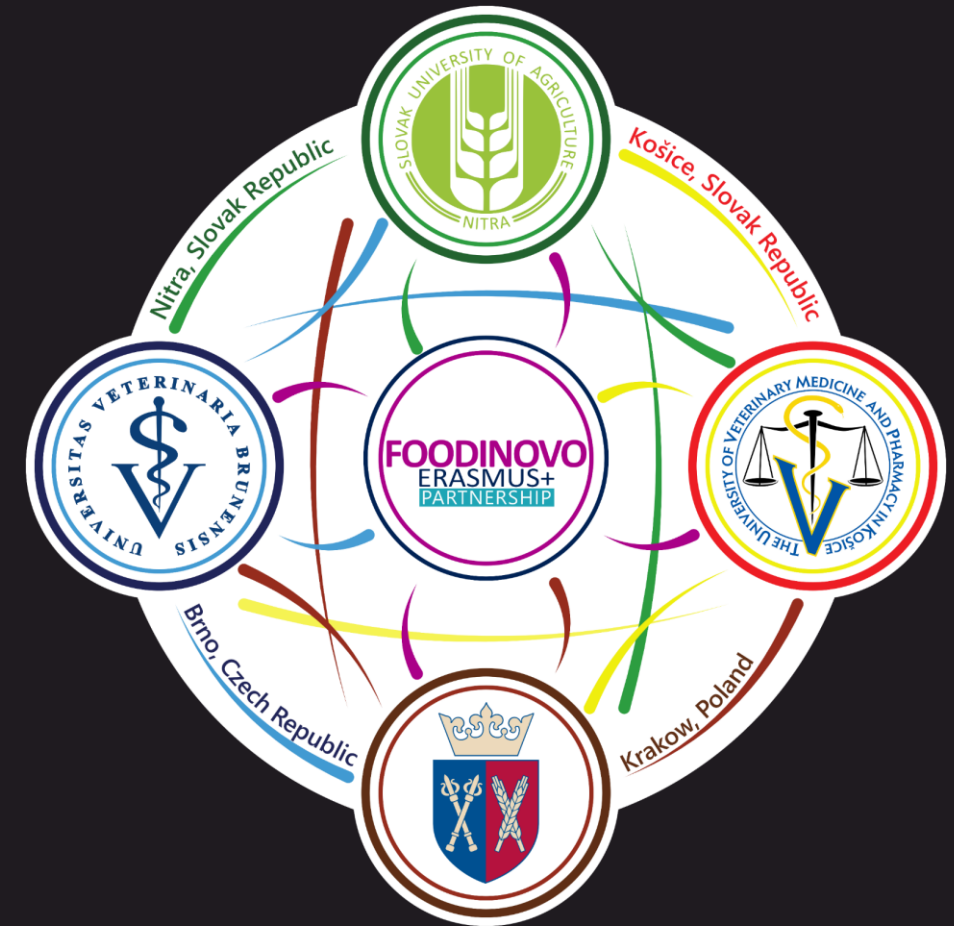


Basic Legislative Requirements for Food of Animal Origin



Co-funded by the
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of the European Union



ENSURING SAFE FOOD FROM FARM TO FORK



- Food intended for human consumption should be safe and wholesome.

Requirements

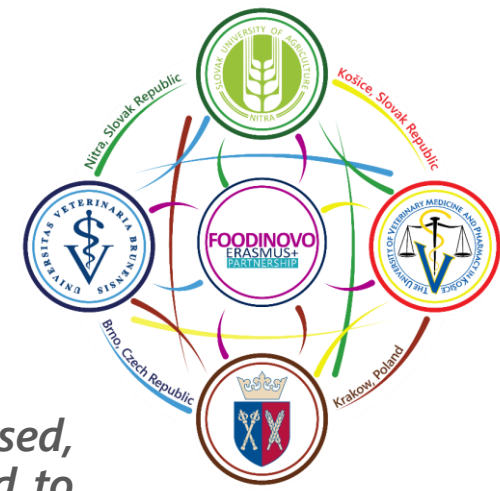
At all stages of the food production chain ("*from farm to fork*" or "*from stable to table*") food business operators must ensure that food satisfies the requirements of food law and that those requirements are being adhered to.

Food Business Operator

means *the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control*



European food is a global standard for food that is safe, plentiful, nutritious and of high quality.



"Food" or **„Foodstuff"** means *any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans.*

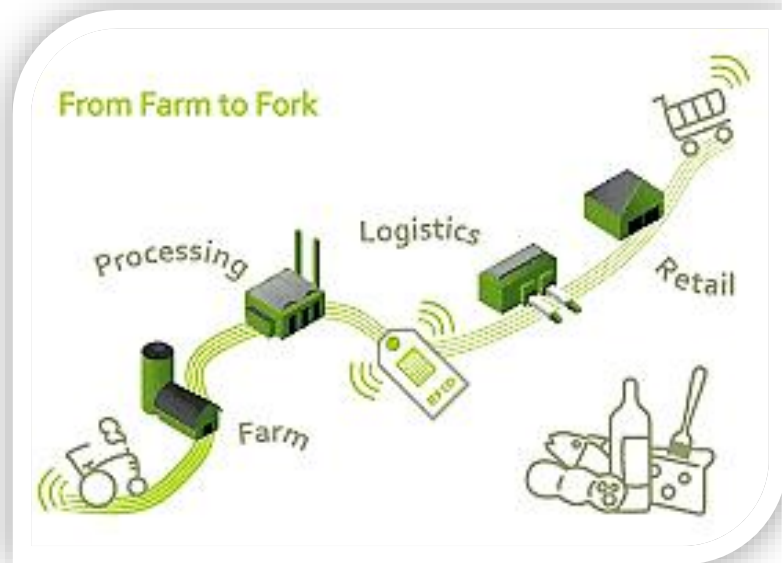
Food includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment.

"Products of animal origin" means:

- ✓ *food of animal origin, including honey and blood;*
- ✓ *live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods intended for human consumption; and*
- ✓ *other animals destined to be prepared with a view to being supplied live to the final consumer.*

Definitions

Definitions



"stages of production, processing ." means *any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer*

"primary production" means *the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products*

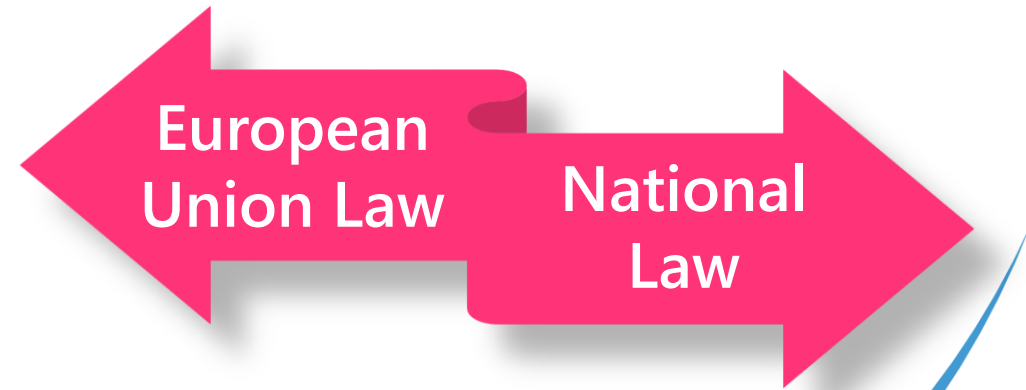
"retail" means *the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer*

"final consumer" means *the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity*

Member States shall enforce food law, and monitor and verify that the relevant requirements of food law are fulfilled by food and feed business operators at all stages of production, processing and distribution.



COMPLIANCE
COMPLIANCE



"food law" means the laws, regulations and administrative provisions governing food in general, and food safety in particular, whether at Community or national; it covers any stage of production, processing and distribution of food, and also of feed produced for, or fed to, food-producing animals

Food law shall be based on risk analysis except where this is not appropriate to the circumstances or the nature of the measure.

Food law shall aim at the protection of the interests of consumers and shall provide a basis for consumers to make informed choices in relation to the foods they consume.

Risk assessment shall be based on the available scientific evidence and undertaken in an independent, objective and transparent manner.

LEGISLATION

FOOD LAW

GENERAL FOOD LAW



REGULATION (EC) No 178/2002 of the EUROPEAN PARLIAMENT and of the COUNCIL
of 28 January 2002

laying down the general principles and requirements of food law, establishing the
European Food Safety Authority and laying down procedures in matters of food safety

Official Journal L 031, 01/02/2002



GENERAL REQUIREMENTS OF FOOD LAW

- **FOOD MUST NOT BE PLACED ON THE MARKET IF IT IS UNSAFE.**
- Food shall be deemed to be unsafe if it is considered to be:
 - *injurious to health;*
 - *unfit for human consumption.*
- ✓ In determining whether any food is **UNSAFE**, regard shall be had:
 - a) to the normal conditions of use of the food by the consumer and at each stage of production, processing and distribution, and*
 - b) to the information provided to the consumer, including information on the label, or other information generally available to the consumer concerning the avoidance of specific adverse health effects from a particular food or category of foods.*
- ✓ In determining whether any food is **INJURIOUS** to health, regard shall be had:
 - a) not only to the probable immediate and/or short-term and/or long-term effects of that food on the health of a person consuming it, but also on subsequent generations;*
 - b) to the probable cumulative toxic effects;*
 - c) to the particular health sensitivities of a specific category of consumers where the food is intended for that category of consumers.*
- ✓ In determining whether any food is **UNFIT FOR HUMAN CONSUMPTION**, regard shall be had to whether the food is unacceptable for human consumption according to its intended use, for reasons of contamination, whether by extraneous matter or otherwise, or through putrefaction, deterioration or decay.



HYGIENE OF FOODSTUFFS

GENERAL HYGIENE RULES



REGULATION (EC) No 853/2004 of the EUROPEAN PARLIAMENT and of the COUNCIL
of 29 April 2004

on the hygiene of foodstuffs

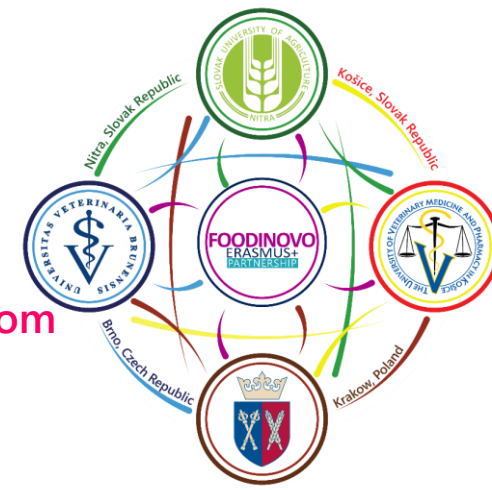
Official Journal L 139, 30/04/2004

This regulation provides a common basis for the hygienic production of all food, including products of animal origin.



WHAT IS THE AIM OF THE REGULATION?

- ✓ The aim of the regulation is to ensure food hygiene at all stages of the production process, from farms to processing plants and retailers to the final consumer.



WHAT IS THE SCOPE OF THE REGULATION?

- This Regulation lays down general rules for food business operators on the hygiene of foodstuffs, taking particular account of the following principles:
 - ✓ *primary responsibility for food safety rests with the food business operator;*
 - ✓ *it is necessary to ensure food safety throughout the food chain, starting with primary production;*
 - ✓ *it is important, for food that cannot be stored safely at ambient temperatures, particularly frozen food, to maintain the cold chain;*
 - ✓ *general implementation of procedures based on the hazard analysis and critical control point (HACCP) principles, together with the application of good hygiene practice, should reinforce food business operators' responsibility;*
 - ✓ *guides to good practice are a valuable instrument to aid food business operators at all levels of the food chain with compliance with food hygiene rules and with the application of the HACCP principles;*
 - ✓ *it is necessary to establish microbiological criteria and temperature control requirements based on a scientific risk assessment;*
 - ✓ *it is necessary to ensure that imported foods are of at least the same hygiene standard as food produced in the Community, or are of an equivalent standard.*

GENERAL HYGIENE RULES

Food business operators carrying out primary production and those associated operations listed in Annex I shall comply with the general hygiene provisions laid down in Part A of Annex I and any specific requirements provided for in Regulation (EC) No. 853/2004.

ANNEX I

PART A GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS	
I.	SCOPE
II.	HYGIENE PROVISIONS
III.	RECORD-KEEPING
PART B RECOMMENDATIONS FOR GUIDES TO GOOD HYGIENE PRACTICE	

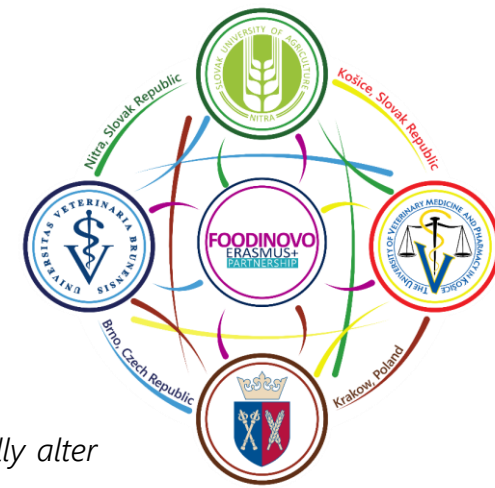
Food business operators carrying out any stage of production, processing and distribution of food after primary production shall comply with the general hygiene requirements laid down in Annex II and any specific requirements provided for in Regulation (EC) No. 853/2004.

ANNEX II

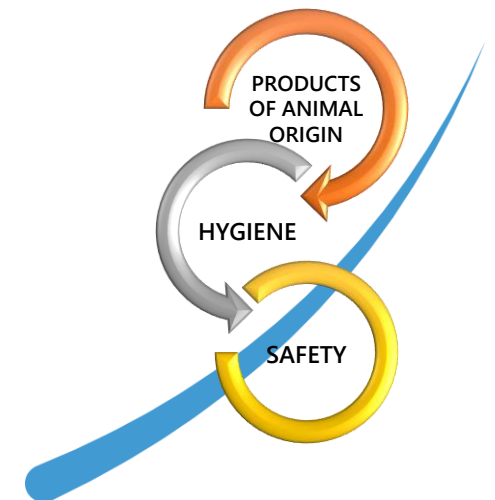
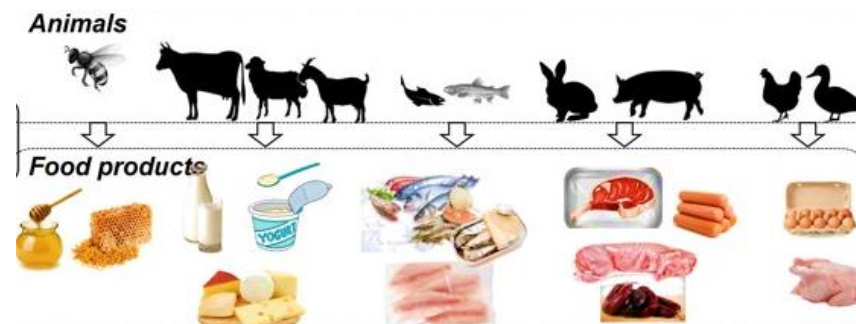
GENERAL HYGIENE REQUIREMENTS FOR ALL FOOD BUSINESS OPERATORS (EXCEPT WHEN ANNEX I APPLIES)	
CHAPTER	TITLE
I.	GENERAL REQUIREMENTS FOR FOOD PREMISES
II.	SPECIFIC REQUIREMENTS IN ROOMS WHERE FOODSTUFFS ARE PREPARED, TREATED OR PROCESSED
III.	REQUIREMENTS FOR MOVABLE AND/OR TEMPORARY PREMISES (SUCH AS MARQUEES, MARKET STALLS, MOBILE SALES VEHICLES), PREMISES USED PRIMARILY AS A PRIVATE DWELLING HOUSE BUT WHERE FOODS ARE REGULARLY PREPARED FOR PLACING ON THE MARKET, AND VENDING MACHINE
IV.	TRANSPORT
V.	EQUIPMENT REQUIREMENTS
VI.	FOOD WASTE
VII.	WATER SUPPLY
VIII.	PERSONAL HYGIENE
IX.	PROVISIONS APPLICABLE TO FOODSTUFFS
X.	PROVISIONS APPLICABLE TO THE WRAPPING AND PACKAGING OF FOODSTUFFS
XI.	HEAT TREATMENT
XII.	TRAINING



ANNEX I / PART A - I. GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS



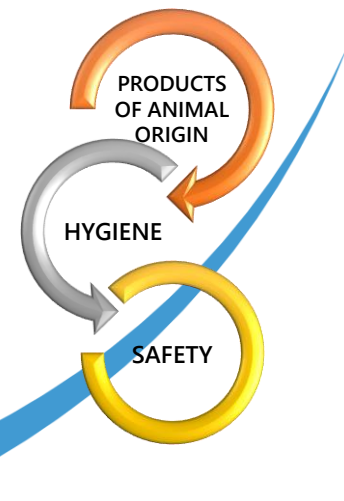
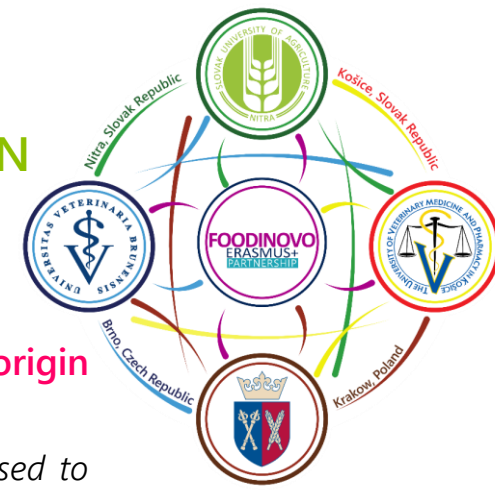
- This Annex applies to primary production and the following associated operations:
 - the transport, storage and handling of *primary products* at the place of production, provided that this does not substantially alter their nature;
 - the transport of *live animals*, where this is necessary to achieve the objectives of this Regulation; and
 - in the case of products of plant origin, *fishery products* and *wild game*, transport operations to deliver primary products, the nature of which has not been substantially altered, from the place of production to an establishment.
- As far as possible, food business operators are to ensure that primary products are protected against contamination, having regard to any processing that primary products will subsequently undergo.



ANNEX I / PART A - II. GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS

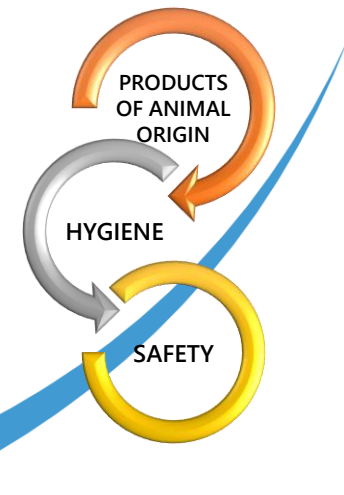
Food business operators **rearing, harvesting or hunting animals or producing primary products of animal origin** are to take adequate measures, as appropriate:

- a) to keep any facilities used in connection with primary production and associated operations, including facilities used to store and handle feed, clean and, where necessary after cleaning, to disinfect them in an appropriate manner;
- b) to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, equipment, containers, crates, vehicles and vessels;
- c) as far as possible to ensure the cleanliness of animals going to slaughter and, where necessary, production animals;
- d) to use potable water, or clean water, whenever necessary to prevent contamination;
- e) to ensure that staff handling foodstuffs are in good health and undergo training on health risks;
- f) as far as possible to prevent animals and pests from causing contamination;
- g) to store and handle waste and hazardous substances so as to prevent contamination;
- h) to prevent the introduction and spread of contagious diseases transmissible to humans through food, including by taking precautionary measures when introducing new animals and reporting suspected outbreaks of such diseases to the competent authority;
- i) to take account of the results of any relevant analyses carried out on samples taken from animals or other samples that have importance to human health; and
- j) to use feed additives and veterinary medicinal products correctly, as required by the relevant legislation.



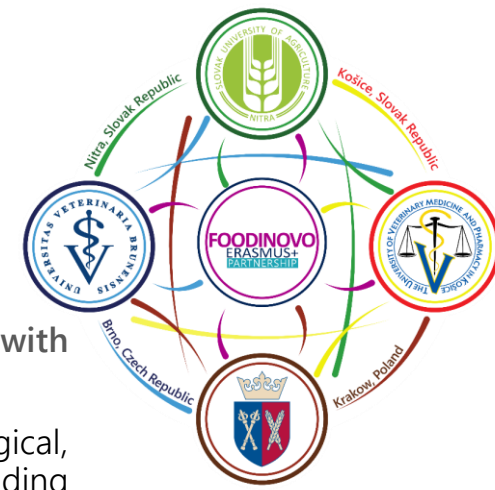
ANNEX I / PART A - III. GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS

- Food business operators are to keep and retain records relating to measures put in place to control hazards in an appropriate manner and for an appropriate period, commensurate with the nature and size of the food business.
- Food business operators are to make relevant information contained in these records available to the competent authority and receiving food business operators on request.
- Food business operators **rearing animals or producing primary products of animal origin are**, in particular, **to keep records on:**
 - ✓ *the nature and origin of feed fed to the animals;*
 - ✓ *veterinary medicinal products or other treatments administered to the animals, dates of administration and withdrawal periods;*
 - ✓ *the occurrence of diseases that may affect the safety of products of animal origin;*
 - ✓ *the results of any analyses carried out on samples taken from animals or other samples taken for diagnostic purposes, that have importance for human health; and*
 - ✓ *any relevant reports on checks carried out on animals or products of animal origin.*



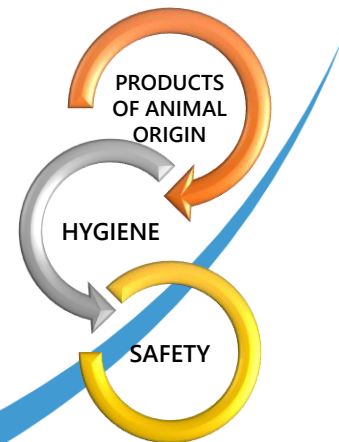
ANNEX I / PART B - RECOMMENDATIONS FOR GUIDES TO GOOD HYGIENE PRACTICE

- Guides to good practice are a valuable instrument to aid food business operators at all levels of the food chain with compliance with food hygiene rules and with the application of the HACCP principles.
- National and Community guides to good hygiene practice should include appropriate information on hazards (microbiological, chemical, physical) that may arise in primary production and associated operations and actions to control hazards, including relevant measures set out in the European Union (EU) and national legislation.

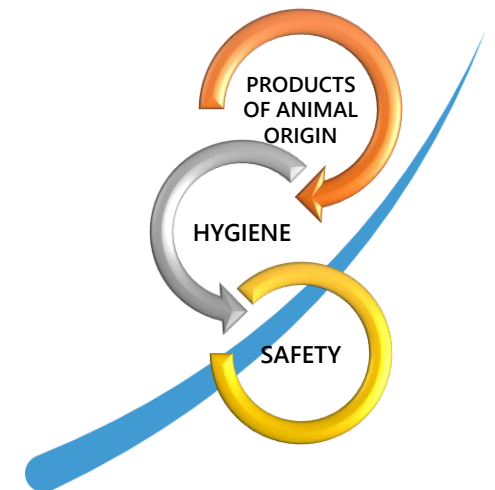


ANNEX II - GENERAL HYGIENE REQUIREMENTS FOR ALL FOOD BUSINESS OPERATORS (EXCEPT WHEN ANNEX I APPLIES)

- ✓ Food premises are to be kept clean and maintained in good repair and condition.
 - ✓ In rooms where food is prepared, treated or processed, the design and layout are to permit good food hygiene practices, including protection against contamination between and during operations.
 - ✓ Premises and vending machines are, so far as is reasonably practicable, to be so sited, designed, constructed and kept clean and maintained in good repair and condition as to avoid the risk of contamination, in particular by animals and pests.
 - ✓ Conveyances and/or containers used for transporting foodstuffs are to be kept clean and maintained in good repair and condition to protect foodstuffs from contamination and are, where necessary, to be designed and constructed to permit adequate cleaning and/or disinfection.
- All articles, fittings and equipment with which food comes into contact are to be effectively cleaned and, where necessary, disinfected.



- ✓ Food waste, non-edible by-products and other refuse are to be removed from rooms where food is present as quickly as possible, so as to avoid their accumulation.
- ✓ Food waste, non-edible by-products and other refuse are to be deposited in closable containers. These containers are to be of an appropriate construction, kept in sound condition, be easy to clean and, where necessary, to disinfect.
- ✓ There is to be an adequate supply of potable water, which is to be used whenever necessary to ensure that foodstuffs are not contaminated. Clean water may be used with whole fishery products. Clean seawater may be used with live bivalve molluscs, echinoderms, tunicates and marine gastropods; clean water may also be used for external washing.
- ✓ Every person working in a food-handling area is to maintain a high degree of personal cleanliness and is to wear suitable, clean and, where necessary, protective clothing.
- ✓ No person suffering from, or being a carrier of a disease likely to be transmitted through food or afflicted, is to be permitted to handle food or enter any food-handling area in any capacity if there is any likelihood of direct or indirect contamination.
- ✓ A food business operator is not to accept raw materials or ingredients, other than live animals, or any other material used in processing products, if they are known to be, or might reasonably be expected to be, contaminated with parasites, pathogenic microorganisms or toxic, decomposed or foreign substances to such an extent that, even after the food business operator had hygienically applied normal sorting and/or preparatory or processing procedures, the final product would be unfit for human consumption.
- ✓ Material used for wrapping and packaging are not to be a source of contamination.
- ✓ Any heat treatment process used to process an unprocessed product or to process further a processed product is to raise every party of the product treated to a given temperature for a given period of time; and to prevent the product from becoming contaminated during the process.
- ✓ Food business operators are to ensure that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity.
- ✓ Food business operators are to ensure that those responsible for the development and maintenance of the procedure referred to HACCP or for the operation of relevant guides have received adequate training in the application of the HACCP principles.



HYGIENE OF FOODSTUFFS

SPECIFIC HYGIENE RULES



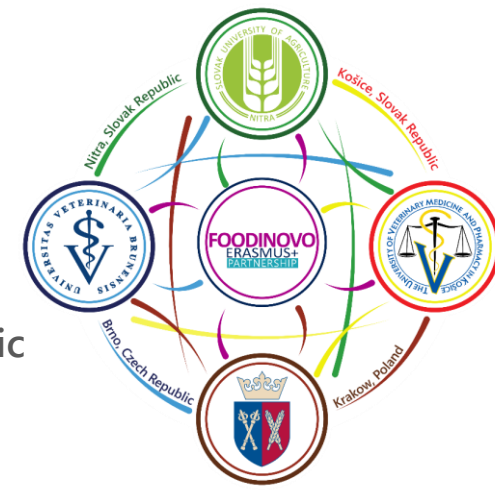
REGULATION (EC) No 853/2004 of the EUROPEAN PARLIAMENT and of the COUNCIL
of 29 April 2004
laying down specific hygiene rules for food of animal origin
Official Journal L 139, 30/04/2004

This Regulation lays down specific rules on the hygiene of food of animal origin for food business operators.



WHAT IS THE AIM OF THE REGULATION?

- ✓ Certain foodstuffs may present specific hazards to human health, requiring the setting of specific hygiene rules.
- ✓ The aim of the regulation is to tighten detailed hygiene rules for products of animal origin.



WHAT IS THE SCOPE OF THE REGULATION?

- This Regulation lays down specific rules on the hygiene of food of animal origin for food business operators.
- These rules supplement those laid down by Regulation (EC) No 852/2004.
- They shall apply to unprocessed and processed products of animal origin.

"unprocessed products"

means

foodstuffs that have not undergone processing, and includes products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed

"processed products"

means

foodstuffs resulting from the processing of unprocessed products. These products may contain ingredients that are necessary for their manufacture or to give them specific characteristics

SPECIFIC HYGIENE RULES

Food business operators shall comply with the relevant provisions of Annexes II and III.

ANNEX II

REQUIREMENTS CONCERNING SEVERAL PRODUCTS OF ANIMAL ORIGIN	
SECTION I	IDENTIFICATION MARKING
A	APPLICATION OF THE IDENTIFICATION MARK
B	FORM OF THE IDENTIFICATION MARK
C	METHOD OF MARKING
SECTION II	OBJECTIVES OF HACCP-BASED PROCEDURES
SECTION III	FOOD CHAIN INFORMATION
SECTION IV	REQUIREMENTS APPLICABLE TO FROZEN FOOD OF ANIMAL ORIGIN

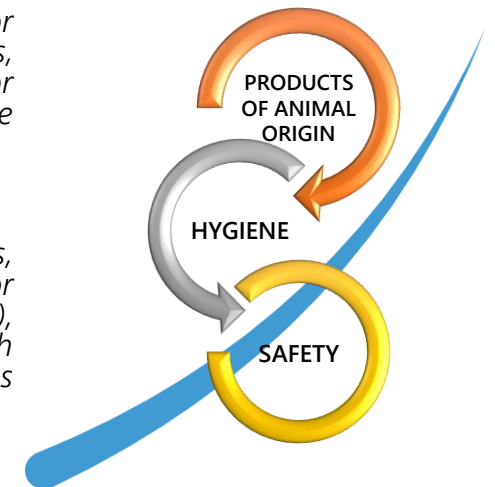
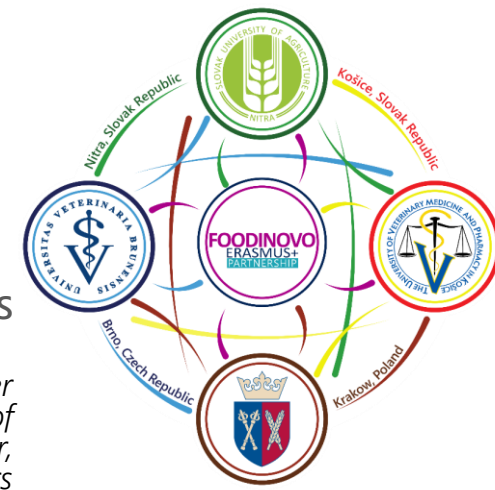
ANNEX III

SPECIFIC REQUIREMENTS	
SECTION	TITLE
I.	MEAT OF DOMESTIC UNGULATES
II.	MEAT FROM POULTRY AND LAGOMORPHS
III.	MEAT OF FARMED GAME
IV.	WILD GAME MEAT
V.	MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT (MSM)
VI.	MEAT PRODUCTS
VII.	LIVE BIVALVE MOLLUSCS
VIII.	FISHERY PRODUCTS
IX.	RAW MILK, COLOSTRUM, DAIRY PRODUCTS AND COLOSTRUM-BASED PRODUCTS
X.	EGGS AND EGG PRODUCTS
XI.	FROGS' LEGS AND SNAILS
XII.	RENDERED ANIMAL FATS AND GREAVES
XIII.	TREATED STOMACHS, BLADDERS AND INTESTINES
XIV.	GELATINE
XV.	COLLAGEN
XVI.	HIGHLY REFINED CHONDROITIN SULPHATE, HYALURONIC ACID, OTHER HYDROLYSED CARTILAGE PRODUCTS, CHITOSAN, GLUCOSAMINE, RENNET, ISINGLASS AND AMINO ACIDS



SPECIFIC REQUIREMENTS

- **MEAT OF DOMESTIC UNGULATES (bovine, porcine, ovine and caprine species), MEAT FROM POULTRY AND LAGOMORPHS (farmed birds, rabbits, hares and rodents), MEAT OF FARMED GAME, WILD GAME MEAT**
 - *Transport of live animals to the slaughterhouse, requirements for slaughterhouses, requirements for cutting plants, slaughter hygiene, hygiene during cutting and boning, emergency slaughter outside the slaughterhouse, slaughter at the holding of provenance of domestic bovine, other than bisons, and porcine animals and domestic solipeds other than emergency slaughter, slaughter on the farm, water retention agents, storage and transport,, handling of wild game (large and small), training of hunters in health and hygiene.*
- **MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT (MSM)**
 - *Requirements for production establishments, requirements for raw materials, hygiene during and after production, labelling.*
- **MEAT PRODUCTS**
 - *Requirements for fresh meat.*
- **LIVE BIVALVE MOLLUSCS**
 - *General requirements for placing on the market, hygiene requirements for the production and harvesting, requirements for production areas, requirements for harvesting and handling following harvesting, requirements for relaying live bivalve molluscs, structural requirements for dispatch and purification centres, hygiene requirements for purification centres, health standards for live bivalve molluscs, wrapping and packaging, identification marking and labelling, specific requirements for Pectinidae, marine gastropods and Holothuroidea, which are not filter feeders harvested outside classified production areas.*
- **FISHERY PRODUCTS**
 - *Requirements for vessels (all vessels, vessels designed and equipped to preserve fresh fishery products for more than 24 hours, freezer vessels, factory vessels, reefer vessels), hygiene requirements, requirements during and after landing, requirements for establishments including vessels handling fishery products (fresh, frozen and mechanically separated fishery products), requirements concerning parasites, requirements for certain processed fishery products (cooking of crustaceans and molluscs, fish oil intended for human consumption), health standards (organoleptic properties, histamine, total volatile nitrogen, parasites, toxins harmful to human health), wrapping and packaging, transport.*



SPECIFIC REQUIREMENTS

- **RAW MILK, COLOSTRUM, DAIRY PRODUCTS AND COLOSTRUM-BASED PRODUCTS**

- *Raw milk and colostrum – primary production (health requirements for raw milk and colostrum production, hygiene of milk and colostrum production holdings, requirements for premises and equipment, hygiene during milking, collection and transport, staff hygiene, criteria for raw milk and colostrum), requirements concerning dairy and colostrum-based products (temperature requirements, requirements for heat treatment, criteria for raw cow's milk), wrapping and packaging, labelling, identification marking.*

- **EGGS AND EGG PRODUCTS**

- *Requirements for eggs, requirements for establishments, raw materials for the manufacture of egg products, special hygiene requirements for the manufacture of egg products, analytical specifications, labelling and identification marking.*

- **FROGS' LEGS AND SNAILS**

- *Requirements for establishments, requirements for preparation, organoleptic properties.*

- **RENDERED ANIMAL FATS AND GREAVES**

- *Requirements applicable to establishments collecting or processing raw material, hygiene requirements for the preparation of rendered animal fats and greaves.*

- **TREATED STOMACHS, BLADDERS AND INTESTINES**

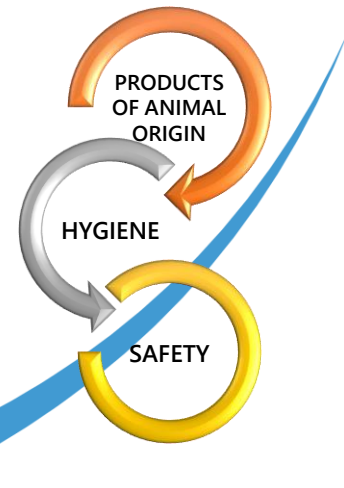
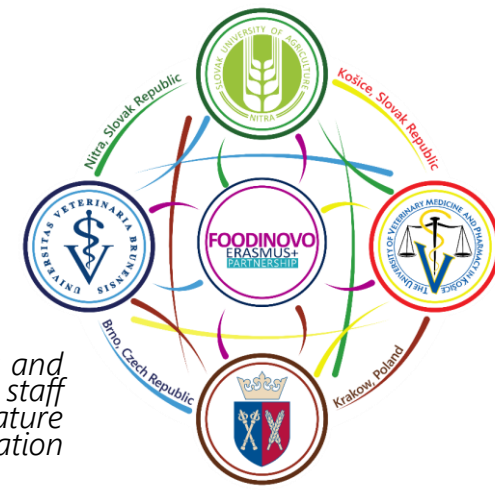
- *Requirements for treatment, requirements for storage.*

- **GELATINE**

- *Requirements for raw materials, transport and storage of raw materials, requirements for the manufacture of gelatine, requirements for finished products, labelling.*

- **COLLAGEN**

- *Requirements for raw materials, transport and storage of raw materials, requirements for the manufacture of collagen, requirements for finished products, labelling.*

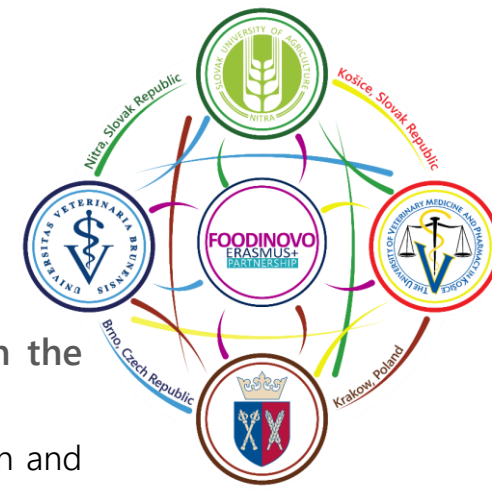


FOOD BUSINESS OPERATORS' OBLIGATIONS

- Food business operators shall place products of animal origin manufactured in the European Union on the market only if they have been prepared and handled exclusively in establishments:
 - ✓ that meet the relevant requirements of Regulation (EC) No 853/2004, those of Annexes II and III of this Regulation and other relevant requirements of food law; and
 - ✓ that the competent authority has **registered** or, where required, **approved**.

WHO NEEDS TO REGISTER?

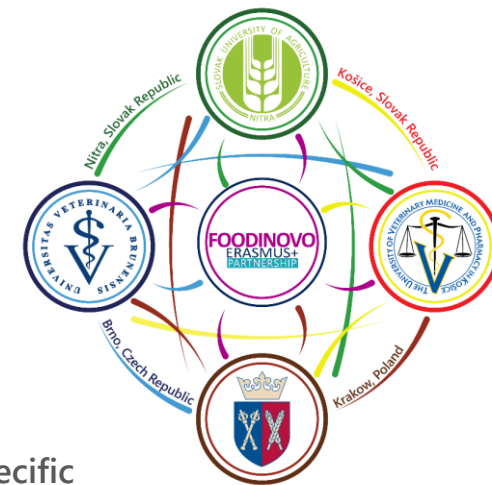
- Food establishments carrying out only:
 - ✓ primary production (raw milk, eggs, live bivalve molluscs, fishery products /live or fresh/, wild game carcasses) ► production, rearing, growing, hunting, fishing, harvesting;
 - ✓ transport operations (operations and activities associated with primary production) ► ANNEX I / PART A - I. GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS;
 - ✓ the storage of products not requiring temperature-controlled storage conditions ► room temperature (store at 15°-25°C);
 - ✓ retail operations ► transport or delivery of foodstuffs of animal origin to other establishments and this delivery is only marginal, localised and restricted activity of retail establishment in question.



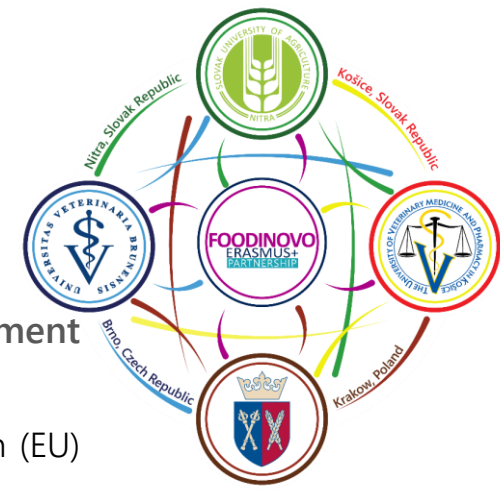
FOOD BUSINESS OPERATORS' OBLIGATIONS

WHO NEEDS TO APPROVAL?

- Food establishments handling those products of animal origin for which Annex III to this Regulation lays down specific requirements:
 - ✓ slaughterhouses, meat cutting plants, game-handling establishments, collection of eggs from primary producers, raw milk collection centres;
 - ✓ establishments manufacturing meat preparations, minced meat, mechanically separated meat and meat products;
 - ✓ establishments manufacturing milk products, egg products, rendered animal fats and greaves, gelatine, collagen;
 - ✓ establishment handling fishery products;
 - ✓ establishments preparing frog's legs and snails;
 - ✓ establishments treating bladders, stomachs and intestines;
 - ✓ establishments for storage of products of animal origin requiring temperature-controlled storage conditions ► cold chain (chilling, freezing);
 - ✓ retail establishments that perform production operations such as cutting up of meat, production of minced meat and meat preparations;
 - ✓ retail establishments that perform activities and operations for the purpose of delivery of foodstuffs of animal origin to other establishments and this delivery is not only marginal, localised and restricted activity of retail establishment in question.
- Competent authorities shall draw up and keep up-to-date a list of food business operators which have been registered or approved.



FOOD BUSINESS OPERATORS' OBLIGATIONS



- Food business operators shall not place on the market a product of animal origin handled in an establishment subject to approval unless it has either:
 - ✓ a **health mark** applied in accordance with Regulation (EU) No 2017/625 and Commission Implementing Regulation (EU) No 2019/627; or
 - ✓ when these Regulations do not provide for the application of a health mark, an **identification mark** applied in accordance with Annex II, Section I, of this Regulation.
- Food business operators may apply an identification mark to a product of animal origin only if the product has been manufactured in accordance with this Regulation in approved establishments.
- Food business operators may not remove a health mark from meat unless they cut or process it or work upon it in another manner.
- 'Health mark' means a mark applied after the official controls (ante/post-mortem inspection) have been performed by an official veterinarian, under the supervision of the official veterinarian or, where sufficient guarantees are in place, under the responsibility of the official veterinarian and which attests that the meat is fit for human consumption.

a health mark

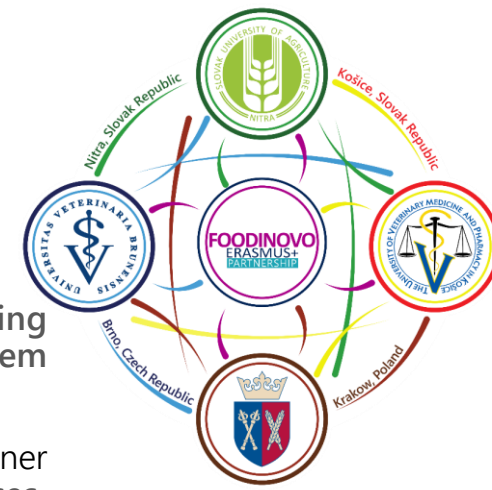


an identification mark

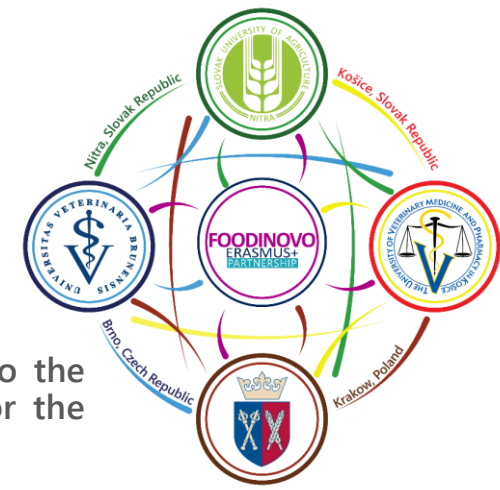


APPLICATION OF THE HEALTH MARK

- ✓ The health mark is applied only to domestic ungulates and farmed game mammals other than lagomorphs, having undergone ante-mortem and post-mortem inspection, and large wild game having undergone post mortem inspection, **where there are no grounds for declaring the meat unfit for human consumption.**
- ✓ The health mark is applied **on the external surface of the carcase**, by stamping **in ink or hot branding**, in such a manner that, **if carcasses are cut in the slaughterhouse into half carcasses or quarters, or half carcasses are cut into three pieces, each piece bears a health mark.**
- ✓ The competent authorities shall ensure that meat from unskinned wild game does not bear a health mark until, after skinning in a game-handling establishment, it has undergone post-mortem inspection and been declared fit for human consumption.
- The health mark must be an **oval** mark at least **6,5 cm wide** by **4,5 cm high** bearing the following information in **perfectly legible characters**:
 - **the name of the country in which the establishment is located**, which may be written out in full in capitals or shown as a **two-letter code** in accordance with the relevant ISO standards;
 - **the approval number of the slaughterhouse;**
 - when applied in an establishment located in the EU, the abbreviation **CE, EC, EF, EG, EK, EO, EY, ES, EÜ, EK, EB, EZ** or **WE**.
- ✓ **Letters** must be at least **0,8 cm** high and **figures** at least **1 cm** high. The dimensions of the characters and the mark may be reduced for the health marking of lamb, kids and piglets.
- ✓ The ink used for health marking must be authorised in accordance with Union rules on the use of colouring substances in foodstuffs.
- ✓ The health mark may also include an indication of the official veterinarian who carried out the health inspection of the meat.



APPLICATION OF THE IDENTIFICATION MARK



- ✓ The identification mark must be applied before the product leaves the establishment of production.
- ✓ The mark may, depending on the presentation of different products of animal origin, be applied directly to the product, the wrapping or the packaging, or be printed on a label affixed to the product, the wrapping or the packaging.
- ✓ However, when a product's packaging and/or wrapping is removed or it is further processed in another establishment, a new mark must be applied to the product. The new mark must indicate the approval number of the establishment where these operations take place.
- ✓ When the mark is applied directly to products of animal origin, the colours used must be authorised in accordance with EU rules on the use of colouring substances in foodstuffs.
- ✓ In the case of liquid, granulate and powdered products of animal origin carried in bulk, and fishery products carried in bulk, an identification mark is not necessary if accompanying documentation contains the information specified in the identification mark.
- ✓ The mark must be legible and indelible, and the characters easily decipherable. It must be clearly displayed for the competent authorities.
- ✓ The mark must indicate **the name of the country in which the establishment is located**, which may be written out in full in capitals or shown as a two-letter code in accordance with the relevant ISO standard.
- ✓ The mark must indicate **the approval number of the establishment**.
- ✓ When applied in an establishment located within the EU, the mark must be **oval** in shape and include the abbreviation **CE, EC, EF, EG, EK, EO, EY, ES, EÜ, EK, EB, EZ** or **WE**.

SPECIFIC ANIMAL HEALTH MEASURES



REGULATION (EU) No 2016/429 of the EUROPEAN PARLIAMENT and of the COUNCIL
of 9 March 2016
on transmissible animal diseases and amending and repealing certain acts in the area of
animal health

Official Journal L 84, 31/03/2016

This Regulation lays down rules for the prevention and control of animal diseases which are transmissible to animals or to humans.



Production, processing and distribution within the Union of products of animal origin

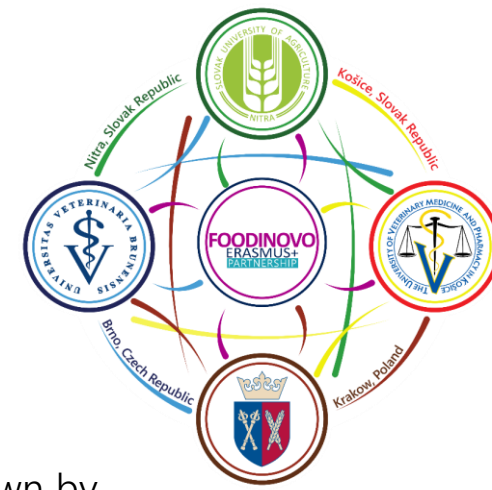
- Operators shall take appropriate preventive measures to ensure that, during all stages of the production, processing and distribution of products of animal origin in the EU, such products do not cause the spread of listed diseases or emerging diseases affecting animal and public health laid down in this Regulation.
- Operators shall ensure that products of animal origin do not come from establishments or food businesses, or are not obtained from animals which come from establishments, that are subject to:
 - ✓ **emergency measures** taken by the competent authority of the Member State or by the Commission in the territory of which an outbreak of a listed disease or emerging disease, or a hazard occurred;
 - ✓ **movement restrictions** applicable to kept terrestrial animals and products of animal origin unless derogations from those movement restrictions have been provided for in those rules.
- Operators shall only move the products of animal origin produced or processed in establishments, food businesses or zones subject to emergency measures or movement restrictions within a Member State or to another Member State if they are accompanied by an animal health certificate, declaration or other documents.
- Model animal health certificates and official certificates for movements within the Union and between Member States of certain products of animal origin intended for human consumption are established by the relevant EU legislation.
- Animal health certificates shall be verified, stamped and signed by an official veterinarian.
- Where there are reasonable grounds to suspect that animals or products originating from within the EU or entering from outside the EU may present a risk, the competent authority shall take appropriate steps to inform the public of the nature of the risk and the measures which are taken or about to be taken to prevent or control that risk, taking into account the nature, seriousness and extent of that risk and the public interest in being informed.

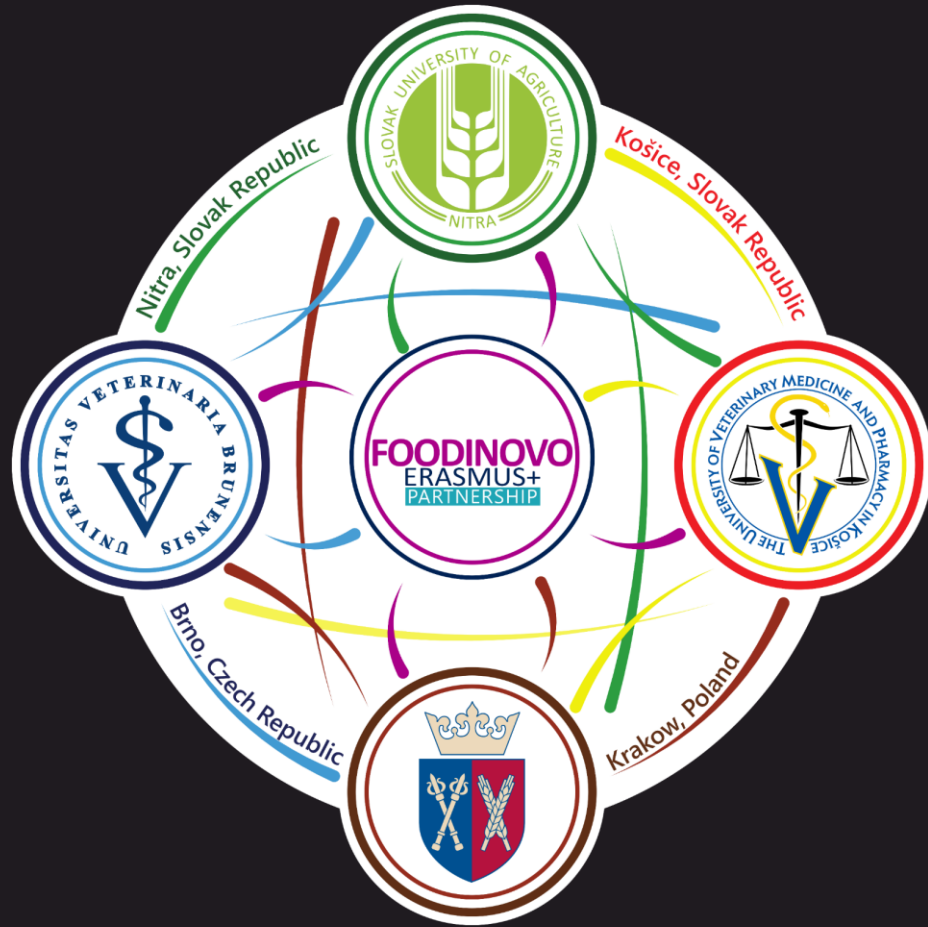


- (a) the following listed diseases:
 - (i) foot and mouth disease;
 - (ii) classical swine fever;
 - (iii) African swine fever;
 - (iv) highly pathogenic avian influenza;
 - (v) African horse sickness; and
- (b) the listed diseases set out in the list in Annex II.

CONCLUSIONS

- ✓ Products of animal origin can represent a risk for the spreading of transmissible animal diseases.
- ✓ Products of animal origin must be obtained from animals which fulfil the animal health conditions laid down by the relevant EU legislation.
- ✓ The food safety requirements for products of animal origin laid down in EU legislation ensure good hygiene practices and reduce the animal health risks of such products while ensuring a high level of protection of public health.
- ✓ The EU legislation provides for a set of harmonised rules to ensure that food are safe and wholesome, and that activities which might have an impact on the safety of the agri-food chain or on the protection of consumers' interests in relation to food are performed in accordance with specific requirements.
- ✓ These rules contain common principles, in particular in relation to the manufacturers' and competent authorities' responsibilities, structural, operational and hygiene requirements for establishments, procedures for the approval of establishments, requirements for storage and transport and health mark.
- ✓ The veterinary profession in the EU play a pivotal role in the provision and assurance of the safety of foods of animal origin, from healthy animals managed in a manner that does not compromise their welfare, to the consumer.





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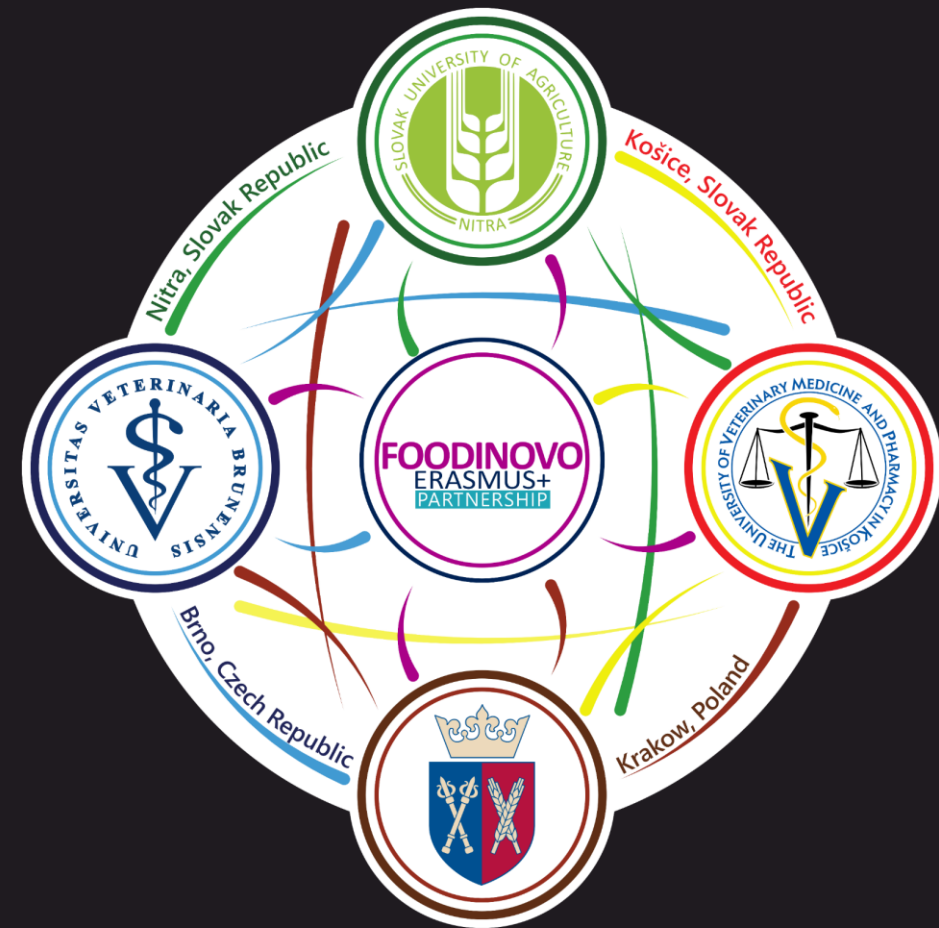
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