

Annex G – Hygienic Rules from Selected Countries

1. Croatia

For the purposes of this decree²⁴⁷:

„Small slaughter-houses” with slaughter-house capacity of up to 20 animal units per week;

„Small slaughter-house for poultry and lagomorphs slaughtering capacity of up to 10,000 units monthly

„Small capacity milk processing facility” the quantity of raw materials may not exceed 10,000 litres per day;

„Small capacity meat and/or fishery product processing facility the quantity of processed meat or fishery products may not exceed 5,000 kg per week per raw material

„Small egg package centre ” a maximum of 3,000,000 eggs may be packaged in such facilities.

Calculation of animal units:

- poultry and grown wild birds (pheasant and quail) 1 unit
- duck 2 units
- turkey, goose and lagomorphs 3 units
- other poultry 1 unit

Decree No. 51/2015 (1003) is applicable to food industry enterprises operating in the following licensed facilities:

a) Food industry enterprises operating in licensed milk-processing facilities in areas subject to special geographical limitations;

b) or

- Small scale facility for ungulates, equidae and wild games, and small scale slaughter-houses for ungulates, equidae and wild games;
- Small scale facility for poultry and lagomorphs, and small scale slaughter-houses for poultry and lagomorphs;
- Small capacity milk processing unit;
- Small capacity unit for processing of meat and/or fishery products;
- Small capacity ship deck for livestock on the deck;
- Mobile slaughter-house;
- Small capacity egg packaging centre;
- Facility for the production of traditional products or for the application of traditional production methods.

c) Milk processing facilities in areas subject to special geographical limitations, engaged in the production of cheese with maturity period exceeding 60 days must meet the following requirements:

- a. Microbiological check of fresh milk;
- b. Or where it is impossible, the product may be distributed for public consumption if there are no visible changes in the milk, and the mastitis test yielded no positive results earlier.

²⁴⁷ Ministarstvo Poljoprivrede Pravilnik o Prodaji o mjerama prilagodbe zahtjevima propisa o hrani životinjskog podrijetla, 51/2015(1003), https://narodne-novine.nn.hr/clanci/sluzbeni/2015_05_51_1003.html.

Requirements relating to small capacity slaughtering facilities

Operation of small capacity slaughter-houses of ungulates, sheep and grown wild games, and poultry and lagomorphs may be licensed at a request made in writing if:

- a) the facility employing a maximum of five staff members cannot provide for the staff a room to separate clean and dirty areas;
- b) there is no sufficient place to provide a locker for the staff,
- c) they have not room for the receipt and temporary placement of slaughter animals listed in Annex III. If the animals are slaughtered immediately after their entry to the room without violating the provisions of animal wellbeing regulations;
- d) They have no separate area for the quarantining of sick animals or animals suspected of having a disease, if they apply proper slaughtering methods that do not violate requirements relating to hygiene and food safety, and provide information about the diseases and the symptoms of animals suspected of having a disease.
- e) There is no need to provide a separate place for the equipment used for the cleaning, washing and disinfection of transport vehicles used for the transportation of animals listed in Annex III in slaughter-houses where there exist officially licensed places for the cleaning, washing and disinfection of transport vehicles used for the transportation of animals within 20 km.
- f) Emptying and cleaning of stomach and the intestines may take place after the slaughtering of the animals at the site of slaughtering, if there are no split carcasses and slaughtered animals in that area. Before any use, the slaughtering and/or splitting area must be thoroughly cleaned and disinfected as and when necessary;
- g) Meat may be cut at slaughter-houses if slaughtering and separation stages are performed at different times, and a thorough cleaning and disinfectioning is performed before slaughtering to commence, and the slaughtering capacity does not exceed 250 tons annually.

Small slaughter-houses performing slaughtering of poultry and lagomorphs, these types of animals may be slaughtered and further processed in the same room, where flushing and plucking are performed provided that these are adequately separated in space to prevent pollution of meat. At the request of the food industry entrepreneur, the competent veterinarian may approve evisceration and further processing of poultry and lagomorphs at the same area, provided evisceration and plucking are performed separated in time and the area is thoroughly washed and disinfected.

Small slaughter-houses or mobile slaughter-houses performing slow technological slaughtering of up to 5 hanged carcasses or 500 poultry or lagomorphs each day do not need to seek permission if the following conditions are met:

- a) where the competent person found no deviation in ante mortem testing;

- b) if the meat testing is performed after slaughtering within 3 hours of the slaughtering of the last animal and within 6 hours of commencing the slaughtering of the first animal;
- c) in case of equidae, ungulates and grown wild games, any and all parts of the carcasses may be clearly monitored and meat testing is performed after slaughtering of all animals.
- d) In cases where the slaughtered poultry and lagomorphs is from the same controlled livestock, the competent person examines the cut carcass and other parts during and after the process of slaughtering.

Regulations relating to mobile slaughter-houses

In Europe, mobile slaughter-houses have been introduced in a few Member States only, and at a number of places, they are operated in a pilot scheme. No wonder authorities are hard to grant licence to mobile processing units, as their introduction is subject to fulfilment of a number of other conditions.

- a) Food industry entrepreneurs must inform the competent person 10 days before the scheduled date of commencing the slaughtering operations about the place and date and time of slaughtering at the mobile slaughtering unit.
- b) The pre-slaughtering examination of animals may be performed at an animal breeding farm 24 hours before arrival to the slaughtering-house or the mobile slaughtering unit at the earliest.

In case of mobile slaughter units, there is no need to create a facility for the receipt of animals and transport vehicles. The mobile slaughtering units must be suitable for performing the following activities within its building:

- a) clinching and slaughtering of animals;
- b) removal of skin, hair or feather;
- c) processing of split carcasses and organs;
- d) post mortem inspection of split carcasses and organs;
- e) cooling of split carcasses;
- f) separate cabinet and sanitary place for employees.

The official health stamp must be stored at a locked place of the mobile slaughter unit, which is to be locked up by the competent official person after marking split carcasses. The next slaughtering activity may be performed only if the stamp previously placed is not damaged.

Tools necessary for traditional manufacturing methods and traditional products:

Before delivery, separate treatment of domestic pigs aged more than 4 weeks is not necessary at the slaughter-house, if the ante- and postmortem inspections returns satisfactory results, and the pigs are not older than 6 months.

At the request of the food industry entrepreneur, subject to proper justification and at special occasions, the competent official person may grant licence for the entrepreneur to dispense with the division of the bovine half-carcasses if such animal is older than 12 months.

Provided that no public health interest is jeopardised and it does not jeopardise fulfilment of sanitary requirements, production of foods of animal origin with traditional features is permitted.

- in buildings made from natural materials, they are required for the particular characteristics of products; and/or
- when setting the cleaning and disinfection measures in the facilities, natural production conditions (specific environmental flora) may be taken into account;
- in each stage of production, the equipment and tools used must be of natural materials, and such packaging is necessary for products to have traditional characteristics.

The food industry entrepreneur must submit a request to the competent authority to obtain a licence for the operation of such traditional facilities.

The competent authority considers the application and the data provided to such authority. In case of a response in the affirmative, the competent authority enters the name of the product in the national list of traditional products of the Republic of Croatia. The production method and the facility are recorded in the registry of licensed facilities for the production of products of animal origin.

Diverging regulation on other small capacity facilities

Provided that no public health interest is jeopardised and it does not jeopardise compliance with sanitary requirements, small capacity milk processing units, small capacity meat processing facilities, small egg packaging centres are subject to the following conditions.

- a) The production and/or technological stages of producing various products may be performed in the same room, if these production stages are separated in time, and appropriate cleaning and washing and disinfection is performed between these stages as and when necessary.
- b) Raw materials, finished products and retention products may be stored in the same room, if these items are stored separately in a manner suitable for preventing any pollution, and if the sealed products are clearly marked;
- c) The lockers of employees, the storage place of packaging materials and the cleaning and disinfection areas in the production facility may be separated from the piece, provided it is located in the facility;
- d) The same inputs and outputs are applied to raw materials, finished products and non-compliant products in a proper separation in time.
- e) Where the area accommodating the facility also has a private apartment, such apartment may be used as a dressing room and first aid area.

The Croatian Food Act (46/07) is based on regulation No. 178/2002/EU²⁴⁸

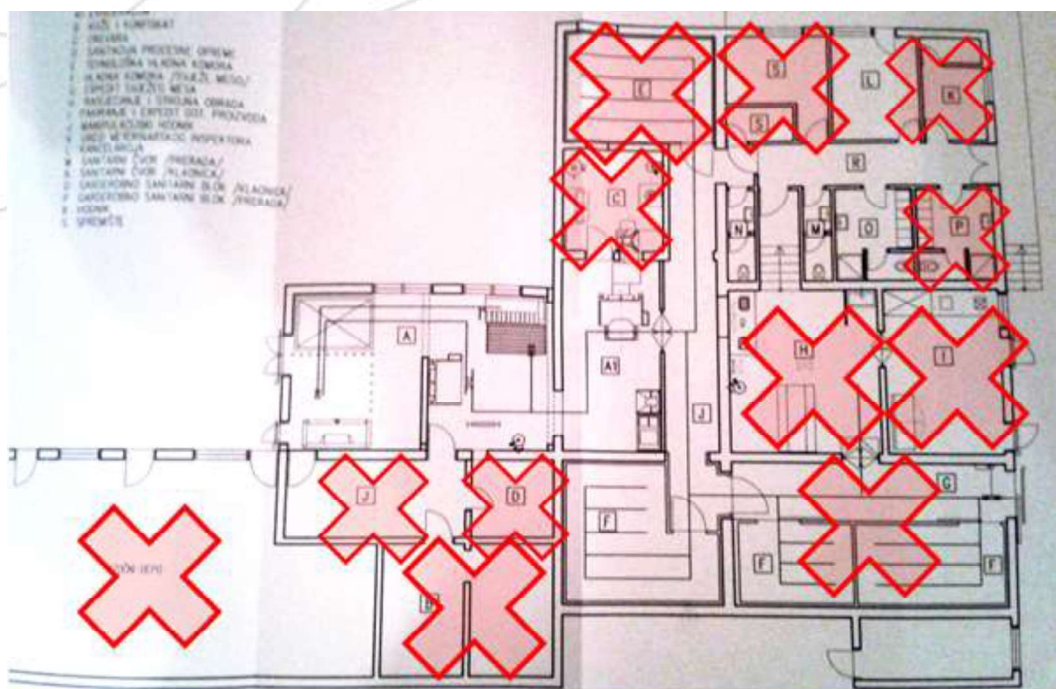


Figure A G 1.1 Lighter regulations for small slaughter house establishments

Source: Snježana Lugarić, MD vet. Animal Health and Food Safety Directorate of Ministry of Agriculture of the Republic of Croatia presentation BOND National workshop Croatia, September 24-25, 2019



Figure A G 1.2 Equipment of small slaughter house in Croatia

Source: Snježana Lugarić, MD vet. Animal Health and Food Safety Directorate of Ministry of Agriculture of the Republic of Croatia presentation BOND National workshop Croatia, September 24-25, 2019

²⁴⁸ https://www.researchgate.net/publication/268278137_Food_Safety_System_in_Croatia

2. France

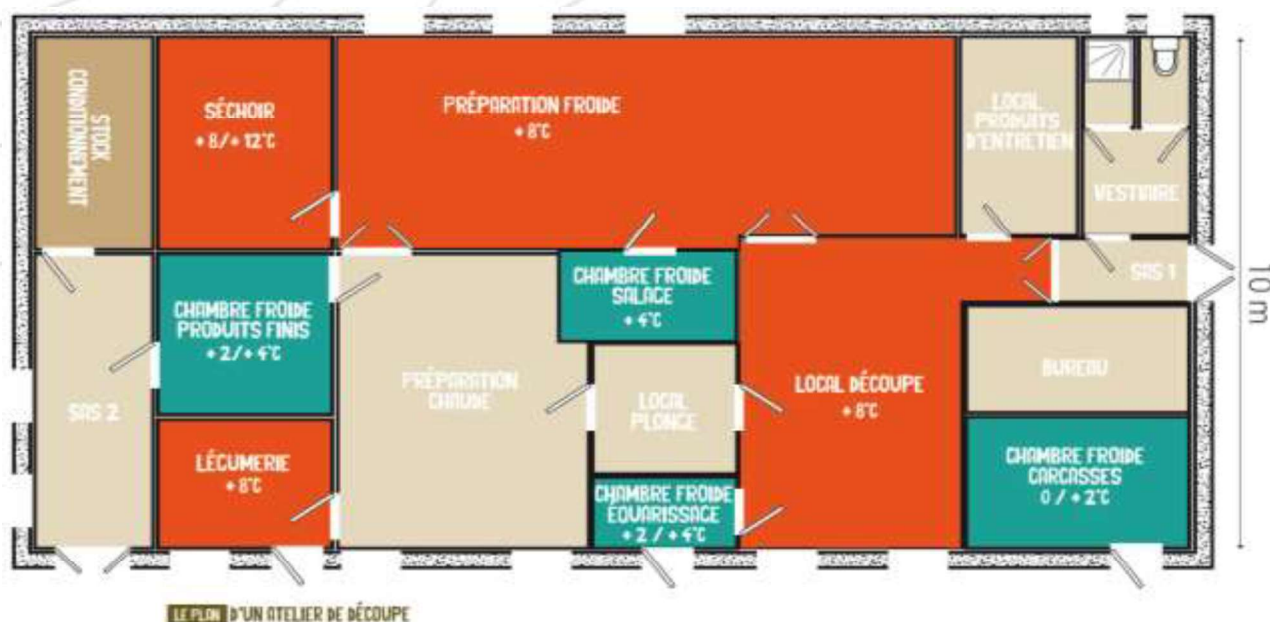


Figure A G 2.1 The meat processing plant proposed design.

Source: www.magasindeproducteurs.fr

3. Poland

1) In case of raw materials of plant origin, 124 items are listed in relation to 1 hectare of area in Annex 1 to Decree No. 2159/2016, including among others:

- spring barley 8 tons
- buckwheat 2.5 tons
- poppy seed 1.5 tons
- potato 50 tons
- carrot 70 tons
- cauliflower 30 tons
- peas 8 tons
- apple 25 tons
- raspberry 10 tons
- nuts 3 tons
- basil 3 tons

2) In case of processed products other than of animal origin, e.g.: (Annex 2 of the Decree lists 16 key categories and a number of subcategories)

- fruit products, fruit juices, 6,700 litres
- jam 3,400 kg
- dried fruit 1,600 kg
- vegetable juice 10,000 litres
- canned vegetable 5,000 kg
- flour 16,000 kg
- mushroom products 200 kg

- bread 15,400 kg
- cakes and baked products 2,500 kg
- oils 1,000 litres
- meals (both from animal and non-animal products) 2,500 kg

3) Animal raw materials (in annex 3 to the decree, in the 7 persons category with a number of subcategories), for example

- turkey / goose / other poultry / cut body weekly 50/500/200 pieces
- split carcasses of game 10,000 kg annually
- fresh milk and colostrum 1,000 litre weekly
- fresh cream 200 litres weekly
- poultry egg 2,450 pieces weekly
- honey and apiary products 150-2,400 kg (max. 80 bee families)
- fish 1,800 kg
- snail (helix) 1,000 kg

4) Processed products of animal origin - (in Annex 4 of the decree

- fresh meat products made from fresh beef, pork, sheep meat, veal, horse meat or minced meat 2,300 kg
- fresh meat of poultry or lagomorphs, fresh meat products or minced meat 2100 kg
- meat of grown game or meat products or minced meat 1,100 kg
- meat products, prepared or processed fish products 1,400 kg
- dairy products 2,600 kg
- egg products 1,300 kg
- finished products of animal origin 1,400 kg

Pursuant to decree No. 451/0216 on marginal, local and limited activities²⁴⁹, deliveries to end-consumers and retail shops engaged in sales to end-consumers may not exceed the following quantities on a weekly basis:

- 1 ton of fresh meat, pork, sheepmeat, veal, horse meat or fresh meat products or minced meat made from these meats
- 0.5 ton - fresh poultry meat or meat of lagomorphs, of fresh meat products or minced meat made from these meats
- 1.5 tons - meat product
- 0.5 ton - game meat or fresh meat product and fishery products
- 0.5 ton - dairy product
- 0.15 ton - egg product
- 1.5 ton - cooked dishes

²⁴⁹ Regulation no. 451/2016 on the detailed conditions on the acknowledgement of marginal, local and limited activities 2) (21 March 2016)

<http://prawo.sejm.gov.pl/isap.nsf/download.xsp/WDU20160000451/O/D20160451.pdf>

4. Slovakia

Producers may directly sell to end-consumers or local retail shops engaged in direct sales to end-consumers base plant products in small quantities (Article 7). The decree defines maximum quantities for sale on an annual level, including among others: ,

- cereal seeds 500 kg
- oil seeds 700 kg
- potato 2,000 kg
- brassicas 2,000 kg
- vegetable 500 kg
- root vegetables 500 kg
- alliaceous vegetables 100 kg
- leguminous crops 300 kg
- pome fruits 2,000 kg
- berries, table grapes and must for direct consumption 250 kg
- stone fruits 1000 kg
- herbs 50 kg
- grown mushroom 50 kg

As from 2016²⁵⁰, processing and sales of self-produced plant base products is allowed to end-consumers and local retail facilities. The maximum quantities allowed to be sold in case of processed products are the following:

- processed fruits and vegetables 1,250 kg made from raw materials, in particular jam, home-made canned fruit, vegetables preserved by vinegar or acetic acid, heat-treated vegetables.
- fermented cabbage from 500 kg raw material
- 50 kg preserved or dried grown mushroom,
- syrups, fruit and vegetable juices, from raw materials not exceeding 1,250 kg
- dried aromatic herbs, from raw materials not exceeding 50 kg
- processed cereal and potato product from a max. of 400 kg raw material, in particular scones, cakes and pasta products;
- finished products of up to 100 kg made from the processing of fruit and vegetable, in particular flavoured oil seeds, fruit teas, fruit vinegars, up to 200 litres, from a maximum of 100 kg product.

²⁵⁰ Government decree No. 100/2016 on the amendment of government decree No. 360/2011

Nariadenie vlády č. 100/2016 Z.z. ktorým sa mení a dopĺňa nariadenie vlády Slovenskej republiky č. 360/2011 Z.z., ktorým sa ustanovujú hygienické požiadavky na priamy predaj a dodávanie malého množstva prvotných produktov rastlinného a živočíšneho pôvodu a dodávanie mlieka a mliečnych výrobkov konečnému spotrebiteľovi a iným maloobchodným prevádzkarniam, <http://www.zakonypreludi.sk/zz/2016-100>