

Chapter 1 Introduction

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1. Introduction to the Meat Industry Guide (MIG)

The Meat Industry Guide (MIG) contains legislation to which food business operators (FBOs), authorised officers and policy makers may refer for information and a widely agreed view of good practice.

Who should use the MIG?

Guidance in the MIG is aimed at both new and established businesses involved in the slaughter, cutting and processing of fresh meat, and especially those subject to veterinary control by the Food Standards Agency (FSA) in England & Wales, Food Standards Scotland (FSS), or the Department of Agriculture, Environment and Rural Affairs (DAERA) in Northern Ireland. The MIG should be particularly helpful if you are a prospective food business seeking an approval to start such operations.

There is no legal requirement for FBOs to follow the advice contained in the MIG as FBOs may demonstrate compliance with the legislation in other ways. Where an FBO is following the guidance in a recognised industry guide, such as this one, the enforcement authority must take this into account when assessing compliance with the legislation.

What does the MIG contain?

The MIG provides non-binding advice and guidance on the legal requirements of the EU Food Hygiene Regulations that apply to FBOs in the meat sector and provides advice on how these obligations can be met. The MIG should be read in conjunction with the legislation itself and the text should not be taken as an authoritative statement or interpretation of the law, as only the courts have this power.

Operations covered in the MIG include:

- slaughter and dressing of red meat species
- slaughter and dressing of poultry and rabbits
- slaughter and dressing of farmed game
- dressing of wild game in game handling establishments
- cutting of red, white or game meat
- production of meat products, minced meat, meat preparations and mechanically separated meat (MSM)

How to use the MIG

Every effort has been made to make sure that the MIG is helpful to FBOs. Food hygiene legislation emphasises every FBOs responsibility to produce food safely by applying good hygienic practices and food safety management procedures based on hazard analysis and critical control point (HACCP) principles.

Each chapter follows a standard format and contains information presented according to the following categories:

- **Legal requirement** – relevant extracts from Food Standard legislation with which FBOs must comply. This information is displayed in green boxes.
- **Compliance** – actions which must be completed by FBOs in order to comply with the relevant legislation. This information is identified by an orange heading.
- **Good practice** – recommended methods by which the compliance actions may be undertaken. Good practice information is displayed under a yellow heading.
- **Tips** – useful information for FBOs about how to implement specific compliance actions. This information is presented in TIP boxes, identified by a green arrow.
- **Flexibilities** – alternative means by which to comply with legal requirements, which take account of different contexts and situations. Flexibilities are presented in blue boxes.

Changes and revisions to the MIG will be detailed within the revision history document held by the FSA

Feedback

The FSA would like to thank everyone involved in producing the MIG.

If you have any suggested amendments or feedback, please get in touch with us by email: moc@foodstandards.gsi.gov.uk or write to us at:

Technical Co-ordination Team
Food Standards Agency
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Peasholme Green
York
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1.1. Regulation and legislation

The production, processing, distribution, retail, packaging and labelling of food stuffs are governed by laws, regulations, codes of practice and guidance. Detailed information can be found at:

- www.food.gov.uk/enforcement/regulation/
- www.legislation.gov.uk/browse

An up to date list of legislation can be found in the MOC, volume two at:

https://www.food.gov.uk/sites/default/files/volume2_1.pdf.

European Union Regulations

The table overleaf provides details of relevant EU Regulations that apply to all EU Member States and links to associated guidance documents. It also sets out the domestic implementing regulations that allow for the application of the EU legislation across GB and relevant applicable domestic legislation. Additional information can be found on the FSA website at:

www.food.gov.uk/enforcement/regulation/europeleg/.

UK Food Safety and Hygiene Regulations

The regulations make provision for the enforcement and execution of the EU Hygiene Regulations and the EU Food Safety Regulations. They provide enforcement powers (for example, powers of entry, the service of formal notices, such as: hygiene improvement notices; hygiene prohibition orders; hygiene emergency prohibition notices and orders; remedial action notices and detention notices and appeals against such notices), set out enforcement responsibilities, time limits for bringing prosecutions and penalties available to the courts for a contravention of the legal requirements.

UK Legislation can be located at: www.legislation.gov.uk/.

These regulations provide that a person who contravenes or fails to comply with specified provisions of Regulation (EC) No. 852/2004 or Regulation (EC) No. 853/2004 is guilty of an offence, but also provides a defence, where the accused can prove that they took all reasonable precautions and exercised all due diligence to avoid the commission of the offence.

The Hygiene Regulations provide FBOs with flexibilities for meeting the requirements of the legislation through the use of words such as 'adequate', 'sufficient' and 'equivalent'. Additional information on flexibilities can be found at: www.food.gov.uk/business-industry/guidancenotes/hygguid/euhygieneregulationsflexibilities/.

Enforcement policy

The FSA Operations Group Enforcement Policy is set out in the Manual for Official Controls (MOC) available at: <https://www.food.gov.uk/sites/default/files/chapter-7.pdf>.

The DAERA Veterinary Service Prosecution Policy is set out in the Prosecutions Policy booklet and referred to in the Manual for Official Controls: <https://www.daera-ni.gov.uk/sites/default/files/publications/dard/chapter-7-enforcement-version-7-05-2016.pdf>.

Subject	EU Regulations	EU and Domestic Guidance	Implementing regulations or applicable domestic legislation
Food safety	Regulation (EC) 178/2002 – General Requirements of Food Law Commission Implementing Regulation (EU) 931/2011	FSA guidance notes for FBOs on food safety, traceability, product withdrawal and recall (a guide to compliance with Articles 14, 16, 18 and 19 of Regulation (EC) 178/2002).	The Food Safety and Hygiene (England) Regulations 2013 The General Food Regulations 2004 (in Scotland and Wales)
Food hygiene	Regulation (EC) 852/2004 – Hygiene of Foodstuffs	EU Commission guidance on implementation of Regulation (EC) 852/2004 can be found at: www.ec.europa.eu/food/food/biosafety/hygiene/legislation/docs/guidance_doc_852-2004_en.pdf EU Commission guidance on implementation of HACCP can be found at: www.ec.europa.eu/food/food/biosafety/hygiene/legislation/guidance_doc_haccp_en.pdf	The Food Safety and Hygiene (England) Regulations 2013 The Food Hygiene (Scotland) Regulations 2006 The Food Hygiene (Wales) Regulations 2006
	Regulation (EC) 853/2004 – Specific Hygiene Rules for Food of Animal Origin	EU Commission Guidance on Implementation of Regulation (EC) 853/2004 can be found at: www.ec.europa.eu/food/food/biosafety/hygiene/legislation/docs/guidance_doc_853-2004_en.pdf	
	Regulation (EC) 854/2004 – Competent Authority Controls for Products of Animal Origin		
	Regulation (EC) 2073/2005 – Microbiological Criteria for	General guidance for FBOs can be found at: http://www.food.gov.uk/business-	

	Foodstuffs	industry/guidancenotes/hygguid/microbiolreg	
	Regulation (EC) 2075/2005 – Official Controls for Trichinella		
Official food and feed controls	Regulation (EC) 882/2004 – Official Feed and Food Controls Commission Implementing Regulation (EU) No 702/2013 – on transitional measures for the application of Regulation (EC) No 882/2004 as regards to the accreditation of official laboratories carrying out official testing for Trichinella	EU Commission guidance on regulation (EC) 882/2004 can be found at: www.ec.europa.eu/food/food/controls/foodfeed/sampling_testing.pdf .	The Official Feed and Food Controls (England) Regulations 2009 (SI No. 3255) The Official Feed and Food Controls (Scotland) Regulations 2009 (SSI No. 446) The Official Feed and Food Controls (Wales) Regulations 2009 (SI No.3376) (W.298)
Animal by-products	Regulation (EC) 142/2011 1069/2009 – Animal By-product Controls	Animal by-products and edible co-products guidance can be found at: www.food.gov.uk/business-industry/guidancenotes/meatregsguid/coproductbyproductguide .	The Animal By-Products (Enforcement) (England) Regulations 2013 (SI No. 2952) The Animal By-Products (Enforcement) (Wales) Regulations 2014 (SI No. (2014/517 (W60))) The Animal By-Products (Enforcement)(Scotland) Regulations 2013 (SSI No. 307)
TSE	Regulation (EC) 999/2001 – TSE Controls	Various commission implementing decisions have updated the application of this legislation.	The Transmissible Spongiform Encephalopathies (England) Regulations 2010 (SI No 801) The Transmissible Spongiform Encephalopathies

			<p>(Scotland) Regulations 2010 (SSI No. 177)</p> <p>The Bovine Products (Restriction on Placing on the Market) (Scotland) (No. 2) Regulations 2005 (SSI No. 586)</p> <p>The Transmissible Spongiform Encephalopathies (Wales) Regulations 2008 (SI No 3154 (W. 282))</p>
Animal welfare	Regulation (EC) 1099/2009 – Protection of Animals at the Time of Killing	Various welfare guides exist.	<p>The Welfare of Animal at the Time of Killing (Scotland) Regulations 2012</p> <p>The Welfare of Animal at the Time of Killing (Wales) Regulations 2014</p> <p>The Welfare of Animals at the Time of Killing (England) Regulations 2015</p>

1.2. Approval of fresh meat establishments

Establishments requiring approval

The meat establishments listed below are subject to Regulations (EC) No. 852/2004 and (EC) No. 853/2004 and must be approved by the FSA in order to operate, unless they meet the exemption criteria in Regulation (EC) No 853/2004:

- slaughterhouses
- on-farm slaughter facilities
- game handling establishments
- cutting plants
- meat wholesale markets

These establishments are subject to official controls enforced by the FSA in Britain, by DAERA Veterinary Service and Veterinary Public Health Unit on behalf of the FSA in Northern Ireland.

In Britain, where establishments are co-located with an approved slaughterhouse, cutting plant or game handling establishment, then the associated meat activities listed below are also approved by the FSA. In the case of such establishments operating in a stand-alone capacity, they are approved by the Local Authority.

- minced meat establishments
- meat preparations establishments
- mechanically separated meat establishments
- processing plants (meat products, rendered animal fats and greaves, treated stomach, bladders and intestines, gelatine and collagen)
- cold stores
- re-wrapping establishments

Establishments that cut raw meat exclusively for the manufacture of meat products, minced meat, meat preparations or mechanically separated meat, require approval in respect of their manufacturing activities. They also need to comply with the requirements of Annex III of Regulation 853/2004, including those relating to cutting plants. However, because they do not place the meat they cut on the market as fresh meat they will not require approval as a cutting plant and, therefore, do not require veterinary control.

Guidance on approval

Guidance on how to apply to the FSA for approval is available on the FSA website at:

www.food.gov.uk/enforcement/sectorrules/meatplantsprems/.

The FSA Operational Policy, available on the FSA website at the link above, provides details of the approval procedures, as well as useful links to the regulatory requirements with which FBOs must comply.

Exemptions from approval

Regulation (EC) No 853/2004 provides certain exemptions from approval. In terms of establishments for which the FSA may need to consider for approval the exemptions fall into the following basic categories:

- retail establishments
- poultry slaughter and cutting on farm
- slaughter for private domestic consumption
- wild game

Full details of the exemptions are provided in Annex B of the Operational Policy. For retail establishments, the flow diagram in Annex C of the Operational Policy can be used to determine if the FBO qualifies for exemption.

1.3. Hazards in meat production

Hazards may be introduced, increased, or controlled at each step in meat handling operations. Establishing what those hazards are in a process is a key step in the HACCP process.

Biological hazards

These hazards are normally organisms such as bacteria or parasites that can pose risks associated with food poisoning. They may be associated with the animals/birds themselves, or be introduced to a clean carcass through cross contamination.

EFSA has considered the hazards in livestock during its review of meat inspection techniques and has identified the following as biological hazards:

Species	Biological hazards
Cattle	Verocytotoxin producing E coli (VTEC) – the commonest of which is E coli O157, Salmonella
Sheep and goats	VTEC, Toxoplasma
Pigs	Salmonella, Yersinia Enterocolitica, Toxoplasma Gondii and Trichinella
Poultry	Campylobacter, Salmonella, and bacteria carrying Extended Spectrum β -Lactamase (ESBL)/AmpC genes (commonly types of E coli and Salmonella)
Horses	Trichinella
Farmed game (deer)	Toxoplasma
Farmed game (wild boar)	Trichinella
Farmed game (ostrich, rabbit, reindeer)	None

The risks from these hazards are that:

- food-poisoning bacteria can be transferred to meat/offal during dressing
- food-poisoning bacteria can be transferred on to raw meat/offal and ready-to-eat products, for example from worker's hands, tools, working surfaces, equipment, water, pests, cleaning equipment, packaging or other meat/offal
- food-poisoning bacteria on meat/offal can grow during production, storage or transport if the conditions, particularly temperature, are suitable

Bacteria can cause foodborne infection; the table below details the source and indicators of the common types of foodborne infection.

Bacteria	Normal incubation period	Normal duration	Main clinical symptoms	Commonly associated foods
Campylobacter spp.	3 - 5 days	2 - 7 days	Abdominal pain, diarrhoea (sometimes bloody), headache, fever	Poultry, cooked meats, milk
Clostridium Botulinum	12 - 36 hours	Extended	Swallowing difficulties, respiratory failure	Preserved foods, (for example, canned, bottled)
Clostridium Perfringens	10 - 12 hours	24 hours	Abdominal pain, diarrhoea	Stews, roasts
E.coli O157	12 hours - 10 days	Possibly extended	Abdominal pain, diarrhoea (sometimes bloody), may lead to kidney failure	Beefburgers, meat, dairy products, root vegetables
Listeria Monocytogenes	3 - 21+ days	Varies	Fever, headaches, spontaneous abortion, meningitis	Soft cheeses, patés, poultry meat
Salmonella spp.	12 - 36 hours	2 - 20 days	Abdominal pain, diarrhoea, fever, nausea	Meat, poultry, eggs, dairy products
Staphylococcus Aureus	2 - 6 hours	12 - 24 hours	Vomiting, abdominal pain, diarrhoea	Cooked meat, human source
Yersinia Enterocolitica	3 - 7 days	1 - 3 weeks	Acute diarrhoea, abdominal pain, fever and vomiting	Pig meat products

Although thorough cooking kills most food poisoning bacteria, meat may be handled many times before it is cooked and the bacteria on it may be spread to other foods that may not be cooked before being eaten.

When conditions are ideal, certain types of bacteria can double their numbers every 20 to 30 minutes. E.coli O157 is reported to have a very low infective dose, and can cause serious illness and death, meaning that it is important to have adequate controls in place. FBOs and consumers need to take appropriate precautions that include maintaining temperature controls and keeping raw meat completely separate from cooked meat and other ready-to eat-foods.

FSA guidance on E.coli O157 – ‘Control of cross-contamination’ is available at: www.food.gov.uk/business-industry/guidancenotes/hygguid/ecoliguide and the Public Health England website provides detailed information on food poisoning bacteria and other pathogenic bacteria at: <https://www.gov.uk/notifiable-diseases-and-causative-organisms-how-to-report>

Chemical hazards

Possible sources of chemical contamination of animals include residues of veterinary medicines or pesticides if conditions of use have not been followed. EFSA further considered this, and concluded that dioxins and dioxin-like polychlorinated biphenyls (DL-PCBs) as appropriate hazards, as well as Phenylbutazone in horses.

Possible sources of chemical cross-contamination of meat/offal during processing, storage or transport include contact with cleaning and disinfecting agents, lubricants, or pest baits used in the meat plant or from a reaction between packaging material and the product.

Physical hazards – foreign bodies

Possible sources of physical hazards that may occur in animals include material such as metal or string that has been eaten or broken needles from veterinary treatment. Possible sources of physical contamination from foreign bodies can include items such as metal from rails, clips, tags, machinery, knife blades, grease, oil, paint flakes, rust, plastic, rubber bands, jewellery, pens, buttons, hair, glass splinters, bone splinters, wood splinters, sawdust, dust, dead insects or animal droppings.

Allergens

Some people have an allergy to meat but the majority of allergic reactions to food in the UK are caused by fourteen foods covered by the requirements for labelling namely: crustaceans, milk, eggs, peanuts, nuts, fish, molluscs, soybeans, cereals containing gluten, lupin, celery, mustard, sesame seeds and sulphur dioxide (where added and present at >10mg/kg).

Advice and guidance on allergens can be found at: www.food.gov.uk/policy-advice/allergyintol/.

1.4. Definitions

The following terms and phrases are used throughout the MIG:

Audit	A systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives.
Batch	A group or set of identifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period.
Carcase	The body of an animal after slaughter and dressing.
Competent authority	The central authority of a member competent for the organisation of official controls or any other authority to which that competence has been conferred; it shall also include, where appropriate, the corresponding authority of a third country.
Control measure	An action or activity that can prevent a hazard, eliminate a hazard, or reduce the impact or the occurrence of the hazard to acceptable levels.
Corrective actions	Planned measures, triggered by evidence from monitoring checks that critical limits have been breached, to be taken to restore control, prevent potentially unsafe food from reaching customers or consumers, and prevent re-occurrence.
Critical control points	Steps that can be achieved to prevent, eliminate or reduce hazards to an acceptable level.
Critical limit	The highest or lowest value that is acceptable for product safety; beyond which control is lost (for example, temperature or time).
Cutting plant	An establishment used for boning and/or cutting up meat.
Domestic ungulates	A category of domestic animals including: cattle, sheep, goats, pigs, bison, water buffalo and solipeds (horses, asses and mules).
Farmed game	A category of farmed animals including: deer (cervidae), wild boar (suidae), and flightless birds (ratites).
Final consumer	The ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.
Food business	Any undertaking whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.
Food business operator	The natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.
Food handler	Any person who directly handles packaged or unpackaged food, food equipment and utensils or food contact surfaces.

Food hygiene	The measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use.
Fresh meat	Meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere.
Game-handling establishment	Any establishment in which game and game meat obtained after hunting are prepared for placing on the market.
Hazard	A biological, chemical or physical agent in, or condition of, food with the potential to cause an adverse health effect.
Inspection	The examination of establishments, animals and food, of their processing, of food businesses, of their management and production systems, including finished product testing and feeding practices, and of the origin and destination of production inputs and outputs, in order to verify that all these items conform to legal requirements.
Instruction	Information and/or direction provided to staff so that they know exactly what they are required to do in relation to a specific task or tasks.
Keeper	The person responsible for the animals whether on a permanent or temporary basis. It includes slaughterhouse operators, market operators and, in some cases, transporters.
Meat	Edible parts of the animals, including blood.
Meat preparations	Fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.
Meat products	Processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.
Mechanically separated meat	The product obtained by removing meat from flesh bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.
Minced meat	Boned meat that has been minced into fragments and contains less than 1% salt.
Monitoring	A pre-arranged programme of checks (observations or measurements) of critical limits that can show whether control measures are in danger of failing and trigger corrective action if needed.
Offal	Fresh meat other than that of the carcass, including viscera and blood.
Official control	Any form of control that the competent authority performs for the verification of compliance with feed and food law, animal health and animal welfare rules.

Official veterinarian	A veterinarian qualified, in accordance with regulations, to act in such a capacity and appointed by the competent authority.
Placing on the market	The holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves.
Potable water	Water meeting the minimum requirements laid down in Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption.
Processing	Any action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes.
Poultry	Farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals (for example, chickens, turkeys, ducks, geese, guinea fowl, quail), with the exception of ratites (flightless birds, for example, ostriches, rheas, emus).
Primary production	The production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products.
Processed products	Foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics.
Products of animal origin	Foodstuffs obtained from animals, including honey and blood.
Slaughterhouse	An establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.
Stages of production, processing and distribution	Any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer and, where relevant, the importation, production, manufacture, storage, transport, distribution, sale and supply of feed.
Supervision	The process of overseeing the performing of tasks and procedures to ensure that they are carried out effectively and that required standards are met.
Training	The learning process, by which staff develop the knowledge, skills and attitude necessary to perform their work effectively and to meet the standards required.
Unprocessed products	Foodstuffs that have not undergone processing, and includes products that have been: divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed.
Validation	The confirmation before implementation that all the elements of a specific

requirement plan or control measure are fit for purpose; that the plan or measure, once implemented, should have the intended effect.

Verification Checking by examination and the consideration of objective evidence whether specified requirements have been fulfilled, for example, checking and confirming that the HACCP-based procedures are achieving the intended effect (controlling food safety hazards). This is conducted after implementation of a specific requirement plan or control measure.

Wild game (large) A category of wild animals including: wild deer (cervidae) and feral wild boar (suidae).

Wild game (small) The group of wild animals that includes: game birds (such as pheasants, partridges, pigeons, grouse) and lagomorphs (rabbits, hares and rodents).

1.5. Abbreviations

The following abbreviations are used throughout the MIG and Food Standard Regulations and Legislation:

APHA	Animal and Plant Health Agency
AV	Approved veterinarian
DAERA	Department of Agriculture, Environment and Rural Affairs (NI)
Defra	Department of the Environment, Food and Rural Affairs
FBO	Food business operator
FSA	Food Standards Agency
FSS	Food Standards Scotland
FVO	Food and Veterinary Office
GHP	Good hygiene practice
HACCP	Hazard analysis and critical control point
MSM	Mechanically separated meat
OA	Official auxiliary (EU term for meat hygiene inspector)
OFFC	Official Feed and Food Controls
OPSI	Office of Public Service Information
OV	Official veterinarian
SI	Statutory instrument (UK secondary legislation)
SME	Small and medium sized enterprises
SR	Statutory rule in Northern Ireland

1.6. Useful contacts

The organisations listed below can provide additional information and guidance on how to implement and comply with food safety and animal welfare regulations, and are referenced throughout the MIG.

Organisation	Relevant chapter
Approvals Team (FSA) Email: approvals@foodstandards.gsi.gov.uk Tel: 01904 232060	Specified risk material
Campden BRI Web: www.campdenbri.co.uk Tel: 01386 842000	Temperature controls
The Chartered Institute of Environmental Health Web: www.cieh.org Tel: 020 7928 6006	Training
Department of Agriculture, Environment and Rural Affairs (DAERA) Web: www.daera-ni.gov.uk Email: daera.helpline@daera-ni.gov.uk Tel: 0300 200 7852	Dressing of carcasses
Department for Environment, Food and Rural Affairs (Defra) Web: www.gov.uk/government/organisations/department-for-environment-food-rural-affairs Tel: 03459 335577	Dressing of carcasses
Improve – Food and Drinks Skills Council Web: www.improvetd.co.uk Email: info@improvetd.co.uk Tel: 0845 644 0448	Training

Leatherhead Food Research Web: www.leatherheadfood.com Email: help@leatherheadfood.com Tel: 01372 376761	Temperature controls
The Meat Training Council Web: www.meattraining.org.uk	Training
Food and Drink Qualifications (FDQ) Web: www.fdq.org.uk Email: fdq@fdq.org.uk Tel: 0113 3970395	Training
The Royal Environmental Health Institute for Scotland Web: www.rehis.com Email: contact@rehis.com Tel: 0131 229 2968	Training
The Royal Society for Public Health Web: www.rsph.org.uk Tel: 020 7265 7300	Training
The Society of Food Hygiene and Technology Web: www.sofht.co.uk Email: admin@sofht.co.uk Tel: 01827 872500	Training
TSE Policy Team (FSA) Address: Aviation House 125 Kingsway London WC2B 6NH	Specified risk material