

Member State priorities for the hygiene legislation review

Summary responses from other Member States yielded the following priorities (in addition to the transitional provisions) which are featured in the survey of Member State requests (please see previous reports for link to that document):

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| France | <ul style="list-style-type: none">• Use of clean sea water• Training of slaughterhouse staff to specific tasks• Treatment of stomachs (DK proposal)• Wild game inspection• Live Bivalve Molluscs – 10% tolerance for Class B• Phytotoxin surveillance and monitoring• Application of Regulation (EC) 852/2004 to dwelling houses• Meat from emergency slaughter supplied to butchers |
| Ireland | <ul style="list-style-type: none">• Clean cattle• 24 hour limit for food chain information• Slaughter of sheep using a ventral cut• Prescription for minced meat• Deleting the provision in Regulation 854/2004 that where food chain information has not been received within 24 hours the meat from slaughtered animals must be declared unfit• Ability to send back animals received at slaughter houses• Treatment of udders |
| Sweden | <ul style="list-style-type: none">• Alternatives to flush lavatories• Treatment of highland cattle and buffaloes• Slaughter of sheep using a ventral cut• Swedish requests in relation to shell eggs• Training and use of slaughterhouse staff |
| Denmark | <ul style="list-style-type: none">• Application of Regulation (EC) 852/2004 to dwelling houses• Issues on ID marking• On-farm slaughter• Temperature requirements for storage and transport should extend beyond red meat• Anomaly in Regulation 854 concerning action to be taken in relation to veterinary medicine residues |
| Netherlands | <ul style="list-style-type: none">• Training and use of slaughterhouse staff |

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| Germany | <ul style="list-style-type: none">• Removal of the 24 hour period for food chain information• On-farm slaughter of solipeds• Reference to the OIE list• Training and use of slaughterhouse staff• Additional controls on the use of eggs for vulnerable groups• Refrigeration of eggs• Notification to competent authority (UK point) |
| Norway | <ul style="list-style-type: none">• Clean sea water• Storage of fish in cool water• Vessels cooking crustacean• Conditions applicable to freezer vessels• Emergency slaughter• Evisceration outside the slaughterhouse• Slaughter of sheep using a ventral cut• Reindeer |