

SCHEDULE

Regulation 4

“Schedule 2

Specified EU provisions

<i>1. Provision of retained EU law</i>	<i>2. Subject matter</i>
Article 12 of Regulation 178/2002, as it relates to food	Requirement that food exported or re-exported from the United Kingdom to third countries must comply with the relevant requirements of food law, except in certain specified circumstances.
Article 14(1) of Regulation 178/2002	Requirement that unsafe food must not be placed on the market.
Article 16 of Regulation 178/2002, as it relates to food	Requirement that the labelling, advertising and presentation of food must not mislead consumers.
Article 18(2) and (3) of Regulation 178/2002, as it relates to food business operators	Requirement that food business operators must ensure traceability of food, including having systems in place to identify businesses from which they have been supplied and to which they have supplied food.
Article 19 of Regulation 178/2002	Requirement that where there has been a breach of food safety requirements food business operators must, in specified circumstances, recall and/or withdraw the affected food and inform consumers and the competent authorities.
Article 3 of Regulation 852/2004	Requirement that food business operators ensure that all stages of production, processing and distribution of food under their control satisfy the relevant hygiene requirements laid down in Regulation 852/2004.
Article 4(1) of Regulation 852/2004	Requirement that food business operators carrying out primary production and specified associated operations comply with the general hygiene provisions laid down in Part A of Annex 1 to Regulation 852/2004 and any specific requirements provided for in Regulation 853/2004.
Article 4(2) of Regulation 852/2004	Requirement that food business operators carrying out any stage of production, processing and distribution of food after those stages to which Article 4(1) applies comply with the general hygiene requirements laid down in Annex 2 to Regulation 852/2004 and any specific requirements provided for in Regulation 853/2004 and Regulation 579/2014.

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Article 4(3) of Regulation 852/2004	Requirement that food business operators, as appropriate, adopt certain specific hygiene measures.
Article 5(1) of Regulation 852/2004	Requirement that food business operators put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.
Article 5(2) of Regulation 852/2004	Requirement that when any modification is made in the product, process, or any step, food business operators review the procedure referred to in Article 5(1) and make the necessary changes to it.
Article 5(4)(a) of Regulation 852/2004	Requirement that food business operators provide the competent authority with evidence of their compliance with Article 5(1).
Article 5(4)(b) of Regulation 852/2004	Requirement that food business operators ensure that any documents describing the procedures developed in accordance with Article 5 are up to date.
Article 5(4)(c) of Regulation 852/2004	Requirement that food business operators retain documents and records for an appropriate period.
Article 6(1) of Regulation 852/2004	Requirement that food business operators co-operate with the competent authorities in accordance with United Kingdom law.
Article 6(2), first paragraph, of Regulation 852/2004	Requirement that a food business operator notify the competent authority of each establishment under its control that carries out any of the stages of production, processing and distribution of food.
Article 6(2), second paragraph, of Regulation 852/2004	Requirement that food business operators ensure that the competent authority has up to date information on establishments.
Article 6(3) of Regulation 852/2004	Requirement that food business operators ensure that establishments are approved by the competent authority when approval is required.
Article 3(1) of Regulation 853/2004	Requirement that food business operators comply with the relevant provisions of Annexes 2 and 3 to Regulation 853/2004.
Article 3(2) of Regulation 853/2004	Requirement that food business operators do not use any substance other than potable water or, when Regulation 852/2004 or Regulation 853/2004 permits its use, clean water, to remove surface contamination from products of animal origin unless use of the substance has been approved.

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Article 4(1) of Regulation 853/2004	<p>Requirement that food business operators place products of animal origin on the market only if they have been prepared and handled exclusively in establishments—</p> <p>(a) that meet the relevant requirements of Regulation 852/2004, those of Annexes 2 and 3 of Regulation 853/2004 and other relevant requirements of food law; and</p> <p>(b) that the competent authority has registered or, where required in accordance with Article 4(2), approved.</p>
Article 4(2) of Regulation 853/2004	<p>Requirement that establishments handling those products of animal origin for which Annex 3 to Regulation 853/2004 lays down requirements do not operate unless the competent authority has approved them in accordance with Article 4(3).</p>
Article 4(3) of Regulation 853/2004	<p>Requirement that establishments subject to approval in accordance with Article 4(2) do not operate unless the competent authority has, in accordance with Regulation 854/2004—</p> <p>(a) granted the establishment approval to operate following an on-site visit; or</p> <p>(b) provided the establishment with conditional approval.</p>
Article 4(4) of Regulation 853/2004	<p>Requirement that food business operators cooperate with the competent authorities in accordance with Regulation 854/2004 including ensuring that an establishment ceases to operate if it is no longer approved.</p>
Article 5(1) of Regulation 853/2004	<p>Requirement that food business operators do not place on the market a product of animal origin handled in an establishment subject to approval in accordance with Article 4(2) unless it has—</p> <p>(a) a health mark applied in accordance with Regulation 854/2004; or</p> <p>(b) when Regulation 854/2004 does not provide for the application of a health mark, an identification mark applied in accordance with Section 1 of Annex 2 to Regulation 853/2004.</p>
Article 5(2) of Regulation 853/2004	<p>Requirement that food business operators apply an identification mark to a product of animal origin only if the product has been manufactured</p>

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	in accordance with Regulation 853/2004 in establishments meeting the requirements of Article 4.
Article 5(3) of Regulation 853/2004	Requirement that food business operators do not remove a health mark applied in accordance with Regulation 854/2004 from meat unless they cut or process it or work upon it in another manner.
Article 6(1) and (2) of Regulation 853/2004	Requirement that food business operators ensure that importation of products of animal origin only takes place where certain conditions are met.
Article 6(3) of Regulation 853/2004	<p>Requirement that food business operators importing products of animal origin shall ensure that—</p> <p>(a) products are made available for control upon importation in accordance with Council Directive 97/78/EC;</p> <p>(b) importation complies with the requirements of Council Directive 2002/99/EC; and</p> <p>(c) operations under their control that take place after importation are carried out in accordance with the requirements of Annex 3 to Regulation 853/2004.</p>
Article 6(4) of Regulation 853/2004	Requirement that food business operators importing food containing both products of plant origin and processed products of animal origin ensure that the processed products of animal origin satisfy the requirements of paragraphs (1) to (3) of Article 6.
Article 7 of Regulation 853/2004	Requirement that food business operators ensure that certificates or other documents accompany consignments of products of animal origin when required in accordance with Annex 2 or 3 to Regulation 853/2004.
Article 7(1) of Regulation 2073/2005	Requirement that food business operators take the measures laid down in paragraphs (2) to (4) of Article 7 when the results of testing against the criteria set out in Annex 1 to Regulation 2073/2005 (microbiological criteria for foodstuffs) are unsatisfactory.
Article 9 of Regulation 2015/1375	Requirement that food business operators of holdings officially recognised as applying controlled housing conditions must inform the competent authority of any requirement of Annex 4 to Regulation 2015/1375 that is no

1. Provision of retained EU law

2. Subject matter

longer fulfilled or of any other change that might affect the holdings' Trichinella status.”