

# MAY05 WORKING DRAFT

## GUIDE TO FOOD SAFETY AND OTHER REGULATIONS FOR THE MEAT INDUSTRY

### PART FIVE

#### 1. DEFINITIONS

##### 1.1 REGULATION 178/2002 GENERAL PRINCIPLES OF FOOD LAW (GFL)

**'Final consumer'** means the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.

**'Food business'** means any undertaking whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.

**'Placing on the market'** means the holding of food or feed for the purpose of sale, including offering for sale or any other form of transfer, whether free of charge or not, and the sale, distribution, and other forms of transfer themselves;

**'Primary production'** means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products;

**'Retail'** means the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops, supermarket distribution centres and wholesale outlets;

**'Stages of production, processing and distribution'** means any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer and, where relevant, the importation, production, manufacture, storage, transport, distribution, sale and supply of feed;

##### 1.2 REGULATION 852/2004 GENERAL HYGIENE OF FOODSTUFFS (H1)

**'Clean water'** means clean seawater and fresh water of a similar quality;

**'Food hygiene'**, hereinafter called 'hygiene', means the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use;

**'Packaging'** means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself;

**'Potable water'** means 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 (OJ L 330, 5.12.1998, p. 32)

**'Wrapping'** means the placing of a foodstuff in a wrapper or container in direct contact with the foodstuff concerned, and the wrapper or container itself;

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### 1.3 REGULATION 853/2004 SPECIFIC HYGIENE RULES FOR POAO (H2)

**1.1 'Meat'** means edible parts of the animals referred to in paragraphs 1.2 to 1.8, including blood.

**1.2 'Domestic ungulates'** means domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds.

**1.3 'Poultry'** means farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites.

**1.4 'Lagomorphs'** means rabbits, hares and rodents.

**1.5 'Wild game'** means: 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.

**1.6 'Farmed game'** means farmed ratites and farmed land mammals other than those referred to in paragraph 1.2.

**1.7 'Small wild game'** means wild game birds and lagomorphs living freely in the wild.

**1.8 'Large wild game'** means wild land mammals living freely in the wild that do not fall within the definition of small wild game.

**'Carcase'** means the body of an animal after slaughter and dressing.

**'Cutting plant'** means an establishment used for boning and/or cutting up meat.

**'Fresh meat'** means 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.

**'Game-handling establishment'** means any establishment in which game and game meat obtained after hunting are prepared for placing on the market.

**'Greaves'** means the protein-containing residue of rendering, after partial separation of fat and water.

**'Meat products'** means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.

**'Meat preparations'** means 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.

**'Mechanically separated meat'** or **'MSM'** means the product obtained by removing meat from flesh bearing bones after boning or from poultry carcasses, using mechanical means resulting in the loss or modification of the muscle fibre structure.

**'Minced meat'** means boned meat that has been minced into fragments and contains less than 1% salt.

**Offal'** means fresh meat other than that of the carcase, including viscera and blood.

**'Slaughterhouse'** means an establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.

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**'Products of animal origin'** means foodstuffs obtained from animals, including honey and blood.

**'Viscera'** means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and oesophagus and, in birds, the crop.

**'Wholesale market'** means a food business that includes several separate units which share common installations and sections where foodstuffs are sold to food business operators.

### REGULATION 853/2004 OFFICIAL CONTROLS ON POAO (H3) *(as amended by OFFC)*

**'Approved veterinarian'** means a veterinarian designated by the competent authority to carry out specific official controls on holdings on its behalf;

**'Health mark'** means a mark indicating that, when it was applied, official controls had been carried out in accordance with this Regulation.

**'Official auxiliary'** means a person qualified, in accordance with this Regulation, to act in such a capacity, appointed by the competent authority and working under the authority and responsibility of an official veterinarian; and

**'Official veterinarian'** means a veterinarian qualified, in accordance with this Regulation, to act in such a capacity and appointed by the competent authority;

### 882/2004 REGULATION OFFICIAL FEED & FOOD CONTROLS (OFFC)

**'Audit'** means a systematic and independent examination to determine whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives; and

**'Competent authority'** means the central authority of a Member competent for the organisation of official controls or any other authority to which that competence has been conferred; it shall also include, where appropriate, the corresponding authority of a third country;

**'Control body'** means an independent third party to which the competent authority has delegated certain tasks;

**'inspection'** means the examination of establishments, animals and food, of their processing, of food businesses, of their management and production systems, including finished product testing and feeding practices, and of the origin and destination of production inputs and outputs, in order to verify that all these items conform to legal requirements.

**'Official control'** means any form of control that the competent authority performs for the verification of compliance with feed and food law, animal health and animal welfare rules;

**'Verification'** means checking by examination and the consideration of objective evidence whether specified requirements have been fulfilled;

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### GLOSSARY OF TERMS USED IN THIS GUIDE

<b>DARD</b>	Dept of Agriculture & Rural Development (enforcement role in NI licensed meat plants)
<b>Defra</b>	Dept of the Environment, Food & Rural Affairs (leads on animal health/welfare issues)
<b>FSA</b>	Food Standards Agency (Competent Authority for food safety in the UK)
<b>FVO</b>	Food & Veterinary Office (European Commission auditors)
<b>GFL</b>	General Food Law (EU Regulation setting general principles of food law)
<b>GHP</b>	Good Hygiene Practice
<b>HACCP</b>	Hazard Analysis and Critical Control Points (food safety management system)
<b>MHI</b>	Meat Hygiene Inspector (see OA)
<b>MHS</b>	Meat Hygiene Service (enforcement role in GB licensed meat plants)
<b>OA</b>	Official Auxiliary (EU term for Meat Hygiene Inspector)
<b>OFFC</b>	Official Feed & Food Controls (EU Regulation on official controls)
<b>OV</b>	Official Veterinarian
<b>SI</b>	Statutory Instrument (UK secondary legislation)
<b>SME</b>	Small & Medium sized Enterprises
<b>SVS</b>	State Veterinary Service