

This handout lists the main changes and additions in 852/2004 Annex II - General Hygiene requirements for all food business operators. In some instances the wording of the requirement may have changed, but the overall intention is the same. These changes have not been listed.

Chapter I - General Requirements for Food Premises

Para 2

The word 'siting' has been added to the layout, design, construction and size of food premises.

Para 2(a)

As well as permit adequate cleaning and/or disinfection, added requirement to permit adequate maintenance, avoid or minimise air-borne contamination and provide adequate working space.

Para 2(d)

The requirement to provide suitable temperature conditions has been expanded. 'Provide suitable temperature controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded.'

New Requirements

Chapter I, Para 10

Cleaning agents and disinfectants are not to be stored in areas where food is handled.

Chapter V - Equipment Requirements

Para 2

Requirement that, where necessary, equipment is fitted with appropriate control device.

Para 3

Chemical additives used to prevent corrosion of equipment and containers are used in accordance with good practice.

Chapter VI - Food Waste

Para 4

Requirement that waste is eliminated in a hygienic and environmentally friendly way in accordance with community legislation and is not to constitute a source of contamination.

Chapter VII - Water Supply

Para 1(b)

Requirement relating to water supply and fishery products.

Para 6

Requirement relating to the water used to cool hermetically sealed containers.

Chapter IX - Provisions Applicable to Foodstuffs

Para 4

Requirement that adequate procedures are in place to control pests and procedures are in place to prevent domestic animals having access to food rooms.

Para 5

Requirement that cold chain is not to be interrupted (raw materials to finished product). Lists limited periods when foodstuffs can be out of temperature control.

Requirement relating to separate storage of raw materials from processed materials and separate refrigerated storage.

Para 6

Requirement regarding cooling of foodstuffs.

Para 7

Requirement regarding thawing of foodstuffs.

Chapter XII - Training

Para 2

Requirement regarding HACCP training.

Two New Chapters

Chapter X

Provisions applicable to the wrapping and packaging of foodstuffs.

Chapter XI - Heat Treatment

Requirement applying only to food in hermetically sealed containers.