Chair: K. Van Dyck

All Member States were represented.

1. **Discussion and possible endorsement of an EU guide to good manufacturing practice for liquid, concentrated, frozen and dried egg products (GMP guide). (KK)**

   A GMP guide had been prepared by the European egg-processing industry to give guidance on good manufacturing practice for egg products in line with EU hygiene legislation. Linguistic comments from the United Kingdom were incorporated in the last version sent out. Member States endorsed the guide unanimously.

2. **Discussion and possible endorsement of EU guide to good practice for Hygiene and the application of the Food Hygiene and the Hazard Analysis and Critical Control Point (HACCP) principles in the production of natural sausage casings. (PC)**

   Mr Wijnker, from the European Natural Sausage Casings Association (ENSCA), presented the guide to good practice and the application of HACCP principles in the production of natural sausage casings.

   Some editorial comments were made. The Danish delegation requested clarifications on specific points. ENSCA said it would reply and possibly amend the guide in the light of the comments received.

3. **Comments on the pilot project for risk-based application of tasks of official veterinarians and official auxiliaries in small and medium-sized slaughterhouses for poultry and lagomorphs in the Netherlands. (KDS)**

   In accordance with article 17, paragraph 6 of Regulation (EC) No 854/2004, Slovakia sent written comments to the Commission during the 3 months reaction period following the notification permitting a Dutch poultry pilot project.

   Issues raised by Slovakia concerned questions on the achievement of improved food safety by transferring certain tasks from Official Veterinarian to the Official Auxiliary, doubt about legal conformity of Dutch small and middle sized poultry slaughterhouses, the responsibility of the Official Veterinarian and practicalities for contacting the Official Veterinarian in case of abnormalities.
The Netherlands provided answers to these questions which addressed the concerns raised by Slovakia. Following this discussion the Committee reached a consensus on the Dutch poultry pilot project.

4. Information and update on the recent outbreak of E. Coli O104 in Germany. Point presented by Germany.

Germany gave a presentation on the development of the situation. Detailed information was presented concerning the number of cases, results of sampling, tracing back in order to identify the source and tracing forward to target preventive measures.

4A. Alternative methods for enumerating Escherichia coli in bivalve molluscs for official control analysis (PCA/ David Lees EURL Weymouth).

Professor Lees, director of EURL for viral and microbiological contamination of live bivalve molluscs in Weymouth, gave a short presentation on the validation of alternative methods for E. coli in molluscs.

No comments were received from the Member States.


The Commission presented the draft Implementing Regulation stipulating the contents of a document to be issued by the captains of freezer vessels when importing frozen fishery products. Malta asked for clarification on the status of fishing vessels which also freeze fishery products and the Commission clarified that such vessels need to be listed as freezer vessels.

Vote: Approved unanimously.


The purpose of this draft Regulation was to lay down detailed rules on a Salmonella criterion in fresh poultry meat. The draft had been submitted to the WTO under the SPS Agreement. The SPS notification procedure had been finalised and the proposal was presented for a vote.

Vote: Qualified majority in favour (313 in favour, 32 against).