

Regulation (EC) No 183/2005 of the European Parliament
and of the Council of 12 January 2005 laying down
requirements for feed hygiene (Text with EEA relevance)

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ANNEX I

PRIMARY PRODUCTION

PART A

Requirements for feed businesses at the level of
primary production of feed referred to in Article 5(1)

- I. Hygiene provisions
 1. Feed business operators responsible for primary production of feed shall...
 2. Feed business operators shall ensure, as far as possible, that...
 3. Feed business operators shall meet the obligations set out in...
 4. Where appropriate, feed business operators shall take adequate measures, in...
- II. Record-keeping
 1. Feed business operators shall keep records relating to measures put...
 2. Feed business operators must, in particular, keep records on:
 3. Other persons, such as veterinarians, agronomists and farm technicians, may...

PART B

Recommendations for guides to good practice

1. Where national and Community guides referred to in Chapter III...
2. Guides to good practices shall include appropriate information on hazards...

ANNEX II

REQUIREMENTS FOR FEED BUSINESSES OTHER THAN AT THE LEVEL
OF PRIMARY PRODUCTION OF FEED REFERRED TO IN ARTICLE 5(1)

FACILITIES AND EQUIPMENT

1. Feed processing and storage facilities, equipment, containers, crates, vehicles
and...

2. The lay-out, design, construction and size of the facilities and...
3. Facilities and equipment to be used for mixing and/or manufacturing...
4. Facilities must have adequate natural and/or artificial lighting.
5. Drainage facilities must be adequate for the purpose intended; they...
6. Water used in feed manufacture shall be of suitable quality...
7. Sewage, waste and rainwater shall be disposed of in a...
8. Windows and other openings must, where necessary, be proofed against...
9. Where necessary, ceilings and overhead fixtures must be designed, constructed...

PERSONNEL

PRODUCTION

1. A qualified person responsible for production must be designated.
2. Feed business operators must ensure that the different stages of...
3. Technical or organisational measures must be taken to avoid or...
4. The presence of prohibited feed undesirable substances and other contaminants...
5. Waste and materials not suitable as feed should be isolated...
6. Feed business operators shall take adequate measures to ensure effective...

QUALITY CONTROL

1. Where appropriate, a qualified person responsible for quality control must...
2. Feed businesses must, as part of a quality control system,...
3. A quality control plan must be drawn up in writing...
4. Documentation relating to the raw materials used in final products...

STORAGE AND TRANSPORT

1. Processed feeds shall be separated from unprocessed feed materials and...
2. Feeds shall be stored and transported in suitable containers. They...
3. Feeds shall be stored and transported in such a way...
4. Containers and equipment used for the transport, storage, conveying, handling...
5. Any spoilage shall be minimised and kept under control to...
6. Where appropriate, temperatures shall be kept as low as possible...

RECORD-KEEPING

1. All feed business operators, including those who act solely as...
2. Feed business operators, except those who act solely as dealers...

COMPLAINTS AND PRODUCT RECALL

1. Feed business operators shall implement a system for registering and...
2. They shall put in place, where this proves necessary, a...

ANNEX III

GOOD ANIMAL FEEDING PRACTICE

PASTURE GRAZING

REQUIREMENTS FOR STABLE AND FEEDING EQUIPMENT

FEEDING

1. Storage
2. Distribution

FEED AND WATER

PERSONNEL

ANNEX IV

CHAPTER 1

CHAPTER 2

CHAPTER 3

ANNEX V

CHAPTER I

List of approved feed businesses

CHAPTER II

- (1) [OJ C 32, 5.2.2004, p. 97.](#)
- (2) Opinion of the European Parliament of 31 March 2004 (not yet published in the Official Journal) and Council Decision of 21 December 2004.
- (3) [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.](#)).
- (4) [OJ L 332, 30.12.1995, p. 15.](#) Directive as last amended by Regulation (EC) No 806/2003 ([OJ L 122, 16.5.2003, p. 1.](#)).
- (5) [OJ L 213, 21.7.1982, p. 8.](#) Directive as last amended by Regulation (EC) No 1882/2003 of the European Parliament and of the Council ([OJ L 284, 31.10.2003, p. 1.](#)).
- (6) [OJ L 208, 24.7.1998, p. 43.](#)
- (7) [OJ L 165, 30.4.2004, p. 1](#) (Corrigendum: [OJ L 191, 28.5.2004, p. 1.](#)).
- (8) [OJ L 184, 17.7.1999, p. 23.](#)