

ANNEX I

**DISEASES OF RELEVANCE TO TRADE IN PRODUCTS OF
ANIMAL ORIGIN AND FOR WHICH CONTROL MEASURES
HAVE BEEN INTRODUCED UNDER COMMUNITY LEGISLATION**

DISEASE	DIRECTIVE
Classical swine fever	Council Directive 2001/89/EC on Community measures for the control of classical swine fever
African swine fever	Council Directive 2002/60/EC laying down specific provisions for the control of African swine fever
Foot-and-mouth disease	Council Directive 85/511/EEC introducing Community measures for the control of foot-and-mouth disease
Avian influenza	Council Directive 92/40/EEC introducing Community measures for the control of avian influenza
Newcastle disease	Council Directive 92/66/EEC introducing Community measures for the control of Newcastle disease
Rinderpest Sheep and goat plague Swine vesicular disease	Council Directive 92/119/EEC introducing general Community measures for the control of certain animal diseases and specific measures relating to swine vesicular disease
Aquaculture diseases	Council Directive 91/67/EEC concerning the animal health conditions governing the placing on the market of aquaculture animals and products Council Directive 93/53/EEC introducing minimum Community measures for the control of certain fish diseases Council Directive 95/70/EC introducing minimum Community measures for the control of certain diseases affecting bivalve molluscs

ANNEX II

Special identification mark for meat from a territory or a part of a territory

1. The health mark for fresh meat must bear a diagonal cross consisting of two straight lines intersecting at the centre of the stamp and enabling the information thereon to remain legible.

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2. The mark mentioned in paragraph 1 may also be applied using a single oval stamp, 6,5 cm wide by 4,5 cm high; the following information must appear on the mark in perfectly legible characters:
- on the upper part, the name or ISO code of the Member State in capitals: AT, BE, DE, DK, ES, FI, FR, GR, [F1HR], IE, IT, LU, NL, PT, SE and UK,
 - in the centre, the veterinary approval number of the slaughterhouse,
 - on the lower part, one of the following sets of initials CE, EC, EF, EG, EK[F2,] EY [F1or][F1EZ,]
 - two straight lines crossing at the centre of the stamp in such a way that the information is not obscured.

Textual Amendments

- F1** Inserted by [Council Directive 2013/20/EU of 13 May 2013 adapting certain directives in the field of food safety, veterinary and phytosanitary policy, by reason of the accession of the Republic of Croatia.](#)
- F2** Substituted by [Council Directive 2013/20/EU of 13 May 2013 adapting certain directives in the field of food safety, veterinary and phytosanitary policy, by reason of the accession of the Republic of Croatia.](#)

The letters must be at least 0,8 cm high and the figures at least 1 cm high.

The stamp must also carry information whereby the veterinarian who inspected the meat can be identified.

The mark must be applied under the direct supervision of the official veterinarian controlling the implementation of the animal health requirements.

[F3] ANNEX III

Textual Amendments

- F3** Substituted by [Commission Implementing Decision of 31 July 2013 amending Annex III to Council Directive 2002/99/EC laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption as regards the addition of a treatment to eliminate certain animal health risks in meat \(notified under document C\(2013\) 4853\) \(Text with EEA relevance\) \(2013/417/EU\).](#)

TREATMENTS TO ELIMINATE CERTAIN ANIMAL HEALTH RISKS LINKED TO MEAT AND MILK

MEAT Treatment	Disease ⁰							
	Foot-and-mouth disease	Classical swine fever	Swine vesicular disease	African swine fever	Rinderpest	Newcastle disease	Avian influenza	Peste des petits ruminants
(a)	+ Heat treatment in	+	+	+	+	+	+	+

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	a hermetically sealed container with an F ₀ value of 3,00 or more ⁰							
(b)	+ Heat treatment at a minimum temperature of 70 °C, which must be reached throughout the meat	+	+	0	+	+	+	+
(ba)	+ Thorough cooking of meat, previously deboned and defatted, subjected to heating so that an internal temperature of 70 °C or greater is maintained for	0	0	0	0	0	0	0

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	a minimum of 30 minutes							
(c)	+ Heat treatment at a minimum temperature of 80 °C which must be reached throughout the meat	+	+	+	+	+	+	+
(d)	+ Heat treatment in a hermetically sealed container to at least 60 °C for a minimum of 4 hours, during which time the core temperature must be at least 70 °C for	+	+	+	+	—	—	+

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	30 minutes							
(e)	+ Natural fermentation and maturation of not less than nine months for boneless meat, resulting in the following characteristics: Aw value of not more than 0,93 or a pH value of not more than 6,0	+	+	+	+	0	0	0
(f)	+ Same treatment as in (e) above although meat may contain bone ⁰	+	+	0	0	0	0	0
(g)	+ Salami: treatment	+	+	0	+	0	0	0

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	in accordance with the criteria to be defined by the Article 12(2) procedure following an opinion by the relevant Scientific Committee							
(h)	0 Hams and loins: treatment involving natural fermentation and maturation during at least 190 days for hams and 140 days for loins	0	0	+	0	0	0	0
(i)	+ Heat treatment ensuring a core temperature of at	0	0	0	0	0	0	+

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	least 65 °C is reached for the time necessary to achieve a pasteurisation value (pv) equal to or more than 40							
MILK Treatment	Disease							
	Foot-and-mouth disease	Classical swine fever	Swine vesicular disease	African swine fever	Rinderpest	Newcastle disease	Avian influenza	Peste des petits ruminants
MILK and milk products (including cream) for human consumption								
(a) + Ultra-high temperature (UHT) (UHT = minimum treatment at 132 °C for at least 1 second)		0	0	0	0	0	0	0
<p>a All the necessary measures must be taken to avoid cross contamination.</p> <p>b F₀ is the calculated killing effect on bacterial spores. An F₀ value of 3,00 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in 3 minutes with instantaneous heating and chilling.</p>								

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(b)	+ If the milk has a pH of less than 7,0, simple high temperature — short-time pasteurisation (HTST)	0	0	0	0	0	0	0
(c)	+ If the milk has a pH of 7,0 or more, double HTST	0	0	0	0	0	0	0

a All the necessary measures must be taken to avoid cross contamination.

b F_0 is the calculated killing effect on bacterial spores. An F_0 value of 3,00 means that the coldest point in the product has been heated sufficiently to achieve the same killing effect as 121 °C (250 °F) in 3 minutes with instantaneous heating and chilling.

+ : Effectiveness recognised.
0 : Effectiveness not recognised.]

ANNEX IV

General principles of certification

1. The representative of the competent authority of dispatch issuing a certificate to accompany a consignment of products of animal origin must sign the certificate and ensure that it bears an official stamp. This requirement applies to each sheet of the certificate if it consists of more than one.
2. Certificates must be drawn up in the official language or languages of the Member State of destination and those of the Member State in which the border inspection takes place, or be accompanied by a certified translation into that language or those

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- languages. However, a Member State may consent to the use of an official Community language other than its own.
3. The original version of the certificate must accompany consignments on entry into the Community.
 4. Certificates must consist of:
 - (a) a single sheet of paper; or
 - (b) two or more pages that are part of a single and indivisible sheet of paper; or
 - (c) a sequence of pages numbered so as to indicate that it is a particular page in a finite sequence (for example, 'page 2 of 4 pages').
 5. Certificates must bear a unique identifying number. Where the certificate consists of a sequence of pages, each page must indicate this number.
 6. The certificate must be issued before the consignment to which it relates leaves the control of the competent authority of the country of dispatch.

ANNEX V

1. Council Directive 72/461/EEC of 12 December 1972 on health problems affecting intra-Community trade in fresh meat⁽¹⁾, as last amended by the Act of Accession of Austria, Finland and Sweden.
2. Council Directive 80/215/EEC of 22 January 1980 on animal health problems affecting intra-Community trade in meat products⁽²⁾, as last amended by the Act of Accession of Austria, Finland and Sweden.
3. Council Directive 91/494/EEC of 26 June 1991 on animal health conditions governing intra-Community trade in and imports from third countries of fresh poultrymeat⁽³⁾, as last amended by Directive 93/121/EC.
4. Council Directive 91/495/EEC of 27 November 1990 concerning public health and animal health problems affecting the production and placing on the market of rabbit meat and farmed game meat⁽⁴⁾, as last amended by the Act of Accession of Austria, Finland and Sweden.
5. Council Directive 92/45/EEC of 16 June 1992 on public health and animal health problems relating to the killing of wild game and the placing on the market of wild-game meat⁽⁵⁾, as last amended by Directive 97/79/EC.
6. Council Directive 92/46/EEC of 16 June 1992 laying down the health rules for the production and placing on the market of raw milk, heat-treated milk and milk-based products⁽⁶⁾.
7. Council Directive 94/65/EC of 14 December 1994 laying down the requirements for the production and placing on the market of minced meat and meat preparations⁽⁷⁾.

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- (1) OJ L 302, 31.12.1972, p. 24.
- (2) OJ L 47, 21.2.1980, p. 4.
- (3) OJ L 268, 24.9.1991, p. 35.
- (4) OJ L 268, 24.9.1991, p. 41.
- (5) OJ L 268, 14.9.1992, p. 35.
- (6) OJ L 268, 14.9.1992, p. 1.
- (7) OJ L 368, 31.12.1994, p. 10.