

To: Lead Food Officers
cc: REHIS, COSLA, SFELC

23 August 2016

FSS/ENF/16/010

Dear Colleague

Food standards official controls in FSS approved plants

It has become apparent that there is some uncertainty about the arrangements in place for food standards official controls in FSS approved meat plants.

To confirm, food authorities are responsible for all food hygiene and standards official controls, except food hygiene in FSS approved establishments i.e. slaughterhouses, cutting plants placing fresh meat on the market and game handling establishments, as well as any cold stores, meat products, minced meat, meat preparations, mechanically separated meat premises and edible co-products plants that are co-located with approved slaughterhouses, cutting plants, or game handling establishments.

The Food Law Code of Practice (Scotland) (sections 34.1 & 37.1) makes specific reference to the arrangements in place for food hygiene only. There are no other arrangements in place for food standards. In other words, food standards official controls in FSS approved establishments are the responsibility of the food authority.

Yours sincerely



Jacqui Angus
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