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Directorate F - Food and Veterinary Office

DG(SANTE) 2015-7585 - MR

FINAL REPORT OF AN AUDIT

CARRIED OUT IN

BRAZIL

FROM 17 MARCH 2015 TO 27 MARCH 2015

IN ORDER TO

EVALUATE THE OPERATION OF CONTROLS OVER THE PRODUCTION OF MEAT PRODUCTS DESTINED FOR EXPORT TO THE EUROPEAN UNION, AS WELL AS CERTIFICATION PROCEDURES

Executive Summary

The report describes the outcome of an audit carried out by the Food and Veterinary Office (FVO) in Brazil from 17 to 27 March 2015. The objectives of the audit were to evaluate the operation of controls over the production of bovine and ovine meat products destined for export to the European Union (EU), as well as certification procedures.

The competent authorities (CAs) are in general well organised and have an adequate framework for official controls. The control system in place over the production of bovine meat products can provide satisfactory assurances regarding compliance with Community requirements as required by Article 46.1(h) of Regulation (EC) No 882/2004. However, some shortcomings remain in relation to the implementation of the audit programmes. The documentation of official controls was generally satisfactory.

The Brazilian legislation allows the use of meat from the sticking area as a raw material for meat products for human consumption. This meat had also been used as raw material for meat products destined for EU export, although Regulation (EC) No 854/2004 prohibits this.

A procedure is in place for the listing of establishments and maintaining such a list. In principle, the system in place has the necessary elements to ensure that the listing and keeping the lists up-to-date is carried out in line with the requirements. However, there were deficiencies in keeping the lists up-to date and delays in informing the Commission Services about changes in relation to the lists. This jeopardises the reliability of the lists of meat products establishments from which the Member States are permitted to import meat products.

The official controls at establishment level were in general satisfactory in relation to general and specific hygiene requirements, Hazard Analysis and Critical Control Points-based systems, traceability, labelling and identification marking. The FVO audit team noted some deficiencies in relation to sampling of meat products for microbiological criteria.

The certification procedures in place have been reinforced since the previous audit and were satisfactory.

A number of recommendations have been made to the CA with a view to addressing the deficiencies identified during this audit.

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ABBREVIATIONS AND DEFINITIONS USED IN THIS REPORT

Abbreviation	Explanation
SIFCA(s)	Competent Authority(ies)
CCA(s)	Central Competent Authority(ies)
CCP(s)	Critical Control Point(s)
CP(s)	Control Point(s)
DG(SANTE)	Directorate General for Health & Food Safety
DIPOA	Department of Inspection of Products of Animal Origin (*Departamento de Inspeção de Produtos de Origem Animal*)
EU	European Union
FBO(s)	Food Business Operator(s)
FVO	Food and Veterinary Office
HACCP	Hazard Analysis of Critical Control Points
Hygiene Package	Regulations (EC) No 852/2004, No 853/2004 and No 854/2004
LCA	Local Competent Authority
L. Monocytogenes	*Listeria monocytogenes*
MAPA	Ministry of Agriculture, Livestock and Food Supply (*Ministério da Agricultura, Pecuária, e Abastecimento*)
SIF	Federal Inspection Service (*Serviço de Inspeção Federal*)
SIGSIF	Brazilian Certification Database
SIPOA	Inspection Service of Products of Animal Origin (*Serviço de Inspeção de Produtos de Origem Animal* within the *Superintendência Federal de Agricultura*)

1 INTRODUCTION

The audit took place in Brazil from 17 to 27 March 2015 as part of the planned audit programme of the Food and Veterinary Office (FVO). The audit team comprised two auditors from the FVO.

The FVO audit team was accompanied during the audit by representatives from the Central Competent Authority (CCA), the Ministry of Agriculture, Livestock and Food Supply (*Ministério da Agricultura, Pecuária e Abastecimento, MAPA*).

The opening meeting was held on 17 March 2015 with the CCA in Brasilia. At this meeting the audit team confirmed the objectives of, and itinerary for the audit, and additional information required for the satisfactory completion of the audit was requested.

2 OBJECTIVES AND SCOPE

The objective of the audit was to evaluate the operation of the official controls over the production of bovine and ovine meat products destined for export to the European Union (EU), as well as certification procedures with regard to:

- Competent Authority (CA) organisation and operation,
- official controls over food business operators' (FBOs) compliance with general and specific rules on the hygiene of food of animal origin,
- the correct implementation of the chain of certification, and
- the follow-up actions taken by the CA in response to recommendations relevant to the scope of this audit of report DG(SANCO/2011-6130 (hereafter referred to as audit report 2011-6130).

In particular, controls over bovine meat products in the framework of Regulations (EC) No 178/2002, No 852/2004, No 853/2004, No 854/2004 and No 206/2010 were subject to this evaluation.

In pursuit of these objectives, the audit itinerary included the following:

COMPETENT AUTHORITIES			**Comments**
Competent authorities	Central	2	Opening and closing meeting
	State	2	State authority SIPOA was accompanying plant visits
	Local	6	Local SIF offices at the plants
FOOD PRODUCTION / PROCESSING / DISTRIBUTION – ACTIVITIES			
Meat product establishments		6	
Cold stores		6	Integrated with meat products plants
Laboratories		1	One own control laboratory

3 LEGAL BASIS

The audit was carried out under the general provisions of EU legislation and, in particular Article 46 of Regulation (EC) No 882/2004 of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.

N.B. Full EU legal references are provided in Annex 1. Legal acts quoted in this report refer, where applicable, to the latest amended version.

4 BACKGROUND

The previous audit concerning the safety of meat products exported from Brazil to the EU was carried out from 27 June to 7 July 2011, the results of which are described in the audit report 2011-6130. This report is accessible at:

http://europa.eu.int/comm/food/fvo/ir_search_en.cfm.

The action plan received from the Brazilian authorities provided satisfactory guarantees in response to all of the report's recommendations.

Brazil is listed as a country with a negligible Bovine Spongiform Encephalopathy risk in the Annex to Commission Decision 2007/453/EC.

There have been 18 rapid alerts in relation to *ivermectin* (10), *nitrofurazone* (six, in treated stomachs only) and *albendazole* (two) in meat products of Brazilian origin notified by EU Member States between 1 January 2013 and 6 February 2015.

5 FINDINGS AND CONCLUSIONS

5.1 COMPETENT AUTHORITIES

Legal requirements

Article 46.1 of Regulation (EC) No 882/2004.

Findings

5.1.1 Legislation

1. The CA informed the audit team that no significant changes have occurred in relation to national legislation.

2. The Decree No 30.691 (1952) comprises the Regulation of Industrial and Sanitary Inspection of Animal Products. The Ordinance No 368 of 1997 comprises the Regulation on the Sanitary and Hygienic Conditions and Good Manufacturing Practices for Food Production Establishments.

3. The Circular 175/2005/CGPE/DIPOA lays down the requirements for inspection and verification of FBO's own controls.

4. The Circular 176/2005/CGPE/DIPOA covers own controls of the FBOs.

5. The Normative Instruction No 27/2008 comprises the approval, supervision and audits of export establishments.

Observation:

6. The national legislation allows for the use of meat derived from the neck area, including the sticking point ("*carne sangria*"), for human consumption, although in the EU legislation the meat from the sticking point is unfit for human consumption as laid down in Chapter V, Section II of Annex I to Regulation (EC) No 854/2004 and has to be trimmed off. The audit team noted that this meat was used as raw material for meat products destined for EU export and the CA had not issued an instruction on this matter to ensure EU–eligibility of the raw material.

5.1.1.1 Organisation of the Competent Authorities

7. The organisation of the CAs has remained the same since the audit 2011-6130. The Department of Inspection of Products of Animal Origin (*DIPOA, Departamento de Inspeção de Produtos de Origem Animal*) is responsible for ensuring official supervision over the production of meat products destined for export to the EU. Each State has its own Veterinary Service, representing the departments of the CCA. The State Veterinary Services comprises the central level (for DIPOA the State Inspection Service for Products of Animal Origin (*SIPOA, Serviço de Inspeção de Produtos de Origem Animal*). The local CA level (LCA), the Federal Inspection Service (*SIF, Serviço de Inspeção Federal*), is responsible for the daily controls in the processing establishments.

5.1.2 Competent Authorities' powers, independence and authority for enforcement

8. The CA has the necessary power, independence and authority for enforcement under the applicable legislation and can initiate proceedings for serious non-compliances. Evidence of actions taken (for example, suspension of certification and putting products on hold) was available in relation to the establishments visited.

5.1.3 Training of staff in the performance of official controls

9. The staff met had received sufficient training to carry out official controls tasks. In general, the staff had good knowledge regarding the EU requirements in relation to red meat and meat products thereof.

Observations:

10. The CA met had copies of relevant EU legislation available, but the versions seen had not been updated.

11. The LCAs responsible for the controls of one establishment visited were not aware of some specific EU requirements in relation to labelling, for example in relation to allergens (Regulation (EU) No 1169/2011).

5.1.4 Resources

12. In relation to the establishments visited, the LCA and the State CA had sufficient staff resources available to carry out official control tasks.

5.1.5 Official sampling

13. Evidence was available that official samples of final products were taken regularly in the EU export establishments visited. The samples were analysed for microbiology in line with Annex I to Regulation (EC) No 2073/2005. The results were in most cases satisfactory. Evidence of adequate follow-up and corrective and preventive measures taken by the FBO was available in case the results were unsatisfactory.

5.1.6 Controls on imports

14. The FVO audit team did not note any fresh meat imported from other third counties to be used as raw material for the production of meat products exported to the EU. The procedure in place for imports is described in the report 2011-6130.

5.1.7 Internal audits

15. The FVO audit team was informed that regular audits are performed for the specific requirements of importing countries (among them EU Member States) by the SIPOA, with a target frequency of two supervisory controls every semester. When considering the history of the FBO and the outcome of these controls, the frequency could be reduced to one every semester. The SIPOA audit reports were available for the establishments visited by the FVO audit team. The reports covered inspection of the establishment, checking of own controls, traceability and export certification. In addition, the performance of the LCA was evaluated.

16. The CCA (DIPOA) has an annual audit programme to carry out supervisory audits in the export-approved food establishments. The target is to check 40 % of the establishments annually.

Observations:

17. Staff at the central level had not carried out the audits of the EU export establishments as planned, stating budgetary reasons as a root cause for not reaching the targets set.

18. In one establishment visited, which was approved for EU export in 2009, no audits have been carried out by the SIPOA or the DIPOA since the approval inspection in 2009.

19. The DIPOA has not been able to meet its target for annual supervisory visits of export-approved meat product establishments.

20. The SIPOA had not carried out two annual supervisory visits as planned in one of the six establishments visited.

Conclusions on competent authorities

21. The Brazilian control system in place over the production of bovine meat products can provide satisfactory assurances regarding compliance with Community requirements as required by Article 46.1(h) of Regulation (EC) No 882/2004. However, some shortcomings remain in relation to the implementation of the audit programmes and the eligibility of the raw material.

5.2 LISTING OF ESTABLISHMENTS

Legal requirements

Article 12 of Regulation (EC) No 854/2004.

Findings

22. The CAs established two lists of establishments for export to the EU by issuing Circular No 556/2006, one for fresh meat and another for the approval of establishments for meat products, meat preparations and treated stomachs.

23. An internal system for the suspension of establishments to export to the EU is in place, when significant non-compliances are detected and for which corrective action is required by the FBO in order to lift such a suspension. The Brazilian Certification Database (SIGSIF) system prevents those specific establishments from issuing export certificates for red meat and meat products destined for export to the EU, even though they remain on the list of approved establishments, until the CA confirms that the necessary corrective action has been taken.

24. Evidence was available that certification had been temporarily suspended in several establishments, including some of the establishments visited by the FVO audit team. It had not been necessary to withdraw the approval because satisfactory corrective action was taken which was verified by the SIF and/or SIPOA.

25. All of the establishments visited were generally in compliance with the EU requirements. However, at the time of the FVO audit, immediate action was taken by the CA in relation to two establishments visited (for details, see points 5.3.2 and 5.3.4). In relation to one establishment, the action taken included the suspension of production and certification for the exports to the EU, until the correction of the non-compliance.

Observations:

26. No specific time frames exist for the rectification of shortcomings that lead to the suspension or for the CA to issue a request to the Commission services to de-list the suspended establishment for EU exports.

27. Article 50 of the Regulation on Industrial and Sanitary inspection of Products of Animal origin, states that any establishment that suspends its activity for a period of longer than one year may only resume operations after a further inspection of all rooms, facilities and equipment. In addition, establishments which do not trade inter-state or internationally for the period of one year or which interrupts operations for the same period, shall have their registration cancelled. Evidence was seen that this instruction had not been followed in relation to cancellation of registration in relation to two establishments visited. In one establishment, the production of meat products had stopped more than six years ago and the equipment and infrastructure had been abandoned. Nevertheless, the registration in the SIGSIF still contained the activity "meat products" and the establishment was still on the list of meat products destined for export to EU. None of the supervisory levels (LCA, SIPOA and DIPOA) had noticed the error previously and had not followed it up. The FBO had requested shortly before the FVO visit to be de-listed for the production of meat products. In another establishment, one of two separate sites initially covered by one approval number had been sold to a different company. The change of ownership had been registered and communicated to the EU Commission but not the fact that the production of meat products was limited to the second establishment.

28. The CCA explained that all red meat slaughterhouses approved for export to the EU are also approved for exports of treated stomachs. However, not all these establishments, including ones actively exporting to the EU, are on the list of establishments approved for export of meat products.

29. The FVO audit team verified the approval file of an existing establishment that was changed in a new joint venture with a different name. The procedure was not fully followed as no inspection to verify the specific EU export requirements was carried out.

30. The FVO audit team verified the file of one establishment that had ceased its activities since 17 April 2014 but had remained on the list of establishments approved to export meat products to the EU. The establishment had been inspected and approved for export of meat products to the EU in September 2009. Since then approval supervisory inspections were not carried out by the SIPOA or by the DIPOA. Nevertheless, the FBO had exported meat products to the EU in 2010 and sent commercial samples to the EU in 2011.

Conclusions on the listing of establishments

31. A procedure is in place for the listing of establishments and maintaining such a list. In principle, the system in place has the necessary elements to ensure that the listing and the keeping of the lists up-to-date is carried out in line with the requirements. However, there were several deficiencies in keeping the list up-to date which jeopardise the reliability of the lists of meat products establishments from which the Member States are permitted to import meat products.

5.3 OFFICIAL CONTROLS AT ESTABLISHMENT LEVEL

5.3.1 General and specific hygiene requirements

Legal requirements

Article 12 of Regulation (EC) No 854/2004.

Point II.2 of the model certificates in Annex III to the Commission Decision 2007/777/EC.

Audit findings

32. The establishments visited had in general adequate facilities and equipment. Operational practices were in most cases adequate. Some of the establishments visited had areas with maintenance issues (for example, rusty equipment, worn-out floors, obsolete unused equipment or several lines out of operation or waiting for maintenance). In one establishment visited, the processing area for stomachs was congested, with floor damage and condensation. These had been, in most cases, identified by the FBOs and by the CAs. Other isolated shortcomings noted by the FVO audit team comprised, for example, problems with moisture and excessive ice formation in some freezers, damaged boxes with exposed products in some of the freezers, use of dirty pallets in the raw material storage chiller and some doors not being pest proof. In one establishment visited, animal by-products were collected in containers designated for food fit for human consumption.

5.3.2 HACCP-based systems

Legal requirements

Point II.2.1 of the model certificates in Annex III to the Commission Decision 2007/777/EC.

Audit findings

33. Evidence was available for the establishments visited that official controls cover also HACCP-based systems.
    - All establishments visited were implementing programmes based on HACCP principles. Heat-treatment of the meat products was considered as a critical control point (CCP, except for one establishment where cooking of the stomachs was

considered as a control point (CP)). The monitoring of the CCPs/CPs was adequate as well as the documentation of it. The lower limit of the CCP/CP was at least 80° C (core temperature of the product). However, when the FVO audit team checked one batch of pasteurisation the cooking time had actually been 10% shorter than is required. When the FVO audit team pointed this out, the FBO and CAs took immediate action and checked whether the process was still within the safety margin, which was the case.

- The FBOs' own controls also cover *ivermectin*, including, among others, audits of raw material suppliers, guidance to farmers on how to use and administer veterinary drugs and testing of raw material at slaughter.

5.3.3 Microbiological criteria for foodstuffs

Legal requirements

Point II.2.6 of the model certificates in Annex III to the Commission Decision 2007/777/EC.

Audit findings

34. All six FBOs visited, tested their final products for the relevant criteria set out in Regulation (EC) No 2073/2005 on microbiological criteria on foodstuffs. The results seen were in general satisfactory and evidence of corrective and preventive actions taken in case of not fulfilling the criteria was available.

35. The FVO audit team visited the own control laboratory carrying out microbiological analysis in one of the establishments visited. The laboratory had adequate facilities and equipment. Satisfactory quality controls and documentation were in place. The laboratory successfully participated annually in proficiency test rounds for *Listeria monocytogenes* (*L. monocytogenes*) and *Salmonella*.

<u>*Observations*</u>:

36. Two of the six FBOs visited, producing ready-to-eat meat products, tested the environment for *L. monocytogenes* only after cleaning and not during processing. This is not in line with the EU guideline on this topic.

37. Two of the six FBOs visited, pooled the individual samples to be tested for *Salmonella* and *L. monocytogenes*. This is not in line with the requirements given in Annex I to Regulation (EC) No 2073/2005.

5.3.4 Traceability, labelling and identification marking

Legal requirements

Point II.2.4 of the model certificates in Annex III to Commission Decision 2007/777/EC.

Articles 13, 15 and 17 of Regulation (EC) No 1760/2000 and Regulation (EC) No 1825/2000 set out specific labelling requirements for beef meat.

Audit findings

38. Packages of meat were marked with an identification mark in accordance with Section I of Annex I to Regulation (EC) No 853/2004. All boxes of chilled and frozen product are sealed with a breakable sticker which contained the identification number of the establishment and a serial number for control purposes. In all establishments visited, the intermediate products were identified and the final products correctly labelled. In all establishments visited where raw meat was received from other slaughterhouses, the internal health certificates were present, indicating if the meat was eligible for EU production, the code of the origin in relation to the regionalisation as per Commission Decision 2007/777/EC and if its use was limited to production.

39. All establishments had control and traceability systems in place to guarantee that only raw material eligible for the production of meat products destined for export to the EU was used. The segregation of EU and non-EU eligible meat was respected. Most of the FBOs carried out traceability exercises at regular intervals. Evidence was seen that the local SIFs carry out verification of traceability exercises during internal audits. The CA had occasionally detected a non-conformity, leading to a request for an action plan to the FBO which was followed up by the CAs.

40. The FVO audit team requested the FBOs in all establishments visited, to carry out traceability exercises. The results were satisfactory.

41. The official controls over the FBOs' procedures in relation to traceability and identification marking were generally satisfactory in the establishments visited.

Observation:

42. In one establishment visited, one pallet with 17 unidentified closed boxes was kept in a freezer store. The meat inside was labelled indicating at least two different production dates. The reliability of the traceability system, as explained to the FVO audit team, was jeopardised. The CCA immediately suspended production and the certification for the EU until full correction of the non-compliances.

5.3.5 Documentation of official controls

Legal requirements

Article 46 (1) of Regulation (EC) No 882/2004.

Audit findings

43. The CAs met in the two States visited had documented control procedures in place. Reports of official controls, inspections and official sampling were available. The reports were in general sufficiently detailed. However, in one large establishment visited, approved for several processes, it was not very clear which parts of the establishments had been covered during the supervisory inspections by the SIPOA.

Evidence was available of corrective action requests and follow-up in case shortcomings had been identified by the CA.

Observation:

44. No inspection reports had been issued for an establishment approved for EU export in the Federal District of Brasilia since its approval in 2009.

Conclusions on official controls at establishment level

45. The official controls at establishment level were in general satisfactory in relation to general and specific hygiene requirements, HACCP-based systems, traceability, labelling and identification marking. The FVO audit team noted some deficiencies in relation to sampling of meat products for microbiological criteria. The documentation of official controls was generally satisfactory.

5.4 OFFICIAL CERTIFICATION

Legal requirements

Council Directive 96/93/EC.

Annex V of Regulation (EU) No 206/2010.

Annex VI of Regulation (EC) No 854/2004.

Audit findings

46. The system of certification of meat products and treated stomachs is the same as for fresh meat as described in report DG(SANCO)/2011-6118. All internal and export certificates are issued within the certification database (SIGSIF).

47. In all establishments visited, the procedures in relation to certification were correctly implemented and the documentation requested was complete and easily accessible. The controls over the eligibility of the fresh meat for the production of meat products and treated stomachs for export to the EU fulfil most of the requirements of the certificate of Commission Decision 2007/777/EC.

Observations:

48. The use of meat from sticking area in meat products for human consumption is allowed by Brazilian legislation but not in the EU legislation. In two establishments visited, the meat from the sticking area was used for production of meat products destined for export to EU. The practice is not in line with the requirements of Regulation (EC) N° 854/2004.

49. In relation to one establishment visited, the FVO audit team noted that certificates issued by SIGSIF for export to the United States of America, included wrong statements concerning pig meat, when the product was a 100% beef meat product. The statement

had been noted and manually amended by the local official veterinarian but had not been corrected in the system.

50. The animal welfare statements, referring to the repealed EU Directive, are still in use and are generated by the SIGSIF for the certificates for fresh meat.

Conclusion on official certification

51. The certification procedures in place have been reinforced since the previous audits and were in general satisfactory.

5.5 FOLLOW-UP OF PREVIOUS RECOMMENDATIONS

The previous audit report 2011-6130 had four recommendations in relation to: 1; the establishments (general and specific requirements), 2; heat-treatment of meat products and HACCP programmes, 3; traceability of raw material and 4; the export certification procedure. The CA response was judged as satisfactory based on the desk study. The audit team verified the actions taken on-the-spot and found them in general to be satisfactory, with minor shortcomings noted in relation to some single shortcomings only.

6 OVERALL CONCLUSION

The control system in place in relation to production of meat products destined for export to the EU can provide satisfactory assurances regarding compliance with Community requirements as required by Article 46.1.(h) of Regulation (EC) No 882/2004. However, some shortcomings remain, in particular in relation to audit frequencies, listing procedures and eligibility of raw material.

7 CLOSING MEETING

A closing meeting was held on 27 March 2015 with the CCA, the MAPA. At this meeting the FVO audit team presented the findings and preliminary conclusions of the audit and advised the CCA of the relevant time limits for production of the report and their response.

The representatives of the CCA acknowledged the findings and conclusions presented by the FVO audit team. In addition, information on action already taken and planned in order to address particular findings in the establishments visited was provided.

8 RECOMMENDATIONS

An action plan describing the action taken or planned in response to the recommendations of this report and setting out a time table to correct the deficiencies found should be presented to the Commission within 25 working days of receipt of the report.

No.	Recommendation
1.	To ensure that the lists of establishments approved for processing meat products and treated stomachs and intestines destined for export to the EU are kept up-to date and comprise only establishments that meet the requirements laid down in Part II.2 of the health certificate drawn up in Annex III to Commission Decision 2007/777/EC. Furthermore, to ensure that the Commission Services are informed in a timely manner of any changes regarding the lists of EU export approved establishments. *Recommendation based on conclusion No 31.* *Associated findings No 27, No 28, No 29 and No 30.*
2.	To ensure that the raw material used for meat products destined for EU export meet the requirements for fresh meat as stipulated in Section VI of Annex III to Regulation (EC) No 853/2004 and does not include meat unfit for human consumption, as defined in Chapter V of Section II of Annex I to Regulation (EC) No 854/2004. *Recommendation based on conclusion No 21.* *Associated findings No 6 and No 48.*
3.	To ensure that the sampling of meat products for microbiological criteria is in line with the requirements laid down in Annex I to Regulation (EC) No 2073/2005. *Recommendation based on conclusion No 45.* *Associated findings No 36 and No 38.*

ANNEX 1 – LEGAL REFERENCES

Legal Reference	Official Journal	Title
Reg. 178/2002	OJ L 31, 1.2.2002, p. 1-24	Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
Reg. 852/2004	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
Reg. 853/2004	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin
Reg. 854/2004	OJ L 139, 30.4.2004, p. 206, Corrected and re-published in OJ L 226, 25.6.2004, p. 83	Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption
Reg. 882/2004	OJ L 165, 30.4.2004, p. 1, Corrected and re-published in OJ L 191, 28.5.2004, p. 1	Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules
Reg. 2073/2005	OJ L 338, 22.12.2005, p. 1-26	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Reg. 1162/2009	OJ L 314, 1.12.2009, p. 10–12	Commission Regulation (EC) No 1162/2009 of 30 November 2009 laying down transitional measures for the implementation of Regulations (EC) No 853/2004, (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council

Dir. 96/22/EC	OJ L 125, 23.5.1996, p. 3-9	Council Directive 96/22/EC of 29 April 1996 concerning the prohibition on the use in stockfarming of certain substances having a hormonal or thyrostatic action and of beta-agonists, and repealing Directives 81/602/EEC, 88/146/EEC and 88/299/EEC
Dir. 96/23/EC	OJ L 125, 23.5.1996, p. 10-32	Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC
Dir. 96/93/EC	OJ L 13, 16.1.1997, p. 28-30	Council Directive 96/93/EC of 17 December 1996 on the certification of animals and animal products
Dir. 98/83/EC	OJ L 330, 5.12.1998, p. 32-54	Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption
Dir. 2002/99/EC	OJ L 18, 23.1.2003, p. 11-20	Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption
Dec. 2007/453/EC	OJ L 172, 30.6.2007, p. 84-86	2007/453/EC: Commission Decision of 29 June 2007 establishing the BSE status of Member States or third countries or regions thereof according to their BSE risk
Dec. 2007/777/EC	OJ L 312, 30.11.2007, p. 49-67	2007/777/EC: Commission Decision of 29 November 2007 laying down the animal and public health conditions and model certificates for imports of certain meat products and treated stomachs, bladders and intestines for human consumption from third countries and repealing Decision 2005/432/EC