

**RECOMMENDED INTERNATIONAL CODE FOR ANTE-MORTEM AND POST-MORTEM  
INSPECTION OF SLAUGHTER ANIMALS AND FOR ANTE-MORTEM AND POST-MORTEM  
JUDGEMENT OF SLAUGHTER ANIMALS AND MEAT**

**(CAC/RCP 41-1993)**

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CAC/RCP 41-1993 (1993)**

**PREAMBLE**

Veterinary science and the science of meat hygiene should be applied throughout the food chain, starting at the farm of origin, so that fresh meat produced from slaughtered animals is safe and wholesome. This Code, together with the Code of Hygienic Practice for Fresh Meat, describes requirements necessary to achieve that goal. Traditional practices may permit departures from some of the requirements when fresh meat is produced for local trade.

**PRINCIPLES AND OBJECTIVES OF THIS CODE AND THE CODE OF HYGIENIC PRACTICE  
FOR FRESH MEAT**

1. Ante-mortem and post-mortem inspection of slaughtered animals and the maintenance of hygienic practice is carried out to ensure that fresh meat produced for human consumption is safe and wholesome.
2. Rules of meat inspection and hygienic practice that are described in this and associated codes of practice provide the requirements that have been developed from current scientific knowledge and practice.
3. Risk analysis based on accepted scientific methodology should be undertaken wherever possible, so as to improve current knowledge. These analyses will promote the following principles of meat hygiene:
  - (a) there should be consistently applied food safety standards so as to assure a safe and wholesome meat supply; if an adequate food supply is threatened in some local trade situations, safety standards may include treatment sufficient to remove any hazard;
  - (b) ante-mortem and post-mortem inspection procedures should be appropriate to the spectrum and prevalence of diseases and defects present in the particular class of slaughter livestock being inspected;
  - (c) process control systems should limit microbial contamination of meat to as low a practicable level as possible, and prevent subsequent growth to levels that may constitute a hazard;

- (d) Hazard Analysis Critical Control Point (HACCP)<sup>1</sup> under the control and supervision of the controlling authority provides a scientific approach to food safety and wholesomeness throughout the production, processing and distribution of fresh meat, and the HACCP approach should wherever possible, together with other quality assurance procedures, be utilized in the application of this Code; and
- (e) where risk analysis has shown that safety is not compromised by the failure to remove a defect of a type specified by the controlling authority, and any necessary product identification procedures are in place, the controlling authority should allow production for the end use it specifies.

4. The responsibility for production of safe and wholesome meat should be shared by industry and the controlling authority. Industry personnel should be involved as widely as possible in voluntary quality assurance systems and in the monitoring and control of meat hygiene, with supervision and audit by the controlling authority to ensure compliance with requirements. Training and education programmes involving both industry and the controlling authority are necessary to meet this objective.

5. The controlling authority should be adequately resourced, have the legal power to enforce requirements necessary to produce meat that is safe and wholesome, and be independent of the management of the establishment and of other industry interests. There should be a legal obligation on managers to comply with meat hygiene and inspection instructions and to provide such information and assistance as may be reasonably required by the controlling authority.

6. In meeting the goal of reducing meat borne hazards, the controlling authority should maintain cost effective and efficient allocation of resources.

7. Monitoring to identify meat borne hazards introduced at the point of production is an important component of a meat hygiene programme. A knowledge of the health status of livestock presented for slaughter, as well as of food borne diseases occurring in human beings, is important for the application of control measures and requires an adequate system for data collection.

8. Meat hygiene regulations should be scientifically based, should protect the health of consumers and facilitate fair practices in the international trading of meat. Policies of equivalence<sup>2</sup>, for countries or parts of countries, that provide the same safety and wholesomeness guarantees remove the necessity of replicating individual country requirements or applying identical procedures.

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<sup>1</sup> The considerable benefits that Hazard Analysis Critical Control Point (HACCP) offers with respect to food safety are recognized within the Codex Alimentarius, and the inclusion of HACCP in codes of practice has been endorsed. HACCP provides a systematic approach to sanitation and process control in food production, thereby assuring safe and wholesome food. A HACCP plan should be based on an assessment, as appropriate to the circumstances, of the risks to human health and animal health, taking into account accepted risk analysis techniques. A specific HACCP system, tailored to its individual product, processing and distribution conditions, should be developed by each abattoir or establishment. The principles and applications of HACCP, as they apply generally to Codex codes of practice, are documented elsewhere in the Codex Alimentarius.

<sup>2</sup> *Equivalence* is not separately defined for the purposes of this Code, but rather is as determined by the General Agreement on Tariff and Trade (GATT). The following text, relating to Sanitary and Phytosanitary Measures, is an extract from the Draft Final Act of the Uruguay Round of the Multilateral Trade Negotiations:

9. The controlling authority should facilitate adoption of new technologies and developments, provided they are consistent with the safe and wholesome production of fresh meat.

10. Controlling authorities should promote integrated food safety practices, taking into account the entire spectrum of food safety concerns and knowledge. This should be combined with international cooperation in food safety programmes.

### SHORT TITLE

(The short title of this Code is "the inspection and judgement code (for fresh meat)")

### SECTION I - SCOPE

This Code applies to:

- (a) the ante-mortem and post-mortem inspection of slaughter animals<sup>3</sup>, other than animals covered by other Codex Codes, namely poultry, fish and game<sup>4</sup>, when those animals are intended for human consumption; and
- (b) the judgement at abattoirs of slaughter animals and the meat of such animals.

This Code should be read in conjunction with the Code of Hygienic Practice for Fresh Meat. It may also serve as a general guideline for the judgement of other species of slaughter animals and at places other than abattoirs.

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"Contracting parties shall accept the sanitary or phytosanitary measures of other contracting parties as equivalent, even if these measures differ from their own or from those used by other contracting parties trading in the same product, if the exporting contracting party objectively demonstrates to the importing contracting party that its measures achieve the importing contracting party's appropriate level of sanitary or phytosanitary protection. For this purpose, reasonable access shall be given, upon request, to the importing contracting party for inspection, testing and other relevant procedures.

"Contracting parties shall, upon request, enter into consultations with the aim of achieving bilateral and multilateral agreements on recognition of the equivalence of specified sanitary or phytosanitary measures."

<sup>3</sup> International trade in meat derived from many wildlife species is either banned or controlled under the provisions of the Convention on International Trade of Endangered Wildlife Species (CITES).

<sup>4</sup> This Code does not contain labelling requirements for fresh meat. For this reason, nothing in this Code prevents meat prepared in accordance with both this Code and the Code of Hygienic Practice for Fresh Meat, being labelled as game meat when that meat is derived from animals traditionally accepted as being *game*, provided the controlling authority is satisfied that such labelling is not misleading.

## SECTION II - PRINCIPLES AND OBJECTIVES OF THIS CODE

The principles and objectives of this Code are:

- (a) ante-mortem and post-mortem inspection of slaughter animals is carried out to ensure that fresh meat intended for human consumption is safe and wholesome; the responsibility for achieving this objective should be shared by the controlling authority and industry;
- (b) ante-mortem and post-mortem inspection should be carried out under the responsibility and supervision of a veterinary inspector; the basis for allowing animals to enter the food chain should primarily be a consideration of public health, with the economic worth of the animal being secondary;
- (c) ante-mortem and post-mortem inspection programmes should be applied in a cost effective and efficient manner and should reflect a risk based allocation of inspection resources throughout the entire inspection system;
- (d) acquisition of all relevant information on the status of animals presented for slaughter is necessary for optimal ante-mortem and post-mortem inspection<sup>5</sup>;
- (e) inspection procedures applied to each species of slaughtered animal should be appropriate to the spectrum and prevalence of diseases and defects in each class of livestock; the production history, origin of the slaughter animals, and the national or regional disease status<sup>6</sup> should be taken into account;
- (f) the inspection requirements described in this Code are based on current practice and scientific knowledge; risk analysis should be undertaken to enable the development of inspection programmes and procedures that reflect advances in the science of meat hygiene;
- (g) controlling authorities should accept equivalence of different inspection procedures where risk analyses have shown that they achieve the same guarantees of safety and wholesomeness;
- (h) judgement of slaughter animals and meat following ante-mortem and/or post-mortem inspection should ensure that meat passed for human consumption is safe and wholesome; all judgements should ensure that animal health is protected at all times and that abattoir workers and food handlers are protected against occupational zoonoses;

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<sup>5</sup> See, for example, the Code of Practice for Control of the Use of Veterinary Drugs (*Codex Alimentarius* Second Edition, Volume 3), especially paragraph 16, "Record Keeping".

<sup>6</sup> The FAO-WHO-OIE Animal Health Yearbook, together with notifications issued from time to time by the International Office of Epizootics (OIE), is the prime source of information as to national and regional animal disease status.

- (i) the controlling authority should be responsible for all decisions relating to human health and animal health at admission of slaughter animals to the abattoir and at ante-mortem and post-mortem inspection;
- (j) diagnosis of diseases and defects, and judgements, should take into account all available information from ante-mortem and post-mortem inspection and facilities should be provided that maintain identification of slaughter animals or meat assigned to a particular category of judgement (refer to paragraph 102 for the judgement categories);
- (k) in the event of suspicion, a provisional decision on the safety and/or wholesomeness of slaughter animals or meat should be confirmed by more detailed examination that may include laboratory tests; where suspicion cannot be allayed, the most severe category of judgement applicable to the suspected condition should be applied;
- (l) while it cannot serve as a substitute for judgement based on professional expertise, legislation relating to judgements should provide a consistent standard of judgement across all abattoirs to which it applies;
- (m) judgements should be based on scientific knowledge and the relevant legislation; the controlling authority may take into account the prevailing economic conditions and varying wholesomeness needs, so that judgements do not deprive the consumer of an adequate food supply;
- (n) the category of judgement specified in this Code for meat that has undergone post-mortem inspection should not be regarded as rigidly defined and is intended to be used with some flexibility to accommodate diverse situations and different legal frameworks; and
- (o) controlling authorities should make available meat inspection findings that can be used by other agencies to improve human and animal health.

### SECTION III - DEFINITIONS

For the purposes of this Code:

1. **Abattoir** means any premises that is approved and registered by the controlling authority in which animals are slaughtered and dressed for human consumption.
2. **Approved as fit for human consumption** means the meat has been inspected and passed without any restrictions, and branded accordingly (Judgement symbol A).
3. **Approved as fit for human consumption with distribution restricted to limited areas** means the meat has been inspected and approved for human consumption with the requirement that the distribution be limited to restricted areas, for reason of the protection of animal health (Judgement symbol L).

4. **Brand** means any mark or stamp approved by the controlling authority and also includes any tag or label bearing such mark or stamp.
5. **Carcase** means the body of any slaughtered animal after bleeding and dressing.
6. **Cleaning** means the removal of objectionable matter.
7. **Condemned**, in relation to a slaughter animal or meat, means inspected and judged as, or otherwise officially determined to be, unfit for human consumption and requiring destruction. Total condemnation means the entire carcass and offal are condemned (Judgement symbol T). Partial condemnation, means only parts of the slaughtered animal are condemned, while others are judged otherwise (Judgement symbol D for the condemned diseased or defective parts).
8. **Conditionally approved as fit for human consumption** means meat that has been inspected and approved for human consumption subject to it being treated under official supervision in order to make it safe for human consumption and to avoid risk to animal health, prior to it being branded and distributed (Judgement symbol K).
9. **Contamination** means objectionable matter, and includes substances and/or microorganisms that make fresh meat unsafe and/or unwholesome.
10. **Controlling authority** means the official authority charged by the government with the control of meat hygiene, including meat inspection.
11. **Disease or defect** means a pathological change or other abnormality.
12. **Diseased or defective** means:
  - (a) related to organs, the organ or organs in which pathological changes or other abnormalities are found;
  - (b) related to parts of an organ, the parts of an organ in which pathological changes or other abnormalities are found and which may be separated from the other parts of the organ that are not affected; and
  - (c) related to parts of the carcass, the parts of the carcass in which pathological changes or other abnormalities are found and that may be separated from the other parts of the carcass that are not affected.
13. **Dressing** means the progressive separation on the dressing floor of a slaughter animal into a carcass (or sides of a carcass), offals and inedible by-products and may include the removal of the head. Examples of dressing include the removal of the head, hide or skin, genital organs, urinary bladder, feet, and in lactating animals, the removal of the udder.
14. **Edible offal** in relation to slaughtered animals means offals that have been passed as fit for human consumption.

15. **Emergency slaughter** means slaughter by necessity of any animal that:
- (a) has recently suffered traumatic injury and is judged to be in pain; or
  - (b) is affected by a condition that does not preclude its partial or conditional fitness for human consumption, but that is likely to deteriorate unless slaughter takes place immediately.
16. **Establishment** means any premises other than an abattoir that is approved and registered by the controlling authority in which fresh meat is prepared, handled, packed or stored.
17. **Fit for human consumption** in relation to meat means meat that has been passed by an inspector as safe and wholesome, unless found unwholesome in subsequent examinations, which may include laboratory tests.
18. **Fresh meat** means meat that has not yet been treated in any way other than by modified atmosphere packaging or vacuum packaging to ensure its preservation, except that if it has been subjected only to refrigeration, it continues to be considered fresh for the purposes of this Code.
19. **Inedible** means inspected and judged to be, or otherwise officially determined to be, unfit for human consumption but not requiring destruction.
20. **Inspector** means a properly trained officer appointed by the controlling authority for the purpose of meat inspection and control of hygiene, and includes a veterinary inspector. The supervision of meat hygiene, including the inspection of meat, should be under the responsibility of a veterinary inspector.
21. **Manager** in relation to an abattoir or establishment includes any person for the time being responsible for the management of the abattoir or establishment.
22. **Meat** means all edible parts of any slaughter animal slaughtered in an abattoir and includes edible offal.
23. **Offal** in relation to slaughtered animals means any edible or non-edible part of the animal other than the carcass.
24. **Potable water** means water that is pure and wholesome at the point of usage in accordance with requirements contained in the WHO publication *Guidelines for drinking-water quality*.
25. **Protective clothing** means special garments intended to prevent the contamination of meat and used as outer wear by persons in an abattoir or establishment, and includes head coverings and footwear.
26. **Residues** means residues of veterinary drugs, pesticide residues, and contaminants, as defined for the purposes of the Codex Alimentarius.<sup>7</sup>

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<sup>7</sup>Definitions for the Purpose of the Codex Alimentarius are as follows (*Codex Alimentarius* Second Edition,

27. **Retained** means held under the control and security of the controlling authority pending final judgement.

28. **Risk analysis** includes risk assessment, risk management and risk communication, all of which are essential to the decision making process that determines acceptable levels of risk, and the implementation of those decisions.

29. **Safe and wholesome** refers to meat that has been passed as fit for human consumption using the criteria that it:

- (a) will not cause food borne infection or intoxication when properly handled and prepared with respect to the intended use;
- (b) does not contain residues in excess of established Codex limits;
- (c) is free of obvious contamination;
- (d) is free of defects that are generally recognized as objectionable to consumers;
- (e) has been produced under adequate hygiene control; and
- (f) has not been treated with illegal substances as specified in relevant national legislation.

30. **Slaughter** means the killing of a slaughter animal for the purpose of human consumption and includes bleeding.

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Volume 1, p11-13):

**Veterinary drug** means any substance applied or administered to any food-producing animal, such as meat or milk-producing animals, poultry, fish or bees, whether used for therapeutic, prophylactic or diagnostic purposes or for modification of physiological functions or behaviour.

**Residues of veterinary drugs** include the parent compounds and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the veterinary drug concerned.

**Pesticide** means any substance intended for preventing, destroying, attracting, repelling, or controlling any pest including unwanted species of plants or animals during the production, storage, transport, distribution and processing of food, agricultural commodities, or animal feeds or which may be administered to animals for the control of ectoparasites. The term includes substances intended for use as a plant-growth regulator, defoliant, desiccant, fruit thinning agent, or sprouting inhibitor and substances applied to crops either before or after harvest to protect the commodity from deterioration during storage and transport. The term normally excludes fertilizers, plant and animal nutrients, food additives, and animal drugs.

**Pesticide Residue** means any specified substance in food, agricultural commodities, or animal feed resulting from the use of a pesticide. The term includes any derivatives of a pesticide, such as conversion products, metabolites, reaction products, and impurities considered to be of toxicological significance.

**Contaminant** means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination. The term does not include insect fragments, rodent hairs and other extraneous matter.

31. **Slaughter animal** means any animal lawfully brought into an abattoir for slaughter.
32. **Veterinary Inspector** means an inspector who is professionally qualified as a veterinarian.
33. **Viscera** means the organs of the thoracic and abdominal cavity and includes the kidneys.

#### SECTION IV - ANTE-MORTEM INSPECTION

**The health status of the farm of origin and the husbandry of slaughter animals has a significant effect on the safety and wholesomeness of meat. In this respect, all efforts should be made to collect and evaluate information that might have influence on ante-mortem and post-mortem inspection.**

**Ante-mortem inspection should be carried out in a systematic manner in accordance with routine procedures established by the controlling authority, and should ensure that animals found to be affected by a disease or defect that would render their meat unfit for human consumption are removed from the human food chain and so identified.**

**Ante-mortem inspection should ensure that animals whose meat may be fit for human consumption but that require special handling during slaughter and dressing, and animals that will require special attention during post-mortem inspection, are segregated and so handled or inspected.**

*Adequate animal identification and record keeping systems are essential if full use is to be made of on-farm information relevant to ante-mortem and post-mortem inspection. Data collection and recording systems should accurately reflect on-farm health status and allow meaningful epidemiological analysis. In addition, the data collection and recording system should be capable of responding to changes in local or regional human health and animal health status.*

*One of the most important functions of ante-mortem inspection is to ensure that animals are rested sufficiently so that signs important to inspection disposition are not masked. It also ensures that signs that are important to inspection disposition but that may be less readily observed (or not evident) at post-mortem inspection can be taken into account in reaching a decision as to the safety and wholesomeness of meat. When it is found on ante-mortem inspection that an animal is not fit to be slaughtered for human consumption, a judgement should be based on that finding and not delayed until after slaughter and post-mortem inspection. Ante-mortem inspection enables animals that require special handling on the slaughter and dressing floor (whether because of uncleanness, disease or defect) to be identified and given that special handling, as well as permitting the identification of animals requiring special post-mortem inspection.*

34. Information available from the farm of origin should be used in an effective and appropriate manner if optimal ante-mortem and post-mortem inspection is to be achieved.

35. No animal should proceed for slaughter until an inspector has carried out an ante-mortem inspection and has passed it as suitable for slaughter. Exceptions may be made under emergency slaughter provisions where a delay in carrying out ante-mortem inspection would result in undue suffering.
36. Animals should be inspected by an inspector on arrival at the abattoir or as soon as practicable after delivery to the abattoir. If an animal is kept for more than 24 hours after its post-arrival ante-mortem inspection, the ante-mortem inspection should be repeated so that it takes place within 24 hours of slaughter.
37. Inspected animals should be identified and correlated with ante-mortem inspection findings by a method that is approved by the controlling authority.
38. The manager should provide every assistance necessary to enable an adequate ante-mortem inspection to be carried out.
39. Ante-mortem inspection should be carried out with a full knowledge of all relevant information gained on the animals prior to their arrival at the abattoir.
40. Animals should be inspected in a way that allows the inspector to detect deviations from normality, whether of demeanour, behaviour, appearance or other clinical signs, that might indicate a disease or defect requiring special handling or closer examination. The inspector should also consider the cleanliness of animals when determining fitness for slaughter.
41. The inspector undertaking post-mortem inspection should be notified in a systematic manner of the result of the ante-mortem inspection.
42. An animal should be released for slaughter without any restriction when an ante-mortem inspection has revealed that it is adequately rested, that there are no diseases or defects that would render it unfit for slaughter for human consumption or require special attention during dressing or post-mortem inspection, and that it is not unacceptably dirty.
43. If during the ante-mortem inspection any disease or defect has been noted that does not prevent the animal from being slaughtered for human consumption but may influence the post-mortem inspection or judgement, the animal should be identified and released by a veterinary inspector for slaughter and post-mortem inspection.
44. Where signs of disease are equivocal, the animal should be withdrawn from normal slaughter and placed in an isolation pen set aside for that purpose for:
- (a) detailed examination, observation or treatment; or
  - (b) slaughter under special conditions so as to preclude contamination of the premises, equipment and personnel.
45. Where signs of disease indicate a systemic involvement, communicability to humans, or toxicity from chemical or biological agents that render or may render the meat unsound, the animal so affected should be:

- (a) condemned forthwith as unfit for human consumption; or
- (b) where appropriate, set aside and remain under the control of an inspector until a further decision regarding disposition is taken.

46. Animals exhibiting normal behaviour but known to be carrying residues should either be condemned or withheld from slaughter until the residues are excreted or metabolized to levels such that they do not exceed established safety levels. In cases of doubt the animal should be identified and slaughtered and the carcass and viscera should be subjected to all necessary laboratory examinations.

47. Any animal that as a result of ante-mortem inspection is not passed for slaughter should be examined for a final decision on its disposition by a veterinary inspector.

48. The remains of animals that have died, and of those that have been condemned at ante-mortem inspection and killed, should be removed immediately to the rendering station or other place of destruction, and there should be adequate precautions to prevent misuse, and to avoid danger to human health and animal health. Unless the cause of death of such animals is known, it is desirable that they undergo post-mortem examination so that their disease status can be further established and human and animal disease surveillance requirements satisfied.

## SECTION V - POST-MORTEM INSPECTION

**Post-mortem inspection should be carried out in a systematic manner and should ensure that meat passed for human consumption is safe and wholesome.**

**Inspection procedures should ensure the absence of all contamination identifiable at post-mortem inspection and should limit the potential for unseen contamination to as low a practicable level as possible.**

*During post-mortem inspection, the inspector correlates information available from the field and from ante-mortem inspection with what can be discerned by examining the head, carcass and viscera. When a decision cannot be taken at that stage as to suitability or otherwise for human consumption, the carcass and all its relevant parts can be set aside under suitable safeguards and further testing arranged. Post-mortem inspection should be efficient and effective and this implies tailoring procedures to the particular circumstances. To do this properly necessitates formal risk analysis. Monitoring of stunning and bleeding is required to ensure adequate animal welfare and hygienic practices.*

49. Post-mortem inspection should be undertaken as soon as the orderly dressing of a carcass allows and should not be delayed.

50. Where a lymph node, organ or any carcass tissue is being incised for inspection, the cut surface should be cleanly sliced to present a view that is not distorted. Where an incision is required to be made, it should as far as possible be made in a way that overcomes any risk of contamination, whether to meat, premises, equipment or personnel.

51. The head, organs, viscera and any other part of a carcass required for post-mortem inspection should be identifiable with the carcass from which they were removed until inspection has been completed. Blood of slaughtered animals, when intended for human consumption should, until inspection of the carcass from which it was recovered has been completed, be so kept as to permit its condemnation should this be necessary.

52. No person should remove from the inspection area of an abattoir any part of any carcass, organ, or any viscera (other than a part, organ or viscera that is not being recovered for human or animal consumption and is not required for inspection), until the inspector has completed the inspection and a decision has been made.

53. Except with the permission of the inspector, or in accordance with arrangements established by the controlling authority in the case of certain categories of defect, no person should, prior to the inspection of any carcass being completed:

- (a) remove any serous membrane or any other part from the carcass;
- (b) remove, modify, or obliterate any evidence of disease or defect in the carcass or organ; or
- (c) remove any mark or identification from the hide, carcass, head or viscera;

until the inspector has completed the inspection and given a decision.

54. Heads that are to be inspected should be skinned to the extent necessary to facilitate inspection, and be clean. The base of the tongue should be detached or dropped where this is necessary to give access to the masticatory muscles and lymph nodes. Where head loops are used to hold heads for inspection and incision of lymph nodes is required, the lymph nodes may be incised and examined before the tongue is dropped.

55. Any carcass or viscera suspected of being unfit for human consumption but which requires a more detailed examination before a decision can be made, should be suitably identified and retained, separate from other meat, under the control of an inspector. The relevant parts of that animal should be assembled for further examination. This examination, and any laboratory test or other examination deemed necessary by a veterinary inspector for reaching a final decision, should be undertaken.

56. The method of identification that denotes that a carcass and viscera have been retained for further inspection should be laid down by the controlling authority.

57. The final responsibility for inspection decisions on fitness for human consumption rests with a veterinary inspector.

## SECTION VI - POST-MORTEM INSPECTION PROCEDURES

**The controlling authority should establish the routine procedures required to inspect individual tissues and organs. The procedures described in this Code are a guideline to requirements.**

**The inspector should carry out additional procedures whenever necessary in cases of suspicion of a disease or defect, and be provided with adequate facilities to do so.**

**Tissues and organs not intended for human consumption should be inspected in terms of relevance to overall judgements and dispositions for the carcass and other parts. Additional sentinel procedures may be periodically required to check for diseases that may occur unexpectedly in a slaughter population.**

*The post-mortem inspection procedures set out in the tables included in this Code (Tables A, B and C) are based on current practice and knowledge and are a guideline to the inspection that should be carried out unless more appropriate requirements have been established following thorough risk analysis. Undertaking risk analysis of different meat inspection procedures is highly desirable and enables the development of procedures that correctly reflect advances in the science of meat hygiene and the health status of the animals to be inspected. It is only when the most effective and efficient post-mortem inspection procedures for detecting diseases and defects that are, or may be, present in the line of animals being inspected are applied, that post-mortem inspection is optimized. The procedures that are most appropriate to any particular line of animals will vary not only according to species, but also with such factors as the system under which they were produced, treatments and other procedures to which they were subjected, their age and the animal health situation in the areas from which they were derived or through which they transited.*

*In interpreting the post-mortem inspection tables included in this Code, it is important to appreciate that they are a guideline to requirements (unless more appropriate requirements have been established following risk analysis), and additional inspection procedures should be undertaken whenever necessary to resolve a suspicion or clarify a situation. In the tables, the words "palpate" and "incise" are to be clearly understood to include visual examination where this is possible.*

58. A guideline to post-mortem inspection procedures that should be undertaken are set out in the inspection tables attached to this Code (Tables A, B and C). Further post-mortem inspection requirements that are not detailed in the inspection tables are:

- (a) in all animals in which a systemic or generalized disease is suspected, in all animals positive to a diagnostic test for tuberculosis, in all animals in which lesions suggestive of tuberculosis are found at post-mortem inspection, and in all horses reacting to the mallein test, the main carcass lymph nodes (being the precaval, popliteal, anal, superficial inguinal, ischiatic, internal and external iliac, lumbar, renal, sternal, prepectoral, prescapular and atlantal nodes), as well as the lymph nodes of the head and viscera, should be incised and examined;
- (b) udders and lungs that are to be recovered for human consumption should be

inspected by incision;

- (c) tissues and organs that are usually discarded should, when recovered for human consumption, be inspected as appropriate;
- (d) except in calves up to 6 weeks of age, the oesophagus of all cattle and calves should be separated from its attachment to the trachea, and viewed;
- (e) as part of the inspection of all cattle and calves over the age of 6 weeks for *Cysticercus bovis*, the muscles of mastication should be viewed and one or more linear incisions made parallel to the lower jaw into the external and internal muscles of mastication;
- (f) the hearts of all cattle and calves over the age of 6 weeks should be inspected for *Cysticercus bovis* either by making one or more incisions from base to apex or by everting the heart and making shallow incisions that enable the cardiac valves and muscle tissue to be inspected — this inspection of the heart should also be undertaken in calves up to 6 weeks of age from areas where *Cysticercus bovis* is a common post-mortem inspection finding;
- (g) the head should be split lengthwise in the medial line and the nasal septum removed and examined in all horses from areas where glanders is endemic;
- (h) the muscles and the lymph nodes (lymphonodi sub-rhomboides) beneath one of the two scapular cartilages of all grey or white horses should be examined for melanosis after loosening the attachment of that one shoulder;
- (i) where there is a risk of *Cysticercus cellulosae* being present, the outer muscle of mastication, the abdominal and diaphragmatic muscles and the root of the tongue of all pigs should be incised and the blade of the tongue viewed and palpated; and
- (j) the heart of all pigs derived from areas where there is a risk of *Cysticercus cellulosae* being present should be opened up and a deep incision made into the septum.

59. Countries should have measures in force in their meat inspection system to protect the public from trichinosis.

## SECTION VII - INSPECTION JUDGEMENTS AND ENFORCEMENT

*The process of inspection judgement begins with decisions at the time of admission of slaughter animals to an abattoir, and normally ends with final judgement at the completion of post-mortem inspection. A judgement is taken by an inspector as to whether an animal is suitable to be slaughtered for human consumption, and into which of six categories meat from slaughtered animals should be placed. Meat may be judged:*

- (a) *unconditionally safe and wholesome and therefore fit for human consumption;*
- (b) *totally unfit for human consumption, and therefore requiring to be condemned or*

*otherwise disposed of; if unfit for human consumption, a subsequent decision has to be taken as to whether the meat can be recovered for some other purpose or whether it needs to be destroyed;*

- (c) partially unfit for human consumption, which requires the removal and disposal of abnormal parts before the remainder can be passed as fit for human consumption; a subsequent decision has to be taken as to whether the parts removed because they are unfit for human consumption can be recovered for some other purpose or whether they need to be destroyed;*
- (d) conditionally fit for human consumption, in which case a prescribed treatment is necessary to make it safe and wholesome;*
- (e) fit for human consumption despite showing minor deviations from what is normally considered wholesome, those deviations being the presence of defects of a type specified as acceptable by the controlling authority; or*
- (f) fit for human consumption, with distribution restricted for animal health reasons to a limited geographic area.*

*The judgement must protect:*

- (a) consumers against food borne infection, intoxication, and hazards associated with residues;*
- (b) food handlers against occupational zoonoses;*
- (c) livestock against the spread of infections, intoxications and other diseases of socio-economic importance, in particular notifiable contagious diseases, officially controlled diseases, genetic defects, and toxic effects originating from feed or the environment;*
- (d) companion and other animals that closely associate with humans, and wild fauna, against zoonoses they may transmit to humans; and*
- (e) consumers (and indirectly the meat processing industry) against economic damage from meat of inferior standard or abnormal properties.*

60. Consideration should be taken of any infection, disease or defect encountered and an appropriate final judgement made based on all available evidence, such as certificates, farm records, observation during lairage, findings made at ante-mortem and post-mortem inspection and the results of any laboratory examinations that may be required.

61. In case of suspicion, and if the initial findings at ante-mortem and/or post-mortem inspection do not enable the drawing of final conclusions, a provisional decision should be taken. Meat that is awaiting a final judgement should be "retained for further inspection" or "retained pending laboratory examination", and remain under the control of an inspector until further information enables a final judgement to be made. If the necessary further examinations or tests

cannot be made, or are not made, and the suspicions cannot be dismissed by any other means, the meat should be condemned or otherwise judged as consistent with the confirmation of the disease or defect suspected.

62. Meat that has been conditionally approved as fit for human consumption should remain under the control of a veterinary inspector, or of another person who is accountable to a veterinary inspector, until the required treatment has been applied. The meat should be condemned or otherwise disposed of if the required treatment is not applied.

63. Judgement should be based on the relevant legislation administered by the controlling authority. While safeguarding human health and animal health, judgements should not impose unnecessary costs on industry.

64. It is important that the individual inspector making judgements is fully supported by legislation and indemnified against the consequences of decisions taken in good faith.

65. The controlling authority should have ultimate responsibility for all decisions concerning admission of slaughter animals to an abattoir and all judgements at ante-mortem and post-mortem inspection.

66. If the decision of the controlling authority is contested, the national legislation for arbitration should apply. The contesting of a decision should not, however, delay the taking of any action when the controlling authority decides such delay would jeopardize human health or animal health.

## **SECTION VIII - ANTE-MORTEM AND POST-MORTEM JUDGEMENTS**

### **Judgements at the admission of slaughter animals to an abattoir**

67. When an animal or a consignment of animals arrives at an abattoir, a determination should be made as soon as practicable about admission. Animals with significant diseases or defects should be evaluated by a veterinary inspector. The following are the judgement categories available:

- (a) not admitted (the further disposal of consignments not admitted to an abattoir should be governed by legislation intended to prevent the spread of contagious animal diseases - if circumstances are such that neither removal nor retention in quarantined holding areas is feasible without danger to human health or animal health, the animals should be admitted for slaughter under special precautions and restriction, or destroyed, as appropriate, but when already on the premises the animals should not be removed alive except with the approval of the controlling authority); or
- (b) admitted to the abattoir under special control, according to the provisions detailed in paragraph 71.

68. A decision to not admit an animal or a consignment of animals is the responsibility of a veterinary inspector, and should be based on the following criteria or sources of information:

- (a) admittance would risk the introduction of contagious disease of human health or animal health significance;
- (b) certificates of origin and/or health required under animal health legislation are missing, or do not correspond to the consignment;
- (c) animal health requirements concerning the route and means of transportation have not been observed; or
- (d) certification or other official information reveals drug treatment or exposure to noxious agents within periods shorter than the officially required withholding period when circumstances such as lack of facilities do not permit admission under special control until the required withholding period has expired.

69. A decision to admit an animal or consignment of animals under special control is the responsibility of a veterinary inspector, and should be based on the following criteria or sources of information:

- (a) the animals originated from an area of sanitary action, or restriction, and were delivered under special permit subject to prescribed precautions being applied;

(b) the presence of dead or sick animals gives reason to suspect a contagious disease;  
or

- (c) the animals were submitted to drug treatment or exposed to noxious influences within periods shorter than the officially required withholding period.

### **Judgements at ante-mortem inspection**

70. An animal that has been admitted to an abattoir for normal slaughter should be released for slaughter without any restriction when the ante-mortem inspection has revealed no evidence of any significant disease or defect, provided it has been adequately rested.

71. Animals that are not released for slaughter without restriction should be put into one of the following judgement categories based on the criteria outlined:

- (a) condemned:

- (i) if at ante-mortem inspection a disease or defect is diagnosed, that at final judgement would require total condemnation, that represents an unacceptable health hazard for meat handlers, or that involves an unacceptable risk of contaminating the slaughter premises or other carcasses;

- (b) slaughter authorized under special precautions (slaughter in a separate room or in a separate slaughter area or at a different time to other animals, at the end of the working day or on a special day):

- (i) if at ante-mortem inspection a disease or defect is suspected, that at post-mortem

inspection would give reason for total condemnation; or

- (ii) if at ante-mortem inspection a disease or defect is diagnosed or suspected that if confirmed at post-mortem inspection would give reason for partial condemnation or conditional approval;
- (c) authorization for slaughter delayed:
- (i) if the period of rest has not been adequate or if the slaughter animal is affected by a condition that temporarily makes it unfit for human consumption, provided always that local circumstances enable holding and feeding the animal under sanitary, safe conditions for the length of time required; or
- (d) emergency slaughter ordered;
- (i) if the animal is found to be affected by a condition, that does not preclude its partial or conditional fitness for human consumption, and it is likely to deteriorate unless slaughter takes place immediately; or
  - (ii) if due to recent traumatic lesions caused by accident, immediate slaughter is indicated to release the animal from suffering, or to prevent deterioration adversely affecting the animal's fitness for human consumption.

72. In cases where authorization for slaughter has been delayed, the animal should be kept in isolation, under conditions determined by the controlling authority, and ante-mortem inspection repeated at intervals as is appropriate.

### **Judgements at post-mortem inspection**

73. The decisions at post-mortem inspection are classed into the following categories of judgement:

1. Approved as fit for human consumption
2. Totally unfit for human consumption
3. Partially condemned or otherwise disposed of as unfit for human consumption
4. Conditionally approved as fit for human consumption
5. Meat showing minor deviations from normal but fit for human consumption
6. Approved as fit for human consumption, with distribution restricted to limited areas.

74. Lists of categories of diseases and defects requiring judgement according to these six categories are given in paragraph 101. These categories should not be regarded as rigidly defined, and are intended to be used with some flexibility to accommodate diverse situations and

different legal frameworks.

75. The following should be the general criteria and principles of implementation for the categories of post-mortem judgement:

CATEGORY 1 - Approved as fit for human consumption

76. When the post-mortem examination has revealed no evidence of any unacceptable disease or defect and the slaughter operation has been implemented in accordance with hygienic requirements, the carcass and edible offals should be approved as fit for human consumption without any restriction, and as such may enter unrestricted trade, provided no animal health restrictions are otherwise applicable (symbol A in the list in paragraph 102.)

CATEGORY 2 - Totally unfit for human consumption

77. The carcass and offals should be condemned or otherwise disposed of for inedible purposes in one or more of the following circumstances (symbol T in the list in paragraph 102):

- (a) they are hazardous to food handlers, consumers and/or livestock;
- (b) they contain residues that exceed established limits;
- (c) there are unacceptable organoleptic deviations from normal meat; or
- (d) the meat has been conditionally approved as fit for human consumption, but the treatment stipulated is either unavailable or not intended to be carried out.

78. The disposal and utilization of meat judged unfit for human consumption should reliably prevent such meat from causing a pollution problem, endangering human health or animal health, or illegally re-entering the human food chain.

79. Wherever feasible, meat that is unfit for human consumption may be authorized to be used for animal feeding, provided there are adequate precautions to prevent misuse and to avoid dangers to human health and animal health.

80. In general terms, the following criteria should apply:

- (a) utilization for animal feeding:

if no health hazard involved, and if deviation from the authorized purpose can be reliably prevented;

- (b) utilization for sterilized pet food:

if no hazard involved, for human health and animal health, and if misuse for human consumption can be reliably prevented;

- (c) dry or wet high temperature rendering:

if the process used reliably destroys pathogens, the resultant product will not contain residues harmful to human health or animal health, and recontamination after rendering is reliably prevented;

- (d) utilization for industrial non-food purposes after heat treatment, provided no hazards are involved for human health or animal health;
- (e) incineration or deep burial or other safe means of destruction.

CATEGORY 3 - Partially condemned or otherwise disposed of as unfit for human consumption

81. Where lesions are localized, affecting only part of the carcase or offals, the affected parts should be removed, and the unaffected parts passed as fit for human consumption (unconditionally and unrestricted, or conditionally, or otherwise as appropriate). In the judgement tables, the symbol D is used to indicate the parts that should be removed and condemned or otherwise disposed of. The methods for the disposal or utilization of the removed parts should be the same as those applicable under judgement category 2 (totally unfit for human consumption).

CATEGORY 4 - Conditionally approved as fit for human consumption

82. Carcasses that are contaminated, or that are hazardous to human health or animal health but may be treated under official supervision in a manner resulting in safe and wholesome meat, may be judged as conditionally approved as fit for human consumption (symbol K in the list in paragraph 102). Where necessary, the organs should be treated in the same manner as carcasses or else partly or wholly disposed of as unfit for human consumption.

83. Different criteria may be used in accordance with economic and technological feasibility.

84. Until the required treatment has been applied, the meat should remain under the control of an inspector.

85. Different diseases and defects may require different methods of treatment. The procedures that can be used to eliminate the potential hazard from the meat are listed below. In the lists of categories of diseases and defects in paragraph 101, the appropriate method or methods are indicated for each specific case.

"K<sub>h</sub>" -meat that, before distribution, undergoes boiling or steaming; the period of time required for such heat treatment should be stipulated, in accordance with the size and shape of the meat to be heated, so that a temperature of 90°C is reached in the centre of each piece of the meat. This is achieved by boiling for not less than 150 minutes as long as the pieces are no larger than 10 centimetre cubes. Alternatively, legislation may authorize any treatment or technological process that guarantees inactivation of the pathogenic agent of concern.

"K<sub>f</sub>" -meat that, before distribution, undergoes treatment either by heat treatment or freezing at a temperature that will kill the parasite of concern. The time and

temperature will vary according to the nature and size of the piece of meat undergoing treatment and the parasite concerned.

86. Alternative methods proven to be of equal effectiveness to those in paragraph 85 may be authorized by the controlling authority.

87. Once the required treatment has been applied, the meat may be marketed according to the requirements of the controlling authority.

88. The meat should be condemned or otherwise disposed of as inedible if the required treatment is not applied in the prescribed manner.

CATEGORY 5 - Meat showing minor deviations from normal but fit for human consumption

89. Where risk analysis has shown that meat does not constitute a risk to human health despite the presence of a defect or defects that are specified by the controlling authority and not normally present in wholesome meat, that meat may be judged fit for human consumption (Judgement symbol I in the list in paragraph 102) provided it is identified in such a way that the consumer is made aware that the meat is inferior. This approach needs to be regulated by the controlling authority to ensure that the consumer is not misled. If the controlling authority does not accept and provide for this category of meat, the alternative post-mortem judgement shall be Category 2, namely totally unfit for human consumption.

CATEGORY 6 - Approved as fit for human consumption, with distribution restricted to limited areas

90. If so provided for under animal health legislation, meat obtained from animals coming from an area that is under quarantine because of an outbreak of a contagious animal disease and that otherwise meets all the requirements for meat approved as fit for human consumption (Category 1) may be approved for distribution in a restricted area, provided no hazard to human health is involved. Such meat should not be distributed or marketed outside the restricted area (Judgement symbol L in the list in paragraph 102).

91. If so provided for under animal health legislation, meat derived from animals coming from a restricted area that have been vaccinated and may therefore be carriers of a disease should not be marketed and distributed outside that restricted area.

92. Meat approved as fit for human consumption, with distribution restricted to limited areas, should be effectively identified. Its sale and distribution should be authorized only through specially licensed and closely supervised commercial channels or, if economically feasible, limited to utilization in institutions that are under reliable management.

## Retention of meat for further inspection

93. Meat should be retained, pending laboratory examination:

- (a) if microbiological examination or bioassay is required, because findings at ante-mortem or post-mortem inspection would give reason for condemnation, unless the suspicion of an infectious or other condition can be reliably discarded by laboratory examination;
- (b) if chemical, toxicological, histological or other laboratory examination is required in view of circumstances, suspicion arising from inspection findings, records from the area of production, or other official sources of information; and
- (c) if examinations for *Trichinella spiralis* or for any other organism are required and not available immediately at the time of post-mortem inspection.

Note: The role of laboratory examination in the framework of post-mortem judgement is, for the purposes of this Code, governed by the following principles:

- (a) The judgement based on clinical and morphological evidence at ante-mortem and post-mortem inspection is regarded as self-contained, and laboratory confirmation should not be required for unequivocal clinical and morphological findings. In case of doubt, the meat should be condemned, unless the results of a laboratory examination indicate that a less severe decision can be taken without detriment to human health and animal health.
- (b) Laboratory examination may in many instances remove suspicion arising from inspection and thus save valuable food that otherwise would have to be condemned. From the economic and nutritional point of view, laboratory examination may thus be regarded as virtually indispensable.
- (c) It is recognized that, by a statute or in practice, some national meat inspection systems may assign a different role, and possibly wider scope of function to laboratory examination. It is also recognized that advances in routine laboratory testing techniques may possibly favour future developments in such a direction. This should not be considered as being in conflict with this present Code, provided that the basic fact finding procedures are at least equivalent in efficiency to those described herein and that the actual judgement, with regard to the various diseases and defects, is not less stringent than that recommended in this Code.

94. Retained meat should remain under the control of an inspector until final judgement.

## SECTION IX - RECOMMENDED FINAL JUDGEMENTS

95. It is important to note that the judgements set out in the appended judgement tables should be used only as a guideline and are not intended to replace judgement based on professional expertise.

96. The purpose of the judgement tables is to indicate the appropriate judgement, should a particular diagnosis be made, in the light of current knowledge and the principles laid down in this

Code.

97. In the judgement tables diseases and defects are listed under three main headings: general findings, topographic listing and aetiological listing, as indicated in paragraph 101, under "Serial Group Number of Diseases and Defects". The relevant judgement is indicated by the "Judgement Symbols" A, T, D, K, I and L, as explained in paragraphs 73 to 92, and summarized in the list in paragraph 102. There are also notes referring to special precautions to be taken, or indicating criteria for the choice of alternative judgements.

98. The judgements based on the general findings will generally overrule those applicable to more specific topographic and/or aetiological conditions, except where the judgement based on these findings is more severe.

99. Laboratory examination for purposes of judgement should only be carried out in cases where the additional information obtained contributes to the decision making. Laboratory examinations should be in accordance with the principles laid down in paragraph 93 and as deemed appropriate by the controlling authority.

100. Where full ante-mortem and post-mortem inspection cannot be accomplished, the slaughter animals and their meat should be condemned, unless laboratory examination precludes any risk to human health and/or animal health.

#### 101. Serial Group Number of Diseases and Defects

##### 1. General Findings

##### 2. Topographic Listing

- 2 - 1 Umbilical infection
- 2 - 2 Diseases of the nervous system
- 2 - 3 Diseases of the pericardium, heart and vessels
- 2 - 4 Diseases of the respiratory system
- 2 - 5 Diseases of the pleura
- 2 - 6 Diseases of the stomach and intestines
- 2 - 7 Diseases of the peritoneum
- 2 - 8 Diseases of the liver
- 2 - 9 Diseases of the urinary tract
- 2 - 10 Diseases of the female genitalia and associated diseases
- 2 - 11 Diseases of the male genitalia
- 2 - 12 Diseases of the udder
- 2 - 13 Diseases of bones, joints and tendon sheaths
- 2 - 14 Diseases of the musculature
- 2 - 15 Skin diseases

### 3. Aetiological Listing

- 3 - 1 Parasitic Conditions
- 3 - 2 Protozoal Diseases
- 3 - 3 Bacterial Conditions (including related organisms)
- 3 - 4 Virus Conditions
- 3 - 5 Syndromes of Unidentified or Non-Infectious Aetiology
- 3 - 6 Mycotoxins and Mycotic Infections

102. The following judgement symbols are used in the tables:

- A Approved as fit for human consumption
- T Totally unfit for human consumption
- D Designates organs or parts of carcass unfit for human consumption
- K Conditionally approved as fit for human consumption  
(K<sub>n</sub> - heat treatment; K<sub>f</sub> - freezing or heat treatment)
- I Meat showing minor deviations from normal but fit for human consumption
- L Approved as fit for human consumption, with distribution restricted to limited areas
- ... Not applicable (e.g. in case of total condemnation the columns referring to partial condemnation are not applicable).

## SECTION X - DISPOSITION AND BRANDING

*After a decision has been made by an inspector that meat is fit for human consumption, conditionally fit for human consumption or unfit for human consumption, it is necessary that it be marked in a systematic manner to show the result of inspection. This is to enable control and proper handling/disposal prior to its reaching the consumer as well as to assure consumers of the official guarantee of safety and wholesomeness of meat.*

103. The size, shape, and wording of any brand, as well as the colour and composition of marking ink used for the branding of meat, should be laid down by the controlling authority and should be uniform throughout the country. Consideration should be given at the design stage to the need to achieve legible impressions of brands under working conditions. Only firebrands or brands comprising suitable ink should be applied to the meat.

104. Carcasses, heads, organs and viscera that as a result of ante-mortem and post-mortem inspection are passed as fit for human consumption without further restrictions should be legibly and appropriately branded.

105. Any meat (including heads, organs and viscera) that requires treatment by heat or by freezing to render it fit for human consumption should be suitably identified and, if necessary, branded as such and kept under the supervision of an inspector until the necessary treatment has been completed and the carcass and any parts can be passed as fit for human consumption.

106. All carcasses, parts of carcasses, organs and viscera that as a result of ante-mortem and post-mortem inspection are found to be unfit for human consumption, and foetuses, should be held securely to the satisfaction of the inspector until they are branded, stained, rendered, denatured or otherwise destroyed, so excluding them from the human food chain.

107. Brands and stamps used to apply the marks of inspection should be kept clean while in use. They should be held under the control of an inspector and used only under an inspector's supervision.

## SECTION XI - UTILIZATION OF MEAT INSPECTION FINDINGS

*The controlling authority should make meat inspection findings available to assist other agencies involved in human health and animal health. In meeting this objective, the controlling authority should ensure that surveillance activities are distinguished from normal meat inspection activities, and do not jeopardize the efficient delivery of meat inspection services or the efficient operation of the meat industry. Where possible the controlling authority should take an active role in animal health management programmes that assure a safe and wholesome food supply and information on zoonotic disease should be provided to the appropriate agencies.*

108. The controlling authority should closely collaborate with the authorities responsible for animal disease control and with public health authorities so that the greatest possible use can be made of meat inspection findings.

109. Research and surveillance activities should be distinguished from routine meat inspection and from those laboratory examinations that may be required for the immediate purpose of decision making, and should have no delaying effect upon the normal course of post-mortem judgement.

110. Notifiable animal disease detected at ante-mortem or post-mortem inspection should be reported directly to the veterinary authority responsible for animal disease control.

111. In the framework of surveys related to special disease control or eradication schemes, full use should be made of ante-mortem and post-mortem inspection findings, including saving or recording details from animal identification devices (ear tags, tattoos, brands, etc.) from diseased animals. If required as part of such schemes, specific diagnostic tests should be permitted in addition to the normal inspection procedures in an abattoir, provided that this can be done without detriment to the normal meat inspection and abattoir management operations.

112. The controlling authority should periodically assemble and evaluate statistics relating to meat inspection findings and of the judgement decisions taken. These statistics should be made available to animal health authorities, for the monitoring of fluctuations in the animal health situation, as reflected by meat inspection findings.

113. Where applicable, veterinary inspectors in abattoirs should take an active part in animal disease and health control, not only as providers of information for feedback but also as associates in the field control of animal health.

TABLE A GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — HEADS

These are guideline inspection requirements — see the narrative for Section VI on page 15. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	CATTLE (includes calves)	HORSES	SHEEP & GOATS (includes lambs)	PIGS
GENERAL	View external surfaces. For cattle, horses and pigs view the oral and nasal cavities.			
LYMPH NODES				
SUBMAXILLARY	Incise (a)	Incise	—	Incise
PAROTID	Incise (a)	Incise	—	—
RETROPHARYNGEAL	Incise (a)	Incise	—	—
TONGUE	Palpate (a)	Palpate	—	—
OTHER	Inspection for <i>C. bovis</i> as per sub-paragraph 58 (d) of this Code.	Inspection for glanders as per sub-paragraph 58 (f) of this Code.		Inspection for <i>C. cellulosae</i> as per sub-paragraph 58 (h) of this Code.

## NOTES

- "incise" as used above means to examine by viewing and multiple incision or slicing.
- "palpate" as used above means to view and palpate.
- "submaxillary" are the lymph nodes *lymphonodi mandibulares*.
- "parotid" are the lymph nodes *lymphonodi parotidei*.
- "retropharyngeal" are the lymph nodes *lymphonodi retropharyngei*.
- (a) means inspection is view only in calves up to 6 weeks of age.

TABLE B GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — VISCERA

These are guideline inspection requirements - see the narrative for Section VI on page 15. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	CATTLE (includes calves)	HORSES	SHEEP & GOATS (includes lambs)	PIGS
LYMPH NODES MESENTERIC PORTAL BRONCHIAL & MEDIASTINAL	View Incise (a) Incise (a)	View Palpate Incise	View Palpate Palpate	Palpate (b) Palpate Incise
GASTRO-INTESTINAL TRACT SPLEEN	View (a) Palpate	View Palpate	View View	View View
LIVER	Palpate. View the gall bladder (does not apply to horses). For cattle over 6 weeks of age, incision as deemed appropriate to detect liver fluke.			
LUNGS	Palpate. Except in sheep and goats, the bronchi should be opened up by a transverse incision across the diaphragmatic lobe. For horses, the larynx, trachea and main bronchi should be incised.			
HEART	View after removal of the pericardium. Additional inspection requirements for cattle over 6 weeks of age are in sub-paragraph 58 (f) of this Code. Conditional additional inspection requirements for pigs are set out in sub-paragraph 58 (j) of this Code.			
KIDNEY	View after enucleation. In grey or white horses incise entire kidney.			
UTERUS (ADULTS)	Palpate	View	View	View

## NOTES

- "incise" as used above means to examine by viewing and multiple incision or slicing.
- "palpate" as used above means to view and palpate.
- "mesenteric" are the lymph nodes *lymphonodi mesenterici*.
- "portal" are the lymph nodes *lymphonodi hepatici (portales)*.
- "bronchial and mediastinal" are the lymph nodes *lymphonodi tracheobronchiales et mediastinales*.
- (a) means inspection is view only in calves up to 6 weeks of age.
- (b) means incise if any lesions were observed in the submaxillary lymph nodes.

TABLE C GUIDELINE POST-MORTEM INSPECTION REQUIREMENTS — CARCASSES

These are guideline inspection requirements - see the narrative for Section VI on page 15. Inspection can be made more intensive or less intensive depending upon the outcome of risk analysis.

	CATTLE (includes calves)	HORSES	SHEEP & GOATS (includes lambs)	PIGS
GENERAL	Examine carcasses (including musculature, exposed bone, joints, tendon sheaths etc) to determine any disease or defect. Attention should be paid to bodily condition, efficiency of bleeding, colour, condition of serous membranes (pleura and peritoneum), cleanliness and presence of any unusual odours.			
LYMPH NODES SUPERFICIAL INGUINAL EXTERNAL & INTERNAL ILIAC PRE-PECTORAL POPLITEAL RENAL	Palpate (a) Palpate Palpate — Palpate	Palpate Palpate Palpate — Palpate	Palpate Palpate Palpate Palpate —	Palpate Palpate (b) — — Palpate
OTHERS		Inspection of grey or white horses as per sub-paragraph 58 (h) of this Code.		Palpate castration site.

## NOTES

- "superficial inguinal" (also called supra-mammary) are the lymph nodes *lymphonodi inguinales superficiales*.
- "external and internal iliac" are the lymph nodes *lymphonodi iliaci*.
- "pre-pectoral" are the lymph nodes *lymphonodi cervicales profundi caudales*.
- "renal" are the lymph nodes *lymphonodi renales*.
- "popliteal" are the lymph nodes *lymphonodi popliteae*.
- (a) means incise as a routine when udder is, or has been, in lactation.
- (b) means iliac nodes in pigs.

## APPENDIX RECOMMENDED FINAL JUDGEMENTS

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
<b>1. GENERAL FINDINGS</b>						
1.1 Fever syndrome, debility and general signs indicating acute infectious disease	T	T	...	...	...	Alternatively, K <sub>1</sub> /D/.../.../... when detected first at post-mortem inspection, provided laboratory examination shows the causal agent non pathogenic for man, and no evidence of bacteraemia, drugs or antimicrobial substances; when detected at ante-mortem inspection, slaughter and post-mortem inspection to be under special precautions; if possible withhold from slaughter until recovered provided no hazard to human health or animal health, no undue suffering and recovery considered likely with treatment; destruction in an appropriate place and manner if a disease is diagnosed at ante-mortem inspection that calls for total condemnation.
1.2 Excitement, raised temperature or exhaustion caused by stress, without signs of acute disease	...	...	...	...	...	Slaughter to be delayed and ante-mortem inspection to be repeated after adequate rest. If delay not possible, see item 1.10.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
1.3 Moribund state as indicated by signs such as sub-normal temperature, slow weak pulse, disturbed senses	T	T	...	...	...	To be destroyed in an appropriate place and manner; if no undue suffering and recovery considered possible, final judgement may be delayed and ante-mortem inspection repeated later. If signs less severe when reinspected, I or K <sub>h</sub> , subject to satisfactory bleeding and laboratory examination eliminating risk.
1.4 General chronic conditions such as anaemia, cachexia, emaciation, loathsome appearance, degeneration of organs and oedema	T	T	...	...	...	Depending upon extent of condition also L, I or K <sub>h</sub> , if economically justified; T always if condition caused by chronic infection; laboratory examination if infection, recent use of antimicrobial substances or drug residues suspected.
1.5 Signs of acute infection by protozoan parasite of the blood, such as haemaglobinuria, anaemia or debility	T	T	...	...	...	Alternatively K <sub>h</sub> /D/.../.../..., provided general condition not too severe and laboratory examination rules out drug residues and/or secondary bacterial infection.
1.6 Septicaemia, pyaemia or toxemia	T	T	...	...	...	
1.7 Abnormal odour, colour, etc.:						
1.7.1 Caused by acute or chronic disease	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
1.7.2 Caused by feedstuff (such as fish-meal etc.)	I	I	I	I	...	In severe cases T/T/.../.../...
1.7.3 Caused by drug treatment:						
a) if generalized	T	T	...	...	...	
b) if localized	A	A	D	D	...	Provided prescribed post treatment withholding periods have been observed and laboratory examination confirms localized nature; otherwise T/T/.../.../...
1.7.4 Sexual odour	I	I	...	...	...	Alternatively A/A/.../.../... if not persisting after cooking test; L or I, if in accordance with local consumer tastes. Alternatively K <sub>n</sub> for use in cooked, comminuted products that, because they will be consumed cold, will not cause the odour to be noticed by the consumer. Other alternative judgement, if so required by local consumer tastes; persisting slight sexual odour: I/I/.../.../...; strong sexual odour: T/T/.../.../...

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		O T H E R S	
			P A R T S O F C A R C A S E	O R G A N S		
1.8 Advanced pregnancy and recent parturition or abortion	...	...	...	...	...	Withhold from slaughter whenever possible provided no risk to human health or animal health. Otherwise A, I, K <sub>h</sub> , or T, depending on general condition and result of laboratory examination, if required. Normally animals should not be sent to the abattoir within 10 days after parturition or abortion.
1.9 Foetuses and undeveloped neonatal animals	T	T	...	...	...	L where local custom permits.
1.10 Slaughter under special precautions or emergency slaughter						
1.10.1 with unsatisfactory bleeding, discolouration, oedematous conditions, etc.	T	T	...	...	...	
1.10.2 sudden collapse without prior evidence of disease and no general signs or pathological changes found post-mortem (e.g. cardiovascular crisis)	T	T	...	...	...	Alternatively K <sub>h</sub> /K <sub>h</sub> /.../.../... subject to satisfactory bleeding and results of laboratory examination.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
1.10.3 cadaver bled after natural death or animal slaughtered in agony	T	T	...	...	...	
1.10.4 animal that has suffocated	T	T	...	...	...	
1.10.5 emergency slaughter necessitated by accidental trauma during transport to, or while in the vicinity of, the abattoir	I	I	...	...	...	Alternatively, provided satisfactory bleeding and adequate sanitary conditions of slaughter, A/A/.../.../... but excluded from international trade; T/T/.../.../... if unsatisfactory bleeding or if bleeding after natural death is suspected.
1.10.6 animal slaughtered without ante-mortem inspection						
a) evidence of justified emergency due to trauma (i.e. accident)	A	A	D	D	...	Provided satisfactory bleeding and subject to results of laboratory examination, but excluded from international trade; T/T/.../.../... if unsatisfactory bleeding.
b) insufficient evidence of justified emergency due to trauma	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
1.11 Animal slaughtered as part of a disease eradication programme or sanitary campaign but that is not a reactor to a diagnostic test and shows no evidence of disease at ante-mortem or post-mortem inspection	L	L	...	...	...	Alternatively $K_h/K_h/.../.../...$ ; note that reactors and diseased animals are judged in accordance with the entry in these tables for the specific disease involved.
1.12 Absence of <i>rigor mortis</i> in a carcase retained for further inspection	I	D	...	...	...	Except if T or $K_h$ because of other inspection findings.
1.13 Animal killed in a separate facility for diagnostic purposes or to prevent the spread of an animal disease (e.g. a suspected case of a notifiable disease)	T	T	...	...	...	
<b>2. TOPOGRAPHIC LISTING</b>						
2.1 Umbilical infection with systemic involvement	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
2.2 Diseases of the nervous system						
2.2.1 Acute encephalitis and meningitis	T	T	...	...	...	Alternatively A/A/.../.../brain D if confirmed after laboratory examination as of non-infectious origin (e.g. sun stroke).
2.2.2 Chronic encephalitis, meningitis and staggers with normal body temperature and no other complicating signs	A	A	D	...	brain D	Except if T under item 1.4.
2.2.3 Brain abscesses:						
a) resulting from pyaemia	T	T	...	...	...	
b) localized lesion only with no other complicating signs	A	A	...	...	brain D	Subject to results of laboratory examination.
2.2.4 Abnormal behaviour (disturbed senses, etc.)						

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
<p>a) with satisfactory bleeding and no other complicating signs or suspicious circumstances or records</p> <p>b) accompanied by other signs or indications of exposure to infection or poison</p> <p>2.3 Diseases of the pericardium, heart and vessels</p> <p>2.3.1 Pericarditis:</p> <p>a) acute infectious exudative pericarditis, septicaemia and bovine traumatic pericarditis with fever, large accumulation of exudate, circulatory disturbances, degenerative changes in organs, or abnormal odour</p>	A	A	...	...	...	Subject to checking farm record, and a laboratory examination to exclude toxic or infectious conditions that may require disposition T or K.
	T	T	...	...	...	
	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
b) subacute infectious exudative pericarditis	K <sub>h</sub>	K <sub>h</sub>	D	D	...	Subject to laboratory examination excluding generalized infection or antimicrobial substances.
c) chronic infectious pericarditis with no other complications in a well nourished animal	A	A	D	D	...	
d) chronic bovine traumatic pericarditi	A	A	D	D	...	Subject to results of laboratory examination.
2.3.2 Endocarditis:						
a) ulcerative endocarditis and verrucose endocarditis, without complications	K <sub>h</sub>	K <sub>h</sub>	...	D	...	Alternatively L instead of K <sub>h</sub> if K <sub>h</sub> not economically feasible, subject to negative bacteriological results for laboratory examination (see also item 3.3.13).
b) if fully cicatrized	A	A	...	D	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
c) verrucose endocarditis with consequential lesions in lungs or liver, recent infiltration, general debility, etc.	T	T	...	...	...	
2.3.3 Heart lesions of non-infectious nature (malformation, etc.)	A	A	...	D	...	Except if T under item 1.4.
2.3.4 Worm aneurisms in horses:						
a) with oedema, infarction, or haemorrhages confined to the hind leg	A	A	D	D	...	
b) with recent peritonitis, conspicuous circulatory disturbances in the mesentery or intestines, or general debility	T	T	...	...	...	
2.4 Diseases of the respiratory system						For asphyxia see item 1.10.4.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
2.4.1 Sinusitis	A	A	D	...	head D	Provided items 1.1 or 1.4 not applicable.
2.4.2 Any form of acute pneumonia such as widespread, severe, purulent bronchopneumonia, gangrene of the lungs, or necrotic pneumonia	T	T	...	...	...	
2.4.3 Catarrhal pneumonia	A	A	...	D	...	Subject to results of laboratory examination if bacteraemia suspected.
2.4.4 Pleuropneumonia in pigs						
a) with pathological changes distinctly healing (ie. organization)	A	A	D	D	...	
b) other cases or signs of complications	K <sub>h</sub>	K <sub>h</sub>	D	D	...	Subject to results of laboratory examination.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
2.4.5 Subacute pneumonia in any slaughter animal (eg. croupous pneumonia, bronchopneumonia, aspiration pneumonia)	K <sub>h</sub>	K <sub>h</sub>	...	D	...	Subject to results of laboratory examination and provided item 1.1 not applicable.
2.4.6 Subacute bronchopneumonia in calves and young cattle, with slight lesions	A	K <sub>h</sub>	D	D	lungs D	Subject to results of laboratory examination.
2.4.7 Multiple pulmonary abscesses	T	T	...	...	...	Alternatively K <sub>h</sub> /D/.../.../..., subject to results of laboratory examination, or A/A/.../D/..., if no metastases are found in the carcase or in other organs and the animal is in good nutritional condition.
2.4.8 Bronchitis	A	A	...	D	...	
2.4.9 Verminous bronchopneumonia	A	A	...	D	...	Provided item 1.4 not applicable.
2.4.10 Atelectasis, emphysema, pigmentation, haemorrhages or aspiration of blood, scalding water or ingested material	A	A	...	D	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
2.5 Diseases of the pleura						
2.5.1 Diffuse fibrinous or serofibrinous pleurisy	T	T	...	...	...	Alternatively K <sub>h</sub> , depending on results of laboratory examination and general condition of the animal.
2.5.2 Adhesions and patches of fibrinous tissue	A	A	D	D	...	Unless tuberculous, in which case see item 3.3.8.
2.5.3 Suppurative or gangrenous pleurisy	T	T	...	...	...	
2.6 Diseases of the stomach and intestines						
2.6.1 Acute gastro-intestinal catarrh in adult animals						
a) with congested mesenteric lymph nodes but no other changes	A	A	...	D	intestines D	Alternatively T or K <sub>h</sub> depending upon results of laboratory examination.
b) with congestion of mucosa and mesenteric lymph nodes, enlargement of spleen or degeneration of organs	K <sub>h</sub>	K <sub>h</sub>	...	D	intestines D	Alternatively T, depending upon results of laboratory examination.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
2.6.2 Chronic gastro-intestinal catarrh	A	A	...	D	intestines D	Alternatively T or K <sub>h</sub> depending upon results of laboratory examination.
2.6.3 Septic, croupous, diphtheritic or haemorrhagic enteritis	T	T	...	...	...	Alternatively K <sub>h</sub> depending upon results of laboratory examination.
2.6.4 Constipation and intestinal obstructions (including colic in the horse)						
a) severe, acute or showing systemic effects	T	T	...	...	...	Alternatively K <sub>h</sub> depending upon results of laboratory examination. In horses normally T.
b) mild cases with no systemic effects	A	A	...	D	...	
2.6.5 Bloat or impaction of stomach or rumen						
a) severe cases	A	A	...	D	...	Alternatively I, K <sub>h</sub> or T depending on general condition and results of laboratory examination.
b) mild cases	A	A	...	D	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		O T H E R S	N O T E S
			P A R T S O F C A R C A S E	O R G A N S		
2.6.6 Emphysema of the mesentery in pigs	A	A	...	D	...	
2.7 Diseases of the peritoneum						
2.7.1 Peritonitis						
a) acute, diffuse or extensive	T	T	...	...	...	
b) fibrinous localized peritonitis	A	A	D	D	...	
2.7.2 Adhesions and patches of fibrinous tissue, or localized encapsulated abscesses	A	A	D	D	...	Unless tuberculous, in which case see item 3.3.8.
2.8 Diseases of the liver						
2.8.1 Telangiectasis, cyst formation, gallstones	A	A	...	D	...	
2.8.2 Fatty infiltration	A	A	...	D	...	
2.8.3 Degeneration of the liver (parenchymatous, fatty or amyloid degeneration)	A	A	...	D	...	Depending on general condition and results of laboratory examination.

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
2.8.4 Hepatitis of toxic, parasitic or non-specific infectious nature	A	A	...	D	...	Depending on general condition and results of laboratory examination if indicated.
2.8.5 Parasitic nodules in the liver	A	A	...	D	...	D for affected part of liver, provided circumscribed.
2.8.6 Recent bacterial necrosis of the liver	K <sub>h</sub>	K <sub>h</sub>	...	D	...	Alternatively T depending on general condition and results of laboratory examination.
2.8.7 Abscesses of the liver						
a) embolic abscesses associated with recent umbilical infections, traumatic abscesses in the spleen, etc.	T	T	...	...	...	
b) old encapsulated abscesses	A	A	...	D	...	
2.8.8 Miliary necrosis of the liver in calves	T	T	...	...	...	
2.9 Diseases of the urinary tract						

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		O T H E R S	
			P A R T S O F C A R C A S E	O R G A N S		
2.9.1 Renal calculi, cyst formation, pigmentation	A	A	...	D	...	
2.9.2 Nephritis (including parasitic nephritis)						
a) accompanied by abnormal odour of urine, uraemia or oedema	T	T	...	...	...	
b) chronic nephritis with no systemic effects	A	A	...	D	...	Subject to laboratory examination being negative for ochratoxin in countries where ochratoxicosis is prevalent; (see item 3.6.2).
2.9.3 Disseminated leucocytic nephritis (colinephritis)	T	T	...	...	...	Alternatively $K_h$ , subject to results of laboratory examination.
2.9.4 Suppurative and embolic nephritis	T	T	...	...	...	Alternatively $K_h$ , subject to results of laboratory examination.
2.9.5 Pyelonephritis in cattle						
a) with renal insufficiency (uraemia)	T	T	...	...	...	
b) no signs of systemic effect	A	A	...	D	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	NOTES
			P A R T S O F C A R C A S E	O R G A N S		
2.9.6 Cystitis						
a) exudative form accompanied by fever, odour of urine, or urinogenous pyelonephritis	T	T	...	...	...	
b) no signs of systemic effects	A	A	...	D	...	
2.9.7 Rupture of the bladder or urethra						
a) in cases of urinogenous peritonitis, odour of urine, or urinary cellulitis	T	T	...	...	...	
b) no signs of systemic effects	A	A	D	D	...	
2.10 Diseases of the female genitalia and associated diseases						
2.10.1 Inflammation of the uterus						

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
a) acute metritis (croupous, diphtheritic, necrotic, septic, etc., or the presence of a putrefied foetus)	T	T	...	...	...	
b) chronic metritis (including macerated or mummified foetus) with no signs of systemic effects	A	A	...	D	...	Subject to results of laboratory examination.
2.10.2 Retention of placenta						
a) with no signs of systemic effects	A	A	...	D	...	Subject to results of laboratory examination.
b) accompanied by fever or other signs of systemic effects	T	T	...	...	...	
2.10.3 Parturition complicated by acute metritis, necrotizing vaginitis or presence of a putrefied foetus	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		O T H E R S	
			P A R T S O F C A R C A S E	O R G A N S		
2.10.4 Prolapse, torsion or rupture of the uterus accompanied by fever or peritonitis	T	T	...	...	...	If no signs at ante-mortem inspection and no post-mortem signs of generalization, A or K <sub>h</sub> , subject to results of laboratory examination.
2.10.5 Excessive fluid in the uterus	A	A	...	D	...	Subject to the general condition of the animal being satisfactory and no generalized signs.
2.10.6 Bovine puerperal haemoglobinuria	A	A	D	D	...	
2.11 Diseases of the male genitalia						
2.11.1 Orchitis and/or epididymitis	A	A	...	D	...	Subject to farm history or laboratory examination (brucellosis; see also item 3.3.21).
2.12 Diseases of the udder						
2.12.1 Inflammation of the udder (mastitis)						
a) no signs of systemic effects	A	A	...	D	...	
b) septic, gangrenous or signs of systemic effects	T	T	...	...	...	

DISEASES, PATHOLOGICAL CONDITIONS OR ABNORMALITIES	RECOMMENDED FINAL JUDGEMENT					NOTES
	C A R C A S E	V I S C E R A	DISEASED OR AFFECTED		OTHERS	
			P A R T S O F C A R C A S E	O R G A N S		
2.12.2 Pigmentation of the mammary glands in pigs	A	A	D	D	...	Lesions of old, completely healed fractures may be removed in accordance with procedures determined by the controlling authority.
2.12.3 Oedema of the udder	A	A	...	D	...	
2.13 Diseases of bones, joints and tendon sheaths						
2.13.1 Fractures						
a) uncomplicated (recent or healing)	A	A	D	...	...	
b) infected or accompanied by signs indicating generalized effects	T	T	...	...	...	
2.13.2 Osteomyelitis						
a) localized	A	A	D	...	...	Subject to results of laboratory examination.

	b) gangrenous, suppurative or accompanied by metastasis	T	T	...	...	...	
2.13.3	Deposits of pigment in bones or periosteum	A	A	D	...	bones D	
2.13.4	Arthritis and/or tendonitis						
	a) non-infectious or chronic, with no systemic effects	A	A	D	...	...	For pigs see also item 3.3.13.
	b) acute infectious (fibrinous, purulent), e.g. polyarthritis in newborn animals	T	T	...	...	...	A/A/D/.../... subject to results of laboratory examination.
2.13.5	Presternal calcification in cattle	A	A	D	...	...	
2.13.6	Osteofluorosis	A	A	D	...	...	
2.14	Diseases of the musculature						Absence of <i>rigor mortis</i> see 1.12.
2.14.1	Calcareous deposits	A	A	D	...	...	
2.14.2	Aseptic degenerative myopathy e.g. "White Muscle Disease"	A	A	D	...	...	
2.14.3	Other abnormalities of muscles						
	a) in pigs (fat not affected) e.g. "porcine stress syndrome", "pale soft exudative" (PSE) or "dark firm dry" (DFD)	A	A	I	...	...	Affected parts of carcase D instead of I, if lesions severe. Carcase D, if extensive.
	b) in other animals (e.g. dark cutting beef)	A	A	I	...	...	Affected parts of carcase D instead of I, if lesions severe. Carcase D, if extensive.
2.15	Skin diseases						
2.15.1	Wounds and cellulitis						
	a) recent granulating	A	A	D	...	...	
	b) infected wounds and discharging skin lesions						
	(i) without general signs	A	A	D	...	...	

	(ii) accompanied by generalized signs such as fever, or with metastasis or sepsis	T	T	...	...	...	
2.15.2	Contusions (bruising)						
	a) localized	A	A	D	...	...	
	b) generalized effects or secondary changes in the carcass	T	T	...	...	...	
2.15.3	Burns						
	a) localized, no systemic effects	A	A	D	...	...	
	b) with extensive oedema or systemic signs such as fever	T	T	...	...	...	
2.15.4	Eczema and chronic dermatitis in pigs (primary in nature)	A	A	D	...	...	
2.15.5	Erythema and acute dermatitis (e.g. frostbite, sunburn, chemical corrosion, photosensitization)						
	a) no signs of systemic effects	A	A	D	...	...	
	b) with systemic effects, such as fever	T	T	...	...	...	
<b>3.</b>	<b>AETIOLOGICAL LISTING</b>						
<b>3.1</b>	<b>PARASITIC CONDITIONS</b>						
3.1.1	Trichinellosis ( <i>Trichinella spiralis</i> )	T	T	...	...	...	Except in countries free of <i>T. spiralis</i> , where routine inspection procedures do not include specific laboratory examination for trichinellae other measures should be in force to protect public health (eg heating, freezing or curing, in accordance with approved schedules, of meat of animals susceptible to trichinella infestation).
3.1.2	Cysticercosis ( <i>Cysticercus bovis</i> )						
	a) Heavy infestation	T	T	...	...	...	The extent of infestation that constitutes "heavy infestation" to be prescribed by the controlling authority.

	b) Moderate or light infestation, or small number of dead/degenerated cysticerci	K <sub>f</sub>	K <sub>f</sub>	...	...	...	Alternatively heat treatment that achieves 60°C in the centre of the meat.
3.1.3	Cysticercosis ( <i>C. cellulosae</i> )						
	a) Heavy infestation	T	T	...	...	...	The extent of infestation that constitutes "heavy infestation" to be prescribed by the controlling authority.
	b) Moderate or light infestation, or small number of dead/degenerated cysticerci	K <sub>f</sub>	K <sub>f</sub>	...	...	...	Alternatively heat treatment that achieves 60°C in the centre of the meat.
3.1.4	Cysticercosis ( <i>C. ovis</i> )						
	a) Heavy infestation	T	T	...	...	...	The extent of infestation that constitutes "heavy infestation" to be prescribed by the controlling authority.
	b) Moderate or light infestation	A	A	...	...	...	This judgement only after removal of all detected lesions. K <sub>f</sub> instead of A where economically feasible.
3.1.5	Cysticercosis ( <i>C. tenuicollis</i> )	A	A	...	D	...	This judgement provided item 1.4 does not apply and lesions are first removed by stripping affected serous membranes.
3.1.6	Coenurosis ( <i>Coenurus cerebralis</i> )	A	A	...	D	brain D	
3.1.7	Distomatosis - Liver fluke disease						
	a) Heavy infestation	A	A	...	D	...	Provided item 1.4 does not apply.
	b) moderate or light infestation	A	A	...	D	...	D the affected part of the liver provided lesions clearly circumscribed. Remainder of liver: I.
3.1.8	Echinococcosis (Hydatidosis)	A	A	D	D	...	Provided item 1.4 does not apply; D part of organ affected in cases of very low infestation with rest of organ L or I.
3.1.9	Pulmonary and gastro-intestinal strongylosis	A	A	...	D	...	Provided item 1.4 does not apply.
3.1.10	Parasitic lesions in the liver or intestines	A	A	...	D	...	D the affected part of the liver provided lesions clearly circumscribed.
3.1.11	Gastrophilus infestation in horses	A	A	...	D	...	
3.1.12	Oestrus ovis infestation in sheep	A	A	...	D	head D	L acceptable instead of D where feasible.

3.1.13	Warble infestation (Hypodermosis)	A	A	D	...	...	Provided item 1.4 does not apply.
3.1.14	Mange and scab						
	a) Sarcoptic mange in pigs						
	(i) localized and no systemic effects	A	A	D	...	...	
	(ii) extensive lesions or signs of systemic effects	K <sub>h</sub>	K <sub>h</sub>	D	...	...	Provided item 1.4 does not apply.
	b) Psoroptic scab in sheep						
	(i) no systemic effects	A	A	D	...	...	
	(ii) with suppurative skin lesions	T	T	...	...	...	Alternatively K <sub>h</sub> , subject to results of bacteriological examination.
<b>3.2</b>	<b>PROTOZOAL DISEASES</b>						<b>Note for all protozoal diseases</b> , T or K <sub>h</sub> instead of A where any of the general findings listed under item 1 apply.
3.2.1	Dourine	A	A	D	D	...	
3.2.2	Trypanosomiasis	A	A	...	D	...	
3.2.3	Babesiosis	A	A	...	D	...	
3.2.4	Theileriosis	A	A	...	D	...	
3.2.5	Trichomonas infection ( <i>Trichomonas foetus</i> )	A	A	...	D	...	
3.2.6	Sarcosporidiosis (macroscopic lesions)						
	a) Heavy infestation	T	T	...	...	...	
	b) slight or localized infestation	A	A	D	D	...	A only after removal of detected lesions.
3.2.7	Toxoplasmosis						
	a) Clinical signs or systemic effect	T	T	...	...	...	
	b) Serological only	A	A	...	...	...	
3.2.8	Coccidiosis	A	A	...	D	intestines D	

3.2.9	Besnoitiosis						
	a) Localized lesions, no systemic effect	A	A	D	D	...	
	b) Disseminated lesions or systemic effect	T	T	...	...	...	
<b>3.3</b>	<b>BACTERIAL DISEASES AND CONDITIONS (INCLUDING RELATED ORGANISMS)</b>						
3.3.1	Anthrax (affected, including non-infected but contaminated animals or meat)	T	T	...	...	...	Affected animals should not be admitted to an abattoir; if detected at ante-mortem or post-mortem inspection, thorough disinfection of premises is necessary. Special precautions are required to prevent occupational hazards.
3.3.2	Blackquarter/Blackleg ( <i>Clostridium chauvoei</i> )	T	T	...	...	...	
3.3.3	Braxy ( <i>Cl. septicum</i> )	T	T	...	...	...	
3.3.4	Enterotoxaemia (Lamb dysentery, <i>Cl. perfringens</i> )	T	T	...	...	...	
3.3.5	Malignant oedema ( <i>Cl. septicum</i> etc.)	T	T	...	...	...	
3.3.6	Tetanus	T	T	...	...	...	
3.3.7	Botulism	T	T	...	...	...	
3.3.8	Tuberculosis						Meat from animals affected in any way by tuberculosis is excluded from international trade.
	a) In cattle and buffaloes						
	(i) cases of residual infection or re-infection where an eradication scheme has terminated (including reactors without lesions)	T	T	...	...	...	

(ii) during final stages of an eradication scheme and where natural prevalence is low							
- reactor without lesions	K <sub>h</sub>	K <sub>h</sub>	...	...	lungs, udder: D	Alternatively L or A, but excluded from international trade.	
- one organ only affected, and no miliary lesions	K <sub>h</sub>	K <sub>h</sub>	...	D	lungs, udder: D	Provided item 1.4 does not apply; T if economically feasible.	
- more than one organ affected, or miliary lesions in one organ	T	T	...	...	...		
(iii) during early stages of an eradication scheme and in high prevalence areas							
- reactor without lesions	L	L	...	...	lungs, udder: D	A instead of L if L economically not feasible, but excluded from international trade.	
- one organ only affected, and no miliary lesions	K <sub>h</sub>	K <sub>h</sub>	...	D	lungs, udder: D	Provided item 1.4 does not apply.	
- more than one organ affected but no signs of generalization or recent haematogenic spread	K <sub>h</sub>	K <sub>h</sub>	...	D	lungs, udder: D	Except T if economically feasible or if item 1.4 applies.	
- generalization	T	T	...	...	...		
- signs of recent haematogenic spread	T	T	...	...	...		
b) In pigs							
(i) localized in throat or mesenteric lymph nodes (bovine or avian type)	K <sub>h</sub>	K <sub>h</sub>	D	D	intestines D	However T in areas where bovine tuberculosis eradication scheme concluded or in final stages, or at any time if of bovine type. Alternatively to K <sub>h</sub> , heat treatment at 77°C if not found beyond one primary site.	
(ii) avian type confined to submaxillary glands	A	A	D	...	head D		

	(iii) extensive lesions in lymph nodes, or other organs affected	T	T	...	...	...	
	c) In small ruminants and in horses	T	T	...	...	...	
3.3.9	Johne's disease (Paratuberculosis)	A	A	...	D	intestines, mesentery: D	Provided item 1.4 does not apply.
3.3.10	Actinomycosis and actinobacillosis						
	a) Confined to the head, or not more than slight lung lesions	A	A	D	D	...	Provided item 1.4 does not apply.
	b) Extensive lesions of the lungs	T	T	...	...	...	
3.3.11	Salmonellosis	T	T	...	...	...	
3.3.12	White scour, omphalophlebitis, polyarthritis and other septicaemic conditions of new-born animals	T	T	...	...	...	
3.3.13	Swine erysipelas						
	a) Acute erysipelas with erythema, or diffuse cutaneous erysipelas with erythema	T	T	...	...	...	T at ante-mortem inspection because of occupational hazard; if feasible, slaughter to be delayed until after treatment and recovery.
	b) Localized chronic arthritis caused by erysipelas, or localized erysipelas endocarditis without signs of systemic effect	K <sub>h</sub>	K <sub>h</sub>	D	D	...	Bacteriological examination; T if found not to be localized, or if antimicrobial substances detected. See also item 2.3.2. Alternatively A if feasible without health hazard to consumers and food handlers.
	c) slight cutaneous lesions	K <sub>h</sub>	K <sub>h</sub>	D	...	...	Alternatively A if feasible without health hazard to consumers and food handlers.
	d) Arthritis or skin lesions complicated by necrosis or signs of systemic effect	T	T	...	...	...	
3.3.14	Listeriosis	T	T	...	...	...	Particular precautions necessary to prevent infection of meat industry workers and other food handlers.

3.3.15	Corynebacterial infections in sub-maxillary lymph nodes in pigs	A	A	D	D	...	Subject to results of laboratory examination.
3.3.16	Caseous lymphadenitis in sheep ( <i>Corynebacterium ovis</i> )	A	A	D	D	lungs D	Except if T or K <sub>h</sub> under item 1.4.
3.3.17	Ulcerative lymphangitis in horses ( <i>C. ovis</i> )	A	A	D	D	...	In areas where glanders occurs, judge as for glanders (item 3.3.18) unless confirmed by laboratory examination.
3.3.18	Glanders	T	T	...	...	...	Should not be admitted to abattoir.
3.3.19	Melioidosis	T	T	...	...	...	
3.3.20	Strangles ( <i>Streptococcus equi</i> )	A	A	D	...	...	Except if T or K <sub>h</sub> in cases of item 1.1.
3.3.21	Brucellosis						Where brucellosis of any species is prevalent, special precautions are necessary to prevent occupational hazards.
	a) Cattle	A	A	...	D	udder, genital organs and related lymph nodes: D	If <i>B. melitensis</i> suspected: T or K <sub>h</sub> , depending on prevalence and as economically feasible; animals slaughtered in brucellosis eradication programmes: L instead of A, if economically feasible, epidemiologically justified, and/or warranted for the prevention of occupational hazards.
	b) Pigs	T	T	...	...	...	If T not economically feasible, K <sub>h</sub> , but with mammary glands, genital organs and related lymph nodes: D.
	c) Sheep, goats, buffaloes	T	T	...	...	...	If T not economically feasible: K <sub>h</sub> or L, but with mammary glands, genital organs and related lymph nodes: D.
	d) Horses	A	A	D	D	...	
3.3.22	Infectious ovine epididymitis ( <i>B. ovis</i> )	A	A	...	D	...	
3.3.23	Bovine campylobacteriosis ( <i>Campylobacter fetus</i> )	A	A	...	D	...	
3.3.24	Pasteurellosis	K <sub>h</sub>	K <sub>h</sub>	...	D	...	Except if T in case of item 1.1 or 1.4.
3.3.25	Haemorrhagic septicaemia ( <i>Pasteurella multocida</i> serotypes 6:B and 6:E)	T	T	...	...	...	Should not be admitted to abattoir.
3.3.26	Shipping fever						

	a) Clinical stage	T	T	...	...	...	If feasible, slaughter to be delayed until after recovery.
	b) Recovered	A	A	...	D	...	
3.3.27	Atrophic rhinitis	A	A	D	...	...	D where combined with deformity of facial bones.
3.3.28	Calf Diphtheria (Necrobacillosis)						
	a) Generalized	T	T	...	...	...	
	b) Localized	K <sub>h</sub>	K <sub>h</sub>	D	D	head D	
3.3.29	Foot rot in sheep	A	A	D	...	...	Care needed to differentiate from FMD (see item 3.4.1).
3.3.30	Dermatophilosis (Streptothricosis, <i>Dermatophilus congolensis</i> )	A	A	D	...	...	Provided item 1.4 does not apply.
3.3.31	Leptospirosis						Particular precautions necessary to prevent infection of meat industry workers and other food handlers.
	a) Acute	T	T	...	...	...	
	b) Chronic, localized	A	A	...	D	kidney D	
3.3.32	Contagious bovine pleuropneumonia ( <i>Mycoplasma mycoides</i> subsp. <i>mycoides</i> SC (bovine biotype))	A	A	...	D	lungs, pleura: D	
3.3.33	Contagious caprine pleuropneumonia ( <i>Mycoplasma</i> sp. F.38 biotype)	A	A	...	D	lungs, pleura: D	
3.3.34	Contagious agalactia of goats and sheep ( <i>Mycoplasma agalactiae</i> )	A	A	...	D	udder D	
3.3.35	Heartwater ( <i>Cowdria ruminantium</i> )	A	A	...	D	...	Except if T or K <sub>h</sub> because of item 1.1.
3.3.36	Q fever ( <i>Coxiella burnetii</i> )						Precautions necessary to prevent infection of meat industry workers.
	a) Clinical disease	T	T	...	...	...	K <sub>h</sub> /D/.../D/udder D, if T is not economically feasible.
	b) Serological reaction only	A	A	...	...	udder D	T or K <sub>h</sub> preferred if technically and economically feasible.
3.3.37	Anaplasmosis	A	A	...	D	...	Except if item 1.1, 1.4 or 1.7 applicable.

3.4 VIRUS CONDITIONS							
<b>Vesicular and pox diseases</b>							
3.4.1	Foot-and-mouth disease						
	a) In normally free or nearly free countries or zones within a country						
	- diseased animals and contacts	T	T	...	...	...	Not admitted to abattoirs.
	b) In other countries or areas	...	...	...	...	...	Judgement to be in accordance with the current animal health requirements, and consistent with effective public health protection; particular attention to secondary bacterial infections and general findings (see e.g. items 1.1, 1.6 and 3.3.11). Sanitary measures to comply with national animal health policy. For indication of national control policies see FAO/WHO/OIE Animal Health Yearbook.
3.4.2	Vesicular stomatitis	A	A	D	D	...	If differential diagnosis not confirmed, judgement as FMD item 3.4.1.
3.4.3	Vesicular exanthema of pigs	T	T	...	...	...	K <sub>h</sub> if T is not economically feasible.
3.4.4	Swine vesicular disease	K <sub>h</sub>	K <sub>h</sub>	D	D	intestines D	T and exclusion from abattoirs in countries where eradication scheme operating. If differential diagnosis not confirmed, judgement as FMD item 3.4.1.
3.4.5	Contagious pustular dermatitis (Contagious Ecthyma)	A	A	...	D	head D	If differential diagnosis not confirmed, judgement as FMD item 3.4.1.
3.4.6	Sheep pox and goat pox						
	a) Clinical disease	K <sub>h</sub>	K <sub>h</sub>	D	D	...	Except if T applicable under item 1.1; L if K <sub>h</sub> is not economically feasible.
	b) Recovered	A	A	D	D	...	
3.4.7	Lumpy skin disease						

	a) Clinical disease	K <sub>h</sub>	K <sub>h</sub>	D	D	...	Except if T applicable under item 1.1; L if K <sub>h</sub> is not economically feasible.
3.4.8	Other pox diseases						
	a) Horse pox	L	L	D	D	...	
	b) Cow pox	A	A	D	...	udder D	
	c) Swine pox	L	L	D	...	skin D	I if economically feasible.
	<b>Various cattle diseases</b>						
3.4.9	Rinderpest						
	a) In normally free zones and at advanced stages of eradication	T	T	...	...	...	
	b) In endemic zones	L	D	...	...	...	Unless item 1.1 applicable; where L, distribution limited to areas affected by outbreak and covered by vaccination; K <sub>h</sub> if economically feasible.
3.4.10	Bovine malignant catarrh	I	D	...	...	...	Provided item 1.1 does not apply.
3.4.11	Infectious bovine rhinotracheitis - IBR/IPV	A	A	...	D	...	Provided item 1.1 does not apply.
3.4.12	Bovine virus diarrhoea/Mucosal disease	A	A	...	D	...	Provided item 1.1 does not apply.
3.4.13	Bovine para-influenza	A	A	...	D	...	Provided item 1.1 does not apply.
3.4.14	Bovine leucosis						
	a) Multiple macroscopic lesions	T	T	...	...	...	
	b) Reactor only	A	A	...	...	...	Depending on prevalence (K <sub>h</sub> instead of A, if economically feasible.)
3.4.15	Bovine Spongiform Encephalopathy (BSE)	T	T				Cattle suspected on clinical grounds of BSE infection should be dealt with in strict accordance with requirements determined by the controlling authority. Laboratory examination where appropriate to confirm diagnosis.
	<b>Various pig diseases</b>						
3.4.16	Classical swine fever (Hog cholera)						

	a) Diseased	T	T	...	...	...	If economically not feasible: K <sub>h</sub> (unless T applicable under item 1.1).
	b) Contacts	K <sub>h</sub>	D	...	...	...	
3.4.17	African swine fever (diseased and contacts)	T	T	...	...	...	Not to be admitted to abattoir.
3.4.18	Teschen disease	K <sub>h</sub>	D	...	...	brain, spinal cord, alimentary tract: D	Except if T/T under item 1.1 or 1.3.
3.4.19	Aujeszky's disease (Pseudorabies)						
	a) Diseased	K <sub>h</sub>	K <sub>h</sub>	D	D	brain, spinal cord: D	
	b) Reactor only	A	A	...	...	...	Including vaccinated animals.
3.4.20	Swine influenza	A	A	...	D	lungs: D	Except if T or K <sub>h</sub> applicable under item 1.1.
	<b>Various arthropod-transmitted diseases of ruminants</b>						
3.4.21	Bluetongue						
	a) Clinical disease	T	T	...	...	...	
	b) Reactor only	A	A	...	...	...	
3.4.22	Rift Valley Fever						Precautions to prevent occupational hazards.
	a) Clinically affected	T	T	...	...	...	
	b) Reactor only	A	A	...	...	liver, blood: D	
3.4.23	Louping ill	A	A	...	...	brain, medulla: D	Except if T or K <sub>h</sub> applicable under item 1.1.
3.4.24	Nairobi sheep disease	A	A	...	D	...	Except if T or K <sub>h</sub> applicable under item 1.1.
3.4.25	Ephemeral fever	A	A	...	D	...	Slaughter to be delayed until temperature normal; otherwise T or K <sub>h</sub> under item 1.1.

<b>Various equine diseases</b>						
3.4.26	Equine encephalomyelitis					
	a) Clinical disease	T	T	...	...	...
	b) Reactor only	L	L	...	...	brain, medulla: D
3.4.27	African horse sickness					
	a) Clinical disease	T	T	...	...	...
	b) Reactor only	L	L	...	...	...
3.4.28	Equine rhinopneumonitis	A	A	...	D	...
3.4.29	Equine influenza	A	A	...	D	lungs D
						Except if T or K <sub>h</sub> under item 1.1.
						Movement from place of origin to abattoir not to be permitted during acute stage; immediate emergency slaughter if detected upon arrival at abattoir; T or K <sub>h</sub> instead of A in case of item 1.1.
3.4.30	Equine infectious anaemia					
	a) Clinical disease	T	T	...	...	...
	b) Reactor only	L	L	...	...	...
						Provided no lesions found at post-mortem inspection; otherwise T.
<b>Others</b>						
3.4.31	Rabies	T	T	...	...	...
	a) Animals slaughter within 48 hours of being bitten	A	A	D	...	...
						D: bite area with surroundings: special precautions to prevent occupational hazards. Alternatively slaughter may be delayed during an extended quarantine period to permit confirmation.
3.4.32	Japanese encephalitis					
	a) In pigs	L	L	...	D	blood, brain, medulla, genital organs: D
	b) In horses					
	(i) Clinical disease	T	T	...	...	...
						K <sub>h</sub> if economically feasible; T in case of acute disease.

	(ii) Reactor only	L	L	...	...	blood, brain, medulla: D	$K_h$ if economically feasible.
3.4.33	Scrapie						
	a) Clinical disease	T	T	...	...	...	
	b) Contacts, offspring and ancestors	L	L	...	...	see note	T instead of L, if economically feasible.
3.4.34	Viral leucosis (other than bovine)						
	a) Multiple macroscopic lesions	T	T	...	...	...	
	b) Reactor only	A	A	...	...	...	Depending on prevalence ( $K_h$ instead of A, if economically feasible.)

<b>3.5 SYNDROMES OF UNIDENTIFIED NON-INFECTIOUS AETIOLOGY</b>							
3.5.1	Sweating disease	K <sub>h</sub>	D	...	...	...	
3.5.2	Tick paralysis	T	T	...	...	...	L or K <sub>h</sub> if T is not economically feasible.
3.5.3	Tumours						
	a) Circumscribed benign tumours, myxofibromas and neurofibromas of intercostal nerves, nerve plexuses, etc.	A	A	D	D	...	D for part of organ, if clearly circumscribed, otherwise D for whole organ.
	b) Malignant tumours, e.g. carcinoma and sarcoma, including melanosarcoma	T	T	...	...	...	Laboratory examination where necessary to differentiate.
	c) Multiple tumours, e.g. metastasis or multiple benign tumours in different organs	T	T	...	...	...	Laboratory examination where necessary to differentiate.
3.5.4	Metabolic disorders, deficiency diseases, intoxications						
	a) Bovine ketosis	T	T	...	...	...	Alternatively K <sub>h</sub> /D or I/D subject to results of laboratory examination. Preferably delay slaughter until recovered.
	b) Parturient paresis (hypocalcaemia, etc.)	T	T	...	...	...	Alternatively K <sub>h</sub> /D or I/D subject to results of laboratory examination. Preferably delay slaughter until recovered.
	c) Nutritional mineral deficiencies	A	A	D	...	...	Provided item 1.4 does not apply.
	d) Grass tetany (hypomagnesaemia)	T	T	...	...	...	Alternatively K <sub>h</sub> /D or I/D subject to results of laboratory examination. Preferably delay slaughter until recovered.
	e) Intoxications (acute and chronic poisoning)	T	T	...	...	...	Applies to animals showing clinical or post-mortem signs.
	f) Subacute or chronic poisoning with secondary changes (gastro-enteritis, degeneration of organs, etc.) - after clinical recovery	A	A	D	D	...	Subject to laboratory examination to eliminate risk of residues.

	g) Icterus (jaundice)						
	(i) haemolytic	T	T	...	...	...	
	(ii) toxic	T	T	...	...	...	
	(iii) obstructive (slight, disappearing within 24 hours)	A	A	...	D	liver D	Alternatively I in cases where A not justifiable.
	(iv) obstructive (severe)	T	T	...	...	...	
	(v) physiological (eg neonates) or due to fracture, torsion of spleen, etc.						
	- if discolouration is distinct 24 hours after slaughter	T	T	...	...	...	Alternatively I in mild cases where T not justifiable.
	- if discolouration disappears after 24 hours	A	A	...	...	...	
	h) Disseminated melanosis in calves						
	(i) where removal of affected parts not feasible	T	T	...	...	...	
	(ii) where removal of affected parts feasible	A	A	D	D	...	
3.5.5	Residues of administered anabolics	T	T	...	...	...	
3.5.6	Residues in excess of nationally or internationally established maximum residue limits	T	T	...	...	...	If national legislation permits residue level higher than internationally accepted maximum residue limit, L or exclusion from international trade. D if exceeding maximum residue limit (national or international) in certain organs or tissues only. Note also that residues of antimicrobial substances render inconclusive the results of bacteriological tests
<b>3.6</b>	<b>MYCOTIC INFECTIONS AND MYCOTOXICOSES</b>						
3.6.1	Epizootic lymphangitis	A	A	D	D	...	If differential diagnosis not made, same judgement as glanders item 3.3.18.

3.6.2	Ochratoxicosis in pigs	T	T	...	...	...	This judgement when ochratoxin exceeds 25 mg/kg in kidney tissue (laboratory examination when suspicion arises from history of cases of chronic abnormalities in pigs from the same source).
3.6.3	Aflatoxicosis	A	A	...	D	liver, kidneys, udder: D	This judgement when aflatoxin exceeds 0.001 mg/kg (laboratory examination when suspicion arises in pigs from a single source).
3.6.4	Acute or chronic mycotoxicosis detected at either ante-mortem or post-mortem inspection	T	T	...	...	...	