

DECREE-LAW No. 13/2014

of 14 May 2014

**HEALTH CONDITIONS FOR THE PREPARATION, TRANSPORT
AND SALE OF MEAT AND MEAT PRODUCTS**

This Decree-Law reflects the growing need to define basic measures for the defense of public health and the national economy that will lead to the maximum use and conservation of meat, a food product that, by its nature, is subject to changes that may profoundly affect its organoleptic characteristics and even depreciate its nutritional value.

Furthermore, altered meat is known to be toxic and therefore responsible for many known pathogenic processes under the generic name of food toxic-infections, which often endanger the life of the consumer, as well as causing significant economic damage to the State and damage to the national economy.

It is therefore of paramount importance to eradicate certain routine practices relating to the sale of meat under precarious hygienic conditions.

In fact, manipulation and packaging carried out without basic hygiene care, exhibitions in the open air, even at the point of sale, palpation when buying and contact with polluted objects or surfaces - so common in the sale of meat at fairs and markets - must be severely repressed.

The poor way in which meat is generally transported, distributed, and sold in the territory also calls for serious repairs, which fully justify the urgent adoption of sanitary and disciplinary measures aimed at changing the current picture.

The purpose of this law is therefore to introduce a transit guide for the transport of fresh or refrigerated meat, fully justified in order to guarantee the origin, genuineness and health of meat intended for consumption and, implicitly, to defend public health and livestock species against the harmful action of serious diseases.

Thus,

The Government decrees, under the terms of Article 115(1)(o) of the Constitution of the Republic, to have the following effect as law:

Article 1

Subject

This Decree-Law defines the hygiene and health conditions to which preparation, transport and sale of meat and meat products must conform.

Article 2

Approval

The following Regulations, published in an annex to this Decree-Law and forming an integral part thereof, are hereby approved:

- a) Regulation of the Hygiene and Health Conditions for Staff in the Meat Sector;
- b) Regulation of Hygienic Conditions to be Observed in the Preparation, Packaging, Transport, Preservation and Sale of Pre-packed Meat;

- c) Regulation of Hygienic Conditions to be Observed in the Preparation of Minced Meats for Public Consumption;
- d) Regulation of Hygienic Conditions for the Transport and Distribution of Meat and its Products;
- e) Regulation of Hygienic Conditions for the Sale of Meat and Its Products;
- f) Regulation of Hygienic Conditions to be Observed in the Cutting and Deboning Operations of Poultry Carcasses.

Article 3

Supervision

Technicians of the National Directorate of Livestock (D.N.L.) and the National Directorate of Veterinary (N.D.V.), within the scope of their respective powers, and the district veterinarians are responsible for ensuring full compliance with the precepts contained in this Decree-Law and to collaborate in clarifying the personnel responsible for this type of service.

Article 4

Administrative offences

1. It constitutes an administrative offence punishable by a fine, the minimum amount of which is \$125 (one hundred and twenty-five) US dollars and the maximum of \$2,000 (two thousand) US dollars:
 - a) The hygiene and health conditions of meat sector staff who fail to comply with the hygiene and technical standards set out in Articles 1 to 9 of the Regulation on hygiene and health conditions for meat sector staff;
 - b) The hygiene conditions to be met in the preparation, packaging, transport, preservation and sale of pre-packaged meat which does not comply with Articles 3 to 27 and Article 29 of the Regulation on hygiene conditions in the preparation, packaging, transport, preservation and sale of pre-packaged meat;
 - c) The hygiene conditions to be met in the preparation of minced meat for public consumption which do not comply with Articles 4 to 6 and Articles 8 to 29 of the Regulation on hygiene conditions in the preparation of minced meat for public consumption;
 - d) Hygienic conditions for the transport and distribution of meat and meat products which do not comply with Articles 3 to 19 and Articles 21 to 32 of the Regulation on hygienic conditions for the transport and distribution of meat and meat products;
 - e) The hygienic conditions of sale of meat and meat products which fail to comply with Articles 3 to 30 of the Regulation on Hygienic Conditions of Sale of Meat and Meat Products; and
 - f) The hygienic conditions to be met when cutting and deboning poultry carcasses which do not comply with Articles 1 to 31 of the Regulation of Hygienic Conditions in the Cutting and Deboning of Bird Carcasses.
2. Negligence and attempt are punishable.

Article 5
Ancillary penalties

1. Depending on the seriousness of the misdemeanor and the owner's fault, the following additional penalties may be imposed simultaneously with the fine:
 - a) Loss of objects belonging to the owner;
 - b) Prohibition to exercise professions or activities the exercise of which is subject to public title or public authority authorization or approval;
 - c) Deprivation of the right to a subsidy or benefit granted by public entities or services;
 - d) Loss of the right to participate in fairs or markets;
 - e) Loss of the right to participate in public tenders or contests having as their object the supply of goods and services, the granting of public services and the granting of licenses or permits;
 - f) Closure of an establishment the operation of which is subject to authorization or licensing by a management authority;
 - g) Suspension of authorizations, licenses and permits.
2. The penalties referred to in subparagraphs b) to g) of the previous paragraph shall have a maximum duration of 2 (two) years as from the date of the final judgment.
3. Where a sanction is imposed for the closure of an establishment whose operation is subject to an authorization or license from the administrative authority, the reopening of that establishment and the issuing or renewal of the license or permit shall take place only when the legal or regulatory conditions for its normal operation are met.

Article 6
Instruction and application of penalties

1. The N.D.L., the N.D.V. and the District Agricultural Service Directorates in the area of infraction practice shall be responsible for the investigation of administrative offence proceedings relating to the matters within their respective competencies.
2. The Minister of Agriculture and Fisheries shall be responsible for the imposition of fines and ancillary penalties relating to matters within the scope of their respective powers

Article 7
Payment of fines

The payment of fines will be made by the infraction agent directly to the Banks or Banking Institutions, in accordance with Law No. 8/2008, of July 30.

Article 8
Final provisions

The Regulations approved by this legal diploma shall enter into force within 6 months from the date of its publication.

Approved by the Council of Ministers on February 25, 2014.

The Prime Minister,

Kay Rala Xanana Gusmão

The Minister of Agriculture and Fisheries,

Mariano Assanami Sabino

Enacted on 29 April 2014

Be it published.

The President of the Republic,

Taur Matan Ruak

ANNEX I
REGULATION OF HYGIENE AND HEALTH CONDITIONS
FOR STAFF IN THE MEAT SECTOR

Article 1

1. Staff engaged in the preparation, handling, distribution and sale of meat shall comply strictly with basic standards of individual hygiene and shall maintain a high level of cleanliness, such as:
 - a) Keep their hands and forearms well washed and their nails short and clean;
 - b) Wash hands, nails and forearms with soap and water or appropriate solute detergent after contact with substances that may transmit changes to the meat, after each meal, or whenever use urinal or toilet during working hours.
2. For the purposes of the previous paragraph, the staff shall always have at their disposal the necessary means of cleaning, such as washbasins, soap, appropriate solute detergents and disinfectants, nail brushes and individual towels in a scrupulous state of cleanliness, when automatic hand dryers or paper towels cannot be provided.
3. Wash basins to be used in establishments or places for the preparation or manufacture of meat and meat products shall be provided with taps.

Article 2

1. When slaughterhouse staff perform other tasks relating to the preparation and handling of meat, they shall, when leaving the slaughterhouse sector, undergo thorough body hygiene and a change of clothing.
2. During working hours, staff engaged in the preparation, handling, transport, distribution and sale of meat and meat products must always wear their own, perfectly clean, preferably light-colored, easy-to-wash clothing, which shall be as follows:
 - a) For the preparation, handling and sale of meat and meat products, a dressing gown, cap or cap and apron of light-colored, easily washable and dis-infectable waterproof material;
 - b) For the transport or distribution of meat, a dressing gown, cap or cap and waterproof footwear which is easy to wash and disinfect;
 - c) For the transport of meat on the shoulder, a head and neck cover, of light-colored waterproof material, easily washable and dis-infectable.
3. For female staff, the guard and cap must be replaced by a gown and cap respectively, which must cover all the hair.
4. The guard shall be of full body or made up of trousers and coat or jacket.
5. The gown should be tightened at the back.
6. The apron should protect the front of the body, from neck to knee.

Article 3

1. Staff engaged in the preparation, handling, transport, distribution and sale of meat shall be in possession of a health certificate issued by the responsible health authority in accordance with the legal provisions in force and shall appear before their respective delegations or sub-delegations of health within the time limits indicated by them for the purposes of a medical examination.

2. The professional activity of the same staff shall also depend on the decisions resulting from any medical inspections that the health authority deems appropriate and decides to carry out.

Article 4

1. The managers responsible for the establishments covered by these Regulations shall remove from the operations of preparation, handling, packaging, transport, distribution and sale of meat and send without delay to the health authorities of the respective areas, for medical examination, the employees who have contracted or are suspected of having contracted, any contagious disease, as well as employees suffering from skin infections or other skin diseases, mental illnesses, digestive tract diseases accompanied by diarrhea, vomiting or fever, inflammation of the throat, nose, ears or eyes and any other disease which they consider incompatible with these operations.
2. Equal precautions should be taken for employees who have been in contact with individuals affected by diarrheal intestinal diseases, in particular when they are living with them.
3. The above procedure shall also be taken when there is reason to suspect that an employee suffers from typhoid fever, paratyphoid or food-borne toxic-infection, or has been in contact with a person with intestinal infection accompanied by diarrhea.

Article 5

Licenses for activities relating to the preparation, handling, transport, distribution and sale of meat and meat products shall be granted only to individuals who ensure compliance with satisfactory hygiene standards.

Article 6

The staff must have suitable sanitary facilities for both sexes and must have changing rooms with individual lockers, both in the slaughterhouse sector and in the meat preparation establishment.

Article 7

When handling, preparing, packing, transporting and distributing meat, staff shall comply with the rules of discipline and hygiene recommended by the veterinary or health authority.

Article 8

Staff of establishments or places of preparation or manufacture, storage and sale of meat and meat products shall not be permitted to eat, smoke, spit or expectorate in any premises or workplace of such establishments.

Article 9

The practice of licking one's finger when wrapping meat or blowing into packaging bags is expressly prohibited.

Article 10

In the operation of establishments covered by these Regulations, the provisions of the General Regulations on Safety and Hygiene at Work in Industrial Establishments and of the diplomas in force on occupational medicine issued by the Ministry of Health, in particular those relating to measures to be taken in order to prevent inconvenience from working at low temperatures, shall be observed.

ANNEX II

REGULATION OF HYGIENIC CONDITIONS IN THE PREPARATION, PACKING, TRANSPORT, PRESERVATION AND SALE OF PRE-PACKED MEATS.

CHAPTER I GENERAL PROVISIONS

Article 1

“Pre-packaged meat” means cuts or portions of meat, boneless or not, specially prepared for sale to the public and packed in duly approved original packaging in accordance with the legislation in force.

Article 2

Pre-packaged meat preparation establishments shall be assisted by a veterinary doctor whose appointment is approved by the NDV, subject to the incompatibility rules.

Article 3

The preparation, packaging and preservation of pre-packaged meat, as well as its display for sale, must be carried out under the continuous action of artificial cold and in strict compliance with the hygienic conditions prescribed in these Regulations.

CHAPTER II PROCEDURAL RULES FOR LICENSING

Article 4

1. Natural or legal persons interested in the installation of pre-packaged meat preparation establishments shall apply to the Directorate-General for Agriculture and Livestock (D.G.A.L.) for authorization in this regard, in an application submitted to that Directorate-General, which shall include
 - a) The identity or business name of the applicant, his/her residence or registered office, as well as his/her registration number issued by the responsible Ministry; and
 - b) The location of the establishment and the nature of the claim.
2. The application referred to in paragraph 1 of this article shall be accompanied by:
 - a) Plans of the location and facilities, in duplicate, with the pieces drawn on a scale of 1:100;
 - b) Descriptive report, drawn up in such a way as to allow a perfect assessment of the application.
3. The descriptive document shall contain the following information:
 - a) Daily production and storage capacity of the establishment;
 - b) A description of the meat preparation and storage facilities and their situation in relation to the animals' slaughter places;
 - c) A description of the equipment and other material used as represented on the plant;
 - d) Characteristics of the vehicles used to transport the meat;

- e) Other information required by the D.G.A.L. in accordance with the legislation governing the installation and operation of industrial establishments.
- f) Indication of the veterinary doctor who will assist the establishment, which will include, in particular, the health inspection of the meat to be worked on.

Article 5

1. After completing the installation in accordance with the approved project, the interested party shall request an inspection from the D.G.A.L.
2. During the inspections, in addition to the representatives of the N.D.L. and the N.D.V., representatives of the Ministry of Health and the veterinary doctor of the Ministry of Agriculture and Fisheries responsible for the place where the establishment is located shall also be present, and, whenever necessary, the intervention of other technicians may be requested.
3. From the inspections carried out in accordance with the regulations in force, a duplicate record shall be drawn up, the original of which shall be sent to the D.G.A.L., with the duplicate remaining for the responsible Directorate of District Agriculture Services.
4. If the result of the survey is favorable, the D.G.A.L. will issue health license for one year.
5. The health license may be renewed annually by the D.G.A.L. when the establishment maintains its good functioning and the suspension sanction has not been applied at any time.

Article 6

Natural or legal persons interested in the sale of pre-packaged meat, in addition to the obligations imposed by D.G.A.L., must request prior authorization from this Directorate General, in an application which must include:

- a) The identification details referred to in Article 4(1)(a) and (b);
- b) A description of the exhibition and sales premises and refrigeration facilities for preserving the product.
- b) A description of the exhibition and sales premises and refrigeration facilities for conserving the product.

Article 7

Article 5 shall apply to the survey of pre-packaged meat sales establishments

Article 8

The system for collecting fees relating to applications for assembly and approval of establishments, surveys, modification or adaptation of installations, sealing and unsealing of industrial machinery or apparatus and endorsements shall be governed by the provisions of Law No. 8/2008, 30 July.

CHAPTER III
CONDITIONS FOR THE INSTALLATION AND OPERATION
OF ESTABLISHMENTS

Article 9

1. Pre-packaged meat preparation establishments may only be supplied from slaughterhouses licensed by the D.G.A.L.
2. Meat from slaughterhouses which are not attached to the preparation establishments shall be transported as quickly as possible at a temperature not exceeding +2°C in a vehicle approved in accordance with the legislation in force, the load compartment of which shall be sealed.

Article 10

1. Establishments shall have refrigerated chambers and cutting, deboning and packaging sections.
2. Cold rooms exclusively reserved for the preservation of meat to be processed shall be suitably located and be capable of holding the volume of meat required for two days' movement and allow the room temperature to be maintained at between 0°C and +2°C, with a relative humidity of between 80% and 90%.
3. The facility or facilities for cutting, deboning and packaging must meet the following conditions, among others:
 - a) Must be air-conditioned, when in operation, at temperatures not exceeding 10°C and with a relative humidity that does not cause condensation on the meat to be processed;
 - b) Must have regulatory devices for maintaining at all times the room temperature referred to in (a), as well as recording thermometers, the graphs of which must be kept for at least 30 days for observation by the veterinary surgeon and the health authority;
 - c) Be sufficiently large and well ventilated, preferably with filtered air;
 - d) Have appropriate lighting, whether natural or artificial, which does not alter the color of the meat;
 - e) Walls shall be covered at least 2 meters high with smooth, impermeable, washable and shock-resistant material and the remaining extension and ceiling shall be plastered or painted with light-colored paint, in a smooth, washable layer with added water of soap or detergent, the edges and angles being replaced by rounded surfaces and the windowsills beveled inwards;
 - f) Have waterproof floors made of strong, washable materials, with sufficient slope to allow easy drainage of washing or waste water;
 - g) Have cold rooms communicating with the cutting and deboning section by air, mounted high enough to prevent contact between the meat pieces and the ground;
 - h) Have tables and other cutting surfaces made of strong, rot-proof, smooth, washable and non-absorbent material or suitably coated with material meeting these conditions, and must always be kept in a perfect state of repair and cleanliness;
 - i) Have the cutting and deboning sections as well as the slaughterhouse, means of sterilization for the knives and other instruments used for handling meat;

- j) Have a supply of potable water, abundant and under pressure, with a sufficient number of taps, some of which must be fitted with a hose to wash floors and walls; when the water supply system is not connected to the public supply network under the responsibility of an official entity, it must have adequate water treatment in order to permanently guarantee its potability, in which case the respective treatment project must be presented, based on the physical-chemical and microbiological characteristics of the water to be used;
- k) Must have an appropriate sewage system, with a view to its connection either to the public network or to an appropriate treatment system proven by specific project, in which case pollution of the surrounding environment must always be avoided;
- l) All rooms are equipped with devices to prevent insects and rodents from penetrating into the openings to the outside and with devices for electrocution of insects inside the rooms;
- m) The changing rooms, showers and washbasins are provided with soap, nail brushes, disinfectants and individual paper towels or thermal dryers, in good condition and clean;
- n) Sanitary facilities are properly isolated from the above premises and workplaces, have their own independent ventilation and are kept conveniently clean;
- o) Have their own sinks for footwear at the entrance.

Article 11

The veterinary surgeon who provides technical assistance to these establishments shall be responsible for supervising all operations relating to cutting, deboning, packaging, storage and dispatch of products and checking temperatures and for monitoring the cleanliness of the staff and of the premises intended for those operations, the apparatus, instruments or utensils and containers.

Article 12

Any deficiencies found by the assisting veterinarian or the competent authorities during their inspection visits shall be passed on in writing to the owner or person in charge of the establishment to ensure that they are promptly remedied.

Article 13

1. Each establishment shall keep a record book, without erasures, between lines or blank spaces, showing, by animal species, meat origin and category, quantities prepared, dispatched and in stock.
2. The book referred to in the preceding paragraph, initialed by the competent regional departments, shall contain the opening and closing dates.
3. This record book shall be made available to the veterinary surgeon responsible and to inspection agents.

CHAPTER IV CONDITIONS TO BE OBSERVED IN PREPARATION

Article 14

It is expressly prohibited to prepare pre-packaged meat from emergency slaughtered animals.

Article 15

Whole carcasses, halves or quarters thereof, to be prepared in these establishments shall be packed in cold rooms where they shall remain for a maximum of 2 to 5 days at temperatures between 0°C and +2°C.

Article 16

After deboning, bone squirrels and blood clots shall be carefully removed.

Article 17

Each employee shall always have at his/her disposal an individual watertight container, preferably made of stainless material, with rounded inner angles, to collect the bones, waste and other debris from deboning and meat preparation.

Article 18

The cutting and deboning section shall also have other containers, under the conditions indicated in the previous article, fitted with a lid for hermetic sealing, intended to receive, as necessary, the contents of the individual containers.

Article 19

Bones, residues and other debris shall be removed as often as necessary and the containers shall be washed and disinfected at the end of each working day.

Article 20

Meat cuts or portions of meat shall be transported to the packaging section in stainless steel containers, washed or disinfected in an appropriate manner.

Article 21

Cutting and deboning operations must be followed immediately by packaging.

Article 22

During the cutting, deboning and packaging operations, meat cuts must maintain an internal temperature of not more than +5°C.

CHAPTER V CONDITIONS TO BE MET BY PACKAGING

Article 23

1. Each piece or portion of pre-packaged meat intended for sale shall be wrapped entirely in transparent film suitable for food use.
2. The cuts or portions referred to in paragraph 1 shall be packed in boxes made of odorless, non-resinous and dry wood or waterproof cardboard on both sides.
3. Packaging shall be covered with sulphurated paper or cellulose film, or other equivalent material, under the above conditions, so as to cover the entire interior surface.

Article 24

Any other type of packaging to be used for this purpose shall require special authorization from the D.G.A.L., in consultation with the competent Directorate of the Ministry of Health and the National Directorate of Food Inspection of the Ministry of Commerce, Industry and Environment.

Article 25

Packages shall bear on the outside, in clearly visible characters printed in indistinguishable ink, at least the indication of the registration number of the establishment with the D.G.A.L., the dates of slaughter and packaging, the health inspection mark, the species of animal and the category or designation of the meat cuts packed.

Article 26

Pre-packaged products shall be stored in cold stores at temperatures between 0°C and +2°C.

CHAPTER VI CONDITIONS OF TRANSPORT, STORAGE AND SALE

Article 27

Pre-packaged meat shall be transported in such a way as to keep it at temperatures between 0°C and +2°C.

Article 28

1. Preservation, display for sale and sale of pre-packaged meat shall only take place in establishments with appropriate refrigeration facilities, such as showcases, cupboards, or refrigerated counters, in which such meat is kept, until its purchase by the consumer, at temperatures between 0°C and +2°C.
2. Thermometers will be visible to the public in order to allow the verification of temperatures.
3. Until they are delivered to the consumer, pre-packaged meat may not, under any pretext, be removed from its original packaging.
4. The refrigeration facilities used for displaying or storing such meat must be kept properly clean.

Article 29

1. The sale of chilled pre-packaged meat to the consumer must take place strictly within 3 days of the date of packaging and may not exceed 8 days from the date of slaughter of the animals from which the meat came.
2. These time limits may be extended only by special authorization from the authority carrying out health surveillance.

CHAPTER VII STAFF HYGIENE AND HEALTH CONDITIONS

Article 30

1. All staff preparing, handling or selling pre-packaged meat must have a health record drawn up in accordance with the legal provisions in force and must appear before the respective delegation or sub-delegation of health within the time limits indicated by them for the purpose of a medical examination.
2. The professional activity of the same individuals shall also depend on the decisions resulting from eventual medical inspections that the health authority deems convenient and decides to carry out.

Article 31

1. The declaration of cases of illness or simple suspicion of illness of the employees of the establishment preparing, handling and selling pre-packaged meat shall be mandatory and shall be transmitted to the health authority of the district of residence of the same employees either by them or through the manager in charge of the establishment in which they carry out their professional activity.
2. Staff who are ill or suspected of being ill may no longer handle meat and must be present without delay for a medical examination by the health authority.
3. Any contagious disease, particularly evolutionary pulmonary tuberculosis, skin infections or other skin diseases, mental illnesses, digestive tract diseases accompanied by diarrhea, vomiting or fever, inflammation of the throat, runny nose, ears or eyes, venereal diseases, infections derived from cuts, typhoid fever, paratyphoid or food-borne toxic-infection, and others that are suspected to be under consideration, shall be considered as diseases requiring special vigilance for the purposes of this article.
4. Equal care should be taken with employees who have been in contact with a person with intestinal infection accompanied by diarrhea.

Article 32

1. During working hours, employees who handle or prepare pre-packaged meat shall wear suitable, perfectly clean, light-colored clothing which is easy to wash and disinfect, and appropriate footwear.
2. For male staff, such clothing shall consist of a gown, cap or cap and waterproof apron, and a gown, apron and cap, the latter covering all hair, for female staff.
3. Staff shall be provided with suitable sanitary facilities for both sexes, as well as changing rooms with individual lockers.

Article 33

1. During the handling, preparation and transport of meat, employees shall abide by the recommended rules of discipline and hygiene.
2. For the purpose of the provisions of this article, staff shall have permanently at their disposal, in the workplace, the necessary means of cleaning, such as washbasins in sufficient number, soap, solute detergents and appropriate disinfectants, nail brushes and individual towels in a scrupulous state of cleanliness or paper towels and, when possible, automatic hand dryers.

Article 34

In the work of the establishments covered by these Regulations, the provisions of the General Regulations on Safety and Hygiene at Work in Industrial Establishments and the legal diplomas in force on occupational medicine shall be observed, namely those concerning the measures to be taken with a view to preventing inconvenience to work at low temperatures.

CHAPTER VIII
PROVISIONS FOR THE PREPARATION, TRANSPORT
AND SALE OF FROZEN BONELESS MEAT

Article 35

1. Deboning and preparation of frozen meat may take place only in duly licensed establishments meeting the same hygienic conditions as those laid down for the preparation of pre-packaged meat.
2. The setting up of such establishments shall require a prior favorable opinion from the D.G.A.L.

Article 36

After successive preparation and freezing operations, such meat shall be kept in a cold store so as to ensure a temperature of 18°C or less.

Article 37

These meats shall be transported in such a way as to keep them free of dangerous contiguities and at an internal temperature of -18°C or lower, in vehicles duly designed and equipped and which may not be used for other purposes which could compromise the health of these products.

Article 38

Industrialists wishing to receive frozen boneless meat for the manufacture of products prepared from such meat shall be provided with cold rooms enabling them to be kept under the above conditions.

Article 39

Establishments for the display and sale of this type of meat shall have appropriate refrigeration facilities, such as chests, cabinets or counters, in which the meat shall be kept so as to ensure an internal temperature of -18°C or less until it is purchased by the consumer.

CHAPTER IX
FINAL PROVISIONS

Article 40

Administrative and police authorities may be called upon to provide any assistance that the D.G.A.L. and the District Directorate of the Ministry of Agriculture and Fisheries may request from them for the implementation of the measures ordered under these Regulations, to cooperate in their implementation in all that is necessary and to ensure their full compliance.

Article 41

1. A period of 180 days from the entry into force of this Regulation shall be granted to the owners or persons in charge of the establishments to update their facilities, in accordance with the prescriptions established by this legal diploma.
2. Owners or persons in charge of establishments that, objectively, do not have the conditions to proceed with the required updates, may request an extension of the period established in the previous paragraph, up to a maximum of 180 days, by means of a duly justified request addressed to the D.G.A.L.

Article 42

Sanitary licenses for the installation and operation of meat preparation establishments shall not be granted to applicants who do not guarantee compliance with hygiene and sanitary conditions and requirements, as well as to those who have already been convicted of a crime against public health.

Article 43

The D.G.A.L. shall issue the necessary instructions for the proper implementation of these regulations.

ANNEX III
REGULATION OF HYGIENIC CONDITIONS IN THE INDUSTRIAL PREPARATION
OF MINCED MEATS FOR PUBLIC CONSUMPTION

CHAPTER I
GENERAL PROVISIONS

Article 1

For the purposes set out in this legal diploma, the following definitions shall apply

- a) Minced meat - all preparations sold in the raw or pre-cooked state obtained by mincing meat, whether or not these meats are mixed together and whether or not foreign products or substances are added whose use is duly authorized;
- b) Wrapping - the operation whereby sales units are protected by the use of a first wrapping or a first continent in direct contact with the product;
- c) Packaging - the placing of the packaged units on a second continent.

Article 2

This legal diploma concerns minced meat prepared industrially for public consumption and duly approved and licensed by the D.G.A.L.

Article 3

Meat from animals of the bovine, ovine, caprine and porcine species as well as poultry meat may be used for the preparation of the minced meat referred to above.

Article 4

Minced meat prepared industrially must be frozen or chilled and properly packaged in strict compliance with the hygiene conditions laid down in this Regulation.

Article 5

Establishments preparing minced meat shall be assisted by a veterinary surgeon whose name has been approved by the N.D.V., subject to the incompatibility rules.

CHAPTER II
PROCEDURAL RULES FOR LICENSING

Article 6

1. Natural or legal persons interested in setting up establishments for the preparation of minced meat shall apply to the D.G.A.L. for authorization to do so, in an application submitted to this Directorate-General, which shall include
 - a) The identity or business name of the applicant and his/her residence(s) or registered office, as well as the Registration Number issued by the National Licensing Department of the Ministry of Commerce, Industry and Environment;
 - b) The location of the establishment and the nature of the claim.

2. The application referred to in paragraph 1 of this article shall be accompanied by
 - a) Plans of the location and facilities, in duplicate, with the pieces drawn on a scale of 1:100;
 - b) Descriptive memoir prepared in such a way as to allow perfect appreciation.
3. The descriptive memoir shall contain the following information:
 - a) Daily production and storage capacity of the establishment;
 - b) A description of the meat preparation and storage facilities and their situation in relation to the slaughterhouses of the animals or the cutting and deboning places;
 - c) A description of the equipment and other material used represented on the plant;
 - d) The characteristics of the vehicles used to transport the products;
 - e) Other information that the D.G.A.L. may require in accordance with the legislation governing the installation and operation of industrial establishments.
 - f) Indication of the veterinary doctor who will assist the establishment, which will include, in particular, the health inspection of the meat to be worked.

Article 7

1. After completing the installation in accordance with the approved project, the interested party shall request an inspection from the D.G.A.L.
2. During the inspections, in addition to the representatives of the N.D.L. and the N.D.V., representatives of the Ministry of Health and the veterinary doctor of the Ministry of Agriculture and Fisheries responsible for the place where the establishment is located shall also be present, and, whenever necessary, the intervention of other technicians may be requested.
3. Inspections shall be carried out in accordance with the regulations in force, and the original shall be sent to the D.G.A.L., and the duplicate shall be sent to the competent Directorate of District Agriculture Services.
4. If the result of the survey is favorable, the D.G.A.L. will issue a health license for 1 year.
5. The health license may be renewed annually by the D.G.A.L., when the establishment maintains its good functioning and the suspension sanction has not been applied at any time.

CHAPTER III INSTALLATION AND EQUIPMENT CONDITIONS

Article 8

Establishments for the preparation of minced meat shall have at their disposal:

- a) One or more cold rooms specially reserved for the storage of chilled, frozen or quick-frozen meat intended for such preparation;
- b) A place for cutting and deboning;
- c) A room for mincing and wrapping meat only;
- d) A place for packaging;
- e) A refrigerated sector intended for deep-freezing, where necessary;

- f) A storage room allowing the finished products to be kept at the temperature required by this Regulation;
- g) A place for packaging materials;
- h) A water storage area for washing and disinfecting the material and containers;
- i) An office for the health inspector with private sanitary facilities;
- j) Sanitary facilities for staff, suitably segregated by sex, comprising changing rooms, washbasins and showers, with hot and cold water, provided with soap, nail brushes, disinfectants and individual paper towels or thermal dryers, always in good condition and clean, as well as urinals and toilets with running water under pressure, whenever possible, fitted with a device allowing automatic washing after use, which shall under no circumstances communicate directly with the work and storage rooms, and the washstands shall be placed at the outlet and fitted with non-manual control taps;
- k) Shoe wash basins, located at the entrance to the work rooms;
- l) Supply of potable water, abundant and under pressure, with a sufficient number of taps, some of which must be equipped with a device that allows the adaptation of a hose for washing floors and walls; when the water supply system is not connected to the public supply network, which is the responsibility of an official entity, it must have adequate water treatment in order to permanently guarantee its potability, in which case the respective treatment project must be presented, based on the physical-chemical and microbiological characteristics of the water to be used;
- m) Shall have an appropriate sewage system, with the respective internal drainage openings provided with drains and hydraulic siphons; the sewage system shall be the object of a project to be submitted for the approval of the respective town hall, after consultation with the local health authority, with a view to its connection to the public network or to an appropriate treatment system proven by a specific project; in any case, pollution of the surrounding environment shall always be avoided.

Article 9

1. Work sites must be arranged in such a way as to allow continuous progress of the various operations, without going backwards, crossing or over positions.
2. The same sites must be large enough for the operations to be carried out under satisfactory hygiene and safety conditions.

Article 10

The working locations must be of a size sufficient for the operations to be carried out under satisfactory hygiene and safety conditions:

- a) Flooring made of rot-proof, impermeable, non-slip, shock-resistant, easy to wash and disinfect, slightly inclined and provided with a drainage system for the drainage of washing or waste water;
- b) Walls covered at least 2 meters high with smooth, waterproof, washable and impact-resistant material, and the remaining length and ceiling plastered or painted with light-colored paint, in a smooth, washable layer with added water of soap or detergent, the edges and angles being replaced by rounded surfaces and the windowsills beveled inwards.

Article 11

The storage of meat intended to be minced shall be ensured at a temperature of between 0°C and +3°C for chilled meat and at -18°C or lower for frozen or deep-frozen meat.

Article 12

1. Meat preparation and packaging premises shall be kept air-conditioned when in operation at a room temperature of not more than +8°C.
2. The relative humidity must be regulated in such a way that no condensation can occur on the meat to be processed.
3. Those places, as well as the storage places, must have recording thermometers, and the respective graphs must be kept for a minimum of 30 days, for the observation of the assistant veterinarian and the surveillance agents.

Article 13

1. In addition, provision shall be made for meat processing and packaging premises:
 - a) Devices to ensure:
 - i) Sufficient aeration, preferably with filtered air;
 - ii) Natural or artificial lighting that does not change the color of the meat;
 - iii) Efficient wastewater evacuation;
 - b) Sufficient facilities for washing and disinfecting hands and utensils, placed as close as possible to the workstations, provided with:
 - i) Hot and cold running water;
 - ii) Washing and disinfection products;
 - iii) Nail brushes;
 - iv) Individual paper towels or thermal dryers;
 - v) Non-hand operated taps..
2. Washing and disinfection of utensils and other materials during manufacture must be carried out by immersion in water at a temperature of not less than +82°C.

Article 14

1. Meat and meat containers shall be so maintained that they do not contact the ground or become unpolluted.
2. The material and working utensils must be corrosion-resistant, not liable to affect the meat and easy to wash and disinfect.

CHAPTER IV

HYGIENE OF PERSONNEL, MATERIAL AND PREMISES

Article 15

- 1 All personnel preparing, handling or selling these meats must have a health certificate issued, under the terms of the legal provisions in force, by the National Directorate of Public Health of the Ministry of Health, after having presented the satisfactory result of the medical certificate issued at the hospital indicated by the Ministry of Health.

2. The health certificate shall be renewed every two years, thus allowing the establishment's staff to perform a new medical certificate at the hospital indicated by the Ministry of Health.
3. The professional activity of the same individuals shall thus depend on the decisions resulting from eventual medical inspections that the health authority deems convenient and decides to carry out.

Article 16

1. The managers in charge of the establishments covered by these Regulations shall remove from the operations of preparation, handling and sale of these meats and shall send, without delay, to the health authorities of the respective areas, for medical examination, employees who have contracted or are suspected of having contracted any contagious disease, as well as employees who suffer from skin infections or skin diseases, mental diseases, diseases of the digestive system accompanied by diarrhea, vomiting or fever, inflammation of the throat, nose, ears or eyes and any other diseases that they consider incompatible with the aforementioned operations.
2. Equal precautions should be taken for employees who have been in contact with individuals affected by diarrheal intestinal diseases, in particular when they are living with them.

Article 17

1. Staff shall observe the precepts of maximum body cleansing.
2. During working hours, staff shall wear suitable, perfectly clean, light-colored clothing and footwear which are easy to wash and disinfect.
3. For male staff, such clothing shall consist of a gown, cap or cap and waterproof apron, and a gown, apron and cap, which shall cover all the hair, for female staff.
4. Personnel preparing minced meat shall wear a mouth mask and gloves.
5. Hands should be washed and disinfected whenever necessary, as well as when work is resumed, and nails kept short and clean.
6. Gloves should be washed and disinfected several times during work and at the end of each day's work.

Article 18

The handling of meat shall not be permitted to persons who are likely to contaminate it with micro-organisms pathogenic to man, especially those persons who

- a) Engage in an activity incompatible with the handling of meat elsewhere;
- b) Present a dressing on their hands, with the exception of a watertight dressing to protect from a non-purulent wound.

Article 19

1. Machines, utensils, instruments, as well as containers that come into contact with meat, shall be kept constantly in a good state of cleanliness and conservation, and shall therefore be carefully washed and disinfected whenever necessary and obligatorily at the end of the operations of each shift and working day.

2. All parts of the appliances or machines used for mincing, preparation and packaging must be accessible to cleaning agents and their parts must be capable of being dismantled and brought into contact with the products, cutting surfaces and discs in particular, by the time the operations are completed they must be separated, cleaned, disinfected and protected from all forms of pollution until they are again in use.
3. The cleaning and disinfection of those appliances and their components must be carried out using water at a temperature of not less than +82°C, or by any other authorized process.

Article 20

1. The above-mentioned places must be kept perfectly clean.
2. It is not allowed to eat, smoke, spit and spit in the work and storage rooms, and to use sawdust on the floor.
3. The presence of any animal within the establishment is prohibited.
4. The destruction of rodents and insects must be carried out systematically by authorized processes.

CHAPTER V PREPARATION, PACKAGING AND WRAPPING

Article 21

1. Only chilled, frozen or deep-frozen meat meeting the following conditions shall be authorized for the preparation of such meat:
 - a) Carcasses, half-carcasses and quarters of butcher's meat must come directly from a duly licensed slaughterhouse;
 - b) Boned meat from butchers must come directly from a licensed cutting plant;
 - c) Carcasses of eviscerated birds must come directly from a licensed slaughterhouse.
2. Without prejudice to the preceding paragraph, the meat described above may transit through a duly licensed cold store.

Article 22

1. Meat intended to be minced shall bear, among other statutory marks, a label affixed under the responsibility of the veterinarian inspecting the establishment of provenance, either to carcasses, half carcasses or quarters of butchers, or to packaging containing boned meat of butchery or poultry.
2. This label shall be mentioned:
 - a) The slaughterhouse or cutting and deboning plant of origin;
 - b) The establishment preparing the minced meat for which it is intended;
 - c) The dates of slaughter, cutting and deboning, and possibly freezing or deep-freezing.
3. Meat intended for mincing must be preserved and transported, after preparation, until it is brought into the manufacturing workshop under the conditions laid down by law.

4. Chilled meat must be used to prepare minced meat no later than six days after the slaughter of the animals from which it was obtained.
5. Frozen or deep-frozen meat must be used for the preparation of minced meat no more than 6 months after freezing or deep-freezing.

Article 23

1. Meat shall be brought into the place of cutting and deboning and then into the place of mincing as necessary and shall be used until the end of manufacture without interruption of work.
2. Where the techniques used to prepare minced meat require lowering the internal temperature of the product to -3°C or less, the operations may be interrupted for the time necessary for this lowering to take place.
3. Mincing, mixing, shaping, cutting into portions and wrapping must be carried out using machines, avoiding all manual contact with the meat.
4. The operations carried out between the time when the meat leaves the storage rooms, as provided for in Article 8(a) of these Regulations, and the time when the minced meat is brought into a deep-freezing unit or placed in a refrigeration room, as provided for in Article 8(f) of these Regulations, must be carried out within a maximum of one hour, but this time limit is not imposed on procedures requiring the internal temperature of minced meat to be lowered during the preparation of deep-frozen minced meat.
5. Meat must be kept at an internal temperature of not more than +4°C during cutting, deboning and mincing work.
6. Quarters may be boned, without having been cut or separated, in establishments preparing minced meat no later than the day before the meat is minced.
7. Such boned meat, neither cut nor trimmed, shall be stored in a special cold store of a temperature not exceeding +2°C, the cutting and trimming of which must precede the mincing operation immediately.

Article 24

The use or addition during the preparation of minced meat, for its preservation, coloring or flavoring, of substances which are not expressly authorized by the legislation in force shall be prohibited.

Article 25

1. Meat suitable for consumption which is not used in the preparation of minced meat and which is intended for the manufacture of meat products shall be collected in appropriate containers for this purpose and shall not be stored in cold rooms reserved for meat intended for mincing.
2. Residues and other trimming waste are collected in special, watertight containers of unalterable material, fitted with a lid for airtight sealing, marked in ink of a clearly visible color, and must not be stored in cold rooms reserved for meat intended for mincing.

CHAPTER VI TRANSPORT AND SALE

Article 26

1. From the time of preparation to sale to the consumer, minced meat shall be kept at a temperature of between 0°C and +3°C for chilled meat and -18°C or lower for frozen or deep-frozen meat.
2. Vehicles used for the transport of minced meat must meet the statutory requirements.

Article 27

1. Establishments authorized for the sale of minced meat shall have at their disposal
 - a) One or more cold rooms or displays, so that the temperature from the reception to the delivery to the consumer can be maintained at -18°C or lower for frozen or deep-frozen minced meat and +3°C or lower for chilled minced meat;
 - b) Thermometers arranged at points away from the cold source and allowing at all times the required temperature control in storage rooms and display units.
2. Minced meat must be delivered to the consumer in its original packaging, which must not be opened to any excuse.
3. The minced meat must be delivered to the consumer:
 - a) Within six months of the date of packaging for frozen or deep-frozen minced meat;
 - b) Not later than 3 days after packaging in the case of chilled minced meat;
 - c) After these time limits, these products shall be considered as abnormal and shall be withdrawn from the market.

CHAPTER VII HEALTH CHECKS

Article 28

The health mark shall be reproduced on each sales unit and on packages containing minced meat.

Article 29

1. Under the responsibility of the manufacturer or the holder, in the event of failure to provide proof in this respect, minced meat shall meet microbiological criteria that may be officially laid down.
2. The manufacturer shall have microbiological and chemical analyses of the products intended for sale carried out periodically, at intervals which shall be related to the quantity of products manufactured.
3. The results of the analyses must be made available to the responsible authorities and kept for at least one year.

CHAPTER VIII FINAL PROVISIONS

Article 30

The administrative and police authorities may be called upon to provide any assistance that the D.G.A.L. and the District Directorates of the Ministry of Agriculture and Fisheries may request from them for the implementation of the measures ordered under these Regulations, to cooperate in their implementation in all that is necessary and to ensure full compliance with them.

Article 31

The period of 18 months, counted from the entry into force of this Regulation, shall be granted to the owners or persons in charge of the establishments and other interested parties to update, in accordance with the prescriptions established by this statute.

Article 32

Sanitary licenses for the installation and operation of meat preparation establishments shall not be granted to applicants who do not guarantee compliance with hygiene and sanitary conditions and requirements, as well as to those who have already been convicted of crime(s) against public health.

Article 33

The D.G.A.L. shall issue the necessary instructions for the proper implementation of these rules.

ANNEX IV
REGULATION OF HYGIENIC CONDITIONS OF CARRIAGE AND DISTRIBUTION
OF MEAT AND ITS PRODUCTS

CHAPTER I
GENERAL PROVISIONS

Article 1

1. The D.G.A.L. shall be responsible for supervising all health and hygiene matters relating to the transport and distribution of meat and meat products.
2. It is incumbent upon the district agriculture services to supervise, in the areas under their responsibility, the compliance with the provisions contained in these Regulations.
3. The district veterinarian shall be responsible for complying with and enforcing in his district the provisions of these Regulations, as well as other complementary hygienic sanitary determinations transmitted to him by the district services.
4. In establishments of slaughter and preparation of meat of animals of butcher and birds where the sanitary inspection is in charge of sanitary inspectors is attributed to them, in the applicable part, the competence referred to in the previous paragraph.

Article 2

1. For the purposes of this Regulation, the definitions of "meat", "butchery or catering animals", "carcass", "offal", "poultry" and "game" laid down in the respective health inspection regulations shall be observed.
2. Meat products' means dried, salted, bagged, smoked or otherwise prepared or preserved meat, lard and fat and other products derived from animals of edible species which, with or without prior preparation, are intended for public consumption.
3. The generic term 'meat and meat products' covers meat and meat products.

CHAPTER II
HYGIENIC CONDITIONS FOR THE TRANSPORT OF
MEAT AND MEAT PRODUCTS

Article 3

1. For the purposes of this Regulation, "transport" means the movement of meat and meat products from the place of origin (slaughter, preparation or storage) to the destination, within or outside the country.
2. Meat and meat products may be transported by land, sea or air.

Article 4

1. Meat shall be transported as directly as possible in a container or vehicle specially intended for this purpose, with strict observance of the inherent sanitary care.

2. In order to facilitate the preservation of the meat, it must be transported at a "conditioned temperature" and in a container or vehicle approved by the veterinary authority, depending on the nature and requirement of preservation of the product and the time to be spent in its transport.
3. The transport of meat and meat products in chilled or frozen state must comply with the following standards:
 - a) Fresh or chilled meat must be hung in such a way that it does not contact the floor;
 - b) Whole carcasses, frozen halves and quarters thereof, when without appropriate packaging, must also be hung;
 - c) Individual cuts or parts of quarters must be suspended, placed in containers of unalterable material or arranged in trays of the same type;
 - d) Fresh offal and fat may be hung or placed in containers of unalterable material; bloody offal and, in general, reddish offal - in particular livers, hearts, spleens, lungs and tongues - must not be mixed with other offal such as heads, folds, hands and intestines;
 - e) Offal must not come into contact with carcasses or parts thereof and the necessary precautions must be taken;
 - f) Properly prepared casings shall always be packed separately from other offal and meat;
 - g) The blood must be transported in watertight containers of unalterable material and easily washable.

Article 5

The types of vehicles mentioned which comply with the following conditions may be used, as appropriate, for the transport of meat and meat products:

- a) Isothermal vehicle: a vehicle whose housing consists of insulating walls, including doors, floor and roof, which make it possible to limit heat exchange between the inside and outside of the housing without using a cold or heat source;
- b) Refrigerated vehicle: an isothermal vehicle which, with the aid of a cold source other than mechanical or absorption equipment, allows the temperature inside the empty car body to be lowered and subsequently maintained at an average outside temperature of +30°C:
 - i) + 7°C maximum for class A;
 - i) +7°C maximum for Class A;
 - ii) -10°C maximum for Class B;
 - iii) -20°C maximum for class C,
 using refrigerants and appropriate systems.
- c) 'refrigerated vehicle' means an isothermal vehicle fitted with a refrigerating production device (mechanical or absorption equipment), either individual or collective for several vehicles, which allows the temperature inside the empty box to be lowered to an average outside temperature of +30°C and then to be maintained permanently as follows:
 - i) Class A: Refrigerating vehicle fitted with a cold generating device such that the inside temperature can be chosen between +12°C and 0°C inclusive;

- ii) Class B: Refrigerating vehicle fitted with a refrigerating production device such that the inside temperature can be chosen between +12°C and -10°C inclusive;
- iii) Class C: Refrigerating vehicle fitted with a refrigerating production device such that the inside temperature can be chosen between +12°C and -20°C inclusive;
- iv) Class D: Refrigerating vehicle fitted with a refrigerating production device such that the temperature inside is between 0°C and +2°C;
- v) Class E: A refrigerating vehicle equipped with a refrigerating production device such that the temperature inside the vehicle is not more than -10°C;
- vi) Class F: Refrigerating vehicle fitted with a refrigerating production device such that the temperature inside the vehicle is not more than -20°C.

Article 6

Meat and its products may also be transported by any means in appropriate containers - containers with characteristics enabling them to be kept in the technical conditions suitable for their preservation.

Article 7

In long-distance transport, the meat must be properly packed in cold rooms, previously sanitized and installed in an appropriate vehicle.

Article 8

1. "Cold meat" means all meat preserved by the action of artificial cold:
 - a) Refrigerated meat - those that maintain the consistency of fresh meat and are kept at a temperature generally between -2°C and +2°C;
 - b) Frozen and deep-frozen meats - those that present themselves in the form of consistent blocks and are conserved at temperatures not exceeding -18°C.
2. Meat, like other food products, once treated by cold, must remain permanently submitted to its action, during transportation or storage, until the moment of distribution or sale to the consumer.

Article 9

1. Meat intended for public consumption may be transported by road in a motor vehicle, trailer, semi-trailer or other type of vehicle, provided that the transport box of the product complies with the required hygiene and health requirements.
2. The following requirements must be met by the box for transporting meat:
 - a) It must be perfectly closed and have a double insulating wall on all its sides or be constructed by another technically equivalent process;
 - b) It must be internally covered with unalterable material;
 - c) Have rounded corners and perfectly smooth, seamless weld joints;
 - d) It shall have a watertight floor to prevent any run-off to the outside;
 - e) Have ventilation or other appropriate systems to prevent the ingress of water, dust and insects;
 - f) Have the floor protected by detachable decks of unalterable material which facilitate cleaning and prevent slipping;

- g) Be fitted with solid, consistent doors, the closing device must be strong and provide a secure seal in order to keep the products to be transported away from dust and other contamination, and the doors must have a lock or padlock providing security;
 - h) Be externally painted white and, where marked or said, should occupy as little surface area as possible;
 - i) Be provided with bars and hooks of galvanized iron, stainless steel or other equivalent material, fixed inside the box and of sufficient height to prevent the pieces of meat coming into contact with the floor.
3. The unalterable material to which this article refers is the durable corrosion agents, under normal operating conditions, being among others stainless steel, aluminum hard alloys and plastic materials.
4. The box may also be equipped with
- a) Shelves, suitably placed, for packing containers or trays;
 - b) A device for mechanical loading and unloading;
 - c) A refrigerating device such as an ice accumulator interposed in the ventilation system.

Article 10

The transport of fresh meat prepared or preserved together with other products liable to exhale odors or to cause soiling shall be prohibited.

Article 11

- 1. Within the country, fresh, semi-prepared, chilled or frozen meat, fat and offal shall be transported in a container or vehicle in accordance with this Regulation.
- 2. The provisions of the previous paragraph are not required for the transport of properly packed rendered lard, prepared dried or smoked meat, meat preserved in cans or other appropriate containers, meat in brine and dry or salted casings, in barrels, which may be transported in any normal vehicle, provided that the packages are properly protected against excessive heat, humidity, dust and other agents of soiling, and preserved against impacts or violent external pressures.

Article 12

Vehicles and containers used for the transport of fresh and chilled meat and meat products shall be kept in a perfect state of repair and cleanliness.

Article 13

Fresh meat and meat prepared or preserved that is soiled or altered during transport shall be declared unfit for public consumption and, in accordance with the law, destroyed when it cannot be used industrially.

Article 14

Vehicles intended for the transport of meat shall never serve purposes that compromise the hygienic conditions of the same transport, in particular for the driving of live animals, animal remains or parts of animals declared unfit for public consumption and various spoils such as hides, horns, hooves, hair and manure.

Article 15

Vehicles intended for the transport and distribution of meat shall undergo hygienic health inspection by the veterinary authority in which the vehicle is displayed at such intervals as may be laid down by that authority, but not for more than six months.

Article 16

The tailpipe of motor vehicles intended for the transport and distribution of meat shall be mounted in such a way as to prevent combustion gases from entering the box reserved for the packaging of such products.

Article 17

1. In the special case of the transport of meat over short distances and the transport of individual pieces of meat or whole piglet, lamb or kid carcasses, the provisions on the distribution of meat laid down in this Regulation may be applied.
2. For the purposes of the preceding paragraph, special care must be taken depending on the origin and species of animal, the condition, preparation, storage and packaging of the meat to be transported, the maximum temperatures recorded in the region, the type of vehicle, the route and condition of the roads or tracks to be used in these transports.
3. This special form of transport requires prior authorization from the district veterinary authority of the Ministry of Agriculture and Fisheries in the district of origin.
4. In the event of a duly substantiated complaint or remedy, the veterinary authority of the district of origin shall decide, together with the veterinary authority of the district, on the procedure to be followed for this type of transport.
5. Where agreement to this effect is not possible, the case shall be submitted to the district agricultural departments of the respective area and, ultimately, to the D.G.A.L.

Article 18

1. Fresh or chilled meat for public consumption may be transported only when accompanied by a transit health guide issued by the health inspector of the establishment concerned, a district veterinarian of the district of origin or another competent veterinary authority designated by the N.D.V.
2. The said guide, to be drawn up by the D.G.A.L., must contain, inter alia, the body or firm concerned by the transport, the nature, description and weight of the products, the details of the health inspection mark, the place of destination, the route, the vehicle identification data, the date of issue and the period of validity of the said guide.
3. This guide shall be numbered and numbered in triplicate, with the following destinations:
 - a) The original will be given to the agent in charge of the transport, or his representative, who, in turn and soon after arrival, will deliver it to the district veterinarian of the district of destination, remaining in his possession for comparison with the duplicate;
 - b) The duplicate shall be sent immediately to the district veterinarian for which the products are intended;
 - c) The triplicate shall be held by the veterinarian who issued the guide, for archiving.

4. In order to prevent any fraudulent or deceptive action to which the meat may be subjected during transportation, the health inspector of the establishment in question or the district veterinarian of the district of origin shall be responsible for observing the precautions concerning the safeguarding of the genuineness and integrity of the same products, and for that purpose the health inspection seals shall be fixed on the door of the vehicle box or on the closure of the containers for the transportation of isolated pieces or, furthermore, directly on the products to be transported, when, in the latter case, the transportation has to be interrupted due to the convenience of delivery in different locations.

Article 19

1. In order to enable the origin, quality and state of preservation of meat products for public consumption held by the storekeeper to be accurately referred to, in the event of a complaint or health inquiry, the person responsible for the duly licensed establishment shall accompany each consignment with a supply note, a model of which shall be drawn up by the D.G.A.L.
2. The above supply note shall be numbered and drawn up in duplicate for the following purposes:
 - a) The original shall be delivered to the firm which purchased the products, so that it can at all times prove where it came from;
 - b) The duplicate shall be held by the supplying firm for archiving purposes for the period established by law.
3. This guide must be strictly filled in, without amendments or erasures, always containing the registration number of the supplying establishment, and be readily available to any authority that requests it.

CHAPTER III HYGIENIC CONDITIONS FOR THE DISTRIBUTION OF MEAT AND MEAT PRODUCTS

Article 20

For the purposes of this Regulation, "distribution" shall mean the driving of meat and meat products, as a rule by road and short sea shipping, from the place of origin, preparation or storage to the points of sale.

Article 21

The distribution of meat and meat products for sale for public consumption shall only be permitted from public, mixed or private slaughterhouses, meat preparation factories or establishments, cold stores or meat product depots, duly licensed.

Article 22

The distribution of meat and its products to the places of sale, industrialization or consumption shall be carried out under the best conditions of tidiness, protection and conservation.

Article 23

When the place of sale is not close to the slaughterhouse, preparation or storage establishment, the meat and its products shall be transported in vehicles or containers, whenever possible isothermal, exclusively for this purpose.

Article 24

The conditioning box for the distribution of meat may form an integral part of the vehicle or be transported independently, in the latter case it must meet the requirements of Article 9(2)(a) to (i) inclusive.

Article 25

During distribution, the rules of Article 10 of this Regulation prescribed for the transport of meat shall be observed.

Article 26

1. The distribution of parts of carcasses, isolated pieces of meat or offal, or whole carcasses of piglets, lamb or goats, when properly packaged, may be carried out in appropriate packaging or containers that ensure adequate protection against rain, dust, sunlight and other agents that may cause alteration or contamination of the said products.
2. The containers mentioned in the previous paragraph require the approval of the veterinary authority of origin and must be kept in a clean condition.
3. These containers must meet the following hygiene requirements:
 - a) Must be made of strong, unalterable material;
 - b) Must be watertight and closed;
 - c) Shall have rounded corners and perfectly smooth, seamless weld joints;
 - d) Shall be fitted with a device to prevent penetration of water, dust and insects, when provided with holes or openings for ventilation.
4. The receptacles referred to in the preceding paragraph may be transported in any vehicle, provided that they are adequately protected against heat, moisture and soiling agents, and packed in such a way that they are not subject to violent external impact or pressure.
5. The containers shall indicate outwardly and in a clearly legible manner the products they contain and the name and address of both the supplier and the consignee.

Article 27

Vehicles intended for the distribution of meat and offal shall not transport other goods or objects or persons outside the services of driving, loading and unloading.

Article 28

The vehicles mentioned in the previous article shall obey previously established schedules and routes, and the staff shall not occupy more time than necessary in the distribution operations.

Article 29

After use, vehicles, boxes and other containers used in the distribution of meat shall be properly washed and cleaned, in particular their internal surfaces.

Article 30

1. The person in charge of the supplying establishment shall accompany each consignment with a supply note giving the necessary particulars, a model of which shall be drawn up by the D.G.A.L. to enable the origin, quality and state of preservation of the meat products to be traced exactly at the point of sale.

2. The delivery note referred to above shall be numbered and given in duplicate, to the following destination:
 - a) The original shall be delivered to the consignee so that he can prove the origin of the products;
 - b) The duplicate shall remain in the possession of the supplier for archiving purposes for the period laid down by law.
3. This guide must be duly completed, always containing the business name and registration number of the supplier establishment and be made available to any authority requesting it.

CHAPTER IV

CLEANING AND DISINFECTION OF VEHICLES AND OTHER EQUIPMENT USED IN THE TRANSPORT AND DISTRIBUTION OF MEAT AND MEAT PRODUCTS

Article 31

1. The cleaning and disinfection of the carcasses and other equipment used for the transport and distribution of meat shall be carried out in accordance with the following rules:
 - a) The surfaces of the vehicle body with which staff footwear and the loading and unloading platform have come into contact shall be rubbed after use with hot water and appropriate soap or mild detergent;
 - b) Other surfaces of the vehicle body, receptacles and other equipment that have come into contact with the meat shall be washed with hot water and appropriate soap or mild detergent after use;
 - c) Surfaces that may come into contact with meat shall be rinsed thoroughly with potable water after cleaning with detergent or disinfectant.
2. As a measure of assessment and control of the cleaning and disinfection operations to which the carcasses have been subjected, the veterinary authority may order that the interior of the carcasses be subjected to the laboratory tests considered appropriate.
3. The detergents and disinfectants recommended as cleaning agents in this Regulation are those suitable for use in food premises and their application must be in accordance with the instructions indicated by the manufacturer.

CHAPTER V

FINAL PROVISIONS

Article 32

The administrative and police authorities may be called upon to provide any assistance that the D.G.A.L. and the District Directorates of the Ministry of Agriculture and Fisheries may request from them for the implementation of the measures ordered under these Regulations, to cooperate in their implementation in all that is necessary and to ensure full compliance with them.

Article 33

The period of 18 months, counting from the publication of these Regulations, shall be granted to the owners or persons responsible for the transport services of meat and meat products and other interested parties if they update themselves, in accordance with the prescriptions established in these Regulations.

Article 34

The D.G.A.L. shall issue the necessary instructions for the proper implementation of these regulations.

ANNEX V
REGULATION OF THE HYGIENIC CONDITIONS OF
SALE OF MEAT AND ITS PRODUCTS

CHAPTER I
GENERAL PROVISIONS

Article 1

1. The D.G.A.L. shall be responsible for supervising all health and hygiene matters relating to the sale of meat and meat products.
2. It is incumbent upon the district agricultural services to supervise, in the areas under their responsibility, the compliance with the provisions contained in these Regulations.
3. The district veterinarian shall be responsible for fulfilling and enforcing in his district the provisions contained in the present Regulation, as well as other complementary sanitary determinations that are transmitted to him by those district services.

Article 2

1. For the purposes of this Regulation, the definitions of "meat", "animals of butchery or meat offal", "carcasses", "offal" and "poultry" established in the respective health inspection regulations shall be observed.
2. Meat products' means dried, salted, bagged, smoked or otherwise prepared or preserved meat and lard and other products derived from animals of edible species which, with or without prior preparation, are intended for public consumption.
3. The generic term 'meat and meat products' shall cover meat and meat products.

CHAPTER II
HYGIENIC CONDITIONS FOR THE SALE OF MEAT

SECTION I
GENERAL REQUIREMENTS

Article 3

1. For the purposes of this Regulation, "sale" means all the operations and effects to which meat is subject from the time it enters the sale premises until it is purchased by the purchaser.
2. "Sales premises" means butchers' shops, sausages shops and other duly authorized establishments for the sale of meat or meat products for public consumption.

Article 4

Meat and meat products may be sold only at points of sale meeting the conditions laid down in this Regulation.

Article 5

Any piece of meat or offal shall not enter the points of sale until it has been inspected and duly marked with the health inspection mark in accordance with the regulations in force.

Article 6

1. Meat intended for public consumption must be subjected to strict hygienic care in all handling at the point of sale in order to prevent it from becoming soiled or contaminated.
2. Whenever meat, its products and offal are traded together, the staff responsible for this service must take special care to prevent blood and other possible run-off from soiled other products offered for sale, either by direct contact with the hands or through cutting instruments and other equipment.

Article 7

At the point of sale, the meat or its products must be in a state of unimpaired health, cleanliness and preservation.

Article 8

Meat for sale and its products shall not show signs of falsification or corruption, nor contain any additive substances, in particular colorings, preservatives or other substances not authorized by law.

Article 9

Meat and its products must be handled, prepared, stored, displayed, sold or packaged in such a way as not to affect their preservation, quality and characteristics.

Article 10

1. The meat and its products must not be displayed or sold outside the premises intended for them at the point of sale.
2. Meat and meat products must be protected at all times from direct sunlight, dust and other external contamination and from manual contact by the public.
3. The display of meat or meat products on the part of the establishment reserved for the public and on the doorposts or at the point of sale is expressly prohibited.

Article 11

Meat products offered for sale shall bear the manufacturer's trade mark or label with information enabling them to be easily identified.

Article 12

In the case of a duly justified hygienic health check or complaint concerning the sale of meat and meat products, the owner or person responsible for the place of sale shall provide the health authority promptly with the supply note provided for in Annex IV to the Regulation on hygiene conditions for the transport and distribution of meat and meat products.

Article 13

The places of sale and their products shall be subject to the improvements and other improvements of a sanitary nature that the health authority deems it necessary to determine in accordance with this Regulation or other legal provisions.

SECTION II
SANITARY REQUIREMENTS FOR POINTS OF SALE

Article 14

1. Premises for the sale of meat and meat products shall meet certain hygiene and health requirements regarding their location, installation and operation.
2. With regard to their location and installation, those requirements shall be:
 - a) they must be independent of the rest of the building in which they may be installed and must not communicate directly with any other premises for different activities;
 - b) They must be free from any dangerous contiguity and from places where odors, dust, fumes or gases are released which may contaminate or alter the products;
 - c) have the capacity for hygienic and effective use or commercial movement, but not less than 30 cubic meters;
 - d) have an area commensurate with their size, so that all storage or deposit operations, handling, cutting, sale, weighing and packaging can be carried out easily and hygienically, with the right foot not less than 3 meters;
 - e) have adequate ventilation and lighting to allow easy renewal of air and good visibility at work, the windowsills being cut in bevel inwards;
 - f) have defense against insects and rodents in openings to the outside, the windows shall be fitted with a metal or plastic efficient mosquito net and the doors shall be fitted with flexible shelves or any other system of proven effectiveness to prevent the entry of insects;
 - g) have walls covered to a height of at least 2 meters with tiles, marble or any other smooth, waterproof, shock-resistant, rot-proof and washable material, and the remaining extension and ceiling plastered or painted with light-colored, smooth, washable water and soap or detergent solute paint, the edges and angles being replaced by rounded connecting surfaces;
 - h) have a smooth, waterproof flooring made of shock-resistant, rotproof and washable material, with sufficient slope to allow easy drainage of washing or waste water;
 - i) have a supply of drinking water, current, abundant and under pressure;
 - j) have an appropriate sewage system, with its internal drainage openings fitted with drains and hydraulic siphons, the waste water drainage system being designed to be submitted for the approval of the respective local authority, after consultation with the local health authority, with a view to its connection either to the public network or to an appropriate treatment system proven by specific design, and in any case pollution of the surrounding environment must always be avoided;
 - k) have a sink, with a tap, provided with individual paper towels or thermal dryers, soap, disinfectant lotion and nail brush in a good state of cleanliness and conservation;
 - l) have sanitary facilities, duly isolated from rooms where meat or its products are exposed, cut or deposited, with their own independent ventilation, kept conveniently clean;
 - m) have refrigerated equipment for maintaining fresh, chilled, prepared or preserved meat, the inside of which, made of washable material, must be kept perfectly clean and preserved;

- n) be the counter and cutting tables made of smooth, impermeable, shock-resistant, rot-proof and easily washable material or suitably coated with material meeting those conditions, the use of the stump being avoided as much as possible;
 - o) they shall be rods and hooks of stainless material and placed in such a way as to prevent meat hanging from touching the walls or the floor, and shall not be mounted on that part of the establishment reserved for the public.
3. With regard to their operation, the points of sale referred to in this Article shall be as follows:
- a) A strict state of cleanliness shall always be observed in all premises, equipment and utensils;
 - b) The floors shall be washed and cleaned every day when closing the establishment, dry sweeping being forbidden and daily removal of debris and garbage;
 - c) The part reserved for the public shall be kept clean and provided with adequate drainage;
 - d) Hooks and rods for suspending meat and offal shall be kept clean;
 - e) The cutting instruments shall be of simple type, without ornaments or indentations, the same and other utensils being completely washed at least once a day with a solution of hot water and soda at 2% or 3% or other detergent approved for such purposes, then washed with simple potable water, after which they shall be conveniently protected until they are used again;
 - f) cutting tables and counter tops shall be constructed in such a way that they can be easily cleaned and washed, with the surfaces, both top and side, smooth and waterproof and, when connected to the floor, with the angles and edges replaced by rounded connecting surfaces;
 - g) counters, cupboards, shelves, showcases and other equipment shall be frequently cleaned and scrubbed with a 2% or 3% hot water and soda solution or other detergent approved for such purposes;
 - h) tables and other cutting surfaces shall be brushed in advance and washed with a 2% or 3% hot water and soda solution or any other appropriate detergent, after which they shall be disinfected and washed again with simple potable water, hot or cold, and the cutting surfaces for fresh meat shall not be used for prepared meat and vice versa;
 - i) all other equipment, in particular scales and dishes, shall be properly washed and cleaned at all times;
 - j) the conservation and exposure of meat must be carried out in such a way as to allow the free movement of air and to defend those products from the direct action of the sun's rays, from external soiling and from contact with the public;
 - k) Carcasses, halves, quarters or other parts of carcasses must be hung in such a way as to be away from the walls and not less than 25 cm from the floor;
 - l) Portions or pieces of meat which cannot be hung up must be arranged in suitable, stainless and washable containers;
 - m) the cutting table must never be used as a counter for sale to the public;
 - n) The presentation of untied and prepared foot extremities and of insufflated lungs is prohibited;

- o) Staff meals shall not take place within any of the premises for the storage, display or sale of meat and meat products;
 - p) wrapping material in contact with meat, in particular plastic film and tracing paper, shall be harmless and not alter its organoleptic characteristics.
4. The following precautions shall be observed with regard to the use and collection of waste:
- a) Meat trimmings, tallow, bones and other waste shall be collected in metal or plastic containers, portable and of an appropriate size, with a lid that can be adjusted as far as possible and constructed in such a way that they can be easily washed internally and externally;
 - b) these containers shall be emptied at least once a day and kept in a clean, cool and airy place and shall be placed on special metal supports fixed at least 30 cm from floor level when stored inside the establishment;
 - c) as soon as they are poured, they shall be washed in the same containers with a solution of hot water and 2% or 3% soda or other suitable detergent and then drained off.
5. For their use and operation, cold rooms or cabinets shall meet the following requirements:
- a) The internal temperature shall be easily checked by means of thermometers;
 - b) the refrigerated meat inside the chamber or cupboard must be kept hanging and never piled in such a way as to allow adequate air circulation around it, so that the refrigerator does not hold meat and meat products in excess of four fifths of the storage capacity;
 - c) the internal surfaces of chambers and cold stores shall be smooth and easy to clean and shall be emptied, defrosted and washed appropriately each week;
 - d) the chambers and cabinets shall be fully connected to the wall or sufficiently far apart to allow convenient cleaning from behind;
 - e) Chambers shall have an indicator lamp, placed outside, to give a signal whenever the door is not completely closed.

Article 15

The display for sale and the sale of fresh or chilled meat, provided that they are properly packaged, may also be authorized in other food establishments, such as supermarkets, provided that they meet the following conditions:

- a) they shall have exclusively for those purposes a sales section separate from premises reserved for other goods and meeting the requirements of Article 14(2)(g) and (h) of this Regulation;
- b) it shall have a counter or counters for the storage of meat which prevents buyers from handling it;
- c) the meat and meat products are handled only by employees assigned exclusively to the same section;
- d) have, optionally, attached to the sales section and communicating directly with it, a room intended for cutting meat, the installation and operation of which shall comply with the health and hygiene requirements laid down in these Regulations for the places of sale of meat and meat products;

- e) the meat is moved from the room attached to the sales section and vice versa under cover of soiling;
- f) no meat is cut in the sales section;
- g) have at least one counter or cold cabinet for poultry in which skinned or plucked pieces, others with fur or feathers, are expressly prohibited.

Article 16

The display for sale and the sale of meat products may be authorized in food establishments which comply with the following conditions:

- a) have a section with one or more refrigerated counters reserved for the preservation of meat products;
- b) the counters and cutting tables must be covered with strong, smooth, washable and waterproof material;
- c) they must be packed in suitably ventilated cupboards or in counters set up to protect them from insects, rodents or other insect pests or from contact with, or handling by, the public products which are not on display in refrigerated counters;
- d) sausages and other meat products are hung from stainless steel hooks provided they are protected from the public and from sunlight, dust and other soiling;
- e) they are handled by the employees with the greatest care.

Article 17

Exhibitions for sale and the sale of poultry carcasses or their portions and offal for public consumption may be held in duly licensed butchers' shops or sausages shops or in supermarkets and other food establishments subject to the following conditions:

- a) these products must come from properly licensed slaughterhouses or slaughter centres;
- b) such carcasses or portions and offal may only enter duly identified points of sale;
- c) the points of sale referred to in this Article must have cupboards or refrigerated counters where the products are kept until they are purchased by the purchaser;
- d) The places reserved for the conservation, deposit, exhibition and sale of the mentioned products shall be kept conveniently clean, airy and free of dangerous contingencies, as well as arranged so as to subtract the same products from the direct action of the sun's rays.

Article 18

The refrigerated equipment installed in the establishments or sales points mentioned in this Regulation shall guarantee the conservation of the products at the following temperatures:

- a) Between 0°C and +4°C, for fresh or chilled products;
- b) Between 0°C and +3°C, for offal;
- c) Between 0°C and +10°C, for meat products;
- d) -15°C or less for frozen products;
- e) -18°C or less for deep-frozen products.

CHAPTER III

INSPECTION OF POINTS OF SALE

Article 19

1. The competent authorities shall periodically carry out inspection visits to places where meat and meat products are sold in the areas for which they are responsible.
2. The main purpose of such visits shall be to
 - a) inspect all premises to check the preservation, cleaning and operation of sales premises;
 - b) to inquire whether any prohibited substance has entered the place of sale or has been used in the preparation of meat products;
 - c) to check the conditions under which trimmings, remnants of meat, fat, bones and other waste are collected and used;
 - d) to check the state of cleanliness of cutting instruments, other utensils and equipment and whether the technique used for washing and disinfecting such material is the most appropriate one;
 - e) inspecting meat and meat products at the place of sale, with particular attention being paid by the inspector to the origin and state of preservation of the products and to whether the establishment complies with the requirements in force;
 - f) inquire into the individual hygiene of employees, changing rooms and sanitary facilities made available to them, and any case of suspicion of illness or disease must be reported immediately to the competent health authority.
3. All deficiencies found during the inspection must be reported in writing to the owner or person in charge of the establishment and must be remedied within a period not exceeding 90 days.

CHAPTER IV

OTHER PROVISIONS

Article 20

It shall require the prior approval of the local veterinary authority in order that the exposure and sale of meat and meat products are carried out as hygienically as possible and free from the incidence of sunlight, dust and other soiling agents and contact with the public:

- a) the sale of meat and meat products at fairs and markets where authorized;
- b) the itinerant sale of meat and meat products in localities where there are no butchers' shops or sausages shops or where supplies are clearly insufficient.

Article 21

Prices may not be displayed on paper glued directly onto any piece of meat.

Article 22

In grocery stores and similar establishments it is forbidden to sell pork in vines or only seasoned and exposed in bowls or other containers.

Article 23

The use of copper or brass containers for collecting or preserving meat and meat products shall be prohibited.

Article 24

Meat cutting machines intended for retail sale, such as ham, ham, paio, mortadella and others, shall be installed in a reserved area of the service counter and shall be fitted with devices to effectively protect the products used therein from contact with the public, from the incidence of sunlight, insects, dust and other soiling agents.

Article 25

1. It shall not be permitted to use premises for the sale of meat and meat products for any purpose other than that for which they are intended, nor to keep there any products or materials outside their premises or functioning.
2. This prohibition shall include the preparation or ingestion of meals and the keeping of clothes in the part reserved for the exhibition and sale of meat and its products.

Article 26

No dogs, cats or other domestic animals shall enter or remain in establishments or places selling or keeping meat and meat products.

Article 27

Sales premises for meat and meat products shall be kept free from insects and rodents, but the application of poisons or biological products against rodents shall not be permitted on the premises without the authorization of the health authorities.

Article 28

It is the responsibility of the owners or persons in charge of the aforesaid premises and their premises to make every effort to keep them clean and to ensure that they function fully and hygienically.

CHAPTER V CLEANING AND DISINFECTION AGENTS

Article 29

1. Meat outlets and their premises shall be supplied with potable water which is plentiful and under pressure.
2. The building system for the supply of water, plentiful and under pressure, where it is not connected to a public supply network for which an official body is responsible, shall have adequate water treatment in order to guarantee its potability at all times.
3. In the case provided for in the previous paragraph, the respective treatment project, based on the physical-chemical and microbiological characteristics of the water to be used, shall always be submitted for licensing purposes.
4. In any case, the facilities shall be provided with a sufficient number of taps, some equipped with a device allowing the adaptation of hose, for washing floors and walls.
5. Where the use of other water for certain purposes is permitted, precautions must be taken to avoid contact with meat and meat products or drinking water.

6. The pipe reserved for drinking water must be installed on the walls in such a way as to preserve the water against the possibility of its being inquired into by the establishment.

Article 30

1. Detergents recommended as cleaning agents in accordance with this Regulation are those suitable for use in food premises and their application shall be in accordance with the instructions given.
2. Disinfectants shall be used on the equipment, floors, walls and ceilings of meat establishments and their products only under the following conditions:
 - a) after removal of meat and meat products from the room to be disinfected;
 - b) after cleaning has been carried out.
3. After using disinfectant fluid, the equipment and any surfaces which come into contact with meat or meat products and ceilings, when disinfected, shall be thoroughly rinsed with potable water.

CHAPTER VI FINAL PROVISIONS

Article 31

The administrative and police authorities may be called upon to provide any assistance that the D.G.A.L. and the District Directorates of the Ministry of Agriculture and Fisheries may request from them for the implementation of the measures ordered under these Regulations, to cooperate in their implementation in all that is necessary and to ensure full compliance with them.

Article 32

A period of 180 days from the entry into force of these Regulations shall be granted for the owners or persons in charge of the establishments and said meat sales points and their premises to update themselves, in accordance with the prescriptions currently established by this statute.

Article 33

The D.G.A.L. shall issue the necessary instructions for the proper execution of these regulations.

ANNEX VI

APPLICATION FOR HYGIENIC CONDITIONS IN INDUSTRIAL CUTTING AND DEBONING OPERATIONS OF POULTRY CARCASSES

CHAPTER I GENERAL PROVISIONS

Article 1

Installations reserved for the cutting and deboning of poultry carcasses shall require the approval of the D.G.A.L. within the scope of their respective powers.

Article 2

Cutting and deboning poultry carcasses shall be assisted by a veterinary surgeon, whose appointment shall be approved by the N.D.V., subject to the incompatibility rules.

Article 3

The cutting and deboning of poultry carcasses shall be carried out under the continuous action of artificial cold and in strict compliance with the following hygienic and technical-functional conditions.

CHAPTER II PROCEDURAL RULES FOR LICENSING

Article 4

1. Natural or legal persons interested in the installation of poultry carcasses cutting and deboning establishments shall apply to the D.G.A.L. for authorization to do so, on their own request:
 - a) The identity or business name of the applicant, his/her residence(s) or registered office and the identity of the business name of the applicant, as well as the Registration Number issued by the National Licensing Office of the Ministry of Commerce, Industry and Environment;
 - b) The location of the establishment and the nature of the claim.
2. The application referred to in paragraph 1 of this article shall be accompanied by
 - a) Plans of the location and facilities, in duplicate, with the pieces drawn on a scale of 1:100;
 - b) Descriptive report, prepared in such a way as to allow a perfect assessment of the application.
3. The descriptive memo shall contain the following information:
 - a) daily production and storage capacity of the establishment;
 - b) description of the preparation and storage premises and their situation in relation to slaughter premises for birds;
 - c) a description of the equipment and other material used, that represented in the plant;
 - d) characteristics of the vehicles intended for the transport of the prepared products;

- e) other elements that the D.G.A.L. may require under the legislation governing the installation and operation of industrial establishments.
- f) Indication of the veterinary doctor who will assist the establishment, which will include, in particular, the health inspection of the meat to be worked on.

Article 5

1. After completing the installation in accordance with the approved project, the interested party shall request an inspection from the D.G.A.L.
2. During the inspections, in addition to the representatives of the N.D.L. and the N.D.V., representatives of the Ministry of Health responsible for the place where the establishment is located shall also be present, and, whenever necessary, the intervention of other technicians may be requested.
3. Inspections carried out in accordance with the regulations in force shall be made in duplicate, the original of which shall be sent to the D.G.A.L., the duplicate remaining for the competent Directorate of District Agriculture Services.
4. If the result of the survey is favorable, the D.G.A.L. will issue the health license for 1 year.
5. The license for the installation of poultry carcasses cutting and deboning establishments may be renewed annually by the D.G.A.L., for equal periods, when it is recognized that the establishment maintains its good functioning, and the suspension sanction has not been applied at any time.

CHAPTER III CONDITIONS FOR THE INSTALLATION AND OPERATION OF ESTABLISHMENTS

Article 6

1. Where no slaughterhouse is attached, cutting and deboning establishments for poultry carcasses may only be supplied from slaughterhouses approved by the D.G.A.L.
2. The transport of poultry carcasses from the slaughterhouses which are not attached to the preparation facilities shall take place as soon as possible in a vehicle approved in accordance with the legislation in force, the load compartment of which shall be sealed, and in such a way that the internal temperature of the meat remains between 0°C and +4°C.

Article 7

1. Establishments shall have refrigerated chambers, cutting and deboning sections and packaging.
2. Cold rooms exclusively reserved for the preservation of carcasses to be processed shall be suitably installed, have the capacity to hold the volume of carcasses necessary for the two-day movement and allow the ambient temperature to be maintained at between 0°C and +2°C, with relative humidity between 80% and 90%.
3. The facility or facilities for cutting, deboning and packing must meet the following conditions, among others:
 - a) They must be air-conditioned, when in operation, at temperatures not exceeding +10°C and with a relative humidity that does not cause condensation on the meat to be processed;

- b) they must have regulatory devices for maintaining at all times the ambient temperature referred to in (a), as well as recording thermometers, the graphs of which must be kept for at least 30 days for observation by the veterinary surgeon and the health authority;
- c) be sufficiently large and well ventilated, preferably with filtered air;
- d) have appropriate lighting, whether natural or artificial, which does not alter the color of the meat;
- e) the walls shall be covered at least 2 meters high with smooth, impermeable, washable and shock-resistant material and the remaining length and the ceiling shall be plastered or painted with light-colored paint, in a smooth, washable layer with added water of soap or detergent, the edges and angles being replaced by rounded surfaces, and the windowsills shall be beveled inwards;
- f) have waterproof floors made of strong, washable materials, with sufficient slope to allow easy drainage of washing or waste water;
- g) have refrigerated chambers communicating directly with the cutting and deboning section, by air or other duly authorized process, mounted high enough to prevent the carcasses from coming into contact with the ground;
- h) be tables and other cutting surfaces made of strong, rot-proof, smooth, washable and non-absorbent material or suitably coated with material meeting these conditions, and must always be kept in a perfect state of repair and cleanliness;
- i) have the cutting and deboning sections and the slaughterhouse, steam sterilization apparatus at a temperature of not less than +82°C, for knives and other instruments used for handling meat;
- j) They have a water supply system, hot and cold, abundant and under pressure; when it is not connected to a public supply network under the responsibility of an official entity, it must have adequate water treatment, in order to permanently guarantee its notability; in this case, the respective treatment project, based on the physical-chemical and microbiological characteristics of the water to be used, must always be presented for licensing purposes, and it must also be provided with a sufficient number of taps, some with a device that allows the adaptation of a hose, for washing floors and walls;
- k) they shall have an appropriate drainage system with its internal drainage openings fitted with drains and hydraulic siphons; the drainage system for the waste water shall be the subject of a project to be submitted for the approval of the competent Ministry, with a view to its connection, or to the public network, or to an appropriate treatment system proven by specific design, and in any case pollution of the surrounding environment shall always be avoided;
- l) all premises are equipped with devices to prevent the penetration of insects and rodents into the openings to the outside and with devices for electrocution of insects inside the rooms;
- m) locker rooms, showers and washbasins shall be provided with soap, nail brushes, disinfectants and individual paper towels or thermal dryers in a good state of repair and cleanliness;
- n) the sanitary facilities are properly isolated from the above facilities and workplaces, have their own independent ventilation, and are kept conveniently clean;
- o) have their own sinks for footwear at the entrance.

4. These establishments shall also have a facility with a lockable door to keep the products under the control and responsibility of the inspecting veterinary surgeon.
5. Staff employed in the various premises of these establishments must be exclusive in character and, as such, must not simultaneously carry out other tasks within the establishment to which they are attached, in particular in the slaughterhouse for birds, and, in general, must not carry out any other activity which may entail a risk of contagion for the products to be prepared in these establishments.

Article 8

The veterinary surgeon who provides technical assistance to these establishments shall be responsible for ensuring health inspection of meat treated there, for supervising all operations relating to cutting, deboning, packaging, storage and dispatch of products, for checking temperatures and for monitoring the cleanliness of the staff and of the premises intended for those operations, the apparatus, instruments or utensils and containers.

Article 9

Any deficiencies found by the attending veterinarian, or by the competent authorities during their inspection visits, shall be passed on in writing to the owner or person in charge of the establishment to ensure that they are remedied promptly.

Article 10

1. Each establishment shall keep a record book, without erasures, between lines or blank spaces, showing, by animal species, the origin and category of the carcasses, the quantities prepared, dispatched and in stock.
2. The book referred to in the preceding paragraph, initialed by the competent regional services, shall contain an opening and closing date.
3. This record book shall be made available to the veterinary surgeon responsible and to the competent supervisory officers.

CHAPTER IV CONDITIONS TO BE MET IN PREPARATION

Article 11

Once the slaughter operations have been completed and the health inspection has been completed, the carcasses shall be kept in a cold store for a maximum period of 5 days so that the internal temperature of the meat remains between 0°C and +4°C.

Article 12

Chilled carcasses shall be moved from the cold store to the cutting and deboning section directly and as required.

Article 13

1. After deboning, bone squirrels and blood clots shall be carefully removed.
2. Carcasses or portions thereof may not be cleaned with cloths.

Article 14

Each employee shall always have at his/her disposal an individual watertight container, preferably made of stainless material with rounded inner angles, to collect the bones, debris and other debris from deboning and the preparation of the carcasses.

Article 15

The cutting and deboning section shall also have other containers under the conditions indicated in the previous article, provided with a lid for hermetic sealing, intended to receive, as necessary, the contents of the individual containers.

Article 16

Bones, residues and other debris shall be removed as often as necessary and the containers at the end of each working day shall be washed and disinfected in an appropriate manner.

Article 17

Carcasses shall be transported to the packaging section in properly sterilized stainless containers.

Article 18

Cutting and deboning shall be followed immediately by packaging.

Article 19

Meat cuts during cutting, deboning and packaging shall maintain an internal temperature of not more than +5°C.

CHAPTER V CONDITIONS TO BE OBSERVED ON PACKAGING

Article 20

1. Each piece or portion of meat for sale shall be wrapped entirely in a special transparent film suitable for food use.
2. The cuts or portions referred to in paragraph 1 shall be packed in cartons made of cardboard or waterproofed cardboard on both sides.
3. The packaging shall be covered with sulphurated paper sheet or cellulose film or other equivalent material under the above conditions so as to cover the entire interior surface.

Article 21

Any other type of packaging to be used for this purpose shall require special authorisation from the D.G.A.L. in consultation with the competent Directorate of the Ministry of Health and the National Directorate of Food Inspection of the Ministry of Trade, Industry and Environment.

Article 22

In addition to the compulsory particulars provided for in the legislation in force, packages shall bear on the outside, in clearly visible characters printed in harmless and indistinguishable ink, the particulars of the establishment's registration number with the D.G.A.L. and the Food Inspection mark.

CHAPTER VI

CONDITIONS OF TRANSPORT, STORAGE AND SALE

Article 23

These meats shall be transported in such a way as to keep them free from dangerous contiguities and at an internal temperature of not more than +4°C, in vehicles duly designed and equipped, and they may not be used for any other purpose which would compromise the health of these products.

Article 24

1. The packed meat shall be stored in cold stores in such a way as to ensure an internal temperature of not more than +4°C.
2. Pre-packed poultry meat shall be kept, displayed for sale and sold only in establishments with appropriate refrigeration facilities, such as showcases, cupboards or refrigerated counters, in which the meat is kept at an internal temperature of between 0°C and +4°C until it is purchased by the consumer.
3. These installations shall be provided with thermometers, in public view, so that temperatures can be easily checked.
4. Such meat may not, under any circumstances, be removed from its original packaging until it has been delivered to the consumer.
5. The refrigeration facilities used for displaying or storing such meat must be kept clean and the products packaged in them must be protected against all soiled or polluting agents.

Article 25

1. These meats must be delivered to the consumer strictly within 3 days of the date of packaging, i.e. the wrapping of the meat of origin, and in no case later than 8 days from the date of slaughter of the birds from which the meat came.
2. These time limits may be extended only by special authorization from the authority carrying out health surveillance.

CHAPTER VII

PROVISIONS FOR FROZEN BONELESS POULTRY MEAT

Article 26

After the appropriate preparation and freezing operations, such meat shall be kept in a cold store so as to ensure an internal temperature of -18°C or below.

Article 27

Such meat shall be transported in such a way as to keep it free of dangerous contiguities and at an internal temperature of -18°C or below, in vehicles duly designed and equipped and which may not be used for any other purpose that would compromise the wholesomeness of such products.

Article 28

Industrialists wishing to receive boned and frozen poultry meat for the manufacture of products prepared from such meat shall be provided with cold rooms enabling them to be kept under the above conditions.

Article 29

The sale and display for sale of this type of meat shall also meet the same preparation, preservation and temperature requirements as referred to above, in appropriate refrigeration installations, in particular chests, cupboards or counters, in which the meat is kept until it is purchased by the consumer.

CHAPTER VIII SANITARY CONTROL OF POULTRY CARCASS CUTTING AND DEBONING ESTABLISHMENTS

Article 30

Cutting and deboning establishments for poultry meat shall be subject to supervision by the competent authorities.

Article 31

The above control shall consist mainly of the following:

- a) checks on the recording of incoming fresh meat and outgoing cut meat;
- b) health inspection of fresh meat in establishments;
- c) checks on the cleanliness of premises, installations and utensils, and on staff hygiene;
- d) taking samples of products, swabs and swabs necessary for laboratory tests, in order to detect, inter alia, the presence of harmful germs, in particular toxic infecting agents, additives or other unauthorized chemical substances, the results of the tests being recorded;
- e) any other check considered useful for the proper functioning of these establishments.

CHAPTER IX FINAL PROVISIONS

Article 32

The administrative and police authorities may be called upon to provide any assistance that the D.G.A.L. and the District Directorates of the Ministry of Agriculture and Fisheries may request from them for the implementation of the measures ordered under these Regulations, to cooperate in their implementation in all that is necessary and to ensure full compliance with them.

Article 33

A period of 180 days from the entry into force of these Regulations shall be granted to the owners or persons responsible for cutting and deboning operations of bird carcasses and other interested parties if they update themselves, in accordance with the prescriptions established by this Decree.

Article 34

The D.G.A.L. shall issue the necessary instructions for the proper implementation of these regulations.