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COMMISSION OF THE EUROPEAN COMMUNITIES

COM(81) 503 final

Brussels, 14 September 1981

Proposal for a
COUNCIL DIRECTIVE

on health problems affecting intra-Community trade in fresh meat

(submitted to the Council by the Commission)



COM(81) 503 final

EXPLANATORY MEMORANDUM

The first Community health rules for meat were laid down by the Directive of 26 June 1964 on health problems affecting intra-Community trade in fresh meat⁽¹⁾ (64/433/EEC). At that time it was not possible to resolve all of the problems related to this trade and a number of important questions were left subject to national rules. Differences in these rules have meant that barriers to trade in meat continue to exist. At the same time there have been developments in the scientific and technological fields which need to be taken into account so that the most effective steps are taken for the hygienic production and inspection supervision of fresh meat. In consequence it is necessary to modernise the present Community rules to take account of these considerations.

The present proposals include for the first time Community rules in respect of the conditions of agreement for stores for the hygienic storage of fresh meat and provisions regarding the supervision and movement of meat kept in these stores. Provisions are also included to ensure that offals separated from the carcass, cut fresh meat weighing less than 3 kg and cut fresh meat prepacked in indivisible commercial portions intended for direct sale to the consumer and horse meat are covered by Community health rules instead of remaining subject to national rules.

It has also been necessary to make provision for Community measures in respect of the treatment of slaughter animals with substances likely to make the consumption of fresh meat harmful to human health and concerning the addition of foreign substances to fresh meat and contamination of fresh meat.

Provisions are also made regarding checks on a Community basis of the application of the provisions of the Directive to assist in the coordinated and balanced implementation of its practical requirements and for the establishment of common principles regarding the expenditure involved for the application of the inspections and supervision requirements of the Directive, based on the principle that the product pays.

(1) O.J. No 121 of 29.7.1964.

At the same time as modernising many technical aspects of the Annexes of the existing Community rules the opportunity has been taken to present these rules in a more lucid way and to avoid unnecessary repetition of similar provisions.

For the moment the scope of the proposal is limited to intra-Community trade, but as it indicates acceptable Community standards it will have an influence on all meat produced in the Community as it is clear that new investment will take these standards into account and thus progressively raise the health level in the Community.

PROPOSAL
COUNCIL DIRECTIVE

on health problems affecting intra-Community trade in fresh meat

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,
and in particular Article 43 thereof,

Having regard to the proposal from the Commission,

Having regard to the Opinion of the European Parliament ⁽¹⁾,

Having regard to the Opinion of the Economic and Social Committee ⁽²⁾,

Whereas, so long as intra-Community trade is hindered by differences between the health requirements of Member States concerning meat, the harmonious functioning of the Common Market and in particular of the relevant common organisation of markets will not have the desired effect;

Whereas, to eliminate such differences, the health provisions of the Member States must be approximated;

Whereas Council directive 64/433/EEC of 26th June 1964 ⁽³⁾ on health problems affecting intra-Community trade in fresh meat as last amended by directive 81/476/EEC ⁽⁴⁾, established the basis for this approximation; whereas in the meantime it has been subject to numerous modifications and further adaptations are necessary to take account of new developments, whereas it should therefore be replaced by the following;

(1)

(2)

(3) OJ No 121 from 29 July 1964 p 2012/64

(4) O.J. No L 186 from 8 July 1981.

Whereas the object of this approximation must be in particular to standardise health requirements for meat in slaughterhouses and cutting rooms and during storage and transportation; whereas the competent authorities of the Member States should be responsible for approving for intra-Community trade, slaughterhouses and cutting plants which meet the health requirements laid down by this Directive and for ensuring that the conditions for such approval are observed; whereas provision should also be made for approval of cold stores by Member States;

Whereas, moreover, Community control arrangements should be introduced to ensure that the standards laid down in this Directive are applied uniformly in all Member States; whereas provision should be made for the procedure for such controls to be determined according to a Community procedure within the Standing Veterinary Committee;

Whereas the issue of a health certificate prepared by an official veterinarian of the exporting country is considered to be the best way of assuring the competent authorities of the country of destination that a consignment of meat complies with the provisions of this Directive; whereas this certificate must accompany the consignment of meat to the place of destination;

Whereas the marketing of meat, found unfit for human consumption after its production, should be prohibited. Whereas to this end the Member States must have the possibility to carry out additional random health inspection; whereas, however, this health inspection should not constitute a means of arbitrary discrimination or a restriction on trade and should therefore be carried out in a non discriminatory way and in accordance with the general dispositions of the Treaty;

Whereas the owner or his agent should be informed of the decision to prohibit the marketing of the meat for human consumption, of the reasons therefore and what appeals against them are open. Whereas the owner should be able to obtain the opinion of a veterinary expert whom he may select from a panel drawn up by the Commission;

Whereas in certain cases where such decisions are based on diagnosis of contagious or infectious disease or deterioration dangerous to human health the competent central authorities of the Member State of production and the Commission should be informed so that appropriate measures may be taken;

Whereas it is suitable, in order to avoid distortion of competition, to provide that the costs resulting from the inspection requirements of this Directive must be borne by the product itself in conformity with the current practice generally followed in the Community;

Whereas fresh meat which has been treated by a process of heating or salting or drying but does not meet the requirements of Directive 77/99/EEC, Annex A, Chapter V.26. and meat presented with other foods should be subject to the health provisions of this Directive;

Whereas animal health provisions governing trade in fresh meat is the subject of other Community directives;

Whereas in order to facilitate the implementation of the proposed measures, a procedure should be provided for the close cooperation between the Member States and the Commission in the Standing Veterinary Committee;

HAS ADOPTED THIS DIRECTIVE :

Article 1

This Directive shall apply to intra-Community trade in fresh meat of domestic animals of the following species : bovine animals, swine, sheep, goats and solipeds. However, in the case of fresh meat in pieces less than 100 grams of weight, this directive shall apply without prejudice to Council directive / /EEC on health problems affecting intra-Community trade in fresh meat and fresh poultry meat which has been minced ground or similarly chopped with or without the addition of other foodstuffs, additives and condiments.

Article 2

For the purposes of this Directive :

- a) "meat" : means all edible parts of domestic bovine animals, swine, sheep, goats and solipeds;
- b) "fresh meat" : means meat, including meat wrapped in vacuum or in a controlled atmosphere, which has not undergone any treatment to ensure preservation; however, meat subjected to cold treatment shall for the purposes of this directive be considered to be fresh meat;
- c) "carcase": means the whole body of a slaughtered animal after bleeding, evisceration and removal of the limbs at the carpus and tarsus, the head, the tail and the udder; in addition, in the case of bovine animals, sheep, goats and solipeds, after skinning;
- d) "offal" : means fresh meat other than that of the carcase as defined in paragraphe a), whether or not naturally connected to the carcase;
- e) "viscera" : means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;
- f) "official veterinarian" : means the veterinarian designated by the competent central authority of the Member State;
- g) "country of dispatch" : means the Member State from which fresh meat is sent to another Member State;
- h) "country of destination" : means the Member State to which fresh meat is sent from another Member State;

- i) "means of transport" : means those parts of motor vehicles, rail vehicles and aircraft set aside for loading and the holds of ships or containers for land, water or air transport;
- j) "establishment" : means an approved slaughterhouse, an approved cutting plant or an approved store, situated outside such approved slaughterhouses and cutting plants;
- k) "trimmings" : means fragments of muscular or fatty tissue and other tissues left after the cutting or deboning of the meat or adhering to the bone;
- l) "wrapping" : means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned as well as the initial wrapper or initial container itself;
- m) "packaging" : means the placing of wrapped fresh meat in a second container as well as the container itself.

Article 3

1. Each Member State shall ensure that only fresh meat which meets the following requirements is sent from its territory to that of another Member State :
 - A. In the case of the carcasses, half carcasses, or half carcasses divided into not more than three wholesale cuts;
 - a) it has been obtained from a slaughterhouse approved and supervised in accordance with Article 4;
 - b) it comes from a slaughter animal inspected ante mortem by an official veterinarian in accordance with Chapter V of Annex 1 and passed fit, as a result of such inspection, for slaughter for intra-Community trade in fresh meat;
 - c) it has been treated under satisfactory hygienic conditions in accordance with Chapter VI of Annex 1;

- d) it has been inspected post mortem by an official veterinarian in accordance with Chapter VII of Annex 1, and has shown no change except for traumatic lesions incurred shortly before slaughter or localized malformations or changes, provided that it is established, if necessary by appropriate laboratory test, that these do not render the carcass and offal unfit for human consumption or dangerous to human health;
 - e) it has a health mark in accordance with Chapter X of Annex 1;
 - f) it is accompanied by a health certificate during transportation to the country of destination, in accordance with Chapter XI of Annex 1;
 - g) it is stored after post mortem inspection under satisfactory hygienic conditions in accordance with Chapter XIII of Annex 1 in establishments approved and supervised by an official veterinarian in accordance with Article 4 and Annex 1 Chapter IX;
 - h) in accordance with Chapter XIV of Annex 1, it is transported to the country of destination under satisfactory hygienic conditions.
- B. In the case of cuts or pieces smaller than those referred to in paragraph 1.A. :
- a) it has been cut in a cutting plant approved and supervised in accordance with article 4;
 - b) it has been cut and obtained in accordance with Chapter VIII of Annex I and comes from :
 - fresh meat from animals slaughtered in the Member State and satisfying the conditions referred to in A, excepting meat referred to under f) and h), transported in accordance with Chapter XIV of Annex I; or
 - fresh meat imported from another Member State and satisfying the conditions of A; or
 - fresh meat imported from third countries in accordance with the conditions laid down by the Community provisions for imports of fresh meat from third countries;

c) it has been stored under conditions corresponding to the provisions of Chapter XI of Annex I in establishments approved and supervised by an official veterinarian in accordance with Article 4;

d) it has been supervised by an official veterinarian in accordance with Chapter IX of Annex I;

e) it meets the requirements of Chapter X of Annex I as regards their packaging;

f) it satisfies the conditions of A c), e), f) and h).

C. In the case of offals they have been obtained from an approved slaughterhouse or cutting premises in the Member State of despatch and satisfy the provisions of paragraph A or B.

D. In the case of fresh meat which is not produced in the Member State of despatch but which has previously been introduced into its territory in accordance with Community health rules in particular this paragraph or directive 72/462/EEC and since the introduction has not been subject to any manipulation except storage :

a) it satisfies the conditions of A c), e), g) and h);

b) it is accompanied by a storage certificate in accordance with the model in Annex IV during transportation to the country of destination.

2. However the requirements of paragraph 1 shall not apply :

a) to fresh meat introduced by authorisation of the country of destination for uses other than human consumption;

b) to fresh meat intended for exhibition or special studies or for analyses in so far as official control makes it possible to ensure that this meat is not used for human consumption and when the show is closed or when the special studies or analyses have been carried out, this meat, with the exception of that used during the analysis, shall be destroyed.

In this case and in the case referred to under a), the country of destination shall ensure that the meat in question cannot be put to any use other than that for which it was admitted into its territory;

c) to fresh meat introduced by authorisation of the country of destination intended exclusively for the supply of international organisations, and military forces stationed in its territory but not under its flag in so far as this meat complies with Community animal health requirements. The Member State shall ensure that this meat is not placed in free circulation.

d) to meat obtained in accordance with the rules of the Member States of production :

- forming part of travellers' personal luggage and intended for their personal consumption in so far as the amount or quantity transported does not exceed 5 kg per person;
- sent as small packages to private persons provided that such meat is not imported by way of trade, in so far as the quantity sent does not exceed 5 kg;
- for consumption by the crew and passengers on means of transport operating commercially between Member States;
- the meat mentioned above shall comply with Community animal health requirements.

3. The official veterinarian may, when carrying out the ante mortem inspection referred to in 1.A.b), the post mortem inspection referred to in 1.A.d) the supervision referred to in 1.B.d) and 1.D.) and supervision of the requirements of Annex I, Chapter XIV, be helped by trained assistants placed under his authority.

The Commission may after consulting the Member States lay down detailed rules governing such assistance;

4. Without prejudice to Community rules concerning substances with hormonal effect, pesticides and antibiotics, Member States shall ensure that the following fresh meat is not sent from its territory to that of another Member State;
 - a) fresh meat from cryptorchid and hermaphrodite pigs and from male pigs which have been used for breeding, which has not undergone treatment in the sense of directive 77/99/EEC;
 - b) fresh meat containing residues of substances in levels which are harmful or likely to make the consumption of fresh meat dangerous or harmful to human health;
 - c) fresh meat from animals to which have been administered tenderisers or substances likely to make the fresh meat dangerous or harmful to human health;
 - d) fresh meat treated with ionising or ultraviolet radiation or to which has been added other substances than those provided for by Article 7 or for the purposes of health marking of this directive;
 - e) fresh meat from animals which have been found to have any form of clinical tuberculosis whatsoever and fresh meat from animals which after slaughter are found to have any form of tuberculosis, or to be carrying one or more cystercercus bovis or cellulosa cysts live or dead, or in the case of swine to have trichinella;
 - f) fresh meat from animals slaughtered less than 7 days old;
 - g) parts of the carcass or offal with traumatic lesions incurred shortly before slaughter or malformations or contaminations or changes referred to in Article 3, paragraph 1.A.d);
 - h) trimmings which have not undergone treatment in the sense of Council directive 77/99/EEC.
5. Following the procedure laid down in Article 13 additional provisions may be adopted to ensure uniform application of the requirements of paragraph 4.

Article 4

1. Each Member State shall draw up a list of the establishments approved by it and each having a veterinary approval number. It shall send

this list to the other Member States and to the Commission.

The Commission shall draw up a list of these approved establishments and shall have it published in the Official Journal of the European Communities.

A Member State shall not approve an establishment unless compliance with this directive is assured. The Member State shall withdraw approval if the conditions for approval are no longer fulfilled.

If a check has been made in accordance with Article 5 the Member State concerned shall take account of the conclusions resulting therefrom. The other Member States and the Commission shall be informed of the withdrawal of approval.

2. a) Inspection and supervision of approved establishments shall be carried out under the responsibility of the official veterinarian who may be assisted in purely material tasks by personnel specially trained for the purpose. The official veterinarian must at all times have free access to all parts of establishments in order to ensure observance of the provisions of this directive.

The detailed rules governing this assistance shall be determined in accordance with the procedure laid down in Article 13.

- b) As part of the hygiene control of establishments the official veterinarian may, where he considers it necessary, have recourse to microbiological control in order to gather further information on which to base the assessment.

Microbiological control may relate to:

- the utensils, fittings and machinery, in order to determine the aerobic micro-organism count;
- meat, in order to determine, at all stages of the production line, the aerobic micro-organism, enterobacteriaceae or coliform count;
- the water in order to determine the aerobic micro-organism, enterobacteriaceae or coliform count.

- c) The results of a microbiological examination must be assessed by comparing them with the results of previous checks.
- d) The microbiological methods to be employed for microbiological control and the sampling plan shall be adopted within six months from the adoption of this Directive in accordance with the procedure laid down in Article 13.

The microbiological methods and the sampling plan may be amended in accordance with that same procedure.

- e) The results of the microbiological control shall be recorded.
3. If a Member State considers that the conditions for approval are not or no longer complied within an establishment in another Member State it shall so inform the Commission and the Competent Central Authority of the latter Member State.
 4. In the case referred to in paragraph 3 the Commission shall forthwith initiate the procedure laid down in Article 5. If justified by the conclusions taken from the check report appropriate measures shall be taken in accordance with the procedure laid down in Article 13.

Article 5

The Commission shall make regular on-the-spot checks to verify from a veterinary viewpoint whether the provisions of this directive are applied.

Member States shall take the necessary steps to facilitate these checks and shall in particular ensure that the experts are supplied at their request with all information and documentation needed for accessing the execution of the requirements of this directive.

The provision for implementing this Article, especially as regards the frequency and method of carrying out the checks referred to in the first subparagraph, the rules governing the appointment of veterinary experts and the rules which they must follow when drawing up their report, shall be laid down according to the procedure laid down in Article 13.

Article 6

1. Without prejudice to Articles 4 and 5 of the present Directive and to Article 24 of Directive 72/462/EEC, a Member State may carry out random health inspection of fresh meat after its production up until its consumption provided that the health inspections are carried out in a non discriminatory way in particular in respect of the frequency, amount, moment duration, nature and consequences, on meat of all origin including that produced in its own territory.
2. If during the health inspection referred to in paragraph 1, it is found that the meat is unfit for human consumption, the competent authority of the relevant Member State shall prohibit its marketing for human consumption;

It may authorize the use of that meat for other purposes provided that it is not contrary to considerations of health. In all cases safety measures shall be taken to prevent misuse of such meat.

3. These decisions must be communicated to the consigner or his representative together with the reasons for such decisions. These reasoned decisions must, on request, be communicated to him forthwith in writing with an indication of the channels of appeal provided for under current legislation and of their forms and time limits within which they are open.
4. If such decisions are based on the diagnosis of a contagious or infectious disease, a deterioration dangerous to human health, the decisions and the reasons thereof shall also be communicated forthwith to the competent central authority of the Member State of production and to the Commission.

Following this communication appropriate measures may be taken in accordance with the procedure laid down in Article 12 in particular to coordinate the measures taken in other Member States for the fresh meat involved, in accordance with the procedure of Article 13 additional provisions may be adopted to ensure the uniform application of the requirements of this Article.

Article 7

Fresh meat which is treated by a process other than heating, salting or drying or which has undergone one of these treatments but does not meet the requirements of Directive 77/99/EEC Annex A, Chapter V 26, and meat presented with other foods is subject to the conditions of this Directive without prejudice to Community rules on foodstuffs and additives for use in foodstuffs.

Article 8

Each Member State shall grant to persons whose fresh meat cannot be marketed pursuant to Article 6 the right to obtain the opinion of a veterinary expert. Each Member State shall ensure that, before the competent authorities take any other measures such as destroying the meat, the veterinary experts have an opportunity of making any examination necessary for the formulation of an opinion.

The Commission, acting on a proposal from the Member States, shall draw up a panel of veterinary experts who may be instructed to formulate such opinions. After consulting the Member States, it shall lay down general rules which are to be applied in particular as regards the procedure, for formulation of these opinions.

Article 9

All expenditure incurred by the execution of the veterinary inspection by the Member States in establishments required by this Directive shall be apportioned between all slaughtered animals and chargeable to the owner of the meat or his agent; without repayment by the public funds directly or indirectly.

Article 10

The provisions of the Annex to this Directive may be completed or amended in accordance with the procedure of Article 13, in accordance with the same procedure additional measures may be adopted to ensure the uniform application of the requirements of the Annex.

Article 11

If the Community provisions relating to importation of fresh meat from third countries do not apply at the time when this Directive enters into force, or pending their becoming applicable, national provisions relating to imports from those countries shall not be more favourable than those governing intra-Community trade.

Article 12

1. Where the procedure laid down in this Article is to be used, matters shall without delay be referred by the Chairman, either on his initiative or at the request of a Member State, to the Standing Veterinary Committee (hereinafter called the "Committee") set up by Council Decision of 15 October 1968.
2. Within the Committee, the votes of Member States shall be weighted as provided in Article 148 of the Treaty. The Chairman shall not vote.
3. The representative of the Commission shall submit a draft of the measures to be adopted. The Committee shall deliver its opinion on such measures within two days. Opinions shall be delivered by a majority of 45 votes.
4. The Commission shall adopt the measures and implement them immediately where they are in accordance with the opinion of the Committee. Where they are not in accordance with the opinion of the Committee or if no opinion is delivered, the Commission shall without delay propose to the Council the measures to be adopted. The Council shall adopt the measures by a qualified majority.

If, within 15 days from the date on which a matter was referred to it, the Council has not adopted any measures, the Commission shall adopt the proposed measures and implement them immediately, save where the Council decided against these measures by a simple majority.

Article 13

1. Where the procedure laid down in this Article is to be followed, the Chairman shall without delay refer the matter, either on his own initiative or at the request of a Member State, to the Standing Veterinary Committee (hereinafter called the "Committee"), set up by the Council Decision of 15 October 1968.
2. Within the Committee, the votes of Member States shall be weighted as provided in Article 148 of the Treaty. The Chairman shall not vote.
3. The Commission representative shall submit a draft of the measures to be adopted. The Committee shall deliver its opinion on such measures within a period to be determined by the Chairman in keeping with the urgency of the question submitted for examination. Opinions shall be delivered by a majority of 45 votes.
4. The Commission shall adopt the measures and shall apply them immediately where they are in accordance with the opinion of the Committee. Where they are not in accordance with the opinion of the Committee or if no opinion is delivered, the Commission shall without delay propose to the Council the measures to be adopted. The Council shall adopt the measures by a qualified majority.

If, within three months from the date on which the proposal was submitted to it, the Council has not adopted any measures, the Commission shall adopt the proposed measures and apply them immediately, save where the Council has decided against these measures by a simple majority.

Article 14

1. Directive 64/433/EEC is hereby repealed.
2. All references to the directive referred to by paragraph 1, and citations of all references to the Articles thereof shall be regarded as relating to this directive or its corresponding Articles.

Article 15

The Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive and its Annexes within 12 months following its notification and shall forthwith inform the Commission thereof.

Article 16

This Directive is addressed to the Member States.

Done at Brussels,

For the Council

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ANNEX I

General conditions for the approval of establishments

Establishments must have at least

- 1) for rooms where work on fresh meat is undertaken,
 - a) - waterproof flooring which is easy to clean and disinfect, rot-proof and laid in such a way as to facilitate the draining of water; the water must be channeled towards drains fitted with gratings and traps to prevent odours;
 - in the case of rooms referred to in Chapter I, -13, d. and f., Chapter II 14a. and Chapter III 15a. waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water;
 - in the case of rooms referred to in Chapter III 16a. floors which are waterproof and rotproof;
 - b) smooth durable, impervious walls, with light coloured, washable coating up to a height at least 2 metres, in slaughterrooms at least 3 metres, in chilling rooms or stores at least to storage height. Wall to floor junctions shall be rounded or similarly finished except in the rooms referred to in Chapter III 16a;
 - c) doors in hard wearing material and, if of wood, smooth impermeable covering on both sides;
 - d) insulation materials which are rotproof and odourless;
 - e) adequate ventilation and if necessary good extraction of steam;
 - f) adequate natural or artificial lighting which does not distort colours;
- 2) a) equipment, which must be as near as possible to the work stations, for cleaning and disinfecting hands and for cleaning tools with hot water. Taps must not be hand operable. For washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only.

- b) equipment for disinfecting tools, the temperature of the water must be not less than 82°C;
- 3) appropriate arrangements for protection against pests such as insects, rodents, etc.;
- 4) a) instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, of non-corrodible material, not liable to taint meat and easy to clean and disinfect. The use of wood in particular is forbidden in rooms where all fresh meat is not hygienically packaged;
- b) incorrodible fittings and equipment meeting hygiene requirements for :
 - meat handling,
 - storing meat containers,in such a way that neither the meat nor the containers come into direct contact with the ground or walls;
- c) facilities for the hygienic handling and protection of meat during loading and unloading;
- d) special water-tight non-corrodible containers, with lids and fasteners to prevent unauthorized persons from removing things from them, for meat not intended for human consumption, or a lockable room for such meat and offal if they are in large enough quantities to necessitate this or if they are not removed or destroyed at the end of each working day;
- 5) refrigeration equipment to keep the meat at the internal temperatures required by this Directive.
Refrigeration equipment must include a drainage system linked directly to the waste water pipes which presents no risk of contamination of meat;
- 6) an installation enabling an adequate supply, under pressure, of potable water only; however, an installation supplying non-potable water shall be authorized in exceptional cases for steam production, fire fighting and the cooling of refrigeration equipment, provided that the pipes installed for this purpose preclude the use of this water for other purposes and present no risk of contamination of fresh meat.

Non potable water pipes must be clearly distinguished from those used for potable water;

- 7) an adequate supply of hot potable water;
- 8) a waste water disposal system which meets hygiene requirements;
- 9) an adequately equipped lockable room for the exclusive use of the veterinary service; or in the case of stores referred to in Chapter III 2. suitable facilities;
- 10) facilities enabling the veterinary inspections provided for in this Directive to be carried out efficiently at any time;
- 11) an adequate number of changing rooms with smooth, impervious washable walls and floors, wash basins, showers and flush lavatories. The latter shall not open directly on to the work rooms. The wash basins must have hot and cold running water or water premixed to a suitable temperature, materials for cleaning and disinfecting the hands and hand towels which can be used once only; the wash basins must not have hand operated taps. There must be a sufficient number of such wash basins near the lavatories;
- 12) a place and adequate facilities for cleaning and disinfecting vehicles. This place and these facilities are not compulsory if provisions exist requiring vehicles to be cleaned and disinfected at officially authorized facilities. The latter must be situated near the establishment if road vehicles are involved.

CHAPTER I

Special conditions for the approval of slaughterhouses

- 13) Beyond the general requirements slaughterhouses must have at least :
 - a) adequate lairage or climate permitting, waiting pens for lodging the animals; walls and floors must be durable, impervious and easy to clean and disinfect; these facilities must be equipped for watering the animals and where animals are kept overnight for feeding and have a suitable drainage system for draining off liquids towards drains fitted with traps and gratings;

- b) slaughter premises large enough for work to be carried out satisfactorily; in slaughter premises where both pigs and other animal species are slaughtered, a special place must be provided for slaughtering pigs; however, such special place shall not be compulsory if the slaughter of pigs and that of other animals take place at different times; but in such cases scalding, depilation, scraping and singeing must be carried out in special places which are clearly separated from the slaughter line either by an open space of at least 5 metres or by a partition at least 3 metres high;
- c) separate rooms sufficiently large and exclusively reserved for :
- emptying, cleaning and dressing stomachs and intestines,
 - further processing guts and tripe if these are carried out in the slaughterhouse;
 - preparing and cleaning other offals than those mentioned in the previous indents, including a separate place for heads sufficiently separated from other offals, if these operations are carried out in the slaughterhouse and do not take place on the slaughterline;
 - the storage of hides, horns, hooves and pigs bristles in the event of these not being removed from the slaughterhouse on the day of slaughter;
- d) a separate place for packaging offal if the offal is packed in the slaughterhouse;
- e) lockable premises or, climate permitting, pens for the accommodation of sick or suspect animals; lockable premises reserved for the slaughter of such animals, the storage of detained meat and the storage of seized meat.

The premises reserved for the slaughter of these animals, are not compulsory in an approved establishment where; the rules of the Member State forbid the killing of these animals in the establishment on the same day or at the same time as animals are slaughtered for intra-Community trade, the premises shall be specially cleaned and disinfected under official supervision before being

used again to slaughter animals for intra-Community trade, or ensure that these animals are not slaughtered in the approved establishment but in separate premises specially designated for this purpose;

f) sufficiently large chilling or refrigerating rooms.

In the refrigerating rooms, incorrodible fittings designed to avoid the fresh meat coming into contact with the ground or the walls, when it is being transported or stored;

g) means of controlling access to and exit from the slaughterhouse;

h) an effective separation between the contaminated and clean parts of the building so as to protect the latter from pollution;

i) equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal; where flaying is carried out on mental cradles, these must be of non-corrodible materials and high enough for the carcass not to touch the floor;

j) an overhead system of rails for the further handling of meat;

k) a special section for manure.

l) a room suitably equipped for carrying out an examination for trichinella where such test is carried out in the establishment;

CHAPTER II

Special conditions for the approval of cutting plants

14) Beyond the general requirements cutting plants must have at least :

a) chilling rooms large enough for meat preservation, and, where packaged meat is stored in the establishment, a room for packaged meat;

b) a room for cutting and boning and wrapping;

c) a room for packaging unless conditions provided for in paragraph 62 are fulfilled;

d) a room for the storage of packaging and wrapping materials;

e) a thermometer or telethermometer sensor in the cutting room.

CHAPTER III

Special conditions for the approval of stores

15) Beyond the general requirements :

stores in which fresh meat is stored in accordance with Chapter XII No. 64 must have at least :

- a) sufficiently large refrigeration rooms, easy to clean and disinfect, in which fresh meat can be stored so as to maintain the temperatures provided for under item 84.
- b) a thermometer or telethermometer sensor in each storage room;

16) Beyond the general requirements :

stores in which frozen meat is stored at or below a temperature of -12°C must have at least :

- a) sufficiently large rooms which are easy to clean and disinfect;
- b) a thermometer or telethermometer sensor in each storage room.

CHAPTER IV

Hygiene of the staff, premises and equipment in the establishments

17) Absolute cleanliness shall be required of staff, premises and equipment :

- a) staff must in particular wear clean working clothes and headgear with, where necessary, a neck shield. Staff engaged in slaughtering animals or working on or handling meat shall wash and disinfect their hands several times during the working day and each time work is resumed. Persons who have been in contact with sick animals or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking shall be forbidden in work rooms and store rooms;

- b) no animal may enter the establishments except, in the case of slaughterhouses, animals for slaughtering, and with reference to the precincts of these slaughterhouses, animals necessary for their operation. Rodents, insects and other vermin must be systematically destroyed;
 - c) equipment and instruments used for working on meat shall be kept clean and in a good state of repair. They shall be carefully cleansed and disinfected several times during the working day, at the end of the day's work and before being re-used when they have been contaminated.
- 18) Premises, instruments and working equipment must not be used for purposes other than working on meat. Instruments for meat cutting must be used solely for this purpose.
- 19) Meat and meat containers shall not come into direct contact with the ground.
- 20) Potable water must be used for all purposes; however, non-potable water may be used in exceptional cases for steam production provided that the pipes installed for this purpose preclude the use of this water for other purposes and present no danger of contamination of fresh meat. In addition, non-potable water may be used in exceptional cases for cooling refrigeration equipment. Non-potable water pipes must be clearly distinguished from pipes used for potable water.
- 21) The spreading of sawdust or any other similar substance on the floor of the working and storage rooms for fresh meat shall be prohibited.
- 22) The use of detergents, disinfectants and pesticides must not affect the wholesomeness of the meat.
- 23) Persons likely to contaminate meat shall be prohibited from working on it and handling it, in particular persons :
- a) suffering from or suspected of suffering from typhoid fever, paratyphus A and B, infectious enteritis (salmonellosis), dysentery, infectious hepatitis, scarlet fever or carriers of agents of these diseases;

- b) suffering from or suspected of suffering from contagious tuberculosis;
 - c) suffering from or suspected of suffering from a contagious skin disease;
 - d) exercising at the same time an activity which might cause microbes to be transmitted to meat;
 - e) wearing a bandage on the hands except for a waterproof bandage protecting a non-infected wound.
- 24) A medical certificate shall be required from any person working on meat. It shall attest that there is no impediment to such employment; it shall be renewed annually and each time the official veterinarian so requests; it shall be kept at the disposal of the latter.

CHAPTER V

"Ante mortem" health inspection

- 25) Animals must undergo ante mortem inspection on the day of their arrival at the slaughterhouse. The inspection must be repeated immediately before slaughter if the animal has been in the lairage for more than 24 hours.
- 26) The official veterinarian must make the ante mortem inspection in accordance with professional rules and under suitable lighting.
- 27) The inspection must determine :
- a) whether the animals are suffering from a disease which can be transmitted to humans and animals or whether they show symptoms or are in a general condition such as to indicate that the disease may occur;
 - b) whether they show symptoms of a disorder of their general condition which is likely to make the meat unfit for human consumption; in the inspection attention must also be paid to any signs that the animal has had substances with pharmacological effects administered to it or whether the animal has consumed any other substances which may make the meat harmful to human health;
 - c) whether they are tired, agitated or injured.

- 28) Animals may not be slaughtered for intra-Community trade in fresh meat :
- a) which show any of the conditions listed in paragraph 27 (a) and (b);
 - b) which have not been rested for an adequate period of time which, for tired or agitated animals, must not be less than 24 hours;
 - c) in which any form of tuberculosis has been found or which react positively to tuberculin and are thus found to be suffering from tuberculosis.

CHAPTER VI

Slaughter and cutting hygiene

- 29) Slaughter animals brought into slaughter premises must be slaughtered immediately, and the operations of bleeding, removing the skin or bristles, dressing and evisceration must be carried out in a way that avoids any contamination of the meat.
- 30) Bleeding must be complete; blood intended for human consumption must be collected in absolutely clean containers. It must not be stirred by hand and only with instruments which meet hygiene requirements.
- 31) Immediate and complete skinning shall be compulsory, except for pigs. When not skinned, pigs shall have their bristles removed immediately.
- 32) Evisceration must be carried out immediately and completed not later than half an hour after bleeding. The lungs, heart, liver, kidney, spleen and mediastinum may either be detached or left attached to the carcass by their natural connections. If detached, they must be numbered or identified in some way to enable them to be recognized as belonging to a given carcass; this shall also apply to the head, tongue, digestive tract and any other part of the animal required for inspection. The abovementioned parts must remain near the carcass until the inspection is complete.
- For all species the kidneys must be removed from their fatty covering, in the case of bovine and porcine animals, and solipeds the peri-renal capsule must also be removed.

- 33) Cleansing of meat by wiping with a cloth or other materials, and inflation, are prohibited. However, inflation of an organ may be authorized when this is required by a religious rite, provided that the organ is withdrawn from human consumption.
- 34) Carcasses of solipeds, pigs over four weeks old and bovine animals over six months old must be submitted for inspection split lengthwise into half carcasses down the spinal column. In the case of such pigs and of solipeds, the head shall also be split lengthwise. If the inspection so necessitates, the official veterinarian may require any carcass to be split lengthwise.
- 35) Cutting up the carcass or removal or treatment of any part of the slaughtered animal before the inspection has been completed is prohibited.
- 36) Detained or seized meat, stomachs, intestines and inedible by-products must be removed as soon as possible to special facilities.
- 37) If the blood or offals of several animals are collected in the same container before the completion of final inspection, the entire contents shall be excluded from intra-Community trade if the meat of one of the animals in the consignment has been declared unfit for human consumption.

CHAPTER VII

"Post mortem" health inspection

- 38) All parts of the animal, including blood, must be inspected immediately after slaughter to ensure that the meat is fit for human consumption.
- 39) The post mortem inspection must include :
 - a) visual inspection of the slaughtered animal;
 - b) palpation of certain organs, in particular the lungs, liver, spleen, uterus, udder and tongue and certain lymph nodes;

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- c) incisions of organs and of lymph nodes; if during the visual inspection or palpation of certain organs it is shown that the animal has lesions likely to cause contamination of the carcasses, equipment, staff or work premises, these organs must not be incised in the slaughterroom or any other part of the establishment where fresh meat may be contaminated;
 - d) investigation of anomalies in consistency, colour, smell and, where appropriate, taste;
 - e) where necessary laboratory tests in particular for the substances listed in Article 3, number 4. a. b. c.
- 40) The official veterinarian must examine, in particular :
- a) the colour of the blood, its coagulation properties and the possible presence of foreign bodies in the blood;
 - b) the head, throat, retro-pharyngeal submaxillary and parotid lymph nodes (Lnn. retro-pharyngiales mandibulares and parotidei) and the tonsils, the tongue having been freed to permit a detailed inspection of the mouth and the fauces.
In the case of bovine and porcine animals the tonsils must be removed after inspection;
 - c) the lungs, trachea, oesophagus, bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales), the trachea and the main branches of the bronchi having been opened lengthwise and the lungs having been incised in their posterior third, perpendicular to their main axes;
 - d) the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the inter-ventricular septum;
 - e) the diaphragm;
 - f) the liver, gall-bladder and bile ducts and the hepatic and pancreatic lymph nodes (Lnn. portales);
 - g) the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (Lnn. gastrici mesenterici, craniales and caudales);

- h) the spleen;
- i) the kidneys and their lymph nodes (Lnn. renales) and the bladder;
- j) the pleura and peritoneum;
- k) the genital organs; in cows, the uterus shall be opened by a lengthwise incision, except when it is excluded from use for human consumption; in boars and bulls the superficial inguinal lymph nodes (Lm inguinales superficiales);
- l) the udder and its lymph nodes (Lnn. supramammarii); in cows, the udder shall be opened by a long, deep incision as far as the lactiferous sinuses, except when it is excluded from use for human consumption,
- m) the umbilical region and joints of young animals; in case of doubt, the umbilical region must be incised and the joints opened.

The lymph nodes referred to above must be systematically freed and sliced as thinly as possible along their main axes.

In case of doubt the following lymph nodes must also be incised in the same way : superficial cervical, prescapular (Lnn. cervales superficiales), axillaries (Lnn. axillares proprii et primae costae), substernal (Lnn. sternales craniales), deep cervical (Lnn. cervicales profundi), costocervical (Lnn. costocervicales), popliteal (Lnn. poplitei), precrural (Lnn. subiliaci), ischiatic (Lnn. ischiatici), iliac and sublumbar (Lnn. iliaci et lumbales), superficial inguinal (Lm. inguinales superficiales).

In sheep and goats, the opening of the heart, the freeing of the tongue, the incision of the lungs and bronchi and incision of the lymph nodes is only necessary in case of doubt but these organs and lymph nodes must be examined.

In the case of pigs, incision of the lymph nodes of the head, except for the sub-maxillary lymph node; and incision of the lymph nodes of lungs and gastro-intestinal tract, and of the renal lymph nodes, is only necessary in case of doubt but these organs and lymph nodes must be examined.

41) In addition, the official veterinarian must systematically carry out :

A. An investigation for cysticercosis :

a) in bovine animals over six weeks old which must include examination of :

- the tongue, of which the musculature must be incised lengthwise on the lower surface, without damaging the organ excessively,
- the oesophagus, which must be freed from the trachea,
- the heart, which, in addition of the incision provided for in paragraph 40 (d), must be split from two opposite points from the auricles to the apex,
- the external masseters, in which two incisions shall be made parallel to the mandible,
- the internal masseters (internal pterygoid muscles) which shall be incised along one plane,
- the diaphragm, except in the case of calves, the muscular part of which must be freed from the serous part,
- the muscular surfaces of the carcass which are directly visible;

b) in swine, which must include examination of the directly visible muscular surfaces, in particular at the level of the thigh muscles, the abdominal wall, the psoas muscles freed from fatty tissue, the pillars of the diaphragm, the intercostal muscles, the heart, tongue and larynx.

B. An investigation for distomatosis in bovine animals, sheep and goats by means of incisions on the gastric surface of the liver to examine the bile ducts and in bovine animals by means of a deep incision at the base of the caudate lobe (Spiegel lobe).

C. An investigation for glanders in solipeds by means of careful examination of mucous membranes from the trachea, larynx, nasal cavities, sinuses and their ramifications, after splitting the head in the median plane and excision of the nasal septum.

However this examination may be replaced by alternative examinations in accordance with the procedure of Article 13.

D. An investigation for trichinae in accordance with Annex III.

CHAPTER VIII

Requirements for meat intended for cutting

- 42) Cutting into pieces smaller than those referred to in Article 3.1.a., or de-boning shall only be allowed in cutting plants.
- 43) The owner of the plant or his agent shall facilitate operations for supervising the plant, in particular any handling which is considered necessary and shall place the necessary facilities at the disposal of the supervisory service; in particular, he must be able on request to make known to the official veterinarian responsible for supervision the origin of meat brought into his cutting plant.
- 44) Meat which does not fulfil the conditions of Article 3 (1) (B) (b) may be placed in approved cutting plants only on condition that it is stored there in special places; it must be cut up in other places or at other times than meat which fulfils those conditions.
- 45) a) Fresh meat must be brought into the rooms provided for in 14 (b) progressively as required. As soon as the prescribed cutting is completed according to whether the meat is packaged or not it must be transported to the appropriate chilling rooms provided for in paragraph 14 (a).
b) During the cutting, boning, wrapping and packaging meat must be kept at a constant internal temperature of not more than + 7°C. However, by way of derogation from paragraph 64, meat may be transported directly from the slaughter premises to the cutting room. In such cases the slaughter premises and the cutting room must be located in the same group of buildings and sufficiently near to each other since the meat to be cut must be transferred in one operation from one room to the other by means of an extension of the overhead handling network from the slaughter premises and cutting must be carried out immediately. As soon as the prescribed cutting and packaging are completed, the meat must be transported to the chilling room provided for in paragraph 2 (a).

c) Cutting shall be carried out in such a way as to avoid any contamination of the meat.

Splinters of bone and clots of blood shall be removed. Meat obtained from cutting and not intended for human consumption shall be collected in the facilities referred to in paragraph 4 (d) as it is cut.

46) Except in cases where the meat is cut while warm, cutting may take place only if the meat has reached an internal temperature of not more than + 7°C.

At the time of cutting, the pH of the meat should not exceed the levels determined in accordance with the procedure of Article 13.

CHAPTER IX

Health control of cut meat and stored meat

47) Cutting plants and stores shall be supervised by an official veterinarian. The latter must be notified in good time before the cutting of meat intended for intra-Community trade.

48) Supervision by the official veterinarian shall include the following tasks :

- supervision of the entry register for fresh meat and the exit register for fresh meat,
- health inspection of fresh meat held in the cutting plant or storage plant and intended for intra-Community trade,
- health inspection of fresh meat intended for intra-Community trade, prior to cutting and when it leaves the cutting plant or storage plant,
- the drawing up and issuing of the documents provided for in this directive, certifying that there has been supervision of the meat,
- supervision of the cleanliness of the buildings, facilities and instruments provided for in Chapter IV, and of staff hygiene, including their clothing,

- all sampling necessary for laboratory tests to detect for example, the presence of harmful germs, additives or other unauthorized chemical substances. The results of such tests shall be recorded in a register,
- any other supervision which the veterinarian considers necessary for ensuring observance of the provisions of the Directive.

CHAPTER X

Health marking

- 49) Health marking must be carried out under the responsibility of the official veterinarian. For this purpose, he shall keep and maintain :
- a) the instruments intended for meat health marking which he may hand over to the assistant staff only at the time of marking and for the length of time required for this purpose;
 - b) the labels mentioned in Chapter when these have already been marked with the stamp provided for in this Chapter. These labels shall be given to the assistant staff at the time when they must be affixed and in the required number.
- 50) The health mark must be an oval mark at least 6.5 cm wide by 4.5 cm high. The following information must appear on the mark in perfectly legible characters :
- on the upper part, the name of the exporting country in capitals,
 - in the centre, the veterinary approval number of the slaughterhouse,
 - on the lower part, one of the following sets of initials, CEE, EEG, EWG, EØF, EEC.
- The letters must be 0.8 cm high and the figures 1 cm high.
- The health mark may in addition include an indication of the official veterinarian who carried out the health inspection of the meat.
- 51) Carcasses shall be marked in ink or hot-branded with a stamp in accordance with paragraph 50.

- those weighing more than 65 kilogrammes must be stamped on each half-carcase, in the following places at least : external surface of the thighs, lins, back, breast and shoulder,
 - other carcasses must be stamped in at least four places, on the shoulders and on the external surface of the thighs.
- 52) Bovine and porcine livers shall be hot branded with a mark in accordance with paragraph 50. Bovine heads, tongue, hearts and lungs shall be marked with ink or hot-branded with a stamp in accordance with paragraph 50, and other offals shall be so marked unless they are wrapped or packaged.
- 53) Cuts, other than fat, subcutaneous fat, ears and feet, obtained in the cutting plants from officially marked carcasses must, where they do not bear a stamp be marked with ink or hot-branded with a health mark in accordance with paragraph 50, unless they are wrapped or packaged.
- 54) Packaging must always be marked in accordance with paragraph 55.
- 55) Packaged cut meat and packaged offals referred to in paragraph 52 must bear a health mark in accordance with paragraph 50, and including the veterinary approval number of the cutting plant instead of that of the slaughterhouse, applied to a label fixed to the packaging in such a way that it is destroyed when the packaging is opened. The label shall also show a serial number. However, when cut meat or offals are wrapped in accordance with paragraph 61, the label referred to above may be fixed to the wrapping.
- 56) In addition to the requirements of paragraph 55, where fresh meat is prepacked in commercial units over 100 grammes intended for direct sale to the consumer, a reproduction of the health mark required in paragraph 50, and including the veterinary approval number of the cutting plant instead of that of the slaughterhouse, unless offals are packed at the slaughterhouse, must also be printed on the wrapping or applied to a label fixed to or beneath the wrapping. The dimension requirements of paragraph 50 need not apply to the mark required by this paragraph.

- 57) Only violet colouring may be used for stamping fresh meat with ink. Other types of colouring and the violet inks which may be used shall be determined in accordance with the procedure laid down in Article 13.

CHAPTER XI

Wrapping and packaging of fresh meat

- 58) a) Packagings (for example packing cases, paperboard boxes) shall fulfil all rules of hygiene, in particular :
- they must not alter the organoleptic nature of the meat,
 - they must not be capable of transmitting substances harmful to human health to the meat,
 - they must be sufficiently solid to ensure effective protection of the meat during transportation and handling.
- b) Packagings must not be re-used for meat unless they are made of non-corrodible materials, which are easy to clean and have been previously cleaned and disinfected.
- 59) Where necessary, when fresh cut meat or offal is wrapped this operation must be carried out immediately after cutting and in accordance with hygiene requirements.

With the exception of cuts of solid outer pig fat and belly, cut meat and offals must in all cases be provided with a protective wrapping unless it is transported hanging up.

Such wrapping must be transparent and colourless and must also fulfil the conditions of paragraph 58 (a) indents one and two; it may not be used a second time for wrapping meat.

- 60) Wrapped meat must be packaged.

- 61) However, when wrapping fulfils all the protective conditions of packaging it need not be transparent and colourless and placing in a second container is not necessary provided the other conditions of paragraph 58 are fulfilled.
- 62) Cutting, boning, wrapping and packaging operations may take place in the same room subject to the following conditions :
- a) The room must be sufficiently large and so arranged that the hygiene of the operation is assured.
 - b) The packaging and wrapping is immediately after manufacture enclosed in a sealed protective cover and is protected from damage during transport to the establishment and is stored under hygienic conditions in a separate room in the establishment.
 - c) The storage rooms for packaging material shall be dust and vermin proof and have no air connection with rooms containing substances which might contaminate fresh meat. Packaging shall not be stored on the floor.
 - d) Assembly of packaging is made under hygienic conditions before introduction into the room.
 - e) The packagings are hygienically introduced into the room and used without delay. They must not be handled by personnel handling fresh meat.
 - f) Immediately after packaging the meat must be placed in the storage rooms provided.

CHAPTER XII

Health certificate

- 63) The original copy of the health or storage certificate accompanying meat during transportation to the country of destination must be issued by an official veterinarian at the time of loading. The certificates must correspond in form and content to the models in Annex II and IV, be expressed in the language of the country of destination at least and contain the information specified in the model in Annex II and IV.

CHAPTER XIII

Storage

- 64) Fresh meat intended for intra-Community trade must be chilled immediately after the post mortem inspection and kept at a constant temperature of not more than + 7°C for carcasses and cuts and + 3°C for offal.
- 65) No other product may be stored in rooms referred to in paragraph 15 where fresh meat is stored.
- 66) No other product which may affect the hygiene of the meat or give it taint may be stored in the rooms referred to in paragraph 16 unless the meat is packaged and stored separately.
- 67) The storage temperature of the storage rooms referred to in Chapter III paragraph 16, must be recorded.

CHAPTER XIV

Transport

- 68) Fresh meat must be transported in sealed means of transport, designed and equipped in such a way that the temperatures specified in Chapter XIII are maintained throughout transportation.

When meat is transported from a slaughterhouse to a cutting plant in the same Member State, sealing shall not be required.

- 69) Means of transport intended for transporting such meat must meet the following requirements :
 - a) Their inside surfaces or any other part which may come into contact with the meat must be of non-corrodible material which cannot affect the organoleptic character of the meat or render it harmful to human health; these surfaces must be smooth and easy to cleanse and disinfect.
 - b) They must be provided with efficient devices for protecting the meat against insects and dust and be watertight to prevent drainage of liquids.

c) For transporting carcasses, half-carcasses or quarters and unpackaged cut meat, they must be equipped with non-corrodible fittings for hanging the meat fixed at such a height that the meat cannot touch the floor; this provision shall not apply to frozen meat in hygienic packing. In the case of transport by air, however, fittings for hanging the meat are not required provided that suitable non-corrodible facilities are provided for hygienically loading, holding and unloading the meat.

70) Means of transport intended for transporting meat may in no case be used for transporting live animals or any product likely to affect or contaminate meat.

71) No other product likely to affect the hygiene of the meat or give it taint may be transported at the same time as the meat in the same means of transport unless appropriate precautions are taken. In addition, stomachs may not be transported therein unless scalded, and heads and feet unless they are skinned or scalded and depilated.

72) Fresh meat may not be transported in a vehicle or container which is not clean and has not been disinfected.

73) Carcasses, half-carcasses and quarters, excluding frozen meat packed in accordance with hygiene requirements, must always be hung up for transportation except in the case of air transport in accordance with paragraph 69 (c).

Other cuts and offal must be hung or placed on supports if not packed or contained in non-corrodible containers. Such supports, packagings or containers must meet hygiene requirements and, in particular as regards packaging, the provisions of this Directive. The viscera must always be transported in strong waterproof and greaseproof packaging which may only be re-used after cleansing and disinfection.

74) The official veterinarian must ensure before consignment that transport vehicles or containers and loading conditions meet the hygiene requirements of this Chapter.

ANNEX II

MODEL

HEALTH CERTIFICATE

for fresh meat intended for consignment to a Member State (1) of the EEC

No (2)

Exporting country

Ministry

Department

Ref. (optional)

I. Identification of meat

Meat of
(Animal species)

Nature of cuts

Nature of packaging

Number of cuts or packages

Net weight

II. Origin of meat

Address(es) and veterinary approval number(s) of the approved slaughter-
house(s)

Address(es) and veterinary approved number(s) of the approved cutting
plant(s)

Address(es) and veterinary approval number(s) of the approved store(s) .
.....

III. Destination of meat

The meat will be sent from
.....
(Place of loading)

to
(Country and place of destination)

by the following means of transport (3)

Name and address of consignor

Name and address of consignee

IV. Health attestation

I, the undersigned, official veterinarian, certify that :

- a) - the meat described above (4),
- the label affixed to the packages of meat described above (4),
bears (4) a stamp to the effect that the meat comes wholly from
animals slaughtered in approved slaughterhouses;
- b) it has/they have been passed as fit for human consumption following
a veterinary inspection carried out in accordance with the Directive
on health problems affecting intra-Community trade in fresh meat;
- c) it has/they have been cut in an approved cutting plant (4);
- d) the meat has been stored in accordance with the Directive on health
problems of intra-Community trade in fresh meat;
- e) it has/they have/have not been subjected to a trichinoscopic examination
(4);
- f) the means of transport and the loading conditions of this consignment
meet the hygiene requirements laid down in that Directive.

Done at on

.....
(Signature of the official veterinarian)

-
- (1) Fresh meat in accordance with the Directive referred to in IV (b) of
this certificate, all parts fit for human consumption from domestic
bovine animals, swine, sheep and goats and solipeds which have not
undergone any preserving process, however, chilled and frozen meat
shall be considered to be fresh meat.
 - (2) Optional.
 - (3) In the case of trucks and lorries, state the registration number, in the
case of aircraft the flight number, and in the case of boats the name.
 - (4) Delete as appropriate.

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ANNEX III

The examination for trichinae (trichinella spiralis) of
fresh meat originating from domestic swine

1. Fresh meat from domestic swine which contains skeletal muscles (striated muscles) shall be examined to detect the presence of trichinae under the supervision and responsibility of the official veterinarian.
2. The examination shall be carried out in accordance with methods adopted according to the procedure of Article 12.
3. Fresh meat may be exempted from the examination of paragraphs 1 and 2 provided it is frozen in accordance with provisions adopted according to the procedure of Article 12.
4. Fresh meat may be exempted from the requirements of paragraphs 1 - 3 provided that it originates from animals which are considered free from trichinella spiralis infection in accordance with the provisions adopted by the procedure of Article 12.

Storage certificate for fresh meat

Member State/Third country of origin (1)

Member State in which storage was carried out

Type of meat

Packaging

Number of carcasses (1)

Number of parts of carcasses (1)

Number of packages (1)

Net weight

(Member State of destination)

(Address(es) and veterinary approval number(s) of the approved store(s)

.....

I, the undersigned, official veterinarian, certify that :

- a) - the meat described above (1)
 - the label affixed to the packages of meat described above (1)
 bears a stamp to the effect that the meat has been produced in accordance with the Directive on health problems affecting intra-Community trade in fresh meat;

- b) the storage, means of transport and loading conditions of this consignment meet the hygiene requirements laid down in that Directive.

Done at on

.....
 (Signature of the official veterinarian)

(1) Delete as appropriate.