



**Global Standard
FOOD SAFETY
ISSUE 9**

Category
Guideline

RAW RED MEAT



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Introduction

The aim of this guideline is to provide assistance to producers of raw red meat covered under Category 1 of the BRCGS Global Standard Food Safety, Issue 9.

Category 1 is defined as chilled or frozen raw red meat without any additional ingredients. It can be whole carcasses, portions, muscle meat or organs (e.g. liver).

This guideline is aimed at producers of meat from farmed cattle, pigs, sheep and goats, which are the largest part of the red meat sector. Although much of the guidance will be applicable to other species, it has not been written to cover these species. Any site slaughtering or processing different or exotic species will need to consider the risks specific to the animals involved, such as the use of veterinary medicines for horses.

The operations covered may be any, or a combination of, the following:

- slaughter and dress – to be sold as carcasses, halves or quarters
- primary cutting.

The guideline does not offer guidance for products under Category 3, 'raw prepared products', which covers:

- further processing of raw meat, such as marinating and curing, where there are added ingredients (e.g. salt, spices)
- size reduction processes, such as mincing, grinding, dicing or mechanically deboning
- further processing or preparation (including heating, curing and smoking).

In terms of live animals, the Standard does not cover animal welfare and in many cases, this is already dealt with by other standards and legislation. The Standard is, however, concerned with any effects that welfare may have on food safety or quality and this will be expanded on at the relevant points in the guidance. So when sites that slaughter are being audited, the whole process from arrival of the animals, slaughter and evisceration through to the dispatch of the finished products from site, are to be included in the audit in respect of how they impact on food safety and quality. Reference should also be made to clause 3.5.2.3 regarding the receipt of live animals on site.

This guideline concentrates on areas which are of particular concern to the red meat industry. Wherever possible it includes practical guidance and examples to assist the effective implementation of requirements and promote consistency of interpretation. However, the examples are not exhaustive or exclusive and are provided solely to aid understanding of the principles behind the requirements. Practices and controls shall always be pertinent to the situation, shall be able to withstand challenge by an auditor and shall be in line with good industry practices.

The guideline aims to help individuals and companies involved in the certification process to ensure that robust systems and procedures are in place that adequately meet the requirements of the Standard. However, the practical implementation of the Standard, and whether the resulting systems are deemed as conforming or non-conforming by the auditor carrying out a BRCGS audit is an objective judgment based on evidence collected and observations made during the audit.

Guidance on the implementation of systems that are the same for manufacturers in other categories and industry sectors (e.g. the requirements for management commitment) is available in separate guidelines. Such topics are not specifically referred to in this document but information can be found in the appropriate BRCGS publications – such as the Global Standard Food Safety, Issue 9 Interpretation Guideline.

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