Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EC) No 1021/2008, ANNEX. (See end of Document for details)

ANNEX

Annexes I, II and III to Regulation (EC) No 854/2004 are amended as follows:

- 1. Annex I is amended as follows:
 - (a) In paragraph 3 of Chapter III of Section I, point (c) is replaced by the following:
 - when applied in a slaughterhouse located within the Community, the mark must include the abbreviation CE, EB, EC, EF, EG, EK, EO, EY, ES, EÜ, EK or WE.

Those abbreviations must not be included in marks applied on meat imported into the Community from slaughterhouses located outside the Community.

- (b) In Part A of Chapter III of Section III, point (a) is replaced by the following:
 - Where the establishment has used good hygiene practice in (a) accordance with Article 4(4) of this Regulation and the HACCP procedure for at least 12 months, the competent authority may authorise staff of the establishment to carry out tasks of official auxiliaries. This authorisation may only be granted if the staff of the establishment have been trained, to the satisfaction of the competent authority, in the same way as the official auxiliaries for the tasks of official auxiliaries or for the specific tasks they are authorised to perform. This staff must be placed under the supervision, direction and responsibility of the official veterinarian. In these circumstances, the official veterinarian shall be present at ante-mortem and post-mortem examinations, shall supervise these activities and carry out regular performance tests to ensure that the performance of the slaughterhouse staff meets the specific criteria laid down by the competent authority, and shall document the results of those performance tests. Where the level of hygiene of the establishment is affected by the work of this staff, where this staff does not carry out the tasks properly or where in general this staff carries out its work in a manner that the competent authority considers unsatisfactory, this staff shall be replaced by official auxiliaries.
- 2. In Part A of Chapter II of Annex II, point 4 is replaced by the following:
 - 4. The competent authority may classify as being of Class B areas from which live bivalve molluscs may be collected and only placed on the market for human consumption after treatment in a purification centre or after relaying so as to meet the health standards referred to in paragraph 3. Live bivalve molluscs from these areas must not exceed, in 90 % of the samples, 4 600*E. coli* per 100 g of flesh and intravalvular liquid. In the remaining 10 % of samples, live bivalve molluscs must not exceed 46 000*E. coli* per 100 g of flesh and intravalvular liquid.

The reference method for this analysis is the five-tube, three dilutions Most Probable Number (MPN) test specified in ISO 16649-3. Alternative methods may be used if they are validated against this reference method in accordance with the criteria in EN/ ISO 16140.

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- 3. In Chapter II of Annex III, Part G is replaced by the following:
 - G. POISONOUS FISHERY PRODUCTS

Checks are to take place to ensure that:

- 1. fishery products derived from poisonous fish of the following families are not placed on the market: *Tetraodontidae*, *Molidae*, *Diodontidae* and *Canthigasteridae*;
- 2. fresh, prepared, frozen and processed fishery products belonging to the family *Gempylidae*, in particular *Ruvettus pretiosus* and *Lepidocybium flavobrunneum*, may only be placed on the market in wrapped/packaged form and must be appropriately labelled to provide information to the consumer on preparation/cooking methods and on the risk related to the presence of substances with adverse gastrointestinal effects. The scientific names of the fishery products and the common names must appear on the label;
- 3. fishery products containing biotoxins such as *ciguatera* or other toxins dangerous to human health are not placed on the market. However, fishery products derived from bivalve molluscs, echinoderms, tunicates and marine gastropods may be placed on the market if they have been produced in accordance with Section VII of Annex III to Regulation (EC) No 853/2004 and comply with the standards laid down in Chapter V, point 2, of that Section.

Changes to legislation:

There are currently no known outstanding effects for the Commission Regulation (EC) No 1021/2008, ANNEX.