

# Community Composting and the Animal By Products Regulations

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## Animal By Products Regulations (ABPR)

- EU regulation 2002/1774 as amended
- Enforced in Scotland by ABP(S)R 2003
- Due to be reviewed this year
- Directly applicable in all EU member states

## What does the ABPR control?

- Fallen Farm Livestock
- Slaughterhouse or butchers waste
- Manure, shells, feathers, hatchery waste
- Pets, Zoo Animals

## AND

- Former foodstuffs containing material of Animal Origin
- Catering wastes under certain circumstances.

## Catering Waste

- Waste from all kitchens where food is produced with the intention of it being eaten on the spot. Ie no further cooking is required
- Includes domestic kitchens, hotels, prison kitchens, chip shops, Chinese restaurants, school canteens

## Former foodstuffs

- Waste from food retail and production where the item is not eaten at the point of sale, and / or requires further preparation or cooking
- For example food factory waste, ready (chilled or frozen) meals, bakery waste, dairy waste

## So what does it mean?

- Rules regarding treatment and disposal
- Prevents Burial and Burning of ABP except in certain circumstances
- Prevents swill feeding to livestock
- Controls catering wastes destined for use in composting and biogas
- Controls former foodstuffs

## Why regulate these materials

- To safeguard Public Health eg BSE, or unfit material entering the food chain
- To safeguard Animal Health eg FMD, intra species recycling
- To safeguard the environment (mostly other legislation and regulators) Controls circumstances for burial and incineration

## ABP categories

- Category 1 is highest risk eg BSE suspects or SRM
- Category 2 is medium risk eg manure or non ruminant fallen stock
- Category 3 is lowest risk. Things fit for human consumption – should a human wish to eat them!
- Former foodstuffs and Catering wastes are category 3.

- IT IS THE **INTENTION** NOT TO USE FOR HUMAN CONSUMPTION WHICH TURNS A FOODSTUFF INTO AN ANIMAL BY PRODUCT.
- ONCE AND NIMAL BY PRODUCT ALWAYS AN ANIMAL BY PRODUCT

## Composting

- 1774/2002 allows composting (or biogas – anaerobic digestion) of ABP
  - Only category 3 material may be used raw in a composting plant
  - Or category 2 material which has been pressure rendered (method 1)
  - Processing parameters are specified
  - Composting Plants must be approved by SVS

## But

- Those ABP which may be spread to land untreated may be composted in an unapproved plant, ie manure, milk and colostrum

## Community Composting

- Some “community” composting is exempt from ABP
  - Garden (green) waste only
  - “Home” composting

## Home composting

- Regulation 16 of the ABPR states that the composting requirements “do not apply to the composting of category 3 **catering waste** on the premises on which it originates, provided that (a) the decomposed material is only applied to land at those premises; (b) no ruminant animals or pigs are kept at the premises; and (c) if poultry is kept at the premises the material is composted in a secure container which prevents the poultry having access to it during decomposition”

## So

- Reg 16 COULD apply to:
  - Private homes
  - Hotels
  - Schools
  - Prisons

## But not to

- Shopping centres
- Caravan parks
- Allotments
- Villages
  
- These all contain multiple premises and so are outwith the scope.

## Composting Parameters

- EU standard is laid down in 1774 and was derived from detailed work to determine the effects of time and temperature
- 1774 allows other standards to be set by CCA, following a risk assessment, for catering wastes only

## Composting parameters 2

- EU standard for all category 3 materials
  - Single stage
  - Enclosed
  - 12mm maximum particle size
  - 70°C
  - 60 minutes

## Composting Parameters 3

- National Standards
- Depends on whether meat included or meat excluded
- 2 stage process if meat is present
- Single stage plus storage if meat excluded

## Meat Included Catering Waste

- All material from domestic kitchens or premises where food is produced, ready to be eaten on the spot. May contain some raw meat or fish but usually in small quantities

## Meat Excluded Catering Waste

- Meat and meat products are the main risk
- May only be considered meat excluded if separated at source (not later)
- Applies only to meat / fish and their products, not to for example milk or honey
- Must still be treated in an approved composting plant

## National Standards 1

- 400mm maximum particle size
- 60°C minimum
- 2 days
- Enclosed vessel

## National Standards 2

- 60mm maximum Particle size
- 70°C
- 60 minutes
- Enclosed vessel

## National Standards 3

- Housed Windrow
  - 400mm particle size
  - 60°C
  - 8 days during which the windrow must be turned at least 3 times at no less than 2 day intervals

- All time and temperature combinations must be met as a result of biological activity.
- External heat may be used only to “kick start” the process or for insulation at the edges.

## Meat Included Catering Waste

- For Catering waste which contains meat these parameters must be met twice – either twice the same or pick and mix
- Mixing between the 2 stages
- For the second stage windrows do not need to be housed
- Green waste or non controlled material may be added after the first stage

## Meat Excluded Catering Waste

- Only one stage is required
- The compost MUST be stored for at least 18 days before it may be used

## Approval By SEERAD

- Application form from SVS Animal Health Divisional Office
- Complete and return, together with HACCP
- Inspection visit
- Approval to start composting
- Monitoring of results and bacterial testing
- Positive release
- Full Approval
- Routine inspection visits

## What is expected

- Clean and dirty area separation
- Dedicated equipment (or cleaning schedule)
- Wheel wash for vehicles
- Good biosecurity
- Pest control plan
- Records    Incoming / outgoing material  
                  Processing parameters  
                  Batches

HACCP and SOP and proof that you are using it!

## Bacterial testing

- Owner is expected to monitor using approved laboratory
- Salmonellae only in catering waste
- Also Enterobacteriaceae if Cat 3
- SVS will also sample
- Failure will require remedial action

## Use of the compost

- Finished compost is still subject to controls – SEPA
- TSE regulations prohibit the use of mammalian meat and bone meal on agricultural land (due to change)
- Grazing restrictions
  - 3 weeks for most farmed livestock species
  - 8 weeks ( 2 months) for pigs

## GOOD LUCK

- Are there any questions?

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