

Regulation (EC) No 852/2004 of the European Parliament and
of the Council of 29 April 2004 on the hygiene of foodstuffs

CHAPTER I

GENERAL PROVISIONS

- Article 1 Scope
- Article 2 Definitions

CHAPTER II

FOOD BUSINESS OPERATORS' OBLIGATIONS

- Article 3 General obligation
- Article 4 General and specific hygiene requirements
- Article 5 Hazard analysis and critical control points
- Article 6 Official controls, registration and approval

CHAPTER III

GUIDES TO GOOD PRACTICE

- Article 7 Development, dissemination and use of guides
- Article 8 National guides
- Article 9 Community guides

CHAPTER IV

IMPORTS AND EXPORTS

- Article 10 Imports
- Article 11 Exports

CHAPTER V

FINAL PROVISIONS

- Article 12 Implementing measures and transitional arrangements
- Article 13 Amendment and adaptation of Annexes I and II
- Article 14 Committee procedure
- Article 15 Consultation of the European Food Safety Authority
- Article 16 Report to the European Parliament and the Council
- Article 17 Repeal
- Article 18 Entry into force
- Signature

ANNEX I
PRIMARY PRODUCTION

PART A:

GENERAL HYGIENE PROVISIONS FOR PRIMARY
PRODUCTION AND ASSOCIATED OPERATIONS

- I. SCOPE
1. This Annex applies to primary production and the following associated...
- II. HYGIENE PROVISIONS
2. As far as possible, food business operators are to ensure...
 3. Notwithstanding the general duty laid down in paragraph 2, food...
 4. Food business operators rearing, harvesting or hunting animals or producing...
 5. Food business operators producing or harvesting plant products are to...
 6. Food business operators are to take appropriate remedial action when...
- III. RECORD-KEEPING
7. Food business operators are to keep and retain records relating...
 8. Food business operators rearing animals or producing primary products of...
 9. Food business operators producing or harvesting plant products are, in...
 10. The food business operators may be assisted by other persons,...

PART B:

RECOMMENDATIONS FOR GUIDES TO GOOD HYGIENE PRACTICE

1. National and Community guides referred to in Articles 7 to...
2. Guides to good hygiene practice should include appropriate information on...

ANNEX II

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

INTRODUCTION

CHAPTER I

GENERAL REQUIREMENTS FOR FOOD PREMISES

1. Food premises are to be kept clean and maintained in...
2. The layout, design, construction, siting and size of food premises...
3. An adequate number of flush lavatories are to be available...
4. An adequate number of washbasins is to be available, suitably...

5. There is to be suitable and sufficient means of natural...
6. Sanitary conveniences are to have adequate natural or mechanical ventilation....
7. Food premises are to have adequate natural and/or artificial lighting....
8. Drainage facilities are to be adequate for the purpose intended....
9. Where necessary, adequate changing facilities for personnel are to be...
10. Cleaning agents and disinfectants are not to be stored in...

CHAPTER II

SPECIFIC REQUIREMENTS IN ROOMS WHERE FOODSTUFFS ARE PREPARED, TREATED OR PROCESSED (EXCLUDING DINING AREAS AND THOSE PREMISES SPECIFIED IN CHAPTER III)

1. In rooms where food is prepared, treated or processed (excluding...
2. Adequate facilities are to be provided, where necessary, for the...
3. Adequate provision is to be made, where necessary, for washing...

CHAPTER 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 MACHINES

1. Premises and vending machines are, so far as is reasonably...
2. In particular, where necessary:

CHAPTER IV

TRANSPORT

1. Conveyances and/or containers used for transporting foodstuffs are to be...
2. Receptacles in vehicles and/or containers are not to be used...
3. Where conveyances and/or containers are used for transporting anything in...
4. Bulk foodstuffs in liquid, granulate or powder form are to...
5. Where conveyances and/or containers have been used for transporting anything...
6. Foodstuffs in conveyances and/or containers are to be so placed...
7. Where necessary, conveyances and/or containers used for transporting foodstuffs are...

CHAPTER V

EQUIPMENT REQUIREMENTS

1. AH articles, fittings and equipment with which food comes into...
2. Where necessary, equipment is to be fitted with any appropriate...
3. Where chemical additives have to be used to prevent corrosion...

CHAPTER VI

FOOD WASTE

1. Food waste, non-edible by-products and other refuse are to be...
2. Food waste, non-edible by-products and other refuse are to be...
3. Adequate provision is to be made for the storage and...
4. All waste is to be eliminated in a hygienic and...

CHAPTER VII

WATER SUPPLY

1. There is to be an adequate supply of potable water,...
2. Where non-potable water is used, for example for fire control,...
3. Recycled water used in processing or as an ingredient is...
4. Ice which comes into contact with food or which may...
5. Steam used directly in contact with food is not to...
6. Where heat treatment is applied to foodstuffs in hermetically sealed...

CHAPTER VIII

PERSONAL HYGIENE

1. Every person working in a food-handling area is to maintain...
2. No person suffering from, or being a carrier of a...

CHAPTER DC

PROVISIONS APPLICABLE TO FOODSTUFFS

1. A food business operator is not to accept raw materials...
2. Raw materials and all ingredients stored in a food business...

3. At all stages of production, processing and distribution, food is...
4. Adequate procedures are to be in place to control pests....
5. Raw materials, ingredients, intermediate products and finished products likely to...
6. Where foodstuffs are to be held or served at chilled...
7. The thawing of foodstuffs is to be undertaken in such...
8. Hazardous and/or inedible substances, including animal feed, are to be...

CHAPTER X

PROVISIONS APPLICABLE TO THE WRAPPING AND PACKAGING OF FOODSTUFFS

1. Material used for wrapping and packaging are not to be...
2. Wrapping materials are to be stored in such a manner...
3. Wrapping and packaging operations are to be carried out so...
4. Wrapping and packaging material re-used for foodstuffs is to be...

CHAPTER XI

HEAT TREATMENT

1. any heat treatment process used to process an unprocessed product...
2. to ensure mat the process employed achieves the desired objectives,...
3. the process used should conform to an internationally recognised standard...

CHAPTER XII

TRAINING

Status: This is the original version (as it was originally adopted).

- (1) [OJ C 365 E, 19.12.2000, p. 43.](#)
- (2) [OJ C 155, 29.5.2001, p. 39.](#)
- (3) Opinion of the European Parliament of 15 May 2002 ([OJ C 180 E, 31.7.2003, p. 267](#)), Council Common Position of 27 October 2003 ([OJ C 48 E, 24.2.2004, p. 1](#)), Position of the European Parliament of 30 March 2004 (not yet published in the Official Journal) and Council Decision of 16 April 2004.
- (4) 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 ([OJ L 31, 1.2.2002, p. 1](#)). Regulation as amended by Regulation (EC) No 1642/2003 ([OJ L 245, 29.9.2003, p. 4](#)).
- (5) [OJ L 175, 19.7.1993, p. 1](#). Directive as amended by Regulation (EC) No 1882/2003 of the European Parliament and of the Council ([OJ L 284, 31.10.2003, p. 1](#)).
- (6) See page of this Official Journal.
- (7) [OJ L 37, 13.2.1993, p. 1](#). Regulation as amended by Regulation (EC) No 1882/2003.
- (8) [OJ L 184, 17.7.1999, p. 23.](#)