

# COMMISSION OF THE EUROPEAN COMMUNITIES

COM(81) 504 final.

Brussels, 15 September 1981

## REPORT FROM THE COMMISSION TO THE COUNCIL

in respect of personnel responsible for carrying out health inspections, supervision and control tasks at establishments handling meat products, cut meat and stored meat

### PROPOSAL FOR A COUNCIL DIRECTIVE

amending Directive 71/118/EEC on health problems affecting trade in fresh poultrymeat in respect of personnel responsible for carrying out health inspections, supervision and control tasks

### PROPOSAL FOR A COUNCIL DIRECTIVE

concerning the qualifications of the personnel responsible for carrying out health inspection, supervision and control tasks foreseen by Directive 77/99/EEC on health problems affecting intra-Community trade in meat products

(submitted to the Council by the Commission)

COM(81) 504 final.



Subject: Report to the Council in accordance with Doc.R/3031/76(AGRI 821) Annex IV, No 5.

Modification of Council Directive of 21 December 1976 on health problems affecting intra-Community trade in meat products (77/99/EEC)<sup>1</sup> and Council Directive of 15 February 1971 on health problems affecting trade in fresh poultrymeat (71/118/EEC)<sup>2</sup>

1. In document R/3031/76 (AGRI 821) Annex IV, No 5 the Commission stated its intention of extending to the personnel of establishments preparing meat products the report which it undertook, when the directive amending the Directive on fresh poultrymeat was adopted, to submit to the Council on the qualifications of non-veterinary personnel responsible for inspecting cutting and storage premises.
2. The Commission established an ad hoc Committee to assist it in its detailed investigations. The findings of this Committee are appended to this report (Annex I).

In accordance with its understanding of the situation in Member States this report is confined to personnel in the United Kingdom.

3. Taking into account the conclusions of this investigation, the international responsibilities of the Community in this field, that the present agreements for trade between Member States are functioning satisfactorily in this respect, the need to protect human and animal health in respect of the product concerned, the future harmonisation and coordination of health protection measures in this field in the Community, the Commission considers that, concerning supervision of hygiene requirements, as well as specific inspection and certification of the product itself as a raw material, meat product or cut poultrymeat, a veterinary qualification is the most suitable for the purposes of present Community legislation.

However, account must also be taken of the need to ensure the most efficient use of trained manpower and the need for effective inter-disciplinary cooperation.

The Commission considers that, subject to the competent central authority having responsibility to designate responsible officers, and to ensure suitable central coordination and control, the training and qualification of the Environmental Health Officer in the United Kingdom provide an adequate basis for supervision of hygiene requirements in relation to poultrymeat cutting and storage premises separated from abattoirs and in relation to meat product establishments, and proposes the following modifications to the directives concerned.

<sup>1</sup>OJ L 26, 31.1.1977, p.85

<sup>2</sup>OJ L 55, 8.3.1971, p. 23.

COMMISSION  
OF THE  
EUROPEAN COMMUNITIES

Directorate-General for Agriculture

ANNEX

Report of Committee of enquiry on the qualifications  
of non-veterinary personnel responsible for inspecting  
cutting and storage premises for fresh poultrymeat and  
personnel of establishments preparing meat products

---

I N D E X

INTRODUCTION

CHAPTER I            GENERAL CONSIDERATIONS

CHAPTER II           PERSONNEL AND QUALIFICATIONS

CHAPTER III          ANALYSIS

CHAPTER IV           CONCLUSIONS

ANNEX - LIST OF REFERENCE DOCUMENTS

4

Report of Committee of enquiry on the qualifications of non-veterinary personnel responsible for inspecting cutting and storage premises for fresh poultrymeat and personnel of establishments preparing meat products

---

## INTRODUCTION

1. This Committee was established by the Commission in relation to the Council Directives of 15 February 1971 on health problems affecting trade in fresh poultrymeat (71/118/EEC), as modified, and of 12 December 1976 on health problems affecting intra-Community trade in meat products (77/99/EEC).

In relation to the above directives the Committee was requested to investigate the qualifications of non-veterinary personnel charged with control of cutting and storage premises for fresh poultrymeat for the domestic market and of meat product establishments for intra-Community trade, and to report to the Commission. As other Member States had indicated that veterinary personnel were charged with this responsibility in their territory, the Committee confined its investigation to the United Kingdom.

2. During its investigation the Committee requested and studied information from interested parties. The Committee also briefly viewed practical control application in the United Kingdom and met interested parties, including the Environmental Health Officers Education Board, the Environmental Health Officers Association, the Royal Society for the Promotion of Health, the Association of Meat Inspectors, the National and Local Government Officers Association, the Royal College of Veterinary Surgeons, the British Veterinary Association and representatives of the Ministry of Agriculture, Fisheries and Food and of the Department of Health and Social Security. The Committee is grateful for the assistance given to it by all parties concerned.
3. A list of documentary information made available to the Committee is annexed to the body of this report.

4. Members of the Committee

Chairman : B. HERINGA

H. BARTELS

A.E. EAMES

P.G. EFFERSOE

C. FLACHAT

N.S. GALBRAITH

V. MARAZZA

Secretariat - Commission services

B.R. HOGBEN Principal Administrator

CHAPTER I

• GENERAL CONSIDERATIONS

A. General objectives of hygiene control systems for food of animal origin

1. Modern methods of production and marketing give rise to increasingly complex problems of health control in relation to food products of animal origin. This demands consideration of problems at the level of the live animal, animal feedingstuffs and the animal's environment, environmental effects in general such as water purity, the food production establishment, storage and distribution and of human disease. The complex nature of the food chain and increasing risks brought about by mass production and surveillance to enable problems to be traced to their epidemiological source, to ensure action at the most effective point in the food chain, as well as immediate action at the point of detection to protect human health.
2. The importance of central coordination of the necessary analyses, techniques, statistics and epidemiological information is widely recognised. Of similar importance is the feed-back of accurate information so that new procedures, techniques, legislative and other methods can be developed to enable existing systems to be modified to ensure achievement of control objectives.
3. To ensure that the most efficient use is made of information and resources, there is need for effective inter-disciplinary cooperation and coordination and for provision of suitable support facilities.
4. It is within the overall framework outlined above that the specific questions of inspection and supervision of poultrymeat cutting and storage and meat product establishments must be considered.

B. Specific Health control at establishments

It is necessary for responsible control personnel to have a broad overall understanding of the problems involved in order to ensure not only efficacy at the place of execution of control, but also reaction to the problems met over a wider field.

There is need to combine execution of inspection with application of surveillance tasks on a routine basis. At the same time the need for specialist approaches on particular problems of disease, infections and



intoxications must be recognised.

Health control at establishments includes general supervision of hygiene of such items as premises, water, staff health, storage conditions and transport and also the inspection and control of the product in the premises to ensure that the necessary guarantees for the protection of human and animal health can be provided.

CHAPTER II

QUALIFICATIONS OF CONTROL PERSONNEL

A. General Criteria

1. There is place for at least two types of educational level for personnel in practice, one which requires a high level of qualification for personnel responsible for inspection, control, certification and official decision, and one requiring less educational qualifications for personnel assisting the responsible official in supervision and practical and technical aspects of health control.
2. Pre-training qualifications of personnel are important, and should be of sufficient standard and duration to provide the basic education necessary to ensure comprehension of the subsequent training course. For the responsible official this pre-training qualification should be at least the qualification for entrance to a university.
3. To assess final qualifications, it is necessary to take into account both theoretical and practical training and, in addition, not only the duration of hours of training are important, but also the content and quality level of the training.
4. The Committee notes that the veterinary qualification in Member States required a 5-6 year full-time university course, and that this is normally followed by a period of at least two years' experience, during which additional training and special instruction is required before designation as an "official veterinarian". The high content in the course of comparative studies, for example in physiology, pathology and microbiology and importance given to zoonoses was observed. The Committee also noted the draft Council directive on veterinary qualifications where a proposed 4.500 hours of study are prescribed.
5. In relation to the tasks involved in the Council directives in question, non-veterinary personnel are not charged with responsibility in Member States, with the exception of the United Kingdom. In consequence, the Committee concentrated its investigation on the qualifications of such personnel in this Member State.

## B. Educational Qualifications of non-veterinary personnel

### 1. General

Non-veterinary personnel of two main categories of qualification work in the fields concerned in the United Kingdom. These are the Environmental Health Officer (EHO) and the Authorised Meat Inspectors (AMI). The EHO is charged by the employing local authority with responsibility for food inspection; The EHO is also responsible for a wide field of environmental health problems including water pollution, air pollution, noise, housing, health and safety at work and food safety and hygiene.

### 2. The Environmental Health Officer

a) The principal qualification for the EHO is the Diploma in Environmental Health (formerly the Diploma in Public Health Inspection), the courses and examinations for which are controlled by the Environmental Health Officers Education Board (Annex).

Courses are organised at 10 polytechnics and technical colleges. In addition, certificates of recognition as environmental health officers are issued by the Board of graduates of five degree courses in environmental health.

All candidates for both diploma and degree courses must reach university entrance standard in general education before they start training.

During training all students must be attached to the Environmental Health department of a local authority.

### b) Diploma in Environmental Health

i) Theoretical Training - Theoretical training totals approximately 2,200 hours and is undertaken as a 3 year "sandwich" course with alternating 6 month periods in college and in practical training or as a 4 year part-time day-release course (normally involving attendance at college on 2 days per week).

Lecturing is carried out by a multi-disciplinary team of professional staff representing the environmental health, medical, veterinary and scientific fields, supplemented by visiting specialist lecturers.

ii) Practical training - Concurrently with theoretical study, integrated practical training is provided by the employing authority during the periods when the student is not attending college. Every student must undergo approved supervised practical training with a local authority in the work and duties of an Environmental Health Officer extending over a period of 3-4 years, depending upon the type of theoretical course attended.

The training must include periods totalling at least 3 months whole time duty and slaughterhouses, not less than one third of which must be in the final year. In addition, practical experience in the inspection of fish, poultry and other foods (including meat products) is required. All students are trained in the methodology of sampling for microbiological and chemical analyses in food inspection and students receive instruction and demonstrations of the various microbiological and chemical tests applied to food.

(iii) Examinations - The Environmental Health Officers Education Board set the examination which is in 2 parts (see Appendices) - intermediate and final. All papers and parts of the examination must be satisfactorily completed before award of the Diploma and students must satisfy the Examiners in examination and course work in all subjects in the syllabus, described below, at the end of each academic year in order to proceed to the next year of the course. The intermediate examination consists of 4 papers - one of which is on water and food supply (including meat) and an oral and practical examination. The final examination consists of an environmental inspection and report, a written examination of five 3-hour papers, including one on meat and meat products, one on other foods and an oral examination and a practical examination on food in which there are veterinary examiners.

(iv) Syllabus - During the first part of the course, before the intermediate examination, in addition to the study of food including meat, the student studies physics, chemistry and biology (including relevant zoology and microbiology). Other subjects include legislation and administration, construction technology, water and waste disposal, pest control, epidemiology and control of infectious diseases and statistical method. Between the intermediate and final examination the subjects above are developed, the hygiene of buildings, air pollution and waste disposal and sewage are also studied. Theoretical study of food is integrated throughout the course and includes :

- red meat hygiene;
- food poisoning control and prevention;
- zoonoses;
- poultry slaughtering, dressing and packing;

meat products preparation, manufacture, storage,  
packing and retail distribution;  
milk products;  
sampling procedures and methodology;  
interpretation of chemical and microbiological reports.

c) Degree Courses

Four-year degree courses in Environmental Health consist of integrated theoretical and practical training. The syllabus of training is the responsibility of the university or other training institution but it must be approved by the Environmental Health Officers Education Board. It is similar to the syllabus for the diploma but there is more intensive training in the sciences and more opportunity for research and laboratory work. Examinations are held internally by the university, with external examiners approved by the Board. All graduates of these courses are trained in the inspection of poultrymeat, red meat and meat products.

Graduates holding degrees in subjects other than Environmental Health must undergo a full course of training as described above.

3. The Authorised Meat Inspector (AMI)

a) The Authorised Meat Inspector is employed by local authorities to work in slaughterhouses and cutting premises performing post-mortem inspection and supervising hygiene. He acts in relation to the examination and seizure of meat under the control of the responsible Environmental Health Officer.

b) Training and qualifications

The statutory qualification requirement for an AMI in England and Wales is a qualification approved by the Minister (for Agriculture). The Royal Society of Health ('RSH') in conjunction with some 14 colleges or polytechnics for higher education organise courses leading to the Society's Examination for the Certificate in Meat Inspection and this Certificate forms the basic qualification, approved by the Minister. Approximately one half of the training establishments offering such courses do so in conjunction with other educational bodies - e.g. the Institute of Meat - and the courses may be offered concurrently, on a full or part-time basis. The majority of entrants to the Society's Examination are men with considerable experience in the meat industry and trades.

Teaching is effected by permanent staff of the college, supplemented by visiting specialist lecturers, including veterinarians, environmental health officers, bacteriologists and lecturers experienced and qualified in the meat and food industries. These may be supplemented by visiting specialist lecturers on such aspects as law and administration. During the college programme, visits will be made to food markets, factories and premises. At the termination of his training, the student is expected to possess a substantial knowledge of meat hygiene.

Examination comprises two Written Papers, occupying a morning and afternoon, plus an Oral and Practical assessment on the following morning. Experienced veterinarians predominate as Examiners.

In Northern-Ireland, the statutory qualification is awarded by the Royal College of Veterinary Surgeons, following an approved course of teaching and practical work at premises operated by the Department of Agriculture. In Scotland, the inspector follows a course of training in meat and other foods, arranged by the Royal Sanitary Association of Scotland, in conjunction with teaching colleges and veterinary departments at abattoirs in the major cities. There are between 40 and 50 Scottish-qualified inspectors working as meat inspectors in England and Wales.

CHAPTER III

Considerations of the Committee

1. The Committee considered the question of responsibility for supervision of hygiene and for inspection and certification in relation to the general objectives of health protection for food products of animal origin.

The nature of qualifications and their relevance to the tasks involved and the responsibility expected were considered. The degree of coordination, liaison and integration of health control activities was examined in relation to the standard of health protection expected.

2. The Committee noted that in the United Kingdom neither the medical nor veterinary profession is made responsible for food hygiene and inspection. The local authority normally appoints an environmental health officer for this responsibility. This officer is expected where necessary to seek the advice of the Public Health Laboratory services (microbiology services), public analysts (chemical analysis), the local authorities' appointed medical officer for environmental health (usually a community physician of the National Health Service) and veterinarians of the Ministry of Agriculture, Fisheries and Food.

In practice the Committee noted the limited direct involvement of the veterinary and medical professions in the practical application of food hygiene and inspection for the domestic market in the United Kingdom and the consequential limited experience of these professions in this field.

This traditional system of food control has evolved as the result of past administrative decisions, and the local authorities find that the training and qualifications of the environmental health officer are the most suitable for the broad variety of fields in which they are required to work.

The Committee was informed that the work on the harmonisation of qualifications in the Community will provide the veterinary profession with an equivalent level of training in food hygiene in all Member States.

3. The Committee noted that the Environmental Health Officers Education Board approves the syllabus and training arrangements for the two recognised qualifications for Environmental Health Officers in England and Wales.

The Board also exercises a close control with local authorities during training of students for its diploma.

The Committee noted that the Board consists of 22 members, representing environmental health officers and the local authorities who employ them. There are additional members with special experience in education. Officers of government departments attend in an observer and liaison capacity.

The Committee noted that students must register with the Board before beginning approved theoretical and practical training provided by the employing local authority.

4. The Committee noted that the education of the environmental health officer animal pathology, zoonoses and microbiology of animal products is less extensive than that of the veterinarian.

5. In relation to poultrymeat cutting and storage premises separated from abattoirs and in relation to meat products establishments, three aspects of health control tasks may be considered, namely:

(a) Supervision of general hygiene requirements which is recognised to include in particular:

- the general environment of the premises, bearing in mind possible sources of contamination from surrounding land and buildings
- the structure of the premises, with special attention being paid to design, materials used, age and state of repair and possible sources of pest infestation
- ventilation and temperature of the air inside the building
- water quality with samples being taken to ensure that this is satisfactory
- disposal of solid and liquid waste and the danger of contamination
- the adequacy of work space, the cleanliness of work surfaces and premises, and whether they can be easily cleaned
- the nature, maintenance and cleanliness and storage of machinery and equipment
- the provision of appropriate sanitary facilities, lavatories, washrooms etc.
- the state and cleanliness of the means of transport.

(b) The health inspection of meat intended for cutting or manufacture and meat or meat products is recognised as including in particular:

- check of the identification and quality of the raw materials used to ensure the acceptability of origin from a human and animal health point of view
- check for deterioration and contamination during processing, handling, storage and transport
- check for deep-seated lesions which were previously undetected
- checks and sampling of products required for laboratory tests to control safety from non-visual hazards, and enable trace-back and elimination of sources of danger
- inspection of records and registers relating to the meat and meat product.

(c) The certification of the product



CHAPTER IV

CONCLUSIONS

1. In view of the increasingly complex nature of the health problems involved it would be undesirable to separate the health control system for meat and meat products in such a way that its effectiveness is destroyed.

To ensure the most efficient use of resources of trained manpower, there is need for effective inter-disciplinary cooperation and coordination and provision of suitable support facilities.

To enable the health protection objectives to be achieved, a central authority responsible for coordination, supervision and control is necessary to guarantee that health protection measures are applied effectively. It is also necessary, among other things,

- to provide coordination of routine disease surveillance activities to establish statistical data to identify problems and priorities for action, to verify the effectiveness of measures taken,
  - to ensure feed-back of accurate information from application experience to permit improvements and modifications of methods, techniques, legislative and other methods of control to be developed on a sound scientific and economic basis,
  - to enable problems disclosed during routine execution of inspection to be traced to their epidemiological source and to ensure action at the most effective point in the food chain,
  - to promote dissemination of information and provide liaison with producer, consumer and other interested parties,
  - to form the base for effective inter-disciplinary cooperation and coordination.
2. The Committee considers that the competent central authority should designate responsible officers and ensure suitable central coordination of control and supervision of the activities of inspection and supervision of hygiene.
  3. The Committee noted that the importance of coordination and control of education at national level, in order to ensure satisfactory standards of qualifications, is widely recognised.
  4. The role of the Royal Society for the Promotion of Health is noted by the Committee in respect of the qualifications of Authorised Meat Inspector.

The training and qualification of the authorised meat inspector is recognised by the Committee as a sound basis for the performance of certain tasks in relation to inspection and supervision of meat hygiene. The Committee considers that this qualification is not sufficiently broad, however, to provide an adequate base for independent responsibility for inspection and supervision of general hygiene requirements in establishments.

5. The function of the Environmental Health Officers' Education Board as an independent body and its close relationship with the employing local authorities is noted by the Committee.

Taking into account the broad nature of the training of the environmental health officer, the qualifications are considered by the Committee an adequate basis for supervision of general hygiene requirements, in relation to poultrymeat cutting and storage premises separated from abattoirs and in relation to meat producers establishments.

6. Most members of the Committee are of the opinion that a veterinary qualification is the only one suitable for the specific inspection and certification of the product itself as a raw material, meat product or cut poultrymeat and supervision of general hygiene requirements.

Other members, however, consider that the environmental health officer's education and training is more suitable for the purpose in the United Kingdom because at the present time their education and training is more extensive in food hygiene than that of the veterinarian.

(Annex - list of documents)

Summary of Documentation at disposition of Ad hoc Committee on qualifications  
of control personnel

1. Council directives, in particular:
  - 64/432/EEC on health problems affecting intra-Community trade in fresh meat (OJ No 121, 29.7.1964, p.1977)
  - 72/461/EEC on health problems affecting intra-Community trade in fresh meat (OJ No L 302, 31.12.1972, p.24)
  - 72/462/EEC on health and veterinary inspection problems upon importation of bovine animals and swine and fresh meat from third countries (OJ No L 302, 31.12.1972, p.28)
  - 77/99/EEC on health problems affecting intra-Community trade in meat products (OJ No L 26, 31.1.1977, p.78)
  - 71/118/EEC as modified, on health problems of trade in fresh poultrymeat.
  
2. Codes of Hygiene Practice of the Codex Alimentarius FOA/WHO for fresh meat, poultrymeat, and meat products.
  
3. Document from the United Kingdom Permanent Representation concerning the qualifications of non-veterinary personnel engaged in the United Kingdom in the inspection of poultry cutting and storage premises and meat products plants where these do not form part of a slaughterhouse. + ANNEXES
  - Annex A - Requirements for inspection
  - Annex B - Regulations for the Diploma of Environmental Health
  - Annex C - List of establishments where courses are held
  - Annex D - Syllabus for the three-year sandwich and four-year day-release courses
  - Annex E - Details of course at Tottenham College of Technology
  - Annex F - Details of course at Aston University
  
4. UK Statutory Instruments - Food and Drugs, Authorities, The Authorised Officers (Meat inspection) Regulations 1974/391 - /1211 - /1806.
  
5. The Diploma in Environmental Health - Examination Regulations 1977.
  
6. Memorandum from the Environmental Health Officers Education Board.
  
7. Memorandum from the Environmental Health Officers Association.
  
8. Syllabus of Diploma in Environmental Health 3-year Sandwich course (DRAFT).
  
9. Final Examination Papers for Public Health Inspectors Diploma
  - fourth paper, Food, meat and meat products for 1972,
  - fifth paper, Food, other than meat and meat products for 1972-1976.
  
10. List of suggested text books and other reading material for Environmental Health Officer students.
  
11. University of Bath, Centre for Adult Studies. Residential 1-week course - Food microbiology in environmental health.
  
12. Report of the Environmental Health Officers Association - Working party on Food Hygiene.
  
13. Report of the Working party on Food Hygiene.

14. Environmental Health report 1975.
15. A Career in Environmental Health.
16. City of Manchester - Environmental Health Department Report for 1975.
17. Report of the Inter-departmental Committee on Meat Inspection - Ministry of Food 1951.
18. Report of Committee of Inquiry into Fatstock and Carcase Meat Marketing and Distribution 1964.
19. Report of Committee on Inquiry into the Veterinary Profession, Volume I. 1975.
20. Memorandum from the Association of Meat Inspectors.
21. Royal Society of Health - Certificate of Meat Inspection  
- Examination Regulations and Syllabus 1975
22. College for the Distributive Trades - Food Commodity Dept  
Advanced Course in meat inspection - Syllabus of instructions (DRAFT)  
Advanced Meat Technology, Inspection and Management (DRAFT)
23. Royal Society of Health - Examinations Papers  
Examination for the Certificate in Meat Inspection  
- Liverpool, London, Newcastle, Bristol examinations for 1973-1976.
24. Memorandum from NALGO.

19

Proposal for a  
Council Directive

amending Directive 71/118/EEC on health problems affecting trade in fresh poultrymeat in respect of personnel responsible for carrying out health inspections, supervision and control tasks.

---

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community and in particular Article 43 thereof,

Having regard to the Proposal from the Commission,

Having regard to the opinion of the European Parliament,

Having regard to the opinion of the Economic and Social Committee,

Whereas Directive 71/118/EEC on health problems affecting trade in fresh poultrymeat, as last amended by Directive 80/216/EEC, requires the competent central authority of Member States to designate official veterinarians responsible for carrying out inspection, supervision and control tasks laid down in the Directive; Whereas Article 16a thereof provides that for fresh poultrymeat obtained and marketed in the territory of the Member States for the supervision of cutting premises and storage, the intervention of an official veterinarian as provided for in the Directive shall be obligatory only from a date to be determined by the Council, acting unanimously on a Proposal from the Commission;

Whereas, however, in order to enable the most efficient use of trained manpower it should also be possible for Member States to authorise other suitably qualified officials who are charged at present with the responsibility for supervision and inspection in their territory to be responsible for supervision of the hygiene requirements of Annex I, Chapter III of the Directive for fresh poultrymeat obtained and marketed in their territory in cutting and storage premises separated from abbatoirs;

Whereas in the United Kingdom the Environmental Health officer is recognised as having a qualification suitable to carry out these particular tasks;

Whereas the qualification of persons susceptible of being specially designated officials in other Member States may be determined later if necessary;

HAS ADOPTED THE PRESENT DIRECTIVE :

#### Article 1

Directive 71/118/EEC is modified as follows :

1. In Article 16a., sub-paragraph b., the second indent or part of the sentence is replaced by the following text :

"As regards the supervision of cutting premises and storage, the intervention of an official veterinarian, as provided by this Directive, shall be obligatory from 15 August 1982."

However, for cutting and storage premises separated from abbatoirs, supervision of the hygiene requirements of Annex I, Chapter III, may be carried out by other officials of the competent authority, such officials must be designated by the competent central authority. The competent central authority of Member States may only designate for this purpose appropriately trained personnel with the qualifications indicated in Annex V.

The Council acting on a Proposal from the Commission shall, when necessary, modify or supplement the provisions of Annex V."

2. The following text is inserted as Annex V :

"For the United Kingdom

Diploma or Certificate of Registration in Environmental Health of the relevant professional bodies or other qualification in Environmental Health recognised by such bodies or their predecessors."

Article 2

The Member States shall bring into force the laws, regulations and administrative provisions required in order to comply with this Directive on 1 July 1982 and shall immediately inform the Commission thereof.

Article 3

This Directive is addressed to the Member States.

Done at Brussels,

For the Council

22

Proposal for a  
Council Directive

concerning the qualifications of the personnel responsible for carrying out health inspection, supervision and control tasks foreseen by Directive 77/99/EEC on health problems affecting intra-Community trade in meat products.

---

THE COUNCIL OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to the Directive 77/99/EEC on health problems affecting intra-Community trade in meat products as last amended by Directive 80/214/EEC and in particular Article 20 thereof,

Having regard to the Proposal from the Commission,

Having regard to the opinion of the European Parliament,

Having regard to the opinion of the Economic and Social Committee,

Whereas Directive 77/99/EEC and in particular Article 20 thereof requires the adoption of provisions which determine who shall be empowered to carry out the supervision and inspections provided for in paragraph 6 of Article 3(1) and of Articles 4(3) and 6(2) and in Annex A, Chapters II, IV, V, VII and VIII;

(1) O.J. No L 26, 31.1.1977, p. 85.



Whereas an official veterinarian designated by the competent central authority possesses suitable qualifications for carrying out all of these tasks;

Whereas, however, in order to enable the most efficient use of trained manpower, it should also be possible for Member States to authorise other suitably qualified officials, who are charged at present with responsibility in their territory, to be responsible for supervision of the hygiene requirements of Annex I, Chapter II of the Directive;

Whereas in the United Kingdom the qualification of the Environmental Health Officer is so recognised; whereas the qualification of personnel in other Member States susceptible of being specially designated officials may be determined later if necessary;

HAS ADOPTED THE PRESENT DIRECTIVE :

Article 1

1. Member States shall ensure that the supervision and inspections required to be carried out by the competent authority to ensure compliance with the requirements of this Directive are carried out by an official designated by the competent central authority of the Member State. The official designated shall be an appropriately trained officer who, for the supervision of hygiene, inspection and certification of meat products, shall be a veterinarian.
2. However supervision of the hygiene requirements of Annex I, Chapter II may be carried out by other officials of the competent authority, such officials must be designated by the competent central authority. The competent central authority of Member States may only designate **for this purpose** appropriately trained personnel with the qualifications indicated in Annex V.
3. The Council acting on a Proposal from the Commission shall, when necessary, modify or supplement the provisions of the Annex.

Article 2

The Member States shall bring into force the laws, regulations and administrative provisions required in order to comply with this Directive on 1 July 1982 and shall immediately inform the Commission thereof.

Article 3

This Directive is addressed to the Member States.

Done at Brussels,

For the Council

25

ANNEX

For the United Kingdom

Diploma or Certificate of Registration in Environmental Health of the relevant professional bodies or other qualification in Environmental Health recognised by such bodies or their predecessors.

