Based on the Article 76, Paragraph 3 of the Veterinary Law ("Official Gazette of RS", No.91/2005)

The Minister of Agriculture, Forestry and Water Management is issuing a

RULE BOOK ON VETERINARY SANITARY CONDITIONS IN ESTABLISHMENTS FOR PRODUCTION AND TRADE OF FOOD OF ANIMAL ORIGIN

I. BASIC PROVISIONS

Article 1

This Rule book shall identify closely the veterinary sanitary conditions concerning building, i.e. reconstruction that the following establishments for production and trade of food of animal origin must fulfill: cutting plants, meat processing plants, plants for rendering and production of lard, tallow and fat products, cold store, freezing stores, storage facility, re-wrapping facilities, facility for wholesale of food of animal origin and establishment for processing and cutting of game meat.

Article 2

Certain expressions used in this Regulation have the following meanings:

1) ‘Disinfection’ is application of means for disinfection, steam, water at the temperature of 82°C or other appropriate procedure with the same effect;

2) animals are:
   (1) ‘Farmed game’: farmed ratites and farmed land mammals except for domestic ungulates and biungulates,
   (2) ‘Wild game’: wild biungulates, lagomorphs, as well as land mammals hunted for human consumption that are considered wild game in accordance with a special regulation including mammals living in enclosed territory under conditions of freedom similar to those of wild game and wild birds hunted for human consumption,
   (3) ‘Poultry’ means farmed birds, including birds that are not considered as domestic but which are farmed as domestic animals, with the exception of ratites,
   (4) ‘Large wild game’ means wild land mammals living freely in the wild,
   (5) ‘Lagomorphs’ means rabbits, hares and rodents,
(6) ‘Domestic ungulates’ means domestic bovine (including Bubalus and Bison species), porcine, ovine and caprine animals, and domestic solipeds,

(7) ‘Ratites’: bred game, i.e. feathered animals ostrich, emu, etc.
(8) ‘Small wild game’ means wild game birds and lagomorphs living freely in the wild;

3) ‘Offal’ means fresh meat other than that of the carcase, including viscera and blood;

4) ‘Meat’ means edible parts of the animals, including blood;

5) ‘Mechanically separated meat’ or ‘MSM’ means the product obtained by removing meat from flesh-bearing bones after boning or from poultry carcases, using mechanical means resulting in the loss or modification of the muscle fibre structure;

6) ‘Meat products’ means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat;

7) ‘Fresh meat’ means meat that has not undergone any preserving process other than chilling, freezing or quick-freezing, including meat that is vacuum-wrapped or wrapped in a controlled atmosphere;

8) ‘Viscera’ means the organs of the thoracic, abdominal and pelvic cavities, as well as the trachea and esophagus and, in birds, the crop;

9) ‘Minced meat’ means boned meat that has been minced into fragments and contains less than 1 % salt;

10) ‘Meat preparations’ means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat;

11) ‘Hygienic maintenance of equipment, tools, premises and establishments’ is application of cleaning, washing and disinfection procedure or application of combination of these procedures.

II. GENERAL CONDITIONS ON CONSTRUCTION, I.E RECONSTRUCTION OF ESTABLISHMENTS

1. Conditions concerning location, grounds, roads and layout of buildings

Article 3.
An establishment may be built on a plot anticipated for a building site by the municipal building plan.

The establishment from Paragraph 1 of this Article must not be endangered by air pollution from other establishments.

Article 4

Grounds of the establishment encompasses the land, buildings and auxiliary facilities that serve the purpose of the production establishment.

Land surface must be adequate for the capacity, number and size of the existing buildings in order to provide for their functional connection and separation of the unclean and clean parts of the grounds of the establishment.

Grounds of the establishment from Paragraph 1 of this Article must be separated with a fence that prevents uncontrolled entry of people and animals. All areas of the grounds that are not covered with concrete or asphalt must be under a green surface.

Entering and leaving the grounds of the establishment must be supervised.

Dogs, cats and other types of animals must not be brought or kept in the grounds of the establishment.

Article 5

Access roads and roads at the grounds of the establishment must be wide enough and built out of solid material. An industrial railway track may enter the grounds of the establishment.

Roads at the grounds of the establishment must be suitable for cleaning and washing, and sufficient number of water hydrants and gutters must exist in their vicinity.

Clean roads on the grounds of the establishment used for reception and dispatch of finished products and unclean roads used for outfreight of animal waste and other materials located in the unclean part of the grounds must not intersect.

Article 6

Layout of buildings on the grounds of the establishment must be such as to provide for physical separation of the clean part of the grounds from the unclean part of the grounds of the establishment.
Article 7

In the clean part of the grounds of the establishment the following facilities shall be situated: management building (office space), production plant, additives, spices, packaging and other material storage room and building for washing and disinfection of means of transport used for dispatch of edible products.

The building, facility, i.e. the place for cleaning and disinfection of means of transport must have:

1) roof coverage, concrete or metal stand and a car-wash drain that has a sewerage system of an appropriate capacity;
2) room for tools and disinfection material;
3) room for the reservoir with disinfection material and a pump;
4) taps with cold and hot water at the temperature of at least 82 °C, with a built-in thermometer at the exit pipe for the hot water;
5) sanitary conveniences of a suitable size for the needs of the workers at the building or in the immediate vicinity of the building.

Premises for washing and disinfection of means of transport do not have to exist at the building if the cleaning and disinfection of means of transport is performed, based on a contract, by a legal entity, i.e. an entrepreneur registered for this type of activity or if automatic equipment for cleaning and disinfection is used.

Management building may be located outside the grounds of the establishment.

Article 8

In the unclean part of the establishment grounds the buildings, premises, i.e. locations for the following are situated:

1) collection and placement of waste of animal origin and animal by-products;
2) landfill and waste collection area;
3) primary waste water treatment;
4) boiler room;
5) workshop for technical maintenance of equipment;
6) workshop for repair of means of transport.

Place for washing and disinfection of means of transport, workshop for equipment maintenance, workshop for means of transport repair and the boiler room may be located at the border of the clean and unclean part of the establishment grounds.

2. Conditions concerning water supply

Article 9
The establishment must be supplied with water from the public water supply system or from an own well in sufficient quantities and under appropriate pressure. Water must be controlled and must fulfill standards proscribed for hygienic integrity of potable water.

If the device for adding chlorine is used in the establishment it must be supplied with an alarm system and suitable measure instruments for chlorine concentration control.

Article 10

For the needs of steam production (boiler room), chilling devices, fire protection system and similar, water, that according to standards does not correspond to the hygienic integrity of potable water (technical water), can be used with the provision that this pipeline must be completely separated from the pipeline for potable water and must be clearly labelled.

Technical water must not come into contact, i.e. cannot be mixed with potable water.

Water used for chilling after heat processing of products in airtight containers must not be the source of contamination.

Steam which the product is being directly processed with must not contain any kind of matter that may contaminate the product and represent hazard for the health of people.

Water used for production of ice that comes into contact with the product must fulfill standards proscribed for potable water.

Article 11

In establishment facilities hot water supply must be provided. Hot water used for sanitation of equipment and premises, at the point of use, must have the temperature of at least 82°C.

An appropriate number of taps for cold and hot water must exist at the establishment for washing the equipment and premises. Rubber hoses for washing, when not in use, must be placed on holders located at appropriate places on wall surfaces, in the immediate vicinity of water taps.

Article 12

In production plants and corridors of the establishment the pipelines should be installed in a way so as to prevent contamination of products with impurities and condensate, and must be coated with isolation material or shields.
Article 13

For the purpose of protection of water system from contamination that may occur as a result of negative pressure in the water system, all cold and hot water taps must have valves against back-siphonage, if:

1) taps on which rubber or plastic hoses with coils or other connections are placed;
2) pipe endings are submerged in water, i.e. if their exit opening is below water level in a container.

Valves against back-siphonage must be installed directly in front of the tap, i.e. other type of connection.

Valves against back-siphonage must be functional and easily accessible to control.

3. Conditions concerning waste water drainage

Article 14

All waste water from the establishment, except for stormwater, prior to inflow into a recipient (city sewerage system or a natural recipient) must go through the appropriate treatment and must fulfill the conditions in accordance with a special regulation.

As a part of the treatment system in the pretreatment phase there must exist at least a grid (sieve) with openings of diameter up to 6 mm, for the purpose of retaining and collection of animal waste or another appropriate system with the same effect, at the end point, prior to the inflow of the waste water into the recipient. Prior mincing or masceration of animal waste is not allowed.

Animal waste and waste collected during the pre-treatment of waste water must be categorized in accordance with a special regulation.

Article 15

In establishment facilities where water is used a drain must be provided for, so that the waste water would not spill over the floor surface.

Waste water from the equipment and floor surfaces must be drained directly to the sewerage. An appropriate number of water drains must exist for water drainage in all premises (except in the premises with temperature under 0°C).

Shafts must be secured in a way so as not to leak unpleasant odours.
Water drains must be equipped with an efficient system for prevention of odours from the sewerage.

Equipment used for processing of foodstuffs and static equipment for sanitation of hand tools must have a disconnected drain into sewerage.

4. Conditions concerning construction of establishment interior

Article 16

Materials used for construction of rooms in the establishment must be corrosion-resistant, and be easy for hygienic maintenance.

Floors in the rooms must be maintained at all times so that they are without damage, be made from solid material, resistant to water, salt and fatty acids and resistant to washing and disinfection chemicals. Floors must be made from material that is easy for hygienic maintenance and that is not slippery.

Floors must have a suitable slope towards water drains or gutters.

Connections between floors and walls, as well as between walls, must be rounded in all rooms.

Wall surfaces in the production premises need to be maintained so as to be without damage, to be coated with waterproof material of flat and smooth surfaces in light color to the ceiling.

The premises and corridors where floor transport is performed must have buffers made of stainless material or suitable parapets made of concrete or other type of material for the purpose of product contamination prevention.

Corners of walls and poles must be protected by buffers made of stainless material or other appropriate material, with flat and smooth surface, that must be calibrated in the same level with the wall surface.

Ceilings and interior roof construction must have flat surfaces in light color.

Ceilings and interior roof construction should be maintained without damage, constructed and built in a way to prevent particles of impurity or materials they are coated with and condensed steam from contaminating the raw material or the product.

Windows must have frames made of stainless material. The lower rim of the window frame or parapet wall of the lower rim must be slanted towards the floor under at least 25° angle.

Windows that can be opened must have insect-proof screens. Insect-proof screens must be installed in a way so as to be easy for cleaning.
If there is a possibility for dust, unpleasant odours and smoke to enter during the production, the windows must be shut.

Doors must be made of stainless material or other corrosion-resistant material (excluding wood) that is easily maintained and they should be kept in repair condition.

Door rims must be coated with corrosion-resistant material and installed in a way that their connection to the wall lays in the same level with the wall surface.

Outside door, i.e. front door of the establishment must close automatically and have an air curtain if needed and be built in a way so as to prevent the entry of rodents and other pest into the establishment. The air curtain must be installed in a way that it turns on automatically when doors open.

5. Conditions concerning equipment

Article 17

Equipment used in establishments must be maintained operational and must be made of materials that are hard, nonporous, nonabsorbing, without smell and corrosion-resistant, that must not react with any ingredient of the product, washing or disinfection chemical or equipment maintenance means.

Construction and way of installment of the equipment should enable easy and hygienic maintenance and product protection.

Surface of the equipment coming into direct contact with the products must not have any dents, cavities, open junctions, uneven edges and hidden corners or any kind of damage, and all welded places should be flat, smooth and in the same level with the surrounding surface.

Equipment for transport and storage of internal organs or detained pieces of meat should be made out of stainless material.

Use of: copper, cadmium, antimony, aluminum, lead and their alloys or other toxic metals is not allowed in making equipment or parts of equipment that come into contact with products.

Use of equipment made of wood, leather, glass, enamel, and porculan is not allowed in the establishments, nor the equipment whose coloured surfaces come into direct contact with the products.

Exceptions to Paragraphs 5 and 6 of this Article is equipment made of copper and wood that may be used for technological reasons, in case contamination is not possible.

1) Rails
Article 18

Rails at the production lines must be built of corrosion-resistant material and installed at the sufficient distance from the wall and floor surfaces. Rail carriers must be built of corrosion-resistant material.

2) Platforms

Article 19

Platforms used in work procedures must be of an appropriate height and size and made of stainless material. Immobile or mobile platforms must be located in a way so as not to get into direct contact with raw materials and products.

For keeping of mobile containers platforms must be provided so as to prevent additional contamination of clean containers and raw material, i.e. products.

3) Conveying of products

Article 20

Raw material and products, as well as waste of animal origin can be conveyed by mobile crates, canals with gravitational fall, pneumatic transport or other appropriate equipment that must be constructed and built as to eliminate the risk of contamination and to be easy for hygienic maintenance.

All equipment used for conveying must be kept in repair condition.

Equipment used for conveying raw material and products must not be used for other purposes.

Article 21

Mobile crates for keeping, storing and conveying of raw materials and products must be made of stainless steel or other stainless material and must have flat and smooth surfaces, oblique and flat connections, without cavities, openings, inaccessible corners and damage.

Equipment for keeping, storing and conveying of products must not be used for transport of non-edible products.

Mobile containers of stainless steel or other material must be labelled in the following way:

1) containers for edible products – by number or name of the production department they belong to;
2) containers for inedible products – green-coloured ring;
3) containers for waste of animal origin and animal by-products – red-coloured ring.

The ring from Paragraph 3 of this Article must be 8 to 10 cm wide and must frame all sides of the vessel.

Colour used for labeling mobile containers made of stainless steel or other stainless material must be harmless and without smell.

If the mobile containers are made of plastic material of white color, all containers except containers for edible products, must be labelled in accordance with Paragraphs 3 and 4 of this Article.

Mobile containers used for accepting and conveying of waste of animal origin and animal by-products must be constructed in such a way that they can be closed and locked.

Article 22

Immobile containers (pools) must fulfill conditions proscribed in the Article 21, Paragraph 1 of this Rule Book and must be impermeable and have their own system for waste water disposal after the washing.

The content in the immobile container (pool) must be labelled in a way that enables traceability. Ways of labelling must be such as not to allow contamination of the pool content.

Article 23

Canals with gravitational fall must be made of stainless material. By construction, canals must not have sharp angles, must have smooth surfaces and must be built in a way that enables easy hygienic maintenance.

Horizontal canals, i.e. slanted canals must have openings on the upper side, covered with door with sealants. The doors on canals are placed in such a way so as to exceed edges of the opening.

Canals for edible products where the possibility for spatter of liquid part of transported material does not exist may be open along the whole length on the upper side.

Canal holders, with which they are fixed to the ceiling, wall surfaces or equipment must be made of stainless metal.

If a canal runs through a floor construction, the beginning part of the canal must be bordered with concrete parapet or curb made of stainless steel, at least 30 cm from the floor surface.
Openings connecting the cutting and dressing plant and facility for receiving of waste of animal origin must have mechanical protection and air curtain for prevention of odour spreading.

Article 24

Pneumatic transport system must be constructed in a way so as to be easily maintained hygienically.

4) Work tables

Article 25

Work tables in production facilities must be made of stainless material and have smooth and flat surfaces so as to be easy for hygienic maintenance.

If a part of the work table surface is made of plastic material, i.e. hard plastic, it should be flat and easily movable.

Work tables where technological procedures are performed with usage of water must have oblique and elevated edges and a separate waste water drain connected to the sewerage system through a disconnected drain.

Article 26

Conveyor table with mobile containers or belt made of stainless material with own washing and sanitation system must have:

1) container washing and sanitation system or belts with cold and hot water of at least 82°C;
2) round thermometer set at a visible place for control of hot water temperature;
3) device for steam draining;
4) waste water drain through disconnected water seal (siphon) into the sewerage system.

If the conveyor table has only mechanical removal of dirt and cold water washing it must be washed with hot water and sanitized at least once a day.

5) Hand-washing equipment

Article 27

In production facilities where raw material and products are being treated or processed a properly distributed hand-washing equipment must exist.

Hand-washing equipment consists of:
1) washbasins made of stainless steel that are foot-operated or operated in another suitable way (photocell or similar), that are supplied with cold and hot water, for the purpose of contamination spread prevention. Water drain from the basin must be connected to the sewerage system through a water seal (siphon);

2) containers with material for hand washing;

3) paper towels located above or beside the basin, or another way of hand drying provided, except blow dryers;

4) bins for used paper towels, located in the immediate vicinity of the washbasin.

6) Sanitation device

Article 28

Devices for sanitation of knives, saws and other hand equipment in production facilities must exist in sufficient number, be set and distributed properly, made of stainless steel of suitable shape and size or an alternative system with the same sanitation effects, that may be individual or collective, must be available.

Water with the temperature of at least 82°C must be available in the device.

The sanitation device must have a pipe for water intake, water flow provided (drainpipe, drain surface, etc.) and a grid for knives and other tools that is beneath the water level.

If the sanitation device from Paragraph 1 of this Article is immobile it must also have a discharge drain.

A sanitation device of greater dimensions (for electric and hand saws, etc.), must have water intake pipe, thermometer, drain pipe and discharge drain that is connected with the sewerage system through a disconnected drain.

7) Illumination

Article 29

Production plants, work surfaces and objects must be illuminated with natural or artificial light of an appropriate intensity.

In order to provide natural illumination, the glass or other material on windows should be colorless and completely transparent.

Artificial illumination must provide diffuse light which will not change the illuminated object. Light sources should be distributed in a way to make the light in a room as even as possible.
Light sources must be set in a way to illuminate the whole working surface with the appropriate brightness of light and without creation of shadows. The artificial illumination source should be placed in a stainless material frame and protected with a closed transluscent or transparent plastic shade. Glass and enamel shades shall not be allowed in production plants.

Horizontal and vertical installations of electrical network must be protected with suitable shades in production plants and above working surfaces.

Strength of illumination on certain work stations and production facilities should be as follows:

1) at the place where, at reception, bovine carcases or halves are inspected - 500 lx, at the level of scapula and front legs;
2) at the place where, at reception, porcine halves are inspected -550 lx, at the level of mandibular lymph nodes;
3) at premises for chilling of bovine and porcine halves - 110 lx, at the level of front legs;
4) at premises for chilling of viscera - 220 lx;
5) in all production facilities at least - 220 lx, at the level of work surfaces;
6) in all types of warehouses - 110 lx.

8) Ventilation

Article 30

Relative to the size and purpose, in the facilities of the establishment, natural or mechanical ventilation, steam draining and unpleasant odour draining must be provided for.

Fresh air vents must be set in a way so as to prevent contamination of air with dust, unpleasant odours and similar. These vents must be equipped with filters and insect-proof screens.

Horizontal installations of the ventilation system in production premises must not be situated above working surfaces.

6. Conditions concerning facilities

1) Facility for hygienic maintenance of equipment

Article 31
There must exist one or more facilities of a suitable size, at a suitable location for hygienic maintenance of the equipment in the establishment.

Premises from Paragraph 1 of this Article must be constructed in accordance with conditions from Articles 15 and 15, Article 19, Paragraph 2 and Articles 29 and 30 of this Rule Book.

Installation of cold and hot water with the temperature of at least 82°C must exist in premises for hygienic maintenance of equipment and round thermometer should be built in at the exit pipe for the hot water.

If automatic devices for hygienic maintenance of equipment are used in the establishment they must have hot water supply with temperature of at least 82°C, round thermometer built-in at the exit pipe for the hot water or other equipment with the same effect may be used.

A separate premise that can be locked must exist for keeping the tools and materials for hygienic maintenance (hand tools, cleaning, washing and disinfection material and similar).

2) Facility for veterinary inspection

Article 32

Depending on the size and purpose, the establishment must have at least one work facility of a suitable size for the needs of veterinary inspection.

The facility for the needs of veterinary inspection must have the necessary furniture and equipment.

Separate facilities for wardrobe and sanitary conveniences must exist within these premises.

3) Facilities for the needs of employees

Article 33

Changing facilities for employees (locker room) and sanitary conveniences (bathrooms and toilets) separate for men and women must exist in the establishment.

If the facilities from Paragraph 1 of this Article are in different buildings of the establishment, they must be connected to the production plants by corridors.

Within locker rooms premises or a space for intake of dirty protective clothes and dispensing of clean protective clothing must be set up.
Locker rooms and sanitary conveniences in the clean part of the establishment must be separate from the locker rooms and sanitary conveniences in the unclean part of the establishment.

Locker rooms and sanitary conveniences must have natural or mechanical ventilation.

In changing facilities a separate locker must be provided for each employee for personal clothes and footwear as well as for working clothes and footwear, where hand tools may be also kept. Locker shall be built from materials that are easily maintained and set on a platform with roof surface sloped forward at an angle of no less than 25°. The locker room must be furnished with sitting area made of material that is easy for hygienic maintenance.

There may be a separate space anticipated for keeping of work footwear, equipped appropriately (holders), as well as a separate place (lockers) for hand tools and hangers for aprons.

If replacement of work clothes is performed daily, the separate locker for work clothes does not need to exist, and work footwear, aprons and tools are kept in a place designated for their disposal.

Within locker rooms sanitary conveniences for workers’ personal hygiene must exist (bathrooms and toilets).

In the bathroom one hand-washing kit is provided in accordance with Article 27, Paragraph 2 of this Rule Book and one shower booth per each 15 employees in one shift.

Shower booth must fulfill the following conditions:

1) walls of the shower booth must be coated with water-proof material in white or a light colour, and if they are prefabricated – they must be built of stainless material of flat and smooth surface;
   2) the shower booth must have hot and cold water, holder for liquid soap and liquid soap;
   3) at the entrance into the shower booth a holder for towels and underwear must be placed.

Toilets (flush toilets), separate for men and women, must be physically separated from locker rooms and bathrooms.

In establishments where locker rooms are remote from production facilities toilets must exist in the immediate vicinity of these facilities, separated from them by a corridor or another room or space (buffer room).

The door between the buffer room for the toilet and the room with booths, as well as the doors at the toilet booths should open in both directions (swing doors). The doors at the toilet booths must be elevated from the floor surface and built of material easy to wash and disinfect.
In the buffer room a necessary amount of hand-washing equipment must exist in accordance with Article 27, Paragraph 2 of this Rule Book. The door at the entrance into the buffer room must have a device for automatic closing.

One toilet must be provided for each 20 employees in a shift.

Flushing of toilet with water is foot operated. Toilets in the men’s room can be replaced, up to one third, with urinals that need to be set in appropriate part of the toilet facility.

At least one room with suitable ventilation must be provided for worker’s rest and smoke breaks during work hours.

An appropriately equipped room must exist for employees’ meals.

Taking in of food and beverages into the production facilities or locker rooms is forbidden.

III. STAFF HYGIENE

Article 34

When working in the establishments referred to in Article 1 of this Rule Book staff working in production facilities that comes into direct contact with raw materials and products must use work clothing and footwear – in white colour, and when necessary wear protective clothes and footwear, maintain their hand tools in a hygienic way and adhere to conditions on veterinary-sanitary operations.

Employees must wear hair nets.

Employees working with animal waste and technical maintenance of premises, machines and equipment must wear coloured work clothes.

Employees working in premises with temperatures below 0°C shall wear white work clothes over protective clothes.

Employees shall change their work clothes daily, and if the nature of work demands it even more frequently.

Washing and drying services must be provided for work clothes in own laundries or through services rendered by other laundries.

Hand tools and other hand equipment (handles of cleavers, knives, sharpeners, hooks, knife cases, chain for knife case and the like) must be made of stainless metal or plastic.

Hand tools and other equipment must be kept in hygienically correct state. Depending on the nature of work, and mandatory after each contamination, hand tools must be sanitized with water at the temperature of at least 82°C. After work hours
only cleansed and washed hand tools and other hand equipment may be deposited to a designated place.

Employees working in production plants must have their hair cut and be shaved and their hair must be neat. Fingernails must be clean and neatly cut at all times.

Wearing of wrist watches and jewelry shall be forbidden, as well as the use of cosmetics.

Prior to entering into the toilet hand tools and parts of protective clothes (aprons and coats) must be left in a place designated for this purpose.

Operatives working in production, processing or storing products and raw materials must be healthy and must not transmit or discharge disease agents or contaminants into products of animal origin.

Hand injuries must be protected with rubber gloves or a thimble.

Staff health cards must be made available to the veterinary inspector at any time.

IV. ESTABLISHMENTS FOR CUTTING OF BIUNGULATES, EQUIDAE, POULTRY, LAGOMORPHS AND FARMED GAME MEAT

Article 35

Establishment for cutting of biungulates, equidae, poultry, lagomorphs and other types of meat that is being cut, depending on work method and type of production, must have the facilities for:

1) intake and dispatch of meat;
2) chilling and freezing of meat;
3) removal of packaging material for batch packaging and thawing;
4) meat cutting and processing;
5) minced meat production (mincing, cutting) and mechanically separated meat (MSM);
6) meat preparations production (minced meat prepared for molding, molded minced meat);
7) meat packaging;
8) laboratory;
9) hygienic maintenance of equipment;
10) veterinary inspection;
11) animal waste and animal by-products;
12) locker rooms and sanitary conveniences;
13) rest and dining of workers;
14) storing of packaging material;
15) preparation (forming) of cardboard;
16) cleaning and disinfection of means of transport.
If the establishment for meat cutting and processing exists within an industrial establishment for slaughtering of animals, or industrial establishment for slaughter and processing of meat it does not have to have special facilities stated in Paragraph 1, items 10), 11), 12), 13) and 16) of this Article, and if it exists within a private small meat processing establishment (zanatski objekat) for slaughtering of animals garbage containers may be used instead of facility from Paragraph 1, item 11) of this Article.

If the establishment renders lard, tallow and fat products the premises within the establishment must fulfill conditions from Article 66, Paragraph 3, 4, 5 and 6 and Article 67, 68 and 69 of this Rule Book.

In the establishment from Paragraph 1 of this Article, exposed meat must be stored and transported separately from packed meat.

In the establishment from Paragraph 1 of this Article, work with meat of different kinds must be organized so as to prevent or reduce contamination to the least extent possible by provision of continuous operation flow or ensuring separation between the different production batches so that they are performed in different periods or in different facilities.

1. Facilities for receiving and dispatch of meat

Article 36

The establishment for meat cutting or processing must have separate facilities for receiving and dispatching of exposed meat (carcases, halves or quarters) and packed meat unless reception and dispatch are performed at different periods.

The premise for receiving or dispatching of meat must have: loading-unloading platform with the air curtain or another type of protection (doors, rubber or plastic shields and similar) against insects and rodents and prevention of influences from the outside, hand-washing equipment in the immediate vicinity, and if necessary, a sanitation device.

A transport gate must be provided for loading and unloading of the exposed meat.

Facilities from Paragraph 1 of this Article must be functionally connected with other production facilities, without intersection of paths for packed and exposed meat, unless the receiving and dispatch are performed at different periods.

At reception and dispatch the meat must be chilled and have the following temperature:

1) organs up to +3°C;
2) meat of biungulates, equidae and large wild game, i.e. farmed game up to +7°C;
3) meat of poultry, lagomorphs and small game up to +4°C.

If the meat is received or dispatched frozen, an internal temperature of -12°C to -18°C or lower must be achieved the meat.

**2. Facilities for chilling and deep freezing of meat**

**Article 37**

The number and capacity of facilities for chilling and freezing of meat must be such so as to provide chilling, freezing and storing of packed and exposed meat.

Exposed meat must be cooled, frozen and stored separately from packed meat, unless chilling, freezing or storing are performed at different periods.

The meat intended for freezing must be frozen without undue delay, taking into consideration the period of stabilization prior to freezing.

During chilling and storage the temperature of meat must be maintained in accordance with Article 36, Paragraph 5 and 6 of this Rule Book.

If the meat is being frozen and stored frozen, the internal temperature throughout the meat must be -18°C or lower.

**Article 38**

Premises for chilling and freezing must, apart from thermoelements of a remote thermometer, have control thermometers in appropriate places.

Regarding material and way of installation, rails and rail carriers in premises for chilling and freezing must fulfill conditions proscribed in Article 18 of this Rule Book.

Underneath the chilling equipment containers for discharge of water must be placed, made of impermeable and stainless material, directly connected to the floor sewerage system through the water seal (siphon).

**Article 39**

Premises for chilling of carcases and halves must be close to premises for reception of meat and be connected with them by closed corridors.

**Article 40**

Frozen meat and meat products are stored in the storage room on platforms or pallets that are located far enough from walls so that the product would not touch wall surfaces.
Article 41

Thermographers must be placed on the outer walls of chilling and freezing premises.

Thermographers from Paragraph 1 of this Article are not necessary if there is central monitoring and recording of temperatures in these premises with continual recording thermometers.

3. Facilities for removal of packaging material and batch packing and thawing

Article 42

Facilities for removal of packaging material for batch packing and thawing must have such capacity and equipment to be suitable for operations of packaging material removal and thawing of raw material.

Raw material in cardboard packaging may not be kept at thawing facilities.

If removal of packaging material for batch packaging may be performed in another facility or space without the hazard of contamination, a separate facility for removal of packaging material for batch packaging is not mandatory.

4. Facilities for meat cutting and processing

Article 43

Facilities for meat cutting and processing must correspond in size and equipment to the type and method of production and operative capacity.

Meat intended for cutting is brought into the workrooms progressively as needed.

For control of ambient temperature in the cutting facilities, there must be at least one thermometer, in a visible place, for measuring of temperature and a thermograph or other type of equipment for continual local recording of temperature.

If there is central continual recording of ambient temperature, thermographs are not necessary.

Chilling devices must not be placed above the work surfaces.

There must be sufficient amount of hand-washing equipment and sanitation devices for washing of hands and sanitation of hand tools.

Ambient temperature in working premises must be up to +12 °C.
During cutting, boning and processing (such as slicing, dicing, etc.), as well as during wrapping and packing, the following temperature must be maintained:

1) organs up to +3°C;
2) meat of biungulates, equidae and large game, i.e. farmed game up to +7°C;
3) meat of poultry, lagomorphs and small game up to +4°C.

If the facility for cutting and processing of meat is within the establishment for slaughtering of animals, meat can be boned and cutted before achieving the temperature from paragraph 8 of this Article, if this is necessary for the purpose of the technological process. In this case meat must be transported to the cutting premises immediately after slaughter, and after cutting, if it is being packed, it must be chilled to the temperature from Paragraph 8 of this Article.

If based on the size and capacity of production and method of work the facilities are such so as to prevent contamination of meat, minced meat and meat preparations, operations such as mincing of meat and pre-packing (for example wrapping, putting in bags) can be performed. In this case the building of the cutting plant must be separated, but technically connected to the facilities for cardboard preparation.

5. Facilities for production of minced meat and mechanically separated meat (MSM)

Article 44

Facilities for production of minced meat and mechanically separated meat (MSM), must have such capacity and equipment to enable performing of mincing operations and must fulfill the conditions proscribed in Article 43 of this Rule Book.

Minced meat and mechanically separated meat (MSM), must be chilled to achieve the internal temperature of up to +2°C or be frozen up to -18°C immediately after wrapping or packing.

Minced meat and mechanically separated meat (MSM), may be stored for maximum of three months.

Temperature of frozen minced meat and mechanically separated meat (MSM), from Paragraph 2 of this Article must be maintained during transport.

6. Facilities for production of meat preparations

Article 45

Facilities for production of meat preparations must be appropriate in size and equipment to the type and method of production and production capacity.
The facilities from Paragraph 1 of this Article must fulfill conditions from Article 43 of this Rule Book.

Meat preparations must be chilled to achieve the internal temperature of up to +4°C throughout the meat or be frozen up to -18°C immediately after wrapping or packing, and this temperature must be maintained during storing and transport.

If in the facilities from Paragraph 1 of this Article the operations of pre-packing are being performed the facilities must be separated, but technically connected to the facilities for cardboard preparation.

7. Facilities for meat packaging

Article 46

Facilities for meat packaging must be appropriate in size and equipment to the type and method of production and production capacity. These facilities must be physically separated from the facilities for cutting and facilities for receiving and preparation (forming) of cardboard.

Ambient temperature in the facilities for packing must be up to +12°C. The facilities for packing must have hand-washing equipment and a device for sanitation.

8. Facilities for a laboratory

Article 47

At the facilities for a laboratory the devices and equipment for the control of hygienic work conditions, hygienic integrity of raw material and finished products and equipment for chlorine residue control in water must be provided.

If the establishment has a contract with a licensed laboratory for analyzing hygienic work conditions, hygienic integrity of raw material and finished products, it is not necessary to have separate facilities for a laboratory.

9. Facilities for hygienic maintenance of equipment

Article 48

Regarding the size and equipment the facilities for hygienic maintenance of the equipment must be constructed in accordance with Article 31 of this Rule Book.
In the facilities from Paragraph 1 of this Article hygienic maintenance of reusable packaging is performed.

10. Facilities for animal waste and animal by-products

Article 49

Facilities for animal waste and animal by-products must be separate from production facilities and located in a way to provide that, during transport, pathways for edible products and animal waste do not intersect or the transport may be done at the end of a working day.

Facilities for animal waste must be locked and protected from insects and rodents.

Ambient temperature in the facilities from Paragraph 1 of this Article must be up to +4°C.

Transport of animal waste to facilities for animal waste and animal by-products may be done through canals with gravitational fall, pneumatic pipeline or impermeable crates.

Facilities for animal waste must have containers for receiving and transport, hand-washing equipment, hot water tap and category 1 decharacterization chemical for animal waste (carbolic acid, methylene blue and similar).

11. Facilities for veterinary inspection

Article 50

Facilities for veterinary inspection must be in accordance with Article 32 of this Rule Book.

12. Locker rooms and sanitary conveniences

Article 51

Locker rooms and sanitary conveniences must be in accordance with Article 33 of this Rule Book.

13. Facilities for rest and dining of employees

Article 52

Facilities for rest and dining of employees must be in accordance with Article 33, Paragraphs 18 and 19 of this Rule Book.
14. Facilities for storing of packaging material

Article 53

Facilities for storing of packaging material must be dry and have good ventilation.

Package material is stored on shelves or platforms, i.e. pallets so the distance from the floor surface is sufficient to prevent material contamination. Platforms, shelves or pallets should be removed from the walls so as to allow for unhindered passage and cleaning. Between the rows of stacked packing material there must exist space wide enough for manipulation.

Meat packaging material is stored in a separate facility.

Occurrence of rodents or other pests must be prevented in the facility for storing of packaging material.

15. Facilities for preparation and forming of cardboard

Article 54

Facilities for preparation and forming of cardboard must be in accordance with Article 16 of this Rule Book.

16. Facilities for cleaning and disinfection of means of transport

Article 55

Facilities for cleaning and disinfection of means of transport must be in accordance with Article 7 of this Rule Book.

V. ESTABLISHMENTS FOR MEAT PROCESSING

Article 56

Establishment for meat processing depending on work method and type of production, must have the facilities for:
1) receiving of meat;
2) chilling and freezing of meat;
3) removal of packaging material for batch packaging and thawing;
4) meat cutting and dressing for further processing;
5) laboratory;
6) hygienic maintenance of equipment;
7) veterinary inspection;
8) animal waste and animal by-products;
9) locker rooms and sanitary conveniences;
10) rest and dining of workers;
11) preparation (forming of cardboard);
12) storing of packaging material;
13) cleaning, washing and disinfection of means of transport.

Facilities from Paragraph 1 of this Article must fulfill conditions from Article 7, Article 16, Articles 31 through 33, Articles 36 through 43, Articles 47 through 49 and Articles 53 through 55 of this Rule Book.

Apart from facilities from Paragraph 1 of this Article the establishment for meat processing must have the facilities for:

1) prior preparation, dressing and sorting of raw material of animal and non-animal origin;
2) salting and marinating;
3) production of sausages, smoked and dried meat products and bacon;
4) production of products in airtight containers (canned products and meat meals);
5) storing and dispatching of finished products;
6) storing of spices, additives and other supplements.

If the facility for meat processing is within the establishment for slaughtering of animals the establishment does not need to have special facilities from Paragraph 1, items 1), 2), 7) and 13) of this Article, and if it is within small meat processing establishment (zanatskog objekta) for slaughtering of animals garbage containers may be used instead of facilities for animal waste and animal by-products.

If the facility for meat processing is within the establishment for cutting of meat it does not have to have facilities from Paragraph 1, items 1), 2), 3), 5), 8), 12) and 13) of this Article.

If in the establishment lard and tallow is rendered, i.e. fat products made, the facilities in the establishment must fulfill conditions in accordance with Article 66, Paragraph 3, 4, 5 and 6, Articles 67, 68 and 69 of this Rule Book.

In the establishment from Paragraph 1 of this Article, work must be organized in a way that would prevent or reduce contamination to the least extent possible by provision of constant progress of the operations.

Raw material, additives, spices and finished products must not come into contact with floor and they need to be treated in a way that would prevent contamination and reduce hazard of contamination.

Finished products must not come into contact with raw material.

By way of derogation if the facility for cutting and processing has a sufficient size depending on production type and capacity, it may have separate parts for cutting and processing of meat, placing salination or marinate containers, mechanical processing, i.e. preparation of stuffing, filling of wrappers and other processing.
1) Facilities for pre-preparation, dressing and sorting of raw material of animal and non-animal origin

Article 57

Facilities for prior preparation, dressing and sorting of raw material of animal and non-animal origin must be physically separate from facilities where meat is being dressed or processed.

Facilities from Paragraph 1 of this Article are not mandatory if delivered raw material of animal or non-animal origin is being added to products without prior preparation, dressing or sorting.

2) Facilities for salting and marinating

Article 58

Facilities for salting and marinating must be physically separate from other production facilities but functionally connected with the technological production process.

At the facilities from Paragraph 1 of this Article preparation of marinate and injection can be performed if the facilities are equipped and suitable for this.

At the facility for salting and marinating ambient temperature must be up to +12 °C.

3) Facilities for production of sausages, smoked and dried meat products and bacon

Article 59

Depending on work method and type of production separate facilities for production of sausages, smoked and dried meat products and bacon, must exist. Equipment and size of these facilities depend on the type of production so as to provide for constant progress of the operations and safety of raw material and products.

If production from Paragraph 1 of this Article is performed on a single continual production line, it can be performed in the same facility, whose size and equipment must ensure safety of raw material and products.

Raw material processing that is accompanied with large quantities of heat, and is not a part of a single continual production line, must be performed in a separate facility.

Depending on types of products from Paragraph 1 of this Article and a combination of applied technological procedures, the heat treatment, smoking, drying or
ripening must be performed in separate facilities physically separated from other production facilities or in facilities with suitable equipment.

In accordance with the production capacity there must exist separate a facility for chilling immediately after heat processing.

Devices for heat processing must have instruments for monitoring and recording of temperature.

For production of fermented sausages there must exist separate facilities for preparation, processing and filling of raw material, as well as separate facilities for smoking and ripening or facilities for appropriate equipment.

4) Products in airtight containers (canned products and meat meals)

Article 60

Separate facilities for filling and closing of cans and meat meals must exist depending on type and capacity for production in airtight containers there.

Equipment and size of these facilities must be such as to provide the constant progress of the operations, safety of raw material and products.

If production from Paragraph 1 of this Article is performed on a unique continual production line, it may be performed in a single facility.

Raw material processing that is accompanied with large quantities of heat, and is not a part of a single continual production line, must be performed in separate facilities. If production of different types of products in airtight containers is happening simultaneously in one facility, the raw material processing that is accompanied with large quantities of heat, and is not a part of a single continual production line, must be performed in separate premises.

Depending on size of facilities for filling and closing, it can be used for control of air tightness of can closing and weight control.

In facilities for filling and closing of semidurable cans air temperature must not exceed +12 °C.

Article 61

If delivery of empty cans or other packaging material into the facilities for filling is performed by a conveyor system, their contamination must be prevented.

Cans must be washed or cleaned prior to filling.

Devices used for washing or cleaning must have measure and control instruments.
If air under pressure is used for mechanical cleaning of the cans, it must go through appropriate filters.

Article 62

Facilities for heat processing of cans and meat meals must be physically separated from other production facilities.

Heat processing devices must have twofold measure instruments. If heat processing is performed in a closed device, there must be a possibility of visual water level control (overflow tube, liquid level gauge) and sound and visual alarm device.

Drying and chilling of products in airtight containers is either performed in separate premises or space or there must be a chilling device.

After heat processing of products in airtight containers the containers must not be touched with hands during transport and chilling.

Article 63

At the establishment where products in airtight containers are produced there must be premises for thermostating of products in airtight containers or a space with a thermostating device (thermostat) that may be locked. Size of this space or the thermostat must be such as to receive at least 1% of thermically processed products in airtight containers produced during 10 days.

Sensitivity of the device that is maintaining the room temperature, i.e. the thermostat at +37 °C, or +55 °C, must not be greater than ± 0,5 °C.

During the whole thermostating process a continuous monitoring and recording of temperature must be provided.

Platforms with perforated shelves, where samples of production batches of products in airtight containers are kept, must be made of stainless material.

5) Facilities for storing and dispatch of finished products

Article 64

The establishment must have facilities for storing and batch packaging and dispatch of finished products, with size appropriate to production capacity and hygienic conditions.

Depending on the type of product storing, batch packaging and dispatch of products is done on appropriate temperatures in accordance with special regulation.

In facilities for storing there must be a sufficient number of thermometers in accordance with its size.
Packing and labelling of products may be done in a designated space of the storage facility.

Hand-washing equipment must be provided at the place designated for labelling and packing of finished products.

Separate facilities must exist for storing of exposed and packed products.

6) Facilities for storing of spices, additives and other supplements

Article 65

The establishment must have facilities of suitable size for storing and preparation of spices, supplements and additives.

Restrictive supplements and additives (such as sodium nitrite and sodium nitrate, etc.) are stored in closed containers made of stainless material or fenced space that must be locked and be under the control of the veterinary inspection.

At the facilities for spices and additives hand-washing equipment must be provided.

VI. ESTABLISHMENTS FOR RENDERING OF LARD, TALLOW AND OTHER FAT PRODUCTS

Article 66

Establishments for rendering, i.e. processing of lard, tallow and production of other fat products, depending on method of operation and type of production must have the facilities for:

1) receiving and dispatching;
2) freezing;
3) removal of packaging material for batch packaging and thawing;
4) preparation of fatty tissue;
5) hygienic maintenance of equipment;
6) veterinary inspection;
7) animal waste and animal by-products;
8) locker room and sanitary conveniences;
9) rest and dining of employees;
10) preparation (forming) of cardboard;
11) storing of spices and additives;
12) storing of packaging material;
13) cleaning, washing and disinfection of means of transport.
Facilities from Paragraph 1 of this Article must fulfill conditions from Articles 31 through 33, Articles 36 through 43, Articles 47 through 49 and Articles 53 through 55 of this Rule Book.

The establishment from Paragraph 1 of this Article must have the following facilities for:

1) chilling
2) processing, i.e. production;
3) storing of finished products.

If the establishment for rendering or processing of lard, tallow and production of fat products belongs to an establishment that has facilities listed in Paragraphs 1 and 2 of this Article, these facilities may be used for rendering, i.e. processing of lard, tallow and production of fat products.

Raw material from other establishments must be transported, and stored until melting, in hygienic conditions. The raw material temperature must not be above +7°C. If the raw material is melted within 12 hours from dressing it may be stored and transported without active chilling.

If lard and tallow are being dispatched from the establishment only in tank trucks separate premises for dispatch of fat is not necessary.

1) Chilling facilities

Article 67

Facilities for collection of raw material must have a storage for raw material where room temperature does not exceed +7°C.

If facilities for chilling of lard or tallow are such in their size, production capacity and operation method as to prevent contamination, separate facilities for packing are not necessary and packing may be done in a pre-designated space.

2) Facilities for rendering, i.e. production of lard, tallow and other fatty products

Article 68

Facilities for rendering, i.e. production of lard, tallow and other fatty products must be suitable in size and equipment to type, method and capacity of production.

Rendering and intake of fatty tissue is performed in separate premises with hand-washing equipment.

Pools used for intake of lard must be build of stainless material.
During rendering the use of solvents is forbidden.

3) Facilities for storage of finished products

Article 69

Facilities for holding, i.e. storage of packages and batch packages of finished products must be appropriate in size to the production capacity and hygienic conditions.

If facilities for storage are of an appropriate size and if suitable additional ventilation is provided, in these premises the preparation (forming) of cardboard may be performed also in a specially designated space.

Greaves intended for human consumption must be stored in accordance with the following temperature requirements:

- When greaves are rendered at a temperature of not more than 70 °C, they must be stored at a temperature of not more than +7 °C for a period not exceeding 24 hours or at a temperature of not more than -18 °C;

- When greaves are rendered at a temperature of more than 70 °C and have a moisture content of 10 % (m/m) or more, they must be stored at a temperature of not more than +7 °C for a period not exceeding 48 hours, or at a temperature of not more than -18 °C.

- When greaves are rendered at a temperature of more than 70 °C and have a moisture content of less than 10% (m/m), there are no specific requirements.

VII. ESTABLISHMENTS FOR STORING OF FOOD OF ANIMAL ORIGIN

Article 70

The establishment for storing of food of animal origin, depending on the method and type of operation, must have the facilities for:

1) receiving and dispatch;
2) chilling;
3) freezing;
4) storing;
5) waste of animal origin;
6) locker rooms and sanitary conveniences;
7) cleaning, washing and disinfection of means of transport.

Facilities from Paragraph 1 of this Article must fulfill conditions from Article 7, Articles 36 through 41, Article 49 and 51 of this Rule Book.
Facilities or space for the need of veterinary inspection must exist at the establishment.

Article 71

Storing of products is performed depending of type of products at suitable temperatures in accordance with a special regulation.

Article 72

Exposed meat, i.e. exposed food of animal origin must be chilled, frozen and stored separately from packed meat, i.e. packed food of animal origin, unless chilling, freezing and storing is performed at different periods.

VIII. ESTABLISHMENTS FOR REPACKING OF FOOD OF ANIMAL ORIGIN

Article 73

The establishment for repacking of food of animal origin, depending on the method and type of operation, must have the facilities for:

1) receiving and dispatch;
2) chilling;
3) freezing;
4) storing;
5) waste of animal origin;
6) locker rooms and sanitary conveniences;
7) cleaning, washing and disinfection of means of transport.

Facilities from Paragraph 1 of this Article must fulfill conditions from Article 7, Articles 36 through 41, Article 49 and 51 of this Rule Book.

Facilities or space for the need of veterinary inspection must be provided at the establishment.

The establishment from Paragraph 1 of this Article must also have the following facilities for:

1) repacking;
2) removal of packaging material for batch packaging;
3) preparation (forming) of cardboard;
4) storing of packaging material;
5) hygienic maintenance of equipment.

If operations of repacking, i.e. cutting, sealing, and other similar operations are performed at the establishment, separate premises, physically separated but technologically connected with the premises for removal of packaging material for batch packaging and preparation (forming) of cardboard must exist.
If the establishment from Paragraph 1 of this Article is a part of a shopping mall that delivers repacked products from the shopping mall to another facility, it must fulfill general conditions proscribed in Article 9, 11, 12, 13, Articles 15 through 20, Article 21 Paragraph 1 and 2 and Articles 25 through 30 of this Rule Book.

Washing and sanitation of the equipment may be also performed in part of the establishment from Paragraph 2 of this Article at the end of a working day so as to avoid contamination of food of animal origin.

**IX. WHOLESALE ESTABLISHMENTS**

Article 74

Depending on method and type of operation the wholesale establishments must have the facilities from Article 70 of this Rule Book.

Facilities form Paragraph 1 of this Article must fulfill conditions from Article 7, Articles 36 through 41, Article 49 and 51 of this Rule Book.

Facilities or space for the need of veterinary inspection must be provided at the establishment.

Storing of products is performed depending of type of products at suitable temperatures in accordance with a special regulation.

Exposed meat, i.e. exposed food of animal origin must be chilled, frozen and stored separately from packed meat, i.e. packed food of animal origin, unless chilling, freezing and storing is performed at different periods.

If repacking of food of animal origin is performed at the establishment for wholesale, the establishment must have the facilities from Article 73 Paragraph 4 of this Rule Book.

If operations of repacking, i.e. cutting, sealing, and other similar operations are performed at the establishment, separate premises, physically separated but technologically connected with the premises for removal of packaging material for batch packaging and preparation (forming) of cardboard must exist.

**X. ESTABLISHMENTS FOR DRESSING AND CUTTING OF WILD GAME MEAT**

Article 75.
Establishment for dressing and cutting of large and small game, depending on type of game and method of operation, besides facilities from Article 35 of this Rule Book must have the facilities for:

1) receiving of game and dispatch of meat;
2) hiding, i.e. feather removing;
3) carcass dressing and veterinary-sanitary control;
4) detained meat and organs;
5) check of meat for Trichinella spiralis.

Exception from Paragraph 1 of this Article is that the establishment may have a chilling device with suitable capacity in place of chilling facilities.

If hiding, i.e. feather removing, carcass dressing and veterinary-sanitary control are performed at different periods, separate facilities do not have to exist.

1) Facilities for receiving of wild game and dispatch of meat

Article 76

Receiving of shot large or small game with hide, with or without viscera, or small feathered game, must be performed in separate premises for receiving of game.

Receiving and dispatch of exposed and packed game meat is performed in accordance with Article 36 of this Rule Book.

2) Facilities for dehiding, i.e. feather removing

Article 77

Facilities for dehiding, i.e. feather removing must be constructed in accordance with conditions proscribed in Articles 16 through 30 of this Rule Book.

3) Facilities for carcass dressing and veterinary-sanitary control

Article 78

Facilities for carcass dressing and veterinary-sanitary control must fulfill conditions in accordance with Article 43 of this Rule Book concerning equipment.

4) Facilities for detained meat and organs

Article 79
Doors at the facilities, space or device for detained meat and viscera must be labelled visibly with red mark saying: „DETAINED – VETERINARY INSPECTION”, must be locked and be under the veterinary inspection’s control.

5) Facilities for control of meat for Trichinella spiralis

Article 80

Facilities for control of meat for Trichinella spiralis must be divided into space for:
1) receiving and preparation of samples;
2) control of samples;
3) washing and sanitation of tools and equipment.

Premises from Paragraph 1 of this Article must also have appropriate equipment depending on operational capacity and methods used.

For gathering the remains of meat samples a separate container that may be locked and that is labelled with „animal by-products” must be provided.

If proof exists that the establishment uses outside services for control of meat for Trichinella spiralis, separate premises for control of meat for Trichinella spiralis do not have to exist.

XI. TRANSITORY AND FINAL PROVISIONS

Article 81

Legal entities and enterpreneurs that are in food operating business in production and trade of food of animal origin must match their operation with provisions of this Rule Book within six months from the day of this Rule Book entering into force.

Article 82

On the day of this Rule Book entering into force the provisions of Articles 5 through 36 shall be repealed in parts relating to: establishment for meat cutting and dressing, establishment for meat processing and production of meat products, establishment for chilling, freezing and storage of products of animal origin and establishment for cutting and dressing of wild game meat, Articles 37 Paragraph 2), 3), 4) and 13), Article 38. in part related to special conditions for industrial establishments for: Cutting of biungulates, equidae, poultry and lagomorphs; dressing and cutting of wild game meat, processing of biungulates, equidae, poultry and wild game and chilling, freezing and storaging of products of animal origin, Article 59, Paragraph 2 in part relating to cutting and processing of meat and production of equidae meat products, Articles 118 through 148, Article 178, Paragraphs 2), 3), 4) and 12), Article 179 in part relating to special conditions for private small meat processing establishments for: meat cutting and dressing; wild game meat cutting and dressing; meat processing and
production of meat products and chilling, freezing and storing of products of animal origin, Articles 193 through 198 and Article 215 of the Rule Book for conditions for establishments for slaughtering of animals, dressing, processing and storing of products of animal origin („Official Gazette of SFRY” No 53/89).

Article 83

This Rule Book shall come into force on the eight day after publishing in the „Official Gazette of the Republic of Serbia”.  

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M I N I S T E R
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