

Regulation (EC) No 854/2004 of the European Parliament and of the Council  
of 29 April 2004 laying down specific rules for the organisation of official  
controls on products of animal origin intended for human consumption (repealed)

CHAPTER I

GENERAL PROVISIONS

- Article 1 Scope
- Article 2 Definitions

CHAPTER II

OFFICIAL CONTROLS IN RELATION TO COMMUNITY ESTABLISHMENTS

- Article 3 Approval of establishments
- Article 4 General principles for official controls in respect of all products  
of animal origin falling within the scope of this Regulation
- Article 5 Fresh meat
- Article 6 Live bivalve molluscs
- Article 7 Fishery products
- Article 8 Raw milk and dairy products
- Article 9 Action in the case of non-compliance

CHAPTER III

PROCEDURES CONCERNING IMPORTS

- Article 10 General principles and conditions
- Article 11 Lists of third countries and parts of third countries from which  
imports of specified products of animal origin are permitted
- Article 12 List of establishments from which imports of specified products  
of animal origin are permitted
- Article 13 Live bivalve molluscs, echinoderms, tunicates and marine  
gastropods
- Article 14 Documents
- Article 15 Special provisions for fishery products

CHAPTER IV

FINAL PROVISIONS

- Article 16 Implementing measures and transitional measures
- Article 17 Amendment and adaptation of the Annexes
- Article 18 Specific decisions
- Article 19 Committee procedure
- Article 20 Consultation of the European Food Safety Authority
- Article 21 Report to the European Parliament and to the Council
- Article 22 Entry into force

Signature

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## ANNEX I

### FRESH MEAT

#### SECTION I: TASKS OF THE OFFICIAL VETERINARIAN

##### CHAPTER I: AUDITING TASKS

1. In addition to the general requirements of Article 4(4) concerning...
2. In addition to the general requirements of Article 4(5) concerning...

##### CHAPTER II: INSPECTION TASKS

- A. Food chain information
  1. The official veterinarian is to check and analyse relevant information...
  2. When carrying out inspection tasks, the official veterinarian is to...
  3. When food business operators in the food chain take additional...
- B. Ante-mortem inspection
  1. Subject to paragraphs 4 and 5:
  2. Ante-mortem inspection must in particular determine whether, as regards the...
  3. In addition to routine ante-mortem inspection, the official veterinarian is...
  4. In the case of emergency slaughter outside the slaughterhouse and...
  5. Where provided for in Section III, Chapter II, or in...
- C. Animal welfare
- D. Post-mortem inspection
  1. Carcasses and accompanying offal are to be subjected without delay...
  2. Additional examinations are to take place, such as palpation and...
  3. The official veterinarian is to require carcasses of domestic solipeds,...
  4. During the inspection, precautions must be taken to ensure that...
  5. In the event of an emergency slaughter, the carcass shall...
- E. Specified risk material and other animal by-products
- F. Laboratory testing
  1. The official veterinarian is to ensure that sampling takes place...
  2. The official veterinarian is also to ensure that any other...

##### CHAPTER III: HEALTH MARKING

1. The official veterinarian is to supervise health marking and the...

2. The official veterinarian is to ensure, in particular, that:
3. The health mark must be an oval mark at least...
4. Letters must be at least 0,8 cm high and figures...
5. The colours used for health marking must be authorised in...
6. The health mark may also include an indication of the...
7. Meat from animals having undergone emergency slaughter outside the slaughterhouse...
8. Meat from unskinned wild game cannot bear a health mark...
9. This Chapter is to apply without prejudice to animal health...

## SECTION II: ACTION FOLLOWING CONTROLS

### CHAPTER I: COMMUNICATION OF INSPECTION RESULTS

1. The official veterinarian is to record and to evaluate the...
2. If inspections reveal the presence of any disease or condition...
3. The results of inspections and tests are to be included...
4. When the official veterinarian, while carrying out ante-mortem or post-mortem...

### CHAPTER II: DECISIONS CONCERNING FOOD CHAIN INFORMATION

1. The official veterinarian is to verify that animals are not...
2. However, the official veterinarian may allow animals to undergo slaughter...
3. Notwithstanding paragraph 2, when relevant food chain information is not...
4. When the accompanying records, documentation or other information shows that:...
5. The competent authority is to take appropriate action if it...

### CHAPTER III: DECISIONS CONCERNING LIVE ANIMALS

1. The official veterinarian is to verify compliance with the food...
2. When there are overriding animal welfare considerations, horses may undergo...
3. The official veterinarian is to verify compliance with the food...
4. Animals with a disease or condition that may be transmitted...

5. The slaughter of animals suspected of having a disease or...
6. Animals that might contain residues of veterinary medicinal products in...
7. The official veterinarian is to impose the conditions under which...
8. Animals that are presented to a slaughterhouse for slaughter must...

#### CHAPTER IV: DECISIONS CONCERNING ANIMAL WELFARE

1. When the rules concerning the protection of animals at the...
2. The official veterinarian is to take a proportionate and progressive...
3. Where appropriate, the official veterinarian is to inform other competent...
4. When the official veterinarian discovers that rules concerning the protection...
5. When:

#### CHAPTER V: DECISIONS CONCERNING MEAT

1. Meat is to be declared unfit for human consumption if...
2. The official veterinarian may impose requirements concerning the use of...

#### SECTION III: RESPONSIBILITIES AND FREQUENCY OF CONTROLS

##### CHAPTER I: OFFICIAL AUXILIARIES

##### CHAPTER II: FREQUENCY OF CONTROLS

1. The competent authority is to ensure that at least one...
2. However, the competent authority may adapt this approach in certain...
3. The flexibility provided for in paragraph 2 does not apply:...
4. In cutting plants, the competent authority is to ensure that...

##### CHAPTER III: INVOLVEMENT OF SLAUGHTERHOUSE STAFF

- A. SPECIFIC TASKS CONCERNING THE PRODUCTION OF MEAT FROM POULTRY AND...
- B. SPECIFIC SAMPLING AND TESTING TASKS

## CHAPTER IV: PROFESSIONAL QUALIFICATIONS

### A. OFFICIAL VETERINARIANS

1. The competent authority may appoint only veterinarians who have passed...
2. The competent authority must make arrangements for the test. The...
3. The veterinarian is to have aptitude for multidisciplinary cooperation.
4. In addition, each official veterinarian is to undergo practical training...
5. The official veterinarian is to maintain up-to-date knowledge and to...
6. Veterinarians already appointed as official veterinarians must have adequate knowledge...
- (7) Notwithstanding paragraphs 1 to 6, Member States may lay down...

### B. OFFICIAL AUXILIARIES

1. The competent authority may appoint as official auxiliaries only persons...
2. The competent authority must make arrangements for such tests. To...
3. The practical training referred to in paragraph 2(a) is to...
4. Training and tests are to concern principally red meat or...
5. Training for official auxiliaries is to cover, and tests are...
6. Official auxiliaries are to maintain up-to-date knowledge and to keep...
7. Persons already appointed as official auxiliaries must have adequate knowledge...
8. However, when official auxiliaries carry out only sampling and analysis...

## SECTION IV: SPECIFIC REQUIREMENTS

### CHAPTER I: DOMESTIC BOVINE ANIMALS

#### A. BOVINE ANIMALS UNDER SIX WEEKS OLD

#### B. BOVINE ANIMALS OVER SIX WEEKS OLD

### CHAPTER II: DOMESTIC SHEEP AND GOATS

### CHAPTER III: DOMESTIC SOLIPEDS

### CHAPTER IV: DOMESTIC SWINE

#### A. Ante-mortem inspection

1. The competent authority may decide that pigs intended for slaughter...
2. Ante-mortem inspection at the holding of provenance is to comprise:...
3. An official veterinarian or an approved veterinarian is to carry...
4. Ante-mortem inspection at the slaughterhouse need cover only:
5. When pigs are not slaughtered within three days of the...

#### B. Post-mortem inspection

1. Carcasses and offal of pigs other than those referred to...
2. The competent authority may decide, on the basis of epidemiological...

## CHAPTER V: POULTRY

- A. Ante-mortem inspection
1. The competent authority may decide that poultry intended for slaughter...
  2. Ante-mortem inspection on the holding of provenance is to comprise:...
  3. An official veterinarian or an approved veterinarian is to carry...
  4. Ante-mortem inspection at the slaughterhouse need only cover:
  5. When birds are not slaughtered within three days of the...
  6. When ante-mortem inspection is not carried out at the holding,...
  7. If the birds show clinical symptoms of a disease, they...
  8. In the case of poultry reared for the production of...
- B. Post-mortem inspection
1. All birds are to undergo post-mortem inspection in accordance with...
  2. In the case of poultry reared for the production of...
- C. SPECIMEN HEALTH CERTIFICATE

## CHAPTER VI: FARMED LAGOMORPHS

## CHAPTER VII: FARMED GAME

- A. Ante-mortem inspection
1. Ante-mortem inspection may be carried out at the holding of...
  2. Ante-mortem inspection at the holding is to include checks on...
  3. When ante-mortem inspection takes place no more than three days...
  4. A certificate conforming to the specimen in Chapter X, Part...
- B. Post-mortem inspection
1. This inspection is to include palpation and, where judged necessary,...
  2. Post-mortem inspection procedures described for bovine and ovine animals, domestic...
  3. When the animals have been slaughtered at the holding, the...

## CHAPTER VIII: WILD GAME

- A. Post-mortem inspection
1. Wild game is to be inspected as soon as possible...
  2. The official veterinarian is to take account of the declaration...
  3. During post-mortem inspection, the official veterinarian is to carry out:...
  4. Where the official veterinarian so requires, the vertebral column and...
  5. In the case of small wild game not eviscerated immediately...
  6. In the event of doubt, the official veterinarian may perform...
- B. Decisions following controls

## CHAPTER IX: SPECIFIC HAZARDS

- A. Transmissible spongiform encephalopathies
- B. Cysticercosis
  - 1. The post-mortem inspection procedures described in Chapters I and IV...
  - 2. Meat infected with cysticercus is to be declared unfit for...
- C. Trichinosis
  - 1. Carcasses of swine (domestic, farmed game and wild game), solipeds...
  - 2. Meat from animals infected with trichinae is to be declared...
- D. Glanders
  - 1. Where appropriate, solipeds are to be examined for glanders. Examination...
  - 2. Meat from horses in which glanders has been diagnosed are...
- E. Tuberculosis
  - 1. When animals have reacted positively or inconclusively to tuberculin, or...
  - 2. All meat from animals in which post-mortem inspection has revealed...
- F. Brucellosis
  - 1. When animals have reacted positively or inconclusively to a brucellosis...
  - 2. Meat from animals in which post mortem inspection has revealed...

## CHAPTER X: SPECIMEN HEALTH CERTIFICATE

- A. SPECIMEN HEALTH CERTIFICATE FOR LIVE ANIMALS
- B. SPECIMEN HEALTH CERTIFICATE FOR ANIMALS SLAUGHTERED AT THE HOLDING

## ANNEX II

### LIVE BIVALVE MOLLUSCS

#### CHAPTER I: SCOPE

#### CHAPTER II: OFFICIAL CONTROLS CONCERNING LIVE BIVALVE MOLLUSCS FROM CLASSIFIED PRODUCTION AREAS

- A. CLASSIFICATION OF PRODUCTION AND RELAYING AREAS
  - 1. The competent authority must fix the location and boundaries of...
  - 2. The competent authority must classify production areas from which it...
  - 3. The competent authority may classify as being of Class A...
  - 4. The competent authority may classify as being of Class B...
  - 5. The competent authority may classify as being of Class C...
  - 6. If the competent authority decides in principle to classify a...

- B. MONITORING OF CLASSIFIED RELAYING AND PRODUCTION AREAS
1. Classified relaying and production areas must be periodically monitored to...
  2. To implement paragraph 1(b), (c) and (d), sampling plans must...
  3. Sampling plans to check the microbiological quality of live bivalve...
  4. Sampling plans to check for the presence of toxin-producing plankton...
  5. The sampling frequency for toxin analysis in the molluscs is,...
  6. When knowledge of toxin accumulation rates is available for a...
  7. With regard to the monitoring of plankton, the samples are...
  8. Sampling plans to check for the presence of chemical contaminants...
- C. DECISIONS AFTER MONITORING
1. Where the results of sampling show that the health standards...
  2. The competent authority may re-open a closed production area only...
- D. ADDITIONAL MONITORING REQUIREMENTS
1. The competent authority is to monitor classified production areas from...
  2. In addition to the monitoring of relaying and production zones...
- E. RECORDING AND EXCHANGE OF INFORMATION
- F. FOOD BUSINESS OPERATORS' OWN-CHECKS

CHAPTER III: OFFICIAL CONTROLS CONCERNING PECTINIDAE  
HARVESTED OUTSIDE CLASSIFIED PRODUCTION AREAS

ANNEX III  
FISHERY PRODUCTS

CHAPTER I: OFFICIAL CONTROLS OF  
PRODUCTION AND PLACING ON THE MARKET

1. Official controls on the production and placing on the market...
2. However, subject to paragraph 3, official controls of vessels:
3. In the case of an inspection of a factory or...
4. When the competent authority of a Member State authorises the...

CHAPTER II: OFFICIAL CONTROLS OF FISHERY PRODUCTS

- A. ORGANOLEPTIC EXAMINATIONS
- B. FRESHNESS INDICATORS
- C. HI STAMINE
- D. RESIDUES AND CONTAMINANTS



- E. MICROBIOLOGICAL CHECKS
- F. PARASITES
- G. POISONOUS FISHERY PRODUCTS
  - 1. poisonous fish of the following families are not placed on...
  - 2. fishery products containing biotoxins such as Ciguatera or other toxins...

### CHAPTER III: DECISIONS AFTER CONTROLS

#### ANNEX IV

#### RAW MILK AND DAIRY PRODUCTS

##### CHAPTER I: CONTROL OF MILK PRODUCTION HOLDINGS

- 1. Animals on milk production holdings must be subject to official...
- 2. If there are grounds for suspecting that the animal health...
- 3. Milk production holdings are to undergo official controls to verify...

##### CHAPTER II: CONTROL OF RAW MILK UPON COLLECTION

- 1. The competent authority is to monitor the checks carried out...
- 2. If the food business operator has not corrected the situation...

#### ANNEX V

#### ESTABLISHMENTS NOT SUBJECT TO THE LISTING REQUIREMENT OF ARTICLE 12(1)

The following third country establishments need not appear on lists...  
establishments handling products of animal origin for which Annex III...

#### ANNEX VI

#### REQUIREMENTS FOR CERTIFICATES ACCOMPANYING IMPORTS

- 1. The representative of the competent authority of the third country...
- 2. Certificates must be drawn up in the official language or...
- 3. The original version of the certificate must accompany consignments on...

4. Certificates must consist of:
5. Certificates must bear a unique identifying number. Where the certificate...
6. The certificate must be issued before the consignment to which...

- (1) [OJ C 262 E, 29.10.2002, p. 449.](#)
- (2) [OJ C 95, 23.4.2003, p. 22.](#)
- (3) Opinion of the European Parliament of 5 June 2003 (not yet published in the Official Journal), Council Common Position of 27 October 2003 ([OJ C 48 E, 24.2.2004, p. 82](#)), 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) Page ... of this Official Journal.
- (6) Note for the Official Journal: insert number of Regulation laying down specific hygiene rules for food of animal origin (see recital 1, 2nd Regulation).
- (7) Note for the Official Journal: insert number of Regulation on the hygiene of foodstuffs (see recital 1, 1st Regulation).
- (8) Note for the Official Journal: insert number of Regulation laying down specific hygiene rules for food of animal origin (see recital 1, 2nd Regulation).
- (9) [OJ L 184, 17.7.1999, p. 23.](#)