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ANNEXES 1 to 2

## **ANNEXES**

**to the**

**COMMISSION DELEGATED REGULATION (EU) .../...**

**concerning specific rules for the performance of official controls on the production of meat and for production and relaying areas of live bivalve molluscs in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council**

## ANNEX I

### Specific derogation for the inspection of meat derived from reindeer (*Rangifer tarandus tarandus*)

The specific derogations referred to in Article 11(1) shall only apply in the following areas:

- (a) In Sweden:
  - (i) the county of Norrbotten;
  - (ii) the county of Västerbotten;
  - (iii) the county of Jämtland;
  - (iv) the county of Västernorrland;
  - (v) the Älvdalen municipality in the county of Dalarna;
  - (vi) the municipalities of Nordanstig, Hudiksvall and Söderhamn in the county of Gävleborg.
- (b) In Finland, as they were allowed on 31 December 2014:
  - (i) the county of Lapland except for the municipalities of Kemi, Keminmaa and Tornio;
  - (ii) the counties of North Ostrobothnia and Kainuu:
    - the municipalities of Kuusamo, Taivalkoski, Pudasjärvi, Suomussalmi and Hyrynsalmi;
    - in the municipality of Oulu: the area of the former Yli-Ii municipality and the area to the north of the River Kiiminkijoki in the former Ylikiiminki municipality;
    - in the municipality of Ii: the area of the former Kuivaniemi municipality;
    - in the municipalities of Puolanka and Utajärvi: the areas to the north of the River Kiiminkijoki and regional road 891 (Hyrynsalmi-Puolanka).

## **ANNEX II**

### **Specific minimum requirements for the official veterinarian, the official auxiliary and the staff designated by the competent authorities**

#### CHAPTER I

#### OFFICIAL VETERINARIANS

1. The competent authority may appoint as an official veterinarian only veterinarians who have passed a test meeting the requirements set out in point 3.
2. The competent authority must make arrangements for the test for candidates applying to be appointed as an official veterinarian.
3. The test must demonstrate knowledge of the following subjects, specific targeted to the tasks of official veterinarian and to the extent necessary depending on the veterinarian's background and qualifications while avoiding any duplication of tests on the knowledge and skills required for veterinary surgeon in accordance with Article 38(3) of Directive 2005/36 of the European Parliament and of the Council<sup>1</sup>:
  - (a) national and Union legislation on human health, food safety, animal health, animal welfare and pharmaceutical substances;
  - (b) principles of the common agricultural policy, market measures, export refunds and fraud detection, including the global context: World Trade Organisation sanitary and phytosanitary agreement, Codex Alimentarius, the World Organisation for Animal Health;
  - (c) essentials of food processing and food technology;
  - (d) principles, concepts and methods of good manufacturing practice and quality management;
  - (e) pre-harvest quality management (good farming practices);
  - (f) promotion and use of food hygiene, food-related safety (good hygiene practices);
  - (g) principles, concepts and methods of risk analysis;
  - (h) principles, concepts and methods of HACCP, use of HACCP throughout the food production food chain;
  - (i) auditing and verification of compliance with the requirements referred to in points a) to h);
  - (j) prevention and control of food-borne hazards to human health;
  - (k) population dynamics of infection and intoxication;
  - (l) diagnostic epidemiology;
  - (m) monitoring and surveillance systems;
  - (n) principles and diagnostic applications of modern testing methods;
  - (o) information and communication technology when relevant as working tools;
  - (p) data-handling and applications of biostatistics;

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<sup>1</sup> Directive 2005/36/EC of the European Parliament and of the Council of 7 September 2005 on the recognition of professional qualifications (OJ L 255, 30.9.2005)

- (q) investigations of outbreaks of food-borne diseases in humans;
- (r) relevant aspects concerning transmissible spongiform encephalopathies (TSEs);
- (s) animal welfare at the level of production, transport and slaughter;
- (t) environmental issues related to food production (including waste management);
- (u) precautionary principle and consumer concerns;
- (v) principles of training personnel working in the production chain;
- (w) health rules as regards animal by-products and derived products;
- (x) fraud aspects.

Candidates may acquire the required knowledge as part of their basic veterinary training, or through training undertaken or professional experience acquired after qualifying as veterinarians.

If the competent authority is satisfied that a candidate has acquired all the required knowledge as part of a university degree, or through continuing education resulting in a postgraduate qualification, professional experience or other qualifications, it shall waive the requirement for a test. If the candidate has partly acquired the required knowledge, the competent authority shall arrange for tests different from those referred to in paragraph 2 to take account of candidates' background.

4. The official veterinarian should have aptitude for multidisciplinary cooperation.
5. Each official veterinarian must undergo practical training for a probationary period of at least 200 hours before starting to work independently. Relevant training during veterinary studies may be included in the probationary period. During this period the probationer is to work under the supervision of existing official veterinarians in slaughterhouses, cutting plants and on holdings. The training must concern the auditing of Good Hygiene Practices and procedures based on the HACCP principles in particular.
6. The official veterinarian must keep up-to-date and keep abreast of new developments through regular continuing education activities and professional literature in the areas referred to in point 3. The official veterinarian must, wherever possible, undertake annual continuing education activities.
7. Mutual recognition of the tests for official veterinarians between Member States must apply, when professionals move cross-border or wish to establish themselves in another Member State. In such case the tests must be limited to subjects, essential for human health and animal health protection in the Member States of employment, but not covered by the tests in the Member State of origin.

## CHAPTER II

### OFFICIAL AUXILIARY

1. Only people who have undergone training and passed a test in accordance with the requirements set out in point 5 are allowed to carry out the tasks of an official auxiliary.
2. The competent authority shall make arrangements for the tests referred to in point 1. To be eligible for these tests, candidates must prove that they have received:

- (a) at least 500 hours of training, including at least 400 hours of practical training, covering the areas referred to in point 5; and
  - (b) any additional training required to enable official auxiliaries to undertake their duties competently.
3. The practical training referred to in point 2(a) must take place in slaughterhouses, game-handling establishments and/or cutting plants under the supervision of an official veterinarian.
4. Training and tests should concern principally red meat or poultry meat. However, people who undergo training for one of these two categories and pass the test should only be required to undergo abridged training to pass the test for the other category. The training and tests must cover wild game, farmed game and lagomorphs, where appropriate.
5. Training for official auxiliaries must cover, and tests must confirm knowledge of, the following subjects:
  - (a) in relation to holdings:
    - (i) theoretical part:
      - background related to the farming industry organisation, production methods, international trade standards for animals;
      - good livestock husbandry practices;
      - basic knowledge of diseases, in particular zoonoses by viruses, bacteria and parasites;
      - monitoring for disease, use of medicines and vaccines, residue testing;
      - hygiene and health inspection;
      - animal welfare on the farm and during transport;
      - environmental requirements — in buildings, on farms and in general;
      - relevant laws, regulations and administrative provisions;
      - consumer concerns and quality control;
    - (ii) practical part:
      - visits to holdings of different types and using different rearing methods;
      - visits to production establishments;
      - observation of the loading and unloading of animals;
      - laboratory demonstrations;
      - veterinary checks;
      - documentation;
  - (b) in relation to slaughterhouses, game-handling establishments and cutting plants:
    - (i) theoretical part:

- background related to meat industry organisation, production methods, international trade standards for food and slaughter and cutting technology;
- basic knowledge of hygiene and good hygienic practices, and in particular industrial hygiene, slaughter, cutting and storage hygiene, hygiene at work;
- basic knowledge of HACCP and the audit of HACCP-based procedures;
- animal welfare on unloading after transport and at the slaughterhouse;
- basic knowledge of the anatomy and physiology of slaughtered animals;
- basic knowledge of the pathology of slaughtered animals;
- basic knowledge of the pathological anatomy of slaughtered animals;
- relevant knowledge concerning TSEs and other important zoonoses and zoonotic agents, as well as important animal diseases;
- knowledge of methods and procedures for the slaughter, inspection, preparation, wrapping, packaging and transport of fresh meat;
- basic knowledge of microbiology;
- ante-mortem inspection;
- sampling and analysis for *Trichinella*;
- post-mortem inspection;
- administrative tasks;
- knowledge of the relevant laws, regulations and administrative provisions;
- sampling procedure;
- fraud aspects;

(ii) practical part:

- animal identification;
- age checks;
- inspection and assessment of slaughtered animals;
- ante-mortem inspection at the slaughterhouse;
- post-mortem inspection in a slaughterhouse or game-handling establishment;
- sampling and analysis for *Trichinella*;
- identification of animal species by examining typical parts of the animal;
- identifying and commenting on parts of slaughtered animals in which changes have occurred;

- hygiene control, including the audit of the good hygiene practices and the HACCP-based procedures;
  - recording the results of ante-mortem inspections;
  - sampling;
  - traceability of meat;
  - documentation such as evaluation of food chain information and record reading;
6. The competent authority may decide to reduce training and tests as regards:
    - (a) the theoretical part if the official auxiliary demonstrates sufficient education on specific bullet points laid down in paragraph 5(a)(i) or (b)(i) of this Chapter;
    - (b) the practical part if the official auxiliary demonstrates sufficient working experience on specific bullet points laid down in paragraph 5(a)(ii) or (b)(ii) of this Chapter.
  7. The official auxiliary should have aptitude for multidisciplinary cooperation.
  8. Official auxiliaries must keep up-to-date and abreast of new developments through regular continuing education activities and professional literature. The official auxiliary must, wherever possible, undertake annual continuing training activities.
  9. If official auxiliaries carry out only sampling and analysis in connection with examinations for *Trichinella* and microbiological criteria, the competent authority is only required to ensure that they receive training appropriate to these tasks.
  10. Mutual recognition of the tests for official auxiliaries between Member States must apply, when professionals move cross-border or wish to establish themselves in another Member State. In such case the tests must be limited to subjects, essential for human health and animal health protection in the Member States of employment, but not covered by the tests in the Member State of origin.

### CHAPTER III

#### STAFF DESIGNATED BY THE COMPETENT AUTHORITIES

1. The competent authority may only appoint staff who have undergone training and passed a test in accordance with the requirements set out in point 5 of this Chapter.
2. The competent authority must make arrangements for the test referred to in point 1. To be eligible for this test, candidates must prove that they have received:
  - (a) at least 500 hours of training including at least 400 hours of practical training covering the areas referred to in point 5; and
  - (b) any additional training required to enable staff of the competent authorities to undertake their duties competently.
3. The practical training referred to in point 2(a) must take place in cutting plants, under the supervision of an official veterinarian.
4. Training and tests should concern principally red meat or poultry meat. However, people who undergo training for one of these two categories and pass the test should only be required to undergo abridged training to pass the test for the other category.

The training and tests must cover wild game, farmed game and lagomorphs, where appropriate.

5. Training for staff of the competent authorities must include, and tests must confirm knowledge of, the following subjects in relation to cutting plants:

(i) theoretical part:

- background related to meat industry organisation, production methods, international trade standards for food and cutting technology;
- thorough knowledge of hygiene and good hygienic practices, and in particular industrial hygiene, cutting and storage hygiene, hygiene at work;
- thorough knowledge of HACCP and the audit of HACCP-based procedures;
- relevant knowledge concerning TSEs and other important zoonoses and zoonotic agents;
- knowledge of methods and procedures for the preparation, wrapping, packaging and transport of fresh meat;
- basic knowledge of microbiology;
- administrative tasks;
- knowledge of the relevant laws, regulations and administrative provisions;
- sampling procedure;
- fraud aspects;

(ii) practical part:

- inspection and assessment of slaughtered animals;
- hygiene control, including the audit of the good hygiene practices and the HACCP-based procedures;
- sampling;
- traceability of meat;
- documentation.

6. The competent authority may decide to reduce training and tests as regards:

- (a) the theoretical part if the staff member demonstrates sufficient education on specific bullet points laid down in paragraph 5(i) of this Chapter;
- (b) the practical part if the staff member demonstrates sufficient working experience on specific bullet points laid down in paragraph 5(ii) of this Chapter.

7. The staff designated by the competent authority should have an aptitude for multidisciplinary cooperation.

8. Staff designated by the competent authorities must keep up-to-date and abreast of new developments through regular continuing education activities and professional literature. The staff of the competent authorities must, wherever possible, undertake annual continuing training activities.



9. Mutual recognition of the tests for other staff designated by competent authorities between Member States must apply, when professionals move cross-border or wish to establish themselves in another Member State. In such case the tests must be limited to subjects, essential for human health and animal health protection in the Member States of employment, but not covered by the tests in the Member State of origin.