



EUROPEAN COMMISSION
HEALTH & CONSUMER PROTECTION DIRECTORATE-GENERAL

Directorate D - Food Safety: production and distribution chain
D2 - Biological risks

SANCO/2179/2005

Working document

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

Presented at the meeting of the Standing Committee on the Food Chain
and Animal Health on [day][month] 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.

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 category of establishments in each section.

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

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

ANNEX I

FORMAT OF THE MASTER LIST¹

'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.

The lists of the approved food establishments are published in the order of Annex III to Regulation (EC) No 853/2004.

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'

¹ *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 Other establishments**
- Cold stores (Independent, stand-alone)]
- SECTION I Meat of domestic ungulates**
- Slaughterhouses
 - Cutting plants
 - Cold stores
- SECTION II Meat from poultry and lagomorphs**
- Slaughterhouses
 - Cutting plants
 - Cold stores
- SECTION III Meat of farmed game**
- Slaughterhouses
 - Cutting plants
 - Cold stores
- SECTION IV Wild game meat**
- Game-handling establishment
 - Cutting plants
 - Cold stores
- SECTION V Minced meat, meat preparations and mechanically separated meat**
- Minced meat establishment
 - Meat preparation establishment
 - Mechanically separated meat establishment
 - Cold store
- SECTION VI Meat products (*sub-divided according to the 4 first sections*)**

- Processing plant
- Cold store
- SECTION VII Live bivalve molluscs**
 - Production areas
 - Processing plant
- SECTION VIII Fishery products**
 - Factory vessel
 - Freezing vessel
 - Processing plant
 - Cold store
- SECTION IX Raw milk and dairy products**
 - Processing plant
- SECTION X Eggs and egg products**
 - Egg packing centres
 - Processing plant
- SECTION XI Frogs' legs and snails**
 - Processing plant
- SECTION XII Rendered animal fats and greaves**
 - Collection centres
 - Processing plant
- SECTION XIII Treated stomachs, bladders and intestines**
 - Processing plant
- SECTION XIV Gelatine**
 - Collection centre
 - Processing plant
- SECTION XV Collagen**
 - Collection centre
 - Processing plant

ANNEX III

LAYOUT FOR INDIVIDUAL LISTS OF APPROVED ESTABLISHMENTS

'SECTION xxx

[Title]

Approval number	Name	Town/Region	Activities ⁽¹⁾	Species ⁽²⁾	Remarks ⁽³⁾

(1) Use codes defined in Annex IV for each activity

(2) Where appropriate, use codes defined in Annex IV for each species

(3) Where appropriate

ANNEX IV

CODES AND LEGENDS

ACTIVITY	SPECIES
CC = collection centre	A = poultry
CP = cutting plant	B = bovine
CS = cold store	C = caprine
EPC = egg packing centre	G = game
FV = factory vessel	L = lagomorphs
GHE = game handling establishment	O = ovine
MM = minced meat establishment	P = porcine
MP = meat preparation establishment	R = ratite
MSM = mechanically separated meat establishment	S = solipeds
PP = processing plant	wA = wild birds
SH = slaughterhouse	fG = large farmed game
ZA = production area	wG = large wild game
ZV = freezing vessel	fL = farmed lagomorphs
	wL = wild lagomorphs