

#### **EUROPEAN COMMISSION**

HEALTH & CONSUMER PROTECTION DIRECTORATE-GENERAL

Directorate E – Safety of the food chain **E2 – Hygiene and control measures** 

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# TECHNICAL SPECIFICATIONS IN RELATION TO THE MASTER LIST AND THE LISTS OF EU APPROVED FOOD ESTABLISHMENTS

Presented at the meeting of the Standing Committee on the Food Chain and Animal Health on 22-23 November 2005

# TECHNICAL SPECIFICATIONS IN RELATION TO THE MASTER LIST OF LISTS AND THE LISTS OF APPROVED FOOD ESTABLISHMENTS

In accordance with Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs, establishments preparing foodstuffs must be registered in each Member State. Furthermore, establishments handling products of animal origin for which hygiene conditions are laid down in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for food of animal origin, must be approved by the competent authority of each Member State. According to Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules, Member States must make up-to-date lists of such establishments available to other Member States and to the public.

On several occasions, the Commission indicated its intention to examine how to improve the availability of these national lists of approved food establishments.

As a first step, the Commission created a new web page with the objective of providing an easy and central access to the different lists of approved food establishments in Member States and certain other countries.

As a second step, it indicated its intention to come forward with technical specifications to harmonise and codify the presentation of such lists. It should be noted that presentation of such lists should take full account of data protection legislation.

The objective of this working paper is to set down the above mentioned specifications.

Annex I to this document sets down the food establishment sections in the sequence of the sections in Annex III to Regulation (EC) No 853/2004.

Annex II lists the categories of establishments in each section.

Annex III lists activities performed in the main food sectors.

Annex IV provides a model layout for the listing of establishments.

Annex V sets down codes and legends to be used when completing a list of establishments.

#### ANNEX I

#### FORMAT OF THE MASTER LIST<sup>1</sup>

#### 'EU APPROVED FOOD ESTABLISHMENTS

Establishments handling, preparing or producing products of animal origin for which requirements are laid down in Regulation (EC) No 853/2004, must be approved by the competent authority in accordance with Article 3 of Regulation (EC) No 854/2004.

For ease of reference, the lists of approved food establishments are published in the order of Annex III to Regulation (EC) No 853/2004. A Section 0 has been added to cover establishments with general activity and which cannot be placed under one of the other specific Sections mentioned below.

**SECTION 0** General activity establishment

**SECTION I** Meat of domestic ungulates

**SECTION II** Meat from poultry and lagomorphs

**SECTION III** Meat of farmed game

**SECTION IV** Wild game meat

**SECTION V** Minced meat, meat preparations and mechanically separated meat

**SECTION VI** Meat products

**SECTION VII** Live bivalve molluscs

**SECTION VIII** Fishery products

**SECTION IX** Raw milk and dairy products

**SECTION X** Eggs and egg products

**SECTION XI** Frogs' legs and snails

**SECTION XII** Rendered animal fats and greaves

**SECTION XIII** Treated stomachs, bladders and intestines

**SECTION XIV** Gelatine

**SECTION XV** Collagen'

*Note for the webmaster:* 

The numbered section below shall be used as a code in all language versions. However, the title of each section may be expressed in at least one official language of the Community.

#### ANNEX II

# **CATEGORIES OF FOOD ESTABLISHMENTS**

SECTION 0	General activity establishments			
	<ul><li>Cold store (Independent, stand-alone)</li></ul>			
	➤ Re-wrapping establishment (Independent, stand-alone)			
	Wholesale market			
SECTION I	Meat of domestic ungulates			
	> Slaughterhouse			
	Cutting plant			
SECTION II	Meat from poultry and lagomorphs			
	> Slaughterhouse			
	Cutting plant			
SECTION III	Meat of farmed game			
	> Slaughterhouse			
	Cutting plant			
SECTION IV	Wild game meat			
	Game-handling establishment			
	Cutting plant			
SECTION V	Minced meat, meat preparations and mechanically separated meat			
	Minced meat establishment			
	Meat preparation establishment			
	Mechanically separated meat establishment			
SECTION VI	Meat products (products to be specified in the 'Remark' column)			
	Processing plant			
SECTION VII	Live bivalve molluscs			
	Dispatch centre			

Purification centre

#### **SECTION VIII** Fishery products

- > Factory vessel
- > Freezing vessel
- > Fresh fishery products plant
- Processing plant
- ➤ Wholesale market
- > Auction hall

#### **SECTION IX** Raw milk and dairy products

- > Collection centre
- Processing plant

#### **SECTION X** Eggs and egg products

- Packing centre
- ➤ Liquid egg plant
- Processing plant

# SECTION XI Frogs' legs and snails

Processing plant

#### **SECTION XII** Rendered animal fats and greaves

- > Collection centre
- Processing plant

#### **SECTION XIII** Treated stomachs, bladders and intestines

Processing plant

#### **SECTION XIV** Gelatine

Processing plant

#### SECTION XV Collagen

Processing plant

#### ANNEX III

#### **ACTIVITIES IN THE MAIN FOOD SECTORS**

MAIN SECTORS	ACTIVITY CODES
MEAT	CC, CP, CS, GHE, MM, MP, MSM, PP, RW, SH
MILK	CC, CS, PP, RW
EGGS	CC, CS, EPC, LEP, PP, RW
FISHERY PRODUCTS/LBM	AH, CS, DC, FFPH, FV, PC, MSM, PP, RW, WM, ZV

#### ANNEX IV

#### LAYOUT FOR INDIVIDUAL LISTS OF APPROVED ESTABLISHMENTS

# **'SECTION xxx**

# [Title]

Approval number	Name	Town/Region	Category <sup>(1)</sup>	Associated activities <sup>(1)</sup>	Species <sup>(2)</sup>	Remarks <sup>(3)</sup>

- (1) Use codes defined in Annex V for each category/activity. Categories of food establishments are mentioned in Annex II
- (2) Where appropriate, use codes defined in Annex V for each species
- (3) Where appropriate, use codes defined in Annex V

# ANNEX V

# **CODES AND LEGENDS**

CATEGORY/ACTIVITY	SPECIES	REMARKS	
AH = auction hall	A = poultry	bl = blood products	
CC = collection centre	B = bovine	mp = meat products	
CP = cutting plant	C = caprine	pap = meat extracts and	
CS = cold store	L = lagomorphs	any powdered products derived from meat	
DC = dispatch centre	O = ovine		
EPC = packing centre	P = porcine	st = treated stomachs, bladders and intestines	
FFPP = Fresh fishery products plant	S = solipeds	fl = frogs' legs	
FV = factory vessel		sn = snails	
GHE = game handling establishment	fG = farmed land mammals other than domestic ungulates		
LEP = Liquid egg plant	R = ratite		
MM = minced meat establishment	wA = wild birds		
MP = meat preparation establishment	wL = wild lagomorphs		
MSM = mechanically separated	wU = wild ungulates		
meat establishment	wG = wild land mammals other than wild ungulates		
PC = purification centre	and wild lagomorphs		
PP = processing plant			
RW = re-wrapping establishment			
SH = slaughterhouse			
WM = wholesale market			
ZV = freezer vessel			