Consumer information sheet  
Partially chilled offal

UK legislation requires the offal to be fully chilled to a temperature of 3°C to reduce microbial activity and therefore reduce the risk of food poisoning and spoilage. Some Muslims, in following in the footsteps of the Prophet Mohammed (PBUH), may want to consume the offal and meat on the same day of slaughter. This information sheet is provided to consumers who collect their meat and offal DIRECTLY from the abattoir on the 10th of Dhul Hijjah and choose to receive the red offal (heart, lungs and liver) from their Qurbani carcase before   
it has been fully chilled to the required temperature. It is important to note that, compared to carcases, the offal poses a greater potential risk to public health if it is not fully chilled, so this information sheet provides important food safety advice to those consumers who have decided to collect partially chilled offal from the abattoir.   
Green offal can only be supplied when fully chilled.

### Vulnerable groups

Take additional care and ideally do not serve such offal to the following groups of people who are classed as vulnerable, and at greater risk of falling ill if they consume unsafe or contaminated offal: pregnant women, young children, the elderly and the sick.

### Transport

The offal and contact surfaces must be protected from all forms of contamination during transport. Place it in   
a sealed bag or container during transit to avoid spillage or contamination.

### Cooking, cleaning and consumption

Cook and consume such offal as soon as possible and follow good kitchen hygiene practices when handling   
this product. Prior to cooking ensure you keep your offal in the coolest part of your fridge (below 5°C) until   
you are ready to cook it. It must then be cooked thoroughly to ensure that all microorganisms are killed. It is recommended that the offal is consumed within 24 hours from the time it leaves the abattoir and, unless you intend to do this, you will be able to ask for fully chilled offal from the abattoir.

### Freezing

Any offal that is not consumed immediately must be put in a freezer. Freezers usually run at -18°C and can   
stop microbial growth on the offal. When defrosting cook and consume immediately.

Further information on how to make best use of food and leftovers can be found on the NHS website [www.nhs.uk/live-well/eat-well/how-to-store-food-and-leftovers](https://eur02.safelinks.protection.outlook.com/?url=https%3A%2F%2Fwww.nhs.uk%2Flive-well%2Feat-well%2Fhow-to-store-food-and-leftovers%2F&data=04%7C01%7CAWAL.FUSEINI%40AHDB.ORG.UK%7C50780a8f8147444e4eb608d8e3de404e%7Ca12ce54b3d3d434695efff13ca5dd47d%7C1%7C0%7C637509890991646918%7CUnknown%7CTWFpbGZsb3d8eyJWIjoiMC4wLjAwMDAiLCJQIjoiV2luMzIiLCJBTiI6Ik1haWwiLCJXVCI6Mn0%3D%7C1000&sdata=Z1jkZb%2BBfNGBM34BO5UZaQNoOu2ef4DtpyrXXxWcx4k%3D&reserved=0)