in compatible groups</li> <li>– boars over 6 months</li> </ul> </li> <li>■ <b>AW.38.c</b> Livestock that become aggressive/ start bullying one another are separated</li> </ul>	
<p><b>AW.39</b> Livestock must be provided with access to fresh, clean drinking water at all times whilst in the lairage</p>	<ul style="list-style-type: none"> <li>■ <b>AW.39.a</b> Fresh, clean drinking water is provided to livestock in water troughs or appropriate drinkers (e.g. nipple drinkers for pigs)</li> <li>■ <b>AW.39.b</b> Water supply is sufficient to cover times of peak demand</li> <li>■ <b>AW.39.c</b> There is sufficient trough space/ drinkers for the number of livestock</li> <li>■ <b>AW.39.d</b> Troughs/ drinkers are positioned so that all classes of livestock have access to them, whilst minimising the risk of fouling</li> <li>■ <b>AW.39.e</b> Troughs are cleaned out as needed to ensure water is of suitable cleanliness</li> </ul>	
<p><b>AW.40</b> Suitable feed must be available and provided as necessary to meet welfare needs</p>	<ul style="list-style-type: none"> <li>■ <b>AW.40.a</b> Suitable feed for the species is stored on-site or is easily and quickly available (including out of hours)</li> <li>■ <b>AW.40.b</b> Competent persons are responsible for identifying if feed needs to be provided to ensure welfare needs are met</li> <li>■ <b>AW.40.c</b> Livestock to be lairaged overnight/ more than 12 hours are provided with feed on arrival and fed every 12 hours</li> <li>■ <b>AW.40.d</b> Bought-in forages (e.g. hay, straw) are sourced from merchants with a warranty declaration, or direct from farm with a record of supply details</li> <li>■ <b>AW.39.e</b> Compound feeds (e.g. nuts) are sourced from assured suppliers or manufacturers (UFAS, FEMAS accredited or equivalent)</li> <li>■ <b>AW.40.f</b> Where feed is stored on-site, it is stored in a way to avoid contamination</li> </ul>	



STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.41</b> Where feed must be provided, it must be provided in a way that enables all livestock to take sufficient feed, presents no risk of injury and minimises the risk of fouling</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.41.a</b> Feed is provided in a suitable manner (e.g. racks or troughs which are of sufficient size and so positioned to allow animals reasonable access)</li> </ul>	
<p><b>AW.42</b> Bought-in feed purchase records must be kept</p>	<ul style="list-style-type: none"> <li>■ <b>AW.42.a</b> Records detail: <ul style="list-style-type: none"> <li>– supplier name and, for bagged, compound feed, assurance details</li> <li>– date of delivery</li> <li>– feed type</li> <li>– volume</li> </ul> </li> <li>■ <b>AW.42.b</b> Warranty declarations are kept</li> <li>■ <b>AW.42.c</b> Records kept for 2 years</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Feed records</li> </ul>
<p><b>AW.43</b> Livestock to be lairaged overnight/ for more than 12 hours are provided with a comfortable lying area that enables them to keep clean</p>	<ul style="list-style-type: none"> <li>■ <b>AW.43.a</b> Suitable bedding for the species is stored on-site or is easily and quickly available (including out of hours)</li> <li>■ <b>AW.43.b</b> The system used enables livestock to stay clean and rest, through either: <ul style="list-style-type: none"> <li>– the provision of bedding materials that are safe, suitable, legal</li> <li>– the provision of rubber matting or slats (used without bedding material), provided faeces/ urine drains from the lying area</li> </ul> </li> </ul>	
<p><b>AW.44</b> All pigs are provided with enrichment material whilst being held in lairage pens</p> <p><b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.44.a</b> Enrichment material is safe and hygienic</li> <li>■ <b>AW.44.b</b> Enrichment is permanently available in lairage pens whilst pigs are present</li> <li>■ <b>AW.44.c</b> Enrichment is not hazardous to pigs, and root vegetables and other feed materials provided as enrichment are sourced in accordance with scheme feed standards. Mushroom compost, peat and recycled manure solids ('green bedding') are not permitted</li> <li>■ <b>AW.44.d</b> Pig interaction with environmental enrichment is not compromised by the amount provided, positioning or size</li> <li>■ <b>AW.44.e</b> Enrichment is not heavily soiled</li> </ul>	

**GUIDANCE**

Enrichment should ideally have the following characteristics:

*Edible – so that pigs can eat or smell them*

*Chewable – so that pigs can bite them*

*Investigable – so that pigs can investigate them*

*Manipulable – so that pigs can change their location, appearance or structure*

*Examples of enrichment material include cereal straws and dried grasses (provided as bedding), cereal straws and dried grasses provided in a rack/ dispenser), shredded paper, cardboard, natural rope, hessian sacks/ pieces, chain, soft plastic pipe, balls/ football.*



## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>LIVESTOCK HANDLING</b>		
<b>AIM: Livestock are handled in a way that avoids pain, injury and distress</b>		
<p><b>AW.45</b> Livestock must be handled appropriately to their species behaviour <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.45.a</b> Livestock are handled in a quiet manner, without frightening, excitement, mistreatment or force and are given sufficient time to react to use of passive coercion tools</li> <li>■ <b>AW.45.b</b> Handlers do not:               <ul style="list-style-type: none"> <li>– cause any unnecessary pain or suffering to animals</li> <li>– strike or kick livestock</li> <li>– apply pressure to any sensitive parts of the animal's body</li> <li>– lift or drag livestock by the head, ears, horns, legs, tail or fleece</li> <li>– crush, twist or break the tail of any animal</li> <li>– use prods or other implements with pointed ends</li> <li>– overturn livestock</li> <li>– grasp the eyes of any animal</li> <li>– throw or drop animals</li> <li>– rush livestock at unloading or when moving livestock to point of stunning</li> </ul> </li> </ul>	
<p><b>AW.46</b> Livestock movements around the site must be kept to a minimum <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.46.a</b> Livestock are not moved unnecessarily around the lairage</li> <li>■ <b>AW.46.b</b> Attempts to move livestock are only made when there is a clear area for them to move into</li> <li>■ <b>AW.46.c</b> Livestock are moved to the point of stunning only when they can be killed without delay</li> </ul>	
<p><b>AW.47</b> Handling aids used on-site must be suitable for the species and used appropriately <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.47.a</b> Handling aids are not used in such a way that they could cause pain, injury or distress</li> <li>■ <b>AW.47.b</b> Handling aids permitted on-site include:               <ul style="list-style-type: none"> <li>– paddles, rattles, flags – used as an extension of the arm to guide livestock</li> <li>– boards (pigs)</li> <li>– mechanised gates</li> </ul> </li> <li>■ <b>AW.47.c</b> Electric goads are prohibited on all livestock except on adult cattle which refuse to move, but have room ahead of them to do so</li> </ul>	
<p><b>AW.48</b> Where electric goads are used, they must be used by competent persons in the correct manner <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.48.a</b> Aids which administer electric shocks are only used on adult cattle as a last resort by trained persons and are avoided where possible. Electric goads are:               <ul style="list-style-type: none"> <li>– kept in a specified location and only removed when required</li> <li>– only used on the muscles of the hindquarters. The shocks last no longer than 1 second and are adequately spaced</li> </ul> </li> <li>■ <b>AW.48.b</b> Each electric goad use is recorded including the animal it was applied to and the reason for its use</li> </ul>	<p><b>R</b> ■ Electric goad usage records</p>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>STUNNING AND KILLING</b>		
<b>AIM: Livestock are effectively stunned and killed in a manner that ensures livestock feel no pain or distress</b>		
<b>AW.49</b> Livestock must be restrained appropriately before stunning and killing	<ul style="list-style-type: none"> <li>■ <b>AW.49.a</b> Held in facilities as required in AW.23 and AW.24</li> </ul>	
<b>AW.50</b> Bleeding without prior stunning is prohibited on livestock/ product sold with a Red Tractor Assured claim <b>REVISED</b>	<ul style="list-style-type: none"> <li>■ <b>AW.50.a</b> For livestock to retain their Red Tractor assurance status, they must be pre-stunned and then exsanguinated (bled) in accordance with current legislation, best practice guidelines and the site's standard operating procedures</li> <li>■ <b>AW.50.b</b> Stunning is effective in ensuring unconsciousness until death supervenes through exsanguination</li> <li>■ <b>AW.50.c</b> The site's procedures outline the different requirements for different species, categories of animals (e.g. calves, adult bulls) and slaughter lines</li> <li>■ <b>AW.50.d</b> The methods outlined in the Appendix are used</li> <li>■ <b>AW.50.e</b> For each method used, specific parameters outlined in the relevant Appendix are adhered to</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Standard operating procedures</li> </ul>
<b>GUIDANCE</b> <i>Stunning is defined as any intentionally induced process which causes loss of consciousness and sensibility without pain, including any process resulting in instantaneous death</i>  <i>Guidance to abattoir members wishing to participate in the Halal Assurance Scheme (Demonstration of Life) programme can be found at: <a href="http://www.ahdb.org.uk/halal">www.ahdb.org.uk/halal</a></i>		
<b>AW.51</b> Captive bolt stunning equipment used is designed to ensure an effective stun	<ul style="list-style-type: none"> <li>■ <b>AW.51.a</b> The correct cartridge is used for the stunner, size and species of animal</li> <li>■ <b>AW.51.b</b> Animals are stunned in the correct position</li> <li>■ <b>AW.51.c</b> Manufacturer's instructions are followed</li> </ul>	
<b>AW.52</b> Electrical stunning equipment is designed to ensure an effective stun	<ul style="list-style-type: none"> <li>■ <b>AW.52.a</b> The voltage and current (under load) is visible to those operating or monitoring the process</li> <li>■ <b>AW.52.b</b> The equipment incorporates an audible or visible device indicating the length of application to an animal</li> <li>■ <b>AW.52.c</b> Where required by legislation, the system records voltages and currents. Records are kept for at least 1 year</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Electrical stunning/ killing records</li> </ul>

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.53</b> Gas stunning equipment used for pigs is designed to maintain welfare and ensure an effective stun and kill</p>	<ul style="list-style-type: none"> <li>■ <b>AW.53.a</b> The equipment is designed to:                             <ul style="list-style-type: none"> <li>– measure, display and record gas concentrations and the time of exposure</li> <li>– maintain gas concentration</li> <li>– allow pigs to be monitored in the stunner and accessed without delay</li> <li>– allow atmospheric air to be promptly flushed through the stunner</li> <li>– avoid compression of the chest of a pig</li> <li>– enable a pig to remain upright during consciousness</li> <li>– enable a pig to see other pigs as it is conveyed through the stunner</li> <li>– allow pigs to see their surroundings (through lighting)</li> </ul> </li> <li>■ <b>AW.53.b</b> Systems are in place, visibly and audibly to alert an operator of drops in gas concentration and equipment failure</li> <li>■ <b>AW.53.c</b> Records are kept for at least 1 year</li> <li>■ <b>AW.53.d</b> Manufacturer's instructions are followed</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Gas concentration and exposure records</li> </ul>
<p><b>AW.54</b> Every animal is checked for signs of an effective stun/ kill with re-stuns carried out where the primary stun was ineffective</p>	<ul style="list-style-type: none"> <li>■ <b>AW.54.a</b> Signs of an effective stun are monitored through until death</li> <li>■ <b>AW.54.b</b> Livestock are re-stunned without delay, where applicable using an alternative appropriate method</li> </ul>	
<p><b>GUIDANCE</b></p> <p><i>Guidance on the assessment of unconsciousness for commonly slaughtered species which can be used to form part of the SOP:</i>  <a href="http://www.euweln.net/media/1176/d5_appendix_29_final.pdf">www.euweln.net/media/1176/d5_appendix_29_final.pdf</a></p> <p><i>Guidance on the assessment of unconsciousness when using captive bolt stunning on adult cattle:</i>  <a href="http://www.hsa.org.uk/downloads/fsa-tec-files-117---captive-bolt-stunning-and-signs-of-unconsciousness-in-adult-bovines.pdf">www.hsa.org.uk/downloads/fsa-tec-files-117---captive-bolt-stunning-and-signs-of-unconsciousness-in-adult-bovines.pdf</a></p>		
<p><b>AW.55</b> All re-stuns/ double stuns are recorded</p> <p style="background-color: #0056b3; color: white; padding: 2px; display: inline-block; font-weight: bold;">REVISED</p>	<ul style="list-style-type: none"> <li>■ <b>AW.55.a</b> Record details the date, operative and equipment used</li> <li>■ <b>AW.55.b</b> Records show the reason for the re-stun/ double stun and actions taken, if necessary</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Double stun records</li> </ul>
<p><b>AW.56</b> Livestock must be exsanguinated or bled without delay</p>	<ul style="list-style-type: none"> <li>■ <b>AW.56.a</b> Stun to stick times are as short as possible (but long enough to allow an assessment of stun effectiveness), and as a maximum do not exceed those defined within the site's documented procedures or the relevant Appendix</li> <li>■ <b>AW.56.b</b> As a minimum, the two carotid arteries and the jugular veins (or the vessels from which they arise) are severed</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<p><b>AW.57 (Recommendation)</b> It is recommended that livestock are bled with a chest (thoracic stick)</p>		

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.58</b> Livestock must be left to bleed and no further dressing procedures undertaken until the bleeding has ended and it has been verified that the animal has no signs of life</p>	<ul style="list-style-type: none"> <li>■ <b>AW.58.a</b> Dressing procedures include (but are not limited to) scalding or electrical simulation</li> <li>■ <b>AW.58.b</b> The following times elapse before any dressing procedures are undertaken: <ul style="list-style-type: none"> <li>– cattle 30 seconds</li> <li>– sheep and goats 20 seconds</li> <li>– pigs 90 seconds</li> </ul> </li> <li>■ <b>AW.58.c</b> Line speed allows for verification that an animal is showing no signs of life prior to dressing</li> </ul>	
<b>AIM: Back-up stunning equipment is available and used as needed, but where there is a system failure, immediate action is undertaken to ensure welfare is not compromised</b>		
<p><b>AW.59</b> A suitable alternative method of stunning is available and ready for immediate use should the primary stunning equipment fail</p>	<ul style="list-style-type: none"> <li>■ <b>AW.59.a</b> Available at the stun and bleed points</li> <li>■ <b>AW.59.b</b> The method is as outlined in the Appendix</li> <li>■ <b>AW.59.c</b> The method is ready for immediate use</li> </ul>	
<p><b>AW.60</b> Where there is a recurring need to use the stun back-up method, the line must be stopped immediately, the root cause established and corrective action undertaken</p>	<ul style="list-style-type: none"> <li>■ <b>AW.60.a</b> A record of when the back-up device is used, root cause and corrective action taken is kept</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Back-up stun use records</li> </ul>
<b>AIM: Stunning and killing equipment is well maintained to facilitate rapid and effective stunning and killing</b>		
<p><b>AW.61</b> Equipment used to restrain, stun and kill must be maintained in good repair and effective working order</p>	<ul style="list-style-type: none"> <li>■ <b>AW.61.a</b> All equipment used (including back-up equipment) is maintained to be effective and parts replaced according to manufacturer's guidance and as necessary</li> <li>■ <b>AW.61.b</b> Equipment replaced as necessary if faults cannot be rectified, or recurring issues impacting on welfare occur</li> <li>■ <b>AW.61.c</b> Maintenance is undertaken in accordance with maintenance clauses in the Food Safety Module, and includes complete records of all maintenance</li> <li>■ <b>AW.61.d</b> Manufacturer instructions are held/ accessible to the responsible person, and followed</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Maintenance records</li> </ul>

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.62</b> Stunning equipment must be calibrated to ensure it works effectively</p>	<ul style="list-style-type: none"> <li>■ <b>AW.62.a</b> Equipment calibration is undertaken in accordance with manufacturer's instructions. For electrical equipment this involves calibrating the current and frequency; for gas this involves verifying gas levels and timings and calibrating sensors</li> <li>■ <b>AW.62.b</b> The site's documented procedure identifies frequencies of verification or calibration and critical limits that are required</li> <li>■ <b>AW.62.c</b> At least annually, equipment is verified/ calibrated by an independent party</li> <li>■ <b>AW.62.d</b> Records of verification/ calibration, including any corrective actions, are kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Calibration records, documented procedures</li> </ul>
<b>CONTINGENCY PLANNING – SLAUGHTER LINE BREAKDOWN</b>		
<b>AIM: Livestock welfare is not compromised in the event of the slaughter line stopping</b>		
<p><b>AW.63</b> Plans must be in place and implemented as necessary for handling livestock in the event of slaughter line stoppage or breakdown</p>	<ul style="list-style-type: none"> <li>■ <b>AW.63.a</b> Plan details when the contingency plan should be implemented, e.g. when the breakdown is such that all livestock scheduled for slaughter that day cannot be killed and action is necessary</li> <li>■ <b>AW.63.b</b> A plan is in place detailing the actions to be taken for dealing with livestock on-site:                             <ul style="list-style-type: none"> <li>– livestock in the stunning pen/ moving to the stunning pen are removed and re-lairaged</li> <li>– livestock already stunned are humanely killed</li> </ul> </li> <li>■ <b>AW.63.c</b> A plan is in place detailing the actions to be taken for dealing with livestock due on-site:                             <ul style="list-style-type: none"> <li>– the situations that might result in lorries being diverted from the site, and where they would go</li> <li>– where an off-site lairage/ collection centre/ farm is used, the site is certified to the relevant assurance scheme</li> <li>– plan includes the process to be followed to stop the collection of livestock from farm</li> </ul> </li> <li>■ <b>AW.63.d</b> The plan is documented and understood by relevant staff</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Slaughter line breakdown contingency plan</li> </ul>
<b>WELFARE INCIDENTS</b>		
<b>AIM: Welfare incidents that occur on-site are recorded and reviewed to prevent reoccurrence</b>		
<p><b>AW.64</b> The AWO must maintain a record of all serious welfare incidents that occur on-site</p>	<ul style="list-style-type: none"> <li>■ <b>AW.64.a</b> A serious incident is defined as:                             <ul style="list-style-type: none"> <li>– where acute distress, injury or pain is caused to an animal (including if an animal arrives in that condition) e.g. where an animal escapes, becomes entrapped, or is killed in the lairage/ on a vehicle</li> <li>– a recurring welfare issue caused by a supplier or transporter</li> <li>– catastrophic or ongoing equipment failure which has an impact on animal welfare</li> </ul> </li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Welfare incidents</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>AW.65</b> You must contact Red Tractor and your Certification Body immediately if an emergency situation affects or threatens to affect the welfare of a significant number of livestock <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.65.a</b> In an emergency situation affecting animal welfare, the Official Veterinarian (OV) and/ or AWO is contacted first as a priority</li> <li>■ <b>AW.65.b</b> An emergency situation includes, but is not limited to: <ul style="list-style-type: none"> <li>– an incident which may have a reputational impact on Red Tractor through a serious breach of the scheme standards that could/ has attracted media interest e.g. undercover footage</li> <li>– identification of a break in the Red Tractor assurance chain where animals are destined to be packed with a Red Tractor claim and are being held</li> <li>– an event which has significantly impacted on the site’s slaughtering capacity/ process, and which is impacting the supply chain</li> </ul> </li> </ul>
<p><b>AW.66</b> Persistent and recurring welfare incidents (poor performance) relating to a Red Tractor Assured farm and/ or transport member are reported to Red Tractor <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.66.a</b> Poor performance includes: <ul style="list-style-type: none"> <li>– poor handling of livestock by a Red Tractor Assured member</li> <li>– recurring welfare incident of livestock received from the same farm or transported by the same haulage company which are: <ul style="list-style-type: none"> <li>– dirty</li> <li>– lame</li> <li>– dead on arrival</li> <li>– in the last 10% of pregnancy, or have given birth in the last week</li> <li>– emaciated</li> <li>– injured/ open wounds (including tail bitten pigs)</li> <li>– unfit/ unable to walk/ stand</li> </ul> </li> </ul> </li> <li>■ <b>AW.66.b</b> Poor performance includes reporting of FSA Annex 4 reports</li> </ul>
<p><b>GUIDANCE</b> Reporting of poor performance is via the Red Tractor Checkers and Services website at: <a href="https://checkers.redtractor.org.uk">https://checkers.redtractor.org.uk</a> Select the sector e.g. beef &amp; lamb or pork, and click on “Report to Red Tractor”</p>	
<p><b>AW.67</b> Each serious welfare incident must be investigated and appropriate corrective action implemented</p>	<ul style="list-style-type: none"> <li>■ <b>AW.67.a</b> The root cause of each incident is determined</li> <li>■ <b>AW.67.b</b> Appropriate corrective action is implemented</li> <li>■ <b>AW.67.c</b> Where the cause of the incident is within the business’s control (e.g. the cause is related to the site or staff) corrective action may include staff retraining, repairs</li> <li>■ <b>AW.67.d</b> Where the cause of the incident is outside of the business’s control, corrective action may include reporting the incident to relevant interested parties, including (but not limited to): <ul style="list-style-type: none"> <li>– the farmer, haulier or market</li> <li>– Red Tractor</li> <li>– Official Veterinarian</li> <li>– Local Authority</li> <li>– equipment manufacturer</li> </ul> </li> </ul>
<p><b>AW.68</b> A record of the investigation, findings and any corrective action undertaken must be recorded, held by the AWO and reported to relevant senior management</p>	<ul style="list-style-type: none"> <li>■ <b>AW.68.a</b> Record includes: <ul style="list-style-type: none"> <li>– description of incident</li> <li>– who undertook the investigation</li> <li>– findings, including the root cause</li> <li>– details of any corrective action</li> </ul> </li> </ul>

## Animal Welfare Module (AW) (continued)


STANDARDS	HOW YOU WILL BE MEASURED	
<b>INTERNAL AUDITING</b>		
<b>AIM: Checks are made to verify that animal welfare is being maintained and managed in accordance with site policies and procedures</b>		
<p><b>AW.69</b> Regular internal auditing must be undertaken across the site to establish whether all welfare procedures, from unloading through to bleeding, are effective and working</p>	<ul style="list-style-type: none"> <li>■ <b>AW.69.a</b> A risk assessed schedule/ documented plan outlines the areas to be audited and frequency of auditing                             <ul style="list-style-type: none"> <li>– over a period of a year all relevant procedures and areas are seen</li> <li>– the frequency of auditing is based on how regularly the facilities are used and previous audit results</li> </ul> </li> <li>■ <b>AW.69.b</b> The person undertaking the audit is suitably qualified, holding the appropriate Certificate of Competence and may be in-house or an external appointment</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Internal auditing records</li> </ul>
<p><b>AW.70</b> The results of monitoring and internal auditing must be kept and any issues acted upon promptly</p>	<ul style="list-style-type: none"> <li>■ <b>AW.70.a</b> A record of internal audits (including who undertook the audit) is kept</li> <li>■ <b>AW.70.b</b> Where the monitoring identifies an issue:                             <ul style="list-style-type: none"> <li>– it is addressed immediately (i.e. livestock in the sample stunned effectively with back-up equipment immediately and if necessary the slaughter line halted until the problem has been resolved)</li> <li>– the root cause is identified</li> <li>– corrective action implemented</li> </ul> </li> <li>■ <b>AW.70.c</b> A record of the monitoring, result and any corrective action is recorded, held by the AWO and reported to relevant senior management</li> </ul>	



STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.71</b> A CCTV system must be in operation which is used to review practices and behaviours around key welfare activities</p>	<ul style="list-style-type: none"> <li>■ <b>AW.71.a</b> A CCTV system with a complete and clear view of all the following areas where there are live animals: <ul style="list-style-type: none"> <li>– unloading</li> <li>– the lairage</li> <li>– movement of livestock from the lairage to the stunning system</li> <li>– handling</li> <li>– restraining</li> <li>– stunning</li> <li>– sticking and bleeding</li> </ul> </li> <li>■ <b>AW.71.b</b> CCTV operational and recording at all times when and where there are live animals in the abattoir</li> <li>■ <b>AW.71.c</b> CCTV maintained and in good working order</li> <li>■ <b>AW.71.d</b> CCTV capable of constant recording so that images can be produced for inspection without stopping the overall operation of the system</li> <li>■ <b>AW.71.e</b> Documented procedures detail how the footage will be reviewed and used to review practices and behaviours around key welfare activities</li> <li>■ <b>AW.71.f</b> CCTV footage is kept securely for a minimum of 90 days and is only accessible by nominated staff</li> <li>■ <b>AW.71.g</b> CCTV system capable of storing, processing and transmitting (for example moving to removable storage devices or showing on a television monitor) images and information of the same quality as the original recording</li> <li>■ <b>AW.71.h</b> CCTV images are available on request</li> <li>■ <b>AW.71.i</b> Employees are informed that CCTV is in use and sign to say that they understand it is in use</li> </ul>	<div style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">R</div> <ul style="list-style-type: none"> <li>■ Staff understanding that CCTV is in use; documented procedures</li> </ul>
<p><b>AW.72</b> Staff must be assessed, supervised, checked or observed to ensure they use handling aids correctly</p>	<ul style="list-style-type: none"> <li>■ <b>AW.72.a</b> Assessment by an AWO or approved trainer</li> <li>■ <b>AW.72.b</b> Methods may include a visual assessment, a review of CCTV footage, measurement of the percentage of animals goaded, measurement of the number of times the aid was used, etc.</li> <li>■ <b>AW.72.c</b> A record of the assessment (including who undertook the task and who was assessed, etc.), results and any corrective action (e.g. staff retraining) is kept</li> </ul>	
<p><b>AW.73</b> The effectiveness of stunning and killing for each species and slaughter line must be regularly assessed, supervised, checked or observed</p>	<ul style="list-style-type: none"> <li>■ <b>AW.73.a</b> Assessment in accordance with a documented schedule: <ul style="list-style-type: none"> <li>– the frequency is based on the number of livestock slaughtered</li> <li>– the different personnel involved in the stunning and killing of livestock to ensure all are included</li> <li>– undertaken by a person with competency for the task they are assessing</li> </ul> </li> <li>■ <b>AW.73.b</b> Methods may include (but are not limited to) recording and reviewing re-stuns; watching and timing of stunning and slaughter; stun assurance monitor (or equivalent), review of CCTV footage</li> </ul>	

## Animal Welfare Module (AW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>VEHICLE WASHOUT FACILITIES</b>		
<b>AIM: Livestock vehicles are cleansed and disinfected and do not pose a biosecurity risk</b>		
<p><b>AW.74</b> Vehicles that unload livestock at the site must be cleansed and disinfected after use</p>	<ul style="list-style-type: none"> <li>■ <b>AW.74.a</b> Vehicles that unload cattle, sheep and goats:               <ul style="list-style-type: none"> <li>– are cleansed and disinfected on-site or</li> <li>– farmer/ haulier completes a declaration confirming they will cleanse and disinfect elsewhere</li> </ul> </li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Declarations to clean off-site/ site cleanliness check records</li> </ul>
<p><b>AW.75</b> Vehicles that unload pigs at the site must be cleansed and disinfected on-site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.75.a</b> Declarations to clean off-site are not permitted under this scheme for pig deliveries</li> <li>■ <b>AW.75.b</b> Vehicles used for pigs are spot checked against a risk assessed schedule to assess cleanliness</li> <li>■ <b>AW.75.c</b> A sample of lorries are spot checked for visual cleanliness and using a wipe test with paper towelling by a person other than the driver, before they leave the site</li> <li>■ <b>AW.75.d</b> Records of cleanliness checks kept by the site for a minimum of 12 months</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Site cleanliness check records</li> </ul>
<p><b>AW.76</b> A vehicle wash facility must be available and useable during all times of the year the site is in operation</p>	<ul style="list-style-type: none"> <li>■ <b>AW.76.a</b> Available and useable during the times of year the site is operated (i.e. year-round operating sites are able to offer wash facilities during winter and normal freezing conditions)</li> <li>■ <b>AW.76.b</b> Facility available for use at all times or at times pre-agreed with users</li> </ul>	
<p><b>AW.77</b> The wash facility must be suitably managed and maintained</p>	<ul style="list-style-type: none"> <li>■ <b>AW.77.a</b> Responsible person contactable during the hours the facility is open</li> <li>■ <b>AW.77.b</b> Bays are left clean and tidy after use</li> <li>■ <b>AW.77.c</b> There are systems in place to investigate issues raised by users</li> </ul>	
<p><b>AW.78</b> The wash facility must be of suitable design to allow effective cleaning of vehicles and cabs and avoids cross-contamination <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.78.a</b> The location of the facility poses no risk of cross contamination to livestock or impact upon animal welfare at any point</li> <li>■ <b>AW.78.b</b> The area is:               <ul style="list-style-type: none"> <li>– on hard-standing (concrete, tarmac or similar) and capable of cleansing and disinfection</li> <li>– sufficient drainage systems for handling water and debris, with a suitable gradient that allows water to drain out and away from the vehicle</li> </ul> </li> </ul>	
<b>GUIDANCE</b> <i>A bund between the tailboard and wheels or similar system that delivers the same outcome is acceptable</i>		
<p><b>AW.79</b> For sites that receive deliveries of pigs, systems are in place to prevent cross-contamination between clean and dirty vehicles</p>	<ul style="list-style-type: none"> <li>■ <b>AW.79.a</b> Where multiple wash bays are in use, systems are in place to avoid cross-contamination between dirty and clean vehicles by direct water spray e.g. use of bays separated by time, space or physical barriers</li> </ul>	

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>AW.80</b> Suitable, functioning equipment must be available for use at the wash facility</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.80.a</b> Equipment is designed to operate effectively</li> <li>■ <b>AW.80.b</b> Equipment is capable of effective cleaning and may include tools other than hose pipes</li> <li>■ <b>AW.80.c</b> Equipment is dedicated to the wash facility</li> <li>■ <b>AW.80.d</b> Equipment is useable in normal winter conditions</li> <li>■ <b>AW.80.e</b> Equipment is suitable for the type of vehicles that come onto site (i.e. able to reach the top deck of a multi-deck lorry as applicable)</li> <li>■ <b>AW.80.f</b> Equipment is capable of providing sufficient volume or pressure of water as needed</li> <li>■ <b>AW.80.g</b> Equipment includes lighting that enables the interior, exterior and cab of the vehicle to be seen (if the facility is used in the dark)</li> </ul>	
<p><b>AW.81</b> A supply of water must be available for use at the wash facility</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.81.a</b> Water is available at all the pre-agreed times</li> <li>■ <b>AW.81.b</b> When a site is used in winter months, its water supply is protected/ useable in normal winter frosts (with exceptions for extreme, abnormal conditions).</li> </ul>	
<p><b>AW.82</b> Approved disinfectants must be available for use along with application equipment at the wash facility</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>AW.82.a</b> Disinfectants used are approved by Defra (or equivalent)</li> <li>■ <b>AW.82.b</b> Disinfectants are used in line with the manufacturer's instructions and are relevant to the species, disease risk and any movement license requirements</li> <li>■ <b>AW.82.c</b> Disinfectants are diluted in accordance with manufacturer's instructions and where applicable at General Orders Rates</li> <li>■ <b>AW.82.d</b> Chemical datasheets for disinfectants on-site are easily accessible to relevant staff or users</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Chemical datasheets</li> </ul>
<p><b>AW.83 (Recommendation)</b> <i>It is recommended that sufficient wash bays are provided</i></p>	<ul style="list-style-type: none"> <li>■ <b>AW.83.a</b> <i>Sufficient for the number of vehicles that come onto the site, so that all vehicles can cleanse and disinfect on-site</i></li> <li>■ <b>AW.83.b</b> <i>Sufficient to cope with peaks in demand</i></li> </ul>	
<p><b>AW.84</b> Wastes from the vehicle washing facility are stored and disposed of appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>AW.84.a</b> Dirty water is stored in a non-permeable store and disposed of via a waste contractor or, where appropriate, disposed to mains systems</li> <li>■ <b>AW.84.b</b> Bedding materials and manure are stored and disposed of by a waste contractor</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Waste disposal records</li> </ul>
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Industry and legislative information:  <a href="http://www.gov.uk/government/collections/welfare-of-animals-at-the-time-of-killing">www.gov.uk/government/collections/welfare-of-animals-at-the-time-of-killing</a>  <a href="http://www.hsa.org.uk/publications/printed-publications">www.hsa.org.uk/publications/printed-publications</a> </li> <li>■ Standard Operating Procedures for cleansing and disinfecting of pig vehicles  <a href="https://projectblue.blob.core.windows.net/media/Default/Pork/Documents/sop-pedv-sop-7-master-june-2018-reduced-colour.pdf">https://projectblue.blob.core.windows.net/media/Default/Pork/Documents/sop-pedv-sop-7-master-june-2018-reduced-colour.pdf</a> </li> <li>■ Lorry washing guidance for livestock vehicles at UK abattoirs  <a href="http://qualityporkcharter.org/wp-content/uploads/2022/10/Lorry_Washing_Guidance-updated-Oct-22.pdf">http://qualityporkcharter.org/wp-content/uploads/2022/10/Lorry_Washing_Guidance-updated-Oct-22.pdf</a> </li> </ul> </div> </div>		

# POULTRY WELFARE MODULE

This module is applicable to sites slaughtering chickens, turkeys and ducks

**AIM:** Birds are treated and handled in a way to avoid unnecessary pain, distress or suffering at all times, in accordance with current legislation

## Poultry Welfare Module (PW)

STANDARDS	HOW YOU WILL BE MEASURED
<b>POULTRY WELFARE POLICY, WELFARE OFFICERS AND TRAINING</b>	
<b>AIM: Poultry welfare is managed by competent people in accordance with company policies</b>	
<p><b>PW.1</b> A poultry welfare policy for the site is documented and communicated <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.1.a</b> A documented policy outlines the sites objectives with regards to achieving and delivering standards of bird welfare and conforming to the scheme standard and relevant legislation</li> <li>■ <b>PW.1.b</b> Policy signed off by relevant senior management</li> <li>■ <b>PW.1.c</b> Policy communicated to persons associated with live birds including catching and transport companies, lairage staff and slaughterers e.g. through training, posters, work instructions, staff handbook</li> <li>■ <b>PW.1.d</b> The policy is reviewed annually (demonstrated with a signed and dated review) and kept up-to-date</li> </ul> <div style="text-align: right; border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <b>R</b>                      ■ Policy                 </div>
<p><b>PW.2</b> Animal Welfare Officer(s) (AWO) must be on-site during operational hours and hold overall responsibility for poultry welfare on the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.2.a</b> A documented management structure identifies those fulfilling the role</li> <li>■ <b>PW.2.b</b> A documented procedure details the responsibilities of the AWO including the need to keep a record of action/s taken to improve poultry welfare in the slaughterhouse</li> <li>■ <b>PW.2.c</b> AWO(s):                             <ul style="list-style-type: none"> <li>– hold appropriate Certificates of Competence for the species and operations they are responsible for</li> <li>– have sufficient authority and competence to provide guidance to personnel that manage poultry on-site</li> <li>– have sufficient authority to make decisions and take actions to safeguard bird welfare</li> </ul> </li> </ul> <div style="text-align: right; border: 1px solid black; padding: 5px; width: fit-content; margin-left: auto;"> <b>R</b>                      ■ Management structure/ organogram                      ■ Record of action/s taken to improve poultry welfare                 </div>
<p><b>PW.3</b> There must be a sufficient number of competent persons working within the lairage and slaughter areas during operational hours to care for and handle birds</p>	<ul style="list-style-type: none"> <li>■ <b>PW.3.a</b> During operational hours, competent persons oversee/ undertake unloading, lairaging, ante-mortem inspections and slaughter</li> <li>■ <b>PW.3.b</b> Competent persons may include deputies to the AWO</li> <li>■ <b>PW.3.c</b> Arrangements are in place to ensure sufficient people are present during holidays/ sick leave</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.4</b> Standard Operating Procedures (SOP) must be in place for each operation from animal intake to confirmation of death <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.4.a</b> Checks must be made that procedures are followed</li> <li>■ <b>PW.4.b</b> Updates are introduced when new or changes to processes or procedures are introduced</li> <li>■ <b>PW.4.c</b> Includes the maximum line speed at which birds can be put through to stun/kill or stun point, humanely slaughtered and checks carried out</li> </ul>	
<p><b>PW.5</b> All staff involved in the care, handling and monitoring of birds must be trained and competent</p>	<ul style="list-style-type: none"> <li>■ <b>PW.5.a</b> As required by legislation, persons that are responsible for, monitor or undertake the following roles, hold a Certificate of Competence relevant to the species: <ul style="list-style-type: none"> <li>– the unloading of birds (or crates)</li> <li>– the handling and care of birds before they are restrained</li> <li>– the restraint of birds for stunning or killing</li> <li>– the shackling of birds</li> <li>– the stunning of birds</li> <li>– the assessment of effective stunning</li> <li>– the bleeding of live birds and monitoring the absence of signs of life</li> </ul> </li> <li>■ <b>PW.5.b</b> Staff have been trained to procedures relevant to their roles. Training may include Certificate of Competence training delivered in house by an official training provider or by external training providers</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training records</li> </ul>
<p><b>PW.6</b> The Animal Welfare Officer(s) (AWO) must have completed an external source of training <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.6.a</b> External training is in addition to Certificate of Competence training</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training records</li> </ul>
<p><b>GUIDANCE</b> <i>An example of external training is the Bristol University Poultry Welfare Officer course</i></p>		
<p><b>PW.7</b> The ongoing performance of staff who care for and handle birds must be internally monitored and training updates or refresher training given as required <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.7.a</b> Training needs and assessment for each role are established</li> <li>■ <b>PW.7.b</b> Employee training needs are reviewed on a risk assessed frequency and where necessary additional training is given and competency assessed</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Training records</li> </ul>
<p><b>PW.8</b> Systems must be in place to ensure appropriate, competent persons are contactable out of operational hours</p>	<ul style="list-style-type: none"> <li>■ <b>PW.8.a</b> Person(s) contactable in the event of a problem/ emergency</li> <li>■ <b>PW.8.b</b> The point of contact is an AWO or is a competent member of staff who can contact an AWO at any time</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Signs/ contact numbers</li> </ul>
<p><b>PW.9</b> The AWO(s) must have access to a copy of the regulations and best practice recommendations relating to protecting the welfare of animals at the time of killing</p>	<ul style="list-style-type: none"> <li>■ <b>PW.9.a</b> Access to up-to-date copies of industry codes of practice/ publications on stunning and killing</li> </ul>	

## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.10</b> The relevant person must contact Red Tractor and their Certification Body immediately if a serious incident or emergency situation affects or threatens to affect the welfare of birds e.g. line breakdown <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.10.a</b> In an emergency situation affecting poultry welfare, the official veterinarian (OV) and/ or AWO is contacted first as a priority</li> <li>■ <b>PW.10.b</b> Where a serious incident or emergency results, or is predicted to result (e.g. stocking density), in a breach of a Red Tractor standard and/ or legislation, Red Tractor is immediately informed if product from affected birds is destined to be packed with a Red Tractor claim</li> </ul>	
<p><b>GUIDANCE</b></p> <p><i>Serious incidences or emergencies which may impact on the site's capacity to slaughter birds include, but are not limited to:</i></p> <ul style="list-style-type: none"> <li>– Breakdown of factory equipment</li> <li>– Staff availability</li> <li>– Emergency/ disaster e.g. fire, flood</li> <li>– Lack of gas supply e.g. carbon dioxide</li> </ul> <p><i>Examples of breaches to scheme standards and legislative requirements include, but are not limited to:</i></p> <ul style="list-style-type: none"> <li>– Exceeding maximum lairage time (6 hours)</li> <li>– Exceeding 12 hours withdrawal of feed and/ or water</li> <li>– Exceeding farm stocking density requirements</li> </ul>		
<p><b>PW.11</b> Persistent and recurring welfare incidents (poor performance) relating to a Red Tractor Assured farm, catching and/ or transport member is reported to Red Tractor <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.11.a</b> Poor performance includes recurring welfare incidents of birds from the same farm or caught and transported by the same catching or transport company which are: <ul style="list-style-type: none"> <li>– dirty</li> <li>– dead on arrival (exceeding limits outlined in PW.29)</li> <li>– poor condition</li> <li>– injured/ open wounds</li> <li>– trappages</li> </ul> </li> </ul>	
<p><b>GUIDANCE</b></p> <p><i>Reporting of poor performance is via the Red Tractor Checkers and Services website at: <a href="https://checkers.redtractor.org.uk">https://checkers.redtractor.org.uk</a> Select the sector e.g. poultry (for chicken), turkey or ducks, and click on "Report to Red Tractor"</i></p>		
<p><b>PW.12</b> Welfare Outcome scoring must be undertaken and recorded on Red Tractor Assured chicken, turkey and ducks (as applicable) <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.12.a</b> For ducks: <ul style="list-style-type: none"> <li>– Welfare Outcome scoring is undertaken as per the Red Tractor Protocol detailed in the Appendix</li> <li>– all Welfare Outcomes for a farm are reported back to the grower of that farm</li> <li>– all Welfare Outcomes are reported to Red Tractor</li> </ul> </li> </ul>	<div style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; margin: 0 auto; background-color: #333; color: white; line-height: 30px; margin-bottom: 5px;">R</div> <p>■ Duck Welfare Outcome scoring records</p>
<p><b>GUIDANCE</b></p> <p><i>For chicken and turkey, Welfare Outcome scoring undertaken at the request of customers, e.g. a retailer, is acceptable to comply with standard PW.12.</i></p> <p><i>Examples of welfare outcome measures are:</i></p> <ul style="list-style-type: none"> <li>– Broiler chicken: hockburn, pododermatitis, Dead on Arrivals (DOAs), bruising, dirty feathers</li> <li>– Turkey: pododermatitis, Dead on Arrivals (DOAs), bruising</li> </ul> <p><i>Useful sources include:</i></p> <ul style="list-style-type: none"> <li>– <a href="http://www.welfarequality.net/media/1019/poultry_protocol.pdf">www.welfarequality.net/media/1019/poultry_protocol.pdf</a></li> <li>– <a href="http://www.assurewel.org">www.assurewel.org</a></li> <li>– <a href="http://www.researchgate.net/publication/231966865_Standard_European_footpad_dermatitis_scoring_system_for_use_in_turkey_processing_plants">www.researchgate.net/publication/231966865_Standard_European_footpad_dermatitis_scoring_system_for_use_in_turkey_processing_plants</a> (pododermatitis - turkeys)</li> </ul>		
<p><b>PW.13 (Recommendation)</b> Welfare Outcome scoring is undertaken on Red Tractor Assured chicken and turkey (as applicable) as per the Red Tractor Protocol <b>NEW</b></p>		



STANDARDS	HOW YOU WILL BE MEASURED	
<b>THE LAIRAGE</b>		
<b>AIM: Facilities are fit for purpose; well designed, constructed, maintained and operated to protect the welfare of birds. (Note: A lairage is defined as an on-site controlled environment for birds. The definition includes covered buildings and lorries held on-site and excludes uncovered, uncontrolled areas)</b>		
<p><b>PW.14</b> The lairage must be designed and constructed to meet the thermal requirements of birds <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.14.a</b> The lairage provides protection in adverse weather and birds are screened from direct sunlight</li> <li>■ <b>PW.14.b</b> The lairage is ventilated to minimise high humidity and to maintain temperature. The lairage is designed to encourage air flow</li> <li>■ <b>PW.14.c</b> The lairage design avoids birds getting wet from the lorry wash</li> </ul>	
<p><b>PW.15</b> Ventilation systems must be maintained and alarms regularly tested</p>	<ul style="list-style-type: none"> <li>■ <b>PW.15.a</b> Ventilation systems maintained and effective</li> <li>■ <b>PW.15.b</b> Where ventilation is controlled mechanically, alarms and emergency back-up systems are in place to notify failures</li> <li>■ <b>PW.15.c</b> Alarms are tested every 7 days</li> </ul>	
<p><b>PW.16</b> In the event of ventilation equipment failure, contingency plans and corrective actions must be implemented</p>	<ul style="list-style-type: none"> <li>■ <b>PW.16.a</b> When contingency criteria have been met, emergency back-up systems are implemented</li> <li>■ <b>PW.16.b</b> Corrective actions may include repairs</li> </ul>	
<p><b>PW.17</b> Systems for forecasting risks of temperature stress to birds in the lairage environment must be used</p>	<ul style="list-style-type: none"> <li>■ <b>PW.17.a</b> Forecasting or horizon scanning for weather extremes, adverse climatic conditions enabled preventative action to be undertaken</li> </ul>	
<p><b>PW.18</b> Systems must be in place to regularly monitor and record the temperature and humidity of the lairage and birds environment</p>	<ul style="list-style-type: none"> <li>■ <b>PW.18.a</b> Monitoring applies to both the lairage environment and the birds immediate environment within crates</li> <li>■ <b>PW.18.b</b> Monitoring includes cross-checking the recorded temperatures against a species specific (e.g. chicken, turkey and duck) thermal comfort zone chart at the time the temperature is taken</li> <li>■ <b>PW.18.c</b> Monitoring is undertaken at a frequency as defined by a documented procedure (but at least daily)</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Temperature records</li> <li>■ Thermal comfort zone chart</li> </ul>
<p><b>PW.19</b> Where forecasting or monitoring identifies a risk of humidity or temperature stress, preventative or corrective action must be implemented to protect bird welfare</p>	<ul style="list-style-type: none"> <li>■ <b>PW.19.a</b> Documented procedures/ contingency plans detail preventative actions (in the case of forecasting) or corrective actions (in the case of monitoring)</li> <li>■ <b>PW.19.b</b> The documented procedures clearly identify the critical limits/ trigger points at which action needs to be taken to safeguard welfare</li> <li>■ <b>PW.19.c</b> Where forecasting predicts a risk, the preventative actions undertaken are recorded</li> <li>■ <b>PW.19.d</b> Where monitoring identifies a risk, the root cause must be determined and corrective actions implemented, recorded and reported to the AWO</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>



## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>GUIDANCE</b>  <i>Actions may include, but are not limited to: reducing or increasing the stocking rate of crates, the use of additional fans to increase air flow, curtaining the sides of the lairage, use of heaters, driving of lorries to encourage air flow</i></p>	
<p><b>PW.20</b>  <b>The lairage must be designed to allow ease of movement of crates and modules</b>  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.20.a</b> The floor is well maintained to prevent bouncing and jarring</li> <li>■ <b>PW.20.b</b> Driving is smooth and of a speed that allows birds to remain calm at rest</li> </ul>
<p><b>PW.21</b>  <b>Birds must not be subjected to avoidable, excessive or sudden noises</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.21.a</b> Sharp/ sudden or hissing noises are eliminated from the lairage environment</li> </ul>
<p><b>GUIDANCE</b>  <i>Noises may be caused by people, equipment or ventilation systems</i></p>	
<p><b>PW.22</b>  <b>The lairage must be suitably lit</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.22.a</b> The lairage lighting is subdued to allow birds to rest, but is capable of being lit allowing inspection of birds</li> </ul>
<p><b>PW.23</b>  <b>The lairage must be constructed and maintained in a manner that enables effective cleansing and disinfection</b>  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.23.a</b> Lairage walls and floors are complete with a washable finish</li> <li>■ <b>PW.23.b</b> No pooling of water</li> </ul>
<p><b>PW.24</b>  <b>The lairage must be cleansed and disinfected regularly to minimise contamination</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.24.a</b> Dedicated facilities are available in the lairage area to do this</li> <li>■ <b>PW.24.b</b> The lairage is thoroughly cleansed and disinfected at least weekly</li> <li>■ <b>PW.24.c</b> No evidence of dried or built up faecal matter</li> </ul>
<p><b>GUIDANCE</b>  <i>PW.23 and PW.24 are applicable to buildings since washing of vehicles, crates and modules are covered under the section Transport Wash Facilities</i>  <i>PW.24 is applicable to buildings when no birds are present</i></p>	
<p><b>PW.25</b>  <b>A daily, visual check of the facilities used for live birds must be carried out by a competent member of staff, prior to the start of the day's kill</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.25.a</b> A visual check includes the lairage, shackling and stunning/ slaughter system</li> <li>■ <b>PW.25.b</b> Visual check of lairage may be undertaken at clean-down</li> <li>■ <b>PW.25.c</b> If the visual check identifies an issue, corrective action is implemented</li> <li>■ <b>PW.25.d</b> Where there is a risk to bird welfare the issue is addressed immediately, recorded and reported to an AWO and, where necessary, production is halted until the problem is resolved or the affected area is not used</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>POULTRY INTAKE</b>		
<b>AIM: Birds are checked and their welfare managed (Note: see Lairage section for a definition of the term 'lairage')</b>		
<p><b>PW.26</b> Systems must be in place to ensure that birds are held in the lairage for the minimum time possible</p>	<ul style="list-style-type: none"> <li>■ <b>PW.26.a</b> Birds are placed in the lairage as soon as possible and are held in the lairage for a maximum of 6 hours</li> <li>■ <b>PW.26.b</b> The order in which birds are unloaded/ killed ensures the time is not exceeded</li> <li>■ <b>PW.26.c</b> In emergency situations (e.g. line breakdown) where the time is likely to be exceeded, the emergency procedures are implemented</li> <li>■ <b>PW.26.d</b> Turkeys are given a period of acclimatisation (minimum 30 minutes) in order to settle prior to stunning and killing. The acclimatisation period never exceeds the maximum lairage time of 6 hours</li> <li>■ <b>PW.26.e</b> Emergency procedures: <ul style="list-style-type: none"> <li>– have sought advice from AWO &amp; OV on the best course of action during a line breakdown</li> <li>– have considered possible postponement of catching to prevent further birds arriving during a breakdown period</li> <li>– have considered provision of feed and water for birds if withdrawal of feed exceeds 12 hours</li> </ul> </li> </ul>	
<p><b>GUIDANCE</b> <i>PW.26 applies to birds held in transport vehicles on-site or in the lairage building</i></p>		
<p><b>PW.27</b> A record of information for each load of birds is available <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.27.a</b> A record for each load is held and includes: <ul style="list-style-type: none"> <li>– date and time of bird arrival</li> <li>– time of hanging or entry into a gas system</li> <li>– Dead on Arrivals (DOAs)</li> <li>– birds culled on arrival/ whilst resident in the lairage</li> <li>– daily cumulative mortality rate</li> <li>– house number</li> <li>– breed type</li> <li>– time from first bird caught on farm to last bird killed at the factory</li> <li>– transport time excluding loading/ unloading</li> <li>– number of non-stuns/ kills, reasons and actions taken if necessary</li> <li>– time catching on farm started</li> </ul> </li> <li>■ <b>PW.27.b</b> Information recorded allows for feed and water withdrawal times to be easily calculated</li> <li>■ <b>PW.27.c</b> Information recorded on the Animal Transport Certificate, Food Chain Information (FCI) or similar</li> <li>■ <b>PW.27.d</b> The record is visible/ easily accessible to relevant staff</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Flock arrival and killing records</li> </ul>
<p><b>PW.28</b> A system must be in place to check Animal Transport Certificates (ATCs) and Food Chain Information (FCI) are complete and contain all required information <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.28.a</b> Missing information is investigated</li> </ul>	

## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.29</b> If DOA numbers exceed 1% for chickens, 0.2% for turkeys and 0.2% for ducks in a single load of birds, the root cause is established and corrective action undertaken <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.29.a</b> A record of the issue, root cause and correction action taken is kept</li> </ul>	
<b>ANTE-MORTEM CHECKS</b>		
<p><b>PW.30</b> A system must be in place to check the health and welfare of poultry that come onto site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.30.a</b> Food Chain Information and veterinary documentation is assessed for each flock</li> <li>■ <b>PW.30.b</b> A sample of crates are inspected to check bird condition, behaviour and stocking density on arrival</li> <li>■ <b>PW.30.c</b> A sample of crates are regularly inspected for bird condition and behaviour during a flock's time in the lairage. The inspection equipment allows for observation of birds at the top of vehicles</li> <li>■ <b>PW.30.d</b> Records of checks are kept</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Crate inspection records, Food Chain Information</li> </ul>
<p><b>PW.31</b> Systems must be in place to check birds for signs of injury and fitness before stunning and killing <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.31.a</b> All birds electrically stunned or killed are visually checked at hanging on</li> </ul>	
<p><b>PW.32</b> Prompt appropriate action is undertaken in the event of health or welfare concerns being identified in the poultry checks</p>	<ul style="list-style-type: none"> <li>■ <b>PW.32.a</b> Appropriate action taken to reduce stress, pain and suffering</li> <li>■ <b>PW.32.b</b> Actions to be taken are agreed with the AWO</li> <li>■ <b>PW.32.c</b> Relevant staff understand the actions to be taken in the event of birds arriving unfit or becoming unfit whilst on-site</li> </ul>	
<p><b>GUIDANCE</b> <i>Actions may include (but are not limited to) culling of individual birds, prioritising of a flock for slaughter, adjustment to ventilation systems</i></p>		
<p><b>PW.33</b> Birds that require emergency killing must be dealt with immediately by a competent person according to the sites documented procedure</p>	<ul style="list-style-type: none"> <li>■ <b>PW.33.a</b> The site has documented procedures for: <ul style="list-style-type: none"> <li>– culling of individual birds that need culling e.g. as a result of being trapped</li> <li>– culling of modules or whole loads</li> </ul> </li> <li>■ <b>PW.33.b</b> The procedure outlines the action to be undertaken in relevant circumstances, identifies any equipment to be used and confirms birds are not placed on the processing line until after stunning</li> <li>■ <b>PW.33.c</b> The methods used are as defined in the Appendix</li> </ul>	

STANDARDS	HOW YOU WILL BE MEASURED
<b>HANDLING OF BIRDS</b>	
<b>AIM: Birds are handled in a welfare friendly and hygienic manner</b>	
<p><b>PW.34</b> Staff handling birds must be trained and competent</p>	<ul style="list-style-type: none"> <li>■ <b>PW.34.a</b> Staff have been trained to understand good welfare practices relevant to their role</li> <li>■ <b>PW.34.b</b> Staff use handling techniques that reduce stress, including wing flapping at hanging on</li> </ul>
<p><b>GUIDANCE</b> <i>PW.34 applies to direct handling of birds and those handling modules/ crates of birds</i></p>	
<p><b>PW.35</b> Modules and crates are unloaded in a careful manner</p>	<ul style="list-style-type: none"> <li>■ <b>PW.35.a</b> Modules and crates are handled with care <ul style="list-style-type: none"> <li>– forklifts move smoothly and do not brake suddenly</li> <li>– modules are not tilted, dropped or overturned</li> <li>– modules are lowered/ raised gently</li> </ul> </li> </ul>
<p><b>PW.36</b> Modules and crates are positioned or stacked appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>PW.36.a</b> Modules and crates are stable</li> <li>■ <b>PW.36.b</b> Modules are positioned in such a way that ventilation is not reduced</li> <li>■ <b>PW.36.c</b> Only crates of suitable design are stacked on top of one another i.e. the design limits faecal matter dropping onto birds beneath</li> </ul>
<p><b>PW.37</b> Systems must be in place to minimise the risk of birds escaping <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.37.a</b> Systems minimise escape from the lairage, hanging on area and shackles</li> <li>■ <b>PW.37.b</b> Escaped birds are recaptured immediately, handled appropriately and re-hung (electrical stunning system) or placed back in a crate (CAS system) or humanely culled if injured</li> </ul>
<p><b>PW.38</b> Red Tractor Enhanced Welfare Assured birds must not be electrically stunned/ killed where live inversion is practiced <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.38.a</b> All Red Tractor Enhanced Welfare Assured birds are stunned/ killed by controlled atmosphere stunning (CAS) using inert gas or multi-phase systems in accordance with the scheme standards</li> <li>■ <b>PW.38.b</b> Electrical stunning is only permitted without live inversion</li> </ul>

## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>ELECTRICAL STUNNING/ KILLING OF POULTRY</b>		
<b>AIM: Birds are effectively stunned and killed in a manner that ensures birds feel no pain or discomfort</b>		
<p><b>PW.39</b>  <b>Birds must be handled appropriately at electrical stunning and killing points</b>  <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.39.a</b> Line speeds enable staff to handle birds correctly</li> <li>■ <b>PW.39.b</b> The system used is appropriate to the size of the bird e.g. small birds that could fall/ miss the stunning bath are not shackled</li> <li>■ <b>PW.39.c</b> Large birds weighing more than 15kg liveweight are not shackled whilst conscious</li> <li>■ <b>PW.39.d</b> Shackles used are of the correct type and size for the birds being hung on and birds are located properly into the shackle and hung by both legs</li> <li>■ <b>PW.39.e</b> Shackles are wet</li> <li>■ <b>PW.39.f</b> Shackle lines are fitted with breast comforters (rubber or plastic curtain) at the point of hang on through to the stun bath</li> <li>■ <b>PW.39.g</b> Shackle lines to the stun bath are smooth, have no sharp turns or obstructions, the shackles do not jolt</li> <li>■ <b>PW.39.h</b> The maximum live bird hang on time is: <ul style="list-style-type: none"> <li>– 60 seconds for chicken</li> <li>– 120 seconds for turkeys</li> <li>– 120 seconds for ducks</li> </ul> </li> <li>■ <b>PW.39.i</b> The hang on area is lit with blue or green lighting</li> <li>■ <b>PW.39.j</b> The feet from the previous bird are removed prior to a new bird being hung on</li> <li>■ <b>PW.39.k</b> If the slaughter line is stopped for longer than 120 seconds, birds between the point of shackling and the stunning point must be humanely killed immediately using a permitted back-up method (as detailed in the relevant Appendix)</li> </ul>	
<p><b>PW.40</b>  <b>Bleeding without prior stunning is prohibited on birds/ product sold with a Red Tractor Assured claim</b> <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.40.a</b> For birds to retain their Red Tractor assurance status, they are stunned and then exsanguinated (bled) in accordance with current legislation, best practice guidelines and the site's standard operating procedures</li> <li>■ <b>PW.40.b</b> Stunning is effective in ensuring unconsciousness until death supervenes through exsanguination</li> <li>■ <b>PW.40.c</b> The site procedures outline the stunning and killing requirements for all types and weights of birds</li> <li>■ <b>PW.40.d</b> The methods outlined in the Appendix are used</li> <li>■ <b>PW.40.e</b> For each method used, specific parameters outlined in the relevant Appendix are adhered to</li> </ul>	<div style="display: flex; align-items: center; justify-content: center;"> <div style="border: 1px solid black; border-radius: 50%; width: 20px; height: 20px; display: flex; align-items: center; justify-content: center; margin-right: 5px;">R</div> <div> <p>■ Standard Operating Procedures</p> </div> </div>
<p><b>GUIDANCE</b>  <i>Stunning is defined as any intentionally induced process which causes loss of consciousness and sensibility without pain, including any process resulting in instantaneous death</i></p>		

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.41</b>  <b>Electrical stunning equipment is designed to ensure an effective stun</b> <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.41.a</b> Stunning equipment checked prior to each kill and problems preventing effective stun rectified prior to the start of slaughter</li> <li>■ <b>PW.41.b</b> The voltage and current is clearly visible to those operating or monitoring the process and a warning must be easily seen and heard</li> <li>■ <b>PW.41.c</b> In the case of electric waterbaths, where birds are stunned in groups, the voltage and current are sufficient to ensure all birds are adequately stunned</li> <li>■ <b>PW.41.d</b> The electrode that is immersed in the water extends the length of the waterbath</li> <li>■ <b>PW.41.e</b> The design and set up: <ul style="list-style-type: none"> <li>– prevents birds receiving pre-stun shocks</li> <li>– prevents flying over the water bath so birds are un-stunned</li> <li>– results in the bird's head only (no other part of the body) entering the water first</li> </ul> </li> <li>■ <b>PW.41.f</b> For ducks, there is a steeply inclined flat ramp bolted onto the entrance of the waterbath and/ or a neck extender</li> <li>■ <b>PW.41.g</b> For ducks, if a ramp is in operation, it extends over the water so the birds get drawn up the ramp by the shackle line and then swing down into the water in one smooth movement. Birds must not receive pre-stun shock from the ramp itself</li> <li>■ <b>PW.41.h</b> For ducks, if a neck extender is in operation, it does not obscure the assessment of effective stunning or the absence of pre-stun shocks</li> <li>■ <b>PW.41.i</b> Neck extenders for ducks are monitored to ensure all birds' heads are pushed below the neck extender (and not trapped above it)</li> <li>■ <b>PW.41.j</b> An ammeter is fitted to accurately monitor current flow through the bath when loaded with birds</li> <li>■ <b>PW.41.k</b> The waterbath is adjustable so it is of suitable size and depth for the type of bird <ul style="list-style-type: none"> <li>– the water height and depth is set such that the birds are fully immersed in the water up to the base of their wings</li> </ul> </li> <li>■ <b>PW.41.l</b> Where required by legislation, the system records voltages and currents. Records are kept for at least 1 year</li> </ul>	<div style="text-align: center; border: 1px solid black; border-radius: 50%; width: 30px; height: 30px; margin: 0 auto; display: flex; align-items: center; justify-content: center;">R</div> <ul style="list-style-type: none"> <li>■ Electrical stunning/ killing records</li> </ul>
<p><b>PW.42</b>  <b>Birds must be checked for signs of an effective stun or kill before neck cutting</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.42.a</b> A competent person visually assesses every bird on exit of the waterbath stunner/ stunning equipment</li> <li>■ <b>PW.42.b</b> Any birds showing signs of an ineffective stun or kill are humanely killed without delay using a permitted back-up method (as detailed in the relevant Appendix), before the blood vessels in the neck are cut. Neck cut occurs immediately after killing</li> </ul>	

## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.43</b> A suitable alternative method of stunning/ killing is available and ready for immediate use should the primary stunning equipment fail</p>	<ul style="list-style-type: none"> <li>■ <b>PW.43.a</b> The method is as outlined in the Appendix</li> <li>■ <b>PW.43.b</b> The method is ready for immediate use</li> </ul>	
<p><b>PW.44</b> Where there is a recurring need to use the stun back-up method, the line must be stopped immediately, the root cause established and corrective action undertaken</p>	<ul style="list-style-type: none"> <li>■ <b>PW.44.a</b> A record of the issue, root cause and corrective action taken is kept</li> </ul>	
<p><b>PW.45</b> Birds must be exsanguinated without delay after stun by severing of both carotid arteries and both jugular veins achieving a free and rapid flow of blood <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.45.a</b> Stun to neck cut/ decapitation times are as short as possible (but long enough to allow an assessment of stun effectiveness), and as a maximum, do not exceed 10 seconds for electrically stunned birds</li> <li>■ <b>PW.45.b</b> As a minimum, the two carotid arteries and the two jugular veins on both sides of the neck are completely severed</li> <li>■ <b>PW.45.c</b> Where automatic neck cutters are used, every bird is checked immediately after the point of neck cutting to verify a correct cut and rapid bleed out</li> </ul>	
<p><b>PW.46</b> Birds must be left to bleed and no further dressing procedures (including scalding) undertaken until suspended for a time that has been verified as sufficient to ensure death has supervened <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.46.a</b> Chickens and ducks are left to bleed for a minimum period of 90 seconds. Turkeys are left to bleed for a minimum period of 120 seconds</li> <li>■ <b>PW.46.b</b> Line speed and access allows for verification that the birds are showing no signs of life prior to dressing</li> </ul>	
<p><b>PW.47</b> Equipment used to shackle, stun and kill must be maintained in good repair and effective working order</p>	<ul style="list-style-type: none"> <li>■ <b>PW.47.a</b> All equipment used (including back up equipment) is maintained to be effective and parts replaced as necessary</li> <li>■ <b>PW.47.b</b> Equipment replaced as necessary if faults cannot be rectified, or recurring issues impacting on welfare occur</li> <li>■ <b>PW.47.c</b> Maintenance is undertaken in accordance with maintenance clauses in the Food Safety Module, and includes complete records of all maintenance which are kept for a minimum of 1 year</li> <li>■ <b>PW.47.d</b> Manufacturer instructions are held/ accessible to the responsible person and followed</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Maintenance records</li> </ul>
<p><b>PW.48</b> Electrical stunning and killing equipment must be calibrated or verified to ensure it works effectively</p>	<ul style="list-style-type: none"> <li>■ <b>PW.48.a</b> The current and frequency are calibrated in accordance with the manufacturers recommendations</li> <li>■ <b>PW.48.b</b> A documented procedure identifies frequencies of calibration and critical limits that are required</li> <li>■ <b>PW.48.c</b> At least annually, equipment is calibrated by an independent party</li> <li>■ <b>PW.48.d</b> Records of calibration, including any corrective actions are kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Calibration records</li> </ul>



STANDARDS	HOW YOU WILL BE MEASURED	
<b>CONTROLLED ATMOSPHERE STUNNING (GAS) OF POULTRY</b>		
<b>AIM: Birds are effectively stunned and killed in a manner that ensures birds feel no pain or discomfort</b>		
<p><b>PW.49</b> Birds must be handled appropriately at the stunning and killing points</p>	<ul style="list-style-type: none"> <li>■ <b>PW.49.a</b> Where gas stun/ kill methods are used, crates are placed on conveyors with due care</li> </ul>	
<p><b>PW.50</b> Birds must be stunned and killed in accordance with legal requirements, best practice guidelines and the sites standard operating procedures</p>	<ul style="list-style-type: none"> <li>■ <b>PW.50.a</b> Each bird is exposed to gas for long enough to ensure it is killed</li> <li>■ <b>PW.50.b</b> No birds are shackled before they are dead</li> <li>■ <b>PW.50.c</b> The procedures outline the stunning and killing requirements for birds</li> <li>■ <b>PW.50.d</b> Only the methods outlined in the Appendix are used</li> <li>■ <b>PW.50.e</b> Carbon dioxide at high concentration (exposure to minimum 40% carbon dioxide) is prohibited as a method of stunning and killing</li> <li>■ <b>PW.50.f</b> For each method used, specific parameters outlined in the relevant Appendix are adhered to</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Documented procedures</li> </ul>
<p><b>PW.51</b> Carbon dioxide must not exceed an average maximum concentration of 30% until birds have lost consciousness <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.51.a</b> An absolute maximum concentration of 33% is not exceeded until birds have lost consciousness</li> <li>■ <b>PW.51.b</b> The induction to unconsciousness is calm i.e. no excessive wing flapping or escape behaviour observed</li> </ul>	
<b>GUIDANCE</b>		
<i>PW.51 applies to bi-phase and multi-phase gas stunning systems for chickens and turkeys</i>		
<p><b>PW.52</b> Gas stunning equipment used for poultry is designed to maintain welfare and ensure an effective stun and kill</p>	<ul style="list-style-type: none"> <li>■ <b>PW.52.a</b> The equipment:: <ul style="list-style-type: none"> <li>– measures, displays and records gas concentrations and the time of exposure</li> <li>– maintains gas concentration</li> <li>– allows birds to be monitored in the stunner and accessed without delay</li> <li>– allows atmospheric air to be promptly flushed through the stunner</li> </ul> </li> <li>■ <b>PW.52.b</b> A monitoring device is in place which visibly and audibly alerts an operator to drops in gas concentration below the legal limit and equipment failure</li> <li>■ <b>PW.52.c</b> Records are kept for at least 1 year</li> </ul>	<p><b>R</b></p> <ul style="list-style-type: none"> <li>■ Gas concentration and exposure records</li> </ul>
<p><b>PW.53</b> Birds must be checked for signs of an effective kill, immediately upon leaving the gas system</p>	<ul style="list-style-type: none"> <li>■ <b>PW.53.a</b> Any birds showing signs of life are humanely killed without delay using a back-up method before the neck is cut. Neck cut occurs immediately after killing</li> </ul>	


## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<p><b>PW.54</b> A contingency plan must be drawn up to include details of what action would be taken if a breakdown occurred while birds were still in the gas system, to avoid prolonged delays</p>	<ul style="list-style-type: none"> <li>■ <b>PW.54.a</b> In the event of a breakdown, where live birds have remained in the gas system for longer than 2 minutes:               <ul style="list-style-type: none"> <li>– the system must be flushed with atmospheric air to remove the remaining gases</li> <li>– birds must be immediately removed for slaughter using a permitted back-up method</li> </ul> </li> </ul>
<p><b>PW.55</b> A suitable back-up method of stunning or killing must be readily available at the exit to the gas system and bleed points and in the event of a CAS system breakdown</p> <p><b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.55.a</b> The method used is as outlined in the Appendix or can be live inversion with electrical stunning if this is deemed the most humane and available alternative to stun/ kill birds</li> <li>■ <b>PW.55.b</b> For large birds weighing more than 15kg liveweight, live inversion with electrical stunning is permitted as a back-up method if recommended by the Official Veterinarian (OV)</li> <li>■ <b>PW.55.c</b> The method is ready for immediate use</li> </ul>
<p><b>PW.56</b> Where there is a recurring need to use the back-up method, the line must be stopped immediately, the root cause established and corrective action undertaken</p>	<ul style="list-style-type: none"> <li>■ <b>PW.56.a</b> A record of the issue, root cause and corrective action taken is kept</li> </ul>
<p><b>PW.57</b> Birds must be exsanguinated or bled without delay</p>	<ul style="list-style-type: none"> <li>■ <b>PW.57.a</b> There must be sufficient time after exiting the gas system and prior to any other procedure (e.g. neck cutting) to assess the effectiveness of the kill</li> <li>■ <b>PW.57.b</b> As a minimum, the two carotid arteries and the two jugular veins in both sides of the neck are completely severed</li> <li>■ <b>PW.57.c</b> Where automatic neck cutters are used, every bird is checked immediately after the point of neck cutting to verify an effective cut</li> </ul>
<p><b>PW.58</b> Birds must be left to bleed and no further dressing procedures (including scalding) undertaken until it has been verified that the bird has no signs of life</p>	<ul style="list-style-type: none"> <li>■ <b>PW.58.a</b> Chickens and ducks are left to bleed for a minimum period of 90 seconds. Turkeys are left to bleed for a minimum period of 120 seconds</li> <li>■ <b>PW.58.b</b> Line speed allows for verification that the bird is showing no signs of life prior to dressing</li> </ul>
<p><b>PW.59</b> Equipment used to stun and kill birds must be maintained in good repair and effective working order</p>	<ul style="list-style-type: none"> <li>■ <b>PW.59.a</b> All equipment used (including back-up equipment) is maintained to be effective and parts replaced as necessary</li> <li>■ <b>PW.59.b</b> Maintenance is undertaken in accordance with maintenance clauses in the Food Safety Module</li> <li>■ <b>PW.59.c</b> Manufacturer instructions are held/ accessible to relevant staff and followed</li> </ul>
<p><b>PW.60</b> Gas stunning and killing equipment must be calibrated or verified to ensure it works effectively</p>	<ul style="list-style-type: none"> <li>■ <b>PW.60.a</b> Gas levels and timings are verified, sensors are calibrated, in accordance with manufacturer recommendations</li> <li>■ <b>PW.60.b</b> The sites documented procedure identifies frequencies of verification or calibration and critical limits that are required</li> <li>■ <b>PW.60.c</b> At least annually, equipment is verified/ calibrated by an independent party</li> <li>■ <b>PW.60.d</b> Records of verification/ calibration, including any corrective actions are kept</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<b>LOW ATMOSPHERIC PRESSURE STUNNING (LAPS)</b>		
<b>AIM: Chickens up to 4kgs liveweight are stunned/ killed without pain or distress</b>		
<p><b>PW.61</b> Crates containing live birds must be moved carefully to the vacuum system ensuring birds remain calm <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.61.a</b> No sudden movement, tipping or dropping of crates</li> </ul>	
<p><b>PW.62</b> LAPS stunning equipment must have a vacuum chamber enabling gradual decompression with enables the oxygen level to reduce to less than 5% <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.62.a</b> Phase one is measured and recorded and a reduction of not more that 760 to 250 Torr is reached in not less than 50 seconds</li> <li>■ <b>PW.62.b</b> Phase two is measured and recorded and a further reduction to 160 Torr is reached within 210 seconds</li> <li>■ <b>PW.62.c</b> The pressure time curve is adjusted to ensure all birds are irreversibly stunned within the cycle time</li> <li>■ <b>PW.62.d</b> The chamber is leak tested and pressure gauges calibrated before each operational session and at least daily</li> <li>■ <b>PW.62.e</b> Records of absolute vacuum pressure, time of exposure, temperature and humidity in the chamber are recorded and kept for at least 1 year</li> <li>■ <b>PW.62.f</b> The birds are visible within the chamber</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Phase one &amp; two measurement records</li> <li>■ Absolute vacuum pressure, exposure time, temperature and humidity records</li> </ul>
<p><b>PW.63</b> Birds must be checked for signs of an effective kill immediately upon leaving the vacuum chamber <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.63.a</b> Any birds showing signs of life are humanely killed without delay using a permitted back-up method before the neck is cut</li> <li>■ <b>PW.63.b</b> Neck cut occurs immediately after killing</li> </ul>	
<p><b>PW.64</b> The equipment must give a clearly audible warning if the pressure deviates from required levels <b>NEW</b></p>		
<p><b>PW.65</b> The site must have a contingency plan detailing the actions to be taken to avoid prolonged delays if a breakdown occurs while birds are still in the LAPS system <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW. 65.a</b> In the event of a breakdown: <ul style="list-style-type: none"> <li>– where live birds have remained in the LAPS system for longer than 2 minutes:</li> <li>– the system must be flushed with atmospheric air</li> <li>– birds must be immediately removed for slaughter using a permitted back-up method</li> </ul> </li> </ul>	
<p><b>PW.66</b> Where there is a recurring need to use the back-up method, the line must be stopped immediately, the root cause established and corrective action undertaken <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.66.a</b> A record of the issue, root cause and corrective action taken is kept</li> </ul>	
<p><b>PW.67</b> On exiting the chamber birds must be bled out without delay <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.67.a</b> The two carotid arteries and the two jugular veins must be cut and a rapid bleed out achieved</li> </ul>	

## Poultry Welfare Module (PW) (continued)

STANDARDS	HOW YOU WILL BE MEASURED	
<b>TRANSPORT WASH FACILITIES</b>		
<b>AIM: Transport facilities are cleaned and disinfected and do not pose a biosecurity risk</b>		
<p><b>PW.68</b> All crates, modules and transport vehicles must be effectively cleansed and disinfected prior to leaving the site</p>	<ul style="list-style-type: none"> <li>■ <b>PW.68.a</b> The wash phase is effective and removes visible debris</li> </ul>	
<p><b>GUIDANCE</b> <i>PW.68 applies to crates, modules, vehicle curtain sides and any other equipment that birds may come into contact with</i></p>		
<p><b>PW.69</b> Suitable disinfectants are used</p>	<ul style="list-style-type: none"> <li>■ <b>PW.69.a</b> Disinfectants used are approved by Defra (or equivalent)</li> <li>■ <b>PW.69.b</b> Disinfectants are diluted in accordance with manufacturer's instructions and where applicable at General Orders Rates</li> <li>■ <b>PW.69.c</b> Chemical datasheets for disinfectants on-site are easily accessible to relevant staff</li> </ul>	
<p><b>PW.70</b> The washing facilities must be available and useable during all times of the year that the site is operated</p>	<ul style="list-style-type: none"> <li>■ <b>PW.70.a</b> Available and useable during the times of year the site is operated (i.e. year-round operating sites are able to offer wash facilities during winter and normal freezing conditions)</li> <li>■ <b>PW.70.b</b> Facility available for use at all times or at times pre-arranged to users</li> </ul>	
<p><b>PW.71</b> The washing facility must be well managed and maintained <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.71.a</b> The location of the facility poses no risk of cross-contamination (i.e. by water spray or run-off) to poultry or clean lorries, or a welfare challenge to the birds</li> <li>■ <b>PW.71.b</b> Automated machines must be inspected daily to ensure all nozzles and spray heads are working and operating in the correct direction</li> <li>■ <b>PW.71.c</b> Soak systems and water agitation systems must be operating to standard</li> <li>■ <b>PW.71.d</b> Responsible person contactable during the hours the facility is open</li> <li>■ <b>PW.71.e</b> Area left clean and tidy after use</li> <li>■ <b>PW.71.f</b> There are systems in place to investigate issues raised by users</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Automated machine inspection records</li> </ul>
<p><b>PW.72</b> Users of the wash facility must be competent</p>	<ul style="list-style-type: none"> <li>■ <b>PW.72.a</b> If the facility is on-site, crates are washed by site staff, who have received appropriate training; lorries/ curtain sides are washed by drivers or site staff</li> </ul>	
<p><b>PW.73</b> All crates, modules and transport vehicles must be checked for cleanliness, against the sites documented protocols, before leaving the site <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PW.73.a</b> Visual check undertaken in daylight (or artificial equivalent to)</li> <li>■ <b>PW.73.b</b> Checks made against the site's clean lorry protocols, that includes pictures of acceptable and unacceptable cleanliness as a guide</li> <li>■ <b>PW.73.c</b> Post-cleaning, cleanliness of crates, modules and transport vehicles meet the site's documented standards of acceptability</li> <li>■ <b>PW.73.d</b> Cleanliness checks must be documented</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Site protocols and cleanliness check records</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PW.74</b> Where the check identifies incomplete cleaning, the issue is rectified</p>	<ul style="list-style-type: none"> <li>■ <b>PW.74.a</b> Crate and/ or module/ vehicle are re-cleaned and disinfected</li> <li>■ <b>PW.74.b</b> Where the issue reoccurs, a root cause analysis is undertaken and, where necessary, improvements made to the wash facility</li> </ul>	
<p><b>PW.75</b> All crates and modules must be checked for damage, against the sites documented protocols, before leaving the site</p>	<ul style="list-style-type: none"> <li>■ <b>PW.75.a</b> Visual check undertaken in daylight (or artificial equivalent to)</li> </ul>	
<p><b>PW.76</b> Where the check identifies damage that could pose a risk of injury to birds, the crate/ module must be removed</p>		
<p><b>PW.77</b> Wastes from the transport washing facility are stored and disposed of appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>PW.77.a</b> Dirty water is stored in a non-permeable tank and disposed of via a waste contractor, or where appropriate, disposed of to mains systems</li> </ul>	
<b>INTERNAL AUDITING</b>		
<p><b>PW.78</b> A CCTV system must be in operation which is used to review practices and behaviours around key welfare activities</p>	<ul style="list-style-type: none"> <li>■ <b>PW.78.a</b> A CCTV system with a complete and clear view of all the following areas where there are live birds: <ul style="list-style-type: none"> <li>– unloading</li> <li>– the lairage</li> <li>– handling/ shackling/ restraining</li> <li>– stunning</li> <li>– sticking and bleeding</li> </ul> </li> <li>■ <b>PW.78.b</b> CCTV operational and recording at all times when and where there are live birds in the abattoir</li> <li>■ <b>PW.78.c</b> CCTV maintained and in good working order</li> <li>■ <b>PW.78.d</b> CCTV capable of constant recording so that images can be produced for inspection without stopping the overall operation of the system</li> <li>■ <b>PW.78.e</b> Documented procedures detail how the footage will be reviewed and used to review practices and behaviours around key welfare activities</li> <li>■ <b>PW.78.f</b> CCTV footage is kept securely for a minimum of 90 days and is only accessible by nominated staff</li> <li>■ <b>PW.78.g</b> CCTV system capable of storing, processing and transmitting (for example moving to removable storage devices or showing on a television monitor) images and information of the same quality as the original recording</li> <li>■ <b>PW.78.h</b> CCTV images are made available on request</li> <li>■ <b>PW.78.i</b> Employees are informed that CCTV is in use and sign to say that they understand it is in use</li> </ul>	<div style="text-align: center;"><b>R</b></div> <ul style="list-style-type: none"> <li>■ Staff understanding that CCTV is in use; documented procedures</li> </ul>
<div style="display: flex; align-items: flex-start;"> <div style="margin-right: 10px;">  </div> <div> <p><b>WHERE TO FIND HELP</b></p> <ul style="list-style-type: none"> <li>■ Industry and legislative information:  <a href="http://www.gov.uk/government/collections/welfare-of-animals-at-the-time-of-killing">www.gov.uk/government/collections/welfare-of-animals-at-the-time-of-killing</a>  <a href="http://www.hsa.org.uk/publications/printed-publications">www.hsa.org.uk/publications/printed-publications</a> </li> </ul> </div> </div>		

# PORK QUALITY MODULE

This section is applicable to the production of Red Tractor Assured pork, and the receipt and use of Red Tractor Assured pork

## Assured Pork (PQ)

STANDARDS	HOW YOU WILL BE MEASURED
<b>PORK QUALITY ATTRIBUTES (PORK AND TRIM)</b>	
<b>AIM: Red Tractor Assured pork meets the scheme's quality attributes, ensuring consistency and helping to deliver end-user satisfaction</b>	
<p><b>PQ.1</b> Red Tractor Assured pork must only derive from eligible pigs</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.1.a</b> Assured pork derives from Red Tractor assured pigs (or assured to a Red Tractor recognised scheme i.e. QMS)</li> <li>■ <b>PQ.1.b</b> Meat from Red Tractor Assured (or QMS assured) sows is not used for Red Tractor Assured pork, but may be used for sausages and other comminuted products</li> </ul>
<p><b>PQ.2</b> Red Tractor Assured pork derives from carcasses meeting the required quality attributes</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.2.a</b> The carcass is clean and free from extraneous matter</li> <li>■ <b>PQ.2.b</b> The carcass is free from blemish, bruising, hair, cuts and loose skin</li> <li>■ <b>PQ.2.c</b> Rind-on cuts are derived from carcasses:               <ul style="list-style-type: none"> <li>– free from hair, cuts and loose skin</li> <li>– with a maximum rind side blemish score of 2 on the AHDB 5 point scale</li> </ul> </li> <li>■ <b>PQ.2.d</b> The P2 measurement does not exceed 16mm or the combined P1+P2 does not exceed 32mm; or scanned carcasses have a measured lean of 52% or more</li> <li>■ <b>PQ.2.e</b> The carcass cold weight does not exceed 105kg, except in the case of gilt carcasses used for sausage and other comminuted products</li> </ul>
<p><b>PQ.3</b> Red Tractor Assured offal derives from carcasses meeting the required quality attributes, with the exception of weight</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.3.a</b> The specification in PQ.2 is met, with the exception of carcass weight</li> </ul>
<p><b>PQ.4</b> Red Tractor Assured pork derives from pork meeting the required quality attributes</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.4.a</b> The fat is firm and white</li> <li>■ <b>PQ.4.b</b> The muscle is firm and of good colour</li> <li>■ <b>PQ.4.c</b> The muscle and fat show no sign of bruising and blood splash</li> <li>■ <b>PQ.4.d</b> Pork is clean, free of stickiness and any off-odour or other indication of poor quality (including PSE and DFD)</li> <li>■ <b>PQ.4.e</b> Primals and cuts are separated by clean cuts and are free from unnecessary cuts</li> <li>■ <b>PQ.4.f</b> Primals and cuts are free from loose glands such as lymphatic nodes, loose skin and other extraneous matter</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED		
<p><b>PQ.5</b> Quality specifications must be agreed with the site's customers, documented and followed</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.5.a</b> Specifications in place for pork primals, food service and retail packs of pork</li> <li>■ <b>PQ.5.b</b> Specifications outline the parameters to be achieved including, as a minimum, the scheme criteria</li> <li>■ <b>PQ.5.c</b> Specification formally agreed between the supplier and customer</li> </ul>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Specifications</li> </ul>
<p><b>PQ.6</b> Red Tractor Assured pork must meet the required microbial specification <b>REVISED</b></p>		<b>Target</b>	<b>Upper Action Limit</b>
	<b>Aerobic Colony Count (ACC)</b>	<1 x 10 <sup>4</sup> cfu/g	1 x 10 <sup>6</sup> cfu/g
	<ul style="list-style-type: none"> <li>■ <b>PQ.6.a</b> 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>		
<b>MONITORING OF PORK AGAINST THE QUALITY ATTRIBUTES (PORK AND TRIM)</b>			
<b>AIM: Systems to verify the quality attributes are in place and procedures are working</b>			
<p><b>PQ.7</b> The site must have systems in place to monitor carcasses and pork products against specifications and the scheme's quality requirements <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PQ.7.a</b> System includes a visual inspection: <ul style="list-style-type: none"> <li>– of a sample of bought-in product at intake (including inter-company transfers)</li> <li>– of all bought-in product before cutting and further processing</li> <li>– of all products at specified points on the production line</li> <li>– of finished products</li> </ul> </li> <li>■ <b>PQ.7.b</b> System includes microbiological testing to a risk assessed schedule: <ul style="list-style-type: none"> <li>– frequency is dependent on risks (e.g. frequency of deliveries, microbial results and previous performance)</li> </ul> </li> <li>■ <b>PQ.7.c</b> System includes organoleptic sampling of finished products of pork against customers specifications, for tenderness, succulence, flavour and visual appearance</li> <li>■ <b>PQ.7.d</b> System is documented and trained staff deliver its requirements</li> </ul>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Schedules and results</li> </ul>
<p><b>PQ.8</b> Carcasses and pork products not meeting the quality attributes must not be used in the production of Red Tractor Assured pork products, unless specific exemptions apply</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.8.a</b> Exemptions include: <ul style="list-style-type: none"> <li>– overweight gilt carcasses being suitable for the production of Red Tractor Assured sausages and other comminuted products</li> <li>– the offal of overweight carcasses being suitable for being described as Red Tractor Assured offal</li> </ul> </li> <li>■ <b>PQ.8.b</b> Other, non-conforming products are handled in accordance with documented procedures and, where applicable, a root cause analysis undertaken and corrective action implemented</li> </ul>		



## Assured Pork (PQ) (continued)

STANDARDS	HOW YOU WILL BE MEASURED
<b>PROCESS CONTROLS (PORK AND TRIM)</b>	
<b>AIM: Systems are in place to produce pork to the required quality attributes</b>	
<p><b>PQ.9</b> Carcases must be scalded, de-haired (singed and/ or scraped as required), to produce a firm, clean and undamaged rind</p>	
<p><b>PQ.10</b> Pork and trim products must be labelled with kill date</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.10.a</b> Primals packed in modified atmosphere packaging or vacuum packed are labelled as such, with a durability date or code</li> <li>■ <b>PQ.10.b</b> Pork mince may carry multiple kill dates</li> </ul>
<p><b>PQ.11</b> Chilled, fresh pork must be processed within kill +7 days unless specific exemptions apply</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.11.a</b> Vacuum packed, gas flushed or deep chilled products may be processed after 7 days, provided the temperature does not exceed 3°C and given satisfactory documentary support that quality is not compromised</li> <li>■ <b>PQ.11.b</b> If the product temperature has been disturbed and exceeded 5°C, the pork is processed within 4 days</li> <li>■ <b>PQ.11.c</b> Kill dates (as labelled on the product) is used to establish durability dates</li> </ul>
<p><b>PQ.12</b> Any meat to be frozen before processing must be in good condition, effectively packaged and placed into a freezer within 4 days of slaughter</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.12.a</b> Date of entry into the freezer is applied</li> <li>■ <b>PQ.12.b</b> Where frozen, the meat is in good condition and effectively packaged at the time of freezing</li> <li>■ <b>PQ.12.c</b> Vacuum packed or gas flushed or deep chilled products may be processed after 4 days, provided the temperature does not exceed 3°C and there is satisfactory documentary support that quality is not compromised</li> </ul>
<p><b>PQ.13</b> Systems must be in place to ensure that frozen pork and trim is used within 24 months of freezing <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PQ.13.a</b> System includes applying a date of freezing to each unit and a durability date, and having an effective stock control system</li> </ul>
<b>TEMPERATURE MANAGEMENT (PORK AND TRIM)</b>	
<b>AIM: Pork is chilled in a manner that does not adversely impact on quality and maintained at required temperatures</b>	
<p><b>PQ.14</b> Carcases must be transferred to temperature controlled environments without delay</p>	
<p><b>PQ.15</b> Carcases in chillers must be managed in such a way to encourage cooling and reduce condensation</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.15.a</b> Carcase sides are spaced to allow airflow around the carcasses</li> <li>■ <b>PQ.15.b</b> Carcase bunching is avoided</li> <li>■ <b>PQ.15.c</b> Hot and completely chilled carcasses are not stored in the same chiller, unless hot carcasses have passed through an in-line blast chill or there is evidence that the process is not compromising the safety and quality of meat already chilled</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PQ.16</b> Carcases and products are chilled to required temperatures, in accordance with planned chilling regimes</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.16.a</b> The chilling regime is designed to ensure that the deep muscle temperature (when measured within the leg), does not fall below 10°C during the first 3 hours from the commencement of the cooling cycle</li> <li>■ <b>PQ.16.b</b> Within 24 hours of cooling to 10°C, or before the pork is cut or processed, the deep musculature is reduced to between -2°C and +5°C. All pork products (including finished product) are held between -2°C and +5°C</li> </ul>	
<p><b>PQ.17</b> Pork products (including finished product) and trim must be stored at between -2°C and +5°C for fresh product and at -12°C or below for frozen products</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.17.a</b> The operational capability of the temperature control system is such that the required temperatures are achieved under maximum load</li> <li>■ <b>PQ.17.b</b> Systems are in place to minimise the ingress of warm air e.g. strip curtains</li> </ul>	
<p><b>PQ.18</b> The defrosting of frozen pork and trim must be managed to ensure the outer surface does not exceed +7°C during the defrosting period</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.18.a</b> Defrosting undertaken in a controlled manner</li> <li>■ <b>PQ.18.b</b> Records of the defrosting dates, times and product temperatures are kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Defrosting records</li> </ul>
<p><b>PQ.19</b> Temperatures must be regularly monitored in accordance with documented procedures <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PQ.19.a</b> Temperatures of both chill stores and products monitored in accordance with a risk assessed schedule</li> <li>■ <b>PQ.19.b</b> Incoming product temperatures are checked before accepting the delivery (i.e. on the delivery vehicle)</li> <li>■ <b>PQ.19.c</b> 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> <li>■ <b>PQ.19.d</b> Checks are undertaken at different points within the storage unit, both between packs for packed product and product core temperatures on other products</li> <li>■ <b>PQ.19.e</b> Carcase temperatures measured using a probe into the deep musculature of the hindquarter and/ or forequarter</li> <li>■ <b>PQ.19.f</b> Records of temperature monitoring kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Schedule, monitoring records</li> </ul>
<p><b>PQ.20</b> Where temperature monitoring identifies non-conforming products, the root cause is identified and the product dealt with appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>PQ.20.a</b> Corrective actions are implemented where appropriate</li> <li>■ <b>PQ.20.b</b> A record of the root cause and corrective actions is kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective actions</li> </ul>

# Assured Pork Sausages (PS)

This section is applicable to the production of assured pork sausages and sausage-type products (e.g. meatballs, sausage meat, stuffing, burgers)

STANDARDS	HOW YOU WILL BE MEASURED
<b>PORK SAUSAGE QUALITY ATTRIBUTES</b>	
<b>AIM: Red Tractor Assured pork sausages meet the scheme's quality attributes, ensuring consistency and helping to deliver end-user satisfaction</b>	
<p><b>PS.1</b> The meat and ingredients used in Red Tractor Assured pork sausages meet the scheme's requirements, including maximum permitted limits</p>	<ul style="list-style-type: none"> <li>■ <b>PS.1.a</b> All pork and pork ingredients (including fat and rinds) used are Red Tractor Assured (or QMS assured), are sourced from Red Tractor licensed sites and meet the pork quality attributes</li> <li>■ <b>PS.1.b</b> Pork is either fresh or frozen</li> <li>■ <b>PS.1.c</b> The meat content of a pork sausage is at least 52%, with the definition of meat being as defined in legislation. The meat content may include:               <ul style="list-style-type: none"> <li>– fat up to 30%</li> <li>– connective tissue up to 25% collagen/ protein ratio</li> <li>– neck end/ jowl meat up to 10% (unless trimmed of all glands) e.g. maximum of 5.2% in a 52% pork content sausage</li> <li>– rinds, or dehydrated rinds that have been rehydrated in line with manufacturer's instructions up to 10% e.g. maximum of 5.2% in a 52% pork content sausage</li> </ul> </li> <li>■ <b>PS.1.d</b> Other ingredients used in pork sausages are used in accordance with legal requirements. Ingredients may include:               <ul style="list-style-type: none"> <li>– a maximum of 1.38g salt or 550mg sodium per 100g of raw sausage meat; with the product range average not exceeding 1.13g salt or 450mg sodium per 100g sausages</li> <li>– added Phosphate (E450, E451, E452) up to 0.5% of the total recipe</li> <li>– natural and artificial colours up to legislative limits</li> <li>– the use of preservatives permitted by legislation</li> <li>– the use of preservative sulphur dioxide up to 450ppm of the final product at point of sale</li> </ul> </li> <li>■ <b>PS.1.e</b> Natural or artificial casings are used. Natural casings do not need to derive from a Red Tractor Assured source</li> </ul>
<p><b>PS.2</b> Non-permitted ingredients are not used in the production of Red Tractor Assured pork sausages</p>	<ul style="list-style-type: none"> <li>■ <b>PS.2.a</b> Non-permitted ingredients include:               <ul style="list-style-type: none"> <li>– head meat (with the exception of masseters)</li> <li>– liver skirts</li> <li>– blood products</li> <li>– offal</li> <li>– mechanically separated meat</li> <li>– monosodium glutamate</li> <li>– functional proteins and fat emulsions</li> <li>– non-assured meat, trim, rinds or fat</li> <li>– meat, trim or fat from species other than pigs</li> </ul> </li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PS.3</b> 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 <b>REVISED</b></p>	<ul style="list-style-type: none"> <li>■ <b>PS.3.a</b> Where the site is assembling component packs e.g. pigs in blankets, only the clauses contained within the Red Tractor Pork Quality Module (Assured Pork Sausages) (or equivalent) appropriate to the process being undertaken shall apply</li> <li>■ <b>PQ.3.b</b> The supplier's Red Tractor Licence lists (as an approved product) the bacon raw material</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Bacon supplier's Red Tractor Licence certificate</li> </ul>
<p><b>PS.4</b> Each batch of pork raw material must be labelled with required information <b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PS.4.a</b> 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> <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</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> </li> </ul>	
<p><b>PS.5</b> Pork sausages must be produced to a documented recipe</p>	<ul style="list-style-type: none"> <li>■ <b>PS.5.a</b> Recipe details all ingredients used, including casings</li> <li>■ <b>PS.5.b</b> Ingredients used are permitted by the scheme standards</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Recipes</li> </ul>
<p><b>PS.6</b> For each sausage type produced, a recipe and methodology is documented and followed</p>	<ul style="list-style-type: none"> <li>■ <b>PS.6.a</b> Sausage meat is ground by mincing or bowl chopping and mixing together with other ingredients to a documented recipe with a documented methodology</li> <li>■ <b>PS.6.b</b> Methods used ensure the quality requirements are achieved</li> <li>■ <b>PQ.6.c</b> The methodology is appropriate to the recipe and specifies equipment to be used, the frequency of mincing, and quantities of ingredients, etc. to be added</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Recipe methodology</li> </ul>
<p><b>GUIDANCE</b> <i>Recipes and methodologies may be customer led or be specific to the company. Methodologies may apply to multiple recipes</i></p>		
<p><b>PS.7</b> Pork sausages must meet the required visual, colour, texture and flavour characteristics</p>	<ul style="list-style-type: none"> <li>■ <b>PS.7.a</b> Raw sausages will: <ul style="list-style-type: none"> <li>– have visible particles of raw meat</li> <li>– be well formed, cylinder in shape</li> <li>– not have excessive drip</li> <li>– be free from off-odours</li> </ul> </li> <li>■ <b>PS.7.b</b> Cooked sausages will: <ul style="list-style-type: none"> <li>– have an even, light brown colour</li> <li>– retain their original shape, with no splitting or significant shrinkage</li> <li>– have a firm texture, with absence of hard particles (bone, gristle) and excessive fat</li> <li>– have a well-balanced flavour and no metallic taste, off-flavours and taints</li> </ul> </li> </ul>	

## Assured Pork Sausages (PS) (continued)

STANDARDS	HOW YOU WILL BE MEASURED		
<p><b>PS.8</b> For each sausage type produced, a quality specification is documented and followed</p>	<ul style="list-style-type: none"> <li>■ <b>PS.8.a</b> Specification details quality parameters to be checked on the production line, including appearance, packing requirements and temperature</li> <li>■ <b>PS.8.b</b> Specifications agreed formally with customers</li> <li>■ <b>PS.8.c</b> Specifications are easily available to staff</li> </ul>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Specifications</li> </ul>
<p><b>PS.9</b> Anticipated cooking losses must be established and documented for each recipe</p>	<ul style="list-style-type: none"> <li>■ <b>PS.9.a</b> The product is cooked as per the recipe instructions, to achieve an internal core temperature of 72°C</li> <li>■ <b>PS.9.b</b> The cooking loss is established using the following calculation: – Finished cooked (+72°C) weight ÷ raw weight x 100 = total cooked weight % (difference up to 100 = % cook loss)</li> </ul>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Anticipated cooking losses</li> </ul>
<p><b>PS.10</b> Finished, raw assured pork sausages meet legal and scheme requirements for microbiological limits, enabling the labelled shelf life to be achieved</p>	<ul style="list-style-type: none"> <li>■ <b>PS.10.a</b> The following specification is met. The specification may not be appropriate to sausages containing raw vegetables, herbs, etc. Where that is the case the site has set its own targets and limits</li> </ul>		
		<b>Target</b>	<b>Limit</b>
	<b>ACC</b>	<5 x 10 <sup>4</sup> cfu/g	<5 x 10 <sup>6</sup> cfu/g
	<b>Yeast/ moulds</b>	<5 x 10 <sup>3</sup> cfu/g	<5 x 10 <sup>4</sup> cfu/g
	<b>E. coli</b>	<50 cfu/g	5 x 10 <sup>2</sup> cfu/g
<b>Salmonella</b>	Absent in 5, 10g samples	Absent in 5, 10g samples	
<b>MONITORING OF PORK SAUSAGES AGAINST THE QUALITY ATTRIBUTES</b>			
<b>AIM: Systems to verify the quality attributes are in place and procedures are working</b>			
<p><b>PS.11</b> Monitoring must be undertaken to ensure assured pork sausages are produced in accordance with the recipe, specifications and scheme's quality requirements</p>	<ul style="list-style-type: none"> <li>■ <b>PS.11.a</b> All recipes are verified prior to use and at a risk assessed frequency going forward</li> <li>■ <b>PS.11.b</b> Samples of finished products are tested: – at a risk assessed frequency for microbiological criteria and chemical analysis for meat, fat and salt and sulphur dioxide content – against organoleptic criteria at least monthly</li> <li>■ <b>PS.11.c</b> Systems of verification include: – NPD trials – traceability of raw materials – organoleptic testing, including taste panels – microbiological and chemical analysis testing – review of completed process records</li> <li>■ <b>PS.11.d</b> Records of monitoring are kept</li> </ul>		<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Recipe verification, monitoring results</li> </ul>

STANDARDS	HOW YOU WILL BE MEASURED	
<p><b>PS.12</b> Pork sausages not meeting the quality attributes must not be marketed as Red Tractor Assured and must be handled appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>PS.12.a</b> Non-conforming products are handled in accordance with documented procedures</li> <li>■ <b>PS.12.b</b> Non-conformities are trended and where they are repeated a root cause analysis is undertaken and corrective action implemented</li> <li>■ <b>PS.12.c</b> Records are kept</li> </ul>	
<b>PROCESS CONTROLS (PORK SAUSAGES)</b>		
<p><b>PS.13</b> Pork and trim for sausages must be used within kill +4 days unless specific exemptions apply</p>	<ul style="list-style-type: none"> <li>■ <b>PS.13.a</b> Vacuum packed, gas flushed or deep chilled products may be processed after the 4 days, provided the temperature does not exceed 3°C and shelf life verification demonstrates quality is not compromised</li> <li>■ <b>PS.13.b</b> Sensory evaluation is used to determine shelf life</li> </ul>	
<b>TEMPERATURE MANAGEMENT (PORK SAUSAGES)</b>		
<b>AIM: Pork sausages are produced and chilled to temperatures that do not adversely impact on quality</b>		
<p><b>PS.14</b> The temperature of frozen bacon raw material must not exceed -12°C at intake</p> <p><b>NEW</b></p>	<ul style="list-style-type: none"> <li>■ <b>PS.14.a</b> Applies unless bacon is received in a tempered form ready for slicing (typically -8°C)</li> <li>■ <b>PS.14.b</b> Bacon raw material is -18°C or less during transport</li> </ul>	
<p><b>PS.15</b> During the preparation of sausages, the mix temperature must be managed to ensure a temperature of 7°C is not exceeded</p>	<ul style="list-style-type: none"> <li>■ <b>PS.15.a</b> Temperatures may rise due to mincing, mixing and chopping</li> <li>■ <b>PS.15.b</b> Controls are in place to limit the rise in temperature</li> </ul>	
<p><b>PS.16</b> After filling, finished, packed sausages must be transferred to temperature controlled environments without delay</p>		
<p><b>PS.17</b> Finished, packed sausages must be chilled to less than 4°C within 4 hours of final pack and stored between -2°C and +4°C whilst on site</p>		
<p><b>PS.18</b> Temperatures must be regularly monitored in accordance with documented schedules</p>	<ul style="list-style-type: none"> <li>■ <b>PS.18.a</b> Temperatures of both chill stores and products monitored in accordance with a risk assessed schedule</li> <li>■ <b>PS.18.b</b> Checks are made during sausage preparation, filling and during storage</li> <li>■ <b>PS.18.c</b> Records of temperature monitoring kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Monitoring schedule, results</li> </ul>
<p><b>PS.19</b> Where temperature monitoring identifies non-conforming products, the root cause is identified and the product dealt with appropriately</p>	<ul style="list-style-type: none"> <li>■ <b>PS.19.a</b> Corrective actions are implemented where appropriate</li> <li>■ <b>PS.19.b</b> A record of the root cause and corrective actions is kept</li> </ul>	<p style="text-align: center;"><b>R</b></p> <ul style="list-style-type: none"> <li>■ Corrective action</li> </ul>

## **REPORTING PERSISTENT AND RECURRING CONCERNS ABOUT SUPPLIERS TO RED TRACTOR**

If you wish to report a persistent and recurring concern regarding a supplying Red Tractor farm or transport member, you can now let us know via the Checkers and Services website at <https://checkers.redtractor.org.uk/rtassurance/services.eb>

Once you are logged into industry services you will see 'Report to Red Tractor', select this and then choose 'Report Poor Performance'. After searching for the Red Tractor member you wish to raise a concern about, you will have the option to provide us with the details of your concern and to upload photographs.

What do we want to know about? Some examples:

- *You are an abattoir, and you regularly receive dirty, unfit livestock, or regularly see poor handling of livestock by a Red Tractor member*
- *You are aware of regular overstocking on a Red Tractor farm*
- *You have intelligence on a contract farm that has been dropped by an integrator due to their concerns*

**All information received is kept confidential.**



### DEFINITION OF ASSURED LIVESTOCK AND MEAT PRODUCTS

For livestock and meat products that derive from livestock to be labelled or marketed as Red Tractor Assured (RTA), the criteria below must be met. This criteria must be verified in accordance with the Traceability Module (TR).

For more information and for a table of Red Tractor recognised schemes see the relevant Appendix.

- a. For an animal to be considered RTA it must derive from a farm holding, assured under the species specific RTA for Farms Schemes or other RTA recognised schemes.
- b. For an animal to be considered RTA it must have been on the assured farm for the species specific minimum residency period.
  - Cattle must have been kept on a RTA (or RTA recognised scheme) farm(s) for a minimum period of 90 days before slaughter. (N.B. This period may be shared between more than one RTA farm (or RTA recognised scheme farm).
  - Sheep must have been kept on a RTA (or RTA recognised scheme) farm(s) for a minimum period of 60 days before slaughter. (N.B. This period may be shared between more than one RTA farm (or RTA recognised scheme farm)
  - Pigs must have been kept on a RTA (or RTA recognised scheme) farm(s) for their whole life.
  - Poultry must have originated from a RTA Parent Hatchery, a RTA breeder replacement farm, a RTA breeder layer farm, hatched in a RTA hatchery and kept on a RTA farm for their whole life.
- c. For cattle and sheep to be considered RTA, any movements through markets or collection centres within the residency periods, must be through a holding assured to the Red Tractor Assurance Scheme for Livestock Markets and Collection Centres or other RTA recognised schemes.
- d. For an animal to be considered as RTA it must be transported to the abattoir in a RTA livestock vehicle either by:
  - a vehicle used by a member of the species specific farm assurance scheme, for transporting their own stock (not applicable for Poultry);
  - or a vehicle assured under the Red Tractor Assurance for Livestock Transport Scheme/ Red Tractor Poultry Catching & Transport Scheme or RTA recognised schemes
- e. For a carcass to be considered as RTA it must meet the above criteria and derive from an animal pre-stunned and killed in a plant certified for the slaughter of that species under the RTA Meat and Poultry Processing Scheme or other RTA recognised schemes.
- f. For received-in meat products to be classed as RTA they must be obtained from a meat plant certified for the species/ product and the process undertaken, under the RTA Meat and Poultry Processing Scheme or other RTA recognised schemes.
- g. For received-in (raw and cooked) meat products to be considered and processed as RTA, it must be labelled as RTA and be accompanied by written confirmation of its RTA status (therefore confirming the product meets the criteria stated above). Product must not be processed as RTA, until confirmation of its RTA assurance status has been verified.
- h. Only product that has met all of the criteria outlined above can be considered and marketed as RTA.

For product to be described as eligible for the Red Tractor logo with the Union Flag or to carry the Red Tractor logo with the Union Flag, it must be Red Tractor Assured (as defined above) and be derived from cattle, sheep, pigs or poultry that were born (hatched in the case of poultry), reared, slaughtered and the product processed and packed in the United Kingdom. Food business operators packing and selling meat with a RTA claim must hold a valid Red Tractor Licence unless they are only selling split carcasses, sides or quarters [beef, lamb and pork].

## Appendix TR.14 (also relevant to the definition of assured livestock and meat products)

### Verification of assurance - recognised assurance schemes relevant to abattoirs slaughtering cattle, sheep, goats, pigs or poultry

#### CHAIN OF ASSURANCE REQUIREMENTS Red Tractor recognised assurance schemes

	Farm	Market	Collection Centres	Transport
<b>Cattle &amp; Sheep</b>	RTA Beef & Lamb Scheme FAWL Scheme QMS Cattle & Sheep Assurance Scheme NIBL FQAS	RTA Livestock Markets & Collection Centre Scheme QMS Auction Market Assurance Scheme	RTA Livestock Markets & Collection Centre Scheme QMS Auction Market Assurance Scheme	RTA Livestock Transport Scheme QMS Haulage Assurance Scheme The assured farmer's vehicle, for transporting their own livestock (or another assured farmer's vehicle provided certain conditions are met – see relevant standard)
	<i>Residency period*</i> <i>Cattle – minimum 90 days</i> Using the passport verify how long the vendor has owned the livestock. If less than the minimum residency, verify that the previous owner was assured the day the livestock moved off that holding. In Northern Ireland, verify via APHIS Use the online Red Tractor residency calculator Also use the Red Tractor member online assurance checker (including historic data checking if required) or Red Tractor recognised scheme checkers <i>Sheep – minimum 60 days</i> Cross reference the animal movement licence (AML) with Red Tractor online checker or Red Tractor recognised scheme checkers Use a signed farmer declaration (FCI)			
<b>Goats</b>	RTA Goat Scheme	RTA Livestock Markets & Collection Centre Scheme	RTA Livestock Markets & Collection Centre Scheme	RTA Livestock Transport Scheme The assured farmer's vehicle, for transporting their own livestock (or another assured farmer's vehicle provided certain conditions are met – see relevant standard)
	Whole life (born, reared and finished on a RT holding/s)			
<b>Pigs</b>	RTA Pigs Scheme QMS Pigs Assurance Scheme	RTA Livestock Markets & Collection Centre Scheme (only recognised if market is certified to handle assured pigs and if assured pigs move direct to slaughter from market)	RTA Livestock Markets & Collection Centre Scheme (only recognised if site is certified to handle assured pigs and if moving direct to slaughter from collection centre)	RTA Livestock Transport Scheme QMS Haulage Assurance Scheme The assured farmer's vehicle, for transporting their own livestock
	<i>Residency period</i> Whole life (born, reared and finished on a RT (or QMS) holding/s) Review eAML2 information			

## Appendix TR.14

### VERIFYING ASSURANCE STATUS

#### CHAIN OF ASSURANCE REQUIREMENTS – Red Tractor recognised assurance schemes

<b>Poultry</b>	Relevant RTA Poultry Scheme (Broiler & Poussin, Duck, Turkey)	N/A	N/A	RTA Poultry Catching & Transport Scheme
	<i>Residency period</i> Whole chain (RTA breeder farms, RTA hatchery and RTA grower farms)			
<b>Notes</b>	Source farms must have valid certification on the day livestock leave the holding. Assurance status can change on any day. Assurance should be verified each time a supplier sends livestock to the site.			Unless the farmer is transporting their own livestock (and therefore covered under their farm assurance), each individual trailer is assured separately. Therefore, the specific trailer used must have valid certification on the day the livestock are transported

	Information to be verified	Tips	Accepted methods of verification		
			Cattle	Sheep	Pigs
<b>Assured Meat Processors</b>	<p>The third party certification status of the site</p> <p>For abattoirs, the animal handling, stunning and slaughter process must be certified to either:</p> <ul style="list-style-type: none"> <li>– Red Tractor Meat and Poultry Processing Scheme for cattle, sheep, goats, pigs and/ or poultry</li> <li>– For pigs, BMPA Pork Scheme Module 1</li> <li>– For cattle, sheep &amp; pigs, QMS Processor Assurance Scheme</li> </ul>		<p>For Red Tractor Meat Processing certified sites, the Red Tractor assurance online checker is used to verify the assurance status of the site.</p> <p>For QMS certified meat processing sites, the QMS member checker is used.</p> <p>If verifying Red Tractor claims on incoming meat and meat products, the Red Tractor online Licensee Checker is used to confirm whether a supplying site is Red Tractor Licensed. A Red Tractor claim on product is defined as meat labelled with a Red Tractor logo and/ or the following terminology: Red Tractor/ Red Tractor Assured/ RT Assured/ RT/ RTA.</p> <p>N.B. for supply of Red Tractor claimed split carcasses, sides, fores or quarters, the site is not required to be Red Tractor Licensed but must hold the required third-party certification e.g. Red Tractor Meat Processing certification. For all other Red Tractor claimed meat supply e.g. primals/trim/cuts, the site must hold a valid Red Tractor Licence.</p>		

**KEY:** RTA – Red Tractor Assurance **FAWL** – Farm Assured Welsh Livestock **QMS** – Quality Meat Scotland

**NIBL FQAS** – Northern Ireland Beef & Lamb Farm Quality Assurance Scheme

*\*Residency period – the minimum amount of time that livestock have been on-farm before being described as assured. The residency period starts from the day of arrival on the holding and includes the day the livestock moved off the holding.*

#### ONLINE ASSURANCE SCHEME CHECKER SERVICES

Red Tractor on-line Industry Checker: <https://checkers.redtractor.org.uk/rtassurance/services.eb>

QMS Industry assurance checker: <https://www.qmscotland.co.uk/user>

FAWL Industry assurance checker: <https://www.fawl.co.uk/#content-areas>

NIBL FQAS Industry assurance checker: <https://www.lmcni.com/farm-quality-assurance/industry-membership-checker/>

## Appendix AW.36

### APPENDIX SPACE ALLOWANCES

Outlined below are the absolute minimum space allowances, by species. These must only be used in **short stay scenarios**, as approved by the animal welfare officer.

#### Cattle

Approximate liveweight	Area in m <sup>2</sup> per animal
Up to 325kg	0.95
325-550kg	0.95-1.30
550-700kg	1.30-1.60
700kg+	>1.60

#### Sheep

Approximate liveweight	Area in m <sup>2</sup> per animal for shorn/ low-fleece sheep	Area in m <sup>2</sup> per animal for unshorn sheep
<55kg	0.30	0.40
>55kg	>0.30	>0.40

#### Pigs

Minimum space allowances for short stays = 235kg/ m<sup>2</sup>

## Appendix Animal Welfare

### STUNNING AND KILLING METHODS

The manufacturer's recommendations must be adhered to for each method used

	Method	Parameter	Maximum stun to stick time
<b>CATTLE</b>	Penetrative captive bolt	Correct position and cartridge strength in accordance with manufacturer's instructions	ASAP, within 60 seconds
	Head to body electrical stun	Adult cattle only. Effective electrode placement. Minimum current of 1.51A delivered to each animal under load for $\geq 3$ seconds	
<b>SHEEP and GOATS</b>	Penetrative captive bolt	Correct position and cartridge strength in accordance with manufacturer's instructions	ASAP, within 15 seconds
	Head only electrical stun	Electrodes span the brain; the placement of tongs is between the eye and ear (and not on the eye). Minimum current of 1A delivered to each animal under load	ASAP, within 15 seconds
	Head to body electrical stun kill	Electrodes span the brain and heart. Minimum current of $\geq 1$ A delivered to each animal under load	
<b>PIGS</b>	Penetrative captive bolt	Correct position and cartridge strength in accordance with manufacturer's instructions	ASAP, within 15 seconds
	Head only electrical stun	Electrodes span the brain. Minimum current of 1.3A delivered to each animal under load	ASAP, within 15 seconds
	Gas – Carbon Dioxide at minimum of 80%	The pig must reach the point of maximum concentration of the gas mixture within 30 seconds and held in the gas for long enough for it to be killed	ASAP, within 75 seconds
	Head to body electrical stun	Electrodes span the brain and heart. Minimum current of 1.3A delivered to each animal under load	

**Note:** Free bullet may be suitable as a back-up or emergency slaughter method where site health and safety allows

## Appendix Poultry Welfare

### STUNNING AND KILLING METHODS

The manufacturer's recommendations must be adhered to for each method used

Simple Stunning Methods						
Electric Methods	Minimum frequency (Hz) per bird	Minimum current (mA) per bird			Exposure time (seconds)	Time from stun to neck cut (seconds)
		Chickens	Turkeys	Ducks		
Head only electrical stun		240	400	Not permitted	10	Immediate
Electric water bath	51- 199	100	250	130	4	10
	200- 400	150	400	Not legally permitted	4	10
	400- 1500 (Recommended – max 800Hz)	200	400	Not legally permitted	4	10

Stun Kill Methods						
Electric Methods	Frequency (Hz)	Minimum current (mA)			Exposure time (seconds)	Time from stun to neck cut (seconds)
		Chicken	Turkey	Duck		
Electric water bath	50 and less				4	N/A
		120	150	130		
Controlled Atmosphere Methods	Type of exposure	Concentration (%)			Exposure time (minutes)	Time from stun to neck cut (seconds)
CO <sup>2</sup> in two phases	Progressive exposure to a rising concentration of CO <sub>2</sub> up to an absolute maximum 33% (average max 30%) then a higher concentration, once the birds are unconscious	Absolute maximum 33% (average max 30%) phase 1			Depends on the rate of the progressive increase in CO <sub>2</sub> to which the birds are exposed, which will vary with different systems	N/A
		phase 2 = higher				
CO <sup>2</sup> and inert gas mix	Direct or progressive	Maximum 30% CO <sub>2</sub> O <sub>2</sub> 2% or less			≥3	N/A
Inert gases	Direct or progressive	Less than 2% O <sub>2</sub>			≥3	N/A

## Appendix Poultry Welfare

### STUNNING AND KILLING METHODS

LAPS		<ul style="list-style-type: none"> <li>■ Phase one must be measured and recorded and achieve a reduction not more than 760 to 250 Torr in not less than 50 seconds</li> <li>■ Phase two must be measured and recorded and achieve a further reduction to 160 Torr within 210 seconds</li> <li>■ The pressure time curve can be adjusted to ensure all birds are irreversibly stunned within the cycle time</li> <li>■ The oxygen level must be reduced to below 5%</li> </ul>			
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### EMERGENCY KILLING METHODS

Method	Parameters/ limitations
<b>Manual cervical dislocation</b>	Maximum bird weight limit of 3kg. Maximum of 70/ birds per day per person
<b>Mechanical cervical dislocation</b>	Maximum bird weight limit of 5kg. Methods recommended by the Humane Slaughter Association (HSA) e.g. Livetec Nex
<b>Captive Bolt (e.g. Cash Poultry Killer or similar)</b>	Manufacturer's instructions are followed. The stun is followed by bleeding or neck dislocation
<b>Electric hand held stunner</b>	Not permitted for ducks. Manufacturer's instructions are followed. Parameters as required for its use as a stunning/ killing method are followed
<b>Gas killing</b>	Systems are in place to ensure birds requiring emergency killing are managed separately to non-emergency. Parameters as required for its use as a killing method are followed



## Appendix PW.12 – Protocol for duck welfare outcome scoring

### GUIDANCE AND SAMPLING

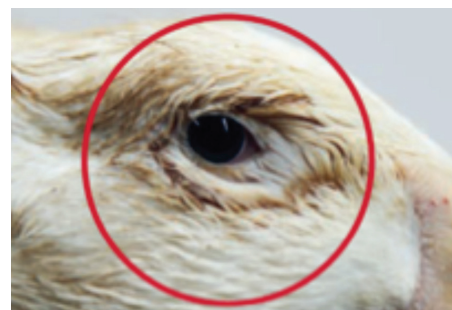
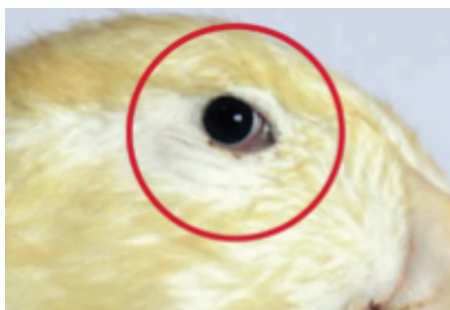
Measures in the lairage	
1. Ocular Health	<b>50 animals per house, sampled randomly at the lairage area. 10 animals from 5 different crates should be assessed.</b>
2. Nostril Health	
Measures at the processing line	
1. Feather cleanliness 2. Feather coverage 3. Feet Health	100 animals per house, sampled randomly at the processing line. These indicators may not be able to be assessed all at the same time. If that is the case 100 animals should be assessed at one point for feather cleanliness and coverage and 100 animals should be assessed for feet health at another point in the line. The locations of the assessment should be chosen based on good access to the ventral side of the duck for feather cleanliness and for the feather coverage, and the dorsal side of the duck for the feet health assessment. Also, feet should be assessed before removal of the skin. The 100 sample can be assessed continuously.

#### 1. Ocular Health

**Sample:** 50 ducks selected randomly.

Assess using the CIWF scoring. Observe ducks at the lairage area. 10 animals from 5 different crates.

Observe the right and left eye and score according to the worst score.



**Scoring:**

**0 = Healthy eye**

Eyes are clear, clean and bright

**1 = Slightly affected eye**

Presence of crust around the eye and/ or feather loss around the eye

**2 = Inflamed and/ or infected eye**

Eyes are wet and weepy, or red rimmed. There may be active infection and in extreme cases the eyes stay closed

#### 2. Nostril Health

**Sample:** 50 ducks selected randomly.

Assess using the CIWF scoring. Observe ducks at the lairage area. 10 animals from 5 different crates.

Observe the right and left nostrils and score according to the worst score.



**Scoring:**

**0 = Clear and clean nostrils**

Clear and clean nostril. May be able to see through the beak. Some dirt may be present on the beak.

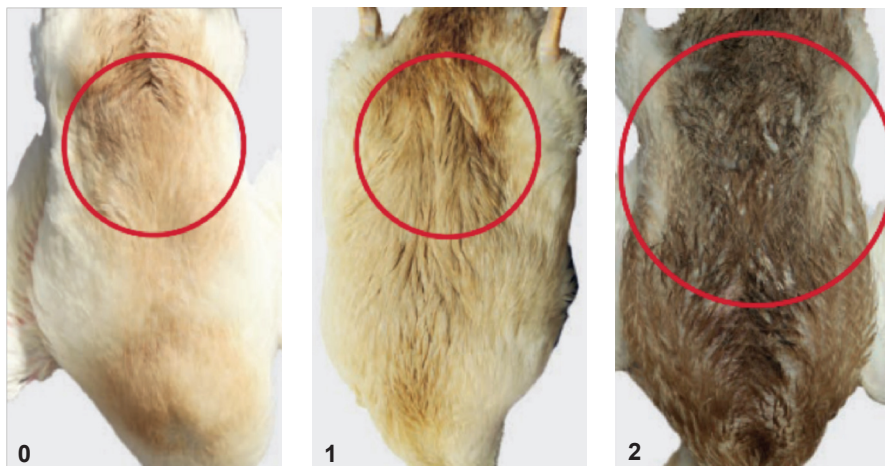
**2 = Blocked nostrils**

Moderate blockage, or severe blockage and dirt. Ducks may be with their beak open (difficulty breathing due to blockage)

### 3. Feather Cleanliness

**Sample:** 100 ducks selected randomly.

Assess using the CIWF scoring. Observe ducks on the slaughter line, in a location where the ventral side of the ducks' torso is visible. 100 animals per house.



**Scoring:**

**0 = Clean ventral feathers**

Feathers are dry with no or minor discoloration (soiling) on the surface of the feathers

**1 = Slightly dirty ventral feathers**

Soiling is moderate with the dirt beginning to penetrate the upper layer of the feathers

**2 = Very dirty ventral feathers**

Soiling is heavy with dirt penetrating the underlayer of the feathers with some clumps forming. Feathers are wet

### 4. Feather Coverage

**Sample:** 100 ducks selected randomly.

Assess using the CIWF scoring. Observe ducks on the slaughter line, in a location where the ventral side of the ducks' torso is visible. 100 animals per house.



**Scoring:**

**0 = Good feather coverage**

Feather cover is full and even. No broken feathers or bare patches (except for 1 or 2 small (<2cm) patches)

**1 = Moderate feather coverage**

Feather cover is uneven. Some broken feathers and several or extended bare patches.

**2 = Bad feather coverage**

Feather cover is poor. Extended areas totally devoid of feathers (usually along the midline from the breast to the cloaca region).

### 5. Feet Health

**Sample:** 100 ducks selected randomly.

Assess using the CIWF scoring. Observe ducks on the slaughter line, in a location where the plantar side of the ducks' feet is visible. 100 animals per house. Observe the right and left feet and score according to the worst score.



**Scoring:**

**0 = No lesions**

No lesions or very small and superficial lesions, slight discoloration, mild hyperkeratosis, old scars.

**1 = Mild lesion(s)**

Substantial discoloration of the footpad, superficial lesion, dark papillae, raising of papillae.

**2 = Severe lesions**

Ulcers or scabs of significant size, signs of haemorrhages or severely swollen footpad.



# RED TRACTOR ASSURANCE SCHEME MEMBERSHIP RULES



**Your attention is drawn in particular to the limitation of liability provisions set out in Rules 74 to 76.**

**We are Assured Food Standards, trading as Red Tractor Assurance ('RTA'), a not for profit company, owned and funded by organisations and trade bodies from across the British farming and food industry.**

1. These rules together with the accompanying explanation of how the Scheme works and any additional sector specific rules issued from time to time by RTA as contemplated in Rule 5 (as amended from time to time, 'these Rules') govern the terms and conditions for membership of the Red Tractor Assurance Scheme ('the Scheme').
2. In these Rules:
  - a. 'Applicant Business' means applicants for membership of the Scheme;
  - b. 'Assessment' means the assessment of your conformance to the Standards by your Certification Body's appointed assessor, whether carried out on application, renewal, on a revisit to assess previously identified non-conformances or by way of spot checks, whether announced or unannounced and whether by way of personal visit, remote assessment via video-streaming and/or the review of documentation uploaded by you to the Red Tractor Portal;
  - c. 'Associate', in respect of a Member, means any shareholder, officer, agent, employee, contractor or relative of that Member and any relative of any such person;
  - d. 'Certification Body' means a certification body (acting as an independent contractor) which is licensed by RTA to carry out certification and assess conformance to the Standards, all such bodies being set out from time to time in RTA's website at <https://assurance.redtractor.org.uk/standards/contact-certification-bodies>;
  - e. 'Enterprise' means a farming enterprise or activity which is covered by any of the particular Standards;
  - f. 'Member' means a member of the Scheme;
  - g. 'Member Logos' means the Member logos set out from time to time in the RTA Website at <https://assurance.redtractor.org.uk/contentfiles/files/SchemeLogoRules.pdf>;
  - h. 'Membership' means membership of the Scheme;
  - i. 'Red Tractor Assurance Claim' means a claim to source and supply food or drink products which are eligible to carry any version of the Red Tractor logo;
  - j. 'Red Tractor Portal' means the online portal onto which you may upload documentation in advance of an Assessment and which can be accessed at <https://portal.redtractor.org.uk/#/home>;
  - k. 'relative' in relation to a person includes the mother, father, stepfather, stepmother, sister, brother, wife, husband, civil partner, daughter, son, grandparent, grandchild, parent-in-law, son-in-law, daughter-in-law, sister-in-law, brother-in-law, step parent, step child, step sister, step brother, foster child, legal guardian, domestic partner or fiancé/fiancée of that person or of that person's spouse, former spouse, civil partner or former civil partner;
  - l. 'RTA Website' means the website of RTA at <https://assurance.redtractor.org.uk> (or any replacement website RTA may establish and operate from time to time);
  - m. 'Scheme Member Checker' means the database of Members maintained by RTA at <https://checkers.redtractor.org.uk/rtassurance/services/eb>;
  - n. 'Standards' means the Red Tractor Assurance Scheme farm standards for each farming sector (currently, beef & lamb, dairy, pigs, poultry, dairy goats, crops and fresh produce) and supply chain standards (currently, livestock transport, meat and poultry processing, livestock markets and collection centres, safe haven and cold crush) as set out in the RTA Website at <https://assurance.redtractor.org.uk/standards> and as set out at the end of this document, as updated from time to time; and
  - o. 'you' means such Applicant Business or Member as the context permits.
3. You can only gain certification and obtain 'Red Tractor Assured' status for an Enterprise to which your application relates if you conform to the Standards applicable to that Enterprise and you must continue to meet these Rules and those Standards at all times. Failure to comply with these Rules or the Standards may result in your certification (whether for a particular Enterprise or for all Enterprises carried out by you) being suspended or withdrawn and your Membership being revoked.
4. RTA may update these Rules and the Standards at any time. You will be given notice of the specific changes made to the Standards and when they will come into effect. When changes are made to the Rules, we will give you notice of that fact and confirm in such notice when the amended Rules will come into effect and how you can view and download or otherwise obtain the amended Rules. You must ensure full compliance with all such changes to the Standards and the Rules to retain 'Red Tractor Assured' status.
5. From time to time RTA may publish (including via the RTA Website) additional sector specific rules and guidance which will be supplementary to and deemed to be part of these Rules (for example, rules and guidance in respect of contract farming in the combinable crops sector and the Safe Haven New Entrants and Suspended Member Protocols).

6. These Rules are in addition to any statutory requirements. Nothing in these Rules shall be deemed to provide exemption from current legislation and you must comply with all legislation relevant to the scope of the Scheme at all times.

7. Where the words 'include(s)', 'including' or 'in particular' are used in these Rules, they are deemed to have the words 'without limitation' following them.

#### **Claiming Products or Services are 'Red Tractor Assured'**

8. Subject always to the provisions of Rules 68 to 73 (and in particular the restrictions in Rule 70 on using the relevant Member Logo(s) or any other version of the Red Tractor logo on, or applying any such logo or a Red Tractor Assurance Claim to, food packs (including packaging such as meat, fruit or vegetable boxes, milk cartons or bottles) or using any such logo or making such a claim at the point of sale of food products (including online sales) unless you have a processors and packers licence issued by RTA (see <https://trade.redtractor.org.uk/>), you must not claim that products you sell and/or services you provide are, or describe them as, 'Red Tractor Assured', 'RT Assured', 'RTA Assured', 'RTA', 'RT' or 'Assured' or 'Certified' for the purposes of the Scheme unless and until you have been through the application and Assessment process referred to in the above explanation of how the Scheme works and a certificate of conformity to the relevant Standards has been issued for the Enterprise to which those products or services relate. Thereafter, subject always to Rules 68 to 73, you must not claim that products you sell and/or services you provide are, or describe them as, 'Red Tractor Assured', 'RT Assured', 'RTA Assured', 'RTA', 'RT' or 'Assured' or 'Certified' for the purposes of the Scheme:
  - a. if and to the extent that such products or services relate to a business, Enterprise, activity, location, holding, site, store or vehicle which is not included in the scope of your certification;
  - b. if your certification has been (and for so long as it remains) suspended or has been withdrawn for any reason;
  - c. if you do not renew your Membership on time in accordance with these Rules;
  - d. if your Membership is revoked for any reason; or
  - e. if you have voluntarily left the Scheme.

#### **Application**

9. Any sole trader, partnership, limited or unlimited company or limited liability partnership (or other form of trading entity approved by RTA), farming or carrying out an Enterprise, can apply to be a Member. Similar schemes operate in the devolved regions of the UK covering some Enterprises and where this applies you should join the local scheme.
10. You can apply to join the Scheme for a single Enterprise or whatever combination of Enterprises fits your business needs. The exceptions to this are: beef and lamb, where, if both cattle and sheep are farmed, both have to be assessed and certified; and dairy, where beef assurance is required for the cattle (see Rule 23).
11. You can only apply for Membership through a Certification Body, which is an independent contractor licensed by RTA to certify conformance to the Standards.
12. Each sole trader, partnership, limited or unlimited company or limited liability partnership (or other form of business approved by RTA) farming or carrying out an Enterprise must be registered as a Member in its own right in order to exercise the rights afforded by Membership and each Member must have at all times a named nominated person ('Nominated Person') who has functional responsibility for the management decisions and operating systems being assessed.
13. The Nominated Person of the Applicant Business must sign the membership application form provided by your chosen Certification Body ('your Certification Body') and subsequent renewal application forms (and RTA and your Certification Body shall be entitled to assume that the Nominated Person is authorised to sign such forms on your behalf). In submitting an application or renewal fee and/or such forms, you are agreeing with RTA and your Certification Body to be bound by these Rules and the Certification Body's terms of engagement.
14. Any false or misleading statement made on the Membership or renewal application forms, during Assessments, or in any other communication, may lead to suspension or withdrawal of your certification and even exclusion from future Membership. You must provide, upon request by RTA or your Certification Body, any information relevant to conformance with the Standards or these Rules.
15. Any act or omission to act (whether by you, your officers, employees or agents or a third party and whether or not in relation to your premises, site or holding) which impacts on your conformance to the Standards, these Rules or any relevant legislation, will be deemed to be your responsibility for the purpose of assessing your compliance with the Standards and these Rules. Any rights and remedies available to and sanctions imposed by RTA or your Certification Body in respect of any non-conformance to the Standards ('non-conformance') or breach of these Rules may, at the discretion of RTA or your Certification Body, be deemed to apply also to any other person who operates or proposes to operate from the same premises, site or holding as you and who is or wishes to become a Member.

**Holdings, Sites, Stores and Vehicles**

- 16. You must disclose in your Membership or renewal application form all holdings, sites, stores and vehicles which you want to be included in the scope of your certification (having regard to Rules 17, 18 and 19 below).
- 17. Subject always to Rules 12, 18 and 19, where a Membership or renewal application form lists more than one holding, site, store, or vehicle, they must all be managed on a day to day basis by the same person. A separate application must be made in respect of any holding, site, store or vehicle of a Member which is managed on a day to day basis by a different person. If there is any uncertainty over whom any holding, site, store, or vehicle is managed by, RTA or your Certification Body may require you to provide such documentary evidence as it sees fit and its decision shall be final, subject always to Rule 83 to 85 (Complaints and Appeal Procedure).
- 18. Unless RTA or your Certification Body otherwise permits in writing in its absolute discretion, separate Membership or renewal applications will be required in accordance with the following principles or as RTA or your Certification Body may direct:

Enterprise / Activity	Separate Membership for each:
Farms / Safe Haven / Cold Crush	<ul style="list-style-type: none"> <li>• Enterprise</li> <li>• Holding / site within each such Enterprise: subject to the provisions of Rule 19 below</li> </ul>
Livestock Transport	Commercial Livestock Vehicle / Trailer
Livestock Market	Site with separate Animal Gatherings Order Approval Number
Collection Centre	Site with separate Animal Gatherings Order Approval Number
Meat and Poultry Processing	Site with separate FSA Approval Number

- 19. Additional farm holdings may be allowed within an application for a main site or holding provided the additional holdings fall within the relevant description set out below and subject always to such holdings being managed on a day to day basis by the same person.

Dairy/Dairy Goats	Poultry	Pigs	Beef/Lamb	Crops	Fresh Produce
Each milking premises requires a separate registration	A self-contained live poultry facility functioning with defined poultry stock management, operational control and bio-security standards	Main holding + max 3 small nursery or finishing units	Main site + additional sites where livestock are kept	Main holding + any additional sites where fertilisers and pesticides are kept or harvested	products stored or processed
		<i>Additional sites must be sufficiently close to the main site or holding as agreed by the Certification Body.</i>			

**Dairy Members (Cattle only)**

- 20. Dairy farm assurance is normally arranged by the dairy purchaser (i.e. the first purchaser of milk from the farm and with whom the milk producer enters a milk supply contract). Separate membership rules (the 'Dairy Purchaser Membership Rules') apply to dairy purchasers. Dairy purchasers who wish to become a dairy purchaser member of the Red Tractor Dairy Farm Assurance Scheme must complete the application form available upon request by emailing "memberhelp@redtractor.org.uk" and are required to ensure that all milk producers supplying milk to them have a valid certificate evidencing conformance to the Red Tractor Dairy Farm Assurance Standards.
- 21. By agreeing to supply milk to a dairy purchaser member of the Red Tractor Dairy Farm Assurance Scheme, a milk producer shall be deemed to have agreed to be bound by these Rules and upon the issue of a valid certificate evidencing conformance to the Red Tractor Dairy Farm Assurance Standards, the milk producer shall become a milk producer member of the Red Tractor Dairy Farm Assurance Scheme. If the dairy purchaser membership of the dairy purchaser to whom a milk producer member supplies milk is suspended or revoked, the milk producer membership of the milk producer itself will also be suspended or revoked (as the case may be). If a dairy purchaser member has given notice to close its membership of the Red Tractor Dairy Farm Assurance Scheme in accordance with the Dairy Purchaser Membership Rules, each milk producer member supplying milk to that dairy purchaser member must (until such membership is closed) continue to comply with these Rules and permit dairy Assessments to continue to be carried out.
- 22. Individual dairy farms which are both a milk producer and a milk processor may, on an exceptional basis and at RTA's absolute discretion, be accepted into membership of the Red Tractor Dairy Farm Assurance Scheme as both a milk producer member and a dairy purchaser member. Any such member

(referred to as an "Independent Member") must comply with both these Rules and the Dairy Purchaser Membership Rules. If an Independent Member's dairy purchaser membership is suspended or revoked in accordance with the Dairy Purchaser Membership Rules, the Independent Member's milk producer membership shall automatically be suspended or revoked (as appropriate). Similarly, if an Independent Member's milk producer membership is suspended or revoked in accordance with these Rules, the Independent Member's dairy purchaser membership shall automatically be suspended or revoked (as appropriate).

- 23. Cattle on dairy farms must also be beef assured (i.e. certification to the RTA beef Standards or to the beef assurance scheme in any relevant devolved region of the UK – see Rule 9). If you do not want your beef assurance to be assessed by the Certification Body which assesses your certification to the Red Tractor Dairy Farm Assurance Standards, you must, at the time of your dairy Assessment, demonstrate to the dairy assessor that your beef assurance is in place and commit to it being maintained.

**Initial Assessment and Certification**

- 24. A full initial Assessment must be completed and you must conform to all the Standards (not including 'recommendations') before your certification can be progressed and your Membership confirmed.
- 25. To enable a full Assessment to take place you must grant the assessor access to (or take all steps necessary to facilitate the carrying out of a remote visual Assessment, such as via video-streaming and/or by uploading records and documents to the Red Tractor Portal, of):
  - a. all parts of the holding, site, store or vehicle, key members of staff and records/documents to which he/she reasonably requests access;
  - b. all livestock and, where relevant, allow the assessor to carry out welfare outcome scoring.
- 26. Without prejudice to Rule 53.d, an assessor may refuse to carry out or finish an Assessment:
  - a. if he/she believes the presence of a third party may, intentionally or otherwise, influence its outcome in an inappropriate manner;
  - b. if he/she feels threatened or that he/she has been subjected to abusive behaviour at any time during the visit; or
  - c. if the site is empty or non-operational.
- 27. If any of the Standards has not been met, then a non-conformance will be raised. Certification will be dependent upon you carrying out improvements to the satisfaction of the Certification Body and within the specified time period(s).
- 28. Certificates and, where applicable, stickers confirming certification status, only relate to the assessed holding(s) or site(s) and are not transferable to any other holding or site or to any other business or person. All such certificates and stickers remain the property of your Certification Body. Whilst certificates and stickers may be useful in confirming 'Red Tractor Assured' status, the only definitive proof of certification and 'Red Tractor Assured' status is the Scheme Member Checker database managed and operated by or on behalf of RTA.

**Membership Renewal**

- 29. Your Membership must be renewed annually. Failure to renew within one month after an annual renewal date will result in your Membership being closed. If you subsequently apply again to be a Member, you will be treated as a new applicant and a full initial Assessment will be required. In such a case, your Membership and certification will not be backdated.

**Material Changes**

- 30. You must keep your Certification Body informed of any material changes to your operation (when compared to the operation as at the date of your most recent Assessment) which might affect your certification. Examples of such 'material changes' include:
  - a. additional holdings or sites (e.g. crop storage facilities, livestock grazing);
  - b. a change in the person who manages on a day to day basis any Enterprise, holding, site store or vehicle within your certification;
  - c. additional commercial livestock vehicles;
  - d. the site becoming empty of livestock at any time;
  - e. the site becoming restocked; and/or
  - f. changes to the activity being carried out on the holding or site (e.g. a farm or haulier also operating as a collection centre, or a meat processor beginning to process new species such as pork or poultry).
- 31. If you are the subject of an event described in Rule 53.g, or if any action is taken which is likely to lead to such an event, you must inform your Certification Body immediately giving details of any person appointed (or proposed to be appointed) as receiver, liquidator, administrative receiver, administrator or other such officer pursuant to any such arrangement or related order.
- 32. If, where you are a company or limited liability partnership, one of your members or any other person (including any group company) with whom you are connected, is the subject of an event described in Rule 53g or if any action is taken which is likely to lead to such an event, in circumstances which could result in you being unable properly to perform your obligations as a Member under these Rules, you must inform your Certification

Body immediately, giving details of any person appointed (or proposed to be appointed) as receiver, liquidator, administrative receiver, administrator or other such officer pursuant to any such arrangement or order.

33. When certified against the Red Tractor Fresh Produce Standard only, you may ask your Certification Body for a voluntary suspension of one, some or all of the crop types covered by the certification.

#### **Changing Certification Body**

34. You can change your Certification Body at any time, in accordance with Rules 35 to 38.
35. You must declare on your application to the proposed new Certification Body whether you have previously applied to become, or have been, or are currently, a Member. If that is the case, you must confirm the Certification Body to whom you applied, your previous Membership number and details of all sites previously assessed (as well as the CPH number and PRIMO/ Herd mark, where applicable).
36. Your proposed new Certification Body will request and be given access to your historical data and records from your existing Certification Body before confirming continued certification.
37. The proposed new Certification Body may reject your application to transfer if you have outstanding non-conformances still to be rectified or if any other previously imposed certification or Membership condition prevents the application from being accepted. In such a case, before any transfer takes place, you must clear non-conformances to the satisfaction of your existing Certification Body. Unless otherwise agreed in writing by RTA, any previously imposed conditions (e.g. more frequent or unannounced inspections) shall continue to apply to and may be enforced by the new Certification Body.
38. If your application to transfer is accepted by the new Certification Body, it will take effect immediately upon such acceptance being confirmed and you do not need to inform your former Certification Body of the transfer.

#### **Routine Assessments and Spot Checks**

39. You must allow your Certification Body's appointed assessors to carry out routine Assessments, revisits and spot checks, whether in person or remotely (whether via video streaming and/or review of documents and records uploaded to the Red Tractor Portal or otherwise) and where Assessments are requested to be carried out remotely you must take all reasonable steps necessary to enable remote Assessment to take place.
40. Each of RTA, your Certification Body and any third party duly authorised to act on behalf of either or both of them, has the right to carry out an Assessment or spot check at short notice or unannounced.
41. The assessor may be accompanied by an observer.
42. If any of the Standards are not met, a non-conformance will be raised. Continued certification will be dependent upon you carrying out improvements to the satisfaction of the Certification Body and within the time period(s) specified.

#### **Special Conditions of Certification**

43. RTA and your Certification Body shall each be entitled, at any time and each in its absolute discretion, to specify 'Special Conditions of Certification' for your Membership and/or continued certification. This may include:
- additional announced or, if so specified, unannounced Assessments or spot checks by the Certification Body over and above the normal routine Assessments, all such additional Assessments and spot checks being at your cost; and
  - obtaining evidence from a third party expert (nominated by RTA or the Certification Body and appointed at your cost) that the Standards are being met.

#### **Fees**

44. You must, on initial application and annually thereafter, pay to your Certification Body an annual Membership fee for each Enterprise being assessed. The annual Membership fee is made up of an amount equal to the annual participant fee(s) which RTA charges the Certification Body for each Enterprise assessed by it (and which your Certification Body charges on to you) and an amount to cover your Certification Body's own charges. Details of the annual participant fees and any other fees charged by RTA to Certification Bodies can be downloaded at: <https://assurance.redtractor.org.uk/who-we-are/how-we-are-funded>. Your Certification Body may change the annual Membership fee from time to time and will review the fee annually. Your Certification Body (or RTA) will notify you of any changes in the annual Membership fee.
45. You must pay any additional charges your Certification Body may impose for:
- visits to additional holdings/sites not close to the main holding or site;
  - visits to additional holdings/sites/vehicles notified to the Certification Body after any previous Assessment;
  - the assessor having to return, whether to complete an Assessment report where, through no fault of the assessor, it could not initially be completed in full, or to check that non-conformances have been rectified; and
  - any additional Assessments or spot checks required under any Special Conditions of Certification specified by RTA or your Certification Body, as contemplated in Rule 43.

46. For milk producer members, some fees may be met by your milk purchaser. You should contact your milk purchaser for further details.

47. You are responsible for any external third party fees required to meet the requirements of the Standards (for example, Quarterly Veterinary Reports on farms certified to the RTA Pig Standards) and any Special Conditions of Certification specified under Rule 43.

48. You are responsible for any costs you incur in meeting the Standards and rectifying non-conformances.

49. If you fail to pay any fees required to be paid by you under these Rules, RTA or your Certification Body shall each be entitled to reject your Membership or renewal application or to suspend or withdraw certification for any relevant Enterprise(s).

#### **Suspending Certification**

50. Your Certification Body has the right to suspend your certification if:
- you unreasonably delay or refuse a routine Assessment, revisit or spot check;
  - circumstances on a relevant holding or site prevent the assessor from completing an Assessment in full;
  - major non-conformances (meaning for the purpose of these Rules a non-conformance to the Standards or breach of these Rules which is treated as a 'major' non-conformance by assessors at the time of the relevant Assessment);
  - an excessive number of non-conformances are found during an Assessment;
  - the same non-conformance is found on successive Assessment visits;
  - you fail to rectify any non-conformance within a specified timescale;
  - you fail to comply with these Rules or the Standards;
  - evidence which your Certification Body or RTA reasonably believes to be reliable is received from a third party, indicating that you are not conforming to the Standards to a material extent; or
  - being a milk producer member of the Red Tractor Dairy Farm Assurance Scheme, the dairy purchaser membership of that scheme of the dairy purchaser to whom you supply milk is suspended.

If your certification has been suspended and you do not take the necessary action to rectify any notified non-conformance(s) within 3 months of such suspension, your certification may be withdrawn with immediate effect by written notice served by your Certification Body, whereupon your Membership will be automatically closed.

#### **Revoking of Memberships and Withdrawing Certification**

51. Each of RTA and your Certification Body may refuse applications or impose particular conditions for re-entry into the Scheme where an application relates to an Enterprise, business, holding, site, store and/or vehicle in respect of which certification has previously been withdrawn in accordance with these Rules (and even if all relevant non-conformances have been rectified).
52. RTA and the Certification Bodies will not accept a Membership or renewal application (including from a new applicant) if the application relates to an Enterprise, business, holding, site, store or vehicle in respect of which Membership or certification conditions or other restrictions or sanctions have been imposed under these Rules and remain outstanding or in place (as the case may be), unless it can be demonstrated to the satisfaction of RTA and the Certification Body that the Applicant Business is not connected to the Member subject to those conditions, restrictions or sanctions (other than being connected purely in terms of operating from the same holding, site, store or vehicle) and there are no other reasons for refusing such an application.
53. Each of your Certification Body and RTA may, in its absolute discretion, refuse an application for Membership, and/or your Certification Body may withdraw certification (whether for a particular Enterprise or for all Enterprises carried out by you) and/or RTA may, by written notice, immediately revoke your Membership:
- if you fail to comply with these Rules or the Standards;
  - if the Certification Body or RTA considers that it is necessary to do so to prevent RTA or the Scheme from being brought into disrepute;
  - if any act or omission by you or any of your Associates (i) has brought or may, in the reasonable opinion of the Certification Body or RTA, bring RTA or the Scheme into disrepute or (ii) has damaged or may, in the reasonable opinion of the Certification Body or RTA, damage the integrity of the Standards;
  - if, notwithstanding the rights under Rule 26.b, an assessor, employee or officer of the Certification Body or RTA feels threatened or that he has been subjected to abusive behaviour by you or any of your Associates;
  - if, without prejudice to Rules 53.a, b, c and d, a material breach by you of these Rules (including a major non-conformance to the Standards) which is not capable of being remedied has occurred or a material breach by you of these Rules (including a major non-conformance to the Standards) which is capable of remedy has not been remedied within 30 days (or such other period as RTA or your Certification Body notify you in the case of a major non-conformance of the Standards) after service of a written notice requiring it to be remedied;



- f. if you are still categorised as high risk following two consecutive unannounced spot checks as a result of our risk based approach to inspections;
- g. upon your voluntary or compulsory bankruptcy or liquidation, the appointment of a receiver, liquidator, administrative receiver, administrator or other such officer over any of your assets, or your entry into any composition or arrangement with your creditors;
- h. if you are subject to a change of control ("control" being defined as in the Income and Corporation Taxes Act 1988) which, in the reasonable opinion of RTA or the Certification Body, is likely to have a detrimental effect on the integrity, goodwill or reputation of RTA, the Certification Body, the Standards or the Member Logos;
- i. in the event of an act of gross negligence or fraud on your part or the part of any of your Associates;
- j. if, after your certification has been suspended under Rule 50, you do not take the necessary action to rectify notified non-conformances within 3 months of such suspension;
- k. if you fail to pay any amount owing to RTA or your Certification Body under these Rules;
- l. if you, any of your Associates, any person involved in the day to day management of an Enterprise, holding, site, store or vehicle within your certification or any other person involved with livestock in relation to any such Enterprise, holding, site, store or vehicle, is banned from keeping livestock;
- m. if, being a milk producer member of the Red Tractor Dairy Farm Assurance Scheme, the dairy purchaser membership of that scheme of the dairy purchaser to whom you supply milk is revoked; or
- n. if RTA ceases to operate the Scheme.

For the avoidance of doubt, if your certification is withdrawn in respect of all relevant Enterprises, you shall automatically cease to be a Member.

#### **Closing of Membership by Member**

- 54. You may give notice in writing to close your Membership in the event of the voluntary or compulsory winding-up or liquidation of RTA, the appointment of a receiver, liquidator, administrative receiver, administrator or other such officer over any of the assets of RTA, or RTA entering into any composition or arrangement with its creditors.
- 55. You may at any time give notice in writing immediately to close your Membership. For the avoidance of doubt, this Rule 55 does not apply to milk producer members of the Red Tractor Dairy Farm Assurance Scheme.

#### **Indemnity and Inadequacy of Damages**

- 56. You undertake to indemnify RTA and your Certification Body against all liabilities, costs, expenses, damages or losses (including any direct or indirect loss of profit, loss of business, loss of goodwill, loss of reputation or consequential loss, and all interest, penalties and legal and other professional costs and expenses) suffered or incurred by RTA or your Certification Body arising out of or in connection with any event or circumstance referred to in Rules 53.a to 53.m (inclusive) or any other breach by you of these Rules.
- 57. Without prejudice to any other rights or remedies that RTA or the Certification Body may have, you acknowledge and agree that damages alone may not be an adequate remedy for any breach by you of these Rules. Accordingly, RTA and the Certification Body shall be entitled, without proof of special damages, to the remedies of injunction, specific performance or other equitable relief for any threatened or actual breach of these Rules.

#### **Prosecutions, Regulatory Sanctions and Third Party Evidence**

- 58. You must notify your Certification Body of any prosecution that has at any time been brought or is or is likely to be brought against you or any of your Associates, or in relation to any Enterprise, business, site, holding, store or vehicle owned or occupied by you or any of your Associates or referred to in a Membership or renewal application, which relates to any issues covered in the Standards, including food safety, product traceability, animal health, animal welfare, animal identification and movements, veterinary medicine records, trade description, animal transport, environmental legislation or relevant consumer protection legislation.
- 59. For the purpose of Rule 58, 'prosecution' shall include, in respect of farms, any penalty relating to Cross-Compliance requirements that directly relates to issues covered in the Standards.
- 60. You will be asked to sign a declaration relating to prosecutions and penalties in the initial Membership application form, renewal forms and other Scheme documents. Any information relating to such matters received by RTA or your Certification Body will be investigated and appropriate action taken.

#### **Confidentiality and Data Protection**

- 61. Your details will be treated in confidence save as set out below, and your personal data will be treated in accordance with the terms of our Privacy Policy. RTA and your Certification Body may however provide to any third parties who have a legitimate interest in knowing the same (including your customers and suppliers), details of your certification status (being full, suspended, withdrawn or a non-member), the date of your last Assessment, your certification expiry date and your certification renewal date. This information may be made available through the on-line Scheme Member

Checker and lists of certified, suspended and/or withdrawn Members may be published by RTA from time to time.

- 62. If a matter arises which is or could constitute or lead to an infringement of any laws or regulations relating to the scope of Red Tractor either (a) by you or any of your Associates or (b) which is connected directly or indirectly to you, your Membership or any Enterprise, you agree that any relevant regulatory or administrative body or agency, including the Food Standards Agency, the National Food Crime Unit, the Animal and Plant Health Agency, Local Authorities, the Rural Payments Agency, the Environment Agency, Natural England, any equivalent bodies in devolved regions of the UK and any of their respective successor bodies or agencies and any third party acting in good faith on their behalf or in their interests, shall be entitled to provide to RTA and/or your Certification Body any reports or documentation produced by such body, agency or third party in respect of the relevant matter (whether or not requested by RTA or your Certification Body) and that each of RTA and your Certification Body may request such reports and documentation from such bodies, agencies and third parties. Each such body, agency and third party shall be entitled to rely on your consent under this Rule 62 to the disclosure of such reports and documentation to RTA and/or your Certification Body.
- 63. Without limiting Rules 61 and 62, each of RTA and your Certification Body may transfer data and information about your certification and Membership to their respective successors, any transferee(s) of their respective businesses and any new operator(s) of all or part of the Scheme, provided such transferee(s) shall have the same rights and obligations with regard to such data and information as the relevant transferor(s).
- 64. RTA shall be entitled to produce and publish statistical reports drawing upon aggregated Scheme data, provided that individual performance data cannot be traced back to you.
- 65. Membership data may be retained on RTA's databases (subject always to the provisions of Rules 61 to 64) for ten years after you have ceased to be a Member (or such longer period as RTA reasonably considers necessary to enable it effectively to monitor trends in membership and performance).
- 66. RTA is entitled to receive copies of Assessment reports from your Certification Body.
- 67. In exceptional circumstances, where an assessor comes across evidence of an immediate and significant risk of unacceptable animal welfare practices, food contamination or environmental pollution, RTA and your Certification Body may each immediately notify any competent authorities, notwithstanding any other provision of these Rules or any other agreement you may have with either RTA or your Certification Body.

#### **Member Logos**

- 68. Using the Member Logos: For so long as you are a Member, you are entitled to indicate that you hold a certificate of conformity to the relevant Standards and, for that purpose only, you may refer to your operations (but only insofar as they are covered by your certificate of conformity) as 'Red Tractor Assured' and (subject always to Rules 69 to 73) use the appropriate Member Logo(s) on stationery and publicity materials (including on your website) provided that you follow all directions on the use of the Member Logos given from time to time by RTA or set out on the RTA Website at <https://assurance.redtractor.org.uk/standards/member-rules>. You agree to observe all such directions.
- 69. Farm Shops, Farmers Markets and food/drink product sales via all other channels, such as meat/vegetable/fruit box schemes, including online sales and use of Red Tractor supplied marketing materials: Subject always to Rule 70, if you sell your own Red Tractor Assured meat, fruit or vegetable food or drink products to the public, whether through your own farm shop, or at farmers markets or other events, or via any other channels, including online sales of meat/vegetable/fruit boxes via your website/apps, you are, for so long as you are a Member, allowed to use the appropriate Member Logo(s) in your shop, or on your market/fair stall, or within the content of your websites/apps for online sales which describes your Red Tractor Assured farm operations only and provided always that:
  - a. the relevant Member Logo(s) are only used in your own farm shop or on such stall in relation to Red Tractor Assured meat, fruit and vegetable food or drink products of your own farm and no other products (and the Member Logo(s) must be positioned carefully so that the public is not misled into thinking that those other products are Red Tractor Assured);
  - b. Member Logo(s) used in your website/apps are only used to describe your Red Tractor Assured farm operations and are not used to describe any products or displayed next to or in connection any product or price lists;
  - c. you follow all directions on the use of the Member Logos which may from time to time be given by RTA or set out on the RTA Website at <https://assurance.redtractor.org.uk/content/files/files/SchemeLogoRules.pdf>;
  - d. if you are a milk producer member and sell raw cows' milk or goats' milk to the public, you may not use the Member Logo denoting your membership of the Red Tractor Dairy Farm Assurance Scheme or Red Tractor Dairy Goats Scheme (or use any other version of the Red Tractor logo or make any Red Tractor Assurance Claim) in any way whatsoever (including in relation to any marketing materials, whether your own or those supplied by RTA); and



e. if you are milk producer member and do not sell raw milk to the public, provided you comply with Rule 68, you may use the Member Logo denoting your membership of the Red Tractor Dairy Farm Assurance Scheme on your stationery and publicity materials (including on your website).

In addition, for so long as you are a Member (other than a milk producer who sells raw milk to the public) you may use marketing materials supplied by RTA to help promote the Scheme provided that you not do so in a way which might mislead the public in relation to the scope of your Red Tractor Assured products or activities or in a way which ties such materials to actual products.

70. Restriction on using the Member Logos or Red Tractor logo on food products, including on product packaging (including any meat/vegetable/fruit boxes or milk cartons or bottles): You may not use or print any Member Logos or any other version of the Red Tractor logo on, or apply any such logo or a Red Tractor Assurance Claim to, food packs (including any packaging such as meat/vegetable/fruit boxes, milk cartons or bottles) or use any such logo or make a Red Tractor Assurance Claim in connection with the sale of food or drink products (including online sales) unless you have a processors and packers licence issued by RTA. To apply for a processors and packers licence, go to <https://www.trade.retractor.org.uk/how-do-i-get-in-touch/>.
71. The rights to use Member Logos under Rules 68 and 69 are limited to using the entire designation and in an identical form or forms to that or those directed by RTA from time to time. These rights are personal to you as a Member and may not be assigned, transferred or sub-licensed to any other person.
72. As a Member, you shall not use (or authorise or license others to use) the Member Logos and/or the Red Tractor logo or name in any way other than as expressly permitted in these Rules (or in a processors and packers licence granted to you) and you shall not use or authorise or license any other person to use any name, mark, sign or device which is or could reasonably be regarded as similar to the Member Logos and/or the Red Tractor logo or name; nor shall you file or cause to be filed any application for any trade mark or certification mark which is or could reasonably be regarded as similar to the Member Logos and/or the Red Tractor logo; nor shall you register or attempt to register any company in a name which is or could reasonably be regarded as similar to any of the names 'Red Tractor', 'Red Tractor Assurance', 'Red Tractor Assured', 'RTA', 'Assured Food Standards' or 'AFS'. You will not oppose or cause any oppositions to be filed to any trade mark or certification mark applications filed by or on behalf of RTA, nor object to or take any adverse action in respect of any of RTA's trade mark or certification mark registrations; nor will you register or attempt to register the Member Logos and/or the Red Tractor Logo or name, or any name, mark, sign, or device which is or could reasonably be regarded as similar to the Member Logos and/or the Red Tractor logo or name, anywhere in the world or otherwise cause any question to be raised concerning RTA's ownership of the Member Logos or the Red Tractor logo or name, or the validity or enforceability of such rights; nor will you do or say anything that could damage the goodwill and/or reputation of RTA, the Scheme Logos or the Red Tractor logo.
73. Your right to use any Member Logo and/or the Red Tractor name in accordance with these Rules:
- may be terminated by RTA on one month's written notice;
  - may be terminated by RTA immediately on written notice if you fail to observe the provisions of these Rules or the directions of RTA with regards to the use of such logos;
  - will automatically terminate in so far as use of such logos on products is concerned if and for so long as your certification has been suspended; and
  - will automatically terminate if your certification has been withdrawn or your Membership is revoked for any reason or has expired (and is not renewed in accordance with Rule 29).

#### Limitation of Liability

74. Nothing in these Rules shall limit or exclude the liability of RTA or any Certification Body or any of their respective officers, employees, agents or subcontractors for (a) death or personal injury caused by the negligence of any such person; or (b) fraud or fraudulent misrepresentation.
75. Subject to Rule 74:
- neither RTA nor any Certification Body, nor any of their respective officers, employees, agents or subcontractors, shall under any circumstances be liable, whether in contract, tort (including negligence), breach of statutory duty or otherwise, for any loss of profit, loss caused by business interruption, or any indirect or consequential loss suffered or incurred by a Member and arising under or in connection with the Scheme (including in relation to the administration of the Scheme, the carrying out of Assessments, any rejection of a Membership or renewal application, any suspension or withdrawal of certification or any revoking of Membership);
  - neither RTA nor any Certification Body, nor any of their respective officers, employees, agents or subcontractors, shall under any

circumstances be liable, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, for any losses, liabilities, damages, charges, costs or expenses of whatever nature, suffered or incurred by a milk producer member as a result of or in connection with the purchaser of that milk producer member's milk having its dairy purchaser membership of the Red Tractor Dairy Farm Assurance Scheme suspended or revoked in accordance with the Dairy Purchaser Membership Rules;

- the total liability to any Member of RTA and its officers, employees and agents in respect of all losses, liabilities, damages, charges, costs or expenses of whatever nature, suffered or incurred by that Member and arising under or in connection with the Scheme (including in respect of the administration of the Scheme, the carrying out of Assessments, any rejection of a Membership or renewal application, any suspension or withdrawal of certification or any revoking of Membership), and whether in contract, tort (including negligence), breach of statutory duty or otherwise, shall not exceed £300,000 in aggregate in respect of all and any such claims arising in any period of 12 months ending on 31 March (provided that for this purpose a claim will be deemed to have arisen on the date on which the event, act or omission giving rise to such losses, liabilities, damages, charges, costs or expenses occurred); and
  - you shall not be able to recover from both RTA and your Certification Body for the same loss.
76. RTA is not a party to the contract you must enter with your Certification Body to govern its Assessment of your conformance (or non-conformance) to the Standards. Subject to Rule 74, neither RTA nor any of its officers, employees or agents shall under any circumstances be liable, whether in contract, tort (including negligence), breach of statutory duty or otherwise, for any acts or omissions of your Certification Body or its assessors or other agents in connection with that contract or the services proposed to be carried out under it by your Certification Body.
77. The Member shall not be entitled (whether under these Rules and/or in respect of any other membership or licence the Member may have with RTA) to recover damages, or obtain payment, reimbursement, restitution or indemnity more than once in respect of the same loss, shortfall, damage, deficiency, breach or other event or circumstance.

#### Variation of Rules and Standards

78. RTA shall be entitled at any time to change and update the Standards and these Rules. You will be given notice of any the specific changes made to the Standards and when they will come into effect. When changes are made to the Rules, we will give you notice of that fact and confirm in such notice when the amended Rules will come into effect and how you can view and download or otherwise obtain the amended Rules. RTA and each Certification Body shall each be entitled at any time to change its operating procedures where, in its absolute discretion, it considers it necessary to do so. You will be given advance written notice of any such changes to operating procedures and of when they will come into effect.

#### Force Majeure

79. RTA shall not be liable to a Member if any delay or failure by RTA or its employees, officers, agents or independent contractors to perform their obligations under these Rules or any related agreement is the result of a Force Majeure Event. For the purpose of this Rule, 'Force Majeure Event' means an event beyond the reasonable control of RTA (or its employees, officers, agents or independent contractors) including acts of God, flood, drought, earthquake or other natural disaster, epidemic or pandemic, terrorist attack, civil war, civil commotion or riots, war, threat of or preparation for war, armed conflict, nuclear, chemical or biological contamination or sonic boom, any law or any action taken by a government, local or public authority, collapse of buildings, fire, explosion or accident, interruption or failure of a utility service.

#### No Waiver

80. A waiver of any right of RTA under these Rules is only effective if it is in writing and shall not be deemed to be a waiver of any subsequent breach or default. No failure or delay by RTA in exercising any right or remedy under these Rules or by law shall constitute a waiver of that or any other right or remedy, nor preclude or restrict its further exercise. No single or partial exercise of such right or remedy shall preclude or restrict the further exercise of that or any other right or remedy.

#### Notices

81. A notice given under or in connection with these Rules shall be in writing and:
- in the case of a notice to RTA, sent by email to [Memberhelp@retractor.org.uk](mailto:Memberhelp@retractor.org.uk) or by first class post to RTA's registered office from time to time; and
  - in the case of a notice to the Member, sent by email or first class post to the email or postal address set out in the Membership or renewal application (or such replacement email or postal address as may subsequently have been notified in writing to RTA) and, in the absence of any such addresses, by post to its registered office (in the case of a company) or last known business address in any other case.

82. A notice shall be deemed to be delivered by 9.00am on the second business day (excluding weekends and bank holidays) after posting in the case of first class post and on sending in the case of email.

#### **Complaints and Appeal Procedure**

83. If you wish to raise a formal complaint (such as a formal expression of dissatisfaction about RTA's personnel, services, decisions, contractors or the services of your Certification Body), you should supply details of the complaint and evidence supporting it in accordance with RTA's complaints procedure, a copy of which will be provided upon request (provided that where your complaint relates to an RTA decision or to the outcome of any appeal to your Certification Body your complaint must be sent to RTA within 14 days after the date of the RTA decision or (as the case may be) within 14 days after you have been notified of the outcome of the appeal to your Certification Body).
84. If you are not satisfied with the way your application, Assessment or any certification decision has been conducted, you may lodge an appeal in writing with your Certification Body within such period as your Certification Body may stipulate from time to time. All such appeals will be investigated and dealt with in accordance with the Certification Body's appeal procedure or, if so directed, RTA's appeal procedure. Copies of the relevant appeal procedure will be provided by your Certification Body (or RTA as appropriate) upon request.
85. Decisions taken by RTA to revoke your membership at any time are subject to a right to appeal in accordance with RTA's appeal procedure (which requires you to appeal within 14 days after the date of the RTA decision). Copies of the RTA appeal procedure will be provided by RTA upon request.

#### **Entire Agreement, Third Party Rights and Governing Law**

86. These Rules and the documents specifically referred to in these Rules as being available via the RTA Website (including the Standards) represent the entire understanding between you and RTA in relation to your Membership. You acknowledge that you have not relied upon any statement from RTA (written or oral) which is not contained in these Rules (or such documents) in applying to be a Member or renewing your Membership.
87. Subject to the rights of the bodies, agencies and third parties referred to in Rule 62 and to the rights of Certification Bodies as referred to in Rule 88, these Rules are not intended to benefit, or be enforceable by, anyone other than RTA and each Member.
88. Where a Certification Body is referred to in these Rules, the relevant Certification Body shall be able to enforce the rights expressly or impliedly ascribed to it to the fullest extent permitted by law. Furthermore, any successor to RTA (or any transferee of the business of RTA or of RTA's rights under and in relation to the Scheme) shall be entitled to enforce RTA's rights under these Rules and any successor to your Certification Body (or any transferee of the business of your Certification Body) shall be entitled to enforce your Certification Body's rights under these Rules.
89. These Rules and any disputes or claims arising out of or in connection with their subject matter or formation are governed by and shall be construed in accordance with English law. The courts of England have exclusive jurisdiction to settle any dispute or claim that arises out of or in connection with these Rules or their subject matter or formation.







# CERTIFICATION BODIES

Your routine point of contact with the Scheme is through your certification body.

Certification bodies are licensed by Red Tractor to manage membership applications and to carry out assessment and certification against the standards. The table below shows which certification bodies apply to each enterprise.

Certification Body	Livestock Transport Scheme	Chicken Catching and Transport Scheme	Livestock Markets and Collection Centres Scheme	Meat and Poultry Processing Scheme
NSF Certification	✓	✓	✓	✓
SAI Global	✓	✓	✓	✓
LRQA				✓
NIFCC (Northern Ireland)	✓	✓	✓	✓



■ **NSF Certification**  
 Hanborough Business Park,  
 Long Hanborough, Oxford OX29 8SJ  
 T. 01993 885610  
 E. [agriculture@nsf.org](mailto:agriculture@nsf.org)  
[www.nsf-foodeurope.com](http://www.nsf-foodeurope.com)



■ **SAI Global Assurance Services Ltd**  
 Heron House, 2 Garforth Place,  
 Knowlhill, Milton Keynes, MK5 8P  
 T. 01908 249973  
 E. [agrifood@saiglobal.com](mailto:agrifood@saiglobal.com)  
[www.saiglobal.com/assurance](http://www.saiglobal.com/assurance)



■ **LRQA**  
 6 Redheughs Rigg, Edinburgh EH12 9DQ  
 T. 0131 619 2100  
 E. [redtractor-ca@lr.org](mailto:redtractor-ca@lr.org)  
[www.lrqa.com](http://www.lrqa.com)



■ **NIFCC [Northern Ireland]**  
 1A Lissue Walk, Lissue Industrial  
 Estate (East), Lisburn,  
 Northern Ireland BT28 2LU  
 T. 028 9263 3017  
 E. [info@nifcc.co.uk](mailto:info@nifcc.co.uk)  
[www.nifcc.co.uk](http://www.nifcc.co.uk)



T. 020 7630 3320  
 E. [memberhelp@redtractor.org.uk](mailto:memberhelp@redtractor.org.uk)  
[www.redtractorassurance.org.uk](http://www.redtractorassurance.org.uk)



# BUILDING TRUST AND ADVANCING BRITISH AGRICULTURE FOR OVER TWO DECADES

In the wake of damaging food scares, Red Tractor was founded with a clear mission to rebuild public trust in the food produced by British farmers.

Since 2000, we have worked with consumers, our farmer members, food processors and retailers to create the UK's largest and most comprehensive food standards scheme.

Today, it is Britain's most-trusted food assurance scheme, with more than three-quarters of shoppers viewing it as independent and trustworthy.

The Red Tractor symbol is a hallmark of quality British food and drink that is easily recognised by shoppers and diners.

We are proud to work with 50,000 farmer members and over 850 Red Tractor Licensed food businesses to produce food and drink to world-leading standards worth £14bn to the UK economy.

The progress we have made does not mean our journey is at an end. Red Tractor will always strive to support and advance British agriculture in producing food that is traceable, safe and farmed with care.