

List of criteria for game meat



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Preamble

The present list of criteria is based on the statutory requirements for the treatment, further processing and marketing of game meat (game for general consumption) and is intended to provide practical support for a consistent quality assurance and traceability system.

The concept is based on a database-supported environment for the batch-related recording and traceability of game meat and game meat products as well as the verification of the data by the corresponding inspection mechanisms within the system.

The objective of this standard is efficient traceability within the production process with the participation of all stages involved in the process. The standardised system parameters enable the simple recording of the necessary data (master data), but the existing structure also allows individual parameters to be taken into account. The system can be implemented in existing quality assurance systems and be used as a tool for the implementation of statutory traceability requirements.

The rules are particularly aimed at game processing establishments and all businesses involved in the process chain. This also includes the hunter as the first link in the chain.

1 Basics

This guideline applies to the upstream and downstream recording of farmed game as well as of dead small and large wild game from game processing establishments (game for general consumption) with regard to handling, further processing and marketing within the meaning of Regulation (EC) No. 853/2004.

1.1 Legal framework conditions

The present list of criteria is based in particular on the following European and national regulations in the version currently in force:

EU rules

REGULATION (EC) NO. 178/2002 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

Regulation laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety - available in Annex.

REGULATION (EC) No. 852/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

Regulation on the hygiene of foodstuffs ("H1")

REGULATION (EC) No. 853/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

Regulation laying down specific hygiene rules for food of animal origin ("H2")

REGULATION (EC) No. 854/2004 OF THE EUROPEAN PARLIAMENT AND THE COUNCIL

Regulation laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption ("H3")

REGULATION (EC) No. 2075/2005 laying down specific rules on official controls for *Trichinella* in meat

Implementing regulations for the hygiene legislation contained in Regulations (EC) 852/853/854/2004

REGULATION (EC) No. 2073/2005 OF THE COMMISSION

Regulation on microbiological criteria for foodstuffs

Codex Alimentarius in the version currently in force

National regulations

Food hygiene ordinance (LMHV)

Food hygiene ordinance – foods of animal origin (LMHV-Tier)

Monitoring ordinance for foods of animal origin

Food import ordinance

Food, commodities and feed code
(Food and feed code – LFGB)

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These regulations can be found on the Internet portal of the European Union <http://www.europa.eu.int> under "Official Documents" by specifying the document number and the year of the regulation as well as in the Federal Law Gazette and on the website of the Association <http://www.epega.org/epg/closed/index.html>.

1.2 Definition of terms

The definitions in REGULATION (EC) No. 852/2004 and REGULATION (EC) No. 853/2004 are used:

"Food hygiene" (hereinafter called "hygiene")

Measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use;

"Primary products"

Products of primary production including products of the soil, of stock farming, of hunting and fishing;

"Competent authority"

Central authority of a Member State competent to ensure compliance with the requirements of this Regulation or any other authority to which that central authority has delegated that competence; it shall also include, where appropriate, the corresponding authority of a third country;

"Contamination"

Presence or introduction of a hazard;

"Potable water"

Water meeting the minimum requirements laid down in Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption; "clean seawater" means natural, artificial or purified seawater or brackish water that does not contain micro-organisms, harmful substances or toxic marine plankton in quantities capable of directly or indirectly affecting the health quality of food;

"Clean water"

Clean seawater and fresh water of similar quality;

"Wrapping"

Placing of a foodstuff in a wrapper or container in direct contact with the foodstuff concerned, and the wrapper or container itself;

"Packaging"

Placing of one or more wrapped foodstuffs in a second container, and the latter container itself;

"Hermetically sealed container"

Container that is designed and intended to be secure against the entry of hazards;

"Processing"

Action that substantially alters the initial product, including heating, smoking, curing, maturing, drying, marinating, extraction, extrusion or a combination of those processes;

"Unprocessed products"

Foodstuffs that have not undergone processing, including products that have been divided, parted, severed, sliced, boned, minced, skinned, ground, cut, cleaned, trimmed, husked, milled, chilled, frozen, deep-frozen or thawed;

"Processed products"

Foodstuffs resulting from the processing of unprocessed products; these products may contain ingredients that are necessary for their manufacture or to give them specific characteristics;

"Meat"

All edible parts of the animals defined as domestic ungulates, poultry, lagomorphs, wild game, farmed game, small wild game, large wild game, including blood;

"Domestic ungulates"

Domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds;

"Lagomorphs"

Rabbits, hares and rodents;

"Wild game"

Wild ungulates and lagomorphs, as well as other land mammals that are hunted for human consumption and are considered to be wild game under the applicable law in the Member State concerned, including mammals living in enclosed territory under conditions of freedom similar to those of wild game, and wild birds that are hunted for human consumption;

"Poultry"

Farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites;

"Farmed game"

Farmed ratites and farmed land mammals designated as mammals "living freely in the wild";

"Small wild game"

Wild game birds and lagomorphs living freely in the wild;

"Large wild game"

Wild land mammals living freely in the wild that do not fall within the definition of small wild game;

"Carcase"

The body of the animal after slaughter or dressing;

"Fresh meat"

Meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere;

"Offal"

Fresh meat other than that of the carcase, including viscera and blood;

"Viscera"

Organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop;

"Minced meat"

Boned meat that has been minced into fragments and contains less than 1 % salt;

"Meat preparations"

Fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat;

"Kill"

Killing of ground game through shooting in accordance with hunting regulations;

"Trained person"

Hunters who have been sufficiently trained in game pathology as well as the production and treatment of game;

"Small quantities"

Game comprising no more than the bag of one hunting day.

In addition:

"Game for general consumption"

Shot (killed) small and large wild game which meets the requirements of the EU hygiene regulations.

1.3 General establishment data

The marketing of game and game meat takes place through approved handling and processing establishments or, in exceptional cases in accordance with Article 1, Clause 3 of Regulation 853/2004, also through the hunter.

In accordance with Regulation (EC) No. 853/2004, food business operators may place products of animal origin manufactured in the Community on the market only if they have been approved as a game-handling establishment by the competent authority.

With regard to establishments within the meaning of these guidelines, the following types of establishment must be distinguished:

"Collecting point"

Collection and storage of ground game and game birds (the basic requirements applying to areas in which meat is won, prepared or treated additionally apply);

"Slaughterhouse" (farmed game)

Establishment for slaughtering and dressing animals the meat of which is intended for human consumption;

"Cutting plant"

Establishment for boning and/or cutting meat;

"Handling establishment"

Establishment in which one or several handling stages occur;

"Processing establishment"

Establishment in which one or several processing stages occur:

"Warehousing and wholesale establishments"

These are registered establishments in accordance with Regulation (EC) No. 852/2004. In the case of establishments with chilling requirement, there must be approval in accordance with Regulation (EC) No. 853/2004 (chilling and refrigeration rooms), with the exception of retail establishments.

An establishment overview containing the following information must be prepared:

- Address with all production sites
- Contact person and substitute
- Telephone and fax number
- Email address
- Establishment profile (capacities)
- Registration number (health marking/fitness for consumption label)
- Official approval
- Supply relationships (upstream supplier and customer list)
- Information and documents on existing quality assurance systems (e. g. HACCP, IFS, BRC, ISO 9001 etc.)

2 Requirements of the hunter with regard to handling of killed game

The following should be observed with regard to meat production:

Large wild game should be gutted and eviscerated immediately, small wild game no later than on delivery. It should be cleaned with clean water immediately after gutting and evisceration and kept in such a way that it can thoroughly cool and the body cavities can dry. Small wild game must be kept such immediately after killing that it can thoroughly cool. Small and large wild game must be chilled to a temperature of -1 to +4°C as soon as possible and to this end it must be taken to an appropriate chilling facility within 12 hours of killing.

During killing, gutting, cutting and other treatment, a lookout should be kept for characteristics which make the meat appear to be of questionable health. These are given with

- abnormal behaviour or disorders in general wellbeing;
- the absence of signs of external force as the cause of death (game found dead);
- swellings or abscesses, if they occur in quantity or distributed on inner organs or the muscles;
- swelling of the joints or testicles, suppuration of the testicles, swelling of the liver or spleen, inflammation of the intestine or navel, inflammation of the heart, the abomasum and gizzard in game birds;
- foreign content in body cavities, particularly stomach and intestinal content or urine, when pleura or peritoneum are discoloured;
- considerable gas formation in the stomach and intestinal canal with discolouration of the inner organs;
- considerable discrepancies of the muscles or the organs as regards colour, consistency or smell;
- unhealed broken bones not connected directly with the kill;
- considerable emaciation or wastage of muscle sections;
- fresh agglutination or adhesion of organs to pleura or peritoneum;
- swellings or growths in the head area or on the legs in game birds;
- gummed up eyelids, signs of diarrhoea, particularly in the area of the cloaca, as well as gumming up and other changes in the plumage, skin and head appendages as well as legs in game birds;
- other considerable noticeable changes apart from gunshot wounds.

Viscera showing changes should be marked such that it is clear to which game carcass they belong; they must remain with the game carcass until the official investigation has been completed. This also includes the head (apart from tusks, antlers and horns) with the exception of the stomach and intestines.

Game which has been killed may only be cut up, and cut up game may only be wrapped if this activity is carried out in a sufficiently large space which is adequately cooled and equipped with a temperature measuring device.

Premises for the collection of large and small wild game following killing (game rooms) must have

- suitable chilling facilities if thorough chilling of the killed game cannot be achieved in any other way;
- have a suitable place for skinning and cutting if this work is undertaken there.

In such premises and, as appropriate in game rooms, the following applies to the handling of killed game:

- game subject to inspection must be made available for inspection in such good time that changes can be identified and assessed during the official inspection.
- Killed ground game must be skinned for the inspection if so requested by the official inspector; the rib cage must be opened; with solipeds, the head must be split longitudinally. The spinal column and the head must be split longitudinally if the inspector determines that this is required for health reasons. Killed ground game which has not been skinned may not be frozen.
- Killed game birds must, on request of the inspector, be prepared such that the inspections required following expert assessment can be carried out. Unplucked and ungutted game birds must not be frozen.
- Unskinned large and small wild game and unplucked game birds must not touch the meat of killed game.

The hunter must enter the number of the game tag issued by the competent authority on a game certificate of origin issued by the competent authority if a trichina inspection has to be carried out, e.g. with wild boar. The game certificate of origin consists of an original for the competent authority and two copies. The hunter may hand over the carcass of wild boar only after conclusion of the inspection for trichina and only if accompanied by a copy of the game certificate of origin transmitted to him or her by the competent authority, including by electronic means. The hunter must retain the second copy of the game certificate of origin for two years.

In accordance with the requirements of EPG, game certificates of origin must also be issued for game other than game subject to trichina inspection. Game certificates of origin must be recorded in a register of receipt.

Irrespective of national regulations, the game certificate of origin must contain certain additional information corresponding to the following template as regards content and form:

Game certificate of origin (game for trichina inspection)

Country . . .

Number of game tag

Hunting district, place of kill _____

Hunter _____

Date of kill: _____

Time: _____

Address, telephone,
fax, email

Hunter's comments:

Game (sex¹/weight/age class): m / f / ____kg / approx. ____years

Cause of death¹ killed

Before the kill I did not observe any abnormal behaviour in the animal.¹

When examining the animal, I did not notice any abnormal characteristics which could lead to the conclusion that there is a health risk associated with the meat.¹

Special features: Tracking wounded game Hide/stalking Drive Other:

Date

Signature of hunter

Inspection for trichina in accordance with [Article 7, Clause 1, Sentence 1, No. 2 of the Monitoring Ordinance – Foods of Animal Origin]:

Applicant Name, address, telephone, fax, email	Investigator Name, address, telephone, fax, email
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Result

Signature of investigator

¹ Please check as appropriate

Official stamp

Game certificate of origin (miscellaneous game)

Country

Number of game tag

Hunting district, place of kill _____

Address, telephone,
fax, email

Hunter _____

Date of kill: _____ Time: _____

Hunter's comments:

Game type (sex¹/weight/age class): m / f / ____kg / approx. ____years

Small wild game: _____

Large wild game: _____

Cause of death¹ killed

Before the kill I did not observe any abnormal behaviour in the animal.¹

When examining the animal, I did not notice any abnormal characteristics which could lead to the conclusion that there is a health risk associated with the meat.¹

Special features: Tracking wounded game Hide/stalking Drive Other:

Date

Signature of hunter

¹ Please check as appropriate

Official stamp

3 General requirements and special inspection criteria

3.1 Farmed game meat

Ratites and ungulates held on game farms may be killed and slaughtered with permission from the authorities if the following conditions are met:

- the animals cannot be transported for reasons of animal welfare or to prevent risk to the carrier;
- the herd is regularly examined by a vet;
- the owner of the herd makes a corresponding application;
- the competent authority is notified in advance of the date and time of the killing/slaughter;
- the establishment has procedures which enable the animal group concerned collectively to undergo the inspection for animals for slaughter;
- the establishment has suitable facilities for the slaughter, bleeding and, to the extent that ratites must be plucked, plucking of the animals;
- the animal welfare requirements are met;
- slaughtered/killed and bled animals are transported to the slaughterhouse under hygienically correct conditions and without undue delay. If transport is longer than two hours, the animals are chilled as required. Evisceration may be undertaken on site under the supervision of a vet;
- a declaration from the food entrepreneur who has reared the animals accompanies the carcass during transport to the slaughterhouse; this declaration contains the identity of the animals as well as all veterinary medicines and other treatments given to them, the dates when this was done and waiting times;
- during transport to the approved processing and cutting establishment a certificate issued and signed by the official vet or approved vet accompanies the carcasses which certifies the satisfactory result of the inspection of the animals for slaughter, their slaughter/killing and bleeding in accordance with the regulations, as well as the date and time of slaughter.

3.2 General requirements of the hunt

Handling of free-living large wild game

Hunters must be approved within the meaning of the EU hygiene package and be sufficiently trained in the field of game pathology and the production and treatment of game to be able to carry out a first inspection of the game on site. At least one person ("trained person") in a group of hunters must have the appropriate knowledge.

After the kill of free-living large wild game, stomach and intestines must be removed as soon as possible; if required, the animals must be bled. Gutting must take place immediately.

The trained person must examine the carcass and the removed viscera for signs which could lead to the conclusion that the meat represents a risk to health. This inspection must take place as soon as possible after the kill.

Meat from free-living large wild game may only be placed on the market if the game carcass is transported as soon as possible after the above inspection to a game-handling establishment. The viscera must accompany the game carcass in accordance with the regulations (see below). The viscera must be identifiable as belonging to a specific animal.

If no abnormal characteristics are noted during the inspection by the trained person (suspicion of environmental contamination, etc.), the latter must attach a numbered declaration to the game carcass which certifies this. This declaration must also contain the date, time and place of the kill. In this case the head and viscera do not need to accompany the game carcass except in the case of animals which are susceptible to trichina (particularly wild boar), the head (minus tusks) and diaphragm of which must accompany the game carcass (see also chapter 2 "Abnormal characteristics").

Otherwise the head (minus tusks, antlers and horns) and all viscera with the exception of the stomach and intestines must accompany the carcass. The trained person undertaking the inspection must notify the competent authority in writing what abnormal characteristics persuaded him or her not to issue a certificate on the non-existence of abnormal characteristics.

If no trained person is available to carry out the inspection, the head (minus tusks, antlers and horns) as well as all viscera with the exception of the stomach and the intestines must be left with the game carcass.

After killing, game carcasses must be cooled to at least -1 to +4° C within an appropriate period, but at least within 12 hours. In so far as allowed by the climatic conditions, active cooling is not required.

During transport to the game-handling establishment, laying game carcasses on top of one another should be avoided.

Free-living large wild game delivered to a game-handling establishment must be presented to the competent authority for inspection.

Handling of free-living small wild game

When handing over free-living small wild game (game birds, hares and rabbits) to a game-handling establishment, the trained person must examine the game carcass for characteristics in order to exclude the possibility that the meat could be harmful to health. This inspection must take place as soon as possible after the kill.

If abnormal characteristics are noted during the inspection (see Regulation EC 854/2004, Annex I, Chapter III, Clause 3 e), the trained person must inform the competent authority just as in the case of hoofed game.

Meat from free-living small wild game which is to be placed on the market through the game-handling establishment, must be transported there as soon as possible after the inspection.

The game carcasses as a whole must be cooled to -1 to 4° C within an appropriate period following the kill. In so far as allowed by the climatic conditions, active cooling is not required.

On arrival at the game-handling establishment, the game carcasses must be gutted or completely gutted without undue delay in the absence of any other approval by the competent authorities.

Free-living small wild game supplied to a game-handling establishment must be subjected to a meat inspection.

3.3 Requirements of the collecting point

Collecting points are used exclusively for the collection of killed ground game and game birds (no cutting).

The following requirements apply to collecting points:

- Premises must be equipped with a non-water permeable, easily cleanable and disinfected floor covering.
- Walls must have a smooth and light covering or paintwork extending to a height of at least 2 m.
- Ceilings must be light and smooth. Ceilings must be easy to clean and be kept clean. Corners and edges must be made in such a way that they can easily be properly cleaned (e.g. channels).
- Door and window frames must be made of plastic or metal, be smooth, light, corrosion-resistant or be protected by corrosion-resistant paintwork or be of wood with light, washable, smooth (water-impermeable), washable paintwork or a corresponding protective coating.
- The ingress of dirt and pests from the outside must be prevented through appropriate measures (e.g. fly screen).
- There must be sufficient equipment for ventilation and, if necessary, for thorough demisting of the rooms to prevent the formation of condensate on surfaces such as walls and ceilings.

- There must be sufficient lighting to identify non-conformant meat. There must be sufficient numbers of hand washbasins and disinfectant dispensers at the workplace with hot and cold running water and hygienic hand-drying facilities (e.g. disposals towels).
- There must be cooling facilities to achieve the prescribed temperatures.
- Waste water from cooling facilities must be connected to the drains or be able to flow away by other hygienic means (closed system).
- A system must be available which supplies hot water in sufficient quantities and with sufficient pressure for cleaning.
- Water mains connection with drainage
- The water must meet the drinking water requirements.
- Sufficient lighting

Unventilated, small store rooms or garages are not suitable stores for dead game.

3.4 Meat processing

If a slaughterhouse has been approved for the slaughter of various animal species or for the treatment of carcasses of farmed game and free-living game or for the further dressing of farmed ratites and small wild game, it must be assured through appropriate measures that cross-contamination is avoided. There must be separate rooms for the receipt and storage of unskinned carcasses of farmed game slaughtered on the holding and of carcasses of wild game.

Game found dead or killed by accidents is excluded from processing. Neither may the flank and back be processed in animals which were injured through shots to the abdominal cavity.

3.4.1 Hygiene during cutting and boning

Strict hygiene should be observed during the skinning process. Room temperature must not exceed 12° C. During skinning, the outer skin should not come into contact with the carcass and workers and equipment coming into contact with the outer side of the skin and fur should not touch the meat.

The cutting and boning of free-living large wild game is subject to the rules in Regulation (EC) No. 853/2004 Annex III, Section I, Chapter V on HYGIENE DURING CUTTING AND BONING:

1. Carcasses of domestic ungulates may be cut into half-carcasses or quarters, and half carcasses into no more than three wholesale cuts, in slaughterhouses. Further cutting and boning must be carried out in a cutting plant.
2. The work on meat must be organised in such a way as to prevent or minimise contamination. To this end, food business operators must ensure in particular that:
 - a) meat intended for cutting is brought into the workrooms progressively as needed;
 - b) during cutting, boning, trimming, slicing, dicing, wrapping and packaging, the meat is maintained at not more than 3 °C for offal and 7 °C for other meat, by means of an ambient temperature of not more than 12 °C or an alternative system having an equivalent effect; and
 - c) where the premises are approved for the cutting of meat of different animal species, precautions are taken to avoid cross-contamination, where necessary by separation of the operations on the different species in either space or time.
3. However, meat may be boned and cut before it reaches the temperature referred to in point 2(b) in accordance with Chapter VII, point 3.
4. Meat may also be boned and cut prior to reaching the temperature referred to in point 2(b) when the cutting room is on the same site as the slaughter premises. In this case, the meat must be transferred to the cutting room either directly from the slaughter premises or after a waiting period in a chilling or refrigerating room. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to the temperature referred to in point 2(b).

The cutting and boning of free-living small wild game is subject to the rules of Regulation (EC) No. 853/2004 Annex III, Section II, Chapter V HYGIENE DURING AND AFTER CUTTING AND BONING:

1. The work on meat must be organised in such a way as to prevent or minimise contamination. To this end, food business operators must ensure in particular that:
 - a) meat intended for cutting is brought into the workrooms progressively as needed;
 - b) during cutting, boning, trimming, slicing, dicing, wrapping and packaging, the temperature of the meat is maintained at not more than 4 °C by means of an ambient temperature of 12 °C or an alternative system having an equivalent effect; and
 - c) where the premises are approved for the cutting of meat of different animal species, precautions are taken to avoid cross-contamination.

2. However, meat may be boned and cut prior to reaching the temperature referred to in point 1(b) when the cutting room is on the same site as the slaughter premises, provided that it is transferred to the cutting room either:

- a) directly from the slaughter premises;
- or
- b) after a waiting period in a chilling or refrigerating room.

3. As soon as it is cut and, where appropriate, packaged, the meat must be chilled to the temperature referred to in point 1(b).

4. Exposed meat must be stored and transported separately from packaged meat, unless stored or transported at different times or in such a way that the packaging material and the manner of storage or transport cannot be a source of contamination for the meat.

3.4.2 Production process

In accordance with Regulation (EC) No. 853/2004 Annex III, Section V, Chapter III: HYGIENE DURING AND AFTER PRODUCTION, food business operators producing minced meat, meat preparations or MSM must ensure compliance with the following requirements:

1. The work on meat must be organised in such a way as to prevent or minimise contamination. To this end, food business operators must ensure in particular that the meat used is:

- a) at a temperature of not more than 4 °C for poultry, 3 °C for offal and 7 °C for other meat;
- and
- b) brought into the preparation room progressively as needed.

2. The following requirements apply to the production of meat preparations:

- a) Frozen or deep-frozen meat used for the preparation of meat preparations must be boned before freezing. It may be stored only for a limited period.
- b) Immediately after production, meat preparations must be wrapped or packaged and be:
 - i) chilled to an internal temperature of at least 4 °C; or
 - ii) frozen to an internal temperature of at least -18 °C.These temperature conditions must be maintained during storage and transport.

3. Meat preparations must not be refrozen after thawing.

It must be possible to assign every form of raw meat uniquely by origin, quality and purpose in the course of auditing. Raw meat must be provided with labelling elements.

In the whole production process, raw materials, additives and auxiliary materials, wrappings and processing procedures must exclusively be used as approved by the additive approval regulation, corresponding to the European and national statutory bases.

The quantity streams of concluded production days must be freely available for inspection. The traceability audit is undertaken on the basis of the production documentation which is held in a register:

- goods receipt
- audit of quantity and assignment
- audit of the waste disposal quantities, the documentation and the verification in accordance with Regulation (EC) No. 1774/2002
- outgoing goods

3.4.3 Microbiological criteria

The conditions as set out in COMMISSION REGULATION (EC) No. 2073/2005 on microbiological criteria for foodstuffs in the version in force at the time apply.

The food business operator is responsible for compliance with and monitoring of the safety criteria in accordance with Regulation (EC) No. 2073/2005.

The following microbiological criteria apply to meat.

Tab. 1: Food safety criteria (Chap. 1 REGULATION (EC) No. 2073/2005)

Category	Micro-organisms their toxins, metabolites	Sampling plan		Limits		Analytical reference method	Stage
		n	c	m	M		
Ready-to-eat foods able to support the growth of <i>L.</i> <i>monocytogenes</i> ,	<i>Listeria</i> <i>monocytogenes</i>	5	0	100 cfu/g		EN/ISO 11290-2	Products placed on the market during their shelf-life
		5	0	Absence in 25 g		EN/ISO 11290-1	Before the food has left the immediate control of the food business operator, who has produced it
Ready-to-eat foods <u>not</u> able to support the growth of <i>L.</i> <i>monocytogenes</i>	<i>Listeria</i> <i>monocytogenes</i>	5	0	100 cfu/g		EN/ISO 11290-2	Products placed on the market during their shelf-life
Minced meat and meat preparations intended to be eaten raw	<i>Salmonella</i>	5	0	Absence in 25 g		EN/ISO 6579	Products placed on the market during their shelf-life
Minced meat, meat preparations and meat products made from poultry meat intended to be eaten cooked	<i>Salmonella</i>	5	0	From 1.1.2006 absence in 10 g From 1.1.2010 absence in 25 g		EN/ISO 6579	Products placed on the market during their shelf-life
Minced meat and meat preparations made from other species than poultry intended to be eaten cooked	<i>Salmonella</i>	5	0	Absence in 10 g		EN/ISO 6579	Products placed on the market during their shelf-life

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Category	Micro-organisms their toxins, metabolites	Sampling plan		Limits		Analytical reference method	Stage
		n	c	m	M		
Meat products intended to be eaten raw, excluding products where the manufacturing process or the composition of the product will eliminate the salmonella risk	<i>Salmonella</i>	5	0	Absence in 25 g		EN/ISO 6579	Products placed on the market during their shelf-life
Gelatine and collagen	<i>Salmonella</i>	5	0	Absence in 25 g		EN/ISO 6579	Products placed on the market during their shelf-life

n = number of units comprising the sample; c = number of sample units giving values between m and M.

Tab. 2: Process hygiene criteria for meat and meat products (Chap. 2 REGULATION (EC) No. 2073/2005)

Minced meat *	<i>Aerobic colony count</i> ⁽⁷⁾	5	2	5x10 ⁵ cfu/g	5x10 ⁶ cfu/g	ISO 4833	End of the manufacturing process
	<i>E. coli</i> ⁽⁸⁾	5	2	50 cfu/g	500 cfu/g	ISO 16649-1 or 2	End of the manufacturing process
Meat preparations *	<i>E. coli</i> ⁽⁸⁾	5	2	500 cfu/g or cm ²	5000 cfu/g or cm ²	ISO 16649-1 or 2	End of the manufacturing process

n = number of units comprising the sample; c = number of sample units giving values between m and M.

* If unsatisfactory results occur, measures to improve production hygiene and the selection and/or origin of the raw materials must be introduced.

(8) *E. coli* is used as an indicator of faecal contamination.

(7) This criterion does not apply to minced meat produced at retail level when the shelf-life of the product is less than 24 hours.

Interpretation of the test results

The limits given refer to each sample unit tested, excluding testing of carcasses where the limits refer to pooled samples.

The test results demonstrate the microbiological quality of the process tested.

Salmonella in carcasses:

- satisfactory, if the presence of Salmonella is detected in a maximum of c/n samples,
- unsatisfactory, if the presence of Salmonella is detected in more than c/n samples.

After each sampling session, the results of the last ten sampling sessions are assessed in order to obtain the n number of samples.

E. coli and aerobic colony count in minced meat, meat preparations:

- satisfactory, if all the values observed are $\leq m$,
- acceptable, if a maximum of c/n values are between m and M , and the rest of the values observed are $\leq m$,
- unsatisfactory, if one or more of the values observed are $>M$ or more than c/n values are between m and M .

3.5 Import of products from outside the Community

According to Article 6 of Regulation (EC) No. 853/2004, food business operators importing products of animal origin from third countries must ensure that the importation takes place only if

- a) the third country of dispatch appears on a list, drawn up in accordance with Article 11 of Regulation (EC) No 854/2004, of third countries from which imports of that product are permitted;
 - b)
 - i) the establishment from which that product was dispatched, and in which it was obtained or prepared, appears on a list, drawn up in accordance with Article 12 of Regulation (EC) No 854/2004, of establishments from which imports of that product are permitted, when applicable,
 - ii) in the case of fresh meat, meat preparations, and meat products, the product was manufactured from meat obtained in slaughterhouses and cutting plants appearing on lists drawn up and updated in accordance with Article 12 of Regulation (EC) No 854/2004 or in approved Community establishments;
 - c) the product satisfies:
 - i) the requirements of this Regulation, including the requirements of Article 5 on health and identification marking,
 - ii) the requirements of Regulation (EC) No 852/2004, as well as
 - iii) any import conditions laid down in accordance with Community legislation governing import controls for products of animal origin, and
 - d) the requirements of Article 14 of Regulation (EC) No 854/2004 concerning certificates and documents are satisfied, when applicable.
- (3) Food business operators importing products of animal origin shall ensure that:
- a) products are made available for control upon importation in accordance with Directive 97/78/EC (1);
 - b) importation complies with the requirements of Directive 2002/99/EC (2); and
 - c) operations under their control that take place after importation are carried out in accordance with the requirements of Annex III.
- (4) Food business operators importing food containing both products of plant origin and processed products of animal origin shall ensure that the processed products of animal origin contained in such food satisfy the requirements of paragraphs 1 to 3. They must be able to demonstrate that they have done so (for example, through appropriate documentation or certification, which need not be in the format specified in paragraph 1(d)).

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- (1) Council Directive 97/78/EC of 18 December 1997 laying down the principles governing the organisation of veterinary checks on products entering the Community from third countries (OJ L 24, 30.1.1998, p. 9). Directive amended by the 2003 Act of Accession.
 - (2) Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption (OJ L 18, 23.1.2003, p. 11). 25.6.2004 EN Official Journal of the European Union L 226/27

3.6 Traceability/quality assurance

Clear batch labelling documentation must be kept, i.e. traceability must be assured consistently and at all times through batch labelling.

It must be possible to assign intermediate products undergoing processing using the internal company documentation. Traceability must be assured through specific establishment measures and the complete recording of goods movements in the database system.

If a producer has several production sites, it must also be possible clearly to assign and trace products being processed at more than one site.

3.7 Labelling elements

EU and national regulations apply.

3.8 Cleaning and hygiene

The establishment must possess sufficient measures for cleaning and disinfection and document them. The success of cleaning and disinfection measures must be checked. Cleaning and hygiene measures must be undertaken at minimum in accordance with Regulations (EC) No. 852/2004 and 853/2004. Only agents are accepted for cleaning and disinfection which correspond to the list of the German Society for Veterinary Medicine (DVG)

3.9 Pest control

The use of insecticides and disinfection agents containing active substances or ingredients representing a risk to health, in particular persistent or carcinogenic substances, are strictly excluded. Only agents are allowed to be used for pest control which have been listed by the German Society for Veterinary Medicine (DVG).

3.10 Staff/training

In accordance with Regulation (EC) no. 852/2004, food business operators must ensure that

1. food handlers are supervised in accordance with their activity and are instructed and/or trained in questions of food hygiene,
2. persons responsible for process development and application or the implementation of relevant guidelines are appropriately trained in all issues relating to the application of the HACCP principles

and

3. all requirements of national law regarding training programmes for employees working in certain food sectors are complied with.

Such training includes:

- hygiene training in personal and environmental hygiene for all staff
- process-related technical training

- knowledge of the goods

Training documents and measures must be shown to the auditors.

For employees processing game meat, there must be valid certificates in accordance with the Infection Protection Act (IfSG), Article 43 Instruction, and a certificate from the health authorities. It must be documented on first instruction and for each subsequent year that staff were trained in accordance with the IfSG.

In accordance with Regulation (EC) No. 852/2004, every person working in a food-handling area must maintain a high degree of personal cleanliness; they must wear suitable, clean and, where necessary, protective clothing.

3.11 Measures in cases of crisis

1. Immediate notification of the standard owner if it is suspected or assumed that a product is not suitable for placing on the market in accordance with the laws currently in force and/or the requirement criteria of the standard owner.
2. Notification of the competent authority according to Regulation 178/2002.
3. Securing sub-specimens of the reference samples from the period in question by a person appointed in advance by the establishment.
4. Establishment to make contact with the management of the standard owner; agreement on the selection of a suitable laboratory.
5. Urgent dispatch of samples to specified laboratory.
6. Coordination of the distribution of analyses in crisis cases is the responsibility of the standard owner.

4 Implementation of the requirements and their documentation

4.1 Obligations to comply with in-house inspection measures

Every operator of a food business undertakes to fulfil the regulations for the implementation, care and maintenance of an effective in-house inspection system.

The installation, effectiveness, documentation, clarity and verification of the in-house inspection system is monitored by neutral certification agencies as part of the inspection activities. The in-house inspection system must (irrespective of the size and the type of establishment) in particular demonstrate the following system components (based on the Codex Alimentarius):

- Diagrammatic representation of the total production process (flow diagram)
- Identification and description of control points (CPs)
- Identification and description of critical control points (CCPs)
- Measures and procedures for controlling CPs and CCPs
- Documentation of these points
- Carrying out the prescribed product (and/or environmental) inspections
- Documentation of entry and exit of bullet (CCP)
- Documentation of rejects

Extract from Article 5 of Regulation (EC) No. 852/2004:

Hazard analysis and critical control points

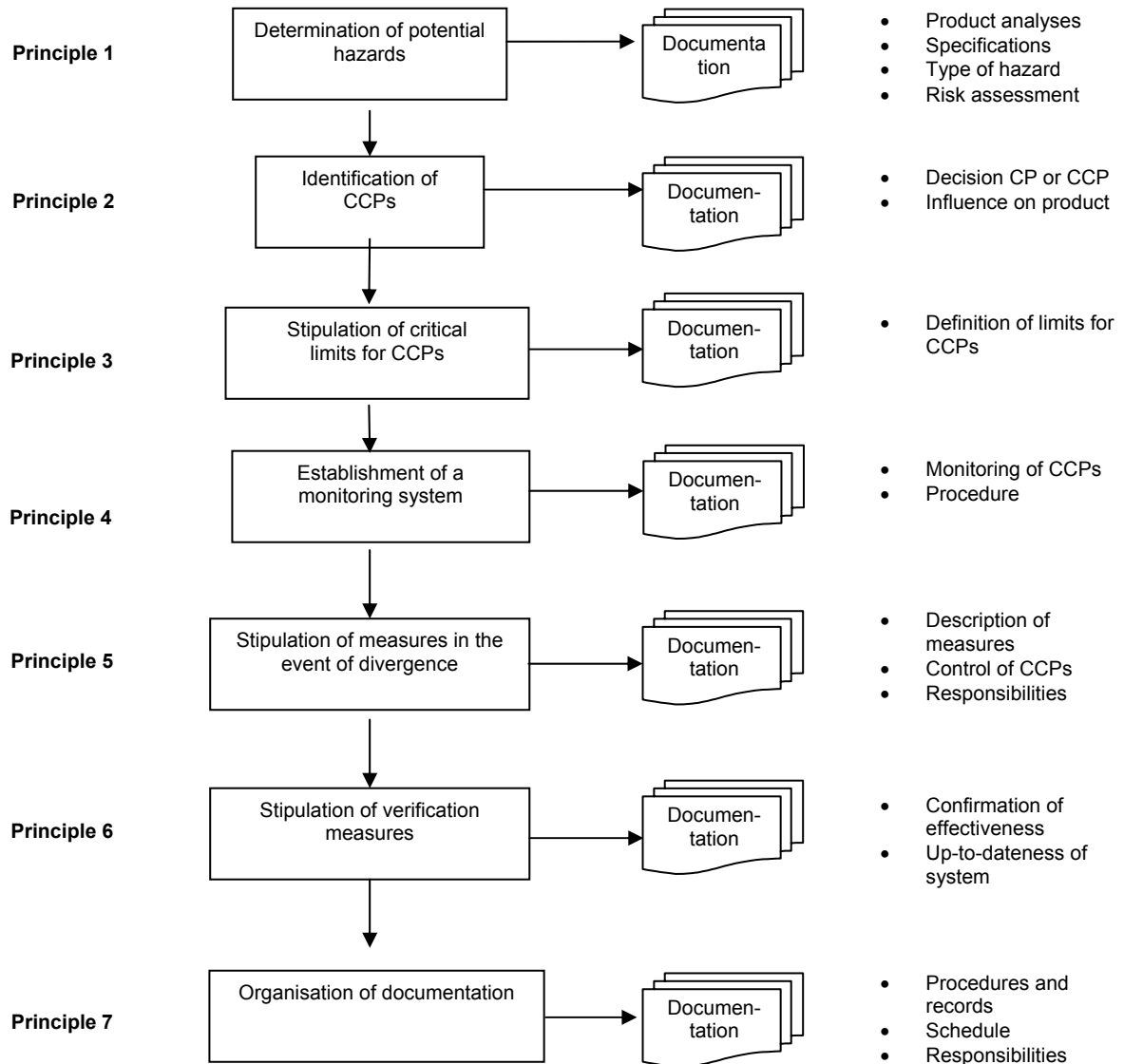
- (1) *Food business operators shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.*
- (2) *The HACCP principles referred to in paragraph 1 consist of the following::*
 - a) *identifying any hazards that must be prevented, eliminated or reduced to acceptable levels;*
 - b) *identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels;*
 - c) *establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;*
 - d) *establishing and implementing effective monitoring procedures at critical control points;*
 - e) *establishing corrective actions when monitoring indicates that a critical control point is not under control;*
 - f) *establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs (a) to (e) are working effectively;*
 - g) *establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures outlined in subparagraphs (a) to (f).*

When any modification is made in the product, process, or any step, food business operators shall review the procedure and make the necessary changes to it.

- (3) *Paragraph 1 shall apply only to food business operators carrying out any stage of production, processing and distribution of food after primary production and those associated operations listed in Annex I of Regulation (EC) No. 852/2004.*
- (4) *Food business operators shall:*
- a) *provide the competent authority with evidence of their compliance with paragraph 1 in the manner that the competent authority requires, taking account of the nature and size of the food business;*
 - b) *ensure that any documents describing the procedures developed in accordance with this Article are up-to-date at all times;*
 - c) *retain any other documents and records for an appropriate period.*

Detailed arrangements for the implementation of this Article may be laid down in accordance with the procedure referred to in Article 14(2). Such arrangements may facilitate the implementation of this Article by certain food business operators, in particular by providing for the use of procedures set out in guides for the application of HACCP principles, in order to comply with paragraph 1. Such arrangements may also specify the period during which food business operators shall retain documents and records in accordance with paragraph 4(c).

Requirements of the HACCP study (in accordance with the Codex Alimentarius)



4.2 Documentation

The documentation system must, at minimum, meet the statutory requirements with regard to:

- traceability and labelling
- product and process safety
- hygiene measures
- product declaration
- quality criteria
- measures in the event of divergence
- crisis management
- test procedures
- supporting documents and records
- specification system and supply relationships

Documentation must be carried out in an appropriate and clear form. Two types of documentation must be distinguished:

Mandatory documents

Relevant documentation must contain information about the product, the production process, the identification of critical points and measures to monitor, inspect and control them, as well as monitoring and revision measures. It must be documented that risk analysis and risk assessment have taken place.

Evidence and records

These supporting documents must contain records about measures to maintain the general hygiene requirements, observations and results of monitoring and internal audits as well as training measures carried out.

The minimum requirements of the people at the various stages of the food chain are explained below with examples.

Requirement	Mandatory documentation	Supporting documents (examples)	P	IR	CR	FP	WS
Traceability and labelling							
Goods flow	Stipulation of goods flow and labelling, database	Specific establishment records, database reports	x	x	x	x	x
Label	Stipulation of goods flow and labelling	Incoming goods vouchers (e.g. delivery notes, incoming goods inspection) and outgoing goods vouchers,	x	x	x	x	x
Assurance of origin	Specifications	Traceability tests	x	x	x	x	x
Batch definition	Demarcation, size	Batch labelling, incoming goods vouchers (e.g. delivery notes, incoming goods inspection) and outgoing goods vouchers	x			x	
Quantity check	Database	Database reports	x	x	x	x	x
Specification system and supply relationships							
Raw material specification	Raw material specifications, supplier audits	Visit and audit reports, specification system	x			x	
End product specification	Specifications	Specification system	x	x		x	x
Purchasing	Supplier approval	Contracts, supplier rating	x	x	x	x	x
Product development	Specific process and work instructions	Product analyses, shelf-life test	x			x	
Packaging	Specifications	Analyses	x	x	x	x	x
Product and process safety							
Goods receipt	Specific process and work instructions	Incoming goods reports	x	x	x	x	x
Intermediate, end product tests	Test procedures	Test reports	x			x	
Temperature monitoring	Temperature monitoring facilities, alarm systems	Temperature records	x		x	x	x
Avoidance of product contamination	Separation of contaminated from uncontaminated, raw material specification	Production records, contamination matrix	x			x	
Production process	Production and work instructions	Production supporting documentation	x		x	x	
Outgoing goods	Specific process and work instructions	Outgoing goods records	x	x	x	x	x
Hygiene measures							
Cleaning and disinfection	Cleaning and disinfection plan, safety data sheets	Supporting documents, microbiological inspections, ATP measurement	x		x	x	x
Storage and product handling	Establishment rules	Temperature records, best before date, remaining life	x		x	x	x
Hygiene of premises and plant	Cleaning plans	Cleaning supporting documentation	x		x	x	x

Requirement	Mandatory documentation	Supporting documents (examples)	P	IR	CR	FP	WS
Personal hygiene	Establishment rules for personal hygiene	Training supporting documentation, examinations (stool samples)	x		x	x	x
Waste disposal	Rules for waste disposal	Utilisation of slaughter waste; carcase disposal facility supporting documents	x	x	x	x	x
Pest control	Pest control, contracts with disinfectant	Bait plans	x		x	x	x
Transport	Contracts, instructions	Incoming goods records, temperature recorder	x	x	x	x	x
Maintenance	Maintenance plans	Maintenance reports	x		x	x	x
Product declaration							
Ingredient labelling	List of ingredients, specifications	Analyses	x	x	x	x	x
Allergens	Raw material specifications	Analyses	x	x	x	x	x
Quality management							
Improvement measures	QM system	Management review	x		x	x	x
Training	Training plans	Personal training and instruction, advanced training, qualification supporting documents	x		x	x	x
Internal audits	Audit plans	Audit supporting documents	x		x	x	x
Complaints	Rules of behaviour regarding complaints	Complaint handling	x	x	x	x	x
HACCP	Concept	Records, supporting documents	x		x	x	x
Responsibilities	Job description, organogram		x	x	x	x	x
Measures in the event of divergences							
Product release	Rules	Supporting documents	x		x	x	x
Crisis management							
Organisation of crisis management	Emergency plans	Staffing, contact persons	x	x	x	x	x
Recall	Rules	Specific records on crisis management	x	x	x	x	x
Test procedures							
Analyses	Sample plans	Analysis reports	x			x	x
Measurements	Sample plans	Analysis reports	x			x	x
Audits	Procedural supporting documents, audit plans	Certification, audit reports	x	x	x	x	x

Key:

P: Processing IR: Import/Retail (office) CR: Chilling/Refrigeration room FP: Further processing WS: Wholesalers

4.3 Retention periods

The documents and records of the in-house inspections carried out under the in-house inspection system must be retained as part of the duty of care and for the provision of supporting documents vis-à-vis third parties in accordance with the statutory regulations:

Records about the origin and goods flow of the products as well as supporting documents relating to compliance with storage temperatures and results of the laboratory tests for each batch must be documented. Both incoming and outgoing goods must be verified specifying the supplier, type and quantity, labelling and the recipient.

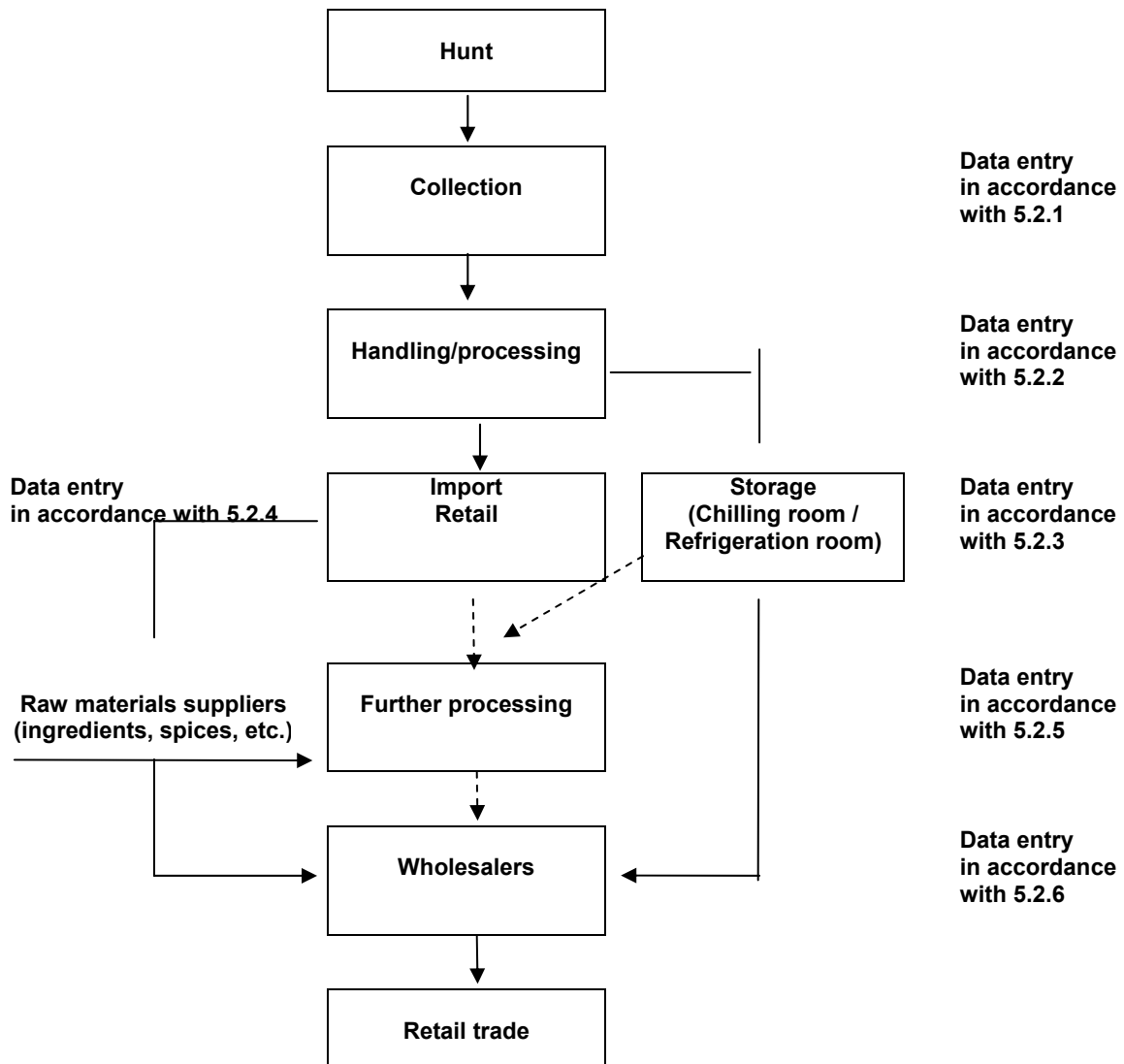
Records must be retained for two years and be presented on demand.

5 Database reports

5.1 Entry of basic data

Each production stage undertakes to enter the required basic data and the batch reports to "feed" the system.

Diagrammatic representation of traceability



5.2 Requirements for the individual stages

The following information must be entered into the system to record the basic data:

General establishment data

- Establishment address and telephone, fax etc.
- Office address and telephone, fax etc.
- Contact person and substitute
- Registration and licence number

5.2.1 Collecting point data entry

1. Special establishment data

- Location
- Origin on day of hunt
- Beat data
- Collecting point

2. Production data

- Number of animals
- Animal species
- Vet in charge/trained person
- Health concerns, if any

3. Information on batch report

- Recipient
- Handling establishment
- Licence number
- Date of animal arrival

5.2.2 Handling data entry

1. Special establishment data

- Contact person and substitute
- Date of delivery
- Suppliers

2. Information on quality assurance

- Quality management representative
- Licence number
- Certification, if applicable; if yes, which, since when and valid for how long

3. Information on batch report

- Recipient
- Quantity
- Date
- Product
- Origin
- Batch size

5.2.3 Chilling room/refrigeration room data entry

1. Special establishment data

- List of suppliers

2. Capacity

- Size in m³
- Floor area in sq m
- Palette placement area
- Electronic management system (yes/no)

3. Information on quality assurance

- Quality management/representative
- Release of licence by competent authority
- Certification, if applicable; if yes, which, since when and valid for how long

4. Information on batch report

- Supplier
- Recipient
- Quantity
- Products

5.2.4 Import/Retail (office) data entry

1. General establishment data

- List of suppliers

2. Information on quality assurance

- Quality management/representative
- Certification, if applicable; if yes, which, since when and valid for how long

3. Information on batch report

- Upstream supplier
- Recipient
- Quantity
- Products
- Origin
- Batch

5.2.5 Further processing data entry

1. General establishment data

- Upstream supplier

2. Production data

- Daily amount cut
- Production volume
- Production groups

3. Information on quality assurance

- Quality assurance representative
- Quality assurance standards with validity

4. Information on batch report

- Recipient
- Upstream supplier
- Quantity
- Further processing date
- Product
- List of ingredients
- Recipe
- Ingredients / recipe
- *(Batch size is one delivery)*

5.2.6 Wholesale data entry

1. General establishment data

- List of suppliers

2. Capacity

- Size in m³
- Floor area in sq m
- Number of palette placement areas
- Electronic management system (yes/no)

3. Information on batch report

- Supplier
- Recipient/customer/acceptor
- Quantity
- Products

6 Verification measures - traceability audit

The entries to the database are regularly verified by a neutral inspection agency by means of traceability audits. These audits are undertaken in an on-site audit using delivery notes, storage papers, health marking/fitness for consumption certificates. Register and weighing records must be shown. Checks of the declaration of stored goods in relation to the delivery note regarding quantity, quality and origin must also be carried out.

The catalogue of measures is also an element of the audit report together with the record of discrepancies. The catalogue contains the response of the establishment to the audit. The catalogue of measures must be sent to the competent inspection agency within a period of 14 days. The timeframe for any follow-up audit lies within the responsibility of the inspection agency but should not exceed 6 months.

In order to enable the meaningful inspection and evaluation of the establishment procedures directly on site, it is imperative that comprehensive information about the specific circumstances, i.e. about the respective establishment procedures and used technologies, is available.

The commissioned inspection institute must therefore be provided with a plan of the establishment which it can use as a guide in order to assign the different technological areas at all times and find them independently.

The auditor is obliged to maintain confidentiality about specific internal procedures, technologies and quantity streams. If figures are recorded during the audit, these are equally subject to the strictest confidentiality.

The catalogue of measures in particular also includes information on the documentation of origin and, with refrigerated goods, additional information about refrigeration date, cutting, handling and processing date.