

FOOD STALLS AT MARKETS

1.0 Scope

This document is intended to provide guidance on the standards and arrangements necessary for all food stalls at markets, mobile food vehicles and similar temporary and mobile food businesses in order to comply with The Food Hygiene Regulations 1950-1989, European Communities (Hygiene of Foodstuffs) Regulations 2000 and associated legislation.

2.0 Legislation

The Regulations applicable to food stalls at markets and similar food businesses are listed below, and in Annex 1. It must be noted that these lists are not exhaustive.

Food Hygiene Regulations:

- Food Hygiene Regulations, 1950-89
- European Communities (Hygiene of Foodstuffs) Regulations, 2000 (S.I. No. 165 of 2000).

Official Control Regulations:

- European Communities (Official Control of Foodstuffs) Regulations, 1998 (S.I. No. 85 of 1998) (as amended).

Labelling Regulations:

- European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002 and 2003
- Health (Nutrition Labelling for Foodstuffs) Regulations, 1993 (S.I. No. 388 of 1993).

Compliance with the following relevant guidance documents is advised:

- I.S. 340: 1994 Hygiene in the Catering Sector [National Standards Authority of Ireland (NSAI), 1994]
- I.S. 342: 1997 Guide to Good Hygiene Practice for the Food Processing Industry in Accordance with the Council Directive 93/43/EEC on the Hygiene of Foodstuffs (NSAI, 1997)
- I.S. 341: 1998 Hygiene in Food Retailing and Wholesaling (NSAI, 1998)
- I.S. 343: 2000 Food Safety Management Incorporating Hazard Analysis and Critical Control Point (HACCP) (NSAI, 2000)
- I.S. 344:2002 Hygiene for Domestic-Scale Food Production (NSAI, 2002)
- The Labelling of Food in Ireland, 2002 [Food Safety Authority of Ireland (FSAI),2002]
- Labelling of Fruit Juices and Related Products. (Department of Agriculture and Food/ FSAI, 2004)

- Labelling of Jams, Jellies and Marmalades. (Department of Agriculture and Food/ FSAI, 2004)
- Guidance Note No. 14 - Guidance Note on the Application of Commission Directive 2001/101/EC as Amended by Commission Directive 2002/86/EC on the Definition of Meat (FSAI, 2003)
- Guidance Note No. 11 - Compliance with Regulation 4.2 of the European Communities (Hygiene of Foodstuffs) Regulations 2000 (S.I. No. 165 of 2000) (FSAI,2002)
- Code of Practice for Food Safety in the Fresh Produce Supply Chain in Ireland (FSAI 2001).

3.0 Application of HACCP principles

Regulation 4(2) of European Communities (Hygiene of Foodstuffs) Regulations 2000, sets out the requirements for food business operators to ensure that any step in the activities of the business which is critical to ensuring food safety is identified and that adequate safety procedures are identified, implemented, maintained and reviewed on the basis of the set principles used to develop the system of HACCP (Hazard Analysis and Critical Control Points).

These provisions apply to food stalls at markets as well as other food businesses.

The typical steps involved in such activities will include the sourcing or supply of food, initial preparation of food, its transportation to the market, preparation/cooking, display and service of the food. Control aspects at all stages will need to be considered.

The steps are summarised in the flow diagram Figure 1.

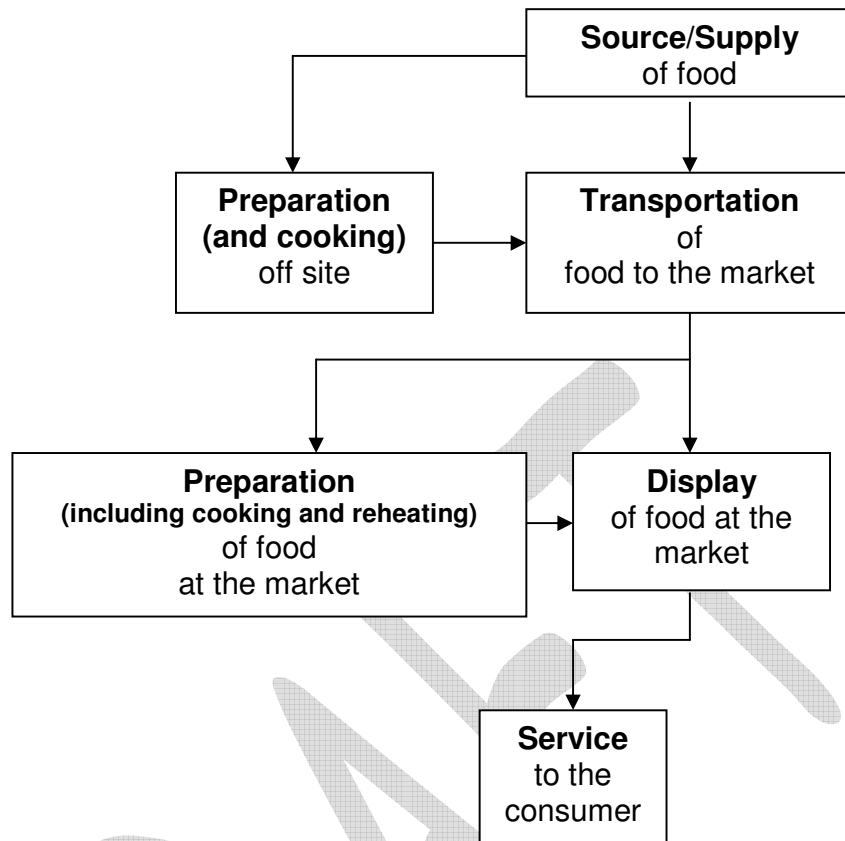


Figure 1: Flow diagram of typical operations involving market stalls

Food hazards will include:

- contamination of food with food poisoning micro-organisms, chemicals and other foreign objects and material
- growth of food poisoning micro-organisms in food, or the production of toxins.

The particular controls necessary will depend on the type of food and nature of the business. Some examples include:

- transporting food at the correct temperature and in suitable containers
- protecting food being displayed from risk of contamination
- keeping food at the correct temperature during storage and while on display
- cooking food at the correct temperature

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- reheating food to the correct temperature
- avoiding cross contamination between raw and cooked food
- using separate equipment for raw and cooked food
- using clean equipment and utensils in good state of repair
- personal hygiene.

The controls should be checked regularly and reviewed with any changes to the operation of the business (changes to products, recipes, cooking procedures etc.).

4.0 Training

It is a requirement that all food handlers, including seasonal and part-time staff, are adequately supervised, instructed and/or trained in food hygiene matters to the appropriate level.

Specific guidance on training is available from the FSAI series 'Guide to Food Safety Training'. Local health boards will also provide guidance on what training is considered adequate for each particular food business.

Food business operators will need sufficient knowledge of food safety to be able to identify and control the hazards associated with their business.

5.0 Documentation

Food business operators with licensed stalls will need to ensure that the license is available for inspection at all times during trading. The stall holder shall display, in a conspicuous place on the food stall, a licence supplied by the Health Board along with their name and address in letters at least 7.5 cm in height. It is also recommended that food stalls that do not require a licence display the name and address of the stall owner in a conspicuous place on the food stall.

From 1 January, 2005, all food business operators are required to ensure product traceability. This will require food stall operators maintaining sufficient records and documentation on the suppliers of the food entering their business. Where products are supplied to anyone other than the consumer the details must also be kept of which foods are supplied to whom.

The details required will vary according to the activity, but minimum requirements would include the contact details of suppliers (name, business/premises address, telephone numbers), types of food supplied and dates of supply.

Where specific meat, fish and dairy products are sourced directly from manufacturers, details of the establishment approval number should also be kept.

5.1 Organic produce

'Organic food' is the product of an agricultural farming system that places a strong emphasis on environmental protection and animal welfare. Food can only be labelled and marketed as organic when produced on a farm certified as organic and inspected by official certification bodies.

Food stalls selling products labelled as 'organic' must be able to demonstrate that the source of the food is from a certified farm or, if imported, that traceability information is available that can identify the origin of the food from an internationally certified supply.

Specific advice on organic food can be obtained from the Department of Agriculture and Food.

6.0 Labelling

The general labelling of foodstuffs in Ireland is controlled under the European Communities (Labelling, Presentation and Advertising of Foodstuffs) Regulations, 2002 and 2003.

The principle underlying the labelling of food is that the purchaser must not be misled. Food sold at markets is not exempt from the labelling requirements that apply to food sold by other means.

6.1 Language

In all cases, the labelling must be in Irish and English or English only. Labelling in other languages is permitted as long as it is in addition to English.

6.2 Items sold loose

Foodstuffs for sale without pre-packaging (for example, olives sold from drums, or cheese sliced at the request of the consumer) need only indicate the name of the food either on the label or displayed on a notice near the food. This notice and the information displayed on it must be visible, legible, indelible and not obscured in any way.

6.3 Pre-packaged items

For items produced by the seller for sale in a wrapped state (for example, jars of jam, or pre-packaged cheese), the following mandatory information must appear on the packaging of the pre-packed food or on a label attached:

- 1) The name under which the product is sold*
- 2) The list of ingredients
- 3) The quantity of certain ingredients (QUID)
- 4) The net quantity*
- 5) The date of minimum durability*
- 6) Any special storage instructions or conditions of use
- 7) The name or business name and address of the manufacturer or packager, or a seller within the European Union
- 8) Place of origin of the foodstuff if its absence might mislead the consumer to a material degree
- 9) Instructions for use where necessary
- 10) Beverages with more than 1.2% alcohol must declare their actual alcoholic strength*.

**These items must appear on the food label in the same field of vision.*

6.3.1 Items pre-packed on the stall from which they are sold, or packaged at the request of the consumer

Foodstuffs that are packaged for sale on the premises (i.e. stall) from which they are sold need only indicate the name of the food on the label, e.g. sandwiches.

If the foodstuff is packed on the premises at the request of the consumer, e.g. sandwiches made up at the customer's request, only the name of the food need be indicated on the label or on a notice near the food.

6.4 Specific food commodities

In addition to the general labelling requirements, legislation covering labelling requirements for specific products (e.g. honey, jam, fruit juice, milk-, meat-, fish- and aquaculture products) must be complied with. Annex 1 lists product specific labelling legislation.

6.5 Washing Notice

It is recommended that a notice stating 'wash before use' is displayed at the point of sale of farm produce including strawberries, fruit and vegetables.

7.0 Preparation off-site

Preparation of food for sale at markets must be carried out in accordance with the provisions of European Communities (Hygiene of Foodstuffs) Regulations, 2000 (enacting the provisions of EU Directive 93/43) and The Food Hygiene Regulations, 1950-1989 or the appropriate product specific regulations. (Annex 1 provides some guidance on the types of products covered by various Regulations.)

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The local health board should be contacted prior to commencing any domestic scale food business for clarification as to the controls that apply. Contact details for the various agencies are listed in Annex 2.

Under European Communities (Hygiene of Foodstuffs) Regulations, 2000, domestic scale food production, where food is prepared for sale or supply to the public at a premises used primarily as a dwelling house, is permitted. There are, however, limitations on such provisions in that the quantity and type of food that can be produced must be able to be produced safely in a domestic kitchen with the type of equipment and appliances normally found in a domestic kitchen.

The use of a domestic kitchen for producing certain types of products such as meat, meat products, milk and dairy products and fish and fishery products (including cooked meats, pate, cream, cheese, yogurts, smoked fish, fish pate and similar products) is not considered appropriate. These activities are covered by Regulations other than the European Communities (Hygiene of Foodstuffs) Regulations, 2000. As specific regulatory controls are associated with their production, there will be a need to comply with those provisions. Prepared dishes using meat, fish or dairy products as an ingredient may be allowed depending on the scale of production.

8.0 Transportation

Transport of food, even over short distances, must be done in such a way to prevent any contamination of the food, to maintain the integrity of the food and at necessary temperatures to prevent the growth of micro-organisms.

- The interior of vehicles must be clean and free from any conditions that could cause contamination of the food
- Any food requiring refrigeration must maintain a core temperature of 5°C or below during transport
- Where insulated containers are used, these must be able to maintain the temperature at below 5°C during transport
- Any frozen food must be transported at a temperature at or below -18°C
- Hot food must be kept at above 63°C
- Purpose built vehicles must be able to maintain the appropriate temperature of the food being transported. These should be provided with temperature monitoring equipment (such as a thermometer capable of being calibrated) to ensure the required temperatures are being achieved

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- These vehicles must be adequately insulated with a lined interior that provides a smooth, continuous, easily cleanable waterproof surface
- Reusable containers for transporting food must be clean and constructed to facilitate easy cleaning
- Raw and ready-to-eat foods must be kept separate during transport
- Food items should be segregated from non-food items (such as craft items, plants, gardening materials etc.) during transport.

9.0 Personal Hygiene

- A high degree of personal hygiene must be practiced by staff handling foods on stalls
- No person suffering from illness or infection should be allowed to handle, prepare or work with food
- Cuts, sores and open wounds should be covered with waterproof dressings (blue coloured dressings are recommended)
- Food handlers should wear clean, protective clothing. Long hair should be tied back or covered by a hat, hairnet or similar head covering
- Food handlers should always wash hands thoroughly after:
 - using the toilet
 - handling waste or rubbish
 - handling raw food
 - contact with animals
 - every break.
- Smoking is not permitted in food stalls
- Excessive jewellery should not be worn by food handlers. Plain rings, sleeper earrings or studs only are recommended.

10.0 Requirements for food stalls

Under the arrangements of The Food Hygiene Regulations, 1950-1989, certain types of food stalls will require a licence, and will be required to meet specific criteria set down in the Regulations.

Stalls not requiring a licence will need to provide arrangements and facilities according to the risk associated with the activity.

For guidance purposes, stalls will be considered under two categories:

- 1) stalls that do not require a licence, and
- 2) stalls that require a licence and mobile food vans

1) Stalls that do not require a licence include:

- Primary Produce, e.g. fish, eggs, fruit, vegetables
- Wrapped Goods Only, e.g. food in packets, boxes, cans, bottles and vacuum packs
- Low Risk Activities, e.g. sale of unwrapped bread and bakery products that don't require temperature control
- High Risk Activities, e.g. sale of pre-prepared sandwiches, pre-prepared salads, sale and portioning of cheese which require temperature control.

2) Stalls that require a licence and mobile food vans

The following stalls must be licensed:

- Sale of meat or meat products (This includes fresh meat, dried/cured meat, cooked meats and other meat products. Stalls selling meat or meat products which have been vacuum-packed or sealed in impermeable containers will not require a licence.)
- Cooking, heating or preparing food for direct sale
- Mobile food vans including Ice cream vehicles (applies to soft serve ice cream only).

10.1 General conditions applicable to all stalls

The conditions outlined here are applicable to all stalls and mobile food vans, whether they require a licence or not.

10.1.1 Site

The site should provide hard standing (paving or tarmac) for stalls, which should provide drainage for surface water. Where stalls are situated on

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sites without hard standing, individual stalls should provide hard, durable, easily cleanable flooring.

The stall must not be situated near a sanitary convenience, accumulation of refuse or filth, or where animals are kept.

10.1.2 Structure

The storage and exposure of foodstuffs for sale must be off the ground at a level which will ensure that they cannot be contaminated by animals or other ground level contamination.

The stall must be constructed of suitable materials and shall be kept in a proper state of repair and in a clean and hygienic condition and not pose a risk of contamination to open food.

The construction and layout of the food stall should ensure that any foodstuffs exposed are adequately protected from the elements, from airborne dust, birds and insects and from members of the public queuing at the food stall. This will normally require that the food stall should be covered over and screened at the sides and back, unless a similar degree of protection can be demonstrated to achieve the same effect.

When not in use, the stall must be stored in a clean place.

10.1.3 Waste

Stall holders must, where necessary, provide sufficient number of suitable containers for waste until it can be removed from the stall.

10.1.4 Lighting

There must be adequate lighting in the stall.

10.1.5 First aid

There must be a supply of water-proof dressings (blue coloured dressings are recommended) to cover any cuts and abrasions.

10.1.6 Water supply

The water supply provided must comply with European Communities (Drinking Water) Regulations, 2000 (S.I. No. 439 of 2000).

10.1.7 Power supply

A satisfactory power source must be provided where necessary (e.g. a mobile generator of suitable capacity or connected to mains electricity).

10.1.8 Cleaning

Suitable cleaning equipment must be provided in the stall. Cleaning products and equipment must be stored apart from foodstuffs so that it can not pose a risk of contaminating food.

10.1.9 Temperature control

The stall must be provided with equipment to ensure that all food susceptible to rapid microbiological growth is kept at a temperature of 5°C or less. Where frozen food is stored or sold, freezer units capable of maintaining the food in a frozen state must be provided. A unit capable of achieving -18°C is required.

Refrigeration should be provided in order to keep food at the correct temperature. Food business operators providing alternatives must demonstrate that the arrangements are suitable to maintain the required temperature throughout the trading period.

A probe thermometer (capable of being calibrated) must be provided for checking that all temperature requirements are met, including where refrigerated or frozen food is provided or stored.

10.2 Stalls selling primary produce only

Primary produce includes fruit, vegetables, cereals, eggs, meat, poultry, milk, etc. sold directly to the consumer by the producer. Stalls at markets selling produce directly from the farm with no cleaning or preparation (other than removal of excess soil, roots etc.) will need to meet the following minimum food safety requirements outlined in this section.

Food offered for sale must be protected from potential post harvest contamination especially from other materials such as chemicals and foreign objects. Display of food should be separate from non-food items.

Containers, work surfaces and packaging material likely to be used in contact with food must be in a good state of repair, clean, and must not pose a risk of additional contamination of the food.

It is not possible to sell unpasteurised milk from a food stall. Under the provisions of European Communities (Hygienic Production and Placing on the Market of Raw Milk, Heat-Treated Milk and Milk-Based Products), Regulations, 1996 (S.I. No. 9 of 1996), only milk or milk-based products which have been produced at an approved establishment and which carry the Health Mark may be offered for sale for human consumption.

The sale of honey must comply with the provisions of European Communities (Marketing of Honey) Regulations, 2003 (S.I. No. 367 of 2003). The country of origin (where the honey has been harvested), must be indicated on the label, unless it originates in more than one country. In this case, the label must show 'blends of EC honeys', 'blends of non-EC honeys, or 'blends of EC and non-EC honeys', as appropriate.

10.2.1 Stalls selling fresh fish and shellfish

Stalls selling fresh fish or fish products, including shellfish, do not require a licence. In addition, there are exemptions from the standards allowed for direct sale of small quantities of fresh fish and shellfish by local fisherman. The Department of Communications, Marine and Natural Resources (DCMNR) should be contacted for further advice. Contact details for the DCMNR are listed in Annex 2.

Fresh fish and shellfish must be displayed on ice.

The labelling rules for fish and aquaculture products must be complied with and are explained in detail in FSAI Guidance Note 7: The Labelling of Fish and Aquaculture Products according to Council Regulation (EC) No 104/2000 and Commission Regulation (EC) No 2065/2001.

10.3 Stalls selling wrapped goods only

Pre-packaged and wrapped goods include:

- food in packets, boxes, cans, vacuum packs, bottles and similar packaging
- packed food requiring cold or freezer storage.

All food should be stored and displayed to avoid damage to packaging.

Temperature control, as outlined in paragraph 10.1.9 must be complied with.

10.4 Stalls carrying out Low Risk activities

Low risk activities will include the sale of:

- open bread and bakery products not requiring temperature control
- products from bulk containers not requiring temperature control (such as olives, herbs and spices)
- tea, coffee and drinks for immediate consumption.

Where unprotected food is exposed for sale, suitable measures must be taken to prevent the contamination of the food.

Where equipment, containers, utensils or apparatus are kept at the stall for use in contact with food, they must be constructed and maintained in a manner to prevent contamination of the food, be easy to clean, be free from corrosion and be kept in a clean and hygienic condition. Disposable items should be used only once.

The food business operator must demonstrate that there is adequate means of cleaning hands during the duration of trading.

Where antibacterial wipes, gels and similar are used, they must be of an acceptable type. It should be noted that if it is proposed to use alcohol hand disinfecting agents or wipes, that they are only effective when used on physically

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clean hands. As such agents are completely inactivated by any organic matter, they are not considered suitable for hand cleaning where hands are likely to become soiled during the course of trading or are likely to retain food debris during food handling or service. Further information on hand hygiene may be obtained from the National Disease Surveillance Centre (NDSC) report, "Preventing Foodborne Disease: A Focus on the Infected Food Handler". This report is available from the NDSC website: www.ndsc.ie.

Where water and basin is used, an adequate supply of hot and cold water for the duration of trading must be provided. Soap and disposable paper towels or other suitable hand drying facilities must also be provided.

Where utensil/equipment washing is necessary, a sink unit of adequate size with an adequate supply of hot and cold water must be provided or easily accessible.

Where shared wash-up facilities are provided, these must be independent of all stalls, but located in the near vicinity of the stalls to facilitate use. There must be a sufficient number of sinks to accommodate use by all intended traders and be provided with adequate hot and cold water supply for the duration of trading. Sinks must be suitable for purpose and be suitably drained.

A suitable means of drainage must be provided for wastewater from basins and sinks.

10.5 Stalls carrying out High Risk activities

High risk activities will include the sale of:

- pre-prepared filled rolls and sandwiches, cream cakes and other high risk bakery products
- pre-prepared salads and fruit
- cooked fish/shellfish
- products from bulk containers requiring temperature control
- sale and portioning of cheese.

A designated wash hand basin with an adequate supply of hot and cold water must be provided at the stall. Soap, disposable paper towels or other suitable hand drying facilities must also be provided.

Temperature control, as outlined in paragraph 10.1.9 must be complied with.

For equipment washing, a separate sink unit of adequate size with an adequate supply of hot and cold water must also be provided within the stall.

A suitable means of drainage must be provided for wastewater from basins and sinks.

10.6 Additional requirements for stalls and vans that require a licence

Stalls that require a licence include:

- sale of meat or meat products (This includes fresh meat, dried/cured meat, cooked meats and other meat products. Stalls selling meat or meat products which have been vacuum-packed or sealed in impermeable containers will not require a licence.)
- cooking, heating or preparing food for direct sale
- mobile food vans including Ice cream vehicles (applies to soft serve ice cream only).

Food preparation includes activities such as sandwich making.

Slicing or cutting operations such as slicing cake or cutting blocks of cheese do not constitute food preparation.

Food preparation must take place in the stall, or in a suitable registered or approved premises.

A wash hand basin must be provided and must have an adequate and suitable supply of instantaneous hot and cold water. Soap, disposable paper towels or other suitable hand drying facilities must also be provided.

For washing equipment and utensils, a sink unit of adequate size serviced with an instantaneous supply of hot and cold water must be provided.

A suitable means of drainage must be provided for wastewater from basins and sinks.

Where food is being cooked, the core temperature must achieve at least 70°C for 2 minutes or equivalent (e.g. 75°C instantaneously). If cooked food is to be reheated it should achieve a core temperature of at least 70°C. Food that is being kept hot after cooking or reheating must be maintained at a temperature of 63°C or above.

Temperature control, as outlined in paragraph 10.1.9 must be complied with.

The arrangements for food preparation must be such that the risk to food being prepared is minimised.

Where uncooked meats and cooked meats or other ready to eat foods are both handled in the same stall, segregated storage for each must be provided and handling and preparation must be carried out to avoid the risk of cross contamination.

Where, fat-frying and similar activities are being carried out, an extract canopy of suitable construction and of suitable material may be necessary over all heat and steam emitting appliances. Adequate ventilation should also be provided.

A heat resistant finish such as stainless steel must be provided behind deep fat fryers and hot plates.

A durable, easily cleanable floor must be provided (e.g. vinyl tiles, non-slip heavy duty vinyl sheeting).

Suitable and adequate refuse storage facilities must be provided at the stall.

For barbeque and other activities which may be dangerous if carried out under full cover, the cooking activity should be supervised to prevent the likelihood of contamination of food.

10.6.1 Mobile food vans

All mobile food vans, such as ice-cream vans, chip vans, burger vans, crepe stalls, candyfloss stalls, donut stalls etc. require a licence and must meet the following requirements in order to obtain a licence.

The requirements for licensed stalls are applicable to mobile food vans also, and in addition:

They must be purpose built or properly converted.

The mobile food van must be of sufficient height. The internal surfaces must be finished with a smooth, hard, durable and easily cleanable material. The floor must be finished with a hard, durable, easily cleanable and preferably non-slip material.

A canopy of suitable construction and of a suitable material must be provided over the heat and steam emitting appliances. A mechanical extraction system complete with grease filters may be necessary.

A heat-resistant finish such as stainless steel must be provided behind deep fat fryers and other cooking equipment.

The unit must be of a suitable and adequate size.

All food must be prepared in the vehicle or in premises registered for that purpose.

Temperature control, as outlined in paragraph 10.1.9 must be complied with. Two fridges may be necessary depending on the nature and extent of the business, to store raw and cooked meats.

A wash hand basin connected with an instantaneous supply of hot and cold water must be provided. Soap, and suitable hand drying facilities

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(e.g. paper towels) must be provided.

A deep sink unit connected with an instantaneous supply of hot and cold water must be provided for utensil washing. A double deep sink unit may also be required depending on the nature and extent of the business.

Water must be stored in a tank of a suitable material and so constructed that upon draining no water shall remain in the tank.

All waste water from sinks must drain to a suitable covered container or sump on the unit.

Adequate illumination must be provided in the unit.

Shatterproof diffusers must be provided to electric light fittings.

A first aid box complete with waterproof dressings and antiseptic must be provided.

The van must have suitable and sufficient means of food storage and food preparation.

Suitable cleaning equipment must be provided in the van. A locker or other suitable compartment must be provided for the storage of these items.

A locker or other suitable compartment must be provided for the storage of personal clothing.

Annex 1: Food legislation relevant to food stalls

The legislation referenced in this Annex is intended to act as a guide and does not purport to be comprehensive list. The FSAI has published 'A Compendium of Food Law in Ireland', the purpose of which is to act as a reference and guide to the various Acts, Regulations and Orders made at national level as well as those Directives and Regulations made at EU level.

Given that food legislation is continuously adapted and amended, the FSAI updates the legislation section of its website on a regular basis: www.fsai.ie/legislation.

FOOD HYGIENE

Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.

This Regulation sets down the general principles of food law including the use of the precautionary principle and traceability. From 1st January, 2005, food and feed business operators shall be able to identify any person from whom they have been supplied with a food, a feed, a food-producing animal, or any other substance intended to be, or expected to be, incorporated into a food or feed. Food and feed business operators shall also have in place systems and procedures to identify businesses to which their products have been supplied. This information shall be made available to the competent authorities on demand.

European Communities (Hygiene of Foodstuffs) Regulations, 2000 (S.I. No. 165 of 2000)

All food business proprietors should familiarise themselves with these Regulations which set out the statutory requirements in relation to food hygiene and premises suitability.

Food Hygiene Regulations (1950-1989)

The provisions of the Food Hygiene Regulations (1950-1989) also apply. These Regulations address the issues of sale and importation of unfit food, in addition to structural hygiene and general cleanliness of the equipment and the premises. In addition, these Regulations set out the categories of food businesses which must be registered with the health board.

LABELLING

European Communities (Labelling, Advertising and Presentation of Foodstuffs) Regulations, 2002 (S.I. No. 483 of 2002)

This legislation applies to the general labelling of pre-packaged foodstuffs for sale to the consumer and the catering industry within the EU. There are a number of compulsory labelling requirements that must appear on the packaging of a pre-packaged foodstuff under this legislation. In addition, the derogations to the compulsory labelling requirements are also contained in this legislation.

European Communities (Labelling, Advertising and Presentation of Foodstuffs) (Amendment) Regulations, 2003 (S.I. No. 257 of 2003)

The labelling of foods which contain meat as an ingredient is also controlled by legislation. Before this legislation was introduced, the definition of 'meat' made no distinction between muscle-meat, fat and offal, whereas consumers generally perceive meat to mean muscle-meat. The new rules under this legislation restrict the definition of meat to the skeletal-attached muscles. Other parts of animal for human consumption, such as offal or fat must now be declared separately in the products list of ingredients. The legislation also requires the species from which the meat came to also be declared in the list of ingredients.

European Communities (Labelling, Advertising and Presentation of Foodstuffs) (Amendment) (No. 2) Regulations, 2003 (S.I. No. 451 of 2003)

The labelling of the net quantity of products containing cocoa and chocolate as defined in Annex I of Directive 2000/36/EC is not required where cocoa and chocolate products intended for human consumption, which are pre-packaged and have a net weight of less than 50 grams.

European Communities (Labelling, Advertising and Presentation of Foodstuffs) (Amendment) (No. 3) Regulations, 2003 (S.I. No. 528 of 2003)

This legislation applies to the labelling of products which contain caffeine or quinine as an ingredient.

PACKAGING

European Communities (Materials and Articles Intended to come into Contact with Foodstuffs) Regulations, 1991-2002

The general principles of this legislation is that all food contact materials and articles should be manufactured using good manufacturing practices, so that in normal use they will not transfer their constituents to food in quantities which could endanger health or cause unacceptable changes in the composition of food, or a deterioration in its organoleptic properties (taste, texture, aroma and appearance).

SPECIFIC FOOD COMMODITIES

Cocoa & Chocolate

- European Communities (Marketing of Cocoa and Chocolate Products) Regulations, 2003 (S.I. No. 236 of 2003).

Coffee and Chicory

- European Communities (Marketing of Coffee Extracts and Chicory Extracts) Regulations, 2000 (S.I. No. 281 of 2000).

Egg Products

- European Communities (Egg Products) Regulations 1991 and 1992 (S.I. No. 293 of 1991 and S.I. No. 419 of 1992)
- European Communities (Marketing Standards for Eggs) Regulations, 1992 (S.I. No. 254 of 1992).

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- Commission Regulation (EC) No 2295/2003 of 23 December 2003 introducing detailed rules for implementing Council Regulation (EEC) No 1907/90 on certain marketing standards for eggs.

Fishery Products

- European Communities (Fishery Products) (Health Conditions and Hygiene Rules for the Production and Placing on the Market) Regulations, 1996 (S.I. No. 170 of 1996)
- European Communities (Live Bivalve Molluscs) (Health Conditions for Production and Placing on the Market) Regulations, 1996 (S.I. No. 147 of 1996) as amended
- European Communities (Labelling of Fishery and Aquaculture Products) Regulations, 2003 (S.I. No. 320 of 2003).

Fruit & Vegetables

- European Communities (Fruit and Vegetables) Regulations, 1997 (S.I. No. 122 of 1997).

Fruit Juice

- European Communities (Marketing of Fruit Juices and Certain Similar Products) Regulations, 2003 (S.I. No. 240 of 2003).

Honey

- European Communities (Marketing of Honey) Regulations, 2003 (S.I. No. 367 of 2003).

Jam, Jelly, Marmalade and Chestnut Puree

- European Communities (Marketing of Fruit Jams, Jellies, Marmalades and Sweetened Chestnut Puree) Regulations, 2003 (S.I. No. 294 of 2003).

Meat

Poultry

- European Communities (Fresh Poultry Meat) Regulations, 1996 (S.I. No. 3 of 1996)
- European Communities (Fresh Poultry Meat) Regulations, 1997 (S.I. No. 125 of 1997)
- European Communities (Fresh Poultrymeat) (Amendment) Regulations, 2001 (S.I. No. 25 of 2001)
- European Communities (Fresh Meat and Poultry) (Checks on General Hygiene) Regulations, 2003 (S.I. No. 81 of 2003)
- European Communities (Labelling and Marketing Standards for Poultrymeat) Regulations, 2004 (S.I. No. 42 of 2004)
- European Communities (Labelling and Marketing Standards for Poultrymeat) (Amendment) Regulations, 2004 (S.I. No. 50 of 2004).

Meat and Meat Products

- European Communities (Fresh Meat) Regulations, 1997 (S.I. No. 434 of 1997)
- European Communities (Fresh Meat) (Amendment) Regulations, 2004 (S.I. No. 874 of 2004)
- European Communities (Fresh Meat and Poultry) (Checks on General Hygiene) Regulations, 2003 (S.I. No. 81 of 2003)
- European Communities (Labelling of Beef and Beef Products) Regulations, 2000 (S.I. No. 435 of 2000)

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NOT FOR REFERENCE PURPOSES

- European Communities (Labelling of Beef and Beef Products) (Amendment) Regulations, 2002 (S.I. No. 485 of 2002)
- European Communities (Meat Products and Other Products of Animal Origin) Regulations, 1995 (S.I. No. 126 of 1995)
- European Communities (Meat Products and Other Products of Animal Origin) (Amendment) Regulations, 1997 (S.I. No. 175 of 1997)
- European Communities (Meat Products and Other Products of Animal Origin) (Amendment) Regulations, 2000 (S.I. No. 93 of 2000)
- European Communities (Meat Products and Other Products of Animal Origin) (Amendment) Regulations, 2002 (S.I. No. 391 of 2002)
- European Communities (Meat Products and Other Products of Animal Origin) (Amendment) (No. 2) Regulations, 2002 (S.I. No. 484 of 2002)
- European Communities (Meat Products and Other Products of Animal Origin) (Amendment) Regulations, 2004 (S.I. No. 875 of 2004).

Minced Meat and Meat Preparations

- European Communities (Minced Meat and Meat Preparations) Regulations, 1996 (S.I. No. 243 of 1996)
- European Communities (Minced Meat and Meat Preparations) (Amendment) Regulations, 2004 (S.I. No. 876 of 2004).

Wild Game

- European Communities (Wild Game Meat) Regulations, 1995 (S.I. No. 298 of 1995).

Horse Flesh

- Agricultural Produce (Fresh Meat) (Horse-Flesh) Regulations, 1958 (S.I. No. 84 of 1958)
- Agricultural Produce (Fresh Meat) (Horse-Flesh) (Amendment) Regulations, 1967 (S.I. No. 17 of 1967).

Milk and Milk Products

- European Communities (Hygienic Production and Placing on the Market of Raw Milk, Heat-treated Milk and Milk Based Products) Regulations, 1996 (S.I. No. 9 of 1996)
- European Communities (Hygienic Production and Placing on the Market of Raw Milk, Heat-treated Milk and Milk Based Products) (Amendment) Regulations, 2003 (S.I. No. 290 of 2003)
- European Communities (Dehydrated Preserved Milk) Regulations, 2003 (S.I. No. 298 of 2003).

Olive Oil

- European Communities (Marketing Standards for Olive Oil) Regulations, 2004 (S.I. No. 397 of 2004).

Spirit Drinks

- European Communities (Definition, Description and Presentation of Spirit Drinks) Regulations, 1995 to 1998 (S.I. No. 300 of 1995, S.I. No. 60 of 1996 & S.I. No. 7 of 1998).

Sugar

- European Communities (Marketing of Sugar Products) Regulations, 2003 (S.I. No. 289 of 2003).

Water (Bottled)

- European Communities (Natural Mineral Waters, Spring Waters and Other Waters in Bottles or Containers) Regulations, 2004 (S.I. No. 6 of 2004).

Water (Drinking)

- European Communities (Drinking Water) Regulations, 2000 (S.I. No. 439 of 2000).

Wine

- European Communities (Wine) Regulations, 1976 (S.I. No. 12 of 1976)
- European Communities (Wine) Regulations, 1978 (S.I. No. 154 of 1978)
- European Communities (Definition, Description and Presentation of Aromatized Wines, Aromatized Wine-based drinks and Aromatized Wine-product Cocktails) Regulations, 1998 (S.I. No. 254 of 1998).

Annex 2: Contact details for Official Agencies

Please note: contact details for the Official Agencies will be inserted after the consultation process.

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