

A guide to:

Handling Animal By-Products and Catering Waste



A jointly produced guide by
Westminster City Council's
Food Safety Team and Commercial
Waste Services



Due to previous outbreaks of diseases among livestock, the Animal By-Product Regulations (ABPR) were introduced making it a legal requirement to keep raw meat, fish and poultry waste separate when it is thrown away. Animal By-Products (ABP) cannot be disposed of as general commercial waste and it must never re-enter the food supply chain.

Butchers, fishmongers, grocery shops etc., have to arrange specialist collections of any surplus food and food waste of animal origin, better known as ABP, through an appropriately licensed collector.

Food businesses such as restaurants, canteens, central or office kitchens, galleys, and take-away outlets are also affected by ABPR. Food waste from restaurants, canteens and other food outlets is classed as catering waste under ABPR and requires special handling and collection, for example through the City Council's [food waste collection](#) service. Catering waste cannot be presented for collection in plastic bags on the street; it can only be presented in closed containers or bins.

This guide gives an overview of how ABP waste should be handled by food businesses. Ensuring these requirements are adhered to will ensure that ABP will not cause a threat to food safety and ensure correct disposal and processing.

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What is animal by-products waste?

ABPs are animal carcasses, parts of animals, or other materials which come from animals but are not meant for humans to eat. There are 3 categories of ABP waste, each with a risk rating. ABP requires specialist handling and collection. Failure to do so can lead to enforcement action being taken by the City Council and others such as the Animal and Plant Health Agency (APHA).

1. Category 1 ABPs

Category 1 ABPs are classed as high-risk material.

They include:

- carcasses and all body parts of animals suspected of being infected with TSE (transmissible spongiform encephalopathy)
- carcasses of wild animals suspected of being infected with a disease that humans or animals could contract
- carcasses of animals used in experiments
- parts of animals that are contaminated due to illegal treatments
- international catering waste (waste from international transport vehicles, vessels and planes etc., that have travelled from outside the EU)
- carcasses and body parts from zoo and circus animals or pets
- specified risk material (body parts that pose a particular disease risk, e.g. cows' spinal cords)
- mixture of Category 1 material with Category 2 material
- mixture of Category 1 material with Category 3 material

2. Category 2 ABPs

Category 2 ABPs are classed as high risk.

They include:

- animals rejected from abattoirs due to having infectious diseases
- carcasses containing residues from authorised treatments
- unhatched poultry that has died in its shell
- carcasses of animals killed for disease control purposes
- carcasses of dead livestock
- manure
- digestive tract content

3. Category 3 ABPs

Category 3 ABPs are classed as lower risk but they still require specific handling.

They include:

- carcasses or body parts passed fit for humans to eat at a slaughterhouse
- products or foods of animal origin originally meant for human consumption but withdrawn for commercial reasons (not because it's unfit to eat)
- catering waste from restaurants, canteens, food retailers, take-away outlets etc.
- shells from shellfish with soft tissue
- eggs, egg by-products, hatchery by-products and eggshells
- aquatic animals, aquatic and terrestrial invertebrates
- hides and skins from slaughterhouses
- animal hides, skins, hooves, feathers, wool, horns, and hair that had no signs of infectious disease at death
- processed animal proteins (PAP)

Ensuring food safety and hygiene

Waste, if not properly stored, presents a risk of physical and microbiological contamination to food and is a risk to both human and animal health. In addition, inadequate storage of waste may attract pests and vermin. All waste, including ABP must be stored and disposed of in accordance with relevant legislation.

Waste in food handling rooms

- Waste should be stored in lidded containers and must be removed from the food handling rooms frequently.
- Bins should be made of material which is easy to clean and disinfect. Pedal operated bins are recommended to avoid touching lids by hands.
- Waste storage bins should be kept clean.

Waste awaiting collection

Waste awaiting collection should be stored in a designated area located away from food handling and food storage areas. As waste may attract pests, the waste stores must be pest proof.

- Waste containers should be made of durable and easy to clean material and should be fitted with lids.
- Waste containers are stored in a separate room or rooms capable of being securely locked
- ABP waste is stored in leak proof, impervious, lidded, indelibly marked and labelled bins
- The labels on the bins accurately reflect the ABP being held

Animal By-Products waste

If you produce less than 20kg per week of ABP it may be disposed of with general commercial waste. However, records of the type and quantity of material must be kept for 2 years. New legislation to be brought in under the Resources and Waste Strategy will see new requirements on businesses on keeping food waste separate from general commercial waste.

If more than 20 kg per week of ABP waste is produced it must be disposed according to the requirements of the material type (Category 1-3). ABP must be stored in and presented for collection in a separate, covered and leak proof container.

The majority of ABP waste produced by food businesses restaurants, canteens, cafes, take-away outlets, central kitchens etc. The City of Westminster is designated as Category 3 material (catering waste). Catering waste must be collected and disposed of as soon as reasonably practicable to minimise the risk of smells, contamination and decomposition. The City Council offers collections of catering waste from food businesses.

The food business owner must retain copies of all documents which accompany the collection of catering waste. Records of all ABP which are collected and transported must be made and retained for at least 2 years. Environmental Health Officers will check these documents when they visit your premises.

Useful links

<https://www.gov.uk/guidance/how-food-businesses-must-dispose-of-food-and-former-foodstuffs>

<https://www.food.gov.uk/business-guidance/food-and-cooking-oil-waste>

<https://www.gov.uk/guidance/animal-by-product-categories-site-approval-hygiene-and-disposal>



Having ABP waste collected

When presenting catering waste for a dedicated collection for it to be turned into compost/fertiliser and biogas, please observe the following measures:

- Use a collector who is licensed to collect catering waste (category 3 material) such as the City Council's food waste collection service.
- Information on approved handlers of Category 1 and 2 material can be found here <https://www.gov.uk/government/publications/animal-by-product-operating-plants-approved-premises>.
- Never present catering waste in plastic bags on the street, even if other collectors advised you to do this. It is illegal under ABPR and we will take enforcement action when we find breaches of these regulations
- When using bins and containers, ensure you line them with appropriate and suitable liners and ensure bins and containers are cleaned after use.
- Put your containers out for collection on the correct day and at the correct time.
- Check your containers do not leak or spill before putting them out for collection.
- Regularly check that your containers' lids, locks and wheels are working. We will repair any damaged bins you notify us of.
- Ensure there is free unrestricted access to the containers for the collection crews.

Further information

Legislation:

- The Animal By-products Products (Enforcement)(England) Regulations 2013
- Regulation (EC) 1069/2009
- Regulation (EC) 852/2004

[Contact us](#)