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# Introduction

In accordance with Articles 2, 4, 8, 27 and 28 of the executive regulations of the food system, which stipulate these requirements on the general rules and principles regarding the responsibilities of manufacturers and the competent authorities. And the structural, operational and health requirements of the facilities and licensing procedures. And approval of the facilities and requirements for storing and transporting food materials.

These requirements are considered a general basis for the production under adequate and sound conditions for all food materials, including products of animal origin and water.

In addition to what these requirements stipulate, all approved legislation related to food safety and security must be taken into consideration.

# Chapter 1: General Topic, Scope and Definitions

## Article 1: Purpose and Scope

1. The aim of issuing these requirements is to achieve a high level of protection for human and animal health, the environment, setting rules, responsibilities and general and special requirements for owners of food establishments about safety and security of food products, in addition to the requirements mentioned in this document, it must adhere to the following:

• Food facility operators are fully responsible for food safety;

• Food safety must be ensured throughout the food chain, starting with primary production;

• The commitment to adhere to procedures based on HACCP principles;

1. These requirements apply to food establishments, whether local or foreign, that wish to export their products to Saudi Arabia, taking into consideration the terms and requirements of importing into the Kingdom, and the mechanism for approving regulatory authorities and installations for products of animal origin in exporting countries.

## Article 2: Definitions

Without prejudice to the definitions contained in the Food System and its implementing regulations, the expressions contained in this document includes:

1. The Food and Drug Authority.
2. “Food system", the approved Saudi food system.
3. “Food establishment” means any legal entity that carries out work related to the handling of food during the chain stages. Food, with the exception of family home kitchens.
4. Food safety health measures: Any measures applied to protect human beings and their health from the risks resulting from Food additives, pollutants, toxins and disease-causing germs in food, or to protect humans from Health diseases transmitted by plants, plant or animal products. These include measures i.e. Regulations, requirements, policies, decisions, or procedures directly related to food safety.
5. “The official in charge of the food establishment” is the person authorized or authorized by virtue of the licensee and responsible for Commitment to implement the provisions of the system and the decisions issued pursuant to it in the establishment under his responsibility.
6. “Mobile and / or temporary food establishments” means establishments that are not permanent structures or are not used exclusively as a food facility. This includes campsites, kiosks and carts, mobile and selling equipment and establishments that are mainly used as private housing but are used to prepare Food with the intent to put it on the market.
7. “Equipment” includes devices, furnishings, or utensils used for preparing, storing, preparing and distributing food. And drinks;
8. (Food hygiene) referred to afterwards as “health” means the measures and conditions necessary for the control of Risks and ensuring the viability of food materials for human consumption, taking into account their intended use;
9. (Risks) The degree of probability of a negative impact on human health and the severity of that on the impact as a result of exposure To sources of danger in food;
10. “Pollutants” means any substance that accidentally arrives in food during the food chain stages and adversely affects its safety. And its validity;
11. (Food Tracking): Procedures and measures that enable tracing food, the method or any of its sources, or whatever Substance to be included in any stage of the food chain;
12. (Packaging) is the process of placing one or more packed food materials into another container;
13. (Packaging) is the process of placing a food item in an envelope or container so that there is direct contact between those The food item and that package or container provided that the material used is suitable for contact with the food;
14. (Sealed Package) container designed and intended to be protected against entry of hazards;
15. (Processing or manufacturing) means any action that materially changes the primary product, including: Heating, smoking, curing, drying, or a combination of these processes;
16. (Processed products) Raw food materials resulting from the processing or manufacture of an unprocessed product, these products may They contain ingredients necessary for the processing or manufacturing process or to add specific properties to those products;
17. (Unprocessed products) food materials that have not been processed or manufactured. For splitting, splitting, slicing, separating, bone removal, chopping, skin removal, cleaning or Trimming, crushing, grinding, cooling, freezing, deep freezing, or thawing;
18. (Primary products) are products that are primarily produced without any manufacturing process, including what is produced From soil, livestock, land game and sea fishing;
19. Products of animal origin
    1. Foods of animal origin, including honey
    2. Bivalves, echinoderms, gallbladder (sea spray) and prepared live marine mollusks for human consumption.
    3. Other animals to be prepared in order to provide them live to the final consumer.
20. “Minced meat” is a product prepared by chopping beef, buffalo, lamb, goat, or camel. Or fresh, chilled or frozen poultry after removing the freezing state, and one or more of the materials may be added to it. And may be refrigerated or frozen;
21. (Processed meat)means fresh meat, including ground meat, which contains Food ingredients, seasonings, food additives, or those that have undergone insufficient processes to change the fiber structure Muscle interior and still retains the properties of fresh meat;
22. “Meat products” Processed products resulting from the preparation or processing of meat or further processing For processed meat so that the surface of the cut meat loses the properties of fresh meat;
23. Mechanically removed meat (MDM) (meat in the form of paste obtained after separating and removing Bone and cartilage fused to the carcass musculoskeletal tissue by a mechanical method (high pressure).
24. “Dairy products” are products manufactured as a result of fresh milk manufacturing processes or subsequent manufacturing processes these products are subject to it.
25. “Fish products” All marine or freshwater animals (with the exception of Bivalves, echinoderms, periwinkles (sea sprays) and live marine mollusks) whether they are in traps Natural or farmed, including all forms, parts and animal products suitable for consumption;
26. “Fresh fish products” containing unprocessed fish products, whether they are complete or prepared or did not undergo any treatment to ensure its preservation, with the exception of the cooling process, and includes vacuum-packed products or in modified atmospheres;
27. “Prepared fish products” Unprocessed fish products that have undergone a process that affects their anatomy Such as removing, head, bowels , or slicing or chopping;
28. “Manufactured fish products” Fish products resulting from the manufacture of fresh fish products or the manufacture of additional to a pre-prepared fish product;
29. “Drinking water” is water that conforms to the minimum water quality intended for human consumption. According to the provisions of the legislation in the Kingdom of Saudi Arabia;
30. “Pure sea water” is natural, artificial or purified sea water or salt water that does not contain microorganisms, harmful substances, or toxic marine plankton in quantities capable of directly or indirectly affecting food quality and safety;
31. “clean water” clean sea water or fresh water.
32. Food Hygienic Practices: Requirements and measures necessary to control risks to ensure food safety for human consumption throughout the food chain, taking into account expected food use.
33. Environmental and health requirements: mandatory environmental and health instructions, controls, or instructions that must be taken into account in the handling of food, in accordance with the conditions and procedures specified in the technical regulations.
34. Inspection: Examining food and controlling it in its circulation during the stages of the food chain to verify its compatibility with the systemic requirements.
35. Inspector: the person who is suitably qualified according to the nature of the task assigned to him within food control

# Chapter 2: Obligations of operators of food establishments

## Article 3: General obligations

1. Operators of food establishments ensure that all stages of the food chain such as reception, production and processing the distribution, storage, storage and supply in the market under its control meet the relevant health requirements stipulated in these requirements.

## Article 4: General and special requirements

1. The owners and workers of food establishments who work in primary production and associated operations is listed in Appendix (1) to comply with the health requirements stipulated in Appendix (1) and any additional requirements relevant provisions stipulated in the relevant approved national legislation.
2. The owners and workers of food establishments who work at any stage of production must supply distribution and supply in the market, beyond these stages and to which paragraph (1) the obligation applies The general health requirements stipulated in Appendix 1, Section 1, Chapter 1 to 12, and any requirements relevant in the food legislation in the Kingdom of Saudi Arabia.
3. In addition to the general requirements mentioned in Paragraph 2, the special requirements stipulated in Paragraph 2 shall be applied Appendix 2, Chapter 2, and Chapters 13 to 19 on establishments providing products to other food establishments.
4. Some of the chapters mentioned in Chapter 2 may be applied to food establishments that supply food companies or to the final consumer.
5. Operators of food establishments may only import food that is in compliance with legislation and requirements. And requirements related to these requirements.

## Article 5: Registration and Licensing

1. Without prejudice to Articles 9, 10 and 11 of the food system, the terms and requirements for importing into the Kingdom, and the mechanism Approval of the regulatory authorities and establishments for products of animal origin in the exporting countries, they must not deal with Food establishments or export food except after:
   1. Register it with the Food and Drug General Authority or with the regulatory authority approved by the authority in the country of production,
   2. Obtaining a license allowing them to carry out such acts,
2. The owner of the food establishment can use the approved form to register with the official body, and if it is there is more than one branch or site of the food establishment, so each branch or site must be registered separately.
3. Upon receipt of the registration form request for a food establishment, an inspector assigned by the authority shall make a field visit to the facility. The local or the supervisory authority in the country of production, if the food establishment proves its compliance with the relevant requirements of Food legislation. The authority or the regulatory body approved by the authority in the country of production grants the appropriate license.
4. The owner of a food establishment has no right to operate that establishment or to place its products on the market before obtaining License or appropriate approvals from the competent authorities.
5. Upon obtaining the initial approval, the owner of the food establishment must inform the competent authority of any Changes including transfer of ownership or any fundamental change in the activities of that facility.
6. The license for local establishments to engage in a food activity is valid for one year from the date of its issue However, the authority may suspend or withdraw it at any time in the event of violations of approved food legislation calls for that.
7. The license shall be displayed for the local establishment in a visible place in the food establishments, and the violation will be done if it is removed or destoyed or concealing the license or not maintaining it, and the person to whom the license was granted or his agent will be in violation.
8. The competent department at the authority determines the fees payable in relation to the requirements for registration and licensing. For a local facility, these fees must be public and a record of the payments must be kept also available to the public.
9. Any person who carries out a food activity without a license shall be deemed contrary to the penalties stipulated in the Food legislation.

## Article 6: Principles of HACCP Hazard Analysis and Critical Control Points

1. Local food establishment’s operators are obligated to implement and maintain a standing procedure or procedures based on Principles of Hazard Analysis and Critical Control Points in accordance with the principles stated in the Appendix of the Technical Regulations GSO-1694
2. The HACCP principles referred to in paragraph 1 above include the following:
   1. Identify any risks that must be prevented, eliminated, or reduced to acceptable levels;
   2. Identify critical control points in the step or steps in which control is necessary to prevent or Eliminate any risk or reduce it to acceptable levels;
   3. Establish clear boundaries at the critical control points that separate acceptance from non-acceptance to prevent or remove Or reduce the risks identified;
   4. Establish and implement effective monitoring procedures at Critical Control Points;
   5. Establish corrective actions when monitoring indicates that the critical control point is not under control;
   6. Practical and effective training for workers in the food establishment to ensure that the requirements of these requirements are met.
   7. Establish procedures which should be implemented regularly to verify that the principles in (a - e) above work effectively, and
   8. Create documents and records commensurate with the nature and size of the food establishment to prove the effective application. For the principles specified in (a - f) above.
3. The food establishment must review the procedures and make the necessary changes when there is an amendment to the product or any stage of its production.
4. Food facility operators should:
   1. Providing the competent authority with evidence of their commitment to what was mentioned in the paragraph above.
   2. Ensure that any documents or records describing procedures are accurate and up-to-date at all times.
   3. Keeping any documents and records for an appropriate period of time according to what has been agreed upon with the competent authority for a period of not less than two years.

## Article 7: Tracking system

1. food facility operators should have
   1. The ability to identify any person or company that supplied them with food, or animals that produced the food, or any substance whose purpose is or is expected to be involved in food manufacture,
   2. The ability to identify to which other companies their products were supplied;
   3. Regulations and procedures that allow this information to be made available to the competent authorities;
   4. Make this information available to the competent authority upon request.

## Article 8: Product recall

1. Without prejudice to Articles 20 and 33 of the food system and Article 73 of the executive regulations of the food system And the relevant legislation, if the food establishment deems or has reason to believe that the food it has imported or It produced, prepared, manufactured, distributed or sold (put it on the market) that does not comply with the requirements of food safety, It should:
   1. If food is outside the control of the food establishment operating in primary production,
      1. Immediately initiate procedures to withdraw the relevant food material from the market
      2. Notify the competent authorities of this.
   2. If the product reaches the consumer, the food establishment must:
      1. Inform consumers effectively and accurately of the reason for their withdrawal from the market, and
      2. When needed, withdraw products that have already reached consumers when other measures are insufficient To achieve a high level of health and protection
      3. Notify the competent authorities of this.
2. It is necessary for the food establishment to
   1. Inform the competent authorities immediately if the food establishment deems or has reason to believe that the food Putting them on the market may pose a risk to human health; And
   2. Inform the competent authorities of the measures taken to reduce the risks to which the final consumer may be exposed; And
   3. Not to hinder or prevent any person from cooperating with the competent authorities, where his cooperation would prevent or Reduces or limits the risks arising from food in accordance with the requirements stipulated in the food legislation.
3. Food establishment’s operators must cooperate and coordinate with the competent authority regarding the necessary procedures. They are taken to avoid or reduce the risks posed by the food they actually serve or serve.

## Article 9: Supply of food on the market

1. Without prejudice to what is stated in the food system, the food label of the product, the shape of the package and the advertising materials, including the packaging materials used, the way they are formatted, the position of their display and the information provided about them through any advertising medium must not mislead consumers.
2. With regard to the requirements in place regarding the food label, and materials validity, the following specifications must be taken into consideration: 150, 1863, 2231, 9 GSO-1 and 150-2 as long as they are related and complementary to the requirements of this article.

## Appendix 1 Primary Production

### Scope

1. This appendix applies to primary production and its associated operations as follows:
   1. Transportation, storage and circulation of primary products at the site of production, so that this does not alter their nature;
   2. Transport of live animals, in accordance with the provisions of clause 2.3, section 1, mentioned below.
   3. Transferring the primary products whose nature has not changed significantly and delivering them from the place of production to the facility with regard to products of plant origin, fish products and wild game animals.

### Section 1: Public Health Requirements for Primary Production and Related Operations Food hygiene requirements

1. Food establishments operators shall, to the possible extent, ensure that primary products are protected from contamination and take into account any processing operations the primary products will undergo at a later time.
2. Operators of food establishments must comply with the approved national legislation related to the control of Risks in primary production and related operations, including
   1. Measures to prevent pollution that may come from air, soil, water, feed, fertilizers or Veterinary drugs, plant protection products, public health pesticides, or storage and handling areas Waste disposal; And
   2. Procedures related to animal health and care in accordance with the provisions of the legislation issued by the organization World Animal Health (OIE) and plant health that have implications for human health, including monitoring programs And the control of zoonotic diseases
3. Food facility operators who raise, harvest, or hunt animals, or produce the products, of animal origin, must take the following measures:
   1. Maintaining the cleanliness of any facilities used in connection with primary production and related processes, including, the facilities used for storing and handling the fodder and sterilizing it in an appropriate manner if necessary after Cleaning;
   2. Maintaining proper cleanliness and sterilization of equipment, containers, cages, vehicles and ships;
   3. Ensure, as much as possible, that the animals going to be slaughtered and the animals produced are clean when necessary
   4. Use drinking water or clean water when necessary to prevent contamination;
   5. Ensure that personnel charged with handling food are in good health and undergo training On health risks;
   6. Prevent animals and pests from causing pollution as much as possible;
   7. Storage and treatment of hazardous wastes and materials to prevent contamination;
   8. To reduce exposure to and the spread of infectious diseases that can be transmitted to humans, by taking Precautions when introducing new animals and reporting outbreaks of these suspected diseases to the entity Competent;
   9. Take into account the results of any relevant analyzes conducted on samples taken from animals or other relevant samples. Importance to human health; And
   10. Proper use of feed additives and veterinary medicinal products as required by virtue Related Legislation.
4. Food facility operators who produce or harvest vegetarian products should take the following measures:
   1. Maintaining proper cleanliness and disinfection of equipment, containers, vehicles and ships;
   2. Ensure, when necessary, healthy production, conditions of transportation, storage, and cleanliness of plant products;
   3. Use drinking water or clean water when necessary to prevent contamination;
   4. Ensure that personnel charged with handling food are in good health and undergo training On health risks;
   5. Prevent animals and pests from causing pollution as much as possible;
   6. Storage and treatment of hazardous wastes and materials to prevent contamination;
5. Food establishment operators must take appropriate corrective measures when they are notified of the existence of Violation during official inspection visits.

### Record keeping

1. The operators of food establishments shall establish and keep records related to the measures taken to control the Risks in an appropriate manner for a period of not less than two years, in proportion to the nature and size of the food establishment. As such Food establishment’s operators must provide the relevant information contained in these records to the entity upon request.
2. Food facility operators who raise, harvest, or hunt animals or produce products must keep records of primary animal origin:
   1. the nature and origin of animal feed;
   2. Veterinary medicines and antibiotics that are given to animals, drug dosage dates and periods pulling out;
   3. any disease diagnosed in animals;
   4. The results of any analysis performed on animal or other samples taken for diagnostic purposes Important for human health; And
   5. Any reports related to animal examinations or products of animal origin.
3. Food facility operators who produce or harvest plant products must keep records about:
   1. any use of plant protection products or public health pesticides;
   2. any outbreak of pests or diseases that may affect the safety of products of plant origin; And
   3. The results of any relevant analysis performed on samples taken from plants or other samples of human health interest.

## Section 2: Raw Milk - Primary Production

Food establishments that produce or collect raw milk must ensure compliance with the requirements.

Set forth in this section in addition to any general requirements in section 1

## Chapter 1: Health requirements for raw milk production

1. Raw milk must come from animals that:
   1. Does not show any symptoms of infectious diseases transmitted to humans through milk;
   2. In good health in general and does not show any signs of disease that may lead to contamination of the milk Especially those who do not suffer from any infection in the reproductive system with secretions, or inflammation of the intestine with diarrhea ,Fever, or inflammation of the udder.
   3. who do not suffer from udder wounds likely to affect milk;
   4. that have not been given illegal substances or products that have not been subject to official approval in accordance with legislation Approved and
   5. If they are given authorized products or materials, the withdrawal periods established for these products or Materials according to approved legislation.
2. In particular with regard to Brucella, milk should be obtained from:
   1. Cattle or buffaloes in a herd that is officially free of brucellosis,
   2. Sheep or goats owned on a farm officially free from brucellosis or
   3. Females from other species that belong, in terms of species susceptible to Brucella infection, to the herds Which are subject to regular examination for this disease within the framework of the control plan approved by the competent authorities.
3. With regard to tuberculosis, raw milk should be obtained from:
   1. Cattle or buffaloes in a herd that is officially free of tuberculosis,
   2. Females from other species that belong, in terms of those subject to tuberculosis, to the herds. Which are subject to regular examination for this disease within the framework of the control plan approved by the competent authorities. If the goats are placed with the cows, then the goats must be examined and tested for TB.
4. It is permissible to use raw milk from animals that do not meet the requirements of Paragraphs 2 and 3 upon permission from the authority:
   1. In the case of cows or buffaloes that do not show a positive result for the tests for tuberculosis or Brucella disease, nor any symptoms of these diseases after exposure to heat treatment, and the results showed negative for the test Phosphatase;
   2. In the case of sheep or goats that do not show positive reactions to the brucellosis tests, or that have been She was vaccinated against brucellosis as part of an approved eradication program that does not show any symptoms of this disease, either:
      1. For making cheese with a maturation period of at least 2 months; or
      2. After undergoing heat treatment to show a negative phosphatase test result; And
   3. In the case of females from other species that do not show a negative result for the tests for tuberculosis or disease Brucella, and there are no symptoms of these diseases, but it belongs to a herd where brucellosis or tuberculosis was discovered after The examinations referred to in point 2) c) or 3) b) and if treated to ensure their safety.
5. Raw milk should not be used from any animal that does not comply with the requirements mentioned in paragraphs 1 to 4, and in particular if any individual animal shows a positive result for preventive tests against tuberculosis or brucellosis, then it is not used for human consumption purposes.
6. The isolation of infected animals or those suspected of being infected with any of the diseases referred to in point 2 or 3 must be effective in order to avoid any harmful effect on the milk of other animals.

## Chapter 2: Food hygiene in dairy production facilities

1. Requirements for facilities and equipment
   1. All equipment designated for storing, handling, cooling, or for milk and milk products must be installed and constructed to reduce the risk of milk contamination.
   2. The storage facilities for milk and dairy products must be protected against parasitic insects and contain suitable cooling equipment separated from animal husbandry facilities in an appropriate manner and, when necessary, to meet the requirements set forth in Chapter 2-B below.
   3. The surfaces of equipment in contact with milk and dairy products (utensils, containers, tanks, etc... intended for milking, collection or transportation) must be easy to clean and, when necessary, to be disinfected and kept in a safe condition, and this requires the use of soft, washable and non-toxic materials.
   4. These surfaces must be cleaned, disinfected or sterilized when necessary after use or after each group of operations when the time period between charging and discharging is very short, but at least once a day, and containers and tanks used for transporting raw milk must be cleaned, disinfected or sterilized in a manner. Suitable before reuse.
2. Food hygiene during milking, collection and transportation
   1. A correct method of milking should be followed, in particular making sure of the following:
   2. Clean nipples, udder and adjacent parts before starting milking;
   3. That the milk from every animal has been subjected to examination in terms of physical or physiochemical characteristics. By the technician in charge of milking or any method that gives similar results and not to use milk showing signs of spoilage for human consumption;
   4. Milk from animals with signs of udder is not used for human consumption;
   5. Identification of animals that undergo medical treatment and whose remains may transfer into milk, and that the milk obtained from these animals before the end of the prescribed withdrawal period is not used for human consumption; And
   6. Milking cups or sprinklers are only used with approval from the competent authorities and in a way that 2- After the milking process is completed, the milk is kept in a clean place designated and equipped to avoid contamination. It must be cooled immediately to more than 8 degrees Celsius in the case of daily collection, or not more than 6 degrees Celsius if the collection is not daily.
3. The cold chain must be maintained during transportation, and the milk temperature should not exceed 10 ° C when reaching the specified facility.
4. Food establishments operators do not need to adhere to the temperature requirements stipulated in points 2 and 3 if the milk meets the specifications stipulated in Chapter Three (specifications for raw milk) or either:
   1. To process the milk within two hours of milking; or
   2. The high temperature is necessary for technological reasons related to the manufacture of some dairy products, and the competent authorities permit to do so.
   3. Cleanliness and health of employees
      1. Persons involved in milking and / or handling milk should wear appropriate clean clothes.
      2. The persons involved in the milking process should adhere to a high degree of personal hygiene, including cutting nails - washing hands - sterilizing hands.
5. There must be adequate facilities available near the milking place to enable the competent persons to carry out the milking process and handle raw milk to wash hands and arms. Does not result in unacceptable levels of residues in the milk.

## Chapter 3: Food hygiene in dairy production facilities raw milk specifications

1. It must be checked that there is a representative number of raw milk samples collected from the milk production farms taken by random sampling of compliance for points 2 and 3 below, and the tests can be performed by:
   1. Milk production facility;
   2. A food facility that collects or manufactures milk;
   3. Group of food establishment’s operators; or in the context of a national or regional oversight and monitoring system.
2. Food facility operators should initiate procedures to ensure that raw milk meets the following criteria:
   1. For raw cow's milk
   2. The degree of bacterial contamination at 30 ° C (per ml) 100000 (\*)
   3. Somatic cell count (per milliliter) ≤ 400,000 (\*\*)
3. Regarding raw milk from other species
   1. The degree of bacterial contamination at 30 ° C (per milliliter) ≤ 1500000)
   2. If the raw milk is from species other than cows and is intended for the manufacture of products made from raw milk Through processes that do not include any heat treatment, food facility operators must take steps to ensure that the raw milk used meets the following:
      1. The degree of bacterial contamination at 30 ° C (per milliliter) ≤ 500000 (\*)
4. Without prejudice to any approved legislation, operators of food establishments must not put on the market any raw milk containing antibiotic residues exceeding the levels mentioned below
5. The food establishment must inform the competent authority and take the necessary corrective measures when compliance is not fulfilled with what was stated in points 2 and 3.

(\*) Graduated geometric mean over two months by two samples for each month.

(\*\*) A graded engineering average over a period of three months by a sample for each month, unless the competent authority specifies another methodology to take into account the seasonal changes in production levels.

## Appendix 2

## Section 1

General health requirements for all operators of food establishments

(Except where Appendix 1 applies)

## Introduction

In addition to the provisions stipulated in this chapter, relevant pertinent legislation shall be applied

|  |  |
| --- | --- |
| Food attachment type | The applicable chapters of Appendix 2 |
| All food establishments | Chapters 1  Chapters 3 |
| All rooms where to prepare or  Preparing or processing food | Chapters 2  Chapters 3 |
| Mobile and / or temporary food establishments | Chapters 3 |
| All stages of food production, processing and distribution | Chapters 5 to 12 |
| Transport | (Chapters 1 and 2) Chapter 4 |
| Processing and processing of processed meat | Chapters 1 and 2  Chapters 5 to 12  Chapter 13 |
| Manufacture and processing of meat products | Chapters 1 and 2  Chapters 5 to 12  Chapter 14 |
| Manufacturing and processing dairy products | Chapters 1 and 2  Chapters 5 to 12  Chapter 15 |
| Manufacture and processing of fish products | Chapters 1 and 2  Chapters 5 to 12  Chapter 16 |
| Egg products | Chapters 1 and 2  Chapters 5 to 12  Chapter 17 |
| Honey | Chapters 1 and 2  Chapters 5 to 12  Standard GSO 47 / |
| Water | Chapters 1 and 2  Chapters 5 to 12  Standard / GSO 987 /1928 /1025 /149 /2232 |

## Chapter 1: Requirements for food establishments (other than mobile facilities and / Or temporary as specified in Chapter 3)

1. All parts of food establishments must be kept clean and in good operational condition.
2. Plan, design, construct, locate and scale food establishments in such a way that:
   1. Allows complete maintenance, cleaning and / or disinfection, avoiding or minimizing airborne pollution, and providing an adequate working space to allow all operations to be performed in accordance with health requirements;
   2. provide protection from dirt build-up, contact with toxic substances, leakage of particles into food and unwanted condensation or mold on surfaces;
   3. allow for good hygienic practices, including protection from pollution and in particular pest control; And
   4. Provide suitable conditions for handling and storing materials in terms of temperature and of sufficient capacity to preserve food materials at appropriate temperatures and are designed to allow these temperatures to be monitored and recorded.
3. Food establishments must have adequate natural and / or artificial lighting.
4. Adequate means for natural or mechanical ventilation, so that:
   1. The flow of air from a polluted area to a clean area should be avoided.
   2. The ventilation systems should be constructed in this manner to facilitate cleaning or replacement of filters and other parts.
   3. These parts must be cleaned regularly to suit their use and the nature of the buildings.
5. The food establishment must contain an adequate number of toilets, according to the following requirements:
   1. The drain system must be efficient.
   2. Keep it clean.
   3. It should not be directly open to places where food is handled.
   4. The health facilities must have adequate natural and mechanical ventilation.
   5. Every health facility must have clear signs calling for hand washing with disinfectant and sterile materials after using the health facility.
6. There must be a sufficient number of wash basins to be placed and designed in a suitable manner for washing hands, according to the following requirements:
   1. The wash basins are connected with hot and cold running water, or hot water at an appropriate temperature,
   2. Provision of materials for hand cleaning and hygienic drying.
   3. Maintaining clean wash basins to clean hands and taps connected to them clean in good operating condition.
   4. Food washing facilities are separate from hand washing facilities.
   5. Rust resistant
7. The sanitation facilities must be adequate for the purpose of their use, in accordance with the following requirements:
   1. Be designed and constructed to avoid the risk of contamination.
   2. That the drainage channels are fully or partially open.
   3. It should not be designed to allow the flow of waste from a polluted area to a clean area, especially in an area where the food being processed is likely to pose a significant risk to the final consumer.
8. As needed, adequate staff changing facilities including lockers and / or drawers must be provided.
9. Cleaning materials and disinfectants should not be stored in food handling areas.

## Chapter 2: Special requirements for food preparation, processing or manufacturing rooms:

(Except for dining areas and facilities specified in Chapter 3)

1. The design and planning of food preparation, processing or processing rooms (with the exception of eating areas and facilities specified in Chapter 3, (but including rooms in transportation) should allow for good food hygiene practices, including prevention of contamination between and during Operations, in particular:
   1. The floor surfaces must be preserved in a safe and easy-to-clean condition and disinfected when necessary. This will require the use of non-water permeable, non-absorbable, washable and non-toxic materials unless the food establishment’s operators are able to convince the competent food authorities that the use of other materials is appropriate. when it is needed, Floors allow sufficient surface drainage;
   2. The wall surfaces must be preserved in a safe condition, easy to clean and disinfect when necessary. This will require the use of non-water-permeable, non-absorbable, washable, non-toxic materials that require a smooth surface to an appropriate height for operations unless food facility operators can convince the competent food authorities that Use other materials as appropriate.
   3. Ceilings (or, in the absence of a roof, the inner surface of the roof) and overhead fixtures to be constructed and finished to prevent the accumulation of dirt and reduce condensation, unwanted mold growth and particle leakage;
   4. Windows and other openings are constructed to prevent the accumulation of dirt. Those that can be opened to the outside should be fitted with insect-resistant wire barriers that can be easily removed for cleaning.
   5. The doors are easy to clean and disinfect. This will require the use of smooth and non-absorbable surfaces unless the food establishments’ operators are able to convince the competent food authorities that the use of other materials is appropriate.
   6. The surfaces (including the surfaces of the equipment) in the areas where food is handled, especially those in contact with food, must be kept in a healthy condition and easy to clean and disinfect when necessary. This will require the use of washable, corrosion-resistant and non-toxic smoothing materials, unless food establishment’s operators are able to convince the competent food authorities that the use of other materials is appropriate.
2. Providing adequate facilities for cleaning, sterilization and storage of work tools and equipment, according to the following requirements:
   1. These facilities are constructed of corrosion-resistant materials that are easy to clean and remain clean.
   2. These facilities must have an adequate supply of hot or cold water or water at an appropriate, controllable temperature.
3. Provide adequate basins for washing food, and each wash basin must contain an adequate supply of hot and / or cold drinking water in accordance with the requirements of Chapter 7, and maintain its cleanliness and disinfection when necessary.

## Chapter 3: Requirements for mobile and / or temporary food establishments:

(Such as campgrounds, market stalls, and mobile sales vehicles)

1. The establishment, design and construction of establishments and vending machines must be in good condition and usable to avoid the risk of pollution, especially with animals and pests, to the extent that achieving this is reasonably practical.
2. In particular, the following:
   1. That adequate facilities are available to maintain adequate personal hygiene (including facilities for washing and drying hands, clean sanitation arrangements and changing facilities);
   2. That the surfaces in contact with the food are in an intact condition, easy to clean and disinfect when necessary. This will require the use of smooth, washable, corrosion-resistant and non-toxic materials, unless food facility operators can convince the competent food authorities that the use of other materials is appropriate.
   3. Provide adequate facilities for washing and sterilizing work tools and equipment.
   4. Adequate facilities must be provided in order to undertake hygienic cleaning of food materials as part of business operations;
   5. An adequate supply of hot and / or cold drinking water;
   6. Provide adequate arrangements and / or facilities for the sanitary storage and disposal of hazardous and / or unusable materials and wastes (whether liquid or solid);
   7. Provide facilities and / or arrangements for maintaining and monitoring appropriate temperatures;
   8. Food must be placed in a way to prevent contamination.
   9. Workers in these establishments abide by the requirements of food handling, such as:
      1. hold a health certificate from the competent authority; And
      2. Put on hats and gloves.

## Chapter 4: Conditions for transportation

1. The means of transport and / or containers used for transporting food materials must be kept clean and kept in good condition and usable to prevent food contamination and be designed and constructed so that they can be cleaned and / or disinfected adequately.
2. Do not use utensils used in vehicles and / or containers to transport anything other than food materials, as this may cause food contamination.
3. Means of transportation and / or containers used to transport anything in addition to food or to transport various food materials at the same time, so there must be effective separation between products.
4. Bulk food materials must be transported in the form of liquids, granules, or powder in containers and / or containers / tanks designated for transporting food materials, and these containers must be marked in a clear and visible manner that cannot be erased to indicate that they are used to transport food materials or must be distinguished with the phrase ' For transporting food only. "
5. Means of transport and / or containers are used to transport anything other than food or to transport various food materials, effective cleaning must be carried out between loading operations to avoid the risk of contamination.
6. Food materials must be placed in means of transportation and / or containers and protected in this manner to reduce the risk of contamination to a minimum.
7. When necessary, the means of transport and / or containers used to transport food materials should be able to maintain the food materials at appropriate temperatures and allow monitoring of these temperatures.

## Chapter 5: Requirements for equipment

1. All materials, equipment and equipment in contact with food must be:
   1. Effectively clean and disinfected, and the cleaning and disinfection procedure should be repeated adequately to avoid any contamination, with the exception of containers and non-reusable containers.
   2. It is made of materials that help to keep it in good condition and suitable for use to reduce pollution to a minimum, with the exception of containers and non-reusable packages.
2. In cases where chemical additives are used to prevent corrosion of equipment and containers, they should be used in accordance with good practices.

## Chapter 6: Special requirements for food waste

1. Food waste, inedible by-products and other residues must be disposed of from the rooms in which the food is located as soon as possible in order to avoid their accumulation and up to the end of each work shift or working day.
2. Food waste, inedible by-products and other waste must be placed in sealable containers, unless food establishments operators are able to confirm to the competent food authorities the use of other types of containers or appropriate waste disposal systems, and these containers must be made of Suitable materials and keep in good condition and usable while being disinfected.
3. Adequate facilities must be provided for the storage and disposal of food waste, inedible by-products and other wastes, and the waste store must be designed and managed in an appropriate manner so that it can be kept clean and free of animals and pests when needed.
4. All waste must be disposed of in a healthy and environmentally friendly manner in accordance with the approved legislation, in a manner that does not constitute a direct or indirect source of pollution.

## Chapter 7: Requirements for water supply

1. An adequate supply of drinkable water must be provided, which must be used to ensure that food material are not contaminated;
   1. Drinking water may be used in all fish products.
   2. It is permissible to use clean sea water with bivalves, echinoderms, clefs (sea sprays) and live marine mollusks, and clean water may be used for external washing, and when using this water, there must be adequate facilities to supply it.
2. In cases where non-potable water is used, for example for firefighting, steam production, cooling and other similar purposes, it should be distributed in a properly defined separate system, and the non-potable water should not come into contact with, or allow its return to, Drinking water systems.
3. Ice that comes into contact with food or that may come into contact with food must be made from potable water or clean water when it is used in the cooling of whole fish products, and the ice must be manufactured, treated and stored under conditions that protect it from contamination.
4. Steam in contact with food materials should not contain any substances that pose a health risk or are likely to contaminate the food.
5. In cases where heat treatment is applied to food material, it must be ensured that any water used to cool containers or food materials after heat treatment does not constitute a source of contamination of food materials.

## Chapter 8: Requirements for personal hygiene

1. Every person working in the field of food handling must maintain a high degree of personal hygiene and wear appropriate, clean and protective clothes.
2. It is prohibited for every person working in food handling areas or who deals with exposed foods to use any type of tobacco products, including chewing tobacco products
3. Workers in the field of food production and processing must refrain from eating, drinking and / or spitting while working in the food handling area or dealing with open food.
4. A waterproof pad should be applied to any cut or scratch in the exposed parts of his body.
5. No person should handle food unless he has a certificate proving that he is in good health.
   1. This certificate is valid for a period of twelve months from the date of its issuance, provided that it is kept at the main workplace and is available for inspection by the competent authority.
   2. It is not allowed for any person suffering or carrying a disease likely to be transmitted through food or infected with, for example, contaminated wounds, skin infections, ulcers or diarrhea from handling food, or entering an area for handling food materials in any capacity if there is any possibility of direct contamination. Or indirect.
      1. Any person who suffers from these diseases, works in the food field, and is likely to be in contact with food, must immediately report the disease or symptoms, and if possible, the causes thereof, to the food establishment.
      2. The food establishment must notify the competent authority of the measures taken to prevent disease transmission.
6. If the competent authority believes that the worker in the field of food production and processing suffers from or is a carrier of a disease likely to be transmitted through food or suffers, for example, with contaminated wounds, skin infections, ulcers, or diarrhea, the inspector may request that this worker be subjected to Medical examination at an approved medical center.
   1. The medical center issues a certificate stating whether the person is fit or unfit to touch food.
   2. The worker in the field of food production and processing shall stop handling food during the medical examination, including the time required to prepare any samples.
      1. If the certificate indicates that this person is unfit to deal with food, that person will stop working until he obtains a certificate from a medical center stating that he is fit for work.

## Chapter 9: Nutritional requirements

1. The food establishment shall not accept raw materials or ingredients, other than live animals, or any other material used in the manufacture of products if it is known or expected that it is contaminated with parasites, pathogenic microorganisms, or toxic or foreign substances in a manner that makes the final product not. Good for human consumption even after the food establishment performs natural screening and / or preparatory procedures or health treatment.
2. The raw materials and all ingredients stored in food establishments must be kept in appropriate conditions designed to prevent harmful spoilage and protect them from contamination.
3. An information card must be placed showing the identity of the raw materials and all ingredients stored in food establishments.
4. In all stages of production, processing and distribution, food must be protected from any contamination that may render the food unfit for human consumption, harmful to health, or contaminated in a way that makes it unsigned to be suitable for consumption.
5. Appropriate procedures must be applied to control pests, and adequate measures must also be implemented to prevent pets from reaching the places where food is prepared, handled or stored (or where the competent authority declares in special cases to prevent such polluting access).
6. Raw materials, components, intermediate products and final products that may aid in the proliferation and growth of pathogenic microorganisms or the formation of toxins should not be kept at temperatures that may lead to health hazards.
   1. Cold storage requirements:
      1. Any food that is likely to aid the growth of pathogenic microorganisms or the formation of toxins must be kept in food facilities at 5 ° C or less than that, but when the food is prepared for service or offered for sale, it may be kept above 5 ° C for one period not. Exceeding four hours.
      2. The cold chain should not be stopped, but limited periods are allowed outside the temperature control range to accommodate the practicalities of processing during food preparation, transportation and storage provided that this does not lead to a health hazard.
   2. Hot storage requirements
      1. Food that has been cooked or reheated in food facilities and that is intended for service or for display for sale and which is likely to aid the growth of disease-causing microorganisms or toxin formation must be kept at or above 63 ° C, but when the food is prepared for service or offered for sale. , It may be kept above 63 ° C for a single period not exceeding 2 hours.
7. Food companies that manufacture, process and package processed food materials must have adequate rooms large enough for separate storage of raw materials from processed materials and sufficient separate refrigerated storage.
8. Whenever food materials are required to be preserved or traded at refrigerated temperatures, they must be subjected to cooling as soon as possible after the heat treatment phase or the final preparation phase in case heat treatment is not applied to a temperature that does not lead to health risks.
9. Food dissolving operations should be carried out in a way that reduces to a minimum the risk of growth of pathogenic microorganisms or the formation of toxins in food, while during thawing food may reach temperatures that would lead to the occurrence of risks to health, as the surface discharge of the resulting fluids Of the dissolving process may pose a health hazard, as it should be disposed of adequately. Food after thawing should be handled in a way that reduces the risk of pathogen growth or toxin formation.
10. Hazardous and / or inedible materials, including animal feed, must be labeled and stored in separate and safe containers.

## Chapter 10: Requirements applicable to food packaging

In addition to the relevant approved national legislation, the following must be adhered to:

1. The materials used in the packing must not be a source of pollution.
2. The packing materials must be stored in a way that does not expose them to a risk of contamination.
3. Wherever packaging and packing operations are carried out to ensure avoiding contamination of products, where appropriate, especially in the case of metal containers and glass jars, the integrity of the structure and cleanliness of the container must be ensured.
4. The packaging materials used for food materials must be easy to clean and disinfect.

## Chapter 11: Requirements for heat treatment

The following requirements apply only to products placed on the market in sealed containers:

1. Any heat process used to treat a non-treated product or to further treat a laboratory product is to achieve one of the following objectives:
   1. Raise the temperature of each part of the treated product to a certain temperature for a specified period of time
   2. To prevent the product from becoming contaminated during the process.
2. The food facility regularly checks the main relevant parameters (in particular temperature, pressure, sealing, and microbial content), using electronic devices.
3. The process used must comply with internationally recognized standards (for example, sterilization by pasteurization, very high temperature, or sterilization).

## Chapter 12: Requirements for training

1. Food facility operators shall have a guarantee
   1. That workers in the field of food production and processing are subject to supervision, guidance and / or training on matters related to food hygiene in proportion to their work activity;
   2. that those working in the field of food waste, inedible by-products and other wastes have received adequate training in applying the principles of hazard analysis and critical control points;
   3. Comply with what is stated in the approved national legislations regarding training of workers in the field of food.

# Appendix 2 Chapter 2

Special requirements for production facilities (products of animal origin and water)

(This chapter complements what is mentioned in Chapters 1 and 2 and Chapters 4 to 12)

In addition to the provisions stipulated in this chapter, the approved legislations related to meat, milk, fish, eggs, honey and water products shall be applied.

## Chapter 13: Processing of minced meat and processed meat

These requirements apply to establishments that supply ground meat and processed meat to

Other companies, and does not apply to establishments that sell to the final consumer only.

1. Food facility operators who operate facilities for the production of ground meat and / or processed meat must ensure that they are equipped to avoid contamination of products, and that there is continuous development of operations;
2. A guarantee of separation between the various production consignments;
3. There are rooms for separate storage of packed and uncovered meat and products, unless they are stored at different times or in a way in which the packing and packing materials and the method of storage cannot be a source of contamination of meat or products;
4. That the production halls and storage warehouses are equipped to ensure compliance with the temperature requirements stipulated in the food hygiene requirements during and after the production mentioned below;
5. Equipped with hand washing facilities (automatic to avoid touching it by hand) used by employees who handle uncovered meat and products;
6. Equipped with facilities for sterilizing tools with hot water at a temperature not lower than 82 ° C, or an alternative system with a similar effect.

Requirements for raw materials

Food facility operators who operate facilities for the production of ground meat, prepared meat or meat products must ensure that the raw materials used meet the following requirements:

1. The raw materials used in preparing ground meat must meet the following requirements:
   1. It is compatible with the requirements of fresh meat.
   2. It came from skeletal muscles, including adipose tissue.
   3. It should not be from the remnants of cutting and trimming meat (other than whole muscle pieces), including mechanically removed meat (MDM);
2. The following raw materials can be used to prepare processed meat:
   1. fresh meat;
   2. Meat that meets the requirements of Point 1 above;
   3. If the purpose of preparing the meat is not clear to be consumed after it has been subjected to heat treatment, then ground or shredded meat may be used and that it meets the requirements of the above point except for point I. (c);
3. Food facility operators must ensure that the following are not used in the preparation of meat products:
   1. The genitals of female and male animals except for the testicles;
   2. the urinary systems except for the kidneys and bladder;
   3. the cartilage of the larynx, the trachea, the bronchi and the lobular trachea;
   4. eyes and eyelids;
   5. external hearing areas;
   6. Keratinocyte; And
   7. In poultry, the head, the excess skins and the fleshy protrusions - the esophagus, the vesicle, the intestine and the genitals.

Food hygiene requirements during and after production

Food facility operators who produce ground meat or processed meat must ensure that the following requirements are met:

1. Organize work on meat in a way that prevents or reduces pollution.
2. Food facility operators must ensure that the meat used:
   1. At a temperature of not more than 4 ° C for poultry, 3 ° C for ghettos, and 7 ° C for other meats;
   2. They are gradually introduced to the preparation rooms as needed.
3. Frozen or deep-frozen meat used in preparing ground meat or prepared meats before freezing must be bone removed, and it may be stored for a limited period only, unless the competent authority allows other appropriate methods.
4. When preparing chilled meat, you must prepare the meat:
   1. In the case of poultry, within no more than 3 days of slaughtering;
   2. In the case of animals other than poultry, within no more than 6 days of slaughtering; With the exception of boneless beef or veal, or packed in vacuum containers, it is allowed to be used within a period not exceeding 15 days from slaughter.
   3. Minced meat and prepared meats must be packed or packed immediately after production and cooled to an internal temperature.
      1. No more than 2 ° C for ground meat.
      2. No more than 4 ° C for processed meat.
      3. Or freeze it to an internal temperature not exceeding -18 ° C.
   4. These temperature conditions must be maintained during storage and transportation.
5. It is not allowed to re-freeze meat and ground meat after defrosting.

## Chapter 14: Thermal Processing

Processed meat products that are usually eaten without further cooking must undergo a process sufficient to eliminate disease-causing bacteria, parasites, and forms of cystic parasites.

## Chapter 15: Manufacturing and processing dairy products

### Section 1: Requirements related to dairy products

1. Temperature requirements
   1. When receiving milk in a processing facility, operators of food establishments should ensure that they are milk is rapidly cooled provided the temperature does not exceed 6 ° C and it is kept at this temperature until it is processed.
   2. Operators of food establishments may maintain milk at a temperature higher than that mentioned in point (a) above if:
      1. Treatment started immediately after milking or within 4 hours of reception in the treatment facility; or
      2. The competent authority shall declare a higher temperature for technical reasons related to the manufacture of some types of dairy products.
2. Conditions for heat treatment
   1. When raw milk or dairy products are heat treated, it is the duty of the facility operators Nutritional requirements ensure that this meets the requirements of Annex 2, Chapter 11 above, and they should in particular ensure that when using the following processes that they comply with the following:
      1. The pasteurization process is carried out to include:
      2. A high temperature for a short time (at least 72 ° C for 15 seconds).
      3. Low temperature for a long time (at least 63 ° C for 30 minutes).
      4. Sudden cooling to a temperature of no more than 4 ° C.

Or

* + 1. Any other combination of temporal temperature conditions to obtain an equivalent effect such as products that show a negative result of the alkaline phosphatase test immediately after this treatment.
  1. The Ultra High Temperature (UHT) treatment is done through a process:
     1. Continuous flow of heat at a high temperature for a short period (not less than 135 ° C with a suitable retention time) so that there are no microorganisms or germs capable of growing in the treated product when kept in a closed sterile container at room temperature, and
     2. Sufficient to ensure that the products remain microbiologically stable after incubation for 15 days at 30 ° C in closed containers or for seven days at 55 ° C in closed containers or any other method indicating that appropriate heat treatment has been applied.
  2. When considering whether or not milk should be subjected to heat treatment, operators of food establishments must:
     1. Observing the procedures established in accordance with the principles of HACCP risk analysis and critical control points in accordance with Article 6 of Chapter 2 above, and
     2. Comply with any requirements that may be imposed by the competent authority in this regard.
  3. Immediately before the treatment process, operators of food establishments who manufacture dairy products must initiate procedures to ensure that:
     1. Any cow's milk used to prepare dairy products with a bacterial contamination level less than 300,000 per milliliter at a temperature of 30 ° C; And
     2. The heat-treated cow's milk used in the preparation of dairy products contains a degree of bacterial contamination of less than 100,000 per milliliter at a temperature of 30 ° C;
  4. When the milk does not meet the requirements stipulated in Paragraph (a) above, the food establishment must notify the competent authority and take the necessary corrective measures.

## Section 2: Conditions for processing facilities or manufacturing dairy products In addition to the general requirements stipulated in Chapters 1-12 of this annex

The facility must fulfill the requirements set forth below

1. The facility must have equipment for automatic filling and automatic sealing of packages (except for milk pumps, tanks and bulk packaging of more than 4 liters) that will be used for packing milk or its heat treated products.
2. The facility must have equipment for refrigeration and cold storage of milk and its thermally processed products, if raw milk is stored, purified or calibrated in a facility, then it must have equipment for refrigeration and cold storage for it, and refrigerators are equipped with calibrated temperature measuring devices correctly.
3. The facility must own:
   1. In the event that disposable packages are used to package and package the products, there must be an area for storing these containers and for storing the materials intended for their manufacture; And
   2. If reusable containers are used for packing and packaging products, there should be a special area for storing them and equipment designed to be cleaned and sterilized automatically.
4. The facility must have containers for storing raw milk and, when needed, calibration equipment and containers for storing milk.
5. The facility should have centrifuges or any other suitable means for disinfecting milk when needed.
6. Subject to subparagraph (2) below, the treatment facility must possess heat treatment equipment approved and licensed by the competent authority to process dairy products, provided that it is equipped with the following:
   1. Automatic temperature control
   2. thermometer;
   3. Automatic safety device to prevent insufficient heating;
   4. An adequate safety device prevents the thermally treated drinking milk from mixing with milk that has not undergone a complete heat treatment; And
   5. An automatic recording device that records the operation of the safety system referred to in subparagraph (d) above or establishes a procedure to monitor the effectiveness of the system; It is also permissible for a treatment facility to own equipment different from the above, provided that it performs equivalent performance with equal guarantees regarding cleanliness and the competent authority has authorized its use.
7. The treatment facility should have equipment for heating or heat treatment if these processes are carried out in that facility that meets the sanitary requirements.
8. The facility should have equipment for cooling, packaging and storing frozen milk based products if these operations are carried out in that facility.
9. The establishment must have equipment for drying and packaging dried milk products if these operations are carried out in that establishment.
10. When needed, it is necessary to divide the rooms designated for production operations into wet and dry areas, each with its own operating conditions.
11. Facilities for sterilizing tools with hot water at a temperature not lower than 82 ° C, or an alternative system with a similar effect.

## Section 3: Packaging and food label requirements

Without prejudice to the requirements of approved legislation:

1. The product packages must be closed tightly after filling them directly in the facility where the final heat treatment is performed for the liquid dairy products, provided that it is done using devices that prevent leakage and thus prevent contamination.
2. It must be indicated on the cards any milk or milk products offered in the following market:
   1. The phrase "raw milk" in the case of raw milk;
   2. The phrase "made from raw milk" in the case of products made from raw milk where the manufacturing process does not include any heat treatment or any physical or chemical treatment.

## Chapter 16: Manufacture and Processing of Fish Products

With regard to fish products:

1. Primary production includes farming, hunting and gathering of live fish products with the aim of placing them on the market; And
2. Associated operations include the following, which may take place on board a fishing vessel: head cutting, deburring, fin removal, cooling and packing, and also include:
   1. Transport and storage of fish products whose nature has not changed substantially, including live fish products, inside fish farms on land, and
   2. Transportation and storage of fish products whose nature has not changed substantially, including live fish products, from the place of production to the first intended facility.

### Section 1: Requirements during and after docking

1. Food facility operators responsible for unloading and landing fish products:
   1. Ensure that unloading and unloading equipment that comes into contact with fish products is designed to be easy to clean Disinfected and kept in good working condition and cleanliness; And
   2. Avoid contamination of fish products during unloading and landing, especially by:
      1. Rapid implementation of unloading and landing operations;
      2. To place fish products without delay in a protected environment at the temperature specified in section 7; And
      3. Failure to use equipment and practices that may cause damage to the edible parts of fish products.
2. Operators of food establishments responsible for fish landing sites, auction halls, wholesale markets or parts thereof where fish products are put up for sale must ensure compliance with the next requirements.:
   1. That there be lockable facilities for the cold storage of the retained fish products and separate facilities Lockable for storing fish products that are not suitable for human consumption.
   2. There must be suitably equipped lockable facilities or, if needed, room for Exclusive use by the competent authority if requested.

3- At the time of display or storage of fish products:

1. The facilities must not be used for other purposes;
2. Vehicles that emit exhaust fumes that are likely to harm the quality of fish products must not reach the facilities;
3. Persons with access to the facilities are prohibited from bringing in other animals; And
4. The facilities must be equipped with adequate lighting to facilitate official control tasks.

4- Fresh fish products, other than those that have been preserved, must be cooled.

After they are lowered and stored at a temperature close to melting ice, when cooling is not possible on board the ship.

### Section 2: Requirements for Fish Products Handling Facilities:

Operators of fish products handling facilities must ensure that the following requirements are met:

1. special requirements for fresh fish products
   1. In the case of refrigeration, the unpacked products are not distributed, dispatched, prepared or prepared immediately after their arrival at the berth. Heat nears melting ice.
   2. Operations such as head and viscera removal are carried out in a safe manner and to ensure the safety of the products. When evisceration is required for any reason, whether commercial or technical, it should be carried out as soon as possible after fishing or unloading the products in the marina, and the products must be completely washed with drinking water or With clean water after carrying out these operations, even if they are carried out on ships.
   3. Operations such as vacuuming and cutting to avoid contamination or damage to the slices, must be performed and filled and cooled as soon as possible after preparing them.
   4. The containers used for transporting or storing fresh, processed fish products that are not packed under ice, are stored, and it is ensured that meltwater does not come into contact with the products.
   5. It is permissible to transport and store whole fresh fish products or their entrails in cooling water on board the ships, and they may continue to be transported in cooled water after landing and transported from the aquaculture facilities until they reach other facilities for other operations.
2. Requirements for frozen fish products:

Fish processing facilities that freeze fish products should have the following:

1. Freezing equipment of sufficient capacity to reduce the temperature rapidly in order to achieve a base temperature of no more than -18 ° C;
2. Trays must be made of stainless materials.
3. Cooling equipment of sufficient capacity to preserve residential products at more than -18 ° C.
4. The refrigerated storage areas should be:
   1. Equipped with a temperature recorder in an easily readable location. The temperature sensor should be located in an area where the temperature is the highest; And
   2. Designed to prevent contamination of stored fish products.
5. The areas and containers used for storing fish products must have satisfactory health conditions, while ensuring that the water used for dissolving does not come into contact with the products.
6. Conditions related to parasites:
   1. Food facility operators must ensure that fish products are subjected to visual inspection for the purpose of discovering visible parasites before they are put on the market, fish products clearly contaminated with parasites are not put on the market for human consumption.
   2. The following fish products must be frozen at a temperature not higher than -20 ° C in all parts of the product for a period of not less than 24 hours from the date of fishing; This treatment applies to the raw or final product:
      1. Fish products to be consumed roughly in their raw or raw state.
      2. Fish products of the following classes, if they are to undergo a cold smoking process in which the internal temperature does not exceed 60 ° C:
         1. herring,
         2. Mackerel
         3. Sprat
         4. salmon (not farmed) from the Atlantic and Pacific Oceans; And
         5. Marinated and / or salted fish products, if treatment is insufficient to destroy nematode larvae.
7. Food facility operators do not need to perform the treatment required by paragraph 1 if:
   1. Epidemiological information was available indicating that the basis of origin for hunting does not constitute a health hazard in relation to the presence of parasites; And
   2. The regulator has stated this.
8. A document from the manufacturer must be attached indicating the type of process that the fish products referred to in paragraph 1 were subjected to when they were put on the market, except when they are supplied to the final consumer.

### Section 3: Requirements for processed fish products

Food facility operators who cook crustaceans and mollusks must ensure that the following requirements are met:

1. Cooking must follow a rapid cooling process, the water used for this purpose must be potable water. If no other method of preservation is used, cooling must be continued until a temperature nears melting ice.
2. The process of removing the covers and peeling must be done in a healthy manner while avoiding contamination of the product. Workers should pay special attention to washing their hands when this process is done manually.
3. After removing the wrapping and peeling, cooked products should be frozen immediately or cooled as soon as possible due to the thaw temperature.

### Section 4: Hygienic standards for fish products

The operators of food establishments, according to the nature or species of the product, must ensure that the fish products put on the market are suitable for human consumption and comply with the following:

1. the organoleptic properties of fish products

Operators of food establishments must conduct an examination of the organoleptic properties of fish products. In particular, this inspection should include ensuring that fish products comply with any of the freshness standards.

1. Histamine
   1. Food facility operators must ensure that limits are not crossed with respect to histamine.
   2. Levels of histamine should not exceed 200 mg / kg in any fish product at any time during its shelf life.
2. Total volatile nitrogen

Unprocessed fish products should not be placed on the market if chemical tests reveal that limits on N-TVB or N-TMA have been exceeded.

1. toxins harmful to human health
   1. Fish products derived from toxic fish from the following species should not be placed on the market: puffer fish, molar fish, porcupine and Valentini fish (Tetraodontidae, Molidae, Diodontidae and Canthigasteridae)
   2. Fish products that contain biological toxins such as barracuda fish and fish that secrete toxins that cause muscle paralysis should not be put on the market.
   3. Fish products derived from bivalve mollusks, echinoderms, parciputates (sea spray) and live marine mollusks may be placed on the market if they meet the following criteria:
      1. It must be characterized by sensory characteristics associated with freshness and vitality and adequate response to reserves and normal quantities of fluids inside the veins, including shellfish free of dirt.
      2. They must not contain marine bio toxins in total quantities (measured in the body as a whole or any edible part separately) that exceed the following limits:
         1. paralytic shellfish venom (800), PSP microgram per kg;
         2. Shellfish poisoning, causing amnesia (ASP), 20 mg of domoic acid per kg.
         3. Oxadic acid, dinophysistxins and pectinotoxin, 160 micrograms of oxadaic acid equivalents per kilogram.
         4. Sotoxin, 1 mg of isotoxin is equivalent per kilogram
         5. Isaspyraside, 160 micrograms of esaspiracid is equivalent per kilogram.

### Section 5: Packaging of fish products

1. The containers that keep the fish inside under the snow must be waterproof and ensure that the meltwater does not come into contact with the products.
2. The frozen pieces prepared on board the ship must be sufficiently packed before disembarkation.
3. When fish products are packed on board fishing vessels, food establishment operators ensure that the packaging materials:
   1. is not a source of pollution;
   2. stored in a way that does not render it vulnerable to contamination;
   3. Equipment for reuse that is easy to clean and disinfect when necessary.

### Section 6: Storage of fish products

Fish product store operators must ensure the following requirements:

1. Fresh fish products, thawed fish products and cooked fish products should be kept and chilled crustaceans and mollusks at a temperature approaching the melting point of ice.
2. Frozen fish products must be kept at a temperature not exceeding -18 ° C in all parts of the product, however, it is permissible to keep frozen whole fish in a brine solution intended for the manufacture of canned food at a temperature not exceeding -9 ° C.
3. Fish products that remain alive at a temperature must be preserved in a manner that does not adversely affect food safety or food safety.

### Section 7: Transportation of fish products

Operators of food establishments working in transporting fish products must ensure compliance with the following requirements:

1. During transportation, fish products must be kept at the required temperature. Especially:
   1. Fresh fish products, thawed fish products, cooked and cooled fish products from crustaceans and mollusks should be kept at a temperature close to the melting point of ice.
   2. Frozen fish products should be kept during transportation, except for frozen fish in brine intended for the manufacture of canned food at a temperature not higher than -18 ° C in all parts of the product with the possibility of upward fluctuations not exceeding 3 ° C.
2. If fish products are kept under snow, the melt water should not be in contact with the products.
3. Fish products that are put live on the market must be transported in a manner that does not adversely affect food safety or food safety.

## Chapter 17: Eggs and Egg Products

### Section 1: eggs

1. Eggs must be kept clean, dry, and free from foreign odors in product facilities until sale to the consumer, and effectively protected from shocks and direct sunlight.
2. The eggs should be stored and transported at a temperature of (25 ° C) to ensure optimum preservation of their healthy properties and it is preferable that they be stable.
3. The eggs must be delivered to the consumer within a maximum period of 21 days after the eggs are laid

### Section 2: Egg products

1. requirements for establishments

Food facility operators must ensure that egg product manufacturing facilities are constructed, equipped and coordinated to ensure separation of the following operations:

1. Washing, drying and sterilizing soiled eggs.
2. Collect all the broken egg contents and remove the shell and membranes
3. Any operations other than those referred to in points 1 and 2.
4. Raw materials for manufacturing egg products

Food facility operators must ensure that the raw materials used to manufacture egg products comply with the following requirements.

1. The eggshells used in the manufacture of egg products must be fully ripe and do not contain any fractions. However, cracked eggs can be used to manufacture egg products if the production facility or packing center delivers them directly to a processing facility where they must be broken as soon as possible.
2. Liquid eggs obtained in a facility approved for this purpose may be used as raw material. Liquid eggs shall be obtained in accordance with the requirements of points 1, 2, 3, 4 and 7 of Chapter 3
3. special health requirements for the manufacture of egg products

Operators of food establishments must ensure that all operations are carried out in a manner that avoids any contamination during the production, handling and storage of egg products, in particular by adhering to the following requirements:

1. Eggs should not be broken unless they are clean and dry.
2. Eggs must be broken in a way that reduces contamination to a minimum, in particular by ensuring adequate separation from other processes. Cracked eggs should be processed as soon as possible.
3. Eggs other than chicken eggs, turkeys or turkey’s eggs must be handled and processed separately. All equipment must be clean and disinfected before resuming the processing of chicken eggs, turkeys and turkeys.
4. The egg contents may not be obtained by centrifugation or crushing, nor should centrifugation be used to obtain egg white residues from the eggshell for human consumption.
5. Each particle of the egg product after crushing must be subjected to treatment as soon as possible to eliminate or reduce microbiological risks to an acceptable level.
6. The consignment that has not been adequately processed may be subjected to other treatment immediately in the same facility if the treatment makes it suitable for human consumption.
7. If the consignment is found unfit for human consumption, its nature must be changed to ensure that it is not used for human consumption.
8. No processing is required for egg whites intended for the manufacture of dried or crystallized albumin it then undergoes a heat treatment.
9. If the treatment is not carried out immediately after crushing, the liquid eggs must be stored either frozen or chilled at a temperature not exceeding 4 degrees Celsius, and the storage period at 4 degrees Celsius before processing must not exceed 48 hours. However, these requirements do not apply to products that must be de-sugared if the de-sugaring procedure is performed as soon as possible.
10. Unprocessed products must be cooled at a temperature not exceeding 4 degrees Celsius, and products intended for freezing must be frozen immediately after processing.
11. Analytical specifications
12. The concentration of butyric acid should not exceed 10 mg / kg in the dry state of the unprocessed egg product.
13. The lactic acid concentration of raw materials used to manufacture egg products must not exceed 1 g / kg in the dry state. However, for fermented products, this value must be the value recorded before the fermentation process.
14. The amount of eggshell residues, egg shells and any other particles in the processed egg product should not exceed 100 mg / kg of the egg product.
15. The food card
16. Shipments of egg products not intended for retail sale but for use as an ingredient in the manufacture of another product must contain a label indicating the temperature at which the egg products must be preserved and the period during which the preservation can be confirmed.
17. In the case of liquid eggs, the label referred to in paragraph 1 must bear the words “unpasteurized egg products - must be processed at the intended destination” and indicate the date and time of breakage.

## Chapter 18: Honey

In addition to the general requirements of Chapters 1 and 2 and Chapters 5 to 12, Technical Regulation 147 GSO applies to honey products.

## Chapter 19: Water

In addition to the general requirements of Chapters 1 and 2 and Chapters 5 to 12, Saudi Gulf Technical Regulations No. 987, 1928, 1025, 149 and 2232 apply to water that is used for food handling.