



Processor Standards 2022



These Standards are independently assessed on behalf of QMS by an accredited certification body (CB). For more information on the relevant CB, please see the document, 'The role of the Certification Body', at www.qmscotland.co.uk/processor-standards
Amended July 2026, (effective date 1/1/2022)

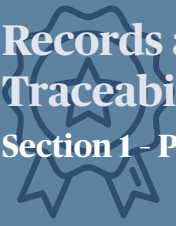


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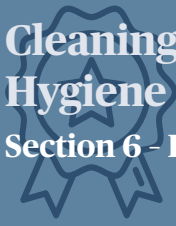
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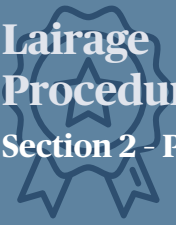
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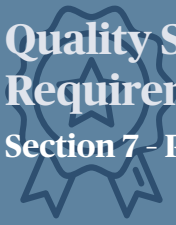
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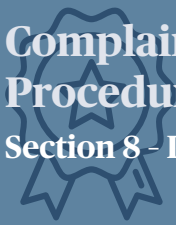
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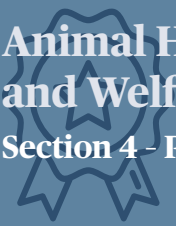
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These Standards do not seek to duplicate existing published documents on husbandry and welfare. Reference should be made to these documents as appropriate.

You can read the relevant rules and guidance on our website. Where possible, this guide also provides details of where you can find more information, guidance and the checklist:

⚠️ ASSESSMENT CHECKLIST

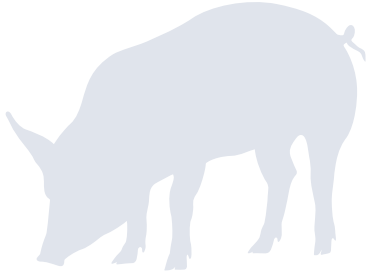
⚠️ When you see this sign, please refer to the Assessment Checklist on **page 6** to mark your progress.

👁️ RECOMMENDATION

👁️ Recommendations, suffixed with R alongside the relevant Standard to which they relate, are advisory clauses only and do not require any corrective action.

ℹ️ MORE INFORMATION

ℹ️ More information is available to view.



At a glance

The **Processor Assurance Scheme** is an essential element in the Quality Meat Scotland (QMS) 'whole chain' consumer assurance programme. To

carry one of the Scottish red meat industry's three premium brands – Scotch Beef PGI, Scotch Lamb PGI and Prime Scottish Pork – livestock must have been born, reared and slaughtered in Scotland and spent their entire life on QMS Scotch Assured holdings.

This whole of life brand eligibility is delivered by a suite of six assurance schemes: Cattle & Sheep, Pigs, Feeds, Haulage, Auction Market & Collection Centre, and Processor.

Whole chain assurance underpins the integrity of the premium brands and provides reassurance to consumers about provenance and the highest standards of production, animal welfare and wellbeing, to deliver a quality eating experience.

Whole chain assurance ensures animals have the best possible quality of life on farms and throughout the live supply chain, resulting in only the highest quality products reaching the consumer's plate.

Manufactured feeds inputs must be sourced from QMS-approved feeds suppliers, animals must be transported by QMS-approved livestock hauliers and sold through QMS-approved auction markets, or moved from approved farm direct to approved processor. Only approved members



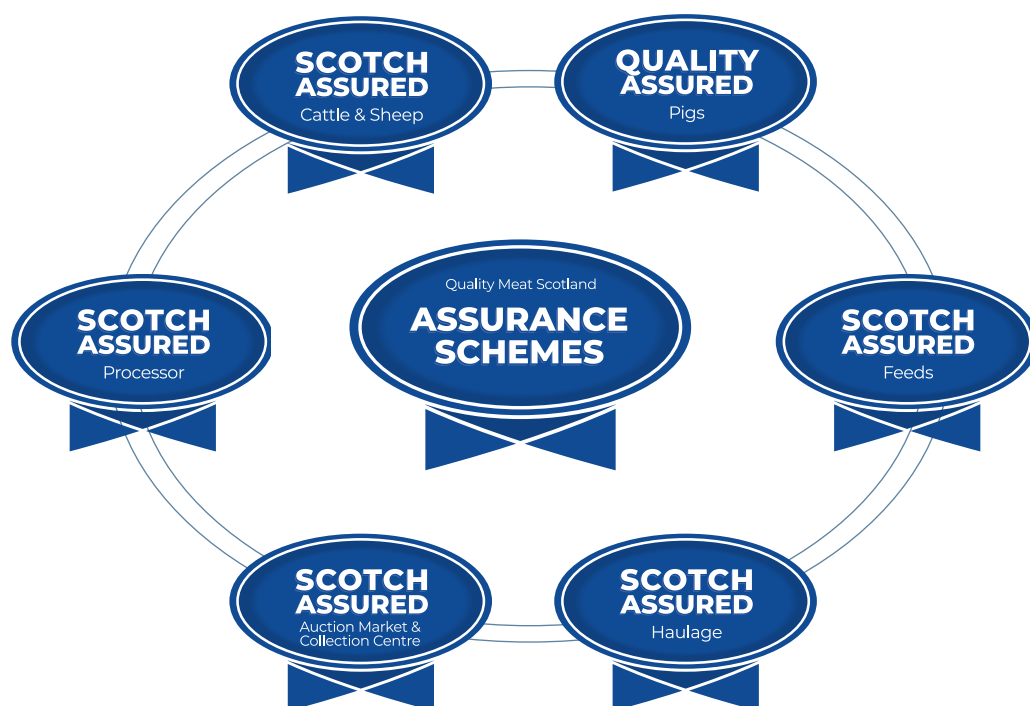
Whole chain assurance ensures animals have the best possible quality of life on farms and throughout the live supply chain



of the **Processor Assurance Scheme** can process cattle, sheep and pigs which are destined for the Scotch Beef PGI, Scotch Lamb PGI and Prime Scottish Pork brands.

On-site animal welfare officers ensure animals are handled correctly, with due care and concern for their welfare at all times.

Only specially trained and competent personnel are authorised to handle livestock, which ensures humane animal treatment,



Whole Chain Assurance

From Quality Meat Scotland

Only specially trained and competent personnel are authorised to handle livestock, which ensures humane animal treatment, minimises stress to the animal and optimises the meat quality for which the brands are renowned

minimises stress to the animal and optimises meat quality for which the brands are renowned. The overall strategy of QMS is to develop, support, promote and protect a profitable and sustainable Scottish red meat industry – a commitment to animal welfare and wellbeing is a key factor in this strategy and vital in ensuring the highest meat product quality.

The QMS Animal Welfare and Wellbeing Charter recognises the five freedoms of animal welfare and wellbeing:

- Freedom from hunger and malnutrition;
- Freedom from discomfort;
- Freedom from pain, injury or disease;

- Freedom to express normal behaviour;
- Freedom from fear and distress.

This is a guiding principle for all QMS Assurance Schemes, which are supported and approved by the Scottish Society for the Prevention of Cruelty to Animals (Scottish SPCA), Scotland's independent animal welfare charity. More information can be found here: bit.ly/3m2Jsr2

These Standards do not seek to duplicate existing legislation and the legal framework for meat processing sites and reference should be made to these documents as appropriate.

Assessment Checklist

This checklist will help to prepare for the assessment visit. It is not an exclusive list but it includes the most common non-compliances and should be used in conjunction with the Standards.

STANDARD	INFORMATION	✓
1.1	Ensure Scheme Standards are available to all staff as appropriate.	
1.2	Traceability checkers must be used to determine the status of the stock and relevant documents available.	
1.3	A record of all personnel, including job title, must be in place and available for inspection.	
1.4	Full traceability records must be maintained and available for inspection.	
1.5	Under contract kill arrangements the agreed system of checking and respective responsibilities must be clearly documented and available for review.	
2.2	Food Chain Information records retained for a minimum of three months and available for inspection.	
3.5	Batch traceability must be recorded and available for inspection.	
4.1	A documented animal welfare policy must be in place and available for inspection.	
4.3, 4.4, 4.5	All slaughtering sites must have a CCTV system with footage retained for 90 days and available for inspection. The footage must be reviewed monthly. The CCTV system must be capable of storing and transmitting images and information of the same quality as the original recording.	
5.3	An Animal Welfare Officer (AWO) must be designated and known to all relevant personnel.	
5.6	A documented procedure for out-of-hours deliveries must be in place and available for inspection.	
5.18	Slaughter records must be retained for a minimum of two years and available for inspection.	
5.23	Records of stunning equipment checks must be available for inspection.	
5.50	Records of the weight and destination of SB/SL/PSP product must be kept and available for inspection.	
6.10	Records of surfaces checked and any corrective actions required must be maintained and available for inspection.	
6.12	Policy for covering jewellery and personal items as well as the issue, condition and disposal of PPE must be maintained and available for inspection.	
7.3, 7.4	Details of non-conforming products and corrective action must be maintained and available for inspection.	
7.11	Details of pest control arrangements and service reports must be maintained and available for inspection.	
8.4	A complaints register must be maintained and available for inspection.	
9.3	Records must be maintained to demonstrate compliance with the Standards and be available for inspection.	
9.7	A fully documented and operational HACCP plan must be in place and available for inspection.	



Quality Meat Scotland Processor Assurance Scheme Standards

The following Standards are effective from 1 January 2022. The Standards are in two sections – Standard detail and requirement – and both of these elements form part of the Standard. Paragraphs in blue text are for members' information only and do not form part of the assurance assessment. Recommendations suffixed with R are advisory clauses only and do not require any corrective actions.

Scheme members must ensure compliance with all relevant legislation, operating to the highest standards of animal welfare, hygiene, traceability and biosecurity, to uphold the reputation and integrity of the Processor Assurance Scheme, the Scottish red meat industry and Scotch Beef PGI, Scotch Lamb PGI and Prime Scottish Pork brands.

1. Records and Traceability

STANDARD DETAIL		REQUIREMENT	
1.1	The processor site and all staff as appropriate to their role must have access to the current version of the QMS Processor Standards.	A copy of the QMS Processor Assurance Scheme Standards should be held on-site (up to date, hard or electronic copy) and be accessible to key staff.	Assessment Checklist
1.2	Traceability checks back to assured farms must be made every six months, with results documented as evidence.	Relevant documents must be available for inspection.	Assessment Checklist
1.3	A record of all personnel (which includes job title) working for the processor site must be in place.	Relevant documents must be available for inspection.	Assessment Checklist
1.4	Full traceability must be demonstrated and documented for all meat and meat products (Scotch Beef PGI, Scotch Lamb PGI, Prime Scottish Pork, Red Tractor and non-Scotch and Non-Farm Assured) from point of dispatch or sale back to the original farm, animal or group of animals and from the original farm, animal or group of animals forward to point of dispatch or sale.	At all stages of the production process, the traceability system in place must: • Be adequate to allow an effective recall and/or withdrawal of all products dispatched from the processor member's site and to permit simple checking of compliance with labelling requirements. • Detail the country of origin, date of production, date of kill and kill numbers must be recorded as a minimum. • Allow product designated as SB/SL/PSP/RT to be traceable to product complying with sections 5 and 6 of these Standards. • Cover all stages of processing to differentiate products with different eligibility. • Ensure kill numbers refer to animals (cattle) or batches (sheep and pigs), by use of ear tag numbers for cattle, or lot numbers/use of ear tags for sheep, or slap marks/ear tags for pigs.	Assessment Checklist

➔ Records and Traceability (continued)

1.5	Under contract kill arrangements, it is the animal/carcase owner's responsibility to agree a system with the contracted processor member.	The agreement must be clear to both parties and ensure eligibility will be checked by one of the parties. Particular reference must be made to Standard 1.6 below to ensure accurate labelling of all products to be sold as: • Scotch Beef PGI/UKGI* • Scotch Lamb PGI/UKGI* • Prime Scottish Pork • Red Tractor (SB/SL/PSP/RT). The agreed system of checking and respective responsibilities must be documented, available for inspection and both parties will be assessed against their respective roles in that agreement.	
1.6	All processor members who slaughter cattle must use the Traceability Checkers correctly to determine the status of the stock.	• Processors must use the Live Scotch Potential Eligibility Cattle Checker (SPECC) as the primary QMS Assurance Traceability Checker for cattle. • The QMS PGI Checker can be used as a secondary checker for cattle. During assessments, staff must demonstrate use of both checkers and demonstrate regular updating of the QMS PGI Checker as a secondary checker.	
1.7	All processor members who slaughter sheep must use the Traceability Checkers correctly to determine the status of the stock.	• Processors must use the QMS PGI Checker as the primary QMS Assurance Traceability Checker for sheep. • The PGI checker must be updated regularly (prior to the first kill of the week). • Processor members must also be familiar with the use of the ScotEID movement recording system. During assessments, staff must demonstrate use and regular updating of the QMS PGI Checker.	
1.8	All processor members who slaughter pigs must use the Farmers Directory on the QMS website as the primary QMS assurance traceability checker for pigs.	• They must ensure slapmarks on pigs are recorded against a currently approved member of the QMS Pigs Assurance Scheme. • Processor members must also be familiar with the use of the ScotEID movement recording system. During assessments, staff must demonstrate use of the Checker.	

*For products for sale in the UK, the UKGI can be used alongside, or in place of, the EU PGI, if required. Use of the UKGI on packaging will be a mandatory legal requirement from 1 January 2024. For products for sale in the EU, the EU PGI should continue to be used. For further advice, please contact QMS.



2. Lairage Procedures

STANDARD DETAIL		REQUIREMENT
2.1	Processor members must promote and operate a clean livestock policy.	This should encourage farmers to ensure their animals are clean, healthy and free from excessive skin contamination.
2.2	On arrival at the processor member's site, all animals must be accompanied by correct paperwork, including Food Chain Information (FCI).	Relevant documentation is reviewed: • Cattle; passport, site entry forms/ animal transport certificates, Food Chain Information. • Sheep; movement licences, Food Chain Information. • Pigs; the inbound electronic licence eAML2. For pigs, the inbound electronic licence eAML2 is checked and updated as necessary to reflect the actual number of live pigs delivered. 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. Documentation is held for three years.
2.3	Cattle ear tag information must be checked pre-kill to ensure accuracy between animal and paperwork.	
2.4	Any origin and farm assured claims must be identified by direct assessment of animal passports, ScotEID records and delivery documents.	For SB/SL/PSP, these checks must include all holdings and auction markets the animals have been on since birth. Records of stock received, and all relevant identification paperwork sent with them, must be available for examination at the time of assessment. In the case of contract kill arrangements, the holder of this information will be as per the document referenced in Standard 1.5.
2.5	Lairage system must allow for correlation between individual animals, quantity of animals held, source of animals and date and time of arrival.	Recommended stocking densities can be found at www.qmscotland.co.uk/processor-standards

MORE INFORMATION

- www.qmscotland.co.uk/processor-standards

3. Meat Products, Preparations for Retail Packs and Wholesale

STANDARD DETAIL		REQUIREMENT
3.1	Details and provenance of raw materials (beef/lamb/pork) must be retained.	Details to be retained must include: • Supplier batch codes/kill date • Kill numbers, as appropriate • If SB/SL/PSP is procured, delivery and/or order documentation must clearly state the origin of the raw material.
3.2	Any manufactured product which is labelled as SB/SL/PSP must comply with sections 11.7, 11.14 and 11.23 of these Standards for proportion of product which is beef, lamb or pork.	
3.3	Manufactured products which are labelled as SB/SL/PSP must contain meat derived only from SB/SL/PSP carcasses, primals or trims.	
3.4	Product specifications must be in place for raw materials and finished products which are labelled as SB/SL/PSP.	Claims must be included in product specifications, e.g. product description, product name and separate provenance/assurance section.
3.5	Batch traceability must be recorded.	
3.6	All products and packing materials must comply with relevant legislation.	Food Safety Act 1990 (Amendment) Regulations 2004, The Food Hygiene (Scotland) Amendment Regulations 2014, The Meat Industry Guide. EC No. 2073/2005 – on microbiological criteria for food stuffs; EC No. 852/2004 – on the hygiene of food stuffs; EC No. 853/2004 – specific hygiene rules for foods of animal origin and EU Directive 2002/72EC.

4. Animal Health and Welfare

STANDARD DETAIL		REQUIREMENT
4.1	Processor members must have a documented animal welfare policy that is communicated to all staff and is reviewed and updated at least annually.	Evidence of this must be available for inspection. 
		 RECOMMENDATION 4.1R It is recommended that primary processors become approved by the Scottish SPCA. 



4.2	Goads must not be used routinely. Where required, they must be used in line with current legislation.	A policy and standard operating procedure (SOP) must be in operation to control the access, use and management of goads, to ensure that animal welfare is not compromised. Where goads are used, a record must be kept. A template can be found on the QMS website at www.qmscotland.co.uk/processor-standards	!
4.3	All slaughtering sites must install and be operating a CCTV system that meets the needs of the CCTV Regulations by 1 July 2021. CCTV cameras must be placed to make sure there is a complete and clear view of killing and related operations in all of the slaughterhouse where live animals are present.	CCTV cameras should cover all areas of the premises where live animals may be, including: • Unloading • Lairage • Isolation pen • Handling • Restraining • Stunning • Bleeding and killing areas. You should take steps to ensure there are no blind spots. Cameras which move or swivel may not on their own provide continuous cover or complete the picture of an area.	!
4.4	Sites must retain and store each day's CCTV recordings for at least 90 days. After you have stored an image for 90 days, it can be deleted.		!
4.5	The CCTV system must be 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.	The site should have all necessary access codes and passwords available to facilitate access to the stored CCTV images and information for the authorised person. For your own reassurance you may wish to have a representative present when authorised persons view, copy or seize recordings or equipment. Visit www.legislation.gov.uk/ssi/2020/384/contents/made	! !
4.6	There must be a documented monthly review of the CCTV footage, with actions recorded.	The processor must be able to demonstrate the functionality of the CCTV system during an assessment.	

! MORE INFORMATION

- www.qmscotland.co.uk/processor-standards
- www.legislation.gov.uk/ssi/2020/384/contents/made

5. Processing Standards

STANDARD DETAIL		REQUIREMENT
LOCATION AND FOOD HYGIENE APPROVAL		
5.1	The processor member's site must be located in Scotland, must be approved by Food Standards Scotland (FSS) and must fully comply with current legal requirements.	The latest full FSS Audit Report and any existing enforcement notices, if applicable, must be made available at the time of assessment.
5.2	Processor members' sites must be assessed against each scheme species processed on-site and no exclusions are permitted.	They cannot be a member of the Scheme for one species and not others if they slaughter and/or process multiple species.
LIVESTOCK TRANSPORT AND LAIRAGE		
5.3	Processor members must designate an Animal Welfare Officer (AWO), known to all relevant personnel.	The AWO must have nominated deputies to cover when they are unavailable. The AWO and nominated deputies must hold a relevant Welfare At Time Of Killing (WATOK) Certificate of Competence.
5.4	Animals must be handled on farm, in markets, on transport and at the processor member's site with due care and concern for their welfare at all times, to comply with the requirements of all appropriate legislation and Codes of Practice.	Animals must be transported to the processor member's site by an approved member of the QMS Haulage Assurance Scheme or an equivalent scheme, or by an approved QMS Farm Assurance member hauling their own stock, in accordance with Council Regulation (EC) 1/2005.
5.5	Unloading facilities must be suitable to ensure that ramp angles are kept in line with legislation.	Ramp angles at unloading must be no steeper than: • 20° for pigs and calves. • 26° for adult cattle and sheep. Transporters should be unloaded without undue delay and at all times ensure animal welfare is never compromised.
5.6	Processor members' sites must have a documented procedure for out-of-hours deliveries.	Evidence of this must be available for inspection.
5.7	Processing sites must provide suitable washing and disinfection facilities for the cleansing of livestock vehicles.	They must: • Have sufficient water supply and DEFRA-approved disinfectants (Defra, UK – Disinfectants) to ensure vehicles can undertake cleansing and disinfection within a reasonable timescale. • Be on hard-standing (concrete, tarmac or similar) and capable of cleansing and disinfection.
5.8	If livestock hauliers choose not to use these facilities, they must sign a declaration confirming that their vehicle will be fully cleansed and disinfected within 24 hours of unloading, unless the vehicle is used to make repeated journeys between the same two points in a single day, in accordance with the Transport of Animals (Cleansing and Disinfection) (Scotland) Regulations 2005.	Any declaration records must be available for inspection. Visit www.qmscotland.co.uk/processor-standards



5.9	Lairage pens, gates and handling races must be designed, constructed and maintained in such a manner as to avoid stress or injury to animals and allow cleaning to be carried out effectively. The location of any outdoor lairages must be disclosed, including CPH numbers if applicable.	
5.10	Lairage and abattoir staff must demonstrate competent knowledge of relevant animal welfare standards and legislation, and adopt working practices which ensure humane animal treatment and minimise stress during unloading, lairage and subsequent slaughter operations.	All staff involved in restraint and slaughter of animals must hold the relevant Certificate of Competence.
5.11	When unloading, livestock must be penned at appropriate stocking densities into clean pens.	Where livestock will be held on site for short time periods (approved by the AWO), the minimum space allowances must be adhered to. Visit www.qmscotland.co.uk/processor-standards . • There must be sufficient space in the pens to allow all livestock to lie down simultaneously, rise without difficulty and turn around. • Space allowances should be adjusted as a result of humidity, temperature and length of stay.
5.12	Livestock must be grouped accordingly to avoid bullying, injury or stress.	Livestock must not be mixed with: • Different species. • Animals of significantly different sizes or ages unless they are from the same load and have been managed together. • Horned and un horned cattle, unless they are from the same load. • Pigs of different origin. • Sexually mature males and females, unless they are from the same load.
5.13	While in the lairage, animals must have access to adequate clean and fresh water at all times.	
5.14	Animals which are in lairage for more than 12 hours must be fed, watered and bedded appropriately.	Suitable feed must be available and provided as necessary to meet welfare needs.
5.15	Additional requirements for pork processors: a) If sprinklers are installed, they must be operated at appropriate times and frequencies, which are planned to enhance the welfare of pigs. b) Pigs reared in single-sex groups must be maintained in their single-sex farm groups, while in lairage and until stunned. c) Whenever possible, pigs must be slaughtered on the day of arrival. The AWO is responsible for deciding whether a resting period is required. Suitable bedding must be provided.	
SLAUGHTER, DRESSING, CLASSIFICATION AND CHILLING – GENERAL		
5.16	Animals must be slaughtered in controlled batches or lots.	Where animals are not individually identified, animals presented from QMS-assured holdings must be batched together and kept separate from animals being presented from non-assured holdings. All animals in that batch must comply with sections 11.1-11.3, 11.8-11.11 and 11.15-11.19 of these Standards.
5.17	Detained carcasses must also be identified and indicated as detailed within paperwork relating to slaughter controls.	



➤ Processing Standards (continued)

5.18	Animals must be slaughtered humanely in controlled batches or lots.	They must be spared any avoidable pain, distress or suffering and slaughtered in compliance with all relevant legislation and Codes of Good Practice. Slaughter records must be kept for a minimum of two years and be made available at the time of assessment.	
5.19	Non-stun slaughter is prohibited in all processor member sites.		
5.20	After slaughter, the carcass must be dressed in accordance with the appropriate dressing specifications.	All dressing operations must be carried out with care and in accordance with good practice and hygiene, to avoid potential contamination and cross-contamination of carcasses. A demonstrable two-knife system must be utilised in all relevant areas within the slaughter process, based on risk assessment or HACCP.	
5.21	Members must be fully compliant with all Transmissible Spongiform Encephalopathy (TSE) and Animal By-Products Regulations, including handling of Specified Risk Material.		
5.22	To be eligible for SB/SL/PSP, the carcass must be classified in accordance with the EU Beef, Sheep or Pig Carcass Classification Schemes.	All plants must have a nominated party trained in the EU Carcass Classification Scheme. Classified carcasses and sides must be clearly identified and bear the slaughter number, date of slaughter, classification, cold weight and sex of the beef animal, and compulsory beef labelling indicators where applicable.	
5.23	To ensure effective stunning, stunning equipment must be regularly checked and maintained in accordance with the manufacturer's instructions, by suitably trained personnel.	Records must be kept of checks and maintenance carried out, including back-up systems. Incidences of double stunning must be recorded and reviewed, with prompt corrective action taken and documented to minimise future occurrences.	
5.24	Animals must be restrained immediately before slaughter and stunned by one of the following methods:	Cattle a) Mechanically operated instrument which penetrates the brain. b) Mechanically operated instrument which administers a blow to the brain. c) Electro-narcosis with cardiac arrest. Sheep a) Mechanically operated instrument which penetrates the brain. b) Electro-narcosis. c) Electro-narcosis with cardiac arrest. Pigs a) High voltage (240-700V) delivering at least 1.3 amps temple to temple or head to back, stunning applied for three seconds only with a minimum frequency of 50Hz. b) Compact gas (CO2) stunning with a minimum concentration of 80 per cent.	



5.25	The maximum stun to stick time before re-stunning the animal must not exceed:	Cattle – 60 seconds. Sheep – 15 seconds electro-narcosis and 10 seconds electro-narcosis with cardiac arrest. Pigs – 15 seconds and 75 seconds if compact gas (CO₂) stunning. • Every animal is checked for signs of an effective stun/kill, with re-stuns carried out where the primary stun was ineffective. • Livestock are re-stunned without delay, where applicable, using an appropriate alternative method. • Where re-stuns/double stuns are undertaken, a record is kept which details the date, operative and equipment used.
5.26	After dressing and marking, sides must be transferred without delay to a chilling environment or, if using an ambient cooling hall, sides must be held for a maximum of two hours.	Sides direct from slaughter must not be stored in a chilled area containing sides or products from any previous day's kill. Pork carcasses and sides must be transferred without delay into a chilled environment.
5.27	Chilling procedures must ensure cold shortening is avoided, in line with customer requirements. In the absence of a written customer specification or if electrical stimulation is not applied (beef carcasses only), the chilling process must ensure (see right):	The chilling procedure must ensure: Beef In the first 10 hours after slaughter, the sirloin, rump or silverside temperature of the side does not fall below 10°C. Thereafter, the deep muscle temperature of the side must be reduced to 7°C or below, as quickly as possible and within 48 hours of slaughter. Lamb Temperature of the deep muscle is chilled down as quickly as possible and reduced to 7°C within 24 hours. Pork Deep muscle temperature of 5°C must be attained within a maximum of 24 hours.
5.28	The chilling process for all species processed on-site must be demonstrable at the time of assessment and must be verified by monitoring at least monthly by an acceptable technical method (e.g., by datalogger).	Results must be documented and signed. Chilling equipment and spacing of the sides must ensure a good drying airflow.
5.29	Conditions for dispatch or further processing of carcasses/sides/quarters should comply with current legislation.	Carcasses/sides must not be dispatched or further processed (i.e. quartered/boned) until the deep muscle temperature has dropped to 7°C or below.
5.30	If beef sides are to be suspended by the aitch bone, suspension must be carried out within one hour of stunning.	It is recommended that aitch bone suspended sides remain on the hook for 48 hours, to achieve maximum benefit from the treatment.



➔ Processing Standards (continued)

5.31	Where carcasses are split, care must be taken to ensure that the vertebrae are split through the centre and the spinal cord is removed completely.		
5.32	All members slaughtering pigs must participate in the Scottish Salmonella Scheme and the Wholesome Pigs (Scotland) (WPS) abattoir health monitoring scheme.		
MEAT CUTTING			
5.33	Meat-cutting operations must be carried out in clean hygienic conditions to avoid any contamination of the meat or growth of undesirable micro-organisms.	The temperature of beef and lamb must not rise above 7°C during meat-cutting operations. For pork carcasses or sides, the deep muscle temperature must not exceed 5°C when the cutting operations begin. The air temperature of the cutting room must be maintained below 12°C for all species.	
5.34	The following must be demonstrable at the time of assessment: a) Sides must be quartered by a clean cut, with minimum damage to adjacent muscles. b) Quarters should be separated into primal cuts or joints as required. The face, outer surface, fat and muscle of the cut/joint should be free from unnecessary cuts and slash marks. c) Seam cutting is permitted. The face of the primal and outer surface must be free from cuts and slash marks. d) If cuts/joints are to be de-boned, the operation must be carried out with care, with bones removed cleanly and without any unnecessary cuts into the muscle tissue. Customer specifications must be adhered to at all times.		
PACKAGING AND FOOD CONTACT MATERIAL			
5.35	If primals are to be vacuum-packed, the operation should be carried out immediately after boning and trimming.	The primal should be inserted into an appropriately-sized pouch and correctly sealed. If the primal is partially de-boned, the bone edges should be covered with a suitable material to avoid pouch damage. Appropriate steps must be taken to screen sealed pouches for signs of leaking.	
5.36	Product packaging and food contact material must be of food-grade quality and must be strong enough to protect the meat as required.	Packaging material must not affect the organoleptic characteristics of the meat or transmit to it substances harmful to human health, in accordance with the Materials and Articles in Contact with Food (Scotland) Regulations 2012.  RECOMMENDATION 5.36 R. It is recommended that recyclable materials are used for product packaging.	
5.37	Materials used for non-returnable outer packaging must be new, clean and of food-grade quality.		
5.38	If returnable outer containers are used, they must be made from non-absorbent materials, be clean before use and kept in good repair.		
5.39	All packaging material must be stored off the floor in clean and dry hygienic conditions and with sufficient distance between packaging and walls to allow effective pest control.		
LABELLING, MARKETING AND PROMOTIONAL MATERIALS			
5.40	All products or primals marketed as SB/SL/PSP must be clearly identified on the labels and packaging to enable verification of compliance with these Standards.		



5.41	All individual retail packs sold as SB/SL/PSP must be labelled in accordance with QMS brand guidelines.	All labelling and product references must comply with labelling legislation. Since January 2016, it has been a legal requirement for the PGI logo to be used on packs when any product is described as Scotch Beef PGI or Scotch Lamb PGI. Promotional claims made on electronic or print media must accurately reflect the proportion of SB/SL/PSP being marketed. For products for sale in the UK, the UKGI label can be used alongside, or in place of, the EU PGI, if required. Use of UKGI on packaging will be a legal requirement from 1 January 2024. For products for sale in the EU, the EU PGI should be used. For further advice, please contact QMS.
LABELLING SPECIFICATION FOR SCOTCH BEEF (SIDES, QUARTERS, BONE-IN AND BONELESS PRIMAL CUTS AND TRIMS), SCOTCH LAMB AND PRIME SCOTTISH PORK (CARCASES, SIDES, PRIMAL CUTS AND JOINTS):		
5.42	All SB/SL/PSP product must be identified at dispatch with the following information, as appropriate, on the outer packaging, individual cuts or listed on a dispatch note:	• Name and address or mark of supplier. • Content of package – name of primal(s), number and/or weight and country of origin. • Slaughter date or packing date.
5.43	Scotch Beef cuts must also be identified in line with the compulsory labelling requirements of the EU Beef Labelling Scheme (Regulation (EC) 1760/2000).	The Scottish Government retains responsibility for monitoring compliance in abattoirs and wholesale cutting plants, with local authorities monitoring compliance in retail premises. Beef labels must include compulsory information, indicating where an animal was born, reared and slaughtered, and where cutting plant activities took place. EU regulations for voluntary labelling have been rescinded and are now the full responsibility of Food Standards Scotland.
5.44	Any SB/SL/PSP product pre-packed for resale must accurately describe the product and comply with relevant legislation.	
5.45	If SB/SL/PSP carcasses or sides are being sold, the carcass must be clearly identified as SB/SL/PSP.	Details include as a minimum: • The kill number • Kill date • Classification • Cold weight on the carcass, or on each side, if the carcass has been split • For PSP carcasses, classification fat depth must be clearly visible at the point of dispatch.
STORAGE AND DISTRIBUTION		
5.46	During storage, on loading and throughout the period of transit, chilled meat must be kept in clean, hygienic conditions.	The deep muscle temperature must be maintained within the following ranges: a) Bone-in beef sides/cuts (-2°C to +7°C) b) Primal cuts and trims of beef (-2°C to +4°C) c) Bone-in lamb carcasses/cuts (-2°C to +7°C) d) Primal cuts and trims of lamb (-2°C to +4°C) e) Bone-in pork carcasses/cuts (-2°C to +5°C) f) Primal cuts and trims of pork (-2°C to +5°C) g) Vacuum-packed product with > 10 days shelf life (-2°C to +3°C).



➔ Processing Standards (continued)

5.47	Meat must be transported in purpose-built, hygienic, refrigerated vehicles or verifiable refrigerated conditions which are capable of maintaining the deep muscle temperature of the meat, within the ranges specified above, throughout the period of transit.		
5.48	Cuts and/or carcasses must not be allowed to come into contact with vehicle floors during loading, transit and unloading.		
5.49	Boxed product must not be placed directly on the floor of a vehicle for transit and must not be transported in the same vehicle as unwrapped carcase meat, unless the boxes are adequately protected.		
5.50	Invoices and/or delivery notes must enable customers to distinguish between products which are eligible and non-eligible for SB/SL/PSP branding.	Records of the weight and destination of SB/SL/PSP product must be kept and made available at the time of assessment.	

➔ MORE INFORMATION

- www.qmscotland.co.uk/processor-standards

6. Cleaning and Hygiene Standards

STANDARD DETAIL		REQUIREMENT
GENERAL CLEANING AND HYGIENE CONTROL		
6.1	Waste materials should be removed from working areas at frequent intervals throughout the working day.	Waste removal, where appropriate, must be carried out under current legislation, with all efforts made to reduce, reuse or recycle.
6.2	All parts of the site and equipment must be kept in a clean and hygienic condition.	Walls, floors, ceilings and overheads must be well maintained. Each site must nominate individuals who are responsible for site cleanliness.
6.3	Effective cleaning routines must be documented, maintained and verified for all areas, non-product contact and product contact surfaces.	Cleaning routines must be carried out as frequently as necessary, to prevent build-up of micro-organisms, contamination of product and accumulation of extraneous product matter. This includes throughout work periods, as required, for product contact surfaces. Cleaning routines at the end of work periods must be carried out promptly to ensure effectiveness and eliminate microbial build-up.



6.4	Critical areas must be designated for specific attention as part of a permanent sanitation schedule.	The frequency of the cleaning required for each area, including floors, equipment, utensils, walls and vehicles, as well as the requirements for adequate cleaning, must be clearly defined and records must be maintained. Detergents, disinfectants, the means of application and the strength of the sanitiser must all be specified. Documented procedures must be used as a checklist for hygiene maintenance and control and their implementation must ensure effective cleanliness of all plants and equipment.
6.5	Detergents, disinfectants, sanitisers and other chemicals employed in the cleaning and sanitising routines must be approved for use in food processing establishments, safe to use and effective for their intended purpose.	They must be used in such a way that avoids any chemical contamination or taint.
6.6	All detergents, disinfectants, sanitisers and other chemicals used for cleaning must be properly labelled and stored safely and securely, to avoid the risk of product contamination.	
6.7	Potable water must be used for all wet cleaning routines and there must be a water sampling plan in place, to a defined schedule.	
6.8	Prior to each work period, a documented pre-production check must be carried out of all production areas, equipment, tools and utensils, etc., to ensure they are hygienically acceptable and suitable for production use.	These checks must be carried out and signed off by a nominated individual. Sterilisers must also form part of this check and their temperature must be documented. If the disinfecting facilities are “hot water only”, this should be at a minimum temperature of 82°C, the facility enables blades to be fully immersed/ sprayed down, and the water is changed regularly.
6.9	Checks must be in place to verify that sterilisers function at correct temperatures.	Where the check identifies an issue, the root cause is determined, and corrective action is implemented.
6.10	Surfaces must be checked at random, by microbiological or other recognised industry testing method (such as ATP or protein testing), in accordance with a pre-determined schedule.	As a minimum, this testing must take place at least monthly, on those areas as defined by the site’s risk assessment. Prompt corrective action must be taken when adverse results are recorded, with mandatory retesting of any failures and a record of this action must be kept.
6.11	Product trays must not come into contact with the floor or walls and must not be subject to splash or spray from cleaning operations.	Clean equipment must be protected from possible recontamination.



STAFF HYGIENE, CLOTHING AND PERSONAL PROTECTIVE EQUIPMENT			
6.12	Each site must have a written policy covering items such as jewellery and personal belongings, making it clear these must not be taken into process areas unless it is authorised medical alert jewellery. This includes not wearing personal adornments or jewellery of any kind, including watches. The only exception is for plain wedding bands.	Evidence of this must be available for inspection.	
6.13	Each site must have documented and implemented personnel hygiene standards.	All staff/visitors/contractors who enter a food production area are required to maintain high standards of personal cleanliness while at work and take all necessary precautions to prevent contamination of any meat or materials used in the processing operations. In this regard they must: a) Keep as clean as is reasonably practicable all parts of their person which are liable to come into contact with the meat. Fingernails must be kept short, clean and must not be varnished, adorned with nail art, artificial or enhanced. b) Wash and sanitise their hands on entering a work area, at frequent intervals during work periods, and each time work is resumed. c) Keep any cut or abrasion on any exposed part of their person covered with a suitable coloured, waterproof, metal-detectable dressing. d) Strictly refrain from smoking, spitting or eating in working or storage areas.	
6.14	A written policy must be in place for the issue, condition and disposal of personal protective equipment and clothing to minimise the risk of product contamination.	Each site must have documented and communicated standards clearly setting out the protective clothing requirements for staff/visitors/contractors. All staff who work in or pass through food production areas must wear sufficient, clean and washable protective clothing and a head covering of a suitable type to cover ears and contain all hair. Snoods must be used to cover beards and moustaches. Protective clothing must be changed at least daily, or more frequently if required, and arrangements must be made for the collection and laundering of soiled protective clothing. Outdoor clothing must not be worn over or in place of protective clothing.	
6.15	Processor members' staff must not be allowed to pass through other work areas where meat-cutting operations are carried out without taking effective precautions to prevent cross-contamination e.g. adequate segregation of dirty and clean areas.	Staff who are required to work in the abattoir and in meat-cutting areas must change their protective clothing and wash and sanitise their hands between the changeover.	
6.16	Induction training must be provided before commencement of work tasks.	Only duly authorised and trained staff will be allowed to handle meat.	
6.17	A valid medical certificate or self-certificated health questionnaire must be held for any person assigned to handle meat and the medical screening policy must be documented.		



6.18	Staff and factory visitors who are suffering from stomach disorders, or any conditions that may cause infection, must not be allowed into production areas.	If a member of staff becomes aware that they are suffering from, or are a carrier of, any communicable infection, they must immediately inform their line manager. A sickness policy and return to work procedure must be in place.
6.19	Food and drink must only be consumed in designated areas, separate from changing and process environments.	
6.20	Smoking must only be allowed in designated outdoor areas, separate from changing facilities and process areas.	
6.21	Protective outer clothing must be removed in smoking areas, canteen and toilet facilities.	

7. Quality System Requirements

STANDARD DETAIL		REQUIREMENT
CONTROL OF NON-CONFORMING PRODUCTS		
7.1	Processor members must nominate a responsible person(s) for control of non-conforming products.	They must have the appropriate knowledge, experience and necessary authority to decide what action should be taken in cases where the product does not conform to specification, or has been subject to a failure of process standards, as defined in these Standards.
7.2	Non-conforming products must not carry the SB/SL/PSP logos, nor must they be knowingly delivered or sold under that description, direct or implied, indicating that they have been produced in accordance with the requirements of these Standards.	
7.3	Non-conforming products must be identified and segregated and may be re-graded for alternative use or, if unfit for human consumption, they must be disposed of safely and in accordance with relevant regulations covering the disposal of unfit products.	⚠
7.4	Details of the non-conformance and corrective actions taken must be documented.	⚠
CONTROL OF FOREIGN BODIES AND CONTAMINATION		
7.5	All necessary precautions must be taken to eliminate, prevent and control all potential contamination of product, through the use of HACCP identified controls (see also section 9.7 and 9.8).	
7.6	A risk assessment should be carried out into potential metal contamination.	Where appropriate, the use of a suitably controlled and alarmed metal detector is recommended.
7.7	Chemical stores must be segregated from process areas.	• They must be locked when not in use. • Chemicals must only be stored in clearly labelled containers.



➤ Quality System Requirements (continued)

7.8	Glass and brittle material in process areas must be indicated on a register and audited for integrity, to a set schedule, based on Risk Assessment.	Breakage procedures for glass and brittle material must be documented and available to appropriate supervisory staff.	
7.9	Overhead areas and general fabric must be maintained in good condition, to minimise the risk of foreign body contamination.	Wood must be excluded from all areas where the processing/handling of unwrapped or exposed meat takes place.	
7.10	Wooden pallets, packing materials and boxes must be controlled in line with good practice, as defined by the processor member. Packing materials returned to storage must be clean, intact and protected from any source of contamination. All pallets must be in good condition.		
7.11	Adequate pest control must be used to ensure pests are prevented internally and externally, with control actions taken when required.	The site shall either contract the services of a competent pest management organisation or have appropriately trained staff for the regular inspection and treatment of the site to deter and eradicate infestation. Details of pest control arrangements and cleaning must be available for inspection.	

8. Complaints Procedure

STANDARD DETAIL		REQUIREMENT	
8.1	The responsibility for complying with these Standards and for complying with statutory requirements rests with the processor member.	Any complaints arising from possible infringements in the law must be dealt with by the processor member. Customer complaints must be handled effectively and information used to reduce recurring complaint levels where appropriate.	
8.2	Complaints of any nature coming directly to the certifying authority or other organisations involved in the operation of the scheme will be referred to the processor member for timely and appropriate action to be taken.		
8.3	Processor members must nominate a responsible person through whom all product complaints should be channelled.	This person should have the appropriate knowledge and experience to decide the action to be taken in respect of any product complaints received.	
8.4	Processor members are required to maintain a record of all complaints.	The record must detail the complaint and subsequent action taken and this must be available at the time of assessment, including product withdrawal, product recall, improvement notices and prohibition orders.	



9. Staff Training

STANDARD DETAIL		REQUIREMENT	
9.1	Food business operators must ensure that all food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.	Procedures which are appropriate to the volume and nature of the type of production carried out by the site should be maintained in order for training needs to be identified and for training to be given to personnel as necessary in regard to: a) All personnel involved in the immediate pre- and post-slaughter handling of animals must be trained and licensed to Welfare of Animals at the Time of Killing (WATOK) standards. b) Key operations affecting quality and product safety and basic HACCP awareness training. Food hygiene – all food handling and hygiene staff must receive appropriate food hygiene training commensurate to the person’s job role and responsibility as soon as possible, but within a maximum of six months of commencement of employment. All staff must be issued with a copy of the company’s personal hygiene rules at induction and after any change.	
9.2	Personnel performing specific assigned tasks must be suitably trained.	Training records must be kept showing personnel are qualified to undertake their specific tasks.	
DOCUMENT CONTROL			
9.3	The processor member must define and document such procedures necessary to demonstrate compliance with the requirements of these Standards.	Relevant documents must be available for inspection.	
9.4	Such documents must be reviewed and verified by authorised personnel, prior to issue and use.		
9.5	A master list or equivalent control procedure identifying current revision status and location of each document must be maintained.	Relevant documents must be available for inspection.	
9.6	Where relevant, documents of external origin such as legislation requirements, codes of practice, directives, etc., must be held/made available.		
HAZARD ANALYSIS OF CRITICAL CONTROL POINTS			
9.7	All processor members must have a fully documented and operational HACCP system in place.	Relevant documents must be available for inspection.	



9.8	The processor member must have a fully comprehensive, practical and achievable HACCP plan.	The plan must be based on the Codex Alimentarius Principles for seven-point HACCP as listed: 1. Detailed assessment of hazards at each process step 2. Identification of CCP (critical control points) by use of decision tree. Where CCP have been identified, details are required of: 3. Control limits and tolerances 4. Monitoring 5. Recording procedures 6. Corrective action 7. Verification to confirm HACCP working effectively. Hazard analysis should cover only food safety issues, nature of hazard detailed and measures for their control: • Microbiological hazards • Chemical hazards • Physical hazards • Allergen material hazards. Each process must be assessed by means of a flowchart and HACCP plan. The site's team leader/ HACCP co-ordinator must demonstrate knowledge or training in relation to HACCP principles. Verification and review of the HACCP plan must be carried out to a defined schedule, whenever changes occur which may affect product safety, but at least annually. Third party verification of the HACCP plan by a competent independent authority is acceptable. Please note the results reported during any QMS audit cannot be used to demonstrate verification of the HACCP plan.
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10. Brand Eligibility Criteria (For Livestock)

STANDARD DETAIL	
SCOTCH BEEF PGI	
10.1	To carry the Scotch Beef PGI brand, cattle must have been born, reared and slaughtered in Scotland, from farms that are members of the QMS Cattle & Sheep Assurance Scheme.
10.2	In addition, the animal must be: • Over 12 months of age • Under 48 months if a steer or a heifer • Under 16 months if a young, beef-bred suckler bull • Under 16 months if a young dairy-bred bull (meat for mincing, braising/stewing and meat preparations only). For heifers must: • Not have had a calf or be in calf (i.e. no cow beef permitted).
10.3	All cattle must be of <i>Bos taurus</i> subspecies.
10.4	Scottish animals assured under the Red Tractor Assurance Dairy Farm Scheme are eligible to be sold as Scotch Beef PGI, if they are sold on to a QMS-assured farm at under 100 days of age.
SCOTCH LAMB PGI	
10.5	To carry the Scotch Lamb PGI brand, the animal must have been born, reared and slaughtered in Scotland, from farms that are members of the QMS Cattle & Sheep Assurance Scheme.
10.6	In addition, the animal must not have: • Permanent incisors erupted through the gum.
PRIME SCOTTISH PORK	
10.7	To carry the Prime Scottish Pork brand containing the Saltire, pigs must have been born, reared and slaughtered in Scotland, from farms that are members of the QMS Pigs Assurance Scheme.
10.8	In addition, the animal must not be: • A mature sow or boar • More than 105kg deadweight.
10.9	To carry the Prime Scottish Pork brand with other symbols, pigs must have been born on farms that are members of the QMS Pigs Assurance Scheme, or Red Tractor Assurance Pigs Scheme, reared on farms that are members of the QMS Pigs Assurance Scheme and must have been slaughtered in Scotland, in a processing plant that is a member of the QMS Processor Assurance scheme.

11. Meat Product Specifications

STANDARD DETAIL		REQUIREMENT
SCOTCH BEEF PGI - SIDES/QUARTERS AND BONE-IN PRIMAL CUTS		
11.1	This specification applies to whole sides of Scotch Beef PGI or quarters and bone-in primal cuts, derived from animals that meet the brand eligibility criteria in sections 10.1, 10.2, 10.3 and 10.4.	Where customer specifications specify further age restrictions (e.g. under 30 months) this must be adhered to. Animals must be accompanied by all relevant documentation.
11.2	Where carcasses have been classified in accordance with the EU Beef Carcase Classification Scheme, sides must have been classified 2, 3, 4L, 4H or 5L for fatness and E, U, R or O+ for conformation. Where carcasses have been classified in accordance with the VIA Beef Carcase Classification Scheme, sides must have been classified 2-, 2=, 2+, 3-, 3=, 3+, 4-, 4+, 4=, 5- for fatness and E+, E=, E-, U+, U=, U-, R+, R=, R-, O+, O=, for conformation.	
11.3	Sides, quarters and primals must be clean and free from bone dust, splinters, other extraneous matter and any abnormal odour, and the outer surfaces must be free from bruises, blemishes or cuts. The fat must be firm and white or creamy white. The muscle must be of good colour and not show any signs of “dark cutting”. Both muscle and fat must be free from bruising and blood splash.	
SCOTCH BEEF PGI – BONELESS PRIMAL CUTS		
11.4	This specification applies to boneless trimmed primal cuts derived from sides of Scotch Beef PGI, which the manufacturing plant must be able to demonstrate complies with the product specification in section 11.1.	
11.5	For primals, the overriding factor will be in achieving the individual primal/retail pack specification as required by the customer.	Final product specifications must be available for audit purposes.
11.6	The outer surface of the primals should be free from bruises, blemishes and cuts. The muscle and fat must be firm and of good colour, and not show any signs of bruising or blood splash. Primals must be clean and free from bone dust, splinters, other extraneous matter and any abnormal odour.	
SCOTCH BEEF PGI – BONELESS MANUFACTURING (MEAT FOR MINCING/REFORMING/DICING)		
11.7	The meat, or portion of meat product, must comply with all aspects of boneless primal specifications in sections 11.4, 11.5 and 11.6.	Where customer specifications allow, dairy-bred bulls can be eligible for mincing, braising/stewing and meat preparations, subject to the above brand eligibility criteria.
SCOTCH LAMB PGI – CARCASSES		
11.8	This specification applies to whole carcasses of Scotch Lamb PGI derived from lambs or hoggets that meet the brand eligibility criteria in section 10.5 and 10.6.	Animals must be accompanied by all relevant documentation.
11.9	Carcasses must be classified in accordance with the MLC Sheep Carcase Classification Scheme.	Carcasses must have been classified 2, 3L or 3H for fatness and E, U, R and O for conformation.
11.10	Lightweight lamb – the specific market for lightweight Scotch Lamb PGI (<13kg) is recognised.	The weight range and grades for these lambs must be as per specific customer specification, which must be available for audit purposes.
11.11	The carcass must be clean and free from any extraneous matter and any abnormal odour. The fat must be firm and white or creamy white. The muscle must be firm and of good colour. The muscle and fat must be free from bruising and blood splash.	



SCOTCH LAMB PGI – PRIMAL CUTS/JOINTS

11.12	This specification applies to primal cuts/joints of lamb derived from carcasses of Scotch Lamb PGI which have been produced in accordance with the product specification given in section 11.8 of these Standards.	The overriding factor will be in achieving the individual primal/retail pack specification as required by the customer. Final product specifications must be available for audit purposes.
11.13	The outer surface of the cut/joint must be free from bruises, blemishes and cuts. The muscle and fat must be firm and of good colour showing no sign of bruising or blood splash. Cuts/joints must be clean and free from any bone dust, splinters, other extraneous matter and any abnormal odour.	

SCOTCH LAMB PGI - BONELESS MANUFACTURING (MEAT FOR MINCING/REFORMING /DICING)

11.14	The meat or portion of meat product must comply with all aspects of boneless primal specifications in section 11.12 and 11.13.	
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PRIME SCOTTISH PORK – CARCASSES AND SIDES

11.15	This specification applies to whole carcasses/sides of Prime Scottish Pork derived from pigs that meet the brand eligibility criteria in section 10.7, 10.8 and 10.9.	Animals must be accompanied by all relevant documentation.															
11.16	Carcasses must be carefully dressed. Part of a carcase or primal would be acceptable to be marked as an PSP product, i.e., if only one primal is damaged, other seven are acceptable. Damaged primals must not be marked as PSP product.																
11.17	Carcasses must be classified in accordance with the EU Pig Carcase Classification Scheme.	Only carcasses which conform to the following tables are eligible to carry the PSP brand, provided they conform in all other respects with the product specification. <table> <tr> <th>Weight Range (kg)</th><th>P2 Range (mm)</th><th>P1 and P3 Range (mm)</th></tr> <tr> <td>Less than 60.0</td><td>7 - 13</td><td>14 - 26</td></tr> <tr> <td>60.5 - 70.0</td><td>7 - 14</td><td>14 - 28</td></tr> <tr> <td>70.5 - 85.0</td><td>8 - 15</td><td>16 - 30</td></tr> <tr> <td>85.5 - 105.0</td><td>8 - 16</td><td>16 - 32</td></tr> </table>	Weight Range (kg)	P2 Range (mm)	P1 and P3 Range (mm)	Less than 60.0	7 - 13	14 - 26	60.5 - 70.0	7 - 14	14 - 28	70.5 - 85.0	8 - 15	16 - 30	85.5 - 105.0	8 - 16	16 - 32
Weight Range (kg)	P2 Range (mm)	P1 and P3 Range (mm)															
Less than 60.0	7 - 13	14 - 26															
60.5 - 70.0	7 - 14	14 - 28															
70.5 - 85.0	8 - 15	16 - 30															
85.5 - 105.0	8 - 16	16 - 32															
11.18	The rind of the carcase must be free from blemish, abnormal pigmentation, bruising, hair, cuts, loose skin and any trimming resulting from meat inspection. For rind-on product, the carcase must not have a rindside blemish score exceeding two on the EU Pig Carcase Grading Scheme's five-point scale.																
11.19	The fat must be firm and white and not show any signs of fat separation. The muscle must be firm, of good colour and not show any signs of PSE or DFD. The muscle and fat must be free from bruising and blood splash. Carcasses must be clean and free from any extraneous matter and abnormal odour.																

PRIME SCOTTISH PORK – PRIMALS AND CUTS

11.20	This specification applies to primals/cuts of pork derived from carcasses of Prime Scottish Pork as set out in section 11.5 of these Standards. Carcasses proving fatter than the permitted maximum, but complying in all other respects, may be used to produce selected primals and rindless cuts providing they conform to Standards 11.15 to 11.19.	
11.21	Fat and rind should be trimmed where necessary to produce joints of acceptable visual quality and complying with Standards 11.15 to 11.19, with not more than 14mm of external fat thickness on any cut.	
11.22	Butchery operations should produce a primal cut at deboning or jointing which is free from unnecessary cuts. The joint should be trimmed to remove exposed blood vessels, glands and blood staining. All the bone dust must be removed.	



PRIME SCOTTISH PORK – BONELESS MANUFACTURING (MEAT FOR MINCING/REFORMING/DICING)		
11.23	The meat or portion of meat product must comply with all aspects of boneless primal specifications in sections 11.20 to 11.22.	
SCOTTISH SPCA-APPROVED PIGMEAT		
11.24	The “Approved by Scottish SPCA” label can be applied only to product that complies with the specification for Prime Scottish Pork outlined in sections 10.7-10.9 and 11.15-11.23, and additionally comes from farms and abattoirs which are approved by the Scottish Society for Prevention of Cruelty to Animals (Scottish SPCA).	
RED TRACTOR BEEF, LAMB AND PORK		
11.25	For any eligible Red Tractor beef products.	The RTA or RTFA logo can be applied only to beef derived from cattle resident on an assured holding for at least 90 days before slaughter, transported by assured hauliers (including self-haul from the FA holding) and slaughtered in a plant that is a member of the QMS Processor Assurance Scheme or Red Tractor Assurance for Meat Processing Scheme (RTAMP).
11.26	For any eligible Red Tractor sheep meat.	The RTA or RTFA logo can be applied only to sheep meat derived from sheep resident on an assured holding for at least 60 days before slaughter, transported by assured hauliers (including self-haul from the FA holding) and slaughtered in a plant that is a member of the QMS Processor Assurance Scheme or RTAMP Scheme.
11.27	For any eligible Red Tractor pork products.	The RTA or RTFA logo can be applied only to pork derived from pigs born and reared on an assured holding, transported by assured hauliers (including self-haul from the FA holding) and slaughtered in a plant that is a member of the QMS Processor Assurance Scheme or RTAMP Scheme.



12. Complaints Handling, Compliance with the Law and Scheme Reputation

STANDARD DETAIL		REQUIREMENT
12.1	The processor member must maintain a record of any relevant complaints received.	The record must include the date, name of the complainant, the nature of the complaints and the action taken to prevent recurrence. Relevant complaints are those which relate to the QMS Processors Scheme, i.e., animal welfare, cleanliness, traceability or meat quality.
12.2	Members must not commit any offence or otherwise be in breach of any legal requirement relating to the provenance, production, wellbeing or welfare of livestock and must not engage in any practice which brings the Processor Assurance Scheme or QMS into disrepute. This includes threatening and unprofessional behaviour towards any QMS representative or its assurance contractor's personnel or contracted personnel.	

Standards Setting Body

QMS annually reviews the Processor Assurance Scheme Standards and the following Standards Setting Body committee was responsible for agreeing these Standards:

Committee members:	
Callum Bundy	Quality Pork Processors Ltd (QPP)
Angela Carris	Scotbeef Ltd
Jamie Chapman	James Chapman (Butchers)
Flora Corbett	Mull Slaughterhouse Ltd
Vikki Halliday	Food Standards Scotland (FSS)
Andy McGowan	QMS Board Member
John McMaster	ABP Food Group
Gordon Poole	Robertsons Fine Foods
Alex Seguino	The Royal (Dick) School of Veterinary Studies
David Thomson	Food and Drink Federation Scotland
Advisors to the Committee:	
Kathryn Kerr	Head of Brands Integrity QMS
David Regan	Lloyd's Register



Appendices

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*Guide to Sources of Information
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Appendix 1: Quality Meat Scotland Processor Assurance Scheme

How the Scheme Works

An overview of how to join the QMS Processor Assurance Scheme and how to remain an approved member is provided below.

Introduction

QMS reviews and sets the Processor Assurance Scheme Standards. Assessments are contracted by QMS to an independent inspection and certification company. QMS has agreed procedures for these assessments with the relevant Certification Body, which is regularly (at least once each year) audited by UKAS to ensure these procedures are maintained.

How to Join the Scheme

An application form to join the scheme can be downloaded from www.qmscotland.co.uk

Please complete the form, the Direct Debit mandate (if applicable), card or Bacs payment. The relevant Certification Body will acknowledge receipt of the application form and payment and issue a VAT invoice.

Assessments

New applicants will be assessed within four weeks of receipt of their completed application form and cleared payment.

The interval between assessments for existing scheme members vary (please see 'Appendix 2: Joint Assessments' for further information). New applicants will become assured only after any non-compliances have been rectified and

corrective actions reviewed by the Certification Body, after which it will send a letter confirming approval status and issue a Certificate of Conformity.

Processing Scheme members may be subject to spot-check visits to ensure ongoing compliance with the Scheme Standards. The Assessor must be given access to conduct these visits.

For detailed information on the Processor assessment visit and what happens after the assessment has been conducted, please refer to the separate document, 'QMS Processor Assurance Scheme – Assessment Information', available at www.qmscotland.co.uk/processor-standards

Membership Renewal - Payment of Annual Membership Subscription

Scheme membership renewal notices are issued annually in July and will indicate the due date for receipt of payment of the annual membership subscription.

If payment has not been received by the due date advised on the final reminder letter, the approved status of the membership will be withdrawn. It will then be necessary to reapply to join the scheme, pay a full subscription fee by Direct Debit, undertake a reassessment and a new membership number will be issued.

* Further information regarding the relevant CB can be found at www.qmscotland.co.uk/processor-standards

Members should refer to the CB's Certification Regulations for operational details of the Certification Scheme (i.e., conditions of membership, obligations, assessment process, certification decisions, appeals procedures, etc).

These can be accessed on the QMS website at www.qmscotland.co.uk/processor-standards



Appendix 2: Joint Assessments

1. British Retail Consortium (BRC) Standard

QMS processor members who hold a current certificate of compliance, for BRC Standard Grade A, B or C, will receive two QMS assessments each year. A copy of the BRC certificate must be sent to the certification body each time it is renewed and members must notify the certification body immediately should their BRC certificate be withdrawn. Non-BRC accredited members will receive three QMS assessments each year.

2. Scottish SPCA-Approved Pigmeat

A central register of sites approved by Scottish SPCA is held by QMS. Processor members wishing to use the 'Approved by Scottish SPCA' logo on pigmeat products will be inspected by Scottish SPCA initially and must then be willing to undertake inspections from Scottish SPCA should they wish to carry out spot-checks at any time.



Appendix 3: Guide to Use of Logos

Scotch Beef PGI - EU Protected Geographical Indication Specification (Commission Regulation (EC) No 1215/2004)

The product is derived from cattle born, reared throughout their lives, slaughtered and dressed in the designated geographical area (Scotland). The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard ISO 17065 and having the same standards, assessments and assessment frequencies as those set by the applicant (QMS).

Scotch Lamb PGI - EU Protected Geographical Indication Specification (Commission Regulation (EC) No 1345/2004)

The product is derived from lambs born, reared throughout their lives, slaughtered and dressed in the designated geographical area (Scotland). The animals will have been produced and slaughtered in accordance with quality assurance schemes accredited to European Standard EN45011 (ISO Guide 65) and having the same standards, assessments and assessment frequencies as those set by the applicant (QMS).

Only product that meets the above specifications can be labelled as Scotch Beef PGI or Scotch Lamb PGI and use the logos below. Where the Scotch Beef and Scotch Lamb logos (or terms Scotch Beef and Scotch Lamb) are used, the EU PGI logo must appear alongside:



Prime Scottish Pork

To carry the Prime Scottish Pork brand containing the thistle, the product must be derived from pigs that were born, reared and slaughtered in Scotland, produced by members of the QMS Pigs Assurance Scheme and must have been slaughtered in a processing plant that is a member of the QMS Processor Assurance Scheme.

Only product that meets the above specification can be labelled as Prime Scottish Pork. Processors may also apply for a licence to use the Red Tractor Logo at checkers.redtractor.org.uk/rtassurance/services/Registration/licensee.eb



Scotch Beef, Scotch Lamb and Prime Scottish Pork logos may be used on marketing materials by approved Processor and Brands Licensing Scheme members.

Logos must only be used on product, box labels and any other paperwork where the product meets the above definitions and the aforementioned Standards of this document. They must not be used in any way which is misleading and implies that the product is Scotch Beef, Scotch Lamb or Prime Scottish Pork approved.

For products for sale in the UK, the UKGI label can be used alongside, or in place of, the EU PGI, if required. Use of the UKGI on packaging will be a mandatory legal requirement from 1 January 2024. For products for sale in the EU, the EU PGI should continue to be used. For further advice, please contact QMS.

Appendix 4:

Guide to Sources of Information and Current Legislation

The following is a guide to sources of information and current relevant legislation. Legislation should be consulted and legal advice sought when particular legal points need to be considered.

The Animals By-Products (Scotland) Regulations 2003

www.legislation.gov.uk/ssi/2003/411/contents/made

The Animal By-Products (Enforcement) (Scotland) Regulations 2013

www.legislation.gov.uk/ssi/2013/307/introduction/made

The Animals and Animal Products (Examination for Residues and Maximum Residue Limits) Regulations 1997

www.legislation.gov.uk/uksi/1997/1729/made

The Cattle Identification (Scotland) Amendment Regulations 2007

www.legislation.gov.uk/ssi/2007/312/contents/made

The Control of Substances Hazardous to Health Regulations 2002

www.legislation.gov.uk/uksi/2002/2677/contents/made

The Food Hygiene (Scotland) Regulations 2006 (as amended)

www.legislation.gov.uk/ssi/2006/3/contents/made

The Food Information (Scotland) Regulations 2014

www.legislation.gov.uk/ssi/2014/312/pdfs/ssi_20140312_en.pdf

The Food Labelling Regulations 1996 (as amended)

www.legislation.gov.uk/uksi/1996/1499/contents/made

The Food Labelling (Amendment) Regulations 1998

www.legislation.gov.uk/uksi/1998/1398/regulation/9/made

Food Safety Act 1990 (as amended)

www.legislation.gov.uk/ukpga/1990/16/contents

The Fresh Meat (Import Conditions) Regulations 1996

www.legislation.gov.uk/uksi/1996/3125/contents/made

Health and Safety at Work Act 1974 (as amended)

www.legislation.gov.uk/ukpga/1974/37/contents

The Pigs (Records, Identification and Movement) (Scotland) Order 2011

www.legislation.gov.uk/ssi/2011/327/contents/made

The Pigs (Records, Identification and Movement) (Scotland) Amendment Order 2011

www.legislation.gov.uk/ssi/2011/351/pdfs/ssi_20110351_en.pdf

The Products Containing Meat etc. (Scotland) Regulations 2014

www.legislation.gov.uk/ssi/2014/289/pdfs/ssi_20140289_en.pdf

The Sheep and Goats (Records, Identification and Movement) (Scotland) Order 2009

www.legislation.gov.uk/ssi/2009/414/contents/made

Regulation (EC) 1760/2000 Beef Labelling Scheme

www.legislation.gov.uk/eur/2000/1760/article/12



Regulation (EC) No 852/2004 on the hygiene of foodstuffs

eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2004:139:0001:0054:en:PDF

Regulation (EC) No 853/2004 on the hygiene of foodstuffs

eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2004:139:0055:0205:EN:PDF

Regulation (EC) No 854/2004 laying down specific hygiene rules for the organisation of official controls on products of animal origin intended for human consumption

eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2004:226:0083:0127:EN:PDF

Trade Descriptions Act 1968

www.legislation.gov.uk/ukpga/1968/29/contents

The Transport of Animals (Cleansing and Disinfection) (Scotland) Regulations 2005

www.legislation.gov.uk/ssi/2005/653/pdfs/ssi_20050653_en.pdf

Regulation (EC) No 1099/2009 on the protection of animals at the time of killing

eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:303:0001:0030:EN:PDF

The Welfare of Animals at the Time of Killing (Scotland) Regulations 2012 (WATOK)

www.legislation.gov.uk/ssi/2012/321/contents/made

The Welfare of Animals at the Time of Killing (Scotland) Amendment Regulations 2012

www.legislation.gov.uk/ssi/2012/355/contents/made

The Welfare of Animals (Transport) Order 1997 (as amended)

www.legislation.gov.uk/uksi/1997/1480/made

The Welfare of Animals (Transport) (Scotland) Regulations 2006

www.legislation.gov.uk/ssi/2006/606/contents/made

Council Regulation (EC)

No 1/2005 on the protection of animals during transport

faolex.fao.org/docs/pdf/eur69655.pdf

Food Standards Agency

Meat Industry Guide (MIG)

www.food.gov.uk/business-industry/meat/guidehygienemeat

Defra-approved disinfectants

disinfectants.defra.gov.uk/



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