

## **Food Standards Agency: Information released under the Freedom of Information Act**

**Date released: 12 March 2018**

### **Request**

*Could you kindly tell me the following:*

*1) For UK i) red meat slaughterhouses and ii) poultry slaughterhouses what is:*

*a) the number of full time on-site Official Veterinarians employed by the FSA*

*b) the number of part time on-site Official Veterinarians employed by the FSA*

*c) the number of full time on-site Meat Hygiene Inspectors employed by the FSA*

*d) the number of part time on-site Meat Hygiene Inspectors employed by the FSA*

*Note: references to employed mean direct employment, contracted and subcontracted employment.*

*references to FSA include any agencies that carry out the FSA's duties in the devolved administrations.*

*2) Could you please provide me with any FSA internal guides, Operating Procedures or any document which explains how the FSA decides how many Official Veterinarians and Meat Hygiene Inspectors are to be stationed at any given slaughterhouse.*

### **Response**

You clarified via email on 25<sup>th</sup> February 2018 the information requested is for the financial year 2016/17.

- 1) Separate figures for red and poultry slaughterhouses are not held. FSA employed Official Veterinarians (OV) and Meat Hygiene Inspectors (MHI) are based at one particular approved premises for administration purposes but can be allocated work in any approved premises within reasonable travel distances. Contract OV and MHI are resourced at an hourly rate based on the service requirement of the approved premises on the day required. The FSA does not hold the records for Scotland and Northern Ireland. For information concerning figures for Scotland and Northern Ireland, please contact Food Standards Scotland and the Department of Agriculture, Environment and Rural Affairs respectively.

a/b) Table 1 below states the number of Official Veterinarians, employed or supplied through contractors, carrying out official control duties in FSA approved meat establishments in England & Wales for 2016/17 financial year. There were no part time equivalent FSA employed Official Veterinarians as at 31 March 2017.

Table 1:

Year End 2016-17	Type		
Position	Employed	Contractor Full time equivalent	Grand Total
Official Veterinarian	3	228	231

c/d) Table 2: below states the number of Meat Hygiene Inspectors employed or supplied through contractors, carrying out official control duties in FSA approved meat establishments in England & Wales for 2016/17 financial year. There were no part time equivalent FSA employed Meat Hygiene Inspectors as at 31 March 2017.

Table 2:

Year End 2016-17	Type		
Position	Employed	Contractor Full time equivalent	Grand Total
Meat Hygiene Inspector	408	212	620

- 2) The Manual for Official Controls (MOC) provides details of the tasks, responsibilities and duties Food Standards Agency (FSA) staff and veterinary contractors undertake in approved establishments. This can be viewed on the FSA's website at:  
<https://www.food.gov.uk/enforcement/approved-premises-official-controls/manual>

The allocation of staff in approved premises is based on the Service of Requirements (SoR) agreed between the FSA & individual Food Business Operators (FBOs). I have attached a copy of the SoR guidance which supports FBOs to develop an SoR specific and particular to their establishment.