

Commission Regulation (EU) 2015/1474 of 27 August 2015
concerning the use of recycled hot water to remove microbiological
surface contamination from carcasses (Text with EEA relevance)

- Article 1 Food business operators may use recycled hot water to remove...
Article 2 This Regulation shall enter into force on the twentieth day...
 Signature

ANNEX

Part I — Conditions of use of recycled hot water to remove
microbiological surface contamination from carcasses

Part II — Minimum HACCP criteria and control parameters

Changes to legislation: This version of this Regulation was derived from EUR-Lex on IP completion day (31 December 2020 11:00 p.m.). It has not been amended by the UK since then. Find out more about legislation originating from the EU as published on legislation.gov.uk. (See end of Document for details)

- (1) [OJ L 139, 30.4.2004, p. 55.](#)
- (2) Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption ([OJ L 330, 5.12.1998, p. 32](#)).
- (3) Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs ([OJ L 139, 30.4.2004, p. 1](#)).
- (4) 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 ([OJ L 139, 30.4.2004, p. 206](#)).
- (5) Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs ([OJ L 338, 22.12.2005, p. 1](#)).
- (6) EFSA Journal 2010;8(9):1827.

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