

COMMISSION OF THE EUROPEAN COMMUNITIES

COM(81) 496 final

Brussels, 14 September 1981

Proposal for a

COUNCIL DIRECTIVE

amending Council Directive 72/462/EEC on health and veterinary inspection problems upon importation of bovine animals and swine and fresh meat from Third Countries

(submitted to the Council by the Commission)

COM(81) 496 final

EXPLANATORY MEMORANDUM

The Directive 72/462/EEC⁽¹⁾ on health and veterinary inspection problems upon importation of bovine animals and swine and fresh meat was adopted on 12 December 1972.

Since that time there have been developments in the scientific and technological fields which need to be taken into account so that the most effective steps are taken for the hygienic production, and inspection and supervision of fresh meat. At the same time experience has been gained at the Community level of the application of the requirements of the Directive in Third Countries. In parallel with modernisation of the Directive 64/433/EEC⁽²⁾ on health problems of intra-Community trade in fresh meat it is necessary also to modernise the rules concerning importation from Third Countries to take account of these considerations and ensure that at least the same requirements as are required for intra-Community trade are applied to Third Countries.

In the field of animal health it is proposed that the health guarantees in relation to tuberculosis and brucellosis are updated to take account of recent changes in Community standards.

It is proposed to clarify the nature of the actions to be taken by Member States when meat and animals arrive on Community territory. The opportunity is also taken to provide for the possibility of simplification of the certification system for importation of fresh meat in order that both animal health and public health certification may be presented on the same document.

In addition to the modernisation of the detailed technical provisions of the Annexes to the Directive, provision is made for a procedure whereby additional or alternative health guarantees may be considered in certain cases without prejudicing animal or public health in the Community.

These proposals must be considered in relation to the proposal for a general codification of the Directive⁽¹⁾ which is already at the Council. It is necessary to take that proposal into account at the same time as this text is considered in order to arrive at a clear homogenous text.

1) O.J. No L 302 of 31.12.1972, p. 7

2) O.J. No 121 of 29.7.1964.

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Proposal for a
Council Directive

amending Directive 72/462/EEC on health and veterinary
inspection problems upon importations of bovine animals
and swine and fresh-meat from Third countries

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

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

Having regard to the proposal from the Commission,

Having regard to the Opinion of the European Parliament,

Having regard to the Opinion of the Economic and Social Committee.

Whereas Directive 72/462/EEC as last amended by Directive 81/478/EEC, lays
down health and veterinary inspection requirements for the importation of bovine
animals and swine and fresh-meat from Third countries;

Whereas, since the adoption of the afore mentioned Directive, advances in
scientific knowledge and technology have occurred. Whereas account should be
taken of the experience gained during the course of Community Veterinary checks
which have been made in Third countries. Whereas it is appropriate to adapt
Community rules to take account of these developments;

Whereas, in certain aspects, practices designed to ensure the protection of
the health status of fresh-meat, may be considered as adapted to Community
standards by means of additional or alternative health guarantees which should
be considered in each individual establishment;

Whereas in relation to prohibiting imports of bovine animals from Third countries
infected with blue tongue disease it is now considered that a 12 month period
of freedom is more appropriate and will provide a better guarantee for Community
herds ;

Whereas guarantees which may be sought for bovine animals in relation to tuber-
culosis and brucellosis and swine in relation to brucellosis may be adapted to
Community standards by means of additional or alternative guarantees ;

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Whereas in order to prevent transmission of certain contagious diseases which may occur solely by the presence of animals, the animal health inspection should be carried out immediately on arrival on the territory of the Community on animals intended for import to the Community as well as on those passing through in transit ; whereas following that animal health inspection, the measures which should be taken by the Member State should be clearly defined ;

Whereas, in order to reduce the number of documents, it should be possible to incorporate, whenever practicable, the animal health certificate and the public health certificate on the same sheet of paper ;

Whereas it is appropriate to update the specification relating to tuberculosis and brucellosis freedom,

HAS ADOPTED THIS DIRECTIVE :

Article 1

Directive 72/462/EEC is hereby amended as follows :

1. In Article 2 :

Paragraph "n" is replaced with the following :

"(n) "meat" : means all edible parts of domestic bovine animals, swine, sheep and goats and solipeds.

Paragraph "o" is replaced with the following :

"(o) fresh meat, all meat, including meat wrapped in a vacuum or wrapped with the use of a controlled atmosphere, which has not undergone any treatment to ensure preservation shall be considered to be fresh meat; however, meat subjected to cold treatment shall for the purposes of this Directive be considered to be fresh meat."

New paragraphs are added as follows :

"(s) 'trimmings' means fragments of muscular or fatty tissue and other tissues left after the cutting and deboning of the meat or adhering to the bone."

(t) 'wrapping' means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned as well as the initial wrapper or initial container itself.

(u) 'packaging' means the placing of wrapped fresh meat in a second container as well as the container itself.

Paragraphs (s), (t) and (u) become paragraphs (v), (w) and (x) respectively.

2. In Article 4, paragraph 2c the following is added after the semi-colon :

"However, it may be decided in accordance with the procedure laid down in Article 29 that the requirements laid down in Annex B, Chapter I.13.C, Chapter IV.24 and Chapter VII.41.C may be satisfied by comparable alternative requirements, which present acceptable alternative health guarantees in individual establishments."

In paragraph 4, the following sentence is added :

"At the same time the Commission will publish a specimen of the health mark which has been officially approved by the competent authorities of the Third Country in conformity with the provisions of Annex B, Chapter X."

3. In Article 6, paragraph (a) the words "blue tongue disease" shall be deleted from the second indent and inserted in the first indent after the words "contagious pleuro-pneumonia".

4. Article 8, paragraph 3 shall be replaced by the following :

"It may be decided, in accordance with the procedure laid down in Article 29, on a case by case basis, to waive the provisions of Annex A concerning tuberculosis and brucellosis where the Third Country concerned provides evidence of comparable alternative animal health guarantees. In this case, additional health conditions shall be laid down in accordance with the same procedure in order to facilitate the entry of such animals into Community herds."

5. Article 12, paragraph 1 shall be replaced by the following :

"The Member States shall ensure that domestic animals of the bovine and porcine species are subjected, without delay, immediately upon arrival in the territory of the Community, to an animal health inspection by an official veterinarian whatever the customs procedure under which they are declared."

6. Article 12, paragraph 3 shall be replaced by the following :

"3. The Member State which carried out the control mentioned in paragraph 1 shall take all necessary measures and in particular :

(a) - the placing in quarantine of animals which are suspected of being infected with or contaminated by a contagious disease;

- in the case referred to in the fourth indent of paragraph 2, at the request of the consignor, the consignee or their agent, keeping the animals under control pending clearance of the certificate."

- (b) the return of animals which cannot be admitted for movement in accordance with paragraph 2, unless this is not possible on animal health grounds. Where it is not possible to return the animals, the competent authority shall order them to be slaughtered and shall designate the establishment to be used for this purpose.
- (c) slaughter and destruction of all animals of the consignment in question if the above mentioned control shows evidence or suspicion of one of the epizootic diseases on the list established under the procedure laid down in Article 29".

7. In Article 17 :

In paragraph 2f the words "Chapter XII" are replaced by "Chapter XIII"

Paragraph 3 is deleted.

Paragraph 4 is renumbered paragraph 3, and the first sentence replaced with the following :

"The official veterinarian may, when carrying out the ante-mortem inspection referred to in 2.b., the post-mortem inspection referred to in 2.d., the supervision referred to in 2.c. and supervision of the requirements of Annex B, Chapter XIII, be helped by assistants placed under his authority."

8. In Article 18 :

Paragraph 2 is replaced with the following paragraph :

"2. In accordance with the procedure laid down in Article 29 it may be decided that in establishments specially designated for this purpose, the meat may be cut while warm under special conditions other than those laid down in Annex B CH VIII paragraph 45.b."

9. In Article 20 :

in point (d) the words "Article 17(3)" are replaced by "Annex B Chapter X 57."

in point (9) the words "too young" are replaced by "less than 7 days old".

paragraph (k) is replaced by the following :

"(k) trimmings, which have not undergone treatment in the sense of Council Directive 77/99/EEC".

10. Article 22, paragraph 2, shall be completed as follows :

"It may be decided on a case by case basis that this animal health certificate shall be incorporated on the same sheet as the public health certificate".

11. In Article 24 point 2 the first sentence is replaced by the following :

"The public health inspection provided for in paragraph 1 shall be carried out on each carcase, half-carcase and quarter of domestic soliped and bovines other than calves if importing takes place in accordance with Article 17 (1) and by random sampling in all other cases".

12. Annex A shall be replaced by the following :

"Annex A
Chapter I
TUBERCULOSIS-FREE BOVINE HERD

A bovine herd is considered to be officially tuberculosis-free if :

(a) all the bovine animals are free from clinical signs of tuberculosis;

(b) all the bovine animals over six weeks old have reacted negatively to at least two officially performed intradermal tuberculin tests, the first one six months after complete elimination of the infection, the second one six months later and the remainder at one yearly intervals. Where, in a third country all of whose bovine herds are subject to official operations to combat tuberculosis,

the percentage of bovine herds infected with tuberculosis is not more than 1% during two successive supervisory periods separated by an interval of one year, that interval may be increased to two years. If the percentage of infected bovine herds is not more than 0.2% during two successive supervisory periods separated by an interval of two years, that interval may be increased to three years; if the percentage of infected bovine herds does not exceed 0.1% during two successive supervisory periods separated by an interval of three years, the interval between subsequent tuberculin tests may be increased to four years and/or the age at which animals have to undergo these tests may be increased to 24 months;

(c) no bovine animal has been introduced without a certificate from an official veterinarian attesting that the animal comes from an officially tuberculosis-free bovine herd and, in the case of an animal over six weeks old, that it has reacted negatively to an officially performed intradermal tuberculin test;

(i) intradermal tuberculin testing shall not, however, be required in third countries in which the percentage of holdings containing bovine animals infected with tuberculosis is less than 0.2% and where a certificate from the official veterinarian indicates that the animal :

1. is properly identified,
2. comes from an officially tuberculosis-free bovine herd within that third country,
3. has not during transportation come into contact with bovine animals which do not come from officially tuberculosis-free bovine herds.

(ii) the certificate provided for in (i) may not be required in a country where for not less than four years :

- at least 99.80% of the bovine herds have been officially recognised as being tuberculosis-free, and where
- herds which are not officially tuberculosis-free have been under official supervision, the transfer of bovine animals from those herds being prohibited except when they are taken under official supervision for slaughter;

(c) if in an officially tuberculosis-free herd, an animal is deemed to have reacted positively to a routine tuberculin test, or a clinical case of tuberculosis has been diagnosed at routine post mortem examination of an animal from an officially tuberculosis-free herd, the officially tuberculosis-free status of the herd must be suspended until such time as all the remaining animals over six weeks of age have reacted negatively to at least two official intradermal tuberculin tests in accordance with Annex B, the first one carried out at least two months after elimination of the animal from the herd and the second one at least 42 days after the first.

ANNEX A
CHAPTER II

BRUCELLOSIS-FREE SWINE AND BRUCELLOSIS-FREE BOVINE AND SWINE HERDS

A. Bovine herds

1. A bovine herd is considered to be officially brucellosis-free if :
 - (a) it contains no bovine animals which have been vaccinated against brucellosis, save females which have been vaccinated at least three years previously;
 - (b) all the bovine animals have been free from clinical signs of brucellosis for at least six months;
 - (c) all the bovine animals over twelve months old :
 - (i) have shown a brucella count lower than 30 international units of agglutination per millilitre when given two official sero-agglutination tests at intervals of at least three months and at most 12 months; however :
 - the first sero-agglutination test may be replaced by three ring-tests carried out at three-monthly intervals provided that the second sero-agglutination test is carried out at least six weeks after the third ring-test;
 - the first sero-agglutination test referred to in the first indent may be replaced by a buffered brucella antigen test;
 - (ii) are checked annually to establish that brucellosis is not present by three ring-tests carried out at intervals of at least three months or two ring-tests at an interval of at least three months and one serological test (sero-agglutination test or buffered brucella antigen test or plasma-agglutination test or plasma ring-test) carried out not less than six weeks after the second ring-test.

If ring-tests are not carried out, two serological tests (sero-agglutination test or buffered brucella antigen test or plasma-agglutination test or plasma ring-test) shall be carried out each year at intervals of at least three months and not more than six months.

Where, in a third country in which all bovine herds are subject to official operations to combat brucellosis, not more than 1% of bovine herds is infected, it shall be sufficient to carry out each year two ring-tests at an interval of at least three months, or one serological test (sero-agglutination test or buffered brucella antigen test or plasma-agglutination test or plasma ring-test);

(d) no bovine animal has been introduced without a certificate from an official veterinarian attesting that the animal comes from an officially brucellosis-free bovine herd and, in the case of animals over twelve months old, that it has shown a brucella titre of less than 30 IU of agglutination per millilitre at an officially performed sero-agglutination test :

(i) sero-agglutination testing may not, however, be required in third countries where the percentage of bovine herds infected with brucellosis has not exceeded 0.2% for at least two years and where a certificate from an official veterinarian indicated that the animal :

1. is properly identified;
2. comes from an officially brucellosis-free bovine herd within that third country;
3. has not during transportation come into contact with bovine animals which do not come from officially brucellosis-free herds;

(ii) the certificate provided for in (i) may not be required in a third country where for not less than four years :

- at least 99.80% of the bovine herds have been officially recognized as being brucellosis-free and where
- herds which are not officially brucellosis-free have been under official supervision, the transfer of bovine animals from those herds being prohibited except when they are taken under official supervision for slaughter;

2. A bovine herd is considered to be brucellosis-free if :

- (a) it contains no male bovine animals which have been vaccinated against brucellosis,
- (b) all or some of the female bovine animals have been vaccinated :
 - when six months old at most, with live Buck 19 vaccine or other vaccines approved under the procedure laid down in Article 12,
 - when 15 months old at most, with killed 45/20 adjuvant vaccine officially inspected and recognized,
 - with other vaccines approved under the procedure laid down in Article 29;
- (c) all the bovine animals satisfy the conditions laid down in 1.(b) and (c); however, the bovine animals under 30 months old which have been vaccinated with live Buck 19 vaccine may show a brucella count equal to or higher than 30 IU of agglutination per millilitre but lower than 80 IU of agglutination per millilitre provided that, when the complement fixation reaction is tested, they show :

- a count lower than 30 EEC units in the case of females vaccinated less than 12 months previously,
- a count lower than 20 EEC units in all other cases.

The sero-agglutination tests referred to in 1.(c) (i), first indent, may be replaced by officially performed buffered brucella antigen tests;

- (d) no bovine animal has been introduced without a certificate from an official veterinarian attesting either that the conditions laid down in 1.(d) apply to it or that it comes from a bovine herd recognized as brucellosis-free and, in that case, if it is over twelve months old, that it has shown in the thirty days before it was taken into the herd a titre lower than 30 IU of agglutination per millilitre and a negative complement fixation test. All these examinations must be officially performed.

However, if the bovine animal concerned has been vaccinated and is under thirty months old, it may show a brucella titre equal to or higher than 30 IU of agglutination per millilitre but less than 80 IU per millilitre, provided it shows, by the complement fixation test :

- a titre lower than 30 EEC units, in the case of a female vaccinated less than twelve months previously,
- a titre lower than 20 EEC units after the twelfth month following vaccination.

3. The tests provided for in paragraphs 1 and 2 shall not be required for male animals castrated before the age of four months.

B. Swine and swine herds

1. A swine is considered to be brucellosis-free if :

(a) it shows no clinical signs of that disease,

(b) weighing more than 25 kg, it shows at officially performed serological tests simultaneously :

(i) a brucella titre lower than 30 IU of agglutination per millilitre at sero-agglutination test;

(ii) a negative result when given a complement fixation test.

2. A swine herd is considered to be brucellosis-free if :

(a) all the swine have been free from clinical signs of the disease for at least one year,

(b) bovine animals kept at the same time on the holding belong to an officially brucellosis-free or brucellosis-free herd."

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ANNEX B

General conditions for the approval of establishments

Establishments must have at least

- 1) for rooms where work on fresh meat is undertaken,
 - a) - waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water; the water must be channeled towards drains fitted with gratings and traps to prevent odours;
 - in the case of rooms referred to in Chapter I,-13,d. and f., Chapter II 14a. and Chapter III 15a. waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water; .
 - in the case of rooms referred to in Chapter III 16a. floors which are waterproof and rotproof;
 - b) smooth durable, impervious walls, with light coloured, washable coating up to a height at least 2 metres, in slaughterrooms at least 3 metres, in chilling rooms or stores at least to storage height. Wall to floor junctions shall be rounded or similarly finished except in the rooms referred to in Chapter III 16a;
 - c) doors in hard wearing material and, if of wood, smooth impermeable covering on both sides;
 - d) insulation materials which are rotproof and odourless;
 - e) adequate ventilation and if necessary good extraction of steam;
 - f) adequate natural or artificial lighting which does not distort colours;
- 2) a) equipment, which must be as near as possible to the work stations, for cleaning and disinfecting hands and for cleaning tools with hot water. Taps must not be hand operable. For washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only.
- b) equipment for disinfecting tools, the temperature of the water must be not less than 82°C;

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

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

CHAPTER I

Special conditions for the approval of slaughterhouses

- 13) Beyond the general requirements slaughterhouses must have at least :
 - a) adequate lairage or climate permitting, waiting pens for lodging the animals; walls and floors must be durable, impervious and easy to clean and disinfect; these facilities must be equipped for watering the animals and where animals are kept overnight for feeding and have a suitable drainage system for draining off liquids towards drains fitted with traps and gratings;
 - b) slaughter premises large enough for work to be carried out satisfactorily; in slaughter premises where both pigs and other animal species are slaughtered, a special place must be provided for slaughtering

pigs; however, such special place shall not be compulsory if the slaughter of pigs and that of other animals take place at different times; but in such cases scalding, depilation, scraping and singeing must be carried out in special places which are clearly separated from the slaughter line either by an open space of at least 5 metres or by a partition at least 3 metres high;

c) separate rooms sufficiently large and exclusively reserved for :

- emptying, cleaning and dressing stomachs and intestines,
- further processing guts and tripe if these are carried out in the slaughterhouse;
- preparing and cleaning other offals than those mentioned in the previous indents, including a separate place for heads sufficiently separated from other offals, if these operations are carried out in the slaughterhouse and do not take place on the slaughterline;
- the storage of hides, horns, hooves and pigs bristles in the event of these not being removed from the slaughterhouse on the day of slaughter;

d) a separate place for packaging offal if the offal is packed in the slaughterhouse;

e) lockable premises or, climate permitting, pens for the accommodation of sick or suspect animals; lockable premises reserved for the slaughter of such animals, the storage of detained meat and the storage of seized meat.

The premises reserved for the slaughter of these animals, are not compulsory in an approved establishment where; the rules of the third country forbid the killing of these animals in the establishment on the same day or at the same time as animals are slaughtered for the Community, the premises shall be specially cleaned and disinfected under official supervision before being used again to slaughter animals for intra-Community trade, or ensure that these animals are not slaughtered in the approved establishment but in separate premises specially designated for this purpose;

f) sufficiently large chilling or refrigerating rooms.

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

- g) means of controlling access to and exit from the slaughterhouse;
- h) an effective separation between the contaminated and clean parts of the building so as to protect the latter from pollution;
- i) equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal; where flaying is carried out on mental cradles, these must be of non-corrodible materials and high enough for the carcase not to touch the floor;
- j) an overhead system of rails for the further handling of meat;
- k) a special section for manure.
- l) a room suitably equipped for carrying out an examination for trichinella where such test is carried out in the establishment;

CHAPTER II

Special conditions for the approval of cutting plants

- 14) Beyond the general requirements cutting plants must have at least :
 - a) chilling rooms large enough for meat preservation, and, where packaged meat is stored in the establishment, a room for packaged meat;
 - b) a room for cutting and boning and wrapping;
 - c) a room for packaging unless conditions provided for in paragraph 62 are fulfilled;
 - d) a room for the storage of packaging and wrapping materials;
 - e) a thermometer or telethermometer sensor in the cutting room.

CHAPTER III

Special conditions for the approval of stores

- 15) Beyond the general requirements
 - A. stores in which fresh meat is stored in accordance with Chapter XII No. 64 must have at least :
 - a) sufficiently large refrigeration rooms, easy to clean and disinfect, in which fresh meat can be stored so as to maintain the temperatures provided for under item 84.

- b) a thermometer or telethermometer sensor in each storage room;
- 6) Beyond the general requirements
- B. stores in which frozen meat is stored at or below a temperature of -12°C must have at least :
 - a) sufficiently large rooms which are easy to clean and disinfect;
 - b) a thermometer or telethermometer sensor in each storage room.

CHAPTER IV

Hygiene of the staff, premises and equipment in the establishments

- 17) Absolute cleanliness shall be required of staff, premises and equipment :
- a) staff must in particular wear clean working clothes and headgear with, where necessary, a neck shield. Staff engaged in slaughtering animals or working on or handling meat shall wash and disinfect their hands several times during the working day and each time work is resumed. Persons who have been in contact with sick animals or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking shall be forbidden in work rooms and store rooms;
 - b) no animal may enter the establishments except, in the case of slaughterhouses, animals for slaughtering, and with reference to the precincts of these slaughterhouses, animals necessary for their operation. Rodents, insects and other vermin must be systematically destroyed;
 - c) equipment and instruments used for working on meat shall be kept clean and in a good state of repair. They shall be carefully cleansed and disinfected several times during the working day, at the end of the day's work and before being re-used when they have been contaminated.
- 18) Premises, instruments and working equipment must not be used for purposes other than working on meat. Instruments for meat cutting must be used solely for this purpose.
- 19) Meat and meat containers shall not come into direct contact with the ground.

- 20) Potable water must be used for all purposes; however, non-potable water may be used in exceptional cases for steam production provided that the pipes installed for this purpose preclude the use of this water for other purposes and present no danger of contamination of fresh meat. In addition, non-potable water may be used in exceptional cases for cooling refrigeration equipment. Non-potable water pipes must be clearly distinguished from pipes used for potable water.
- 21) The spreading of sawdust or any other similar substance on the floor of the working and storage rooms for fresh meat shall be prohibited.
- 22) The use of detergents, disinfectants and pesticides must not affect the wholesomeness of the meat.
- 23) Persons likely to contaminate meat shall be prohibited from working on it and handling it, in particular persons :
 - a) suffering from or suspected of suffering from typhoid fever, paratyphus A and B, infectious enteritis (salmonellosis), dysentery, infectious hepatitis, scarlet fever or carriers of agents of these diseases;
 - b) suffering from or suspected of suffering from contagious tuberculosis;
 - c) suffering from or suspected of suffering from a contagious skin disease;
 - d) exercising at the same time an activity which might cause microbes to be transmitted to meat;
 - e) wearing a bandage on the hands except for a waterproof bandage protecting a non-infected wound.
- 24) A medical certificate shall be required from any person working on meat. It shall attest that there is no impediment to such employment; it shall be renewed annually and each time the official veterinarian so requests; it shall be kept at the disposal of the latter.

CHAPTER V

"Ante mortem" health inspection

- 25) Animals must undergo ante mortem inspection on the day of their arrival at the slaughterhouse. The inspection must be repeated immediately before slaughter if the animal has been in the lairage for more than 24 hours.

- 26) The official veterinarian must make the ante mortem inspection in accordance with professional rules and under suitable lighting.
- 27) The inspection must determine :
- a) whether the animals are suffering from a disease which can be transmitted to humans and animals or whether they show symptoms or are in a general condition such as to indicate that the disease may occur;
 - b) whether they show symptoms of a disorder of their general condition which is likely to make the meat unfit for human consumption; in the inspection attention must also be paid to any signs that the animal has had substances with pharmacological effects administered to it or whether the animal has consumed any other substances which may make the meat harmful to human health;
 - c) whether they are tired, agitated or injured.
- 28) Animals may not be slaughtered for export to the Community :
- a) which show any of the conditions listed in paragraph 27 (a) and (b);
 - b) which have not been rested for an adequate period of time which, for tired or agitated animals, must not be less than 24 hours;
 - c) in which any form of tuberculosis has been found or which react positively to tuberculin and are thus found to be suffering from tuberculosis.

CHAPTER VI

Slaughter and cutting hygiene

- 29) Slaughter animals brought into slaughter premises must be slaughtered immediately, and the operations of bleeding, removing the skin or bristles, dressing and evisceration must be carried out in a way that avoids any contamination of the meat.
- 30) Bleeding must be complete; blood intended for human consumption must be collected in absolutely clean containers. It must not be stirred by hand and only with instruments which meet hygiene requirements.

- 31) Immediate and complete skinning shall be compulsory, except for pigs. When not skinned, pigs shall have their bristles removed immediately.
- 32) Evisceration must be carried out immediately and completed not later than half an hour after bleeding. The lungs, heart, liver, kidney, spleen and mediastinum may either be detached or left attached to the carcass by their natural connections. If detached, they must be numbered or identified in some way to enable them to be recognized as belonging to a given carcass; this shall also apply to the head, tongue, digestive tract and any other part of the animal required for inspection. The abovementioned parts must remain near the carcass until the inspection is complete. For all species the kidneys must be removed from their fatty covering, in the case of bovine and porcine animals, and solipeds the peri-renal capsule must also be removed.
- 33) Cleansing of meat by wiping with a cloth or other materials, and inflation, are prohibited. However, inflation of an organ may be authorized when this is required by a religious rite, provided that the organ is withdrawn from human consumption.
- 34) Carcasses of solipeds, pigs over four weeks old and bovine animals over six months old must be submitted for inspection split lengthwise into half carcasses down the spinal column. In the case of such pigs and of solipeds, the head shall also be split lengthwise. If the inspection so necessitates, the official veterinarian may require any carcass to be split lengthwise.
- 35) Cutting up the carcass or removal or treatment of any part of the slaughtered animal before the inspection has been completed is prohibited.
- 36) Detained or seized meat, stomachs, intestines and inedible by-products must be removed as soon as possible to special facilities.
- 37) If the blood or offals of several animals are collected in the same container before the completion of final inspection, the entire contents shall be excluded from export to the Community if the meat of one of the animals in the consignment has been declared unfit for human consumption.

CHAPTER VII

"Post mortem" health inspection

- 38) All parts of the animal, including blood, must be inspected immediately after slaughter to ensure that the meat is fit for human consumption.
- 39) The post mortem inspection must include :
- a) visual inspection of the slaughtered animal;
 - b) palpation of certain organs, in particular the lungs, liver, spleen, uterus, udder and tongue and certain lymph nodes;
 - c) incisions of organs and of lymph nodes; if during the visual inspection or palpation of certain organs it is shown that the animal has lesions likely to cause contamination of the carcasses, equipment, staff or work premises, these organs must not be incised in the slaughterroom or any other part of the establishment where fresh meat may be contaminated;
 - d) investigation of anomalies in consistency, colour, smell and, where appropriate, taste;
 - e) where necessary laboratory tests in particular for the substances listed in Article 3, number 4. a. b. c.
- 40) The official veterinarian must examine, in particular :
- a) the colour of the blood, its coagulation properties and the possible presence of foreign bodies in the blood;
 - b) the head, throat, retro-pharyngeal submaxillary and parotid lymph nodes (Lnn. retro-pharyngiales mandibulares and parotidei) and the tonsils, the tongue having been freed to permit a detailed inspection of the mouth and the fauces.
In the case of bovine and porcine animals the tonsils must be removed after inspection;
 - c) the lungs, trachea, oesophagus, bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales), the trachea and the main branches of the bronchi having been opened lengthwise and the lungs having been incised in their posterior third, perpendicular to their main axes;

- d) the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the inter-ventricular septum;
- e) the diaphragm;
- f) the liver, gall-bladder and bile ducts and the hepatic and pancreatic lymph nodes (Lnn. portales);
- g) the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (Lnn. gastrici mesenterici, craniales and caudales);
- h) the spleen;
- i) the kidneys and their lymph nodes (Lnn. renales) and the bladder;
- j) the pleura and peritoneum;
- k) the genital organs; in cows, the uterus shall be opened by a lengthwise incision, except when it is excluded from use for human consumption; in boars and bulls the superficial inguinal lymph nodes (Lm. inguinales superficiales);
- l) the udder and its lymph nodes (Lnn. supramammarii); in cows, the udder shall be opened by a long, deep incision as far as the lactiferous sinuses, except when it is excluded from use for human consumption,
- m) the umbilical region and joints of young animals; in case of doubt, the umbilical region must be incised and the joints opened.

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

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

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

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

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

A. An investigation for cysticercosis :

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

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

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

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

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

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

- D. An investigation for trichinae in accordance with Directive 77/96/EEC(1)

CHAPTER VIII

Requirements for meat intended for cutting

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

(1) OJ No L 26, 31.1.1977, p. 67

from the slaughter premises and cutting must be carried out immediately. As soon as the prescribed cutting and packaging are completed, the meat must be transported to the chilling room provided for in paragraph 2 (a).

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

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

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

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

CHAPTER IX

Health control of cut meat and stored meat

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

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

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

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

CHAPTER X

Health marking

- 49) Health marking must be carried out under the responsibility of the official veterinarian. For this purpose, he shall keep and maintain :
- a) the instruments intended for meat health marking which he may hand over to the assistant staff only at the time of marking and for the length of time required for this purpose;
 - b) the labels mentioned in Chapter when these have already been marked with the stamp provided for in this Chapter. These labels shall be given to the assistant staff at the time when they must be affixed and in the required number.
- 50) The health mark must be an oval mark at least 6.5 cm wide by 4.5 cm high. The following information must appear on the mark in perfectly legible characters :
- on the upper part, the name of the exporting country in capitals or, if appropriate, the set of initials approved for that country under the International Convention on Motor Vehicle Registration,
 - in the centre, the veterinary approval number of the slaughterhouse.

The letters must be 0.8 cm high and the figures 1 cm high.

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

- 51) Carcasses shall be marked in ink or hot-branded with a stamp in accordance with paragraph 50.
- those weighing more than 65 kilogrammes must be stamped on each half-carcass, in the following places at least : external surface of the thighs, lins, back, breast and shoulder,

- other carcasses must be stamped in at least four places, on the shoulders and on the external surface of the thighs.

- 52) Bovine and porcine livers shall be hot branded with a mark in accordance with paragraph 50. Bovine heads, tongue, hearts and lungs shall be marked with ink or hot-branded with a stamp in accordance with paragraph 50, and other offals shall be so marked unless they are wrapped or packaged.
- 53) Cuts, other than fat, subcutaneous fat, ears and feet, obtained in the cutting plants from officially marked carcasses must, where they do not bear a stamp be marked with ink or hot-branded with a health mark in accordance with paragraph 50, unless they are wrapped or packaged.
- 54) Packaging must always be marked in accordance with paragraph 55.
- 55) Packaged cut meat and packaged offals referred to in paragraph 52 must bear a health mark in accordance with paragraph 50, and including the veterinary approval number of the cutting plant instead of that of the slaughterhouse, applied to a label fixed to the packaging in such a way that it is destroyed when the packaging is opened. The label shall also show a serial number. However, when cut meat or offals are wrapped in accordance with paragraph 61, the label referred to above may be fixed to the wrapping.
- 56) In addition to the requirements of paragraph 55, where fresh meat is prepacked in commercial units over 100 grammes intended for direct sale to the consumer, a reproduction of the health mark required in paragraph 50, and including the veterinary approval number of the cutting plant instead of that of the slaughterhouse, unless offals are packed at the slaughterhouse, must also be printed on the wrapping or applied to a label fixed to or beneath the wrapping. The dimension requirements of paragraph 50 need not apply to the mark required by this paragraph.
- 57) Only violet colouring may be used for stamping fresh meat with ink. Other types of colouring and the violet inks which may be used shall be determined in accordance with the procedure laid down in Article 13.

CHAPTER XI

Wrapping and packaging of fresh meat

58) a) Packagings (for example packing cases, paperboard boxes) shall fulfil all rules of hygiene, in particular :

- they must not alter the organoleptic nature of the meat,
- they must not be capable of transmitting substances harmful to human health to the meat,
- they must be sufficiently solid to ensure effective protection of the meat during transportation and handling.

b) Packagings must not be re-used for meat unless they are made of non-corrodible materials, which are easy to clean and have been previously cleaned and disinfected.

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

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

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

60) Wrapped meat must be packaged.

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

61) However, when wrapping fulfils all the protective conditions of packaging it need not be transparent and colourless and placing in a second container is not necessary provided the other conditions of paragraph 58 are fulfilled.

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

CHAPTER XII

Health certificate

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

CHAPTER XIII

Storage

- 64) Fresh meat intended for export to the Community must be chilled immediately after the post mortem inspection and kept at a constant temperature of not more than + 7°C for carcasses and cuts and + 3°C for offal.

- 65) No other product may be stored in rooms referred to in paragraph 15 where fresh meat is stored.
- 66) No other product which may affect the hygiene of the meat or give it taint may be stored in the rooms referred to in paragraph 16 unless the meat is packaged and stored separately.
- 67) The storage temperature of the storage rooms referred to in Chapter III paragraph 16, must be recorded.

CHAPTER XIV

Transport

- 68) Fresh meat must be transported in sealed means of transport, designed and equipped in such a way that the temperatures specified in Chapter XIII are maintained throughout transportation.
- 69) Means of transport intended for transporting such meat must meet the following requirements :
 - a) Their inside surfaces or any other part which may come into contact with the meat must be of non-corrodible material which cannot affect the organoleptic character of the meat or render it harmful to human health; these surfaces must be smooth and easy to cleanse and disinfect.
 - b) They must be provided with efficient devices for protecting the meat against insects and dust and be watertight to prevent drainage of liquids.
 - c) For transporting carcasses, half-carcasses or quarters and unpackaged cut meat, they must be equipped with non-corrodible fittings for hanging the meat fixed at such a height that the meat cannot touch the floor; this provision shall not apply to frozen meat in hygienic packing. In the case of transport by air, however, fittings for hanging the meat are not required provided that suitable non-corrodible facilities are provided for hygienically loading, holding and unloading the meat.
- 70) Means of transport intended for transporting meat may in no case be used for transporting live animals or any product likely to affect or contaminate meat.

71) No other product likely to affect the hygiene of the meat or give it taint may be transported at the same time as the meat in the same means of transport unless appropriate precautions are taken.

In addition, stomachs may not be transported therein unless scalded, and heads and feet unless they are skinned or scalded and depilated.

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

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

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

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

Article 2

The following new article 33 a. is added :

"The Annex B to this Directive may be modified in accordance with the procedure laid down in Article 29".

Article 3

The Member States shall bring into force the laws, regulations and administrative provisions necessary to comply with this Directive and its Annexes on 1 January 1982 and shall forthwith inform the Commission thereof.

Article 4

This Directive is addressed to the Member States.

Done at Brussels,

For the Council

The President

