

REGULATION OF SPECIAL HYGIENE RULES FOR ANIMAL FOOD

Empowering Law: 5996

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FIRST CHAPTER

Goal, Scope, Reference and Definitions

TERM 1 – (1) The goal of this Regulation is to define special hygiene requirements as well as the rules stated in the Food Hygiene Regulation which animal food manager must comply with.

Scope

TERM 2 – (1) This Regulation; contains the special hygiene requirements, responsibilities, and procedures and principles related to self-controls carried out, which processed and unprocessed animal food manager must comply with.

(2) This Regulation, is not applied to food including both herbal and processed animal products. However, processed animal products used in preparation of such food are supplied and subject to process in compliance with the requirements stated in the Regulation.

(3) The Regulation will not be applied to;

- a) Primary consumption for personal consumption,
- b) Preparation, processing and storing of the food for personal consumption,
- c) Direct supply to local retailers selling primary products directly to final consumers or directly in small amounts by the supplier,
- ç) Direct supply to local retailers selling poultries' or rabbitishes' meat supplied by the producer, in small amounts as raw meat to final consumers or directly to final consumers,
- ç) Wild animal hunters supplying meat in small amounts to final consumers, or local selling directly to final consumers,

(4) The Regulation,

- a) will not be applied to retail, unless otherwise stated.
- b) will be applied to retailers supplying animal food to another business, with the exception of the following circumstances:
 - 1) Only storing and shipping activities, provided that special temperature requirements stated in the chapters 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of the Regulation.

2) Local, marginal and limited activities.

(5) The Regulation will be applied in compliance with;

- a) Animal well-being,

b) Definition of animals and monitoring of animal food,

c) Animal and public health, including the rules determined in order to prevent, control and eliminate transferable bovine spongiform encephalopathy

(6) The Regulation will not be applied to animal food bringing no special hygiene requirements in the chapters of the Regulation.

Reference

TERM 3 – (1) The Regulation was prepared in parallel with;

a) The terms 8, 9, 22, 24, 27, 29, 30, 31, 32 and 34 of the 11/6/2010 dated and 5996 numbered Veterinary Services, Plant Health, Law of Food and Fodders

b) The 853/2004/EC numbered European Parliament and Council Regulation Related to Special Hygiene Rules of Animal Food

Definitions

TERM 4 – (1) In addition to the definitions in the fourth term of Food Hygiene Regulation and the third term of the 5996 numbered Rule, also the definitions in the second paragraph of the term are valid.

(2) See the following definitions,

a) Refining center: the facility in which living bivalves are made suitable in tanks fed with fresh sea water and septicity is decreased for human consumption,

b) Game animal processing facility: the facility in which game animal and its meat is prepared to be supplied to market,

c) Big wild game animal: wild land mammal living free in the nature, not covered by the definition small wild game animal,

ç) Cracked egg: the egg whose shell is damaged and membrane is not spoiled,

d) Bivalve: Molluscans falling into the Lamellibranchia class which feed through filtering the food in water,

e) Game farm animal: land mammals and ostrichlikes raised in the farm, not covered by the definition tamed animals with nails,

f) Raw meat: meat which is not subject to any protection method other than cooling, freezing or slam freezing, including those wrapped in vacuum wrapped or controlled environment,

g) Raw milk: milk which is lactated from mammary glands of farm animals, not heated above 40 °C or not processed with an equal application,

ğ) Sea biotoxins: toxics accumulated by bivalves as a result of feeding with planctons containing toxins

h) Freezing ship: the freezing shipping boat in which packing, wrapping and freezing processes are carried out when fishing products need to be eviscerated, their head and flippers to be disunited, and eviscerated

ı) Suet residue: residue containing protein once oil and water are partially resolved,

i) Melted animal fat: fat suitable for human consumption and obtained from the process of bones and meat,

j) Meat: eatable parts of animals, including blood, stated in the subparagraphs (c), (f), (p), (y), (dd), (oo) and (uu) of the second paragraph of the term,

k) Meat products: products whose cross section don't indicate the characteristics of raw meat, and which are supplied with meat process or further process of processed meat,

l) Tamed animal with nails: cattle, cow, bison, sheep, goat, animals with one nail, camel and pig,

m) Tamed animal carcass with nails:

1) For cattle; entire body once the animal is slaughtered, eviscerated, its head and feet are disunited, skin is stripped, kidneys and kidney fats, genitals and pelvic cavity fats, clustering fats, bladder and its collagens, wind pipe (trachea), oesophagus and other internal organs are eviscerated and the tail is cut through between sacrum vertebra and first tail vertebra,

2) For pig; entire body once the animal is slaughtered, eviscerated, its head is disunited or not, in case the skin is stripped, its head and body is boiled, displumed, its nails and internal organs are removed,

3) For other tamed animals with nails; entire body once the animal is slaughtered, eviscerated, its head and feet are disunited, skin is stripped, for animals having single nail, all internal organs including kidneys, for other animals, all internal organs excluding kidney are removed,

n) Factory ship: the ship in which once all or some of the processes such as filleting, slicing, skinning, shell removal by cooking and mincing are carried out, if needed, cooling or freezing and then packaging or wrapping is done,

o) Prepared fishing products: unprocessed fishing products not subject to processes affecting anatomic integrity such as removal of internal organs, head, slicing, filleting and cutting into parts,

ö) Prepared meat combinations: raw meat processed in a way that will not remove the characteristics of raw meat and structure of muscle fibres supplied with addition of other food products, flavorers and/ or additives, including meat cut into pieces

p) Internal organs: organs in chest, abdominal and pelvic cavity; wind pipe and oesophagus, and gaster in poultries,

r) Processed fishing products: processed products supplied by the process of fishing products or further process of such products,

s) Processed stomach, bladder and intestine: Stomach, bladder and intestine which are subjected to processes such as curing, heating or drying after being obtained and cleaned,

ş) Gelatin: Natural and soluble protein which is obtained through the partial hydrolysis of collagen produced with the bones, hide, skin, tendon and ligaments of animals, which turns or does not turn into gel,

t) Poultry: Poultry which are kept, including birds kept as pets, however not regarded as pets, aside from ostrichlikes,

u) Poultry framework: The entire body of the poultry which is slaughtered, eviscerated, feather-plucked, eviscerated with the exception of kidney, washed and cooled, and drained appropriately,

ü) Slaughterhouse: The facility where animals, whose meats are fit for human consumption, are slaughtered, skinned, eviscerated, framework-and-specialty-meats-cooled and/ or frozen,

v) Mince: Boneless meat minced into pieces,

y) Collagen: The protein based product which is obtained from the bones, hides, skins, tendons and ligaments of the animals produced in compliance with the relevant requirements of this Regulation,

z) Colostrum/ Beestainings: The liquid rich in minerals and antibodies, released before raw milk lactation, and differs in chemical and physical components secreted from mammary glands in 3-5 days after birth than those of normal milk,

aa) Colostrum based products: Processed products obtained through the process of colostrum and further process of such products,

bb) Frog leg: Rear side of the Ranidae types of batrachoids, which are cut into two pieces with a horizontal cutting from the back of the front side of the body, eviscerated and skinned,

cc) Small and wild game animals: Wild game birds and rabbitlikes which live freely in nature,

dd) Flavorers: Salt, mustard, spices, spice extracts, aromatic herbs and aromatic herbal extracts,

ee) Fishing products separated mechanically: Any product obtained through mechanical means which result in the loss and change in the bone/ fishbone/ shell meat structure of fishing products,

ff) Meat separated mechanically (MSM): The product obtained through mechanical means which result in the loss or change of muscle fibre structures constituting meats, fleshy bones or meats in the frameworks of poultry after the bones are separated,

gg) Specialty meats: The meat including internal organs and blood, other than framework,

ğğ) Snail: The gastropodous of terrestrial *Helix pomatia* Linne, *Helix aspersa* Muller and *Helix lucorum*, and the Achatinidae family,

hh) Shipment center: Any facility founded on sea or land for the reception, conditioning, washing, cleaning, rating, packaging and wrapping of bivalve molluscs suitable for human consumption,

ii) Liquid egg: Unprocessed egg content which is obtained after the eggshell is removed,

- ii) Milk producing animal business: The facility where one or more livestock are present in order to produce milk to supply to market,
- jj) Dairy products: Processed products obtained through raw milk process and further process of such products,
- kk) Tannage: Hardening the skins using herbal tannage agents, aluminum salts, iron salts, siliceous salts, aldehydes, quinines or other agents such as synthetic hardeners,
- ll) Rabbitlikes: Rabbits, lepus or rodents,
- mm) Fresh fishing products: Fishing products unprocessed and prepared, including products wrapped through vacuuming or in a modified atmosphere, which are not subjected to any other process than cooling to be protected,
- nn) Collector: Natural or legal person who collects bivalves from a harvest area for a specific goal, in order to supply to process area and market,
- oo) Warehouse: The workplace where food sales are made to food manager, and whose facilities and sectors are used separately, and contains different units,
- öö) Conditioning: Removing sand, mud or slime from bivalves which are brought from A-class production fields, improving their sensual characteristics liveliness and storing in refining centers or tanks in shipment areas, their natural environments or any other facility containing fresh sea water before wrapping or packaging,
- pp) Production field: Natural areas of bivalves, any bay or lagoon into which a sea or river flows, where living bivalves are obtained or produced,
- rr) Wild game animal: Wild animals having claws and rabbitlikes and other land mammals regarded as game animals according to the relevant law, including mammals living freely in enclosed areas like wild animals which are hunted for human consumption, and wild birds which are hunted for human consumption,
- ss) Placing: With the exception of moving to more suitable areas, transferring living bivalves to lagoon or bay fields into which sea or river flows, by decreasing the amount of septicity and making suitable for human consumption, when needed, in order to allow bivalves grow and fatten better,
- şş) Placing field: Bay or lagoon into which sea or river flow, whose boundaries are marked implicitly with water gauges, posts and other stable instruments, and in which bivalves are only decontaminated naturally,
- tt) Local, marginal and limited activity: Activity which does not exceed the determined percentage of total animal food sale activity or the determined amount of total animal food, which is sold by a retailer to another establishment only within determined limits,
- uu) Egg: With the exception of cracked, hatching or cooked eggs, shelled eggs produced by farm birds and suitable for direct human consumption or the preparation of egg products,
- üü) Egg wrapping facility: the facility in which ranked in terms of quality and weight,

vv) Egg products: processed products supplied by the process of egg or egg components or egg combinations or further process of such products,

SECOND CHAPTER

Responsibilities of Food Manager, Registration and Confirmation,

Responsibilities of food manager

TERM 5 – (1) Food manager must comply with the requirements related to the hygiene of animal food specified in the chapters 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19.

(2) Food manager cannot use any substance in order to remove the contamination on the surface of animal food, other than fresh water, which is permitted in the Food Hygiene Regulation. However, terms certified or permitted can be used for this goal. The use of these terms will not remove the responsibility of the premise to carry out the requirements of this Regulation.

Registration and confirmation

TERM 6 – (1) Food manager supply to market only if the animal food is prepared and subjected to proceedings in establishments complying with the following requirements:

a) Establishments complying with the requirements specified in the chapters 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of this Regulation and relevant provisions of the Regulation Related to Registration and Approval of Food Establishments, Food Hygiene Regulation of the Law No. 5996.

b) Establishments registered, or approved by Ministry in accordance with the second paragraph of this term.

(2) Unless facilities processing the animal food specified in the chapters 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of this Regulation cannot be approved by the Ministry in compliance with the third paragraph of this term, such facilities cannot operate. Facilities running the following operations are out of the approval scope:

a) Primary production.

b) Transferring operations.

c) Storing of products which do not require heating controlled storing terms

ç) Activities specified in the clause (b) of the fourth paragraph of the 2nd term of this Regulation.

(3) An establishment which is required to be approved in compliance with the second clause of this term will not operate unless being conditionally or fully certified in the control carried out by the Ministry according to the Regulation Defining Special Rules Related to Formal Controlling Animal Food.

(4) Food manager cooperates with the ministry in accordance with the provisions of the Regulation Defining Special Rules Related to Formal Control of Animal Food. If the Ministry;

a) Withdraws its approval,

- b) Has granted conditional approval and not extends it,
 - c) Extends the conditional approval, however the conditions are not met,
- the food manager will halt the operation.

(5) Approval and registration practices of establishment in which pigs and animals having single nails are carried out in compliance with the following aspects;

a) Operations related to pigs and animals with single nails and their meats cannot be carried out in establishments which perform activities such as slaughtering and proceeding of animals excluding pigs and animals having single nails, chopping, cooling, mincing, mixing, MAE and meat products, wrapping, storing and transferring of their meats. Such operations are performed in food establishments which are registered or approved for both pigs and animals with single nail separately.

b) Gelatin and collagen production from the skin/ hide/ bones of pigs cannot be carried out in establishments in which gelatin and collagen production from the skin/ hide/ bones of other animals are performed. Gelatin and collagen production from skin/ hide/ bones of pigs are carried out only in establishments which are certified for pigs.

THIRD CHAPTER

Health and Identification Mark

Health and Identification Mark

TERM 7 – (1) Food manager whose establishment is subject to approval cannot supply the animal product it has produced to market without applying an appropriate health mark in compliance with the provisions of the Regulation Defining Special Rules Related to Formal Control of Animal Food, or when the health mark practice is not provided, applying an appropriate identification mark in compliance with the conditions in the 8th term of this Regulation.

(2) Food manager applies the identification marks on animal products, only if such products are produced in establishments which comply with the provisions in the 6th term of this Regulation.

(3) Food manager will not remove the health mark from the meat which is applied in compliance with the provisions of the Regulation Defining Special Rules Related to Formal control of Animal Products, unless the meat is cut into pieces or processed or treated such.

FOURTH CHAPTER

Requirements about Some Animal Food

Identification Mark

TERM 8 – (1) In case the food manager needs to apply the 7th and 83rd term of this Regulation, it applies the identification mark to animal food in compliance with the provisions in the chapters 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of this Regulation:

a) Identification mark is applied as the following:

- 1) Identification mark is applied before the food leaves the food facility.
- 2) A new mark is applied on the food when it is removed out of its packaged and/ or wrapping or processed in another facility in advanced level. With the new mark, the registration number of the facility in which such practices are performed is determined.
- 3) Additional identification mark is not required when a coding system in food codex which defines requirements related to marking and labeling of eggs is applied.
- 4) Food manager must have the procedure or system defining the food manager or distributor from which animal food is received in compliance with the first paragraph of the 29th term of the Law no 5996.

b) The shape of identification mark is as below:

- 1) The mark must be legible, indelible, apparent and placed where it can be easily seen
- 2) Name of the country in which the facility is located is written in capital letters or stated in double letter code in compliance with the relevant standards of ISO in the mark.
- 3) The mark bears the registration number of the facility. In case an approved establishment a product which can be produced in an establishment within the registration scope, only the approval number of the facility is present in the label of the mentioned product, instead of the identification number.
- 4) The mark is oval.

c) Practice methods of identification mark are identified below:

- 1) The mark can be applied directly to food, wrapping or package according to how the animal product is supplied to market. This mark can either be printed on a label stucked on the wrapping or package, or applied on a label of durable and unremovable material.
- 2) When it comes to packages containing chopped meat or specialty meats, the mark is stucked or printed on the package and applied on the label which is printed on the package in a way that will remove the mark completeness when the package is opened. However, the label is placed on anywhere of the package if the opening process leads to the removal of the packaged completeness. In case wrapping provides equal protection as packaging, the label can be stucked on the wrapping.
- 3) The mark is applied on the outer side of containers or packages, when animal food is to be put into shipment containers or big packages and subjected to process, processed, wrapped or packaged.
- 4) Identification number is not required when documents containing information specified in the subclauses of the clauses number (2) and (3) of the first paragraph of this term, for animal liquid, granule or powder transferred without being pre-packaged, and fishing products transferred without being pre-packaged.
- 5) If the animal food is packed for its direct supply to the final consumer, placing the mark on the outer side of the package is sufficient.

6) When the mark applied to the animal foods, a coloring that's suitable for the food codex is used.

Hazard analysis and critical control points/ the aims of procedures based on HACCP principles

TERM 9 – (1). Slaughterhouse operator creates the procedures which is determined as a result of a hazard analysis and contains the Food Hygiene Regulations with the general requirements of Term 22 and the special requirements listed in paragraph two of this term.

(2) Procedures, for every single animal or for party of animals in certain circumstances that are accepted to the slaughterhouse, provide to be;

a) Identified properly,

b) Accompanied by the food chain information at the farm of origin.

c) Not received from the farms or fields that had banned or limited to operate because of animal or public health reasons apart from the cases that the ministry deems necessary,

ç) Clean,

d) Healthy by the consideration of the slaughterhouse operator,

e) Appropriate in terms of animal welfare when it reached to the slaughterhouse.

(3) When any requirements listed in the second paragraph of this term are not met, the operator of the slaughterhouse shall inform the official or authorized veterinarian, and takes the appropriate precautions.

Food chain information

TERM 10 – (1) Slaughterhouse operator should request, receive and check the food chain information as defined in this term for all the animals excluding the ones that are sent or planned to be sent to the slaughterhouse, and should act according to the assessment.

(2) Slaughterhouse operator cannot accept animals which do not provide the food chain information related to the recordings that are held within the farm of origin in accordance with Food Hygiene Regulations.

(3) The related food chain information must be received by the slaughterhouse operator 24 hours before the animals reach to the slaughterhouse. However that period of time shall not be required in circumstances defined in the ninth paragraph of this term.

(4) The food chain information that is defined in the first paragraph of this term especially includes;

a) The animal health status of the region or farm of origin,

b) The health status of the animals,

c) The veterinary medical products that have purification duration for its remains which must be applied to the animals on a given period; and the dates of their application and duration of purification,

ç) The information about the diseases which can affect the reliability of the meat,

d) The analysis results of the samples and other materials taken from the animals, including the samples that are taken to monitor and control for the diagnosis of zoonosis, remains and other diseases that can affect the reliability of the meat, in order to protect public health,

e) The reports that the official or authorized veterinarian prepared about before-death (ante mortem) and after-death (post mortem) examinations of the animals that are previously sent from the same farm of origin to the slaughterhouse,

f) The product data when and if it indicates the presence of a disease,

g) The name and address of the veterinarian that serves the farm of origin.

(5) However; some information of the fourth paragraph of this term are not required to be provided:

a) If the slaughterhouse operator can obtain the information that are defined in the paragraphs (a), (b), (e) and (g) of this term within the scope of a quality assurance program or a permanent regulation; those information are not required to be provided.

b) When the producer declares there is no need to report about the information defined in the 4th paragraph and the clauses (a), (b), (e) and (f), the slaughterhouse operator does not required to provide those information.

(6) The food chain information can be delivered as a standard declaration signed by the producer, as well as it can be obtained from the farm recordings or the electronic data base.

(7) After evaluating the information about the food chain, slaughterhouse operators who decide to accept the slaughter of animals, establishes a connection with the official or authorized vet at least 24 hours before the arrival of the animals, except in cases mentioned in paragraph nine of this term. The slaughterhouse operator informs the official or authorized veterinarian about their evaluations on the health status of the animal, earlier than the before-death (ante mortem) examinations.

(8) The slaughterhouse operator immediately informs the official or authorized veterinarian, when animals arrive the slaughterhouse without food chain information. Those animals are not slaughtered until the official or authorized veterinarian gives permission.

(9) The ministry might allow the food chain information to be delivered less than 24 hours before the arrival of animals or along with the animals themselves, for the purposes of this Regulation.

However, if the food chain information includes a case that might seriously disrupt the activities of the slaughterhouse; the slaughterhouse operator is informed in a sufficient period of time before slaughter for managing the activities properly according to the related case.

Slaughterhouse operator evaluates that information and presents the food chain information they received to the official or authorized veterinarian. The slaughter and the removal of internal organs of the animals are not executed until the official or authorized veterinarian gives permission.

(10)

The slaughterhouse operator checks the identity cards and passports of the single shank pet animals that verify they are for the human consumption. If the operator accepts those animals, delivers those passports and identity cards of single shank animals to the official or authorized veterinarian.

FIFTH CHAPTER

The Special Requirements for the Meats of Single Shank Pet Animals

The transportation of live animals to the slaughterhouse

TERM 11 – (1) Food administrator that makes the transportation of live animals to the slaughterhouse makes sure to meet the following requirements;

- a) The animals shall be treated properly during gathering and transportation to prevent unnecessary stress and pain.
- b) The animals that show symptoms of disease or the animals that come from the flocks known to be infected which might be a danger for public health might be transported to the slaughterhouse if the Ministry gives permission.

The requirements for the slaughterhouses

TERM 12 – (1) Food administrator makes sure the plans, equipment and buildings that slaughter takes place in the slaughterhouse meet the following requirements;

a) The waiting areas for animals inside the slaughterhouse contain the requirements stated below:

- 1) The slaughterhouse should consist waiting areas for animals, which are adequate, hygienic and easy to clean, disinfect, air-conditioned and allowing suitable climatizing when necessary.
- 2) The waiting areas should be available for suitable climatizing and ventilation, they also should be lockable and convenient for collection and separation of the ill or suspected to be ill animals in order to protect the healthy animals.
- 3) The places specified in this paragraph and the sub-paragraphs (1) and (2) need to be adequately equipped for watering and feeding purposes when necessary, and the drainage of the waste water should not threaten the liability of the food.

4) The waiting areas for animals should be large and segmented properly to provide felicity to the animals. These places should be designed convenient for identification and before-death examinations.

b) Slaughterhouses have the following conditions to prevent any spread to the meat:

1) It needs to have convenient and adequate rooms for the ongoing processes.

2) It needs to have a separate room for the purpose of cleaning and emptying of the stomach and intestines.

3) The processes like stunning and shedding of the blood, skinning, boiling in pig-like animals when skinning cannot be done, taking and shaving the hair and then slightly burning the leftovers, taking out the internal organs and the addition of carcass, the treatment for the intestines and stomach after cleaning, the preparation, cleaning and the other treatments of the sweetbreads especially the skinned head if it is not being done at the slaughter line, the packaging of the sweetbreads and the transportation of the meats; should be done at different times and at different places.

4) The meat should not be in touch with the floor or walls or all other constant equipment.

5) The cutting line should be designed to prevent any intersections of different segments or to allow the cutting process constantly keep moving forward. If there are more than one cutting lines at the same slaughterhouse, the intersection must be prevented by building the lines separate enough.

c) Slaughterhouses need to have the proper resources to disinfect the equipment, such as a hot water system not less than 82 °C, or another alternative system that has an equivalent affect.

ç) The sinks which are being used by the personnel that is in direct contact to meat, need to have the taps designed to prevent the spread of any infection.

d) The slaughterhouse needs to have separate resources, which are lockable and freezable, for the stocking of the meats that are doubtful or inappropriate for human consumption.

e) There must be a separate and adequate place reserved for the purpose of disinfection, washing and cleaning of the vehicles that are being used for the transportation of live animals. However, if the Ministry gives permission somewhere near the slaughterhouse which has an official license might be used for this purpose. In these circumstances there is no need for similar places and resources in the slaughterhouse.

f) Slaughterhouses need to have lockable places for cutting of the doubtful of ill animals.

g) If the manure or digestive tract content will be stocked inside the establishment, there must be a special area reserved for that purpose.

ğ) The slaughterhouse needs to have a place or room, when necessary, which are reserved for the veterinarian usage and which has the sufficient equipment that can be locked.

The requirements of shredding facilities

TERM 13 – (1) Food administrator makes sure to meet the following requirements in the shredding facilities where the single shank pet animals are kept;

- a) The building must be designed to prevent any intersections to provide constant continuity of the processes in order to prevent especially the spread of any infections from the meat, or it needs to divide different production segments from each other,
- b) The open and packed meats must be stocked at the same storage in different times or at completely different storages,
- c) The shredding rooms must be designed properly that meets the requirements stated at the 15th item of this regulation,
- ç) The sinks which are being used to wash hands by the personnel that is in direct contact to meat, need to have the taps designed to prevent the spread of any infection.
- d) It needs to have the proper resources to disinfect the equipment, such as a hot water system not less than 82 °C, or another alternative system that has an equivalent affect.

Slaughtering hygiene

TERM 14 – (1) The animal slaughtering process must be carried out according to the requirements given hereunder:

- a) The animals must be slaughtered without delay after they are brought to the slaughterhouse. However, in order to ensure the health of the animals, a *rest period* should be given for the animals after arrival at the slaughterhouse.
- b) Regarding the animals delivered to the slaughterhouse;
 - 1) In the event that the animals except the animals defined in the (2) and (3) subparagraphs of this paragraph die before they are slaughtered in the slaughterhouse, the meat of these animals are not suitable for the consumption.
 - 2) The animals that are subject to immediate slaughtering outside the slaughterhouse as per the Article 16, and the animals that are slaughtered at the place of production as per the Article 25, and the livestock that are subject to only slaughtering –except the wild game animals- as per the Article 27 are brought to the slaughterhouse.
 - 3) The meats of the animals that are slaughtered as a result of the accidents in the slaughterhouse might be used for the consumption of humans in the event that any serious lesions - except the lesions emerged due to the accident- are not found in the examination conducted in the slaughterhouse.

c) The animals that are sent to be slaughtered to the slaughterhouse are identified individually or in groups in suitable conditions in order to follow up the origins of the animals.

ç) The animals must be clean.

d) The manager of the slaughterhouse shall obey the instructions of the official or the authorised veterinary surgeon in order for the pre-slaughtering examinations of each animal, which is going to be slaughtered, are to be carried out under the suitable conditions in compliance with the provisions of the Regulation Determining the Special Rules for the Official Controls of the Animal Foods.

e) The animals that are brought to the slaughterhouse must be slaughtered without delay.

f) The stunning and bleeding of slaughter animals, skinning and other processes of carcasses must be conducted without delay and the required care must be given to prevent them rubbing off onto the meat.

Particularly;

- 1) The slaughtering must be conducted by covering the aorta carotis communis, vena jugularis, trachea and esophagus. However, in the event that the Ministry permits, methods that ensure the unity of the trachea and esophagus might be used.
- 2) While removing the skins and furs of the animals, the connection between the skins, furs and carcasses shall be hampered, and the personnel and the equipment that have touched the exterior surface of the skins and furs shall not be allowed to touch the meat.
- 3) In the process of removing the innards and afterwards, the falling of the content of the digestive track shall be hampered, and pursuant to the stunning process the removal of the innards shall be completed without delay.
- 4) While removing the udders of the slaughtered animals, the carcass shall be protected from the milk and colostrums.

g) The carcasses and the other parts of the body of the slaughtered animal those are suitable for the people's consumption should be skinned thoroughly. However this application is not compulsory for the whole body of the pigs; the heads of the sheep, goats and calf and the feet of these animals; the mouths, noses and lips of the calf. The heads including the mouths, noses and lips and the feet shall be treated in a suitable way considering the contaminations.

ğ) The hairs of the pigs, in the event that they are not skinned, shall be removed immediately. The risk of contamination of the meat due to the scalding water for this

operation shall be minimized. For this process, only the permitted additive substances shall be used. Pursuant to this process the pigs shall be rinsed with the palatable water.

h) Visible excremental contamination should not be on the carcasses. In the event that a visible contamination occurs, the contaminated part must be cut immediately or removed in alternative ways that have the equal effect.

i) The carcasses shall be prevented from contacting the ground, wall of the work benches.

i) The manager of the slaughterhouse shall obey the instructions of the Ministry in order for the post-slaughtering examinations are to be carried out under the suitable conditions in compliance with the provisions of the Regulation Determining the Special Rules for the Official Controls of the Animal Foods.

j) By the completion of the examination of the animal following its slaughtering, the parts of the animal;

1) Must be identified to which carcass it belongs to.

2) Must not be contacted with the other carcass, entrails or the innards including the ones of which examinations are completed post-slaughtering.

3) The phallus that is designated not to be indicative of pathological lesion might be thrown away immediately.

k) The kidneys and kidney fats shall be removed from the calf and the pigs and the equidae.

l) In the event that the blood and the other entrails of several animals are gathered at the same place following the completion of the post-slaughtering examination and in the event that it is determined the carcasses belonging to those animals are not suitable for the people's consumption, the blood and the other entrails that are at the same place of these animals shall not be offered for the people's consumption.

m) Pursuant to the post-slaughtering examination;

1) The tonsils of the calf and the pigs and the equidae shall be removed hygienically.

2) The parts those are not suitable for the people's consumption shall be removed from the clean areas of the premises without delay.

3) The meats that are considered to be contaminated and the meats that are identified as unsuitable for the people's consumption and the inedible by-products shall not be contacted with the meats that are identified as suitable for the people's consumption.

4) The innards or the parts of the innards in the carcasses shall be removed thoroughly and without delay.

n) Following the completion of the slaughtering process and the post-slaughtering examination, the meat shall be stored in compliance with the requirements proposed as per the Article 17.

o) In the event that the further examinations of the stomachs, intestines, heads and feet are conducted, the procedures shall be completed given hereunder:

1) The stomach shall be scalded or cleaned.

2) The intestines shall be evacuated or cleaned.

3) The skins of the heads and feet shall be skinned out or scalded and dehaired.

ö) As per the provisions of the paragraph 5 of the Article 6; measures must be taken in order to prevent the cross contamination in the authorised managements for the slaughtering of different animal species and the carcasses of the game animals in farmers or the wild animals for hunting on the condition that the places and the time of the facilities which are carried out on the different species are separated. Different opportunities shall be provided for the storage and the reception of the wild animals for hunting and the animals for hunting in the farmers which are slaughtered in the farmers and not skinned out.

p) In the slaughterhouses, different equipment shall be used for the slaughtering of the sick animals and that are considered to be sick, and there are lockable facilities for the conservation of these equipment.

General Hygiene Principles for Meat Cutting and Separating Bones

TERM 15 – (1) The food manager conducts the procedures of meat cutting and separating bones of the domestic equidae in compliance with the requirements given hereunder:

- a) In slaughterhouses, the whole carcasses of the domestic equidae might be separated into two or four and the half carcasses might be separated into three at the most. The procedures of further meat cutting and separating bones shall be conducted in a cutting place.
- b) The working on meats shall be arranged in a way that minimises and prevents the contamination. The food manager provides the requirements given hereunder:
 - 1) The meats to be cut shall be brought to the working rooms in accordance with the impetus of the procedure in these rooms.
 - 2) During the processes of meat cutting, separating the bones, trimming, slicing, removing the membranes, handling and packaging, the temperature of the entrails shall not exceed 3 °C and the temperature of the other meats shall not exceed 7 °C. In order to enable this opportunity the ambient temperature shall

not exceed 12 °C or an alternative system shall be used that has an equivalent effect.

- 3) As per the issues of the Paragraph 5 of the Article 6, the places and the time of these processes shall be separated in order to prevent the cross contamination in the authorised places where different animal species' meats are cut.
- c) In addition to this, in compliance with the (c) subparagraph of the paragraph 1 of the Article 17 of this by-law, the meat might be separated from the bones or might be cut, before the temperature reaches the level mentioned in the indent 2 of (b) subparagraph of this paragraph.

ç) When the cutting place and the slaughterhouse are at the same site, the meat might be separated from the bones or might be cut before the temperature reaches the level mentioned in the indent 2 of (b) subparagraph of this paragraph. In this situation, the meat might be transferred to the cutting place directly from the slaughterhouse or pursuant to its cooling period in the cooling room. The meat shall be cut into pieces without delay, packages in appropriate conditions and the provisions shall be implemented as per the indent 2 of (b) subparagraph of this paragraph related with the temperatures.

(2) In the event that the food manager supplies the meat obtained from the domestic equidae as raw meat to the markets, s/he is not entitled to conduct any process to this meat in order to increase the water holding capacity.

Urgent slaughtering outside slaughterhouse TERM 16 – (1) The food manager is entitled to supply the meats of the domestic equidae which are slaughtered urgently outside the slaughterhouse, only in the event that the requirements given hereunder are performed:

- a) The fact that the animal, when it is healthy, might not be transferred to the slaughterhouse due to an accident happened as the animal welfare conditions requires.
 - b) The fact that the antemortem examination of the animal shall be conducted by the veterinary surgeon.
 - c) The animal that is cut and bled shall be transferred to a slaughterhouse hygienically without delay. The stomach and the intestines of the animal might be removed under the supervision of the veterinary surgeon at the site where the animal is slaughtered. The innards must accompany the slaughtered animal and must be identifiable.
- ç) In the event that there is a need for time more than two hours between the slaughtering practice and the slaughterhouse, the animal must be cooled. In the circumstance that the climate conditions allow, the active cooling is not necessary.

c) The report of the food manager who feed the animal consists of the ID of the animal, the veterinary medicals that are applied to the animals and have a period of designated purification of remnants or the other kinds of treatments, the periods of purification of remnants and their application dates, this report shall be transferred to the slaughterhouse with the slaughtered animal.

d) The report consisting of the positive result of the ante mortem examination, the day, date and the result of the urgent slaughtering, and the treatment of the veterinary surgeon to the animal shall be transferred to the slaughterhouse with the slaughtered animal.

f) The animal that is slaughtered urgently must be compliant with the required additional tests and the Regulation Determining the Special Rules for the Official Controls of the Animal Foods, and the animal must be appropriate for the consumption of the people pursuant to the ante mortem examination conducted in the slaughterhouse.

g) The food manager shall obey the instructions of the official or the authorised veterinary surgeon regarding the utilization of the meat pursuant to the ante mortem examination.

ğ) The meats that are obtained from the urgent slaughtering shall be supplied for the market under the condition that it bears a health symbol on itself as per the Regulation Determining the Special Rules for the Official Controls of the Animal Foods or a special health symbol on itself which shall not be confused with the identification symbol as per the Article 8 of this by-law.

Storing and shipping

TERM 17 – (1) The food manager shall ensure the storage and the transfer of the domestic equidas in compliance with the requirements given hereunder:

a) The requirements given hereunder shall be fulfilled during the process of cooling meats:

1) The cooling process shall start immediately pursuant to the ante mortem examination in the event that a special measure is not required. By providing a 3 °C for the entrails and 7 °C for the other meats, along with the cooling curve, the temperature must be decreased and these procedures must be done in the slaughterhouse. However, the meat might be handles and the bones might be separated as per the (ç) subparagraph of the paragraph 1 of the Article 15 of this by-law.

2) Air circulation sufficient to prevent condensation on meat will be provided during the cooling practice.

b) Meat must reach the heating point specified in the clause (a) of the first paragraph of this term and stay in the mentioned heat during the storing practice.

c) Meat must reach the heating point specified in the clause (a) of the first paragraph of this term and stay in the mentioned heat during the storing practice. Besides, if necessary for the production of special products, the ministry will allow the transfer of the mentioned meats on condition that the following conditions are met, without reaching the heating point specified in the clause (a) of the first paragraph of this term and stay in the mentioned heat during the storing practice:

1) Transfer of meat from one establishment to another is carried out in compliance with the rules specified by the Ministry.

2) Meat is moved promptly from the slaughterhouse or the chopping center which is in the same place as the slaughterhouse and the transfer time is no more than 2 hours.

ç) Meats to be frozen will be frozen with taking situations which require stabilization period into consideration and without much delay.

d) Naked meats and wrapped meats will be stored in separate stores, or in the same store in different time periods. This practice is applied also in transfers.

SIXTH CHAPTER

Special Requirements for the Meats of Poultrys and Rabbitlikes

Shipping living animals to slaughterhouse

TERM 18 – (1) Food managers which transfer living animals to slaughterhouse will provide the compliance with the following requirements:

a) Animals will be treated in a manner which will not lead to unnecessary stress or pain during the gathering or transferring.

b) Animals coming from the herds which are known to show illness signs or have contamination of significant illness factors important for public health will be transferred to slaughterhouse on condition that the Ministry permits.

c) Cages or equipment in which animals are kept during the transfers to slaughterhouse must be of stainless material, and be easily cleaned and disinfected. Once all equipment used to gather and distribute living animals is emptied and when necessary, the mentioned equipment is cleaned, washed and disinfected.

Requirements for slaughterhouses

TERM 19 – (1) Food manager must provide the suitability of slaughterhouses in which poultrys and rabbitlikes are slaughtered, their plans and equipment in compliance with the following conditions:

a) Slaughterhouses must contain a room or an enclosed area for the acceptance and examination of animals before slaughtering.

b) Slaughterhouses will have the following conditions in order to prevent the contaminations:

- 1) Sufficient and suitable rooms for operations carried out must be present.
 - 2) Separate rooms must be present for internal organ extraction and additional framework operations and proceedings of chicken feet, comb and wing tip, including the addition of flavorers the entire framework of poultries.
 - 3) Operations such as stunning, extravasating, boiling, plucking or skinning, internal organ extraction and transferring will be insured to be carried out in different time periods or different places.
 - 4) Opportunities to prevent the meat contact with floor, wall and all fixed equipment must be present.
 - 5) Slaughtering lines must be present in order to prevent cross contamination between separate sections in the slaughtering line or allow permanent progression in slaughtering. Lines must be separated enough from each other in order to prevent cross contamination in case more than one line is operated in the same slaughterhouse.
- c) Opportunities to disinfect the equipment with hot water not less than 82 °C or equal alternative system equipment must be present.
 - ç) The sinks, in which hand washing operation is carried out by the personnel who have contact with meat, must have taps designed in a manner in order to prevent contamination.
 - d) Separate opportunities must be present in order to store the meats which are suspected and debarred, and the meats which are identified not suitable for human consumption.
 - e) Sufficient means must be present for cleaning, washing and disinfecting transfer devices such as cages which are used in transferring living animals. However, in case it is permitted by the Ministry, places having formal consent near the slaughterhouse can be used for this aim. In such a case, there is no need to have such places and opportunities.
 - f) Veterinary services must have sufficient equipment, and lockable means or room when necessary.

Requirements for chopping facilities

TERM 20 – (1) Food premise complies with the following requirements in the chopping facility where the meats of poultries and rabbitlikes:

- a) The facility must be built in the manner that provides the separateness between different production groups or allows the operations to run persistently in order to prevent the meats from contamination.
- b) Naked meats and wrapped meats will be stored in separate stores, or in the same store in different time periods.
- c) Chopping rooms equipped in compliance with the requirements of the 22nd term of this Regulation must be present.
- ç) The sinks, in which hand washing operation is carried out by the personnel who have contact with meat, must have taps designed in a manner in order to prevent contamination.

d) Opportunities to disinfect the equipment with hot water not less than 82 °C or equal alternative system equipment must be present.

(2) In case the food premise will carry out the following operations in a chopping center, it will provide separate rooms for these operations:

a) Internal organ extraction of geese and ducks which are stunned, extravasted and plucked in the farm they are produced in for goose or duck liver.

b) Internal organ extraction of poultries whose internal organ extraction is delayed.

Slaughtering hygiene

TERM 21 – (1) Slaughtering of poultries and rabbitlikes is performed as below:

a) If the animals which don't fall into the animals specified in the clause (b) of the first term are die before the slaughter, their meat cannot be used for human consumption.

b) Only living animals will be brought to the slaughterhouse to be slaughtered, excluding the following exceptions:

1) Poultries whose internal organ extraction is delayed, geese and ducks produced for goose or duck liver, birds who are kept in the farm like domestic animals, slaughtered in the farm in compliance with the 23rd term of this Regulation, however not regarded as domestic.

2) Game livestock slaughtered in the production fields in compliance with the 25th term of this Regulation.

3) Small wild game animals in compliance with the 28th term of this Regulation.

c) Slaughterhouse manager will comply with the instructions of the Ministry in order to carry out the examination before slaughtering.

ç) Necessary measures must be taken in order to prevent cross contamination by separating the time or space of the operations carried out for each animal species in establishments certified for the slaughter of different animal species or ostriches and small wild game animals kept in the farm. Small different opportunities must be present for the reception and storing of ostriches kept and slaughtered in the farm and small wild game animals.

d) Animals brought to the slaughterhouse will be slaughtered without unnecessary waiting.

e) Stunning, extravasating, skinning or plucking, eviscerating and other cleaning processes will be carried out without unnecessary delays, and contaminations. Especially plucking will be carried out in an enclosed area, with mechanical means and appropriate equipment, with measures taken in order to prevent feathers to spread around and the digestive channel to spill during the extraction of internal organs.

f) Slaughterhouse operator shall comply with the instructions of the Ministry in order to conduct post mortem examination under appropriate conditions especially to ensure proper examination of the slaughtered animals.

g) After post mortem examination:

1) The parts not suitable for consumed by people shall be eliminated from the clean areas of the facility as soon as possible.

2) The meat suspected of illness or determined to be not suitable for being consumed by people and offal and by-products shall not be contacted with the meats deemed fit for consumption.

3) Except for the kidneys, internal organs and parts thereof in the carcass shall be eliminated as soon as possible.

ğ) The carcass is cleaned after removal of the internal organs and examination, and if not chopped when warm, they shall be cooled by any temperature not higher than 4 °C as soon as possible.

h) When cooling process is applied to the carcasses by plunging, the following shall be considered:

1) In order to contaminate the carcass, due precautions shall be taken considering such parameters as carcass weight, water temperature, water quantity and flow direction of water as well as cooling period.

2) Equipment shall be emptied, cleaned and disinfected when necessary and once a day at minimum.

ı) The sick and suspicious animals and those which are required to be slaughtered during the application of programs for elimination or control of the diseases may not be slaughtered in the slaughterhouse unless the Ministry allows. In case the Ministry allows the same, such animals shall be slaughtered under official supervision and by taking preventive measures against infection. The slaughterhouse shall be cleaned and disinfected prior to reuse.

Hygiene during and after chopping and separating the bones

ARTICLE 22 – (1) Food business operator shall perform the processes of chopping the meats and separation of the bones with respect to the poultry and rabbit-line animals in accordance with the following requirements:

a) The works on the meats should be arranged so as to minimize the contamination or prevention of infection. Food business operator shall meet especially the following requirements:

1) The meats to be chopped shall be brought to the process rooms so as to be appropriate for the process speed in such rooms.

2) It shall be ensured that the temperature shall remain not to exceed 4 °C throughout chopping, separation of the bones, trimming, slicing, and separation of membranes, packaging and packing of meats. In order to ensure this, ambient temperature shall not exceed 12 °C or an alternative system having an equivalent effect shall be used.

3) A location or time shall be allocated for such activities in order to prevent cross contamination in the facilities approved for chopping the meats of different animal types.

b) When the meat chopping facilities and slaughterhouse are at the same place, the meats may be separated from the bones and chopped before reducing the temperature by the degree defined in 1(a) (2) of this article. In such case, the meat shall be transferred to the chopping facility directly from the slaughterhouse or after a waiting period in the cooling room.

c) The meat should be chopped as soon as possible and when appropriate, be packed or cooled.

ç) The meat should reach a temperature not exceeding 4 °C before the transportation and remain at this degree during transportation. However, if the Ministry allows, livers from goose and duck liver production may be carried at a temperature higher than 4 °C upon meeting the following requirements:

1) The transportation of meat from one facility to another shall be carried out in accordance with the rules defined by the Ministry.

2) The meat shall be left from the slaughterhouse or chopping facility immediately and the transportation period shall not be longer than 2 hours.

d) The meat obtained from the poultry and rabbit-like animals aimed to be frozen shall be frozen without any delay.

e) Meats in the open air and packed meats shall be kept either in the same warehouse or separate warehouses. This application applies to the transportation processes as well.

Slaughter in the farm

ARTICLE 23 – (1) The food business operator may slaughter the poultry defined in Article 21 (b) (1) of this Regulation in the farm upon approval by the Ministry and meeting the following requirements:

a) The farm should be controlled by the veterinary surgeon regularly.

b) The food business operator should inform the Ministry of slaughter date and time in advance.

c) The farm should have the means to ensure that the poultry to be slaughtered are collected in a place before mass slaughter.

ç) The farm should have facilities suitable for hygienic slaughter and further treatment of poultry.

d) The rules for welfare of animals should be complied.

e) The poultry slaughtered in the farm should be accompanied by the declaration indicating veterinary and medical products applied thereto or other treatment application dates and

residual washout period, slaughter date and time by the food business operator during carriage to the slaughterhouse.

f) The animals slaughtered on the farm should be accompanied by a medical report arranged by an official veterinary surgeon or authorized veterinary in accordance with the Regulation Setting Special Rules for Official Controls of Animal Food during carriage to the slaughterhouse.

g) If the internal organs are not removed in the poultry rouse for goose or duck liver, such animals should be carried to the slaughterhouse or chopping facilities immediately and if necessary, they should be cooled in such facilities. The internal organs should be removed within 24 hours after slaughter under supervision of the Ministry.

ğ) Those internal organs of which are delayed to be removed among the poultry produced on the farm and slaughtered may be kept under any temperature not exceeding 4 °C for up to 15 days. Afterwards, the internal organs should be removed in a slaughterhouse or chopping facility.

Water retention agents

ARTICLE 24 – (1) If the food business operator shall release the poultry meat as raw meat in the market, it may not make any process on such meat in order to increase water retention.

PART SEVEN

Special Requirements for Meat of Farm Game Animals

Meat of farm game animals

ARTICLE 25 – (1) The requirements in Article 5 of this Regulation shall be applied to production and release of wild and domestic pigs, ruminant mammals and venison.

(2) The requirements in article 6 of this Regulation shall be applied to meat production from rheidæ and release thereof in the market. However, the requirements in article 5 of this Regulation may be applied to rheidæ if the Ministry allows as well. In such case, proper means should be provided according to the size of the animals.

(3) The food business operator may slaughter the rheidæ and ruminant mammalian farm games on the farm where such animals are rouse upon the approval by the Ministry and in case of meeting the following requirements:

a) Presence of any risk to arise in terms of the persons responsible for transportation of the animals and in order to protect animal welfare.

b) Keeping the herd under regular veterinary surgeon control.

c) Request by the animal owner.

ç) Notification of slaughter date and time of the animals to the Ministry in advance

- d) The farm should have the means to ensure that the animals to be slaughtered are collected in a place before mass slaughter.
- e) The farm should have means allowing to slaughter the animals, to shed blood thereof, to deplume of the rheidae.
- f) Compliance with the rules for protection of animal welfare.
- g) The animals that are slaughtered and blood of which is shed should be transported to the slaughterhouse hygienically and without any delay. In case the transportation lasts for more than 2 hours, the animals should be cooled if necessary, and if such are under veterinary surgeon control, their internal organs should be eliminated in place.
- ğ) The animals that are rouse and slaughtered on the farm should be accompanied by the statement indicating veterinary and medical products applied thereto or other treatment application dates and residual washout period, slaughter date and time by the food business operator during carriage to the slaughterhouse.
- h) The animals slaughtered on the farm should be accompanied by a medical report issued and signed by an official veterinary surgeon or authorized veterinary indicating that ante mortem examination result is positive, the animals have been slaughtered properly and their blood has been shed properly as well as the day and time of slaughter process during carriage to the approved facilities.

(4) As an exception to paragraph 3(h) of this article, the Ministry may allow the notification that the animals have been slaughtered properly, their blood has been shed properly including the slaughter date and time provided by the food business operator in paragraph 3(ğ) of this article if:

- a) The origin farm is located in an area where any health restriction is not applied in accordance with the legislation.
- b) The food business operator is competent enough to ensure the animals to be slaughtered without causing preventable pains, stress or sorrow in compliance with the provisions of protection of animal welfare.

(5) The food business operator may also slaughter bison on the farm in accordance with the requirements of paragraph 3 of this article in exceptional cases.

PART EIGHT

Special Requirements for Meat of Wild Game Animals

Training of the hunters in health and hygiene

ARTICLE 26 – (1) The persons who hunt the wild game animals to offer the meat for consumption and release thereof in the market should have adequate knowledge in pathology of wild game animals, production and treatment and the meat of wild game animals after hunting in order to perform first examination on the venue.

(2) However, it is sufficient for at least one person in the hunting team to have such knowledge, and shall be hereinafter referred to as "trained person".

(3) If the trained person is a member of the hunting team during hunting or is very close to the hunting location, it may also collect and manage the hunting. The hunter presents the hunted animal to the trained person being very close to the hunting location, protecting and managing the hunting, and gives information about any behavioral disorder observed by the hunter prior to killing.

(4) The training to be provided with the hunters should be at an adequate level acceptable by the Ministry. The training shall cover the following matter at minimum:

- a) Knowledge of normal anatomy, physiology and behavior of the wild game animals.
- b) Behavioral disorders and pathological changes caused by the diseases, environmental contaminants and other factors that may affect human health after the consumption the meat thereof.
- c) Hygiene rules and appropriate techniques concerning treatment and transportation of wild game animals as well as removal of the internal organs.
- ç) Legislation on animal health, public health and hygiene rules, which regulates the release of wild game animals meat in the market and administrative measures.

(5) The Ministry encourages the hunting organizations in order to perform such trainings.

Treatment of big wild game animals

ARTICLE 27 – (1) The stomach and intestines of wild big game animals shall be removed after killing as soon as possible and if necessary, their blood shall be shed.

(2) In order to determine whether the meat carries any risks for health, the trained person shall examine the body and any removed internal organs after killing as soon as possible.

(3) The meat of wild big game animals may only be released in the market if such is transferred to the animal processing facility after the examination defined in paragraph 2 of this article as soon as possible. The internal organs defined in paragraph 4 of this article shall accompany the body and shall be identifiable to which animals they belong.

(4) The treatment of wild big game animals shall be carried out in accordance with the following requirements:

- a) If any abnormal findings are not found, uncommon behaviors are not observed during the examination defined in paragraph two of this article and suspicious environmental contamination is not available, the trained person shall attach a notification with number and indicating such matters to the body of the animal. In addition thereto, the date and time when the animal is killed shall be indicated. The notification is not required to be attached to the corpus of the animal. If the notification identifies the corpus of each animal and bears the identification number covering the date, time and location of killing corresponding to corpus of each animal, it may cover corpus of multiple animals. All the corpuses covered by

one single notification shall be sent to the animal processing facility for one single game animal. In such case, it is not required for the corpus to be accompanied by the head and internal organs. However, the corpus of pig-like animals, hoofed animals and other animals sensitive to trichinosis shall be accompanied by the head and diaphragm the corpus, except for long molars. However, the hunters shall comply with other additional rules that enable to monitor some certain residues and substances.

b) Except for the cases defined in paragraph (a) of this article, the corpus shall be accompanied by all the internal organs apart from head, stomach and intestines and except for long molars and horns. The trained person performing the examination shall communicate the information about the abnormal findings, uncommon behaviors and suspicion of contamination from the environment, all of which prevent the trained person from making the notification to the Ministry.

c) If the trained person to perform the examination defined in paragraph two of this article is absent, the corpus shall be accompanied by all the internal organs other than the long molars, horns, head, stomach and intestines.

(5) The cooling process shall be commenced within a suitable period after killing and the meat is ensured to be kept no higher than 7 °C in all parts thereof. In case the climate conditions allow, active cooling is not needed.

(6) It should be avoided piling the wild game animals during transportation to the game animal processing facility.

(7) Wild big game animals fetched to the game animal processing facility shall be submitted to the Ministry official for examination.

(8) In addition thereto, unskinned wild big game animals may only be skinned and released in the market in case of compliance with the following requirements:

a) The related animals shall be stored apart from food before skinning process, be treated, but not frozen.

b) After skinning, such shall be subjected to the final examination in accordance with the Regulation Setting Special Rules for Official Controls of Animal Food.

(9) In the matters concerning the chopping the meat of wild big game animals and separating thereof from the bones, the requirements defined in article 15 of this Regulation shall be followed.

Treatment of small wild game animals

ARTICLE 28 – (1) In order to determine whether the meat carries any risks for health, the trained person shall perform the examination after killing as soon as possible.

(2) If abnormal findings are found during the examination, uncommon behaviors are observed in the animal before killing or there is any suspicion of environmental contamination, then such issues shall be communicated to the Ministry.

(3) The meat of wild small game animals may only be released in the market if such is transferred to the animal processing facility after the examination defined in paragraph one of this article as soon as possible.

(4) The cooling process shall be commenced within a suitable period after killing and the meat is ensured to be kept no higher than 4 °C in all parts thereof. In case the climate conditions allow, active cooling is not needed.

(5) Unless otherwise allowed by the Ministry, the internal organs of the wild small game animals brought to the game animal processing facility shall be performed without any delay.

(6) Wild small game animals fetched to the game animal processing facility shall be submitted to official or duly authorized veterinary surgeon for examination.

(7) In the matters concerning the chopping the meat of wild small game animals and separating thereof from the bones, the requirements defined in article 22 of this Regulation shall be followed.

PART NINE

Special Requirements for Minced Meat, Meat Preparations and Mechanically Separated Meat

Requirements for the manufacturing plants

ARTICLE 29 – (1) The food business operators of minced meat, meat preparations and mechanically separated meat shall comply with the following requirements:

- a) They shall perform building of the plant so as to prevent contamination of meat and meat products, especially to allow continuous progress of the processes or to enable the distinction between the productions of different products.
- b) The packed meat, open meat and products shall be kept in the same warehouses but at different times or in separate warehouses.
- c) The plant shall have rooms equipped to ensure the compliance with the requirements related to the temperature defined in article 31 of this Regulation.
- ç) The washbasins used by the personnel contacting open meat and products for washing hands shall have taps designed to prevent spread of contamination.
- d) The facility should have the means required to disinfect the tools with hot water not lower than 82 °C or an equivalent alternative system.

Requirements for the raw materials

ARTICLE 30 – (1) The food business operators of minced meat, meat preparations and mechanically separated meat shall ensure compliance of the raw materials that they use with the following requirements:

a) The raw material used for preparing minced meat shall fulfill the following requirements:

- 1) It shall conform to the requirements for raw meat.
- 2) It is obtained from the skeleton muscles including adipose tissue attached to the muscles.
- 3) The scraps and trimming residues occurring during chopping except for separation of all the muscle pieces; mechanically separated meats; meat involving bone fragments or skin; meats obtained from head meat other than masseter muscles, pieces of linea alba that are not muscles, carpal and tarsal areas, bone scrapings, diaphragm muscles as long as their serosa is not removed may not be used in production of minced meat as raw materials.

b) The following raw materials may be used in meat mixture preparations:

- 1) Raw meat.
- 2) Meat meeting the requirements defined in sub-clause (a) of this paragraph.

c) The raw materials used in production of mechanically separated meats shall meet the following requirements:

- 1) It shall conform to the requirements for raw meat.
- 2) In poultry, the feet, head and neck skin, the bones of the head in animals other than poultry, feet, tails, femur, tibia, fibula, humerus, radius and ulna bones may not be used as raw material for the production of mechanically separated meats.

(2) In obtaining minced meat or prepared meat mixtures by mixing of different species of animals, the following rules apply:

- a) Minced meat or prepared meat mixtures can be produced by mixing cattle, buffalo, bison, camel, sheep and goat meats with each other.
- b) Minced meat or prepared meat mixtures can be produced by mixing the meats obtained from poultry types with each other.
- c) Except for the cases defined in sub-clauses (a) and (b), Minced meat or prepared meat mixtures may not be produced by mixing the meats of different animal types.

Hygiene during and after production

ARTICLE 31 – (1) The food business operators of minced meat, prepared meat mixtures and mechanically separated meat are obliged to fulfill the following requirements:

a) The processes for treatment of meat shall be arranged to prevent or minimize contamination. To this end, the following requirements shall be met for the used meat:

- 1) Poultry meat to be treated may not be higher than 4 °C, meats from other animals than 7 °C and offal than 3 °C.
- 2) Meat to be treated is brought to the preparation chamber by the speed of process as needed.

b) Minced meat and prepared meat mixtures must fulfill the following requirements:

1) If minced meat or prepared meat mixtures are to be prepared from frozen or deep-frozen meat, the used meat shall be separated from their bones before freezing. However, minced meat or prepared meat mixtures obtained in this way are stored only for a short period of time.

2) Minced meat to be obtained from cooled red meat shall be prepared within 6 days, and minced meat to be obtained from boneless cattle meat with vacuumed pack and from calf meat within 15 days, as of the slaughter date. Minced meat to be obtained from poultry shall be prepared within 3 days at the latest as of the slaughter date. Minced meat may not be prepared apart therefrom.

3) Immediately after the production, minced meat and prepared meat mixtures shall be packed and packaged. The minced meat shall be cooled by a temperature no higher than 2 °C, prepared meat mixtures no higher than 4 °C or the same shall be frozen by –18 °C or lower. Such temperature conditions shall be maintained during storage and transportation.

c) In production and usage of the mechanically separated meats that are manufactured with a technique not leading to changes in the structure of the bones and calcium content of which is not more than the minced meat, the following requirements shall be satisfied:

1) If the process of separation of meat from the bones is performed in the chopping facility located in the same area as the slaughterhouse, the carcass should be of maximum 7 days as of the slaughter date, and if such are located in the chopping facilities receiving carcass from outside, the carcass should be of maximum 5 days as of the slaughter date. The carcass of the poultry should be of maximum 3 days as of the slaughter date.

2) Immediately after the separation from the bones, mechanical separation process is carried out.

3) If the mechanically separated meat shall not be used immediately after they are obtained, they shall be packed or packaged, be cooled by an internal temperature not higher than 2 °C or be frozen until their internal temperature reaches –18 °C or lower. Such temperature conditions shall be maintained throughout storage and transportation.

4) Mechanically separated meats are intended for industrial usage and may not be offered for consumption directly. Mechanically separated meats shall be used in the approved facilities and only in production of emulsified meat products exposed to thermal process.

5) Calcium content of mechanically separated meats should be maximum 0.1% (100 mg/100gr or 1,000 ppm).

ç) The following requirements shall be met in production and usage of mechanically separated meats produced with the techniques other than those defined in sub-clause (c) of paragraph one.

1) If the process of separation of meat from the bones is performed in the chopping facility located in the same area as the slaughterhouse, the carcass should be of maximum 7 days

as of the slaughter date, and if such are located in the chopping facilities receiving carcass from outside, the carcass should be of maximum 5 days as of the slaughter date. The carcass of the poultry should be of maximum 3 days as of the slaughter date.

2) If mechanical separation process shall not be performed immediately after the separation of the meat from the bones, meaty bones shall be cooled by any temperature not higher than 2 °C or be frozen until the temperature reaches –18 °C or lower. Such temperature conditions shall be maintained throughout storage.

3) Meaty bones obtained from the frozen carcasses shall not be frozen again.

4) If the mechanically separated meats shall not be used within 1 hour after they are obtained, they shall immediately be cooled by any temperature not higher than 2 °C.

5) If the mechanically separated meats shall not be used within 24 hours after they are cooled, they shall be frozen within 12 hours after they are obtained and brought to –18 °C or lower within 6 hours.

6) Frozen mechanically separated meats shall be stored and carried with pack or package. The mechanically separated meats may not be stored for longer than 3 months and be kept at –18 °C or lower during carriage and storage.

7) Mechanically separated meats are intended for industrial usage and may not be offered for consumption directly. Mechanically separated meats shall be used in the approved facilities and only in production of emulsified meat products exposed to thermal process.

8) Calcium content of mechanically separated meats should be maximum 0.5% (500 mg/100gr or 5,000 ppm).

d) Meaty bones may not be carried and sold for the purpose of manufacturing mechanically separated meats.

e) Minced meat, prepared meat mixtures and mechanically separated meats may not be frozen again after being thawed.

Labeling

ARTICLE 32 – (1) The food business operators of minced meat, prepared meat mixtures and mechanically separated meat are obliged to comply with the provisions of legislation on food codex.

(2) The labels of minced meat and prepared meat mixtures obtained from poultry and equine animals and aimed to be presented to the end user should include warning information indicating that such meats should be cooked before consumption.

PART TEN

Special Requirements for Meat Products

Raw materials usage in meat products

ARTICLE 33 – (1) The food business operator may not use the following during preparation of meat products:

- a) Genital organs of male and female animals.
- b) Urinary system organs other than kidneys and bladder.
- c) Laryngeal cartilage, trachea and main bronchi of the lungs.
- ç) The eyes and eyelids.
- d) External auditory canal.
- e) The horn tissue.
- f) In poultry, comb and the ears, neck and comb-like flaccid meat, head, foot, esophagus, crop, intestine and genital organs.

(2) All the meats including minced meat and prepared meat mixtures used in meat production shall comply with the requirements determined for raw meat. However, it is not obligatory to comply with other special requirements provided for minced meat and prepared meat mixtures in meat products manufacture.

PART ELEVEN

Specific Requirements for Living Bivalve Mollusks

Living Bivalve Mollusks

ARTICLE 34 – (1) This section, except from the provisions regarding living bivalve and decontamination, is to be implemented to living seurchins, living tunicates and living gastropods. The provisions, regarding classification of production areas, in the first sub-clause of the 36th article of this Regulation, are not implemented to living filter feeder gastropods.

(2) The 35th, 36th, 37th, 38th, 39th, 40th, 41st and 42nd articles of this Regulation , according to the Regulation of Specific Rules for Official Control of Animal Food, are implemented to the animals collected from the production areas classified by the Ministry; yet 43rd article to pectinidae family collected apart from these areas.

(3) The 39th, 40th, 42nd and 43rd articles and third sub-clause of the 41st article are implemented to retailing.

(4) Specific hygiene requirements for this section, in addition to;

- a) The procedures applied before arrival of living bivalve mollusks in the delivery or decontamination center, requirements in the 8th, 9th and 25th articles of Food Hygiene Regulation;
- b) For other procedures, the requirements in the 3rd part of the Food Hygiene Regulation; are to be implemented.

General Requirements for Supplying Living Bivalve Mollusks to the Market

ARTICLE 35 – (1) In delivery center, living bivalve mollusks cannot be supplied to the market for retailing without implementing identification marks mentioned in the 41st article of this Regulation.

(2) Food business operator accepts these batches of living bivalve mollusks only if it meets the requirement of the documents mentioned in the third, fourth, fifth, sixth and seventh sub-clauses of this article.

(3) Food business operator has the certificate of enrollment accompanying the living bivalve mollusks batches in transference between the centers including delivery and processing plant.

(4) The Certificate of enrollment includes the following information;

a) On the certificate of enrollment for living bivalve mollusks sent from the production area,

- 1) Collector identification and address,
- 2) Collecting date,
- 3) Code number of production area,
- 4) The condition of production area,
- 5) The amount and species of barnacle,
- 6) Destination for batches

b) On the certificate of enrollment for living bivalve mollusks sent from the tilting area,

- 1) Information mentioned in the sub-clause (a),
- 2) Location of tilting area,
- 3) Tilting duration,

c) On the certificate of enrollment for living bivalve mollusks sent from the decontamination area,

- 1) Information mentioned in the sub-clause (a),
- 2) Address of the decontamination center,
- 3) Duration of decontaminating,

4) Date of entry into the decontamination center and out from the center,

(5) Food business operator who sends the living bivalve mollusks batches fills in the necessary parts of the enrollment certificate legibly and unchangeably. The receiving Food

business operator records the receiving date of the batches on the enrollment certificate by seal or in any other way.

(6) Food business operator keeps a copy of enrollment certificate regarding each batch sent or received for at least 1 year.

(7) Provided that the collectors work at the delivery center, decontamination center and tilting center at the same time; or work at the receiver processing plant supervised by the Ministry; no enrollment certificate is asked for if authorized by the Ministry.

Hygiene Requirements for Living Bivalve Mollusks Production and Collection

ARTICLE 36 – (1) Requirements for production areas;

a) Collectors, collect living bivalve mollusks, in scope of the Regulation of Specific Rules for Official Control of Animal Food, only from the localized and limited production areas classified as A, B or C in co-operation with the Ministry and food business operator on appropriate conditions.

b) Food business operator, without subjecting to any other treatment, may supply these living bivalve mollusks collected from first class production areas into the market for human consumption if requirements are met in the 39th article of this Regulation.

c) Food business operator, supplies living bivalve mollusks collected from B class production areas into the market for human consumption after tilting and decontaminating.

ç) Food business operator, supplies living bivalve mollusks collected from class C production areas into the market for human consumption after enough tilting duration mentioned in the third sub-clause of this article applies.

d) Living bivalve mollusks from production areas B and C, after tilting and decontaminating, are to meet the whole requirements in the 39th article of this Regulation. Living bivalve mollusk from these areas that are not sent to the tilting and decontamination, on suitable conditions, after moving sand, mud or ooze away in the same or other processing plant, are sent to another production unit to move noxa away. Allowed procedures are as follows;

1) Sterilization in hermetically sealed chambers,

2) Enabling the internal temperature of mollusks flesh as at least 90 °C and steeping in the boiling water to keep this temperature at least for 90 seconds; cooking from 3 to 5 minutes in a closed area which has 120 °C and 160 °C for temperature and pressure between 2 and 5 kg/cm²; freezing the flesh until it reaches -20°C following shelled and ; heat processing which enables the internal temperature of mollusks flesh at least 90 °C and keeps this internal temperature at least for 90 seconds. (For this process, a validated method is to be used, procedures based on hazard analysis and critical control points /HACCP are to be used for validating equal heat distribution.).

e) Food business operator cannot collect or produce living bivalve mollusks from areas that are not classified by the Ministry or not suitable due to health conditions. Food business operator, takes own suitability results of the production and collecting areas and information gathered from the Ministry into consideration. To determine the procedures to be applied to the collected batches, all the information is used particularly information about the environmental and weather conditions.

f) Living bivalve mollusks from production areas B and C, which are not sent to decontaminating or tilting, being subjected to the procedures mentioned in this sub-clause (d), are supplied to the market provided that they meet the requirements in the 39th article of this Regulation.

(2) Requirements for collecting and the procedures following collection:

a) Food business operator who collects the living bivalve mollusks or operates the afterwards process obeys the following requirements;

1) Collecting techniques and following processes cannot result in extra contamination or extensive damage on the shells of living bivalve mollusks or on their tissues, or important changes that affect the suitability of bivalve mollusks in decontaminating, processing or tilting.

2) Food business operator especially keeps the living bivalve mollusks against crushing, scouring or shaking; Food business operator avoids the living bivalve mollusks from excessive heat and steeping to water which results in extra contamination; Food business operator uses only a production areas determined by the Ministry if nature is required to make the living bivalve mollusks suitable.

3) In transporting the living bivalve mollusks, the most suitable transportation vehicles that provide maximum safety and living conditions, are used.

(3) Requirements for tilting living bivalve mollusks:

a) For tilting the living bivalve mollusks, the areas confirmed by the Ministry are used. The Ministry determines the distance between the tilting areas and between the tilting and production areas to avoid extra contamination. The boundaries of these areas are shown by moorings, sticks and other fixed tools.

b) Food business operator enables the most suitable conditions for tilting and decontaminating particularly as follows:

1) Uses the techniques that allow the living bivalve mollusks filter feeding after releasing them into the natural water in tilting process.

2) Tilts the living bivalve mollusks in such a density that does not prevent decontamination.

3) In case no shorter duration is determined by the Ministry, based on the water temperature and risk analyses, waits the living bivalve mollusks in tilting area for at least 2-month period.

4) Enough division is enabled to avoid mingling of the batches, and using the systems all-in/all-out, no new batch is brought before moving the entire previous batch.

c) Food business operator managing the tilting areas keeps the records about the source of living bivalve mollusks, tilting duration, tilting areas and destination after tilting for the control of the Ministry.

Structural Requirements for Delivery and Decontamination Centers

ARTICLE 37 – (1) The location of processing plants of the land is determined accordingly taking possible severe tides and flooding from surroundings.

(2) Water storage tanks are to meet the following requirements;

a) Inside of the water storage tanks are to be smooth, durable, and easily cleanable and no leaking type.

b) Lets the full drain or overflow

c) The system that brings the water is not to cause contamination.

(3) Decontamination tanks are to be in accordance with the volume and type of the production.

Hygiene Requirements for Decontamination and Delivery Centers

ARTICLE 38 – (1) Food business operator decontaminating the living bivalve mollusks obeys the following requirements:

a) Before decontaminating, to move mud and other soil away, living bivalve mollusks are to be cleaned by fresh water.

b) The decontamination system is to maintain the filter feeding activity of the living bivalve mollusks, to sweep away the contamination brought by sewage, and to keep the bivalve mollusks alive and in suitable condition to be packed, stored and transferred before being supplied to the market.

c) The amount of the living bivalve mollusks to be decontaminated cannot exceed the limits of the capacity of the decontamination center. Living bivalve mollusks are to be decontaminated without interruption and for enough time meeting the microbiological criteria, requirements of Food Hygiene Regulation and suitability health standards mentioned in the 39th article of this Regulation.

ç) In a decontamination tank, a few batches of living bivalve mollusks may be placed only if they are from the same species. In such a situation, the longest duration is taken as a basis, which a batch necessitates.

d) The structure of the chambers living bivalve mollusks are placed in the decontamination system is to allow the clean seawater flow out. The density of the living bivalve mollusks in the chambers in the decontamination duration must not avoid the shells coming out.

e) Apart from the living bivalve mollusks, no other animals, fish or sea animals are to be in the decontamination tank.

f) A label is to be placed on each package of living bivalve mollusks sent to the delivery center, which shows the completely bivalve mollusks are decontaminated.

(2) Food business operator operating the delivery centers enables the following requirements:

a) Such procedures especially as making the living bivalve mollusks suitable, calibration, packing cannot cause contamination or cannot affect bivalve mollusks' being alive in a negative way.

b) Before delivery, the shells of the living bivalve mollusks are to be washed by clean water.

c) Living bivalve mollusks are to be from only the following areas:

1) A class production area.

2) Tilting Area.

3) Decontamination Center.

4) Other Delivery Center.

ç) The requirements in these sub-clauses (a) and (b) are to be implemented to the delivery centers on ships. To such centers, production is to be brought from a class production areas or a tilting area.

Health Standards for Living Bivalve Mollusks

ARTICLE 39– (1) Food business operator enables the living bivalve mollusks supplied to the market for human consumption to meet the requirements of Food Hygiene Regulation and microbiological criteria and the following standards:

a) The living bivalve mollusks are to be moved away from dirt, strong enough for stroke, the amount of the liquid is to be normal between the shells, and have sensorial properties about freshness and liveliness.

b) The total calculated amount of biotoxin in the whole body and consumable part cannot exceed the following limits:

1) Paralytic shellfish poison for (PSP), 800 µg/kg.

2) Shellfish causing amnesia poison (ASP) for, as domoic acid 20 mg/kg.

3) For the overall ocadaic acid, dinophysis and pecteno toxins, equivalent to ocadaic acid 160 µg /kg.

- 4) For yesso toxins, equivalent to yesso toxin in 1 mg/kg.
- 5) Fie Azaspir acids, equivalent to azaspir acids 160 µg /kg.
- c) Test methods defined for sea biotoxins are to be determined by the Ministry.
 - c) The Ministry, in co-operation with the related Reference Laboratories, may determine the following subjects:
 - 1) Analysis Methods and limits for other sea biotoxins,
 - 2) Virus Test ways and virological standards,
 - 3) Applying for control of suitability to health standards, sampling plans and methods with analytic tolerances.

Packing and packaging of live bivalve mollusks

ARTICLE 40 – (1) The oysters shall be packed and packaged with their concave shells downwards.

(2) The packs of all the live bivalve mollusks departing from the shipment location arriving in another shipment location should be closed. The packs of live bivalve mollusks planned to be retailed directly should be closed until presentation to the end user.

Identifying marks and labeling

ARTICLE 41 – (1) The labels containing the identification marks should be waterproofed.

(2) In addition to the general terms for identification marks defined in article 8 of this Regulation, the following information should be provided on the labels:

- a) Commercial and scientific name species of bivalve mollusks.
- b) Packing date containing date and time.
- c) The expression, "these animals should be alive when sold" instead of the recommended consumption period and date included within the scope of the provisions of legislation on labeling in food codex.

(3) The retailer shall keep the labels concerning the packaging for at least 60-day period after opening the package of the live bivalve mollusks in case of sales to the end user without being made prepared packaged.

Other requirements

ARTICLE 42 – (1) The food business operator engaged in storage and carriage of live bivalve mollusks shall keep such animals under a temperature not affecting the food reliability and liveliness negatively.

(2) Live bivalve mollusks may not be submerged again or water may not be sprayed thereon after such animals are packed for retail sales or being departed from the shipment location.

Special requirements for pectinidae collected from outside of the classified manufacture area and marine gastropods not fed by filtering water

ARTICLE 43 – (1) The food business operator collecting and treating pectinidae from outside of the classified manufacture area and/or marine gastropods not fed by filtering water shall comply with the following requirements:

- a) Unless pectinidae and marine gastropods not fed by filtering water are collected and handled in accordance with article 36(2) of this Regulation, and proved by auto control system meeting the standards defined in article 39 of this Regulation, such may not be released in the market.
- b) If official monitoring programs of the Ministry provide data for classification of hunting activities, the provisions defined in article 36(1) of this Regulation shall be applied by comparing them the pectinidae in cooperation with food business operators in appropriate cases.
- c) Pectinidae and marine gastropods not fed by filtering water may not be released in the market outside the fish halls, shipment locations or processing facilities. The food business operator to treat pectinidae and marine gastropods not fed by filtering water shall inform the Ministry and if such place is shipment location, they shall comply with the requirements defined in articles 37 and 38 of this Regulation.
- ç) The food business operator to treat pectinidae and marine gastropods not fed by filtering water shall conform to the following requirements:
 - 1) When applicable, they shall comply with the documentary requirements defined in article 35(3), 35(4), 35(5), 35(6) and 35(7) of this Regulation. In such case, the registration document shall expressly indicate the location where the pectinidae and marine gastropods not fed by filtering water are collected.
 - 2) With respect to the closing the packs of pectinidae and marine gastropods not fed by filtering water, which are sent for retail sales, article 40(2) of this Regulation shall be complied, and with respect to the identification marks and labeling, the requirements defined in article 41 shall be complied.

PART TWELVE

Special Requirements for Fishery Products

General provisions

ARTICLE 44 – (1) This part shall not be applied to the bivalve mollusks, echinoderms, tunicates and marine gastropods offered in live form. Excluding articles 45 and 46 of this Regulation, this part shall be applied to the bivalve mollusks, echinoderms, tunicates and marine gastropods that shall not be present in the market in alive form and obtained in keeping with part 11 of this Regulation. This part shall be applied to fresh fishery products to which food additives are added in accordance with the legislation and dissolved unprocessed fishery products.

(2) Paragraphs one, three and four of article 47, paragraph one of article 48 and article 49, of this Regulation shall be applied to retail activities.

(3) This part:

a) Shall be applied to for the facilities including ships on which primary production and related activities are conducted in addition to the provisions in articles 8, 9 and 25 of the Regulation on Food Hygiene.

b) Shall be applied to other facilities including those on the ships in addition to the provisions in part 3 of the Regulation on Food Hygiene.

c) Shall be applied to water supply in addition to the provisions in article 16 of the Regulation on Food Hygiene. Furthermore, such may be used in clean seawater, washing and treating the fishery products, ice production utilized while cooling the fishery products and quick cooling of crustaceans and mollusks after being cooked.

ç) Article 9 of Regulation on Food Hygiene shall not be applied to the activities of small-scale coastal fishing and coastal fishing with a hunting period of less than 24 hours.

(4) With respect to the fishery products:

a) Primary production covers rising on the farm, hunting and collecting live fishery products in order to put thereof on the market.

b) Provided that the related activities are conducted on the fishing vessel used for hunting, such covers performance any of the processes such as cutting, blood streaming, head separation, removal of the internal organs, removing fins, cold storage and packing. In addition, such activities cover the following:

1) Transport and storage of the fishery products including live fishery products on the fish farms on land without basically change the nature of the products.

2) The carriage of the fishery products, nature of which is not basically changed, from the production location in sea or fresh water to the first destination facility.

Requirements for the vessels

ARTICLE 45 – (1) The food business operator shall ensure the vessels used to hunt the fishery products in their natural environments or to treat and handle the same after hunting, to comply with the following structural and equipment requirements:

a) Requirements for all the vessels:

1) The vessels under this Regulation shall be designed and built to prevent bilge water, water for personal use, smoke, fuel, oil, machine oil or other hazardous substances from contaminating the products.

2) The surfaces to contact the fishery products shall be made of smooth, easy to clean, wear resistant, non-toxic suitable material.

3) The equipment used in fishery products in the vessels, materials and areas including fishery products shall be made of easy to clean and disinfect and wear resistant durable materials.

4) In case of presence of water inlet to be used for fishery products in the vessels, such inlet shall be positioned to prevent the water from being contaminated.

b) Requirements for the vessels designed and equipped to keep fresh fishery products for longer than 24 hours:

1) The vessels to keep the fishery products for longer than 24 hours shall include reservoirs, tanks and containers for storage of fishery products under the temperatures defined in article 51 of this Regulation.

2) The storage reservoirs should be separated from the sections including machinery and crew to prevent contamination of fishery products. The reservoirs and containers used for keeping the fishery products shall be protected under adequate hygiene conditions and when necessary, to prevent contact of water occurred as a result of melting of the ice with the products.

3) The tanks that will ensure cooling of fishery products with clean seawater in the fishing vessels shall have the mechanism to provide equal temperature in every part of the tanks. Such mechanism shall ensure fish and clean sea water to be cooled by a temperature not higher than 3°C within 6 hours after the loading thereof, not higher than 0°C within 16 hours, and allow monitoring of the temperatures and when necessary, to be recorded.

c) Requirements for the freezer ships:

1) The freezer ships shall have suitable capacity enough to decrease the internal temperature of the products by -18 °C or lower and to maintain the temperature of -18 °C or lower for keeping the frozen fishery products.

2) The freezer ships shall have a temperature-recording device on a easily readable location in storage rooms. Temperature sensor shall be placed in the area with the highest temperature in the storage room.

3) The freezer ships shall meet the requirements defined in sub-clause (2) of paragraph one of this article.

c) Requirements for the factory ships:

1) Such ships shall have an acceptance area enough to draw each lot hunted separately. Such area should be easy to clean and to protect the products from the sunlight or other external factors and any contamination source.

2) There shall be a system to ensure the products to be handled to transport from the acceptance area to the processing area in accordance with the hygiene rules.

- 3) The processing areas should be wide enough to prepare and handle the products hygienically. The area and equipment used should be easily cleaned and disinfected and be designed and arranged to ensure prevention of products with any contamination.
 - 4) There shall be storage areas easy to clean and wide enough for storage of the products. If the ship has waste processing unit, there shall be a separate reservoir to store the waste.
 - 5) There shall be storage areas apart from product preparation and processing areas for packing and packaging.
 - 6) There shall be waterproofed tanks specifically designed for fishery products not suitable for human consumption and waste or when the conditions require. If the waste shall be stored and subjected to processing in terms of health, then a separate area shall be allocated for such purpose. If the waste not suitable for human consumption is to be wanted to be released into the sea, such shall be eliminated in accordance with Environmental Law No. 2872 and dated 9th August 1983 and related legislation.
 - 7) The water inlet shall be positioned to prevent contamination of water supplied.
 - 8) There shall be taps and hand disinfection system designed to prevent contamination, which are intended for hand cleaning and disinfection of the personnel to contact the fishery products, in adequate number.
 - 9) Factory ships only performing cooking, cooling and packaging of the crustaceans and mollusks on board are not obliged to meet the requirements defined in sub-clauses (1), (2), (3), (4), (5), (6), (7) and (8) of paragraph (ç) in this article.
 - 10) The factory ships to freeze the fishery products shall have the equipment meeting the requirements defined in sub-clauses (1) and (2) of this paragraph.
- (2) The food business operator shall carry out the activities conducted on board in accordance with the hygiene requirements defined below:
- a) The storage areas allocated for storing the fishery products shall be kept clean and well cared in case of use and be avoided especially against contamination with fuel and bilge water.
 - b) The fishery products shall be protected from sunlight and any heat sources immediately after being accepted to the ship.
 - c) The fishery products shall be treated and stored to prevent damaging. The treatment personnel may use long and sharp-pointed instruments to avoid damage by the fish and big fish, provided that the fish meat is protected from damage.
 - ç) The fishery products apart from those to be kept as alive shall be subjected to treatment immediately after being loaded to the ship. The ships failing to perform cooling shall disembark its products as soon as possible.
 - d) If the separation of fish heads and/or removal of the internal organs shall be performed on ship, then such processes shall be carried out immediately after catching the fish in

accordance with the hygiene rules. The products shall be washed immediately and thoroughly. The internal organs and pieces that may constitute a danger against public health shall be removed as soon as possible and set apart from the products to be offered for human consumption. The livers and fish eggs to be offered for human consumption shall be kept under ice at a temperature close to the melting temperature thereof, or be frozen.

e) The fish frozen in salty water to can shall be kept in whole form at a temperature not higher than -9°C. Salty water should not be a source of contamination.

Requirements during and after disembarkment

ARTICLE 46 – (1) The food business operator responsible for unloading and disembarkment of the products shall comply with the following requirements.

a) The unloading and disembarkment equipment contacting fishery products shall be easy to clean and disinfect and be kept clean and well cared.

b) Especially the following requirements shall be met in order to prevent contamination during unloading and disembarkment:

1) The processes of unloading and disembarkment shall be conducted quickly.

2) The fishery products shall be kept under temperatures defined in article 51 of this Regulation and in a protected environment.

3) Equipment that shall lead to unnecessary damage in the edible parts of the fishery products shall not be used and applied.

(2) In the areas where the fishery products are displayed for wholesale and the parts thereof, the food business operator responsible therefor shall comply with the following requirements:

a) Food business operator shall ensure:

1) That there shall be cool lockable storage reservoirs for storing fishery products retained and separate lockable storage cabinets for fishery products determined not to be fit for human consumption.

2) That there shall be sufficiently equipped means and when necessary, a separate chamber for use by the Ministry.

b) The food business operator shall meet the following requirements during display and storage of fishery products:

1) The facility may not be used for other purposes.

2) The vehicles emitting exhaust smoke to impair the quality of the fishery products may not enter the facilities.

3) Pet entrance into the facility is not allowed.

4) The facility should be well illuminated to facilitate the official checks.

(3) In cases cooling is not performed on board, fresh fishery products except for kept alive shall be cooled immediately after disembarkment and stored under a temperature close to the melting temperature of ice.

(4) Disembarked products shall be transported with refrigerated vehicles easy to clean and disinfect and also enabling drainage of water occurred due to fish blood and melting of ice as well as storage. The products may not be carried in open-top vehicles.

Requirements for the businesses performing treatment of fishery products, including hulls

ARTICLE 47 – (1) Requirements for fresh fishery products:

a) The products that are cooled and not packed and distribution, shipment, preparation or treatment of which are not to be performed shall be stored under ice under proper conditions. Icing shall be applied to the products again when necessary. Packed fresh fishery products shall be cooled at a temperature close to the melting temperature of ice.

b) Separation of heads and removal of internal organs shall be performed hygienically. If possible commercially and technically, internal organs shall be removed immediately after the products are caught or disembarked. The products shall be thoroughly washed after such treatments.

c) Picking the bones and chopping shall be performed so as to prevent contamination and deterioration of fillet and slices. Fillets and slices should not be left on the workbenches for longer than the necessary periods, be packaged, packed in necessary cases and cooled after preparation as soon as possible.

c) The containers used for distribution and storage of unpacked and prepared fresh fishery products shall have the capacity to prevent contact of water created as a result of melting of ice with the products.

d) Whole and fresh fishery products, internal organs of which are removed, may be carried and stored inside cold water on board. Such products and aquaculture products may be continued to be carried inside cold water until arriving at the first facility on land performing processes other than carriage and submersion.

(2) The facilities freezing the fishery products shall meet the requirements defined in article 45(c) (1) and 45(c) (2) of this Regulation.

(3) The food business operators manufacturing mechanically separated fishery products shall comply with the following requirements.

a) The raw materials used shall comply with the following requirements:

1) Whole fish and meaty fish bones after fillet treatment may only be used in production of mechanically separated fishery products.

2) All the raw materials shall be free of internal organs.

b) Manufacture period shall conform to the following requirements:

1) Mechanical separation shall be carried out immediately after the fillet treatment.

2) If whole fish are to be used, internal organs shall be removed and washed in advance.

3) After the production, mechanically separated fishery products shall be frozen as soon as possible or processed to the frozen product or subjected to stabilization process.

(4) Requirements for the parasites:

a) The food business operator offering the following fishery products obtained from fish or mollusks cephalopods shall subject the raw materials or end products to freezing in order to kill live parasites that may constitute risk for consumer health.

1) Fishery products to be consumed when raw or

2) Marinated, salted and other processed fishery products (if the applied process is not sufficient to kill the live parasites).

b) Freezing process applied to other parasites except for trematodes should involve at least the following temperature-time combinations for each point of the product.

1) -20 °C for not longer than 24 hours or

2) -35 °C for not longer than 15 hours.

c) The food business operator is not obliged to perform the freezing process determined for fishery products defined in sub-clause (a) for the following cases or products.

1) Fishery products subjected to thermal process in order to kill live parasites or to be subjected to thermal process prior to the consumption (the product shall be brought to a central temperature of 60 °C or higher other than the trematodes for at least one-minute period.).

2) Keeping the frozen fishery products for long enough to kill live parasites.

3) Presence of epidemiological data indicating there is any health danger in terms of existence of parasites in the hunting area and fishery products hunted there in case deemed fit by the Ministry.

4) Those verified with a procedure deemed fit by the Ministry that there is any health danger related to the existence of parasites, which are rouse by the food business operator in an environment free of live parasites, among the fishery products obtained from fish farms on which feeding is performed with a ration excluding live parasites bearing health danger and which performs cultivation in embryo.

c) The document indicating the type of freezing applied to the products (applied temperature-time combination) and issued by the food business operator conducting the freezing process shall be accompanied by the fishery products defined in sub-clause (a) during placing on the market, except for end user.

d) The food business operator should guarantee that the fishery products originate from hunting areas or fish farms in compliance with the special conditions defined in sub-clauses (3) and (4) of paragraph (c) before releasing the fishery products defined in sub-clauses (3) and (4) of paragraph (c) as well as those that are not subjected to freezing or will not be subjected to treatments to kill live parasites bearing health risk before consumption. Such guarantee may be provided with information accompanying the information included in commercial certificate or fishery products.

Requirements for processed fishery products

ARTICLE 48 – (1) Requirements for the cooking process of crustaceans and mollusks:

- a) Rapid cooling follows the cooking. In case a different method is not used for protection, the cooling process continues up to the temperature that will cause ice to melt.
- b) Peeling or skinning process is made in a hygienic way to prevent the transmission of pathogenic bacteria. In case this process is performed by hands, workers should ensure to pay special attention to wash hands hygienically.
- c) After the peeling or skinning process, finished products are frozen as soon as possible or cooled to the temperature stated at the Article-51 below as quickly as possible.

(2) Requirements for fish oil for human consumption:

- a) Raw materials used in preparation of fish oil for human consumption should provide the necessary conditions below:
 - 1) Raw materials should come from ships or facilities registered with or approved by the relevant articles of the Guideline on Registration and Approval Procedures of Food Premises.
 - 2) Fishery products suitable for human consumption and relevant to the conditions in the Guideline should be obtained.
 - 3) They should be transported and stored under hygienic conditions.
 - 4) They should be cooled as soon as possible and kept at temperatures specified at the Article-51. However, this condition may not be applied if raw materials are used within 36 hours after loading, as long as whole fishery products meet the TVB-N limits and freshness criteria stated in the legislation on unprocessed fishery products and will be directly used in preparation of fish oil for human consumption.
- b) Before supplying to the market for consumption, production process of fish oil should provide that all the raw materials for the production of raw fish oil are subjected to necessary processes of heating, press, separation, centrifuge, processing, distillation and purification steps.
- c) If raw materials and production process meet the requirements applied to fish oil for human consumption, food premise can produce and store both the fish oil for human

consumption and the fish oil and fish meal not for human consumption in the same plant.

Health standards for fishery products

ARTICLE 49 – (1) In addition to providing the suitability of microbiological criteria to meet the requirements of the Guideline of Food Hygiene, Food premise provides fishery products that will be supplied to the market for human consumption to meet the standards in the article according to structure of product or types of fish.

(2) Health standards for fishery products;

- a) Sensorial properties of fishery products: Food premise should perform sensory evaluation of the fishery products. This evaluation, especially, should be compatible with freshness criteria of fishery products.
- b) Histamine: Food premise should prevent histamine limit that is stated in the relevant legislation to exceed.
- c) Total volatile basic nitrogen: Unprocessed fishery products cannot be supplied to the market if chemical tests indicate that TVB-N limits specified in the relevant legislation are exceeded.
- d) Parasites: Food premise should ensure that fishery products undergo visual inspection in order to reveal apparent parasites. Fishery products suspected of infestation with parasites cannot be supplied to the market.
- e) Toxins harmful to human health;
 - 1) Fishery products obtained from poisonous fish of Tetraodontidae, Molidae, Diotontidae and Canthegasteridae families.
 - 2) Fresh, prepared, frozen and processed fishery products of the Gempylidae family, especially *Ruvettus pretiosus* and *Lepidocybium flavobrunneum* kinds, can be presented to the market only after having been packaged/wrapped up and labeled as informing consumers about their preparation/cooking methods and their risks related to the existences of substances evoking digestive disorders. Scientific and trade names of fishery products are written on labels.
 - 3) Fishery products including biotoxins such as cigua toxin or myoplegia toxins cannot be presented to the market. In addition, fishery products, obtained from bivalve mollusks, echinoidea, urochordata and marine gastropods should be supplied to the market as long as they are produced in accordance with Section 11 and conforming to the standards specified at Section (b) of Article 39.

(3) Requirements stated at (b) and (d) sections of part 2 of this Article are not applied to whole fish to be used in fish oil production for human consumption.

Wrapping and packaging of fishery products

ARTICLE 50 – (1) Containers for fresh fishery products for chilled storage should be water-resistant and prevent the contact of water and product in case of melting.

(2) Frozen blocks prepared in ships should properly be wrapped before being unloaded.

(3) In case products are wrapped in catcher vessels, food premise should ensure that wrapping materials;

- a) should not be a source of infestation,
- b) should be stored in order to prevent any risk of infestation,
- c) should be easy-to-clean for reutilizations and disinfectable when necessary.

Storage of fishery products

Article 51 – (1) Food premise storing fishery products should obey the requirements below:

- a) Fresh fishery products, raw thawed fishery products, cooked frozen products obtained from crustaceans and mollusks should be preserved at the melting temperature.
- b) Frozen fishery products should be preserved at -18°C or lower degrees as the temperature is to be same everywhere. In addition, salted frozen whole fish for production of canned food should be preserved at -9°C or lower temperatures.
- c) Live fishery products should be preserved in conditions and at temperatures that will not affect negatively food reliability and survival.

Transportation of fishery products

ARTICLE 52 – (1) Food premise transporting fishery products should obey the requirements below:

- a) Fishery products are preserved at requisite temperatures during transportation and especially subjects below are taken into consideration:
 - 1) Fresh fishery products, raw thawed fishery products, cooked frozen products obtained from crustaceans and mollusks should be preserved at the melting temperature.
 - 2) Except salted frozen whole fish for production of canned food, frozen fishery products should be preserved at -18°C or lower degrees as the temperature is to be same everywhere during the transportation. The fluctuation of temperature that will cause temperature rise no more than 3° is acceptable.
- b) If frozen fishery products are to be thawed at the food premise for preparation and/or processing during the transportation of these frozen fishery products from the chilled storage to an enterprise, food premise does not have to obey the part (2) of Section (a) of this Article as long as the Ministry approves and the transportation is short.
- c) Water from melted ice used for chilled storage does not stay in contact with the products.
- d) Live fishery products should be transported in conditions and at temperatures that will not affect negatively food reliability and survival.

SECTION THIRTEEN

Raw Milk, Colostrums, Dairy Products and Colostrums Based Products

Requirements for primary production of raw milk and colostrums

ARTICLE 53 – (1) Food premise producing or collecting raw milk and colostrums has to obey health requirements for raw milk and colostrums production, hygiene requirements for livestock premise producing milk and colostrums and criteria specified for raw milk and colostrums.

Health requirements for raw milk and colostrums production

ARTICLE 54 – (1) Raw milk and colostrums are obtained from animals:

- a) which show signs of any zoonosis via milk and colostrums,
- b) whose general states of health are convenient; which show no pathogeneses which may infect milk and colostrums; which do not have any running genital infection, any enteric infection progressing with diarrhea and temperature or any definable mastitis,
- c) which have no mammary injury that may affect milk and colostrums,
- d) which materials or products that are not allowed to be used at the provisions of Code of Actions to Be Taken to Track Specific Materials and Their Remnants on Live Animals and Animal Products are not applied to and exposed to any forbidden application,
- e) which are observed to complete the recommended remnant washout period if veterinarian medicinal products are used.

(2) Raw milk and colostrums are obtained from animals meeting the conditions below in terms of tuberculosis and brucellosis:

- a) Raw milk and colostrums in terms of brucellosis;
 - 1) are obtained from cows, sheep, goats which are either formally pure or free from brucellosis according to the Regulations for Fight against Brucellosis published on the Official Journal dated April 3rd, 2009 numbered 27189 and the Act;
 - 2) are obtained from animals of periodically checked flocks in terms of other animals suspected of brucellosis;
- b) Raw milk and colostrums in terms of tuberculosis;
 - 1) are obtained from cows, buffalos of flocks free from tuberculosis according to the Regulations for Cattle Bovine Tuberculosis published on the Official Journal dated April 2nd, 2009 and the Act numbered 5996,
 - 2) are obtained from animals of periodically checked flocks in terms of other animals suspected of tuberculosis.
- c) If goats are kept together with cows, goats are examined and inspected in terms of tuberculosis.

(3) Providing the permission of the Ministry and the conditions below, raw milk that is obtained from animals that do not meet the criteria specified at the Second section of this Article;

- a) Raw milk taken from cows or buffalos that do not respond positively to tests of tuberculosis or brucellosis and do not have any pathogeneses of these diseases is used after it is tested by a heat treatment that will make it show negative reaction to alkaline phosphatase test.

- b) When raw milk is taken from sheep and goats which do not respond positively to tests of brucellosis or are vaccinated against brucellosis as a part of an eradication program and do not have any pathogeneses of this disease, it is used either for production of cheese that has two-month ripening period or after being tested by a heat treatment that will make it show negative reaction to alkaline phosphatase test.
- c) When raw milk is taken from females of other kinds of animals which do not respond positively to tests of tuberculosis and brucellosis and do not have any pathogeneses of these diseases and which are diagnosed as brucellosis or tuberculosis after checks specified at the sub-clause (2) of section (a) of part two of this Article or the sub-clause (2) of section (b) of part two of this Article, it can be used after an operation is done to provide the security.

(4) Raw milk and colostrums which do not conform to first, second and third parts of this Article and are taken from animals that respond positively to, especially, tests of tuberculosis and brucellosis according to the Act numbered 5996 and the Regulations for Fight against Brucellosis and the Regulations for Cattle Bovine Tuberculosis cannot be used for human consumption.

(5) In order to avoid any negative effects of other animals' milk and colostrums, the animals suspected of infection of any one of diseases stated at the first and second parts of this article are isolated effectively.

Hygiene of livestock premises producing milk and colostrums

ARTICLE 55 – (1) Facility and equipments have to conform to the requirements below:

- a) Milking equipment and units used for treatment, storage or cooling of raw milk and colostrums are stationed and built in a way to minimize infestation for milk and colostrums.
- b) Facilities used for storage of raw milk and colostrums are protested against harmful beings and are separated sufficiently from the places where animals stay. There have to be suitable cooling equipments in facilities when the conditions at the second section of this article are needed to be applied.
- c) Surfaces of all equipments like containers, churns, tanks used for milking, collecting or transportation and in contact with raw milk and colostrums should be well-cared, easy-to-clean and disinfected when necessary and should be preserved soundly at suitable conditions. For this reason, smooth, washable and nontoxic materials are used.
- d) All the surfaces in contact with raw milk and colostrums are cleaned after used and disinfected when necessary. Before used again, containers and tanks used for transportation of raw milk and colostrums are cleaned and disinfected properly once a day at all conditions and after each transportation or each serial transportation whose time interval between loading and unloading is quite short.

(2) The requirements below have to be conformed during milking, collecting and transportation:

- a) Milking is conducted in a hygienic way providing the conditions below;

- 1) Teats, udders and areolas are cleaned before starting to milk.
 - 2) Milk and colostrums taken from each animal are checked by milking person or by using a different method internationally accepted to detect any sensorial and physic-chemical abnormal findings in case milking is conducted automatically. In case any abnormal finding in milk and colostrums is indicated after this check, that milk or colostrums is not used for human consumption.
 - 3) Milk and colostrums obtained from animals showing clinical symptoms of mammary disease cannot be used for human consumption if the contrary is not approved by the veterinarian.
 - 4) Animals which are in treatment and in which remnants of the treatment can transmit to milk are registered to be tracked; milk and colostrums taken from these animals in the specified washout period are not used for human consumption.
 - 5) Udder wetting agents and sprays permitted by the Ministry of Health are only used.
 - 6) Colostrums is taken separately and not mixed with milk.
- b) Quickly after milking, milk and colostrums are properly preserved and separately stored in a place that has proper equipments in order to prevent infestation.
- 1) Quickly after milking, milk is taken to cooling and cooled as soon as possible to either minimum 8 °C if it is collected daily or minimum 6 °C if it is not collected daily.
 - 2) Quickly after milking, colostrums is taken to cooling and cooled as soon as possible to either minimum 8 °C if it is collected daily or minimum 6 °C if it is not collected daily.
- c) Cold chain is preserved during transportation and when arrived at processing facility, the temperature of milk and colostrums cannot be more than 10 °C.
- d) If milk meets the criteria foreseen at the first section of the article 56, it does not have to conform to the parts (b) and (c) of this section at conditions stated below:
- 1) If milk is to be processed within two hours after milking, or
 - 2) If a higher temperature is needed due to technological reasons related to the production of specific dairy products and this is permitted by the Ministry.

(3) The requirements below have to be conformed for the hygiene of workers:

- a) Workers who perform the milking of milk and colostrums and/or related processes should wear suitable and clean clothes.
- b) Workers who perform the milking and/or related processes should wash their hands before the processes, should keep their hands clean during the processes and should pay maximum attention to their personal hygiene. For this reason, there has to be a proper mechanism near milking and processing areas for these workers.

Requirements for raw milk and colostrums

ARTICLE 56 – (1) The requirements below have to be provided for milk and colostrums:

- a) The criteria about the quality of milk and dairy products are applied if specified by special regulations.
- b) Milk samples collected at representative quantity by casual sample survey from livestock premises are checked if they are relevant to the provisions specified at sections (c) and (d) of this section. These checks can be conducted by any one stated below or in the name of them.
 - 1) Livestock premises which produce milk,
 - 2) Food premises which collect and process milk,
 - 3) Groups of food premises,
 - 4) The Ministry within the scope of national or regional control plan.
- c) Livestock premises producing milk and food premise have to conform to the requirements below.
 - 1) Livestock premises producing milk have to put in to practice the procedures in order to meet the criteria of raw milk defined at attachment-1.
 - 2) If the raw milk taken from other kinds except cows is to be used for the production of dairy products that contains no heat treatment, food premises have to put in to practice the procedures that will ensure to meet the criteria of raw milk defined at attachment-2.
- d) Food premise constitutes the procedures parallel with the Code of Actions to Be Taken to Track Specific Materials and Their Remnants on Live Animals and Animal Products in order to prevent the supply of raw milk to the market as stated at the parts (1) and (2) of this section.
 - 1) If food codex includes antibiotic remnants at any medicine more than stated as in the code of maximum limits of veterinarian medicine remnants, raw milk cannot be presented to the market.
 - 2) If total antibiotic remnants exceed the permitted the level, raw milk cannot be supplied to the market.
- e) When raw milk does not conform to the parts (c) and (d) of this section, food premise acknowledges the Ministry and takes precautions to refine the situation.

Requirements for dairy products and colostrums based products

ARTICLE 57 – (1) The temperature requirements for raw milk and colostrums to be used in production of dairy products and colostrums based products are conformed as stated below:

- a) Food premises provide the preserving conditions until processing, at the stage of acceptance of raw milk and colostrums to the premise,
 - 1) the quick cooling of milk to 6 °C or lower temperatures,
 - 2) the quick cooling of colostrums to 6 °C or lower temperatures.
- b) Food premise may not only perform the cooling treatment to the raw milk;
 - 1) if it is to be processed just after milking,
 - 2) if it is to be accepted to the production area and processed within four hours,
 - 3) if a higher temperature is needed due to technological reasons related to the production of specific dairy products and colostrums based products, and this is permitted by the Ministry.

(2) Requirements below are conformed for heat treatment of raw milk, colostrums, dairy products and colostrums based products:

a) Food premise provide the requirements stated at article 20 of the Regulations of Food Hygiene when it performs the heat treatment to raw milk, colostrums, dairy products and colostrums based products; and it conforms to the specified values when, especially, it uses one of the treatments defined below.

1) Pasteurization is a process that includes short time 15 seconds high temperature applied at minimum 72 C° temperature or long term 30 minutes low temperature applied at minimum 63 C° or other time-temperature conditions which provide an equivalent effect; and through which, the products demonstrate a negative reaction when alkaline phosphatase test is performed just after the aforementioned applications.

2) Ultra high temperature /UHT is the process through which alive microorganism or spores with evolving capability may not exist at the room temperature in the products packed in aseptically closed packages under suitable temperature-time combinations not lesser than 135 C° but including uninterrupted rise of short time low temperature; and after which, the applied heat treatment is proved to be sufficient as the products in the closed packages stay stable microbiologically when incubated for 15 days at 30 C° or 7 days at 55 C° or under another different method.

b) Food business operator shall consider the following points when deciding if the milk and colostrums will be subjected to heat treatment or not:

1) It shall comply with the procedures developed according to the hazard analysis and critical control points/HACCP principles stipulated in the Food Hygiene Regulations.

2) It shall comply with the additional conditions required by the Ministry for the confirmation of the premises or performance of the controls in line with the Regulations related to the Registry and Confirmation of the Food Businesses and Regulations of Special Rules related to the Official Controls of the Animal Origin Foods.

3) For the raw or heat treated cow milk to be used in the premises producing milk products, the following requirements shall apply:

a) When the acceptance period stipulated in the procedures arising from hazard analysis and critical control points/HACCP principles is exceeded, the food business operator who produces milk products shall apply the required procedures before the heat treatment to meet the following criteria.

1) The raw cow milk to be used in production of milk products shall have colonies in each milliliters at 30 C° lesser than 300.000.

2) The heat treated cow milk to be used in production of milk products shall have colonies in each milliliters at 30 C° lesser than 100.000.

b) Should the criteria in item (a) of this paragraph not met, the food manufacturer producing milk products shall inform the Ministry and take the precautions to correct the situation.

Packing of Milk, Milk Products and Colostrum Based Products

ARTICLE 58-(1) The closing of the packages to be served for consumption shall be performed with closing equipment at the place where liquid milk products and colostrum based products are heat treated and just after filling as to prevent the contamination. The closing system shall be designed as to enable the consumer easily understand if the product is opened or untouched.

Labeling of of Milk, Milk Products and Colostrum Based Products

ARTICLE 59-(1) The labeling of the milk, milk products, colostrum and colostrum based products shall comply with the food codex labeling legislation provisions. Save the reusable glass bottles without any label due to their inerasable marks and small packages or containers with widest face lesser than 10 cm², in addition to the aforementioned provisions:

a) The label of the raw milk shall bear "raw milk" expression.

b) The labels of the products that have been obtained from raw milk not subjected to any heat treatment, physical treatment or chemical treatment shall bear "produced from raw milk" expression.

c) The labels of the colostrums shall bear "colostrums" expression.

ç) The labels of the products obtained from colostrum shall bear "produced from colostrum" expression.

(2) The requirements in first paragraph of this Article shall apply to the products served to the final consumer. The coverage of the labeling concept also includes the packages, documents, warnings etc. information and documents accompanying the product and related to the product.

Identification Mark

ARTICLE 60-(1) For the products covered under this section, as an exception to the conditions stipulated in Article 8 of this Regulations, the reference on the package or pack that shows the address of the confirmation number of the business may act/be accepted as the identification mark.

(2) If the food business operator has more than one businesses that produce or repack milk products, the identification marks of the other businesses may also be on the label provided the identification mark of the business in which the production or repacking of the concerned product is performed has been clearly marked.

PART FOURTEEN

The Special Requirements for Egg and Egg Products

Egg

ARTICLE 61-(1) The eggs shall be conserved in the production facilities and till the serve to the final consumer as clean, dry, clear from external smells, proctected from physical impacts and not subjected to direct sunlight.

(2) The eggs shall be stored and transported in a most suitable and preferably at a constant temperature to permanently keep the hygiene qualities till the serve to the final consumer. However, the following requirements shall be performed for the eggs obtained from domestic chicken (*Gallus gallus* var. *domesticus*):

a) The eggs shall be conserved in viols in the storages in their production facilities just after collection stage.

b) The eggs designated as A Class in the Food Codex shall be conserved and transported at temperatures between 5 C° and 12 C°. However they can be preserved at lesser temperatures than 5 C° not more than 24 hours during transport and not more than 72 hours in the retailer.

b) The eggs designated as B Class in the Food Codex shall be conserved in storage with temperatures between 5 C° and 12 C° and 70-85% relative humidity and shall be transported at the mentioned temperatures.

(3) The eggs shall be served to the consumer at latest in 21 days by the date of laying.

(4) The eggs shall be stored as clean, dry and far from external smells in their production facilities and till serve to the final consumer; shall be protected against physical impacts, direct sunlight and sized temperature fluctuations.

The Requirements for the Production Facilities of Egg Products

ARTICLE 62-(1) The food business operator shall establish, plan and equip the egg products production facilities as to separate the following processes:

a) Washing, drying and disinfecting the dirty eggs.

b) Breaking of the eggs, collection of the content of the broken eggs and removing the shells and membranes.

c) The other processes other than the ones stipulated in items a) and b) of this paragraph.

The Requirements for the Raw Material used in Production of Egg Products

ARTICLE 63-(1) The food business operator shall fulfill the following requirements for the raw materials used for the production of egg products.

a) The shells of the eggs to be used in production of egg products shall complete their structural development and be free from breaks. If the cracked eggs are brought from their production farm or packaging centre to a facility confirmed for liquid egg production or processing of egg products, they may be used for the production of liquid egg or egg products production provided broken once entering the facility without any delay.

b) The liquid egg obtained from a facility confirmed for liquid egg production may be used as raw material. The liquid egg shall be obtained in line with the requirements stipulated in the items a), b), c), ç) and f) of the first paragraph of this Regulations.

The Special Hygiene Requirements for the Production of Egg Products

ARTICLE 64-(1) The food business operator shall perform all its activities as to prevent the contamination during the production, processing and storing of the egg products and particularly in line with the following hygiene requirements.

- a) The eggs shall not be broken unless clean and dry.
- b) The egg breaking process shall be performed in a section separate from other egg product processes as to minimize the contamination. The cracked eggs shall be processed as soon as possible.
- c) The eggs, other than chicken, turkey and guinea fowl eggs, shall be exposed and processed separately. Before restarting the process of the chicken, turkey and guinea fowl eggs, all the equipments shall be cleaned and disinfected.
- ç) The content of the eggs may not be taken by centrifuge or by compression; the egg white remnants in the empty shells may not be separated with centrifuge.
- d) The broken eggs shall be processed as fast as possible to eliminate the microbiological risks or to reduce to a tolerable level. A party exposed to insufficient process shall be re-processed if to be made fit for human consumption. The products understood not fit for human consumption may not be served to human consumption requiring denaturation.
- e) The egg white to be used for dry or crystallized albumin production requires no initial heat treatment since will be exposed to heat treatment in the later stages.
- f) The liquid egg obtained after the breaking of the eggs, if not to be processed once broken, shall be frozen or preserved at temperature not higher than 4 C°. In case liquid egg is preserved at 4 C°, the conservation period before processing may not exceed 48 hours. However, for the products requiring sugar adjustment, these requirements are not compulsory if the separation of sugar will be performed immediately.
- g) The products that have not been stabilized to be preserved at room temperature shall be cooled at temperatures not higher than 4 C°. The products to be frozen shall be frozen immediately after processing steps.
- ğ) The preservation/conservation and storing temperatures of the egg products may not exceed the following temperatures:
 - 1) -18 C° for the deep freeze products.
 - 2) -12 C° for the frozen products.
 - 3) 4 C° for the cooled products.
 - 4) 4 C° for the pasteurized products.
 - 5) 15 C° for the dried products save white egg.

Analytical Features

ARTICLE 65 –(1) The food business operator shall provide the egg products to comply with the following analytical features.

a) For the unmodified egg products, 3-OH butyric acid concentration in dry substance may not be more than 10 mg/kg.

b) The lactic acid amount in the dry substance of the raw material to be used in the production of egg products may not be more than 1000 mg/kg. This value in the fermented products shall be the value recorded before the fermentation process.

c) The egg shell, membrane remnants and other particles in the processed egg products may not be more than 100 mg/kg cumulatively.

The Labeling and Identification Mark for the Egg Products

ARTICLE 66- (1) The following special requirements shall apply for the labeling of the egg products:

a) The egg products not to be retailed but to be used as a component in the production of another product shall have a label which expresses the preservation temperature and preservation period at the same temperature, in addition to the general identification mark provisions stipulated under Article 8.

b) The label of the liquid egg, in addition to the provision of item a) of this paragraph, shall have the “not pasteurized liquid egg” and “to be processed in the final destination” expressions as well as the breaking date and time of the eggs.

PART FIFTEEN

The Special Requirements for Frog Leg and Snail

Frog Leg and Snail

ARTICLE 67-(1) The food business operator that prepares frog leg and snail for human consumption shall comply with the following requirements:

a) The killing of the frogs and snails shall be performed in a facility planned, constructed and equipped for this purpose.

b) In the facility where the frog legs are prepared, there shall be a room allocated for storing, washing, killing and blood letting of the alive frogs. This room should be independent from the preparation room physically.

c) The frogs and snails that die on grounds other than killing may not be used for human consumption.

ç) The frogs and snails shall be exposed to sensory inspection via sampling. In case a hazard is spotted after such inspection, respective products may not be fit for human consumption.

d) The frog legs shall be washed only with running drinking water after preparation and cooled at a temperature near to ice melt temperature or frozen or processed.

e) In case hepatopancreas of the snail proposes a hazard after killing, it should be removed and not used for human consumption.

PART SIXTEEN

Melted Animal Fats and Tallow

Requirements for the Sediment

The Requirements for the Facilities Collecting or Processing the Raw Materials

ARTICLE 68-(1) The food business operator shall provide the facilities that collect or process the raw materials for melted animal fats or tallow sediment to comply with the following requirements.

a) The centers where the raw materials are gathered and transported to the processing facilities shall have the capabilities to enable the storing of the raw materials at temperatures not higher than 7 C°.

b) The processing facility shall have

1) cooling capability

2) a transport room unless the melted animal fats are transported from the facility only with tankers

3) suitable equipment if the melted animal fats are to be mixed with other foodstuff and/or flavoring materials to obtain new products

.

c) If the raw material is being stored or transported without active cooling as stipulated in the item ç) of the first paragraph of the Article 69, the cooling capabilities stipulated in the item a) and item b) sub item (1) of this paragraph are not required only for such facilities.

The Hygiene Requirements for Preparing Melted Animal Fat and Tallow Sediment

Article 69-(1) The raw materials shall comply with the following requirements:

a) The raw materials shall be obtained from the animals understood to be fit for human consumption in the slaughterhouse via inspection to be performed before death and after death.

b) They shall consist of fat tissues or bones clear from blood and contamination as much as possible.

c) They shall arrive from the facilities registered and confirmed under the provisions of Regulations related to the Registry and Confirmation Transactions of the Food Businesses.

ç) They shall be transported and stored at an internal temperature not higher than 7 C° and under hygiene conditions till melting process. However, the raw materials may be transported and stored without active cooling if to be melted within 12 hours after obtained.

2) The solvent use is prohibited during melting.

3) The melted animal fats prepared in accordance with the paragraphs one and two of this Article may be refined in the same facility or another facility to improve the physico-chemical quality provided the respective facility meeting the standards stipulated under paragraph four of this Article.

4) The melted animal fat shall meet the standard stipulated under Annex-3 depending on its sort.

5) The tallow sediment aiming human consumption shall be stored in accordance with the following temperature conditions.

a) The tallow sediment melted and obtained at temperatures not higher than 70 C° shall be stored at temperatures not higher than 7 C° at most 24 hours or at -18 C° or lower temperatures.

b) The tallow sediment melted and obtained at temperatures higher than 70 C° and with a 10% or more relative humidity

1) shall be stored at most 48 hours at a temperature not higher than 7 C° or under a time/temperature combination providing equal guarantee, or

2) shall be stored at -18 C° or lower temperatures

.

c) The tallow sediment melted and obtained at temperatures higher than 70 C° and with 10% or lesser relative humidity does not have a special requirement.

PART SEVENTEEN

Special Hygiene Requirements for

Processed Stomach, Bladder and Intestines

Processed Stomach, Bladder and Intestines

ARTICLE 70-(1) The food business operator who processes stomachs, bladders and intestines shall comply with the following requirements:

a) The animal intestines, bladders and stomachs may only be served to the market if the following conditions are met.

a) The materials shall be obtained from the animals understood to be fit for human consumption in the slaughterhouse via inspection to be performed before death and after death.

2) Salting, drying or heat treatment shall be applied.

3) After being exposed to one of the processes stipulated in the sub item 2 of the item a) under this Article, active precautions should be taken to prevent the re-contamination.

b) The processed stomachs, bladders and intestines not preserved at the room temperature shall be stored at cold conditions till their transport. Particularly the products not salted or dried shall be preserved at a temperature not higher than 3 C°.

PART EIGHTEEN

Requirements for the Gelatin (Aspic)

Gelatin

ARTICLE 71- (1) The food business operator who produces gelatin shall comply to the following requirements.

Requirements for the Raw Materials

ARTICLE 72-(1) The following raw materials may be used for the gelatin production aiming to be used in foodstuff.

a) The bones save the ones designated specifically as risky materials.

b) The skins and furs of the ruminant animals bred in the farms

c) Pig skins

ç) Skins of the winged animals

d) Tendons and chords

e) Skins and furs of the games

f) Skins and bones of the fish

2) Whether the tanning process is completed or not, the use of skins and furs exposed to any tanning process is prohibited.

3) The raw materials listed in the items a), b), c), ç) and d) of the first paragraph of this Article may be obtained from the furs and skins (i) of the animals slaughtered in the slaughterhouse as inspected for fitness for human consumption before and after death and (ii) of the games whose carcasses are understood to be fit for human consumption.

4) The raw materials shall arrive from the facilities registered or confirmed under the provisions of Regulations related to the Registry and Confirmation Transactions of the Food Businesses.

5) In case the Ministry provides respective permission and the following requirements are met, the raw materials for gelatin to be used for human consumption may be obtained from collection/gathering centers and tanneries.

a) There shall be storing rooms with easy to clean and disinfect features, hard floor and flat/even walls and employing suitable cooling means.

b) The storing rooms shall be kept clean and well-cared at a suitable level to prevent the contamination sources with effect to the raw materials.

c) In case the raw materials not complying with this Article stored and/or processed in these facilities, they shall be kept separate from the raw materials stipulated in this Article through acceptance, storing, processing and transport stages.

The Transport and Storing of the Raw Materials

ARTICLE 73-(1) While the raw materials are being transported to the collection center or tannery or gelatin processing facility, a document stating the origin facility and information given in Annex-4, replacing the identification mark stipulated under Article 8 of this Regulation, shall accompany the raw material through the transport.

2) If the raw materials are not to be processed within 24 hours by their departure from their source, they shall be transported and stored by cooling or freezing . However, the skimmed and dried bones or ossein; salted, dried and limed skins; and alkali or acid processed skins and furs may be transported and stored at environment temperature.

Requirements for Gelatin Production

ARTICLE 74 –(1) The gelatin production process shall comply with the following requirements.

a) With regard to the bones of all ruminant animals born, bred or slaughtered in the countries or regions having controllable or uncertain BSE risk status according to the World Animal Health Organization; all the bone material shall be fine compressed, skimmed with hot water and exposed to a process of applying diluted hydrochloric acid (minimum 4+ concentration and pH<1.5) for at least more than 2 days.

b) One of the following processes shall be applied following the process stipulated under item a) of this paragraph:

1) A 138 C° heat treatment stage for at least 4 seconds and saturated lime solution with alkali (pH>12.5) application for at least 20 days.

2) A 138 C° heat treatment for at least 4 seconds and acid (pH<3.5) application for at least 10 hours.

3) At least 20 minutes of heat and pressure treatment under a pressure more than 3 bars and using 133 C° saturated vapor

4) Any other confirmed process.

c) The raw materials other than the ones stipulated in item a) of this paragraph shall be acid or alkali processed after one or more shaking actions and subjected to pH adjustment finally. Following the filtration and heat treatment removal, gelatin is obtained with one or more heating processes.

2) The food business operator, provided the raw material and gelatin production process complies with the respective requirements of fitness for human consumption, may produce or store the gelatin not aiming human consumption in the facilities being used for gelatin aiming human consumption.

Requirements for the Final Product

ARTICLE 75 – (1) The food business operator shall provide the gelatin to comply with the remnant limits stipulated under Annex-5.

Labeling

ARTICLE 76- (1) The packages and packs of the gelatin shall bear the "Gelating Fit For Human Consumption" expression, recommended consumption date, name of the product and origin animal specie information.

PART NINETEEN

Requirements for the Collagen

Collagen

ARTICLE 76- (1) The food business operator who produces collagen shall comply to the following requirements.

Requirements for the Raw Materials

ARTICLE 78-(1) The following raw materials may be used for the collagen production aiming to be used in foodstuff.

- a) The bones save the ones designated specifically as risky materials.
 - b) The skins and furs of the ruminant animals bred in the farms
 - c) Pig skins
 - ç) Skins of the winged animals
 - d) Tendons and chords
 - e) Skins and furs of the games
 - f) Skins and bones of the fish
- 2) Whether the tanning process is completed or not, the use of skins and furs exposed to any tanning process is prohibited.
- 3) The raw materials listed in the items a), b), c), and ç) of the first paragraph of this Article may be obtained from the furs and skins (i) of the animals slaughtered in the slaughterhouse as inspected for fitness for human consumption before and after death and (ii) of the games whose carcasses are understood to be fit for human consumption.
- 4) The raw materials shall arrive from the facilities registered or confirmed under the provisions of Regulations related to the Registry and Confirmation Transactions of the Food Businesses.
- 5) In case the Ministry provides respective permission and the following requirements are met, the raw materials for collagen to be used for human consumption may be obtained from collection/gathering centers and tanneries.

- a) There shall be storing rooms with easy to clean and disinfect features, hard floor and flat/even walls and employing suitable cooling means.
- b) The storing rooms shall be kept clean and well-cared at a suitable level to prevent the contamination sources with effect to the raw materials.
- c) In case the raw materials not complying with this Article stored and/or processed in these facilities, they shall be kept separate from the raw materials stipulated in this Article through acceptance, storing, processing and transport stages.

The Transport and Storing of the Raw Materials

ARTICLE 79-(1) While the raw materials are being transported to the collection center or tannery or collagen processing facility, a document stating the origin facility and information given in Annex-4, replacing the identification mark stipulated under Article 8 of this Regulation, shall accompany the raw material through the transport.

2) If the raw materials are not to be processed within 24 hours by their departure from their source, they shall be transported and stored by cooling or freezing . However, the skimmed and dried bones or ossein; salted, dried and limed skins; and alkali or acid processed skins and furs may be transported and stored at environment temperature.

Requirements for Collagen Production

ARTICLE 80-(1) The collagen production shall comply with the following requirements

a) With regard to the bones of all ruminant animals born, bred or slaughtered in the countries or regions having controllable or uncertain BSE risk status according to the World Animal Health Organization; all the bone material shall be fine compressed, skimmed with hot water and exposed to a process of applying diluted hydrochloric acid (minimum 4+ concentration and pH<1.5) for at least more than 2 days. This process shall be followed by pH adjustment with acid and alkali, one or more shaking actions, filtration and extrusion or any process confirmed to be equivalent.

b) The raw materials other than the ones in the item a) of this paragraph shall be washed, pH adjusted with acid and alkali and exposed to one or more shaking actions, filtration and extrusion or any other processed confirmed to be equivalent. The low molecular collagen production from the raw materials not originating from ruminant animals does not necessarily require extrusion process.

2) The drying process may be applied to the collagen after being exposed to the processes stipulated in the paragraph 1 of this Article.

3) The food business operator, provided the collagen production process complies with the respective requirements of fitness for human consumption, may produce or store the collagen not aiming human consumption in the facilities being used for collagen aiming human consumption.

Requirements for the Final Product

ARTICLE 81 – (1) The food business operator shall provide the collagen to comply with the remnant limits stipulated under Annex-6.

Labeling

ARTICLE 82- (1) The packages and packs of the collagen shall bear the "Collagen Fit For Human Consumption" expression, production date, name of the product and origin animal specie information.

PART TWENTY

Import of the Food of Animal Origin.

Import of the Food of Animal Origin

ARTICLE 83-(1) The food business operator importing food originating from animals may perform such import provided following conditions are met:

a) The import shall be performed from the countries in the country list permitted for the import of animal origin food prepared and updated by the Ministry in accordance with the Article 40 of the Regulation related to the Regulation on Special Rules of Official Controls of Food of Animal Origin.

b) The following requirements shall be met;

a) The import shall be performed from the business in the businesses list permitted for the import of animal origin food prepared and updated by the Ministry in accordance with the Article 41 of the Regulation related to the Regulation on Special Rules of Official Controls of Food of Animal Origin.

2) With regard to the raw meat, minced meat, prepared meat mixtures, meat products and Mechanically Separated Meat (MAE); if produced from the permitted slaughterhouses and butchering facilities in the list prepared and updated by the Ministry in accordance with the Article 41 of the Regulation related to the Regulation on Special Rules of Official Controls of Food of Animal Origin.

3) With regard to the alive double shell molluscs, echinodermata, urochordata and marine gasteropods; if obtained from the permitted production areas in the list prepared and updated by the Ministry in accordance with the Article 43 of the Regulation related to the Regulation on Special Rules of Official Controls of Food of Animal Origin.

c) If the food of animal origin meets the provisions of this Regulation including the health and identification marks stipulated in the Article 7; provisions of Regulation on Food Hygiene and import provisions stipulated under the Regulation related to the Veterinary Controls for the Entrance of the Products to Turkey.

ç) If the health report requirement (if possible) and required documents, as stipulated under Article 44, provisions of the Regulation on Special Rules of Official Controls of Food of Animal Origin are met.

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2) The food business operator importing food of animal origin shall comply with the following requirements:

a) The food of animal origin shall be readily present for the import stage controls according to the Regulation related to the Veterinary Controls for the Entrance of the Products to Turkey.

b) The import shall be accordant with the legislation provisions related to the animal health with regard to the production, processing, distribution and entrance of food of animal origin aiming human consumption.

c) The control after the import shall be performed in accordance with the requirements stipulated in parts 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19.

3) The food business operator who imports foodstuff containing combined food of vegetable origin and processed food of animal origin shall provide the processed food of animal origin to comply with the requirements stipulated under paragraphs one and two of this Article. The suitable documents or health certificates shall be submitted to prove the said conditions are met. However, such documents and health certificates may not be in the format stipulated in the item (ç) of the first paragraph under this Article.

PART TWENTYONE

Documents

Documents

ARTICLE 84- (1) The food business operator, when necessary, shall provide the documents requiring to accompany the food of animal origin being transported in accordance with the parts 4, 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 and stipulated under Regulation on Special Rules of Official Controls of Food of Animal Origin. The electronic documents may be used when suitable.

2) The principles and procedures related to the documents stipulated under paragraph one of this Article shall be determined by the Ministry.

PART TWENTY TWO

Exceptional Practices

Exceptional Practices

ARTICLE 85-(1) Provided the special hygiene requirements stipulated in parts 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of this Regulation related to the food of animal origin are considered, the exceptional provisions related to the traditional food and infrastructure, tools, equipment and production methods of traditional food and supply to market of the same shall be determined by the Communiqué to be published by the Ministry.

2) The exceptional provisions related to the geographical restraints for the performance of the special hygiene requirements of the food of animal origin, as stipulated under parts 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of this Regulation, shall be determined by the Communiqué to be published by the Ministry.

3) The Ministry may arrange the sale of the raw milk or not processed cream directly to the final consumer.

4) The Ministry may permit the raw milk, which does not meet the bacteria and somatic cell number criteria as stipulated under Part 13 of this Regulation, to be used in cheese production provided at least 60 days of rest and maturing as well as not breaching the objectives of this Regulation.

5) Direct supply of primary products in small amounts to the final consumer by the producer or to the local retailers who directly sell to the final consumer; supply of the raw winged animal meat, raw rabbit like animal meat slaughtered in farms in small amounts to the final consumer by the producer or to the local retailers who directly sell to the final consumer; and, supply of games or game meat in small amounts to the final consumer by the hunters or to the local retailers who directly sell to the final consumer shall be arranged via Communiqué.

PART TWENTY THREE

Miscellaneous and Final Provisions

Cancelled Regulation

ARTICLE 86-(1) The Regulation related to the Principles and Procedures related to the Production, Operation and Auditing of the Red Meat and Red Meat Products published in the Official Gazette issue 25691 dated 5/1/2005 and Regulation related to the Principles and Procedures related to the Production, Operation and Auditing of the Winged Animal Meat and Meat Products published in the Official Gazette issue 25694 dated 8/1/2005 have been cancelled by the publishing date of this Regulation.

Transition Provisions

TEMPORARY ARTICLE 1 -(1) The active food business operators who have obtained working permit certificate, working permit and food registry document, or equivalent documents shall enable their businesses in compliance with the requirements of this Regulation till the date 31/12/2012. However, any food business operator who may not comply with the requirements of this Regulation till the date 31/12/2012 may have a time extension till 31/12/2003 provided a modernization plan is submitted.

2) The already active food business operators shall continue to be subject to Regulation related to the Working Permit, Food Registry and Production Permit of the Businesses Producing Food and Materials Contacting with the Foodstuff and Employment of REsponsible Directors published in the Official Gazete issue 25566 dated 27/8/2004, Regulation related to the Principles and Procedures related to the Production, Operation and Auditing of the Red Meat and Red Meat Products published in the Official Gazette issue 25691 dated 5/1/2005, and Regulation related to the Principles and Procedures related to the Production, Operation and Auditing of the Winged Animal Meat and Meat Products published in the Official Gazette issue 25694 dated 8/1/2005 (provisions of the said Regulations not breaching the provisions of this Regulation); till the respective operator obtains confirmation under this Regulation.

3) The slaughterhouse operator, till the Article 10 of this Regulation enters in force, may accept the arriving animals for slaughtering only if the documents stipulated under Regulation related to the Homeland Transport of the Livestock and Products of Animal Origin accompany the same.

Entering in Force

ARTICLE 87- (1) With regard to this Regulation,

a) Article 10 and item c of the first paragraph of Article 56, third paragraph of Article 57 and fourth paragraph of Article 85 shall enter in force on the date 31/12/2013.

b) The other provisions shall enter in force on the date of publish.

Execution

ARTICLE 88-(1) The provisions of this Regulation shall be executed by the Ministry of Food, Agriculture and Livestock.

Annex-1

(1) For raw cow milk;

Colony amount at 30 C° (in each milliliter)	≤ 100.000 (*)
Number of somatic cells (in each milliliter)	≤ 400.000 (**)

* At least 2 samples per month and rolled geometrical mean of a 2 months period

** Unless a different method is specified by the Ministry for considering the seasonal changes in the production amount, at least 1 sample per month and rolled geometrical mean of a 3 months period.

2) For the raw milk from other species:

Colony amount at 30 C° (in each milliliter)	≤ 1.500.000 (*)
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* At least 2 samples per month and rolled geometrical mean of a 2 months period

Annex-2

For the production of the milk products without any heat treatment and from raw milk obtained from species other than cow;

Colony amount at 30 C° (in each milliliter)	≤ 500.000 (*)
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* At least 2 samples per month and rolled geometrical mean of a 2 months period

Annex-3

The standards required for the melted animal fat depending on the sort

	Ruminants			Pig Specie Animals			Other Animal Fat	
	Edible tallow		Tallow for refining	Edible fat		Pig fat and other fat for refining	Edible	For refining
	Basic jus ⁽¹⁾	Other		Pig Fat ⁽²⁾	Others			
Maximum volatile fat acids(m/moleic acid)	0.75	1.25	3.0	0.75	1.25	2.0	1.25	3.0
Maximum peroxide	4 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	4 meq/kg	6 meq/kg	4 meq/kg	10 meq/kg
Total non resolvable impurities damaging the purity	Maximum 0.15%			Maximum 0.5%				
Odor, taste, color	Normal							
⁽¹⁾ The melted animal fat obtained by melting the fresh surrounding fats from heart, baby membrane, kidneys and internal organs of cattle specie animals and from cutting rooms.								
⁽²⁾ The melted animal fat obtained from fat tissues of pig specie animals .								

Annex-4

To Accompany the Raw Material Transported for Production of Gelatin and Collagen aiming Human Consumption

Sample Document

Number of the Commercial Document:

1. Designation of the Raw Material

Quality of the raw material

Animal specie:

Packing Type:

Number of Packs:

Net weight (kg):

2. Origin of the Raw Material:

Type/title/address and confirmation/registry number of the origin facility:

Name and address of the sender⁽¹⁾:

3. Destination of the raw material:

Type/title/address and confirmation/registry number of the destination facility:

Name and address of the consignor⁽²⁾:

4. Means of Transport:

This document is issued in on the date

Origin facility operators' or representatives'

name, surname or seal and signature

⁽¹⁾ If the origin facility is different

⁽²⁾ If the destination facility is different

Annex-5

Gelatin Maximum Remnant Limits

Remnant	Limit
As	1 ppm
Pb	5 ppm
Cd	0.5 ppm
Hg	0.15 ppm
Cr	10 ppm
Cu	30 ppm
Zn	50 ppm
SO ₂ (Europe Pharmacopeias 2005)	50 ppm
H ₂ O ₂ (Europe Pharmacopeias 2005)	10 ppm

Annex-6

Collagen Maximum Remnant Limits

Remnant	Limit
As	1 ppm
Pb	5 ppm
Cd	0.5 ppm
Hg	0.15 ppm
Cr	10 ppm
Cu	30 ppm
Zn	50 ppm
SO ₂ (Reith Williams)	50 ppm
H ₂ O ₂ (Europe Pharmacopoeia 1986 (V ₂ O ₂))	10 ppm