OFFERYNNAU STATUDOL CYMRU

2002 Rhif 1476 (Cy.148)

BWYD, CYMRU

Rheoliadau Cig (Dadansoddi Peryglon a Phwynt Rheoli Critigol) (Cymru) 2002

Wedi'u gwneud - -	*30 Mai 2002*
Yn dod i rym	
ac eithrio i'r graddau y mae'r Rheoliadau hyn yn gymwys mewn perthynas ag unrhyw sefydliad cig bach; ac	*7 Mehefin 2002*
ar i'r graddau y mae'r Rheoliadau hyn yn gymwys i unrhyw sefydliad cig bach	*7 Mehefin 2003*

Mae Cynulliad Cenedlaethol Cymru, drwy arfer y pwerau a roddwyd gan adrannau 16(1)(b) ac (f) a 17(1) o Ddeddf Diogelwch Bwyd 1990(**1**) ac a freiniwyd bellach yng Nghynulliad Cenedlaethol Cymru(**2**), (ac ar ôl rhoi sylw yn unol ag adran 48(4A) o'r Ddeddf honno i gyngor perthnasol a roddwyd gan yr Asiantaeth Safonau Bwyd ac ar ôl ymgynghori yn unol ag adran 48(4) a (4B) o'r Ddeddf honno);

a chan ei fod wedi'i ddynodi(**3**) at ddibenion adran 2(2) o Ddeddf y Cymunedau Ewropeaidd 1972(**4**)) mewn perthynas â'r polisi amaethyddol cyffredin, drwy arfer y pwerau a roddwyd gan yr adran honno i'r graddau y maer'r Rheoliadau hyn yn diwygio Rheoliadau Cynhyrchion sy'n Tarddu o Arifeiliaid) (Mewnforio ac Allforio) 1996 (**5**); ac

Ar ôl ymgynghori yn unol â gofyniad erthygl 9 o Reoliad (EC) Rhif 178/2002 o Senedd Ewrop a'r Cyngor Ewrop sy'n gosod egwyddorion a gofynion cyffredinol cyfraith bwyd, yn sefydlu'r Awdurdod Diogelwch Bwyd Ewropeaidd ac yn gosod gweithdrefnau ynglyn â materion diogelwch bwyd(**6**);

yn gwneud y Rheoliadau canlynol:

(**1**) 1990 p. 16.
(**2**) Trosglwyddwyd swyddogaethau "the Ministers" i'r graddau y maent yn arferadwy mewn perthynas â Chymru i Gynulliad Cenedlaethol Cymru gan Orchymyn Cynulliad Cenedlaethol Cymru (Trosglwyddo Swyddogaethau) 1999 (O.S. 1999/672) fel y'i darllenir gydag adran 40(3) o Ddeddf Safonau Bwyd 1999 (1999 p.28).
(**3**) OS 1999/2788.
(**4**) 1972 (p.68).
(**5**) OS 1996/3124 fel y'u diwygiwyd gan OS 1997/3023, OS 1998/994, OS 1999/683, OS 2000/656, OS 2000/1885 (Cy.131), OS 2000/2257 (Cy.150), OS 2001/2198 (Cy.158), OS 2001/2219 (Cy.159) a OS 2001/1660 (Cy.119).
(**6**) OJ Rhif L31, 1.2.2001, t.1.

Teitl, cymhwyso, dehongli a chwmpas

1.—(1) Enw'r Rheoliadau hyn yw Rheoliadau Cig (Dadansoddi Peryglon a Phwynt Rheoli Critigol) (Cymru) 2002 ac maent yn gymwys i Gymru yn unig.

(2) Yn y Rheoliadau hyn—

(a) ystyr "cig coch ffres" ("*fresh red meat*") yw cig ffres fel y diffinnir "fresh meat" yn rheoliad 2(1) o'r Rheoliadau Cig Ffres;

(b) mae i "cig dofednod ffres" yr un ystyr â "fresh poultry meat" yn rheoliad 2(1) o'r Rheoliadau Cig Dofednod;

(c) ystyr "dofednod" ("*poultry*") yw ffowls domestig, tyrcwn, ieir gini, hwyaid a gwyddau;

(ch) ystyr "lladd-dy cig coch trwyddedig" ("*licensed red meat slaughterhouse*") yw lladd-dy sydd wedi'i drwyddedu o dan reoliad 4 o'r Rheoliadau Cig Ffres;

(d) ystyr "lladd-dy cig dofednod trwyddedig" ("*licensed poultry meat slaughterhouse*") yw lladd-dy sydd wedi'i drwyddedu o dan reoliad 4 o'r Rheoliadau Cig Dofednod;

(dd) ystyr "y Rheoliadau Cig Dofednod" ("*the Poultry Meat Regulations*") yw Rheoliadau Cig Dofednod, Cig Adar Hela wedi'i Ffermio a Chig Cwningod (Hylendid ac Archwilio) 1995(**7**).

(e) ystyr "y Rheoliadau Cig Ffres" ("*the Fresh Meat Regulations*") yw Rheoliadau Cig Ffres (Hylendid ac Archwilio)1995(**8**);

(f) ystyr "safle torri cig coch trwyddedig" ("*licensed red meat cutting plant*") yw lladd-dy sydd wedi'i drwyddedu o dan reoliad 4 o'r Rheoliadau Cig Ffres;

(ff) ystyr "safle torri cig dofednod trwyddedig" ("*licensed poutry meat cutting plant*") yw safle torri sydd wedi'i drwyddedu o dan reoliad 4 o'r Rheoliadau Cig Dofednod;

(g) ystyr "y swm penodedig" ("*the specified amount*")—

(i) yn achos unrhyw ladd-dy cig coch trwyddedig, yw 500 uned da byw;

(ii) yn achos unrhyw safle torri cig coch trwyddedig, yw 150 tunnell fetrig o gig coch ffres;

(iii) yn achos unrhyw ladd-dy cig dofednod trwyddedig, yw 200,000 o ddofednod; a

(iv) yn achos unrhyw safle torri cig dofednod trwyddedig, yw 150 tunnell fetrig o gig dofednod ffres; ac

(ng) mae i "uned da byw" yr un ystyr â "livestock unit" yn rheoliad 2(1) o'r Rheoliadau Cig Ffres.

(3) Ni fydd dim yn y Rheoliadau hyn yn gymwys mewn perthynas ag unrhyw ladd-dy cig coch trwyddedig sy'n cael ei ddefnyddio i brosesu anifeiliaid buchol o dan y cynllun prynu a gyflwynwyd gan Reoliad y Comisiwn (EC) Rhif 716/96 ac a fabwysiadodd fesurau cynnal eithriadol ar gyfer y farchnad cig eidion yn y Deyrnas Unedig(**9**)

Cychwyn

2.—(1) Yn ddarostyngedig i baragraff (2) isod, daw'r Rheoliadau hyn i rym ar 7 Mehefin 2002.

(**7**) O.S. 1995/540, a ddiwygiwyd gan O.S. 1995/1763, O.S. 1995/2200, O.S. 1995/2148, O.S. 1995/3205, O.S. 1997/1729, O.S. 2000/656, O.S. 2000/2257 (Cy.150), O.S. 2001/343 (Cy.15) ac O.S. 2001/2198 (Cy.158).

(**8**) O.S. 1995/539, a ddiwygiwyd gan O.S. 1995/731, O.S. 1995/1763, O.S. 1995/2148, O.S. 1995/2200, O.S. 1995/3124, O.S. 1995/3189, O.S. 1996/1148, O.S. 1996/2235, O.S. 1997/1729, O.S. 1997/2074, O.S. 2000/656, O.S. 2000/2257 (Cy.150), O.S. 2001/343(Cy.15), 2001/1508 (Cy.105), 2001/1740 (Cy.123), 2001/1802 (Cy.131), 2001/2627 (Cy.216), O.S. 2001/3459 (Cy.279) ac O.S. 2002/129 (Cy.17).

(**9**) OJ Rhif L99, 20.4.96, t.14.

(2) Er gwaethaf paragraff (1) uchod, daw'r Rheoliadau hyn i rym ar 7 Mehefin 2003, i'r graddau y maent yn gymwys i unrhyw sefydliad cig bach.

(3) At ddibenion paragraff (2) uchod, ystyr "sefydliad cig bach" ("small meat establishment") yw—

(a) lladd-dy cig coch trwyddedig, lladd-dy cig dofednod trwyddedig, safle torri cig coch trwyddedig neu safle torri cig dofednod trwyddedig

(i) a oedd yn weithredol yn y flwyddyn galendr 2000 ac yr oedd ganddo drwybwn wythnosol cyfartalog yn y flwyddyn honno a oedd yn is na'r swm penodedig,

(ii) a ddaeth yn weithredol am y tro cyntaf ar 1 Ionawr 2001 neu ar ôl hynny ond cyn 1 Mai 2002 ac yr oedd ganddo drwybwn wythnosol cyfartalog a oedd yn llai na'r swm penodedig yn ystod yr amser yr oedd yn weithredol yn y cyfnod hwnnw, neu

(iii) a ddaeth yn weithredol am y tro cyntaf ar 1 Mai 2002 neu ar ôl hynny, ac y mae'r Asiantaeth o'r farn y bydd ei drwybwn wythnosol cyfartalog yn debyg o fod yn is na'r swm penodedig;

(b) storfa oer sydd wedi'i thrwyddedu o dan reoliad 4 o'r Rheoliadau Cig Ffres neu reoliad 4 o'r Rheoliadau Cig Dofednod, gyda chynhwysedd storio o lai na 25,000 metr ciwbig yn y ddau achos;

(c) canolfan ailbecynnu sydd wedi'i thrwyddedu o dan reoliad 4 o'r Rheoliadau Cig Ffres; neu

(ch) canolfan ail-lapio sydd wedi'i thrwyddedu o dan reoliad 4 o'r Rheoliadau Cig Dofednod.

Diwygiadau i Reoliadau Cig Ffres (Hylendid ac Archwilio) 1995

3.—(1) I'r graddau y maent yn gymwys i Gymru, mae'r Rheoliadau Cig Ffres yn cael eu diwygio yn unol â pharagrffau canlynol y rheoliad hwn.

(2) Mewnosodir yr is-baragraff canlynol rhwng is-baragraffau (aA) a (b) o baragraff (1) o reoliad 8 (goruchwylio safleoedd)—

"(aB) the inspection of any documents and records required to be retained by the occupier pursuant to regulation 20(1) (eA) or (eB);".

(3) Ym mharagraff (1)(e) o reoliad 8, rhoddir yr ymadrodd ", 17, 17A, 17B, and 17C" yn lle'r ymadrodd "and 17".

(4) Yn is-baragraff (d) o baragraff (1) o reoliad 20 (dyletswyddau meddiannydd)—

(a) mae'r geiriau "conduct regular" yn cael eu rhoi yn lle'r geiriau "carry out"; a

(b) mae'r ymadrodd "(including any microbiological checks the Agency may require)" yn cael ei ddiddymu.

(5) Yn is-baragraff (e) o baragraff (1) o reoliad 20, rhoddir y geiriau "by virtue of" yn lle'r geiriau "pursuant to".

(6) Mewnosodir yr is-baragraffau canlynol rhwng is-baragraffau (e) ac (f) o baragraff (1) o reoliad 20—

"(eA) shall retain for a period of at least one year any documents and records established by him in accordance with paragraph (4)(g) below;

(eB) shall retain for a period of at least 18 months any records which, in compliance with Schedule 17, 17B or 17C, as appropriate, he has made following the carrying out by him of microbiological checks in accordance with paragraph (5) below;".

(7) Mae'r paragraffau canlynol yn cael eu hychwanegu ar ôl paragraff (3) o reoliad 20—

"(4) The occupier of any licensed slaughterhouse, licensed cutting premises, licensed cold store or licensed repackaging centre shall conduct the regular checks on the

general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above by implementing and maintaining a permanent procedure developed in accordance with the following principles—

(a) identify any hazards that must be prevented, eliminated or reduced to acceptable levels;

(b) identify the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels;

(c) establish critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;

(d) establish and implement effective monitoring procedures at critical control points;

(e) establish corrective actions when monitoring indicates that a critical control point is not under control;

(f) establish procedures to verify whether the measures outlined in sub-paragraphs (a) to (e) above are working effectively; verification procedures shall be carried out regularly; and

(g) establish documents and records commensurate to the nature and size of the business to demonstrate the effective application of the measures outlined in sub-paragraphs (a) to (f) above and to facilitate official controls.

(5) The occupier of any licensed slaughterhouse shall, in conducting the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above, carry out microbiological checks—

(a) in relation to carcases, in accordance with the procedures laid down in—

(i) Schedule 17A, or

(ii) Schedule 17B; and

(b) in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.

(6) The occupier of any licensed cutting premises shall in conducting the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above, carry out microbiological checks in relation to cleaning and disinfection of the premises, in accordance with the procedures laid down in Schedule 17C.”.

(8) Mewnosodir yr Atodlenni canlynol rhwng Atodlenni 17 a 18—

“**Schedule 17A** **Regulations 8(1)(e), 20(1)(eB) and 20(5)(a)(i)**

COMMUNITY PROCEDURES FOR CONDUCTING MICROBIOLOGICAL CHECKS ON CARCASES

Sampling procedure and number of samples to be taken

(a) Between 5 and 10 carcases should be sampled on a single day during each week. The day of sampling should be changed to ensure that every day of the working week is covered. The frequency of sampling the carcases in low throughput slaughterhouses and in slaughterhouses not working on a full-time basis should be determined by the OVS (official veterinary surgeon) based on his judgement on hygiene standards with respect to the slaughter at each plant.

(b) A sample from four sites from each carcase should be taken half way through the slaughter day, after dressing and before chilling.

(c) Carcase identification, date and time of sampling should be recorded for each sample and the name of the person performing the sampling.

(d) The frequency of sampling may be reduced to fortnightly testing if satisfactory results are obtained on six consecutive weeks, but weekly sampling must be resumed if unsatisfactory results are obtained.

Sampling sites

(a) The following sites will usually be appropriate for process control:

Cattle: neck, brisket, flank, and rump

Sheep, goat: flank, thorax lateral, brisket, and breast

Pig: back, jowl (or cheek), hind limb medial (ham), and belly

Horse: flank, brisket, back, and rump.

(b) However, alternative sites may be used, following consultation with the OVS where it has been demonstrated that, because of the slaughter technology at a particular plant, other sites are more likely to carry higher levels of contamination. In these cases sites shown to carry higher levels of contamination may be chosen.

Excision Sampling Method

3. The following protocol should be followed at the slaughterhouse

(a) Four tissue samples representing a total of 20 cm^2 should be obtained from each carcase.

(b) Pieces of tissue may be obtained using a sterile cork borer (2.5 cm diameter) or by cutting a slice of 5 cm^2 and maximum thickness of 5 mm off the carcase with a sterile instrument.

(c) Samples from the four sampling sites of each tested carcase may be analysed separately or may be pooled in the same container before examination. Where unacceptable results are obtained from pooled samples and corrective actions do not lead to better hygiene, further samples should not be pooled until problems have been resolved.

(d) The samples must be placed aseptically into a sample container or plastic dilution bag at the slaughterhouse, for transfer to the laboratory.

Method for the examination of samples

4. The following protocol should be followed in the laboratory:

(a) Samples should be stored refrigerated until examination at 4°C. Samples should be examined within 24 hours after sampling.

(b) Samples should be homogenised in a plastic dilution bag for at least two minutes in 100 ml of dilution media (see ISO(**10**) 6887-1) at about 250 cycles of a peristaltic Stomacher or homogenised by a rotary blender (homogeniser).

(c) Dilution before plating should be carried out in 10-fold steps in the dilution media.

(d) Analysis should be performed for total viable counts and Enterobacteriaceae. ISO methods should form the basis for examination of samples.

(**10**) The "ISO" is the International Organisation for Standardisation. All ISO Standards say that copies of them, and any subsequent revisions thereto, may be obtained from the Britiah Standards Institute (www.bsi-global.com).

Records

(a) All test results must be recorded in terms of colony forming units (cfu) per cm^2 of surface area. The daily log mean results for carcases sampled on one day must be calculated and recorded.

(b) Records must include:

(i) type, origin and identification of the sample, date and time of sampling, name of the person that performed the sampling,

(ii) name and address of the laboratory which analysed the sample, date of investigation of samples in the laboratory and details of the method used including inoculation of different agars, incubation temperature, time, and results as number of cfu per plate used to calculate the result in cfu/cm^2 of surface area.

(c) A responsible person from the laboratory should sign the records.

(d) To permit evaluation, results must be shown on process control charts or tables, containing at least the last 13 weekly test results in order.

Verification Criteria

(a) Daily log mean results must be allocated into one of three categories for process control verification: "acceptable", "marginal", and "unacceptable" as set out in the table below, where "M" and "m" denote the upper limits for the marginal and acceptable categories, respectively, for samples taken according to the excision method.

(b) The test results should be categorised according to the respective microbiological criteria in the same order as the samples are collected.

(c) As each new test result is obtained, the verification criteria are applied anew to evaluate the status of process control with respect to microbiological contamination and hygiene.

(d) An unacceptable result or unsatisfactory marginal result trends should trigger action to review process controls, discover the cause if possible, and prevent recurrence.

Daily log mean values (cfu/ cm^2)	Acceptable range		Marginal range (> m but < M)	Unacceptable range (> M)
	Cattle/sheep/goat/ horse	Pig:	Cattle/pig/sheep/ goat/horse	Cattle/pig/sheep/ goat/horse
Total viable counts (TVC)	<3.5 log	<4.0 log	3.5 log (pig: 4.0 log) — 5.0 log	>5.0 log
Enterobacteriaceae	<1.5 log	<2.0 log	1.5 log (pig: 2.0 log) — 2.5 log (pig: 3.0 log	2.5 log (pig: > 3.0 log)

Feedback to staff

(a) The results of the test must be fed back to the responsible staff as soon as possible.

(b) The results should be used to maintain and improve the standard of slaughter hygiene. Causes of poor results may be clarified by consultation with the slaughtering staff where the following factors could be involved: poor working procedures, absence or inadequacy of training and/ or instructions, the use of unsuitable cleaning and/or disinfection materials and chemicals, inadequate maintenance of cleaning apparatus, and inadequate supervision.

Schedule 17B

Regulations 8(1)(e), 20(1)(eB) and 20(5)(a)(ii)

NATIONAL PROCEDURES FOR CONDUCTING MICROBIOLOGICAL CHECKS ON CARCASES

Sampling procedure and number of samples to be taken

(a) Between 5 and 10 carcases should be sampled on a single day each week. The day of sampling should be changed each week to ensure that every day of the working week is covered. The frequency of testing the carcases in low throughput slaughterhouses and for slaughterhouses not working on a full-time basis should be determined by the OVS based on his judgement on hygiene standards with respect to the slaughter at each plant.

(b) A sample from four sites from each carcase should be taken half way through the slaughter day, after dressing and before chilling.

(c) Carcase identification, date and time of sampling should be recorded for each sample and the name of the person performing the sampling.

(d) The frequency of sampling may be reduced to fortnightly testing if satisfactory results are obtained on six consecutive weeks, but weekly sampling must be resumed if unsatisfactory results are obtained.

Sampling sites

(a) The following sites will usually be appropriate for process control:

Cattle: neck, brisket, flank, and rump

Sheep, goat: flank, thorax lateral, brisket, and breast

Pig: back, jowl (or cheek), hind limb medial (ham), and belly

Horse: flank, brisket, back, and rump.

(b) However, alternative sites may be used, following consultation with the OVS where it has been demonstrated that, because of the slaughter technology at a particular plant, other sites are more likely to carry higher levels of contamination. In these cases sites shown to carry higher levels of contamination may be chosen

Wet & Dry Swabbing Method

3. The following protocol should be followed at the slaughterhouse:

(a) Where swabs are moistened prior to collection of samples, a sterile peptone salt diluent (see ISO 6887-1) should be used.

(b) The sampling area for swabbing should cover 100cm^2 for cattle and horses, 50cm^2 for pigs, sheep and goats per sampling site. However, a smaller area may be tested, subject to the approval of the OVS on the basis of historical data, and a minimum area of 10cm^2 per site.

(c) The swab should be moistened for at least 5 seconds in the diluent and rubbed initially vertically, then horizontally, then diagonally for not less than 20 seconds across the swab site. As much pressure as possible should be used. Repeat swabbing method using a dry swab at the same site.

(d) Samples from the four sampling sites of each tested carcase may be analysed separately or may be pooled in the same container before examination. Where unacceptable results are obtained with pooled samples and corrective actions do not lead to better hygiene, further samples should not be pooled until problems have been resolved.

(e) The samples must be placed aseptically into a sample container or plastic dilution bag at the slaughterhouse for transfer to the laboratory.

Method for the examination of samples

4. The following protocol should be followed in the laboratory:

(a) Samples should be stored refrigerated until examination at 4°C. Samples should be examined within 24 hours after sampling.

(b) Samples should be homogenised in a plastic dilution bag for at least two minutes in 100 ml of dilution media (see ISO 6887-1) at about 250 cycles of a peristaltic Stomacher or homogenised by a rotary blender (homogeniser). Alternatively swab samples may be shaken vigorously in the dilution media.

(c) Dilution before plating should be carried out in 10-fold steps in the dilution media.

(d) Analysis should be performed for total viable counts and Enterobacteriaceae. ISO-methods should provide the basis for examination of samples.

Records

(a) All test results must be recorded in terms of colony forming units (cfu) per cm^2 of surface area. The daily log mean results for the carcases sampled on one day must be calculated and recorded.

(b) Records must include:

(i) origin, type and identification of the sample, date and hour of sampling, name of the person that performed the sampling;

(ii) name and address of the laboratory which analysed the sample, date of investigation of samples in the laboratory and details of the method used including inoculation of different agars, incubation temperature, time, and results as number of cfu per plate used to calculate the result in cfu/cm^2 of surface area.

(c) A responsible person from the laboratory should sign the records.

(d) To permit evaluation, results must be shown on process control charts or tables, containing at least the last 13 weekly test results in order.

Verification Criteria

(a) Daily log mean results must be allocated into one of three categories for process control verification: “acceptable”, “marginal”, and “unacceptable” as set out in the table below, where “M” and “m” denote the upper limits for the marginal and acceptable categories, respectively, for samples taken according to the wet and dry swabbing method.

(b) The test results should be categorised according to the respective microbiological criteria in the same order as the samples are collected.

(c) As each new test result is obtained, the verification criteria are applied anew to evaluate the status of process control with respect to microbiological contamination and hygiene.

(d) An unacceptable result or unsatisfactory marginal result trends should trigger action to review process controls, discover the cause if possible, and prevent recurrence.

Daily log mean values (cfu/ cm^2)	Acceptable range		Marginal range (> m but < M)	Unacceptable range (> M)
	Cattle/sheep/goat/ horse	Pig:	Cattle/pig/sheep/ goat/horse	Cattle/pig/sheep/ goat/horse
Total viable counts (TVC)	<2.8 log	<3.3 log	2.8 log (pig: 3.3 log) — 4.3 log	>4.3 log
Enterobacteriaceae	<0.8 log	<1.3 log	0.8 log (pig: 1.3 log) — 1.8 log (pig: 2.3 log)	1.8 log (pig: > 2.3 log)

Feedback to staff

(a) The results of the test must be fed back to the responsible staff as soon as possible.

(b) The results should be used to maintain and improve the standard of slaughter hygiene. Causes of poor results may be clarified by consultation with the slaughtering staff where the following factors could be involved: poor working procedures, absence or inadequacy of training and/or instructions, the use of unsuitable cleaning and/or disinfection materials and chemicals, inadequate maintenance of cleaning apparatus, and inadequate supervision.

Schedule 17C

Regulations 8(1)(e), 20(1)(eB) and 20(5) (b) and (6)

COMMUNITY PROCEDURES FOR CONDUCTING MICROBIOLOGICAL CHECKS IN RELATION TO CLEANING AND DISINFECTION OF PREMISES

1. Microbiological sampling must take place before production starts, never during production. If visible dirt is present cleaning should be judged as unacceptable without any further microbiological evaluation.

Sampling Sites

(a) To ensure that all surfaces are tested in the course of a month a schedule should be made indicating which surfaces should be sampled on which days.

(b) Surfaces to be tested must be cleaned and disinfected, dry, flat, sufficiently large and smooth.

(c) Three samples should be taken from large objects. Places that should receive most attention are the areas that may come into contact with the product. Approximately two thirds of the total number of samples should be taken from food contact surfaces.

(d) The following points should, for example, be chosen as sampling sites: knives (junction of blade and handle), hollow blood draining knives, elastrators, bung bagging machines, scraping/gambrelling table (pig), sawblades and cutters, cattle dehiding, other carcase dressing instruments, polishing machine, shackles and containers for transport, transport conveyor belts, aprons, cutting tables, flap doors, chutes for food organs, etc.

Frequency

(a) A minimum of 10 samples (or up to 30 samples in a large production area) should be carried out within a period of two weeks.

(b) If the results are satisfactory over a period of time the frequency of sampling may be reduced following the agreement of the OVS, but fortnightly sampling must be resumed if unsatisfactory results are obtained.

Sampling Method

4. Either the Agar contact plate method or the swab technique may be used. In addition to the given descriptions, ISO methods may be used.

(a) **Agar Contact Plate Method**

(i) Small plastic dishes with lids (i.e. internal diameter 5cm) filled with plate count agar (according to ISO, latest version) and dishes filled with violet red bile glucose agar (VRBG agar according to ISO, latest version) are pressed on to each sampling site and subsequently incubated. The contact surface of each plate is 20 cm^2.

(ii) Shortly before preparation of the plates, the relevant agar has to be melted to 100°C and cooled to 46 to 48°C. The plates have to be placed in a laminar air flow cabin and should be filled with agar until a convex surface is obtained. The prepared plates should be dried before use by incubating them upside down overnight at 37°C. This is also a useful check for possible contamination during preparation; plates with visible colonies must be discarded. After preparation the agar has a shelf life of approximately three months when kept at 2 to 4°C in closed bottles.

(iii) The used contact plates do not need to be cooled during transport and before incubation. The plates have a shelf life of one week at 2 to 4°C, when sealed into plastic bags.

(b) **Swab Technique**

(i) Samples should be collected with cotton swabs moistened with 1 ml of 0.1% NaCl peptone solution (8.5 g NaCl, 1g trypton casein-pepton, 0.1% agar, and 100ml distilled water) from a surface area of preferably 20cm^2.

(ii) If sampling is performed following cleaning and disinfection an amount of 30g/litre Tween 80 and 3g/litre Lecithin (or other products with a similar effect) should be added to the moistening solution for swabs.

(iii) The sampled surface must be swabbed 10 times from top to bottom applying a firm pressure on the surface.

(iv) Swabs should be collected in a bottle containing 40 ml buffered peptone with 0.1% agar saline solution, then cooled and stored at 4° C until further processing.

(v) The bottle should be shaken vigorously before diluting in 10-fold steps in 40ml 0.1% NaCl peptone solution followed by microbiological examination (e.g. drop-plating technique).

Method for the examination of samples

(a) Analysis must be performed for total viable counts (TVC). Inoculated plate count agar plates and agar contact plates must be incubated for 24 hours at 37°C ± 1°C under aerobic conditions. This procedure must take place within two hours of sampling, unless this is impracticable, in which case it must take place as soon as is practicable after the end of that two-hour period. The number of bacterial colonies should be counted and recorded.

(b) Analysis for Enterobacteriaceae is voluntary unless required by the OVS. For quantitative estimation of Enterobacteriaceae VRBG agar must be used. Incubation of inoculated plates and agar contact plates must begin within two hours of sampling, unless this is impracticable, in which case it must take place as soon as is practicable after the end of that two-hour period. After 24 hours incubation at 37°C ± 1°C under aerobic conditions, the plates must be examined for Enterobacteriaceae growth.

Records and Results

(a) The bacterial counts must be reported according to the number of organisms per cm^2 of surface area.

(b) Records must include:

(i) identification of the sample, date and time of sampling, name of the person that performed the sampling,

(ii) name and address of the laboratory which analysed the sample, date of investigation of samples in the laboratory, details of the method used and results.

(c) A responsible person from the laboratory should sign the records.

(d) Results have to be entered on a registration form and allocated into one of two categories established for the purpose of process control verification of cleaning and disinfection: acceptable and unacceptable. The acceptable range for the number of colonies of TVC or Enterobacteriaceae are shown in the table below.

	Acceptable range	Unacceptable range
Total viable counts (TVC)	0 — 10/ cm^2	10/ cm^2
Enterobacteriaceae	0 — 1/ cm^2	> 1/ cm^2

Values for the number of colonies for testing of surfaces

Feedback to staff

(a) The results of the test have to be reported to the responsible staff as soon as possible.

(b) The results should be used to maintain and improve the standard of cleaning and disinfection. Causes of unsatisfactory results should be clarified by consultation with the cleaning staff. The following factors may be involved: absence or inadequacy of training and/ or instructions, the use of unsuitable cleaning and/or disinfection materials and chemicals, inadequate maintenance of cleaning apparatus, and inadequate supervision.”.

Diwygiadau i Reoliadau Cig Dofednod, Cig Adar Hela wedi'i Ffermio a Chig Cwningod , (Hylendid ac Archwilio) 1995

4.—(1) I'r graddau y maent yn gymwys i Gymru, mae'r Rheoliadau Cig Dofednod yn cael eu diwygio yn unol â pharagraffau canlynol y rheoliad hwn.

(2) Mewnosodir yr is-baragraff canlynol rhwng is-baragraffau (aA)) a (b) o baragraff (1) o reoliad 8 (goruchwylio safleoedd)—

"(aB) the inspection of any documents and records required to be retained by the occupier pursuant to regulation 18(1)(f);".

(3) Yn is-baragraff (d) o baragraff (1) o reoliad 18 (dyletswydd meddiannydd)—

(a) rhoddir y geiriau "conduct regular" yn lle'r geiriau "carry out"; a

(b) diddymir y gair "and" ar y diwedd.

(4) Rhoddir y testun canlynol yn lle paragraff (1)(e)(iv) o reoliad 18—

"(iv) in the event of a serious health risk, the withdrawal of fresh meat which has been obtained under or stored in similar conditions (as the case may be) and is likely to present the same risk; and

(f) retain for a period of at least 2 years any documents and records established by him in accordance with paragraph (4)(g) below.".

(5) Ychwanegir y paragraff canlynol ar ôl paragraff (3) o reoliad 18—

"(4) The occupier of any licensed slaughterhouse used for slaughtering poultry, licensed cutting premises used for cutting up fresh poultry meat, licensed cold store used for the storage of fresh poultry meat or licensed re-wrapping centre used for packing, wrapping or re-wrapping fresh poultry meat shall conduct the regular checks on the general hygiene of conditions of production in those premises which are required by paragraph (1)(d) above by implementing and maintaining a permanent procedure developed in accordance with the following principles—

(a) identify any hazards that must be prevented, eliminated or reduced to acceptable levels;

(b) identify the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels;

(c) establish critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards;

(d) establish and implement effective monitoring procedures at critical control points;

(e) establish corrective actions when monitoring indicates that a critical control point is not under control;

(f) establish procedures to verify whether the measures outlined in sub-paragraphs (a) to (e) above are working effectively; verification procedures shall be carried out regularly; and

(g) establish documents and records commensurate to the nature a size of the business to demonstrate the effective application of the measures outlined in sub-paragraphs (a) to (f) above and to facilitate official controls.".

Diwygiadau canlyniadol

5. I'r graddau y mae Rheoliadau Cynhyrchion sy'n Tarddu o Anifeiliaid (Mewnforio ac Allforio) 1996 yn gymwys i Gymru—

(a) diwygir paragraff 6 o Atodlen 2 i'r Rheoliadau hyn (Rheoliadau sy'n berthnasol i fasnach o fewn y Gymuned) drwy roi'r cyfeiriadau canlynol yn lle'r ymadrodd "The Meat (Disease Control) (Wales) Regulations 2000;":

"S.I. 2000/2257 (W.15);

S.I. 2001/1508 (W.105);

S.I. 2001/1740 (W.123);

S.I. 2001/1802 (W.131);

S.I. 2001/2627 (W.216);

S.I. 2001/(3459 (W.279);

S.I. 2002/129 (W.17);

The Meat (Hazard Analysis and Critical Control Point) (Wales) Regulations 2002;"; and

(b) diwygir paragraff 7 o'r Atodlen honno drwy roi'r cyfeiriad canlynol yn lle'r ymadrodd "the Poultry Meat, Farmed Game Bird Meat and Rabbit Meat (Hygiene and Inspection) (Amendment) (Wales) Regulations 2002"—

"SI 2002/47 (W.6)

The Meat (Hazard Analysis and Critical Control Point) (Wales) Regulations 2002.

Llofnodwyd ar ran Cynulliad Cenedlaethol Cymru o dan adran 66(1) o Ddeddf Llywodraeth Cymru 1998(**11**)

D. Elis-Thomas
Llywydd y Cynulliad Cenedlaethol

30 Mai 2002

(**11**) 1998 p.38.

EXPLANATORY NOTE

(Nid yw'r nodyn hwn yn rhan o'r Rheoliadau)

1. Mae'r Rheoliadau hyn yn diwygio—

(a) Rheoliadau Cig Ffres (Hylendid ac Archwilio) 1995 (O.S. 1995/539, fel y'u diwygiwyd eisoes); a

(b) Rheoliadau Cig Dofednod, Cig Adar Hela wedi'i Ffermio a Chig Cwningod, (Hylendid ac Archwilio) 1995 (O.S. 1995/540, fel y'u diwygiwyd eisoes),

yn y ddau achos i'r graddau y maent yn gymwys i Gymru. Mae O.S. 1995/539 ac O.S. 1995/540 yn gymwys i Brydain Fawr gyfan. Mae OS 1995/539 yn cael ei ddiwygio gan reoliad 3 o'r Rheoliadau hyn ac mae OS 1995/540 yn cael ei ddiwygio gan reoliad 4 o'r Rheoliadau hyn.

2. Mae'r Rheoliadau hyn yn rhoi effaith yng Nghymru i Benderfyniad y Comisiwn 2001/471/EC sy'n gosod rheolau ar gyfer y gwiriadau rheolaidd ar hylendid cyffredinol sy'n cael eu cyflawni gan y gweithredwyr mewn sefydliadau yn unol â Chyfarwyddeb 64/433/EEC ar amodau iechyd ar gyfer cynhyrchu a marchnata cig ffres a Chyfarwyddeb 71/118/EEC ar broblemau iechyd sy'n effeithio ar gynhyrchu cig dofednod ffres a'i roi ar y farchnad (OJ Rhif L165, 21.6.2001, t. 48). Maent yn dod i rym ar 7 Mehefin 2002, ac eithrio mewn perthynas â "sefydliadau cig bach" — a ddiffinnir yn rheoliad 2(3) — ac yn yr achos hwnnw maent yn dod i rym ar 7 Mehefin 2003.

3. Effaith y diwygiadau sydd wedi'u gwneud i Reoliadau Cig Ffres (Hylendid ac Archwilio) 1995 yw—

(a) bod meddiannydd unrhyw ladd - dy, safle torri storfa oer neu ganolfan ailbecynnu yn gorfod gwneud gwiriadau rheolaidd ar hylendid cyffredinol yr amodau cynhyrchu yn y safleoedd hynny a'r rheiny'n wiriadau sydd eisoes yn ofynnol o dan reoliad 20(1)(d) o'r Rheoliadau hynny drwy weithredu a chynnal gweithdrefn barhaol sydd wedi'i llunio yn unol ag egwyddorion penodol DPPhRhC (Dadansoddi Peryglon a Phwynt Rheoli Critigol);

(b) bod meddiannydd lladd-dy sydd wedi'i drwyddedu o dan y Rheoliad hyn, wrth wneud y gwiriadau rheolaidd ar hylendid cyffredinol yr amodau cynhyrchu yn y safleoedd hynny y cyfeiriwyd atynt uchod, yn gorfod cyflawni gwiriadau microbiolegol mewn perthynas â charcasau a glanhau'r safleoedd a'u diheintio; ac

(c) bod meddiannydd safle torri, wrth wneud y gwiriadau rheolaidd ar hylendid cyffredinol yr amodau cynhyrchu yn y safleoedd hynny y cyfeiriwyd atynt uchod, yn gorfod cyflawni gwiriadau microbiolegol mewn perthynas â glanhau'r safleoedd a'u diheintio.

4. Effaith y diwygiadau sydd wedi'u gwneud i Reoliadau Cig Dofednod, Cig Adar Hela wedi'i Ffermio a Chig Cwningod, (Hylendid ac Archwilio) 1995 yw bod meddiannydd unrhyw sy'n cael ei ddefnyddio ar gyfer cigydda dofednod, safle torri add-dy sy'n cael ei ddefnyddio ar gyfer torri cig dofednod ffres, storfa oer sy'n cael ei defnyddio ar gyfer storio cig dofednod ffres neu ganolfan ail-lapio sy'n cael ei defnyddio ar gyfer pacio, lapio neu ail-lapio cig dofednod ffres (sydd, ym mholo achos, wedi'u drwyddedu o dan y Rheoliadau hynny) yn gorfod gwneud y gwiriadau rheolaidd ar hylendid cyffredinol yr amodau cynhyrchu yn y safleoedd hynny a'r rheiny'n wiriadau sydd eisoes yn ofynnol o dan reoliad 18(1)(d) o'r Rheoliadau hynny drwy weithredu a chynnal gweithdrefn barhaol sydd wedi'i llunio yn unol ag egwyddorion penodol DPPhRhC.

5. Mae Rheoliad 5 (a wnaed o dan adran 2(2) o Ddeddf y Cymunedau Ewropeaidd 1972) yn gwneud nifer o ddiwygiadau canlyniadol i Reoliadau Cynhyrchion sy'n Tarddu o Anifeiliaid

(Mewnforio ac Allforio) 1996 (OS 1996/3124, fel y'i diwygiwyd eisoes), i'r graddau y maent yn gymwys i Gymru.

6. Mae arfarniad rheoliadol wedi'i baratoi yn unol ag adran 65 o Ddeddf Llywodraeth Cymru 1998 ac wedi'i roi yn llyfrgell Cynulliad Cenedlaethol Cymru. Gellir cael copïau oddi wrth yr Asiantaeth Safonau Bwyd, Llawr 1, Southgate House, Caerdydd CF10 1 EN.