
Status: Point in time view as at 30/06/2020.

Changes to legislation: There are currently no known outstanding effects for the Commission Regulation (EU) No 142/2011, REQUIREMENTS APPLICABLE TO CERTAIN APPROVED AND REGISTERED ESTABLISHMENTS AND PLANTS. (See end of Document for details)

ANNEX IX

REQUIREMENTS APPLICABLE TO CERTAIN APPROVED AND REGISTERED ESTABLISHMENTS AND PLANTS

CHAPTER I

MANUFACTURING OF PETFOOD

Establishments or plants manufacturing petfood as referred to in Article 24(1)(e) of Regulation (EC) No 1069/2009 shall have adequate facilities for:

- (a) storing and treating incoming material in complete safety; and
- (b) disposing of unused animal by-products remaining after the production of the products in accordance with this Regulation, or such material must be sent to an incineration plant, a co-incineration plant, a processing plant or, in the case of Category 3 material, to a biogas or composting plant in accordance with Articles 12, 13 and 14 of Regulation (EC) No 1069/2009 and with this Regulation.

CHAPTER II

HANDLING OF ANIMAL BY-PRODUCTS AFTER THEIR COLLECTION

The requirements of this Chapter shall apply to the storage of animal by-products, as referred to in Article 24(1)(i) of Regulation (EC) No 1069/2009 and to the following operations involving the handling of animal by-products after their collection, as referred to in Article 24(1)(h) of that Regulation:

- (a) sorting;
- (b) cutting;
- (c) chilling;
- (d) freezing;
- (e) salting or other preservation processes;
- (f) removal of hides and skins;
- (g) removal of specified risk material;
- (h) operations involving the handling of animal by-products which are carried out in compliance with obligations under Union veterinary legislation, such as post-mortem examination or the taking of samples;
- (i) hygienisation/pasteurisation of animal by-products destined for transformation into biogas or composting, prior to such transformation or composting in another establishment or plant in accordance with Annex V hereto;
- (j) [^{F1}sieving;]
- (k) [^{F2}phase transition processes of Category 3 materials, such as blood thermocoagulation, blood centrifugation, containment as set out in Chapter V to

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Annex IX hereto, hydrolyzing of hooves, pig bristles, feathers and hair, destined for processing with processing methods set out in this Regulation.]

Textual Amendments

- F1** Substituted by Commission Regulation (EU) 2020/762 of 9 June 2020 amending Regulation (EU) No 142/2011 as regards microbiological standards for raw petfood, requirements concerning approved establishments, technical parameters applicable to the alternative method Brookes' gasification process and hydrolysis of rendered fats, and exports of processed manure, certain blood, blood products and intermediate products (Text with EEA relevance).
- F2** Inserted by Commission Regulation (EU) 2020/762 of 9 June 2020 amending Regulation (EU) No 142/2011 as regards microbiological standards for raw petfood, requirements concerning approved establishments, technical parameters applicable to the alternative method Brookes' gasification process and hydrolysis of rendered fats, and exports of processed manure, certain blood, blood products and intermediate products (Text with EEA relevance).

Section 1

General requirements

1. Premises and facilities where intermediate operations are carried out shall meet at least the following requirements:
 - (a) They must be adequately separated from thoroughfares through which contamination may be spread and from other premises such as slaughterhouses. The layout of plants shall ensure the total separation of Category 1 and Category 2 material from Category 3 material respectively, from reception until dispatch, unless in a completely separate building.
 - (b) The plant must have a covered space to receive and dispatch animal by-products, unless the animal by-products are being discharged through installations which prevent the spreading of risks to public and animal health, such as through closed tubes for liquid animal by-products.
 - (c) The plant must be constructed in such a way that it is easy to clean and disinfect. Floors must be laid down in such a way as to facilitate the draining of liquids.
 - (d) The plant must have adequate facilities including lavatories, changing rooms, washbasins for staff and, if appropriate, office space which can be made available to the staff performing official controls.
 - (e) The plant must have appropriate arrangements for protection against pests, such as insects, rodents and birds.
 - (f) Where it is necessary for the purpose of achieving the objectives of this Regulation, plants must have suitable temperature-controlled storage facilities of sufficient capacity for maintaining animal by-products at appropriate temperatures and designed to allow the monitoring and recording of those temperatures.
2. The plant shall be equipped with adequate facilities for cleaning and disinfecting the containers or receptacles in which animal by-products are received and for the vehicles, other than ships, in which they are transported. Adequate facilities shall be available for the disinfecting of vehicle wheels.

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Section 2

Hygiene requirements

1. The sorting of animal by-products shall be carried out in such a way as to avoid any risk of the propagation of animal diseases.
2. At all times during storage, animal by-products shall be handled and stored separately from other goods and in such a way as to prevent any propagation of pathogens.
3. Animal by-products shall be stored properly, including under appropriate temperature conditions, until re-dispatched.

Section 3

Processing standards for hygienisation/pasteurisation

Hygienisation/pasteurisation as referred to in point (i) of the initial paragraph of this Chapter shall be carried out in accordance with the processing standards referred to in point 1 of Section 1 of Chapter I of Annex V or in accordance with alternative transformation parameters which have been authorised in accordance with point 1 of Section 2 of Chapter III of the same Annex.

CHAPTER III

REQUIREMENTS FOR STORAGE OF DERIVED PRODUCTS

Section 1

General requirements

Premises and facilities storing derived products shall meet at least the following requirements:

1. Premises and facilities storing derived products from Category 3 material must not be at the same site as premises storing derived products from Category 1 or Category 2 material, unless cross-contamination is prevented due to the layout and management of the premises, such as by means of storage in completely separate buildings.
2. The plant must:
 - (a) have a covered space to receive and dispatch the derived products, unless the derived products are:
 - (i) being discharged through installations which prevent the spreading of risks to public and animal health, such as through closed tubes for liquid products; or
 - (ii) received in packaging, such as in big bags, or in covered leak-proof containers or means of transport;
 - (b) be constructed in such a way that it is easy to clean and disinfect. Floors must be laid down in such a way as to facilitate the draining of liquids;
 - (c) have adequate facilities including lavatories, changing rooms and washbasins for staff;

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- (d) have appropriate arrangements for protection against pests, such as insects, rodents and birds.
- 3. The plant must have adequate facilities for cleaning and disinfecting the containers or receptacles in which the derived products are received and the vehicles, other than ships, in which they are transported.
- 4. Derived products must be stored properly until redispached.

Section 2

Specific requirements for storage of certain milk, milk-based products and milk-derived products

- 1. The storage of the products referred to in Part II of Section 4 of Chapter II of Annex X shall take place at an appropriate temperature to avoid any risk to public or animal health in a dedicated approved or registered storage establishment or plant or in a dedicated, separate storage area within an approved or registered storage establishment or plant.
- 2. Samples of the final products taken during storage or at the time of withdrawal from storage, shall at least comply with the microbiological standards set out in Chapter I of Annex X.

CHAPTER IV

REGISTERED OPERATORS

- 1. Operators of registered plants or establishments or other registered operators shall handle animal by-products and derived products under the following conditions:
 - (a) premises must be constructed in a way permitting their effective cleaning and disinfection, where appropriate;
 - (b) premises must have appropriate arrangements for protection against pests, such as insects, rodents and birds;
 - (c) installations and equipment must be kept in hygienic condition, where necessary;
 - (d) animal by-products and derived products must be stored under conditions preventing contamination.
- 2. Operators shall keep records in a form which is accessible to the competent authority.
- 3. Registered operators transporting animal by-products or derived products, other than between premises of the same operator, shall in particular:
 - (a) have information at their disposal with regard to the identification of their vehicles, which allows the verification of the use of the vehicles for the transport of animal by-products or derived products;
 - (b) clean and disinfect their vehicles, as appropriate;
 - (c) take all other necessary measures to prevent contamination and the spreading of diseases communicable to humans or animals.

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