



Notification Number: 1992/45/F

Order on the hygiene rules applicable to raw vegetables and ready-to-serve raw vegetable preparations.

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Message

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TELEX 002

COMMUNICATION FROM THE COMMISSION - SG (92) D/50273/2
DIRECTIVES 83/189/EEC AND 88/182/EEC
TRANSLATION OF TELEX 001
NOTIFICATION 92/0045/F

- 3B2 : 9200273.EN

1. Structured Information Line

TLX 002 IND- 92 0045 F-- EN ----- 920205 --- ---

2. Member State

France

3. Department Responsible

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3. Originating Department

Ministry of Economic and Financial Affairs and the Budget,
Directorate-General for Competition, Consumer Affairs and



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4. Notification Number

92/0045/F

5. Title

Order on the hygiene rules applicable to raw vegetables and ready-to-serve raw vegetable preparations.

6. Products Concerned

Raw vegetables which have been processed to break them down and ready-to-serve raw vegetable preparations for human consumption. In particular, this draft concerns vegetables in the 'IVE' range, sprouted grains, fruit or raw vegetable juices, raw vegetables in sauces and any other raw vegetable preparation.

7. Notification Under Another Act

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8. Main Content

This draft defines in closer detail the health requirements imposed by the Decree of 26April1991 on the vegetable or vegetable-based products specified in paragraph6 above. It is in keeping with the spirit of the proposal for a Council Directive on food hygiene currently being drafted by DGIII.

(A) First, the draft lays down rules concerning hygiene on the premises and setting a number of health objectives (Chapter II).

(B) Second, the draft establishes specific measures applicable to establishments preparing non-prepackaged products at the place of sale or consumption (Chapter III) with a view to avoiding contamination, above all by the raw materials and staff. In particular, these measures apply to establishments making 'home-made' products.

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(C) Next the draft lays down the essential hygiene requirements applicable to these products, depending on the potential health hazards which they pose (Chapter IV):

Article 9 sets a storage temperature of between +1 degree and +4 degrees for all these products, since scientific studies have demonstrated the risk of deterioration at higher storage temperatures (due to the development of pseudomonas marginalis and of pathogenic psychotropic bacteria).

Conditions are laid down for estimation by the packer of the latest permissible date for consumption of



prepackaged products which are all rapidly highly perishable from the microbiological point of view with the corresponding impact on health: in particular, these products must comply with the microbiological criteria laid down by the Order (Article 13). Until the latest consumption date all the products must satisfy the microbiological criterion indicating faecal contamination (*escherichia coli*), as laid down in Annex I (Article 10). This criterion must be taken into account during the inspections mentioned in Chapter V and during estimation of the latest consumption date but non-compliance with it will not preclude marketing of the product.

Article 11 specifies the requirements which a product must meet in order to be recognized as fit for consumption, particularly non-compliance with the microbiological criteria set by Annex II.

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These microbiological criteria for pathogenic bacteria were selected in the light, *inter alia*, of epidemiological data on food toxin infections, of the scientific work conducted on these products in France and of the ICMSF recommendations.

(D) Finally, the draft imposes an obligation to introduce controls and inspections by professional inspectors (Chapter V). The nature and frequency of these tests will be established after a risk assessment (in particular, the HACCP method is recommended for these inspections).

9. Brief Statement of Grounds

By virtue of its objectives and of the obligations which it imposes to attain results in keeping with the spirit of DGIII's proposal for a Directive on food hygiene, implementation of this draft Order will protect consumer safety and promote closer control of vegetable product quality and hygiene.

10. Reference Documents - Basic Texts

Decree No 91-409 of 26 April 1991.

Decree No 84-1147 of 7 December 1984, as amended.

11. Invocation of the Emergency Procedure

No

12. Grounds for the Emergency

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