

SCHEDULE 1

Regulation 2(1)

EUROPEAN POULTRYMEAT PROVISIONS CONTRAVENTION OF
WHICH MAY RESULT IN THE ISSUING OF A COMPLIANCE NOTICE

PART 1

PROVISIONS OF THE SINGLE CMO REGULATION

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
<i>Relevant provision of the Single CMO Regulation</i>	<i>Provisions to be read with the provisions of the Single CMO Regulation mentioned in column 1</i>	<i>Subject matter</i>
Article 113(3), first subparagraph, insofar as it relates to the marketing of poultrymeat	Article 116 of, and Part B of Annex XIV to, the Single CMO Regulation and the Commission Regulation	Prohibition on the marketing of poultrymeat except in accordance with the marketing standards laid down in Part B of Annex XIV to the Single CMO Regulation and the Commission Regulation.
Point III(1) of Part B of Annex XIV	Article 7 of the Commission Regulation	Quality grading.
Point III(2) of Part B of Annex XIV	Regulation 4 of these Regulations and Point II(2) of Part B of Annex XIV to the Single CMO Regulation in relation to fresh poultrymeat	Marketing of poultrymeat and poultrymeat preparations in a fresh, frozen or quick-frozen condition.
	Point II(3) of Part B of Annex XIV to the Single CMO Regulation in relation to frozen poultrymeat	
	Point II(4) of Part B of Annex XIV to the Single CMO Regulation in relation to quick-frozen poultrymeat Point II(6) of Part B of Annex XIV to the Single CMO Regulation in relation to fresh poultrymeat preparation	

PART 2

PROVISIONS OF THE COMMISSION REGULATION

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
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Status: This is the original version (as it was originally made).

<i>Relevant provision of the Commission Regulation</i>	<i>Provisions to be read with the provisions of the Commission Regulation mentioned in column 1</i>	<i>Subject matter</i>
Article 3(1)	Article 3(2), (3) and (4) of the Commission Regulation	Presentation of poultry carcasses.
Article 3(4), first sub-paragraph	Article 3(1) of the Commission Regulation	Composition of giblets where a poultry carcass is presented for marketing with giblets.
Article 3(4), second sub-paragraph	Article 3(1) of the Commission Regulation	Labelling of a poultry carcass that is presented for marketing with giblets but the giblets do not include one or more of the heart, neck, gizzard or liver.
Article 3(5)	Points III(1) and (2) of Part B of Annex XIV to the Single CMO Regulation	Indications to be shown on certain commercial documents.
Article 4(1)	Articles 1 and 3(1) of, and Annex I to, the Commission Regulation	Names under which poultrymeat must be sold.
Article 4(2)	Articles 1(1) and (2) and 11 of the Commission Regulation	Requirement that supplemental terms do not mislead the consumer.
Article 5(1)	Articles 1 and 11 of the Commission Regulation	Restriction on the use of names to prevent confusion with the names in Article 1 of the Commission Regulation (relating to types and presentations of poultrymeat), and the indications provided for in Article 11 of the Commission Regulation (relating to types of farming method, age at slaughter and length of fattening period).
Article 5(2)	Article 5(3), (4) and (6) of the Commission Regulation, as read, in the case of Article 5(4), with Article 5(5) of that Regulation	Additional requirements relating to the labelling, presentation and advertising of poultrymeat intended for the final consumer.
Article 6	Point II(3) of Part B of Annex XIV to the Single CMO Regulation	Temperature at which frozen poultrymeat must be stored and kept.
Article 7(1)	Point III(I) of Part B of Annex XIV to the Single CMO Regulation	Criteria to be applied when grading poultry carcasses and cuts into class A or B.

Article 7(2)	Article 7(1) of the Commission Regulation	Additional criteria for grading poultry carcasses and cuts as class A.
Article 10	Annex III to the Commission Regulation	Terms to describe the method by which poultrymeat has been chilled.
Article 11(1), first paragraph	sub- The second sub-paragraph of Article 11(1) of, and Annexes IV and V to, the Commission Regulation	Terms to describe particular types of farming method.
Article 11(1), third paragraph	sub- The first sub-paragraph of Article 11(1) of the Commission Regulation	Foie gras indication.
Article 11(2)	Article 1(1)(a), fourth indent and 11(1) of, and Annex V(b), (c) or (d) to, the Commission Regulation	Use of indications relating to age at slaughter and length of fattening period.
Article 12(1)	Article 11 of the Commission Regulation	Registration of producers and slaughterhouses using the special marketing terms mentioned in Article 11(1) relating to farming methods and related record-keeping obligation on slaughterhouses.
Article 12(2)	Article 12(1) of the Commission Regulation	the Record-keeping by producers using the special marketing terms mentioned in Article 11(1) relating to farming methods.
Article 12(3)	Article 11(1)(a) of the Commission Regulation	the Record-keeping by feed manufacturers and suppliers in respect of the composition of feed supplied to producers who are producing birds that will be marketed using the special marketing term relating to feed (“fed with%”).
Article 12(4)	Article 11(1)(d) and (e) of the Commission Regulation	Record-keeping by hatcheries supplying slow growing strains of birds to producers of “traditional free range” and “free-range – total freedom” birds.
Article 14, first paragraph	Article 10 and 11 of the Commission Regulation	Prohibition on imported poultrymeat bearing certain optional indications relating to method of chilling or certain types of farming unless

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		accompanied by an official certificate.
Article 15(1)	Annexes VI and VII to the Commission Regulation	Prohibition on the marketing of frozen and quick-frozen chickens where the water content exceeds technically unavoidable values.
Article 16(1)	Annexes VI and IX to the Commission Regulation	Water content checks on carcasses.
Article 16(1), second sub-paragraph	Annexes VI and XI to the Commission Regulation	Making the necessary technical adjustments when water content is above the permitted level.
Article 16(2)	Article 15(1) of, and Annexes VI and VII to, the Commission Regulation	Water content checks on frozen and quick frozen chickens.
Article 16(3)	Articles 16(1) and (2) of, and Annexes VI, VII and IX to, the Commission Regulation	Increased frequency of water content checks on frozen and quick frozen chickens.
Article 16(4)	Article 16(1) and (2) of, and Annexes VI to IX to, the Commission Regulation	Water content checks on air-chilled chicken carcasses.
Article 16(6)	Annex X to the Commission Regulation	Marketing of frozen and quick-frozen chickens under supervision where the water content exceeds technically unavoidable values.
Article 20(1)	Annex VIII to the Commission Regulation	Prohibition on the marketing of certain poultry cuts if the water content exceeds technically unavoidable values.
Article 20(2)(a)	Articles 16(1) and 20(1) of, and Annex IX to, the Commission Regulation	Water content checks at slaughterhouses on chicken and turkey carcasses intended for use in poultry cuts.
Article 20(2), second sub-paragraph	Article 20(2)(a) and (3) of, and Annexes VI and IX to, the Commission Regulation	Water content checks on air-chilled poultry cuts.
Article 20(3)	Article 20(1) of, and Annex VIII to, the Commission Regulation	Water content checks at cutting plants on poultry cuts.
Article 20(4) in so far as it applies Article 16(3) of the Commission Regulation	Articles 16(1) and (2) of, and Annexes VI, VII and IX to, the Commission Regulation	Increased frequency of water content checks on poultry cuts.
Article 20(4) in so far as it applies Article 16(6) of the Commission Regulation	Annex X to the Commission Regulation	Marketing of certain poultry cuts under supervision where the water content exceeds technically unavoidable values.