

Non-paper
in view of a
possible delegated act
based on Article 18(7)
of Regulation (EU) 2017/625
(Official Control Regulation)

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ANNEXES

to the

Commission Delegated Regulation

concerning specific rules for official controls relating to the production of meat and for the production and relaying areas of bivalve molluscs as provided for in Regulation (EU) 2017/625

Annex I

Conditions setting out when ante-mortem inspections of domestic pigs, poultry and farmed lagomorphs, and farmed game may be performed at the holding of provenance referred to in Article 5

CHAPTER I

Conditions for ante-mortem inspections of domestic pigs at the holding of provenance

1. At the request of the owner, the competent authority may authorise ante-mortem inspections of pigs intended for slaughter to be carried out at the holding of provenance provided that:
 - (a) the health certificate set out in Part A of Chapter IV accompanies the pigs to the slaughterhouse;and
 - (b) the requirements laid down in points 2 to 5 are complied with.
2. Ante-mortem inspections at the holding of provenance must comprise the following elements:
 - (a) checks on records or documentation at the holding of provenance, including verification of the food chain information;
 - (b) a physical examination of the pigs to determine whether:
 - (i) they have a disease or condition which may be transmitted to animals or humans through handling or eating the meat of such pigs, or if they are behaving, individually or collectively, in a manner indicating that such a disease may occur
 - (ii) they show disturbance of general behaviour, signs of disease or abnormalities which may make the meat of such pigs unfit for human consumption, or
 - (iii) there is evidence or reasons to suspect that the pigs may contain chemical residues in excess of the levels laid down in Union legislation, or residues of forbidden substances.
 - (iv) they show signs indicating problems related to animal welfare, including excessive dirtiness;

- (v) they are fit for transport.

A health certificate can be issued only for animals fit for slaughter. Any observations relevant for subsequent meat inspection must be recorded in the health certificate accompanying the animals.

3. The ante-mortem inspection at the holding of provenance must be carried out by an official veterinarian.

The pigs must be sent directly to the slaughterhouse and shall be properly identified and separated from other pigs.

4. The ante-mortem inspection at the slaughterhouse shall only be required to cover the following:

- (a) [an identity verification of the animals; and
- (b) an inspection to ascertain whether animal welfare rules have been complied with and whether there are signs of any condition which might adversely affect human or animal health. An official auxiliary may carry out this inspection.
- (c) inspection in accordance with point (b) is not necessary at a low-capacity slaughterhouse on the following conditions:
 - (i) according to the health certificate and food chain information there are no signs of abnormalities in animal health or welfare;
 - (ii) the animals originate in a holding adjacent or close to the low-capacity slaughterhouse, and
 - (iii) the past history shows no soiling or injuries during transfer of animals from the holding to the low-capacity slaughterhouse.

In case of signs indicating animal welfare problem, disease or abnormalities which might adversely affect human or animal health, the official veterinarian shall carry out an additional ante-mortem inspection at the slaughterhouse.

5. In the event that the pigs are not slaughtered within three days from the date of issue of the health certificate referred to in point 1(a):

- (a) where the pigs have not been dispatched from the holding of provenance for the slaughterhouse, a further ante-mortem inspection must be carried out and a new health certificate must be issued;
- (b) where the pigs are already en route for or at the slaughterhouse, the slaughter may be authorised as soon as the reason for the delay has been assessed, provided that the pigs undergo a further ante-mortem inspection.

CHAPTER II

Conditions for ante-mortem inspections in poultry and farmed lagomorphs at the holding of provenance

1. The competent authority may decide that poultry and farmed lagomorphs intended for slaughter are to be submitted to ante-mortem inspection at the holding of provenance provided that:

- (a) the health certificate set out in Part A of Chapter IV accompanies the animals to the slaughter house ;
- and
- (b) the requirements of points 2 to 5 are complied with.
2. Ante-mortem inspections on the holding of provenance must comprise the following elements:
- (a) checks on records or documentation at the holding of provenance, including food chain information;
- (b) a flock inspection, to determine whether the poultry or farmed lagomorphs:
- (i) have a disease or condition which may be transmitted to animals or humans through handling or eating the meat of the animals, or if they are behaving in a manner indicating that such a disease may occur,
- (ii) show disturbance of general behaviour or signs of disease which may make the meat of such animals unfit for human consumption, or
- (iii) show evidence that they may contain chemical residues in excess of the levels laid down in Union legislation, or residues of forbidden substances.
3. Ante-mortem inspections at the holding provenance must be carried out by an official veterinarian.
4. Ante-mortem inspections at the slaughterhouse shall only be required to cover the following:
- (a) an identity check of the animals;
- (b) an inspection to ascertain whether animal welfare rules have been complied with and whether there are signs of any condition which might adversely affect human or animal health. An official auxiliary may carry out this inspection.
5. In the event that the poultry or farmed lagomorphs are not slaughtered within three days from the date of issue of the health certificate referred to in point 1(a):
- (a) where the poultry or farmed lagomorphs have not been dispatched from the holding of provenance for the slaughterhouse, they must be re-examined and a new health certificate must be issued;
- (b) where the poultry or farmed lagomorphs are already en route for or at the slaughterhouse, the slaughter may be authorised as soon as the reason for the delay has been assessed, provided that the poultry or farmed lagomorphs are re-examined.
7. If the poultry or farmed lagomorphs show clinical symptoms of a disease, they may not be slaughtered for human consumption. However, the killing of such poultry or such farmed lagomorphs on the slaughter line may take place at the end of the normal slaughter process, provided that precautions are taken to avoid the risk of spreading pathogenic organisms and the facilities are immediately cleaned and disinfected following the killing.
8. In the case of poultry reared for the production of "foie gras" and delayed eviscerated poultry slaughtered at the holding of provenance, an ante-mortem inspection must be

carried out in accordance with points 2 and 3 of this Chapter. A certificate completed in accordance with the model health certificate set out in Part B of Chapter IV must accompany the uneviscerated carcasses to the slaughterhouse or cutting plant.

CHAPTER III

Conditions for ante-mortem inspections in farmed game at the holding of provenance

1. Ante-mortem inspections may be carried out at the holding of provenance subject to compliance with the requirements of Section III of Annex III to Regulation (EC) No 853/2004. In this case, an official veterinarian must carry out the ante-mortem inspection.
2. Ante-mortem inspections at the holding must include checks on the records or documentation at the holding of provenance, including food chain information.
3. When the ante-mortem inspection has taken place no later than three days before the date of the arrival of the animals at the slaughterhouse, and the animals are delivered to the slaughterhouse live, the ante-mortem inspection at the slaughterhouse shall only be required to cover the following elements:
 - (a) a control of the animals' identification; and
 - (b) a screening to ascertain whether animal welfare rules have been complied with and whether there are signs of any condition which might adversely affect human or animal health.
4. A health certificate completed in accordance with the model health certificate set out in Part A of Chapter IV must accompany live animals inspected at the holding of provenance to the slaughterhouse.

A certificate completed in accordance with the model health certificate set out in Part C of Chapter IV must accompany animals inspected and slaughtered at the holding of provenance to the slaughterhouse.

A certificate completed in accordance with the model health certificate set out in Part D of Chapter IV must accompany animals inspected and slaughtered at the holding in accordance with point 3(a) of Section III of Annex III to Regulation (EC) No 853/2004, to the slaughterhouse.
5. When the competent authority authorises that the food business operator may attest the correct slaughter and bleeding of animals, the official veterinarian shall carry out regular checks on the performance of the person carrying out the slaughter and bleeding.

CHAPTER IV

Model Health certificate

A. MODEL HEALTH CERTIFICATE FOR LIVE ANIMALS

HEALTH CERTIFICATE

for live animals transported to the slaughterhouse in case of ante-mortem inspection at the holding of provenance.

Competent service:

No:

1. Identification of the animals

Species:

Number of animals:

Identification marking:

2. Provenance of the animals

Address of holding of provenance:

Identification of house* :

3. Destination of the animals

The animals will be transported to the following slaughterhouse:

by the following means of transport:

4. Other relevant information

5. Declaration

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at (time) on (date) and were found to be fit for slaughter,
- the following observations on the health and welfare of animals were made:
- the records and documentation concerning these animals satisfied the legal requirements and do not prohibit slaughter of the animals.
- I verified and signed of the food chain information

Done at:

(Place)

on:

(Date)

Stamp

.....
(Signature of official veterinarian)

* optional

B. MODEL HEALTH CERTIFICATE FOR POULTRY INTENDED FOR THE PRODUCTION OF FOIE GRAS AND DELAYED EVISCERATED POULTRY

HEALTH CERTIFICATE

*for poultry intended for the production of foie gras and delayed eviscerated poultry
slaughtered at the holding of provenance*

Competent service:

No:

1. Identification of uneviscerated carcasses

Species:

Number:

2. Provenance of uneviscerated carcasses

Address of holding:

3. Destination of uneviscerated carcasses

The uneviscerated carcasses will be transported to the following cutting plant:

.....

4. Declaration

I, the undersigned, declare that:

- the uneviscerated carcasses described above are of birds which were examined before slaughter on the above-mentioned holding at (time) on (date) and found to be fit for slaughter;
- the following observations on the health and welfare of animals were made:
- the records and documentation concerning these animals satisfied the legal requirements and do not prohibit slaughter of the birds.

Done at:,

(Place)

on:

(Date)

Stamp

.....
(Signature of the official veterinarian)

C. MODEL HEALTH CERTIFICATE FOR ANIMALS SLAUGHTERED AT THE HOLDING OF PROVENANCE

HEALTH CERTIFICATE
for animals slaughtered at the holding

Competent service:

No:

1. Identification of the animals

Species:

Number of animals:

Identification marking:

2. Provenance of the animals

Address of holding of provenance:

Identification of house*:

3. Destination of the animals

The animals will be transported to the following slaughterhouse:

.....

by the following means of transport:

4. Other relevant information

.....

5. Declaration

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at (time) on (date) and were found to be fit for slaughter,
- they were slaughtered at the holding at (time) on (date) and slaughter and bleeding were carried out correctly,
- the following observations on the health and welfare of animals were made:
- the records and documentation concerning these animals satisfied the legal requirements and did not prohibit slaughter of the animals.

Done at:,

(Place)

on:

(Date)

Stamp

.....

(Signature of official veterinarian)

* optional

D. MODEL HEALTH CERTIFICATE FOR FARMED GAME SLAUGHTERED AT THE HOLDING in accordance with point 3(a) of Section III of Annex III to Regulation (EC) No 853/2004

HEALTH CERTIFICATE

For farmed game slaughtered on the holding in accordance with point 3(a) of Section III of Annex III to Regulation (EC) No 853/2004

Competent service:

No:

1. Identification of the animals

Species:

Number of animals:

Identification marking:

2. Provenance of the animals

Address of holding of provenance:

Identification of house*:

3. Destination of the animals

The animals will be transported to the following slaughterhouse:

by the following means of transport:

4. Other relevant information

5. Declaration

I, the undersigned, declare that:

- the animals described above were examined before slaughter at the above-mentioned holding at (time) on (date) and were found to be fit for slaughter,
- the following observations on the health and welfare of animals were made:
- the records and documentation concerning these animals satisfied the legal requirements and did not prohibit slaughter of the animals.

Done at: ,

(Place)

on:

(Date)

Stamp

.....
(Signature of official veterinarian)

* optional

Annex II

Criteria and conditions for the performance of post-mortem inspections by an official auxiliary under the responsibility of the official veterinarian

CHAPTER I

Criteria

The official veterinarian shall not be required to be present at all times during post-mortem inspections in establishments which comply with the following criteria:

- (a) the slaughter or game handling activities are discontinuously carried out in establishments in which the slaughter or game handling activities do not take place either during the entire working day or during subsequent working days of the week; and,
- (b) the slaughterhouse or game handling establishment has been designated by the competent authority on the basis of a risk analysis.

CHAPTER II

Conditions

A. The official veterinarian shall not be required to be present at all times during post-mortem inspections in establishments which comply with the criteria laid down in Chapter I, subject to compliance with the following conditions:

- (a) the establishment concerned has sufficient facilities to store meat with abnormalities until a final post-mortem inspection by the official veterinarian can take place;
- (b) an official auxiliary carries out the post-mortem inspection;
- (c) the official veterinarian is present in the establishment at least once a day when slaughter activities take place or have taken place;
- (d) the competent authority has put in place a procedure to assess on a regular basis the performance of official auxiliaries in these establishments, including:
 - (i) monitoring individual performance,
 - (ii) verification of documentation with regard to inspection findings and comparison with the corresponding carcasses,
 - (iii) checks of carcasses in the storage room;
- (e) the risk analysis is carried out by the competent authority, taking at least account of the following elements:
 - (i) the number of animals slaughtered or handled per hour or per day;
 - (ii) the species and class of animals slaughtered or handled;
 - (iii) the throughput of the establishment;
 - (iv) the historical performance of slaughter or handling activities;
 - (v) the effectiveness of any additional measures in the food chain for procurement of animals for slaughter taken to guarantee food safety;
 - (vi) the effectiveness of the HACCP-based system in place;
 - (vii) audit records;

(viii) the competent authority historical records of ante-mortem and post-mortem inspections.

B. The flexibility provided for in Part A does not apply in the cases referred to in Article 3(3) of this Regulation.

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Annex III

Specific derogation for the inspection of meat derived from reindeer (*Rangifer tarandus tarandus*)

The specific derogations referred to in Article 8(1) shall only apply in the following areas:

(a) In Sweden:

- the county of Norrbotten,
- the county of Västerbotten,
- the county of Jämtland,
- the county of Västernorrland,
- the Älvdalen municipality in the county of Dalarna,
- the municipalities of Nordanstig, Hudiksvall and Söderhamn in the county of Gävleborg.

(b) In Finland:

- the county of Lapland except for the municipalities of Kemi, Keminmaa and Tornio
- the counties of North Ostrobothnia and Kainuu: the municipalities of Kuusamo, Taivalkoski, Pudasjärvi, Suomussalmi and Hyrynsalmi
- in the municipality of Oulu: the area of the former Yli-Ii municipality and the area to the north of the River Kiiminkijoki in the former Ylikiiminki municipality
- in the municipality of Ii: the area of the former Kuivaniemi municipality
- in the municipality of Puolanka and Utajärvi: the areas to the north of the River Kiiminkijoki and regional road 891 (Hyrynsalmi-Puolanka) as they were on 31 December 2014.

Annex IV

Specific minimum requirements for the official veterinarian, the official auxiliaries and the staff of the competent authorities

CHAPTER I

1. The competent authority shall appoint as an official veterinarian only veterinarians who have passed a test meeting the requirements set out in point 2.
2. The competent authority shall make arrangements for the test for candidates applying to be appointed as an official veterinarian.

The test must confirm knowledge of the following subjects to the extent necessary depending on the veterinarian's background and qualifications:

- (a) national and Union legislation on veterinary public health, food safety, animal health, animal welfare and pharmaceutical substances;
- (b) principles of the Common Agricultural Policy, market measures, export refunds and fraud detection, including the global context: World Trade Organization Sanitary and phytosanitary agreement, Codex Alimentarius, the World Organisation for Animal Health (OIE);
- (c) essentials of food processing and food technology;
- (d) principles, concepts and methods of good manufacturing practice and quality management;
- (e) pre-harvest quality management (good farming practices);
- (f) promotion and use of food hygiene, food related safety (good hygiene practices);
- (g) principles, concepts and methods of risk-analysis
- (h) principles, concepts and methods of HACCP, use of HACCP throughout the food production food chain
- (i) prevention and control of food-borne hazards related to human health;
- (j) population dynamics of infection and intoxication;
- (k) diagnostic epidemiology;
- (l) monitoring and surveillance systems;
- (m) auditing and regulatory assessment of food safety management systems;
- (n) principles and diagnostic applications of modern testing methods;
- (o) information and communication technology as related to veterinary public health;
- (p) data-handling and applications of biostatistics;
- (q) investigations of outbreaks of food borne diseases in humans;
- (r) relevant aspects concerning transmissible spongiform encephalopathies (TSEs);
- (s) animal welfare at the level of production, transport and slaughter;

- (t) environmental issues related to food production (including waste management);
- (u) precautionary principle and consumer concerns; and
- (v) principles of training of personnel working in the production chain.
- (w) Health rules as regards animal by-products and derived products

Candidates may acquire the required knowledge as part of their basic veterinary training, or through training undertaken, or professional experience acquired, after qualifying as veterinarians.

The competent authority may arrange for different tests to take account of candidates' background. However, when the competent authority is satisfied that a candidate has acquired all the required knowledge as part of a university degree, or through continuing education resulting in a postgraduate qualification, it may waive the requirement for a test.

3. The veterinarian must have aptitude for multidisciplinary cooperation.
4. Each official veterinarian must undergo practical training for a probationary period of at least 200 hours before starting to work independently. Training in slaughterhouses during veterinary studies may be included in the probationary period. During this period the probationer is to work under the supervision of existing official veterinarians in slaughterhouses cutting plants and on holdings. The training must concern the auditing of food safety management systems in particular.
5. The official veterinarian must keep up-to-date and keep abreast of new developments through regular continuing education activities and professional literature in the areas referred to in point 2. The official veterinarian must, wherever possible, undertake annual continuing education activities.
6. Veterinarians already appointed as official veterinarians before the date of application of this Regulation must have adequate knowledge of the subjects referred to in point 2. Where necessary, they must acquire such knowledge through continuing training activities. The competent authority must make adequate provision in this regard.

CHAPTER II

OFFICIAL AUXILIARIES

1. The competent authority shall appoint as official auxiliaries only persons who have undergone training and passed a test in accordance with the requirements set out in point 5.
2. The competent authority shall make arrangements for the tests referred to in point 1. To be eligible for these tests, candidates must prove that they have received:
 - (a) at least 500 hours of theoretical training and at least 400 hours of practical training, covering the areas referred to in point 5; and
 - (b) any additional training required to enable official auxiliaries to undertake their duties competently.
3. The practical training referred to in point 2(a) must take place in slaughterhouses or game handling establishments under the supervision of an official veterinarian.

4. Training and tests must concern principally red meat or poultry meat. However, persons who undergo training for one of the two categories and passed the test, shall only be required to undergo abridged training to pass the test for the other category. The training and tests must cover wild game, farmed game and lagomorphs, where appropriate.
5. Training for official auxiliaries must include, and tests must confirm knowledge of, the following subjects:
- (a) in relation to holdings:
 - (i) theoretical part:
 - Background related to the farming industry organisation, production methods, international trade standards for animals, good livestock husbandry practices,
 - basic knowledge of diseases, in particular zoonoses viruses, bacteria, parasites
 - monitoring for disease, use of medicines and vaccines, residue testing,
 - hygiene and health inspection,
 - animal welfare on the farm and during transport,
 - environmental requirements - in buildings, on farms and in general,
 - relevant laws, regulations and administrative provisions,
 - consumer concerns and quality control;
 - (ii) practical part:
 - visits to holdings of different types and using different rearing methods,
 - visits to production establishments,
 - observation of the loading and unloading of animals,
 - laboratory demonstrations,
 - veterinary checks,
 - documentation;
 - (b) in relation to slaughterhouses and game handling establishments:
 - (i) theoretical part:
 - background related to meat industry organisation, production methods, international trade standards for food and slaughter technology,
 - basic knowledge of hygiene and good hygienic practices, and in particular industrial hygiene, slaughter, cutting and storage hygiene, hygiene of work,
 - basic knowledge of HACCP and the audit of HACCP-based procedures,

- animal welfare on unloading after transport and at the slaughterhouse,
- basic knowledge of the anatomy and physiology of slaughtered animals,
- basic knowledge of the pathology of slaughtered animals,
- basic knowledge of the pathological anatomy of slaughtered animals,
- relevant knowledge concerning TSEs and other important zoonoses and zoonotic agents, as well as important animal diseases
- knowledge of methods and procedures for the slaughter, inspection, preparation, wrapping, packaging and transport of fresh meat,
- basic knowledge of microbiology,
- ante mortem inspection,
- sampling and analysis for trichinosis,
- post mortem inspection,
- administrative tasks,
- knowledge of the relevant laws, regulations and administrative provisions,
- sampling procedure,
- fraud aspects;
- (ii) practical part:
 - animal identification,
 - age checks,
 - inspection and assessment of slaughtered animals,
 - ante-mortem inspection at the slaughterhouse
 - post-mortem inspection in a slaughterhouse or game handling establishment,
 - examination for trichinosis,
 - identification of animal species by examination of typical parts of the animal,
 - identifying and commenting on parts of slaughtered animals in which changes have occurred,
 - hygiene control, including the audit of the good hygiene practices and the HACCP-based procedures,
 - recording the results of ante-mortem inspection,
 - sampling,
 - traceability of meat,

- documentation.
- 6. Official auxiliaries must keep up-to-date and abreast of new developments through regular continuing education activities and professional literature. The official auxiliary must, wherever possible, undertake annual continuing training activities.
- 7. Persons already appointed as official auxiliaries must have adequate knowledge of the subjects referred to in point 5. Where necessary, they must acquire this knowledge through continuing training activities. The competent authority must make adequate provision in this regard.
- 8. However, when official auxiliaries carry out only sampling and analysis in connection with examinations for trichinosis, the competent authority shall only be required to ensure that they receive training appropriate to these tasks.

CHAPTER III STAFF OF THE COMPETENT AUTHORITIES

1. The competent authority shall appoint staff of the competent authorities only persons who have undergone training and passed a test in accordance with the requirements set out in point 5.
2. The competent authority shall make arrangements for the tests referred to in point 1. To be eligible for these tests, candidates must prove that they have received:
 - (a) at least 500 hours of theoretical training and at least 400 hours of practical training, covering the areas referred to in point 5; and
 - (b) any additional training required to enable staff of the competent authorities to undertake their duties competently.
3. The practical training referred to in point 2(a) must take place in slaughterhouses, game handling establishment and cutting plants, under the supervision of an official veterinarian.
4. Training and tests must concern principally red meat or poultry meat. However, persons who undergo training for one of the two categories and passed the test, shall only be required to undergo abridged training to pass the test for the other category. The training and tests must cover wild game, farmed game and lagomorphs, where appropriate.
5. Training for staff of the competent authorities must include, and tests must confirm knowledge of, the following subjects in relation to slaughterhouses, slaughterhouses and cutting plants:
 - (i) theoretical part:
 - background related to meat industry organisation, production methods, international trade standards for food and slaughter and cutting technology,
 - thorough knowledge of hygiene and good hygienic practices, and in particular industrial hygiene, slaughter, cutting and storage hygiene, hygiene of work,

- thorough knowledge of HACCP and the audit of HACCP-based procedures,
 - relevant knowledge concerning TSEs and other important zoonoses and zoonotic agents,
 - knowledge of methods and procedures for the slaughter, inspection, preparation, wrapping, packaging and transport of fresh meat,
 - basic knowledge of microbiology,
 - administrative tasks,
 - knowledge of the relevant laws, regulations and administrative provisions,
 - sampling procedure,
 - fraud aspects;
- (ii) practical part:
- inspection and assessment of slaughtered animals,
 - hygiene control, including the audit of the good hygiene practices and the HACCP-based procedures,
 - recording the results of ante-mortem inspection,
 - sampling,
 - traceability of meat,
 - documentation.

6. Staff of the competent authorities must keep up-to-date and abreast of new developments through regular continuing education activities and professional literature. The staff of the competent authorities must, wherever possible, undertake annual continuing training activities.