

Regulation (EC) No 853/2004 of the European Parliament and of the Council of
29 April 2004 laying down specific hygiene rules for on the hygiene of foodstuffs

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Signature

ANNEX I

DEFINITIONS

For the purpose of this Regulation:

1. MEAT

- 1.1. "Meat" means edible parts of the animals referred to in...
 - 1.2. "Domestic ungulates" means domestic bovine (including Bubalus and Bison species),...
 - 1.3. "Poultry" means farmed birds, including birds that are not considered...
 - 1.4. "Lagomorphs" means rabbits, hares and rodents.
 - 1.5. "Wild game" means:
 - 1.6. "Fanned game" means farmed ratites and farmed land mammals other...
 - 1.7. "Small wild game" means wild game birds and lagomorphs living...
 - 1.8. "Large wild game" means wild land mammals living freely in...
 - 1.9. "Carcase" means the body of an animal after slaughter and...
 - 1.10. "Fresh meat" means meat that has not undergone any preserving...
 - 1.11. "Offal" means fresh meat other than that of the carcase,...
 - 1.12. "Viscera" means the organs of the thoracic, abdominal and pelvic...
 - 1.13. "Minced meat" means boned meat that has been minced into...
 - 1.14. "Mechanically separated meat" or "MSM" means the product obtained by...
 - 1.15. "Meat preparations" means fresh meat, including meat that has been...
 - 1.16. "Slaughterhouse" means an establishment used for slaughtering and dressing animals,...
 - 1.17. "Cutting plant" means an establishment used for boning and/or cutting...
 - 1.18. "Game-handling establishment" means any establishment in which game and game...
2. LIVE BIVALVE MOLLUSCS
 - 2.1. "Bivalve molluscs" means filter-feeding lamellibranch molluscs.
 - 2.2. "Marine biotoxins" means poisonous substances accumulated by bivalve molluscs, in...
 - 2.3. "Conditioning" means the storage of live bivalve molluscs coming from...
 - 2.4. "Gatherer" means any natural or legal person who collects live...
 - 2.5. "Production area" means any sea, estuarine or lagoon area, containing...
 - 2.6. "Relaying area" means any sea, estuarine or lagoon area with...
 - 2.7. "Dispatch centre" means any on-shore or off-shore establishment for the...
 - 2.8. "Purification centre" means an establishment with tanks fed by clean...
 - 2.9. "Relaying" means the transfer of live bivalve molluscs to sea,...
3. FISHERY PRODUCTS
 - 3.1. "Fishery products" means all seawater or freshwater animals (except for...
 - 3.2. "Factory vessel" means any vessel on board which fishery products...
 - 3.3. "Freezer vessel" means any vessel on board which freezing of...
 - 3.4. "Mechanically separated fishery product" means any product obtained by removing...
 - 3.5. "Fresh fishery products" means unprocessed fishery products, whether whole or...
 - 3.6. "Prepared fishery products" means unprocessed fishery products that have undergone...
4. MILK
 - 4.1. "Raw milk" means milk produced by the secretion of the...
 - 4.2. "Milk production holding" means an establishment where one or more...
5. EGGS
 - 5.1. "Eggs" means eggs in shell - other than broken, incubated...
 - 5.2. "Liquid egg" means unprocessed egg contents after removal of the...
 - 5.3. "Cracked eggs" means eggs with damaged shell and intact membranes....

- 5.4. "Packing centre" means an establishment where eggs are graded by...
- 6. FROGS' LEGS AND SNAILS
 - 6.1. "Frogs' legs" means the posterior part of the body divided...
 - 6.2. "Snails" means terrestrial gastropods of the species *Helix pomatia* Linné,...
- 7. PROCESSED PRODUCTS
 - 7.1. "Meat products" means processed products resulting from the processing of...
 - 7.2. "Dairy products" means processed products resulting from the processing of...
 - 7.3. "Egg products" means processed products resulting from the processing of...
 - 7.4. "Processed fishery products" means processed products resulting from the processing...
 - 7.5. "Rendered animal fat" means fat derived from rendering meat, including...
 - 7.6. "Greaves" means the protein-containing residue of rendering, after partial separation...
 - 7.7. "Gelatine" means natural, soluble protein, gelling or non-gelling, obtained by...
 - 7.8. "Collagen" means the protein-based product derived from animal bones, hides,...
 - 7.9. "Treated stomachs, bladders and intestines" means stomachs, bladders and intestines...
- 8. OTHER DEFINITIONS
 - 8.1. "Products of animal origin" means:
 - 8.2. "Wholesale market" means a food business that includes several separate...

ANNEX II

REQUIREMENTS CONCERNING SEVERAL PRODUCTS OF ANIMAL ORIGIN

SECTION I: IDENTIFICATION MARKING

- A. APPLICATION OF THE IDENTIFICATION MARK
 - 1. The identification mark must be applied before the product leaves...
 - 2. However, a new mark need not be applied to a...
 - 3. An identification mark is not necessary for eggs in respect...
 - 4. Food business operators must, in accordance with Article 18 of...
- B. FORM OF THE IDENTIFICATION MARK
 - 5. The mark must be legible and indelible, and the characters...
 - 6. The mark must indicate the name of the country in...
 - 7. The mark must indicate the approval number of the establishment...
 - 8. When applied in an establishment located within the Community, the...
- C. METHOD OF MARKING
 - 9. The mark may, depending on the presentation of different products...
 - 10. In the case of packaging containing cut meat or offal,...
 - 11. For products of animal origin that are placed in transport...
 - 12. In the case of liquid, granulate and powdered products of...
 - 13. When products of animal origin are placed in a package...
 - 14. When the mark is applied directly to products of animal...

SECTION II: OBJECTIVES OF HACCP-BASED PROCEDURES

1. Food business operators operating slaughterhouses must ensure that the procedures...
2. The procedures must guarantee that each animal or, where appropriate,...
3. In the event of failure to comply with any of...

SECTION III: FOOD CHAIN INFORMATION

1. Slaughterhouse operators must not accept animals onto the slaughterhouse premises...
2. Slaughterhouse operators must be provided with the information no less...
3. The relevant food safety information referred to in point 1...
4. However, it is not necessary for the slaughterhouse operator to...
5. Food business operators deciding to accept animals onto the slaughterhouse...
6. If any animal arrives at the slaughterhouse without food chain...
7. If the competent authority so permits, food chain information may...
8. Food business operators must check passports accompanying domestic solipeds to...

ANNEX III

SPECIFIC REQUIREMENTS

SECTION I: MEAT OF DOMESTIC UNGULATES

CHAPTER I: TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

1. During collection and transport, animals must be handled carefully without...
2. Animals showing symptoms of disease or originating in herds known...

CHAPTER II: REQUIREMENTS FOR SLAUGHTERHOUSES

1. Slaughterhouses must have adequate and hygienic lairage facilities or, climate...
2. To avoid contaminating meat, they must:
3. They must have facilities for disinfecting tools with hot water...
4. The equipment for washing hands used by the staff engaged...

5. There must be lockable facilities for the refrigerated storage of...
6. There must be a separate place with appropriate facilities for...
7. They must have lockable facilities reserved for the slaughter of...
8. If manure or digestive tract content is stored in the...
9. They must have an adequately equipped lockable facility or, where...

CHAPTER III: REQUIREMENTS FOR CUTTING PLANTS

CHAPTER IV: SLAUGHTER HYGIENE

1. After arrival in the slaughterhouse, the slaughter of the animals...
2. Meat from animals other than those referred to in subparagraphs...
3. The animals or, where appropriate, each batch of animals sent...
4. Animals must be clean.
5. Slaughterhouse operators must follow the instructions of the veterinarian appointed...
6. Animals brought into the slaughter hall must be slaughtered without...
7. Stunning, bleeding, skinning, evisceration and other dressing must be carried...
8. Complete skinning of the carcass and other parts of the...
9. When not skinned, porcine animals must have their bristles removed...
10. The carcasses must not contain visible faecal contamination. Any visible...
11. Carcasses and offal must not come into contact with floors,...
12. Slaughterhouse operators must follow the instructions of the competent authority...
13. Until post-mortem inspection is completed, parts of a slaughtered animal...
14. Both kidneys must be removed from their fatty covering. In...
15. If the blood or other offal of several animals is...
16. After post-mortem inspection:
17. After completion of slaughter and post-mortem inspection, the meat must...
18. When destined for further handling:
19. Where establishments are approved for the slaughter of different animal...

20. If the slaughterhouse does not have lockable facilities reserved for...

CHAPTER V: HYGIENE DURING CUTTING AND BONING

1. Carcasses of domestic ungulates may be cut into half-carcasses or...
2. The work on meat must be organised in such a...
3. However, meat may be boned and cut before it reaches...
4. Meat may also be boned and cut prior to reaching...

CHAPTER VI: EMERGENCY SLAUGHTER OUTSIDE THE SLAUGHTERHOUSE

1. An otherwise healthy animal must have suffered an accident that...
2. A veterinarian must carry out an ante-mortem inspection of the...
3. The slaughtered and bled animal must be transported to the...
4. If more than two hours elapse between slaughter and arrival...
5. A declaration by the food business operator who reared the...
6. A declaration issued by the veterinarian recording the favourable outcome...
7. The slaughtered animal must be fit for human consumption following...
8. Food business operators must follow any instructions that the official...
9. Food business operators may not place meat from animals having...

CHAPTER VII: STORAGE AND TRANSPORT

1. Unless other specific provisions provide otherwise, post-mortem inspection must be...
2. Meat must attain the temperature specified in point 1 and...
3. Meat must attain the temperature specified in point 1 before...
4. Meat intended for freezing must be frozen without undue delay,...
5. Exposed meat must be stored and transported separately from packaged...

SECTION II: MEAT FROM POULTRY AND LAGOMORPHS

CHAPTER I: TRANSPORT OF LIVE ANIMALS TO THE SLAUGHTERHOUSE

1. During collection and transport, animals must be handled carefully without...
2. Animals showing symptoms of disease or originating in flocks known...
3. Crates for delivering animals to the slaughterhouse and modules, where...

CHAPTER II: REQUIREMENTS FOR SLAUGHTERHOUSES

1. They must have a room or covered space for the...
2. To avoid contaminating meat, they must:
3. They must have facilities for disinfecting tools with hot water...
4. The equipment for washing hands used by the staff engaged...
5. There must be lockable facilities for the refrigerated storage of...
6. There must be a separate place with appropriate facilities for...
7. They must have an adequately equipped lockable facility or, where...

CHAPTER III: REQUIREMENTS FOR CUTTING PLANTS

1. Food business operators must ensure that cutting plants handling meat...
2. If the following operations are undertaken in a cutting plant:...

CHAPTER IV: SLAUGHTER HYGIENE

1. Meat from animals other than those referred to in (b)...
2. Slaughterhouse operators must follow the instructions of the competent authority...
3. Where establishments are approved for the slaughter of different animal...
4. Animals brought into the slaughter room must be slaughtered without...
5. Stunning, bleeding, skinning or plucking, evisceration and other dressing must...
6. Slaughterhouse operators must follow the instructions of the competent authority...
7. After post-mortem inspection:

8. After inspection and evisceration, slaughtered animals must be cleaned and...
9. When carcasses are subjected to an immersion chilling process, account...
10. Sick or suspect animals, and animals slaughtered in application of...

CHAPTER V: HYGIENE DURING AND AFTER CUTTING AND BONING

1. The work on meat must be organised in such a...
2. However, meat may be boned and cut prior to reaching...
3. As soon as it is cut and, where appropriate, packaged,...
4. Exposed meat must be stored and transported separately from packaged...

CHAPTER VI: SLAUGHTER ON THE FARM

1. The farm must undergo regular veterinary inspection.
2. The food business operator must inform the competent authority in...
3. The holding must have facilities for concentrating the birds to...
4. The holding must have premises suitable for the hygienic slaughter...
5. Animal welfare requirements must be complied with.
6. The slaughtered birds must be accompanied to the slaughterhouse by...
7. The slaughtered animal must be accompanied to the slaughterhouse by...
8. In the case of poultry reared for the production of...
9. Delayed eviscerated poultry obtained at the farm of production may...

SECTION III: MEAT OF FARMED GAME

1. The provisions of Section I apply to the production and...
2. The provisions of Section II apply to the production and...
3. Notwithstanding points 1 and 2, food business operators may slaughter...
4. Food business operators may also slaughter bison on the farm...

SECTION IV: WILD GAME MEAT

CHAPTER I: TRAINING OF HUNTERS IN HEALTH AND HYGIENE

1. Persons who hunt wild game with a view to placing...
2. It is however enough if at least one person of...
3. The trained person could also be the gamekeeper or the...
4. Training must be provided to the satisfaction of the competent...
5. The competent authority should encourage hunters' organisations to provide such...

CHAPTER II: HANDLING OF LARGE WILD GAME

1. After killing, large wild game must have their stomachs and...
2. The trained person must carry out an examination of the...
3. Meat of large wild game may be placed on the...
4. If no abnormal characteristics are found during the examination referred...
5. Chilling must begin within a reasonable period of time after...
6. During transport to the game-handling establishment, heaping must be avoided....
7. Large wild game delivered to a game-handling establishment must be...
8. In addition, unskinned large wild game may be skinned and...
9. The rules laid down in Section I, Chapter V, apply...

CHAPTER III: HANDLING OF SMALL WILD GAME

1. The trained person must carry out an examination to identify...
2. If abnormal characteristics are found during the examination, abnormal behaviour...
3. Meat of small wild game may be placed on the...
4. Chilling must begin within a reasonable period of time of...
5. Evisceration must be carried out, or completed, without undue delay...
6. Small wild game delivered to a game-handling establishment must be...
7. The rules laid down in Section II, Chapter V, apply...

SECTION V: MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT (MSM)

CHAPTER I: REQUIREMENTS FOR PRODUCTION ESTABLISHMENTS

CHAPTER II: REQUIREMENTS FOR RAW MATERIAL

1. The raw material used to prepare minced meat must meet...
2. The following raw material may be used to prepare meat...
3. The raw material used to produce MSM must meet the...

CHAPTER III: HYGIENE DURING AND AFTER PRODUCTION

1. The work on meat must be organised in such a...
2. The following requirements apply to the production of minced meat...
3. The following requirements apply to the production and use of...
4. The following requirements apply to the production and use of...
5. Minced meat, meat preparations and MSM must not be re-frozen...

CHAPTER IV: LABELLING

1. In addition to the requirements of Directive 2000/13/EC, food business...
2. Packages intended for supply to the final consumer containing minced...

SECTION VI: MEAT PRODUCTS

1. Food business operators must ensure that the following items are...
2. All meat, including minced meat and meat preparations, used to...

SECTION VII: LIVE BIVALVE MOLLUSCS

1. This Section applies to live bivalve molluscs. With the exception...
2. Chapters I to VIII apply to animals harvested from production...
3. Chapters V, VI, VIII and IX, and paragraph 3 of...
4. The requirements of this Section supplement those laid down in...

CHAPTER I: GENERAL REQUIREMENTS FOR THE PLACING ON THE MARKET OF LIVE BIVALVE MOLLUSCS

1. Live bivalve molluscs may not be placed on the market...
2. Food business operators may accept batches of live bivalve molluscs...
3. Whenever a food business operator moves a batch of live...
4. The registration document must be in at least one official...
5. Food business operators sending batches of live bivalve molluscs must...
6. Food business operators must keep a copy of the registration...
7. However, if:

CHAPTER II: HYGIENE REQUIREMENTS FOR THE PRODUCTION AND HARVESTING OF LIVE BIVALVE MOLLUSCS

- A. REQUIREMENTS FOR PRODUCTION AREAS
 1. Gatherers may only harvest live bivalve molluscs from production areas...
 2. Food business operators may place live bivalve molluscs collected from...
 3. Food business operators may place live bivalve molluscs collected from...
 4. Food business operators may place live bivalve molluscs collected from...
 5. After purification or relaying, live bivalve molluscs from class B...
 6. Food business operators must not produce live bivalve molluscs in,...
- B. REQUIREMENTS FOR HARVESTING AND HANDLING FOLLOWING HARVESTING
 1. Harvesting techniques and further handling must not cause additional contamination...
 2. Means of transport must permit adequate drainage, be equipped to...
- C. REQUIREMENTS FOR RELAYING LIVE BIVALVE MOLLUSCS
 1. Food business operators may use only those areas that the...
 2. Conditions for relaying must ensure optimal conditions for purification. In...
 3. Food business operators managing relaying areas must keep permanent records...

CHAPTER III: STRUCTURAL REQUIREMENTS FOR DISPATCH AND PURIFICATION CENTRES

1. The location of premises on land must not be subject...
2. Tanks and water storage containers must meet the following requirements:...
3. In addition, in purification centres, purification tanks must be suitable...

CHAPTER IV: HYGIENE REQUIREMENTS FOR PURIFICATION AND DISPATCH CENTRES

A. REQUIREMENTS FOR PURIFICATION CENTRES

1. Before purification commences, live bivalve molluscs must be washed free...
2. Operation of the purification system must allow live bivalve molluscs...
3. The quantity of live bivalve molluscs to be purified must...
4. Should a purification tank contain several batches of live bivalve...
5. Containers used to hold live bivalve molluscs in purification systems...
6. No crustaceans, fish or other marine species may be kept...
7. Every package containing purified live bivalve molluscs sent to a...

B. REQUIREMENTS FOR DISPATCH CENTRES

1. Handling of live bivalve molluscs, particularly conditioning, calibration, wrapping and...
2. Before dispatch, the shells of live bivalve molluscs must be...
3. Live bivalve molluscs must come from:
4. The requirements laid down in points 1 and 2 also...

CHAPTER V: HEALTH STANDARDS FOR LIVE BIVALVE MOLLUSCS

1. They must have organoleptic characteristics associated with freshness and viability,...
2. They must not contain marine biotoxins in total quantities (measured...

CHAPTER VI: WRAPPING AND PACKAGING OF LIVE BIVALVE MOLLUSCS

1. Oysters must be wrapped or packaged with the concave shell...
2. Individual consumer-size packages of live bivalve molluscs must be closed...

CHAPTER VII: IDENTIFICATION MARKING AND LABELLING

1. The label, including the identification mark, must be waterproof.
2. In addition to the general requirements for identification marks contained...
3. The retailer must keep the label attached to the packaging...

CHAPTER VIII: OTHER REQUIREMENTS

1. Food business operators storing and transporting live bivalve molluscs must...
2. Live bivalve molluscs must not be re-immersed in, or sprayed...

CHAPTER IX: SPECIFIC REQUIREMENTS FOR PECTINIDAE HARVESTED OUTSIDE CLASSIFIED PRODUCTION AREAS

1. Pectinidae may not be placed on the market unless they...
2. In addition, where data from official monitoring programmes enable the...
3. Pectinidae may not be placed on the market for human...
4. Food business operators handling pectinidae must comply:

SECTION VIII: FISHERY PRODUCTS

1. This Section does not apply to bivalve molluscs, echinoderms, tunicates...
2. Chapter III, Parts A, C and D, Chapter IV and...
3. The requirements of this Section supplement those laid down in...
4. In relation to fishery products:

CHAPTER I: REQUIREMENTS FOR VESSELS

I. STRUCTURAL AND EQUIPMENT REQUIREMENTS

- A. Requirements for all vessels
 1. Vessels must be designed and constructed so as not to...
 2. Surfaces with which fishery products come into contact must be...
 3. Equipment and material used for working on fishery products must...
 4. When vessels have a water intake for water used with...
- B. Requirements for vessels designed and equipped to preserve fresh fishery...
 1. Vessels designed and equipped to preserve fishery products for more...
 2. Holds must be separated from the engine compartments and from...
 3. In vessels equipped for chilling fishery products in cooled clean...
- C. Requirements for freezer vessels
- D. Requirements for factory vessels
 1. Factory vessels must have at least:
 2. However, factory vessels on board which crustaceans and molluscs are...
 3. Factory vessels that freeze fishery products must have equipment meeting...

II. HYGIENE REQUIREMENTS

1. When in use, the parts of vessels or containers set...
2. As soon as possible after they are taken on board,...
3. Fishery products must be handled and stored so as to...
4. Fishery products other than those kept alive must undergo chilling...
5. Ice used to chill fishery products must be made from...
6. Where fish are headed and/or gutted on board, such operations...
7. Where freezing in brine of whole fish intended for canning...

CHAPTER II: REQUIREMENTS DURING AND AFTER LANDING

1. Food business operators responsible for the unloading and landing of...
2. Food business operators responsible for auction and wholesale markets or...
3. When chilling was not possible on board the vessel, fresh...
4. Food business operators must cooperate with relevant competent authorities so...

CHAPTER III: REQUIREMENTS FOR ESTABLISHMENTS, INCLUDING VESSELS, HANDLING FISHERY PRODUCTS

- A. REQUIREMENTS FOR FRESH FISHERY PRODUCTS
1. Where chilled, unpackaged products are not distributed, dispatched, prepared or...
 2. Operations such as heading and gutting must be carried out...
 3. Operations such as filleting and cutting must be carried out...
 4. Containers used for the dispatch or storage of unpackaged prepared...
 5. Whole and gutted fresh fishery products may be transported and...
- B. REQUIREMENTS FOR FROZEN PRODUCTS
- C. REQUIREMENTS FOR MECHANICALLY SEPARATED FISHERY PRODUCTS
1. The raw materials used must satisfy the following requirements.
 2. The manufacturing process must satisfy the following requirements:
- D. REQUIREMENTS CONCERNING PARASITES
1. The following fishery products must be frozen at a temperature...
 2. Food business operators need not carry out the treatment required...
 3. A document from the manufacturer, stating the type of process...

CHAPTER IV: REQUIREMENTS FOR PROCESSED FISHERY PRODUCTS

1. Rapid cooling must follow cooking. Water used for this purpose...
2. Shelling or shucking must be carried out hygienically, avoiding contamination...
3. After shelling or shucking, cooked products must be frozen immediately,...

CHAPTER V: HEALTH STANDARDS FOR FISHERY PRODUCTS

- A. ORGANOLEPTIC PROPERTIES OF FISHERY PRODUCTS
- B. HISTAMINE
- C. TOTAL VOLATILE NITROGEN
- D. PARASITES

- E. TOXINS HARMFUL TO HUMAN HEALTH
 - 1. Fishery products derived from poisonous fish of the following families...
 - 2. Fishery products containing biotoxins such as ciguatoxin or muscle-paralysing toxins...

CHAPTER VI: WRAPPING AND PACKAGING OF FISHERY PRODUCTS

- 1. Receptacles in which fresh fishery products are kept under ice...
- 2. Frozen blocks prepared on board vessels must be adequately wrapped...
- 3. When fishery products are wrapped on board fishing vessels, food...

CHAPTER VII: STORAGE OF FISHERY PRODUCTS

- 1. Fresh fishery products, thawed unprocessed fishery products, and cooked and...
- 2. Frozen fishery products must be kept at a temperature of...
- 3. Fishery products kept alive must be kept at a temperature...

CHAPTER VIII: TRANSPORT OF FISHERY PRODUCTS

- 1. During transport, fishery products must be maintained at the required...
- 2. Food business operators need not comply with point I(b) when...
- 3. If fishery products are kept under ice, melt water must...
- 4. Fishery products to be placed on the market live must...

SECTION IX: RAW MILK AND DAIRY PRODUCTS

CHAPTER I: RAW MILK-PRIMARY PRODUCTION

- I. HEALTH REQUIREMENTS FOR RAW MILK PRODUCTION
 - 1. Raw milk must come from animals:
 - 2. In particular, as regards brucellosis, raw milk must come from:...
 - 3. However, raw milk from animals that do not meet the...
 - 4. Raw milk from any animal not complying with the requirements...
 - 5. The isolation of animals that are infected, or suspected of...
- II. HYGIENE ON MILK PRODUCTION HOLDINGS
 - A. Requirements for premises and equipment
 - 1. Milking equipment, and premises where milk is stored, handled or...
 - 2. Premises for the storage of milk must be protected against...
 - 3. Surfaces of equipment that are intended to come into contact...
 - 4. After use, such surfaces must be cleaned and, where necessary,...

- B. Hygiene during milking, collection and transport
 - 1. Milking must be carried out hygienically, ensuring in particular:
 - 2. Immediately after milking, milk must be held in a clean...
 - 3. During transport the cold chain must be maintained and, on...
 - 4. Food business operators need not comply with the temperature requirements...
 - C. Staff hygiene
 - 1. Persons performing milking and/or handling raw milk must wear suitable...
 - 2. Persons performing milking must maintain a high degree of personal...
- III. CRITERIA FOR RAW MILK
- 1. The following criteria for raw milk apply pending the establishment...
 - 2. A representative number of samples of raw milk collected from...
 - 3. Food business operators must initiate procedures to ensure that raw...
 - 4. Without prejudice to Directive 96/23/EC, food business operators must initiate...
 - 5. When raw milk fails to comply with point 3 or...

CHAPTER II: REQUIREMENTS CONCERNING DAIRY PRODUCTS

- I. TEMPERATURE REQUIREMENTS
- 1. Food business operators must ensure that, upon acceptance at a...
 - 2. However, food business operators may keep milk at a higher...
- II. REQUIREMENTS FOR HEAT TREATMENT
- 1. When raw milk or dairy products undergo heat treatment, food...
 - 2. When considering whether to subject raw milk to heat treatment,...
- III. CRITERIA FOR RAW COWS' MILK
- 1. Food business operators manufacturing dairy products must initiate procedures to...
 - 2. When milk fails to meet the criteria laid down in...

CHAPTER III: WRAPPING AND PACKAGING

CHAPTER IV: LABELLING

- 1. In addition to the requirements of Directive 2000/13/EC, except in...
- 2. The requirements of paragraph 1 apply to products destined for...

CHAPTER V: IDENTIFICATION MARKING

SECTION X: EGGS AND EGG PRODUCTS

CHAPTER I: EGGS

1. At the producer's premises, and until sale to the consumer,...
2. Eggs must be stored and transported at a temperature, preferably...
3. Eggs must be delivered to the consumer within a maximum...

CHAPTER II: EGG PRODUCTS

I. REQUIREMENTS FOR ESTABLISHMENTS

II. RAW MATERIALS FOR THE MANUFACTURE OF EGG PRODUCTS

1. The shells of eggs used in the manufacture of egg...
2. Liquid egg obtained in an establishment approved for that purpose...

III. SPECIAL HYGIENE REQUIREMENTS FOR THE MANUFACTURE OF EGG PRODUCTS

1. Eggs must not be broken unless they are clean and...
2. Eggs must be broken in a manner that minimises contamination,...
3. Eggs other than those of hens, turkeys or guinea fowl...
4. Egg contents may not be obtained by the centrifuging or...
5. After breaking, each particle of the egg product must undergo...
6. Processing is not required for egg white intended for the...
7. If processing is not carried out immediately after breaking, liquid...
8. Products that have not been stabilised so as to be...

IV. ANALYTICAL SPECIFICATIONS

1. The concentration of 3-OH-butyric acid must not exceed 10 mg/kg...
2. The lactic acid content of raw material used to manufacture...
3. The quantity of eggshell remains, egg membranes and any other...

V. LABELLING AND IDENTIFICATION MARKING

1. In addition to the general requirements for identification marking laid...
2. In the case of liquid eggs, the label referred to...

SECTION XI: FROGS' LEGS AND SNAILS

1. Frogs and snails must be killed in an establishment constructed,...
2. Establishment in which frogs' legs are prepared must have a...
3. Frogs and snails that die otherwise than by being killed...
4. Frogs and snails must be subjected to an organoleptic examination...
5. Immediately following preparation, frogs' legs must be washed fully with...

6. After killing, snails' hepato-pancreas must, if it might present a...

SECTION XII: RENDERED ANIMAL FATS AND GREAVES

CHAPTER I: REQUIREMENTS APPLICABLE TO ESTABLISHMENTS COLLECTING OR PROCESSING RAW MATERIALS

1. Centres for the collection of raw materials and further transport...
2. Each processing establishment must have:
3. However, the refrigeration facilities required under points 1 and 2(a)...

CHAPTER II: HYGIENE REQUIREMENTS FOR THE PREPARATION OF RENDERED ANIMAL FAT AND GREAVES

1. Raw materials must:
2. During rendering the use of solvents is prohibited.
3. When the fat for refining meets the standards laid down...
4. Rendered animal fat, depending on type, must meet the following...
5. Greaves intended for human consumption must be stored in accordance...

SECTION XIII: TREATED STOMACHS, BLADDERS AND INTESTINES

1. Animal intestines, bladders and stomachs may be placed on the...
2. Treated stomachs, bladders and intestines that cannot be kept at...

SECTION XIV: GELATINE

1. Food business operators manufacturing gelatine must ensure compliance with the...
2. For the purpose of this Section, "tanning" means the hardening...

CHAPTER I: REQUIREMENTS FOR RAW MATERIALS

1. For the production of gelatine intended for use in food,...
2. The use of hides and skins is prohibited if they...
3. Raw materials listed in point 1(a) to (e) must derive...
4. Raw materials must come from establishments registered or approved under...

5. Collection centres and tanneries may also supply raw material for...

CHAPTER II: TRANSPORT AND STORAGE OF RAW MATERIALS

1. In place of the identification mark provided for in Annex...
2. Raw materials must be transported and stored chilled or frozen...

CHAPTER III: REQUIREMENTS FOR THE MANUFACTURE OF GELATINE

1. The production process for gelatine must ensure that:
2. If a food business operator manufacturing gelatine complies with the...

CHAPTER IV: REQUIREMENTS FOR FINISHED PRODUCTS

SECTION XV: COLLAGEN

1. Food business operators manufacturing collagen must ensure compliance with the...
2. For the purpose of this Section, "tanning" means the hardening...

CHAPTER I: REQUIREMENTS FOR RAW MATERIALS

1. For the production of collagen intended for use in food,...
2. The use of hides and skins is prohibited if they...
3. Raw materials listed in point l(a) to (d) must derive...
4. Raw materials must come from establishments registered or approved under...
5. Collection centres and tanneries may also supply raw material for...

CHAPTER II: TRANSPORT AND STORAGE OF RAW MATERIALS

1. In place of the identification mark provided for in Annex...
2. Raw materials must be transported and stored chilled or frozen...

CHAPTER III: REQUIREMENTS FOR THE MANUFACTURE OF COLLAGEN

1. Collagen must be produced by a process that ensures that...
2. After having been subjected to the process referred to in...

3. If a food business operator manufacturing collagen complies with the...

CHAPTER IV: REQUIREMENTS FOR FINISHED PRODUCTS

CHAPTER V: LABELLING

Appendix to ANNEX III

- (1) [OJ C 365 E, 19.12.2000, p. 58.](#)
- (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. 288](#)), Council Common Position of 27 October 2003 ([OJ C 48 E, 24.2.2004, p. 23](#)), Position of the European Parliament of 30 March 2004 (not yet published in the Official Journal) and Council Decision of 16 April 2004.
- (4) Page ... of this Official Journal.
- (5) Official Publications Office is to insert official number of Regulation on the hygiene of foodstuffs (as in recital 1).
- (6) Official Publications Office is to insert official number of Regulation on the hygiene of foodstuffs (as in recital 1).
- (7) 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](#)).
- (8) [OJ L 371, 31.12.1994, p. 36.](#)
- (9) [OJ L 53, 9.3.1995, p. 31.](#)
- (10) [OJ L 105 9.5.1995, p. 40.](#)
- (11) [OJ L 105, 9.5.1995, p. 44.](#)
- (12) [OJ L 109,16.5.1995, p. 44.](#)
- (13) [OJ L 243,11.10.1995, p. 21.](#)
- (14) [OJ L 243,11.10.1995, p. 25.](#)
- (15) [OJ L 243,11.10.1995, p. 29.](#)
- (16) [OJ L 325, 12.12.2003, p. 1.](#)
- (17) Page ... of this Official Journal.
- (18) [OJ L 168,2.7.1994, p. 34.](#)
- (19) Council Directive 92/118/EEC of 17 December 1992 laying down animal health and public health requirements governing trade in and imports into the Community of products not subject to the said requirements laid down in specific Community rules referred to in Annex A (I) to Directive 89/662/EEC and, as regards pathogens, to Directive 90/425/EEC ([OJ L 62, 15.3.1993, p. 49](#)). Directive as last amended by Commission Regulation (EC) No 445/2004 ([OJ L 72, 11.3.2004, p. 60](#)).
- (20) [OJ L 184, 17.7.1999, p. 23.](#)