

A.L. 258 ta' l-2004

**ATT TA' L-2001 DWAR IS-SERVIZZI VETERINARJI
(ATT NRU. XXIII TA' L-2001)**

Regolamenti ta' l-2004 dwar Problemi ta' Sahha li jolqtu il-Produzzjoni u t-Tqeghid fis-Suq ta' Laham ta' Tjur Frisk

BIS-SAHHA tas-setgħa mogħtija bl-artikolu 10 ta' l-Att ta' l-2001 dwar is-Servizzi Veterinarji, il-Ministru għall-Affarijiet Rurali u l-Ambjent għamel dawn ir-regolamenti li ġejjin:-

**Kapitolu 1
Disposizzjonijiet Ġenerali**

Titlu u skop

1. (1) It-titolu ta' dawn ir-regolamenti hu Regolamenti ta' l-2004 dwar Problemi ta' Sahha li jolqtu il-Produzzjoni u t-Tqeghid fis-Suq ta' Laham ta' Tjur Frisk.

(2) L-iskop ta' dawn ir-regolamenti huwa l-implimentazzjoni tar-regoli mnizzla taħt id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC dwar regolamenti li jfasslu regoli ta' sahha għall-produzzjoni u t-tqeghid fis-suq ta' laham tat-tjur frisk. Dawn ir-regolamenti ma għandhomx japplikaw għat-tqattigh u l-hażna ta' laham tat-tjur frisk fi hwienet tal-bejgh jew f'bini maġenb postijiet ta' bejgh, fejn it-tqattigh u l-hażna jsiru biss għall-iskop li jissuplixxu direttament lill-konsumatur, fejn dawn l-operazzjonijiet jibqgħu jkunu soġġettati għal verifiki tas-sahha pubblika provduti f'regoli dwar il-bejgh.

Tifsir

2. Għall-iskop ta' dawn ir-regolamenti, għandhom japplikaw id-definizzjonijiet mogħtija fl-artikolu 2 (l) sa (n) u (q) sa (s) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 77/99/EEC. Ma' dawn għandhom japplikaw id-definizzjonijiet li ġejjin -

(1) “laħam tat-tjur” tfisser il-partijiet kollha ta' għasafar domestiċi tal-ispeċi li ġejjin li jistgħu jiġu kkunsmati mill-bniedem: tiġieġ domestiċi, dundjani, farghien, papri u wiżż;

(2) “laħam frisk” tfisser laħam ta' tjur, inkluż laħam li jkun *vacuum wrapped* jew issiġillat f'atmosfera kontrollata, li ma jkunx segwa proċess ta' preservazzjoni hliel għal tkessi jew iffriżar;

(3) “karkassa” tfisser il-ġisem shiħ ta' għasfur riferit f'partita (1) hawn qabel wara li jkun żvina, tnittef u ġie mnaddaf; minkejja dan, it-tneħħija tal-qalb, fwied, pulmuni, qanzħa, ħawsla u kliewi, ksur tas-saqajn mit-tarsus u t-tneħħija tar-ras, *oesophagus* jew *trachea* għandhom jithallew liberi;

(4) “partijiet mill-karkassa” tfisser partijiet minn karkassa kif definita fil-partita (3);

(5) “*offal*” tfisser laħam tat-tjur frisk barra dak tal-karkassa kif definit f'partita (3), anki jekk dan jibqa' mwaħħal mal-karkassa, kif ukoll ir-ras u s-saqajn meta dawn ikunu preżentati separatament mill-karkassa;

(6) “*viscera*” tfisser *offal* mit-toraċi, l-abdominali u l-*pelvic cavities*, u wkoll, skond il-każ, it-*trachea*, l-*oesophagus* u l-qanzħa;

(7) “veterinarju uffiċjali” tfisser il-veterinarju magħżul mis-Servizz Veterinarju tat-territorju ta' Malta jew mill-awtorità ċentrali kompetenti ta' Stat Membru;

(8) “awżiljarju” tfisser persuna magħżula uffiċjalment mis-Servizz Veterinarju skond ir-regolament 8(2) biex tassisti lill-veterinarju uffiċjali;

(9) “spezzjoni tas-saħħa qabel il-qatla” tfisser spezzjoni ta’ tjur ħajjin li ssir skond Kapitolu VI ta’ l-Iskeda I;

(10) “spezzjoni tas-saħħa wara l-qatla” tfisser spezzjoni ta’ tjur, wara l-qatla, f’biċċerija, li ssir skond Kapitolu VIII ta’ l-Iskeda I;

(11) “mezzi ta’ trasport” tfisser il-ġarr li jinkludi vetturi, ferroviji u ajruplani u l-istivi ta’ vapuri jew kontenituri għal trasport permezz ta’ l-art, il-baħar jew l-ajru;

(12) “stabbiliment” tfisser biċċerija approvata, impjant għat-tqattiegh approvati, *cold store* approvati, ċentru ta’ tgeżwir approvati jew unit li jiġbor flimkien diversi minn dawn l-istabbilimenti.

(13) “sieheb fil-kummerċ” skond it-tifsira ta’ l-artikolu 2 ta’ l-Att dwar is-Servizzi Veterinarji għandha tapplika għal -

- (a) Stati Membri tal-Komunita’ Ewropea;
- (b) Pajjiżi Terzi għall-Komunita’ Ewropea.

(14) “Trattati” jfisser it-Trattati li jistabilixxi il-Komunita’ Ekonomika Ewropea.

Kapitolu II

Regoli ji japplikaw għall-produzzjoni tal-Komunita’ Ewropea

Kundizzjonijiet għal-laħam frisk tat-tjur

3. (1) Il-laħam frisk tat-tjur għandu jilhaq il-kundizzjonijiet li ġejjin -

Karkassi u *offal* għandhom -

(a) jiġu minn annimal spezzjonat qabel il-qatla skond Kapitolu VI ta' l-Iskeda I u kunsidrat, wara din l-ispezzjoni, tajjeb għall-qatla biex jitqiegħed fuq is-suq tal-laħam frisk tat-tjur;

(b) ikunu ġew miksuba minn biċċerija approvata soġġetta għal verifiki interni skond ir-regolament 6(2) u għal verifiki mis-Servizz Veterinarju skond ir-regolament 8;

(ċ) ikunu ġew trattati taħt kundizzjonijiet iġeniċi sodisfċenti skond Kapitolu VII ta' l-Iskeda I;

(d) ikunu ġew spezzjonati b'awtopsja skond Kapitolu VIII ta' l-Iskeda I u ma jkunux instabu mhux tajbin għall-konsum mill-bniedem skond Kapitolu IX ta' l-Iskeda I;

(e) ikunu ġew mogħtija timbru mediku konformi mar-rekwiżiti ta' Kapitolu XII ta' l-Iskeda I, bil-ħsieb li dan it-timbru mhux meħtieġ għal karkassi li se jitqattgħu fl-istess stabbiliment;

(f) wara li tkun saret l-ispezzjoni wara l-qatla skond punt 46 tal-Kapitolu VII ta' l-Iskeda I u maħżuna skond Kapitolu XIII ta' l-Iskeda I taħt kundizzjonijiet iġeniċi sodisfaċenti;

(g) ikunu ġew ippakkjati sew skond Kapitolu XIV ta' l-Iskeda I; fejn tkun użata għata protettiva, din għandha tissodisfa l-htigijiet ta' dak il-Kapitolu. Fejn xieraq, tista' tittiehed deċiżjoni biex id-disposizzjonijiet ta' dan il-Kapitolu jkunu miżjuda skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att dwar is-Servizzi Veterinarji kif ukoll jitqiesu r-regoli mnizzla fid-Deċiżjoni rilevanti tal-Kummissjoni Ewropea, jew jekk din id-Deċiżjoni ma tkunx provduta u jekk jkun hemm bżonn, skond ir-regoli ġenerali tat-Trattat, sabiex

jitqiesu, b'mod partikolari, il-forom varji ta' preżentazzjoni użati fis-sengħa, kemm-il darba forom bħal dawn jaqblu mar-regoli ta' l-iġene;

(h) ikunu ġew trasportati skond il-Kapitolu XV ta' l-Iskeda I;

(i) ikun hemm magħhom matul il-ġarr tagħhom -

- jew b'dokument kummerċjali. Dan id-dokument għandu -

(i) b'żieda mal-partikularitajiet provduti f'punt 66 tal-Kapitolu XII ta' l-Iskeda I, ikollu numri ta' kodiċi li permezz tagħhom tista' tiġi identifikata l-awtorità kompetenti responsabbli għas-superviżjoni tal-istabbiliment ta' oriġini, kif ukoll il-veterinarju uffiċjali responsabbli għall-ispezzjoni tas-saħħa fil-ġurnata li fiha jkun ġie prodott il-laħam,

(ii) ikun miżmum minn min jirċievi għal mill-anqas sena sabiex ikun jista' jiġi provdut fuq talba li ssir mis-Servizz Veterinarju,

- jew ċertifikat tas-saħħa muri ta' l-Iskeda VI fil-każ ta' laħam tat-tjur frisk riferit fir-regolament 2 minn biċċerija li tkun tinsab f'reġjun jew zona ristretta fuq bażi ta' saħħa, jew fil-każ ta' laħam tat-tjur frisk li jintbagħat lejn Stat Membru wara li jkun għadda minn pajjiż terz f'mezz ta' trasport issiġillat,

- għal laħam maħsub għall-Finlandja u l-Isvezja, ikollu wiehed mit-timbri provduti fl-Iskeda VI, parti IV, taħt (e).

Għandhom jiġu adottati regoli dettaljati biex ikun applikat dan il-punt, u b'mod partikolari daww dwar l-allokazzjoni ta' numri ta' kodiċi u l-qbil ta' lista waħda jew iktar li tidentifika l-awtoritajiet kompetenti, skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att dwar is-Servizzi Veterinarji, kif ukoll għandha titqies id-Deciżjoni tal-

Kummissjoni Ewropea rilevanti, jew fejn din mhijiex provduta u jekk ikun mehtieg, skond ir-regoli generali tat-Trattat.

(2) Partijiet ta' karkassi jew laħam mingħajr għadam għandhom -

(a) ikunu ġew imqattgħa u, jew tnehhewlhom l-għadam f'impjanti għat-tqattigh approvati u sorveljati skond ir-regolament 6;

(b) ikunu ġew imqattgħa u miksuba skond il-htigijiet tal-Kapitolu VII ta' l-Iskeda I u ġejjin minn -

- annimali maqtula fit-territorju ta' Malta jew fi Stat Membru u li jaqblu mal-htigijiet imfassla fis-subregolament (1) ta' dan ir-regolament;

- karkassi ta' tjur impurtati minn pajjiżi terzi skond Kapitolu III ta' l-Iskeda I u li jkunu sarulhom il-verifiki provduti fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 97/78/EC;

(ċ) ikunu ġew soġġetti għall-verifika provduta fir-regolament 8 (1) (b) (ii);

(d) ikunu jissodisfaw il-htigijiet tas-subregolament (1)(ċ), (ħ) u (i) ta' dan ir-regolament;

(e) ikunu ġew imgeżwra, ippakkjati jew ittikkettjati skond is-subregolament (1)(e) u (ġ) ta' dan ir-regolament, fuq il-post jew ġewwa ċentri ta' tgeżwir mill-ġdid speċjalment approvati mis-Servizz Veterinarju għal dan il-ghan;

(f) ikunu ġew maħżuna taħt kundizzjonijiet iġeniċi sodisfaċenti u skond il-Kapitolu XIII ta' l-Iskeda 1.

Meta impjanti ta' tqattiegħ jużaw laħam frisk li mhux laħam tat-tjur, dan il-laħam għandu ikun konformi ma' *standards* rilevanti tad-Direttivi tal-Kunsill ta' l-Unjoni Ewropea 64/433/EEC, 91/495/EEC u 92/45/EEC.

(3) Laħam frisk li jkun ġie maħżun skond dawn ir-regolamenti f'*cold store* approvat mis-Servizz Veterinarju u li ma jkunx wara dan intmiss, hlief biex jinħażen, irid jilhaq ir-rekwiżiti tas-subregolament (1)(ċ), (e), (ġ) u (h) u (2) ta' dan ir-regolament jew ikun laħam frisk tat-tjur impurtat minn pajjiżi terzi skond il-Kapitolu III u jkun verifikat skond l-Att ta' l-2001 dwar is-Servizzi Veterinarji.

(4) Skond il-proċedura mnizzla fl-Artikolu 10 ta' l-Att dwar is-Servizzi Veterinarji tista' tingħata deroga mill-htigijiet tas-subregolament (1) fejn bdiewa bi produzzjoni annwali ta' inqas minn 10,000 għasfur tat-tipi riferiti fis-subregolament (1) ta' l-artikolu 2, jissuplixxu laħam frisk tat-tjur li ġej mill-fondi tagħhom fi kwantitajiet żgħar -

(a) jew direttament lill-konsumatur finali mill-fond jew mis-swieq ta' kull ġimgha l-aktar qrib tal-fondi tagħhom,

(b) jew lil bejjiegħa bl-iskop li jidderieġu l-bejgħ lill-konsumatur finali, kemm-il darba dawn il-bejjiegħa jwettqu l-attivitajiet tagħhom fl-istess lokalità tal-produttur jew f'lokalità viċina.

Taht l-istess proċedura jista' jkun speċifikat kemm, b'deroga mis-subregolament (2), it-transazzjoni ta' hawn fuq tista' tkopri l-qtugħ. Din l-eċċezzjoni m'għandhiex tapplika dwar bejgħ minn post għal ieħor, bejgħ b'ordni postali jew, fir-rigward tal-bejjiegħ bl-imnut, u bejgħ fis-suq.

It-transazzjonijiet ta' hawn qabel għandhom ikunu soġġetti għal verifiki mediċi pubbliċi li jiġu deċiżi skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att ta' l-2001 dwar is-Servizzi Veterinarji.

(5) B'żieda ma dan u minghajr preġudizzju għall-htigijiet ta' saħħa ta' l-annimali tal-Komunita Ewropea, is-sub-regolament (1) ma għandux japplika għal -

(a) laħam tat-tjur frisk għal użu li mhux konsum mill-bniedem;

(b) laħam tat-tjur frisk għall-wiri, studji jew analiżi speċjali, kemm-il darba l-kontroll uffiċjali jagħmilha possibbli li jiżgura li l-laħam ma jkunx użat għall-konsum mill-bniedem u li, meta jkunu saru l-istudji u l-analiżi speċjali, il-laħam, bl-eċċezzjoni ta' dak użat għall-iskop ta' analiżi, jiġi distrutt;

(ċ) laħam tat-tjur frisk maħsub esklużivament bhala provvista għal organizzazzjonijiet internazzjonali.

Kundizzjonijiet ulterjuri għal-laħam tat-tjur frisk

4. (1) B'żieda mal-htigijiet tar-regolament 3(1) u minghajr preġudizzju għar-regoli tal-Komunita' Ewropea fuq l-eżaminar għall-preżenza ta' fdalijiet, il-laħam tat-tjur frisk jew it-tajr ikun soġġett -

(a) għal testijiet għal fdalijiet meta l-veterinarju uffiċjali jissuspetta l-preżenza tagħhom abbażi tas-sejbiet tal-ispezzjonijiet ta' qabel il-qatla jew kull informazzjoni oħra;

(b) għall-kampjun provdut fl-Anness IV (I) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 92/117/EEC.

It-testijiet provduti f'(a) għandhom isiru biex jittestjaw il-fdalijiet ta' sustanzi li jkollhom azzjoni farmakoloġika u d-derivattivi tagħhom, konformita' ma' perjodi ta' tneħħija, u għal sustanzi trasmissibbli oħra għal-laħam tat-tjur li probabilmement jirrendu l-konsum ta' laħam tat-tjur frisk f'periklu jew ta' ħsara għas-saħħa tal-bniedem.

It-testjar riferit fis-subparagrafu ta' qabel dan għandu jsir skond metodi pruvati li huma rikonoxxuti xjentifikament, b'mod partikolari dawk imfassla fuq livell ta' Komunità Ewropea jew Internazzjonali.

Għandu jkun possibbli li jiġu evalwati r-riżultati ta' l-eżamijiet billi jintużaw metodi ta' riferenza stabbiliti skond il-proċedura riferita fis-subregolament (3). Jekk ir-riżultati jkunu pożittivi, il-veterinarju uffiċjali għandu jiehu l-miżuri xierqa sabiex jikkunsidra r-riskju involut, u b'mod partikolari sabiex -

(a) iżid il-verifiki fuq it-tjur imrobbija jew kull kwantità ta' laħam miksub f'kundizzjonijiet teknoloġiċi simili u li għandhom mnejn jippreżentaw l-istess riskju,

(b) iżid il-verifiki fuq qtajja oħra fuq il-fond ta' orġini u, jekk terġa' titfaċċa l-problema, jiehu l-miżuri xierqa dwar il-fond ta' orġini,

(ċ) jekk hemm kontaminazzjoni tal-ambjent, jiehu l-miżuri dwar il-proċess tal-produzzjoni.

(2) It-tolleranzi għas-sustanzi riferiti fis-subregolament (1), barra minn dawk riferiti fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 96/23/EEC, għandhom ikunu stabbiliti skond il-legislazzjoni tal-Komunità Ewropea dwar l-istabbilizzazzjoni ta' limiti massimi ta' fdalijiet ta' prodotti mediċinali veterinarji fl-ikel ta' orġini tal-annimali mniżżla fil-legislazzjoni provduta fir-Regolament ta' l-Unjoni Ewropea (EEC) Nru. 2377/90.

(3) Il-metodi ta' riferenza għandhom jiġu stabbiliti skond il-legislazzjoni rilevanti tal-Komunità Ewropea.

Restrizzjonijiet għat-tqeghid fis-suq ta' laħam tat-tjur frisk

5. (1) Mingħajr preġudizzju għad-Direttivi tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC u 96/23/EEC jew għar-restrizzjonijiet imposti permezz tad-Direttiva tal-

Kunsill ta' l-Unjoni Ewropea 92/117/EEC, il-laħam tat-tjur ma jistax jitqiegħed fis-suq bl-iskop ta' konsum mill-bniedem meta -

(a) joriġina minn tjur milqutin mill-marda riferita fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC;

(b) juri traċċi ta' fdalijiet fi kwantitajiet li jeċċedu t-tolleranza li għandha tiġi mfassla skond ir-regolament 4 (2) jew ikun ġie trattat b'antibijotiċi, *tenderizers* jew preservattivi, sakemm daww il-preservattivi mhumiex awtorizzati taħt il-leġislazzjoni tal-Komunita' Ewropea, hekk li l-aġenti użati speċifikatament sabiex jippromwovu ż-żamma tal-ilma huma projbiti, kif ukoll kull kwantità ta' laħam tat-tjur miksub f'kundizzjonijiet teknoloġiċi simili u li x'aktarx b'riżultat ta' dan jippreżenta l-istess riskju;

(ċ) joriġina minn annimali li jkunu misjuba li għandhom id-difetti elenkati f'punt 53(a) tal-Kapitolu IX tal-Iskeda I;

(d) ikun ġie dikjarat mhux tajjeb għall-konsum mill-bniedem skond punti 53(b) u 54 tal-Kapitolu IX tal-Iskeda I.

(2) Prodotti li jkunu rċevew trattament ionizzat ma għandhom jintbagħtu fi Stat Membru li l-leġislazzjoni tiegħu tipprojbixxi trattament bħal dan fit-territorju tiegħu u li jkun informa lill-Kummissjoni Ewropea u lit-territorju ta' Malta dwar l-eżistenza ta' projbizzjoni bħal din.

(3) Fir-rigward ta' *salmonella*, għandhom japplikaw ir-regoli li ġejjin għal laħam maħsub għall-Finlandja u l-Isvezja -

(a) il-kunsinni tal-laħam ikunu ġew soġġetti għal test mikrobijoloġiku permezz ta' kampjuni fl-istabbiliment ta' oriġini skond ir-regoli mnizzla fid-Deċiżjoni tal-Kunsill ta' L-Unjoni Ewropea 95/411/EC dwar ir-regoli għal-testijiet

mikrobijoloġiċi għas-salmonella b'kampjuni ta' laħam tat-tjur frisk intiz għall-Finlandja u l-Isvezja;

(b) it-test provdut f'(a) ma għandux isir għal laħam li joriġina minn stabbiliment soġġett għal programm rikonoxxut bħala ekwivalenti għall-programm operazzjonali implimentat mill-Finlandja u mill-Isvezja.

(4) Laħam rikoverat mekkanikament jista' jiġi kummerċjat biss jekk qabel ikun għadda minn trattament ta' shana skond id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 77/99/EEC fl-istabbiliment ta' origini jew kull stabbiliment iehor magħżul mis-Servizz Veterinarju.

Lista ta' stabilimenti approvati

6. (1) Is-Servizz Veterinarju għandu jelenka lista ohra ta' stabilimenti approvati barra minn dawk riferiti fir-regolament 7, li kull wiehed minnhom għandu jkollu numru ta' approvazzjoni veterinarju. Huwa għandu jibgħat din il-lista lill-Istati Membri u lill-Kummissjoni Ewropea.

Jista' jingħata numru wiehed ta' approvazzjoni lil stabiliment li jipproċessa jew jagħmel it-tgeżwir mill-ġdid ta' prodotti miksuba minn jew b'materja prima riferiti f'wahda mid-Direttivi mnizzla taħt l-artikolu 2(d) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 77/99/EEC.

Is-Servizz Veterinarju ma għandux japprova stabiliment sakemm ma jkunx sodisfatt illi dan jaqbel ma' dawn ir-regolamenti.

Meta jkun misjub illi l-iġene tkun inadegwata u fejn il-miżuri provduti fit-tieni paragrafu ta' punt 51 tal-Kapitolu VIII ta' l-Iskeda I ikunu pruvati insuffiċjenti biex jirrimedjaw is-sitwazzjoni, is-Servizz Veterinarju għandu temporanjament jissospendi l-approvazzjoni.

Jekk l-operatur tal-istabbiliment, is-sid jew l-aġent tiegħu ma jagħmilx tajjeb għar-risultati innutati fil-perjodu iffissat mis-Servizz Veterinarju, dan tal-aħhar għandu jirtira l-approvazzjoni.

Is-Servizz Veterinarju għandu hawn jikkunsidra l-konklużjonijiet ta' kull verifika li ssir skond ir-regolament 10. L-Istati Membri u l-Kummissjoni Ewropea għandhom ikunu infurmati bl-irtirar tal-approvazzjoni.

(2) L-operatur tal-istabbiliment, is-sid jew l-aġent tiegħu għandu jagħmel verifiki regolari fuq l-iġene generali tal-kundizzjonijiet tal-produzzjoni fl-istabbiliment tiegħu, fost l-oħrajn permezz ta' kontrolli mikrobijoloġiċi. Il-verifiki għandhom ikopru għodod, tagħmir u makkinarju f'kull stadju tal-produzzjoni u, jekk meħtieġ, il-prodotti.

L-operatur tal-istabbiliment, is-sid jew l-aġent tiegħu għandu jkun f'pożizzjoni, fuq talba mis-Servizz Veterinarju, li jinforma lill-veterinarju uffiċjali jew lill-esperti veterinarji tal-Istati Membri jew lill-Kummissjoni Ewropea bin-natura, il-frekwenza u r-risultati tal-verifiki magħmula, flimkien ma' l-isem tal-laboratorju investigattiv jekk ikun meħtieġ.

In-natura tal-verifiki, il-frekwenza tagħhom, kif ukoll il-metodi ta' kampjuni u l-metodi għal investigazzjoni batterjoloġika għandhom ikunu stabbiliti skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att ta' l-2001 dwar is-Servizzi Veterinarji.

(3) L-operatur ta' l-istabbiliment, is-sid jew l-aġent tiegħu għandu jistabbilixxi programm ta' taħriġ għall-impjegati li jghin lill-haddiema jsegu l-kundizzjonijiet ta' produzzjoni iġenika adattati għall-istruttura tal-produzzjoni. Il-veterinarju uffiċjali responsabbli għall-istabbiliment għandu jkun involut fl-ippjanar u l-implimentazzjoni ta' dak il-programm.

(4) L-operatur ta' impjant tat-tqattiegħ jew ċentru ta' tgeżwir mill-ġdid, is-sid jew l-aġent tiegħu għandu jżomm *records* tal-laħam tat-tjur frisk li jidhol u johroġ mill-istabbiliment, waqt li jispeċifika n-natura tal-laħam tat-tjur li jasslulu.

(5) Għandha ssir spezzjoni u superviżjoni ta' l-istabbilimenti, taħt ir-responsabilità tal-veterinarju uffiċjali li, skond ir-regolament 8 (2), jista' jiġi meġhjun f'ħidmiet purament materjali minn awżiljarji. Il-veterinarju uffiċjali għandu f'kull hin ikollu aċċess hieles għal kull parti ta' l-istabbilimenti biex jiżgura li dawn ir-regolamenti jkun qegħdin jiġu osservat. Il-veterinarju uffiċjali għandu regolarment janalizza r-riżultati tal-verifiki provduti fis-subregolament (2).

Huwa jista', abbażi ta' din l-analiżi, iwettaq aktar eżamijiet mikrobijoloġiċi f'kull stadju ta' produzzjoni jew fuq il-prodotti. Ir-riżultati ta' dawn l-analiżi għandhom jinkitbu f'rapport, li l-konklużjonijiet u r-rakkomandazzjonijiet tiegħu għandhom ikunu notifikati lill-operatur tal-istabbiliment, lis-sid jew lill-aġent tiegħu, li għandu jirrangea n-nuqqasijiet innutati sabiex itejjeb l-iġene.

Ezenzjoni fuq l-istruttura u l-infrastruttura ta' biċċeriji

7. Skond l-Iskeda II, is-Servizz Veterinarju jista' jeżenta biċċeriji li jimmanigġaw inqas minn 150,000 għasfur kull sena mill-htigijiet tal-istruttura jew l-infrastruttura ta' l-Iskeda I, kemm-il darba jissodisfaw il-htigijiet li ġejjin -

(1) L-istabbilimenti inkwistjoni għandhom ikunu s-suġġett ta' reġistrazzjoni veterinarja speċjali u jkunu mogħtija numru ta' approvazzjoni speċifiku marbut mal-*unit* ta' superviżjoni lokali. Sabiex ikun approvat mis-Servizz Veterinarju -

(a) l-istabbiliment għandu jsegwi l-kundizzjonijiet għall-approvazzjoni mnizzla fl-Iskeda II;

(b) l-operatur tal-biċċerija, is-sid jew l-aġent tiegħu għandu jżomm registru ta'

- (i) l-annimali li jidhlu fl-istabbiliment u l-prodotti ta' wara l-qatla li joħorġu mill-istabiliment;
 - (ii) il-verifiki li jsiru;
 - (iii) ir-riżultati ta' dawk il-verifiki. Din l-informazzjoni għandha tiġi komunikata lis-Servizz Veterinarju fuq talba tiegħu;
- (ċ) il-biċċerija għandha tinnotifika lis-Servizz Veterinarju bil-hin tal-qatla u n-numru u l-origini ta' l-annimali u tibgħatlu kopja tal-dikjarazzjoni medika murija fl-Iskeda IV;
- (d) il-veterinarju uffiċjali jew awżiljarju għandu jkun preżenti fil-hin tal-evixxirazzjoni biex jiżgura konformita' mar-regoli ta' iġene mnizzla fil-Kapitoli VII u VIII tal-Iskeda I.
- Meta l-veterinarju uffiċjali jew l-awżiljarju ma jistax ikun preżenti fil-hin tal-qatla, il-laħam ma jistax joħroġ mill-istabbiliment sakemm tkun saret l-ispezzjoni skond ir-regolament 8 (2), fil-jum tal-qatla, hlief fil-każ ta' laħam kopert b'punt 49 tal-Kapitolu VIII ta' l-Iskeda I;
- (e) is-Servizz Veterinarju għandu jimmonitorja il-katina ta' distribuzzjoni tal-laħam li ġej mill-istabbiliment u t-timbrar kif imiss ta' prodotti dikjarati li mhux tajba għall-konsum uman kif ukoll id-destinazzjoni u l-użu sussegwenti tiegħu. Is-Servizz Veterinarju għandu jfassal lista ta' stabbilimenti li jibbenefikaw minn derogi bħal dawn u għandu jgħaddi din il-lista, u kull emenda sussegwenti tagħha, lill-Kummissjoni Ewropea;
- (f) is-Servizz Veterinarju għandu jiżgura li l-laħam frisk mill-istabbilimenti riferiti f' paragrafu (e) ikun immarkat b'timbri jew tabelli approvati għal dan l-iskop skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att ta' l-2001 dwar is-Servizzi Veterinarji, kif ukoll għandu jittiehed akkont tad-Deċiżjoni tal-

Kummissjoni ta' l-Unjoni Ewropea rilevanti jew, fl-assenza ta' Deċiżjoni tal-Kummissjoni ta' l-Unjoni Ewropea u jekk necessarju, skond ir-regoli generali tat-Trattat, li juri d-distrett amministrattiv tal-*unit* tas-saħħa li tahtu jaqa' l-istabbiliment.

(2) Tista' wkoll tinghata deroga mis-Servizz Veterinarju skond l-Iskeda II fil-każ ta' impjanti ta' tqattiegħ li ma jkunux jinsabu fi stabbiliment approvat u li jkunu approvati skond l-artikolu 4 (2) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 64/433/EEC, kemm-il darba l-impjant ta' tqattiegħ ma jimmaniġġax aktar minn tliet tunnelli fil-gimgha, bla ħsara għal konformita mar-rekwiżiti ta' temperatura mnizzla f'punt 49 tal-Kapitolu VIII tal-Iskeda I.

Id-disposizzjonijiet tal-Kapitolu VIII u X u punt 64 tal-Kapitolu XI ta' l-Iskeda I m'għandhomx japplikaw għall-operazzjonijiet ta' hażna u tqattiegħ fl-istabbilimenti riferiti fl-ewwel sotto-paragrafu.

(3) Laħam li jkun ġudikat bħala li jaqbel mal-htigijiet ta' l-iġene u l-verifiki ta' saħħa mnizzla f'dawn ir-regolamenti għandu jiġi mmarkat b'timbru li juri d-distrett amministrattiv tal-*unit* tas-saħħa responsabbli għall-istabbiliment ta' oriġini. Il-mudell ta' dan it-timbru għandu jkun determinat skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att dwar is-Servizzi Veterinarji.

(4) Il-laħam għandu jkun -

(i) miżmum biex jinbiegħ direttament fis-suq lokali, frisk jew proċessat, lill-bejjiegħa jew lill-konsumatur mingħajr ippakkettjar minn qabel jew tgeżwir minn qabel,

(ii) trasportat mill-istabbiliment lil min jirċevih taht kundizzjonijiet iġeniċi ta' trasport.

(5) L-esperti veterinarji tal-Kummissjoni Ewropea jistghu, flimkien mas-Servizz Veterinarju, iwettqu verifiki fuq il-post fuq numru rappreżentattiv ta' stabbilimenti li jibbenefikaw mill-kundizzjonijiet imniżżla f'dan ir-regolament. B'mod partikolari, għandu jingħata aċċess lill-persuni kollha involuti fuq l-istess bażi bħal dak mogħti lill-uffiċjali ta' l-awtorita' kompetenti, kif ukoll informazzjoni u dokumentazzjoni, aċċess għal postijiet, stabbilimenti, installazzjonijiet u mezzi ta' trasport hekk li dawn it-tip ta' verifiki jkunu jistghu jsiru.

(6) Bl-awtorizzazzjoni tas-Servizz Veterinarju, tista' tingħata deroga mill-htigijiet strutturali provduti fil-Kapitolu I għal *low-capacity cold stores* li fihom il-laħam jiġi maħzun biss jekk ikun ippakkjat.

(7) Regoli dettaljati għall-implimentazzjoni tad-disposizzjonijiet imniżżla fl-ewwel paragrafu ta' dan ir-regolament, u is-subregolamenti (5) u (6) ta' dan ir-regolament għandhom jiġu adottati skond il-proċedura mnizżla fl-artikolu 10 ta' l-Att ta' l-2001 dwar is-Servizzi Veterinarji u għandha titqies id-Deċiżjoni rilevanti tal-Kummissjoni Ewropea jew, jekk din ma tkunx provduta u jekk ikun neċessarju, skond ir-regoli ġenerali tat-Trattat.

Kundizzjonijiet speċjali dwar “bejgħ bl-imnut”

(8) Għall-ghanijiet ta' dan is-subregolament “bejgħ bl-imnut” tfisser bejgħ magħmul minn għadd ta' stabbilimenti separati li jistghu jaqsmu l-faċilitajiet komuni, inkluż zoni komuni li fihom il-laħam frisk jew il-laħam tat-tjur frisk ikun imqatta', maħzun, muri u mqieghed għall-bejgħ. Bejgħ bl-imnut jista' jkun marbut ma' stabbilimenti approvati ohra.

(9) Stabbiliment li jkun jinsab f'suq bl-imnut ma jistax jitqieghed fuq il-lista ta' stabbilimenti approvati provduti fir-regolament 6(1) ta' dawn ir-regolamenti sakemm ma jkunx jaqbel mal-kundizzjonijiet imsemmija fis-subregolament (12).

(10) L-istabbilimenti jew il-grupp ta' stabbilimenti li joperaw f'suq bl-imnut jistghu jirċievu numru ta' approvazzjoni veterinarja.

(11) In-numru ta' approvazzjoni veterinarja msemmi fis-subregolament (10) jista' jiġi sospiż jew irtirat temporanjament mis-Servizz Veterinarju jekk stabbiliment jew grupp ta' stabbilimenti ma jibqgħux isegwu l-kundizzjonijiet imfassla f'dawn ir-regolamenti. Din is-sospensjoni jew irtirar mhux bilfors li jolqot l-approvazzjoni ta' stabbilimenti oħra tas-suq bl-imnut.

(12) (a) L-istabbilimenti għandhom isegwu l-kundizzjonijiet għall-approvazzjoni ta' stabbilimenti mnizzla fil-Kapitolu I u l-Kapitolu III ta' l-Iskeda I li tinsab ma dawn ir-regolamenti. Minkejja dan, iż-żoni, il-makkinarju u l-faċilitajiet riferiti f'punti 1, 2(b), 4(ċ) u (e) u 5 sa 13 tal-Kapitolu I ta' l-Iskeda I u punti 15(a) sa (ċ) tal-Kapitolu III ta' l-Iskeda III jistgħu jintużaw b'mod kongunt.

Dwar il-kamra riferita f'punt 9 tal-Kapitolu I ta' l-Iskeda I għas-Servizz Veterinarju, jekk ikun mehtieġ jistgħu jiżdiedu kmamar oħra. Il-kamra jew kmamar, jistgħu ikunu qegħdin f'parti oħra tas-suq bl-imnut.

(b) Żoni ta' hażna mkessha -

Jekk jeżistu żoni ta' hażna mkessha b'żieda ma' dawk imsemmija fl-Iskeda I, Kapitolu III punt 15(a) ta' dawn ir-regolamenti, iż-żoni għandhom isegwu l-kundizzjonijiet speċjali għall-approvazzjoni ta' *cold stores* imnizzla fil-Kapitolu IV tal-Iskeda I ta' dawn ir-regolamenti.

(ċ) Hażna -

Karkassi mqattgħin kif ukoll *offal* li jkunu murija għall-għażla jew għall-bejgħ għandhom jinżammu mkessha b'mod li jkun żgurat li t-temperatura interna tinżamm kif imnizzel fil-Kapitolu XIII, punt 69 ta' l-Iskeda I ta' dawn ir-regolamenti.

Jekk ikun mehtieġ għandhom jiġu provduti *cold rooms* għall-ispezzjoni ta' l-oġġetti jew *cool boxes* biex juru l-oġġetti.

(13) Għandhom jiġu rispettati l-kondizzjonijiet ta' iġene mnizzla fil-Kapitolu V u b'mod partikulari dawk ta' punt 19, Kapitolu VII punt 38, Kapitoli X, XIV u XV ta' l-Iskeda I li tinsab ma' dawn ir-regolamenti.

Għandhom jittiehdu l-miżuri prattikabbli kollha biex ikun żgurat li persuni li għandhom aċċess għaż-żoni li fihom ikun manigġat jew muri l-laħam, jikkonformaw ruhhom mal-htigijiet tal-iġene f'punti 18(a) u 24 tal-Kapitolu V ta' l-Iskeda I li tinsab ma' dawn ir-regolamenti.

(14) Għandhom jiġu rispettati l-miżuri ta' superviżjoni provduti fir-regolament 8 ta' dawn ir-regolamenti u l-Kapitoli XI u XII ta' l-Iskeda I.

Meta jingħaqdu l-istabbilimenti, l-operaturi jew is-sidien tal-istabbilimenti, jew ir-rappreżentanti tagħhom, għandhom ikunu flimkien responsabbli biex isegwu l-kundizzjonijiet għall-approvazzjoni u jwettqu l-htigijiet ta' l-iġene. Għal dan il-għan għandhom jagħtu l-isem tal-persuna li tkun responsabbli għas-superviżjoni regolari ta' l-iġene ġenerali fir-rigward tal-kundizzjonijiet ta' produzzjoni fl-istabbilimenti magħquda skond ir-regolament 6(2) ta' dawn ir-regolamenti.

L-isem ta' din il-persuna għandu jingħata lis-Servizz Veterinarju.

Ftehim bħal dan ma' l-istabbilimenti magħquda għandu jkun parti essenzjali ta' l-approvazzjoni.

(15) Il-htigijiet tar-regolament 3 paragrafu (1)(i) ta' dawn ir-regolamenti għandhom ikunu rispettati.

Superviżjoni veterinarja

8. (1) Is-Servizz Veterinarju għandu jiżgura li -

(a) l-irziezet kollha li jipprovdu t-tjur tal-ispeċi riferiti fir-regolament 2(1) lill-biċċeriji jinżammu taħt superviżjoni veterinarja;

(b) ikun garantit li -

(i) f'biċċeriji approvati skond ir-regolament 6, ikun preżenti ta' l-anqas veterinarju uffiċjali wieħed matul l-ispezzjoni tal-awtopsja;

(ii) fl-impjanti ta' tqattiegh approvati skond ir-regolament 6, membru tat-tim tal-ispezzjoni riferit fis-subregolament (2) ikun preżenti tal-inqas darba matul il-jum meta jkun qiegħed isir xogħol fuq il-laħam, sabiex jivverifika l-iġene ġenerali tal-impjant u r-reġistru ta' laħam frisk li jidhol u johroġ minnu;

(iii) fil-*cold stores* ikun preżenti regolarment membru tat-tim tal-ispezzjoni riferit fis-subregolament (2).

(2) Il-veterinarju uffiċjali jista', fit-twertieq tal-operazzjonijiet li ġejjin, ikun assistit minn awżiljarji mqiegħda taħt l-awtorità u r-responsabbiltà tiegħu -

(a) jekk isegwu l-kundizzjonijiet ta' punt 3(a) ta' l-Iskeda III, fil-ġbir tal-informazzjoni meħtieġa biex ikun verifikat l-istatus ta' saħħa tal-merħla ta' oriġini, skond il-Kapitolu VI ta' l-Iskeda I, li l-veterinarju uffiċjali għandu juża biex iwettaq id-dijanjożi tiegħu;

(b) jekk isegwu l-kundizzjonijiet ta' punt 3(b) ta' l-Iskeda III -

(i) jivverifikaw li l-kundizzjonijiet ta' iġene provduti fil-Kapitoli I, V, VII u X ta' l-Iskeda I u ta' l-Iskeda II, u l-kundizzjonijiet provduti f'punt 47 ta' l-Iskeda I huma milħuqa,

(ii) jistabbilixxu li l-kazijiet riferiti f'punt 53 tal-Kapitolu IX ta' l-Iskeda I mhumiex preżenti waqt l-ispezzjoni tal-awtopsja;

(iii) iwettqu l-ispezzjoni li hemm provdut dwarha f'(a) u (b) tat-tieni paragrafu ta' punt 47 tal-Kapitolu VIII ta' l-Iskeda I u speċjalment il-verifika tal-kwalità tal-karkassi u *t-trimmings*, kemm-il darba l-veterinarju uffiċjali jkun attwalment kapaċi li jissorvelja l-hidma tal-awżiljarji fuq il-post;

(iv) jissorveljaw it-timbri tas-saħħa provduti f'punt 67 tal-Kapitolu XII ta' l-Iskeda I;

(v) iwettqu l-kontrolli tas-saħħa ta' laħam imqatta' u maħżun;

(vi) jimmonitoraw il-vetturi jew il-*containers* tat-trasport u l-kundizzjonijiet tat-tagħbija provduti fil-Kapitolu XV ta' l-Iskeda I.

Jistghu jiġu biss appuntati bħala awżiljarji dawk il-persuni li jissodisfaw ir-rekwiżiti ta' l-Iskeda III, wara li jkunu għamlu test organizzat mis-Servizz Veterinarju. Sabiex jipprovdu l-ġhajnuna riferita hawn qabel, l-awżiljarji għandhom jiffurmaw parti minn tim ta' spezzjoni taħt is-superviżjoni u r-responsabbiltà tal-veterinarju uffiċjali.

Huma għandhom ikunu indipendenti mill-istabbiliment inkwistjoni. Is-Servizz Veterinarju għandu jiddetermina l-għamla tat-tim ta' spezzjoni għal kull stabbiliment b'mod li l-veterinarju uffiċjali jkun kapaċi jissorvelja l-operazzjonijiet ta' hawn qabel.

Regoli dettaljati li jiggvernaw l-ġhajnuna riferita f'dan ir-regolament għandhom, sa fejn ikun meħtieġ, ikunu determinati skond ir-rekwiżiti tal-Komunita' Ewropea.

(3) Is-Servizz Veterinarju jista' jippermetti lill-impjegati tal-istabbiliment li jkunu rċevew taħriġ speċjali minn veterinarju uffiċjali, biex iwettqu l-operazzjonijiet

provvduti f'(a) u (b) tat-tieni paragrafu ta' punt 47 tal-Kapitolu VIII ta' l-Iskeda I taht is-superviżjoni diretta tal-veterinarju uffiċjali.

Is-Servizzi Veterinarji għandu jiġbor u juża ir-riżultati ta' qabel il-qatla u l-ispezzjonijiet ta' l-awtopsji

9. Is-Servizz Veterinarju huma fdati bil-hidma li jiġbru u jużaw ir-riżultati ta' qabel il-qatla u l-ispezzjonijiet ta' l-awtopsji li jsiru mill-veterinarju uffiċjali dwar id-dijanjożi ta' mard trasmess lill-bniedem. Fejn tinstab marda b'hal din, ir-riżultati tal-każ speċifiku għandhom jiġu komunikati mill-aktar fis possibbli lis-servizz ċentrali jew korp tal-Ministeru tas-Saħħa li jiehu hsieb il-mard trasmess mill-annimali lill-bniedem, u lill-veterinarju responsabbli għas-superviżjoni tal-qatgħa li minnha joriġinaw l-annimali. Is-Servizz Veterinarju għandu jissottometti lill-Kummissjoni Ewropea informazzjoni dwar ċertu mard, partikolarment fejn ikun jinstab mard li hu trasmess lill-bniedem. Skond il-proċedura mnizzla fl-artikolu 10 ta' l-Att dwar is-Servizzi Veterinarji, kif ukoll għandu jittiehed kont tad-Deciżjoni tal-Kummissjoni Ewropea rilevanti jew, jekk din ma tkunx provvduta, u jekk ikun neċessarju, skond ir-regoli ġenerali tat-Trattat, jistgħu jiġu adottati regoli dettaljati għall-implimentazzjoni ta' dan ir-regolament, b'mod partikolari dwar -

(a) ir-regolarità li biha l-informazzjoni għandha tiġi ppreżentata lill-Ministeru tas-Saħħa, lill-Istati Membri u lill-Kummissjoni Ewropea,

(b) it-tip ta' informazzjoni,

(c) il-marda li għaliha japplika l-ġbir tal-informazzjoni,

(d) il-proċeduri għall-ġbir u l-użu ta' l-informazzjoni.

Verifiki fuq il-post

10. (1) Esperti veterinarji mill-Kummissjoni Ewropea jistgħu, b'koperazzjoni mas-Servizz Veterinarju, jwettqu verifiki fuq il-post f'persentaġġ rappreżentattiv ta' stabbilimenti fit-territorju ta' Malta.

Is-Servizz Veterinarju għandu jagħti lill-esperti kull għajjnuna meħtieġa għat-twettieq ta' dmirijiethom. B'mod partikolari, il-persuni kollha involuti għandhom jingħataw aċċess fuq l-istess bażi bħall-uffiċjali ta' l-awtorita' kompetenti, kif ukoll l-informazzjoni u d-dokumentazzjoni u aċċess fil-postijiet u stabbilimenti, installazzjonijiet u mezzi ta' trasport b'tali mod li jistghu jitwettqu l-verifiki.

Is-Servizz Veterinarju ta' Malta għandu jiehu kull miżura meħtieġa biex jiġbor ir-riżultati ta' dawn il-verifiki. Jekk l-ispezzjoni li tkun twettqet skond dan ir-regolament turi fatti serji kontra stabbiliment approvat, is-Servizz Veterinarju għandu immedjatement jissospendi t-tqegħid fis-suq ta' prodotti mill-istabbiliment li ma jikkonformax ma' dawn ir-regolamenti.

Qtil, żvinar u tnittif ta' għasafar maħsuba għall-produzzjoni tal-foie gras

11. Is-Servizz Veterinarju jista', b'deroga mill-htigijiet tar-regolament 3 (1) (a), jawtorizza l-qtil, l-iżvinar u t-tnittif ta' għasafar maħsuba għall-produzzjoni ta' *foie gras* fuq ir-razzett ta' tkabbir, kemm-il darba dawn l-operazzjonijiet jitwettqu f'kamra separata li tissodisfa l-htigijiet tal-Kapitolu II (14) (b) ta' l-Iskeda I, u li skond il-Kapitolu XV ta' l-Iskeda I, il-karkassi mhux evixxerati jkunu minnufih trasportati lejn impjant ta' tqattiegh approvat li jkun mghammar b'kamra speċjali kif definit taht (ii) fit-tieni inċiż ta' punt 15 (b), tal-Kapitolu III ta' l-Iskeda I, fejn il-karkassi għandhom jiġu evixxerati fi żmien 24 siegħa taht is-supervizjoni tal-veterinarju uffiċjali.

Proċess ta' tkessih tal-laħam tat-tjur frisk billi jiġi mghaddas fl-ilma

12. (1) Is-Servizz Veterinarju jista' jawtorizza l-użu tal-proċess ta' tkessieh tal-laħam tat-tjur frisk billi jiġi mghaddas fl-ilma jekk dan jitwettaq skond il-kundizzjonijiet imniżżla f'punti 42 u 43 tal-Kapitolu VII ta' l-Iskeda I. Laħam frisk imkessaħ miksub b'dan il-proċess jista' jiġi mqiegħed fis-suq jew imkessaħ jew iffriżat.

(2) Jekk dan il-proċess ikun użat fit-territorju ta' Malta, is-Servizz Veterinarju għandu jinforma lill-Istati Membri u lill-Kummissjoni Ewropea mill-aktar fis possibli.

(3) Is-Servizz Veterinarju ma jistax joġġezzjona għall-introduzzjoni fit-territorju ta' Malta ta' laħam tat-tjur frisk, imkessaħ skond punti 42 u 43 tal-Kapitolu VII ta' l-Iskeda I meta l-użu ta' dan il-proċess ta' tkessieh huwa indikat fuq id-dokument li jakkumpanjah riferit fir-regolament 3(1) (i), kemm-il darba -

(a) jew il-laħam ikun ġie ffrizat wara li tkessaħ mingħajr dewmien żejjed;

(b) jew il-laħam tat-tjur imkessaħ ikun prodott taħt l-istess kundizzjonijiet fit-territorju ta' Malta.

Applikabilita' fuq ir-regoli misjuba taħt id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 89/662/EEC

13. Ir-regoli mnizzla fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 89/662/EEC għandhom japplikaw b'mod partikolari għall-verifiki waqt l-origini, għall-organizzazzjoni ta' u l-prosegwiment tal-verifiki li għandhom jitwettqu fid-destinazzjoni, u għall-miżuri protettivi li għandhom jiġu implimentati.

Kapitolu III

Disposizzjonijiet applikabbli għall-importazzjonijiet fit-territorju ta' Malta.

Kundizzjonijiet li japplikaw għat-tqegħid fis-suq ta' laħam tat-tjur frisk impurtat minn pajjiżi terzi

14. (1) Il-kundizzjonijiet applikabbli għat-tqegħid fis-suq ta' laħam tat-tjur frisk impurtat minn pajjiżi terzi għandhom jitqiesu, bħala ta' l-anqas ekwivalenti għal dawk imnizzla għat-tqegħid fis-suq ta' laħam tat-tjur frisk miksub skond l-artikoli 3 sa 6 u 8 sa 13 tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC.

(2) Għall-ghanijiet ta' applikazzjoni tas-subregolament (1), għandhom japplikaw il-paragrafi li ġejjin -

(i) Sabiex jiġi impurtat fit-territorju ta' Malta u fl-Istati Membri, il-laħam tat-tjur frisk dan għandu -

(a) jiġi minn pajjiżi terzi jew minn partijiet ta' pajjiżi terzi elenkati skond l-artikolu 9(1) u (2) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC, u tali lista għandha tkun ippubblikata taħt il-proċedura mnizzla fl-Att ta' l-2001 dwar is-Servizzi Veterinarji, u jkun konformi mar-rekwiżiti ta' dawn ir-regolamenti;

(b) jiġi minn stabbilimenti li għalihom l-awtorità kompetenti tal-pajjiż terz ikun ipprova garanziji lill-Kummissjoni Ewropea li dawn l-istabbilimenti jkunu jsegwu l-htigijiet ta' dawn ir-regolamenti;

(c) ikollu miegħu iċ-ċertifikat riferit fl-artikolu 12 tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC, fil-forma li tkun ippublikata taħt il-proċedura mnizzla fl-Att ta' l-2001 dwar is-Servizzi Veterinarji, supplimentat b'dikjarazzjoni li turi li l-laħam ikun isegwi l-htigijiet tal-Kapitolu II tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC u kull kundizzjoni addizzjonali, jew joffri l-garanziji ekwivalenti riferiti fi (ii) (b) ta' dan is-subregolament. Jekk meħtieġ, il-kontenut ta' din id-dikjarazzjoni għandu jkun stabbilit skond ir-rekwiżiti tal-Komunita Ewropea.

(ii) Dan li ġej għandu jiġi ppublikat taħt il-proċedura mnizzla fl-artikolu 12 (2) ta' l-Att dwar is-Servizzi Veterinarji -

(a) lista ta' stabbilimenti li jissodisfaw il-htigijiet f' paragrafu (b);

(b) il-kundizzjonijiet speċifiċi u l-garanziji ekwivalenti dwar il-htigijiet tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC, barra minn dawk li jagħtu lok biex il-laħam jiġi eskluż mill-konsum mill-bniedem

skond ir-regolament 3 (I) (A) (d) ta' dik id-Direttiva u dawk imnizzla fil-Kapitolu VI, f'punti 42 u 43 tal-Kapitolu VII u fil-Kapitolu VIII ta' l-Anness I ta' dik id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea.

Kundizzjonijiet u garanziji bhal dawn ma jistghux ikunu inqas horox minn dawk imnizzla fl-artikoli 3 sa 6 u 8 sa 13 tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC.

(iii) Is-Servizz Veterinarju għandu jimxi fuq il-pariri ta' esperti mill-Kummissjoni Ewropea u minn Stati Membri li jwettqu l-verifiki fuq il-post sabiex jivverifikaw jekk -

(a) il-garanzija mogħtija mill-pajjiż terz dwar il-kundizzjonijiet ta' produzzjoni u t-tqegħid fis-suq jistghux jiġu kunsidrati ekwivalenti għal dawk applikati fit-territorju ta' Malta u fl-Istati Membri;

(b) humiex segwiti il-kundizzjonijiet fi (i) u (ii) ta' dan ir-regolament.

Pajjiżi terzi u parti minn pajjiżi terzi

15. Il-lista provduta fir-regolament 14 (2) (ii) tista' tinkludi biss pajjiżi terzi jew partijiet ta' pajjiżi terzi -

(a) li minnhom l-importazzjonijiet mhumiex projbiti skond l-artikoli 9 sa 12 tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC;

(b) li, minhabba l-legislazzjoni tagħhom u l-organizzazzjoni tas-Servizz Veterinarju tagħhom u tas-servizzi ta' spezzjoni tagħhom, il-poteri ta' dawn is-servizzi u s-superviżjoni li għaliha huma soġġetti, ikunu ġew rikonoxxuti, skond l-artikolu 3 (2) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 72/462/EEC jew l-artikolu 9 (2) tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC, bħala kapaċi li jiggarrantixxu l-implimentazzjoni tal-legislazzjoni fis-seħh tagħhom;

jew

(ċ) li s-Servizzi Veterinarji tagħhom huma kapaċi jiggarrantixxu li l-htigijiet tas-saħħa tal-inqas ekwivalenti għal dawk imniżżla fil-Kapitolu II tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC qegħdin ikunu segwiti.

Regoli dwar l-importazzjoni ta' laħam tat-tjur frisk

16. (1) Is-Servizzi Veterinarji għandhom jiżguraw li l-laħam tat-tjur frisk ikun impurtat fil-Komunita' Ewropea mit-territorju ta' Malta biss jekk -

(a) ikollu miegħu ċ-ċertifikat provdut fir-regolament 14 (2) (i) (ċ),

(b) ikun issodisfa l-verifiki rikjesti fi-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 97/78/EC.

Applikabilita' tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 97/78/EC

17. Il-prinċipji u r-regoli mnizżla fid-Direttiv tal-Kunsill ta' l-Unjoni Ewropea 97/78/EC għandhom japplikaw, b'riferenza partikulari għall-organizzazzjoni ta' u l-prosegwiment għall-verifiki li għandhom isiru mis-Servizz Veterinarju u l-mizuri ta' salvagwardja li għandhom jiġu implimentati.

SKEDA I

Kapitolu I

Kundizzjonijiet Ġenerali għall-Approvazzjoni ta' Stabbilimenti

L-istabbilimenti jridu ta' l-anqas ikollhom -

1. Fil-kmamar fejn jiġi prodott, maħdum jew maħzun laham frisk u f'żoni u kurituri li minnhom jingarr laham frisk -

(a) art *waterproof* li tkun faċli li titnaddaf u tkun disinfettata, *rot-proof* u mpoġġija b'tali mod li tiffaċilita t-tnehhija ta' l-ilma; l-ilma għandu jiġi dirett lejn *drains* bi *gratings* u *traps* li jipprojbixxu l-irwejjah. Minkejja dan -

- fil-każ ta' kmamar riferiti f'punt 14 (c) tal-Kapitolu 11, punt 15 (a) tal-Kapitolu III u punt 16 (a) tal-Kapitolu IV, ma tkunx meħtieġa d-direzzjoni tal-ilma lejn *drains* imqegħda bi *gratings* u *traps* u, fil-każ ta' bini riferit f'punt 16 (a), ikun suffiċjenti apparat li bih l-ilma jista' jitneħħa faċilment,
- fil-każ ta' kmamar mnizzla fil-punt 17 (a) tal-Kapitolu IV li jahżnu biss laham mgeżwer u ippakkjat u f' żoni u kurituri minn fejn jiġi trasportat laham frisk, art li tkun *waterproof* u li ma tittiekilx (*rot-proof*) hija suffiċjenti;

(b) hitan lixxi, ta' saħħa, impermeabbli, miżbugħin ċari, b'żebgħa li tinhasel sa għoli ta' mill-inqas żewġ metri; fi kmamar ta' tkessieh jew refriġerazzjoni u fl-imhażen, il-hitani għandhom ikunu miżbugħin sa mill-anqas l-għoli tal-hażna.

Fejn il-hajt imiss ma' l-art irid ikun għat-tond jew magħmul b'mod simili hliet fil-kmamar riferiti f'punt 17 (a) tal-Kapitolu IV.

(ċ) il-pannewijiet tal-bibien u t-twieqi għandhom ikunu ta' materjal iebes, mhux korrusiv u, jekk ta' l-injam, b'kisja lixxa u impermeabbli fuq l-uċuħ kollha;

(d) materjal ta' insulazzjoni li huma *rot-proof* u ma jarmix riħa;

(e) ventilazzjoni adegwata u estrazzjoni tajba tal-fwar;

(f) dwal naturali u artifiċjali adegwati li ma jbidlux id-dehra tal-kuluri;

(g) saqaf nadif u li malajr jitnaddaf; fin-nuqqas ta' dan saqaf b'kisja interna li jilhaq dawn il-kundizzjonijiet;

2. (a) viċin kemm jista' jkun possibbli tal-istazzjonijiet tax-xoghol, ta' għadd suffiċjenti ta' faċilitajiet għat-tindif u d-disinfettar ta' l-idejn u għat-tindif tal-ghodod b'ilma jahraq. Il-viti ma għandhomx ikunu jahdmu bl-idejn jew bid-dirghajn. Għall-ħasil ta' l-idejn, dawn il-faċilitajiet irid ikollhom ilma tal-vit jahraq u kiesaħ jew ilma mħallat minn qabel f'temperatura adatta, prodotti ta' tindif u disinfettar u mezzi iġeniċi biex jitnixxfu l-idejn;

(b) faċilitajiet biex ikunu disinfettati l-ghodod, b'ilma ta' mhux inqas minn 82°C;

3. Arrangamenti xierqa għall-protezzjoni kontra insetti u annimali gerriema.

4. (a) strumenti u makkinarju tax-xoghol bħalma huma makkinarju awtomatiku biex jinħadem il-laħam, imwejjed tat-tqattieġ, imwejjed b'uċuħ li jinqalghu għall-qtuġ, kontenituri, *conveyor belts* u *conveyor saws*, magħmula minn materjal reżistenti għat-tmermir li ma jtebbax il-laħam u li jkun faċli li jitnaddaf u jkun disinfettat. Uċuħ li jiġu jew jistgħu jiġu f'kuntatt ma' laħam, inkluż *welds* u *joins*, iridu jinżammu lixxi. L-użu ta' injam huwa projbit ħlief fi kmamar fejn l-uniku laħam frisk maħżun huwa l-laħam tat-tjur frisk li jkun ippakkjat iġenikament;

(b) *fittings* u makkinarju li ma jitmermirx li jilhaq il-htiġijiet iġeniċi għal -

- maniġġar tal-laħam,

- hażna ta' kontenituri tal-laħam, b'tali mod li la l-laħam u lanqas il-kontenituri ma jiġu f'kuntatt ma' l-art jew mal-hitana;

(ċ) faċilitajiet, inkluż żoni ta' *reception* u *marshalling* imfassla u mġammra sew, għall-maniġġar iġeniku u l-protezzjoni tal-laħam matul it-tagħbija u l-ħatt;

(d) kontenituri speċjali *water tight* u li ma jitmermrux, b'għotjien u tappijiet li ma jistgħux jinfethu minn persuni mhux awtorizzati, sabiex iżommu laħam li ma jkunx maħsub għall-konsum mill-bniedem, jew kamra li tissakkar għal dan il-laħam jekk il-kwantitajiet huma kbar biżżejjed li jehtieġu dan jew jekk il-laħam ma jkunx imneħħi jew meqrud fi tmiem kull gurnata ta' xoghol; fejn dan il-laħam jitneħħa permezz ta' *conduits*, dawn għandhom ikunu mibnija u nstallati b'mod li jevitaw kull riskju ta' kontaminazzjoni tal-laħam tat-tjur frisk;

(e) kmamar għall-hażna iġenika ta' materjal għat-tgeżwir u l-ippakkjar fejn dawn l-attivajiet jitwettqu fl-istabbiliment.

5. Makkinarju ta' refriġerazzjoni biex iżommu t-temperatura interna tal-laħam fil-livelli mitluba minn dawn ir-regolamenti. Dan il-makkinarju għandu jinkludi sistema biex jiġi mneħħi l-ilma tal-kondensazzjoni mingħajr xi possibiltà ta' kontaminazzjoni tal-laħam tat-tjur frisk.

6. Provvista ta' pressa adegwata ta' ilma potabbli fit-tifsira tar-regoli tal-Komunita' Ewropea. Kanen għall-ilma mhux potabbli iridu jkunu distinti b'mod ċar minn dawk użati għall-ilma potabbli.

7. Provvista adegwata ta' ilma potabbli jahraq fit-tifsira tar-regoli tal-Komunita' Ewropea.

8. *Waste disposal system* likwida u solida li tilhaq il-htigijiet iġeniċi.

9. Kamra li tissakkar mġhammra sew għall-użu esklużiv tas-Servizz Veterinarju, jew faċilitajiet adatti fil-każ ta' mhażen riferiti fil-Kapitolu IV u *r-re-wrapping centres*.

10. Faċilitajiet li jippermettu spezzjonijiet veterinarji provduti f'dawn ir-regolamenti, sabiex jitwettqu tajjeb f'kull hin.

11. Numru adegwat ta' *changing rooms* b'hitan u art lixxi, *waterproof* u li jinhaslu, b'banjijiet, *showers* u *flush lavatories* mġhammra b'mod li jipproteġu l-partijiet nodfa tal-bini minn kontaminazzjoni. Il-*lavatories* ma jridux ikunu jagħtu direttament għall-kmamar tax-xogħol. Mhumieħ meħtieġa *showers* f'*cold stores* li jirċievu jew jibagħtu bil-baħar laħam frisk biss imgeżwer iġenikament. Il-banjijiet irid ikollhom ilma shun u kiesaħ jew ilma imħallat minn qabel f'temperatura adatta, materjali għat-tindif u d-disinfettar tal-idejn u mezzi iġeniċi għat-tnixxif tal-idejn. Viti tal-banjijiet ma jridux ikunu jahdmu bl-idejn jew bid-dirghajn. Għandu ikun hemm għadd suffiċjenti ta' banjijiet bħal dawn viċin il-*lavatories*.

12. Post u faċilitajiet adegwati għat-tindif u d-disinfettar ta' mezzi ta' trasport għall-laħam hliet fil-każ ta' *cold stores* li jirċievu u jibagħtu bil-baħar laħam frisk biss ippakkjat iġenikament. Il-biċċeriji għandu jkollhom post separat u faċilitajiet separati għat-tindif u d-disinfettar ta' mezzi ta' trasport u *crates* użati għal tjur għall-qatla. Minkejja dan, dawn il-postijiet u l-faċilitajiet mhumieħ obligatorji jekk jeżistu disposizzjonijiet li jirrikjedu li mezzi ta' trasport jew *crates* jistgħu jitnaddfu u jiġu disinfettati f'faċilitajiet awtorizzati uffiċjalment.

13. Kamra jew post b'sigurtà għall-ħażna ta' deterġenti, disinfettanti u sustanzi simili.

Kapitolu II

Kundizzjonijiet Speċjali għall-Approvazzjoni ta' Biċċeriji għat-Tjur

14. Minbarra l-htigijiet ġenerali, biċċeriji għandu jkollhom ta' l-inqas -

(a) kamra jew spazju mgħotti li jkun kbir biżżejjed u faċli jitnaddaf u jiġi disinfettat għall-ispezzjoni ta' qabel il-qatla provduta fit-tieni paragrafu ta' punt 28 tal-Kapitolu VI u biex takkomoda l-ghasafar riferiti fir-regolament 2(1) ta' dawn ir-regolamenti;

(b) kamra għall-qatla kbira biżżejjed għall-qtil u l-iżvinar fuq naħa waħda u t-tnittif u t-tismit fuq l-oħra, sabiex jitwettqu f'postijiet separati. Kull komunikazzjoni bejn il-kamra tal-qatla u l-kamra jew spazju riferit f'(a) hliet għall-fetha dejqa li minnha jista' jgħaddi biss tjur għall-qatla, irid ikollha bieb li jingħalaq awtomatikament;

(ċ) kamra ta' evixxerazzjoni (fejn jinħarġu l-imsaren) u ta' preparazzjoni li tkun kbira biżżejjed biex titwettaq l-evixxerazzjoni f'post il bogħod biżżejjed minn stazzjonijiet oħra ta' hidma, jew separata minnhom permezz ta' *partition*, sabiex ikun evitat il-kontaminazzjoni. Kull komunikazzjoni bejn il-kamra tal-evixxerazzjoni u dik ta' preparazzjoni u l-kamra tal-qatla hliet għall-fetha dejqa li minnha jista' jgħaddi biss tjur għall-qatla irid ikollha bieb li jingħalaq awtomatikament;

(d) jekk meħtieġ, *dispatching room*;

(e) kamra jew kmamar ta' tkessih jew refriġerazzjoni kbar biżżejjed, b'faċilità li tissakkar, għal-laħam tat-tjur frisk li jkun miżmum;

(f) kamra jew spazju għall-ġbir tar-rix sakemm dawn ma jiġux trattati bħala skart;

(g) banjijiet u *lavatories* separati għall-haddiema li jimmaniġġaw ghasafar hajjin.

Kapitolu III

Kundizzjonijiet Speċjali għall-Approvazzjoni ta' Impjanti tal-Qtugh

15. Minbarra l-htigijiet ġenerali, l-impjanti tal-qtugh irid ikollhom ta' l-inqas -

(a) kmamar ta' tkessih jew refriġerazzjoni kbar biżżejjed għall-preservazzjoni tal-laħam;

(b) - kamra għat-tqattigh, tneħhija tal-ghadam u t-tgeżwir;

- sakemm din l-operazzjoni ssir fl-impjant tal-qtugh -

- (i) kamra għall-evixxerazzjoni ta' wiżż u papri mkabbra għall-produzzjoni ta' *foie gras*, li jkunu ġew maqtula, żvinati u mnittfa fuq ir-razzett tat-tkabbir;
 - (ii) kamra għall-evixxerazzjoni ta' tjur riferiti f'punt 49 tal-Kapitolu VIII;
- (ċ) kamra għall-ippakkjar, fejn dawn l-operazzjonijiet jitwettqu fl-impjant tal-qtuġh, sakemm il-kundizzjonijiet provduti f'punt 74 tal-Kapitolu XIV ikunu mwettqa.

Kapitolu IV

Kundizzjonijiet Speċjali għall-Approvazzjoni ta' *Cold Stores*

16. B'zieda mal-htigijiet ġenerali, l-imhażen li fihom jiġi mahżun il-laħam frisk skond l-ewwel inċiż ta' punt 69 tal-Kapitolu XIII irid tal-inqas ikollhom -

- (a) kmamar ta' tkessih u refriġerazzjoni kbar biżżejjed, li jkunu faċli biex jitnaddfu u li fihom jista' jiġi mahżun laħam frisk fit-temperatura provduta fl-ewwel inċiż ta' punt 69;
- (b) termometru ta' rekordjar jew teletermometru ta' rekordjar f'kull jew għal kull zona ta' hażna.

17. B'zieda mal-htigijiet ġenerali; imhażen li fihom jiġi mahżun laħam frisk skond it-tieni inċiż ta' punt 69 tal-Kapitolu XIII irid tal-inqas ikollhom -

- (a) kmamar ta' tekssieh u refriġerazzjoni kbar biżżejjed, li jkunu faċli biex jitnaddfu u li fihom jista' jiġi mahżun laħam tat-tjur frisk fit-temperatura provduta fit-tieni inċiż ta' punt 69;
- (b) termometru ta' rekordjar jew teletermometru ta' rekordjar f'kull jew għal kull zona ta' hażna.

Kapitolu V

Iġene tal-Haddiema, Bini u Makkinarju fl-Istabbilimenti.

18. Hija meħtieġa indafa assoluta mill-ħaddiema, il-bini u l-makkinarju.

- (a) Haddiema li jimmaniġġaw laħam frisk mikxuf jew imgeżwer jew li jahdmu fi kmamar u zoni li fihom ikun immaniġġat, ippakkjat jew trasportat laħam bħal dan, iridu b'mod partikulari jilbsu għata nadifa jew li titnaddaf f'rashom, għata f'sieqhom u lbies ċar u hafif jew

ilbies protettiv iehor. Haddiema li jahdmu fuq jew jimmaniġġaw laham frisk iridu jilbsu ilbies tax-xoghol nadif kuljum u jridu jbiddu dan l-ilbies kif mehtieġ matul il-jum u jridu jahslu u jiddisinfettaw idejhom hafna drabi matul il-ġurnata tax-xoghol u kull meta jerga' jibda x-xoghol. Persuni li jkunu ġew f'kuntatt ma' ghasafar morda jew laham infettat iridu immedjatement wara jahslu jdejhom u dirghajhom tajjeb b'ilma shun u wara jiddisinfettawhom. It-tipjip huwa projbit fil-kmamar tax-xoghol u fl-imhażen u f'żoni ohra u kuruturi li minnhom jiġi trasportat laham frisk.

(b) L-ebda annimal ma jista' jidhol fl-istabbilimenti hlief, fil-każ ta' biċċeriji, annimali għall-qatla. *Rodent*, insetti u ġrieden ohra jridu jinqerdu b'mod sistematiku.

(ċ) Makkinarju u strumenti użati għall-immaniġġar ta' tjur hajjin u li jahdmu fuq laham tat-tjur frisk iridu jinżammu nodfa u fi stat ta' riparazzjoni tajjeb. Huma jridu jitnaddfu u jiġu disinfettati sew u ta' spiss matul il-ġurnata tax-xoghol, fi tmiem il-ġurnata tax-xoghol u qabel jerġġhu jintużaw meta jkunu ċċappsu.

(d) *Crates* li fihom jinġarru t-tjur għandhom ikunu ta' materjal mhux korrusiv, faċli biex jitnaddfu u jiġu disinfettati. Dawn għandhom jiġu mnaddfa u disinfettati kull darba li jitbattlu.

19. Kmamar, strumenti u makkinarju tax-xoghol ma għandhomx jintużaw għal skopijiet ohra hlief għal xoghol fuq il-laħam tat-tjur frisk, il-laħam frisk jew laħam tal-kaċċa awtorizzat skond id-Direttivi tal-Kunsill ta' l-Unjoni Ewropea 91/495/EEC u 92/45/EEC jew preparazzjonijiet jew prodotti tal-laħam sakemm ma jitnaddfux u jiġu disinfettati qabel jerġġhu jintużaw. Din ir-restrizzjoni ma għandhiex tapplika għall-makkinarju ta' trasport użat fil-bini riferit f'punt 17(a), meta l-laħam jiġi ppakkjat.

20. Laħam tat-tjur u l-kontenituri tagħhom ma jridux jiġu f'kuntatt dirett mal-art.

21. Ilma potabbli jrid jintuża għall-iskopijiet kollha; minkejja dan, ilma mhux potabbli jista' jintuża għall-produzzjoni tal-fwar, għat-tifi tan-nar, biex jitkessaħ makkinarju ta' refriġerazzjoni u għat-tnehhija ta' rix żejjed fil-biċċerija kemm-il darba l-pajpijiet installati għal dan l-iskop iżommu milli jintuża ilma bħal dan għal skopijiet ohra u ma jippreżentaw l-ebda perikolu ta' kontaminazzjoni ta' laħam frisk. Kanen tal-ilma mhux potabbli iridu jintagħrfu b'mod ċar minn kanen użati għal ilma potabbli.

22. (a) Rix u prodotti ohra tal-qatla li mhumix tajbin għall-konsum uman iridu jitnehhew immedjatement.

(b) Huwa projbit it-tixrid ta' ċaġhna jew ta' sustanzi simili ohra fl-art tal-kamra tax-xoghol u tal-kmamar fejn jiġi maħzun il-laħam tat-tjur frisk.

23. Deterġenti, disinfettanti u sustanzi simili jridu jintużaw b'mod li l-istrumenti, il-makkinarku ta' hidma u l-laħam frisk ma jkunx effettwati hażin. L-użu tagħhom irid jiġi segwit minn tlaħliħ tajjeb ta' dawn l-istrumenti u l-makkinarju tax-xogħol b'ilma potabbli.

24. Persuni li jistgħu jikkontaminaw il-laħam huma projbiti milli jaħdmu fuq u jimmaniġġawh. Meta jiġu ngaġġati, kull persuna li taħdem fuq u li timmaniġġa laħam frisk għandha tkun mitluba li tipprova, permezz ta' ċertifikat mediku, li ma għandha l-ebda impediment mediku għal impjeg bħal dan. Is-superviżjoni medika ta' persuna bħal din għandha tkun regolata mil-leġislazzjoni nazzjonali rilevanti fis-seħh fit-territorju ta' Malta.

Kapitolu VI

Spezzjoni Medika ta' Qabel il-Qatla

25. (a) Il-veterinarju uffiċjali tal-biċċerija jista' biss jawtorizza l-qtil ta' kunsinna ta' tjur minn fond, mingħajr preġudizzju għaċ-ċertifikat muri f'Mudell 5 tal-Anness IV tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea **90/539/EEC**, meta -

(i) it-tjur mahsuba għall-qatla jkunu akkumpanjati b'dikjarazzjoni medika provduta fl-Iskeda IV

jew

(ii) 72 siegħa qabel il-wasla tat-tjur fil-biċċerija huwa jkun fil-pussess ta' dokument li jkun determinat mis-Servizz Veterinarju li jkun fih -

- informazzjoni rilevanti aġġornata dwar il-qatgħa ta' oriġini, partikolarment dettalji meħuda mir-*records* tal-fond riferiti f'27(a) dwar it-tip ta' tjur għall-qatla;

- prova li l-fond ta' oriġini huwa taħt is-superviżjoni ta' veterinarju uffiċjali. Din l-informazzjoni trid tkun evalwata mill-veterinarju uffiċjali qabel jiddeċiedi liema miżuri għandhom jittiehdu dwar tjur li jkunu ġejjin mill-fond konċernat, partikolarment it-tip ta' spezzjoni ta' qabel il-qatla.

(b) Fejn il-kundizzjonijiet provduti f'(a) ma jkunux milħuqa, il-veterinarju uffiċjali tal-biċċerija jista' jew jipposponi l-qatla jew, fejn jirrikjedi l-qbil mar-regoli tas-saħħa, jawtorizza l-qtil wara li jkun wettaq it-testijiet provduti taħt 27(b), u jrid iġieghel veterinarju uffiċjali jispezzjona l-fond ta' oriġini tat-tjur konċernati sabiex jikseb din l-informazzjoni. Kull infieq

assoċjat mal-applikazzjoni ta' dan il-paragrafu għandu jithallas mir-rahħal skond ir-regoli li jkunu deċiżi mis-Servizz Veterinarju.

(ċ) Minkejja dan, fil-każ ta' rahħala bi produzzjoni annwali ta' mhux aktar minn 20,000 tajra domestika, 15,000 papra, 10,000 dundjan, 10,000 wiżż jew kwantità ekwivalenti ta' speċi oħra ta' tjur riferiti f'punt 1 tat-tieni paragrafu tal-Artikolu 2, l-ispezzjoni ta' qabel il-qatla riferita f'27(b) tista' titwettaq fil-biċċerija. F'dak il-każ ir-rahħal irid jipprovdi lis-Servizz Veterinarju dikjarazzjoni li turi li l-produzzjoni annwali tiegħu ma taqbiżx il-figuri msemmija.

(d) Ir-rahħal irid iżomm għal minimu ta' sentejn ir-*records* riferiti f'punt 27(a) sabiex jissottomettihom lis-Servizz Veterinarju meta mitlub.

26. Is-sid, il-persuna awtorizzata biex tiddisponi mit-tjur jew ir-rappreżentant tagħhom irid jiffaċilita l-operazzjonijiet ta' spezzjoni ta' qabel il-qatla u b'mod partikolari jassisti lill-veterinarju uffiċjali fl-immaniġġar li jkun jinhass mehtieġ. Il-veterinarju uffiċjali irid iwettaq l-ispezzjoni ta' qabel il-qatla skond regoli professjonali, f'dawl adegwat.

27. L-ispezzjoni ta' qabel il-qatla ta' razzett ta' oriġini riferit f'punt 25 għandha tikkonsisti -

(a) fil-verifika tar-*records* tar-rahħal, li jridu jinkludu tal-inqas dan li ġej, jiddependi mit-tip ta' tjur -

- il-jum meta waslu l-ghasafar,
- is-sors tal-ghasafar,
- in-numru ta' ghasafar,
- il-qagħda attwali tar-razzett partikolari (eż. kemm ziedu piż),
- kemm mietu,
- min jissupplixxi l-ikel,
- tip, perjodu ta' użu u meta twaqqfu l-additivi tal-ikel,
- il-konsum ta' ikel u ilma,

- eżaminar u dijanjożi tal-veterinarju li jkun qed isegwihom, flimkien mar-riżultati tal-laboratorju,
- tip ta' kull prodott mediku li jinghata lill-ghasafar bid-dati ta' meta inghata u meta twaqqaf,
- id-data u t-tip ta' kull tilqim moghti,
- kemm ziedu piż matul il-perjodu ta' tixhim,
- riżultati ta' kull spezzjoni medika uffiċjali preċedenti ta' ghasafar mill-istess qatgħa, in-numru ta' ghasafar mibghuta għall-qatla,
- id-data prevista tal-qatla;

(b) l-eżami addizzjonali meħtieġ biex jistabbilixxi dijanjożi meta l-ghasafar -

- (i) ikunu qed isorfu minn marda li tista' tiġi mghoddija lill-bnedmin jew lill-annimali jew qed iġibu ruhhom, fuq bażi individwali jew kollettiva, b'mod li jindika li tista' tfaqqa' marda bħal din;
- (ii) juru nuqqas fl-imġieba ġenerali jew sinjali ta' mard li jista' jagħmel il-laħam mhux tajjeb għall-konsum uman;

(ċ) kampjunar regolari ta' ilma u ikel sabiex ikun verifikat il-qbil mal-perjodu ta' meta jitwaqqfu;

(d) ir-riżultati ta' testijiet għal aġenti zoonotiċi mwettqa skond id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 92/117/EEC.

28. Fil-biċċerija, il-veterinarju uffiċjali għandu jiżgura li t-tajr ikun identifikat, jivverifika li hemm qbil mal-Kapitolu II tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/628/EEC dwar il-protezzjoni ta' annimali matul it-trasport, u b'mod partikulari jivverifika jekk it-tajr ikunx sofra xi deni matul it-trasport.

Fuq kollox, f'każ ta' dubju dwar l-identità ta' kunsinna ta' tajr u fejn it-tajr irid jgħaddi minn spezzjoni medika ta' qabel il-qatla fil-biċċerija skond punt 25(ċ), il-veterinarju uffiċjali jrid jeżamina kull *crate* jekk it-tajr juri s-sintomi riferiti f'punt 27(b).

29. Meta t-tajr ma jkunx maqtul fi żmien tlitt ijiem mill-eżaminar tiegħu u mill-hruġ tal-dikjarazzjoni medika provduta f'punt 25(a)(i) -

- meta t-tajr ma jkunx hareġ mill-fond ta' orġini, trid tinhareġ dikjarazzjoni medika ġdida,
- jew, wara li jkunu evalwati r-raġunijiet għad-dewmien, il-veterinarju uffiċjali tal-biċċerija għandu jawtorizza l-qatla jekk ma jkunx hemm ebda raġuni medika li żżommha, jekk ikun hemm bżonn wara eżami ieħor tat-tajr.

30. Mingħajr preġudizzju għall-htigijiet tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC il-qtil għall-konsum uman irid ikun projbit jekk ikunu stabbiliti s-sintomi kliniċi tal-mard li ġej -

- (a) *ornithosis*,
- (b) *salmonellosis*.

Il-veterinarju uffiċjali jista', fuq talba tas-sid tat-tjur jew tar-rappreżentant tiegħu, jawtorizza l-qtil fit-tmiem tal-proċess normali tal-qatla, kemm-il darba jittiehdu prekawzjonijiet biex iżommu kemm jista' jkun baxx ir-riskju li l-mikrobi jinxtardu u biex inadddu u jiddisinfettaw il-faċilitajiet wara l-qatla, billaħam li jirriżulta mill-qatla jiġi manegġat daqs li kieku kien dikjarat bħala mhux tajjeb għall-konsum mill-bniedem.

31. Il-veterinarju uffiċjali jrid -

- (a) jipprojbixxi l-qatla fejn għandu evidenza li l-laħam mill-animali konċernati se jkun mhux tajjeb għall-konsum mill-bniedem;
- (b) jipposponi l-qatla fejn il-*withdrawal period* għal *residues* ma jkunx ġie rispettat;
- (ċ) jiżgura, fir-rigward ta' tjur klinikament b'saħħithom minn qatgħa, li l-qatla tagħhom hi obbligata taht programm għall-kontroll ta' mard infettuż, li t-tjur jiġi maqtul fi tmiem il-ġurnata jew taht kundizzjonijiet li bihom tkun evitata kull kontaminazzjoni ta' tjur oħra. Is-Servizz Veterinarju jista' jiddefinixxi r-regoli li jawtorizzaw kif jiddisponu minn dan il-laħam fit-territorju ta' Malta.

32. Il-veterinarju uffiċjali jrid jinnotifika immedjatament lis-Servizz Veterinarju dwar kull projbizzjoni ta' qatla, waqt li jagħti r-raġunijiet u proviżorjament iqiegħed it-tjur milqutin minn dik il-projbizzjoni ta' qatla f'post sigur.

Kapitolu VII
Htiġijiet ta' Iġene għall-Qatla u l-Immanegġar ta' Laħam Frisk

33. Jista' jingiebu fil-bini tal-biċċeriji tajr ħaj biss. Hekk kif jingiebu f'dak il-bini l-ghasafar iridu jnqatlu immedjatament wara l-hasda, hliet fil-każ ta' qtil skond rit reliġjuż.

34. L-iżvinar irid jitlesta u jitwettag b'mod li d-demm ma jistax jikkawża kontaminazzjoni barra mill-post tal-biċċerija.

35. Tajr maqtul għandu jitnittef immedjatament u kompletament.

36. L-evixxerazzjoni trid titwettag immedjatament fil-każ ta' evixxerazzjoni totali jew fi żmien il-perjodu mfassal f'punt 49 tal-Kapitolu VIII fil-każ ta' evixxerazzjoni parzjali jew differita. It-tajr maqtul irid jinfetħ b'mod li l-kavitajiet u l-*viscera* rilevanti kollha jistgħu jiġu spezzjonati. Għal dan il-ghan il-*viscera* li għandha tiġi spezzjonata tista' jew tinqata' minn jew tithalla mwahhla mal-karkassa bil-konnessjonijiet naturali tagħha. Jekk maqtugħa, iridu jkunu identifikabbli bħala li jappartjenu għal karkassa partikolari. Minkejja dan, papri u wiżż imrobbija u maqtula għall-produzzjoni ta' *foie gras* jistgħu jiġu evixxerati fi żmien 24 siegħa, kemm-il darba karkassi mhux evixxerati jkunu mill-aktar fis possibbli ridotti għal u miżmuma fit-temperatura msemmija fl-ewwel inċiż ta' punt 69 tal-Kapitolu XIII, u trasportati skond ir-regoli tal-iġene.

37. Wara l-ispezzjoni, il-*viscera* li jkunu tnehhew iridu jiġu separati immedjatament mill-karkassa, u l-partijiet mhux tajba għall-konsum uman imnehhija minnufih. Il-*viscera* jew il-partijiet tal-*viscera* li jibqgħu fil-karkassa, iridu, bl-eċċezzjoni tal-kliewi, jekk possibbli jitnehhew kompletament, taħt kundizzjonijiet iġeniċi sodisfaċenti.

38. Huwa projbit li l-laħam tat-tjur jitnaddaf b'mesħa permezz ta' biċċa jew li timla l-karkassa b'xi haġa oħra hliet offal li jittikkel jew offal tal-ghonq minn tjur maqtula fil-biċċerija.

39. Huwa projbit li tqatta' il-karkassa jew tneħhi jew titratta l-laħam tat-tjur qabel l-ispezzjoni tkun giet kompluta. Il-veterinarju uffiċjali jista' jistabbilixxi kull maniġġar ieħor mitlub mill-ispezzjoni.

40. Laħam miżmum, min-naħa l-wahda, u laħam dikjarat ħazin għall-konsum uman skond punt 53 tal-Kapitolu IX, jew mhux permess għall-konsum uman skond punt 54 tal-Kapitolu IX, min-naħa l-oħra, u rix u skart irid jitneħħa mill-aktar fis possibbli lejn il-kmamar, faċilitajiet jew kontenituri provduti f'punt 4(d) tal-Kapitolu I u punt 14(e) u (f) tal-Kapitolu II u għandu jkun maniġġat b'mod li l-kontaminazzjoni tinżamm f'minimu.

41. Wara l-ispezzjoni u l-evixxerazzjoni, il-laħam tat-tjur frisk irid jitmaddaf immedjatament u mkessaħ skond il-htigijiet ta' igene sabiex jiġi assigurat qbil mat-temperatura mnizżla fil-Kapitolu XIII mill-aktar fis possibbli.

42. Il-laħam tat-tjur soġġett għal *immersion chilling process* skond il-proċess deskritt f'punt 43, irid immedjatament wara l-evixxerazzjoni, jkun maħsul sew billi jiġi sprejġat u mgħaddas mingħajr dewmien. L-isprejġar irid jidwettaq permezz ta' makkinarju li jaħsel b'mod effiċjenti kemm ġewwa u barra tal-karkassi.

Għall-karkassi li jiżnu -

- mhux aktar minn 2,5kg irid jintuża tal-inqas 1,5 litru ta' ilma għal kull karkassa,

- bejn 2,5kg u 5kg, irid jintuża tal-inqas 2,5 litru ta' ilma għal kull karkassa,

- 5kg jew aktar, irid jintuża tal-inqas 3,5 litru ta' ilma għal kull karkassa.

43. Il-proċess ta' tkessieħ permezz ta' immersjoni jrid isegwi dawn il-htigijiet -

- (a) il-karkassi jridu jgħaddu minn tank wieħed jew aktar ta' ilma jew ta' silġ u ilma, li l-kontenut tagħhom jinbidel kontinwament. Hija aċċettabli biss is-sistema li permezz tagħha l-karkassi jithawdu l-hin kollu b'mezzi mekkaniċi ġewwa *counterflow* ta' ilma;

- (b) it-temperatura tal-ilma fit-tank jew it-tankijiet imkejla fil-punti tad-dhul u l-hruġ tal-karkassi ma tridx tkun ta' aktar minn +16°C u +4°C rispettivament;

- (ċ) trid tidwettaq b'mod li t-temperatura speċifikata fl-ewwel inċiż ta' punt 69 tal-Kapitolu XIII tintlaħaq fl-inqas hin possibbli;

- (d) iċ-ċirkolazzjoni minima ta' ilma matul il-proċess shiħ ta' tkessieħ riferit f'(a) irid ikun -

- (i) 2,5 litru kull karkassa li tiżen 2,5 kg jew anqas,

- (ii) 4 litri kull karkassa li tiżen bejn 2,5kg u 5kg,

- (iii) 6 litri kull karkassa li tiżen 5kg jew aktar. Jekk hemm hafna tankijiet, iċ-ċirkolazzjoni 'l ġewwa tal-ilma u iċ-ċirkolazzjoni 'l barra tal-ilma użat f'kull tank trid tkun regolata b'mod li tnaqqas progressivament id-direzzjoni tal-moviment tal-

karkassi, l-ilma frisk jiġi maqsum bejn it-tankijiet b'mod li ċ-ċirkolazzjoni tal-ilma fl-ahhar tank ma tkunx anqas minn -

- 1 litru kull karkassa li tiżen 2,5kg jew anqas,

- 1,5 litru kull karkassa li tiżen bejn 2,5kg u 5kg,

- 2 litri kull karkassa li tiżen 5kg jew aktar. L-ilma użat biex jimtlew it-tankijiet l-ewwel darba ma għandux jiġi nkluż fil-kalkulazzjoni ta' dawn il-kwantitajiet;

(e) il-karkassi ma jridux jithallew fl-ewwel parti tal-makkinarju jew fl-ewwel tank għal aktar minn nofs siegħa jew fil-bqija tal-makkinarju jew fit-tank jew tankijiet l-iehor/l-ohra għal aktar milli strettament mehtiegħ. Iridu jittiehdu l-prekawzjonijiet mehtiegħa kollha sabiex jassiguraw li, f'każ li jiġi interrott il-proċess, jiġi segwit il-hin ta' transitu mnizżel fl-ewwel subparagrafu.

Kull meta jieqaf il-makkinarju, il-veterinarju uffiċjali jrid, qabel jerga' jhaddmu, jissodisfa ruħu li l-karkassi għadhom jilhqqu l-htigijiet ta' dawn ir-regolamenti u huma tajbin għall-konsum uman jew, jekk dan ma jkunx il-każ, jiżgura li jkunu trasportati mill-aktar fis possibbli lejn il-bini provdut f'punt 4(d) tal-Kapitolu 1;

(f) kull biċċa makkinarju jrid jiġi mbattal kollu, imnaddaf u disinfettat kull meta dan ikun mehtiegħ fit-tmiem tal-perjodu ta' hídma u tal-inqas darba kuljum;

(g) makkinarju ta' kontroll kalibrat irid jippermetti superviżjoni adegwata u kontinwa tal-kejl u l-verifika ta' -

- il-konsum tal-ilma matul il-ħasil bl-*ispray* qabel l-immersjoni,

- it-temperatura tal-ilma fit-tank jew tankijiet fil-punti ta' dhul u hrugħ tal-karkassi,

- il-konsum tal-ilma matul l-immersjoni,

- in-numru ta' karkassi f'kull wieħed mill-*weightranges* (qisien) elenkati f'(d) u f'punt 42;

(h) ir-riżultati tal-verifika varji mwettqa mill-produttur iridu jinżammu u jingħataw fuq talba lill-veterinarji uffiċjali;

(i) it-thaddim korrett tal-impjant ta' tkessieh u l-effetti tiegħu fuq il-livell ta' iġene għandu jiġi evalwat, sakemm jiġu adottati mill-metodi mikrobijoloġiċi tal-Komunita Ewropea, bi metodi xjentifiċi mikrobijoloġiċi rikonoxxuti mill-Istati Membri waqt li tkun paragunata l-kontaminazzjoni tal-karkassi permezz ta' *bacteria* totali u *enterobacteriaceae* qabel u wara l-immersjoni.

Dan il-paragun irid jitwettaq meta l-impjant jibda jintuza l-ewwel darba u perjodikament wara dak u f'kull każ, kull darba li jsiru xi alterazzjonijiet fl-impjant. It-thaddim tal-partijiet varji jrid jiġi regolat sabiex jiżgura *standard* ta' iġene sodisfaċenti.

44. Sakemm titlesta l-ispezzjoni, ma jridx ikun possibbli għall-karkassi u l-offali mhux spezzjonati li jiġu f'kuntatt ma' karkassi u offali diġa' spezzjonati, u mhux permess il-qtugħ u aktar trattament tal-karkassi.

45. Ma jridx ikun possibbli għall-laħam miżmum jew dikjarat mhux tajjeb għall-konsum uman jew għall *by-products* li ma jittiklux li jiġu f'kuntatt ma' laħam dikjarat tajjeb għall-konsum uman, u dak tal-ewwel għandu jitqiegħed mill-aktar fis possibbli fi kmamar speċjali jew kontenituri imqiegħda u mfassla b'mod li jevitaw kull kontaminazzjoni ta' laħam frisk ieħor.

46. Il-ġbid u l-irbit tas-saqajn, l-immaniġġar, trattament ieħor u t-trasport ta' laħam, inkluż offali, jrid jitwettaq bill jiġu segwiti l-htiġijiet ta' iġene kollha. Fejn dan il-laħam jiġi ppakkjat, iridu jkunu segwiti l-kundizzjonijiet imniżżla f'punt 14(d) tal-Kapitolu II u tal-Kapitolu XIV. Laħam ippakkjat jew imgeżwer irid ikun mahżun f'kamra separata minn laħam frisk espost.

Kapitolu VIII

Spezzjoni Medika *Post Mortem*

47. It-tajr irid jiġi spezzjonat immedjatament wara l-qatla taħt dawl tajjeb.

Bħala parti minn din l-ispezzjoni -

(a) il-partijiet li ġejjin -

(i) il-wieċ tal-ġisem tal-ghasfur, inkluż ir-ras u s-saqajn hliet fejn dawn ikunu mahsuba għall-konsum uman;

(ii) il-*viscera*;

u

(iii) il-kavitajiet tal-ġisem;

iridu jkunu soġġetti għal spezzjoni viżiva u, fejn mehtieġ, hass bis-swaba' u inċiżjoni.

(b) trid ukoll tingħata attenzjoni għal -

(i) anomaliji ta' konsistenza, kulur jew xamm, fil-karkassi;

(ii) anomaliji maġġuri li jirriżultaw minn operazzjonijiet tal-qatla;

(iii) funzjoni xierqa tal-makkinarju tal-qatla.

Il-veterinarju uffiċjali jrid f'kull każ -

(a) jissoġġetta għal spezzjoni dettaljata, kampjun bl-adoċ tal-ghasafar miċhuda fl-ispezzjoni medika *post mortem*, li l-laħam tiegħu ġie dikjarat mhux tajjeb għall-konsum uman skond punt 53 tal-Kapitolu IX;

(b) jeżamina kampjun bl-adoċ ta' 300 ghasfur mehudin mill-kunsinna shiha li tkun għaddiet mill-awtopsja, għal spezzjoni tal-*viscera* u l-kavitajiet tal-ġisem;

(ċ) iwettaq awtopsja speċjali tal-laħam tat-tjur jekk ikun hemm indikazzjonijiet ohra li l-laħam ta' dawh it-tjur jista' jkun hażin għall-konsum uman.

Is-sid jew il-persuna awtorizzat biex jiddisponi mit-tjur irid jikkopera kemm jista' jkun mehtieġ fit-tweġtieq tal-awtopsja. Huwa jrid jagħmel it-tjur u l-laħam tat-tjur disponibbli f'kundizzjoni adatta għal spezzjoni. Huwa jrid jipprovdi għajnuna addizzjonali adegwata fuq talba ta' l-ispettur. Jekk il-persuna awtorizzata sabiex tiddisponi mit-tjur ma ssegwix l-obbligi ta' koperazzjoni tagħha, l-ispezzjoni għandha tkun sospiża sakemm huwa jikkopera kif mehtieġ mill-ispezzjoni.

48. Fil-każ ta' tajr parzjalment evixxerat (*effile'*) li l-intestini tagħhom ikunu tnehhew immedjatement, il-*viscera* u l-kavitajiet tal-ġisem ta' mill-inqas 5% tat-tajr maqtul minn kull kunsinna għandhom ikunu spezzjonati wara l-evixxerazzjoni. Jekk matul din l-ispezzjoni jinstabu anomaliji f'numru ta' ghasafar, imbagħad l-ghasafar kollha fil-kunsinna għandhom ikunu spezzjonati skond punt 47.

49. Fil-każ ta' *New York dressed poultry* -

(a) l-awtopsja skond punt 47 għandha ssir f'mhux aktar minn 15-il jum wara l-qatla u matul dan il-perjodu għandu jinħażen f'temperatura li ma teċċedix +4°C;

(b) f'mhux aktar tard mit-tmiem ta' dan il-perjodu, irid jiġi evixxerat fil-bieċerija fejn ikun sar il-qtil jew f'impjant ta' tqattiegh approvat iehor li jsegwi l-htigijiet addizzjonali taht (ii) fit-tieni inċiż ta' punt 15(b) tal-Kapitolu III u f'dan l-aħħar każ, ikun akkumpanjat bl-dikjarazzjoni medika murija fl-Iskeda V;

(ċ) il-laħam tat-tjur ma jridx ikollu t-timbru mediku riferit fil-Kapitolu XII qabel tkun saret l-evixxerazzjoni riferita f'punt (b).

50. It-tehid ta' kampjuni biex jiġu eżaminati għall-fdalijiet għandu jitwettag permezz ta' *spot checks* u f'każ ta' suspett ġustifikat. Fil-każ ta' eżami għall-fdalijiet permezz ta' kampjuni, għandu jsir eżami skond il-proċeduri riferiti fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 96/23/EEC. L-obbligu ta' eżaminar għal fdalijiet ta' sustanzi b'azzjoni farmakoloġika riferita fit-tieni sotto-paragrafu tar-regolament 4(1) ta' dawn ir-regolamenti m'għandux japplika għal tjur minn fondi taht il-kontroll veterinarju uffiċjali fejn ikun sar eżami għal dawk il-fdalijiet fuq il-fondi ta' oriġini.

51. Fejn tkun suspettata marda fuq il-baži ta' spezzjoni ta' qabel il-qatla jew tal-awtopsja, il-veterinarju uffiċjali jista' jitlob li jsiru t-testijiet tal-laboratorju mehtieġa jekk jikkunsidrahom neċessarji biex jissostanzja d-dijanjozi tiegħu jew biex isib sustanzi b'azzjoni farmakoloġika li x'aktarx ikunu preżenti, meta wiehed iqis il-kundizzjoni patoloġika osservata. Fil-każ ta' dubju, il-veterinarju uffiċjali jista' jwettag il-qtugħ u l-spezzjonijiet l-oħra tal-partijiet relevanti tat-tjur, mehtieġa biex issir dijanjozi definittiva.

Fejn il-veterinarju uffiċjali jsib li r-regoli ta' iġene mniżżla f'dawn ir-regolamenti jkunu qed jiġu miksura b'mod ċar jew li tkun qed tiġi mfixkla l-ispezzjoni medika adegwata, hu għandu jkollu s-setgħa li jiehu azzjoni dwar l-użu ta' makkinarju jew bini u li jiehu kull miżura mehtieġa, sa u inkluż ittnaqis fir-rata ta' produzzjoni jew interruzzjoni tal-proċess ta' produzzjoni.

52. Ir-riżultati tal-ispezzjonijiet ta' qabel il-qatla u tal-awtopsja għandhom jiġu rekordjati mill-veterinarju uffiċjali u, fejn issir dijanjozi ta' mard li jittiehed, dawn jiġu komunikati lid-dipartiment tas-Servizz Veterinarju responsabbli għas-supervizjoni tal-fond li minnu jkunu originaw l-annimali, kif ukoll lis-sid tal-fond ta' oriġini jew lir-rappreżentant tiegħu, li jridu jieħdu kont ta' u jzommu din l-informazzjoni u jissottomettuha lill-veterinarju uffiċjali li jagħmel l-ispezzjoni *ante mortem* matul il-perjodu ta' produzzjoni sussegwenti.

Kapitolu IX

Deċiżjoni tal-Veterinarju Uffiċjali matul l-Awtopsja.

53. (a) Il-laħam tat-tjur għandu jiġi dikjarat assolutament mhux tajjeb għall-konsum uman meta l-awtopsja tikxef xi wahda minn dawn -

- marda infettiva ġeneralizzata u lokalizzazzjoni kronika f'organi ta' mikro-organizmi patoġeniċi li jittiehdu mill-bnedmin,
- *mycosis* sistematika u leżjonijiet lokali f'organi suspettati li kienu kkawżati permezz ta' aġenti patoġeniċi li jittiehdu mill-bnedmin jew it-*toxins* tagħhom,
- parassitiżmi *subcutaneous* jew muskulari estensivi u parassitiżmi sistematiki,
- avvelenament,
- *cachexia*,
- riħa, kulur jew toġhma mhux normali,
- tumuri malinji jew multipliċi,
- tbajja jew kontaminazzjoni ġenerali,
- leżjonijiet u *ecchymosis* maġġuri,
- leżjonijiet mekkaniċi estensivi, inkluż dawk ġejjin minn hruq estensiv,
- svinar insuffiċjenti,
- fdalijiet ta' sustanzi li jeċċedu l-livelli awtorizzati jew fdalijiet ta' sustanzi projbiti,
- *ascites*

(b) Partijiet ta' annimal maqtul li juru leżjonijiet lokalizzati jew kontaminazzjoni li ma taffettwax is-saħħa tal-bqija tal-laħam għandhom jiġu dikjarati mhux tajba għall-konsum uman.

54. Ir-ras separata mill-karkassa bl-eċċezzjoni tal-ilsien, il-mox, l-għesieġ u l-*caruncles* u l-*viscera* li ssegwi, huma esklużi mill-użu għall-konsum uman: it-*trachea*, il-pulmuni separati mill-karkassa skond punt 37 tal-Kapitolu VII, l-*oesophagus*, il-ħawsla, l-intestini u l-bużżieqa tal-marrara.

Kapitolu X

Disposizzjonijiet Dwar Laham Maħsub għat-Tqattiegħ

55. Il-karkassa għandha titqatta' u tiġi spulpjata biss fi kmamar ta' tqattiegħ approvati.

56. L-operatur tal-impjant, is-sid jew ir-rappreżentant tiegħu irid jiffaċilita l-operazzjonijiet għas-superviżjoni tal-impjant, b'mod partikolari fl-immaniġġar li jkun kunsidrat meħtieġ, u jrid iqiegħed il-faċilitajiet meħtieġa għad-disposizzjoni tas-servizz ta' superviżjoni. B'mod partikolari, huwa jrid ikun kapaċi, fuq talba, li jinforma lill-veterinarju uffiċjali responsabbli għas-superviżjoni dwar minn fejn inġieb il-laħam fl-impjant tal-qtuġh tiegħu u l-orijini tal-annimali maqtula.

57. Mingħajr preġudizzju għal punt 19 tal-Kapitolu V, il-laħam li ma jseġwix il-htigijiet tar-regolament 3(2)(a) ta' dawn ir-regolamenti ma jistax jitqiegħed f'impjanti ta' tqattiegħ sakemm ma jitqiegħedx f'żoni speċjali ta' hażna; irid jitqatta' f'postijiet oħra jew f'ħinijiet oħra minn laħam li jseġwi dawk il-htigijiet. L-uffiċjal veterinarju jrid f'kull hin ikollu aċċess għall-imħażen u l-kmamar tax-xogħol kollha sabiex jissodisfa ruħu li d-disposizzjonijiet preċedenti huma osservati rigorożament.

58. Laħam frisk maħsub għat-tqattiegħ irid, hekk kif jiddaħħal, jitpoġġa fil-kamra tat-tqattiegħ u, sakemm jitqatta', fil-kamra provduta f'punt 15(a) tal-Kapitolu III. Madanakollu, minkejja punt 41 tal-Kapitolu VII, il-laħam jista' jiġi trasportat direttament mill-biċċerija lejn il-kamra tat-tqattiegħ.

F'każi bħal dawn, il-biċċerija u l-kamra tat-tqattiegħ iridu jkunu viċin biżżejjed ta' xulxin u jinstabu fl-istess grupp ta' bini peress li l-laħam li għandu jitqatta' jrid jiġi trasferit f'operazzjoni wahda minn kamra għall-oħra permezz ta' estensjoni tal-*mechanical handling system* mill-biċċerija, u t-tqattiegħ irid isir immedjatement. Hekk kif it-tqattiegħ stabbilit u l-ippakkjar jitlesta, il-laħam irid jiġi trasportat lejn il-kamra ta' tkessiħ provduta f'punt 15(a) tal-Kapitolu III.

59. Il-laħam irid jitqiegħed fil-kmamar riferiti f'punt 15(b) tal-Kapitolu III kif meħtieġ. Hekk kif it-tqattiegħ u, fejn xieraq, l-ippakkjar ikun tlesta, il-laħam irid jiġi trasportat lejn il-kamra ta' tkessiħ provduta f'punt 15(a).

60. Hlief fil-każ ta' laħam imqatta' waqt li jkun shun, it-tqattiegħ jista' jsir biss jekk il-laħam ikun laħaq temperatura li ma teċċedix +4°C.

61. Huwa projbit it-tindif ta' laħam frisk billi jintmesah b'ċarruta.

62. It-tqattiegħ irid isir b'mod li jevita li l-laħam jittebba'. Iridu jitneħħew *splinters* ta' għadam u biċċiet tad-demm. Il-laħam miksub mit-tqattiegħ u mhux maħsub għall-konsum uman irid jingabar fil-kontenituri jew kmamar riferiti f'punt 4(d) tal-Kapitolu I hekk kif ikun imqatta'.

Kapitolu XI

Monitoraġġ tas-Sahha ta' Laham Imqatta' u Laham Mahzun.

63. Impjanti ta' tqattigh approvati, ċentri ta' tgeżwir mill-ġdid approvati u *cold stores* approvati irid ikollhom superviżjoni minn membru tat-tim ta' spezzjoni riferit fit-tielet sotto-paragrafu tar-regolament 8(2) ta' dawn ir-regolamenti.

64. Is-superviżjoni f'punt 63 trid tinkludi l-hidmiet li ġejjin -

- superviżjoni tad-dhul u l-hruġ ta' laham frisk,
- spezzjoni medika ta' laham frisk miżmum fl-istabbiliment,
- superviżjoni ta' l-indafa fil-bini, il-faċilitajiet u l-istrumenti provduti fil-Kapitolu V, u tal-igene tal-haddiema, inkluż l-ilbies tagħhom,
- kull superviżjoni oħra li l-veterinarju uffiċjali jikkunsidra meħtieġa sabiex jiżgura qbil ma' dawn ir-regolamenti.

Kapitolu XII

Timbrar Mediku

65. Irid isir timbrar mediku taħt is-superviżjoni tal-veterinarju uffiċjali. Għal dan il-ghan, dan tal-ahħar għandu jagħmel superviżjoni ta' -

- (a) it-timbrar mediku tal-laħam;
- (b) il-*labels* u l-materjal ta' tgeżwir meta ttimbrat kif provdut f'dan il-Kapitolu.

66. It-timbru mediku għandu jinkludi -

- (a) għal-laħam imgeżwer f'*units* individwali jew għal pakketti żgħar,
 - fuq in-naħa ta' fuq, l-inizjali tat-territorju ta' Malta b'ittri kbar **MT**,
 - fin-nofs, in-numru ta' approvazzjoni veterinarju tal-istabbiliment jew, fejn xieraq, il-bini tat-tqattiegh jew iċ-ċentru ta' tgeżwir mill-ġdid,

- fuq in-naħa ta' isfel, wieħed minn dawn is-settijiet ta' inizjali: **KEE**. L-ittri u ċ-ċifri iridu jkunu għoljin 0,2 ċentimetri;

(b) għal pakketti kbar, timbru ovali wiesa mill-inqas 6,5 cm u għoli 4,5 cm, inkluż l-informazzjoni elenkata taħt (a). L-ittri jridu jkunu tal-inqas 0,8 cm għoljin u ċ-ċifri tal-inqas 1cm għoljin. It-timbru mediku jista', barra minn dan, jinkludi indikazzjoni li tgħin lill-veterinarju li jkun wettaq l-ispezzjoni medika tal-laħam, li jkun identifikat. Il-materjal użat għall-ittimbrar irid isegwi l-htigijiet ta' l-igene kollha u l-informazzjoni riferita f'(a) għandha tidher fuqu f'forma li tinqara perfettament.

67. (a) It-timbrar mediku riferit f'punt 66(a) irid ikun magħmul -

- fuq jew viżibilment taħt *wrappers* jew l-ippakkettjar ieħor ta' karkassi u ppakkjati individwalment; fuq karkassi mhux pakjati individwalment permezz ta' twaħħil ta' sigill jew tikketta, li tista' tintuża darba biss,

- fuq jew viżibilment taħt *wrappers* jew ippakkettjar ta' partijiet ta' karkassi jew offali imgeżwra fi kwantitajiet żgħar.

(b) It-timbru mediku riferit f'punt 66(b) irid ikun magħmul fuq pakketti kbar li jkun fihom karkassi, partijiet ta' karkassi jew offali timbrati skond (a).

(ċ) Meta timbru mediku jidher fuq *ir-wrapper* jew l-ippakkettjar -

- irid ikun applikat b'tali mod li jkun meqrud meta jinfetah *ir-wrapper* jew l-ippakkettjar, jew

- *ir-wrapper* jew l-ippakkettjar irid ikun sigillat b'mod li ma jistax jerġa' jintuża wara li jinfetah.

68. It-timbru mediku ta' karkassi, partijiet ta' karkassi jew offali kif provdut f'punt 67(a) ma għandux ikun meħtieġ fil-kazijiet li ġejjin -

1. Kunsinni ta' karkassi, inkluż dawk li kellhom partijiet imneħħija skond punt 53(b) tal-Kapitolu IX, għandhom jintbagħtu minn biċċerija approvata lejn bini ta' tqattieġ approvati sabiex jiġu mqattgħin hemmhekk soġġetti għal dawn il-kundizzjonijiet -

(a) l-ippakkettjar il-kbir li jkun fih il-laħam tat-tjur frisk għandu jkollu, fuq il-wiċċ ta' barra, it-timbru mediku skond it-tielet indent ta' punt 67(a) u ta' punt 67(ċ);

(b) id-*dispatch office* għandu jżomm *record* ta' l-ammont, tip u destinazzjoni ta' kunsinni mibgħuta skond dawn ir-regolamenti;

(ċ) il-bini ta' tqattiegħ li jilqagħhom għandu jżomm *record* tal-ammont, tip u oriġini ta' kunsinni riċevuti skond dawn ir-regolamenti;

(d) it-timbru mediku fuq l-ippakkettjar kbir għandu jinqered meta l-ippakkettjar kbir jinfetħ f' bini ta' tqattiegħ taħt is-superviżjoni tal-veterinarju uffiċjali;

(e) id-destinazzjoni u l-użu maħsub tal-kunsinna għandu jkun indikat b'mod ċar fuq il-wiċċ ta' barra, ta' l-ippakkettjar il-kbir skond dan il-punt u l-Iskeda VII.

2. Kunsinni ta' karkassi, inkluż dawk li kellhom partijiet imneħħija skond punt 53(b) tal-Kapitolu IX, partijiet ta' karkassi u l-offali li ġejjin: qlub, fwied u *gizzards*, għandhom jintbagħtu minn biċċerija approvata, bini ta' tqattiegħ jew ċentri ta' tgeżwir mill-gdid lejn stabbiliment tal-laħam u prodotti tal-laħam għal trattament, soġġetti għal dawn il-kundizzjonijiet -

(a) L-ippakkettjar kbir li jkun fih laħam tat-tjur frisk għandu jkollu, fuq il-wiċċ ta' barra, it-timbru mediku skond it-tielet inċiż ta' punt 67(a) u punt 67(ċ);

(b) Id-*dispatch office* għandu jżomm *record* ta' l-ammont, tip u destinazzjoni tal-kunsinni mibgħuta skond dawn ir-regolamenti;

(c) L-istabbiliment li jirċievi l-laħam u l-prodotti tal-laħam għandu jżomm *record* tal-ammont, tip u oriġini tal-kunsinni riċevuti skond dawn ir-regolamenti;

(d) Meta l-laħam tat-tjur maħsub għall-użu fi prodotti tal-laħam għall-kummerċ ma' Stati Membri, it-timbru tas-saħħa tal-packaging il-kbir għandu jkun meqrud meta l-ippakkettjar il-kbir jinfetħ fi stabbiliment taħt is-superviżjoni tas-Servizz Veterinarju;

(e) id-destinazzjoni u l-użu maħsub tal-kunsinna għandhom ikunu ndikati b'mod ċar fuq il-wiċċ ta' barra tal-ippakkettjar il-kbir skond dan il-punt u l-Iskeda VII.

3. Kunsinni ta' karkassi, inkluż dawk li kellhom partijiet imneħħija skond punt 53(b) tal-Kapitolu IX, għandhom jintbagħtu minn biċċerija approvata, ċentru ta' tgeżwir mill-gdid jew fond tat-tqattiegħ lil ristoranti, *canteens* u istituzzjonijiet għall-ġotti dirett lil min jagħmel użu fl-aħħar, soġġett għall-kundizzjonijiet li ġejjin -

- (a) il-ippakkettjar il-kbir li jkun fih il-laħam tat-tjur frisk għandu jkollu, fuq il-wiċċ ta' barra, it-timbru mediku skond it-tielet inċiż ta' punt 67(a) u ta' punt 67(ċ);
- (b) id-*dispatch office* għandu jżomm *record* ta' l-ammont, tip u destinazzjoni ta' kunsinni mibgħuta skond dawn ir-regolamenti;
- (c) ir-*recipient outlet* għandu jżomm *record* ta' l-ammont, tip u oriġini ta' kunsinni riċevuti skond dawn ir-regolamenti;
- (d) l-*outlets* għandhom ikun soġġetti għal kontroll mis-Servizz Veterinarju, li għandu jiġi mogħti aċċess għar-*records* miżmuma;
- (e) id-destinazzjoni u l-użu maħsub tal-kunsinna għandhom ikunu ndikati b'mod ċar fuq il-wiċċ ta' barra tal-*ippakkettjar* il-kbir skond dan il-punt u l-Iskeda VII.

Kapitolu XIII

Hażna

69. - Wara t-tkessieh provdut f'punt 41, il-laħam tat-tjur frisk irid jinżamm f'temperatura li ma għandha fl-ebda hin teċċedi +4°C.
- Il-laħam tat-tjur friżat irid jinżamm f'temperatura li ma għandha fl-ebda hin teċċedi -12°C
- Il-laħam tat-tjur frisk ippakkjat ma jridx ikun maħżun fl-istess kamra bħal-laħam frisk mhux ippakkjat.

Kapitolu XIV

Tgeżwir u Ippakkettjar ta' Laħam Frisk.

70. (a) L-ippakkettjar (per eżempju *packing cases*, kaxxi tal-kartun) iridu jsegwu r-regoli kollha tal-iġene, u b'mod partikolari -
- ma jridux ikunu jistgħu ibiddlu l-karatteristiċi organolettiċi tal-laħam,
 - ma jridux ikunu jistgħu jittrasmettu lill-laħam, sustanzi li jagħmlu ħsara lis-saħħa tal-bniedem,
 - iridu jkunu b'saħħithom biżżejjed biex jiżguraw protezzjoni effettiva tal-laħam matul il-ġarr u l-immaniġġar;

(b) l-ippakkettjar ma jridx jerga' jintuza ghal laham sakemm ma jkunx magħmul minn materjali rezistenti għat-tmermir li jkunu faċli jinhaslu u jkunu ġew imnaddfa u disinfettati minn qabel.

71. Fejn laham frisk imqatta' jew offali jkun imgeżwer, din l-operazzjoni għandha titwettaq immedjatement wara t-tqattiegħ u skond il-htigijiet tal-iġene.

It-tgeżwir irid ikun trasparenti u mingħajr kulur jew, fil-każ ta' tgeżwir trasparenti tal-kulur, magħmul b'mod li jhalli l-laħam imgeżwer jew l-offali parzjalment viżibbli. Irid ukoll isegwi l-kundizzjonijiet tal-ewwel u t-tieni inċiżi ta' punt 70(a); ma jistax jerga' jintuza biex igeżwer il-laħam. Partijiet minn tjur jew offali separati mill-karkassa jridu dejjem jiġu mgeżwra b'għatja protettiva sigillata sewwa li tissodisfa l-kriterji ta' hawn qabel.

72. Laħam imgeżwer irid ikun ippakkjat.

73. Madanakollu, meta t-tgeżwir isegwi l-kundizzjonijiet protettivi kollha ta' ppakkjar dan ma għandux għalfejn ikun trasparenti u bla kulur u ma jkunx meħtieġ li jitqieghed ġewwa tieni kontenitur kemm-il darba l-kundizzjonijiet l-oħra ta' punt 70 ikunu segwiti.

74. Operazzjonijiet ta' tqattiegħ, spulpjar, tgeżwir u ppakkjar jistgħu jitwettqu fl-istess kamra jekk l-ippakkettjar ikun jista' jerga' jintuza kif deskritt f'punt 70(b) jew bla ħsara għal dawn il-kundizzjonijiet

-

(a) il-kamra trid tkun kbira biżżejjed u rranġata b'mod li tkun żgurata l-iġene ta' l-operazzjonijiet;

(b) l-ippakkettjar u t-tgeżwir iridu jkunu maqfula f'għata protettiva sigillata, immedjatement wara l-manifattura; din l-għata trid tkun protetta minn ħsara matul it-trasport lejn l-istabbiliment u mahżuna taht kundizzjonijiet iġeniċi f'kamra separata fl-istabbiliment;

(ċ) il-kmamar għall-ħażna ta' materjal ta' packaging irid ikun hieles mit-trab u mill-ġrieden u ma jkollu l-ebda aċċess ta' arja ma' kmamar li jkun fihom sustanzi li jistgħu jikkontaminaw il-laħam frisk. L-ippakkettjar ma għandux ikun mahżun fl-art;

(d) l-ippakkettjar irid isir taht kundizzjonijiet iġeniċi qabel jinġiebb għewwa l-kamra;

(e) l-ippakkettjar irid jinġiebb b'mod iġeniku għewwa l-kamra u użat mingħajr dewmien. Ma għandux jintmiss minn haddiema li jimmanigġaw il-laħam frisk;

(f) immedjatement wara l-ippakkettjar, il-laħam irid jittqiegħed fil-maħžen provdut.

75. L-ippakkettjar imsemmi f'dan il-Kapitolu jista' jżomm biss laħam tat-tjur frisk imqatta'.

Kapitolu XV Trasport

76. Laħam frisk irid ikun trasportat f'mezz ta' trasport provdut b'*hermetic closing system* jew, fil-każ ta' laħam frisk impurtat skond id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 97/78/EC jew f'każ ta' laħam frisk li jgħaddi mit-teritorju ta' pajjiż terz f'mezz ta' trasport sigillat, disinjat u mghammar b'mod li jkunu miżmuma t-temperaturi speċifikati fil-Kapitolu XIII matul il-ġarr.

77. Mezz ta' trasport maħsub biex jittrasporta dan il-laħam irid isegwi dawn il-htigijiet li ġejjin -

(a) ġewwa tiegħu għandu jkun lixx u faċli biex jitnaddaf u jiġi disinfettat;

(b) irid ikun provdut b'mekkanizmi effiċjenti biex jipproteġu l-laħam minn insetti u trab u jkun *watertight*.

78. Mezz ta' trasport maħsub għall-ġarr ta' laħam m'għandu fl-ebda każ ikun użat biex iġorr animali ħajjin jew xi prodotti li għandhom mnejn jaffettwaw jew jikkontaminaw il-laħam.

79. L-ebda prodott ieħor li għandu mnejn jaffettwa l-igene tal-laħam tat-tjur jew li jikkontaminah ma jista' jkun trasportat fl-istess ħin mal-laħam fl-istess mezz ta' trasport. Laħam ippakkjat irid ikun trasportat f'mezz ta' trasport separat minn laħam mhux ippakkjat sakemm, fl-istess mezz ta' trasport, ma tkunx provduta separazzjoni fiżika adegwata sabiex tipproteġi l-laħam mhux ippakkjat.

80. Laħam tat-tjur frisk ma jistax jiġi trasportat f'vettura jew kontenitur li ma jkunx nadif u ma jkunx ġie disinfettat.

81. L-operatur ta' l-impjant, is-sid jew ir-rappreżentant tiegħu irid jiżgura li l-vetturi u l-kundizzjonijiet ta' tagħbija huma tali li l-htigijiet ta' l-igene ta' dan il-Kapitolu jkunu segwiti. Membru tat-tim ta' spezzjoni provdut fit-tielet subparagrafu tar-regolament 8(2) ta' dawn ir-regolamenti irid jivverifika li din id-disposizzjoni tiġi segwita.

SKEDA II**Kapitolu I****Kundizzjonijiet Ġenerali għall-Approvazzjoni ta' Stabbilimenti ta' Daqs Żgħir.**

Stabbilimenti ta' daqs żgħir iridu ta' l-anqas ikollhom -

1. Fi kmamar fejn ikun prodott u maħdum laham frisk -

(a) art *waterproof* li tkun faċli biex tnaddafha u tiddisinfettaha, *rot-proof* u mqegħda b'mod li tiffaċilita d-*draining* tal-ilma; l-ilma għandu jiġi dirett lejn *drains* li jkollhom *gratings* u *traps* li jipprevjenu rwejjah;

(b) hitan lixxi, b'saħħithom u mpermejabbli, b'kulur ċar u żebgħa li tinhasel sa għoli ta' mill-inqas żewġ metri;

(ċ) bibien b'materjal li faċli jiġnaddaf, *rot-proof* u mingħajr riħa. Fejn jiġi maħzun il-laħam fl-istabbiliment konċernat, dak l-istabbiliment għandu jkollu maħżen li jissodisfa l-htigijiet imsemmija qabel;

(d) materjali ta' insulazzjoni li huma *rot-proof* u bla riħa;

(e) ventilazzjoni adegwata u jekk meħtieġ estrazzjoni tajba tal-fwar;

(f) dwal naturali jew artiċjali adegwati li ma jbiddilx kuluri.

2. (a) Viċin kemm jista' jkun tal-istazzjonijiet tax-xogħol, numru suffiċjenti ta' faċilitajiet għat-tindif u disinfezzjar ta' l-idejn u biex jiġnaddfu l-ghodod bl-ilma shun. Biex jinhaslu l-idejn, dawn il-faċilitajiet għandu jkollhom ilma shun u kiesaħ jew ilma mħallat minn qabel f'temperatura kif imiss, prodotti ta' tindif u disinfezzjar u mezzi iġeniċi għat-tnixxif ta' l-idejn;

(b) faċilitajiet fuq il-post jew f'kamra maġenbhom biex jiddisinfettaw l-ghodod, b'ilma shun li jkun ta' mhux inqas minn 82°C.

3. Arranġamenti kif imiss għall-protezzjoni kontra annimali li jġibu l-mard bħalma huma insetti u ġrieden.

4. (a) Strumenti u makkinarju ta' hidma bħalma huma mwejjed għat-tqattieġ, imwejjed b'uċuħ ta' tqattieġ li jinqalghu, kontenituri, *conveyor belts* u srieraq magħmulin minn materjal

reżistenti għat-tmermir, li ma jistgħux itebbghu l-laħam u faċli biex jitnaddfu u jigu disinfettati. L-użu ta' injam huwa projbit;

(b) *fittings* reżistenti għat-tmermir u makkinarju li jilhaq il-htigijiet ta' iġene għal:

- l-immaniġġar ta' laħam,

- il-ħażna ta' kontenituri tal-laħam, b'mod li la l-laħam u lanqas il-kontenituri ma jigu f'kuntatt dirett ma' l-art u mal-hitan;

(ċ) kontenituri speċjali li ma jitmermrux u *watertight*, b'għotjien u *fasteners* li jipprevjenu persuni mhux awtorizzati milli jnehħu affarijiet minnhom, sabiex iżommu laħam mhux mahsub għall-konsum mill-bniedem; laħam bħal dan għandu jitnehħa u jiġi meqrud fit-tmiem ta' kull ġurnata tax-xogħol.

5. Makkinarju ta' refriġerazzjoni sabiex iżomm it-temperatura interna tal-laħam fil-livelli rikjesti minn dawn ir-regolamenti. Dan il-makkinarju irid jinkludi sistema ta' drenagg magħquda mal-*wastewater pipes* li ma jipprezentaw l-ebda riskju ta' kontaminazzjoni tal-laħam.

6. Provvista ta' ilma potabbli bil-prensa u adegwata skond it-tifsira tar-regoli tal-Komunita Ewropea. Madanakollu, f'każijiet eċċezzjonali għall-produzzjoni ta' fwar, tifi tan-nar u t-tkessih ta' apparat ta' refriġerazzjoni hija awtorizzata provvista ta' ilma mhux potabbli, kemm-il darba l-kanen installati għal dan il-għan iwaqqfu l-użu ta' dan l-ilma għal skopijiet oħra u ma jipprezentaw l-ebda riskju ta' kontaminazzjoni ta' laħam frisk. Kanen tal-ilma mhux potabbli għandhom ikunu jintgħarfu b'mod ċar minn dawk użati għall-ilma potabbli.

7. Provvista adegwata ta' ilma potabbli shun skond it-tifsira tar-regoli tal-Komunita Ewropea.

8. Sistema għat-tnehhija iġenika ta' ilma għar-rimi.

9. Ta' l-inqas sink tal-ilma u *flush lavatories*. Dan tal-aħhar ma għandux ikun jaghti direttament għall-kmamar tax-xogħol. Is-sink għandu jkollu ilma shun u kiesaħ jew ilma mħallat minn qabel f'temperatura adatta, materjali iġeniċi għat-tindif u disinfettar ta' l-idejn u mezzi iġeniċi għat-tnixxif tal-idejn. Is-sink għandu jkun viċin il-*lavatories*.

Kapitolu II

Kundizzjonijiet Speċjali għall-Approvazzjoni ta' Biċċeriji ta' Daqs Żgħir.

10. Minbarra l-htigijiet ġenerali, il-biċċeriji ta' daqs żgħira għandu jkollhom tal-inqas -

(a) kamra għall-qtil kbira biżżejjed għall-qtil u l-iżvinar min-naħa waħda, u t-tnittif u kull tismit min-naħa l-oħra biex jitwettqu f'postijiet separati;

(b) fil-kamra tal-qatla, il-hitan għandhom ikunu jinħaslu sa għoli ta' mhux inqas minn żewġ metri jew sas-saqaf;

(ċ) kamra ta' evixxerazzjoni u ta' preparazzjoni li hi kbira biżżejjed biex titwettaq evixxerazzjoni f'post 'il bogħod biżżejjed minn stazzjonijiet ta' hidma oħra, jew separati minnhom permezz ta' *partition*, sabiex tevita l-kontaminazzjoni;

(d) kamra ta' refriġerazzjoni ta' kapaċità suffiċjenti f'relazzjoni mad-daqs u t-tip ta' annimali maqtula, f'kull każ, b'sezzjoni separata ta' daqs minimu li tissakkar, riservata għall-osservazzjoni tal-karkassi li jkunu qed jiġu analizzati.

Deroga minn dawn il-htigijiet tista' tingħata mis-Servizz Veterinarju fuq bażi ta' kull każ għalih, meta l-laħam jitneħħa immedjatament minn dawn il-biċċerji biex jittiehed f'impjanti ta' tqattiegh jew fi hwienet tal-laħam fil-viċinanza immedjata tal-biċċerija, kemm-il darba l-garr ma jhux aktar minn siegħa.

11. Annimali li jingiebu fil-kamra tal-qtil iridu jinqatlu immedjatament wara li jiġu storduti, hlief fil-każ ta' qtil skond rit reliġjuż.

12. Annimali morda jew suspetti, ma għandhomx jinqatlu fl-istabbiliment konċernat hlief fejn tkun mogħtija deroga mis-Servizz Veterinarju.

Meta tingħata deroga, il-qtil għandu jitwettaq taħt is-superviżjoni tas-Servizz Veterinarju u jittiehdu passi biex tiġi evitata l-kontaminazzjoni; il-bini jrid jtnaddaf u jiġi disinfeżtat b'mod speċjali taħt superviżjoni uffiċjali, qabel ma jerga' jintuża.

SKEDA III

Kwalifiki Professjonali tal-Awżiljarji.

1. Kandidati biss li jippruvaw li jkunu -

(a) segwew kors teoretiku, inkluż dimostrazzjonijiet fil-laboratorju, awtorizzat mis-Servizz Veterinarju fis-sugġetti riferiti f'punt 3(a);

(b) irċevew tahrig prattiku taht is-superviżjoni ta' veterinarju uffiċjali għandhom ikunu eligibbli għat-test riferit fit-tieni subparagrafu tar-regolament 8(2) ta' dawn ir-regolamenti. It-tahrig prattiku għandu jsir fil-biċċeriji, impjanti ta' tqattiegh, *cold stores* u postijiet ta' spezzjoni għal-laħam frisk jew, għall-ispezzjoni ta' qabel il-qatla, ġewwa fond.

2. Madanakollu, l-awżiljarji li jilhqu l-htigijiet tal-Anness III tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 64/433/EEC jistgħu jsegwu kors ta' tahrig li fih il-parti teoretika tkun imnaqqsa għal erba' ġimghat.

3. It-test riferit fit-tieni subparagrafu tar-regolament 8(2) ta' dawn ir-regolamenti għandu jikkonsisti minn parti teoretika u parti prattika u għandu jkopri dawn is-sugġetti li ġejjin -

(a) Għall-ispezzjoni ta' fondi -

(i) parti teoretika -

- familjarità mal-industrija tat-tjur - organizzazzjoni, sinifikat ekonomiku, metodi ta' produzzjoni, kummerċ internazzjonali, eċċ,
- anatomija u patoloġija tat-tjur,
- tagħrif bażiku dwar mard, *viruses*, *bacteria*, parassiti, eċċ,
- monitoraġġ għal mard u użu ta' prodotti mediċinali, tilqim u testjar għal fdalijiet,
- iġene u spezzjoni medika,
- il-ġid tar-razzett, matul it-trasport u fil-biċċerija,
- kontrolli ambjentali f'bini, f'irziezet u b'mod ġenerali,

- regoli nazzjonali u internazzjonali,
- l-attitudni tal-konsumatur u l-kontroll tal-kwalità;

(ii) parti Prattika -

- żjarat f'irziezet ta' tipi differenti u metodi differenti ta' trobbija,
- żjarat fi stabbilimenti ta' produzzjoni,
- tagħbija u hatt ta' mezzi ta' trasport,
- żjarat f'laboratorji,
- verifiki veterinarji,
- dokumentazzjoni,
- esperjenza Prattika.

(b) għal spezzjoni f'biċċerji -

(i) parti teoretika -

- tagħrif bażiku ta' anatomija u fiżjoloġija ta' l-annimali maqtula;
- tagħrif bażiku ta' patoloġija ta' l-annimali maqtula;
- tagħrif bażiku ta' l-anatomija patoloġika ta' l-annimali maqtula;
- tagħrif bażiku ta' iġene u b'mod partikolari ta' iġene industrijali, iġene waqt il-qatla, it-tqattieġh u l-hażna u iġene tax-xogħol;
- tagħrif ta' metodi u proċedura tal-qatla, spezzjoni, preparazzjoni, tgeżwir, ippakkjar u trasport ta' laħam frisk;
- tagħrif tal-liġijiet, regolamenti u provvedimenti amministrattivi dwar it-taħriġ tax-xogħol tagħhom;

- proċeduri ta' kampjunar;

(ii) parti prattika -

- spezzjoni u assessjar ta' l-annimali maqtula,
- determinazzjoni ta' speċi ta' l-annimali permezz ta' eżami ta' partijiet tipiċi tal-annimal,
- jiġi stabbilit l-ghadd ta' partijiet ta' annimali maqtula li fihom ikunu sehħu tibdiliet, u kummenti dwar dan,
- awtopsja f'biċċerija,
- kontroll ta' iġene,
- kampjunar.

SKEDA IV

Mudell

Dikjarazzjoni Medika ⁽¹⁾ għal tjur trasportat mill-fond lejn il-biċċerijaNru ⁽²⁾ _____

Servizz Kompetenti: _____

I. Identifikazzjoni ta' l-Animali

Speċi ta' Animali: _____

Numru ta' Animali: _____

Timbru ta' Identifikazzjoni: _____

II. Oriġini ta' l-Animali

Indirizz tal-fond ta' Oriġini: _____

III. Destinazzjoni ta' l-animali

L-animali ser jiġu trasportati lejn il-biċċerija li ġejja:

permezz tat-trasport li ġej: _____

IV. Dikjarazzjoni

Jien, hawn taht iffirmat, veterinarju uffiċjali, niddikjara li l-animali hawn fuq deskritti kienu eżaminati qabel il-qatla fil-fond hawn fuq imsemmi fil _____ (hin) f' _____ (data) u nstabu b'saħħithom.

.....

(post)

.....

Data

.....

(firma tal-veterinarju uffiċjali)

⁽¹⁾ Dan iċ-ċertifikat hu validu għal 72 siegħa⁽²⁾ Mhux obbligatorju

SKEDA V

Dikjarazzjoni Medika

Għall-karkassi ta' tjur għall-evixxerazzjoni li ddum ma ssir jew għall-karkassi ta' papri u wiżż imrobbija għall-produzzjoni ta' *foie gras*, storduti, zvinati u mnittfa fuq ir-razzett ta' tixhim u trasportati għall-impjant tat-tqattiegħ li jkun mghammar b'kamra separata għall-evixxerazzjoni.

Nru ⁽¹⁾ : _____

Servizz Kompetenti: _____

I. Identifikazzjoni ta' karkassi mhux evixxerati

Speċi : _____

Numru ta' karkassi mhux evixxerati: _____

II. Oriġini ta' karkassi mhux evixxerati

Iindirizz tar-razzett ta' tixhim: _____

III. Destinazzjoni ta' karkassi mhux evixxerati

Il-karkassi mhux evixxerati jkunu trasportati lejn l-impjant ta' tqattiegħ li ġej:

IV. Dikjarazzjoni

Jien, hawn taht iffirmat, veterinarju uffiċjali, niddikjara li l-karkassi mhux evixxerati hawn fuq deskritti huma ta' għasafar li kienu eżaminati qabel il-qatla fuq ir-razzett ta' tixhim hawn fuq imsemmi f' _____ (hin) f' _____ (data) u misjuba li huma b'saħħithom.

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(post)

.....

(data)

.....

(firma tal-veterinarju uffiċjali)

⁽¹⁾ Mhux obbligatorju

SKEDA VI

Mudell

Ċertifikat Mediku

Għal-Laħam tat-Tjur Frisk ⁽¹⁾Nru ⁽²⁾ : _____

Post ta' tagħbija : _____

Ministeru : _____

Dipartiment : _____

Riferenza ⁽³⁾ : _____**I. Identifikazzjoni ta' laħam**

Laħam ta' : _____

(speċi ta' animalali)

Natura ta' tqattiegh : _____

Natura ta' ppakkjar : _____

Xahar/Xhur u sena/snin meta ġew iffriżati : _____

Piż net : _____

II. Oriġini tal-laħam

Indirizz/i u numru/i ta' approvazzjoni veterinarja tal-biċċerija/i approvata/i : _____

Indirizz/i u numru/i ta' approvazzjoni veterinarja tal-impjant/i ta' tqattiegh approvat/i:

Indirizz/i u numru/i ta' approvazzjoni veterinarja tal-cold store/s approvat/i : _____

III. Destinazzjoni tal-laħam

Il-laħam ser jintbagħat minn

(post ta' tagħbija)

sa _____

(pajjiż u post ta' destinazzjoni)

permezz tal-mezz tat-trasport li ġej ⁽⁴⁾ : _____

Isem u indirizz tal-konsenjatur: _____

Isem u indirizz ta' min jirċievi: _____

IV. Dikjarazzjoni

Jien, hawn taht iffirmat, veterinarju uffiċjali, niċċertifika li -

(a) il-laħam tat-tjur hawn fuq imsemmi jissodisfa l-htigijiet tad-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/494/EEC tas-26 ta' Ġunju 1991 dwar il-kundizzjonijiet ta' saħħa li jigvernaw il-kummerċ u l-importazzjoni intra-komunitarju minn pajjiżi terzi ta' laħam tat-tjur frisk kif ukoll il-htigijiet tat-tieni subparagrafu ta' l-artikolu 3(A)(1) ta' dik id-Direttiva, jekk dan il-laħam ikun destinat għal Stat Membru jew reġjun ta' Stat Membru li jkun rikonoxxut bħala hieles mill-marda *Newcastle*;

(b) il-laħam tat-tjur hawn qabel deskritt,

- l-ippakkjar tal-laħam deskritt hawn qabel, għandu timbru li jipprova li -

(i) il-laħam ġej minn annimali maqtula f'biċċeriji approvati,

(ii) il-laħam kien imqatta' f'impjant ta' tqattiegh approvati,

(ċ) dan il-laħam ġie mghoddi bħala tajjeb għall-konsum uman wara li twettqet spezzjoni veterinarja skond id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC tal-15 ta' Frar 1971 dwar problemi mediċi li jolqtu l-kummerċ f'laħam tat-tjur frisk jew id-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 91/495/EEC tas-27 ta' Novembru 1990 dwar is-saħħa pubblika u l-problemi mediċi tal-annimali li jolqtu l-produzzjoni u t-tqegħid fuq is-suq ta' laħam tal-fniek u laħam ta' annimali slavaġ imrobbija f'irziezet (*farm gamed meat*);

(d) il-vetturi tat-trasport jew kontenituri u l-kundizzjonijiet ta' tagħbija ta' din il-kunsinna jilhqu l-htigijiet ta' iġene mnizżla fid-Direttiva tal-Kunsill ta' l-Unjoni Ewropea 71/118/EEC;

(e) jekk il-laħam hu mahsub għall-Finlandja jew għall-Isvezja ⁽²⁾ :

(i) it-test riferit fir-regolament 5(3)(a) twettaq ⁽⁴⁾

(ii) il-laħam ġej minn stabbiliment soġġett għal programm bħal dak riferit fir-regolament 5(3)(b)(4).

.....
(Post)

.....
(Data)

.....
(firma tal-veterinarju uffiċjali)

(¹) Laħam tat-tjur frisk tfisser, skond id-Direttiva riferita f'IV ta' dan iċ-ċertifikat, il-partijiet tajbin għall-konsum uman ta' annimali domestiċi tal-ispeċi li ġejjin:

tigieġ, dundjani, fargħien, papri, wiżż, summien, ħamiem, faġani u perniċi, li ma jkunux għaddew minn xi proċess ta' preservazzjoni; madanakollu, laħam imkessaħ u friżat għandu jkun kunsidrat li hu laħam frisk.

(²) Jekk trid.

(³) Fil-każ ta' *rail trucks* u *lorries*, niżżel in-numru ta' registrazzjoni, fil-każ ta' ajruplan in-numru tat-titjira, u fil-każ ta' dgħajjes, l-isem u, fejn meħtieġ, in-numru tal-kontenitur.

(⁴) Hassar fejn ma japplikax.

B 4448

SKEDAVII

Indikazzjoni li għandha tkun applikata għall-ippakkettjar kbir

Użu maħsub : qtugħ/trattament bis-shana ⁽¹⁾

Indirizz ta' destinazzjoni -

.....

... ..

⁽¹⁾ Hassar kif meħtieġ.

L.N. 258 of 2004

**VETERINARY SERVICES ACT
(ACT NO. XXIII of 2001)**

**Health Problems affecting the Production and Placing on the Market of Fresh
Poultry-Meat Regulations, 2004**

IN exercise of the powers conferred by article 10 of the Veterinary Services Act, 2001, the Minister for Rural Affairs and the Environment has made the following regulations:-

**CHAPTER I
General provisions**

Title and Scope

1. (1) The title of these regulations is the Health Problems affecting the Production and Placing on the Market of Fresh Poultry-Meat Regulations, 2004.

(2) The scope of these regulations is to implement the rules laid down under European Union Council Directive 71/118/EEC regarding health rules for the production and placing on the market of fresh poultry-meat. These regulations shall not apply to the cutting and storage of fresh poultry-meat in retail shops or in premises adjacent to sales points, where the cutting and storage are performed solely for the purpose of supplying the consumer directly, where such operations continue to be subject to the public health checks provided for in rules governing retailing.

Definitions

2. For the purposes of these regulations, the definitions given in article 2 (l) to (n) and (q) to (s) of European Union Council Directive 77/99/EEC shall apply. In addition the following definitions shall also apply -

(1) “poultry-meat” means all parts fit for human consumption from domestic birds of the following species: domestic fowl, turkeys, guinea fowl, ducks and geese;

(2) “fresh poultry-meat” means poultry-meat, including meat which is vacuum wrapped or wrapped in a controlled atmosphere, which has not undergone any preserving process other than chilling or freezing;

(3) “carcass” means the whole body of a bird referred to in item (1) above, after bleeding, plucking and evisceration; however, removal of the heart, liver, lungs, gizzard, crop and kidneys, sectioning of the legs at the tarsus and removal of the head, oesophagus or trachea shall be optional;

(4) “carcass parts” means parts of a carcass as defined in item (3);

(5) “offal” means fresh poultry-meat other than that of the carcass as defined in item (3), even if it remains naturally connected to the carcass, as well as the head and feet where these are presented separately from the carcass;

(6) “viscera” means offal from the thoracic, abdominal and pelvic cavities, and also, where appropriate, the trachea, oesophagus and crop;

(7) “official veterinarian” means the veterinarian designated by the Veterinary Services of the republic of Malta or by the competent central authority of a Member State;

(8) “auxiliary” means a person officially designated by the Veterinary Services pursuant to regulation 8 (2) to assist the official veterinarian;

(9) “pre-slaughter health inspection” means inspection of live poultry carried out in accordance with Chapter VI of Schedule I;

(10) “post mortem health inspection” means inspection of the slaughtered poultry, after slaughter, in a slaughterhouse, carried out in accordance with Chapter VIII of Schedule I;

(11) “means of transport” means the freight carrying parts of motor vehicles, rail vehicles and aircraft and the holds of ships or containers for transport by land, sea or air;

(12) “establishment” means an approved slaughterhouse, an approved cutting plant, an approved cold store, an approved re-wrapping centre or a unit grouping together several such establishments.

(13) “Trading Partner” as found under article 2 of the Veterinary Services Act shall mean –

(a) Member States of the European Community;

(b) Third Countries to the European Community.

(14) “Treaty” means the Treaty establishing the European Economic Community.

CHAPTER II

Rules applicable to European Community production

Conditions for fresh poultry-meat

3. (1) Fresh poultry-meat must meet the following conditions -

Carcasses and offal must -

- (a) come from an animal inspected before slaughter in accordance with Chapter VI of Schedule I and considered, following such inspection, suitable for slaughter for the placing on the market of fresh poultry-meat;
- (b) have been obtained from an approved slaughterhouse subject to own-checks in accordance with regulation 6 (2) and to checks by the Veterinary Services in accordance with regulation 8;
- (c) have been treated under satisfactory hygiene conditions in accordance with Chapter VII of Schedule I;
- (d) have been inspected post mortem in accordance with Chapter VIII of Schedule I and not have been found unfit for human consumption in accordance with Chapter IX of Schedule I;
- (e) be given a health marking conforming to the requirements of Chapter XII of Schedule I, on the understanding that such marking is not necessary for carcasses that are to be cut in the same establishment;
- (f) after post mortem inspection have been handled in accordance with point 46 of Chapter VII of Schedule I and stored in accordance with Chapter XIII of Schedule I under satisfactory hygiene conditions;
- (g) have been suitably packaged in accordance with Chapter XIV of Schedule I; where a protective covering is used, it must satisfy the requirements of that Chapter. Where appropriate, a decision may be taken to supplement the provisions of this Chapter in accordance with the procedure laid down in article 10 of the Veterinary Services Act and taking due account of the relevant European Union Commission Decision or, in absence of a Commission Decision and if necessary, according to the general rules of the Treaty, to take account, in particular, of various forms of presentation used in the trade, provided such forms comply with the rules of hygiene;
- (h) have been transported in accordance with Chapter XV of Schedule I;
- (i) be accompanied during their transport by -
 - either a commercial document. This document must -
 - (i) in addition to the particulars provided for in point 66 of Chapter XII of Schedule I, bear code numbers by which the competent authority responsible for supervising the establishment of origin can be identified as well as the official veterinarian responsible for the health inspection on the day the meat was produced,
 - (ii) be kept by the consignee for at least one year so that it can be produced at the request of the Veterinary Services,

- or a health certificate shown in Schedule VI in the case of fresh poultry-meat referred to in regulation 2 from a slaughterhouse situated in a region or area restricted on health grounds, or in the case of fresh poultry-meat to be sent to a Member State after transit through a third country in a sealed means of transport.
- for meat intended for Finland and Sweden, bear one of the markings provided for in Schedule VI, part IV, under paragraph (e).

Detailed rules for applying this point, and in particular those concerning the allocation of code numbers and the compliance of one or more lists identifying competent authorities, shall be adopted in accordance with the procedure laid down in article 10 Veterinary Services Act and taking due account of the relevant European Union Commission Decision or, in absence of a Commission Decision and if necessary, according to the general rules of the Treaty.

(2) Parts of carcasses or boned meat must –

- (a) have been cut and, or boned in cutting plants approved and supervised in accordance with regulation 6;
- (b) have been cut and obtained in accordance with the requirements of Chapter VII of Schedule I and come from -
 - animals slaughtered in the territory of Malta or in a Member State and complying with the requirements set out in sub-regulation (1) of this regulation;
 - carcasses of fowl imported from third countries in accordance with Chapter III of Schedule I and having undergone the checks provided for in European Union Council Directive 97/78/EC;
- (c) have been subject to the check provided for in regulation 8 (1) (b) (ii);
- (d) satisfy the requirement of sub-regulation (1) (c), (h) and (i) of this regulation;
- (e) have been wrapped, packaged or labelled in accordance with sub-regulation (1) (e) and (g) of this regulation on the spot or in re-wrapping centres specially approved by the Veterinary Services for that purpose;
- (f) have been stored under satisfactory hygiene conditions and in accordance with Chapter XIII of Schedule I.

When cutting plants use fresh meat other than poultry-meat, such meat must conform to the relevant standards of European Union Council Directives 64/433/EEC, 91/495/EEC and 92/45/EEC.

(3) Fresh meat which has been stored in accordance with these regulations in a cold store approved by Veterinary Services and which has not thereafter undergone

any handling, except in connection with storage, must meet the requirements of sub-regulations (1) (c), (e), (g) and (h) and (2) of this regulation or be fresh poultry-meat imported from third countries in accordance with Chapter III and be checked in accordance with the Veterinary Services Act, 2001.

(4) According to the procedure laid down in article 10 Veterinary Services Act it may be derogated from the requirements of sub-regulation (1) where farmers with an annual production of under 10 000 birds of the types referred to in sub-regulation (1) of article 2 supply fresh poultry-meat coming from their holdings in small quantities -

(a) either directly to the final consumer at the holding or at the weekly markets nearest to their holdings,

(b) or to retailers with a view to direct sale to the final consumer, provided that such retailers pursue their activities in the same locality as that of the producer or in a neighbouring locality.

Under the same procedure it may be specified the extent to which, in derogation from sub-regulation (2), the above transaction may also cover cuts. This exception shall not apply in respect of itinerant sale, sale by mail order or, as regards the retailer, sale at a market.

The above transactions shall be subject to public health checks to be decided according to the procedure laid down in article 10 of the Veterinary Services Act, 2001.

(5) In addition, without prejudice to European Community animal health requirements, sub-regulation (1) shall not apply to -

(a) fresh poultry-meat intended for uses other than human consumption;

(b) fresh poultry-meat intended for exhibition, special studies or analysis, provided that official control makes it possible to ensure that the meat is not used for human consumption and that, when the special studies or analysis have been carried out, the meat, with the exception of that used for the purposes of analysis, is destroyed;

(c) fresh poultry-meat intended exclusively as supplies for international organisations.

Further conditions for fresh poultry meat

4. (1) In addition to the requirements of regulation 3 (1) and without prejudice to European Community rules on the examination of animals and fresh meat for the presence of residues, fresh poultry-meat or poultry is subjected -

(a) to tests for residues where the official veterinarian suspects their presence on the basis of the findings of the pre-slaughter inspections or any other information;

(b) to the sampling provided for in Annex IV (I) of European Union Council Directive 92/117/EEC.

The tests provided for at (a) must be carried out to test for residues of substances having a pharmacological action and their derivatives, compliance with withdrawal periods, and for other substances transmissible to poultry-meat which are likely to render the consumption of fresh poultry-meat dangerous or harmful to human health.

The testing referred to in the previous subparagraph must be carried out in accordance with proven methods which are scientifically recognised, in particular those laid down at European Community or international level.

It must be possible to evaluate the results of the examinations using reference methods established in accordance with the procedure referred to in sub-regulation (3). If the results are positive, the official veterinarian shall take appropriate measures to take account of the risk incurred, and in particular to -

- (a) steps up checks on the poultry raised or any quantity of meat obtained in technologically similar conditions and likely to present the same risk,
- (b) step up checks on other flocks on the holding of origin and, should the problem recur, take appropriate measures regarding the holding of origin,
- (c) if there is ambient contamination, take measures regarding the production chain.

(2) The tolerances for the substances referred to in sub-regulation (1), other than those referred to in European Union Council Directive 96/23/EEC, shall be those established in European Community legislation according to the establishment of maximum residue limits of veterinary medicinal products in foodstuffs of animal origin laid down in the legislation provided for in European Union Regulation (EEC) No. 2377/90.

(3) The reference methods shall be established according to the provisions laid down in the relevant European Community legislation.

Restriction for the placing on the market of fresh poultry meat

5. (1) Without prejudice to European Union Council Directives 91/494/EEC, and 96/23/EC or to the restrictions imposed by European Union Council Directive 92/117/EEC, poultry-meat cannot be placed on the market for the purposes of human consumption where -

- (a) it originates from poultry affected by the disease referred to in European Union Council Directive 91/494/EEC;
- (b) it shows traces of residues in quantities which exceed the tolerance to be set in accordance with regulation 4 (2) or has been treated with antibiotics, tenderisers or preservatives, unless those preservatives are authorised under

European Community legislation, on the understanding that agents used specifically to promote water retention are prohibited, as well as any quantity of poultry-meat obtained in technologically similar conditions and likely as a result to present the same risk;

(c) it originates from animals found to have one of the faults listed in point 53 (a) of Chapter IX of Schedule I;

(d) it has been declared unfit for human consumption pursuant to points 53 (b) and 54 of Chapter IX of Schedule I.

(2) Products which have undergone ionising treatment shall not be dispatched to a Member State the legislation of which forbids such treatment within its territory and which has informed the European Commission and the territory of Malta of the existence of such a ban.

(3) In respect of salmonella, the following rules shall apply for meat intended for Finland and Sweden -

(a) the consignments of meat have been subjected to a microbiological test by sampling in the establishment of origin according to the rules laid down under European Union Council Decision 95/411/EC laying down the rules for the microbiological testing for salmonella by sampling of fresh poultry-meat intended for Finland and Sweden.

(b) the test provided for in (a) shall not be carried out for meat originating in an establishment subject to a programme recognised as equivalent to the operational programme implemented by Finland and Sweden.

(4) Mechanically recovered meat may be traded only if it has previously undergone heat treatment in accordance with European Union Council Directive 77/99/EEC in the establishment of origin or any other establishment designated by the Veterinary Services.

List of approved establishments

6. (1) Veterinary Services shall draw up a list of approved establishments other than those referred to in regulation 7, each of which shall have a veterinary approval number. It shall send this list to the Member States and to the European Commission.

A single approval number may be given to an establishment processing or re-wrapping products obtained from or with raw materials covered by one of the Directives referred to in article 2 (d) of European Union Council Directive 77/99/EEC

The Veterinary Services shall not approve an establishment unless it is satisfied that it complies with these regulations.

Where hygiene is found to be inadequate and where the measures provided for in the second paragraph of point 51 of Chapter VIII of Schedule I have proved insufficient to remedy the situation, the Veterinary Services shall temporarily suspend approval.

If the operator of the establishment, the owner or his agent does not make good the shortcomings noted within the period fixed by the Veterinary Services, the latter shall withdraw approval.

The Veterinary Services shall take account here of the conclusions of any check carried out in accordance with regulation 10. The Member States and the European Commission shall be informed of the withdrawal of approval.

(2) The operator of the establishment, the owner or his agent must conduct regular checks on the general hygiene of conditions of production in his establishment, *inter alia* by means of microbiological controls. Checks must cover utensils, fittings and machinery at all stages of production and, if necessary, products. The operator of the establishment, the owner or his agent must be in a position, upon request from the Veterinary Services, to inform the official veterinarian or the European Commission's veterinary experts of the nature, frequency and results of the checks conducted, together with the name of the investigating laboratory if need be.

The nature of the checks, their frequency, as well as the sampling methods and the methods for bacteriological examination shall be established in accordance with the procedure laid down in article 10 Veterinary Services Act, 2001.

(3) The operator of the establishment, the owner or his agent must establish a staff training programme enabling workers to comply with conditions of hygienic production adapted to the production structure. The official veterinarian responsible for the establishment must be involved in the planning and implementation of that programme.

(4) The operator of a cutting plant or of a re-wrapping centre, the owner or his agent must keep records of fresh poultry-meat entering and leaving the establishment, specifying the nature of the poultry-meat received.

(5) Inspection and supervision of establishments shall be carried out under the responsibility of the official veterinarian who, in accordance with regulation 8 (2), may be assisted in purely material tasks by auxiliaries. The official veterinarian must at all times have free access to all parts of establishments in order to ensure that these regulations are being complied with. The official veterinarian must regularly analyse the results of the checks provided for in sub-regulation (2).

The official veterinarian may, on the basis of this analysis, conduct further microbiological examinations at all stages of production or on the products. The results of these analyses shall be written up in a report, the conclusions and recommendations of which shall be notified to the operator of the establishment, the owner or his agent, who shall rectify the shortcomings noted with a view to improving hygiene.

Exemption on slaughterhouses structure and infrastructure

7. In accordance with Schedule II, the Veterinary Services may exempt slaughterhouses handling under 150 000 birds per year from the structure or infrastructure requirements of Schedule I, provided they satisfy the following requirements -

(1) The establishments concerned must be the subject of special veterinary registration and be given a specific approval number linked to the local supervisory unit. In order to be approved by the Veterinary Services -

(a) the establishment must fulfil the conditions for approval laid down in Schedule II;

(b) the operator of the slaughterhouse, the owner or his agent must keep a register of -

(i) animals entering the establishment and slaughter products leaving it;

(ii) the checks carried out;

(iii) the results of those checks. This information shall be communicated to the Veterinary Services at its request;

(c) the slaughterhouse must notify the Veterinary Services of the time of slaughter and the number and the origin of the animals, and send it a copy of the health attestation shown in Schedule IV;

(d) the official veterinarian or an auxiliary must be present at the time of evisceration to ensure compliance with the hygiene rules laid down in Chapters VII and VIII of Schedule I;

Where the official veterinarian or the auxiliary cannot be present at the time of slaughter, the meat may not leave the establishment until the post mortem inspection has been carried out in accordance with regulation 8 (2), on the day of slaughter, except in the case of meat covered by point 49 of Chapter VIII of Schedule I;

(e) the Veterinary Services must monitor the chain of distribution of meat coming from the establishment and the appropriate marking of products declared unfit for human consumption as well as their subsequent destination and use. Veterinary Services shall draw up a list of establishments benefiting from such derogation and shall forward this list, and any subsequent amendments thereto, to the European Commission;

(f) the Veterinary Services must ensure that fresh meat from the establishments referred to in paragraph (e) is marked with stamps or labels approved for the purpose in accordance with the procedure laid down in article 10 of the Veterinary Services Act, 2001, and taking account of the relevant

European Union Commission Decision or, in absence of a European Union Commission Decision and if necessary, according to the general rules of the Treaty, showing the administrative district of the health unit under which the establishment comes;

(2) Derogation may also be granted by the Veterinary Services in accordance with Schedule II in the case of cutting plants which are not situated in an approved establishment and which are approved pursuant to article 4 (2) of European Union Council Directive 64/433/EEC, provided the cutting plant does not handle more than three tonnes per week, subject to compliance with the temperature requirement laid down in point 49 of Chapter VIII of Schedule I.

The provisions of Chapters VIII and X and point 64 of Chapter XI of Schedule I shall not apply to storage and cutting operations in the establishments referred to in the first subparagraph;

(3) Meat that has been judged to comply with the hygiene and health inspection requirements laid down by these regulations must be marked with a stamp showing the administrative district of the health unit responsible for the establishment of origin. The model of this stamp shall be determined in accordance with the procedure laid down in article 10 Veterinary Services Act and the relevant European Community law.

(4) Meat must be -

(i) kept for direct sale on the local market, fresh or processed, to retailers or to the consumer without pre-packaging or pre-wrapping;

(ii) transported from the establishment to the consignee under hygienic conditions of transport.

(5) The European Commission's veterinary experts may, in conjunction with the Veterinary Services, carry out onsite checks on a representative number of establishments benefiting from the conditions laid down in this regulation. In particular, access on the same basis as officials of the competent authority shall be given to all concerned persons, information and documentation as well as access to places, establishments, installations and means of transport in order for the checks to be carried out.

(6) With the authorisation of the Veterinary Services, it may be derogated from the structural requirements provided for in Chapter I for low-capacity cold stores in which meat is stored only if it is packaged.

(7) Detailed rules for implementing the provisions laid down in the first paragraph of regulation 7 and sub-regulations (5) and (6) of the same regulation shall be adopted in accordance with the procedure laid down in article 10 of the Veterinary Services Act, 2001 and taking account of relevant European Commission Decision or, in absence of a European Commission Decision and if necessary, according to the general rules of the Treaty.

Special conditions concerning “wholesale market”

(8) For the purposes of this sub-regulation “wholesale market” means a market comprising a number of separate establishments which may share common facilities, including common areas in which fresh meat or fresh poultry-meat are cut, stored, displayed and put on the market. A wholesale market may be attached to other approved establishments.

(9) An establishment situated in a wholesale market cannot be placed on the list of approved establishments provided for in regulation 6 (1) of these regulation unless it complies with the conditions mentioned in sub-regulation (12).

(10) The establishments or combinations of establishments operating in a wholesale market can receive a veterinary approval number.

(11) The veterinary approval number mentioned in sub-regulation (10) can be temporarily suspended or withdrawn by the Veterinary Services if an establishment or combination of establishments no longer fulfils the conditions set out in these regulations. This suspension or withdrawal does not necessarily affect the approval of other establishments of the wholesale market.

(12) (a) Establishments must meet the conditions for the approval of establishments laid down in Chapter I and Chapter III of Schedule I to these regulations. However the areas, equipment and facilities referred to at points 1, 2 (b), 4 (c) and (e) and 5 to 13 of Chapter I of Schedule I and points 15 (a) to (c) of Chapter III of Schedule III may be used jointly.

To the room referred to in point 9 of Chapter I of Schedule I for the veterinary service, extra rooms may be added if necessary, the room or rooms, may be situated in another part of the wholesale market.

(b) Refrigerated storage areas -

If refrigerated storage areas exist in addition to those mentioned in Schedule I, Chapter III point 15 (a) of these regulations, the areas must fulfil the special conditions for the approval of cold stores laid down in Chapter IV of Schedule 1 to these regulations.

(c) Storage -

Carcasses cuts as well as offal which are displayed for selection or for sale shall be kept chilled in such a way as to ensure that the internal temperature is maintained as laid down in Chapter XIII, point 69 of Schedule I to these regulations.

If necessary cold rooms for inspecting the goods or cool boxes for displaying the goods shall be provided.

(13) The hygiene conditions laid down in Chapter V and in particular these of point 19, Chapter VII point 38, Chapters X, XIV and XV of Schedule I to these regulations must be respected.

All practicable measures must be taken to ensure that persons who have access to the areas in which meat is handled or displayed comply with the requirements as to hygiene in points 18 (a) and 24 in Chapter V of Schedule I to these regulations.

(14) Supervisory measures provided for in regulation 8 of these regulations and Chapters XI and XII of Schedule I thereto must be respected.

When establishments combine, the operators or owners of the establishments, or their representatives, shall be jointly liable for meeting the conditions for approval and fulfilling the hygiene requirements. For this purpose they shall name a person to be responsible for the regular supervision of general hygiene with regard to production conditions in the combined establishments in accordance with regulation 6 (2) of these regulations. The name of this person shall be given to the Veterinary Services.

Such an agreement with the combined establishments shall be an essential part of the approval.

(15) The requirements of regulation 3 (1)(i) of these regulations must be respected.

Veterinary supervision

8. (1) Veterinary Services shall ensure that -

(a) all farms delivering poultry of the species referred to in regulation 2(1) to slaughterhouses are kept under veterinary supervision;

(b) it is guaranteed that -

(i) in slaughterhouses approved in accordance with regulation 6, at least one official veterinarian is present throughout the post mortem inspection;

(ii) in cutting plants approved in accordance with regulation 6, a member of the inspection team referred to in sub-regulation (2) is present at least once a day when meat is being worked on, to check the general hygiene of the plant and the register of fresh meat entering and leaving it;

(iii) in cold stores, a member of the inspection team referred to in sub-regulation (2) is regularly present.

(2) The official veterinarian may be assisted by auxiliaries placed under his authority and responsibility in carrying out the following operations -

(a) if they fulfil the conditions in point 3 (a) of Schedule III, collecting the information needed to assess the health status of the flock of origin, in accordance with Chapter VI of Schedule I, which the official veterinarian is to use to make his diagnosis;

(b) if they fulfil the conditions in point 3 (b) of Schedule III -

(i) checking that the conditions of hygiene provided for in Chapters I, V, VII and X of Schedule I and in Schedule II, and the conditions provided for in point 47 of Schedule I are met;

(ii) establishing that the cases referred to in point 53 of Chapter IX of Schedule I are not present at the post mortem inspection;

(iii) carrying out the inspection provided for in (a) and (b) of the second paragraph of point 47 of Chapter VIII of Schedule I, and especially the quality assessment of the carcasses and trimmings, provided that the official veterinarian is actually able to supervise the work of the auxiliaries on the spot;

(iv) supervising the health marking provided for in point 67 of Chapter XII of Schedule I;

(v) carrying out the health control of cut and stored meat;

(vi) monitoring transport vehicles or containers and the loading conditions provided for in Chapter XV of Schedule I.

Only persons who satisfy the requirements of Schedule III may be appointed as auxiliaries following a test organised by the Veterinary Services. In order to provide the assistance referred to above, the auxiliaries must form part of an inspection team under the supervision and responsibility of the official veterinarian.

They must be independent of the establishment concerned. The Veterinary Services shall determine the composition of the inspection team for each establishment in such a way that the official veterinarian is able to supervise the above operations.

Detailed rules governing the assistance referred to in this regulation shall, in so far as necessary, be determined in accordance with the requirements of European Community.

(3) The Veterinary Services may permit the staff of the undertaking who have received special training from the official veterinarian, to carry out the operations provided for in (a) and (b) of the second paragraph of point 47 of Chapter VIII of Schedule I under the direct supervision of the official veterinarian.

Veterinary Services to collect and use the results of pre-slaughter and post mortem inspections

9. The Veterinary Services are entrusted with the task of collecting and using the results of pre-slaughter and post mortem inspections carried out by the official

veterinarian and relating to the diagnosis of diseases transmissible to man. Where such a disease is diagnosed, the results of the specific case shall be communicated as soon as possible to the central service or body of the Ministry of Health in charge of the diseases transmissible from animals to man and to the veterinarian responsible for supervision of the flock from which the animals originated. Veterinary Services shall submit to the European Commission information on certain diseases, particularly where diseases transmissible to man have been diagnosed. In accordance with the procedure laid down in article 10 of the Veterinary Services Act and taking account of the relevant European Union Commission Decision or, in absence of a European Union Commission Decision and if necessary, according to the general rules of the Treaty, it may be adopted detailed rules for implementing this regulation, in particular with regard to -

- (a) the regularity with which information has to be submitted to the Ministry of Health, to Member States and to the European Commission,
- (b) the type of information,
- (c) the disease to which the collection of information is to apply,
- (d) procedures for collecting and using information.

Onsite Checks

10. (1) Veterinary experts from the European Commission may, in co-operation with the Veterinary Services, make onsite checks in a representative percentage of establishments in the territory of Malta.

The Veterinary Services shall give the experts all the assistance they need for the performance of their duties. In particular, access on the same basis as officials of the competent authority shall be given to all concerned persons, information and documentation as well as access to places, establishments, installations and means of transport in order for the checks to be carried out.

The Veterinary Services of Malta shall take any measures required to take account of the results of these checks. Should an inspection carried out within the terms of this regulation bring to light serious facts against an approved establishment, the Veterinary Services shall immediately suspend the placing on the market of products from the establishment which fails to comply with these regulations.

Stunning, breeding and plucking of birds intending for the production of *foie gras*

11. Veterinary Services may, by way of derogation from the requirements of regulation 3 (1)(a), authorise the stunning, bleeding and plucking of birds intended for the production for *foie gras* on the fattening farm, provided that these operations are carried out in a separate room which satisfies the requirements of Chapter II (14) (b) of Schedule I, and that, in accordance with Chapter XV of Schedule I, the un-eviscerated carcasses are transported immediately to an approved cutting plant which

is equipped with a special room as defined under (ii) in the second indent of point 15 (b), of Chapter III of Schedule I, where the carcasses must be eviscerated within 24 hours under the supervision of the official veterinarian.

Process of chilling fresh poultry by immersion in water

12. (1) Veterinary Services may authorise use of the process of chilling fresh poultry-meat by immersion in water if it is carried out in accordance with the conditions laid down in points 42 and 43 of Chapter VII of Schedule I. Chilled fresh meat obtained in accordance with this process may be marketed either chilled or frozen.

(2) If this process is used in the territory of Malta, the Veterinary Services must inform the Member States and the European Commission as soon as possible.

(3) Veterinary Services may not object to the introduction into the territory of Malta of fresh poultry-meat chilled in accordance with points 42 and 43 of Chapter VII of Schedule I when the use of this chilling process is indicated on the accompanying document referred to in regulation 3 (1)(i), provided that -

(a) either the meat has been frozen after chilling without undue delay;

(b) or chilled poultry-meat is produced under the same conditions in the territory of Malta.

Applicability of rules found under European Union Council Directive 89/662/EEC

13. The rules laid down in European Union Council Directive 89/662/EEC shall apply in particular to checks at origin, to the organisation of and follow-up to the checks to be carried out at destination, and to the protective measures to be implemented.

CHAPTER III

Provisions applicable to imports into the territory of Malta

Conditions applicable to the placing on the market of fresh poultry meat imported from third countries

14. (1) The conditions applicable to the placing on the market of fresh poultry-meat imported from third countries must be considered, as at least equivalent to those laid down for the placing on the market of fresh poultry-meat obtained in accordance with articles 3 to 6 and 8 to 13 of European Union Council Directive 71/118/EEC.

(2) For the purposes of application of sub-regulation (1), the following paragraphs shall apply –

(i) In order to be imported into the territory of the territory of Malta and Member States, fresh poultry-meat must -

- (a) come from third countries or parts of third countries listed in accordance with article 9 (1) and (2) of European Union Council Directive 91/494/EEC, the list of which shall be published under the procedure laid down in Veterinary Services Act, 2001 and meet the requirements of these regulations;
 - (b) come from establishments for which the competent authority of the third country has provided the European Commission with guarantees that these establishments meet the requirements of these regulations;
 - (c) be accompanied by the certificate referred to in article 12 of European Union Council Directive 91/494/EEC the form of which shall be published under the procedure laid down in the Veterinary Services Act, 2001 supplemented by a declaration to the effect that the meat fulfils the requirements of Chapter II of European Union Council Directive 71/118/EEC and any additional conditions, or offers the equivalent guarantees referred to in (ii)(b) of this sub-regulation. If necessary, the content of this declaration shall be established according to the requirements of the European Community.
- (ii) The following shall be published under the procedure laid down in article 12 (2) of the Veterinary Services Act and according to the requirements of the European Community -
- (a) a Community list of establishments which satisfy the requirements in paragraph (b);
 - (b) the specific conditions and the equivalent guarantees relating to the requirements of European Union Council Directive 71/118/EEC, other than those enabling meat to be excluded from human consumption in accordance with regulation 3 (I) (A) (d) of that Council Directive and those laid down in Chapter VI, in points 42 and 43 of Chapter VII and in Chapter VIII of Annex I of that European Union Council Directive.

Such conditions and guarantees may not be less stringent than those laid down in articles 3 to 6 and 8 to 13 of Council Directive 71/118/EEC.

- (iii) The Veterinary Services shall follow the advice of experts from the European Commission and the Member States who carry out on-the-spot checks to verify whether -

- (a) the guarantee given by the third country regarding the conditions of production and placing on the market can be considered equivalent to those applied in the territory of the territory of Malta and in the Member States;
- (b) the conditions of (i) and (ii) of this regulation are fulfilled.

Third countries and part of third countries

15. The list provided for in regulation 14 (2)(ii) may include only third countries or parts of third countries -

(a) from which imports are not prohibited pursuant to articles 9 to 12 of European Union Council Directive 91/494/EEC;

(b) which, in view of their legislation and the organisation of their veterinary services and of their inspection services, the powers of such services and the supervision to which they are subject, have been recognised, in accordance with article 3 (2) of European Union Council Directive 72/462/EEC or article 9 (2) of European Union Council Directive 91/494/EEC, as capable of guaranteeing the implementation of their legislation in force;

or

(c) the veterinary services of which are able to guarantee that health requirements at least equivalent to those laid down in Chapter II of European Union Council Directive 71/118/EEC are being complied with.

Rules on the importation of fresh poultry-meat

16. (1) Veterinary Services shall ensure that fresh poultry-meat is imported into the European Community via the territory of Malta only if it -

(a) is accompanied by the certificate provided for in regulation 14 (2) (i) (c),

(b) has satisfied the checks required by European Union Council Directive 97/78/EC.

Applicability of European Union Council Directive 97/78/EC

17. The principles and rules laid down in European Union Council Directive 97/78/EC shall apply, with particular reference to the organisation of and follow-up to the checks to be carried out by the Veterinary Services and the safeguard measures to be implemented.

SCHEDULE I

CHAPTER I

GENERAL CONDITIONS FOR THE APPROVAL OF ESTABLISHMENTS

Establishments must have at least -

1. In rooms where fresh meat is produced, worked on or stored and in areas and corridors through which fresh meat is transported -

(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 channelled towards drains fitted with gratings and traps to prevent odours. However -

- in the case of rooms referred to in point 14 (e) of Chapter II, point 15 (a) of Chapter III and point 16 (a) and Chapter IV, channelling of water towards drains fitted with gratings and traps is not required and, in the case of premises referred to in point 16 (a), a device with which water may easily be removed is sufficient,

- in the case of rooms referred to in point 17 (a) of Chapter IV which store only wrapped or packaged meat and in areas and corridors through which fresh meat is transported, waterproof and rot-proof flooring is sufficient;

(b) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least two meters; in chilling or refrigeration rooms and in stores the walls must be coated at least to storage height.

Wall to floor junctions must be rounded or similarly finished except in the rooms referred to in point 17 (a) of Chapter IV.

(c) door and window frames in hard-wearing, non-corrodible material and, if of wood, with a smooth and impermeable covering on all surfaces;

(d) insulation materials which are rot-proof and odourless;

(e) adequate ventilation and good extraction of steam;

(f) adequate natural or artificial lighting which does not distort colours;

(g) a clean and easily cleaned ceiling; failing that, a roof covering with an interior surface which fulfils these conditions;

2. (a) As near as possible to the work stations, a sufficient number of facilities for cleaning and disinfecting hands and for cleaning tools with hot water. Taps must not be hand-operable or arm-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 hygienic means of drying hands;

(b) Facilities for disinfecting tools, with water supplied at not less than 82°C;

3. Appropriate arrangements for protection against pests such as insects and rodents;

4. (a) Instruments and working equipment such as automatic equipment for working on meat, cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion resistant material not liable to taint meat and easy to clean and disinfect. Surfaces coming into, or capable of coming into contact with meat, including welds and joints, must be maintained smooth. The use of wood is forbidden except in rooms where the only fresh meat stored is hygienically packaged fresh poultry-meat;

(b) Corrosion-resistant 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 floor or walls;

(c) Facilities, including suitably laid out and equipped reception and marshalling areas, for the hygienic handling and protection of meat during loading and unloading;

(d) Special watertight non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing things from them, for keeping meat not intended for human consumption, or a lockable room for such meat if the quantities are large enough to necessitate this or if the meat is not removed or destroyed at the end of each working day; where such meat is removed through conduits, these must be so constructed and installed as to avoid any risk of contamination of the fresh poultry-meat;

(e) Rooms for the hygienic storage of materials for wrapping and packaging where such activities are carried out in the establishment;

5. Refrigeration equipment to keep the internal temperature of the meat at the levels required by these regulations. This equipment must include a system for draining off water of condensation without any possibility of contamination of the fresh poultry-meat;

6. An adequate pressurised supply of potable water within the meaning of European Community rules. Non-potable water pipes must be clearly distinguished from those used for potable water;

7. An adequate supply of hot potable water within the meaning of European Community rules;

8. A liquid and solid waste disposal system which meets hygiene requirements;

9. An adequately equipped lockable room for the exclusive use of the veterinary service, or suitable facilities in the case of stores referred to in Chapter IV and of re-wrapping centres;

10. Facilities enabling the veterinary inspections provided for in these regulations to be carried out efficiently at any time;

11. An adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins, showers and flush lavatories so equipped as to protect the clean parts of the building from contamination. Lavatories must not open directly on to the workrooms. Showers are unnecessary in cold stores receiving and shipping hygienically wrapped fresh meat only. Wash basins must have hot and cold running water or water premixed to a suitable temperature, materials for cleaning and disinfecting hands and hygienic means of drying hands. Wash basin taps must not be hand-operable or arm-operable. There must be a sufficient number of such wash basins near the lavatories;

12. A place and adequate facilities for cleaning and disinfecting means of transport for meat except in the case of cold stores receiving and shipping hygienically packed fresh meat only. Slaughterhouses must have a separate place and separate facilities for cleaning and disinfecting means of transport and crates used for poultry for slaughter. However, these places and facilities are not compulsory if provisions exist requiring that means of transport or crates be cleaned and disinfected at officially authorised facilities;

13. A room or secure place for the storage of detergents, disinfectants and similar substances.

CHAPTER II

SPECIAL CONDITIONS FOR THE APPROVAL OF POULTRY SLAUGHTERHOUSES

14. In addition to the general requirements, slaughterhouses must have at least -

- (a) a room or covered space which is sufficiently large and easy to clean and disinfect for the pre-slaughter inspection provided for in the second paragraph of point 28 of Chapter VI and to accommodate the birds referred to in regulation 2(1) of these regulations;
- (b) a slaughter room large enough for stunning and bleeding on the one hand, and plucking and any scalding on the other, to be carried out in separate places. Any communication between the slaughter room and the room or space referred to in (a) other than the narrow opening through which only slaughter poultry may pass must have an automatically closing door;
- (c) an evisceration and preparation room which is large enough for evisceration to be carried out in a place sufficiently far from the other work stations, or separated from them by a partition, so as to prevent contamination. Any communication between the evisceration and preparation room and the slaughter room other than the narrow opening through which only slaughter poultry may pass must have an automatically closing door;
- (d) if necessary, a dispatching room;
- (e) one or more sufficiently large chilling or refrigerating rooms, with a lockable facility, for fresh poultry-meat which has been detained;
- (f) a room or space for collecting feathers unless these are treated as waste;
- (g) separate wash basins and lavatories for staff handling live birds.

CHAPTER III SPECIAL CONDITIONS FOR THE APPROVAL OF CUTTING PLANTS

15. In addition to the general requirements, cutting plants must have at least -

- (a) chilling or refrigerating rooms large enough for meat preservation;
- (b) - a room for cutting, boning and wrapping,
 - in so far as this operation is carried out in the cutting plant -
 - (i) a room for the evisceration of geese and ducks reared for the production of *foie gras*, which have been stunned, bled and plucked on the fattening farm;
 - (ii) a room for the evisceration of poultry referred to in point 49 of Chapter VIII;
- (c) a room for packaging, where such operations are carried out in the cutting plant, unless the conditions provided for in point 74 of Chapter XIV are fulfilled.

CHAPTER IV SPECIAL CONDITIONS FOR THE APPROVAL OF COLD STORES

16. In addition to the general requirements, stores in which fresh meat is stored in accordance with the first indent of point 69 of Chapter XIII must have at least -

- (a) sufficiently large chilling and refrigerating rooms, which are easy to clean and in which fresh meat can be stored at the temperature provided for in the first indent of point 69;
- (b) a recording thermometer or recording tele-thermometer in or for each storage area.

17. In addition to the general requirements, stores in which fresh poultry-meat is stored in accordance with the second indent of point 69 of Chapter XIII must have at least -

(a) sufficiently large chilling and refrigerating rooms which are easy to clean and in which fresh poultry-meat can be stored at the temperature provided for in the second indent of point 69;

(b) a recording thermometer or recording tele-thermometer in or for each storage area.

CHAPTER V

HYGIENE OF STAFF, PREMISES AND EQUIPMENT IN THE ESTABLISHMENTS

18. Absolute cleanliness shall be required of staff, premises and equipment.

(a) Staff handling exposed or wrapped fresh meat or working in rooms and areas in which such meat is handled, packaged or transported must in particular wear clean and headgear which can be cleaned easily, footwear and light-coloured working clothes or other protective clothing. Staff engaged in working on or handling fresh meat must wear clean working clothes at the commencement of each working day and must renew such clothing during the day as necessary and must 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 birds or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking is forbidden in workrooms and storerooms and in other areas and corridors through which fresh meat is transported.

(b) No animal may enter the establishments except, in the case of slaughterhouses, animals for slaughter. Rodents, insects and other vermin must be systematically destroyed.

(c) Equipment and instruments used for handling live poultry and working on fresh poultry-meat must be kept clean and in a good state of repair. They must be carefully cleaned and disinfected several times during the working day, at the end of the day's work and before being reused when they have been soiled.

(d) Crates for delivering poultry must be made of non-corrodable material, are easy to clean and disinfect. They must be cleaned and disinfected each time they are emptied.

19. Rooms, instruments and working equipment must not be used for purposes other than work on fresh poultry-meat, fresh meat or game meat authorised in accordance with European Union Council Directives 91/495/EEC and 92/45/EEC or meat preparations or products unless they are cleaned and disinfected before reuse. This restriction shall not apply to transport equipment used on the premises referred to in point 17 (a), when the meat is packaged.

20. Poultry-meat and containers thereof must not come into direct contact with the floor.

21. Potable water must be used for all purposes; however, non-potable water may be used for steam production, fire fighting, cooling refrigeration equipment and removing waste feathers in the slaughterhouse provided that the pipes installed for this purpose preclude the use of such water for other purposes and present no danger of contamination of fresh meat. Non-potable water pipes must be clearly distinguished from pipes used for potable water.

22. (a) Feathers and by-products of slaughter unfit for human consumption must be taken away immediately.

(b) The spreading of sawdust or any other similar substance on the floor of the workroom and fresh poultry-meat storage rooms is prohibited.

23. Detergents, disinfectants and similar substances must be used in such a way that instruments, working equipment and fresh meat are not adversely affected. Their use must be followed by thorough rinsing of such instruments and working equipment with potable water.

24. Persons likely to contaminate meat are prohibited from working on it and handling it. When recruited, any person working on and handling fresh meat shall be required to prove, by a medical

certificate, that there is no medical impediment to such employment. The medical supervision of such a person shall be governed by the relevant national legislation in force in the territory of Malta.

CHAPTER VI

PRE-SLAUGHTER HEALTH INSPECTION

25. (a) The official veterinarian of the slaughterhouse may authorise the slaughter of a consignment of poultry from a holding only, without prejudice to the certificate shown in Model 5 in Annex IV to European Union Council Directive 90/539/EEC, where -

(i) the poultry intended for slaughter is accompanied by the health attestation provided for in Schedule IV;

or,

(ii) 72 hours before the arrival of the poultry at the slaughterhouse he was in possession of a document to be determined by the Veterinary Services containing -

- relevant up-to-date information regarding the flock of origin, in particular details taken from the holding's records referred to in 27 (a) covering the type of poultry to be slaughtered,

- proof that the holding of origin is under the supervision of an official veterinarian. This information must be assessed by the official veterinarian prior to deciding what measures are to be taken with respect to fowl coming from the holding concerned, particularly the type of pre-slaughter inspection.

(b) Where the conditions provided for in (a) are not met, the official veterinarian of the slaughterhouse may either postpone slaughter or where compliance with the welfare rules requires authorise slaughter having first carried out the tests provided for under 27 (b), and must have an official veterinarian inspect the holding of origin of the fowl concerned with a view to obtaining this information. Any costs associated with the application of this paragraph shall be charged to the farmer in accordance with rules to be decided on by the Veterinary Services.

(c) However, in the case of farmers with an annual production of not more than 20 000 domestic fowl, 15 000 ducks, 10 000 turkeys, 10 000 geese or an equivalent quantity of the other species of fowl referred to in regulation 2(1), the pre-slaughter inspection referred to in 27 (b) may be carried out at the slaughterhouse. In that case the farmer must provide to the Veterinary Services a declaration to the effect that his annual production does not exceed the said figures.

(d) The farmer must keep for a minimum of two years the records referred to in point 27 (a) for submission to the Veterinary Services on demand.

26. The owner, the person authorised to dispose of the poultry or their representative must facilitate the pre-slaughter inspection operations and in particular assist the official veterinarian in any handling deemed necessary. The official veterinarian must carry out the pre-slaughter inspection in accordance with professional rules, in adequate lighting.

27. Pre-slaughter inspection on the farm of origin referred to in point 25 shall comprise -

(a) checking of the farmers' records, which must include at least the following, depending on the type of poultry -

- day of arrival of the birds,

- source of the birds,

- number of birds,
- actual performance of the particular breeds (e.g. weight gain),
- mortality,
- suppliers of feedingstuffs,
- type, period of use and withdrawal periods of feed additives,
- consumption of feedingstuffs and water,
- examination and diagnosis of the attending veterinarian, together with any laboratory results,
- type of any medicinal product, with dates of administration and withdrawal, given to the birds,
- date and type of any vaccines given,
- weight gain during the fattening period,
- results of any previous official health inspections of birds from the same flock, number of birds sent for slaughter,
- expected date of slaughter;

(b) the additional examination needed to establish a diagnosis where the birds -

- (i) are suffering from a disease which can be transmitted to humans or to animals or are behaving, on an individual or collective basis, in such a way as to indicate that such a disease may occur;
- (ii) show disturbance of general behaviour or signs of sickness which may make the meat unfit for human consumption;

(c) regular sampling of water and feed with a view to checking compliance with withdrawal periods;

(d) the results of tests for zoonotic agents carried out in accordance with European Union Council Directive 92/117/EEC.

28. At the slaughterhouse, the official veterinarian shall ensure that the poultry is identified, check compliance with Chapter II of European Union Council Directive 91/628/EEC on protection of animals during transport and in particular check whether the poultry has suffered injury during transport.

Moreover, in the event of doubt concerning the identity of a consignment of poultry and where the poultry must undergo pre-slaughter health inspection at the slaughterhouse in accordance with point 25 (c), the official veterinarian must examine each crate if the poultry show the symptoms referred to in point 27 (b).

29. Where the poultry has not been slaughtered within three days of its examination and the issue of the health attestation provided for in point 25 (a) (i) -

- where the poultry has not left the holding of origin, a new health attestation must be issued,
- or, after assessing the reasons for the delay, the official veterinarian of the slaughterhouse shall authorise slaughter if there is no health reason to prevent it, if need be following a further examination of the poultry.

30. Without prejudice to the requirements of European Union Council Directive 91/494/EEC, slaughter for the purpose of human consumption must be forbidden if the clinical symptoms of the following diseases have been established -

- (a) ornithosis;
- (b) salmonellosis.

The official veterinarian may, at the request of the owner of the poultry or of his representative, authorise the slaughter at the end of the normal slaughter process provided precautions are taken to keep to a minimum the risk of spreading bacteria and to clean and disinfect the facilities after the slaughter, with the meat resulting from the slaughter being handled as if it were meat declared unfit for human consumption.

31. The official veterinarian must -

- (a) forbid slaughter where he has evidence that the meat from the animals concerned would be unfit for human consumption;
- (b) postpone slaughter where the withdrawal period for residues has not been respected;
- (c) ensure, with regard to clinically healthy poultry from a flock slaughter of which is obligatory under a programme for the control of infectious disease, that the poultry is slaughtered at the end of the day or under conditions such that any contamination of other poultry is avoided. Veterinary Services may define the rules which authorise to dispose of this meat in the territory of Malta.

32. The official veterinarian must immediately notify the Veterinary Services of any prohibition of slaughter, giving reasons, and provisionally place the poultry affected by that slaughter prohibition in safekeeping.

CHAPTER VII

HYGIENE REQUIREMENTS FOR SLAUGHTER AND THE HANDLING OF FRESH MEAT

33. Only live poultry may be brought into slaughter premises. As soon as they are brought into those premises the birds must be slaughtered immediately after stunning, except in the case of slaughter according to a religious rite.

34. Bleeding must be completed and carried out in such a way that the blood cannot cause contamination outside the place of slaughter.

35. Slaughter poultry must be plucked immediately and completely.

36. Evisceration must be carried out immediately in the case of total evisceration or within the period laid down in point 49 of Chapter VIII in the case of partial or deferred evisceration. Slaughtered poultry must be opened in such a way that the cavities and all the relevant viscera can be inspected. For this purpose the viscera to be inspected may either be detached or left attached to the carcass by their natural connections. If detached, they must be identifiable as belonging to a given carcass. However, ducks and geese reared and slaughtered for the production of *foie gras* may be eviscerated within 24 hours, provided that un-eviscerated carcasses are as soon as possible reduced to and then kept at the temperature laid down in the first indent of point 69 of Chapter XIII, and transported in accordance with the rules of hygiene.

37. After inspection, the viscera which have been removed must be separated immediately from the carcass, and the parts unfit for human consumption removed at once. Viscera or parts of viscera remaining in the carcass must, with the exception of the kidneys, be removed entirely if possible, under satisfactory hygiene conditions.

38. It is forbidden to clean poultry-meat by wiping with a cloth or to fill the carcass with anything other than edible offal or neck offal from poultry slaughtered in the slaughterhouse.

39. It is forbidden to cut the carcass or remove or treat the poultry-meat before the inspection has been completed. The official veterinarian may prescribe any other handling required by the inspection.

40. Detained meat, on the one hand, and meat declared unfit for human consumption in accordance with point 53 of Chapter IX or not allowed for human consumption in accordance with point 54 of Chapter IX, on the other, and feathers and waste must be removed as soon as possible to the rooms, facilities or containers provided for in point 4 (d) of Chapter I and point 14 (e) and (f) of Chapter II and must be so handled that contamination is kept to a minimum.

41. After inspection and evisceration, fresh poultry-meat must be cleaned immediately and chilled in accordance with the hygiene requirements to ensure compliance with the temperature laid down in Chapter XIII as soon as possible.

42. Poultry-meat to be subjected to an immersion chilling process in accordance with the process described in point 43 must, immediately after evisceration, be thoroughly washed by spraying and immersed without delay. The spraying must be carried out by means of equipment which washes both the internal and external surfaces of the carcasses efficiently.

For carcasses weighing -

- not more than 2, 5 kg, at least 1, 5 litres of water must be used per carcass,
- between 2, 5 kg and 5 kg, at least 2, 5 litres of water must be used per carcass,
- 5 kg or more, at least 3, 5 litres of water must be used per carcass.

43. The immersion chilling process must meet the following requirements -

(a) the carcasses must pass through one or more tanks of water or of ice and water, the contents of which are continuously renewed. Only the system whereby the carcasses are constantly propelled by mechanical means through a counter-flow of water is acceptable;

(b) the temperature of the water in the tank or tanks measured at the points of entry and exit of the carcasses must not be more than + 16°C and + 4°C respectively;

(c) it must be carried out in such a way that the temperature specified in the first indent of point 69 of Chapter XIII is reached in the shortest possible time;

(d) the minimum flow of water throughout the whole chilling process referred to in (a) must be -

(i) 2, 5 litres per carcass weighing 2, 5 kg or less,

(ii) 4 litres per carcass weighing between 2, 5 kg and 5 kg,

(iii) 6 litres per carcass weighing 5 kg or more. If there are several tanks, the inflow of fresh water and the outflow of used water in each tank must be regulated in such a way as to progressively decrease in the direction of movement of the carcasses, the fresh water being divided between the tanks in such a way that the flow of water through the last tank is not less than -

- 1 litre per carcass weighing 2, 5 kg or less,

- 1, 5 litres per carcass weighing between 2, 5 kg and 5 kg,

- 2 litres per carcass weighing 5 kg or more. The water used for first filling the tanks must not be included in the calculation of these quantities;

(e) the carcasses must not remain in the first part of the apparatus or the first tank for more than half an hour or in the rest of the apparatus or the other tank (s) for longer than is strictly necessary. All necessary precautions must be taken to ensure that, in the event of interruptions of the process, the transit time laid down in the first subparagraph is complied with.

Whenever the equipment stops, the official veterinarian must satisfy himself prior to the resetting in motion that the carcasses still meet the requirements of these regulations and are fit for human consumption or, if such is not the case, ensure that they are transported as soon as possible to the premises provided for in point 4 (d) of Chapter I;

(f) each piece of equipment must be entirely emptied, cleaned and disinfected whenever this is necessary at the end of the period of work and at least once a day;

(g) calibrated control equipment must permit adequate and continued supervision of the measuring and recording of -

- the water consumption during spray-washing before immersion,
- the temperature of the water in the tank or tanks at the points of entry and exit of the carcasses,
- the water consumption during immersion,
- the number of carcasses in each of the weigh-tranges listed in (d) and in point 42;

h) the results of the various checks carried out by the producer must be kept and submitted on request to the official veterinarians;

(i) the correct functioning of the chilling plant and its effect on the hygiene level shall be evaluated, pending adoption of the European Community microbiological methods, by scientific microbiological methods recognised by the Member States, the contamination of the carcasses with total and enterobacteriaceae bacteria being compared before and after immersion.

Such comparison must be carried out when the plant is first brought into use and after that periodically and in any case each time any alterations are made to the plant. The functioning of the various parts must be regulated so as to ensure a satisfactory standard of hygiene.

44. Until the inspection has been completed, it must not be possible for carcasses and offal not inspected to come into contact with carcasses and offal already inspected, and the removal, cutting or further treatment of the carcass is forbidden.

45. It must not be possible for meat detained or declared unfit for human consumption or inedible by-products to come into contact with meat declared fit for human consumption, and the former must be placed as soon as possible in special rooms or containers located and laid out in such a way as to avoid any contamination of other fresh meat.

46. The drawing and trussing, handling, further treatment and transport of meat, including offal, must be performed meeting all hygiene requirements. Where such meat is packaged, the conditions laid down in point 14 (d) of Chapter II and in Chapter XIV must be complied with. Packaged or wrapped meat must be stored in a separate room from exposed fresh meat.

CHAPTER VIII POST MORTEM HEALTH INSPECTION

47. The poultry must be inspected immediately after slaughter under suitable lighting.

As part of this inspection -

(a) the following parts -

(i) the surface of the bird's body, excluding head and feet save where these are intended for human consumption;

(ii) the viscera; and

(iii) the body cavities,

must be subjected to visual inspection and, where necessary, palpation and incision;

(b) attention must also be paid to -

(i) anomalies of consistency, colour and smell, in the carcasses;

(ii) major anomalies resulting from slaughtering operations;

(iii) proper functioning of the slaughter equipment.

The official veterinarian must in any event -

(a) subject to a detailed inspection a random sample of the birds rejected in the post mortem health inspection, the meat of which was declared unfit for human consumption in accordance with point 53 of Chapter IX;

(b) examine a random sample of 300 birds taken from the entire consignment which has undergone the post mortem inspection, for an inspection of the viscera and the body cavities;

(c) carry out a special post mortem inspection of the poultry-meat if there are other indications that the meat from that poultry could be unfit for human consumption.

The owner or the person authorised to dispose of the poultry must co-operate to the extent required in carrying out the post mortem inspection. He must make the poultry and poultry-meat available in a condition suitable for inspection. He must provide adequate additional assistance at the request of the inspector. If the person authorised to dispose of the poultry does not fulfil his co-operation obligations, the inspection shall be suspended until he co-operates to the extent required for the inspection.

48. In the case of partly eviscerated poultry (*'effilé'*) whose intestines were removed immediately, the viscera and the body cavities of at least 5 % of the slaughtered poultry from each consignment shall be inspected after evisceration. If during such inspection anomalies are discovered in a number of birds, then all the birds in the consignment shall be inspected in accordance with point 47.

49. In the case of New York dressed poultry -

(a) the post mortem health inspection in accordance with point 47 shall take place at the latest 15 days after slaughter, during which period it must be stored at a temperature not exceeding + 4 degrees C;

(b) at the end of this period at the latest, it must be eviscerated in the slaughterhouse where the slaughtering was performed or in another approved cutting plant fulfilling the additional requirements under (ii) in the second indent of point 15 (b) of Chapter III and in this last case, be accompanied by the health attestation shown in Schedule V;

(c) the poultry-meat must not bear the health mark referred to in Chapter XII before the evisceration referred to in point (b) has been performed.

50. The taking of samples to examine for residues must be carried out by spot checks and in any case in the event of justified suspicion. In the case of examination for residues by sampling, examination shall be carried out according to the procedures referred to in European Union Council Directive 96/23/EEC. The obligation to examine for residues of substances with pharmacological action referred to in the second subparagraph of regulation 4 (1) of these regulations shall not apply to poultry from holdings under official veterinary control where examination for those residues is carried out on the holdings of origin.

51. Where a disease is suspected on the basis of the pre-slaughter or post mortem inspection, the official veterinarian may ask for the requisite laboratory tests to be carried out if he considers them necessary to substantiate his diagnosis or to detect substances with pharmacological action likely to be present given the pathological condition observed. In the event of doubt, the official veterinarian may perform the further cuts and inspections of the relevant parts of the poultry necessary in order to reach a definitive diagnosis.

Where the official veterinarian finds that the hygiene rules laid down in these regulations are clearly being breached or that adequate health inspection is being hampered, he shall be empowered to take action with regard to the use of equipment or premises and to take any measure required, up to and including a reduction in the rate of production or interruption of the production process.

52. The results of the pre-slaughter and post mortem inspections shall be recorded by the official veterinarian and, where transmissible diseases are diagnosed, communicated to the department of the Veterinary Services responsible for supervision of the holding from which the animals originated, as well as to the owner of the holding of origin or his representative, who must take account of and keep such information and submit it to the official veterinarian carrying out the ante mortem inspection during the subsequent production period.

CHAPTER IX

DECISION OF THE OFFICIAL VETERINARIAN AT THE POST MORTEM INSPECTION

53. (a) Poultry-meat shall be declared totally unfit for human consumption where the post mortem inspection reveals any of the following -

- generalised infectious disease and chronic localisation in organs of pathogenic micro-organisms transmissible to humans,
- systematic mycosis and local lesions in organs suspected of having been caused by pathogenic agents transmissible to humans or their toxins,
- extensive subcutaneous or muscular parasitism and systematic parasitism,
- poisoning,
- cachexia,
- abnormal smell, colour or taste,
- malignant or multiple tumours,
- general soiling or contamination,
- major lesions and ecchymosis,
- extensive mechanical lesions, including those due to extensive scalding,
- insufficient bleeding,

- residues of substances exceeding the authorised standards or residues of prohibited substances,

- ascites.

(b) Parts of a slaughtered animal which show localised lesions or contamination not affecting the health of the rest of the meat shall be declared unfit for human consumption.

54. The head separated from the carcass with the exception of the tongue, comb, wattles and caruncles and the following viscera, are excluded from use for human consumption: trachea, lungs separated from the carcass in accordance with point 37 of Chapter VII, oesophagus, crop, intestine and gall bladder.

CHAPTER X

PROVISIONS CONCERNING MEAT INTENDED FOR CUTTING

55. The carcass shall be cut up into parts and boned only in approved cutting rooms.

56. The operator of the plant, the owner or his representative must facilitate operations for supervising the plant, in particular any handling which is considered necessary, and must place the necessary facilities at the disposal of the supervisory service. In particular, he must be able on request to inform the official veterinarian responsible for supervision of the source of the meat brought into his cutting plant and the origin of the animals slaughtered.

57. Without prejudice to point 19 of Chapter V, meat which does not fulfil the requirements of regulation 3 (2)(a) of these regulations may not be placed in approved cutting plants unless placed in special storage areas; it must be cut up in other places or at other times than meat which does fulfil those requirements. The official veterinarian must at all times have access to all storage rooms and work rooms in order to satisfy himself that the preceding provisions are rigorously observed.

58. Fresh meat intended for cutting must, as soon as it is brought in, be placed in the cutting room and, until cut up, in the room provided for in point 15 (a) of Chapter III. However, notwithstanding point 41 of Chapter VII, meat may be transported directly from the slaughter room to the cutting room.

In such cases the slaughter room and the cutting room must be sufficiently near to each other and located in the same group of buildings 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 mechanical handling system from the slaughter room, 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 point 15 (a) of Chapter III.

59. Meat must be brought into the rooms referred to in point 15 (b) of Chapter III as required. As soon as cutting and, where appropriate, packaging are completed, the meat must be transported to the chilling room provided for in point 15 (a).

60. Except in the case of meat cut while warm, cutting may take place only if the meat has reached a temperature not exceeding + 4°C.

61. Cleaning of fresh meat by wiping with a cloth is prohibited.

62. Cutting must be carried out in such a way as to avoid any soiling of the meat. Splinters of bone and clots of blood must be removed. Meat obtained from cutting and not intended for human consumption must be collected in the containers or rooms referred to in point 4 (d) of Chapter I as it is cut.

CHAPTER XI HEALTH MONITORING OF CUT MEAT AND STORED MEAT

63. Approved cutting plants, approved re-wrapping centres and approved cold stores must be supervised by a member of the inspection team referred to in the third subparagraph of regulation 8 (2) of these regulations.

64. The supervision provided for in point 63 must include the following tasks -

- supervision of the entry and exit of fresh meat,
- health inspection of fresh meat held in the establishment,
- supervision of the cleanliness of the premises, facilities and instruments provided for in Chapter V, and of staff hygiene, including their clothing,
- any other supervision which the official veterinarian considers necessary for ensuring compliance with these regulations.

CHAPTER XII HEALTH MARKING

65. Health marking must be carried out under the supervision of the official veterinarian. For this purpose, the latter shall supervise -

- (a) the health marking of meat;
- (b) the labels and wrapping material when marked as provided for in this Chapter.

66. The health mark must include -

- (a) for meat wrapped in individual units or for small packages,
 - on the upper part, the initials of the territory of Malta in capitals **MT**
 - in the centre, the veterinary approval number of the establishment or, where appropriate, the cutting premises or re-wrapping centre,
 - on the lower part, one of the following sets of initials: **KEE**. The letters and figures must be 0, 2 centimetres high;
- (b) for large packages, an oval mark at least 6, 5 cm wide by 4, 5 cm high, including the information listed under (a). The letters must be at least 0, 8 cm high and the figures at least 1 cm high. The health mark may, in addition, include an indication enabling the veterinarian who carried out the health inspection of the meat to be identified. The material used for marking must meet all hygiene requirements and the information referred to in (a) shall appear on it in perfectly legible form.

67. (a) The health marking referred to in point 66 (a) must be made -

- on or visibly beneath wrappers or other packaging of individually packed carcasses, on non-individually wrapped carcasses by apposition of a seal or label, which may be used only once,
- on or visibly beneath wrappers or other packaging of parts of carcasses or offal wrapped in small quantities.

(b) The health marking referred to in point 66 (b) must be made on large packages containing carcasses, parts of carcasses or offal marked in accordance with (a).

(c) Where a health marking appears on the wrapper or packaging -

- it must be applied in such a way that it is destroyed when the wrapper or packaging is opened, or
- the wrapper or packaging must be sealed in such a way that it cannot be re-used after opening.

68. The health marking of carcasses, parts of carcasses or offal as provided for in point 67 (a) shall not be necessary in the following cases -

1. Consignments of carcasses, including those which have had parts removed pursuant to point 53 (b) of Chapter IX, shall be dispatched from an approved slaughterhouse to approved cutting premises for cutting therein subject to the following conditions -

- (a) the large packaging containing the fresh poultry-meat should bear, on the external surface, the health mark in accordance with the third indent of point 67 (a) and with point 67 (c) ;
- (b) the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with these regulations;
- (c) the recipient cutting premises shall maintain a record of the amount, type and origin of consignments received in accordance with these regulations;
- (d) the health mark on the large packaging shall be destroyed when the large packaging is opened in cutting premises under the supervision of the official veterinarian;
- (e) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this point and with Schedule VII.

2. Consignments of carcasses, including those which have had parts removed pursuant to point 53 (b) of Chapter IX, parts of carcasses and the following offal: hearts, livers and gizzards, shall be dispatched from an approved slaughterhouse, cutting premises or re-wrapping centre to a meat and meat product establishment for treatment subject to the following conditions -

- (a) the large packaging containing the fresh poultry-meat shall bear, on the external surface, the health mark in accordance with the third indent of point 67 (a) and with point 67 (c) ;
- (b) the dispatch office shall maintain a record of the amount, type and destination of consignments dispatched in accordance with these regulations;
- (c) the recipient meat and meat product establishment shall maintain a record of the amount, type and origin of consignments received in accordance with these regulations;
- (d) when the fresh poultry-meat is intended for use in meat products for trade with Member States, the health mark of the large packaging shall be destroyed when the large packaging is opened in an establishment under the supervision of the Veterinary Services;
- (e) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this point and with Schedule VII.

3. Consignments of carcasses, including those which have had parts removed pursuant to point 53 (b) of Chapter IX, shall be dispatched from an approved slaughterhouse, re-wrapping centre or cutting premises to restaurants, canteens and institutions for direct supply to the final user after heat treatment, subject to the following conditions -

- (a) the packaging containing the fresh poultry-meat shall bear, on the external surface, the health mark in accordance with the third indent of point 67 (a) and with point 67 (c);
- (b) the dispatch office shall maintain a record of the amount, type and destination of the consignments dispatched in accordance with these regulations;
- (c) the recipient outlet shall maintain a record of the amount, type and origin of consignments received in accordance with these regulations;
- (d) outlets shall be subject to control by a Veterinary Services, which must be given access to the records kept;
- (e) the destination and intended use of the consignment shall be clearly indicated on the external surface of the large packaging in accordance with this point and with Schedule VII.

CHAPTER XIII STORAGE

69. - After the chilling provided for in point 41, fresh poultry-meat must be kept at a temperature which may not at any time exceed + 4°C.
- Frozen poultry-meat must be kept at a temperature which may not at any time exceed - 12 °C.
- Packaged fresh poultry-meat must not be stored in the same room as unpacked fresh meat.

CHAPTER XIV WRAPPING AND PACKAGING OF FRESH MEAT

70. (a) Packaging (for example packing cases, paperboard boxes) must fulfil all rules of hygiene, and in particular -
- must not alter the organoleptic characteristics of the meat,
 - must not be capable of transmitting to the meat substances harmful to human health,
 - must be strong enough to ensure effective protection of the meat during transportation and handling;
- (b) packaging must not be reused for meat unless it is made of corrosion resistant materials which are easy to clean and has been previously cleaned and disinfected.

71. Where cut fresh meat or offal is wrapped, this operation must be carried out immediately after cutting and in accordance with hygiene requirements.

Wrapping must be transparent and colourless or, in the case of coloured transparent wrapping, designed in such a way as to leave the wrapped meat or offal partially visible. It must also fulfil the conditions of the first and second indents of point 70 (a); it may not be used again for wrapping meat. Parts of poultry or offal separated from the carcass must always be wrapped in a firmly sealed protective covering satisfying the above criteria.

72. Wrapped meat must be packaged.

73. 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 that the other conditions of point 70 are fulfilled.

74. Cutting, boning, wrapping and packaging operations may take place in the same room if the packaging is reusable as described in point 70 (b) or subject to the following conditions -

- (a) the room must be sufficiently large and so arranged that the hygiene of the operations is assured;
- (b) the packaging and wrapping must be enclosed in a sealed protective covering immediately after manufacture; this covering must be protected from damage during transport to the establishment and stored under hygienic conditions in a separate room in the establishment;
- (c) the rooms for storing packaging material must be dust and vermin free and have no air connection with rooms containing substances which might contaminate fresh meat. Packaging must not be stored on the floor;
- (d) packaging must be assembled under hygienic conditions before being brought into the room;
- (e) packaging must be hygienically brought into the room and used without delay. It must not be handled by staff handling fresh meat;
- (f) immediately after packaging the meat must be placed in the storage room provided.

75. The packaging referred to in this Chapter may contain only cut fresh poultry-meat.

CHAPTER XV TRANSPORT

76. Fresh meat must be transported in means of transport provided with a hermetic closing system or, in the case of fresh meat imported in accordance with European Union Council Directive 97/78/EC or fresh meat transiting through the territory of a third country, in sealed means of transport, designed and equipped in such a way that the temperatures specified in Chapter XIII are maintained throughout transportation.

77. Means of transport intended for transporting such meat must meet the following requirements -

- (a) their inside surfaces must be smooth and easy to clean and disinfect;
- (b) they must be provided with efficient devices for protecting the meat against insects and dust and be watertight.

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

79. No other product likely to affect the hygiene of the poultry-meat or to contaminate it may be transported at the same time as the meat in the same means of transport. Packaged meat must be transported in separate means of transport from un-packaged meat unless, within the same means of transport, an adequate physical separation is provided so as to protect un-packaged meat.

80. Fresh poultry-meat may not be transported in a vehicle or container which is not clean and has not been disinfected.

81. The operator of the plant, the owner or his representative must ensure that transport vehicles and loading conditions are such as to enable the hygiene requirements of this Chapter to be met. A member of the inspection team provided for in the third subparagraph of regulation 8 (2) of these regulations must check that this provision is complied with.

SCHEDULE II

CHAPTER I

GENERAL CONDITIONS FOR APPROVAL OF LOW CAPACITY ESTABLISHMENTS

Low capacity establishments must have at least -

1. In rooms where fresh meat is produced and worked on -

(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 channelled towards drains fitted with gratings and traps to prevent odours;

(b) smooth, durable, impermeable walls, with a light-coloured, washable coating up to a height of at least two meters;

(c) doors in easily cleanable, rot-proof and odourless material. Where meat is stored in the establishment concerned, that establishment must have storage premises which satisfy the aforementioned requirements;

(d) insulation materials which are rot-proof 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) As near as possible to the work stations, a sufficient number of facilities for cleaning and disinfecting hands and for cleaning tools with hot water. For washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hygienic means of drying hands;

(b) facilities on the spot or in an adjacent room for disinfecting tools, with hot water supplied at not less than 82°C;

3. Appropriate arrangements for protection against pests such as insects and rodents;

4. (a) Instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material, not liable to taint meat and easy to clean and disinfect. The use of wood is forbidden;

(b) corrosion-resistant 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 floor or walls;

(c) special watertight non-corrodible containers, with lids and fasteners to prevent unauthorised persons from removing things from them, for keeping meat not intended for human consumption; such meat must be removed or destroyed at the end of each working day;

5. Refrigeration equipment to keep the internal temperature of the meat at the levels required by these regulations. This equipment must include a drainage system linked to the wastewater pipes which presents no risk of contamination of the meat;

6. An adequate pressurised supply of potable water within the meaning of European Community rules. However, a non-potable water supply is authorised 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 within the meaning of European Community rules;
8. A system for the hygienic disposal of waste water;
9. At least one wash basin and flush lavatories. The latter must not open directly onto the work rooms. The wash basin must have hot and cold running water or water premixed to a suitable temperature, hygienic materials for cleaning and disinfecting the hands and hygienic means of drying hands. The wash basin must be near the lavatories.

CHAPTER II

SPECIAL CONDITIONS FOR THE APPROVAL OF LOW CAPACITY SLAUGHTERHOUSES

10. In addition to the general requirements, low-capacity slaughterhouses must have at least -
 - (a) a slaughter room large enough for stunning and bleeding on the one hand, and plucking and any scalding on the other, to be carried out in separate places;
 - (b) in the slaughter room, walls washable up to a height of at least two meters or up to the ceiling;
 - (c) an evisceration and preparation room which is large enough for evisceration to be carried out in a place sufficiently far from other work stations, or separated from them by a partition, so as to prevent contamination;
 - (d) a refrigerating room of sufficient capacity in relation to the size and type of animals slaughtered, with in any case a separate lockable section of a minimum size reserved for observing the carcasses undergoing analysis.

Derogation from these requirements may be granted by the Veterinary Services on a case-by-case basis where meat is removed immediately from such slaughterhouses for delivery to cutting plants or butcher shops in the immediate vicinity of the slaughterhouse, provided that transportation takes not more than one hour.
11. Animals brought into the slaughter room must be immediately slaughtered after stunning, save in the case of slaughter according to religious rite.
12. Sick or suspect animals must not be slaughtered in the establishment concerned except where a derogation is granted by the Veterinary Services.

Where a derogation is granted, slaughter must be performed under the supervision of the Veterinary Services and steps taken to prevent contamination; the premises must be specially cleaned and disinfected under official supervision before being used again.

SCHEDULE III

PROFESSIONAL QUALIFICATIONS OF AUXILIARIES

1. Only candidates who prove that they have -

(a) followed a theoretical course, including laboratory demonstrations, authorised by the Veterinary Services on the subjects referred to in point 3 (a) ;

(b) received practical training under the supervision of an official veterinarian shall be eligible for the test referred to in the second subparagraph of regulation 8 (2) of these regulations. The practical training shall take place in slaughterhouses, cutting plants, cold stores and inspection posts for fresh meat or, for the pre-slaughter inspection, in a holding.

2. However, auxiliaries fulfilling the requirements of Annex III to European Union Council Directive 64/433/EEC may follow a training course where the theoretical part is reduced to four weeks.

3. The test referred to in the second subparagraph of regulation 8 (2) of these regulations shall consist of a theoretical part and a practical part and shall cover the following subjects -

(a) for the inspection of holdings -

(i) theoretical part -

- familiarity with the poultry industry - organisation, economic significance, production methods, international trade, etc.,
- anatomy and pathology of poultry,
- basic knowledge of diseases viruses, bacteria, parasites, etc.,
- monitoring for disease and use of medicinal products, vaccines and residue testing,
- hygiene and health inspection,
- welfare on the farm, during transport and at the slaughterhouse,
- environmental controls in buildings, on farms and in general,
- national and international rules,
- consumer attitudes and quality control;

(ii) practical part -

- visits to farms of different types and different methods of rearing,
- visits to production establishments,
- loading and unloading of means of transport,
- visits to laboratories,
- veterinary checks,
- documentation,
- practical experience;

(b) for inspection at slaughterhouses -

(i) theoretical part -

- basic knowledge of anatomy and physiology of slaughtered animals,
- basic knowledge of pathology of slaughtered animals,
- basic knowledge of pathological anatomy of slaughtered animals,
- basic knowledge of hygiene and in particular industrial hygiene, slaughter, cutting and storage hygiene and hygiene of work,
- knowledge of methods and procedure for the slaughter, inspection, preparation, wrapping, packaging and transport of fresh meat,
- knowledge of the laws, regulations and administrative provisions relating to the carrying out of their work,
- sampling procedures;

(ii) practical part -

- inspection and assessment of slaughtered animals,
- determination of animal species through examination of typical parts of the animal,
- determination of a number of parts of slaughtered animals in which changes have occurred, and comments thereon,
- post mortem inspection in a slaughterhouse,
- hygiene control,
- sampling.

SCHEDULE IV

**MODEL
HEALTH ATTESTATION ⁽¹⁾
FOR POULTRY TRANSPORTED FROM THE HOLDING TO THE SLAUGHTERHOUSE**

No ⁽²⁾.....

Competent service:.....

I. Identification of animals

Animal species:

Number of animals:

Identification mark:

II. Origin of animals

Address of holding of origin:

.....

III. Destination of animals

The animals will be transported to the following slaughterhouse -

.....

by the following means of transport:

IV. Attestation

I, the undersigned, official veterinarian, attest that the animals described above were examined before slaughter on the above mentioned holding at(time) on(date) and found to healthy.

.....

(Place)

(Date)

.....

(Signature of official veterinarian)

⁽¹⁾ This certificate is valid for 72 hours.

⁽²⁾ Optional.

SCHEDULE V

MODEL HEALTH ATTESTATION FOR THE CARCASSES OF POULTRY FOR DELAYED EVISCERATION OR FOR CARCASSES OF DUCKS AND GEESE REARED FOR THE PRODUCTION OF *FOIE GRAS*, STUNNED, BLED AND PLUCKED ON THE FATTENING FARMS AND TRANSPORTED TO A CUTTING PLANT WHICH IS EQUIPPED WITH A SEPARATE ROOM FOR EVISCERATION

No ⁽¹⁾:.....

Competent service:

I. Identification of un-eviscerated carcasses

Species:

Number of un-eviscerated carcasses:

II. Origin of un-eviscerated carcasses

Address of fattening farm:

.....

III. Destination of un-eviscerated carcasses

The un-eviscerated carcasses will be transported to the following cutting plant:

.....

.....

IV. Attestation

I, the undersigned, official veterinarian, attest that the un-eviscerated carcasses described above are of birds which were examined before slaughter on the above-mentioned fattening farm at(time) on (date) and found to be healthy..

.....

(Place)

(Date)

.....

(Signature of official veterinarian)

⁽¹⁾ Optional

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SCHEDULE VI

MODEL HEALTH CERTIFICATE FOR FRESH POULTRY-MEAT⁽¹⁾

No ⁽²⁾ :

Place of loading:

Ministry:

Department:

Reference ⁽³⁾ :

I. Identification of meat

Meat of:
(Animal species)

Nature of cuts:

Nature of packaging:

Number of cuts or packages:

Month (s) and year (s) when frozen:

Net weight:

II. Origin of meat

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

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

Address (es) and veterinary approval number (s) of the approved cold 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 ⁽⁴⁾ :

Name and address of consignor:

.....

Name and address of consignee:

.....

IV. Attestation

I, the undersigned, official veterinarian, certify that -

(a) the poultry-meat described above satisfies the requirements of European Union Council Directive 91/494/EEC of 26 June 1991 on animal health conditions governing intra-Community trade in and imports from third countries of fresh poultry-meat and also the requirements of the second subparagraph of Article 3 (A) (1) of that Directive, if such meat is destined for a Member State or region of a Member State that is recognised as being free of Newcastle disease;

(b) the poultry-meat described above,

- the packaging of the meat described above, bear a mark proving that –

(i) the meat comes from animals slaughtered in approved slaughterhouses,

(ii) the meat was cut in an approved cutting plant;

(c) this meat has been passed as fit for human consumption following a veterinary inspection carried out in accordance with European Union Council Directive 71/118/EEC of 15 February 1971 on health problems affecting trade in fresh poultry-meat or European Union Council Directive 91/495/EEC of 27 November 1990 concerning public health and animal health problems affecting the production and placing on the market of rabbit meat and farmed game meat;

(d) the transport vehicles or containers and the loading conditions of this consignment meet the hygiene requirements laid down in European Union Council Directive 71/118/EEC.

(e) if the meat is intended for Finland or Sweden ⁽²⁾ -

(i) the test referred to in regulation 5 (3) (a) has been carried out ⁽⁴⁾

(ii) the meat comes from an establishment subject to a programme such as that referred to in regulation 5 (3) (b) (4).

..... (Place) (Date)

.....
(Signature of official veterinarian)

⁽¹⁾ Fresh poultry-meat means, in accordance with the European Directive referred to in IV of this certificate, any parts fit for human consumption of domestic animals of the following species - fowl, turkeys, guinea fowl, ducks, geese, quail, pigeons, pheasants and partridges, 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 rail trucks and lorries, state the registration number, in the case of aircraft the flight number, and in the case of boats, the name and, where necessary, the number of the container.

⁽⁴⁾ delete where not applicable

SCHEDULE VII

INDICATION TO BE APPLIED TO LARGE PACKAGING

Intended use - cutting/heat treatment ⁽¹⁾

Address of destination –

.....
.....

⁽¹⁾ Delete as appropriate