

Qurbani Operating Procedures for abattoirs participating in partial chilling of offal

Following advice and education on the requirements for chilling offal, a handful of consumers may still decide to collect their Qurbani offal when they collect their Qurbani carcase/meat DIRECTLY from the abattoir. This document provides guidance for abattoirs that wish to participate in the delivery of such partially chilled offal (i.e. not chilled to 3°C or below) directly to the consumer. This facility is only available to consumers who collect their meat and offal directly from the abattoir, it is not intended for butchers acting as agents.

Receiving orders

In the first instance, abattoirs should offer consumers fully chilled offal from previous slaughter – whether Qurbani or not. The scholar's opinion document can be shown to them to reassure them of its permissibility. If consumers still wish to collect the Qurbani offal from their own Qurbani carcasses, then the abattoir should first offer to fully chill their Qurbani offal for later collection. Only if this option is not chosen, abattoirs can then facilitate the collection of partially chilled offal. Participating abattoirs must ensure that each such consumer is provided with the additional information on how to handle partially chilled offal [EID10] (in addition to the information on handling partially chilled carcasses [EID07]).

Where the offal from the consumer's Qurbani carcase has been rejected during post-mortem inspection, the consumer will be supplied an alternative fully chilled offal.

Record Keeping

Abattoirs must ensure that clear records and traceability is maintained for these purchases. This information will be held in addition to the requirements of the QOP.

Chilling

- Offal must be actively chilled for a minimum of 30 minutes before collection by the consumer, and a record maintained of the temperature achieved.
- To ensure effective chilling, the offal must not be placed in the cavity of the carcase as this hinders the chilling process of both the offal and the carcase.
- Note: it is not recommended that this partially chilled offal is transported in a 'cool box' as this would have an insulating effect meaning the offal may not cool down to ambient temperature as quickly. This may be mitigated if the 'cool box' has active chilling or

ice and/or freeze packs, but abattoirs and consumers should be aware of, and take into consideration, that the chilling time and temperatures achieved will be variable.

Cross-contamination during customer transportation

At the time of placing their Qurbani orders, abattoir operators should inform consumers of the risks associated with handling partially chilled offal. Effort must therefore be made to protect the offal from all forms of contamination while in transit e.g. a sealed bag or container.