

# COMMISSION OF THE EUROPEAN COMMUNITIES

COM(78) 418 final

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## Proposal for a COUNCIL REGULATION

on health problems affecting intra-Community trade  
in fresh-meat and fresh poultrymeat which has been  
minced, ground or similarly chopped with or without  
the addition of other foodstuffs, additives and  
condiments \_\_\_\_\_

(submitted to the Council by the Commission)

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COMMUNICATION FROM THE COMMISSION TO THE COUNCIL

Subject : Draft of a Council Regulation on health problems affecting intra-Community trade in fresh-meat and fresh poultrymeat which has been minced, ground or similarly divided, with or without addition of other foodstuffs, additives and condiments.

On adoption of the Council directive of 21st December 1976 on health problems affecting intra-Community trade in meat products (77/99/EEC)<sup>(1)</sup> the Commission undertook in Article 9 thereof to submit a proposal to the Council on provisions applying to fresh-meat which has been minced, ground or similarly broken down into small pieces with the addition of other foodstuffs and condiments. A similar commitment exists in the Council directive of 15th February 1971 on health problems affecting trade in fresh poultrymeat (71/118/EEC as modified)<sup>(2)</sup> in Article 15a thereof. In addition Council Directive of 26th June 1964 on health problems affecting intra-Community trade in fresh meat (64/433/EEC as modified)<sup>(3)</sup> by Article 6 (2) point 1.A.a. enabled Member States to retain certain provisions as regards fresh-meat in cuts weighing less than 3 Kg, in particular minced meat and meat cut up in a similar manner, excepting whole fillets of beef and whole shoulders of pork on the bone.

In respect of other cuts of fresh meat weighing less than 3 kg, prepacked cuts of fresh-meat intended for direct sale to the final consumer and offals separated from the carcass it is the intention of the Commission to submit a separate proposal modifying the directive concerned as soon as possible.

Fresh meat and fresh poultry meat which has been minced, ground or similarly divided, with or without addition of other foodstuffs or condiments present particular technical and health problems which are nevertheless common to the products concerned. The Commission accordingly proposes that the minced products are treated together in a horizontal fashion.

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(1) OJ No L 26, 31.1.77, p. 85

(2) OJ No L 55, 8.3.1971, p. 23

(3) OJ No L 189, 20.8.1975, p. 1

Proposal for a  
COUNCIL REGULATION  
of

on health problems affecting intra-Community trade in fresh-meat and fresh poultry meat which has been minced, ground or similarly chopped with or without the addition of other foodstuffs, additives and condiments.

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

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

Having regard to the proposal from the Commission,

Having regard to the opinion of the European Parliament,

Whereas, since the establishment of the common organization of the markets, fresh meat and fresh poultry-meat which has been minced, ground or similarly chopped with or without the addition of other foodstuffs, additives and condiments may move freely within the Community; whereas, however, intra-Community trade in these products is curbed by the existence of different health requirements in this sector in the various Member States; whereas, in order to remove such disparities, it is necessary to substitute common provisions for these national requirements;

Whereas, in order to guarantee the quality of the products in question from the health point of view, it is necessary to use in their manufacture only that fresh meat obtained in accordance with the Community standards laid down in Council Directive 64/433/EEC of 26 June 1964 on health problems affecting intra-Community trade in fresh meat<sup>(1)</sup>, as last amended by Directive 75/379/EEC<sup>(2)</sup> in Council Directive 71/118/EEC of 15 February 1971 on health problems affecting trade in fresh poultrymeat<sup>(3)</sup>, as last amended by Directive 78/50 /EEC<sup>(4)</sup> and in Council Directive 72/462/EEC of 12 December 1972 on health and veterinary inspection problems upon importation of bovine animals and swine and fresh meat from third countries<sup>(5)</sup>, as last amended by Directive 77/98/EEC<sup>(6)</sup>;

(1) OJ No 121, 29.7.1964, p. 2012/64

(2) OJ No L 172, 3.7.1975, p. 17

(3) OJ No L 55, 8.3.1971, p. 23

(4) OJ No L 15, 19.1.1978, p. 28

(5) OJ No L 302, 31.12.1972, p. 28

(6) OJ No L 26, 31.1.1977, p. 81

Whereas the products in question must be manufactured, stored and transported in conditions offering every guarantee as regards health; whereas the need for manufacturing and processing establishments to obtain approval is likely to facilitate supervision of compliance with these conditions; whereas provision should be made for a procedure intended to settle any disputes which may arise between Member States as to the justification of the approval of a manufacturing establishment;

Whereas, moreover, Community control arrangements should be introduced to ensure that the standards laid down in this Regulation are applied uniformly in all Member States; whereas provision should be made for the procedure for such controls to be determined according to a Community procedure within the Standing Veterinary Committee set up by Council Decision 68/361/EEC of 15 October 1968<sup>(1)</sup>;

Whereas in certain fields presenting special problems the provisions in Member States cannot be approximated until a more thorough study has been made.

Whereas, as regards intra-Community trade, the issue of a health certificate drafted by an official veterinarian is considered to be the best way of assuring the competent authorities of the country of destination that a consignment of comminuted meat complies with this Regulation; whereas this certificate must accompany the consignment of these products to the place of destination;

Whereas Member States must have the right to prohibit the introduction into their territory of comminuted meat from another Member State which proves unfit for human consumption or does not comply with Community health provisions;

Whereas, in such cases, the consignor should, at his own request or upon request of his representative, be allowed to have the comminuted meat returned to him unless there are health reasons to the contrary;

Whereas, in case of prohibition or restriction, the reasons therefor should be made known to the consignor or his representative and also, in certain cases, to the competent authorities of the exporting country;

Whereas, in the event of a dispute between himself and the authorities of the Member State of destination as to the justification for prohibition or restriction, the consignor should be enabled to obtain the opinion of an expert;

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

HAS ADOPTED THIS REGULATION :

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<sup>(1)</sup> OJ No L 255, 18.10.1968, p. 23

Article 1

This Regulation lays down health requirements which shall apply to intra-Community trade in fresh meat and fresh poultrymeat which has been minced, ground or similarly divided, with or without the addition of other foodstuffs, additives and condiments, whether or not placed in an edible container.

Article 2

For the purpose of this Regulation, the following definitions shall apply :

- a) Type A meat : skeletal muscle from fresh meat, which has been divided into small fragments manually or mechanically, which may contain a certain quantity of fat, and is intended for direct sale to the final consumer;
- b) Type B meat : all fresh meat which has, where necessary, been deboned manually or mechanically and divided into small fragments and is not Type A meat nor Type C meat;
- c) Type C meat : fresh meat obtained by recovering mechanically muscular, connective tissue, fat and bone marrow from meat-bearing bones;

- d) Type D meat: fresh poultrymeat which is divided mechanically into small fragments and is not type E fresh poultrymeat;
- e) Type E meat: fresh poultrymeat obtained by recovering mechanically muscular, connective tissue, fat and bone marrow from meat-bearing bones;
- f) comminuted meat: fresh meat or fresh poultrymeat as defined in a) to e) with or without the addition of other food stuffs, additives and condiments, whether or not placed in an edible container;
- g) fresh meat: fresh meat as defined in
  - Article 1 of Directive 64/433/EEC;
  - Article 2 of Directive 72/462/EEC;
- h) fresh poultrymeat: fresh poultrymeat as defined in
  - Article 1 of Directive 71/118/EEC;
- i) skeletal muscle: skeletal muscle which has by nature little connective tissue and from which sinews and tendons are cut away;

- j) official veterinarian: the veterinarian designated by the competent central authority of the Member State;
- k) country of despatch: the Member State from which comminuted meat is sent to another Member State;
- l) country of destination: the Member State to which comminuted meat is sent from another Member State;
- m) consignment: a quantity of comminuted meat which is covered by the same health certificate;
- n) wrapping: the protection of comminuted meat by the use of an initial wrapping or initial container in direct contact with the product concerned, and the initial wrapper or initial container itself;
- o) packaging: the placing of wrapped comminuted meat in a second container, and such container itself;
- p) establishment: a comminuting premises approved in accordance with Article 4.

### Article 3

Comminuted meat may be sent from the territory of one Member State to the territory of another only if it meets the following requirements:

1. It must have been produced, stored and transported in accordance with the provisions of Annex A.
2. It must have been produced in an establishment approved in accordance with Article 4 and inspected by an official veterinarian.



3. It must have been produced in accordance with the requirements of Article 4 from:
  - a) fresh meat as defined in Article 2. This fresh meat may originate
    - in accordance with Directive 64/433/EEC, in the Member State in which the production is carried out or in any other Member State,
    - in accordance with Directive 72/462/EEC, in a third country, being imported either directly or by another Member State;
  - b) fresh poultrymeat as defined in Article 2. This fresh poultrymeat may originate:
    - in accordance with Directive 71/118/EEC, in the Member State in which the production is carried out or in any other Member State.
4. It must, in accordance with the provisions of Annex A, Chapter IV, have undergone an inspection by an official veterinarian.
5. It must have been subject to the supervision and inspection provided for in Annex A, Chapter V.
6. It must have been wrapped and/or packaged in accordance with the provisions of Annex A, Chapter VI.
7. The wrapping and/or packaging must bear a public health stamp and be marked in accordance with the provisions of Annex A, Chapter VII.
8. It must be accompanied by a public health certificate, in accordance with Annex A, Chapter VIII, during the transport to the country and place of destination.

9. It must be stored and transported to the country and place of destination under satisfactory health conditions in accordance with the provisions of Annex A, Chapter IX.

#### Article 4

1. Each Member State shall draw up a list of the establishments approved by it and having a veterinary approval number. It shall send this list to the other Member States and to the Commission.

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

A Member State shall not approve an establishment unless compliance with this Regulation is assured.

The Member State shall withdraw approval if the conditions for approval are no longer fulfilled. •

If a check has been made in accordance with Article 5, the Member State concerned shall take account of the conclusions resulting therefrom.

The other Member States and the Commission shall be informed of the withdrawal of approval.

2. Inspection and supervision of approved establishments shall be carried out under the responsibility of the official veterinarian, who may be assisted in purely technical tasks by personnel specially trained for the purpose.

The detailed rules governing this assistance shall be determined in accordance with the procedure provided for in Article 11.

3. If a Member State considers that the conditions for approval are not or are no longer complied with by an establishment in another Member State, it shall so inform the Commission and the competent central authority of the latter Member State.

4. In the case referred to in paragraph 3, the Commission shall forthwith initiate the procedure laid down in Article 5.

If justified by the conclusions of the inspection report, the Member States may be authorised, in accordance with the procedure laid down in Article 12, to refuse entry to their territory of comminuted meat from the establishment in question.

This authorization may be withdrawn in accordance with the same procedure if this is justified by the findings of a further expert inspection carried out in accordance with Article 5.

#### Article 5

Veterinary experts of the Member States and of the Commission shall carry out regular inspections of the approved establishments to ensure that the latter in fact apply this Regulation and in particular Annex A, Chapters I and II.

They shall provide the Commission with a report on the results of the inspections carried out.

The Member State in whose territory an inspection is carried out shall give the experts all the necessary help in performing their task.

The experts of the Member States who carry out the inspections shall be designated by the Commission acting upon a proposal from the Member States. They must be nationals of a Member State other than that in which the inspection is carried out and, in the case provided for in Article 4(3), other than that of the Member States involved in the dispute.

Inspections shall be carried out on behalf of the Community, which shall bear the cost involved.

The frequency and the detailed rules for these inspections shall be determined in accordance with the procedure laid down in Article 11.

#### Article 6

1. The Commission shall undertake studies and submit appropriate reports to the Member States within the Standing Veterinary Committee on :
  - a) Microbiological checks - including the role of limit values - and microbiological methods to be employed for the purposes of such checks on;

- i) The degree of hygiene of the whole process of production for all types of comminuted meat from the time the fresh meat enters the establishment until the product leaves the establishment - in particular in relation to the hygienic evaluation of the comminuting process, the cooling of the product and its storage.
  - ii) The comminuted meat.
  - b) Other analyses which are necessary in respect of health and inspection requirements for comminuted meat, including the bone content.
2. On the basis of the work referred to in paragraph 1, the analyses and test methods used to check the comminuted meat corresponding to the requirements of Chapter V of Annex A shall be laid down in accordance with the procedure provided for in Article 11. In respect of paragraph 1(a) this shall be done before the entry into force of this Regulation.

#### Article 7

1. Without prejudice to the powers resulting from Articles 4 and 5, a Member State on whose territory it has been established in the course of a health inspection that:
  - (a) the comminuted meat imported from another Member State is unfit for human consumption, shall prohibit the marketing of such meat within its territory;
  - (b) Article 3 has not been complied with, may impose such a prohibition.
2. Decisions taken pursuant to paragraph 1 must, at the request of the consignor or his representative, authorize the reconsignment of the comminuted meat, in so far as there are no objections thereto on health grounds. In any event, precautions shall be taken to prevent improper use of this meat.

If reconsignment is not possible the meat must be destroyed on the territory of the Member State in which the inspection is carried out.

By way of derogation from this provision and at the request of the consignee or his representative, the Member State carrying out the animal health and public health inspections may authorize its entry for use other than for human consumption, to the extent that there is no danger for humans or for animals. This meat may not leave the territory of that Member State, which must check its destination.

The aforesaid decisions must be communicated to the consignor or his representative together with the reasons therefor. They shall, on request, be communicated forthwith in writing, with an indication of the channels of appeal provided for under the current legislation and of the relevant forms and time limits.

3. Where such decisions are based on the establishment of the presence of a contagious disease, deterioration dangerous to human health or a serious infringement of this Regulation they shall also be communicated forthwith, together with the reasons therefor, to the competent central authority of the exporting country and to the Commission.

#### Article 8

The present regulation does not affect Community provisions or in their absence national provisions regarding the composition of comminuted meat, and, without prejudice to Chapter VII in the case provided for in Chapter VI point 33, the labelling of comminuted meat destined for the final consumer.

#### Article 9

1. The Council, acting by a qualified majority on a proposal from the Commission, shall lay down Community rules relating to the methods of detecting trichinae and specifying the cases where such detection is unnecessary.
2. Pending the entry into force of such rules, the Member States' legislation on the detection of trichinae in comminuted meat containing pigmeat shall remain applicable.

3. Pigmeat recognised as trichinous may not be used in the manufacture of comminuted meat intended for intra-Community trade.

#### Article 10

1. This Regulation shall not affect the channels of appeal open under the laws in force in Member States against the decisions of the competent authorities provided for in this Regulation.
2. Each Member State shall grant consignors of comminuted meat, the movement of which is prohibited pursuant to Article 7(1), the right to obtain the opinion of a veterinary expert. Each Member State shall ensure that, before the competent authorities have taken any other measures, such as destroying the meat, the veterinary experts have an opportunity of determining whether the conditions of Article 7(1) have been fulfilled.

The veterinary expert must be a national of a Member State other than the exporting country or country of destination.

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

#### Article 11

1. Where the procedure laid down in this Article is to be used, the matter shall be referred without delay by the Chairman, either on his own initiative or at the request of a Member State, to the Standing Veterinary Committee (hereinafter referred to as 'the Committee') set up by Decision 68/631/EEC.
2. Within the Committee, the votes of the Member States shall be weighted as provided in Article 148(2) of the Treaty. The Chairman shall not vote.

3. The Commission representative shall submit a draft of the measures to be adopted. The Committee shall deliver its opinion on the measures within a period to be determined by the Chairman having regard to the urgency of the questions submitted for examination. Opinions shall be delivered by a majority of 41 votes.
4. The Commission shall adopt the measures and implement them immediately, where they are in accordance with the opinion of the Committee. Where they are not in accordance with the opinion of the Committee or if no opinion is delivered, the Commission shall without delay submit to the Council a proposal on the measures to be adopted. The Council shall adopt the measures by a qualified majority.

If the Council has not adopted any measures within three months from the date on which the proposal was submitted to it, the Commission shall adopt the proposed measures and apply them immediately.

#### Article 12

1. Where the procedure laid down in this Article is to be used, the matter shall be referred without delay to the Committee by the Chairman, either on his own initiative or at the request of a Member State.
2. Within the Committee, the votes of the Member States shall be weighted as provided in Article 148(2) of the Treaty. The Chairman shall not vote.
3. The Commission representative shall submit a draft of the measures to be adopted. The Committee shall deliver its opinion on such measures within two days. Opinions shall be delivered by a majority of 41 votes.
4. The Commission shall adopt the measures and shall apply them immediately where they are in accordance with the opinion of the Committee. Where they are not in accordance with the opinion of the Committee or if no opinion is delivered, the Commission shall without delay submit to the Council a proposal on the measures by a qualified majority.

If the Council has not adopted any measures within 15 days from the date on which the proposal was submitted to it, the Commission shall adopt the proposed measures and shall apply them immediately.

Article 13

This Regulation shall enter into force on .....

This Regulation shall be binding in its entirety and directly applicable in all Member States.

Done at Brussels,

For the Council

The President



Chapter IConditions for the approval of  
establishments for the production of comminuted meat

1. Establishments must, throughout the period for which the approval is valid, comprise at least:
  - a) suitable rooms large enough for the separate storage:
    - i) under refrigeration,
      - of fresh meat and fresh poultrymeat within the meaning of Article 2;
      - of meat other than that referred to in Article 2;
    - ii) in accordance with the provisions of this directive,
      - of comminuted meat;
      - of meat-bearing bones;
  - b) a room for cutting and boning meat, if this takes place on the premises;
  - c) a room for comminuting and wrapping the meat;
  - d) a room for the packaging and despatch of the comminuted meat;
  - e) facilities for rapid refrigeration of comminuted meat to the temperatures prescribed by this Regulation;
  - f) facilities enabling the veterinary inspection and supervision operations prescribed by this regulation to be carried out efficiently at any time;
  - g) an installation enabling an adequate supply, under pressure, of potable water only; however, non-potable water may be used in exceptional cases for steam production, fire fighting and for cooling refrigeration equipment, provided that the pipes installed for this purpose preclude the use of water for other purposes. Non-potable water pipes must be easily distinguishable from those used for potable water and must not pass through rooms where fresh meat or fresh poultrymeat or comminuted meats are worked or stored;
  - h) an installation providing an adequate supply of hot potable water under pressure;
  - i) in the vicinity of the work rooms an adequately equipped lockable room for the exclusive use of the official veterinarian;

- j) a waste water disposal system which meets hygiene requirements;
  - k) an adequate number of changing rooms, 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 (from a premixing tap), materials for cleaning and disinfecting the hands and disposable hand towels; the wash basins must be near the lavatories and must not have hand-operated taps;
  - l) equipment meeting hygiene requirements for:
    - handling fresh meat, fresh poultrymeat and comminuted meat,
    - storing the containers used for these products in such a way that the fresh meat does not come into direct contact with the ground;
  - m) proper equipment for protection against pests such as insects and rodents;
  - n) special air- and water-tight non-corrodible containers, with lids and fasteners to prevent access by unauthorized persons, for fresh meat, fresh poultrymeat and comminuted meat or trimmings thereof not intended for human consumption, or a lockable room for such meat or trimmings if they are in sufficiently large quantities to necessitate this or if they are not removed or destroyed at the end of each working day;
  - o) a room for storing the instruments and products required for cleaning and maintenance.
2. The rooms must be so situated that the various working processes can be carried out continuously. They must be sufficiently large to enable the work to be done under completely hygienic conditions.
3. The rooms referred to in 1(a) to (d) must have:
- waterproof flooring which is easy to clean and disinfect, rotproof and laid in such a way as to facilitate the draining of water,
  - smooth walls with light-coloured washable coating or paint up to a height of at least 2m and with rounded angles and corners.
4. In addition to the above requirements, the storage rooms referred to in 1(a) must have the following:
- a) a recording thermometer or a telethermometer and a direct reading control thermometer. The temperature records must be available to the supervising veterinarian for at least 3 months;
  - b) rooms must have facilities capable of maintaining fresh meat or fresh poultrymeat at a temperature of not more than + 3 °C;

c) rooms must have facilities capable of maintaining comminuted meat at a temperature of  $-18^{\circ}\text{C}$ .

5. In addition to the above requirements, work rooms, boning, cutting or comminuting rooms and packaging rooms must have:

a) a recording thermometer or a telethermometer and a direct reading control thermometer;

b) air conditioning facilities capable of maintaining the internal temperature of fresh meat, poultrymeat and comminuted meat at the internal temperatures required by this Regulation.

6. Rooms where work on fresh meat or fresh poultrymeat or comminuted meat is undertaken must have at least:

- adequate ventilation;

- adequate natural or artificial lighting which does not distort colours;

- equipment, which must be as near as possible to the work stations, for cleaning and disinfecting hands and working materials. Taps may not be hand-operable. For washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature (from a premixing tap), cleaning and disinfecting products and disposable hand towels. For cleaning tools, the temperature of the water must be not less than  $+82^{\circ}\text{C}$ ;

- instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts, saws and comminuting machines, separators, etc. of non-corrodible material, which is not liable to taint meat and is easy to clean and disinfect. The use of wood in particular is forbidden.

Chapter II

Hygiene requirements for staff, premises, equipment  
and instruments in establishments

7. The highest possible standard of cleanliness shall be required of staff, rooms, equipment and instruments.
  - (a) All persons entering rooms in which work on fresh meat, poultrymeat and comminuted meat is undertaken must, in particular, wear clean light-coloured and easy-to-wash working clothes and headgear with, where necessary, a neck shield. Staff engaged in manufacture shall wash and disinfect their hands several times during each working day, each time they resume work, and when their hands have been soiled. Smoking shall be forbidden in work rooms and storerooms.
  - (b) No animals shall be allowed inside the establishment. Rodents, insects and any other vermin must be systematically destroyed.
  - (c) Equipment and instruments used in manufacture must be carefully cleaned and disinfected several times during each working day, at the end of the day's work and before being used again, if they have been contaminated.

After the use of cleaning and disinfecting materials, the equipment must be rinsed with potable water before being re-used.
8. Rooms, instruments and working equipment must be used only for the preparation of comminuted meat.
9. Fresh meat, poultrymeat, comminuted meat and their ingredients and containers shall not:
  - come into direct contact with the ground;
  - be deposited or handled under conditions which might contaminate them.Care must be taken that there is no contact between raw materials and finished products.
10. The use of detergents, disinfectants and pesticides must not affect the wholesomeness of the fresh meat, fresh poultrymeat and comminuted meat.

11. Potable water must be used for all purposes; however, non-potable water may be used in exceptional cases for steam production, fire-fighting or for cooling refrigeration equipment, provided that the pipes installed for this purpose preclude the use of this water for other purposes.
12. Sawdust or similar substances may not be spread on the floor of the rooms where meat is handled or stored.
13. Products for maintenance and cleaning must be kept in rooms provided for this purpose.
14. Persons who may contaminate fresh meat, fresh poultrymeat and comminuted meat shall be prohibited from working or handling them, in particular, persons:
  - (a) suffering from or suspected of suffering from typhoid fever, paratyphoid A and B, infectious enteritis (salmonellosis), dysentery, infective hepatitis, scarlet fever, or who are carriers of these diseases;
  - (b) suffering from or suspected of suffering from infectious tuberculosis;
  - (c) suffering from or suspected of suffering from an infectious skin disease;
  - (d) exercising at the same time an activity which might cause microbial contamination of the fresh meat, fresh poultrymeat or comminuted meat;
  - (e) wearing a bandage on the hands, other than a waterproof dressing protecting a non-infected wound.
15. A medical certificate shall be required from every person working on fresh meat, fresh poultrymeat or comminuted meat. It shall attest that there is no impediment to such employment; it shall be renewed annually and each time the competent authority or official veterinarian so requests; it shall be kept at the disposal of the competent authority or official veterinarian.

Chapter III

Requirements for fresh meat and fresh poultrymeat intended for  
comminuting and production of comminuted meat

16. Where fresh meat or fresh poultrymeat comes from an approved slaughterhouse, cutting establishment, cold store or another processing establishment in the same country as the comminuting establishment, it must be transported to the comminuting establishment under completely hygienic conditions in accordance with the provisions of the Council Directives referred to in Article 3, with the exception of that on sealing.
17. (a) As soon as it arrives at the processing establishment and until it is used, fresh meat and fresh poultrymeat intended for comminuting must be stored in a room where it is kept at a constant internal temperature of not more than + 7 ° C for carcasses and cuts and + 3 ° C for offal; however, for poultrymeat the temperature shall be not more than + 4 ° C.
- (b) Raw bones with adhering fresh meat or fresh poultrymeat must, as soon as they are brought in, be placed in storage rooms and until used maintained at a temperature of not more than -18 ° C.
18. Only fresh meat and fresh poultrymeat which complies with the conditions of Article 2(g) and (h) may be held in approved processing establishments. The official veterinarian must at all times have free access to cold stores and to all work rooms in order to ensure strict observance of this provision.

Production of comminuted meat

19. Production of Type A meat :

- (a) Only skeletal muscle from fresh meat, which may contain a certain quantity of fat, may be used in the production of type A meat.
- (b) There may not be used in the production of type A meat :
- head meat, leg meat distal to the carpal or tarsal joints, fragments of muscular or fatty tissue and other tissue resulting from the cutting and boning of the meat and similar meat with excessive sinews or tendons;

- type B, C, D or E meat;
- thawed fresh meat.

20. Production of Type B meat and Type D meat

For the production of type B and D meat:-

- Type C meat must not be used in the production of Type B meat.
- Type E meat must not be used in the production of Type D meat.

21. Production of Type C meat

- (a) Type C meat must be produced from meat bearing bones from the carcasses of animals slaughtered less than 4 days previously.
- (b) Meat-bearing bones should be transported directly from the cutting room to the comminuting room in the same establishment. In such cases the rooms must be sufficiently near to each other and situated in the same group of buildings.  
  
If Type C meat is not recovered from the meat bearing bones immediately after their production they must, immediately after boning, be hygienically stored;
  - at not more than  $+ 7^{\circ}\text{C}$  and the meat recovered within 4 days from the date of production;
  - at not more than  $- 18^{\circ}\text{C}$  and the meat recovered within 10 days from the date of production.
- (c) Head bones, limbs severed at the tarsus or carpus and pigs' tails must not be used for the production of type C meat.
- (d) The thawing or partial thawing of meat-bearing bones must be performed under hygienic conditions and under controlled temperatures.
- (e) The bone content of type C meat must not exceed 0.5%.

22. Production of Type E meat

- (a) Type E meat shall only be produced from the meat-bearing bones of poultry slaughtered less than 24 hours previously.
- (b) Meat-bearing bones should be transported directly from the cutting room to the comminuting room in the same establishment. In such cases the rooms must be sufficiently near to each other and situated in the same group of buildings. Meat-bearing bones must be stored at not more than  $4^{\circ}\text{C}$  before recovery and the meat recovered without delay.

However, when recovery does not take place within 24 hours after slaughtering, the meat bearing bones must be hygienically stored immediately after boning at  $-18^{\circ}\text{C}$ , and the meat recovered within 10 days from the date of production.

(c) Head bones and extremities of limbs severed at the tarsus and the uropygial gland must not be used for the production of Type E meat.

(d) The bone content of Type E meat must not exceed 0.5%.

23. If types of comminuted meat are mixed after production the resulting product must be typed and treated as the type of comminuted meat entering in its composition for which the most severe conditions are required.

#### Chapter IV

##### Supervision of Production

24. Establishments for the production of comminuted fresh meat or poultrymeat shall be supervised by an official veterinarian. The latter must be given due notice before work on comminuted meat intended for intra-Community trade is undertaken.

The regular supervision by the official veterinarian shall include the following tasks:

- inspection of the entry and exit registers for fresh meat and fresh poultrymeat
- health inspection of fresh meat or fresh poultrymeat for the manufacture of comminuted meat intended for intra-Community trade;
- health inspection of comminuted meat on despatch from the establishment;
- issuing of a certificate certifying that there has been control of the comminuted meat;
- supervision of the hygiene of the premises, facilities and instruments and of staff hygiene as provided for in Chapter II;
- all sampling necessary for laboratory tests;
- any supervision measures which the veterinarian considers necessary for ensuring observance of the provisions of the regulation.



## Chapter V

### Check of hygienic production

25. The official veterinarian must take samples in order to check the hygiene of the production process in accordance with paragraph 27.
26. Samples must be taken from each manufacturing batch for the purpose of laboratory examination of the end-product, in accordance with paragraph 28.
27. Microbiological examination for control of the production process.
28. Microbiological and other examinations of the end-product.

## Chapter VI

### Wrapping and packaging of comminuted meat

29. Wrapping must take place without delay under hygienic conditions and packaging in the rooms designed for this purpose.
30. Packaging must meet all hygiene requirements.
31. When packaging fulfils the protective conditions of wrapping, placing in a second container is not necessary.
32. Wrapping must always be transparent and colourless. Where comminuted meat is contained in packaging or wrapping material (e.g. plastic sheet), this material may not be used again for packaging or wrapping comminuted meat.
33. Type A meat which is intended for direct use by the final consumer must be wrapped or packed immediately ready for direct sale to the final consumer.

## Chapter VII

### Health marking

34. Comminuted meat must be marked. This marking must be carried out under the responsibility of the official veterinarian immediately after manufacture. The mark must be legible, indelible and its characters easily distinguishable.

35. The health mark and the indications required in paragraph 37 shall be in an easily visible place.
- (a) where the comminuted meat is individually wrapped and packaged, it shall suffice for the health mark to be put on the packaging;
  - (b) where the wrapped or packaged comminuted meat is to be dispatched in another container the mark must also be put on that container;
36. (a) The health mark must give the following particulars within an oval surround :
- above :  
the initial(s) of the exporting country in capitals, i.e. B - D - DK - F - IRL - I - L - NL - UK, followed by the approval number of the establishment;
  - below :  
one of the following sets of initials : CEE - EEG - EWG - EEC - EOF.
- (b) The health mark may be applied to the wrapping or packaging by inking or branding, or it may be printed or applied to a label. The mark must be destroyed when the package is opened. Non-destruction of this mark may be tolerated only when the package is destroyed on being opened.
- (c) The health marking may also consist of an irremovable disc of resistant material complying fully with hygiene requirements and bearing the information specified in (a).
37. The wrapping or packaging must show the type of the comminuted meat and the species from which the comminuted meat is produced and the date of production as the day of the year number. Any additional foodstuffs, additives or condiments must also be listed.

### Chapter VIII

#### Health Certificate

38. The original of the health certificate, which must accompany the comminuted meat during transportation to the country of destination, must be issued by an official veterinarian at the time of loading.
- It must correspond in form and content to the model in Annex B. It must be written in the language(s) of the country of destination at least and must contain the particulars specified. It must be on a single sheet of paper.

Chapter IX

Storage and transport

39. Comminuted meat intended for intra-Community trade must, without delay after preparation, be stored in the rooms provided for in Chapter I 1.a)ii) at a constant internal temperature not exceeding  $-18^{\circ}\text{C}$ .
40. Comminuted meat must be dispatched in such a way that it is adequately protected during transportation from anything which may be detrimental to it or contaminate it.
41. It must in particular be transported in vehicles or containers which ensure that an internal temperature of  $-18^{\circ}\text{C}$  is maintained throughout transportation.
42. Comminuted meat must be stored and transported not later than 3 months from the date of production, after this period it shall be excluded from intra-Community trade.

HEALTH CERTIFICATE  
FOR COMMINUTED MEAT <sup>(1)</sup>

INTENDED FOR CONSIGNMENT TO A MEMBER STATE OF THE EEC

No. ....

Country of despatch .....

Ministry .....

Department concerned .....

Ref. ....

(1)

I - Identification of comminuted meat:

Comminuted meat produced with meat from: .....  
(Animal species)

Additional foodstuffs, additives, and condiments .....

Nature of products: <sup>(2)</sup> .....

Nature of packaging: .....

Number of individual packages: .....

Storage and transport temperature: .....

Date of production: .....

Net weight: .....

II - Origin of comminuted meat:

Address(es) and veterinary control number(s) of approved  
establishment(s) .....

III - Destination of comminuted meat:

The comminuted meat will be sent from: .....  
(place of despatch)

to: .....(country of destination)

by the following means of transport: <sup>(3)</sup> .....

Name and address of consignor: .....

Name and address of consignee: .....

**IV - Health attestation:**

I, the undersigned, Official Veterinarian, certify that:

- a) - the comminuted meat described above<sup>(4)</sup>
  - the packaging or containers of the comminuted meat described above<sup>(4)</sup>
  - bear a mark proving that they have all come from approved establishments,
  - were produced from meat under conditions that comply with the standards laid down in Directive .....
- b) the fresh meat used in the production of the comminuted meat has/has not<sup>(4)</sup> been subjected to a trichinoscopic test.
- c) the transport vehicles and equipment and the loading conditions of this consignment comply with the hygiene requirements laid down in the abovementioned Directive.

(Stamp)

Done at ..... on .....

Signature of official veterinarian  
(Name printed)

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(1) Comminuted meat: means Type A-E meat ( in accordance with Articles 1 and 2 of the Directive mentioned in the certificate).

(2) Indicate the Type of the meat.

(3) Indicate the registration number (railway, wagons and trucks); the flight number (aircraft) or the name (ship).

(4) Delete as appropriate.

