

WHO CAN USE THIS GUIDE?

Those who produce traditional products or use traditional methods in production

Those with small volume establishments for production, processing of meat and dairy products

slaughtering and cutting meat of ungulates and farmed game are establishments slaughtering and cutting up to 10 livestock units per week

1 LIVESTOCK UNIT (LSU)

- 1 adult bovine animal and soliped;
- 2 calves or young bulls/heifers;
- 4 pigs weighing more than 100 kg live weight;
- 7 pigs weighing up to 100 kg live weight;
- 10 sheep and goats;
- 12 lambs or kids or piglets of less than 15 kg live weight

slaughtering and cutting meat of poultry and lagomorphs up to 6000 animal units per month

- one broiler, one chicken, one farmed game – one unit each;
- one duck – two units each;
- one turkey, one goose, one lagomorph – three units each;
- other poultry – one unit each

milk processing

- up to 750 l of fresh milk per day

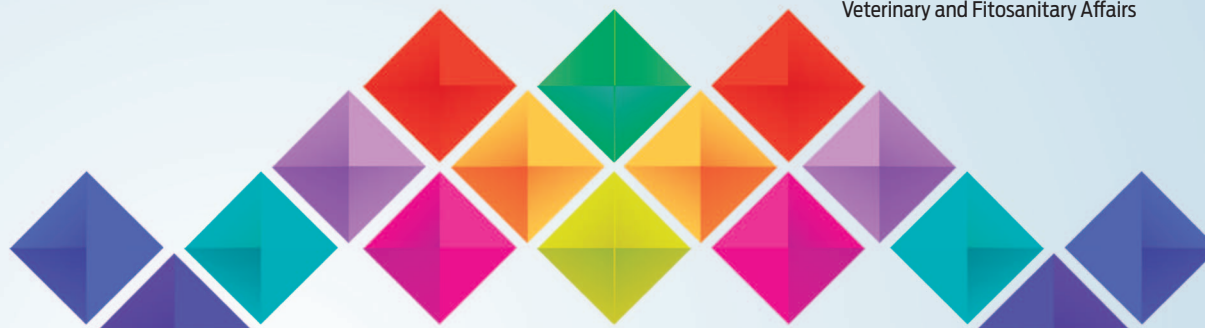
meat processing and/or fishery products

- up to 1.000 kg of processed meat/fish per week

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GUIDELINES

FOR GOOD HYGIENE PRACTICES AND IMPLEMENTATION OF NATIONAL DEROGATIONS FOR CONSTRUCTION, LAYOUT AND EQUIPMENT FOR SMALL VOLUMES OF MEAT PRODUCTION, PROCESSING AND DISTRIBUTION ESTABLISHMENTS

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Food and Agriculture Organization of the United Nations



European Bank
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The primary objective of this Guide is to provide information and support to food businesses involved in slaughtering, cutting or processing meat for human consumption. It is particularly tailored to those establishments that are subject to official approval and veterinary control.

These guidelines cover:

- General hygiene requirements for all food businesses;
- Specific hygiene requirements for production and processing of meat;
- Derogations of specific food hygiene requirements that may be applied in establishments with small throughput of production, processing and distribution of meat products and in establishments that produce traditional products or use traditional methods in production (flexibility).

DEROGATIONS, EXEMPTION MEASURES ON GENERAL AND SPECIFIC FOOD HYGIENE REQUIRE- MENTS

Small volume establishments for animal slaughter and meat cutting **SHOULD NOT HAVE:**

- ◆ A lairage for the reception if the slaughter of animals is performed immediately upon arrival at the facility;
- ◆ A separate facility for sick animals and those suspected to be suffering from disease;
- ◆ A separate place with appropriate facilities for the cleaning, washing and disinfection of means of transport for livestock, if the food business operator has a signed contract for washing, cleaning and disinfection of means of transport.
- ◆ A separate room for slaughtering and meat cutting, provided that slaughter and cutting operations are separated in time and that after slaughtering and prior cutting, thorough cleaning and disinfection is performed;
- ◆ Separate room for emptying and cleaning of stomachs and intestines after the completion of slaughter operations, provided that the area is free of carcasses and that the space is thoroughly cleaned and disinfected after these operations.

In small volume establishments for processing of milk, meat, fishery products, fruit, vegetables, olives grapes and packaging of eggs, the following derogations are allowed:

- ◆ Different technological production phases of different products in the same room, provided that time separation between production phases is assured;
- ◆ Storing raw materials, finished products and detained products in the same room with adequate spatial separation, so as to prevent possible contamination and that detained products are packaged, sealed and clearly marked;
- ◆ One changing facility for employees working in clean and dirty parts of the establishment, if up to five persons are employed in the production part of the facility;
- ◆ An adequately-sized cupboard that can be locked for use of the official veterinarian instead of a separate room for the official veterinarian;
- ◆ Changing room for employees, storage area for packaging materials, storage premises for materials for cleaning and disinfection that are placed outside the working area but inside the establishment grounds;
- ◆ Same entrance and exit used for raw materials, finished products and unsafe products, with appropriate separation in time.

In establishments where traditional products are produced or where traditional production methods are used, facilities and premises **MAY:**

- ◆ Be built from natural materials necessary for the development of specific characteristics of that traditional product;
- ◆ Have walls, ceilings and doors that are not of smooth, impervious, non-absorbent or corrosion-resistant materials or may have natural geological walls, ceilings and floors;
- ◆ Adapt cleaning and disinfection procedures needed to keep the natural production conditions (specific ambient flora);
- ◆ Use equipment, tools and instruments that are made of materials that are not smooth, corrosion-resistant or non-absorbent, including wood, stone and other materials.