

THE REGULATION DETERMINING THE SPECIAL RULES ABOUT THE OFFICIAL CONTROLS ON FOOD OF ANIMAL ORIGIN

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FIRST CHAPTER

Purpose, Scope, Base and Definitions

Purpose

ARTICLE 1 – (1) The purpose of this regulation is to determine the official control principles of food of animal origin, protecting the rules of food hygiene, public health, animal health and animal welfare in addition to the articles of the Regulation on Official Controls of Food and Animal Feed.

Scope

ARTICLE 2 – (1) This regulation covers only methods and principles relating to the activities that The Regulation of Special Hygiene Rules for Food of Animal Origin is applied and the official controls to be applied on the related.

Base

ARTICLE 3 – (1) This regulation was prepared on the basis of the 31st article of Veterinary Services, Plant Health, Food and Animal Feed Law dated 11/June/2010 and numbered 5996, and

(2) in parallel to the articles of Official Controls on Food of Animal Origin Regulation of European Parliament and of Council numbered 854/2004/ EC.

Definitions

ARTICLE 4 – (1) In addition to the definitions stated in the 3rd article of the Code numbered 5996, the Regulation of Food Hygiene, the Regulation of Special Hygiene Rules for Food of Animal Origin, the Regulation on Official Controls of Food and Animal Feed and the Regulation on Register and Approval Processes of Food Businesses, the undermentioned words/phrases are stated in this regulation.

- a) The business slaughtering intermittently and processing game animals defines the slaughterhouse or game animal processing business that is determined by the Ministry on the basis of the risk analysis and that does not slaughter or process game animals during all weekday or during the successive weekdays.
- b) Official Assistant defines the person that has the ability to fulfill the required activities, that is authorized by the Ministry and that works under the authority and responsibility of the official veterinary surgeon.
- c) Specific risk material defines such materials as animal, organ, tissue determined by the Ministry to prevent, control and eliminate TSEs.
- d) Trimming defines the process of separating such inedible parts of the meat or carcase as tendon, lymph node, fascia, ligament, etc.
- e) TSE defines all transmissible spongiform encephalopathy affecting animals.

SECOND CHAPTER

Approval of Businesses

Approval of Businesses

ARTICLE 5 – (1) Taking the articles of ‘The Regulation on Register and Approval Processes of Food Businesses’ into account, the Ministry approves the businesses producing food of animal origin within the scope of this regulation.

(2) Turkish ships having freezer unity and factory ships are detected in accordance with the provisions stated in the 11th CHAPTER.

(3) a) The Ministry carries out official controls on the businesses by taking the approval requirements into account. If the ministry detects serious deficiency in the business, or it has to stop the production again in the business, or it detects insufficient guarantee in the following production of the food business, it will cancel the approval of the business. However, if the business’s guarantee of eliminating the deficiencies in a reasonable period of time is found suitable, the Ministry suspends the approval of the business.

b) As for the warehouses, the Ministry can cancel or suspend the approval of certain units or unit groups.

THIRD CHAPTER

Official Controls on Food of Animal Origin

General Principles of Official Controls on Food of Animal Origin

ARTICLE 6 – (1) The food manager helps the control official in order to make the official controls effectively.

- a) The food manager gives the authority of entry to all buildings, facilities, businesses or other unities.
- b) In accordance with the related regulation, the food manager provides the documents and records required by the Ministry in order to assess the conditions.

(2) The Ministry carries out the official controls to verify the compatibility of the food manager with the undermentioned conditions determined in the regulation.

- a) The Regulation of Food Hygiene,
- b) The Regulation of Special Hygiene Rules for Food of Animal Origin.

(3) The official controls stated in the 1st article entails the following:

- a) Examination of the procedures based on the good hygiene practices and the Hazard Analysis and Critical Control Points,
- b) Official Controls stated in the 7th, 29th, 32nd and 36th articles,
- c) Special examination duties stated in this regulation.

(4) Examination on good hygiene practices verifies that the food manager applies at least the procedures related to the following subjects continually and properly.

- a) Controls on food chain information,
- b) Design and Maintenance of the facility and equipment,
- c) Hygiene before, during and after the work,
- d) Personal hygiene,
- e) Education over hygiene and working procedures,
- f) Rodent pest control,
- g) Water quality,
- h) Temperature control,
- i) Controls on the food and accompanying documents in the entry and exit to the business.

(5) Taking the provision of the examination of procedures based on the principles of Hazard Analysis and Critical Control Points, of the food manager's related procedures, of the guarantees stated in the 9th article of the Regulation of Special Hygiene Rules for Food of Animal Origin into account, the food manager verifies that they are applied continually and properly. In these examinations, the procedures applied are checked to guarantee the following for food of animal origin.

- a) Compatibility to the regulation on microbiologic criteria,
- b) Compatibility to the regulation on remains, contaminants and materials not permitted to be used,
- c) Not containing physical hazards like foreign substances.

(6) In accordance with the 22nd article of the Regulation of Food Hygiene, when the food manager applies the procedures, specified in the good practice guidelines, about applying the principles based on the principles of Hazard Analysis and Critical Control Points instead of creating his/her special procedures, examinations entail the proper application of these procedures.

(7) In all businesses approved by the Ministry, the food manager carries out official controls with a view to verifying the compatibility of requirements of the Regulation of Special Hygiene Rules for Food of Animal Origin about application of identification signs, and other traceability conditions.

(8) In the slaughterhouses selling raw meat to the market, the facilities processing game animals and slaughtering facilities, official or authorized veterinary surgeons carry out examination stated in the 3rd and 4th articles.

(9) Conducting examination, the Ministry gives importance on the following statements to happen.

- a) In all stages of the production process, the food manager controls the personnel and their activities in terms of their suitability for the regulation provisions stated in (a) and (b) clauses of the

2nd article. In order to support the examinations, the ministry may carry out performance tests to detect whether the performance of personnel meets the criteria determined.

b) The ministry controls the accuracy of the related records of the food manager.

c) If necessary, it takes samples for laboratory analyses.

d) It documents the considered points and the examination results.

(10) The content and frequency of the examination duties are carried out depending on the risks determined on the basis of the business. For this purpose, the Ministry assesses the following points at regular intervals:

a) Public health and animal health risks in good conditions,

b) Animal welfare in slaughterhouses,

c) The type and capacity of the activities carried out,

d) The past records about the suitability for the related regulation of the food manager.

FOURTH CHAPTER

Official Controls on Raw Meat

Raw Meat

ARTICLE 7 – (1) Official controls on raw meat are conducted in accordance with the provisions stated in the 5th, 6th, 7th, 8th and 9th CHAPTERS.

(2) Official or authorized veterinary surgeon carries out the examination in the slaughterhouses providing raw meat to the market, facilities processing game animals and slaughtering facilities, in accordance with principally the following points, general provisions in the 9th CHAPTER and special provisions in the 9th CHAPTER.

a) Food chain information,

b) Ante-mortem inspection,

c) Animal welfare,

d) Post-mortem inspection,

e) Specific risk material and other animal by-products,

f) Laboratory analyses.

(3) Carcasses, half carcasses, one-third carcasses and one-sixth carcasses of domestic animals having claws, of mammalian game animals grown up in farms except for lagomorpha and of big game animals are given a health sign in slaughterhouses and facilities processing game animals, in accordance with the 10th article. When it is determined that the meat is edible after the official control, a health sign is given by an official or authorized veterinary surgeon or in his/her responsibility.

(4) Following the controls stated in the articles 2 and 3, an official or authorized veterinary surgeon takes suitable measures stated in the chapter 6 about especially following points:

- a) Reporting the inspection results,
- b) Decisions on food chain information,
- c) Decisions on live animal,
- d) Decisions on animal welfare,
- e) Decisions on meat.

(5) In official controls applied in accordance with the chapter 5 and 6, official assistant may assist the official or authorized veterinary surgeon as stated in the chapter 7.

(6) The Ministry applies the following points to the official personnel on duty about performing official controls.

(a) The Ministry provides sufficient official personnel to perform the official controls stated in the chapters 5,6,7,8 and 9 frequently as stated in the article 17.

(b) In order to assess the required number of official personnel in slaughter lines in a slaughterhouse, the Ministry adopts a risk-based approach. The Ministry determines the number of official personnel to meet all provisions of this regulation.

(7) (a) In the condition of producing meat from poultry and lagomorpha in accordance with the 1st sub-clause of the article 18, The Ministry may allow the slaughterhouse personnel to assist the official controls by performing specific special duties under the supervision of an official or authorized veterinary surgeon.

- 1) The stated personnel comply with these provisions and receive required training.
- 2) They act independently from the production personnel.
- 3) They report any deficiency to the official or authorized veterinary surgeon.

(b) In accordance with the 2nd sub-clause of the article 18, the slaughterhouse personnel may take samples and perform analyses.

(8) The Ministry makes official or authorized veterinary surgeons and official assistants comply with the provisions of the articles 19 and 20 and to receive training.

FIFTH CHAPTER

Duties of Official or Authorized Veterinary Surgeons

Detection Duties of Official or Authorized Veterinary Surgeons

ARTICLE 8 – (1) In addition to the general requirements stated in the 4th sub-clause of the article 6 about detection of good hygiene practices, an official or authorized veterinary surgeon has to verify the continual suitability of the procedures created by the food manager about collecting the animal

by-products, transferring, storing, processing, using and disposing along with the specific risk material under the responsibility of food manager.

(2) In addition to the general requirements stated in the 5th and 6th sub-clause of the article 6 about detection of procedures based on the principles of Hazard Analysis and Critical Control Points, an official or authorized veterinary surgeon controls the procedures created by the food manager to guarantee whether meat has physiopathologic anomalies or changes, is contaminated with excrement or another substance and involves specific risk material.

Examination and Inspection Duties of Official or Authorized Veterinary Surgeons

ARTICLE 9 – (1) Performing the examination and inspection duties in accordance with this article, the official or authorized veterinary surgeon takes into account the detection results carried out in accordance with the articles 6 and 8. Accordingly, the official or authorized veterinary surgeon determines the focus of his/her examination and inspection duties.

- a) During the examination of food chain information,
 - 1) The official or authorized veterinary surgeon controls and analysis the related information in the records of the animals brought to the slaughterhouse in the source farm. Performing ante-mortem and post-mortem inspection, he/she takes the documented results of this controls and analyses.
 - 2) Performing the examination and inspection duties, the official or authorized veterinary surgeon takes the official reports accompanying animals, the reports made by the veterinary surgeons performing the controls in primary production level.
 - 3) When the food manager takes additional measures to make food safety by applying integrated systems, special control systems, independent third side certification or other devices, and these measures are documented, and animals involved in these systems are clearly identified, the official or authorized veterinary surgeon may take into account these while performing the examination and inspection duties and reviewing procedures based on the principles of Hazard Analysis and Critical Control Points.
- b) About the ante-mortem inspection,
 - 1) The official or authorized veterinary surgeon performs the inspection of all animals before slaughtering.
 - 2) Inspection is performed within 24 hours after arrival of animals to the slaughterhouse and within 24 hours before slaughtering. Additionally, the official or authorized veterinary surgeon may decide the time of inspection.
 - 3) In ante-mortem inspection, the official or authorized veterinary surgeon searches for any condition that may affect human and animal health negatively by giving importance on determining the animal welfare for each animal and the detection of zoonotic diseases and other diseases specified by the ministry.
 - 4) In addition to the routine ante-mortem inspection, the official or authorized veterinary surgeon performs the clinical inspection that may not be done for all animals by the food manager or official assistants.
 - 5) The official or authorized veterinary surgeon examines the report that is prepared by the official or authorized veterinary surgeon in the slaughterhouse or facility processing game animal, a person trained in accordance with the Regulation of Special Hygiene Rules for Food of Animal

Origin or veterinary surgeons for the animal urgently-slaughtered or hunted game animal outside the slaughterhouse and that accompanies the urgently-slaughtered animal or the hunted game animal. This report may substitute for the ante-mortem inspection.

- 6) As stated in the article 17 and chapter 9, the ante-mortem inspection may be performed in the source farm. In these conditions, the official or authorized veterinary surgeon in the slaughterhouse performs ante-mortem inspection if he/she requires or doubts.
- c) During transfer and slaughter, the official or authorized veterinary surgeon verifies the suitability of the protection of animals to the regulation on animal welfare.
- d) About the post-mortem inspection,
 - 1) The official or authorized veterinary surgeon applies carcasses and accompanying offal to post-mortem inspection immediately after slaughtering. All external surfaces are examined. For this purpose, it may be required to expose carcass and offal to the minimum level of examination or special technical capabilities. The detection of zoonotic diseases and diseases identified by the Ministry shall be paid particular attention. The speed of slaughter line and the number of current personnel is suitable for allowing the examination to be done properly.
 - 2) Particularly in the urgently-slaughtered animals, such additional researches as palpation and cutting certain parts of the carcass and offal, and laboratory analyses are performed if it is required to detect the existence of factors requiring to reach a definite diagnosis or to introduce restrictions on reporting of animal disease, residue or contaminants above the specified levels in the relevant regulation, non-compliance with microbiological criteria, inedible meat or its use.
 - 3) The official or authorized veterinary surgeon wants carcasses of domestic animals having claws, of bovine animals above 6 months of age and of domestic pigs above 4 weeks of age to be separated lengthwise below columna spinalis to half carcasses in order to be exposed to the post-mortem examination. However, the Ministry may allow the examination of domestic animals having claws, of bovine animals above 6 months of age and of domestic pigs above 4 weeks of age to be performed without separating into two when special eating habits, technological advancement or special health conditions are taken into account.
 - 4) During the examination, during such activities as palpation and cutting, measures are taken in order to keep contamination in eat in the minimal level.
 - 5) When the urgent slaughter is necessary, before being prepared for human consumption, carcass is exposed to ante-mortem examination as soon as possible in accordance with 1st, 2nd, 3rd and 4th sub-clauses of this clause.
- e) The official or authorized veterinary surgeon controls the removal, separation and in suitable conditions being marked of the stated products in accordance with the regulation on the specific risk material and other animal by-products. During slaughter including stunning and removal of specific risk material, the official or authorized veterinary surgeon makes the food manager take measures against contamination of meat with specific risk material.
- f) For laboratory analyses,
 - 1) The official or authorized veterinary surgeon

samples in accordance with the identification, preparation, and sent to the appropriate laboratory sampling processes, monitoring and control of zoonoses and zoonotic agents, specific laboratory tests for the diagnosis of TSEs, and detection of prohibited substances or products in the relevant legislation and in particular the national residue monitoring under the control of substances identified by the Ministry plans to ensure the realization of the purpose of disease detection.

(2) The official or authorized veterinary surgeon makes other laboratory analyses to be performed if necessary.

The Official or Authorized Veterinary Surgeon's Examinations on Health Sign Processes

ARTICLE 10 – (1) The official or authorized veterinary surgeon controls the health sign processes and health signs and provides especially the following points:

- a) Health sign is applied only to the big game animals and the stock farming mammalian game animals (except for domestic animals having claws and lagomorpha) that are exposed to the ante-mortem and post-mortem inspections in accordance with this regulation and that are fit for human consumption. However, the official or authorized veterinary surgeon may apply the health sign before the results if the examination and inspection results of meat are suitable or if he/she is convinced that the meat cannot be introduced into the market before the trichinellosis results.
- b) The health sign is applied to the outer surface of every carcass parts with ink or with hot stamp when carcass is separated into half, one-third or one-sixth carcass.
- (2) The health sign is an elliptic shape having 6.5cm width and 4.5cm height. The characters in the sign is legible, and the sign involves following:
 - a) The country where the business is located is written in capitals or 2 letters code may be shown in accordance with the related ISO standards.
 - b) Approval number of slaughterhouse,
- (3) Letters shall be in at least 0.8cm height, numbers in 1cm. The size and characters of the sign can be made smaller for the health signs of sheep, goats and piglets.
- (4) The colourings used for the health sign complies with the food codex.
- (5) The health sign may also involve the sign belonging to the official or authorized veterinary surgeon performing the health examination of meat.
- (6) Meats of urgently-slaughtered animals outside the slaughterhouse have a special health sign that is not confused with either the health sign stated in this part or the identification sign stated in the Regulation of Special Hygiene Rules for Food of Animal Origin. This sign is a square having 5 cm width and 5 cm height. The characters are legible and the sign involves the following:
 - a) The acronym of TR,
 - b) The approval number of slaughterhouse,
 - c) The colourings used for the sign complies with the food codex.
 - d) The sign may also involve the sign belonging to the official or authorized veterinary surgeon performing the health examination of meat.
 - e) Letters shall be in at least 0.8cm height, numbers in 1cm. The size and characters of the sign can be made smaller for the health signs of sheep, goats and piglets.
- (7) A health sign is applied to meat of an animal that is not skinned after being skinned in the facility processing game animals if it is found fit for human consumption as a result of the post-mortem inspection.
- (8) This article is applied in accord with the animal health rules on health sign.

SIXTH CHAPTER

Activities Following Controls

Reporting results of examination and inspection

ARTICLE 11 – (1) The official or authorized veterinary surgeon records the results of examination and inspection and assesses them.

(2) If examinations and inspections uncovers a disease putting the public health in danger or any violation of animal welfare, the official or authorized veterinary surgeon reports it to the food manager.

(3) If the detected problem stems from the primary production and that the official or authorized veterinary surgeon reports it to the veterinary surgeon in the source farm, the food manager responsible for the source farm and, if necessary, the related authority responsible for the source farm or shooting does not violate the legal process, then he/she shall report it.

(4) The official or authorized veterinary surgeon reports the unsuitability in the imported animals to the Ministry. The Ministry reports it to the responsible authority of the exporting country where the business locates.

(5) Results of examination, inspection and analysis is added to the related databases.

(6) If the official or authorized veterinary surgeon suspects an infectious agent causing diseases in the list determined by the Ministry, during the ante-mortem or post-mortem inspection, or any other examination and inspection, he/she reports it to the Ministry urgently. In accordance with the regulation, the ministry and the official or authorized veterinary surgeon take all required precautions against its spreading.

Decisions on food chain information

ARTICLE 12 – (1) The official or authorized veterinary surgeon verifies that the slaughterhouse manager provides and controls the food chain information before slaughtering animals.

(2) The official or authorized veterinary surgeon may allow the animals to be slaughtered in the slaughterhouse without reaching the relevant food chain information. In this case, all relevant food chain information is provided before carcasses are presented to the human consumption. The aforesaid carcasses and offal belonging to them are stored separately from other meats until the ultimate decision on presenting them to the human consumption is given.

(3) (On the condition that the provisions in the 2nd sub-clause are reserved,) It is decided that the meat is unfit for human consumption if the relevant food chain information is not reached 24 hours after arrival of the animal to the slaughterhouse. If the animal has not been slaughtered yet, it shall be killed in a place different than other animals to be slaughtered.

(4) a) If accompanying records, documents and other information indicate that animals come from a business or region exposed to movement ban or other restrictions due to the animal and public health,

b) that rules about veterinary medical products are violated,

c) that there are other conditions to affect public and animal health negatively,

except for the procedures about the related regulation, animals may not be accepted for slaughter in order to eliminate human and animal health risks. If animals are in the slaughterhouse, they are

killed in a different place by taking measures to protect the animal and public health and are reported that they are unfit for human consumption. If the official or authorized veterinary surgeon requires official controls in the source business, they are performed.

(5) The Ministry takes required precautions if it detects that the accompanied records, documents and other information do not represent the actual condition in the farm of origin or the animals or intend to deliberately mislead the official or authorized veterinary surgeon. The Ministry takes measures against the food manager who is responsible for the farm of origin where the animals come from, or other persons who are involved in. This measure may be especially composed of additional controls. The food manager who is responsible for the farm of origin where the animals come from and other persons who are involved in shall meet the costs of additional controls

Decisions on live animals

ARTICLE 13 - (1) Official or authorized veterinary surgeon verifies that the food manager performs his/her tasks in accordance with the Regulation of Special Hygiene Rules for Food of Animal Origin in order to make the animals taken to the slaughterhouse identified for human consumption properly. Official or authorized veterinary surgeon makes the unidentified animals killed in a different place and reports that they are unfit for human consumption. Official or authorized veterinarian conducts the official controls on the farm of origin if necessary.

(2) If the rules about animal welfare are not meet, animals can be slaughtered in the slaughterhouse without legal provision of necessary information relating to the identity of horses. However, such information is provided prior to the decision that the carcass is fit for human consumption. These requirements also apply to urgent slaughter of horses outside the slaughterhouse.

(3) Official or authorized veterinary surgeon verifies that the food manager performs his/her tasks in accordance with the Regulation of Special Hygiene Rules for Food of Animal Origin in order to prevent the human consumption-oriented slaughter of animals that are not cleaned before slaughter if animals having leather, hides and fleece have the risk of contamination in unacceptable levels.

(4) Animals having a disease infecting through treating or eating meat to animals or humans and animals having clinical symptoms of a systematic disease or excessively weak animals cannot be slaughtered for human consumption. Official veterinarian or authorized by the animals makes the animals killed separately to prevent contamination for carcasses or other animals, and he/she decides that they are unfit for human consumption.

(5) The slaughter of animals having the possibility of a disease affect human and animal health negatively is suspended. In this case, the animals are subject to a detailed ante-mortem inspection. Additionally, the official or authorized veterinary surgeon may decide to take samples and laboratory analysis in order to support the post-mortem inspection. If necessary, the animals are slaughtered in a separate place.

(6) Animals having the possibility of carrying residues of forbidden substances or of veterinary medical products above the specified levels are killed/slaughtered in the scope of the provisions of the Regulation of Measures taken to Monitor Certain Substances and their Residues in Live Animals and Animal Products.

(7) Under a special program for eradication and control of diseases such as brucellosis or tuberculosis, or zoonotic agents such as salmonella, conditions to which animals are exposed are

conducted under the supervision of the directly official or authorized veterinary surgeon. The Ministry determines under which conditions the animals are sent to the slaughterhouse. These conditions aim to minimize the infection to other animals or their meats.

(8) As a general rule, animals brought to the slaughter are slaughtered there. However, the official or authorized veterinary surgeon may allow the transfer of animals directly to another slaughterhouse in exceptional circumstances such as deficiency in slaughter equipment.

Decisions regarding animal welfare

ARTICLE 14 - (1) If the rules concerning the protection of animals are violated during slaughter or killing of animals, the official or authorized veterinarian surgeon verifies that the food manager immediately takes the necessary corrective measures and prevents another violation.

(2) The official or authorized veterinarian surgeon takes proportionate and progressive sanctioning measures varying from instructing to the slowing down and suspension of production, depending on the importance and character of the problem.

(3) The official or authorized veterinary surgeon shall inform the other authorities of animal welfare problems when suitable.

(4) The official or authorized veterinary surgeon applies the relevant legislation if he/she detects the rules on the protection of animals are violated during shipment.

(5) If official assistants detect any non-compliance of the rules relating to the protection of animals when carrying out controls on animal welfare in accordance with 7th or 9th Chapter,

a) They shall inform the veterinary surgeon as soon as possible,

b) In case of emergency, if necessary, they shall take measures stated in the first, second, third and fourth paragraphs without informing the veterinary surgeon.

Decisions relating to meat

ARTICLE 15 - (1) Meat is reported as unfit for human consumption in the following cases:

a) Except for the hunted wild animals, if it is obtained from animals that are not subject to the ante-mortem inspection,

b) Unless otherwise stated in the Regulation of Special Hygiene Rules for Food of Animal Origin, if it is obtained from the offal of animals which are not subject to inspection post-mortem inspection,

c) If it is obtained from dead animals prior to slaughter, still-born animals, unborn animals or animals below 7 days of age,

d) If it is obtained from the animal slaughtered for the purpose of killing the animal or the trimmed dots,

d) If it is obtained from the animals affected by any diseases out of the list set by the Ministry, in the case of any non-compliance with inspections carried out in accordance with 9th chapter,

e) If it is obtained from the animals affected by diseases affecting the whole body following septicemia, piyemi, toxemia or viraemia,

- f) If it is not compatible with the microbiological criteria stated in the legislation in order to decide their introduction into the market,
 - g) Unless otherwise indicated in the issues identified by the Ministry or there is non-compliance with 9th chapter about the inspection of meats, if it has parasite infestation,
 - i) If it contains the residues or contaminants higher than the limits specified in the legislation (when appropriate, if limits are exceeded, the further analyses are conducted.)
 - h) (The provisions of relevant specific legislation are reserved.) If it is obtained from animals applied to prohibited substances, animals or animal carcasses containing the residues of prohibited substances,
 - i) As a result of the plans approved in accordance with Article 7 of the Regulation of the Measures taken to Monitor Certain Substances and Residues in Live Animals and Animal Products, it contains livers and kidneys obtained from animals above 2 of age coming from heavy metal environment,
 - i) The provisions to prevent the infection are applied illegally,
 - j) Illegal radiated or UV rays is implemented,
 - k) If it includes a foreign material except for the material used to hunt game animals,
 - l) If it exceeds the limits of radioactivity determined in the relevant legislation,
 - m) If it has such organoleptic anomalies as physiopathologic changes, abnormalities in consistence, insufficient bleeding with the exception of game animal meat or especially specific sex odours,
 - n) If it is obtained by extremely weak animals,
 - o) Unless otherwise specified in the relevant legislation, if it contains specific risk material,
 - q) If it infects with soil, faeces or another substance,
 - p) If it contains blood posing a risk to public or animal health,
 - r) After the examination of all relevant information, the official or authorized veterinary surgeon has the opinion of that it is not fit for human consumption because of risks to public and animal health or other reasons,
- (2) Official or authorized veterinary surgeon may set the requirements on the use of meat obtained from urgently slaughtered animals outside the slaughterhouse.

CHAPTER SEVEN

Responsibilities and Frequency of Controls

Official assistant

ARTICLE 16 - (1) Official assistants shall assist the official veterinarians within the framework of the special rules laid down in Chapter 9 and the following:

- a) Of control duties, they can collect information only on procedures based on good hygiene practices and hazard analysis and critical control points principles.

b) About control tasks related to the ante-mortem inspection and animal welfare, the official assistants can only carry out the first controls and assist in practical duties.

c) About the post-mortem inspection, the official veterinarian regularly controls the official assistant and he/she performs the inspection in the case of an urgent slaughter outside the slaughterhouse.

The frequency of controls

ARTICLE 17 - (1) The Ministry shall appoint at least one official or authorized veterinarian to ensure the following matters:

a) Conducting the ante-mortem and post-mortem inspections in the slaughterhouses,

b) Conducting the post-mortem inspections in business processing game animals,

(2) Apart from the provisions specified in the first paragraph, slaughterhouses and facilities processing game animals designated by the Ministry can be exposed to application on the basis of risk analysis and within the framework of the following criteria:

a) The official veterinarian may not be present in the slaughterhouse in the ante-mortem inspection if the following conditions are met.

1) If official or authorized veterinarians conduct ante-mortem inspection at the farm of origin, control the food chain information and report the results of the control to the official assistants in the slaughterhouse,

2) If it is assessed by the official assistants that there is not any possible problem of food safety in food chain information and general health and welfare of animals is acceptable,

3) The official veterinary surgeon has no doubt that the official assistant carries out these controls properly,

b) The official veterinary surgeon may not be present in the slaughterhouses slaughtering intermittently and facilities processing game animals during the post-mortem inspection if the following conditions are met:

1) If the official assistant carries out the post-mortem inspection and separates the meat having anomalies from the normal meat of the same animal as a result of post-mortem inspection,

2) After the separation process, if he/she documents that there are adequate facilities for the storage of meat made up of abnormal findings until the last post-mortem inspection, and the veterinary surgeon inspects the mentioned meat,

3) If the official assistant documents that the procedures and findings meet the standards to entice the official veterinarian,

4) As for poultry and lagomorpha, if official assistants can eliminate abnormalities and veterinary surgeon does not need to examine all meats according to the special post-mortem rules,

5) If the official veterinary surgeon is at least once on the day of slaughter in the facility,

6) If a procedure that can cover the points of individual performance monitoring, examination findings, comparing carcasses, verification of documenting and the controls of the carcasses in the

freezer come into effect by the Ministry in order to assess the performances of official assistants on a regular basis.

(3) The following cases shall not be applied to flexibility in the second paragraph:

- a) The urgently-slaughtered animals,
- b) Animals suspected of having a disease or condition affecting human health negatively,
- c) Bovine animals from the herds not officially reported to be free from tuberculosis,
- d) Cattle, sheep and goat animals from the herds not officially reported to be free from Brucellosis,
- d) In the case of a disease specified in the lists of the Ministry,
- e) When the strict controls are required for the diseases specified in the list of the World Animal Health Organization or the above-mentioned diseases,
- f) In the cases of more stringent controls for unprecedented emerging diseases.

(4) The Ministry makes the official or authorized veterinary surgeon or the official assistant be present in these places on a regular basis in order to achieve the objectives of this Regulation while shredding facilities are in operation.

Slaughterhouse staff

ARTICLE 18 - (1) The Ministry may allow the staff of the slaughterhouse to adopt duties of the official assistants about the control of the poultry and rabbit meat production under the following conditions:

- a) When the facility uses good hygiene practices and the procedures based on hazard analysis and critical control points in accordance with the fourth paragraph of Article 6 for a period of at least twelve months, the Ministry may determine the operating staff to assist the official veterinarian. This staff is under the supervision, management and responsibility of the official or authorized veterinary surgeon. If the operating personnel is determined, the official or authorized veterinarian is present during the ante-mortem and post-mortem inspections. He/she keeps them under surveillance and carries out performance tests on a regular basis to determine whether the performance of the slaughterhouse staff meets specific criteria set out by the Ministry. He/she documents the results of performance tests. This personnel is substituted for an official assistant if the hygiene level of the facility is adversely affected by the personnel, he/she does not assist properly or the assist he/she does is not regarded sufficient by the Ministry.
- b) The Ministry shall decide whether to allow the implementation of system specified in the paragraph (a) separately for each business. Implementation of this system is optional for food managers. The Ministry cannot set any obligation for the implementation of this system on food managers. If the Ministry is not fully convinced that the food manager meets the requirements, the system will not be applied in the business. For the evaluation, together with other relevant information in the business, the Ministry analyses production and control records, the shape of the activities, compliance background with the rules, a professional approach with the expertise in the business and the understanding of the slaughterhouse personnel for food safety.

(2) The slaughterhouse personnel trained specially under the supervision of the official or authorized veterinarian may take samples and conducts analyses about all animal species under the supervision and responsibility of official or authorized veterinary surgeon.

CHAPTER EIGHT

Professional Qualifications

Professional competence of the Official or Authorized Veterinarians

ARTICLE 19 - (1) The Ministry may appoint the veterinary surgeons as official or authorized veterinary surgeons if they are successful in the examination covering the subjects specified in the second paragraph. However, the Ministry does not require any examination if the candidate documents that he/she has knowledge of a post-graduate student.

(2) The Ministry makes arrangements for the exam. Depending on the professional knowledge and skills, examination of the veterinary surgeon is made in order to measure the knowledge of the following issues are:

- a) Legislation on the veterinary public health, food safety, animal health, animal welfare and pharmaceutical substances,
- b) Including the rules of such international organizations as The World Trade Organization, Codex Alimentarius, the World Organization for Animal Health, the principles of the European Union's common agricultural policy, market measures, export refunds, the national agricultural policies, fraud detection,
- c) Food processing and the main elements of the food technology,
- d) The principles, concepts and methods of good manufacturing practices and quality management,
- d) Pre-harvest quality management, good agricultural practices,
- e) Promotion of food hygiene practices, food safety and good hygiene practices,
- f) The principles, concepts and methods for risk analysis,
- g) Principles, concepts, methods of Hazard analysis and critical control points and its use during the food production chain,
- i) The prevention and control of food-based hazards to human health,
- h) The population dynamics of infection and poisoning,
- i) Epidemiology for the diagnosis,
- i) Monitoring and surveillance systems,
- j) Detection and conformity assessment of the food safety management systems with the related legislation,
- k) Principles and diagnostic applications of modern methods of analysis,
- l) Information and communication technologies of veterinary public health,
- m) Data processing and applications of bio-statistics,

- n) Examining the outbreaks of food-based disease in humans,
- o) Issues about TSEs,
- q) The production, shipment and slaughter stages of animal welfare,
- p) Including waste management, environmental issues on the production of food,
- r) Precautionary measures and consumer concerns,
- s) The training principles of the personnel working in the production chain.

(3) the Ministry may arrange different examinations according to the incomplete subjects for the candidates when these candidates documents that they have gained qualifications as a veterinary surgeon as part of the basic veterinary education through an education or professional experience.

(4) The veterinarian is on interdisciplinary cooperation.

(5) Each official veterinary surgeon experiences at least two hundred hours – practice-aimed training a trial period- before starting to work independently. During this time, the candidate operates under the supervision of official or authorized veterinarians in the slaughterhouse, shredding facilities and businesses. Training is particularly related to detection of food safety management systems.

(6) The official or authorized veterinarian updates information, professional resources and regular training activities and follows new enhancements. The official or authorized veterinarian, if possible, participates in annual training activities.

(7) Veterinary surgeons currently assigned as the official or authorized veterinary surgeon have knowledge on issues in the second paragraph. When necessary, they obtain this knowledge from the continuing training activities. The Ministry provides the favourable conditions for this purpose.

(8) Without being bound by the first, second, third, fourth, fifth, sixth and seventh paragraphs, according to their capacity, the Ministry may lay down special rules on the official or authorized veterinary surgeons that are responsible for the supervision of the businesses and working part-time.

Professional qualification of official assistant

ARTICLE 20 - (1) The Ministry may appoint only persons trained and who passed the exam prepared in accordance with the following conditions. However, the Ministry may waive the requirement that the candidate has to take an exam if the candidate documents that he/she has the required knowledge as part of the university graduation.

(2) The Ministry makes arrangements for the exam. Applicants must prove that they have received the following training to participate in the exam.

a) At least five hundred hours of theoretical and at least four hundred hours of practical training covering the fifth paragraph of this Article,

b) Additional trainings to make the assistants carry out official duties competently.

(3) Practical training specified in subparagraph (a) of paragraph 2 shall be carried out in slaughterhouses and shredding facilities under the supervision of the official veterinarian.

(4) In principle, training and examinations shall be related to red meat or poultry meat. However, having a shortened training is enough for persons that have passed in one of these two categories. Training and exams, if appropriate, also include wild game animals, farm-raised game animals, and lagomorpha.

(5) Training for the official assistant covers the following topics, and the examinations shall confirm that the person has knowledge of the following topics:

a) The theoretical training on farms:

- 1) Agricultural industry organizations, production methods, the basic information on international trade and similar issues,
- 2) Good farming practices,
- 3) Basic information on diseases principally of viruses, bacteria and parasites, and similar zoonoses,
- 4) Monitoring diseases, the use of medicine and vaccines, residue analyses,
- 5) Hygiene and medical examinations,
- 6) Animal welfare on the farm and during shipment,
- 7) Environment-related issues in buildings, on farms and around,
- 8) The relevant laws, regulations and administrative sanctions,
- 9) Consumer concerns and quality control.

b) The practical training on farms:

- 1) Visits to farms of different types using different rearing methods,
- 2) Visits to production businesses,
- 3) Monitoring the load and unload of animals,
- 4) Demonstration of laboratory applications,
- 5) Veterinary controls,
- 6) Certification.

c) Theoretical training related to the Slaughterhouses and shredding facilities:

- 1) Basic information on the topics of meat industry organizations, production methods, international trade, slaughtering and shredding technologies,
- 2) Basic information on hygiene and good hygiene practices, especially in the industrial hygiene, slaughtering, shredding and storage hygiene and hygiene of work,
- 3) Hazard analysis and critical control points and detection of principles based on hazard analysis and critical control points,
- 4) After the shipment, animal welfare during unloading in the slaughterhouse,

- 5) Basic information about the anatomy and physiology of slaughtered animals,
 - 6) Basic information about the pathology and pathological anatomy of slaughtered animals ,
 - 7) Information related to TSE and other important zoonoses and zoonotic agents,
 - 8) Information on methods and procedures of slaughtering, inspection, preparation of raw meat, packaging, packing and transportation,
 - 9) The basic information on microbiology,
 - 10) Ante-death inspection,
 - 11) Examination on trichinosis,
 - 12) Post –mortem inspection,
 - 13) Administrative tasks,
 - 14) The relevant laws, regulations and administrative sanctions,
 - 15) The sampling procedure,
 - 16) Detection of deception,
- d) Practical training related to the slaughterhouses and shredding facilities:
- 1) Identification of animals,
 - 2) Age controls,
 - 3) Examination and assessment of slaughtered animals,
 - 4) Post –mortem inspection in the slaughterhouse,
 - 5) Examination on trichinosis,
 - 6) Identification of animal species by examinig specific areas of the animal,
 - 7) Identification and interpretation of changed parts of slaughtered animals,
 - 8) Hygiene control including Good hygiene practices and procedures based on the hazard analysis and critical control points principles,
 - 9) Documenting the results of post-mortem inspection,
 - 10) The sampling,
 - 11) Meat traceability,
 - 12) Certification.
- (6) Official assistant shall update his/her information and follow professional resources and new enhancements in the training activities. The official or authorized veterinarian, if possible, participates in annual training activities.

(7) Veterinary surgeons currently assigned as the official or authorized veterinary surgeon have knowledge on issues in the second paragraph. When necessary, they obtain this knowledge from the continuing training activities. The Ministry provides the favourable conditions for this purpose.

(8) If the official assistant takes samples and conducts analyses in relation to just Trichinosis examination, the Ministry makes them trained only on those tasks.

CHAPTER NINE SPECIFIC CONDITIONS

Special requirements for domestic animals of the bovine

ARTICLE 21 - (1) Carcasses and offal of bovine animals below six weeks of age are subject to post-mortem inspection procedures listed below.

- a) Visual inspection of the head and neck, retropharyngeal lymph nodes (Lnn retropharyngiales) incision and inspection, visual inspection of the mouth and oral cavity, tongue palpation,
- b) Visual examination of the lungs, trachea and oesophagus, palpation of the lungs, bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales) incision and examination. (Trachea and the main branches of bronchi opens longitudinally. Lungs are cut from the back third of the longitudinal section of the main axis of spin, but it is not necessary if the lungs are excluded from human consumption.)
- c) Visual examination of the heart and pericardium, the incision of the heart's ventricles lengthwise along the intraventricular septum,
- d) Visual inspection of the diaphragm,
- d) Visual inspection of the liver, hepatic and pancreatic lymph nodes (Lnn Portales), palpation and, if necessary, incision of liver and lymph glands, liver,
- e) Visual examination of gastro-intestinal canal, with the gastric and mesenteric lymph nodes mesenterium (Lnn. gastrici, mesenterici, craniales and caudales), palpation of the gastric and mesenteric lymph nodes and, if necessary, incision,
- f) Visual inspection and, if necessary, palpation of the spleen,
- g) Visual examination of the kidneys and, if necessary, the kidneys and the renal lymph nodes (Lnn. renales) incision,
- i) Visual inspection of Pleura and peritoneum,
- h) Visual examination and palpation of the joints and umbilical region (if it remains in doubt, umbilical region is cut, the joints open and synovial fluid are examined.).

(2) Carcasses and offal of bovine animals above 6 weeks of age are subject to the post-mortem inspection procedures listed below.

- a) Visual inspection of the head and neck; sub-maxillary, retropharyngeal and parotid lymph nodes (Lnn retropharyngiales, mandibulares and parotidei) incision and inspection, cutting and inspection of the external masseter (mandible is also thrown two parallel sections. In the examination of the

internal masseter a section is thrown during a plane section. Tongue, mouth and oral cavity are set free to allow for making a detailed visual examination and tongue is examined with palpation visually.)

b) Trachea and oesophagusun examination, visual and palpation examination of the lungs, bronchial and mediastinal lymph nodes (Lnn. bifucationes, eparteriales and mediastinales) incision and examination (Trachea and the main branches of bronchi opens longitudinally. Lungs are cut from the back third of the longitudinal section of the main axis of spin, but it is not necessary if the lungs are excluded from human consumption.)

c) Visual examination of the heart and pericardium, the heart's ventricles cut longitudinally through the intraventricular septum,

d) Visual inspection of the diaphragm,

e) Visual examination of the liver, hepatic and pancreatic lymph nodes (Lnn Portales) and palpation of lymph glands of liver and liver and, to examine bile ducts cross-cutting the surface of liver into the stomach,

f) Visual examination of gastro-intestinal canal, with the gastric and mesenteric lymph nodes mesenterium (Lnn. gastric, mesenterici, craniales and caudales), palpation of the gastric and mesenteric lymph nodes and, if necessary, their incision,

g) Visual inspection and, if necessary, palpation of the spleen,

h) Visual examination of the kidneys and, if necessary, incision of the kidneys and the renal lymph nodes (Lnn. renales)i

i) Visual inspection of Pleura and peritoneum,

j) Visual examination of genital organs except the penis if it is already cut,

k)Visual inspection, if necessary, palpation of supramammarii lymph nodes (Lnn. supramammarii), and (each half breast of the are cross-cut toward the sinus lactiferes. If the breast lymph glands are not put out of the human consumption, they are incised.)

Special requirements for domestic sheep and goats

ARTICLE 22 - (1) Sheep and goat carcasses and offal are subject to the following post-mortem inspection procedures:

a) Visual inspection of the head after skinning and if any doubt, examinations of throat, mouth, tongue and retropharyngeal and parotid lymph glands, (Animal health rules are reserved. The ministry can guarantee that the head including tongue and brain are unfit for human consumption, carrying out the stated examinations is not necessary.)

b) Visual examination the lungs, trachea and oesophagus, lungs, bronchial and mediastinal lymph nodes (Lnn. bifucationes, eparteriales and mediastinales), palpation (in case of doubt, the stated organs and lymph nodes are cross-cut and examined.)

c) Visual examination of the heart and pericardium (heart shall be cross-cut and analyzed in case of doubt.)

- d) Visual inspection of the diaphragm,
- e) Visual examination of the liver, hepatic and pancreatic lymph nodes (Lnn Portales) and palpation of lymph glands of liver and liver and, to examine bile ducts cross-cutting the surface of liver into the stomach,
- f) Visual inspection of gastro-intestinal canal, with the gastric and mesenteric lymph nodes mesenterium (Lnn. gastric, mesenterici, craniales and caudales),
- g) Visual inspection and, if necessary, palpation of the spleen,
- h) Visual examination of the kidneys and, if necessary, incision of the kidneys and the renal lymph nodes (Lnn. renales),
- i) Visual inspection of Pleura and peritoneum,
- j) Visual examination of genital organs except the penis if it is already cut,
- k) Visual examination of the breast and lymph nodes of breast,
- l) Visual inspection and palpation of the umbilical region and joints of young animals (if in doubt, the umbilical region is cut off, the joints opens and synovial fluid is examined.).

Special conditions for single-hooved domestic animals

ARTICLE 23 - (1) Carcasses and offal of one-hooved animals are subject to the following post-mortem inspection procedures:

- a) Visual examination and palpation of the head and neck after setting free the tongue and, if necessary, incision of sub-maxillar, retropharyngeal and parotid lymph nodes (Lnn retropharyngiales, mandibulares and parotidei) (Tongue is set free for a thorough visual examination of mouth and oral cavity, and the tongue is examined with palpation visually.)
- b) Trachea and oesophagusun examination, visual and palpation examination of the lungs, bronchial and mediastinal lymph nodes (Lnn. bifucationes, eparteriales and mediastinales) incision and examination (Trachea and the main branches of bronchi opens longitudinally. Lungs are cut from the back third of the longitudinal section of the main axis of spin, but it is not necessary if the lungs are excluded from human consumption.)
- c) Visual examination of the heart and pericardium, the heart's ventricles longitudinally cut through the intraventricular septum,
- d) Visual inspection of the diaphragm,
- d) Visual inspection, palpation and, if necessary, incision of the liver, hepatic and pancreatic lymph nodes (Lnn Portales)
- e) Visual inspection of gastro-intestinal canal, with the gastric and mesenteric lymph nodes mesenterium (Lnn. gastric, mesenterici, craniales and caudales), if necessary, gastric and mesenteric lymph nodes incision,
- f) Visual inspection and, if necessary, palpation of the spleen,

g) Visual examination and palpation of the kidneys, and, if necessary, incision of the kidneys and the renal lymph nodes (Lnn. renales),

h) Visual inspection of Pleura and peritoneum,

i) Visual inspection of the genital organs in mares and except the penis in stallions if the penis is already removed,

j) Visual examination of the breast and lymph nodes of breast and, if necessary, incision of lymph nodes supramammarii (Lnn. supramammarii),

k) Visual inspection and palpation of the umbilical region and joints of young animals (if in doubt, the umbilical region is cut off, the joints open and synovial fluid is examined.).

l) Examination of all black and white horses for melanosis and melanomata (Such an examination is carried out after the relaxation of the shoulder joint, the cartilage on the bottom of scapulae lymph glands (Lnn. subrhomboidei) and through the examination of the muscles. The entire kidney is removed and is examined by being incised.).

Special requirements for domestic pigs

ARTICLE 24 - (1) In relation to the ante-mortem inspection;

a) The Ministry may allow pigs that will be sent to slaughter to be subject to ante-mortem inspection on the farm of the origin. In this case, a group of pig coming from a farm is permitted to be slaughtered if the following conditions are met:

1) An accompanying medical report compatible with the sample provided in Annex 2,

2) Meeting the conditions stated in subparagraphs (b), (c), (d) and (f) of the first paragraph.

b) The post-mortem inspection on the farm of origin covers the following issues:

1) Including food chain information, controlling records and documents on the farm,

2) Examining the pigs to give a decision whether a disease or condition can be transmitted through the consumption of meat to animals or humans, whether that may be the individual or collective behaviour indicating the presence of a disease or whether the animal has symptoms of the disease which make the meat unfit for human consumption or if there are reasons to doubt that it may contain chemical residues or residues of prohibited substances above the limits specified in the related legislation.

c) An official or authorized veterinarian performs ante-mortem inspection on the farm. Pigs are sent directly to slaughterhouse and they are not mixed with the other pigs.

d) Ante-mortem inspection is sufficient to cover only the following points:

1) Control of animal identification,

2) Conducting a research whether there is a symptom of a condition to affect human and animal health negatively and compliance with animal welfare rules. (The official assistant can conduct the research.)

d) If pigs are not slaughtered within three days after the medical report specified in the sub-paragraph of the sub-paragraph numbered (1) of the first paragraph (a),

1) If pigs are on the farm of origin, they are subjected to re-inspection and a new health report is prepared.

2) If the pigs are still on way to the slaughterhouse or in slaughterhouse, following assessing the reasons for the delay, they are allowed to be slaughtered after being subject to the ante-mortem inspection.

(2) In relation to the post-mortem inspection,

a) Except for the pigs stated in the sub-paragraph (b) of this paragraph, carcasses and offal of pigs of are subject to the following post-mortem inspection procedures:

1) Visual inspection of the head and neck; examination and incision of submaxillar lymph glands (Lnn mandibulares) and visual inspection of the mouth, the oral cavity and tongue,

2) Visual examination of the lungs, trachea and oesophagus, bronchial and mediastinal lymph nodes (Lnn. bifurcationes, eparteriales and mediastinales) palpation, trachea and bronchi, and lungs, the rear third of the main branches of the opening of the longitudinal section perpendicular to the main axis of the cutting (removal of the lungs of human consumption In case you do not need to make these sections.)

3) Visual examination of the heart and pericardium, the heart's ventricles longitudinally cut through the intraventricular septum,

4) Visual inspection of the diaphragm,

5) Visual examination of the liver, hepatic and pancreatic lymph nodes (Lnn Portales) and palpation of the liver and liver lymph glands,

6) Visual examination and palpation of gastro-intestinal canal, with the gastric and mesenteric lymph nodes mesenterium (Lnn. gastric, mesenterici, craniales and caudales) and, if necessary, incision of the gastric and mesenteric lymph nodes,

7) Visual inspection and, if necessary, palpation of the spleen,

8) Visual examination of the kidneys and, if necessary, incision of the kidneys and the renal lymph nodes (Lnn. renales)

9) Visual inspection of Pleura and peritoneum,

10) Visual inspection of the genital organs,

11) Visual examination of the breast and breast lymph glands, if necessary, incision of supramammarii lymph glands (Lnn. supramammarii).

12) Visual inspection and palpation of the umbilical region and joints of young animals (if in doubt, the umbilical region is cut off, the joints opens and synovial fluid is examined.).

b) The Ministry may allow the weaned pigs that are taken to controlled maintenance and nutrition in the integrated production system on the basis of epidemiological or other data on the farm to be

subjected to some or all of the aforementioned conditions in the first paragraph for the visual scrutiny.

Special requirements for poultry

ARTICLE 25 - (1) In relation to the ante-mortem inspection;

a) The Ministry may allow the poultry which shall be sent to be slaughtered to be subjected to an ante-mortem inspection in the farm of origin. In this case, the Ministry allows a flock of poultry from a farm to be slaughtered only when the following conditions are met.

- 1) If the sample compatible with the medical report in Annex 2 accompanies the animals,
- 2) If the conditions in the sub-paragraphs (b), (c), (d) and (f) of the first paragraph are met,

b) The ante-mortem inspection on the farm of origin covers the following issues:

- 1) Including food chain information, controlling records and documents in the business,
- 2) Examining the poultry flocks to give a decision whether a disease or condition can be transmitted through the consumption of meat to animals or humans, whether that may be the individual or collective behaviour indicating the presence of a disease or whether the animal have symptoms of the disease which make the meat unfit for human consumption or if there are reasons to doubt that it may contain chemical residues or residues of prohibited substances above the limits specified in the related legislation.

c) An official or authorized veterinarian performs ante-mortem inspection on the farm.

d) Ante-mortem inspection is sufficient to cover only the following points:

- 1) Control of animal identification,
- 2) Conducting a research whether there is a symptom of a condition to affect human and animal health negatively and compliance with animal welfare rules. (The official assistant can conduct the research.)

e) If the poultry are not slaughtered within three days after the medical report specified in the sub-paragraph of the sub-paragraph numbered (1) of the first paragraph (a),

1) If the flock of poultry are on the farm of origin, they are subjected to re-inspection, and a new health report is prepared.

2) If the flock of poultry are still on way to the slaughterhouse or in slaughterhouse, following assessing the reasons for the delay, they are allowed to be slaughtered after being subject to the ante-mortem inspection.

e) If an ante-mortem inspection is not carried out on the farm, the official or authorized veterinary surgeon examines the flock of poultry in the slaughterhouses.

f) If the poultry have symptoms of a disease, it cannot be slaughtered for human consumption. These animals are killed in this slaughter line at the end of the normal slaughtering process. Prior to and during killing animals some measures are taken to prevent the risk of transmission of pathogenic organisms. Cleaning and disinfection facilities shall be made immediately after killing.

g) The ante-mortem inspection of the poultry reared for the production of foie gras on the farm of origin and the poultry whose internal organs are delayed to be removed shall be carried out in accordance with sub-paragraphs (a) and (b) of the first paragraph. The carcasses of the poultry whose internal organs are delayed to be removed are accompanied by a medical report prepared in accordance with the sample in Annex-1 while going to the slaughterhouse or shredding facility.

(2) In relation to the post-mortem inspection;

a) All poultry shall be subjected to the post-mortem inspection procedures in accordance with chapters 5, 7 and 8. Additionally, the official or authorized veterinary surgeon shall conduct the following controls.

1) Daily examination of internal organs and body cavities in the poultry samples.

2) Detailed examination of a random example from each flock of poultry from the same origin, the whole or parts of the poultry whose meat is reported to be unfit for human consumption as a result of the post-mortem inspection.

3) Detailed post-mortem inspections required when it is doubted that the meat obtained from the poultry is unfit for human consumption.

b) The ante-mortem inspection of the poultry reared for the production of foie gras on the farm of origin and the poultry whose internal organs are delayed to be removed shall include the control of the health report accompanying carcasses. When the stated carcasses are transferred directly to a shredding facility, the post-mortem inspection takes place in the shredding facility.

Special conditions for on-farm reared lagomorpha

ARTICLE 26 - (1) The specified provisions specified by the poultry animals apply to lagomorpha reared on farms.

Special conditions for on-farm reared game animals

ARTICLE 27 - (1) In relation to the ante-mortem inspection;

a) When the requirements specified in the Article 25 of the Regulation of Special Hygiene Rules for Food of Animal Origin are satisfied, the ante-mortem inspection can be performed on the farm of origin. In this case, the official or authorized veterinarian performs the ante-mortem inspection.

b) Including information about the food chain, the ante-mortem inspection carried out on the farm includes the control of records and documents.

c) When the ante-mortem inspection is conducted no more than three days before animals' reaching to the slaughterhouse, and they are arrived in the slaughterhouse alive, the ante-mortem inspection shall only cover the following points:

1) Control on identification of animals,

2) Conducting a research whether there is a symptom of a condition to affect human and animal health negatively and compliance with animal welfare rules. (The official assistant can conduct the research.)

d) A health certificate compatible with the sample in Annex 2 accompanies the live animals inspected on the farm. A health certificate compatible with the sample in Annex 3 accompanies the animals inspected and slaughtered on the farm. A health certificate compatible with the sample in Appendix-4 accompanies the examined and slaughtered animals on the farm in accordance with the subclauses (a) of the third clause of Article 25 of the Regulation of Special Hygiene Rules for Food of Animal Origin.

e) When the Ministry allows the animals reared in farms to be slaughtered in farms by accepting the food manager's guarantee to slaughter the animal and to draw the blood, the official or authorized veterinary surgeon regularly controls the performance of the person slaughtering the animal and drawing the blood.

(2) In relation to the post-mortem inspection;

a) This inspection includes the palpation and, if necessary, the incision of the transformed parts and suspected parts for other reasons.

b) The post-mortem inspection procedures defined for the type of bovine animals and sheep, domesticated pigs and poultry apply also to the co-types of game animals reared on the farm.

c) When animals are slaughtered on farms, official or authorized veterinary surgeon controls the health report accompanying them.

Special conditions for wild game animals

ARTICLE 28 - (1) In relation to the post-mortem inspection;

a) The wild game animal shall be examined as soon as possible after the entry to the facility processing game animal.

b) The official or authorized veterinary surgeon takes into consideration the declaration and information provided in accordance with the Regulation of Special Rules for Food of Animal Origin by the trained person hunting animals.

c) The official or authorized veterinary surgeon shall carry out the visual examination of the carcass, carcass cavity and, if suitable, organs during the post-mortem inspection in order to determine the undermentioned conditions. If visual examination alone is not sufficient for the evaluation, a more detailed examination is performed in the laboratory.

1) Detection of any abnormality that is not caused by hunting process (Given by the person trained for this purpose, information about the ante-mortem behaviours of animal may be based upon.)

2) Controlling whether the death of the animal stems from any other reason than hunting.

d) A research on organoleptic abnormalities shall be conducted.

e) Palpation of the organs is made if suitable.

f) If there are serious grounds for suspecting the existence of the residue and contaminants, the residues that are not stemmed from the hunting, including environmental contaminants, are sampled and analyzed. When a more comprehensive examination is performed because of this kind of suspicions, the veterinary surgeon shall wait for termination of the examination before assessing

the game animals killed during hunting game animals and their parts having the possibility of having the same abnormalities.

g) Including those set forth below, characteristics indicating the meat to pose health risk shall be examined:

- 1) Reported by the hunter, any discomfort or abnormal behaviour in the general condition of a live animal,
- 2) The widespread existence of tumours or abscesses affecting different internal organs or muscles,
- 3) Arthritis, orchitis, pathological changes in liver and spleen, intestinal or umbilical inflammation,
- 4) If the related internal organs are not removed from the body, the existence of foreign substances in body cavity, the stomach or intestines or urine that are not composed as a result of the hunting process and colour degradation of peritoneum or pleura
- 5) The presence of parasites,
- 6) Along with colour loss in internal organs, gas formation in significant amounts in gastrointestinal area if the related internal organs are not removed,
- 7) Obvious abnormalities in colour, texture and smell of muscle tissue or organs,
- 8) Old open fractures,
- 9) Weight loss and/ or general or local edema,
- 10) The newly formed pleural or peritoneal adhesions,
- 11) Other obvious extensive changes such as putrefaction.

g) If the official or authorized veterinary surgeon requests, the columna vertebralis and the head are divided into two lengthwise.

i) The official or authorized veterinary surgeon conducts post-mortem inspection on the samples of animals coming from the same origin if the internal organs of small game animals are not removed immediately after being killed. If there may emerge a disease transmitted to humans or any condition listed in the sub-clause (f), the official or authorized veterinary surgeon shall increase the controls on deciding whether all animals are fit for human consumption or all carcasses should be examined separately.

h) In doubtful cases, the official or authorized veterinary surgeon may examine the relevant parts of the animal in detail by dividing them into smaller parts in order to reach the final diagnosis.

(2) In addition to the conditions mentioned in Article 15, following the controls, during the post-mortem inspection, the meat having any feature stated in the sub-paragraph (f) in the first paragraph shall be defined as unfit for human consumption.

TERM 29 – (1) Ministry carries out the formal controls defined in the 30th and 31st terms in the production and supplying to market of bivalves, living sea urchins, living tunicates and living sea gastropoduses.

Formal controls related to bivalves produced in their classified production files

TERM 30 – (1) Concerning the classification of production and placing fields;

a) Ministry, defines the place and limits of production and placing fields it classifies. This practice can be carried out in cooperation with the food manager.

b) The Ministry classifies the production fields which it approves to collect living bivalves as A, B and C according to their fecal contamination levels. This practice can be performed in accordance with the food manager in available conditions.

c) Field in which living bivalves for direct human consumption are classied as A. Living bivalves collected from these fields must comply with the health standards defined in the 39th term of the Special Hygiene Rules for Animal Food Regulation.

ç) The Ministry classifies the production fields in which living bivalves are gathered which are placed in the placing fields or processed in rafinary centers in order to provide health standards defined in the clause (c) before being supplied to market, as B class. 100 gr. meat and 4600 E.coli limits between shells cannot be exceeded in 90% of the living bivalve samples collected from these fields. The rest, 10%, of the samples cannot exceed 100 gr. meat and 4600 E.coli limits between shells. The referance method fort his anaylsis is five tubes, three dilution The Most Possible Number (MPN) test defined in ISO 16649-3. An alternative method approved for the reference method can be used in compliance with the criteria in EN/ISO 16140.

d) The Ministry classifies the productin fields in which living bivalves gathered to be supplied to market after being placed in placing fields for such a long time, in order to provide health standards defined in the clause (c), as C. 100 gr. meat and 4600 E.coli limits between shells cannot be exceeded in the living bivalve samples collected from these fields. The referance method fort his anaylsis is five tubes, three dilution The Most Possible Number (MPN) test defined in ISO 16649-3. An alternative method approved for the reference method can be used in compliance with the criteria in EN/ISO 16140.

e) The Ministry must perform the following practices in defining production and placing fields:

1) The inventory of contamination sources originating from human or animal, which is likely to be infected for production field is taken.

2) Havza alanındaki insan ve hayvan popülasyonlarındaki mevsimsel değişimler, yağış kayıtları, atık su arıtımı gibi bilgilere göre yılın farklı dönemlerinde salınmış organik kirlilik miktarı incelenir.

3) Characteristics of pollution cycle occuring as a result of current ways, bathymetry and tides cycle are defined.

4) Sampling program is created for bivalve production fields defined in accordance with information obtained. Sampling number, geographic distribution of sampling points and sampling frequency are defined in a manner which will enable the represantation of the field as possible.

(2) Concerning the monitoring of classified placing and production fields;

a) The Minstry monitors and controls the placing and production fileds defining the following aspects.

- 1) To prevent wrong practices related to the origin, source and destination,
- 2) Microbiological quality of living bivalves related to their production and placing fields,
- 3) Biotoxin presence in plancton and bivalves producing toxin in placing and production waters,
- 4) Chemical contaminated presence in bivalves.

b) Sampling plans are arranged in order to apply the subclauses (2), (3) and (4) of the clause (a) of this paragraph, with periodic intervals or if collecting periods are irregular, to provide controls which will be performed in case. Geographic distribution of sampling points and sampling frequency will be arranged in order to enable the best representation of the field with the analysis results.

c) The Ministry creates sampling plans considering the following aspects in order to control the microbiological quality of bivalves.

- 1) Possible change in fecal contamination,
- 2) Data defined in the clause (e) of the first paragraph.

ç) Possible changes, especially in sea biotoxins containing plancton, in the sampling fields prepared to control the biotoxin presence in bivalves producing toxin in production and placing waters are considered. In sampling process;

1) Changes and geographic distribution related to the composition of toxins containing plancton with periodic sampling are determined. In case toxin presence is detected in bivalve skin, frequented sampling process will be performed.

2) Periodic toxicity test are carried out using bivalves most suitable to contamination.

d) Toxin analyses in bivalves are carried out generally once a week when production is permitted. If risk evaluation indicates a low risk on toxic episodes, analysis frequency can be diminished in specific regions or species. However, if the results indicate the weekly sampling frequency is not sufficient, sampling frequency is increased. Risk evaluation is periodically controlled in order to evaluate the toxin risk occurring in living bivalves in these regions.

e) If there is information about the toxin accumulation of a species group growing in the same region, the species having the highest rate will be used as the indicative. In case the toxin level in this indicative is below legal limits, all the species in the group are permitted to be collected. If the indicative is above legal limits, other species are permitted to be collected only if further analysis of species indicating toxic levels below limits are performed.

f) Samples taken for the monitoring of planctons provide information about population tendencies and toxic types and represent water column. If any change in toxic population which might result in toxic accumulation, sampling from bivalves are increased, or fields are closed to collecting until the results of toxic analyses are obtained.

g) Sample receiving fields created in order to control the presence of chemical contaminants enable detecting situations exceeding limits defined in the relevant issue.

(3) Concerning the decisions after monitoring;

a) In case sample results indicate that health standards related to bivalves are exceeded, if it poses a threat for human health in some way, the Ministry closes the field in order to prevent the bivalves from being collected. However, if the production fields meet the criteria defined in the first paragraph and do not pose threat to human health, the Ministry can re-classify the fields as B or C.

b) If bivalves in the closed production field turn out to be in compliance with the health standards of bivalves, the Ministry can re-open the production field. If the Ministry closes a production field as the plancton or bivalves contain too much contamination, it re-opens the field if at two least consecutive results taken with at least 48 hour breaks are below legal limits. While the Ministry takes the decision, it can consider information related to herbal plancton tendencies. If there is healthy data related to toxicity presence shows decreasing tendency, the Ministry can decide to re-open the field with the result taken below legal results received from a single sample.

(4) Concerning the additional monitoring rules;

a) In order to prevent the supply of harmful products for human health to market, the Ministry monitors classified production fields which it subjected to special conditions or prohibited from collecting bivalves.

b) In addition to the monitoring of placing and production fields defined in the clause (a) in the second paragraph, the food manager creates a control system of lab tests in order to confirm the compliance with requirement defined for the last production. The control system is created especially to confirm that there is no threat in the quality of sea biotoxins and contaminants do not exceed legal limits, and bivalves do not threaten human health.

(5) Concerning changes in information and recordings;

a) The Ministry;

1) creates the up-to-date lists showing details related to the places and limits of approved production fields and fields where living bivalves are collected. Producers, collectors, refinery and shipment center managers who receive the list will send it to all relevant parties.

2) All changes related to the permanent or temporary closing, place or classification will be informed to producers, collector, managers of refineries and distribution centers

3) Closing, re-classifying or re-opening processes of the production field as a result of the controls defined are promptly performed.

(6) Concerning the self-controls of food manager, the Ministry can consider the result of controls of non-governmental organizations or food managers in order to close or classify production fields. In such a case, the Ministry defines the labs in which the analyses will be performed. If necessary, receiving and analysis processes will be performed in compliance with the protocols approved by the Ministry and non-governmental organizations.

Formal controls for pectinidae and sea gastropods which do not feed by filtering water

Official controls for Pectinidae Collected outside classified production areas and for the marine gastropods

ARTICLE 31 - (1) Official controls for pectinidae collected outside classified production areas and the marine gastropods which are not fed with water are carried out in shipment centres and processing facilities.

(2) This kind of official controls verify compliance with the health standards of live bivalve molluscs specified in the Article 39 of the Regulation of Special Hygiene Rules for Foods of Animal Origin and the rules set forth in Article 43.

CHAPTER ELEVEN

Official controls on fishery products

Fishery products

ARTICLE 32 - (1) The Ministry carries out the official controls on fishery products in accordance with Articles 33, 34 and 35.

Official controls on the production and putting on the market

ARTICLE 33 - (1) The official controls on the production and marketing of fishery products include the following points:

- a) Regular the control on the hygiene conditions of landing and first sale,
- b) At regular intervals controls of ships and land-based businesses including wholesale sales areas especially for the following matters,
 - 1) Whether approval conditions of approved food businesses,
 - 2) Whether fishery products are treated properly,
 - 3) Compliance with hygiene and temperature requirements,
 - 4) Cleaning of the facilities and equipment in businesses including vessels and personal hygiene,
- c) Controls related to conditions of storage and shipment,.

(2) Official controls, specified in the third paragraph, on vessels can be conducted;

- a) When Vessels are at a port,
- b) At the port she lands fishery products regardless of the port it is registered to,
- c) If necessary, while the ship is at sea.

(3) The Ministry carries out the control on the approval of the factory or freezer vessel by taking into account the amount of time specified in the Regulation of Food Establishments Registration and Approval Procedures. When the vessel receives conditional approval, the Ministry conducts the necessary controls to convert conditional approval to approval, to extend the time of conditional approval, or to suspend approval. The Ministry conducts the necessary controls when the ship is at sea or in another harbour than it is registered.

The official controls of fishery products

ARTICLE 34 - (1) The official controls of fishery products shall include at least the following:

a) Sensory Controls: Random organoleptic controls of production, processing and distribution of all stages are carried out in order to verify compliance with the freshness criteria established by relevant legislations.

b) Freshness criteria: When sensory control detects any doubt about freshness of the fishery products, they are subjected to the laboratory tests in order to determine the levels of total volatile basic nitrogen (TVB-N) by taking samples. In these controls, limits set for TVB-N are taken into account. When sensory control creates a doubt about the existence of other conditions that affect human health, appropriate samples are taken for verification purposes.

c) Histamine: Random histamine analysis is carried out to verify the conformity of acceptable limits established by legislation.

d) Residues and contaminants: Monitoring the controls of the levels of residues and contaminants for is done in accordance with relevant legislation.

e) Microbiological controls: Microbiological controls are performed in accordance with the rules and criteria specified, if necessary, in the legislation.

f) Parasites: Random parasite controls are carried out to verify compliance with statutory requirements.

g) The official controls are made in poisonous fishery products to ensure the following points:

1) Fishery products obtained from poisonous fish from the families of Tetraodontidae, Molidae, Diotontidae and Canthigasteridae are not put on the market.

2) Fresh, prepared, frozen and processed fishery products especially belonging to the families of Gempylidae *Ruvettus pretiosus* and *Lepidocybium flavobrunneum* are put on the market only after being packaged/ wrapped, and labelled to provide information of the preparation/ cooking methods and substances that may cause digestive system diseases to the consumers. Scientific and trade name is on the label of the fishery products.

3) Fishery products containing biotoxins such as Ciguatera or other toxins dangerous to human health cannot be put on the market. However, fishery products of double-shelled mollusks, sea urchins, tunicates and marine marine gastropods can be put on the market if they are produced in accordance with Article 34 of the Regulation of Special Hygiene Rules for Food of Animal Origin and they comply with the standards specified in the sub-paragraph (b) of the first paragraph of the Article 39.

The decisions taken after controls

ARTICLE 35 - (1) Fishery products shall be deemed unfit for human consumption in the following cases:

a) If sensory, chemical, physical or microbiological controls or parasites controls show that these products are not compatible with the relevant regulation,

b) If contaminant or residue levels in edible parts of fishery products is over the limits specified in the relevant regulation or over the specified limits of the acceptable daily or weekly intake for humans,

c) If obtained from the following:

1) A poisonous fish,

2) The fishery products that are not compatible with the provisions about biotoxins stated in the subparagraph numbered (2) of the first paragraph (f) of Article 34,

3) Marine bivalve molluscs, sea urchins, tunicates and marine gastropods containing marine biotoxins over the limits specified in the Regulation of Special Hygiene Rules for Food of Animal Origin.

d) If it is decided by the Ministry that they would pose a risk to public and animal health or would be unfit for human consumption for any reason.

TWELFTH CHAPTER

Official Controls on Raw milk, colostrum, milk products and colostrum-based products

Raw milk, colostrum, dairy products and colostrum-based products

ARTICLE 36 - (1) The Ministry carries out the official controls on raw milk, colostrum, dairy products and colostrum-based products with the Article 37 and 38.

Control of milk and colostrum businesses

ARTICLE 37 - (1) Animals in milk and colostrum producing businesses are subject to the official controls to verify compliance with the health rules for the production of raw milk and colostrum, in particular the health condition of animals and rules relating to veterinary medicinal products. These controls are carried out by the official or authorized veterinarian health during the veterinary controls conducted in accordance with the legislation of public health, animal health or animal welfare.

(2) animal health rules in case of doubts concerning the failure to comply, the general health status of animals is controlled.

(3) Milk and colostrum production businesses shall be subject to official control to verify compliance with hygiene rules. The controls conducted by relevant organizations and/or monitoring controls may be included in these official controls. If the controls show that hygiene is inadequate, the Ministry verifies that the necessary precautions are taken to rectify the situation.

Raw milk and colostrum control following collection

ARTICLE 38 - (1) In accordance with the Article 56 of the Regulation of Special Hygiene Rules for Food of Animal Origin, the Ministry monitors the controls.

(2) If the food manager does not correct the conditions three months following the first report of inappropriate criteria for the total number of live bacteria and/or somatic cell to the Ministry, the distribution of raw milk and colostrum is suspended. However, raw milk and colostrum shall be subject to processing and use for the protection of public health with special permission or the general instructions of the Ministry. Being subject to special provisions or suspending remains in effect until it is proved by the food business operator that raw milk and colostrums comply with criteria.

THIRTEENTH CHAPTER

Importing, Exporter allowed to be imported of certain products of animal origin

List of the Businesses Producing Specific Food of Animal Origin and Documents

Import

ARTICLE 39 - (1) Procedures specified in Articles 40, 41, 42, 43 and 44 are applied to guarantee the uniform application of the principles and conditions stated in Articles 36, 37 and 38 of the Regulation of Official Controls on Food and Animal Feed

Lists of exporting countries and regions of exporting countries that are allowed to be imported of certain food of animal origin

ARTICLE 40 - (1) The Ministry prepares a list of countries or regions to import food of animal origin and updates the list. Food of animal origin is imported only from countries and regions included in this list.

(2) An exporting country is added to the list if that country is controlled and complies with the third paragraph of article 37 of the provisions specified in the Regulation of Official Controls on Food and Animal Feed. However, the Ministry may add the stated exporting country to the list without on-site inspection under the following circumstances:

a) If there does not emerge any risk specified in the subparagraph (a) of the third paragraph of the Article 35 of the Regulation of Official Controls on Food and Animal Feed,

b) The official authority of the exporting country is accepted to provide the necessary guarantees,

(3) Lists prepared in accordance with this article may be combined with other lists for the public and animal health.

(4) While preparing or updating lists, as well as the third paragraph of article 37 of the Article 35 of the Regulation of Official Controls on Food and Animal Feed , the following shall be take into account:

a) The legislation of the exporting country on the following topics:

1) Food of animal origin,

2) Including the rules about prohibitions or permit, rules for the use, distribution, marketing, implementation and controls of veterinary medicinal products,

3) Hygienic quality of raw materials used in the preparation of feed materials and other final products, preparation and use of medicated feed, preparation and use of feed materials including procedures for the use of additives,

b) Production, manufacture, processing, storage and hygiene conditions in shipment of food of animal origin prepared to be exported,

c) Experience gained as a result of marketing the products that came from exporting countries and import controls carried out,

d) The control results carried out by the Ministry in exporting countries, in particular the evaluation results of the official authorities of the exporting country and measures taken by the official

authorities of the exporting country in the light of the recommendations given following the Ministry controls ,

e) The existence, implementation and reporting of approved the zoonosis control programs,

f) The existence, implementation and reporting of an approved residue control program.

(5) The Ministry makes the necessary adjustments to the current lists to be accessible by the public.

List of businesses producing certain food of animal origin that is allowed to be imported

ARTICLE 41 - (1) Except for the conditions specified in Article 42, food of animal origin are allowed to be imported if they are produced in and sent from businesses in the lists prepared and updated only in accordance with this Article.

(2) In addition to the first paragraph, if raw meat, ground meat, prepared meat mixtures, meat products and mechanically separated meat are produced from slaughterhouses and shredding facilities included in the lists prepared and updated only in accordance with this Article, they can be imported.

(3) A business may be included on the list if the official authority of the country of origin guarantees the following matters:

a) Including businesses processing raw material used in the production of food of animal origin, businesses of food of animal origin shall comply with the conditions at least to equivalent conditions taken into account when deciding to add the exporting country to the list prepared in accordance with the requirements of our country, the Regulation of Special Hygiene Rules for Food of Animal Origin or the Article 40.

b) The official control unit in the country of origin shall control business and presents all the information about businesses processing raw materials to the Ministry if required.

c) The official control unit in the country of origin shall have the authority to stop the exporting activities of the businesses insufficient to meet the requirements specified in subparagraph (a) into our country.

(4) The official authorities of the exporting countries in the prepared and updated lists in accordance with the article 40 shall prepare the lists of businesses in the first paragraph and delivers their updated versions to the Ministry.

(5) The Ministry makes the necessary adjustments to the current lists to be accessible by the public.

Businesses exempt from listing requirements

ARTICLE 42 - (1) The following exporting business are exempt from being in the lists prepared and updated in accordance with the fourth paragraph of Article 40.

a) Businesses treating food of animal origin whose rules are not set in Article 5, 6, 7, 8, 9, 10, 11, 12, 13, 14, 15, 16, 17, 18 and 19 of the Regulation of Special Hygiene Rules for Food of Animal Origin.

b) Businesses only engaged in primary production,

- c) Businesses carrying out only shipment,
- d) Businesses storing food of animal origin that does not only require a temperature-controlled storage.

Live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods

ARTICLE 43 - (1) (The provisions of the 42nd Article are reserved) Live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods should come from the production areas in countries included in the prepared and updated lists under the provisions of Article 41.

(2) The condition in the first paragraph of this chapter shall not be applied to the pectinidae collected outside the classified production areas. However, the official controls on the pectinidae are carried out in accordance with Article 31 thereof.

(3) a) Prior to the preparation of the lists mentioned in the first paragraph, the Ministry takes account of the warranty given about compliance with the requirements in this Regulation of the classification and control of production areas by the official authority of the exporting country.

b) The Ministry makes on-site inspection prior to the preparation of the lists mentioned in the first paragraph; however, it does not make on-site inspection

1) if specific risks set for foods of animal do not require inspection or

2) if the official authority of the exporting country shows that other information provides the necessary guarantees when deciding to add a specific production area to the list stated in the first paragraph of this article.

(4) The Ministry makes the current lists created within the scope of this article accessed by the public.

Documents

ARTICLE 44 - (1) Shipments of imported animal food are accompanied by the documents that meet the rules set forth below.

a) The health certificate accompanying the imported animal food shall be signed by the official authority of the exporting country and shall have the official seal on it. If the certificate is composed of more than one page, each page has the signature and official seal. As for factory ships, the official authority of the exporting country may authorize the captain or another official of ship to sign the certificate.

b) Certificates are also in Turkish language or sworn translations are added to the certificate.

c) The original certificate must accompany the shipment in entrance to the country.

d) Certificate may be composed of

1) a single page or

2) two or more pages that are part of a complete and indivisible paper or

3) more than one numbered paper including total number of pages.

d) The certificate has the registration number. If the certificate is composed of more than one page, each page has the registration number.

e) The certificate of shipment is issued prior to the shipment under the supervision of the official authority of the exporting country.

(2) The aforementioned document verifies that products meet

a) the conditions or the provisions at least equivalent to these conditions determined in the Regulation of Food Hygiene and Regulation of Special Hygiene Rules for Food of Animal Origin and

b) special import conditions determined in the 37th article of the Regulation of Official Controls of Food and Animal Feed.

(3) Documents may include the details of the other relevant regulation about public and animal health issues.

FOURTEENTH CHAPTER

Various and Final Provisions

Exceptional practices

ARTICLE 45 - (1) The Ministry may set out exceptional practices in order to apply the conditions stated in the 5th, 6th, 7th, 8th and 9th chapters. These exceptional practices are for the following purposes:

a) Allowing for the use of traditional methods in any stage of food production, processing or distribution,

b) Providing requirements of businesses that are located in areas that are subject to special geographical difficulties or that have a small amount of production volume,

c) Allowing pilot projects to test new approaches for meat hygiene controls.

Effect

ARTICLE 46-(1) a) The 40th, 41st and 43rd Articles of this Regulation enter into effect on 31/Dec/2012.

b) The third paragraph of 12th Article, the first paragraph of the 13th Article, Article 19 and Article 20 enter into effect on 31/Dec/2013.

c) Other provisions enter into effect on the date of publication.

Execution

ARTICLE 47 - (1) The provisions of this Regulation shall be executed by the Minister of Food, Agriculture and Livestock.

HEALTH REPORT

Sector of Origin for the production of foie gras farm, slaughtered on the farm of origin with the Avian and Poultry slaughter delayed Removing Internal Organs for Transplant

Authorized unit:

Report Number:

1. Identification of the carcasses whose internal organs are not removed

Type:

Number of animals:

2. The origin of the carcasses whose internal organs are not removed

Address of the farm:

3. The destination of the carcasses whose internal organs are not removed

The carcasses whose internal organs are not removed shall be transferred to the PARÇALAMA facility named... ..and located.....

4. Declaration

- I declare that I examined the above-described carcasses, whose internal organs were not removed, on the above-mentioned farm on (date).....) at (time) and that they belong to the poultry I found healthy.

- I also declare that documents and records related to animals provided the legal requirements and did not preclude the slaughter of poultry.

Date/.../.....

Place of the report

Stamp / Seal

.....
(Signature of official or authorized veterinary surgeon)

Annex-2

HEALTH REPORT

**For Transfer of Live Animals Examined Ante-Mortem on the Farm
To Slaughterhouse**

Authorized unit:

Report Number:

1. Identification of animals

Type:

Number of animals:

Identification mark:

2. The origin of animals

Address of the farm of origin:

Animal shelter identification mark *:

3. Destination of the animals

Animals shall be transferred to the slaughterhouse located.....

Vehicle information used in the transfer:

4. Other relevant information:

5. Declaration

I declare that I examined the above-mentioned farm animals prior to slaughter on/...../.....
(date) at (time)..... and found that they were healthy.

I also declare that documents and records related to animals provided the legal requirements and did not preclude the slaughter.

Date/.../.....
Place of the report
Stamp / Seal

.....
(Signature of official or authorized veterinary surgeon)

* Fill if required.

Appendix-3

HEALTH REPORT

For Transfer of Animals Examined Post-mortem and Slaughtered on Farm

Authorized unit:

Report Number:

1. Identification of animals

Type:

Number of animals:

Identification mark:

2. Origin of animals

Address of the farm of origin:

Animal shelter identification mark *:

3. Destination of the animals

Animals shall be transferred to the slaughterhouse located.....

Vehicle information used in the transfer:

4. Other relevant information

5. Declaration:

I declare that I examined the above-mentioned farm animals prior to slaughter on...../...../..... (date) at (time) and found that they were healthy.

I declare that these animals were slaughtered on the farm on (date)... .. and at (time), and the slaughter and were performed properly

I also declare that documents and records related to animals provided the legal requirements and did not preclude the slaughter.

Date/.../.....

Place of the report

Stamp / Seal

.....
(Signature of official or authorized veterinary surgeon)

* Fill if required.

Appendix-4

HEALTH REPORT

For Transfer of the Animals Slaughtered in Farm to Slaughterhouse in accordance with the Provision in sub-clause (a) of the 3rd paragraph of 25th Article of Regulation of Special Hygiene Rules for Food of Animal Origin

Authorized unit:

Report Number:

1. Identification of animals

Type:

Number of animals:

Identification mark:

2. The origin of animals

Address of the farm of origin:

Animal shelter identification mark *:

3. Destination of the animals

Animals shall be transferred to the slaughterhouse located.....

Vehicle information used in the transfer:

4. Other relevant information

5. Declaration:

I declare that I examined the above-mentioned farm animals prior to slaughter on/...../.....
(date) at (time)..... and found that they were healthy.

I also declare that documents and records related to animals provided the legal requirements and did not preclude the slaughter.

Date/.../.....
Place of the report
Stamp / Seal

.....
(Signature of official or authorized veterinary surgeon)

* Fill if required.