



**ASSURED MEAT PROCESSING
STANDARD – AMPS**

**Property of and administered by the
Association of Independent Meat
Suppliers - AIMS**

Audited by KIWA PAI

CORE MODULE



Assured Meat Processing Standard – Core Module (CM)

CM1.0	HACCP	
	Standard	Guidance Notes Comments Compliance
CM1.1	All sites must have a fully documented and implemented HACCP system based on Codex Alimentarius and under the current legislation and the scope must be relevant to the site and production.	<p><i>The Company must operate a HACCP system based on Codex Alimentarius and in compliance with current legislation and the scope must be relevant to the site and production</i></p> <p><i>HACCP team Leader must be experienced in the meat industry and be able to demonstrate competence in HACCP, team members must be trained either internally or to a recognised level externally.</i></p> <p><i>Pre-requisite systems must be in place to ensure the site is suitable for food production – as a guide these include:</i></p> <ul style="list-style-type: none"> • <i>Foreign Body and Contamination control</i> • <i>Pest Control</i> • <i>Cleaning and premises hygiene</i> • <i>Maintenance</i> • <i>Transport and Distribution</i> • <i>Temperature Control</i> • <i>Livestock and birds receipt</i> • <i>Raw Material Management</i> • <i>Packaging Management</i> • <i>Process Control</i> • <i>Personnel Hygiene</i> • <i>Training</i> • <i>Allergen Management</i> <p><i>Identified CCPs must be controlled, documented, monitoring must be in place and corrective actions defined</i></p>
CM1.2	The HACCP plan must be fully operational, up to date, maintained, reviewed and verified	<p><i>Review undertaken at least annually or when changes to the process occur or issues relating to food safety have been identified.</i></p> <p><i>Documented review minutes attended by the HACCP team to be available.</i></p>



Assured Meat Processing Standard – Core Module (CM)

CM2.1 Management Roles and Responsibilities		
CM2.1.1	There must be an organisational chart defining the management structure and responsibilities within the business	<p><i>The management responsibilities must show where positions of authority and responsibility are for each section of the business including Product Safety, Animal Welfare, Hygiene and Housekeeping.</i></p> <p><i>The Company must have access to technical knowledge either in house or from an external resource/consultant who is experienced within the industry, or be a member of a Trade Association or other means of ensuring that they are kept up-to-date with the requirements.</i></p>
CM2.1.2	The company must ensure that it is kept informed of legislation and industry developments which have an impact on food safety, animal welfare, hygiene and environmental protection	
CM2.1.3	The company must be able to demonstrate an adequate level of technical support.	<p><i>An adequate level of Technical support must be capable of meeting the needs of the business and anticipating foreseeable problems. Technical support can be either in-house or by sub-contracted services</i></p>
CM2.1.4	The site shall have a documented policy which states the site's intention to meet its legal, food safety and quality obligations covering products, processes and customers.	<p><i>The policy should be communicated to staff.</i></p>
CM2.2 Training		
CM2.2.1	All staff must be trained appropriately and competent to carry out their specific roles	<p><i>All members of staff involved in the production process must be trained to an appropriate national standard for food hygiene, commensurate with their responsibilities, such as Level 1 or 2 or suitable similar internal training.</i></p> <p><i>A process of refresher training shall be implemented</i></p>
CM2.2.1	Records of all training undertaken must be kept	<p><i>Training records should detail as a minimum:</i></p> <ul style="list-style-type: none"> • <i>Trainer (signed)</i> • <i>Trainee (signed as confirmation of receipt)</i> • <i>Date of training</i> • <i>Details of training covered</i>
CM2.3 Identification and Traceability		
CM2.3.1	The site should have a demonstrable operational traceability system to ensure all product processed are traceable	<p><i>The traceability system must comply with all current legislation.</i></p> <p><i>Product/material must be traceable from raw material source to finished product and vice versa.</i></p> <p><i>The traceability system must be able to facilitate effective product recall when required.</i></p> <p><i>Any claims of origin (e.g. a region) or Farm Assurance must be identified, documented, independently verified.</i></p>
CM2.3.2	<i>The traceability system must be tested on a monthly basis and results recorded</i>	<p><i>Testing must take into consideration the number of products/species handled and should be conducted by random product selection that reflects the different product ranges.</i></p>



Assured Meat Processing Standard – Core Module (CM)

		<i>Testing of the traceability system must be undertaken by a member of staff with senior authority and responsibility.</i>
CM2.3.3	<p>Where a traceability test fails, the root cause must be identified and the necessary controls implemented and the test repeated.</p> <p>Traceability failures having an impact on food safety must be dealt with appropriately and records maintained of action taken.</p>	<i>Test to be repeated until satisfactory outcome</i>
CM2.4	Purchasing	
CM2.4.1	The company must have an up-to-date list of all suppliers of goods used in the production process.	<i>The list of suppliers must cover all product/materials purchased by the Company which are to be used in the production process including packaging suppliers and cleaning material suppliers.</i>
CM2.4.2	Product specifications including raw materials/packaging and finished goods, based on standard industry guides or where required by the customer if different shall be available.	<i>Product specifications must be available/accessible for all raw materials, packaging, intermediate products and finished goods.</i>
CM2.4.3	A testing schedule based on risk assessment must be in place to consider the quality/safety risks of bought in product	<p><i>Risk assessment can be based on testing already completed at supplier or historical and known data</i></p> <p><i>Testing regimes may include</i></p> <ul style="list-style-type: none"> • <i>Frequency of testing</i> • <i>Review of results</i> <p><i>Evidence that any out of specification results are acted upon</i></p>
CM2.4.4	<p>Detergents, disinfectants, sanitisers and other products approved for use in food premises must be used.</p> <p>Products should be used according to manufacturers' instructions</p>	<p><i>These products should be effective in their intended use, stored securely and adequately labelled and controlled during use.</i></p> <p><i>Information from the chemical supplier confirming suitability for food industry use should be available</i></p>
CM2.5	Product Authenticity	
CM2.5.1	The company must have systems in place to identify threats of fraudulent or adulterated food	<i>Systems may include membership of trade bodies, industry bodies, government, links to alerts/websites</i>



Assured Meat Processing Standard – Core Module (CM)

		<i>DNA testing should be considered for higher risk products such as trim</i>
CM2.5.2	Systems must be in place to minimise the risk of purchasing fraudulent or adulterated products	<i>Systems may include supplier audits, supplier questionnaires, supplier mass balance challenges or use of certified assured sources</i>
CM2.5.3	Where product is claimed to be assured all key process paperwork including delivery notes must include assurance details	<i>Assurance status must be declared on documentation for receiving and delivery</i>
CM2.6	Product and Process Flow	
CM2.6.1	All material must be stored under conditions which minimise the risk of contamination and deterioration	<i>The Company must take into consideration the risk of the surrounding environment and handling procedures on the safety of the products.</i>
CM2.6.2	The process flow must be logical and designed to prevent cross contamination of raw material, packaging and finished product.	<i>This includes intake, segregation and storage of the product.</i>
CM2.7	Documentation and Records	
CM2.7.1	All documentation must be effectively controlled to ensure they are up-to-date.	<i>All documents in use must be the latest versions, identifiable either through a version number or date. Documents should be authorized for release and a procedure in place to ensure out of date documents are not in use</i>
CM2.7.2	All documents and records critical to the management and control of product safety, legality and quality must be stored appropriately and readily retrievable	<i>Where held electronically these shall be regularly backed up and protected</i>
CM2.7.3	Records relating to product safety, legality and quality should be retained according to legislation or at least shelf life of the product + 12 months.	<i>All documents and records must be kept in a legible format and must be reviewed and maintained and available for inspection on request.</i>
CM2.8	Control of Non-Conforming Product	
CM2.8.1	The company must have a procedure for the control of non-conforming product	<i>The product must be clearly identified, labelled and quarantined. A record of the non-conforming product incident should be available and if the non-conformity is a food safety incident then root cause should be established Disposal records of any non-conforming product must be maintained</i>



Assured Meat Processing Standard – Core Module (CM)

CM2.9 Customer Complaints		
CM2.9.1	The company must have a system to record, investigate and resolve any customer complaints	<p><i>The recording system should include details of:</i></p> <ul style="list-style-type: none"> • Complaint detail • Investigation • Root cause analysis when significant/repetitive complaints identified • Action taken to prevent recurrence
CM2.9.2	Complaint data should be used to identify any trends	<i>Complaint data should be collated and examined for any signs of trends or issues</i>
CM2.10 Crisis Management and Product Recall		
CM2.10.1	<p>A documented plan to effectively manage a crisis must be in place and available to key staff.</p> <p>An up to date list of emergency contacts should be maintained</p>	<p><i>The plan must include the management of serious incidents and emergency situations including:</i></p> <ul style="list-style-type: none"> • Loss of utilities • Adverse weather • Staff availability • Contingency planning • Fire • Vehicle breakdown • Accidents • Equipment failure
CM2.10.2	Procedure to manage product recalls and withdrawals must be in place and tested as a minimum annually	<i>The recall procedure must ensure that any product can be effectively and efficiently recalled to minimise the risk of any harm being caused to consumers.</i>
CM2.11 Corrective and Preventive Actions		
CM2.11.1	Systems must be in place to ensure that corrective actions and preventive actions are undertaken when a failure in the system is identified	<p><i>Failures in the system include:</i></p> <ul style="list-style-type: none"> • Customer complaints • Non-conforming product • Product recalls • Internal audit findings • Traceability systems
CM2.12 Internal Auditing		
CM2.12.1	A schedule of internal audits and records of audit must be in place to establish whether site procedures are effective to manage product safety, legality and quality	<p><i>Audits should be undertaken covering all procedures and practices relevant to the scope of the standards.</i></p> <p><i>Records of audit findings must be retained</i></p>



Assured Meat Processing Standard – Core Module (CM)

CM2.12.2	The Company must conduct an internal hygiene audit prior to the commencement of work each day and document the results.	<i>Before each production period commences a full plant pre-production internal hygiene audit must be carried out, and documented, of all production areas, work surfaces, equipment and tools to ensure that they are of a suitable cleanliness to be used for production. A nominated member of staff with sufficient authority to prevent work starting if the hygiene standard is not correct must carry out the audit.</i>
CM2.13	Product Testing	
CM2.13.1	All laboratory testing must be appropriate to the product, any regulatory requirements and according to customer specifications.	<i>Laboratory testing can be undertaken in-house or by an external contactor. Appropriate testing must be reflected in the tests, methods and frequency.</i> <i>External Laboratories must be accredited for the testing performed</i>
CM2.13.2	Laboratory staff must be suitably qualified and/or trained in the tests they are conducting External Laboratories should be accredited for the testing performed	<i>Records of training and competency must be kept</i> <i>Where testing is to meet legal, customer or CCP compliance the testing must be by accredited methods</i>
CM2.13.3	In-house Laboratory facilities must be sited and operate such systems such as to prevent product contamination	<i>The on-site laboratory must be:</i> <ul style="list-style-type: none"> • <i>Separate from the production area</i> • <i>Restricted access</i> <i>Designed and operated so as to not pose a product contamination risk</i>
CM2.14	Calibration	
CM2.14.1	Relevant equipment must be calibrated at least annually or more frequently as recommended by manufacturer and verified on a regular basis to ensure consistently safe and legal product.	<i>Relevant equipment includes equipment that is used to verify compliance with product safety and legality e.g. temperature probes, scales, stunning equipment</i>
CM2.14.2	Where calibration identifies equipment to be operating outside of its specified limits corrective actions must be recorded	Corrective actions documented as per the corrective action procedures
CM2.14.3	Calibration status and records must be recorded	Records of calibration must be kept Best practice for calibrated equipment to be labelled with date of calibration



Assured Meat Processing Standard – Core Module (CM)

CM3.0 Facilities and Fabrication		
CM3.1.1	The Company must demonstrate appropriate levels of hygiene in relation to food safety, animal welfare and environmental protection at all times	<i>Abattoirs and cutting plants must comply with the legislative regulations and subsequent amendments</i>
CM3.1.2	The fabrication of the site, buildings, facilities and equipment must be suitable for the intended purpose as required by current legislation.	<i>Wall, floors, ceilings, windows, doors, lighting, air-conditioning/ventilation, services and equipment must be constructed to withstand and facilitate thorough cleaning and minimise contamination of product, either through pests, harbouring of dirt or other physical, chemical or microbiological hazards.</i>
CM3.1.3	Access to the production site must be controlled.	<i>Access to the production site must prevent any unauthorised access to ensure the risk of product contamination is minimised.</i>
CM3.1.4	All staff facilities must be designed and operated so as to minimise the risk of product contamination	<i>Staff facilities include toilets, showers and rest areas including eating, drinking and smoking areas; specifically wash basins, hand drying facilities and waste bins.</i>
CM3.1.5	Hand washing facilities with hand washing instructions displayed and to include warm water and liquid soap must be provided at point of access into storage, production and packing areas	<i>Water for hand washing should be >35°C</i>
CM3.1.6	Boot scrubs/ boot washing facilities must be provided on entrance and exit to all lairage and production areas where there is movement between the two areas. The facilities must be maintained in a clean and tidy condition.	<i>Boot wash must contain disinfectant suitable to control transfer of animal diseases</i> <i>A boot wash may not be required if the site can demonstrate alternative methods of control e.g. change of footwear between clean and dirty areas</i>
CM3.1.7	Where cooked meats are cut or further processed dedicated high care facilities which are physically separated from low risk areas handling raw meats must be in place.	<i>Must include:</i> <ul style="list-style-type: none"> • <i>Dedicated high care processing facilities with own dedicated hand washing and boot washing facilities</i> • <i>Dedicated high care employee changing facilities and entrance into production</i> • <i>Dedicated equipment that is never used in raw meat areas</i>
CM3.1.8	Cutting rooms must be temperature controlled with a temperature of not more than 12°C	<i>The area must either be capable of maintaining temperatures within specification and operated to ensure temperatures are maintained.</i> <i>Or</i> <i>Procedures are in place to ensure that product does not rise above the regulatory temperature. E.g. time management of product being processed in ambient temperatures for example.</i>
CM3.2 Transport and Distribution		



Assured Meat Processing Standard – Core Module (CM)

CM3.2.1	All vehicles used for transporting meat must be suitable for the purpose.	<p><i>Vehicles must be maintained in good repair and in hygienic conditions.</i></p> <p><i>Vehicles used for transport of meat must be refrigerated, clean, purpose built vehicles and constructed so as to be easily cleaned and prevent cross contamination of product.</i></p>
CM3.2.2	Transport must be able to keep the product in conditions specific to the control of food safety and hygiene	<p><i>Conditions must be specific to the product and must include the internal environment (cleanliness and hygiene), temperature, and other products on the same vehicle to minimise the risk of cross contamination and maintain product safety and quality.</i></p> <ul style="list-style-type: none"> • <i>Carcases or cuts must not be allowed to touch the floor of the transport vehicle at any time, and boxed product must not be placed directly on the floor.</i>
CM3.2.3	Refrigerated vehicles must be pre-chilled to a temperature matching the product temperature before loading.	<p><i>The vehicles must be pre-chilled in order to maintain the core temperature of the product during transportation.</i></p> <p><i>The core temperature must not be allowed to rise above:</i></p> <ul style="list-style-type: none"> • <i>7°C for fresh meat</i> • <i>3°C for offal</i> • <i>7°C for pork (5°C for assured pork)</i> • <i>4°C for sausages and burgers</i> • <i>4°C for poultry</i> • <i>2°C for minced meat</i> • <i>-12°C for frozen meat (deep frozen -18°)</i>
CM3.2.4	The transport temperatures for each load must be recorded and available	<p><i>Records can either be kept manually or via the vehicle being fitted with an automatic temperature-recording device.</i></p> <p><i>Where third party transport is used records should be available.</i></p>
CM3.3	Water Supply	
CM3.3.1	<p>Potable water must be used for all operations throughout the plant.</p> <p>Annual surveillance testing of water must be carried out by an independent accredited testing laboratory</p>	<p><i>All water must comply with the regulatory requirements relevant to the sites location.</i></p>
CM3.4	Cleaning	



Assured Meat Processing Standard – Core Module (CM)

CM3.4.1	The company must have a documented cleaning procedure which is regularly monitored.	<p><i>The cleaning procedure must relate to all sections of the site and include both equipment and the factory environment and ensure consistent hygienic standards throughout the site are maintained</i></p> <p><i>All staff involved in cleaning operations must have received training including chemical training and records are available to confirm training in current.</i></p>
CM3.4.2	The frequency of cleaning must prevent the build-up of product, dirt and micro-organisms and contamination of products.	<p><i>During production periods a 'clean as you go' policy must be adopted and must include equipment, tools and utensils</i></p>
CM3.4.3	The company must keep up-to-date records of all cleaning undertaken.	<p><i>The cleaning record must be kept in line with the cleaning procedure in 3.4.1</i></p>
CM3.4.4	Verification of cleaning must be documented	<p><i>Verification of cleaning can be by environmental swabbing e.g. ATP or visual means</i></p> <p><i>Visual verification can only be used providing cleaning validation testing has been undertaken</i></p> <p><i>Validation of cleaning carried out periodically based on risk assessment</i></p>
CM3.4.5	Facilities must be provided for the washing of equipment, tools, utensils cutting boards and trays. Facilities to disinfect knives by hot water, chemical means or other means having equivalent effect (e.g. UV) must be available.	<p><i>If the disinfecting facilities are "water only", the facility must enable tools to be fully immersed and the water must have a minimum temperature of 82°C. The water temperature must be regularly monitored throughout the working day and records kept.</i></p> <p><i>Where other disinfection methods are used, the site must have evidence that these have equivalent effect to hot water.</i></p>
CM3.5	Personal Hygiene	
CM3.5.1	<p>Staff must maintain a high standard of personal cleanliness and take all necessary precautions to prevent contamination of products and equipment</p> <p>Personal hygiene standards must be documented and adopted by all personnel including visitors</p>	<p><i>The personal hygiene standards must include:</i></p> <ul style="list-style-type: none"> • <i>Fingernails must be short, clean and free of nail varnish and nail art</i> • <i>Jewellery/watches are not allowed with the exception of a plain wedding band and religious wrist bangles.</i> • <i>Cuts and sores must be covered with blue, waterproof, metal detectable dressings.</i> • <i>Smoking, Eating and drinking must be carried out in designated areas which must not include the toilets or changing facilities.</i> • <i>Food and drink must not be stored in locker rooms</i> • <i>Hands and captive footwear are to be washed and disinfected on entrance to all production areas, or transferring from one area to another, where food or food products are being handled.</i> • <i>Hands and tools are to be washed and disinfected as required to maintain product safety throughout the work period.</i> • <i>Hand washing procedures must be in place to ensure effective hand washing.</i>



Assured Meat Processing Standard – Core Module (CM)

		<ul style="list-style-type: none"> • Correct wearing of protective clothing including hairnets must cover all hair and ears, snoods for beards. • Personnel moving between "clean" and "dirty" areas of the plant must change into clean protective clothing between areas. <p><i>And be signed by all staff as agreement of adoption.</i></p>
CM3.5.2	The health requirements of the site must be outlined to personnel prior to commencing work, or visitors entering food production areas	<ul style="list-style-type: none"> • Staff and visitors who have suffered from stomach disorders or any condition that may cause food borne infection must have been symptom free for 48 hours prior to being allowed to work or handle meat or meat products. • All illness of public health significance including symptoms such as diarrhoea and/or vomiting must be reported and recorded.
CM3.5.3	All visitors and contractors must complete and sign a Medical Questionnaire before entering production areas.	<i>Completed medical questionnaires should be verified by company host</i>
CM3.5.4	<p>Suitable clean protective clothing is to be supplied and worn at all times whilst in production areas.</p> <p>A procedure must be in place for the regular collection and cleaning of protective clothing. ON site facilities, or arrangements with an external laundry services is acceptable.</p>	<i>Clean protective clothing, in the form of coloured coats, boiler suits, overalls, headwear and footwear (overshoes are permitted), must be available for both staff and visitors / contractors and must be changed at least daily or more frequently as the job demands</i>
CM3.5.5	<p>Personnel who enter or work in high care areas must be provided with dedicated high care protective clothing.</p> <p>Dressing and undressing procedures must be displayed for entrance/exit to high care</p> <p>Facilities must also be provided for dirty/worn protective clothing from high care areas which prevent them coming into contact with dirty/worn protective clothing from low risk areas</p>	



Assured Meat Processing Standard – Core Module (CM)

CM3.5.6	Where protective clothing provided is not suitable for laundering (e.g. chainmail, gloves and aprons) systems must be in place to ensure they are cleaned and disinfected as required to ensure they are not a source of contamination	
CM3.6	Maintenance	
CM3.6.1	A documented record of all maintenance carried out on the site must be kept. Delays to maintenance schedules must be justified	<i>This includes routine maintenance to equipment including any manufacturers recommendations, and general site maintenance</i>
CM3.6.2	Lubricants used on equipment must be suitable for food contact use and free from allergens	<i>Declarations of compliance from manufacturers must be available</i>
CM3.6.3	Following any maintenance activities that may pose a risk to product safety, a documented hygiene clearance check must be completed.	<i>Records of the hygiene clearance must be held detailing time and signed by production staff</i>
CM3.7	Foreign Body and Contamination Control	
CM3.7.1	The company must take all necessary steps to identify, avoid, eliminate or minimise the risk of foreign body contamination	<i>All systems for foreign body control must be regularly monitored and tested to ensure product safety, legality and quality. This may include metal detection where required and other control measures taken as part of the HACCP plan</i>
CM3.7.2	Controls must be in place to prevent contamination of product by glass and brittle plastics. Breakage or incident management procedure shall be in place	<i>Glass and brittle plastic breakage control procedure must be in place to include:</i> <ul style="list-style-type: none"> • <i>Date and time of incident</i> • <i>Details of breakage</i> • <i>Any product affected</i> • <i>Clearance approval</i>
CM3.7.3	Controls must be in place to prevent product contamination from metal implements e.g. knives, wires, blades and needles	<i>Register and integrity checking system must be in place</i>
CM3.7.4	Finished retail packs and product for direct sale to consumers (including vacuum and modified atmosphere packs) must be metal detected.	<i>Cutting plants that can demonstrate they have a low risk of metal contamination and have process controls in place to remove risks of metal contamination (e.g. through checking knives and machines regularly for wear, their customers metal detect before sale to the consumer) do not need to metal detect.</i>
CM3.7.5	Documented procedures must be in place that set out how frequently the metal detector should	<i>Documented procedure must be available and trained out to all relevant staff</i>



Assured Meat Processing Standard – Core Module (CM)

	be tested for correct functioning and how. The procedure must also set out actions to be taken should a test show that the detector is not working.	<i>The procedures must state the requirement to stop production and retesting all available products that had passed through the detector since the last successful test and reporting of the issue to senior management.</i>
CM3.7.6	Where a product is found to be contaminated with metal, the source of contamination must be investigated and action taken to prevent a recurrence.	<i>Records showing date and time of incident and root cause</i>
CM3.8	Pest Control	
CM3.8.1	The company must have an effective system for the control of pests on site. Pest control inspections reports must be kept	<i>The procedure must include the name of the qualified and trained person with responsibility for pest control and/or the name of suitably approved and/or qualified external pest control contractor, numbered bait plan, inspection dates and action taken in the event of pest activity being identified</i>
CM3.8.2	Where baits are used they must not be a contamination risk and be secure and suitable for use and used in accordance with manufacturers' instructions	<i>Baits should be legally approved products and are suitable for the target species. Nontoxic baits must be used in production, product storage and packaging storage areas MSDS information must be held for all rodent/insecticides used</i>
CM3.9	Temperature Control	
CM3.9.1	The temperature of storage rooms and product must be monitored regularly and recorded.	<i>Temperature control must comply with current legislation at all times The monitoring system can either be manually recorded or automated, but must ensure that specified temperatures are maintained to confirm that product safety and quality are not compromised. Temperatures must be recorded at least twice a day including weekends. Or there should be a system in place to ensure product temperature is maintained.</i>
CM3.9.2	Meat and meat products temperatures must comply with legal limits	<i>The core temperature must be reduced to and not be allowed to rise above:</i> <ul style="list-style-type: none"> • 7°C for fresh meat • 3°C for offal • 7°C pork (5°C for assured pork) • 4°C for sausages and burgers • 4°C for poultry • 2°C for minced meat • -12°C for frozen meat (deep frozen -18°C)
CM3.10	Handling and Storage	



Assured Meat Processing Standard – Core Module (CM)

CM3.10.1	All products must be handled and stored with due regard for product safety, quality and legality.	<p><i>All product includes raw material and packaging and all product at all stages of the process from intake to removal from site. All packaging must be stored off the floor.</i></p> <ul style="list-style-type: none"> • <i>All cut / packaged meat must be stored off the floor, in clean hygienic conditions.</i> • <i>Wooden storage racks or pallets must not be used to store 'open' meat, and should be avoided whenever possible when storing packaged meat.</i> • <i>Detergents, disinfectants sanitizers and other products approved for use in food premises must be stored in a separate secured chemical store away from all food products that they may contaminate.</i> • <i>Bunded storage should be in place where appropriate</i>
CM3.10.2	The Company must have a planned stock rotation program.	<i>The stock rotation program must be monitored to ensure that product is not out-of-date or kept for periods that may have a detrimental effect on product quality and safety.</i>
CM3.10.3	Cooked meats must be stored in a dedicated cooked meat storage area with no opportunity for contact with open or packed raw meats	
CM3.10.4	<p>Following slaughter, carcasses must be chilled to the appropriate temperatures prior to storage or dispatch.</p> <p>An exception to this is in the case of warm transport authorised by the official veterinarian. If warm transport occurs, the vehicle must be refrigerated.</p>	<p><i>Beef and lamb carcasses are chilled to 7°C and assured pork to 5°C. Poultry carcasses chilled to 4°C</i></p> <p><i>Hot delivery (within 2 hours) current legislation 853/2004</i></p>
CM3.10.5	The company must have documented and operational procedures to ensure full species separation in slaughter, storage, cutting and preparation areas so that cross contamination between different species is prevented.	<i>Separation of different species may be achieved by space (separate facilities/utensils/equipment) or time (following a cleandown).</i>
CM3.11	Labelling and Packaging	
CM3.11.1	All products must be labelled in accordance with current legislation and other voluntary Scheme requirements.	<i>Voluntary scheme requirements must be demonstrated and verifiable.</i>
CM3.11.2	Documented procedures must be in place to ensure that products are packed and labelled with the correct label. This must include a	<i>The company must have a system to check that labels are put on to the correct products</i>



Assured Meat Processing Standard – Core Module (CM)

	requirement to remove left over packaging once a labelling run has been completed.	
CM3.11.3	Up to date specifications for all packaging must be in place and must include the requirement for the packaging to be suitable for its intended use and comply with all relevant legislation	
CM3.11.4	Packaging must be stored so as it is not cross contaminated with raw materials, finished products and chemicals.	
CM3.12	Waste Management	
CM3.12.1	Waste and waste material must be removed regularly from production areas and not be allowed to accumulate within the confines of the site	<i>Waste must not be allowed to build up in production areas or outside the production facility, and must be removed at regular, pre-determined, intervals so as to potential contamination and/or attraction and harbourage of pests.</i>
CM3.12.2	The Company must have procedures in place to allow for the safe collection, storage and disposal of all waste material in accordance with legislation	<i>Waste includes all inedible and condemned animal by products Animal by-products must be stored in labelled leak proof containers</i>
CM3.13	Allergen Management	
CM3.13.1	Where a site is handling known allergens (as defined within current legally defined lists) systems and procedures must be in place to prevent allergen cross contamination of products.	<p><i>These may include:</i></p> <ul style="list-style-type: none"> • <i>Storage segregation</i> • <i>Scheduling of production to separate production of products containing the allergen to those that don't</i> • <i>Dedicated production equipment for products containing allergens</i> • <i>Dedicated cleaning equipment for products containing allergens</i> • <i>Validated cleaning regimes between products of different allergen status</i> • <i>Employee movement restrictions</i> <p><i>The site must be able to provide documentary evidence within the HACCP study or as a separate risk assessment that they have considered the risks and have the controls in place to manage them.</i></p>
CM3.13.2	All production staff must have received training on the company's allergen control procedures	<i>Training records must be available for all production staff employed on site</i>