

Decree No. 2-10-473 of 7 Chaoual 7, 1432 (September 6, 2011) taken for the application of certain provisions of the Law No. 28-07 relating to the safety of food products

(OG No 5984 of 06/10/2011, page 2193)

THE HEAD OF GOVERNMENT,

Having regard to Law No. 28-07 relating to the safety of food products, promulgated by the Dahir N. 1-10-08 of Safar 26, 1431 (February 11, 2010) in particular its articles 5, 7, 8, 9, 10, 12, 13, 14, and 15;

Having regard to Law No. 25-08 relating to the creation of the National Office for Food Safety promulgated by Dahir No. 1-09-20 of Safar 22, 1430 (February 18, 2009), especially Article 2;

Having regard to Decree No. 2-94-858 of 18 Chaabane 1415 (January 20, 1995) fixing the attributions and the organization of Ministry of Maritime fisheries and Marine Merchant, in particular its article 8;

Having regard to Decree No. 2-07-1274 of Kaada 4, 1428 (November 15, 2007) relating to the attributions of the Minister of Agriculture and Maritime fisheries;

After deliberation in Government Council, meeting on Ramadan 17, 1432 (August 18, 2011),

DECREES

TITLE I - GENERAL PROVISIONS

First Article. In accordance with the provisions of article 5 of aforementioned Law No. 28-07, this Decree sets out the measures likely to preserve the quality and guarantee the safety of primary commodities, food products, and animal feed, and for this purpose it shall fix:

- The forms and procedures for issuing, suspending, and withdrawing sanitary authorizations and approvals, as well as the procedures for checking the conformity of the above-mentioned products pursuant to Article 7 of the aforementioned Law No. 28-07;
- The hygienic and safety conditions applicable to establishments and enterprises and their personnel, to primary products, to food products, and to the means of transport referred to in Article 8 of the aforementioned Law No. 28-07 as well as the terms and conditions of use of the products of cleaning and disinfection, and the permitted thresholds of physical, chemical and biological contamination;
- The procedures for the implementation of the self-monitoring programs and the guides to good health practices referred to in Article 9 of the aforementioned Law No. 28-07 by the operators of establishments and enterprises in the food sector and the animal feed sector;
- The implementation conditions of the provisions of Article 10 of the aforementioned Law No. 28-07 concerning the mandatory information provided by the operators of any establishments and enterprises in food sector and the animal feed sector;
- The procedures for implementing traceability requirement referred to in Article 12 of the above-mentioned Law No. 28-07.

The provisions of this Decree shall also set forth:

- The procedures for the registration of livestock farms and the technical conditions and methods for the identification and monitoring of animals, provided for in Articles 13 and 14 of the aforementioned Law No. 28-07;
- The procedures for establishing and maintaining the register of maintenance and management of primary commodities of plant origin, provided for in Article 15 of the aforementioned Law No. 28-07.

Article 2. For the purposes of this Decree:

1. Food additive: Any substance usually not consumed as a food in itself and usually not used as a characteristic ingredient in food, possessing no nutritional value, and whose intentional addition to food products, for technological purposes, at any stage of the food chain, renders it or any of its derivatives, a direct or indirect component of said food products;

2. Feed additive: Any substance or preparation used in animal feed in order to:

- Favorably influence the characteristics of raw materials for animal feed or compound feedstuffs for animals or animal products, or,
- satisfy the nutritional needs of animals or improve animal production, in particular by influencing the gastro-intestinal flora or the digestibility of the feed products given to animals, or,
- add to the feed elements conducive to attaining particular nutritional objectives;
- meet the specific nutritional needs of animals at a particular time, or,
- prevent or reduce nuisances caused by manure or improve the animal environment;

3. Compound feed: Mixtures composed of products of plant or animal origin in their natural state, fresh or preserved, or derivatives of their processing, or of organic or inorganic substances, whether or not containing additives or premixes, which are intended for oral feed use in complete or supplement form. They can come in any form;

4. Feed supplement: Mixtures of feed for animals, which due to their composition provide the daily ration only when combined with other feedstuffs;

5. Microbiological criterion: A criterion defining the acceptability of a food product, a batch or process based on the absence or presence, or on the number of micro-organisms and/or on the quantity of their toxins/metabolites, per unit(s) of mass, volume, surface area or batch;

6. Potable water: Water meeting the standard "*N.M. 03.7.001: quality of water for human consumption*" such as approved by the Joint Ministerial Order of the Minister of Industry, Trade and Upgrading of the Economy and the Minister of Equipment and Transportation and the Minister of Health No. 221-06 of Moharrem 3, 1427 (February 2, 2006) or any equivalent standard replacing it;

7. Clean water: Sea or brackish water or natural, artificial or purified fresh water that does not contain harmful or toxic micro-organisms or substances in quantities that may affect the sanitary quality of food products;

8. Food hygiene, hereinafter referred to as "hygiene": The measures and the necessary conditions to control the hazards and ensure that a food product is clean for human consumption;

9. Pre-mixes: Mix of additives or mix of one or several additives with carrier substances intended for the manufacture of animal feed. For the purpose of this definition, "premixes" are pre mixtures;

10. Perishable food product: Food product that can become dangerous because of its microbiological instability when the storage temperature is not controlled;

11. Equivalent system: A system for achieving the food safety objectives of the food products referred to in the aforementioned Law No. 28-07;

12. Zoonosis: Any disease and/or naturally transmissible infection directly or indirectly between animal and man.

Article 3. The provisions of this Decree shall apply to establishments and enterprises of the food and feed sectors, at all stages of the chain, except for producers who supply directly, in small quantities, the final consumer or the local retail trade, which will be subject to specific regulations.

TITLE II - AUTHORIZATIONS AND APPROVALS OF THE SANITARY PLAN OF THE ESTABLISHMENTS AND ENTERPRISES OF FOOD AND FEED SECTORS

Article 4. In application of article 5 of the aforementioned Law No. 28-07, shall be subject before the beginning of operation to:

- 1) the approval on the sanitary plan, the establishments and enterprises of the food and feed sectors whose activities fall into the categories set out in the list annexed to this Decree;
- 2) authorization on the sanitary plan, the establishments and enterprises in the food and feed sectors other than those referred to in 1) above.

Article 5. Sanitary authorization and approval shall be issued, as appropriate:

- 1) by the Director General of the National Office for Food Safety (ONSSA), or the person mandated by him for this purpose for the establishments and enterprises working on primary commodities, food products and foods for animals other than the establishments and enterprises referred to in 2) and 3) below;
- 2) by the competent authority in accordance with the above-mentioned Decree No. 2-94-858 of Shaaban 18, 1415 (January 20, 1995) or the person mandated by it for this purpose, for the establishments and enterprises working on maritime fisheries products and marine aquaculture, including establishments and enterprises of processed fish products, such as fish oils and fishmeal;
- 3) by the competent hygiene and wholesomeness authority of the municipality or district, as appropriate, in accordance with the regulations in force, or the person delegated by it for this purpose, for the establishments and enterprises of retail sale and collective catering.

Article 6. The application for a sanitary authorization or approval, made in accordance with the regulatory model shall be submitted by the operator of the establishment or enterprise before starting operation;

- 1) to ONSSA's local service in the proposed location for the establishments or enterprises referred to in 1) of article 5 above;
- 2) to the competent services in accordance with the provisions of the aforementioned Decree No. 2-94-858, in particular Article 8 thereof, for the establishments and enterprises referred to in 2) of Article 5 above;
- 3) to the competent services of the municipal hygiene offices, for the establishments and enterprises of retail sale and collective catering referred to in Article 5 (3) above.

This application must be accompanied by a file containing an administrative part and a technical part, the form and constitutive elements of which shall be set forth jointly by the Minister of Agriculture and, as appropriate, the Minister of Health, the Minister of Interior and the Minister responsible for Maritime Fisheries.

When constituting the technical part of the file, the applicant shall abide by the provisions of this Decree. It may refer to the standards in force and the guidelines of good sanitary practices approved in accordance with Article 43 below.

Only applications conforming to the above-mentioned model accompanied by the file containing all the required documents shall be admissible.

The service receiving the application and accompanying file shall acknowledge receipt thereof immediately.

Article 7. If it appears, during the examination of the application, that the accompanying file is not complete, the receiving service shall notify within a one-month period of the application receipt date of any missing or non-compliant documents.

After the above-mentioned period and in the absence of any opinion addressed to the applicant, the application and the accompanying file shall be considered as compliant.

Article 8. Once the application and the accompanying file are deemed compliant, the services referred to in Article 5 above shall, within a maximum of 45 days, carry out an on-site sanitary visit of the establishment or the enterprise for which sanitary authorization or approval has been requested. The purpose of this visit shall be to verify the compliance of the establishment or the enterprise with the requirements laid down in Title III below, applicable to its location, design, layout, facilities, equipment and materials, as well as its intended operation.

Article 9. The opinion concerning establishments and enterprises engaged in activities involving products of sea fishing and marine aquaculture provided for in Article 2 of the abovementioned Law No. 25-08 shall be given by the representative of ONSSA, or the mandated veterinarian, during the sanitary visit provided above.

Article 10. The visit of establishments and enterprises of retail sale and collective catering shall be carried out jointly by the representative of the municipal hygiene bureau of the area where the establishment or the enterprise is located, the representative of the service of the Ministry of Health and one or more ONSSA local service representatives, including a veterinarian or a mandated veterinarian.

Article 11. Notwithstanding the time limit laid down in Article 8 above, the sanitary visit of fishing vessels shall take place at the same time as the commissioning visit of the said vessels, provided for by the regulations in force relating to the navigation safety for the issuance of the navigation license for the vessel concerned.

Article 12. At the end of the visit to the establishment or company, the corresponding authorization or approval shall be issued if the location, design, layout, facilities, equipment and materials as well as the documentation relating to its operation meet all the requirements for its operation in accordance with Title III of this Decree.

Article 13. The issuance of the sanitary authorization or approval shall be subject to the allocation to the establishment or enterprise concerned of a number made of sets of letters each separated by a dot, composed in order, as follows:

- The code of the activity comprising one or more Latin letters as jointly agreed by the Minister of Agriculture, the Minister of the Interior, the Minister of Health and the Minister responsible for Maritime Fisheries;

- The code of the prefecture or province where the establishment or enterprise is created, with the exception of fishing vessels for which this code is replaced by the home port of the vessel identifier, fixed by the regulations in force;
- The application receipt number, and
- The last two digits of the year of issuance of the sanitary authorization or approval.

Article 14. The authorization or approval number granted shall be posted on all written or electronic documents, correspondences of the establishment or the enterprise as well as in the advertisements for its products and on its packaging materials, in accordance with the regulatory requirements for labeling.

Article 15. If the establishment or enterprise does not meet all the requirements of this Decree, the sanitary authorization or approval shall not be issued and the breaches or shortages observed shall be notified to the person concerned, with, where appropriate, recommendations for compliance, within a maximum period of 15 working days from the date of the visit.

Once the establishment or company has shown compliance, at the request of the operator, a new site visit shall be carried out under the same conditions.

Article 16. Any establishment or enterprise which benefited from a sanitary authorization or approval shall be subject to regular sanitary visits for the purpose of checking that the required conditions which justified the issuance of the authorization or approval are always fulfilled.

These visits shall be conducted by the authorities which granted the authorization or approval to the establishment or enterprise concerned and by a joint committee made up of the competent service depending on the actual activity and a representative of ONSSA or a mandated veterinarian in the case of the establishments and enterprises referred to in 2) and 3) of Article 5 above.

Article 17. If, during the regular sanitary visits, one or more nonconformities or deficiencies are found, the sanitary authorization or approval may be suspended in accordance with the second paragraph of Article 7 of the aforementioned Law No. 28-07.

The decision to suspend the authorization or approval, as the case may be, shall mention the nonconformities or deficiencies observed with recommendations for compliance and the period, which may not be greater than six months, in which the operator shall remedy the said nonconformities or deficiencies.

At the end of this period, if the nonconformities or deficiencies observed have not been remedied, the authorization or approval shall be withdrawn. In the opposite case, the suspension measure shall be lifted.

Article 18. Any nonconformity or deficiency found that constitutes a threat to human or animal life or health shall lead to the immediate withdrawal of the authorization or approval of the establishment or enterprise concerned.

If necessary, the competent authority, in line with the regulations in force, and in view of the visit report drawn up in accordance with article 23 below which has been communicated, may order the closure of all or part of the establishment or enterprise concerned or the cessation of one or more of its activities.

Article 19. Any operator of an establishment or an enterprise which was subject to a sanitary authorization or approval withdrawal may, if it considers that the said establishment or enterprise meets the conditions of hygiene and safety set forth by this Decree, file a new request to obtain a new authorization or approval under the conditions fixed by this title.

Article 20. No requirement or recommendation made for a fishing vessel, in accordance with Articles 15 or 17 above, shall undermine the security of navigation or the regulatory conditions relating to the well-being of the crew on board the said vessel.

To this end, the fishing vessel commissioning boards, the annual fishing vessel safety inspections boards and, where applicable, the boards of appeal shall include:

- A representative of the competent department in accordance with the aforementioned Decree No. 2-94-858 of Chaabane 18 1415 (January 20, 1995);
- A veterinarian of the ONSSA to provide the sanitary opinion referred to in Article 2 of the aforementioned Law No. 25-08.

Article 21. Regular sanitary visits shall be carried out according to a plan previously established by the services concerned. They shall be scheduled in such a way as to avoid any disturbance that is prejudicial to the activities of the establishment or the enterprise.

The operator may not avoid the sanitary visits to which remove his establishment or enterprise is subjected. It shall facilitate and guarantee the efficient conduct of such visits and, for this purpose, it shall, in particular, provide access to all buildings, premises, facilities or equipment and shall present all the documents and registers required under this Order.

Article 22. The regular sanitary visits of the fishing vessels shall be scheduled at the same time as the visits provided for by the regulations in force concerning the safety of navigation.

Article 23. Each sanitary visit shall make the subject of a report by the inspecting visits, which will include, in particular, the identifiers of the establishment or the enterprise and details of its operator, a description of the buildings, premises, facilities and equipment inspected, and shall list as well as the documents and records audited. This report shall also mention, where applicable, the nonconformities or deficiencies observed and the recommendations made.

These recommendations may include, in particular, the obligation to carry out work, clean-up operations, training actions for the relevant personnel, reinforcement of the self-monitoring system of the establishment or enterprise, and more generally, the corrective action necessary to bring the said establishment or enterprise into compliance.

In case of an immediate withdrawal of the authorization or approval in accordance with Article 18 above, such mention shall be made in the aforementioned report.

Article 24. Each regular sanitary visit shall be recorded in a register kept for this purpose by the operator, in accordance with the model set out jointly by the Minister of Agriculture and the Minister in charge of the specific activity wherein shall be noted the date of each visit, the identity of the persons taking part in it, the references of the corresponding report and the recommendations made or a mention that none were made.

Article 25. The competent authorities shall keep an updated list of establishments and enterprises that were granted the sanitary authorization or approval and those from which it was withdrawn.

The list shall include the name, address and authorization/approval number of the establishments or enterprises and the activities concerned. It shall be available at all times to the said authorities and may be communicated by electronic means.

Article 26. In case of a change of the operator of an establishment or an enterprise change, the new operator shall register with the relevant department that issued the authorization or approval with a view to updating it.

Article 27. The Minister of Agriculture, and depending on the activities of the establishments and enterprises concerned, the Minister of Health, the Minister of Interior and the Minister in charge of Maritime Fisheries, shall set forth the procedures of issuance, suspension, withdrawal and updating of sanitary authorizations and approvals, the model of the authorization and approval and the methods of conduct of the sanitary visits by their competent services.

TITLE III

CONDITIONS ALLOWING TO ENSURE THE QUALITY AND GUARANTEE THE SAFETY OF PRIMARY PRODUCTS, FOOD PRODUCTS AND ANIMAL FEED

Article 28. This Title set out the requirements to be fulfilled by establishments and enterprises in the food and feed sectors under the provisions of Articles 12 and 16 above in order to be awarded the sanitary authorization or approval.

First Chapter

Hygiene and safety conditions applicable to establishments and enterprises in the food and feed sectors

Article 29. The hygiene and safety conditions referred to in the first subparagraph of the first paragraph of Article 8 of the above-mentioned Law No 28-07 applicable to establishments and enterprises in the food and feed sectors shall be set out in this chapter.

Article 30. Operators of establishments and enterprises producing primary products and those carrying out related operations, such as the transport, storage and handling of said primary products at the place of production, the transport of live animals, the transport of primary products of plant origin and fishery and hunting products from the place of their catch to an establishment or an enterprise of treatment, processing, packaging or distribution, shall:

- Ensure the protection of these primary products against any contamination, whatever its origin is;
- Take all necessary measures for the protection of plants and the preservation of the health of animals;
- Keep a register wherein all the measures taken to control the hazards are recorded in addition to information relating to seeds and plants, chemical and biological materials, occurrence and destruction conditions of pests and diseases, the results of all the tests performed.

For this purpose, operators who produce or harvest plant products and farmers who rear, fish or hunt animals, or who produce primary products of animal origin shall comply with the requirements applicable to:

- 1) the hygiene of the facilities, including the premises and storage of plant products and animal breeding farm sites, equipment, crates and containers, vehicles for the transport of products at the production sites, and from the production places to other establishments or enterprises;

- 2) the use of chemical and biological materials, additives in animal feed and veterinary drugs;
- 3) the hygiene of persons handling primary products at their place of production and during their transport;
- 4) the use of potable water and clean water for their activities;
- 5) Control of animal pests in order to avoid all kinds of contamination.

Article 31. The measures to be taken by producers in order to comply with the requirements referred to in Article 30 above shall be set out by the Minister of Agriculture and the Minister in charge of Maritime Fisheries when they concern the establishments and enterprises engaged in activities involving the products of maritime fisheries or marine aquaculture.

Article 32. The establishments and enterprises of the food sector other than those referred to in Article 30 above shall:

- be located in a place that does not constitute a source of contamination for food products;
- be supplied with potable water from the public water supply network or by devices of the establishment or the enterprise allowing to obtain potable water;
- ensure, during the successive work operations, a one-direction progression of the food product towards the front of the production line, starting from the least developed product to the most developed product, from the least healthy product to the most healthy product;
- not allow the cross contamination of different production lines;
- ensure the separation of the sanitary sector from the contaminated sector;
- allow immediate, direct and rapid evacuation of the waste produced at each stage of manufacture to the premises reserved for this purpose.

The premises, their location, design, construction, planning, dimensions, layout, facilities and equipment, shall meet the following requirements:

- 1) Be maintained, cleaned and/or disinfected as necessary. For this purpose, the surfaces shall be smooth and the coverings shall be made of waterproof, non-absorbent, washable and non-toxic materials that are easy to clean and/or to disinfect. In particular, they shall allow the prevention of all kinds of contamination of food products during all the operations carried out on the said products. The openings shall be smooth and made of non-absorbent, washable and non-toxic materials. They shall be equipped with insect screens easily removable for cleaning;
- 2) Provide sufficient working space to allow the hygienic execution of all operations carried out on food products;
- 3) Prevent contamination of food products, of whatever origin;
- 4) Have adequate natural or artificial lighting appropriate to premises concerned;
- 5) Have adequate and sufficient natural or mechanical ventilation systems, depending on the location and designed to avoid any airflow from a contaminated site to a sanitary place. These systems shall be easy to clean, maintain and replace if necessary;
- 6) Enable the implementation of the good hygiene practices in force;
- 7) Control pests;
- 8) Have appropriate handling and storage areas and, where appropriate, provide adequate food handling and storage conditions, including temperature control and sufficient capacity to maintain the products at appropriate temperatures that can be verified and if necessary recorded;

- 9) Assign separate premises for the storage of packaging materials;
- 10) Provide staff with sanitary facilities consisting of adequate equipment, in sufficient numbers, that are constantly kept clean and available, and located in suitable places that do not have direct access with the areas where food products are handled. These facilities shall be kept in good state of repair;
- 11) Assign special places for the storage of cleaning and disinfection products, separated from areas where food is circulating or stored;
- 12) Have adequate wastewater disposal systems to satisfy the usual requirements of the activities of the establishment or enterprise, and to accommodate unusual situations. These systems shall be designed and constructed in such a way to avoid any risk of contamination of food products;
- 13) Assign adequate areas for staff, adapted to the workforce employed, ensuring gender separation;
- 14) Put in place adequate devices for cleaning, disinfection and storage of work tools and equipment. These devices shall be made of corrosion-resistant materials and shall be easy to clean.

Article 33. In addition to the above-mentioned requirements relating to their premises, the establishments and enterprises referred to in Article 32 above shall apply the following measures:

I- Articles, facilities and equipment that enter into contact with food products shall be:

- 1) Manufactured, made and repaired in such a way to facilitate their maintenance, cleaning and if necessary, disinfection in order to reduce the risk of food contamination;
- 2) Installed in such a way to allow the proper cleaning of equipment and the surrounding area;
- 3) Cleaned and, where appropriate, disinfected, at a sufficient frequency to avoid any risk of contamination;
- 4) Where appropriate, a suitable control scheme shall be put in place to ensure hygiene of food products;

II- Food waste, inedible by-products and other waste shall be disposed of in a sanitary and environment-friendly manner in accordance with applicable waste management legislation. They shall not be a source of direct or indirect contamination of food products. To this end:

- 1) Food waste, inedible by-products and other wastes shall be quickly removed from the buildings where food products are located to prevent their accumulation. They shall be placed in sealed containers or other similar containers. If other waste disposal systems are used, they shall be adequately designed, well maintained and easily cleaned and disinfected if necessary;
- 2) Adequate measures shall be provided for the storage and disposal of such wastes;
- 3) Waste storage areas shall be designed and managed in such a way to remain clean at all times and to keep them free of animal pests and parasites;

III- The water supply shall be carried out as follows:

- 1) The installations shall permit adequate potable water supply, taking into account the use that shall be made of;
- 2) Clean water can be used for all fishing and aquaculture products. Clean water can also be used for outdoor washing. However, when using clean water, adequate supply facilities must be available;

- 3) The recycled water used must not present any risk of contamination. It must satisfy the mandatory standard for potable water;
- 4) When non-potable water is used, for example in firefighting or other similar reasons, it must circulate in separate and easily identified systems. Non-potable water shall not be connected nor be allowed to backflow in the potable water systems;
- 5) Ice in contact with food products must be made from potable water. However, when ice is used to refrigerate all fishery and aquaculture products, it can be made from clean water. It must be manufactured, handled and stored under conditions that prevent the contamination of food products;
- 6) Water vapor used directly in contact with food products must not contain any substance that is dangerous to human health or likely to contaminate the said food products;
- 7) When heat treatment is applied to food products in sealed containers, the water used to cool them shall not constitute a source of contamination for the said food products.

Article 34. When the establishment or enterprise of food sector is subject to sanitary approval, it shall have to comply with the hygiene and safety requirements referred to in Articles 32 and 33 above and set up a self-control program in accordance with the Moroccan standard "*NM 08.0.002: HACCP Management System - Requirements*" approved by the Order of the Minister of Industry, Trade and Telecommunications No. 386-03 of Hija 19, 1423 (February 21, 2003) or any other standard replacing it or any equivalent system.

Article 35. Operators of establishments and enterprise in the animal feed sector producing primary feed products shall, in accordance with the conditions set out the Minister of Agriculture have to:

- Ensure that their activities are managed in such a way as to prevent, eliminate or reduce the dangers that may jeopardize the safety of animal feed;
- Protect primary products intended for animal feed products, that are prepared, cleaned, packed, packaged, stored and transported under their responsibility from any contamination whatsoever or deterioration;
- Keep a record of all information concerning seeds, chemical and biological products used, the occurrence and destruction conditions of pests and diseases, the results of all analyzes performed as well as the in and out movements of animal feed.

Article 36. Establishments and enterprises in the animal feed sector other than those referred to in Article 35 above shall have to meet the following requirements:

I- Facilities, equipment, containers, crates and vehicles for the processing and storage of animal feed and their immediate surroundings must kept clean, and effective programs to combat pests must be implemented;

II- By their design, construction, dimensions and arrangement, the premises, facilities and equipment must:

- 1) Be properly cleaned and disinfected if necessary;
- 2) Have suitable and sufficient natural and/or artificial lighting;
- 3) Minimize the risk of error;
- 4) Avoid contamination, cross-contamination and, in general, any adverse effects on the quality and safety of products;

- 5) Prevent any invasion of pests;
- 6) Provide wastewater disposal systems adapted to the purpose for which they are intended. They must be designed and constructed in such a way as to avoid any risk of animal feed contamination;
- 7) Allow the evacuation of wastewater and rainwater in such a way as to preserve the equipment and the quality of animal feed;

III- Facilities and equipment used for mixing and/or manufacturing operations must be appropriate for the mixtures that are to be made. They must be subject to regular and adequate controls in accordance with the manufacturer's instructions. In particular :

- 1) Scales and other measuring devices used in the animal feed manufacturing must be appropriate for the range of weights or volumes to be measured, and their accuracy must be controlled in a regular basis;
- 2) The mixing devices used in the animal feed manufacturing must be appropriate for the range of weights or volumes mixed and must be able to produce homogeneous mixtures and dilutions;

IV- The water used in the manufacturing of animal feed products must be of an adequate quality, and the water pipes must be made with inert materials;

V- Ceilings, false ceilings and other suspended equipment shall be designed and constructed to prevent fouling and reduce condensation, and the appearance of mold and particle spillage that may affect the safety and quality of animal feed;

VI- The areas reserved for animal feed must be separated from the raw materials and additives. These spaces must be designed, adapted, and maintained in such a way as to ensure good storage conditions.

Article 37. Operators of establishments and enterprises in the animal feed sector must ensure that the various production stages are carried out in accordance with pre-written procedures and instructions aimed at defining, checking and controlling critical points in the manufacturing process.

For this purpose:

- 1) Technical or organizational measures shall be taken to avoid or limit cross-contamination and errors;
- 2) Sufficient and appropriate means shall be put in place to carry out checks during the manufacturing process;
- 3) Monitoring shall be carried out in order to detect the presence of prohibited substances or contaminants in animal feed, and appropriate control strategies to minimize risks shall be implemented;
- 4) Wastes and undesirable animal feed materials shall be isolated and identified. In particular, all materials containing dangerous quantities of veterinary medicines or contaminants or other hazards, shall be disposed of in an appropriate manner and destroyed;
- 5) Traceability of products shall be ensured;

6) The manufacturer shall conserve the documents relating to raw materials used to manufacture animal feed, and keep them at the disposal of the agents referred to in Article 21 of the aforementioned Law No. 28-07.

Article 38. In the establishments and enterprises of the animal feed sector, feed must be stored and transported under the conditions set forth by the Minister of Agriculture, in order to maintain the product quality and ensure traceability.

Article 39. When the establishment or enterprise of the animal feed sector is subject to sanitary approval, it shall comply with the hygiene and safety requirements laid down in Articles 36 and 37 above, and shall have a self-monitoring system based on HACCP principles.

Article 40. Operators of establishments and enterprises of the animal feed sector shall implement a system for the recording and processing of complaints, and a system for the rapid recall of products from the distribution networks, approved by the authority issuing the sanitary authorization or approval.

Article 41. The self-monitoring program, referred to in Article 9 of the aforementioned Law No 28-07, to be put in place by the establishments and enterprises of the food and feed sectors in accordance with the provisions of this Chapter shall be based on the principles of the Hazard Analysis and Critical Control Point system in accordance with the above-mentioned standard NM 08.0.002 (HACCP) or any standard replacing it or any equivalent system that achieves the same objectives.

Article 42. The analysis provided by the self-monitoring systems may be carried out in laboratories within the establishment or any contracted laboratory for the purpose of conducting the said analysis. These laboratories, whether internal or under contract, shall obtain the recognition in accordance with the procedures set forth by the Minister of Agriculture.

Article 43. The good practices guides provided for in Article 9 of the aforementioned Law No 28-07 shall be developed and disseminated by professional organizations in the food and feed sectors on the basis of general and specific sanitary and hygiene requirements and, where appropriate, by reference to the relevant practice codes of the Codex Alimentarius.

They shall be approved by an Order of the Minister of Agriculture after the opinion of the Minister concerned according to the nature of the activity concerned.

Article 44. The particular requirements necessary for the full implementation of the provisions of this Chapter shall be decided by the Minister of Agriculture and the Minister(s) concerned, bearing in mind the activities of the establishments and enterprises of the food and feed sectors, in particular the activities related to primary production, animal products and products of animal origin, fishing and aquaculture products, collective catering and retail sales.

Chapter II

Provisions applicable to primary products and food products

Article 45. The provisions of this Chapter shall apply to the primary products and food products referred to in subparagraphs 2 and 3 of the first paragraph of Article 8 of the aforementioned Law No. 28-07, at all stages of the food chain, regardless of their handling stage before being marketed or exported as well as when put to sale in the domestic market.

Article 46. Food business operators shall, at all stages of the food chain:

- 1) ensure that primary products, food products and their ingredients are stored and conserved under adequate conditions to prevent deterioration. They must protect them against any contamination likely to make them unfit for human consumption or dangerous for health;

- 2) develop adequate methods to control animal pests and vermins and to prevent domestic animals from gaining access to places where food is prepared;
- 3) use the appropriate methods and temperatures for the proper storage of products and ensure that there is no break in the cold chain;
- 4) ensure the strict separation of products in accordance with applicable regulatory requirements;
- 5) use for the various operations carried out on the products only approved processes and methods, taking into account the product and the operation envisaged in order to avoid its contamination and its deterioration;
- 6) use only packaging materials and methods that are appropriate and adapted to the product concerned;
- 7) comply with the labeling provisions applicable to the product concerned.

Article 47. Food producers must only accept primary products, ingredients and any other material used for the treatment or processing of such products that are:

- duly labeled in accordance with the regulations in force and, in the case of animal or animal-origin products, they must only accept those with the prescribed health marks;
- imported under the conditions referred to in Article 48 below or which come from an establishment or an enterprise authorized or approved in accordance with the provisions of this Decree;
- verifiable as to their origin via the traceability system, and which they can assumed are free from any contamination by pests, pathogenic microorganisms or toxic substances, decomposed or foreign or exceeding the maximum authorized limits.

As regards marine and inland aquaculture products, they shall only accept products originating from areas or places not subject to health restrictions. To this end, as for of marine aquaculture products, the maritime zones are classified by the Minister of Maritime Fisheries in categories, in terms of the healthiness of these products within their environment.

Article 48. In order to ensure that a primary product, a food product or an animal feed, imported for the purpose of placing it on the domestic market does pose any threat to human or animal life or health in accordance with the provisions of Article 4 of the aforementioned Law No. 28-07, the importer of the said product or food shall have, prior to its importation, to ensure that the product or the food:

- comes from a country, area or region not subject to sanitary or phytosanitary restrictions;
- complies with hygiene and health requirements of this Decree and other regulations specific to the product or food;
- comes from an establishment or enterprise that has implemented a HACCP self-monitoring system or an equivalent system;
- is accompanied by documents or other certificates required by the regulatory frame specific to the product or food, issued by the competent authority in the exporting country and certifying, in particular, that it complies with the legislation in force and that it does not pose any danger to human or animal life or health.

The importer shall have a recall plan that allows, in the event of a health alert relating to the imported product or animal feed, to recall the said product after its admission in the national territory.

Article 49. Primary products and food products shall have to be stored, presented and displayed for sale in hygienic conditions ensuring their healthiness. They shall be protected from any source of pollution, dirt or contamination.

Article 50. All equipment and utensils used and likely to come into contact with primary products or food products shall be kept clean, washed and disinfected after each use and at the end of the working day.

Article 51. Primary products and food products delivered to consumers shall be wrapped or packaged exclusively in food-grade materials, suitable for the products concerned.

Article 52. Food and feed products exported or re-exported shall comply with the requirements of this decree unless otherwise provided by the authorities of the importing country or by the laws regulations, standards, practice codes and other legislative and administrative measures in force in the importing country.

Where the provisions of a bilateral agreement between Morocco and a third country are applicable, primary products, food and animal feed products exported to that third country shall comply with the provisions of that agreement.

Article 53. Primary products and food products shall be deemed compliant when:

- 1) they originate from an establishment or enterprise, authorized or approved in accordance with this Decree;
- 2) they do not contain prohibited substances, administered to livestock, the list of which is fixed by an Order of the Minister of Agriculture;
- 3) they do not contain food additives other than those determined in the list, and within the permitted limits;
- 4) they do not contain residues of veterinary drugs, pesticides and contaminants in the food chain beyond the maximum permitted limits;
- 5) they meet with microbiological and toxicological criteria within the permitted limits;
- 6) they are wrapped or packaged in packs or packages made of materials intended to come into contact with food products, the composition and use of which are fixed by a Joint Order of the Minister of Agriculture, the Minister of Maritime Fisheries, the Minister of Health and the Minister of Industry and Trade;
- 7) they are labeled in accordance with the regulations in force.

The lists and limits referred to in paragraphs 3), 4) and 5) of this Article shall be adopted jointly by the Minister of Agriculture, the Minister of Maritime Fisheries and the Minister of Health.

Article 54. Feed products shall be deemed compliant when:

- 1) they come from an establishment or enterprise, authorized or approved in accordance with this Decree;

- 2) they do not contain undesirable substances, of which the list and maximum limits in animal feed are set forth by an Order of the Minister of Agriculture;
- 3) they do not contain residues of veterinary drugs, pesticides and contaminants beyond the maximum authorized limits, as decided jointly by the Minister of Agriculture, the Minister of Maritime Fisheries and the Minister of Health;
- 4) they do not contain additives, premixes, compound feed, and feed supplements that are not authorized or exceed the limits laid down by Order of the Minister of Agriculture;
- 5) they are labeled in accordance with the regulations in force.

Chapter III

Hygiene and health conditions applicable to the means of transport intended for the transport of perishable food products

Article 55. The means of transport of perishable food products referred to in subparagraph 4 of the first paragraph of article 8 of Law No. 28-07 shall be designed and equipped in such a way as to protect food products from any source likely to contaminate them or to alter them during the entire transportation period.

They shall be easy to clean and disinfect, if necessary, and be able to transport food products under the conditions of hygiene and temperature that allow the good conservation of these products during their transport.

Article 56. Bulk food products in liquid, granular or powder form shall be transported in containers dedicated exclusively for the transport of food products and adapted to the products concerned. These containers shall have a plate specifying their use in the transport of food products, written in clear, visible, legible and indelible letters in Arabic and in one or more foreign languages, if necessary.

Article 57. If the containers are used to transport different food products, they shall be effectively cleaned between two loads in order to avoid any risk of contamination.

Article 58. During their transport, processed animal feed shall be carried in appropriate containers and kept clean. They shall be kept separate from unprocessed raw materials and additives in order to avoid cross contamination.

Article 59. The Minister of Agriculture, the Minister of Transport, the Minister of Maritime Fisheries and the Minister of Industry shall set forth jointly the following:

- the technical and hygienic conditions applicable to the transport of food and feed products;
- the conditions of design, equipment and hygiene of the means of transport;
- the complementary and specific provisions relating to the transport of products which may perish or are unstable at ambient temperature;
- the maximum states and temperatures for transporting perishable foodstuffs;
- the provisions specific to certain means of transport of food or animal feed products.

Chapter IV Requirements applicable to staff handling the food products

Article 60. Pursuant to subparagraph 5 of the first paragraph of Article 8 of the aforementioned Law No. 28-07, anyone in the food chain who handle food products must respect a high level of personal cleanliness and wear appropriate clothing for work.

Article 61. Establishments and enterprises in the food and feed sectors shall have sufficient numbers of staff, with the necessary skills and qualifications in view of the work that needs to be done in the food chain.

Article 62. Certain categories of establishments or enterprises in food or feed sector may be required to have among their permanent workforce a production manager who justifies a prior specific training in food hygiene and/or bring evidence of an adequate experience depending on the activity of the establishment or enterprise concerned.

The categories of establishments and enterprises concerned, as well as the content and length of the training and/or the required experience, shall be set out as appropriate by the Minister of Agriculture and the Minister of Maritime Fisheries or the Minister of Health.

Article 63. Food business operators shall ensure that:

- 1) food handlers are supervised and provided with instructions and/or training in food hygiene, adapted to their work activity;
- 2) the persons in charge of the development and maintenance of the HACCP system or any equivalent system or of the implementation of the good practice guides, as the case may be, have received appropriate training for this purpose.

Article 64. It is prohibited for anyone suffering from an illness likely to be transmitted or carrying such disease or presenting infected wounds or skin lesions, to handle food products or to access a food handling area, in any capacity whatsoever, where there is a risk of direct or indirect contamination of the said products.

Article 65. Operators of establishments and enterprises in the food sector shall ensure, at their own expense, the medical supervision of their staff.

The forms and procedures of this medical surveillance as well as the list of diseases and infections that may contaminate food products shall be laid down by a joint Order of the Minister of Agriculture and the Minister of Health.

Chapter V Conditions of use of cleaning and disinfecting products in establishments and enterprises in the food and feed sectors

Article 66. In accordance with the provisions of the second paragraph of Article 8 of the aforementioned Law No. 28-07, the operators of establishments and enterprises in food and feed sector shall only use regulation-compliant products to clean and disinfect surfaces, facilities, equipment, materials and any object. The cleaning and disinfecting products used must not leave any trace or residue liable to affect food or animal feed products, or to harm the health of persons or animals.

The Minister of Agriculture, the Minister of Health, and the Minister of Maritime Fisheries shall jointly determine the effectiveness, toxicity and purity of the products mentioned as well as the conditions under which they must be used in view of the purpose for which they are intended.

Article 67. Cleaning and disinfecting products shall be kept in rooms dedicated for this purpose and strictly separated from the premises in which food or animal feed products are located. These premises shall be accessible only by persons designated for this purpose.

Article 68. Operators of establishments and enterprises in the food and feed sectors shall develop and implement a cleaning and disinfection plan for the surfaces, facilities, equipment and objects

of their establishment or enterprise. This plan shall specify in particular the products used, their concentration and frequency of use. These data shall be recorded in daily updated forms.

These plans shall be produced during the regular sanitary visits referred to in Article 16 above.

Chapter VI

Procedures for the control of the conformity of primary products, food and animal feed products

Article 69. The conformity control of the primary products, food and animal feed products, referred to in the subparagraph 1 of paragraph 4 of Article 7 of the aforementioned Law No 28-07 shall be carried out using appropriate methods and techniques, such as checking, inspection, sampling and analysis.

These methods and techniques shall be decreed by the Minister of Agriculture, taking into account in particular the nature of the product, the activity of the enterprise or establishment concerned and the stages followed by the product in the food chain.

Article 70. Where analysis is necessary for the conformity control of the products mentioned above, it shall be carried out according to a standard sampling and analysis methods by official laboratories or private ONSSA-approved laboratories.

The above mentioned approval for the conduct of the analyzes referred to above shall be granted to private laboratories, complying with the standard NM ISO/IEC 17025 *"General requirements concerning the competence of sampling and testing laboratories"* as decreed by the Order of the Minister of Industry, Trade and Economy Upgrading No 406-06 of Moharam 28, 1427 (February 27, 2006) or any other standard replacing it.

Article 71. The application for approval shall be submitted by the owner or manager of the laboratory, as the case may be, to ONSSA, accompanied by a file containing papers and documents that allow to identify the applicant and verify, following a site visit carried, that the laboratory requested approval meets the above-mentioned standard NM ISO/IEC 17025.

Any approved laboratory shall be regularly checked at least once a year to check its compliance with the standard.

The Approval shall be withdrawn if it is found during a check that the laboratory concerned do no longer satisfy the abovementioned standard or if abnormalities have been found in the results of analyzes carried out by the said laboratory.

Article 72. Reference laboratories shall be designated, by the Minister of Agriculture, after consulting the Minister of Health, among the official laboratories for the following purposes:

- Provide ONSSA with high-level scientific and technical assistance in the areas of primary products, food and animal feed products safety;
- Carry out a review of the results of analysis in the event of contestation by the operators of the establishments or enterprises concerned and the laboratory, which carried out the said analysis.

Article 73. In order to be designated as a reference laboratory, the laboratory shall have to comply with the abovementioned NM ISO/IEC 17025 standard, meet the technical requirements and have the necessary expertise depending on the nature of the analysis required to carry out.

Article 74. The list, kept up-to-date, of the approved laboratories and reference laboratories provided for in this Chapter shall be established by the Minister of Agriculture and published in the Official Gazette.

Chapter VII

Traceability, withdrawal and recall of products

Article 75. In application of Article 12 of the aforementioned Law No. 28-07 and with a view to ensure the traceability of food and animal feed products, as defined in Article 3, Item (8) of that Law, the operators of establishments and enterprises in the food and feed sectors shall:

- put in place systems and procedures allowing to identify direct suppliers in relation to an animal, product, commodity or substance used as an input;
- implement processes of labeling or identification of the products, marketed by the operator or the first importer, to allow and facilitate their traceability when they are placed on the domestic market and when they enter in the client enterprise.
- have systems and procedures allowing to identify the various professional clients in relation to outgoing products, foodstuffs or substances;
- put in place a procedure for the withdrawal and/or recall of products.

The information indicated above shall be made available to the agents referred to in the aforementioned Law No. 28-07 and the services that issued the authorizations and approvals on the sanitary level, provided for in this Decree.

Article 76. In application of Article 10 of the aforementioned Law No. 28-07, the operator of any establishment or enterprise in the food or feed sector to which a sanitary authorization or approval has been granted, shall if he has reason to believe that his product can not be qualified as a safe product, immediately inform the authority which issued the authorization or approval and any other competent authority of public health in accordance with legislation in force.

He shall immediately provide the said services and authorities with the following information:

- All information identifying the product concerned, such as its name, code number, batch number, establishment number, date of production, date of import or export, and, if applicable, any other useful information;
- The quantities concerned, broken down as follows:
 - Total quantity that the enterprise originally had in its possession;
 - Total amount distributed before the recall;
 - Total quantity remaining in the possession of the enterprise;
- The distribution area of the product, by region, prefecture or province, and by country in the case of an exported product, as well as the name and address of retailers and wholesalers;
- Information on any other product that could present the same risks.

In the light of the above information, the competent authorities may take the necessary public health measures, within the framework of the laws and regulations in force and, in accordance with the provisions of Articles 10 and 11 of the aforementioned Law No. 28-07, proceed themselves or cause the operator concerned to withdraw the products.

The operators may, if it deems it necessary, without waiting for the rollout of the abovementioned withdrawal, proceed themselves to the recall of the products and/or batches concerned, by informing the aforementioned services and authorities of the reasons for this recall.

TITLE IV

PROVISIONS CONCERNING THE REGISTRATION OF LIVESTOCK FARMS, IDENTIFICATION AND MONITORING OF ANIMALS

First Chapter Registration of livestock farms

Article 77. The operator or the professional subjected to the declaration, provided for in Article 13 of the aforementioned Law No. 28-07, is the natural or legal person other than the one referred to in Article 5 of the same Law whose establishment or the enterprise is subject to sanitary authorization or approval.

Article 78. The declaration for the registration of livestock farms referred to in Article 13 of Law No. 28-07 shall be done with ONSSA local veterinary service according to the model provided by the said service accompanied by a file composed of papers and documents allowing the identification of the declarant and his or her farms. A receipt of deposit of the said declaration and file shall be issued immediately.

A number called "registration code" shall be assigned to any farm declared.

Article 79. The register of livestock farms referred to in Article 14 in the aforementioned Law No 28-07 shall be established by the holders of livestock whose production is intended for human consumption, whether or not they own the said animals, according to the model provided by the receiving service of the declaration referred to in Article 78 above and including in particular:

- The identification details of the livestock farm;
- The identity of the keeper of the livestock;
- The identification data of the animals, animal species appearing on the list, fixed by an Order of the Minister of Agriculture;
- Medicines or medicinal products administered to animals or any veterinary care, including vaccination and the detection of animal diseases;
- Feed given to animals, where applicable;
- Observed mortalities;
- The entry and exit of animals from the holding.

The register of livestock shall be numbered and initialed by the keeper of the animals and held at the place where the animals are kept. The register shall remain available at all times to the authorized agents of the local ONSSA service where the farm is registered.

All farm visits made by ONSSA services and by private veterinarians shall be mentioned in the register with the date of each of them, the name and signature of the person who carried it out and, eventually state the tasks performed and the findings in relation to the animal health state.

Chapter II

Animal identification and tracking

Article 80. The national system for the identification of food-producing animals whose production is intended for human consumption includes the following elements:

- a) Means allowing the certain definite and reliable identification of the animal;
- b) Individual passports or movement documents, where applicable, according to the animal species, in conformity with the model provided by the Minister of Agriculture;
- c) Computerized databases containing all information relating to the identification and movements of animals;
- d) Registers of livestock breeding units, established by holders of livestock in accordance with Article 79 above.

Article 81. Once placed on the animal, the means of identification may not be removed or replaced unless if it complies with the provisions of this chapter.

Article 82. A national database of animal identification shall be developed and managed by ONSSA. The operating and management procedures of the national database shall be decreed by the Minister of Agriculture.

Article 83. Animals belonging to species the production of which is intended for human consumption may not leave the holding in which they are kept unless:

- This farm is registered and has a registration code in accordance with Article 78 above;
- The animals are duly identified in accordance with this chapter.

Article 84. The Minister of Agriculture set out the technical and organizational methods for the identification of each animal species as well as the conditions of their displacement and movement.

Article 85. The identification of the animals shall be carried out by ONSSA or under its control by mandated veterinarians, or public bodies, or other private legal entities, to which it has delegated this mission in accordance with Article 2 of the aforementioned Law No. 25-08.

TITLE V

METHODS OF ESTABLISHMENT AND REQUIREMENTS FOR KEEPING THE REGISTER OF MAINTENANCE AND MANAGEMENT OF PRIMARY PRODUCTS OF PLANT ORIGIN

Article 86. The register of maintenance and management of primary products of plant origin referred to in Article 15 of Law No. 28-07 shall be established by the operators and shall conform to the model decreed by the Minister of Agriculture.

The register shall include, in particular, the identification of the farm and its operator, the seeds and seedlings used and, where applicable, the origin and quality of the irrigation water, the fertilizers used, the chemical and biological products used and the destination of the primary products.

Article 87. The above-mentioned register shall be numbered and initialed by the operator and kept up to date at the place of operation. It shall remain accessible at all times to ONSSA local service agents.

TITLE VI FINAL PROVISIONS

Article 88. The following texts are repealed, as from the date of effect of this Decree:

- The Order of May 9, 1942 regulating the manufacture of concentrated meat extracts and broths,
- The Order of Ramadan 13, 1363 (September 1, 1944) on the control of food products;

- The Order of February 25, 1946 regulating the manufacture and sale of beef and veal products;
- The Order of Chaabane 1, 1372 (April 15, 1953) relating to the preparation, storage, importation and sale of packaged meat;
- Titles V, VI and VII as well as the annex of the Decree No. 2-98-617 of Ramadan 17, 1419 (January 5, 1999) taken in application of the Dahir Law No. 1-75-291 of Chaoual 24, 1397 (October 8, 1977) laying down measures relating to the health and qualitative inspection of live animals and animal origin products;
- Articles 2, 3 (paragraphs 2), 5, 6,7,8,9 and 10 and Title II of Decree No. 2-97-177 of Hija 5, 1419 (March 23, 1999) on the transport of perishable goods;
- Titles II and III of Decree No. 2-99-89 of moharram 18, 1420 (May 5, 1999) on the control of deli meat products;
- Articles 5 and 6 of Decree No 2-00-425 of Ramadan 10, 1421 (December 7, 2000) on the control of the production and marketing of milk and dairy products;
- Titles V, VI, VII and VIII of Decree No. 2-04-684 of kaada 14, 1425 (December 27, 2004) adopted for the application of Law No. 49-99 on health protection of poultry farms, controlling the production and marketing of poultry products;
- Article 4 and Annex II of Decree No. 2-97-1003 of Chaoual 29, 1426 (December 2, 2005) on health and qualitative inspection of seafood and freshwater products.

The regulatory texts, duly published, adopted for their application, as well as the provisions of the texts adopted for the application of the specific laws relating to the reduction of the prevention of fraud on goods, health inspections, livestock quality, and products of animal origin not specifically referred to above shall remain in full force until their repeal.

From the effective date of this Decree, the provisions of Article 2 of Decree No. 2-04-684 of kaada 14, 1425 (December 27, 2004) shall no longer apply to establishments and enterprises producing and marketing poultry products which shall be subject to the provisions of this Decree, with the exception of poultry farms.

Article 89. The Minister of Agriculture and Maritime Fisheries, the Minister of Interior, the Minister of Health, the Minister of Equipment and Transport, the Minister of Industry and Trade and New Technologies shall be responsible, each within the scope of his competence, for the enforcement of this Decree which takes effect as from the date of its publication in the Official Gazette.

Done in Rabat, on Chaoual 7, 1432 (September 6, 2011)

ABBAS EL FASSI

For countersignature:

MINISTER OF AGRICULTURE AND MARITIME FISHING, Aziz Akhannouch

MINISTER OF INTERIOR, Taieb Cherqaoui

MINISTER OF HEALTH, Yasmina Badou

MINISTER OF EQUIPMENT AND TRANSPORTATION, Karim Ghellab

MINISTER OF INDUSTRY, TRADE AND NEW TECHNOLOGIES, Ahmed Reda Chami.

ANNEX

Decree No. 2-10-473 of Chaoual 7, 1432 (September 6, 2011) taken for the application of certain provisions of Law No. 28-07 relating to the safety of food products

Categories of establishments and enterprises subject to health accreditation

I- Establishments and enterprises whose activities involve the following animals or animal-origin products:

- a) Meat of domestic ungulates: Slaughterhouses and cutting plants;
- b) Meat of poultry and lagomorphs: Slaughterhouses and cutting plants;
- c) Meat of farmed game: Slaughterhouses and cutting plants;
- d) Meat of wild game: Any establishment and enterprise preparing and handling wild game meat;
- e) Minced meat: Any establishment and enterprise preparing minced and mechanically separated meat;
- f) Meat products: Any establishment and company that prepares meat products (cold cuts, Khliaa, marinade, flavoring, etc.);
- g) Fishery and aquaculture products:
 - Any establishment and enterprise engaged in the production, treatment, processing, packaging and preservation of fishery products and by-products, fish halls at landing places and wholesale markets, fishing vessels having a system freezing of catches and/or carrying out on-board treatment or processing operations;
 - Any establishment and enterprise packaging and/or purifying shellfish.
- h) Milk and dairy products: Any establishment and enterprise packaging, processing and manufacturing dairy products;
- i) Eggs and egg-products: Any establishment and enterprise processing and manufacturing egg products with the exception of egg packaging centers;
- j) Processed terrestrial snails: Any establishment and enterprise processing and manufacturing products based on terrestrial snails with the exception of live snail packaging centers;
- k) Rendered animal fat and greaves: Any establishment and enterprise producing rendered animal fat and/or greaves;
- l) Stomach bladders and intestines: Any establishment and enterprise handling and/or processing stomachs, bladders and intestines;
- m) Gelatin: Any establishment and enterprise;
- n) Collagen: Any establishment and enterprise;
- o) Processed animal protein: Any establishment and enterprise.

II- The following collective catering establishments:

- a) Central kitchens;
- b) Caterers operating kitchens.

III- Establishments storing animal or animal-origin products under controlled temperature:

- Any establishment and enterprise with a cold production system for the storage of animal and animal products at positive and/or negative temperatures.

IV- Establishments or enterprises in the animal feed sector carrying out one of the following activities:

- a) The manufacture and/or placing on the market of animal feed additives;
- b) The manufacture and/or placing on the market of premixes and/or nutritional supplements prepared with the aid of additives;
- c) Manufacturing for placing on the market or the production for the exclusive needs of the holding, compound feed containing additives or premixes containing additives

V- Establishments or enterprises in the plant and plant products sector performing any of the following activities:

- a) Juices and nectars;
- b) Oils derived from oilseeds;
- c) Preserved vegetables subjected to heat treatment, including sauces and flavorings;
- d) Wine products.