TECHNICAL SPECIFICATIONS
IN RELATION TO
THE MASTER LIST AND THE LISTS
OF
EU APPROVED FOOD ESTABLISHMENTS

Presented at the meeting of the Standing Committee on the Food Chain and Animal Health on 22-23 November 2005
In accordance with Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs, establishments preparing foodstuffs must be registered in each Member State. Furthermore, establishments handling products of animal origin for which hygiene conditions are laid down in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for food of animal origin, must be approved by the competent authority of each Member State. According to Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules, Member States must make up-to-date lists of such establishments available to other Member States and to the public.

On several occasions, the Commission indicated its intention to examine how to improve the availability of these national lists of approved food establishments.

As a first step, the Commission created a new web page with the objective of providing an easy and central access to the different lists of approved food establishments in Member States and certain other countries.

As a second step, it indicated its intention to come forward with technical specifications to harmonise and codify the presentation of such lists. It should be noted that presentation of such lists should take full account of data protection legislation.

The objective of this working paper is to set down the above mentioned specifications.

Annex I to this document sets down the food establishment sections in the sequence of the sections in Annex III to Regulation (EC) No 853/2004.

Annex II lists the categories of establishments in each section.

Annex III lists activities performed in the main food sectors.

Annex IV provides a model layout for the listing of establishments.

Annex V sets down codes and legends to be used when completing a list of establishments.
ANNEX I

FORMAT OF THE MASTER LIST

‘EU APPROVED FOOD ESTABLISHMENTS

Establishments handling, preparing or producing products of animal origin for which requirements are laid down in Regulation (EC) No 853/2004, must be approved by the competent authority in accordance with Article 3 of Regulation (EC) No 854/2004.

For ease of reference, the lists of approved food establishments are published in the order of Annex III to Regulation (EC) No 853/2004. A Section 0 has been added to cover establishments with general activity and which cannot be placed under one of the other specific Sections mentioned below.

SECTION 0  General activity establishment
SECTION I  Meat of domestic ungulates
SECTION II  Meat from poultry and lagomorphs
SECTION III  Meat of farmed game
SECTION IV  Wild game meat
SECTION V  Minced meat, meat preparations and mechanically separated meat
SECTION VI  Meat products
SECTION VII  Live bivalve molluscs
SECTION VIII  Fishery products
SECTION IX  Raw milk and dairy products
SECTION X  Eggs and egg products
SECTION XI  Frogs' legs and snails
SECTION XII  Rendered animal fats and greaves
SECTION XIII  Treated stomachs, bladders and intestines
SECTION XIV  Gelatine
SECTION XV  Collagen’

Note for the webmaster:

The numbered section below shall be used as a code in all language versions. However, the title of each section may be expressed in at least one official language of the Community.
ANNEX II

CATEGORIES OF FOOD ESTABLISHMENTS

SECTION 0  General activity establishments
  ➢  Cold store (Independent, stand-alone)
  ➢  Re-wrapping establishment (Independent, stand-alone)
  ➢  Wholesale market

SECTION I  Meat of domestic ungulates
  ➢  Slaughterhouse
  ➢  Cutting plant

SECTION II  Meat from poultry and lagomorphs
  ➢  Slaughterhouse
  ➢  Cutting plant

SECTION III  Meat of farmed game
  ➢  Slaughterhouse
  ➢  Cutting plant

SECTION IV  Wild game meat
  ➢  Game-handling establishment
  ➢  Cutting plant

SECTION V  Minced meat, meat preparations and mechanically separated meat
  ➢  Minced meat establishment
  ➢  Meat preparation establishment
  ➢  Mechanically separated meat establishment

SECTION VI  Meat products (products to be specified in the 'Remark' column)
  ➢  Processing plant

SECTION VII  Live bivalve molluscs
  ➢  Dispatch centre
  ➢  Purification centre
SECTION VIII  Fishery products
   ➢ Factory vessel
   ➢ Freezing vessel
   ➢ Fresh fishery products plant
   ➢ Processing plant
   ➢ Wholesale market
   ➢ Auction hall

SECTION IX  Raw milk and dairy products
   ➢ Collection centre
   ➢ Processing plant

SECTION X  Eggs and egg products
   ➢ Packing centre
   ➢ Liquid egg plant
   ➢ Processing plant

SECTION XI  Frogs' legs and snails
   ➢ Processing plant

SECTION XII  Rendered animal fats and greaves
   ➢ Collection centre
   ➢ Processing plant

SECTION XIII  Treated stomachs, bladders and intestines
   ➢ Processing plant

SECTION XIV  Gelatine
   ➢ Processing plant

SECTION XV  Collagen
   ➢ Processing plant
### ANNEX III

**ACTIVITIES IN THE MAIN FOOD SECTORS**

<table>
<thead>
<tr>
<th>MAIN SECTORS</th>
<th>ACTIVITY CODES</th>
</tr>
</thead>
<tbody>
<tr>
<td>MEAT</td>
<td>CC, CP, CS, GHE, MM, MP, MSM, PP, RW, SH</td>
</tr>
<tr>
<td>MILK</td>
<td>CC, CS, PP, RW</td>
</tr>
<tr>
<td>EGGS</td>
<td>CC, CS, EPC, LEP, PP, RW</td>
</tr>
<tr>
<td>FISHERY PRODUCTS/LBM</td>
<td>AH, CS, DC, FFPH, FV, PC, MSM, PP, RW, WM, ZV</td>
</tr>
</tbody>
</table>
ANNEX IV

LAYOUT FOR INDIVIDUAL LISTS OF APPROVED ESTABLISHMENTS

SECTION xxx

<table>
<thead>
<tr>
<th>Approval number</th>
<th>Name</th>
<th>Town/Region</th>
<th>Category(^{(1)})</th>
<th>Associated activities(^{(1)})</th>
<th>Species(^{(2)})</th>
<th>Remarks(^{(3)})</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(1) Use codes defined in Annex V for each category/activity. Categories of food establishments are mentioned in Annex II

(2) Where appropriate, use codes defined in Annex V for each species

(3) Where appropriate, use codes defined in Annex V
## ANNEX V

### CODES AND LEGENDS

<table>
<thead>
<tr>
<th>CATEGORY/ACTIVITY</th>
<th>SPECIES</th>
<th>REMARKS</th>
</tr>
</thead>
<tbody>
<tr>
<td>AH = auction hall</td>
<td>A = poultry</td>
<td>bl = blood products</td>
</tr>
<tr>
<td>CC = collection centre</td>
<td>B = bovine</td>
<td>mp = meat products</td>
</tr>
<tr>
<td>CP = cutting plant</td>
<td>C = caprine</td>
<td>pap = meat extracts and any powdered products derived from meat</td>
</tr>
<tr>
<td>CS = cold store</td>
<td>L = lagomorphs</td>
<td>st = treated stomachs, bladders and intestines</td>
</tr>
<tr>
<td>DC = dispatch centre</td>
<td>O = ovine</td>
<td>fl = frogs' legs</td>
</tr>
<tr>
<td>EPC = packing centre</td>
<td>P = porcine</td>
<td>sn = snails</td>
</tr>
<tr>
<td>FFPP = Fresh fishery products plant</td>
<td>S = solipeds</td>
<td></td>
</tr>
<tr>
<td>FV = factory vessel</td>
<td>fG = farmed land mammals other than domestic ungulates</td>
<td></td>
</tr>
<tr>
<td>GHE = game handling establishment</td>
<td>R = ratite</td>
<td></td>
</tr>
<tr>
<td>LEP = Liquid egg plant</td>
<td>wA = wild birds</td>
<td></td>
</tr>
<tr>
<td>MM = minced meat establishment</td>
<td>wL = wild lagomorphs</td>
<td></td>
</tr>
<tr>
<td>MP = meat preparation establishment</td>
<td>wU = wild ungulates</td>
<td></td>
</tr>
<tr>
<td>MSM = mechanically separated meat establishment</td>
<td>wG = wild land mammals other than wild ungulates and wild lagomorphs</td>
<td></td>
</tr>
<tr>
<td>PC = purification centre</td>
<td></td>
<td></td>
</tr>
<tr>
<td>PP = processing plant</td>
<td></td>
<td></td>
</tr>
<tr>
<td>RW = re-wrapping establishment</td>
<td></td>
<td></td>
</tr>
<tr>
<td>SH = slaughterhouse</td>
<td></td>
<td></td>
</tr>
<tr>
<td>WM = wholesale market</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ZV = freezer vessel</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>