

## COLD STORE RELATED PROBLEMS:

### Possible actions at EU level

#### Problems, possible solutions under the hygiene package and methods to resolve the problems

<i>Problems identified in cold stores</i>	<i>Possible solution</i>	<i>Method</i>
Absence of freezing date on food*	Introduction of requirement to indicate freezing date on food	Hygiene package Comitology
Absence of indication maximum storage time (use by date) of frozen food (wholesale level)	Introduction of “use by” date for frozen food	Amendment hygiene package Co-decision?
Changing labels containing “best before date” or “use by date”	Introduction of ban on changing labels	Amendment hygiene package/labelling Directive Co-decision?
Lack of traceability of food#	Introduction of requirement for “commercial document” to contain mention of origin, destination, etc. of consignments	Hygiene package Comitology
Unclear situation with regard to approval of cold stores	Introduction of clear requirement for approval of cold stores	Hygiene package Co-decision
Unauthorised activities in cold stores, in particular, re-wrapping	Withdrawal of approval of cold store	To be enforced by Member States

\* RASFF notifications revealed that problems were not limited to meat but also involved fishery products, vegetables and herbs, fruit and bakery products

# Alternative proposal by IE at CVO meeting on 11.01.2007

*Article*

**Frozen food**

1. During storage prior to labelling in accordance with Directive 2000/13/EC, food which has undergone a freezing process must bear an indication of:
  - a) The month and the year in which it was frozen, and
  - b) The 'use by' date.
2. The dates referred to in paragraph 1 shall not be changed or removed from the food until the food is labelled in accordance with Directive 2000/13/EC or used for further processing.
3. By way of derogation from paragraph 2, the dates referred to in paragraph 1 may only be changed if the food business operators provides objective proof that the food is fit for human consumption and remains fit for human consumption until the new 'use by' date.

\*\*\*\*\*

*Article*

**Cold stores handling food of animal origin**

Cold stores handling food of animal origin shall not proceed to operations that require handling of exposed food (such as re-wrapping, boning and cutting of meat, slicing of food) unless they comply with the relevant requirements of Regulation (EC) No 853/2004 and are approved for that purpose by the competent authority.

\*\*\*\*\*

*Article*

**Information required for traceability purposes**

In order to ensure traceability of foodstuffs the following information should accompany consignments of foodstuffs in respect of the [specify sector(s)] and be made available to the competent authority upon request:

- (a) An accurate description of the foodstuff,
- (b) The quantity of the foodstuff,
- (c) A description of the container or vehicle (e.g. container number),
- (d) The premises of production,
- (e) The premises of dispatch if different,
- (f) The premises to which the product is being sent,
- (g) The name of the consignor,
- (h) The name of the consignee.