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Delegations will find attached document D043211/04 ANNEX 1.

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ANNEX 1

ANNEX

to the

COMMISSION REGULATION (EU) .../...

amending Regulation (EC) No 2073/2005 as regards Campylobacter in broiler carcasses

ANNEX

Annex I to Regulation (EC) No 2073/2005 is amended as follows:

- (1) in Chapter 2, Section 2.1 is amended as follows:

(a) the table is amended as follows:

(i) the following row 2.1.9 is added:

Food category	Micro-organisms	Sampling plan		Limits		Analytical reference method	Stage where the criterion applies	Action in case of unsatisfactory results
		n	c	m	M			
"2.1.9 Carcases of broilers"	<i>Campylobacter</i> spp.	50 (⁵)	c=20 From 1.1.2020 c=15; From 1.1.2025 c=10	1000 cfu/g		EN ISO 10272-2	Carcases after chilling	Improvements in slaughter hygiene, review of process controls, of animals origin and of the biosecurity measures in the farms of origin"

(ii) footnote 2 is replaced by the following:

"(2) For points 2.1.3-2.1.5 and 2.1.9 m = M."

- (b) under the heading "Interpretation of the test results", the following text is added:

"*Campylobacter* spp. in poultry carcasses of broilers:

- satisfactory, if a maximum of c/n values are > m,
- unsatisfactory, if more than c/n values are > m."

- (2) In Chapter 3, Section 3.2 is replaced by the following:

"3.2 Bacteriological sampling in slaughterhouses and at premises producing minced meat, meat preparations, mechanically separated meat and fresh meat.

Sampling rules for carcasses of cattle, pigs, sheep, goats and horses

The destructive and non-destructive sampling methods, the selection of the sampling sites and the rules for storage and transport of samples to be used are set out in standard ISO 17604.

Five carcasses shall be sampled at random during each sampling session. Sample sites must be selected taking into account the slaughter technology used in each plant.

When sampling for analyses of Enterobacteriaceae and aerobic colony counts, four sites of each carcass shall be sampled. Four tissue samples representing a total of 20 cm² shall be obtained by the destructive method. When using the non-destructive method for this purpose, the sampling area shall cover a minimum of 100 cm² (50 cm² for small ruminant carcasses) per sampling site.

When sampling for *Salmonella* analyses, an abrasive sponge sampling method shall be used. Areas most likely to be contaminated shall be selected. The total sampling area shall cover a minimum of 400 cm².

When samples are taken from the different sampling sites on the carcass, they shall be pooled before examination.

Sampling rules for poultry carcasses and fresh poultry meat

Slaughterhouses shall sample whole poultry carcasses with neck skin for *Salmonella* and *Campylobacter* analyses. Cutting and processing establishments other than those adjacent to a slaughterhouse cutting and processing meat received only from this slaughterhouse, shall also take samples for *Salmonella* analysis. When doing so, they shall give priority to whole poultry carcasses with neck skin, if available, but ensuring that also poultry portions with skin and/or poultry portions without skin or with only a small amount of skin are covered, and that choice shall be risk-based.

Slaughterhouses shall include in their sampling plans poultry carcasses from flocks with an unknown *Salmonella* status or with a status known to be positive for *Salmonella* Enteritidis or *Salmonella* Typhimurium.

When testing against the process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 for *Salmonella* and *Campylobacter* in poultry carcasses in slaughterhouses and the tests for *Salmonella* and *Campylobacter* are carried out in the same laboratory, neck skins from a minimum of 15 poultry carcasses shall be sampled at random after chilling during each sampling session. Before examination, the neck skin samples from at least three poultry carcasses from the same flock of origin shall be pooled into one sample of 26 g. Thus, the neck skin samples form 5 x 26 g final samples (26 g are needed to perform analyses for *Salmonella* and *Campylobacter* from one sample in parallel). The samples shall be kept after sampling and transported to the laboratory at a temperature not lower than 1°C and not higher than 8°C and the time between the sampling and the testing for *Campylobacter* shall be of less than 48 hours in order to ensure maintenance of sample integrity. Samples that have reached a temperature of 0 °C shall not be used to verify compliance with the *Campylobacter* criterion. The 5 x 26 g samples shall be used to verify the

compliance with process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 and the food safety criterion set out in Row 1.28 of Chapter 1. In order to prepare the initial suspension at the laboratory, the 26 g test portion shall be transferred to nine volumes (234 ml) buffered peptone water (BPW). The BPW shall be brought to room temperature before adding. The mixture shall be treated in a stomacher or pulsifier for approximately one minute. Foaming shall be avoided by removing the air from the stomacher bag as much as possible. 10 ml (~1g) of this initial suspension shall be transferred to an empty sterile tube and 1 ml of the 10 ml shall be used for the enumeration of *Campylobacter* on selective plates. The rest of the initial suspension (250 ml ~ 25g) shall be used for the detection of *Salmonella*.

When testing against the process hygiene criteria set out in Row 2.1.5 and Row 2.1.9 of Chapter 2 for *Salmonella* and *Campylobacter* in poultry carcasses in slaughterhouses and the tests for *Salmonella* and *Campylobacter* are carried out in two different laboratories, neck skins from a minimum of 20 poultry carcasses shall be sampled at random after chilling during each sampling session. Before examination, the neck skin samples from at least four poultry carcasses from the same flock of origin shall be pooled into one sample of 35g. Thus, the neck skin samples form 5 x 35 g samples, which in turn shall be split in order to obtain 5 x 25 g final samples (to be tested for *Salmonella*) and 5 x 10 g final samples (to be tested for *Campylobacter*). The samples shall be kept after sampling and transported to the laboratory at a temperature not lower than 1°C and not higher than 8°C and the time between the sampling and the testing for *Campylobacter* shall be of less than 48 hours in order to ensure maintenance of sample integrity. Samples that have reached a temperature of 0 °C shall not be used to verify compliance with the *Campylobacter* criterion. The 5 x 25 g samples shall be used to verify the compliance with process hygiene criteria set out in Row 2.1.5 of Chapter 2 and the food safety criterion set out in Row 1.28 of Chapter 1. The 5 x 10 g final samples shall be used to verify the compliance with the process hygiene criterion set out in Row 2.1.9 of Chapter 2.

For the *Salmonella* analyses for fresh poultry meat other than poultry carcasses, five samples of at least 25 g of the same batch shall be collected. The sample taken from poultry portions with skin shall contain skin and a thin surface muscle slice in case the amount of skin is not sufficient to form a sample unit. The sample taken from poultry portions without skin or with only a small amount of skin shall contain a thin surface muscle slice or slices added to any skin present to make a sufficient sample unit. The slices of meat shall be taken in a way that includes as much as possible of the surface of the meat.

Guidelines for sampling

More detailed guidelines on the sampling of carcasses, in particular concerning the sampling sites, may be included in the guides to good practice referred to in Article 7 of Regulation (EC) No 852/2004.

Sampling frequencies for carcasses, minced meat, meat preparations, mechanically separated meat and fresh poultry meat

The food business operators of slaughterhouses or establishments producing minced meat, meat preparations, mechanically separated meat or fresh poultry meat shall take samples for microbiological analysis at least once a week. The day of sampling shall be changed each week to ensure that each day of the week is covered.

As regards the sampling of minced meat and meat preparations for *E. coli* and aerobic colony count analyses and the sampling of carcasses for Enterobacteriaceae and aerobic colony count analyses, the frequency may be reduced to fortnightly testing if satisfactory results are obtained for six consecutive weeks.

In the case of sampling for *Salmonella* analyses of minced meat, meat preparations, carcasses and fresh poultry meat, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 30 consecutive weeks. The *Salmonella* sampling frequency may also be reduced if there is a national or regional *Salmonella* control programme in place and if this programme includes testing that replaces the sampling laid down in this paragraph. The sampling frequency may be further reduced if the national or regional *Salmonella* control programme demonstrates that the *Salmonella* prevalence is low in animals purchased by the slaughterhouse.

In the case of sampling for *Campylobacter* analysis of poultry carcasses, the frequency may be reduced to fortnightly if satisfactory results have been obtained for 52 consecutive weeks. The *Campylobacter* sampling frequency may be reduced, after authorisation by the competent authority, if there is an official or officially recognised national or regional *Campylobacter* control programme in place and if this programme includes sampling and testing equivalent to the sampling and testing required for verifying compliance with the process hygiene criterion set out in Row 2.1.9 of Chapter 2. If low contamination level of flocks is set for *Campylobacter* in the control programme, the sampling frequency may be further reduced if this low contamination level of *Campylobacter* is reached over a 52 weeks period in the farms of origin of the broilers purchased by the slaughterhouse. In case the control programme shows satisfactory results during a specific period of the year, frequency of analysis of *Campylobacter* may also be adjusted to seasonal variations after authorisation by the competent authority.

However, when justified on the basis of a risk analysis and consequently authorised by the competent authority, small slaughterhouses and establishments producing minced meat, meat preparations and fresh poultry meat in small quantities may be exempted from these sampling frequencies."