

Volume 1

Contents

Chapter 1	Introduction
Chapter 2	Verification and Inspection:
	2.1 Food Chain Information and Collection and Communication of Inspection Results
	2.2 Ante-Mortem Inspection
	2.3 Animal Welfare
	2.4 Post-Mortem, Health and Identification Marking
	2.5 Animal Identification
	2.6 Transmissible Spongiform Encephalopathy (TSE) Testing
	2.7 Specified Risk Material Controls
	2.8 Animal By-Products
	2.9 Warm Meat
	2.10 Inspection and Attendance
Chapter 3	Imported and Exported Meat and Animals
Chapter 4	Audit, HACCP Based Procedures and Verifying Operator's Own Checks:
Chapter 5	Residues
Chapter 6	Notifiable Diseases
Chapter 7	Enforcement
Chapter 8	- Withdrawn -
Chapter 9	Forms
Chapter 10	Operational Training
Chapter 11	Country of Origin Labelling