

L.N. 120 of 2004

**VETERINARY SERVICES ACT, 2001
(ACT NO. XXIII OF 2001)**

**Fresh Meat (Bovine, Swine, Sheep, Goats and Domestic Solipeds) for Human
Consumption 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:-

Title, scope and applicability

1. (1) The title to these regulations is the Fresh Meat (Bovine, Swine, Sheep, Goats and Domestic Solipeds) for Human Consumption Regulations, 2004.

(2) The scope of these regulations is to implement the provisions found under European Union Council Directive 64/433/EEC regarding health conditions for the production and marketing of fresh meat.

(3) These regulations lay down health rules for the production and placing on the market of fresh meat intended for human consumption from domestic animals of the following species: bovine animals (including the species *bubalus bubalis* and bison bison), swine, sheep and goats, and domestic solipeds.

(4) These regulations shall not apply to the cutting and storage of fresh meat performed in retail shops or in premises adjacent to sale points, where the cutting and storage are performed solely for the purpose of supplying the consumer directly on the spot.

(5) These regulations shall apply without prejudice to specific community rules on minced meat.

(6) These regulations shall not affect any restrictions imposed on the retail sale of meat from solipeds originating from Malta.

Definitions

2. For the purposes of these regulations -

(a) "carcass" means the whole body of a slaughtered animal after bleeding, evisceration and removal of the limbs at the carpus and tarsus, removal of the head, tail and the udder, and in addition, in the case of bovine animals, sheep, goats and solipeds, after flaying. However, in the case of pigs, removal of the

limbs at the carpus and tarsus and removal of the head may be waived where the meat is intended for treatment in accordance with European Union Council Directive 77/99/EEC;

(b) “country of destination” means the Member State to which fresh meat is sent from Malta or another Member State;

(c) “establishment” means an approved slaughterhouse, an approved cutting plant, an approved cold store or a unit grouping together several such establishments;

(d) “exporting country” means the Member State from which fresh meat is sent;

(e) “fresh meat” means meat, including meat vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation;

(f) “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;

(g) “meat” means all parts of domestic bovine animals (including the species *bubalus bubalis* and *bison bison*), swine, sheep, goats and solipeds which are suitable for human consumption;

(h) “mechanically recovered meat” means meat obtained by mechanical means from flesh-bearing bones apart from the bones of the head, the extremities of the limbs below the carpal and tarsal joints and, in the case of swine, the coccygeal vertebrae, and intended for establishments approved in accordance with article 6 of European Union Council Directive 77/99/EEC;

(i) “offal” means fresh meat other than that of the carcass as defined in (d), even if it remains naturally connected to the carcass;

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

(k) “packaging” means the placing of wrapped fresh meat in a second container and the latter container itself;

(l) “repackaging centre” means a workshop or depot where wrapped meat intended for placing on the market is reassembled and, or repackaged.

(m) “special emergency slaughtering” means: any slaughtering ordered by a veterinary surgeon following an accident or serious physiological and functional problems. Special emergency slaughtering may take place outside the

slaughterhouse where the veterinary surgeon considers that transport of the animal would be impossible or would subject the animal to unnecessary suffering;

(n) “trading partner” for the purposes of article 2 of the Veterinary Services Act shall mean –

- (i) Member States of the European Community;
- (ii) Third Countries to the European Community.

(o) “viscera” means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;

(p) “wrapping” means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned and the initial wrapper or initial container itself.

What can be placed on the market of the territory of Malta

3. (1) Only the following are authorised to be placed on the market in the territory of Malta -

(i) carcasses, half carcasses or half carcasses cut into no more than three wholesale cuts, and quarters which -

(a) have been obtained in a slaughterhouse meeting the conditions laid down in Chapters I and II of Schedule I and approved and supervised in accordance with regulation 10;

(b) come from a slaughtered animal inspected ante mortem by an official veterinarian in accordance with Chapter VI of Schedule I and passed fit, as a result of such inspection, for slaughter for the purposes of these regulations;

(c) have been treated under satisfactory hygiene conditions in accordance with Chapters V and VII of Schedule I;

(d) have been inspected post mortem by an official veterinarian in accordance with Chapter VIII of Schedule I and do not show any change except for traumatic lesions which occurred shortly before slaughter or localised malformations or changes, provided that it is established, if necessary by appropriate laboratory tests, that these lesions, malformations or changes do not render the carcass and offal unfit for human consumption or dangerous to human health;

(e) bear a health mark in accordance with Chapter XI of Schedule I;

(f) are accompanied during transportation by -

(I) an accompanying commercial document which must -

- be drawn up by the dispatching establishment,
- in addition to the particulars provided for in point 50 of Chapter XI of Schedule I, bear the veterinary approval number of the approved establishment and in the case of frozen meat, the month and year of freezing in clear,
- for meat intended for Finland and Sweden, bear one of the indications provided for in the third indent of Part IV of Schedule IV,
- be kept by the consignee so that it can be produced at the request of the competent authority. Computer data must be printed at the request of the aforesaid authority;

(II) a health certificate in accordance with Chapter XI of Schedule I, in the case of meat from a slaughterhouse situated in a restricted region or area or meat to be sent to another Member State, after transit through a third country in a sealed lorry.

Detailed rules for applying (I), and in particular those concerning the allocation of code numbers and the compilation of one or more lists identifying the official veterinarians, shall be adopted in accordance with European Community rules and the procedure laid down in article 10 (1) of the Veterinary Services Act;

At the request of the Veterinary Services in Malta or the competent authority in the Member State of destination, a health attestation must be supplied where meat is intended for export to a third country after processing. The costs incurred in such attestation shall be borne by operators;

(g) are stored in accordance with Chapter XIV of Schedule I after post-mortem inspection under satisfactory hygiene conditions in establishments approved in accordance with regulation 10 and supervised in accordance with Chapter X of Schedule I;

(h) are transported under satisfactory hygiene conditions in accordance with Chapter XV of Schedule I;

(ii) Cuts or pieces smaller than those referred to in regulation 3 (1)(i), or boned meat whether or not wrapped which -

(a) are boned or cut or wrapped in a cutting plant meeting the conditions laid down in Chapters I and III of Schedule I and approved and supervised in accordance with regulation 10;

(b) are boned or cut or wrapped and obtained in accordance with Chapter IX of Annex I and come from –

- fresh meat which complies with the requirements set out in sub-regulation (1) (i), except those referred to in subparagraph (h), and which is transported in accordance with Chapter XV of Schedule I, or

- fresh meat imported from third countries in accordance with requirements of European Union Council Directive 97/78/EC;

(c) have been stored under conditions which comply with Chapter XIV of Schedule I in establishments approved in accordance with regulation 10 and supervised in accordance with Chapter X of Schedule I;

(d) have been checked by an official veterinarian in accordance with Chapter X of Schedule I;

(e) meet the wrapping and packaging requirements laid down in Chapter XII of Schedule I;

(f) meet the requirements of regulation 3 (1)(i) (c), (e), (f) and (h);

(iii) Offal which comes from an approved slaughterhouse or an approved cutting plant. Uncut offal must comply with the requirements of regulation 3(1) (i) and (ii). Offal must comply with the requirements of section (ii).

(iv) Fresh meat stored in accordance with this legal notice in a cold store approved by the Veterinary Services of Malta or by the competent veterinary authority of a Member State and has not thereafter undergone any handling, except in connection with storage, which -

(a) meets the requirements of regulation 3(1)(i) (c), (e), (g) and (h) and (ii) and (iii) or is fresh meat imported from third countries in accordance with the requirements of European Union Council Directive 97/78/EC;

(b) is accompanied during transportation to the place of destination by the accompanying commercial document or the certificate referred to in paragraph (i) (f). In this case the veterinary approval number of the cold store must be given on the accompanying commercial document.

Where meat is to be accompanied by a certificate, the latter shall be completed by the official veterinarian on the basis of the health certificates attached to the consignment of fresh meat when they were put into storage and shall, in the case of importation, state the origin of the fresh meat;

(v) Fresh meat produced in accordance with these regulations, stored in a cold store of a third country approved in accordance with European Union Council Directive 72/462/EEC under customs control and has not thereafter undergone any handling, except in connection with storage, which -

(a) meets the requirements of section (i), (ii), and (iii);

(b) meets the specific guarantees concerning checking and certification of compliance with storage and transport requirements;

(c) is accompanied by a certificate which corresponds to a model to be drawn up under European Community rules and the procedure laid down in article 12 (2)(c) of the Veterinary Services Act.

The specific guarantees concerning checking, certification of compliance with storage and transport requirements and the issuing of the certificate shall be adopted in accordance with European Community rules and the procedure laid down in article 12 (1) of the Veterinary Services Act.

(vi) Re-packaging fresh meat intended to be repackaged in an establishment other than that in which it was first wrapped, which -

(a) must meet the requirements of sub-paragraphs (i), (ii), (iii) and (iv);

(b) must be removed from its packaging and repackaged in a repackaging centre which satisfies the requirements of Chapter I of Schedule I and is approved and supervised in accordance with regulation 10.

(2) However, without prejudice to European Community animal health requirements, sub-regulation (1) shall not apply to -

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

(b) fresh 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 exhibition is over or when the special studies or the analysis have been carried out, the meat, with the exception of that used for the purposes of analysis, is destroyed;

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

Derogation

4. (1) The Maltese Veterinary Services may, by way of derogation from regulation 3, allow meat from slaughterhouses which do not satisfy the requirements of Chapters I and II of Schedule I to be placed on the market for marketing in the territory of Malta, provided the following conditions are met -

(a) the slaughterhouses in question must -

(i) handle not more than 20 livestock units per week with a maximum of 1,000 livestock units per year;

(ii) satisfy the requirements of Schedule I, Chapters V and VII, point 66 first, second and fourth paragraphs and point 67 of Chapter XIV and point 69 of Chapter XV, with the exception of the requirements relating to imported fresh meat, and points 71, 72 and 73;

(iii) fulfil the requirements of Schedule II;

(iv) notify the Veterinary Services in advance of the time of slaughter and the number and the origin of the animals to allow it to carry out the ante mortem inspection in accordance with Chapter VI of Schedule I, either on the farm or at the slaughterhouse.

(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 competent authority at its request;

(c) the official veterinarian or an auxiliary must carry out the post-mortem inspection of the meat in accordance with Schedule I, Chapter VIII, in compliance with the requirements of Schedule I, Chapter VII, point 32. Where the meat has lesions or appears to have deteriorated, the post-mortem inspection must be carried out by the official veterinarian. The official veterinarian or the auxiliary under his responsibility must regularly monitor compliance with the hygiene rules laid down in Chapters V and VII of Schedule I.

When applying this regulation, it shall use the following conversion rates, game animals being treated for this purposes of applying the conversion rates in the same way as the respective species -

(i) beef and veal

- adult bovine animals within the meaning of rules on the market organisation in beef and veal and solipeds: 1 livestock unit;
- other bovines: 0,50 livestock unit.

(ii) pigmeat

- pigs with a live weight of over 100 kg: 0,20 livestock unit;
- other pigs: 0,15 livestock unit.

(iii) other meat

- sheep and goats: 0,10 livestock unit;
- lambs, kids and piglets of less than 15 kg live weight: 0,05 livestock unit.

(2) Within the limit of 1,000 livestock units referred to in sub-regulation (1) (a) (i), it may be derogated from the weekly limit laid down therein to take account of the need to slaughter lambs and kids in the period leading up to religious festivals, provided that the official veterinarian is present at the time of slaughter, that the hygiene requirements are complied with and that the meat has not been frozen before being placed on the market.

(3) The maximum amounts provided for in sub-regulation (1) (a) (i) may be applied to individual operators slaughtering on their own account at quite separate times in the week in an establishment which satisfies the following requirements -

- (a) the owner of the establishment or any other person using this establishment has received specific training, recognised by the Veterinary Services, in production hygiene;
- (b) the animals to be slaughtered are the property of the owner of the establishment, or of a self-employed butcher or have been purchased by them to meet the requirements referred to in point (d);
- (c) the meat is produced in premises which meet the requirements of Schedule II;
- (d) production must be confined to supplying establishments belonging to the butchers referred to in (b) and to sale on the spot to the consumer or to local bodies.

Where several individual slaughter quantities are added up, the maximum amounts provided for in sub-regulation (1) (a) (i) may be raised to 30 livestock units per week and 1,500 livestock units per year for the slaughterhouse meeting the conditions set out in the first subparagraph. When Malta availing itself of this possibility, the Veterinary Services shall publish the list of establishments benefiting from these provisions.

(4) Derogation may 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 produce not more than five tonnes of boned meat per week or the equivalent of bone-in meat. The provisions of Schedule I, Chapter V, Chapter VII, point 38, Chapter IX with the exception of the requirement for the temperature of the cutting room laid down in the second sentence of point 46 (c) and point 48 of Chapter X shall apply to cutting and storage operations in the establishments referred to in the first subparagraph.

(5) Meat that comes from the establishments referred to in this regulation and that has been judged fit for human consumption, bearing in mind the hygiene and health requirements laid down by these regulations, must be marked with a national stamp which cannot be confused with the stamp provided for in Schedule I, Chapter XI, point 50 and may in particular not be oval. However, this stamp shall not be necessary for cuts which have not been packaged.

(6) It may be also allowed derogation from the minimum requirements of Chapter I of Schedule I for low-capacity cold stores in which only packaged meat and other foodstuffs are stored.

(7) Slaughterhouses benefiting from the derogation provided for in this regulation may be subject to veterinary inspections from the European Commission for approved establishments.

Declaration by official veterinarian for meat which is unfit for human consumption

5. (1) The official veterinarian must declare unfit for human consumption -

(a) meat for animals -

(i) in which, without prejudice to the diseases specified in Annex C to European Union Council Directive 91/425/EEC, one of the following diseases has been diagnosed -

- generalised actinobacillosis or actinomycosis,

- blackleg,

- generalised tuberculosis,
- generalised lymphadenitis,
- glanders,
- rabies,
- tetanus,
- acute salmonellosis,
- acute brucellosis,
- swine erysipelas,
- botulism,
- septicaemia, pyaemia, toxæmia or viraemia;

(ii) Showing acute lesions of bronchopneumonia, pleurisy, peritonitis, metritis, mastitis, arthritis, pericarditis, enteritis or meningoencephalomyelitis confirmed by a detailed inspection, possibly supplemented by a bacteriological examination and a search for residues of substances with a pharmacological effect.

However, where the results of these special examinations are favourable, the carcasses shall be declared fit for human consumption after the parts unfit for consumption have been removed;

(iii) affected by the following parasitic diseases: generalised macroscopically visible sarcocystosis, generalised cysticercosis, trichinosis;

(iv) dead, stillborn or unborn;

(v) slaughtered too young, and the meat of which is oedematous;

(vi) showing signs of emaciation or advanced anaemia;

(vii) showing multiple tumours, abscesses or serious injuries in different areas of the carcass or in different viscera;

(b) meat from animals -

(i) which have produced a positive or inconclusive reaction to tuberculin and in which an examination carried out in accordance with point 41 (G)

of Chapter VIII of Schedule I has revealed only localised tuberculous lesions in a number of organs or a number of areas of the carcass.

However, where a tuberculous lesion has been found in the lymph nodes of the same organ or part of the carcass only the affected organ or part of the carcass and the associated lymph nodes shall be declared unfit for human consumption;

(ii) which have reacted positively or inconclusively to brucellosis confirmed by lesions indicating acute infection.

Even if no such lesion has been found the udder, genital tract and blood must nevertheless be declared unfit for human consumption;

(c) - the parts of carcasses showing signs of major serious or haemorrhagic infiltrations, localised abscesses or localised contamination,

- offal and viscera with pathological lesions of infectious, parasitic or traumatic origin;

(d) meat which -

- is feverish,

- shows serious anomalies as regards colour, smell, consistency or taste;

(e) where the official veterinarian is satisfied that a carcass or offal is affected with caseous lymphadenitis or any other suppurative condition and that the said condition is not generalised or associated with emaciation -

(i) any organ and its associated lymph node, if the aforesaid condition exists on the surface or in the substance of that organ or lymph node;

(ii) in any case to which (i) does not apply, the lesion and such of the surrounding parts as he may think appropriate having regard to the age and degree of activity of the lesion, on the understanding that an old firmly encapsulated lesion may be regarded as inactive;

(f) meat resulting from trimming of the sticking point;

(g) where the official veterinarian is satisfied that the whole or any part of a carcass or any offal is affected by any disease or condition other than those referred to in the preceding points, the whole carcass and the offal or such lesser part thereof as he may think appropriate;

(h) carcasses the offal from which has not undergone post mortem inspection;

(i) the blood of an animal the meat of which has been declared unfit for human consumption in accordance with the preceding points and blood contaminated by stomach contents or any other substance;

(j) meat from animals to which have been administered –

(i) substances prohibited under European Union Council Directive 96/22/EC;

(ii) products likely to render meat dangerous or harmful to human health;

(iii) tenderizers;

(k) meat containing residues of unauthorised substances according to the European Union Council Directive 96/22/EC and residues of medicinal products, antibiotics, pesticides or of other substances which are harmful or likely to make the consumption of fresh meat dangerous or harmful to human health, if such residues exceed the permitted level laid down by the European Community relevant rules;

(l) meat contaminated or tainted to an extent to be decided on by the European Community requirements set up after obtaining the opinion of the relevant scientific committee ;

(m) the liver and kidneys of animals more than two years old from regions in which plans implemented in accordance with European Union Council Directive 96/23/EC have revealed the generalised presence of heavy metals in the environment;

(n) meat which, without prejudice to possible European Community regulations applicable in the field of ionisation, has been treated with ionising or ultraviolet radiation;

(o) meat which gives off a pronounced sexual odour.

(2) Additions or amendments to sub-regulation (1) may be adopted, in particular for tuberculosis, brucellosis and salmonella, in accordance with European Community requirements set up after obtaining the opinion of the relevant scientific committee.

(3) In respect of salmonella and pending the adoption of the European Community provisions provided for in sub-regulation (2), 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 rules laid down in the Schedule VI;

- b) the test provided for in (a) shall not be carried out for consignments of meat intended for an establishment for the purposes of pasteurisation, sterilisation or for treatment having an equivalent effect;
- c) the test provided for in (a) shall not be carried out for meat originating in an establishment which is subject to a programme recognised as equivalent to that implemented in Finland and Sweden.

Compulsory measures for the territory of Malta

6. (1) On the territory of Malta, it is compulsory that -

(a) without prejudice to the cases provided for in regulation 5 (1) (a) (iii) and regulation 5 (2), fresh pig meat or horse meat referred to in regulation 3, if not tested for trichinosis in accordance with Annex I to European Union Council Directive 77/96/EEC, undergoes cold treatment in accordance with Annex IV to that Council Directive;

(b) meat from -

(i) male pigs used for breeding;

(ii) cryptorchid and hermaphrodite pigs;

(iii) without prejudice to the cases provided for in regulation 5 (1) (o) uncastrated male pigs with a carcass weight in excess of 80 kilograms, except where the establishment is able to guarantee by means of a method recognised by the Veterinary Services, that carcasses giving off a pronounced boar taint may be detected, bears the special mark provided for by Schedule VII and undergoes one of the treatments provided for in European Union Council Directive 77/99/EEC.

(c) mechanically recovered meat undergoes heat treatment in accordance with European Union Council Directive 77/99/EEC.

(d) after removal of parts unfit for consumption, fresh meat and offal from animals with nongeneralised infestation by *cysticercus bovis* or *cysticercus cellulosae* undergo cold treatment using a method recognised in accordance with the procedure laid down in article 10 of the Veterinary Services Act;

(e) animals having undergone special emergency slaughtering may only be authorised for human consumption on the local market and only if the following conditions have been fulfilled -

- the holding of origin is not subject to health policy restrictions,

- prior to slaughtering the animal has been subjected to an ante-mortem inspection by a veterinarian in accordance with regulation 3 (1) (i) (b),

- the animal has been slaughtered after stunning, bled and possibly eviscerated on the spot; the veterinarian may waive stunning and authorise shooting in special cases,

- the slaughtered and bled animal is transported as quickly as possible after slaughter under satisfactory hygiene conditions to a slaughterhouse approved in accordance with these regulations. Where the slaughtered animal cannot be brought within the hour to such a slaughterhouse, it must be transported in a container or means of transport in which the ambient temperature is maintained at between 0° and 4° C. Evisceration, unless it has been effected at the time of slaughtering, must be carried out within a maximum of three hours after slaughtering; if evisceration is carried out on the spot, the viscera must be sent with the carcass to the slaughterhouse,

- during transportation to the slaughterhouse the slaughtered animal is accompanied by a certificate issued by the veterinary surgeon who has ordered slaughtering attesting to the favourable outcome of the ante-mortem inspection, the time of slaughter and the nature of any treatment administered to the animal and, if appropriate, the result of the inspection of the viscera; this certificate must correspond to a model to be drawn up in accordance with the procedure laid down in article 10 of the Veterinary Services Act,

- the carcass of the slaughtered animal is, until such time as the post mortem inspection carried out in accordance with regulation 3 (1) (i) (d) supplemented where applicable by a bacteriological examination has identified it as wholly or partly fit for human consumption, so handled that it does not come into contact with carcasses of meat and offal intended for human consumption;

(f) meat from an area subject to animal health restrictions is subject to specific rules to be determined on a case-by-case basis in accordance European Commission decision on a case-by-case basis;

(g) the treatment provided for in the preceding points is carried out in the establishment of origin or in any other establishment designated by the official veterinarian;

(h) meat must be marked with a national stamp which cannot be confused with the stamp described in Schedule I Chapter XI point 50 and in particular is not oval derogation.

Further compulsory rules for the territory of Malta

7. (1) On the territory of Malta, it is compulsory that -

(a) meat declared unfit for human consumption can be clearly distinguished from meat declared fit for human consumption;

(b) meat declared unfit for human consumption is treated in accordance with EC Regulation 1774/2002 of the European Parliament and Council laying down health rules concerning animal by-products not intended for human consumption;

(2) Detailed rules for implementing this regulation shall if necessary be determined in accordance with the procedure laid down in article 10 (1) of the Veterinary Services Act.

Examination of residues

8. (1) Without prejudice to European Union Council Directive 96/23/EEC, animals or their meat must undergo an examination for residues where the official veterinarian suspects their presence on the basis of the findings of the health inspection.

This examination shall check for residues both of substances having pharmacological action and of the conversion products thereof, and for other substances transmitted to meat which are likely to be harmful to human health.

If the meat examined shows traces of residues in quantities which exceed the permitted tolerances, it must be declared unfit for human consumption.

These examinations for residues must be carried out in accordance with proven methods which are scientifically recognised, in particular those laid down in European Union rules or other international standards.

It must be possible to evaluate the results of the examination for residues using reference methods established by European Community legislation.

At least one reference laboratory shall be designated by the Veterinary Services of Malta to carry out the examination for residues.

Rules to be ensured by the Veterinary Services

9. The Veterinary Services shall ensure -

(i) the permanent presence of at least one official veterinarian in a slaughterhouse approved in accordance with regulation 10 throughout the ante-mortem and post-mortem inspections;

(ii) the presence at least once a day of an official veterinarian in a cutting plant approved in accordance with regulation 10 when work is undertaken on meat, to check the conditions of hygiene of the plant and the record of fresh meat entering and leaving the plant;

(iii) the regular presence of an official veterinarian in a cold store and in an approved packaging centre. The official veterinarian may be assisted by auxiliaries placed under his authority and responsibility in carrying out the following operations -

(a) ante-mortem inspection, the auxiliary's role being to make an initial check on the animals and to help with purely practical tasks;

(b) post-mortem inspection, provided that the official veterinarian is actually able to supervise the work of the auxiliaries on the spot;

(c) the health control of cut and stored meat;

(d) the inspection and supervision of approved establishments in accordance with regulation 10.

The number of auxiliaries must be small enough to enable the official veterinarian to exercise effective supervision of the post-mortem inspection.

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 shall form part of an inspection team under the control and responsibility of the official veterinarian. They must be independent of the establishment. 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, insofar as necessary, be determined in accordance with European Community rules and the procedure laid down in article 10 of the Veterinary Services Act.

List of approved establishments

10. (1) The Veterinary Services shall draw up a list of approved establishments, other than those referred to in regulation 4, each establishment having a veterinary approval number. The Veterinary Services shall send this list to the Member States and to the European Commission.

Cutting plants referred to in the second indent of the second paragraph of point 19 of Schedule I must also be subject to approval in accordance with European Union Council Directive 71/118/EEC. Reference will be made to such special approval in the list of cutting plants published by Veterinary Services.

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 point 41(f) of Chapter VIII of Schedule I have proved insufficient to remedy the situation, the Veterinary Services shall temporarily suspend approval with regard to part of the activity in question or the whole establishment.

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 with regard to part of the activity in question or the whole establishment.

The Veterinary Services shall take account here of the conclusions of any check carried out in accordance with regulation 12. The Member States and the European Commission shall be informed of the suspension or withdrawal of approval.

(2) The operator of the establishment, the owner or his agent must, in accordance with the second subparagraph of sub-regulation (4), 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 official service, to inform the official veterinarian or the Member States veterinary experts or the veterinary experts of the European Commission of the nature, frequency and results of the checks conducted to this end, 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 European Community rules and the procedure laid down in article 10 of the Veterinary Services Act.

(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) Inspection and supervision of establishments shall be carried out under the responsibility of the official veterinarian who, in accordance with regulation 9, may be assisted in purely material tasks by auxiliaries. The official veterinarian must at all times have free access to all parts of establishments to ensure that these regulations are being complied with and, where there is doubt as to the origin of meat or slaughtered animals, to accounting documents which enable him to trace the holding of origin of a slaughtered animal.

The official veterinarian must regularly analyse the results of the checks provided for in sub-regulation (2). He may, on the basis of this analysis, conduct further microbiological examinations at all stages of production or on the products.

The result 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.

Collecting and making use of ante-mortem and post-mortem results

11. The Veterinary Services shall carry out or entrust to a central service or body the tasks of collecting and making use of the results of the ante-mortem and post-mortem inspections carried out by the official veterinarian as regards 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 competent veterinary authorities responsible for supervision of the herd from which the animals originated.

The Veterinary Services shall inform the European Commission on certain diseases and particularly cases where diseases transmissible to man have been diagnosed.

Onsite checks

12. (1) Veterinary experts from the European Commission may in co-operation with the Veterinary Services of Malta, make onsite checks. The Veterinary Services shall provide the experts with all necessary assistance to fulfil their mission.

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.

Applicability of article 10 of the Veterinary Services Act

13. (1) In accordance with the procedure laid down in article 10 of the Veterinary Services Act -

(a) derogation from the second, third and fourth indents of point 14 (C) of Chapter II, from point 42 (a) (2) of Chapter VIII and point 46 (d) of Chapter IX of Schedule I may be granted, on request, to any Member State providing similar guarantees. This derogation shall fix health conditions which are at least equivalent to those of Schedule I;

(b) additional requirements adapted to the specific situation of the Member States concerned with respect to certain diseases likely to endanger human health may be decided on.

(2) Special conditions concerning “wholesale market” -

(a) For the purposes of this sub-regulation, a “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 poultrymeat are cut, stored, displayed and put on the market. A wholesale market may be attached to other approved establishments.

(b) An establishment situated in a wholesale market cannot be placed on the list of approved establishments provided for in regulation 10 (1) unless it complies with the conditions of sub-paragraph (d).

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

(ii) The veterinary approval number mentioned in sub-regulation (1) 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.

(d) (i) Establishments must meet the conditions for the approval of establishments laid down in Chapter 1 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 1 and points 15 (a) to (d) of Chapter III may be used jointly.

To the room referred to in point 9 of Chapter 1 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.

(ii) Refrigerated storage areas -

If refrigerated storage areas exist in addition to those mentioned in Schedule I, Chapter III point 15 (a) of European Union Council Directive 64/433/EEC, the areas must fulfil the special conditions for the approval of cold stores laid down in Chapter IV of Schedule I to European Union Council Directive 64/433/EEC.

(iii) Storage -

Carcasses, half-carcasses, quarters or other 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 XIV, point 66 of Schedule I to these regulations.

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

(iv) The hygiene conditions laid down in Chapter V and in particular these of point 19, chapter VII, point 38, chapters IX, XII 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.

(v) Supervisory measures as provided for in regulation 9 and Chapters X and XI of Schedule I thereto must be respected.

Veterinary checks and appropriate administrative and penal measures

14. (1) Without prejudice to the specific provisions of these regulations, the official veterinarian or the Veterinary Services shall, where it is suspected that veterinary legislation has not been complied with, or there is doubt as to whether meat is fit for consumption, carry out any veterinary checks he or it deems appropriate.

(2) The appropriate administrative and penal measures to penalise any infringement of veterinary legislation shall be laid down under Part IX of the Veterinary Services Act, in particular where it is found that the certificates or documents drawn up do not correspond to the actual state of the meat, that identification marks do not comply

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with the rules, that the meat was not presented for inspection or that the meat was not used for the purpose originally intended.

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 (d) and (f) of Chapter II, point 15 (a) of Chapter III and point 16 (a) of 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 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 metres, and of at least three metres in slaughter-rooms; 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. However, the use of wooden walls in the rooms referred to in point 17 of Chapter IV does not constitute grounds for withdrawing approval provided they were built before January 1983;

(c) doors in hardwearing, 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. 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 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. Surfaces coming into, or capable of coming into, contact with meat, including welds and joins, must be maintained smooth. The use of hygienically packaged fresh 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 meat;

(e) facilities 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 meat;

6. A pressurised supply of potable water within the meaning of Community rules only. 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 Community rules;

8. Liquid and solid disposal systems which meet hygiene requirements;

9. An adequately equipped lockable room for the exclusive use of the veterinary service; or, in the case of stores referred to in point 17 of Chapter IV, suitable facilities;

10. Facilities enabling the veterinary inspections provided for in this legal notice 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 onto the work rooms. 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 the 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. A separate such place and adequate facilities for means of transport for livestock must be provided in the case of slaughterhouses. However, these places and facilities are not compulsory if provisions exist requiring that means of transport be cleaned and disinfected at officially authorised facilities;

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

Chapter II
Special conditions for the approval of slaughterhouses

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

(a) adequate lairage or, climate permitting, waiting pens for the animals; walls and floors must be durable, impermeable and easy to clean and disinfect; these facilities must be equipped for watering the animals, and for feeding them if necessary, and if appropriate a drainage system;

(b) slaughter premises large enough for work to be carried out satisfactorily. In slaughter premises where both pigs and other animal species are slaughtered, a special place must be provided for slaughtering pigs; however, such a special place is not essential if the slaughter of pigs and that of other animals take place at different times; but in such cases scalding, depletion, scraping and singeing must be carried out in special places which are clearly separated from the slaughter line either by an open space of at least five metres or by a partition at least three metres high;

(c) separate rooms sufficiently large and exclusively reserved for -

- emptying and cleaning stomachs and intestines. Separate rooms will not, however, be necessary if these operations involving stomachs are carried out by means of closed circuit mechanical equipment having an appropriate system of ventilation and satisfying the following requirements -

(i) the equipment must be installed and arranged in such a manner that operations for separating intestines from the stomach and for the emptying and cleaning of stomachs are carried out hygienically. It must be located in a special place which is clearly separated from any exposed fresh meat by a partition stretching from the floor to a height of at least three metres and surrounding the area where these operations are carried out, if such operations are carried out in the slaughterhouse. In addition, where swine are concerned, this provision shall apply to the extent necessary to prevent contamination of fresh meat and offal

(ii) the design and operation of the machine must effectively prevent any contamination of the fresh meat;

(iii) an air extractor must be installed and must function in such a fashion as to eliminate odours and any risk of aerosol contamination;

(iv) the machine must be equipped with a device permitting closedcircuit evacuation of the residual water and the content of stomachs to the drainage system;

(v) the circuit followed by stomachs to and from the machine must be both clearly separated and at a distance from the circuit followed by other fresh meat. Immediately after they have been emptied and cleaned, the stomachs must be removed in a hygienic manner;

(vi) stomachs must not be handled by staff who handle other fresh meat. Staff handling stomachs must not have access to other fresh meat;

- dressing guts and tripe if this is carried out in the slaughterhouse. However, those operations may be performed in the same room referred to in the first indent provided that cross contamination is avoided;

- preparing and cleaning offal other than that referred to in the preceding indents, including a separate place for storing heads at a sufficient distance from other offal, if

these operations are carried out in the slaughterhouse and do not take place on the slaughter-line;

- the storage of hides, horns, hooves and pigs' bristles, in the event of these not being removed directly from a slaughterhouse on the day of slaughter, in closed, leakproof containers pending their removal;

(d) a separate place for packaging offal if this is done in the slaughterhouse;

(e) lockable premises or, climate permitting, suitably sited pens with separate drainage for sick or suspect animals; lockable premises reserved for the slaughter of such animals, the storage of detained meat and the storage of meat declared unfit for human consumption. Premises reserved for the slaughter of these animals are not essential in an establishment not authorised by the Veterinary Services for slaughter of these animals or where such slaughter is performed at the end of normal slaughtering, provided that steps are taken to prevent contamination of meat declared fit for human consumption. In this case the premises must be specially cleaned and disinfected under official supervision before being used again for slaughtering of animals which are neither sick nor suspect;

(f) sufficiently large chilling or refrigerating rooms equipped with corrosion resistant fittings designed to prevent fresh meat coming into contact with the floor or the walls when it is being moved or held;

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

(h) a clear separation between the soiled and clean working areas of the building so as to protect the clean areas from contamination;

(i) equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal; under no circumstances may the suspended animal come into contact with the floor during dressing;

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

(k) if dung is stored in the slaughterhouse precincts, a special section for such dung;

(l) a room suitable equipped for carrying out an examination for trichinella where such test is carried out in the establishment.

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, and, where packaged meat is stored in the establishment, a separate such room for packaged meat. Unpackaged meat may not be stored in such chilling or refrigerating rooms unless it is first cleaned and disinfected;

(b) a room for cutting and boning and wrapping equipped with a recording thermometer or recording tele-thermometer;

(c) a room for packaging, where such operations are carried out in the cutting plant, unless the conditions provided for in point 63 of Chapter XII are fulfilled;

(d) a room for the storage of packaging and wrapping materials, where such operations are carried out in the cutting plant.

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 paragraph in point 66 of Chapter XIV must have at least -

- (a) sufficiently large chilling and refrigeration rooms, which are easy to clean and in which fresh meat can be stored at the temperatures provided for under the first paragraph of point 66;
- (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 meat is stored in accordance with the eighth paragraph of point 66 of Chapter XIV must have at least -

- (a) sufficiently large chilling and refrigeration rooms, which are easy to clean and in which fresh meat can be stored at the temperature provided for in the eighth paragraph of point 66;
- (b) a recording thermometer or recording tele-thermometer in or for each storage area.

Chapter V
Hygiene of the 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 easily cleaned headgear, footwear and light-coloured working clothes and, where necessary, clean neck shields or other protective clothing. Staff engaged in slaughtering animals or working on or handling 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 animals or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking is forbidden in workrooms, storerooms, loading, reception, marshalling and load-out areas, and in other areas and corridors through which fresh meat is transported;
- (b) no animal may enter the establishment except, in the case of slaughterhouses, animals for slaughter and with reference to the precincts of these slaughterhouses, animals necessary for their operation. Rodents, insects and other vermin must be systematically destroyed;
- (c) equipment and instruments used for working on meat shall be kept clean and in a good State of repair. They shall be carefully 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.

19. Premises, instruments and working equipment must not be used for purposes other than work on fresh meat or farmed game meat authorised in accordance with European Union Council Directive 91/495/EEC; This restriction shall not apply to:

- transport equipment used on the premises referred to in point 17 (a), where the meat is packaged;
- the cutting of poultrymeat or wild game meat or rabbit meat or the producing of meat preparations, provided that such operations are carried out at a different time to the cutting of fresh meat or farmed game meat referred to in the first paragraph and the cutting room is completely cleaned and disinfected before being made use of again for the cutting of fresh meat or farmed game meat.

- meat-cutting instruments must be solely for cutting meat.

20. Meat and meat containers shall not come into direct contact with the ground.

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

22. The spreading of sawdust or any other similar substance on the floor of the workrooms and fresh 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 impediment to such employment. The medical supervision of such a person shall be governed by the national legislation in force in the Member State concerned.

Chapter VI Ante-mortem health inspection

25. Animals must undergo ante-mortem inspection within a period, which is less than 24 hours after their arrival in the slaughterhouse and less than 24 hours before slaughter. In addition, the official veterinarian may require inspection at any other time;

The operator of the slaughterhouse, the owner or his agent must facilitate operations for performing ante-mortem health inspections and in particular any handling which is considered necessary.

Each animal to be slaughtered shall bear an identifying mark enabling the Veterinary Services to determine its origin.

26. (a) The official veterinarian must make the ante-mortem inspection in accordance with professional rules and under suitable lighting.

(b) The official veterinarian must, in respect of animals delivered to slaughterhouse, check compliance with Community rules on animal welfare.

27. The inspection must determine -

(a) whether the animals are suffering from a disease which is communicable to man and to animals or whether they show symptoms or are in a general condition such as to indicate that such a disease may occur;

(b) whether they show symptoms of disease or of a disorder of their general conditions which is likely to make their meat unfit for human consumption; attention must also be paid to any signs that the animals have had substances with pharmacological effects administered to them or have consumed any other substances which may make their meat harmful to human health;

(c) whether they are tired, agitated or injured.

28. (a) Tired or agitated animals must be rested for at least 24 hours unless the official veterinarian decides otherwise.

(b) Animals in which one of the diseases referred to in point 27 (a) and (b) has been diagnosed must not be slaughtered for human consumption.

(c) Slaughter of animals suspected of suffering from one of the diseases referred to in point 27 (a) and (b) must be deferred. These animals must undergo detailed examination to make a diagnosis.

Where the post-mortem inspection is necessary to make a diagnosis, the official veterinarian shall request that the animals in question are slaughtered separately or at the end of normal slaughtering.

Those animals shall undergo detailed post-mortem inspection supplemented, if the veterinarian considers it necessary for confirmation, by an appropriate bacteriological examination and a search for residues of substances with a pharmacological effect which may be presumed to have been administered to treat the pathological state observed.

Chapter VII

Slaughter, cutting and meat-handling hygiene

29. Slaughter animals brought into slaughter premises must be slaughtered immediately and bleeding, flaying or removing the bristles, dressing and evisceration must be carried out in a way which avoids any contamination of the meat.

30. Bleeding must be complete; blood intended for human consumption must be collected in absolutely clean containers. It must not be stirred by hand, only with instruments which meet hygiene requirements.

31. Immediate and complete flaying is compulsory, except for pigs, without prejudice to the derogation provided for in the second sentence of point 41 (D) (a) of Chapter VIII. When not flayed, pigs must have their bristles removed immediately. Debristling agents may be used for this operation, provided that the pigs are thoroughly rinsed afterwards with potable water.

However, skinning of heads of calves and bovines is not necessary provided that those heads are handled in such a way as to avoid any contamination of fresh meat.

32. Evisceration must be carried out immediately and completed not later than 45 minutes after stunning or, in the case of ritual slaughter, half an hour after bleeding. The lungs, heart, liver, kidney, spleen and mediastinum may either be detached or left attached to the carcass by their natural connections.

If detached, they must be numbered or identified in some way to enable them to be recognised as belonging to a given carcass; this also applies to the head, tongue, digestive tract and any other part of the animal required for inspection or possibly required for the execution of checks laid down in European Union Council Directive 96/23/EEC.

The above-mentioned parts must remain near the carcass until the inspection is complete. However, provided it shows no pathological symptom or lesion, the penis may be discarded immediately. For all species the kidneys must be removed from their fatty covering; in the case of bovine animals, swine and solipeds the perirenal capsule must also be removed.

33. Implements must not be left in the meat; cleansing of meat by wiping with a cloth or other materials, and inflation, are prohibited. However, inflation of an organ may be authorised for ritual purposes, but in that event the inflated organ must be excluded from human consumption.

Mechanical inflation for the flaying of lambs and kids of a live weight of less than 15 kg may be approved by the competent authorities in compliance with the hygiene requirements.

34. Carcasses of solipeds, pigs over four week old and bovine animals over six month old must be submitted for inspection split length wise into half carcasses down the spinal column. If the inspection so

necessitates, the official veterinarian may require any head or any carcass to be split lengthwise. However, to take account of technological requirements or local habits of consumption the Veterinary Services may authorise the submission for inspection of pig heads not split in half.

35. 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 shall be forbidden.

36. It must not be possible for meat detained or declared unfit for human consumption, stomachs, intestines and 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.

37. If the blood or the offal of several animals is collected in the same container before the completion of the post-mortem inspection, the entire contents must be declared unfit for human consumption if the carcass of one of the animals concerned has been declared unfit for human consumption.

38. The handling, trimming, further treatment and transport of meat, including offal, must be performed meeting all hygiene requirements. Where such meat is packaged, point 14 (d) of Chapter II and the conditions of Chapter XI must be complied with. Packaged meat must be stored in a separate room from exposed fresh meat.

Chapter VIII Post-mortem health inspection

39. All parts of the animal including the blood must be inspected immediately after slaughter to determine whether the meat is fit for human consumption.

40. The post-mortem inspection must include -

- (a) visual inspection of the slaughtered animal and the organs belonging to it;
- (b) palpation of the organs referred to in point 41 and, if the official veterinarian deems it to be necessary, of the uterus;
- (c) incision of certain organs and lymph nodes and, depending on the conclusions reached by the official veterinarian, the uterus. If visual inspection or palpation of certain organs indicates that the animal has lesions which can contaminate the carcasses, equipment, staff or work premises, these organs must not be incised in the slaughter room or any other part of the establishment where fresh meat might be contaminated;
- (d) investigation of anomalies in consistency, colour, smell and, where appropriate, taste -
- (e) where necessary, laboratory tests in particular for the substances referred to in regulation 5 (1) (j) and (k).

41. The official veterinarian must be proceed in particular in the following way -

A. Bovine animals over six weeks old

(a) visual inspection of the head and the throat. The submaxillary, retropharyngeal and parotid lymph nodes (Lnn. retropharyngiales, mandibulares and parotidei) must be incised and examined. The external masseters, in which two incisions must be made parallel to the mandible, and the internal masseters (internal pterygoid muscles), which must be incised along one plane, must be examined;

The tongue, having been freed to permit a detailed visual inspection of the mouth and the fauces, must be visually inspected and palpated. The tonsils must be removed;

(b) inspection of the trachea; visual examination and palpation of the lungs and the oesophagus; the bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales) must be incised and examined. The trachea and the main branches of the bronchi must be opened length wise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;

(c) visual inspection of the pericardium and the heart, the latter being incised length wise so as to open the ventricles and to cut through the interventricular septum;

(d) visual inspection of the diaphragm;

(e) visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes (Lnn. portales); incision of the gastric surface of the liver and at the base of the caudate lobe to examine the bile ducts; inspection and palpation of the pancreatic lymph nodes;

(f) visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (Lnn. gastrici, mesenterici, craniales and caudales), palpation of the gastric and mesenteric lymph nodes, and, if necessary, incision of those lymph nodes;

(g) visual inspection and, if necessary, palpation of the spleen;

(h) visual inspection of the kidney and incision, if necessary, of the kidneys and the renal lymph nodes (Lnn. renales);

(i) visual inspection of the pleura and the peritoneum;

(j) visual inspection of the genital organs;

(k) visual inspection and, if necessary, palpation and incision of the udder and its lymph nodes (Lnn. supramammarii). In cows, each half of the udder must be opened by a long, deep incision as far as the lactiferous sinuses (sinus lactiferes) and the lymph nodes of the udder must be incised, except when the udder is excluded from human consumption.

B. Bovine animals under six weeks old

(a) visual inspection of the head and the throat. The retropharyngeal lymph nodes (Lnn. retropharyngiales) must be incised and examined. The mouth and the fauces must be inspected and the tongue must be palpated. The tonsils must be removed;

(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales) must be incised and examined. The trachea and the main branches of the bronchi must be opened length wise and the lungs must be incised in the posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;

(c) visual inspection of the pericardium and the heart, the latter being incised length wise so as to open the ventricles and to cut through the interventricular septum;

(d) visual inspection of the diaphragm;

(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (Lnn. portales); palpation and, if necessary, incision of the liver and its lymph nodes;

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- (f) visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (Lnn. gastrici, mesenterici, craniales and caudales), palpation of the gastric and mesenteric lymph nodes, and, if necessary, incision of those lymph nodes;
- (g) visual inspection and, if necessary, palpation of the spleen;
- (h) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (Lnn. renales);
- (i) visual inspection of the pleura and the peritoneum,;
- (j) visual inspection and palpation of the umbilical region and the joints; in the event of doubt, the umbilical region must be incised and the joints opened. The synovial fluid must be examined;

C. Swine

- (a) visual inspection of the head and the throat; the submaxillary (Lnn. mandibulares) lymph nodes must be examined and incised. The mouth, the fauces, and the tongue must be visually inspected. The tonsils must be removed;
- (b) visual inspections of the lungs, trachea and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; however, these incisions are not necessary where the lungs are excluded from human consumption;
- (c) visual inspection of the pericardium and the heart, the latter being incised length wise so as to open the ventricles and to cut through the interventricular septum;
- (d) visual inspection of the diaphragm;
- (e) visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes (Lnn. portales); palpation of the liver and its lymph nodes;
- (f) visual inspection of the gastrointestinal tract, the mesentery, the gastric and mesenteric lymph nodes (Lnn. gastrici, mesenterici, craniales and caudales), palpation of the gastric and mesenteric lymph nodes, and, if necessary, incision of those lymph nodes;
- (g) visual inspection and, if necessary, palpation of the spleen;
- (h) visual inspection of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (Lnn. renales);
- (i) visual inspection of the pleura and the peritoneum;
- (j) visual inspection of the genital organs;
- (k) visual inspection of the udder and its lymph nodes (Lnn. supramammarii), incision of the supramammary lymph nodes in sows,;
- (l) visual inspections and palpation of the umbilical region and joints of young animals; in the event of doubt, the umbilical region must be incised and the joints opened.

D. Sheep and goats

(a) visual inspection of the head after flaying and, in the event of doubt, examination of the throat, the mouth, the tongue and the retropharyngeal and parotid lymph nodes. Without prejudice to animal health conditions, these examinations are not necessary if the Veterinary Services are able to guarantee that the head, including the tongue and the brains, is excluded from human consumption;

(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales); in the event of doubt, these organs and lymph nodes must be incised and examined;

(c) visual inspection of the pericardium and the heart; in the event of doubt the heart must be incised and examined;

(d) visual inspection of the diaphragm;

(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (Lnn. portales); palpation of the liver and its lymph nodes; incision of the gastric surface of the liver to examine the bile ducts;

(f) visual inspection of the gastrointestinal tract, the mesentery and the gastric and mesenteric lymph nodes (Lnn. gastrici, mesenterici, craniales and caudales);

(g) visual inspection and, if necessary, palpation of the spleen;

(h) visual inspection of the kidneys; incision, if necessary, of the kidneys and the renal lymph nodes (Lnn. renales);

(i) visual inspection of the pleura and the peritoneum;

(j) visual inspection of the genital organs;

(k) visual inspection of the udder and its lymph nodes;

(l) visual inspection and palpation of the umbilical region and joints of young animals; in the event of doubt, the umbilical region must be incised and the joints opened.

E. Domestic solipeds

(a) visual inspection of the head, and after freeing the tongue, the throat; the submaxillary retropharyngeal and parotid lymph nodes (Lnn. retropharyngiales, mandibulares and parotidei) must be palpated and, if necessary, incised. The tongue, having been freed to permit a detailed inspection of the mouth and the fauces, must be visually examined and palpated. The tonsils must be removed;

(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales) must be palpated and, if necessary, incised. The trachea and the main branches of the bronchi must be opened lengthwise and the lungs incised in their posterior third, perpendicular to their main axes; however, these incisions are not necessary where the lungs are excluded from human consumption;

(c) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the interventricular septum;

(d) visual inspection of the diaphragm;

(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (Lnn. portales); palpation of the liver and its lymph nodes; if necessary, incision of the liver and the hepatic and pancreatic lymph nodes;

(f) visual inspection of the gastrointestinal tract, the mesentery and the gastric and mesenteric lymph nodes (Lnn. gastrici, mesenterici, craniales and caudales); incision, if necessary, of the gastric and mesenteric lymph nodes.

(g) visual inspection and, if necessary, palpation of the spleen;

(h) visual inspection of the kidneys, palpation of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (Lnn. renales);

(i) visual inspection of the pleura and the peritoneum;

(j) visual inspection of the genital organs of stallions and mares;

(k) visual inspection of the udder and its lymph nodes (Lnn. supramammarii) and, if necessary, incision of the supramammary lymph nodes;

(l) visual inspection and palpation of the umbilical region and joints of young animals; in the event of doubt, the umbilical region must be incised and the joints opened;

(m) all grey or white horses must be inspected for melanosis and melanomata as regards the muscles and lymph nodes (Lnn. lymphonodi subrhomboidei) of the shoulders beneath the scapular cartilage by loosening the attachment of one shoulder. The kidneys must be exposed and examined by incision through the entire kidney.

F. In the event of doubt, the official veterinarian may perform the further cuts and inspections of the relevant parts of the animals necessary in legal notice to reach a final decision.

Where the official veterinarian finds that the hygiene rules laid down in this Chapter 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.

G. Where incision of the above lymph nodes is obligatory, they must be systematically subjected to multiple incisions and a visual inspection.

42. A. In addition, the official veterinarian must systematically carry out -

1) an investigation for cystercosis in swine: this investigation must include examination of the directly visible muscular surfaces, in particular the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx and, if necessary, the abdominal wall and the psoas muscles freed from fatty tissue;

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

3) Fresh meat from swine and horses which contains skeletal muscles (striated muscles) must undergo an investigation for trichinosis.

This investigation must be carried out in accordance with proven methods which are scientifically recognised, in particular methods which are defined in Community Directives or in other international standards.

The results must be assessed using a reference method fixed by the European Commission according to the opinion of the Scientific Veterinary Committee; the reliability of the method must be at least as great as

that of the trichoscopy provided for in point 1 of Annex I to European Union Council Directive 77/96/EEC.

B. The results of the ante-mortem and post-mortem health inspections shall be recorded by the official veterinarian and, where diseases transmissible to man as referred to in regulation 6 are diagnosed, communicated to the Veterinary Services responsible for supervision of the herd from which the animals originated, as well as to the person responsible for the herd in question.

Chapter IX Requirements for meat intended for cutting

43. Cutting pieces smaller than those referred to in regulation 3 (1) (i), deboning or the cutting of offal of animals is authorised in approved cutting plants only.

44. The operator of the plant, the owner or his agent 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.

45. Without prejudice to the second paragraph of point 19 of Chapter V, meat which does not fulfil the requirements of regulation 3 (1) (ii) (b) 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 notice to satisfy himself that the preceding provisions are rigorously observed.

46. (a) Fresh meat must be brought into the rooms provided for in point 15 (b) of Chapter III progressively as needed. As soon as it is cut, and where appropriate packaged, the meat must be transferred to the relevant chilling or refrigerating room referred to above in point 15 (a) of Chapter III.

(b) Meat entering a cutting premises must be checked and, if necessary, trimmed. The work station for this task must be equipped with suitable facilities and adequate lighting.

(c) During cutting, boning, wrapping and packaging the internal temperature of the meat must be kept at a constant $+ 7^{\circ}\text{C}$ or less. During cutting, the temperature of the cutting room must not exceed $+ 12^{\circ}\text{C}$. During slicing, wrapping and packaging, the internal temperature of livers must be kept at a constant $- 3^{\circ}\text{C}$ or less. During cutting, boning, slicing, dicing, wrapping and packaging the temperature of livers, kidneys and head meat must be kept at a constant $+ 3^{\circ}\text{C}$ or less.

(d) By way of derogation from paragraphs (a) and (c), meat may be cut while warm. In that event, the meat must be transferred directly from the slaughter premises to the cutting room. In addition, the slaughter premises and the cutting room must be located in the same group of buildings and sufficiently near to each other for the meat to be transferred in a single operation, and cutting must be carried out immediately after transfer. As soon as it is cut, and where appropriate packaged, it must be transferred to an appropriate chilling room.

(e) 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 facilities, containers or rooms referred to in point 4 (d) as it is cut.

Chapter X Health control of cut meat and stored meat

47. Approved cutting plants and approved cold stores must be supervised by an official veterinarian.

48. Supervision by the official veterinarian must include the following tasks -

- supervision of the entry and exit of fresh meat,
- health inspection of fresh meat held in the establishment referred to in point 47,
- health inspection of fresh meat prior to cutting and when it leaves the establishments referred to in point 47,
- 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 XI Health marking

49. Health marking must be carried out under the responsibility of the official veterinarian. For this purpose, he shall supervise -

- (a) the health mark;
- (b) the marks and wrapping material when marked as provided for in this Chapter.

50. The health mark must be -

(a) either an oval mark at least 6,5 cm wide by 4,5 cm high bearing the following information in perfectly legible characters

- on the upper part, the ISO code for Malta in capitals - **MT**
- followed by the veterinary approval number of the establishment,
- on the lower part, one of the following sets of initials - **KE**,

(b) or an oval mark at least 6,5 cm wide by 4,5 cm high, bearing the following information in perfectly legible characters -

- on the upper part, **MALTA** in capitals,
- in the centre, the veterinary approval number of the establishment,
- on the lower part, one of the following sets of initials - **KE**.

The letters must be at least 0,8 cm high and the figures at least 1 cm high.

The dimensions and characters of the mark may be reduced for health marking of lamb, kids and piglets.

The health mark may, in addition, include an indication of the official veterinarian who carried out the health inspection of the meat.

51. Carcass must be stamped in ink or hot-branded in accordance with point 50 -

- those weighing more than 65 kilograms must be marked on each half-carcass, in the following places at least - external surface of the thighs, loins, back, breast and shoulder,

- lamb, kid and piglet carcasses must bear at least two stamps, one on each side of the carcass, on the shoulder or on the external surface of the thighs,

- other carcasses must be marked in at least four places, on the shoulder and on the external surface of the thighs. However, in the case of lamb, kid and piglet carcasses, health marking may take the form of a label or tag but it must be possible to use them only once.

52. The livers of bovine animals, swine and solipeds must be hot-branded in accordance with point 50 if they are intended for a Member State or for an EEA country.

53. All other sub-products of slaughtering fit for human consumption must be marked immediately in accordance with point 50, either directly on the product or on the wrapping or packaging. The mark in accordance with point 50 must be applied to a label fixed to the wrapping or packaging or printed on the packaging. If wrapping or packaging takes place in a slaughterhouse, the mark must include the approval number of the establishment.

54. Packaging must always be marked in accordance with point 55.

55. Packaged cut meat and packaged offal referred to in point 52 and point 53 must bear a health mark in accordance with point 50. The mark must include the veterinary approval number of the cutting plant instead of that of the slaughterhouse. The mark must be applied to a label fixed to the packaging, or printed on the packaging, in such a way that it is destroyed when the packaging is opened. Non-destruction of the mark must be tolerated only when the packaging is destroyed by being opened.

However, when cut meat or offal is wrapped in accordance with point 62 of Chapter XII, the label referred to above may be affixed to the wrapping. In the case of offal packaged in a slaughterhouse, the number included in the mark must be the veterinary approval number of the slaughterhouse concerned. This requirement also applies where stackable meat transport containers (Euroboxes) satisfying the requirements of point 59 (b) are used.

56. Where fresh meat is wrapped in commercial portions intended for direct sale to the consumer, points 53 and 55 shall apply. The dimension requirements of point 50 need not apply to the mark required under this point.

If meat is repackaged in a plant other than that in which it was first wrapped, the wrapping must bear the health mark of the cutting plant where it was first wrapped, and the packaging must bear the health mark of the packaging centre.

57. Meat from solipeds and its packaging must bear a special mark, to be determined in accordance with the procedure laid down in regulation 16 of these regulations.

58. The colours used for health marking must be those listed in article 2 (8) of European Union Council Directive 94/36/EEC.

Chapter XII

Wrapping and packaging of fresh meat

59. (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.

Wood may not be used except in the case of lamb and kid carcasses, provided that all precautions are taken to prevent contact between the meat and the packaging in the event of a tear in the wrapping.

(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.

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

With the exception of cuts of solid outer pig fat and belly, cut meat and offal must in all cases be provided with a protective wrapping unless it is suspended throughout its transport.

Such wrapping must be transparent and colourless and must also fulfil the conditions of the first and second indents of point 59 (a); it may not be used again for wrapping meat. This requirement may be waived for frozen meat intended to be used without further processing as a raw material for the products referred to in European Union Council Directive 77/99/EEC or European Union Council Directive 94/65/EEC.

Where livers, kidneys or hearts are the subject of trade or are imported, each wrapping may contain only a complete organ.

61. Wrapped meat must be packaged.

62. However, when wrapping fulfils all the protective conditions of packaging, it need not be transparent and colourless. Euroboxes may also be used as a second container, provided that the other conditions of point 59 are fulfilled.

63. Cutting, boning, wrapping and packaging operations may take place in the same room subject to the following conditions -

(a) the room must be sufficiently large and so arranged that the hygiene of the operations is assured;

(b) the packaging and wrapping must be enclosed in a sealed protective cover immediately after manufacture; this cover 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. Fresh meat may also be packed in a cutting room, provided that Euroboxes, which must meet the requirements of point 59 (b) have been cleaned and disinfected prior to being brought into the cutting room.

64. The packaging referred to in this Chapter may contain only cut meat from the same animal species except in the case of commercial portions intended for direct sale to the consumer,

Chapter XIII
Health certificate

65. The original copy of the health certificate which must accompany meat during transportation to the place of destination must be issued by an official veterinarian at the time of loading.

The certificate must correspond in form and content to the model in Schedule IV and be drawn up in the official language or languages of the place of destination at least. It must consist of a single sheet of paper.

Chapter XIV
Storage

66. Fresh meat must be chilled immediately after the post-mortem inspection and kept at a constant internal temperature of not more than + 7° C for carcasses and cuts and – 3° C for offal.

Derogation from this requirement may, for technical reasons relating to maturation of the meat, be granted by the Veterinary Services on a case-by-case basis for the transportation of meat to cutting plants or butcher shops in the immediate vicinity of the slaughterhouse, provided that such transportation takes not more than two hours.

Fresh meat for freezing must come directly from an approved slaughterhouse or an approved cutting plant.

Freezing of fresh meat may be performed only in rooms of the same establishment where the meat has been obtained or cut or in an approved cold store, by means of appropriate equipment.

When intended for freezing, cuts referred to in regulation 3 (1) (i) of these regulations, the cuts referred to in point 53 of Chapter XI of this Schedule and offal must be frozen without delay unless maturation is required for health reasons. In the latter case they must be frozen immediately after maturation.

Carcasses, half carcasses, half carcasses cut into no more than three wholesale cuts, and quarters intended for freezing must be frozen without undue delay after a period of stabilisation.

Cut meat intended for freezing must be frozen without undue delay after cutting.

Frozen meat must reach an internal temperature of 12° C or lower and may not be stored at higher temperatures thereafter.

Fresh meat which has undergone a freezing process must bear an indication of the month and year in which it was frozen.

67. No other product which may affect the hygiene of the meat or contaminate it may be stored in the rooms referred to in points 16 and 17 of Chapter IV unless the meat is packaged and stored separately.

68. The storage temperature of the storage rooms referred to in points 16 and 17 of Chapter IV must be recorded.

Chapter XV
Transport

69. 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 XIV are maintained throughout transportation.

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

**Chapter XIII
Health certificate**

65. The original copy of the health certificate which must accompany meat during transportation to the place of destination must be issued by an official veterinarian at the time of loading.

The certificate must correspond in form and content to the model in Schedule IV and be drawn up in the official language or languages of the place of destination at least. It must consist of a single sheet of paper.

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Derogation from this requirement may, for technical reasons relating to maturation of the meat, be granted by the Veterinary Services on a case-by-case basis for the transportation of meat to cutting plants or butcher shops in the immediate vicinity of the slaughterhouse, provided that such transportation takes not more than two hours.

Fresh meat for freezing must come directly from an approved slaughterhouse or an approved cutting plant.

Freezing of fresh meat may be performed only in rooms of the same establishment where the meat has been obtained or cut or in an approved cold store, by means of appropriate equipment.

When intended for freezing, cuts referred to in regulation 3 (1) (i) of these regulations, the cuts referred to in point 53 of Chapter XI of this Schedule and offal must be frozen without delay unless maturation is required for health reasons. In the latter case they must be frozen immediately after maturation.

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Cut meat intended for freezing must be frozen without undue delay after cutting.

Frozen meat must reach an internal temperature of 12° C or lower and may not be stored at higher temperatures thereafter.

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**Chapter XV
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70. Means of transport intended for transporting such meat must meet the following requirements -

- (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. a pressurised supply of potable water within the meaning of Community rules only. 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 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) sufficiently large lairage for animals passing the night within the slaughterhouse precincts;
 - (b) a slaughter room and, in view of the operations carried out during slaughter, rooms in keeping with such activities large enough for work to be carried out satisfactorily from the viewpoint of hygiene;
 - (c) a clearly separated place within the slaughter room, intended for stunning and bleeding;
 - (d) in the slaughter room, walls washable up to a height of at least three metres or up to the ceiling. During slaughter, steam must be adequately extracted;
 - (e) equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal; under no circumstances may the suspended animal come into contact with the floor during dressing;
 - (f) a refrigerating room of sufficient capacity in relation to the size and type of animals slaughtered, with a separate area intended for storing confiscated carcasses, except in cases where confiscated carcasses are immediately dispatched, under official control, to a specialist establishment for additional examinations.
11. In the slaughter room, it shall be forbidden to empty stomachs and intestines or to store hide, horns, hooves and pigs' bristles. In the slaughter room, stomachs and intestines may be cleaned at times when no slaughtering is taking place.
12. If dung cannot be evacuated from the slaughterhouse precincts every day, it must be stored in a clearly separated place.
13. Animals brought into the slaughter rooms must be immediately stunned and slaughtered.
14. 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.
15. Slaughterhouses must have a room with a lockable cupboard at the disposal of the inspection service through its work.

SCHEDULE III

Professional qualifications of auxiliaries

1. Only candidates who prove that they have followed a theoretical course, including laboratory demonstrations, authorised by the competent authorities of the Member States on the subjects referred to in point 3 (a) of this Schedule for at least 400 hours and have had practical training under the supervision of an official veterinarian for a period of at least 200 hours shall be eligible for the test referred to in the fourth paragraph of regulation 9 of these regulations. The practical training shall take place in slaughterhouses, cutting plants, cold stores and inspection posts for fresh meat.
2. However, auxiliaries fulfilling the requirements of Annex II to European Union Council Directive 71/118/EEC may follow a training course in which the theoretical part is reduced to 200 hours.

3. The test referred to in the fourth paragraph of regulation 9 of these regulations shall consist of a theoretical part and a practical part and shall cover the following subjects -

(a) 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;

(b) 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

SPECIMEN HEALTH CERTIFICATE for fresh meat ⁽¹⁾ referred to in Article 3 (A) (1) (f) (iii) of European Union Council Directive 64/433/EEC

No ⁽²⁾:
Place of loading:

Ministry:

Department:

Reference ⁽²⁾:

I. Identification of meat

Meat of:
(*animal species*)

Nature of cuts:

Nature of packaging:

Number of cuts or packages:

Month(s) and years(s) when frozen:

Net weight:

II. Origin of meat

Address(es) and veterinary approval number 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 ⁽³⁾:
.....

Name and address of consignor:

Name and address of consignee:

IV. Health attestation I, the undersigned official veterinarian, certify that the meat described above was obtained under the conditions governing production and control laid down in European Union Council Directive 64/433/EEC –

- in a slaughterhouse situated in a restricted region or area ⁽⁴⁾,
- and is intended for a Member State after transit through a third country ⁽⁴⁾.
- is intended for Finland or Sweden⁽⁴⁾:

(i) the test referred to in regulation 5 (3) (a) has been carried out ⁽⁴⁾

(ii) the meat is intended for processing

(iii) the meat comes from an establishment which is subject to a programme as referred to in regulation 5 (3)

(c) Done at on
(name and signature of the official veterinarian)

⁽¹⁾ Fresh meat: in accordance with the Directive referred to in IV of this certificate, this means all parts fit for human consumption from domestic bovine animals, swine, sheep and goats and solipeds which have not undergone any preserving process: however, chilled and frozen meat shall be considered to be fresh meat.

⁽²⁾ Optional.

⁽³⁾ In the case of 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 V

**SPECIMEN HEALTH CERTIFICATE
For fresh meat intended for consignment to a Member State⁽¹⁾**

No ⁽²⁾:.....

Exporting country:

Ministry:

Department:

Reference:
(optional)

I. Identification of meat

Meat of:
(animal species)

Nature of cuts:

Nature of packaging:

Number of cuts or packages:

Month(s) and years (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 ⁽³⁾:

.....

Name and address of consignor:

.....

Name and address of consignee:

.....

IV. Health attestation

I, the undersigned official veterinarian, certify that the meat described above was obtained under the conditions governing production and control laid down in European Union Council Directive 64/433/EEC on health problems affecting intra-Community trade in fresh meat and that it is, therefore, considered as such to be fit for human consumption.

Done at, on

.....
(signature of the official veterinarian)

⁽¹⁾ Fresh meat: in accordance with the Directive referred to in IV of this certificate, this means all parts fit for human consumption from domestic bovine animals, swine, sheep and goats and solipeds which have not undergone any preserving process: however, chilled and frozen meat shall be considered to be fresh meat.

⁽²⁾ Optional.

⁽³⁾ In the case of 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

SCHEDULE VI

**SECTION A
SAMPLING METHOD**

1. Carcasses, half-carcasses and quarters obtained from the slaughterhouse of origin ('swab technique')

Samples using the surface swabbing method are taken at sites likely to be contaminated. Surface swabbing includes opening sides of the carcasses and cut surfaces. In addition beef carcasses are swabbed in at least three areas (leg, flank and neck), pork carcasses however are swabbed in at least two areas (leg and brisket).

To avoid cross-contamination, samples are taken without handling the meat and by using sterile swabs and templates.

The sampling areas (20 cm × 20 cm) described in the first paragraph are swabbed with two sterile cotton swabs. The first swab is moistened with sterile peptone water and is rubbed firmly several times across the sampling area.

The same sampling area is rubbed with the second swab used dry. Subsequently swabs are put into 100 ml of buffered peptone water.

Each sample is duly marked and identified.

2. Quarter cuts obtained from an establishment other than the slaughterhouse of origin of the carcass, cuts and smaller pieces ('destructive method')

Pieces of tissue are obtained by punching a sterile cork borer into the meat surface or cutting a slice of tissue of approximately 25 cm with sterile instruments. The samples are aseptically transferred into a sample container or plastic dilution bag and then homogenised (peristaltic stomacher or rotary blender (homogeniser)). Samples of frozen meat remain frozen during transport to the laboratory. Samples from chilled meat are not frozen but kept refrigerated. Separate samples of the same consignment may be pooled. Each sample is duly marked and identified.

**SECTION B
NUMBER OF SAMPLES TO BE TAKEN**

1. Carcasses, half-carcasses, half-carcasses cut into a maximum of three pieces and quarters referred to under A (1)

The number of carcasses or half-carcasses (units) in a consignment of which separate random samples are to be taken is as follows –

Consignment (number of units)	Number of units to be sampled
1-24	Number equal to the number of units with a maximum of 20
25-29	20
30-39	25
40-49	30
50-59	35
60-89	40
90-199	50
200-499	55
500 and more	60

2. Quarters, cuts and smaller pieces as referred to under A (2)

The number of packing units in the consignment of which separate random samples are to be taken is as follows –

Consignment (number of packing units)	Number of packing units to be sampled
1-24	Number equal to the number of packing units with a maximum of 20
25-29	20
30-39	25
40-49	30
50-59	35
60-89	40
90-199	50
200-499	55
500 and more	60

Depending on the weight of the packing units, the number of packing units to be sampled can be reduced using the following multiplication factors:

Weight of packing units	> 20 kg	10-20 kg	< 10 kg
Multiplication factors	x 1	x 3/4	x 1/2

SECTION C

MICROBIOLOGICAL METHOD FOR THE EXAMINATION OF THE SAMPLES

Microbiological testing of the samples for salmonella should be carried out to the standard of the European Commission for Standardisation ISO 6579: 1993 or revised editions, or by the method described by the Nordic Committee on Food Analysis (NMKL method No 71, fourth edition, 1991) or revised editions.

However, methods offering equivalent guarantees may be authorised in accordance with the procedure laid down in Article 16 of European Union Council Directive 64/433/EEC.

Where the results of analysis are contested between Member States, the standard of the European Commission for Standardisation ISO 6579: 1993 or revised editions should be regarded as the reference method.

SCHEDULE VII

The special mark must be the oval mark, as defined in point 49 in Chapter X of Schedule I to these regulations, covered by two parallel straight lines, with a distance of 1 cm at least, crossing the oval stamp along the main diameter and the information thereon remaining legible, and the two parallel lines being as evident as the external edge of the mark.