

Guidelines for the 11th (clinical) semester in „Food Hygiene“

(June 2010)

1. Meat inspection of swine and cattle

1.1. Legislative aspects

- EU regulations
- National regulations

1.2. Ante-mortem inspection at farm, transport to slaughterhouse

1.2.1. Main components of ante mortem inspection at the farm of origin,

- record sheets and documentations
- check of animal health status of the stock/herd

1.2.2. Veterinary tasks at transport to the slaughterhouse

- authorizations (licences), certificates
- condition of the transport vehicle
- conditions of the transport

1.2.3. Documentation of the result of ante-mortem inspection

- types of documentations, rules of their filling

1.2.4. Veterinary tasks at emergency slaughter

- emergency slaughter at the farm
- emergency slaughter at the slaughterhouse

1.3. Ante-mortem inspection at the slaughterhouse

1.3.1. Check of movement passports

- Documents for obligatory check
- documents for random check

1.3.2. Inspection of slaughterhouses

- examination of animals on the lorry
- deloading of animals, dissection of travel-cadavers

1.3.3. Simplified ante-mortem inspection

- cases
- main aspects

1.3.4. Decisions at ante-mortem inspection

- possible decisions and consequences

1.4. Post mortem meat inspection

1.4.1. Manual inspection

- meat inspection of swine
- simplified meat inspection of swine
- meat inspection of cattle over 6 weeks age
- meat inspection of cattle below 6 weeks age

1.4.2. Supplementary laboratory meat inspection

- organoleptic examinations
- bacteriological examinations
- parasitological examinations

1.4. Additional examinations, checks

- efficacy of stunning
- fecal and bile contamination of carcasses
- collection, storage and records of slaughterhouse by-products

1.5. Decisions concerning the fate of meat

1.5.1. Categories of judgement

- *approved (fit) for human consumption*
- condemned (unfit, seized) for human consumption and its main reasons
- conditionally approved (following treatment), main characteristics
- meat of closed slaughter and related prescriptions (epidemiologic background)

1.5.2. (Animal) health mark

- Rules of marking
- types of marking
- special animal-health mark
- method of meat-stamping

2. Meat inspection of poultry and rabbit

2.1. Legislative aspects

- EU regulations
- National regulations

2.2. Élőállat-vizsgálat a gazdaságban, szállítás a vágóhídra

2.2.1. Main components of ante-mortem inspection at the farm of origin

- records and documentations
- check of the animal health condition of the flock

2.2.2. Veterinary activities corresponding to the transport to slaughterhouse

- permissions, certificates
- condition of the animal-transport vehicle
- conditions of the transport

2.2.3. Documentation of results of the examination

- types of the documentation, rules of their filling

2.3. Ante-mortem inspection at the slaughterhouse

2.3.1. Check of the transport documentation

- documents checked obligatory
- documents checked randomly

2.3.2. Ante-mortem inspection

- inspection of animals on the vehicle, dissection of cadavers died on the route
- Simplified ante-mortem inspection

2.3.3. Decisions on live animals

- the possible decisions and consequences

2.4. Post mortem meat inspection of poultry

2.4.1. Execution of the inspection

- marking of the establishment/site of inspection
- execution of the inspection

2.4.2. Tasks of the official veterinarian

- inspection of randomly selected poultry carcasses
- inspection of separated, unfit poultry meat
- tasks in case of suspect for unfit meat (for human consumption) on animal and/or public health reason

2.5. Post mortem inspection of rabbit

- aspects of meat inspection
- execution of meat inspection

2.6. Decisions on meat

2.6.1. Categories of judgement of meat

- Main cases of condemnation
- Cases of conditionally approved meat
- Prescriptions on meat of animals slaughtered on epidemiological reason (closed slaughter)

2.6.2. Marking of meat

- Rules of stamping (sites)
- Types of marking

2.7. Hygiene requirements of retail slaughter of poultry and rabbit, their meat inspection

2.7.1. Conditions of slaughter at the farm

- official veterinary certificate
- limits in quantity
- hygiene requirements

2.7.2. Post mortem meat inspection

- method of meat inspection
- marking of fit for human consumption

3. Control of milk, poultry and pig producing farms

3.1. Legislative aspects

- EU regulations
- National regulations

3.2. Food safety control of milk producing farms

3.2.1. Recording of milk-producing establishments

3.2.1.1. Requirements on the animals

- the corresponding requirements are described in Regulation 853/2004/EC

3.2.1.2. Hygiene requirements of animal husbandry and milk production

- technological hygiene
- hygiene of milking
- handling of fresh milk
- medical treatment of diseased animals, their milking, treatment of milk
- personal hygiene
- check of documents of self-control

3.2.2. Official veterinary control of milk producing farms

3.2.2.1. Observing of animal-health and epidemiological rules

- requirements against milking animals
- factors adversely influencing milk quality/safety
- reporting of suspect of disease or disease of milking animal to the veterinarian by the owner
- separation of the diseased animal
- observation of the withdrawal time
- feeding influencing the quality of milk

3.2.2.2. Hygiene of milk producing farms

- requirements on rooms and equipment
- observing the hygiene requirements of milking, milk collection and transport
- personal hygiene

3.2.2.3. The examination of milk-mix in the farm

- examined parameters
- documentation of the results

3.2.2.4. Qualification of fresh milk

- appropriateness of the procedure
- appropriateness of the results

3.2.3. Official veterinary control of milk collecting establishments/sites

3.2.3.1. Authorisation of milk collecting establishments

- requirements on the rooms and equipment
- hygiene requirements of the operation, selfcontrol and documentations

3.2.3.2. Official veterinary control of milk collecting establishments

- technological hygiene of the building and equipment of milk collecting establishments
- personel hygiene (health suitability, work-clothes, changing rooms, etc.)
- efficiency of cleaning and disinfection (sanitation)
- documentations related to the self-control of received fresh milk
- results and record-keeping of fresh milk qualification
- treatment and documentation of fresh milk under controlled distribution
- results of regular drinking water examination

3.3. Food safety control of poultry and pig farms

3.3.1. Reduction of infection with zoonotic pathogens

- personal, animal and vehicle traffic/movement (general epidemiological prescriptions)
- buildings, housing (general cleanness, maintenance, floor, space-requirements, "all in all out", feeding and drinking equipments, environmental parameters)
- cleaning, disinfection (phases of operations, applied concentrations, technical condition of machinery)
- insect and rodent control (appropriate frequency of operation and appropriate technology)
- feeding, drinking (safety, quality, quantity, hygiene)
- health condition (screening examinations, vaccinations, preventive treatments)
- treatment of manure/slurry and dirty water (removal, transport and storage)

3.3.2. Medical treatment and feeding

- rules of medical treatment of food producing animals
- records of the farm
- control of manufacture and use of medicated feed

3.3.3. Food chain information

- appropriateness of identification data of the farm and animals intended for slaughter
- appropriateness of data on the animal health condition of the farm
- appropriate handling of data originating from slaughterhouse-feed back

3.3.4. Control of egg production and treatment at the farm

- animal health condition of the layers, housing, feeding, transport
- traceability, marking

4. Recording and approval/authorization of food producing plants

4.1. Recording

4.1.1. Legislative aspects

- EU regulations
- National regulations

4.1.2. *The process of recording*

- purpose, execution

4.2. Approval of the establishments

4.1.1. *Legislative aspects*

- EU regulations
- National regulations
- List of establishment that must be approved
- Purpose and principles of the approval procedure

4.1.2. *Approval of new establishments*

4.1.2.1. granting a construction permit, procedure of put to use

- official expert opinion

4.1.2.2. Permit for operation

- tasks of the permitting authority
- evaluation of documents submitted by the applicant
- local inspection
- possible decisions
 - Temporary permission for operation
 - Suspension or termination of the procedure
 - Final permission for operation

-Release of the approval number

4.1.3. *Operatioin licence renewal of a functonng plant, modification of the operation licence*

- Conditions of the renewal
- Necessary documents, declarations
- local inspection
- Possible decisions
 - Final operation licence
 - New, transitional operation licence
 - Suspension or terminatio of the procedure

- Withdrawal of the operation licence or the suspension of the operation for a definite period
- decisions in special cases
 - Simultaneous (parallel) running of several activities
 - Temporal operation of a given activity
 - Transient suspension of an activity
 - Operation over the permitted capacity
 - Terminating the operation

4.1.3.2. Officially initiated procedures

- possible reasons
- change of the approval numbers

Audit of the good hygiene practice and HACCP-systems (felülvizsgálata)

5.1. Official control based on risk assessment

5.1.1. Legislative aspects

5.1.2. The system of risk assessment

- risk categories
- risk classification
- risk ranking
- determination of the frequency of audits (az ellenőrzések gyakoriságának meghatározása)

5.2. Control of the good hygiene practice (A helyes higiéniai gyakorlat felülvizsgálata)

5.2.1. Legislative aspects

5.2.2. Practical audit of GHP

5.2.2.1. The purpose of audit

- check of food chain information related data (if relevant)
- audit of purchase/supply of raw material, additives and packaging materials
- planning, constructing and maintenance of establishment and equipment
- hygiene before, during and after operation
- personal hygiene
- education on hygiene and production technology
- water quality
- temperature control
- check of received/released foodstuffs in the establishment and of the belonging documentation

5.2.2.2. Audit of the documentation system of the undertaker

- Documentation of the ongoing activities

5.2.2.3. Check of observation of good hygiene practice and prescriptions

- if employees are aware of prescriptions of their activities
- the existence of appropriate education (new workers, following changes, regular education)
- if SOPs (standard operation procedure) and prescriptions are observed (questions erected on spot, demonstration of activities)
- regulation and observation of separation of processes in time and its documentation
- check of efficiency of cleaning and disinfection
- observation of requirements on temperature regulation and its documentation

- check of results of microbiological examination carried out by the establishment in framework of general hygiene practice, official sampling if necessary

5.2.2.4. Official measures

5.3. Verification of the HACCP-system

5.3.1. Legislative aspects

5.3.2. Verification of HACCP in practice

5.3.2.1. Purpose of the verification

- if the HACCP based procedures are continuously and appropriately controlled

5.3.2.2. Main aspects of the verification/audit

- appropriateness of the risk assessment
- appropriate determination of critical control points and critical limits
- the set up and operation of appropriate monitoring system
- appropriate regulation/application of corrective actions and its documentation
- determination of verification procedures, its appropriate execution and documentation
- the documentation of all HACCP-related procedures, documentations, modification of documentations and archive

5.3.2.3. Official measures

6. Examination of the follow up system of establishments, animal health and identification marks, and the control of fulfillment of microbiological requirements

6.1. Check of follow-up systems

6.1.1. Legislative aspects

6.1.2. Main aspects of the audit

- check the knowledge of the undertaker on the assurance of traceability (according to the related regulations) of foodstuffs, the production animals, and other materials in foodstuffs, and check the existence and implementation of the system in the establishment for this purpose
- check the existence of appropriate records on the name, address, accessibility of suppliers of feedstuffs, foodstuffs and any components necessary for the production
- check the reliable identifiability of materials used for the production
- check the existence of records on transports from the establishment (what product, what quantity, when, to where/whom, with what identity mark)
- check if the producer observes in any phase of operation of the prescriptions on the documentation of follow up, marking and labelling
- check if the follow up system includes also the materials, objects which direct contact with the foodstuff according to the related regulation (1935/2004/EK)
- check if the establishment carried out verification on the follow up system in the framework of self-control and the corresponding documentation is available

6.1.3. Audit the operation of the production system

- identification of the components included in the production documentation and production sheet
- the harmony of the production sheet and documentation of production
- the identification mark on the product is fitted to the related follow up documentation
- the existence of documentation recording the quantity of manufactured product and the quantity of transported, used up or stored.

6.1.4. Official measures

6.2. Check of the animal health mark and identification mark

6.2.1. Legislative aspects

6.2.2. Animal health mark (húsbélyegző-lenyomat)

- rules of the application, types of marking
- check in the production site/plant
- check in the distribution

6.2.3. Official measures

6.3. Identification mark

- rules of the application, the contents of the mark
- check in the production plant
- check in the distribution

6.3.1. Official measures, consequences

6.4. Control of fulfillment of microbiological criteria

6.4.1. Legislative aspects

6.4.2. Main aspects of official audit

- Appropriate operation of the self-control system in the establishment
- Appropriateness of the applied sampling and measuring methods
- official sampling (if necessary)

6.4.3. Official measures

- in case of violation of food-safety criteria
- in case of violation of technological hygiene criteria

7. Control of the transport and whole-sale storage of foodstuffs

7.1. The control of transport of foodstuffs

7.1.1. Legislative aspects

7.1.2. Check if requirements of transport hygiene are observed

- approval of suitability of transport vehicles, and equipment, their certification
- check before loading, documentation
- transport of goods requiring separation/division
- transport of chilled products, maintenance of cold chain
- control of origin and traceability of the documentation of transported foodstuffs

7.2. Control of whole-sale storehouses, cold-storage establishment and re-use-packaging centres

7.2.1. Cold storage rooms, storehouses

7.2.1.1. Legislative aspects

- Community and National regulations
- requirement of approval of establishments

7.2.1.2. main aspects of audit of cold storage establishments

- observation of prescriptions of food-hygiene (rooms, equipment, cleaning, disinfection, recording of temperature, positioning of foodstuffs)
- food-safety suitability of stored foodstuffs
- traceability, certificates on origin
- appropriate use of the health mark and identity mark
- certificates, documents of products of animal origin that are coming from third countries
- sampling for laboratory examination (if necessary)

7.2.2. Other whole-sale storehouses

7.2.2.1. Legislative aspects

- EU regulations and
- National regulations

- official recording, approval if necessary

7.2.2.2. Main aspects of the audit

- observation of food hygiene prescriptions
- appropriateness of quality, food safety, packaging, marking of stored foodstuffs
- commercial documents certifying of origin, traceability
- application of identity mark (if necessary)

- certificates, documents originating from third countries

7.2.3. Re-packaging centres

7.2.3.1. Legislative aspects

- Community and National regulations
- official recording, and approval

7.2.3.2. Main aspects of the audit

- See descriptions of points 7.2.1.2. and 7.2.2.2.2
- placing of the identification mark of the re-packaging establishment

8. Control of establishments for retail distribution of foodstuffs

8.1. Control of foodstuffs shops

8.1.1. Legislative aspects

- EU regulations
- National regulations

8.1.2. Construction and approval of new establishments

- official evaluation/opinion
- official permit for operation (local authorities)

8.1.3. Control of operating establishments

8.1.3.1. Fulfilment of food hygiene requirements

- rooms, equipment
- cleaning, disinfection
- receiving of goods, storage
- storage of chilled, fast-frozen foodstuffs
- schedule of the selling area (sorted selling)
- pre-packaging of products, pre-slicing
- marketing of fresh meat (cut, boning, slicing, weighing of meat)
- mincing/grinding of meat
- marketing of meat products (cut, slicing, weighing)
- marketing of milk products (cut of cheese, slicing, weighing)
- marketing of vegetables, fruits
- marketing of eggs
- marketing of bread, bakeries

8.1.3.2. Food quality/safety appropriateness (wholesomeness) of foodstuffs

- certificates, documents verifying the origin of foodstuffs
- traceability

- animal-health mark, identification mark
- the appropriate marking of pre-packaged products
- shelf-life
- food quality wholesomeness
- food-safety wholesomeness, judgement of for human consumption

8.1.3.3. Official measures

- foodstuffs (confiscation, withdrawal, destruction)
- sanctions against the establishment (fines, operation)

8.2. Control of production of foodstuffs at site of selling

8.2.1. Concept and conditions of marginal local and restricted activities

- the quantity of produced foodstuffs
- the site of selling

8.2.2. Production of meat, meat products and fishery products, and their pre-packaging

- pre-grinding of meat
- manufacture of prepared meat and meat products
- production of fishery products
- commercial prepackaging of cut, boned, sliced meat
- commercial prepackaging of cut, sliced meat products
- commercial pre-packaging of whole poultry

8.2.3. Commercial pre-packaging of milk products

- commercial pre-packaging of cut, sliced cheese, and other portioned milk products

8.2.4. Duties of foodstuffs-undertakers

- reporting the activity to the authority

Certificate on the official recording

- existence of product description sheet (pre-grinding of meat, prepared meat, meat products, processed fishery products)
- existence of daily recordings (activities officially require product description sheets, commercial pre-packaging)
- determination of duration of shelf life
- application of appropriate marking

9. Control of catering and public catering establishments

9.1. Legislative aspects

- EU regulations
- National regulations

9.2. Control of catering industrial sites

9.2.1. Audit of food-hygiene conditions

- rooms, equipment
- sorted storage
- cleaning, disinfection
- temperature requirements
- personal hygiene
- water quality
- waste collection and treatment
- insect and rodent protection

9.2.2. Check of certificates/permits and documentation

- Permit for operation
- health book (declaration and data/results on examinations)
- education, documents of educations
- certificates on raw materials
- records on used materials/components for preparation of food
- documents on the prepared foodstuffs

9.2.3. Audit of operation of HACCP-system

- appropriateness of risk-assessment (receive of goods/raw materials, storage, preparation, heat treatment, chilling)
- control and documentation of critical control points
- documentation of corrective actions

9.2.4. Audit of preparation of food and marketing

- preparation
- heat treatment
- chilling
- freezing (prohibition/ban of freezing of ground/minced meat and meat products)

9.2.5. Check of packaging of products prepared and pre-packaged in the catering industry

- name and quantity
- shelf life period

- storage temperature
- name of producer, production site (exempt, local selling)
- selling price

9.3. Audit of public-catering establishments

9.3.1. Cooking kitchens

- preparing of dishes, local consumption, external distribution of dishes

9.3.1.1. Legislative framework of the operation

- licence for operation
- certificates of inward goods/materials
- records on used materials/components for preparation of food
- HACCP-system

3.1.2. Fulfilment of food-hygiene requirements

- See the related descriptions under title of catering establishments

9.3.1.3. Appropriate handling of goods

- sorted storage
- ban on freezing
- marking/labeling of frozen products
- expired products

9.3.1.4. Control of preparing food/meals, and local consumption

- preparation
- heat treatment, maintaining heat/temperature
- chilling, freezing

9.3.1.5. Appropriateness of transport

- check of temperature before-transportation
- transport document (time of preparing the meal, expiry time for consumption)
- closure of covers of transport containers)

9.3.2. Servicing kitchens

- receiving goods, heating, kept warm, service

9.3.2.1. Legality of operation

- permit for operation
- transport document
- HACCP-system

10. Control of retail (low volume) food primary food production, manufacture/processing and marketing

10.1. Legislative aspects

- EU regulations
- National regulations
- Site of products for sale and site of sale

10.2. Control of primary production and processing

10.2.1. Official Recording

- reporting of activity
- local audit/inspection (animal-health and food-hygiene conditions, stock/herd)
- official veterinary certification

10.2.2. Verification

- check of documents
 - Quantity and date of manufacture of products
 - Place, time and quantities of selling
 - The applied herbicides, veterinary drugs/products
 - Diseases diagnosed in the stock/herd, pests, parasites
 - Certificates on meat transport
- appropriateness of food-hygiene conditions
- check of product-sheets

10.2.3. Meat inspection

- meat of poultry and lagomorphs
- fresh meat of pork, cattle, sheep and goats

10.2.4. Marketing (authorization) of products of animal origin

- poultry and lagomorph meat
- meat products, milk products, fish, fishery products.

Control of marketing

10.3.1. Check of certificates

- official veterinary certificate
- certificate on meat-transport

10.3.2. Selling at the farm and market places

- data must be indicated at site of selling
- selling of fresh milk and fresh-milk based non-heat treated milk products
- fresh egg

10.3.3. Selling to retail shops or catering establishment/unit

10.3.3.1. Products

- basic products
- poultry and rabbit meat

10.3.3.2. Labeling/markings

- packaged
- exposed (n in-packaged)

10.4. Official measures

- official veterinary certificate
- sanctions