Bilateral Screening

Specific Rules for Animal Product

Ministry of Agriculture and Environmental Protection
Veterinary Directorate

Brussels
20 – 24 October 2014
CONTENT

- Serbian legal framework
- Specific hygiene rules for food of animal origin
- Official controls on products of animal origin
- Other implemented hygiene rules
- National plan for Upgrading of food establishments
- National plan for raw milk standards
- Legislation - planning and implementation
## IMPLEMENTED HYGIENE RULES – COMPLIANCE WITH THE EU TEXT –

<table>
<thead>
<tr>
<th>EU TEXT</th>
<th>ADOPTED TEXTS</th>
<th>ALIGNED</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regulation (EC) No 852/2004</td>
<td>Rulebook on food hygiene requirements <em>(OG RS, No 73/10)</em></td>
<td>Partially</td>
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<tr>
<td>Regulation (EC) No 853/2004</td>
<td>Rulebook on general and specific hygiene conditions of food of animal origin <em>(OG RS No 25/11)</em>; Rulebook on the shape and contents of health mark and procedure for marking of food of animal origin <em>(OG RS, No 44/07)</em></td>
<td>Partially</td>
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<tr>
<td>Regulation (EC) No 854/2004</td>
<td>Rulebook on the mode and procedure of official controls on food of animal origin and on the mode of official controls on animals before and after slaughter <em>(OG RS No 99/10)</em></td>
<td>Partially</td>
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</thead>
<tbody>
<tr>
<td>Regulation (EC) 2073/2005</td>
<td><strong>Rulebook</strong> on general and specific food hygiene at any stage of production, processing and trade (OG RS No 72/10)</td>
<td>Partially</td>
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</tbody>
</table>
Regulation (EC) No 1169/2011 | **Rulebook** on labeling, marketing and advertising of foodstuffs (OG RS, No. 85/13, 101/13) | Partially |
| Regulation (EC) No 852/2004  
Regulation (EC) No 853/2004  
Regulation (EC) No 882/2004 | **Rulebook** on hygiene requirements for game (OG RS No 68/10) | Partially |
**Regulation (EC) No 852/2004: Hygiene of foodstuffs**

Rulebook on food hygiene requirements *(OG RS No 73/10)*

*All FBOs have to implement procedures based on HACCP principles:*

- Requirements: *protection against contamination, facilities, cleanliness of animals, cleaning and disinfection, water supply, pest control, waste handling, record-keeping)*
- Compliance with microbiological criteria
- Compliance with temperature control requirements
- Maintenance of cold chain
- Sampling and analysis
- Traceability principle applied in FBOs self-control system
REGISTRATION OF ALL FOOD BUSINESSES

Regulation 853/2004, Article 4

- **Law on Veterinary Matters** (OG RS No 91/05, 30/10, 93/12):
  - Slaughterhouses
  - Facilities for the production and distribution of food of animal origin
  - Facilities for the production and distribution of ABP and Feed

- Written request - compliance with the general and specific hygiene rules
- Establishments Registered or Approved
- Granted a Approval number

**Entering into the Register:**

- Register of establishments
- Register of Approved establishments
Regulation (EC) No 853/2004: Specific hygiene rules for food of animal origin

Rulebook on general and specific hygiene conditions of food of animal origin (OG RS No 25/11, 27/14)

Food of animal origin:

- meat (red, white, from farmed and wild game)
- minced meat, meat preparations, mechanically separated meat
- fishery products
- raw milk production
- frog legs and snails

Processed products:
- Meat products
- Dairy products
- Egg products
- Processed fishery products
- Rendered animal fat
- Greaves
- Gelatin
- Collagen
- Treated stomachs, bladders and intestines
Requirements for slaughter of animals and cutting of meat
(transport of animals, slaughterhouses, cutting plants, hygiene during operations):

- Animals must be clean
- Animal health rules
- Animal welfare rules
- Identification of animals
- Food chain information
Food chain information (FCI)

- Slaughter cannot take place before FCI:
  - received
  - checked by the slaughterhouse operator
  - transmitted to the VI (OV) - permission to slaughter animals

- Obligatory communication chain:
  - Farmer – slaughterhouse operator – official veterinarian – (farmer)
  - All live animals sent for slaughter - 24 hours in advance - FCI
  - Information on individual animal or on batch of animals
  - Information from the farm - relevant for slaughter and AM&PM inspection
Regulation (EC) No 854/2004: Official Control on products of animal origin

SECTION III
Rulebook on the mode and procedure of official controls on food of animal origin and animals before and after slaughter (OG RS No 99/10)

• Food chain information – part of inspection tasks of official veterinarian/ Veterinary Inspector

• Veterinary Inspector (VI) must check and analyse FCI before slaughter
  – FCI not delivered – animals killed separately and meat is not fit for human consumption
  – FCI not satisfactory - Veterinary Inspector (OV) takes action
In line with EU:

- **Responsibilities of CA/Veterinary Inspection**
- **Inspection tasks of the VI (OV):**
- **AM and PM inspection; FCI; animal welfare; lab testing**
- **Health marking**
  
  NOTE: Health and Identification marking – Rulebook (OG RS No 44/2007)

- **Decisions about FCI, live animals, animal welfare, meat**
- **Frequency of controls**

Regulation (EC) No 854/2004: Official Control on products of animal origin

**Rulebook on the mode and procedure of official controls on food of animal origin and animals before and after slaughter (OG RS No 99/10)**
Law on Veterinary Matters (OG RS No 91/05, 30/10, 93/12)

Approval of establishments

• **General Approval procedure** – stipulated by the Law on Veterinary Matters
• **No special Act** on procedures for **Registration and Approval** of establishments
• **Docs and fees required for application** for approval of establishment - *published on website* of the Ministry/VD
• **No prior approval of establishment’s layout (blueprints) and initial self-control system**

  Note: Documents should be available on-site

• **Removal from the Register of approved establishments**
# ESTABLISHMENT’S APPROVAL PROCEDURE

On FBO’s request (Food Business Operator/Legal person):

**Step I** - Nomination of Inspection team (*CVO Decision*)
- Assessment of **general**/structural hygiene conditions
- **Record**
  - *VD Act/Decision* – “Temporary Approval” (3 to up to 6 months) and Approval number - Est. No granted

Before the expiration of defined date for “temporary approval”:

**Step II** - Assess. of **general** & **specific** hygiene conditions (the same Insp. Team)
- **Record**
  - *VD Act/Decision* – (Full) **Approval** (for domestic market)

On FBO’s special request for export:

**Step III** - Nomination of Inspection team
- Assessment of **general** & **specific** hygiene conditions + import reqs
- **Record**
  - *VD Act/Decision* – **Approval (Export) Number** (same as Est. No in Step I) Granted

(Approval for export – General and/or Specific (EU, USA, RF)
### Number of approved establishments (current situation) *

<table>
<thead>
<tr>
<th>Type of establishment</th>
<th>No of ESTs</th>
<th>No of ESTs (EU)</th>
<th>No of ESTs (TC)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Slaughterhouse (red meat)</td>
<td>159</td>
<td>2</td>
<td>15</td>
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<tr>
<td>Slaughterhouse (poultry)</td>
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<tr>
<td>Slaughterhouse, cutting, processing (red meat)</td>
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<td>36</td>
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<tr>
<td>Slaughterhouse, cutting, processing (poultry)</td>
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<td>13</td>
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<tr>
<td>Meat processing (red meat products)</td>
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<td>28</td>
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<tr>
<td>Meat processing (poultry meat products)</td>
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<td>Wild Game meat</td>
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<tr>
<td>Minced meat, meat preparations and MSM</td>
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<td>1</td>
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<td>Milk processing and dairy products</td>
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<td>46</td>
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<tr>
<td>Fishery products</td>
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<td>4</td>
<td>13</td>
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<tr>
<td>Frogs' legs and snails</td>
<td>9</td>
<td>1</td>
<td>4</td>
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<tr>
<td>Eggs and egg products</td>
<td>2</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
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* Veterinary Directorate, Ministry of Agriculture and Environmental protection, R of Serbia
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<th>Type of establishment</th>
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<th>No of ESTs (EU)</th>
<th>No of ESTs (TC)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cold stores</td>
<td>697</td>
<td>86</td>
<td>2</td>
</tr>
<tr>
<td>Re-wrapping establishments - cheese</td>
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<td>-</td>
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<tr>
<td>Rendered animal fats and greaves</td>
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<td>-</td>
<td>-</td>
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<tr>
<td>Treated stomachs, bladders and intestines</td>
<td>12</td>
<td>1</td>
<td>4</td>
</tr>
<tr>
<td>Gelatin</td>
<td>-</td>
<td>-</td>
<td>-</td>
</tr>
<tr>
<td>Collagen</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
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* Veterinary Directorate, Ministry of Agriculture and Environmental protection, R of Serbia
Law on Veterinary Matters (OG RS No 91/05, 30/10, 93/12)

**List of approved establishments**

- **Excel lists** of approved establishments
- **Establishment’s data** – Content of lists of approved ESTs

*Note: Internal document Register – List of type of ESTs and activities (In force from 1. Feb 2007)*

- Lists of ESTs – **Not published on web site** - Delivered on demand
**Other implementing hygiene rules**

*Regulation (EC) No 2074/2005: implementing measures*

**Detailed issues concerning:**

- Requirements concerning **food chain information** for the purpose of Regulations (EC) No 853/2004 and 854/2004

- **Note:** provisions of Law on Veterinary Matters

- Calcium content of **mechanically separated meat** for the purpose of Regulation (EC) No 853/2004 (**Calcium content**)

- **Note:** Rulebook on quality of minced meat, meat preparations and meat products (OG RS No 31/2012)

- **Testing methods for raw milk and heat-treated milk**
**Other implementing hygiene rules**
Reg. (EC) No 2074/2005: implementing measures

**Detailed issues concerning:**

- **Lists of establishments** for the purpose of Regulation (EC) No 882/2004

- **Derogation for foods with traditional characteristics**

- Requirements concerning **fishery products** for the purpose of Regulations (EC) No 853/2004 and 854/2004

- Recognised **testing methods for marine biotoxins** for the purpose of Regulations (EC) No 853/2004 and 854/2004
**Other implementing hygiene rules**

*Regulation (EC) No 2075/2005:* Specific rules on official controls for *Trichinella* in meat

- **No specific** National legislation on official controls for *Trichinella* spp in meat

- **Rulebook on official controls on food of animal origin and animals before and after slaughter** *(OG RS No 99/2010)*:

  - **Initial Draft Rulebook** on official control on the presence of *Trichinella* spp in meat - *Regulation (EC) No 2075/2005*
**Other implementing hygiene rules**

*Regulation (EC) No 2075/2005: Specific rules on official controls for *Trichinella* in meat*

- **Directive** on the procedure for determination of larvae of *Trichinella spiralis* in meat of pigs, horses and wild animals and meat products of pigs, horse and game meat (No 323-02-2873/02-09, 12.11.2002) – partially in line with *Reg. (EC) No 2075/05*

- **samples**: available sampling site / animal species / meat product
- **testing methods**: available sampling site - animal species - meat product
- **special conditions**: trichinoscopic / compression method / limits
- **positive meat is declared unsafe for human consumption**
- **procedure in case of positive sample**
- **list of equipment and technical characteristics**
- **conditions for auxiliaries** (appropriate training and exam/certificate)
- **Quality Assurance System** – critical points (digestion method)
- **documentation/records**
HYGIENE LEGISLATION: "THE RELATED BRANCHES"

<table>
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<tr>
<td>Regulation (EC) No 2160/2003</td>
<td>Rulebook on salmonella control (OG RS No 76/10)</td>
<td>Partially</td>
</tr>
<tr>
<td>Regulation (EC) No 1774/2002</td>
<td>Rulebook on handling with animal by-products, (OG RS No.31/11)</td>
<td>Partially</td>
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<tr>
<td>Regulation (EC) No 1069/2009</td>
<td></td>
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<tr>
<td>Regulation (EC) 999/2001</td>
<td>Rulebook on TSEs (OG RS No 96/10)</td>
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<tr>
<td>Regulation (EC) No 183/2005</td>
<td>Rulebook on general and special conditions on hygiene of feed (OG RS No 78/10)</td>
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| Regulation (EC) No 1/2005 | • Rulebook on animal welfare during transport (OG RS, No 14/10)  
• Rulebook on AW trainings (OG RS, No 73/10)  
• Rulebook on AW during loading/reloading/unloading of animals (OG RS No 92/10) | Partially |
National Plan for Upgrading of Food Establishments

- National Strategy and National Programme for Upgrading of establishments producing food of animal origin based on the European Union acquis will be developed
  - Assessment criteria and check-lists will be developed against the EU general and specific food hygiene requirements and used for the assessment of structural, hygiene and animal welfare conditions and self-control systems.
  - Assessment will be performed by the trained special inspection teams
  - Based on the results of the assessment of the general and specific food hygiene conditions and the level of compliance with the EU requirements, food establishments will be categorized
  - Strategy, programme and process of upgrading of food establishments are still under discussion between CA and the stakeholders and it is expected to be ready in last quarter of 2014
National Plan for Upgrading of Food Establishments

**Law on Food Safety** (OG RS No 41/09):

Flexibilities, derogations and exemptions, including traditional methods, geographical constraints, and small capacities will be recognised in the National legislation according to the EU legislation.

**National measures/legislation to cover:**

- conditions for production and sale of small quantities of primary products for direct consumer supply
- Implementation of flexibility principle - conditions for the application of traditional methods of production, and production conditions in areas with special geographical constraints
- Implementation of flexibility principle on small businesses and HACCP
- Marginal, localized and restricted activity of a retail establishment that mainly supplies the final consumer
Regulation (EC) No 853/2004: Specific hygiene rules for food of animal origin

Rulebook on general and specific hygiene conditions of food of animal origin *(OG RS No 25/11)*

<table>
<thead>
<tr>
<th>CRITERIA</th>
<th>RAW COW’S MILK</th>
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<tbody>
<tr>
<td></td>
<td>Category III</td>
</tr>
<tr>
<td>Plate count at 30°C (per ml)</td>
<td>400 001- 1 000 000 (*)</td>
</tr>
<tr>
<td>Somatic cell count (per ml)</td>
<td>≤ 400 000 (**)</td>
</tr>
<tr>
<td>Valid until:</td>
<td>Dec 31, 2016</td>
</tr>
</tbody>
</table>
Regulation (EC) No 853/2004: Specific hygiene rules for food of animal origin

Rulebook on general and specific hygiene conditions of food of animal origin *(OG RS No 25/2011)*

- National criteria in line with *Part III, Chapter I, Section IX of Annex III to Reg (EC) No 853/2004*

- National Strategy for achievement of raw milk quality standards will be developed

- Initial Draft of National Strategy is still under discussion between the CA/Veterinary Directorate and the stakeholders

- Government of the Republic of Serbia plans to establish two laboratories to control the raw milk quality on the whole territory of the country
# NATIONAL TEXTS PLANNED TO BE ADOPTED

<table>
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<td>Regulation (EC) No 852/2004</td>
<td>Rulebook on registration and approval of food establishments</td>
<td>Initial draft prepared 2015</td>
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THANK YOU FOR YOUR ATTENTION