

# Danish meat control system in general

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# The Danish system: Registration or Approval of Food Business Operators (FBOs)

FBOs may only market products of animal origin if they are registered or approved by the DVFA

Regulation (EC) No 178/2002 of The European Parliament and of the Council of 28 January 2002

Registration is a simple procedure, where the FBO submits a digital form and receives an automated response that the FBO and the particular establishment is registered and may start food activities

Approval requires that the DVFA performs an inspection of the premises before the FBO and the particular establishment is approved and may start food activities





# Examples of approved establishments

- Slaughterhouses slaughtering cattle, pigs etc.
- Cutting plants and processing plants handling meat from cattle, pigs etc.
- Cold Stores storing products of animal origin requiring temperature-controlled storage conditions



# Why register or approve Food Business Operators (FBOs)



The DVFA must know about the existence of all food establishments in order to perform official controls. Therefore all FBOs have to be registered or approved

- A FBO may operate more than one food establishment – each establishment must be registered or approved separately
- Each geographical location must be registered or approved as an individual establishment
- It is the responsibility of the FBO to ensure that each of the establishments is registered or approved
- The FBO must also notify the DVFA of any significant change in activities in each existing establishment, including closure of an establishment
- A significant change in an approved establishment necessitates a new approval

# Meat inspection

Public health: To determine if animals are fit for slaughter and the is meat fit for human consumption



Animal health: It is a very effective way to monitor the health status of the animals



Animal welfare: Problems associated with transportation as well as problems associated with the raising of the animals on the farm, will be detected at the slaughterhouse

Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004, laying down specific hygiene rules for food of animal origin



# Meat inspection: AM-inspection

- The AM-inspection is performed by official veterinarians
- The AM-inspection must take place within 24 hours of arrival of the animals and less than 24 hours before slaughter
- Live animals may not leave the slaughterhouse again
- Food Chain Information



Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004, laying down specific hygiene rules for food of animal origin





# Meat inspection: PM-inspection

- The PM-inspection is performed by official veterinarians and official auxiliaries
- Pigs/cattle: The meat inspection is carried out by official auxiliaries under the responsibility of official veterinarians
- Poultry: The meat inspection is carried out by official auxiliaries and slaughterhouse staff under the responsibility of official veterinarians





# Food chain information



Food chain information is required partly to ensure traceability, partly to ensure that only fit animals are received at the slaughterhouse

FBOs may not accept animals onto the slaughterhouse premises unless they have requested and been provided with relevant food chain information

FBOs operating slaughterhouses must request, receive, check and act upon food chain information from the farmer

The official veterinarian must take account of the food chain information

Food chain information includes e.g.

- the status of the holding of provenance or the regional animal health status
- relevant reports of previous inspections before and after slaughter
- the occurrence of diseases that may affect the safety of the meat

(Guidelines on FCI (9804/2020))

# Education of meat inspection staff

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# Official veterinarians:

Only veterinarians who have passed a test meeting the requirements can be appointed as an official veterinarian by the competent authorities

Requirements (amongst others):

National and Union legislation on human health, food safety, animal health, animal welfare and pharmaceutical substances

Principles, concepts and methods of good manufacturing practice and quality management

Principles, concepts and methods of: risk analysis and HACCP

The official veterinarian must keep up-to-date and keep abreast of new developments

Each official veterinarian must undergo practical training for a probationary period of at least 200 hours before starting to work independently

Commission delegated regulation(EU) 2019/624 of 8 February 2019



# Official auxiliaries

Only people who have passed a test meeting the requirements are allowed to carry out the tasks of an official auxiliary

Requirements (amongst others):

At least 500 hours of training, including at least 400 hours of practical training

Basic knowledge of HACCP and the audit of HACCP-based procedures

Animal welfare on unloading after transport and at the slaughterhouse

Basic knowledge of the anatomy and physiology of slaughtered animals

Inspection and assessment of slaughtered animals

Basic knowledge of microbiology

Commission delegated regulation(EU) 2019/624 of 8 February 2019







## Legislation Food Hygiene and Official Control

Food business operator	Competent authority
EU Food Law 178/2002 / Danish Food Law 999/2018	
EU Regulation on food hygiene, EC no. 852/2004	EU Regulation on official feed and food control, EC no. 882/2004; 625/2017
EU Regulation on food hygiene for food of animal origin, EC no. 853/2004	EU Regulation on the official control on food of animal origin, EC no. 2019/624; 2019/627
EU Regulation on Microbiological criteria for foodstuffs, EC no. 2073/2005	Trichinella control (2015/1714)
Danish Order on food hygiene (45/2020)	
Danish Order on registration and approval of food businesses (1352/2019)	
Guidelines Guidelines on meat inspection (9446/2020) Guidelines on e.g.: Hygiene, Food Chain Information, Trichinella Control, Microbiological Criteria	

