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ANNEX

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to the

Commission Delegated Regulation

amending Annexes II et III of Regulation (EC) No 853/2004 concerning specific hygiene rules on products of animal origin

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ANNEX

Regulation (EC) No 853/2004 as amended as follows:

(a) Part B of Section I to Annex II is amended as follows:

(1) Point 8 is replaced by:

‘8. When applied in an establishment located within the **Union**, the mark must be oval in shape and include the abbreviation CE, EB, EC, EF, EG, EK, EO, ES, EÜ, EY, EZ, **KE** or WE.’

(2) The following point 8a is inserted after point 8:

‘8a. **The requirements on the form of the identification mark in this Part B may be replaced by the requirements for a special health or identification mark when provided for such mark in accordance with the requirements laid down in accordance with Regulation (EU) 2016/429 of the European Parliament and of the Council***

* **Regulation (EU) 2016/429 of the European Parliament and of the Council of 9 March 2016 on transmissible animal diseases and amending and repealing certain acts in the area of animal health (‘Animal Health Law’) (OJ L 84, 31.3.2016, p. 1).**

(b) Annex III is amended as follows:

(1) In Section I the following amendments are made:

(a) The following point 10 is added after point 9 of Chapter II:

’10. A mobile slaughterhouse must be separately approved in accordance with Article 4.2 of this Regulation in each Member State where the slaughterhouse carries out slaughter activities.

A mobile partial slaughterhouse operating temporary in cooperation with complementary permanent facilities in order to comply with the requirements in the Chapter, must be separately approved in accordance with Article 4.2 of this Regulation for each combination of the mobile partial slaughterhouse and permanent facility. When the same combination is used again for slaughter after a temporary interruption of the combination without any change to the infrastructure, a new approval is not required.’

(b) Point 1 in Chapter IV is replaced by the following:

‘1. After arrival in the slaughterhouse, the slaughter of the animals must not be unduly delayed. However, where required for welfare reasons, animals must be given a resting period before slaughter. As a rule, animals that are presented to a slaughterhouse for slaughter shall be slaughtered there. **However, direct movements to another slaughterhouse may be allowed in exceptional cases in accordance with Article 43(6) of Regulation (EU) 2019/627.**’

(c) In Chapter VIa:

- i. The introductory paragraph is replaced by the following:

‘Up to three domestic bovine, other than bisons, up to three domestic solipeds, up to six domestic porcine animals **or up to nine ovine or caprine animals** may be slaughtered at the same occasion at the holding of provenance, when authorised by the competent authority in accordance with the following requirements:’
 - ii. Point (a) is deleted.
- (d) In Chapter VII:
- i. The following point 2a is added after point 2

‘ 2a Before placing on the market or freezing, bovine meat intended for dry-ageing must be stored at a surface temperature of –0.5 to 3.0°C, with a relative humidity of 75–85% and an airflow of 0.2–0.5 m/s in a dedicated room for a maximum of 35 days. In addition, the following specific measures must be applied:

 - **the meat shall not be loaded into the room until the above temperature and relative humidity have been achieved;**
 - **the meat must be hanged from the bone or, if using a shelf, sufficient perforation to facilitate air flow with regular turning using hygienic methods must be ensured;**
 - **a high airflow is applied at the start of the ageing process to facilitate early crust development and reduce the surface water activity;**
 - **the room and air conditioning refrigeration system components are regularly cleaned and disinfected;**
 - **calibrated thermometers, relative humidity probes and other equipment to accurately monitor and facilitate control of room conditions must be used;**
 - **the air in contact with the beef must be filtered or UV treated;**
 - **the crust must be trimmed in a hygienic manner in a dedicated air controlled environment.’**
 - ii. In points 3(b), points (iv) to (viii) are replaced by the following:
 - ‘(iv) per transport, the vehicle transporting the carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts collects meat from only one slaughterhouse **or cold store collecting directly from slaughterhouses;**
 - (v) carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts subject to this derogation must have a core temperature of 15 degrees at the start of the transport if they are to be transported in the same compartment as ~~carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts~~ **meat** which meets the temperature requirement at Point 1 **(i.e. 3°C for offal and 7°C for other meat)**;

- (vi) a declaration by the food business operator accompanies the consignment; that declaration must state the duration of chilling before loading, the time at which loading of the carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts were started, the surface temperature at that time, the maximum transportation air temperature to which carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts may be subjected, the maximum transport time permitted, the date of authorisation and the name of the competent authority providing the derogation;
- (vii) the food business operator of destination must notify the competent authorities before receiving for the first time carcasses, half carcasses, quarters, or half carcasses cut into three wholesale cuts, not attaining the temperature specified in point 1 before transport;
- (viii) such meat is transported in accordance with the following parameters:

– For a maximum transport time¹ of six hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Ovine and caprine animals	7°C	8 hours	6°C	log ₁₀ 3.5 cfu/cm ²
Bovine animals		20 hours		log ₁₀ 3.5 cfu/cm ²
Porcine animals		16 hours		log ₁₀ 4 cfu/cm ²

The maximum transport time may be extended to 30h if a core temperature below 15°C is reached before the start of the transport.

— For a maximum transport time¹ of thirty hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Core temperature ⁶	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Porcine animals	7°C	16 hours	15°C	6°C	log ₁₀ 4 cfu/cm ²

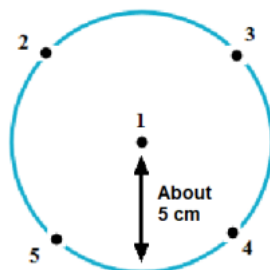
– For a maximum transport time¹ of sixty hours:

Species	Surface temperature ²	Maximum time to chill to surface temperature ³	Core temperature ⁶	Maximum transportation air temperature ⁴	Maximum daily mean carcass aerobic colony count ⁵
Ovine and caprine animals	4°C	12 hours	15°C	3°C	log ₁₀ 3 cfu/cm ²

Bovine animals	24 hours		
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(ix) the following method shall be used as reference method:

- **A thermometer calibrated in accordance with EN 13485 shall be used;**
- **the sensor shall be penetrated perpendicularly in the thickest part at a depth of 0.5 to 1 cm of**
 - (a) **the external part of the shoulder; and,**
 - (b) **the external part of the leg (bovine, ovine and caprine animals) or of the ham, or the internal surface of the ham in the middle upper part (porcine animals)**
- **five temperature measurements shall be carried out as follows:**



- **At least one of the five measurements must be below the surface temperature requirements laid down in point (viii).**

(2) In Section II the following point 8 is added after point 7 of Chapter II:

'8. A mobile slaughterhouse must be separately approved in accordance with Article 4.2 of this Regulation in each Member State where the slaughterhouse carries out slaughter activities.

A mobile partial slaughterhouse operating temporary in cooperation with complementary permanent facilities in order to comply with the requirements in the Chapter, must be separately approved in accordance with Article 4.2 of this Regulation for each combination of the mobile partial slaughterhouse and permanent facility. When the same combination is used again for slaughter after a temporary interruption of the combination, a new approval is not required.'

(3) In Section III the following amendments are made:

(a) Point 3 is amended as follows:

(j) the ~~official~~ **health** certificate set out in Chapter 3 of Annex IV to Commission Implementing Regulation (EU) 2020/2235, issued and signed by the official veterinarian, attesting to a favourable result of the ante-mortem inspection, correct slaughter and bleeding and the date and time

of slaughter, accompanies the slaughtered animal to the slaughterhouse or was sent in advance in any format.

Additional proposal: an possibility to also allow establishments that have the necessary infrastructure for processing wild game meat, to receive skinned carcasses of farmed game slaughtered on the farm.

Currently, only slaughterhouses can be authorised to receive such meat.

The proposal is to allow wild game processing establishments complying with the provisions of Section I of Annex III, with the exception of the provisions regarding the lairage facilities and the slaughter of animals, to apply for approval for the processing of farmed game.

=> For this purpose, we propose to replace the term "slaughterhouse" provided for in point 3(h) of Section III by the term "establishment", thus allowing establishments that do not slaughter animals to carry out dressing operations on farmed game.

- (4) In Chapter VII of Section VIII, the following new point 4 is added after point 3:

‘4. When (frozen) fishery products may have to be maintained at stiffening temperature (-7°C to -14°C) to facilitate mechanical slicing/filleting of fish, the time should be as short as possible, maximum 96 hours. Stiffening temperature cannot be used for storage or transportation.’

- (5) In Section IX the following amendments are made:

- (a) In Chapter I Part I, the point 3 is replaced by the following:

‘3. However, raw milk or colostrum from animals that does not meet the requirements of point 2 may be used with the authorisation of the competent authority:

(a) in the case of cows, buffaloes, **sheep or goats or females from other species** that do not show a positive reaction to tests for tuberculosis or brucellosis, nor any symptoms of these diseases, after having undergone a heat treatment such as to show, where applicable, a negative reaction to the alkaline phosphatase test **or otherwise treated to ensure its safety. When the alkaline phosphatase test is not used to demonstrate the effectiveness, as regards food safety, of the treatment applied, food business operators shall be able to provide the competent authority with the necessary assurances and keep associated records as part of their procedures based on hazard analysis and critical control points (HACCP) principles pursuant to Regulation (EC) No 852/2004*;**’

(b) in the case of sheep or goats that do not show a positive reaction to tests for brucellosis, or which have been vaccinated against brucellosis as part of an approved eradication programme, and which do not show any symptom of that disease, for the manufacture of cheese with a maturation period of at least two months (*point (ii) deleted*).’

(b) In Chapter II Part II, the paragraph (a) of point 1 is replaced by the following:

‘(a) Pasteurisation is achieved by a treatment involving:

- (i) a high temperature for a short time (at least 72 °C for 15 seconds);
- (ii) a low temperature for a long time (at least 63 °C for 30 minutes); or
- (iii) any other combination of time-temperature conditions to obtain an equivalent effect,

such that the products show, where applicable, a negative reaction to an alkaline phosphatase test immediately after such treatment. **When the alkaline phosphatase test is not used to demonstrate the effectiveness of the pasteurisation, food business operators shall be able to provide the competent authority with the necessary assurances and keep associated records as part of their procedures based on hazard analysis and critical control points (HACCP) principles pursuant to Regulation (EC) No 852/2004.**’

(6) In Section X, point 1 of Chapter I is replaced by the following:

‘1. At the producer's premises, and until sale to the consumer, eggs must be kept clean, dry, free of **unintended** extraneous odour, effectively protected from shocks and out of direct sunshine. **Any intentional application of extraneous odour to eggs must not be aimed at hiding a pre-existing unintended extraneous odour.**’