II

(Acts whose publication is not obligatory)

COMMISSION

COMMISSION RECOMMENDATION

of 24 February 1989

on the rules to be followed for inspections carried out in fresh meat establishments approved for the purposes of intra-Community trade

(89/214/EEC)

Council Directive 64/433/EEC of 26 June 1964 on health problems affecting intra-Community trade in fresh meat [1], as last amended by Directive 88/288/EEC [2], is designed, in particular, to establish uniform health protection arrangements for meat in establishments handling fresh meat.

In accordance with Article 9 of the Directive, as amended, Commission veterinary experts must inspect facilities and check whether the requirements of the Directive, notably those of Annex I, are complied with, in order to ensure uniform application of its provisions.

Pursuant to Council Directive 72/462/EEC of 12 December 1972 on health and veterinary inspection problems upon the importation of bovine animals and swine and fresh meat from third countries [3], as last amended by Directive 88/289/EEC [4], and in particular Article 4 thereof, for the purposes of decoding whether establishments located in third countries may be listed as establishments from which the Member States are authorized to import fresh meat, the main consideration must be compliance with the provisions of Annex I to Directive 64/433/EEC.

Detailed interpretation of these technical rules drawn up in collaboration with Member States, are of definite value.

The Commissions' veterinary experts will use this interpretation including any future amendments when inspecting approved establishments in Member States and in third countries.

Such an interpretation entails, through a more specific definition of the terms of the Directive, very rigorous production conditions. Firms in this sector have already been required to invest heavily in major technical changes because of keener competition within the Community and strict rules governing general health matters, consumer and animal protection.

In a sector which has become very sensitive, and given the prospect of adoption of the code provided for in Article 9 (1) of Directive 64/433/EEC, as amended, it will suffice for the time being to invite those working in the field in the private sector and the national authorities to follow the general line of conduct drawn up by the Commission.

For these reasons, pursuant to Article 155 of the Treaty, the Commission recommends that, where fresh meat establishments the production of which may be involved in intra-Community trade are seeking approval, the interpretation of the rules derived from Directive 64/433/EEC, and in particular Annex I thereto, set out in the Annex to this recommendation should be followed.

Done at Brussels, 24 February 1989.

For the Commission

Ray MAC SHARRY

Member of the Commission

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(1) OJ No 121, 29. 7. 1964, p. 2012/64.
(2) OJ No L 124, 18. 5. 1988, p. 28.
(3) OJ No L 302, 31. 12. 1972, p. 28.
(4) OJ No L 124, 18. 5. 1988, p. 31.

ANNEX

GUIDELINES FOR EUROPEAN COMMISSION INSPECTIONS OF FRESH MEAT ESTABLISHMENTS

1. During inspections of establishments in the Member States approved for the purposes of intra-Community trade in fresh meat, the definitions in Article 2 of Directive 64/433/EEC (as amended) shall be interpreted as follows:

TEXT OF THE DIRECTIVE	
Article 2	*Interpretation*
For the purposes of this Directive:	
(a) 'meat' means all parts of domestic bovine animals (including buffalo), swine, sheep, goats and solipeds which are suitable for human consumption;	Domestic buffalo are included in the group domestic 'bovine animals' by definition. All requirements for bovine animals must be observed. (Establishments in third countries approved for the slaughter of bovines need not be separately listed for the slaughter of domestic buffalo. Buffalo may only be slaughtered in establishments listed for bovines.)
(b) 'fresh meat' means meat, including meat vacuum-wrapped or wrapped in a controlled atmosphere, which has not undergone any treatment other than cold treatment to ensure preservation;	
(c) 'mechanically recovered meat' means meat obtained by mechanical means from flesh-bearing bones apart from the bones of the head, the extremities of the limbs below the carpal and tarsal joints and, in the case of swine, the coccydeal vertebrae, and intended for establishments approved in accordance with Article 6 of Directive 77/99/EEC;	See also Article 5 (b), (exclusion from intra-Community trade) and Article 7 (3) which provides for a Council Decision on hygienic production of mechanically recovered meat and for national rules to continue to apply in the interim, provided that these are in accordance with the Treaty.
(d) 'carcase' means the whole body of a slaughtered animal after bleeding, evisceration and removal of the limbs at the carpus and tarsus, removal of the head, tail and the udder, and in addition, in the case of bovine animals, sheep, goats and solipeds, after flaying;	Offals (including pig and sheep heads and pigs' feet), need not be physically separated from the carcase provided that it is possible to complete the post-mortem inspection in accordance with Chapter VII of Annex I.
(e) 'offal' means fresh meat other than that of the carcase as defined in (d), even if it remains naturally connected to the carcase;	
(f) 'viscera' means offal from the thoracic, abdominal and pelvic cavities, including the trachea and oesophagus;	
(g) 'official veterinarian' means the veterinarian designated by the competent central authority of the Member State;	It must be ensured that the official veterinarian can enforce his professional judgement without interference from plant management. The official veterinarian must enjoy a status guaranteeing his impartiality towards those running the establishment.

(h) 'exporting country' means the Member State from which fresh meat is sent to another Member State;	
(i) 'country of destination' means the Member State to which fresh meat is sent from another Member State;	
(j) 'means of transport' means the freight-carrying parts of motor vehicles, rail vehicles and aircraft and the holds of ships or containers for transport by land, sea or air;	'Freight' includes livestock.
(k) 'establishment' means an approved slaughterhouse, an approved cutting plant or an approved store;	Approved in accordance with Article 8.1.
(l) 'wrapping' means the protection of fresh meat by the use of an initial wrapping or initial container in direct contact with the fresh meat concerned as well as the initial wrapper or initial container itself;	
(m) 'packaging' means the placing of wrapped fresh meat in a second container as well as the latter container itself.	

2. During inspections of establishments in the Member States approved for the purposes of intra-Community trade in fresh meat, the Annexes to Council Directive 64/433/EEC (as amended) shall be interpreted as follows:

Text of the Directive	Interpretation	Cross-reference
ANNEX I **GENERAL CONDITIONS FOR THE APPROVAL OF ESTABLISHMENTS**	The requirements of Directive 64/433/EEC must be observed in all establishments (as defined in Article 2 (k)) approved in accordance with Article 8 (1). The issue of a health certificate and health mark by an official veterinarian of a Member State is a means of assuring the competent authorities of the Member State of destination that a consignment of meat complies with the provisions of Directive 64/433/EEC. Therefore, and in order to comply with Article 3, if these requirements cease to be fulfilled temporarily, notably during reconstruction or maintenance works which could affect the hygiene of fresh meat, the health mark should be withheld by the official veterinarian and the provision of export health certification suspended until such time as the establishment is restored to compliance with the requirements of the Directive. The approval of establishments must specify the type of establishment (slaughterhouse, cutting premises, cold store).	Article 2 (k). Article 8 (1).
Establishments must have at least:	All work rooms in an establishment must be to the same standard, except rooms used, only for meat excluded from intra-Community trade or for non-fresh meat which must be clearly separated. The official veterinarian must have free access to all parts of the establishment, including areas of the establishment from which fresh meat for intra-Community trade is excluded to check on separation. Establishments must have a defined curtilage. All of the required facilities and operations must be within the curtilage of the establishment unless otherwise specified (e. g. officially authorized vehicle washing facilities, paragraph 12) It is suggested that, whenever possible, the official veterinarian obtains a floor plan from the management of the plant to be inspected. A 'room' is a space enclosed by a floor, walls and a ceiling, with a closeable door, swing doors or effective air curtain.	See also paragraph 13 (g) — access to slaughterhouses.
1. in rooms where fresh meat is produced, worked on or stored:	This does not include the room for storage of hides, horns, hooves and pigs' bristles (paragraph 13 (c), fourth indent) or the place for storage of dung (paragraph 13 (k)), but does include corridors through which exposed meat passes, meat load in/load out areas, and offal rooms (paragraph 13 (c), first, second and third indents).	Article 2 (a) and (b), definitions of 'meat' and 'fresh meat'.

Text of the Directive	Interpretation	Cross-reference
(a) waterproof flooring which is easy to clean and disinfect, rot proof and laid in such a way as to facilitate the draining of water; the water must be channelled towards drains fitted with gratings and traps to prevent odours. However, these establishments must have:	Wooden floors are not permitted. Water must be directed to grated, trapped drains. In the case of chillers and stores, these drains may be located just outside the room.	Paragraphs 8 and 13 (h).
— in the case of rooms referred to in paragraph 13 (d) and (f) of Chapter I, paragraph 14 (a) of Chapter II and paragraph 15 (a) of Chapter III, waterproof flooring which is easy to clean and disinfect, rot proof and laid in such a way as to facilitate the draining of water or, in the case of premises referred to in paragraph 15 (a), fitted with a device with which water may easily be removed,	The offal packaging room in slaughterhouses (paragraph 13 (d)), rooms used for chilling or freezing meat (paragraphs 13 (f) and 14 (a)), and stores for chilled meat (paragraphs 13 (f), 14 (a) and 15 (a)) need not have channelled floors but must be sloped to facilitate drainage of water towards drains.	
	In addition, stores which are used to store chilled packaged meat only may have flat floors provided that a device for removal of water (e.g. a scraper) is present.	Paragraph 4 (a).
— in the case of rooms referred to in paragraph 16 (a) of Chapter III, waterproof and rot-proof flooring;	Rooms which are used only for storage of frozen meat (paragraph 16 (a)) need not have either channelled or sloped floors, but equipment for cleaning the floor must be available.	See also paragraph 66, which allows storage of other products with packaged meat.
(b) smooth, durable, impermeable walls, with a light coloured, washable coating up to a height of at least two metres, and of at least three metres in slaughter rooms; in chilling or refrigeration rooms and in stores the walls must be coated at least to storage height. Wall to floor junctions must be rounded or similarly finished except in the rooms referred to in Chapter III, paragraph 16 (a).		
However, the use of wooden walls in the rooms referred to in paragraph 16 of Chapter III does not constitute grounds for withdrawing approval provided they were built before 1 January 1983;	Notwithstanding the first subparagraph, rooms used only for the storage of frozen packaged meat (paragraph 16) with wooden walls built before 1 January 1983 may continue to be approved. New approval cannot be given to frozen stores with wooden walls. Wood may not be used to replace the permitted wooden walls in whole or in part, except for minor repairs. Varnish is not permitted.	See also paragraph 1 (c), wooden doors and paragraph 4 (a), wooden equipment.
(c) doors in hard-wearing, non-corrodible material and, if of wood, with a smooth and impermeable covering on both sides;	All parts of wooden doors, including the frames, must be covered and properly sealed. The coating used must be waterproof, washable, non-toxic and in good condition.	

Text of the Directive	Interpretation	Cross-reference
(d) insulation materials which are rot proof and odourless;	Insulation material should not be damaged and must not be exposed unless it is clean and cleanable.	
(e) adequate ventilation and, if necessary, good extraction of steam;	The presence of condensation or visible water vapour in the atmosphere may be indicators of inadequate ventilation. The official verterinarian should check whether overhead surfaces are regularly cleaned. Such cleaning operations should not present a danger of contamination of fresh meat.	
(f) adequate natural or artificial lighting which does not distort colours;	In all rooms in which exposed fresh meat is produced, worked on or stored, light bulbs should have suitable protective covers. In cases of doubt about the adequacy of lighting it is recommended that the following minimum light intensities should be ensured: — inspection points: 540 lux, — work rooms and sick and suspect pens: 220 lux, — storage areas and pens: 110 lux. The intensities should be measured at a place and by a means to be determined by the official veterinarian.	See also paragraph 26, lighting for ante-mortem inspection.
(g) a clean and easily cleaned ceiling; failing that, a roof covering with an interior surface which fulfills these conditions;		
2. (a) as near as possible to the work stations, a sufficient number of facilities for cleaning and disinfecting hands and for cleaning tools with hot water. Taps must not be hand operable. For washing hands, these facilities must have hot and cold running water or water premixed to a suitable temperature, cleaning and disinfecting products and hand towels which can be used once only;	Suspended, flexible showers, sprays and hoses are not generally acceptable. However, their use will be permitted for carcase washing between stunning and the completion of debristling for pigs, at the completion of de-pelting for sheep and at the evisceration point and final carcase wash on all slaughter lines, provided that their use for other purposes is prevented and that there is no contamination of fresh meat from splashing. Workers on slaughter-lines must be able to wash their hands and clean and disinfect their tools without leaving their work stations. Facilities for the other workers (which may be shared) may be installed as near as possible to their work stations. It is preferable for aprons to be washed in cabinets to contain splash. In cutting and other work rooms, free access to washing and disinfecting (commercial sterilizing) facilities, and sufficient time for their use, must be ensured. Where fixed facilities are provided, the maximum distance from each work station allowed must be such as to allow easy access. Other devices may be used, eg. mobile sterilizers, rota cleaning systems (i.e. systematic use of separate washing and sterilizing facilities which may be located in a separate area or outside the room) or dirty knife collectors, provided that the system operates satisfactorily.	See also paragraph 8, drainage of waste water.

Text of the Directive	Interpretation	Cross-reference
	Facilities for cleaning and disinfecting hands must be provided at every wash basin. Bars of soap are not permitted. Where disposable towels are used suitable dispensers and containers for used towels must be provided.	
(b) facilities for disinfecting tools, with hot water supplied at not less than 82 °C;	See paragraph 2 (a) for requirements related to the location of cleaning and disinfecting facilities.	
	Facilities, such as commercial sterilizers, capable of disinfecting tools are required for movable equipment, for example: — brisket saws, — rodding devices, — splitting saws, — anchor chains of hide pullers, — mechanical flaying devices, — hollow blood draining knives, — automatic eviscerators, — circular saws, — ring knives, — carcase saws.	See paragraphs 17 (c) and 29 for frequency of sterilization.
	Sterilizers must be 'positively ducted' directly into drains (see paragraph 8) and they must be both easy to clean and regularly cleaned. In static sterilizers without a flow of water or steam the water must be changed regularly. For the purposes of these guidelines 'positive ducting' means the conduit of waste in enclosed pipes. Mobile sterilizers must have a thermometer. The water must be changed regularly to ensure that it is kept clean.	
3. appropriate arrangements for protection against pests such as insects, rodents, etc.;	Depending on local conditions there might be physical and/or chemical measures, for example: — traps, baits, fly screens, air curtains, fumigation, bird nets, etc., — insecticides, rodenticides, fumigants, etc. The official veterinarian must be in a position to account for the location and frequency of controls carried out in the establishment.	
4. (a) instruments and working equipment such as cutting tables, tables with detachable cutting surfaces, containers, conveyor belts and saws, made of corrosion-resistant material, not liable to taint meat and easy to clean and disinfect. The use of wood is forbidden except in rooms where the only fresh meat stored is hygienically packaged fresh meat;	The surfaces of cutting boards must be kept smooth. Exposed metal surfaces must be corrosion resistant. Galvanized surfaces must not be allowed to come into contact with meat.	

Text of the Directive	Interpretation	Cross-reference
	Rooms for storage of frozen, packaged meat may have wooden walls if these were built and approved before 1 January 1983. Wooden items, including: (a) wooden handled knives, steels, brushes, mops, squeegees, shovels, mallets, cleavers, axes and saws; (b) wooden scabbards, platforms, other surfaces, buffers, chopping blocks and tables; (c) wooden pallets, chutes and conveyors, may not be placed in, brought into or transported through slaughter rooms, cutting rooms, rooms used for chilling or freezing meat, rooms used for storage of unpackaged fresh meat or other rooms into which or through which unpackaged meat may be brought or transported. In the case of corridors, the use of wooden panels and equipment is permitted when no exposed fresh meat is passing through.	Paragraph 1 (b).
(b) corrosion-resistant fittings and equipment meeting hygiene requirements for: — meat handling, — storing meat containers, in such a way that neither the meat nor the containers come into direct contact with the floor or walls;	Equipment must also be in a good state of repair.	Paragraph 17 (c), requirements for cleansing and disinfection.
(c) facilities for the hygienic handling and protection of meat during loading and unloading;	If only packaged meat is handled, canopies are acceptable provided that the temperature of the meat required by the Directive is maintained. If wrapped or exposed meat is handled, an enclosed loading/unloading system is necessary, such that contamination by fumes, dust, rain, pests, birds, leaves, etc. can be excluded. The temperature of the meat required by the Directive should be maintained during loading. Where an enclosed loading/unloading system is not present, an establishment can continue to be approved provided that the loading/unloading system provides equivalent protection of exposed or wrapped fresh meat. Meat should not be loaded from a cutting room directly into a means of transport, but where this is done a positive docking system is essential. The use of heaters or radiators in loading bays is prohibited unless it is ensured that their use cannot affect fresh meat.	

Text of the Directive	Interpretation	Cross-reference
(d) special watertight non-corrodible containers, with lids and fasteners to prevent unauthorized persons from removing things from them, for keeping meat not intended for human consumption, or a lockable room for such meat and offal if the quantities are large enough to necessitate this or if the meat and offal is not removed or destroyed at the end of each working day; where such meat is removed through conduits, these should be so constructed and installed as to avoid any risk of contamination of the fresh meat;	Containers used for condemned material must be clearly marked and reserved for this purpose.	
5. refrigeration equipment to keep the internal temperature of the meat at the levels required by this Directive. This equipment must include a system for draining off water of condensation without any possibility of contamination of the meat;		
6. a pressurized supply of potable water within the meaning of Council Directive 80/778/EEC (1) only; however, a non-potable water supply is 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;	The management of an establishment must be able to account for the source(s) of supply (mains, surface water or well water) and must be able to demonstrate the water distribution system within the establishment. The official veterinarian must have access to a plan of the distribution system which shows all outlets within the establishment; the outlets themselves must be identified so that they can be located on the plan. Table B of Annex 2 to Directive 80/778/EEC leaves the frequency of water testing to the discretion of the national authorities of the Member States when the water is for the food manufacturing industries, although there is a minimum requirement of once per annum. However, the following guideline frequencies are recommended for tests for the microbiological parameters in Table E of Annex 1 to Directive 80/778/EEC for water used in slaughterhouses and cutting premises when the water is not mains water from the public supply with no intermediate storage (no guideline frequency is recommended for cold stores): water with intermediate storage from public supplies or water from private supplies: every month untreated water from surface: every week The samples must be taken from within the establishment.	Directive 80/778/EEC. Paragraph 20, use of non-potable water.

(1) OJ No L 229, 30. 8. 1980, p. 11.

Text of the Directive	Interpretation	Cross-reference
7. an adequate supply of hot potable water within the meaning of Directive 80/778/EEC;		
8. a waste water disposal system which meets hygiene requirements;	To meet hygiene requirements in respect of waste water disposal within areas where fresh meat of any kind is handled (for example, to avoid splashing of fresh meat with waste water or the spreading of contamination from one part to another part of the establishment) water must be channelled towards drains fitted with traps and gratings.	See also paragraph 1 (a). Water must be channelled to grated and trapped drains.
	Removeable gratings are required on deep and shallow channels if there is a likelihood of workers standing in or walking through them. Drains must be covered by removeable gratings, and fitted with removeable traps.	
	The channelling of waste water should be such that steam is not produced.	
	Waste water from hand wash facilities, sterilizers, other washing facilities (e.g. fixed sprays, boot washes, apron washes), cleaning facilities (e.g. for conveyors and hooks), carcase and and offal showers, work tables and machines (e.g. equipment for cleaning viscera) must be positively ducted through pipes directly to drains or channels (below the grating of the drains or channels where these are present). Extension of pipes with plastic or rubber tubing is permitted.	
	Suspended, flexible showers, sprays and hoses are not acceptable as they contravene the requirements for drainage of waste water. However, their use will be permitted as described and with the provisos mentioned in these guidelines against paragraph 2 (a).	Paragraph 2 (a).
	Channels used for collecting blood, if also used for channelling waste water, must be grated or covered. However, if not used for channelling waste water, channels used for collecting blood need not be grated or covered provided that staff do not work inside or cross through such channels.	
	Condensation from refrigeration equipment must be positively ducted.	
	In lairages, liquids must be drained towards grated and trapped drains. Channels to which animals from other pens could have access must be covered.	
	Separation:	
	In slaughterhouses, the channelling of waste water must be from the clean towards the dirty parts. There must be separate elimination of waste water from the lairages for sick and suspect animals, such that other animals cannot come into contact with waste from the pens for sick and suspect animals.	Paragraph 13 (h).

Text of the Directive	Interpretation	Cross-reference
	In addition, there must be separate elimination of waste from the slaughter facilities for such animals (where appropriate), and from the storage rooms for seized carcases or meat, such that waste from these areas does not go through areas which may contain fresh meat. *External removal of waste water:* External channelling of waste water towards sedimentation or aeration ponds, municipal sewers, etc. must be completely covered inside the perimeter fence. If not covered outside the establishment there must be suitable protection against the entry of pests.	
9. an adequately equipped lockable room for the exclusive use of the veterinary service; or, in the case of stores referred to in paragraph 16 of Chapter III, suitable facilities;	In cold stores the veterinary service in charge must have free access to lockable furniture (including a desk and cupboard space for storage or stamps, labels, certificates, etc). for their own exclusive use.	
10. facilities enabling the veterinary inspections provided for in this Directive to be carried out efficiently at any time;	The available facilities must include at least:	
	(1) free access to all parts of the plant;	Article 8 (2) and paragraph 44.
	(2) adequate lighting throughout the establishment and, in slaughterhouses, suitable lighting for ante-mortem inspection;	Paragraph 1 (f). Paragraph 26.
	(3) in slaughterhouses, adequate roofed facilities for restraint and/or segregation of animals during ante-mortem inspection;	
	(4) access to water potability test results;	Paragraph 6.
	(5) access to records of temperatures in cutting rooms, chilled meat stores and frozen meat stores;	Paragraphs 14 (b), 15 (b) and 16 (b).
	(6) access to medical certificates;	Paragraph 24.
	(7) access to the results of laboratory tests, including those for residues;	Article 4 (1) (b) and paragraphs 39 (e) and 47, sixth indent.
	(8) access to the results of examinations for trichinae (where appropriate);	Article 4 (1) (a) and paragraph 41.D.
	(9) access to the records of the origin of meat;	Paragraphs 43 and 47, first indent.

Text of the Directive	Interpretation	Cross-reference
	(10) adequate notice of cutting for intra-Community trade;	Paragraph 46.
	(11) facilities for keeping the health marks, labels and wrapping materials;	Paragraph 48.
	(12) suitable office facilities for certification and access to health certificates accompanying meat on entry to cutting plants and cold stores	Paragraph 64. Articles 3 (1) (B) (b) and 3 (1) (D) (b).
	Article 3 (3) of Directive 64/433/EEC allows that the official veterinarian may, when carrying out the post-mortem inspection, the supervision of cutting plants and the supervision of hygiene of loading and transportation, be helped by assistants placed under his authority and responsibility. Detailed rules governing this assistance are yet to be determined. In the interim, assistants must at least:	
	(a) be appointed by the Member State;	
	(b) have appropriate training;	
	(c) be Government servants and enjoy a status guaranteeing their impartiality towards those running the establishment;	
	(d) have no power of decision concerning the final result of the public health inspection.	
	Further provision for the use of assistants is included in Article 8 (2), in relation to the inspection and supervision of establishments. This assistance is restriced to purely material tasks by staff specially trained for the purpose.	
11. an adequate number of changing rooms with smooth, waterproof, washable walls and floors, wash basins, showers and flush lavatories. The latter must not open directly onto 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 basin taps must not be hand or arm operable. There must be a sufficient number of such wash basins near the lavatories;	Facilities must be provided such that clean protective clothing can be stored separately from other clothing. Where lockers are provided for this purpose, they should be in a good state of repair.	
	Suitable facilities must be provided for the removal of dirty protective clothing.	
	Separate changing rooms for lairage staff, staff handling condemned material and staff who enter the room for emptying and cleaning of stomachs and intestines are advisable.	
	Where disposable towels are provided suitable dispensers and containers for used towels must be furnished.	

Text of the Directive	Interpretation	Cross-reference
12. a place and adequate facilities for cleaning and disinfecting means of transport. This place and these facilities are not compulsory if provisions exist requiring the means of transport be cleaned and disinfected at officially authorized facilities.	Means of transport includes meat vehicles and livestock vehicles.	See also paragraph 72, which requires that meat be transported in cleaned and disinfected vehicles.
	Adequate facilities include: — a sloped and drained floor, — a pressurized supply of potable water, — suitable means of disinfection, — adequate lighting. The facilities must be constructed in such a way that they can still be operated at temperatures below 0 °C where prevailing local climatic conditions indicate that such temperatures may occur, unless arrangements are made for cleaning and disinfection of vehicles at officially authorized facilities. If facilities for cleaning and disinfecting means of transport are not provided at the establishment, the provisions requiring that they be cleaned and disinfected at officially authorized facilities must be at least a national code of practice or manual.	
CHAPTER I **Special conditions for the approval of slaughterhouses**	For production of fresh meat in accordance with Article 3 (1) (A), operations in slaughterhouses must also comply with Articles 4 and 8 and Chapters IV, V, VI, VII, IX, X, XII, XIII and XIV.	
13. Beyond the general requirements, slaughterhouses must have at least:		
(a) adequate lairage or, climate permitting, waiting pens for the animals; walls and floors must be durable, impermeable and easy to clean and disinfect; these facilities must be equipped for watering the animals and for feeding them if necessary and have a suitable drainage system for draining off liquids towards drains fitted with traps and gratings;	Lairage facilities and waiting pens (including walls, pen divisions, partitions, floors, slats, cattle grids and gates) must be durable, impermeable and capable of being cleaned under all prevailing climatic conditions. However, where wood has been accepted temporarily, it must be gradually replaced with other materials, e.g. concrete, tubular metal. Drinking water for animals must be provided in waiting pens and lairages.	
	Facilities must be provided to enable the official veterinarian to carry out the ante-mortem inspection. These must include at least:	Paragraph 9, facilities for the official veterinarian.
	— suitable lighting, — place to clean and disinfect hands,	Paragraph 10, facilities for veterinary inspections.

Text of the Directive	Interpretation	Cross-reference
	— means for segregating animals.	Paragraph 26, lighting for ante-mortem inspection.
	Lockable premises or pens are required for sick or suspect animals. There must be separate elimination of waste from these areas.	Paragraph 13 (e). Paragraph 8.
	No animal may enter the precincts of a slaughterhouse unless intended for slaughter or necessary for the operation of the slaughterhouse.	Paragraph 17 (b).
(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 is not essential if the slaughter of pigs and that of other animals take place at diffrent 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 five metres or by a partition at least three metres high;	Where pigs and other species are slaughtered at the same time, the place for scalding, depilation, scraping and singeing of pigs must be separated from the slaughter-line for other species by an open space of at least five metres or by a partition at least three metres high. Similar separation will not be required along the length of the pig line (i.e. before evisceration), but will be required between sections of the line in the event that bends in the line bring the later, cleaner operations into the vicinity of the scalding, depilation, scraping and singeing section.	
	Slaughter premises must be large enough for each worker to be unhampered by cramped conditions and for the official veterinarian to have easy access to each work station so that he can carry out his duties.	
	See also paragraphs 13 (h) and 29 in relation to special requirements in relation to separation and prevention of contamination.	Paragraphs 13 (h) and 29.
(c) separate rooms sufficiently large and exclusively reserved for:		
— emptying and cleaning stomachs and intestines.	The harvesting of pancreases and spleens in this room is permitted, provided that they are not intended for human consumption.	
Separate rooms will not, however, be necessary if these operations involving stomachs are carried out by means of closed-circuit mechanical equipment having an appropriate system of ventilation and satisfying the following requirements:	If stomachs and/or intestines are not emptied in the establishment, they must be stored hygienically until they are removed from the establishment.	
(i) the equipment must be installed and arranged in such a manner that operations for separating intestines from the stomach and for the emptying and cleaning of stomachs are carried out hygienically. It must be located in a special place which is clearly separated from any exposed fresh meat by a partition stretching from the floor to a height of at least three metres and surrounding the area where these operations are carried out;	Emptying, cleaning, sliming and scraping of intestines may be carried out in a single room if these operations are all part of the same procedure.	
	Facilities for cleaning and disinfecting hands and for cleaning tools, in accordance with paragraph 2 (a), must be provided in this room.	
(ii) the design and the operation of the machine must effectively prevent any contamination of the fresh meat;		

Text of the Directive	Interpretation	Cross-reference
(iii) an air extractor must be installed and must function in such a fashion as to eliminate odours and any risk of aerosol contamination;		
(iv) the machine must be equipped with a device permitting closed-circuit evacuation of the residual water and the content of stomachs to the drainage system;		
(v) the circuit followed by stomachs to and from the machine must be both clearly separated and at a distance from the circuit followed by other fresh meat. Immediately after they have been emptied and cleaned, the stomachs must be removed in a hygienic manner;		
(vi) stomachs must not be handled by staff handling other fresh meat. Staff handling stomachs must not have access to other fresh meat,		
— dressing guts and tripe if this is carried out in the slaughterhouse,	A derogation from the requirement for a separate room for dressing guts and tripe is available under Standing Veterinary Committee procedure. This room may be used for scalding, bleaching, salting or drying of guts and tripe. Facilities for cleaning and disinfecting hands and for cleaning tools, in accordance with paragraph 2 (a), must be provided in this room.	Article 13.
— preparing and cleaning offal other than that mentioned in the preceding indents, including a separate place for storing heads at a sufficient distance from other offal, if these operations are carried out in the slaughterhouse and do not take place on the slaughter-line,	A derogation from the requirement for a separate room for preparing and cleaning offal is available under Standing Veterinary Committee procedure. Offal other than guts and tripe may be packaged in either a separate room, or a separate area of the slaugther-room or the room mentioned in paragraph 13 (c), third indent, subject to compliance with paragraph 62. Heads must be worked on in a separate place at a sufficient distance from other offal if this is not done in a separate room. Facilities for cleaning and disinfecting hands and for cleaning tools, in accordance with paragraph 2 (a), must be provided in this room.	Article 13. Paragraph 62.
— 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;	Hides, horns, hooves and pigs' bristles do not fall within the definition of meat. The room for storing these articles need not comply with the requirements for rooms used for storing fresh meat (paragraph 1).	Article 2 (a). Paragraph 1.

Text of the Directive	Interpretation	Cross-reference
	A separate room is not required for storage of hides, horns, hooves and pigs' bristles if these are removed from the slaughterhouse daily and stored in skips or covered containers whilst awaiting removal.	
	A derogation from the requirement for a separate room for storage of hides, horns, hooves and pigs' bristles where these are not removed from the slaughterhouse daily is available under Standing Veterinary Committee procedure.	Article 13.
	Hides, horns, hooves and pigs' bristles may be stored in the same room.	
	If hides, horns, hooves or pigs' bristles are further processed, these operations must be clearly separated from the fresh meat establishment.	
(d) a separate place for packaging offal if this is done in the slaughterhouse;	The floors in offal packaging rooms, if separate from the slaughter room or offal dressing room, need not be channelled but must be waterproof, easy to clean and disinfect, rot proof and laid in such a way as to facilitate the drainage of water.	Paragraph 1 (a).
(e) lockable premises or, climate permitting, pens for sick or suspect animals; lockable premises reserved for the slaughter of such animals, the storage of detained meat and the storage of seized meat. Premises reserved for the slaughter of these animals are not essential in an approved establishment where the rules of the Member State forbid the slaughter of these animals on the same day as that of animals whose meat is intended for intra-Community trade, or require that they be slaughtered after completion of the slaughter of animals whose meat is intended for intra-Community trade, and that steps be taken to prevent contamination of such meat.	Wood is not permitted in the lockable premises and pens for sick and suspect animals.	Paragraph 4 (a).
	Premises or pens for sick and suspect animals must meet all the requirements for lairages, and must, in addition, have means for restraining animals if these are not provided elsewhere.	Paragraph 8.
	Pens or facilities for sick and suspect animals must be constructed so that contact between animals in different pens is prevented. In addition they must be constructed so that excreta, discharges and waste water cannot contaminate other parts of the lairage, including passageways. This construction must include separate drainage, such that other animals cannot come into contact with waste from the pens for sick and suspect animals.	
In this case the premises must be specially cleaned and disinfected under official supervision before being used again for slaughtering animals for intra-Community trade, or steps must be taken to ensure that these animals are not slaughtered in the approved establishment but in separate premises specially designated for this purpose;	If there are separate facilities for the slaughter of sick and suspect animals within the curtilage of the establishment, they must be constructed and operated in such a way that the hygiene of the normal slaughter facilities is not prejudiced.	

Text of the Directive	Interpretation	Cross-reference
	There must be separate elimination of waste materials and waste water from the premises reserved for slaughter of sick and suspect animals. Where special facilities for the slaughter of sick and suspect animals are not provided, the appropriate rules must be demonstrable (this requirement applies, by analogy, to third countries). It must be possible to guarantee that separation from meat intended for intra-Community trade during slaughter and storage will be observed and that the premises will be completely cleaned and disinfected under official supervision before being used again for slaughter for intra-Community trade. If these guarantees cannot be provided, sick and suspect animals must be slaughtered in special facilities.	
	All meat from sick and suspect animals must be excluded from intra-Community trade. In this context, 'sick and suspect' means all animals which have been excluded from slaughter in accordance with paragraph 28 of Chapter V.	Article 3 (1) (A) (b).
(f) sufficiently large chilling or refrigerating rooms equipped with corrosion-resistant fittings designed to prevent the fresh meat coming into contact with the floor or the walls when it is being moved or held;	Slaughtering establishments must have sufficient chilling capacity for at least one day's kill.	
	Rooms used, in addition, for storage of chilled or frozen meat must comply with the requirements of Chapter III.	Chapter III.
	Contact of fresh meat with pillars and doors must also be prevented.	
(g) means of controlling access to and exit from the slaughterhouse;	A perimeter fence or other barrier to the movement of people and animals is required, except where natural features clearly define and prevent access to the slaughter premises. Access to the establishment must be through controlled gates or doors. Access to an establishment via a door opening directly into a work room is not acceptable. However, exits from work rooms for emergency use only will be accepted.	
(h) a clear separation between the soiled and the clean parts of the building so as to protect the latter from contamination;	During the normal operation of a slaughterhouse an animal progresses through several operations *en route* to becoming fresh meat for export (stunning/sticking, dehiding, evisceration, dressing). Each operation is cleaner than the one preceding it, and must therefore not be contaminated by it.	
	In order to achieve a clear separation, a straight slaughter-line and dressing line would be optimum, with movement of workers, equipment, airflow and waste water only permitted in the opposite direction to the movement of the animal, unless suitable precautions (e.g. changing of protective clothing, cleaning and disinfection of equipment, hands, boots, aprons, etc.) are taken to ensure that such movement does not prejudice the hygiene of the cleaner operations.	

Text of the Directive	Interpretation	Cross-reference
	Boot and hand washing facilities are recommended at entrances to clean areas. In practice it is sometimes necessary to have U or S bends in the slaughter-line; this will be acceptable provided that there is adequate separation between the sections, both spatial (i.e. sufficient spatial separation between the rails to prevent contact or possible cross-contamination between carcases, or, if this is not possible, by partition) and operational (i.e. movement of workers, equipment, etc.). Greater separation between rails may be required in the vicinity of the hide puller. The room for storage of inedible materials, the condemned meat storage area and the area for storage of dung must be regarded as the most soiled parts of the building, and suitable steps should be taken to prevent contamination of fresh meat, including separation of workers and working equipment. Knife sharpening (except steels) and grinding operations must be separate from working areas; in the case of sharpening this may be a separation in space. For additional remarks about separation and contamination of meat, see paragraph 29.	
(i) equipment such that, after stunning, dressing can be carried out as far as possible on the suspended animal; under no circumstances may the suspended animal come into contact with the floor during dressing;	There must be suitable precautions against the entry of pests through the stunning area. Carcases may not be dressed directly on the floor. Carcases may be dressed in cradles provided that the hygiene of the meat is not prejudiced; in particular no part of the carcase may touch the floor or the cradle during lowering or hoisting.	Paragraph 3.
(j) an overhead system of rails for the further handling of meat;	Overhead systems and their supports may not be made of wood. Further handling of meat includes post-mortem examination, trimming, transport to chillers, chilling, freezing, storage and transport to cutting rooms.	
(k) if dung is stored in the slaughterhouse precincts, a special section for such dung;	'in the slaughterhouse precincts' means within the defined curtilage of slaughtering establishments.	
	The section for storage of dung need not comply with the requirements for rooms for the production, working or storage of fresh meat (paragraph 1).	Paragraph 1.

Text of the Directive	Interpretation	Cross-reference
	The section for the storage of dung must have suitable protection against pests. A covered section is advisable. The dung section mus be kerbed and drained to prevent liquid from flowing into cleaner areas, and must be fly treated during the fly season in accordance with the product label.	Paragraph 3.
(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**	For production of cut, fresh meat in accordance with Article 3 (1) (B), operations in cutting plants must comply with Article 8 and Chapters IV, VIII, IX, X, XI, XII, XIII and XIV, regardless of whether the cutting plant is associated with a slaughterhouse or not.	
14. Beyond the general requirements, cutting plants must have at least:		
(a) chilling or refrigerating rooms large enough for meat preservation and, where packaged meat is stored in the establishment, a separate such room for packaged meat;	Rooms used, in addition, for storage of chilled or frozen meat must comply with the requirements of Chapter III.	Chapter III.
(b) a room for cutting and boning and wrapping equipped with a recording thermometer or recording telethermometer;	A recording thermometer may be either: (a) a fixed mechanical recording thermometer, or (b) a portable mechanical recording thermometer provided that the location when the records were made can be demonstrated satisfactorily, or (c) an electric recording thermometer in or immediately outside the room with a sensor situated within the room. A recording telethermometer is an electric thermometer, equipped with one or more sensors, which is linked to a centralized recording unit, usually located at some distance from the point where the temperature is being measured. In all of these cases, the temperature must be legibly registered or plotted so as to provide a machine-made permanent graph or record of the temperature at all times in an area or room. It must be possible to identify the time and date of the records. Manual recording of temperature, regardless of frequency, is not acceptable. Where a recording telethermometer is linked to a computerized system, the records may be continuous or intermittent. When records are made intermittently they must be made at least twice per hour.	See also Chapter III, paragraphs 15 (b) and 16 (b).

Text of the Directive	Interpretation	Cross-reference
	Records must be kept for at least two weeks for cutting rooms and one year for stores and must be available to the official veterinarian. Where a telethermometer has multiple sensors, it must be possible to determine which record relates to each sensor.	
(c) a room for packaging, unless the conditions provided for in paragraph 62 of Chapter XI are fulfilled;	The cold chain must be maintained; if packaging is carried out in separate room it must be ensured that the temperature of the meat does not rise above the temperatures required by paragraph 65. Notwithstanding this paragraph, if packaging is done in a separate roon the requirements of paragraph 62 (e) and (f) must still be observed. If strapping machines are used, suitable precautions must be taken to avoid dust contaminating the meat.	
(d) a room for the storage of packaging and wrapping materials.	All rooms for the storage of packaging and wrapping materials (including intermediate storage) must comply with these requirements. They must be exclusively reserved for packaging and wrapping materials, except that storage of commercial labels will also be permitted. However, provided that they remain in their protective covering throughout storage, wrapping and packaging materials may be stored in a room with other foodstuffs (provided that these are wrapped and are not removed from their wrapping in the room) and with clean protective clothing, paper towels and toilet rolls. All activities except carton assembly are prohibited including use as a garage, maintenance area, or plant room. The room must not be used as a corridor.	
CHAPTER III **Special conditions for the approval of stores**	For storage of fresh meat in accordance with Article 3 (1) (D), operations in cold stores must also comply with Article 8 and Chapters IV, IX, X, XII, XIII and XIV. The requirements of Chapter III also apply to any room which is used for storage of chilled or frozen meat in slaughterhouses and cutting plants.	Article 3 (1) (D).
15. In addition to the general requirements, stores in which fresh meat is stored in accordance with the first indent of paragraph 65 of Chapter XIII must have at least:	The first indent of paragraph 65 refers to chilled meat, i.e. carcase meat stored at not more than + 7 °C and offals at not more than +3 °C.	Paragraph 65.

Text of the Directive	Interpretation	Cross-reference
(a) sufficiently large chilling and refrigeration rooms, which are easy to clean and in which fresh meat can be stored at the temperatures provided for under the first indent of paragraph 65;	The floors of stores for chilled meat must be waterproof, easy to clean and disinfect, rot proof and laid in such a way as to facilitate drainage.	Paragraph 1 (a).
	Corrosion-resistant fittings must be provided so that neither meat nor meat containers come into contact with the floor or walls. A system enabling location of meat must be maintained. Separation between exposed EEC status and other meat must be ensured (if the other meat is packaged, a separate room is required).	Paragraph 4 (b), second indent.
	If used only for storage of packaged, chilled meat, the use of wooden equipment is permitted. Wooden walls are not permitted.	Paragraph 4 (a). Paragraph 1 (b).
(b) a recording thermometer or recording telethermometer in each storage area.	See paragraph 14 (b) for an explanation of 'recording thermometer' and 'recording telethermometer'. Where stores are divided into areas or bays the provision of recording thermometers or telethermometers must be sufficient to ensure even temperature control.	Paragraph 14 (b).
16. In addition to the general requirements, stores in which fresh meat is stored in accordance with the second indent of paragraph 65 of Chapter XIII must have at least:	The second indent of paragraph 65 refers to frozen meat stored at not more than – 12 °C.	Paragraph 65.
(a) sufficiently large rooms, which are easy to clean and in which fresh meat can be stored at the temperatures provided for in the second indent of paragraph 65;	The floors of stores for frozen meat need not be sloped or channelled, but must be waterproof, rot proof and easy to clean and disinfect.	Paragraph 1 (a).
	If used only for storage of packaged frozen meat, the use of wooden equipment is permitted, including wooden walls if these were built and approved before 1 January 1983.	Paragraph 4 (a). Paragraph 1 (b).
	Corrosion-resistant fittings must be provided so that neither meat nor meat containers come into contact with the floor, walls or pillars. Refrigerating equipment must be installed so that meat and meat cartons cannot come into contact with it. Build-up of ice is undesirable. A system enabling location of meat and to ensure separation between EEC status and other meat must be maintained.	Paragraph 4 (b), second indent.
(b) a recording thermometer or recording telethermometer in each storage area.	See paragraph 14 (b) for an explanation of 'recording thermometer' and 'recording telethermometer'.	Paragraph 14 (b).

Text of the Directive	Interpretation	Cross-reference
	Where stores are divided into areas or bays the provision of recording thermometers or telethermometers must be sufficient to ensure even temperature control.	
CHAPTER IV **Hygiene of the staff, premises and equipment in the establishments**	The requirements of this Chapter apply throughout all approved establishments including slaughterhouses, cutting plants and cold stores. Supervision is the responsibility of the official veterinarian.	Paragraph 47, fifth indent.
17. Absolute cleanliness shall be required of staff, premises and equipment:	Overall cleaning of fresh meat rooms may only be done at the end of the working period when the rooms are empty of fresh meat and, in the case of slaughterhalls, the line has been cleared. Cleaning of knives, aprons, hands, etc. must be done so that the meat is not splashed. The slaughter line should be cleared and cleaned and disinfected before slaughter in accordance with the requirements of Directive 64/433/EEC commences.	
(a) staff must in particular wear clean working clothes and headgear and, where necessary, a neck shield. Staff engaged in slaughtering animals or working on or handling meat must wash and disinfect their hands several times during the working day and each time work is resumed. Persons who have been in contact with sick animals or infected meat must immediately afterwards carefully wash their hands and arms with hot water and then disinfect them. Smoking is forbidden in work-rooms and store-rooms;	Maintenance workers, visitors, management and any other persons entering an establishment should wear protective clothing including protective footwear and avoid causing contamination of fresh meat. In work-rooms, where exposed fresh meat is being handled, personal clothing must be covered by working clothes. Suitable working footwear must be worn. Working clothes should be identifiable as such (for example by a label) and should preferably be uniform. They should be rigorously cleaned by the establishment or by commercial cleaners on behalf of the establishment. Aprons and gloves must be removed before entering toilets and lunch rooms. It must be ensured that procedures for work breaks do not allow the possibility of contaminating fresh meat. The wearing of gloves by workers is not generally acceptable in the slaughter rooms, cutting rooms and chillers except where it can be shown that they do not pose a hygiene risk to fresh meat. Exceptions to this general recommendation may include mesh gloves to protect the hands of workers against injury, liners for stainless steel mesh gloves and plastic gloves to protect the hands of workers using 'anti-slip' shrink-wrapped carcases or to cover injuries. In the case of gloves worn when handling exposed fresh meat, they must be made of materials which can be cleaned and disinfected during work and must be cleaned and disinfected during the working day and each time work is resumed. Headgear must be disposable or washable and must cover the crown of the head.	

Text of the Directive	Interpretation	Cross-reference
	Where necessary, the remaining hair must be covered by a hair net. For the purposes of this paragraph, work-rooms and store-rooms include stair wells, lifts, corridors which open directly into work-rooms and store-rooms or through which products pass. If drink and food dispensers other than drinking-water fountains are provided these must be in changing rooms, amenity rooms or offices.	
(b) no animal may enter the establishments except, in the case of slaughterhouses, animals for slaughter and, with reference to the precincts of these slaughterhouses, animals necessary for their operation. Rodents, insects and other vermin must be systematically destroyed;	Suitable steps must be taken to prevent the entry of animals other than those to be slaughtered or those necessary for the slaughter procedure. However, dogs used to control access to the establishment will be permitted if these are kept under proper control.	
	See also paragraph 3, which requires that, in addition to destruction of pests, there must be appropriate arrangements for protection against their entry into approved establishments. Unscreened doors must be closed at all times.	Paragraph 3.
(c) equipment and instruments used for working on meat shall be kept clean and in a good state of repair. They shall be carefully cleaned and disinfected several times during the working day, at the end of the day's work and before being re-used when they have been soiled.	Equipment and instruments must be cleaned before being disinfected. Equipment and instruments which come into contact with carcases before completion of post-mortem inspection are subject to additional cleaning requirements — see paragraph 29. All other equipment and instruments must be cleaned and disinfected several times a day. The handles of knives and steels must be cleaned. The blade and the junction of the handle and blade must be disinfected regularly, and the entire handle must be disinfected from time to time. Dipping of knives and other instruments into hot water and immediate removal is not to be considered disinfection, only cleaning. A 'multiple knife' system, where knives are left in the disinfecting equipment whilst another is in use, or any other working practice which ensures adequate contact time will be considered to meet the requirements for disinfection. Knives and other instruments must be kept in a clean place when not in use.	
18. Premises, instruments and working equipment must not be used for purposes other than working on fresh meat. This requirement shall not apply to transport equipment used in the rooms referred to in paragraph 16 (a) of Chapter III when the meat is packaged. Meat cutting instruments must be used solely for cutting meat.	All rooms in which meat is being made into meat products or meat preparations must be clearly separated from rooms in which fresh meat destined for intra-Community trade is produced, worked on or stored. Ingredients for meat products may not be stored in or transported through areas where fresh meat is being handled.	

Text of the Directive	Interpretation	Cross-reference
	See also paragraph 66 in relation to separation during storage.	
(a) The operator or proprietor of the establishment or his representative must conduct a regular check on the general hygiene of conditions of production in his establishment, including by microbiological controls in accordance with the fourth subparagraph. These controls should cover utensils, fittings and machinery at all stages of production and, if necessary, products. He must be in a position, upon request from the official service, to inform the official veterinarian or the Commission's veterinary experts of the nature, frequency and results of the controls conducted to this end, together with the name of the investigating laboratory if need be. The nature of these controls, their frequency as well as the sampling methods and the methods for bacteriological examination will be stipulated in a code of good hygiene practices to be drawn up under the Article 16 procedure. (b) The official veterinarian will regularly analyse the results of the controls provided for in (a). He may, on the basis of this analysis, conduct further microbiological examinations at all stages of production or on the products. The results of these analyses will be written up in a report, the conclusions and recommendations of which will be notified to the operator, who will rectify the shortcomings noted with a view to improving hygiene.		
19. Meat and meat containers must not come into direct contact with the floor.	Meat, wrappings, packaging and meat containers must not come into direct contact with the floor or any floor covering, either permanent or temporary, on which workers may walk. If meat accidentally comes into contact with the floor, the part which has touched the floor must be removed by trimming, unless the whole piece is excluded from intra-Community trade. Stacking of meat containers is allowed if there is no danger of contamination of the contents or inside of the container below. See also paragraph 4 (b), second indent.	See also paragraph 21 — temporary floor coverings. Paragraph 4 (b), second indent.

Text of the Directive	Interpretation	Cross-reference
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.	Potable water as defined in paragraph 6. Non-potable water may also be used for fire fighting (see paragraph 6). Pig scalding tanks must be emptied and filled with fresh potable water daily.	Paragraph 6.
21. The spreading of sawdust or any other similar substance on the floor of the work-rooms and fresh meat storage rooms is prohibited.	Temporary floor coverings in rooms where fresh meat is produced, worked on or stored (including corridors and the load out area) are prohibited, including sawdust, wood chippings, wood shavings, paper, hessian, sisal, jute and fibreboard. This requirement does not apply to the rooms for storage of hides, horns, hooves and pigs' bristles (paragraph 13 (c)) or the special section for storage of dung (paragraph 13 (k)).	
22. Detergents, disinfectants and similar substances must be used in such a way that instruments, working equipment and fresh meat are not adversely affected. Their use must be followed by thorough rinsing of such instruments and working equipment with potable water.		
23. Persons likely to contaminate meat are prohibited from working on it and handling it.		
24. Any person employed to work with or handle fresh meat shall be required to show, by a medical certificate, that there is no impediment to such employment. The medical certificate shall be renewed every year unless another staff medical check-up scheme offering equivalent guarantees is recognized in accordance with the procedure laid down in Article 16.	The medical certificate must be issued by a registered medical practitioner, not by the person concerned, his employer or a paramedic. The investigations, examinations or tests necessary to arrive at the statement required are not set out, these professional rules being left to the doctor concerned. The certificate must be renewed as specified and must be available to the official veterinarian to enable him to ensure there is no impediment to such employment. The term 'any person employed to work with or handle fresh meat' includes all people who handle fresh meat, including outsiders, and workers in the wrapping, packaging and storage sectors of establishments, but excludes lairage workers, livestock vehicle drivers, administration and cleaning staff who only enter fresh meat rooms outside operational hours. Staff in cold stores handling frozen cartons only are also excluded provided that suitable precautions are taken to eliminate the possibility of cartons breaking open and exposing fresh meat.	Paragraph 10. Paragraph 23.

Text of the Directive	Interpretation	Cross-reference
CHAPTER V **Ante-mortem health inspection**	All meat intended for intra-Community trade must originate from animals passed fit for slaughter following an ante-mortem inspection in accordance with this Chapter.	Article 3 (1) (A) (b). Article 3 (1) (B) (b). Article 3 (1) (C). Article 3 (1) (D).
	The meat from animals which are excluded from slaughter in accordance with paragraph 28, must be excluded from intra-Community trade.	Article 3 (1) (A) (b).
25. Animals must undergo ante-mortem inspection on the day of their arrival at the slaughterhouse, or before the beginning of daily slaughtering. The inspection must be repeated immediately before slaughtering if the animal has been in the lairage overnight. The operator of the slaughterhouse or his agent must facilitate operations for performing ante-mortem health inspections and in particular any handling which is considered necessary. Each animal which must be slaughtered shall bear an identifying mark allowing the competent authority to determine its origin.	When other animals are being slaughtered at the same time as animals intended for intra-Community trade, they should have been subject to the same veterinary ante-mortem inspection procedure. Separation from meat intended for intra-Community trade during slaughter must be observed and the slaughter-line must be completely cleared and the slaughter room and equipment cleaned and disinfected before slaughter for intra-Community trade can commence. See also paragraph 13 (e) — slaughter of sick and suspect animals.	
26. The official veterinarian must make the ante-mortem inspection in accordance with professional rules and under suitable lighting.	The Directive does not preclude sorting of animals into lots or the setting-aside of animals for special attention prior to the veterinary inspection being carried out. This preselection may be performed by assistants or by slaughterhouse operatives. There is, however, no provision in the Directive which reduces the necessity for the official veterinarian to inspect all the animals, whether segregated or not.	
		See paragraph 1 (f) for lighting requirements.
	The official veterinarian may not delegate his duties in relation to ante-mortem health inspection.	
	In order to ensure that the requirements of this Directive are met, in particular:	
	1. the exclusion of meat from animals not passed fit for slaughter (i.e. these animals which in accordance with paragraph 28 may not be slaughtered);	Article 3 (1) (A) (b).
	2. the requirement for separate slaughter of sick and suspect animals;	Point 13 (e).
	3. the timing of ante-mortem inspection;	Point 25.
	4. the requirement for resting of tired and agitated animals, subject to the decision of the official veterinarian,	Point 28 (b).

Text of the Directive	Interpretation	Cross-reference
	the official veterinarian should provide some written indication of the day and time when the ante-mortem inspection (and, if appropriate, re-inspection) was performed. Such indication could be an inscription on a weigh or pen card or on any other official or commercial document accompanying the arriving animal(s) and could include observations.	
27. The inspection must determine:		
(a) whether the animals are suffering from a disease which is communicable to humans and animals or whether they show symptoms or are in a general condition such as to indicate that such a disease may occur;		
(b) whether they show symptoms of disease or of a disorder of their general condition which is likely to make their meat unfit for human consumption; attention must also be paid to any signs that the animals have had substances with pharmacological effects administered to them or have consumed any other substances which may make their meat harmful to human health;		
(c) whether they are tired, agitated or injured.		
28. Animals may not be slaughtered if:		
(a) they show any of the signs or symptoms referred to in paragraph 27 (a) and (b);	Such animals must be slaughtered separately in accordance with paragraph 13 (e).	Paragraph 13 (e).
(b) they have not been rested for an adequate period which, for tired or agitated animals, must not be less than 24 hours unless the official veterinarian decides otherwise for the purposes of intra-Community trade;		Paragraph 10.
(c) any form of tuberculosis has ben detected in them.	Fresh meat coming from animals, that have been designated as infected or considered to be infected, as the result of a tuberculin test or clinical examination, shall not be entered into intra-Community trade.	Article 5 (f).
CHAPTER VI **Slaughter and cutting hygiene**		Article 3 (1) (A) (c).
29. Slaughter animals brought into slaughter premises must be slaughtered immediately and bleeding, flaying or removing the bristles, dressing and evisceration must be carried out in a way which avoids any contamination of the meat.	The avoidance of contamination of the meat is of paramount importance. If animals are very dirty on arrival at the slaughter premises they may be washed, provided that adequate drying time is given before slaughter to avoid contamination of the carcase during de-hiding and dressing.	

Text of the Directive	Interpretation	Cross-reference
	After the first incision of the skin, exposed parts of the carcases must not come into contact with any parts of other carcases until post-mortem inspection is completed (i.e. until the operations mentioned in paragraph 34 and Chapter VII are finished) except that, where the first incision does not expose the subcutaneous tissues or muscle surfaces the carcases may touch each other during bleeding, and pig carcases may touch each other during scalding and depilation.	
	Before the completion of post-mortem inspection indirect contact between carcases via workers' stands, working, platforms, etc. must be avoided, unless there are suitable arrangements such as a continuous potable water curtain on a smooth non-porous surface to avoid the possibility of contamination. Moveable equipment, working tools, etc. must be cleaned and disinfected if contaminated before they are re-used.	
	Suitable steps should be taken to avoid contamination of meat by workers and their tools. Any implements which have been in contact with the external surface of hides, undepilated pig skin, gut contents, faeces, urine, bile, milk and abcesses or other lesions must be regarded as contaminated, and must be cleaned and disinfected before they can be used again on fresh meat. In particular, sticking and dehiding knives, hock cutters, equipment for opening the thoracic cavity, splitting carcases, loosening heads and rodding, and immobilizing probes which touch both hides and meat must be cleaned and disinfected between animals.	
	Any working practice which ensures adequate contact time for disinfection will be acceptable. A 'multiple knife' system (one in the hand, others in the disinfecting equipment) meets these requirements in the best way.	See paragraph 17 (c).
	During evisceration suitable measures to prevent the contamination of the carcase with gut contents must be taken, for example: 'milking' of the rectum (i.e. emptying the rectum by squeezing the contents back into the intestine), tying and bagging of bungs, rodding and tying of the oesophagus, closure of the guts with plastic clips, etc.	
	Contamination of meat by waste water or spilled milk and urine must be avoided. In particular, pressure hoses may only be used in working breaks when there is no exposed fresh meat on the line.	
	Particular attention should be paid to avoiding contamination of fresh meat during the removal of material not intended for human consumption from the slaughter-line.	
	Material not intended for human consumption should not be removed across or close to the line. Removal	

Text of the Directive	Interpretation	Cross-reference
	should be away from the line by recognized routes which lead as directly as possible to the designated area for storage of such materials at the dirtier end of the slaughter-line. Chutes are recommended. However, where material is discovered to be unsuitable for human consumption it may be necessary to remove it across or close to the line. Due care should be taken to avoid contamination of fresh meat by such removal. The containers used for the removal of all such material must be clean. Suitable facilities for separation of detained carcases must be provided, and these must include means for removing condemned carcases from the rail without contaminating neighbouring carcases which may be returned to the line after re-inspection. If any carcases or meat are contaminated, the contamination must be removed by trimming and not by showering. Showering or rinsing of carcases (other than of the porcine species) from the time of stunning until the completion of post-mortem inspection (ie. until the operations required in paragraph 34 and Chapter VII are completed) is not considered to meet the Directive's requirement that dressing and evisceration should be carried out in a way which avoids contamination of fresh meat. However carcases may be rinsed or showered in potable water as described and with the provisos mentioned in these guidelines against paragraph 2 (a). In addition, carcases may be rinsed or showered with potable water after post-mortem inspection is complete and before entering the chiller provided this can be done without splashing; carcases should not be rinsed or showered after entering the chillers unless precautions are taken to avoid contamination of fresh meat by rust, mould or any other adverse consequences of the use of water.	
30. Bleeding must be complete; blood intended for human consumption must be collected in absolutely clean containers. It must not be stirred by hand, only with instruments which meet hygiene requirements.	Conditions for the hygienic treatment of blood are yet to be decided by the Standing Veterinary Committee (see Article 5 (k)). In the interim, blood may be traded between Member States if the importing Member State grants a derogation under Article 6 (1) (iii), but any blood so traded must, at least, comply with this paragraph.	
31. Immediate and complete flaying is compulsory, except for pigs, without prejudice to the derogation provided for in point 40. D (a), second sentence. When not flayed, pigs must have their bristles removed immediately; debristling agents may be used for this operation provided that the pigs are thoroughly rinsed afterwards with potable water.	See paragraph 13 (b) for details of the facilities required for depilation of pigs. Pigs must be completely depilated or completely flayed before evisceration. However, partial flaying of pigs is permitted provided that the part of the skin which is not removed from the carcase is depilated before flaying.	Paragraph 13 (b).

Text of the Directive	Interpretation	Cross-reference
32. Evisceration must be carried out immediately and completed not later than 45 minutes after stunning or, in the case of ritual slaughter, half an hour after bleeding. The lungs, heart, liver, kindney, spleen and mediastinum may either be detached or left attached to the carcase 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 carcase; this also applies to the head, tongue, digestive tract and any other part of the animal required for inspection or possibly required for the execution of checks laid down in Council Directive 86/469/EEC (1). The abovementioned parts must remain near the carcase until the inspection is complete. However, provided it shows no pathological symptom or lesion, the penis may be discarded immediately. For all species, the kidneys must be removed from their fatty covering; in the case of bovine animals and swine and solipeds, the peri-renal capsule must also be removed.	The line need not be cleared during breaks provided that the taking of breaks does not interfere with the 45-minute time limit. Inspection is complete when the operations envisaged in paragraph 34 and Chapter VII have all been completed. Correlation must be demonstrable. Heads and the remaining viscera must remain identificable with the carcase until post-mortem examination is complete, i.e. when the operations in paragraph 34 and Chapter VII are completed.	
33. Implements must not be left in the meat; cleansing of meat by wiping with a cloth or other materials, and inflation, are prohibited. However, inflation of an organ may be authorized for ritual purposes provided that the inflated organ is withdrawn from intra-Community trade.	The inflation of organs, e. g. lungs and bladders, is permitted for ritual purposes provided that such organs do not enter intra-Community trade. Inflation for other purposes is prohibited, including: 1. loosening of lamb/sheep skins by inflation; 2. the prevention of aspiration of scalding water by inflation of the intra-pleural spaces/cavities of pigs; 3. inflation of calves' heads or feet for cosmetic purposes. The cleansing of meat with other materials including brushes, squeegees, rubber scrapers or bovine tongues is also prohibited. *NB:* The requirements of this paragraph must also be applied in cutting rooms.	
34. Carcases of solipeds, pigs over four weeks old and bovine animals over six months old must be submitted for inspection split lengthwise into half-carcases down the spinal column. If the inspection so necessitates, the official veterinarian may require any head or any carcase to be split lengthwise.	Buffalo must be treated as bovine animals. If heads are not split, the inspections required at paragraph 40 (A) (a), (B) (a), (C) (a), (D) (a) or (E) (a) must be demonstrable.	

(1) OJ No L 257, 26. 9. 1986, p. 36.

Text of the Directive	Interpretation	Cross-reference
35. Carcases must not be cut up, nor any part of a slaughtered animal be removed or treated before the inspection has been completed.	Hides, horns, hooves and pigs' bristles may be removed to the special storage area before post-mortem inspection is completed, but where inspections of the feet and muzzle are required for animal health reasons, these must be identified so that they can be correlated with the carcase. In cows if the udder or the uterus is intended for human consumption, it must be incised. These incisions must not be done in the vicinity of exposed fresh meat.	
36. Detained or seized meat, stomachs, intestines and inedible by-products must be placed as soon as possible in special facilities.	'Inedible by-products' includes any part of an animal which is inedible or discarded as not suitable for human consumption (excluding seized meat). There should be a separate rail for removal of detained carcases leading directly to the detained meat facilities. This should leave the normal rail immediately after the place where post-mortem inspection is completed (i.e. when the operations in paragraph 34 and Chapter VII are completed) but may leave the normal rail after carcase weighing provided that contact between carcases is prevented during weighing. This line should not cross over or touch the normal line. A reinspection loop with rail junctions allowing removal to the detained meat facilities and to the condemned meat cut-down area or condemned meat store is preferred. Where it is not possible to install a separate rail to remove detained meat to the special facilities, such meat may be moved along the normal rail provided that there is a mechanical system to prevent contact between carcases on the rail. Removal of detained carcases along the normal rail without a mechanical system to ensure the separation of carcases may be permitted provided that detained carcases are moved to the special facilities during working breaks and that there are sufficient working breaks to ensure that there is not undue delay in moving detained carcases. Contact between detained carcases and contact between detained and other carcases must be prevented. In this case, proper facilities for removal of detained carcases should be installed when the line is modernized or reorganized. Carcases may be trimmed on the reinspection loop and, if subsequently passed fit for intra-Community trade, returned to the normal rail. Lockable rails are not adequate facilities for the storage of detained carcases.	

Text of the Directive	Interpretation	Cross-reference
	Seized meat must be taken directly to and stored in a lockable room or lockable containers. Inedible materials must be taken to the room or container provided for in paragraph 4 (d).	Paragraph 4 (d).
	Stomachs and intestines must be taken to the rooms provided for in paragraph 13 (c).	
	For facilities required in cutting rooms see paragraph 4 (d).	Paragraph 4 (d).
37. If the blood or the offal of several animals is collected in the same container before the completion of the post-mortem inspection, the entire contents must be excluded from intra-Community trade if the carcase of one of the animals concerned has been declared unfit for human consumption.	Where offals are batched, stomachs and intestines should be collected in a separate container from other edible offals.	
	If a carcase is detained, where the reason for detention of the carcase so merits, the offal should also be detained until a final decision on the carcase has been made, or condemned.	
	Offals may only be batched when post-mortem inspection of the individual organs to be batched is complete.	
CHAPTER VII **Post-mortem health inspection**	All meat intended for intra-Community trade must have been inspected *post mortem* by an official veterinarian in accordance with this Chapter and not have shown any change except for traumatic lesions which occurred shortly before slaughter or localized malformations or changes provided that it is established, if necessary by appropriate laboratory tests, that these do not render the carcase and offal unfit for human consumption or dangerous to human health. Parts of the carcase or offal with traumatic lesions which occurred shortly before slaughter, or localized malformations or changes or contamination must be removed after inspection, by trimming and excluded from intra-Community trade. The remainder of the carcase or offal must be reinspected before being declared fit for intra-Community trade.	Article 3 (1) (A) (d). Article 3 (1) (B) (b). Article 3 (1) (C). Article 3 (1) (D). Article 5 (h).
	The official veterinarian may, when carrying out the inspections, be helped by assistants placed under his authority and responsibility.	Article 3 (3).
	Detailed rules governing this assistance and details of the professional qualifications of the assistants and of the duties they are to perform are yet to be established.	
38. All parts of the animal, including the blood, must be inspected immediately after slaughter to ensure that the meat is fit for human consumption.	See also paragraph 35 on removal of parts.	Paragraph 35.
39. The post-mortem inspection must include:		
(a) visual inspection of the slaughtered animal, and the organs belonging to it;	Including the carcase, udder and uterus. Pigs' tails must also be examined, for evidence of tail biting or damage.	

Text of the Directive	Interpretation	Cross-reference
(b) palpation of the organs referred to in point 40 and, if the official veterinarian deems it to be necessary, of the uterus;		
(c) incision of certain organs and lymph nodes and, depending on the conclusions reached by the official veterinarian, the uterus; if visual inspection or palpation of certain organs indicate the animal has lesions which can contaminate the carcases, equipment, staff or work premises, these organs must not be incised in the slaughter room or any other part of the establishment where fresh meat might be contaminated;		
(d) investigation of anomalies in consistency, colour, smell and, where appropriate, taste;	This may include an investigation for boar taint.	See also paragraph 40. C.
(e) where necessary, laboratory tests, in particular for the substances referred to in Article 4 (1) (b).		
40. The official veterinarian must proceed in particular in the following way:		
A. Bovine animals over six weeks old	Buffalo must be subject to the same procedures as 'bovine animals'.	
(a) visual inspection of the head and the throat; the submaxillary, retro-pharyngeal and parotid lymph nodes (lnn. retropharyngiales, mandibulares and parotidei) must be incised and examined. The external masseters, in which two incisions must be made parallel to the mandible, and the internal masseters (internal pterygoid muscles), which must be incised along one plane, must be examined. The tongue, having been freed to permit a detailed visual inspection of the mouth and the fauces, must be visually inspected and palpated. The tonsils must be removed;	All meat, including both carcase meat and offals, from slaughtered animals in which one or more live or dead cysticerci (Taenia) bovis have been found must be excluded from intra-Comunity trade.	Article 5 (f).
(b) inspection of the trachea; visual examination and palpation of the lungs and the oesophagus; the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales) must be incised and examined. The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;		
(c) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the interventricular septum;		
(d) visual inspection of the diaphragm;		

Text of the Directive	Interpretation	Cross-reference
(e) visual inspection and palpation of the liver and the hepatic and pancreatic lymph nodes (lnn. portales); incision of the gastric surface of the liver and at the base of the caudate lobe to examine the bile ducts; inspection and palpation of the pancreatic lymph nodes;		
(f) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales) palpation of the gastric and mesenteric lymph nodes, and, if necessary, incision of those lymph nodes;		
(g) visual inspection and, if necessary, palpation of the spleen;		
(h) visual inspection of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (lnn. renales);		
(i) visual inspection of the pleura and the peritoneum;		
(j) visual inspection of the genital organs;		
(k) visual inspection, and, if necessary, palpation and incision of the udder, and its lymph nodes (lnn. supramammarii). In cows each half of the udder must be opened by a long, deep incision as far as the lactiferous sinuses (sinus galactophores), and the lymph nodes of the udder must be incised except when the udder is excluded from human consumption.		
B. Bovine animals under six weeks old	'Bovine animals' includes buffalo.	
(a) visual inspection of the head and the throat. The retro-pharyngeal lymph nodes (lnn. retropharyngiales) must be incised and examined. The mouth and the fauces must be inspected and the tongue must be palpated. The tonsils must be removed;		
(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales) must be incised and examined. The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in their posterior third, perpendicular to their main axes; these incisions are not necessary where the lungs are excluded from human consumption;		
(c) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the interventricular septum;		

Text of the Directive	Interpretation	Cross-reference
(d) visual inspection of the diaphragm;		
(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales); palpation and, if necessary, incision of the liver and its lymph nodes;		
(f) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales); palpation of the gastric and mesenteric lymph nodes and, if necessary, incision of those lymph nodes;		
(g) visual inspection and, if necessary, palpation of the spleen;		
(h) visual inspection of the kidneys; incision if necessary, of the kidneys and the renal lymph nodes (lnn. renales);		
(i) visual inspection of the pleura and the peritoneum;		
(j) visual inspection and palpation of the umbilical region and the joints; in case of doubt, the umbilical region must be incised and the joints opened. The synovial fluid must be examined.		
C. Swine	Under Article 5 (a) of Directive 64/433/EEC, Member States must ensure that fresh meat from	
(a) visual inspection of the head and the throat; the submaxillary (lnn. mandibulares) lymph nodes must be examined and incised. The mouth, fauces and the tongue must be visually inspected. The tonsils must be removed;	(i) male pigs used for breeding; (ii) cryptorchid and hemaphrodite pigs; (iii) uncastrated male pigs with a carcase weight in excess of a limit to be fixed by the Council	
(b) visual inspection of the lungs, trachea and oesophagus; palpation of the lungs and of the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales). The trachea and the main branches of the bronchi must be opened lengthwise and the lungs must be incised in the posterior third, perpendicular to their main axes; however, these incisions are not necessary where the lungs are excluded from human consumption;	is not exported to other Member States unless either it is meant to undergo one of the treatments provided for in Council Directive 77/99/EEC (1) and it bears the special mark established in Commission Decision 84/371/EEC (2) or a derogation has been granted by the importing Member State in accordance with Article 6 (ii) of Directive 64/433/EEC.	Directive 77/99/EEC. Commission Decision 84/371/EEC.
(c) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the inter-ventricular septum;	The special mark must be the oval mark, as defined in point 49 in Chapter X of Annex I to Directive 64/433/EEC, covered by two parallel straight lines, with a distance of 1 cm at least, crossing the oval stamp along the main diameter and the information thereon remaining legible, and the two parallel lines being as evident as the external edge of the mark.	
(d) visual inspection of the diaphragm;		
(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales); palpation of the liver and its lymph nodes;	Pending agreement to a weight limit, the responsibility for marking boar meat rests with the exporting Member State.	Article 5.

(1) OJ No L 26, 31. 1. 1977, p. 85.
(2) OJ No L 196, 26. 7. 1984, p. 46.

Text of the Directive	Interpretation	Cross-reference
(f) visual inspection of the gastro-intestinal tract, the mesentery, the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales); palpation of the gastric and mesenteric lymph nodes and, if necessary, incision of those lymph nodes;	See also paragraph 39 (d) which requires that the post-mortem inspection must include an investigation of anomalies in smell.	
(g) visual inspection and palpation of the spleen;		
(h) visual inspection of the kidneys; if necessary, of the kidneys and the lymph nodes (lnn. renales);		
(i) visual inspection of the pleura and the peritoneum;		
(j) visual inspection of the genital organs;		
(k) visual inspection of the udder and its lymph nodes (lnn. supramammarii), incision of the supramammary lymph nodes in sows;		
(l) visual inspection and palpation of the umbilical region and joints of young animals; in the case of doubt, the umbilical region must be incised and the joints opened.		
D. Sheep and goats		
(a) visual inspection of the head after flaying and, in case of doubt, examination of the throat, the mouth, the tongue and the retro-pharyngeal and parotid lymph nodes. Without prejudice to animal health conditions, these examinations are not necessary if the competent authority is able to guarantee that the head — including the tongue and the brains — is excluded from human consumption;		
(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs and the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales); in case of doubt, these organs and lymph nodes must be incised and examined;		
(c) visual inspection of the pericardium and the heart, in case of doubt the heart must be incised and examined;		
(d) visual inspection of the diaphragm;		
(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales); palpation of the liver and its lymph nodes; incision of the gastric surface of the liver to examine the bile ducts;		
(f) visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales);		

Text of the Directive	Interpretation	Cross-reference
(g) visual inspection and palpation of the spleen;		
(h) visual inspection of the kidneys; incision if necessary, of the kidneys and the renal lymph nodes (lnn. renales);		
(i) visual inspection of the pleura and the peritoneum;		
(j) visual inspection of the genital organs;		
(k) visual inspection of the udder and its lymph nodes;		
(l) visual inspection and palpation of the umbilical region and joints of young animals; in the case of doubt, the umbilical region must be incised and the joints opened.		
E. Domestic solipeds		
(a) visual inspection of the head, and after freeing the tongue, the throat; the submaxillary retro-pharyngeal and parotid lymph nodes (lnn. retropharyngiales, mandibulares and parotidei) must be palpated and, if necessary, incised. The tongue, having been freed to permit a detailed inspection of the mouth and the fauces, must be visually examined and palpated. The tonsils must be inspected;		
(b) visual inspection of the lungs, the trachea and the oesophagus; palpation of the lungs; the bronchial and mediastinal lymph nodes (lnn. bifurcationes, eparteriales and mediastinales) must be palpated and, if necessary, incised. The trachea and the main branches of the bronchi must be opened lengthwise and the lungs incised in their posterior third, perpendicular to their main axes; however, these incisions are not necessary where the lungs are excluded from human consumption;		
(c) visual inspection of the pericardium and the heart, the latter being incised lengthwise so as to open the ventricles and to cut through the interventricular septum;		
(d) visual inspection of the diaphragm;		
(e) visual inspection of the liver and the hepatic and pancreatic lymph nodes (lnn. portales); palpation of the liver and its lymph nodes; if necessary, incision of the liver and the hepatic and pancreatic lymph nodes;		
(f) visual inspection of the gastro-intestinal tract, the mesentery and the gastric and mesenteric lymph nodes (lnn. gastrici, mesenterici, craniales and caudales); incision, if necessary, of the gastric and mesenteric lymph nodes;		

Text of the Directive	Interpretation	Cross-reference
(g) visual inspection and palpation of the spleen;		
(h) visual inspection of the kidneys; palpation of the kidneys and incision, if necessary, of the kidneys and the renal lymph nodes (lnn. renales);		
(i) visual inspection of the pleura and the peritoneum;		
(j) visual inspection of the genital organs of stallions and mares;		
(k) visual inspection of the udder and its lymph nodes (lnn. supramammarii) and, if necessary, incision of the supramammary lymph nodes;		
(l) visual inspection and palpation of the umbilical region and joints of young animals; in case of doubt, the umbilical region must be incised and the joints opened;		
(m) all grey or white horses must be inspected for melanosis and melanomata as regards the muscles and lymph nodes (lnn. lymphonodi subrhomboidei) of the shoulders beneath the scapular cartilage by loosening the attachment of one shoulder. The kidneys must be exposed and examined by incision through the entire kidney.		
F. In case of doubt, the official veterinarian may perform the further cuts and inspections of the relevant parts of the animals necessary in order to reach a final decision.		
G. Where incision of the above lymph nodes is obligatory, they must be systematically subjected to multiple incisions and a visual inspection.		
41. In addition, the official veterinarian must systematically carry out:		
A. An investigation for cysticercosis in swine: this investigation must include examination of the directly visible muscular surfaces, in particular the thigh muscles, the pillars of the diaphragm, the intercostal muscles, the heart, the tongue and the larynx and, if necessary, the abdominal wall and the psoas muscles freed from fatty tissue.	All meat, including both carcase meat and offals, from slaughtered animals in which one or more live or dead cysticerci cellulosae have been found must be excluded from intra-Community trade.	Article 5 (f).
B. Deleted		
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 laid down in Article 16.	Article 13 provides for a derogation from the requirements of this paragraph for Member States providing similar guarantees. The derogation shall fix health conditions which are at least equivalent. Agreement to alternative examinations must be given by the Scientific Veterinary Committee before they can be put into practice.	Article 13.

Text of the Directive	Interpretation	Cross-reference
D. Fresh meat from swine which contains skeletal muscles (striated muscles) must undergo an investigation for trichinosis under the supervision and the responsibility of the official veterinarian.	All meat, including both carcase meat and offals from animals which, after slaughter have been found to have trichinae, must be excluded from intra-Community trade.	Article 5 (f).
This investigation must be carried out in accordance with proven methods which are scientifically recognized, in particular methods which are defined in Community Directives or in other international standards.	The methods defined in Community Directives are those contained in Annex I to Directive 77/96/EEC (as amended) which includes one direct method and five digestion methods. One of these methods must be used unless the pigmeat is to be cold treated in accordance with Annex IV to Council Directive 77/96/EEC [1], or the importing Member State has granted a derogation in accordance with Article 6 (1) (i).	Directive 77/96/EEC. Article 6 (1) (i).
The results must be assessed using a reference method fixed in accordance with the procedure laid down in Article 16 and after the Scientific Veterinary Committee has delivered its opinion; the reliability of the method must be at least as great as that of the trichinoscopy provided for in paragraph 1 of Annex I to Directive 77/96/EEC.	The reference method has not yet been fixed.	
The Commission must publish the reference method in the *Official Journal of the European Communities*.		
E. The results of the ante-mortem and post-mortem health inspections shall be recorded by the offical veterinarian and, where diseases transmissible to humans as referred to in Article 6 (a) are diagnosed, communicated to the competent veterinary authorities responsible for supervision of the herd from which the animals originated, as well as to the person responsible for the herd in question.		
CHAPTER VIII **Requirements for meat intended for cutting**	The requirements of this Chapter must be observed in all approved cutting plants during cutting for intra-Community trade, including cutting plants integrated with slaughterhouses.	Article 3 (1) (B) (b).
42. Cutting into pieces smaller than those referred to in Article 3 (1) (A), deboning, or the slicing of livers of animals of the bovine species is authorized in approved cutting plants only.	Cutting carcases into half-carcases, or half-carcases cut into no more than three wholesale cuts and quarters may be done either in a slaughterhouse or a cutting plant. Cutting meat into pieces smaller than those listed above or boning may only be carried out in a cutting plant.	Article 3 (1) (A).
43. The operator of the plant or his agent must facilitate operations for supervising the plant, in particular any handling which is considered necessary, and must place the necessary facilities at the disposal of the supervisory service; in particular, he must be able on request to make known to the official veterinarian responsible for supervision from where the meat brought into his cutting plant has come.		

(1) OJ No L 26, 31. 1. 1977, p. 67.

Text of the Directive	Interpretation	Cross-reference
44. Meat which does not fulfil the requirements of Article 3 (1) (B) (b) may not be placed in approved cutting plants unless placed in special storage areas; it must be cut up in other places or at other times than meat which does fulfil those requirements. The official veterinarian must at all times have access to all storage rooms and work-rooms in order to ensure that the above provisions are rigorously observed.	Packaged meat may not be stored in the same room as exposed or wrapped meat.	Paragraph 14 (a).
	If EEC status meat is cut at the same time as non-EEC meat but in a separate place in the cutting room, it must be possible to guarantee separation of meat. Any meat which has entered or passed through an area which is not exclusively reserved for EEC meat must be excluded from intra-Community trade.	
45. (a) Fresh meat must be brought into the rooms provided for in paragraph 14 (b) of Chapter II progressively as needed. As soon as it is cut and, where appropriate, packaged, the meat must be transferred to the relevant room referred to in paragraph 14 (a) of Chapter II.	Meat must be brought into the cutting room as it is needed and transferred to a store-room as soon as possible. Meat must not be allowed to remain in the cutting room for longer than is necessary, and must, at least, be moved to a storage room quickly enough to prevent the temperature of the meat exceding the temperatures in paragraph 45 (b).	
	The temperature of meat which has been cooled to below + 7 °C or of offal which has been cooled to below + 3 °C must not be allowed to rise above those temperatures, and meat-handling operations must be planned so that the maintenance of meat temperatures of less than + 7 °C, or, in the case of offal, + 3 °C is possible at all times.	
	Additional rules with which frozen meat must comply are yet to be agreed.	Article 7 (1).
(b) During cutting, boning, wrapping and packaging, the internal temperature of the meat must be kept at a constant + 7 °C or less. During cutting, the temperature of the cutting room must not exceed + 12 °C. During slicing, wrapping and packaging the internal temperature of livers of animals of the bovine species must be kept at a constant + 3 °C or less.		Paragraph 65.
(c) By way of derogation from paragraphs (a) and (b), meat may be cut while warm. In that event, the meat must be transferred directly from the slaughter premises to the cutting room. In addition, the slaughter premises and the cutting room must be located in the same group of buildings and sufficiently near to each other for the meat to be transferred in a single operation and cutting must be carried out immediately after transfer. As soon as it is cut, and where appropriate packaged, it must be transferred to an appropriate chilling room.	A further derogation is available to Member States under Article 13. Until a derogation has been granted by the Scientific Veterinary Committee, cutting must be carried out in accordance with this Chapter. For definition of 'room' see introductory remarks to Annex I.	

Text of the Directive	Interpretation	Cross-reference
(d) Cutting must be carried out in such a way as to avoid any soiling of the meat. Splinters of bone and clots of blood must be removed. Meat obtained from cutting and not intended for human consumption must be collected in the facilities referred to in paragraph 4 (d) as it is cut.	Meat which has been dropped on the floor must be trimmed. If not large enough to be trimmed it should be condemned.	
CHAPTER IX **Health control of cut meat and stored meat**	The requirements of this Chapter must be met in cutting plants (Article 3 (1) (B) (d)) and when fresh meat is stored in approved slaughterhouses, cutting plants or cold stores. Article 3 (3) allows the use of assistants to the official veterinarian during the supervision required under Article 3 (1) (B) (d), i. e. during cutting.	Article 3 (1) (B) (d). Article 3 (1) (A) (g). Article 3 (1) (B) (c). Article 3 (1) (D) (a).
46. Approved cutting plants and approved cold stores must be supervised by an official veterinarian. The latter must be notified in good time before the cutting of meat intended for intra-Community trade.	The official veterinarian may be assisted in purely material tasks by staff specially trained for the purpose. The official veterinarian should be present during cutting and packaging. In order to inspect meat before cutting the official veterinarian will in any event have to be present at least once each day that meat is being cut for intra-Community trade. The official veterinarian will also need to supervise loading and unloading in order to comply with paragraph 47. Where it is not known which meat will enter intra-Community trade, the veterinarian and his assistant should be present as much as they would be to inspect meat for intra-Community trade. The official veterinarian must, at least, make a daily visit to each cutting plant producing cut meat for export and he should pay a monthly visit at least to approved cutting plants which are not producing cut meat for export. In cold stores, the official veterinarian must make regular visits to the store. The official veterinarian must keep in contact with his assistant working in the cutting plant or cold store, and must ensure that he is informed of any problems of compliance with Directive 64/433/EEC. Prior notification of cutting relates to the official veterinarian supervising cutting plants.	Articles 3 (3) and 8 (2). Paragraph 42.

Text of the Directive	Interpretation	Cross-reference
47. Supervision by the official veterinarian must include the following tasks:	The veterinarian must have access to the company's records, which must clearly identify which meat is eligible for intra-Community trade.	
— supervision of the entry and exit of fresh meat,	Supervision of entry means that it must be ensured that the origin of the meat is clear, that meat shows no sign of contamination (or if it is contaminated that it is immediately trimmed), that the unloading is hygienically performed, that it is transported in accordance with Chapter XIV and that it is accompanied by appropriate health assurances. These health assurances could be sealed means of transport for internal movements, an internal movement certificate issued in the same Member State, a certificate in accordance with Annex II issued in another Member State (see Article 3 (1) (D) (b)) or a certificate in accordance with Directive 72/462/EEC (Annex B of that Directive) issued in a third country.	
	Supervision of exit means ensuring that the meat is not visibly contaminated, that loading is hygienically performed, and that the meat is transported in accordance with Chapter XIV.	
— health inspection of fresh meat held in the establishments referred to in paragraph 46 and intended for intra-Community trade,	The establishments referred to in paragraph 46 include cutting plants, storage facilities in slaughterhouses and cutting plants, and independent stores (see above — Chapter IX heading).	Article 3 (1) (A) (g). Article 3 (1) (B) (d). Article 3 (1) (D) (a).
— health inspection of fresh meat intended for intra-Community trade, prior to cutting and when it leaves the establishments referred to in paragraph 46,		
— drawing up and issuing the documents provided for in Article 3 (1) (A) (f) and in paragraph 54 of Chapter X,	The document provided for in Article 3 (1) (A) (f) is the health certificate, which must be issued in accordance with Chapter XII.	Chapter XII.
	Article 3 (1) (A) (f) relates to the issue of health certificates from slaughterhouses.	Article 3 (1) (A) (f).
	Article 3 (1) (B) (f) requires that meat exported from cutting plants also complies with the requirements of Article 3 (1) (A) (f) and, therefore, such meat must also be certified by an official veterinarian in accordance with Chapter XII.	Article 3 (1) (B) (f).
	Certification of meat exported from cold stores is dealt with separately under Article 3 (1) (D) (b). This paragraph requires that such certification should also be issued in accordance with Chapter XII.	Article 3 (1) (D) (b).
	The documents referred to under paragraph 54 are the labels bearing the health mark which must be affixed to packaging or wrapping.	Paragraph 54.
	Paragraph 48 also makes the official veterinarian responsible for issue of these marks.	Paragraph 48.

Text of the Directive	Interpretation	Cross-reference
— supervision of the cleanliness of the premises, facilities and instruments provided for in Chapter IV, and of staff hygiene, including their clothing,		Chapter IV.
— all sampling necessary for laboratory tests, for example those to detect the presence of harmful germs, additives or other unauthorized chemical substances. The results of such tests must be recorded in a register,		
— any other supervision which the veterinarian considers necessary for ensuring compliance with this Directive.		
CHAPTER X **Health marking**		
48. Health marking must be carried out under the responsibility of the official veterinarian. For this purpose, he shall keep and maintain:	Health marks may only be applied when the official veterinarian or his assistant are present in the establishment, and when labels bear serial numbers these should be recorded.	
(a) the instruments intended for meat health marking which he may hand over to assistants only at the time of marking and for the length of time required for this purpose;	Assistants as specified in paragraph 46, i. e. assistants in accordance with Article 8 (2).	Paragraph 46. Article 8 (2).
(b) the labels and wrapping material when marked as provided for in this Chapter. The labels and wrapping material shall be given to the assistants at the time when they are to be used and in the required number.	Paragraph 47, fourth indent, also relates to veterinary control of labels bearing the health mark. This paragraph refers only to labels bearing the health mark with the dimensions required by Directive 64/433/EEC, and not to commercial labels.	Paragraph 47.
49. The health mark must be:	This mark must not be used on meat which does not meet the requirements of this Directive. It is preferable that other health marks used on meat are clearly distinguishable from health marks used on meat for intra-Community trade. The form of the health mark does not apply to third countries (see Article 17 (2) (e) of Directive 72/462/EEC). For details of the special marks which must be applied to boar meat, see paragraph 40 (k).	

Text of the Directive	Interpretation	Cross-reference
(a) either an oval mark at least 6,5 cm wide by 4,5 cm high bearing the following information in perfectly legible characters: — on the upper part, the initials of the consigning country in capitals (i. e. one of the following): B/D/DK/F/GR/IRL/I/L/NL/UK/ESP/P, followed by the veterinary approval number of the establishment, — on the lower part, one of the following sets of initials: CEE, EEG, EWG, EØF, EEC, or EOK;	When the health mark is applied to the wrapping of commercial portions intended for direct sale to the consumer, the size of the mark may be reduced. The size of the mark may not be reduced under any other circumstances.	Paragraph 55.
(b) or an oval mark at least 6,5 cm wide by 4,5 cm high, bearing the following information in perfectly legible characters: — on the upper part, the name of the consigning country in capitals, — in the centre, the veterinary approval number of the establishment, — on the lower part, one of the following sets of initials: CEE, EEG, EWG, EØF, EEC or EOK.		
The letters must be at least 0,8 cm high and the figures at least 1 cm high. The health mark may, in addition, include an indication of the official veterinarian who carried out the health inspection of the meat.	These requirements apply to the health marks described in both (a) and (b) above.	
50. Carcases must be stamped in ink or hot-branded in accordance with paragraph 49: — those weighing more than 65 kilograms must be marked on each half-carcase, in the following places at least: external surface of the thighs, loins, back, breast and shoulder, — other carcases must be marked in at least four places, on the shoulders and on the external surface of the thighs.	The ink to be used on fresh meat is specified in paragraph 57.	Paragraph 57.
51. The livers of bovine animals, swine and solipeds must be hot-branded in accordance with paragraph 49. All other offal must be stamped in ink or hot-branded in accordance with paragraph 49 unless wrapped or packaged and marked in accordance with paragraphs 54 and 55.	The ink to be used is specified in paragraph 57.	Paragraph 57.
52. Cuts obtained in the cutting plants from officially marked carcases must be stamped in ink or hot-branded in accordance with paragraph 49, unless they are wrapped or packaged.		
53. Packaging must always be marked in accordance with paragraph 54.		

Text of the Directive	Interpretation	Cross-reference
54. Packaged cut meat and packaged offal referred to in paragraphs 51, second subparagraph and 52, including sliced livers of animals of the bovine species must bear a health mark in accordance with paragraph 49; the mark must include the veterinary approval number of the cutting plant instead of that of the slaughterhouse. The mark must be applied to a label fixed to the packaging, or printed on the packaging, in such a way that it is destroyed when the packaging is opened; the label must also show a serial number, unless the competent central authority decides that this is optional for the purpose of intra-Community trade. However, when cut meat or offal is wrapped in accordance with paragraph 61 of Chapter XI, the label referred to above may be fixed to the wrapping. In the case of offal packaged in a slaughterhouse, the number included in the mark must be that of the slaughterhouse concerned.	Veterinary control of the label referred to in this paragraph is included in paragraph 47, fourth indent. The mark must be applied to wrapping which fulfils the requirements of paragraph 61 in such a way that it is destroyed when the wrapping is opened. Serial numbers must be included in labels affixed to packaging of meat imported from third countries. In all cases serial numbers should be printed. Loose health-marked labels inside packages of meat are not permitted. Cartons must be labelled so that they cannot be opened without destroying a health mark. When cartons are opened, all health marks must be destroyed. Labels bearing the health mark must be applied in such a way that they cannot be removed intact. Meat may only be repackaged and relabelled under veterinary control.	Paragraph 47, fourth indent.
55. In addition to the requirements of paragraph 54, where fresh meat is wrapped in commercial portions intended for direct sale to the consumer, a reproduction of the health mark required under paragraph 49 (a) must also be printed on the wrapping or on a label affixed to the wrapping. The mark must include the veterinary approval number of the cutting plant instead of that of the slaughterhouse. The dimension requirements of paragraph 49 need not apply to the mark required under this paragraph. However, in the case of offal wrapped in a slaughterhouse, the number included in the mark must be that of the slaugtherhouse concerned.	The presence of a health mark on meat wrapped for direct sale to the final consumer does not derogate from the requirement that the wrapping bear the health mark. Serial numbers are not required in health marks applied to wrapping material, unless that wrapping material complies with paragraph 61.	
56. Meat from solipeds and its packaging must bear a special mark, to be determined in accordance with the procedure laid down in Article 16.	The form of the special mark has not yet been determined.	
57. The colourants which may be used for marking fresh meat shall be decided in accordance with the procedure laid down in Article 16. Until such time as that decision is taken, only methyl violet may be used for this purpose.	The colourant which may be used for marking meat has not yet been determined. Methyl violet must be used in the interim.	
CHAPTER XI **Wrapping and packaging of fresh meat**	See Article 2 (l) and (m) for definitions of 'wrapping' and 'packaging'.	
	NB: If fresh meat is not wrapped and packaged in accordance with this Chapter, each piece must bear the health mark and must be suspended throughout transport or placed on supports in the case of cuts and offal.	Paragraphs 51 and 52. Paragraphs 59, 69 (c) and 73.

Text of the Directive	Interpretation	Cross-reference
58. (a) Packaging (for example, packing cases, paperboard boxes) must fulfil all rules of hygiene and in particular: — must not alter the organoleptic characteristics of the meat, — must not be capable of transmitting to the meat substances harmful to human health, — must be strong enough to ensure effective protection of the meat during transportation and handling.	Wooden packing cases are only acceptable in collection and distribution points (marshalling areas) and stores exclusively handling hygienically packaged meat. If carcases are polythene wrapped, parts of the carcase may not protrude unless this is necessary to allow suspension during transport and it is ensured that fresh meat is not contaminated during transport storage or during handling at dispatch or arrival.	Paragraph 4 (a).
(b) Packaging must not be re-used for meat unless made of corrosion-resistant materials, which are easy to clean and have been previously cleaned and disinfected.	This includes jumbo containers, which must be closed and sealed with a health mark during transport.	
59. Where fresh cut meat or offal is wrapped, this operation must be carried out immediately, after cutting and in accordance with hygiene requirements.	When cut meat is to be wrapped this should be carried out immediately after cutting. Offal will normally be wrapped after chilling, but may be wrapped immediately after post-mortem inspection is completed provided it is chilled immediately after wrapping or, if it is packaged immediately, after packaging.	
With the exception of cuts of solid outer pig fat and belly, cut meat and offal must in all cases be provided with a protective wrapping unless it is suspended throughout its transport.	If exposed fresh meat is transported, it must be either suspended or on supports or in corrosion-resistant containers. If suspended, it must not be allowed to touch the floor. It must be transported in sealed means of transport at all times, except when unsealed means of transport has been allowed in accordance with paragraph 68. If exposed meat is transported on supports, these must fulfill the requirements of paragraphs 17 (c) and 19. Precautions must be taken to ensure that the meat cannot fall on the floor. Viscera must be transported packaged in accordance with paragraph 73. Other offals and cuts may be suspended, on supports or packaged.	
	Unpackaged carcases, half-carcases, half-carcases cut into no more than three wholesale cuts and quarters must be suspended during transport except in the case of air transport when they may be placed on supports. When carcases, half-carcases, half-carcases cut into no more than three wholesale cuts and quarters are transported by air, they may be moved to and from the air transport vehicle on supports provided that they are not handled during loading or unloading at the airports.	Paragraph 69 (c).
Such wrapping must be transparent and colourless and must also fulfil the conditions of the first and second indents of paragraph 58 (a); it may not be used again for wrapping meat.	Stockinette does not meet the requirements for wrapping or packaging. The use of shrouds (ie. cloths treated with brine, potable water or hyperchlorinated water) is prohibited.	
Sliced livers of animals of the bovine species must be individually wrapped. A package may contain only a complete sliced organ presented in its original form.		

Text of the Directive	Interpretation	Cross-reference
60. Wrapped meat must be packaged.		
61. However, when wrapping fulfils all the protective conditions of packaging it need not be transparent and colourless and placing in a second container is not necessary provided the other conditions of paragraph 58 are fulfilled.		
62. Cutting, boning, wrapping and packaging operations may take place in the same room subject to the following conditions:	A separate room for packaging is required in cutting plants unless the requirements of this paragraph are met.	Paragraph 14 (c).
(a) the room must be sufficiently large and so arranged that the hygiene of the operation is assured;	The room must be sufficiently large to allow: (i) easy access to wash basins and sterilizers, (ii) adequate space for introduction of empty boxes and removal of filled ones, (iii) the supervisory staff must have easy access to work stations. Also, regardless of the size of the room, it must be possible to ensure: (i) no contact between packaging material and fresh meat, (ii) a clear separation between packaging and other operations, (iii) during packaging, there is a hygienic flow of product along the packaging line.	
(b) the packaging and wrapping must be enclosed in a sealed protective cover immediately after manufacture; this cover must be protected from damage during transport to the establishment and stored under hygienic conditions in a separate room in the establishment;	The protective cover may not be removed until the wrapping and packaging material are in the storage room, and immediately before use. Storage of wrapping and packaging material on the floor is not permitted. The room must be dry at all times.	
(c) the rooms for storing packaging material must be dust and vermin free and have no air connection with rooms containing substances which might contaminate fresh meat. Packaging must not be stored on the floor;		
(d) packaging must be assembled under hygienic conditions before being brought into the room;	The inside surface of liners must not come into contact with packaging material. Staff handling packaging should not handle the inner surface of liners, unless wrapped meat is to be placed in the liners.	
(e) packaging must be hygienically brought into the room and used without delay. It must not be handled by staff handling fresh meat;	Movements of packaging materials may only be through areas which contain no animal products or products which might contaminate fresh meat. The ideal transport system for packaging materials is by conveyor or through hygienically protected chutes. In all cases, the presence of fibreboard dust should be avoided.	
	See also the notes on paragraph 14 (c) concerning strapping machines.	Paragraph 14 (c).

Text of the Directive	Interpretation	Cross-reference
(f) immediately after packaging the meat must be placed in the storage rooms provided.	This requirement is also contained in paragraph 45 (a). Packaged meat must be removed at least quickly enough to ensure that the temperatures specified in paragraph 65 can be maintained.	Paragraph 45 (a).
63. The packaging referred to in this Chapter may contain only cut meat from the same animal species.	By analogy, packaging may also contain only offal from the same animal species. 'Species' means that the various species in the groups 'bovine animals (including buffalo)' and 'solipeds' must be packaged separately.	
CHAPTER XII **Health certificate**		
64. The original copy of the health certificate which must accompany meat during transport to the country of destination must be issued by an official veterinarian at the time of loading. The certificate must correspond in form and content to the model in Annex II and be expressed in the official language or languages of the country of destination at least. It must be drawn up on a single sheet of paper.	The official veterinarian should see the consignment at the point of dispatch before signing the health certificate. Only one original certificate should be issued, except in case of damage, and any subsequent changes should be countersigned by the official veterinarian. If container or box seals are broken by customs or other officials it is recommended that this is recorded on the certificates. If consignments are moved to a different means of transport it is permitted to alter the recorded container numbers/registration numbers, etc. on the health certificate but this should be carried out or confirmed by the official veterinarian.	
CHAPTER XIII **Storage**	The requirements of this Chapter must be observed in slaughterhouses (Article 3 (1) (A) (g)), cutting plants (Article 3 (1) (B) (c)) and cold stores (Article 3 (1) (D) (a)).	Article 3 (1) (A) (g). Article 3 (1) (B) (c). Article 3 (1) (D) (a).
65. — Fresh meat must be chilled immediately after the post-mortem inspection and kept at a constant internal temperature of not more than + 7 °C for carcases and cuts and + 3 °C for offal. — Fresh meat for freezing must come directly from an approved slaughterhouse or an approved cutting plant. — Freezing of fresh meat may be performed only in rooms of the same establishment where the meat has been obtained or cut or in an approved cold store, by means of appropriate equipment. — When intended for freezing, cuts referred to in Article 3 (1) (A), the cuts referred to in paragraph 52 and offal must be frozen without delay unless maturation is required for health reasons. In the latter case they must be frozen immediately after maturation.	'Internal temperature' means the temperature measured anywhere in the meat, i.e. the temperatures required in this paragraph must be maintained throughout the substance of the meat at all times.	

Text of the Directive	Interpretation	Cross-reference
— Carcases, half-carcases and quarters intended for freezing must be frozen without undue delay after a period of stabilization. — Cut meat intended for freezing must be frozen without undue delay after cutting. — Frozen meat must reach an internal temperature of – 12 °C or lower and may not be stored at higher temperatures thereafter. — Fresh meat which has undergone a freezing process must bear an indication of the month and year in which it was frozen.		
66. No other product which may affect the hygiene of the meat or contaminate it may be stored in the rooms referred to in paragraphs 15 and 16 of Chapter III unless the meat is packaged and stored separately.		See also paragraph 14 (a).
	Premises, instruments and working equipment must not be used for purposes other than working on fresh meat. This requirement does not apply to transport equipment used in frozen stores when the meat is packaged.	Paragraph 18.
	Packaging must not be handled by staff handling fresh meat.	Paragraph 62 (e).
	Meat which does not fulfill the requirements of this Directive must be stored in special storage areas (i.e. for exposed or wrapped fresh meat, separate rooms, bays or rails and for packaged fresh meat, with a clear spatial separation.	Paragraph 44.
	Meat not suitable for human consumption must be kept in special watertight non-corrodible containers with lids and fasteners or in a separate lockable room.	Paragraph 4.
	Packaged fresh meat may not be stored with any other product unless there is clear spatial separation from the other products.	
	Fresh meat may not be stored in the same room as any product which may affect its organoleptic properties.	
67. The storage temperature of the storage rooms referred to in paragraphs 15 and 16 of Chapter III must be recorded.	The rooms referred to in paragraph 15 are those for storing chilled meat at the temperature specified in paragraph 65, first indent.	Paragraph 15. Paragraph 65.

Text of the Directive	Interpretation	Cross-reference
	The rooms referred to in paragraph 16 are those for storing frozen meat at the temperatures specified in paragraph 65, second indent. Paragraphs 15 (b) and 16 (b) require that such rooms have a recording thermometer or recording telethermometer.	Paragraph 16. Paragraph 65.
	See paragraph 14 (b) for details of requirements for recording of temperatures.	Paragraph 14 (b).
CHAPTER XIV **Transport**	All fresh meat in intra-Community trade must be transported to the country of destination and within the country of destination in accordance with this Chapter.	Article 3 (1) (A) (h). Article 3 (1) (B) (f). Article 3 (1) (C). Article 3 (1) (D) (a).
	In addition, meat transported from a slaughterhouse to a cutting plant or from a slaughterhouse or cutting plant to a coldstore within the same Member State must comply with this Chapter.	Article 3 (1) (B) (b), first indent.
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 transport.	The temperatures specified in Chapter XIII are internal meat temperatures, as follows: for chilled carcases and cuts of carcase meat } not more than +7 °C for chilled offals (whether or not they are attached to or associated with carcases or carcase meat) } not more than +3 °C for frozen meat (including carcases, carcase meat and offals) } −12 °C or colder Meat must be cooled to the required temperature before loading into means of transport and the required temperatures must be maintained during transport.	Chapter XIII. Paragraph 65.
When meat is transported from a slaughterhouse to a cutting plant in the same Member State, sealing is not required.		
69. Means of transport intended for transporting such meat must meet the following requirements:		
(a) their inside surfaces or any other part which may come into contact with the meat must be of corrosion-resistant material which cannot affect the organoleptic characteristics of the meat or render the meat harmful to human health; these surfaces must be smooth and easy to clean and disinfect;		

Text of the Directive	Interpretation	Cross-reference
(b) they must be provided with efficient devices for protecting the meat against insects and dust and be watertight;		
(c) for transporting carcases, half-carcases or quarters and unpackaged cut meat, they must be equipped with corrosion-resistant fittings for suspending the meat fixed at a height such 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 suspending the meat are not required provided that suitable corrosion-resistant facilities are provided for hygienically loading, holding and unloading the meat.	Hooks used for suspending meat during transport must be capable of being cleaned and disinfected, and ropes must be used once only. The use of temporary floor coverings during transport is prohibited. Where large cuts are being transported which touch the floor when suspended, suitable steps must be taken to avoid contamination of fresh meat. A plastic bag on the end of the cut may be a suitable means to achieve this. If clean material is placed between the cut and the floor, care must be taken to avoid contamination caused by workers treading on this material.	See also paragraph 21 — temporary floor coverings.
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.	Meat vehicles may not be used for transport of animals even if they are cleaned and disinfected afterwards.	
71. No other product likely to affect the hygiene of the meat or to contaminate it 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 or cleaned, nor heads and feet unless they are skinned or scalded and depilated.	Where meat and other goods are transported in the same means of transport, effective protective measures must be taken. Packaged fresh meat transported with other packaged goods must be separated either by a space or by a physical barrier. Transport of fresh meat in the same means of transport with strong smelling products, eg. citrus fruit, garlic, onions, spieces or fish, is not acceptable unless they are suitably packaged to avoid contamination of fresh meat by their odour.	
72. Fresh meat may not be transported in a vehicle or container which is not clean and has not been disinfected.		
73. Carcases, half-carcases and quarters, excluding frozen meat packaged in accordance with hygiene requirements, must be suspended throughout transport except in the case of air transport in accordance with paragraph 69 (c).		
Other cuts and offal must be suspended or placed on supports if not packaged or contained in corrosion-resistant containers. Such supports, packaging 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 cleaning and disinfection.	Frozen packaged meat may be stacked on the floor of means of transport provided that the floor is clean.	
74. The official veterinarian must ensure before dispatch that transport vehicles or containers and loading conditions meet the hygiene requirements of this Chapter.	When carrying out this duty, the official veterinarian may be helped by assistants placed under his authority and responsibility.	Article 3 (3).