**Qurbani Operating Procedures (QOP): Qurbani butcher acting as Consumer’s Agent**

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**Objective: Supply of meat direct to the consumer over the Eid al Adha Festival 2025 via butchers appointed as Agents by the final consumer.**

**Responsibility & Authority:**

The FBO [name] is ultimately responsible, and has delegated this to [insert name(s)]

**The Act of Qurbani:**

In the Islamic faith, the act of Qurbani is a religious act of worship following in the footsteps of Prophet Abraham (pbuh). Animals are allocated to specific pre-designated consumers at or before the point of slaughter, since the act is being done on behalf of the consumer. At this point the ownership of the animal or carcase changes to the consumer.

The act of Qurbani can only begin after Eid prayers on the day of Eid-al Adha. Therefore, practically the earliest the first Qurbani slaughter can be conducted is approximately 30-45 minutes after sunrise in the abattoir’s location. The last time is sunset 3 or 4 days after the day of Qurbani (depending on the consumer’s religious perspective).

**Procedure:**

* Slaughterhouse operator needs to ensure that butcher shops who intend to act as agents for final consumers and require meat that has not been chilled at the slaughterhouse ensure that their customers (final consumers) place an order (face-to-face, telephone, online) at the butcher shop where meat is to be collected from. The butcher shops need to be made aware that the customers must also sign an agreement making the butcher their Agent for Transport Chilled Qurbanis.
* Unchilled meat will only be supplied to butchers who have sent an order list and a signed Agent declaration to the abattoir. Note: where these documents are not provided meat can only be transported once it is fully chilled in line with the legislative requirements [or, where the slaughterhouse is authorised, partially chilled].

*Note: the slaughterhouse operator needs to fulfil the duty of care by making reasonable efforts to assure that the retailers (butcher shops) are also fulfilling their duties.*

* Abattoir executes the order: after post-mortem inspection, health marking, weighing, grading and stamping (HMC for example, if applicable), the Qurbani carcases that are going to specific designated domestic customers will begin the chilling process.
* Time & date must be printed on the Qurbani carcass tag when it is printed at the weighing or grading station.
* Carcases must be moved to a chilling area to begin a continuous chilling curve and remain there until the carcase is ready to dispatch. Each carcase must undergo a minimum chilling time of 30 minutes.
* Abattoir must follow the corresponding dispatch procedures as laid out in their QOP. Each consignment must be dispatched with a specific document and records must be kept that allow for the following to be provided:
	+ Description
	+ Volume/quantity
	+ Name and address of consignor.
	+ Name and address of receiving FBO (i.e. the Agent)
	+ Lot no/batch code and
	+ Date of dispatch
* For sales to Agents for Transport Chilled Qurbani the slaughterhouse must have received the completed and signed consumer Agent agreement. GDPR rules apply.
* Orders from butchers acting as agents for final consumers need to be cross referenced with order number/lot number and the butcher’s name to control the data.
* Meat must be transported under hygienic conditions to prevent all forms of contamination.
* Sales of meat to other businesses (i.e. except where the retailer has been appointed as an agent by final consumers) must be in compliance with the transport temperature requirements i.e.:

A) For Partially Chilled (PC) Qurbani

* + Abattoir must be authorised with FSA for dispatch of partially chilled meat.
	+ Butcher must pre notify the local authority before the first consignment of partially chilled meat is received.
1. For Chilled (C) Qurbani
	* No additional steps needed.

It is important to note that meat that has been chilled or partially chilled as per legislative requirements cannot lawfully be transported with Qurbani meat that has not been chilled to the same standards. Further information on the legal requirements for the transport of meat can be found in retained assimilated Regulation 853/2004 Section I, Chapter VII.

However, it is recognised this can be challenging during Qurbani. Therefore, the FSA recommends that transport of meat chilled in compliance with legislative requirements and Qurbani meat partially chilled as per agreed conditions should be kept separate but, as FBOs are responsible for ensuring the safety of food, if they decide to deviate from this recommendation, they must adopt whatever mitigations they deem necessary.

Once meat is at the retail shop:

* Butcher receives, cuts, chills meat in “collection sequence” – the sequence he needs to cut to give to consumers in order of collection.
* Butchers are responsible for ensuring the correlation of the meat to the final consumer by providing the carcase tag with time & date on it to the end-consumer on a 1-to-1 basis i.e. 1 carcass tag for each Qurbani consumer.
* Consumers collect Qurbani according to Butcher communications/instructions
	+ Transport Chilled consumers (as a minimum) receive consumer advice form on collection.

**Traceability Records**

FBOs must undertake verification of supply of Qurbani meat only to final consumers, or their representatives, to ensure there is a customer declaration/traceability for all relevant sales/supply during the festival.

For each consignment, documentation must be completed and retained detailing the name of the abattoir, date of dispatch, number of Qurbani units and who it was for. Examples of such documentation include a receipt or order confirmation. This information must be retained for a minimum of one year and shall be made available to the relevant competent authorities on demand.

***Additional note***

*All staff involved in handling and slaughter of live animals must have a valid certificate of competence for all of the tasks they are undertaking*