

# Fresh Meat And Meat Products Policy

WSH have a British first policy so that the majority of our meat is sourced within mainland Britain, though we also have Irish and European suppliers. We recognise that British farming standards are some of the highest in the world and we work in partnership with our approved suppliers to apply these standards across our business.

Whenever possible, we make a point of selecting local producers who can provide us with the freshest produce and ensure the highest welfare standards are implemented and maintained. Red Tractor Assured meat is a requirement for various sectors of our business and these will be procured wherever appropriate.

Suppliers must comply with all relevant British and European legislation, for example EC 853/2004, as well as having good manufacturing practices in place and give due regard to environmental and ethical concerns. As a requirement of becoming an approved meat supplier to WSH it is fundamental that the following requirements are in place and systematically maintained.

The principles of Hazard Analysis & Critical Control Points (HACCP) must be extended beyond product safety and applied to all aspects of animal rearing, handling and processing, in order to cover welfare, traceability, feed, quality and legal issues. Temperature control of meat is essential to food safety and must be maintained throughout the supply chain.

All fresh pork (including bacon and sausages), poultry (including chicken, turkey and duck), beef and lamb must be born, raised and slaughtered in Britain (England, Scotland and Wales) or Ireland. An exception to this would be the import of New Zealand lamb out of season.

European continental meats must be produced in the authentic country of origin for the product. Livestock used in these products must be born, reared and slaughtered in that country to EU regulations. Imports of meat products from countries outside the European Union must meet the same or equivalent food hygiene, compositional standards and procedures and animal health standards as food produced in the EU member states.

All beef and beef products supplied to WSH must be sourced from animals under 30 months old that has been slaughtered at EU approved slaughterhouses. Beef must be labelled in accordance with Regulation (EC) 1760/2000, Regulation (EC) 820/97 and Regulation 1825/2000.

The ability to trace the origin of all livestock from birth to final farm, through to cutting production stages must exist. Country of origin labelling must be present on all meats supplied to WSH.

All meat suppliers must maintain an approved third party accreditation, such as BRC, SALSA or equivalent. Suppliers are also expected to audit their own suppliers. These audits must be scored / graded and any action plans and associated reports are to be made available to WSH upon request.

The processing plant should have a detailed training programme for all staff members including food hygiene, HACCP, on-the-job procedures and refresher training as appropriate to the processes.

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The plant must demonstrate high standards of hygiene, temperature control, equipment maintenance, HACCP implementation and GMP.

An appropriate microbiological and product testing programme, including environmental swabbing, must be in place to confirm compliance with product specifications and relevant legislation. Laboratories used for external testing must be accredited to one of the three UK standards – UKAS, CLAS or LAWCREC.

All meat products that have been previously frozen must state this clearly on their label.

As a business we do not permit mechanically separated meat (MSM) or de-sinewed meat (DSM) to be supplied to any WSH site.



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