Commission Delegated Regulation amending Annexes II and III of Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin

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Health and Food Safety

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Purpose

Amendment of certain requirements based on experiences gained by stakeholders, Member States and the Commission, on new scientific advice, on the need for further clarification, …

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Overview of amendments

- Identification marking
- Approval of mobile slaughterhouses
- Movement to another slaughterhouse
- Stunning and bleeding on the holding of provenance
- Dry-aged beef
- Temperature conditions transport of carcases and major cuts
- Farmed game slaughtered at the farm
- Cutting of fishery products
- Heat treatment of milk
- Eggs with intended extraneous odour

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Identification marking (Annex II, Section I)

- Abbreviations of « European Community » -> « European Union »
  - ✓ EC, EU, EL, UE, EE, AE, ES, EÚ
  - ✓ Long transitional period till end of 2028
  - ✓ Health marking will follow
- Cross reference to special health or identification mark in animal health rules

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Stunning and bleeding on the holding of provenance

- Possibility extended to a limited number of small ruminants
- No longer limited to risk for handler or animal welfare risk during transport
- Strict hygiene rules remain

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Dry-aging of beef

- Increasing market -> EFSA advice requested on microbiological safety: https://www.efsa.europa.eu/en/efsajournal/pub/7745
- Defining « dry-ageing »
- Specific temperature, relative humidity, airflow and time condition, including flexibility
- Specific good hygiene practices

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Transport conditions carcases, major cuts based on surface temperature

Introduced in 2017 based on EFSA opinions

New:

- Collection from 3 slaughterhouses or a cold store
- Can be combined with chilled meat
- Conditions for transport over maximal 30 hours added for ruminants
- Reference method for measuring surface temperature

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Approval of (semi-) mobile slaughterhouse

- Purely a clarification

Movement to another slaughterhouse

- Purely alignment with Commission Implementing Regulation (EU) 2019/627 (Art 43(6))

Farmed game slaughter at the farm

- Carcases can go to game-handling establishments

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FISH

- To permit the use of machines that slice or cut fishery products, the temperature of fresh or processed fishery products needs to be temporarily higher than -18° C.
- In order to avoid abuses, the total time of the operation of cutting or slicing at the technologically-required temperature shall not exceed 96 hours.
- Storage or transportation of fishery products at a temperature higher than -18° C shall not be allowed.

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Eggs with intended extraneaous odour

- Possibility to market such flavoured eggs requested by industry
- Flavouring must not aim at hiding the pre-existence of any foreign odour of the eggs
- Alignment of egg marketing standards in parallel so as these eggs can be sold as Class A eggs

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Heat treatment of milk

- Alternative option to phosphatase alkaline testing to check heat treatment for raw milk from non-bovine species or raw milk separated in different fractions before being heat-treated
- Assurances of correct heat treatment based on FBO HACCP recordings

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Time schedule

- Public consultation for feedback and SPS notification ongoing
- (Probably) final discussion with Member States beginning of July
- Adoption expected in September
- Publication expected in November-December

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Thank you

https://ec.europa.eu/food/safety/biosafety/food_hygiene_en

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