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DIRECTORATE-GENERAL FOR HEALTH AND FOOD SAFETY

Health and Food Audits and Analysis

DG(SANTE) CT-2025-0037

FINAL REPORT OF AN AUDIT  
OF CHINA  
CARRIED OUT  
FROM 3 TO 14 NOVEMBER 2025  
IN ORDER TO  
EVALUATE THE OFFICIAL CONTROL AND CERTIFICATION SYSTEMS OVER  
THE PRODUCTION OF POULTRY MEAT PRODUCTS AND RABBIT MEAT AND  
PRODUCTS DERIVED THEREFROM TO BE EXPORTED TO THE EUROPEAN UNION

*In response to information provided by the competent authority, any factual error noted in the draft report has been corrected; any clarification appears in the form of a footnote.*

### ***Executive Summary***

*The report describes the outcome of an audit of China carried out by the Directorate-General for Health and Food Safety from 3 to 14 November 2025.*

*The objective of the audit was to evaluate whether the official controls related to public health aspects and certification systems over the production of poultry meat products and rabbit meat and derived products intended for human consumption to be exported to the European Union (EU) provide adequate guarantees that the production of these commodities is in line with the requirements laid down in EU legislation and are able to support the public health attestations contained in the relevant official certificates accompanying the entry of these commodities into the Union.*

*The audit concludes that the official controls over the production of poultry and rabbit meat and products therefrom cannot provide satisfactory guarantees to support the relevant official certificates' public health and animal welfare attestations. The audit identified gaps in the communication between the two competent authorities and knowledge of their staff, as well as weaknesses in the detection of hygiene failures and significant non-compliances in animal welfare in slaughterhouses.*

*The certification is compromised because of the missing or/and unreliable traceability information, the absence of adequate segregation procedures for EU and non-EU products, and the absence of official evidence ascertaining the compliance of meat and meat products intended to be exported to the EU.*

*The report contains recommendations to the Chinese competent authorities to address the shortcomings identified.*

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## ABBREVIATIONS AND DEFINITIONS USED IN THIS REPORT

Abbreviation	Explanation
AMI	<i>Ante-mortem</i> inspection
CA	Competent authority
CCA	Central competent authority
CCP	Critical control point
DG Health and Food Safety	Directorate-General for Health and Food Safety of the European Commission
EU	European Union
EU-listed	Facilities approved by the CCA and listed for participation in the EU export chain
GACC	General Administration of Customs of the People's Republic of China
HACCP	Hazard analysis and critical control points
MARA	Ministry of Agriculture and Rural Affairs of the People's Republic of China
Model 'MPNT' certificate	Animal health/official certificate for meat products intended for human consumption, including rendered animal fats and greaves, meat extracts and treated stomachs, bladders and intestines, others than casings, that are not required to undergo a specific risk-mitigating treatment, laid down in Chapter 25 of Annex III to Commission Implementing Regulation (EU) 2020/2235
Model 'MPST' certificate	Animal health/official certificate for the entry into the Union of meat products intended for human consumption, including rendered animal fats and greaves, meat extracts and treated stomachs, bladders and intestines, others than casings, that are required to undergo a specific risk-mitigating treatment, laid down in Chapter 26 of Annex III to Commission Implementing Regulation (EU) 2020/2235
Model 'RM' certificate	Animal health/official certificate for the entry into the Union of fresh meat intended for human consumption, excluding minced meat and mechanically separated meat, of farmed rabbits, laid down in Chapter 23 of Annex III to Commission Implementing Regulation (EU) 2020/2235
PMI	<i>Post-mortem</i> inspection
RASFF	Rapid Alert System for Food and Feed
TRACES NT	Trade Control and Expert System New Technology

## 1 INTRODUCTION

This audit took place from 3 to 14 November 2025 as part of the planned audit programme of the Directorate-General for Health and Food Safety of the European Commission (DG Health and Food Safety). The audit was conducted by two auditors from the DG Health and Food Safety.

The audit team was accompanied during the whole audit by a representative from one of the central competent authorities (CCAs), the General Administration of Customs of the People's Republic of China (GACC), and during the visits by representatives from GACC and the Ministry of Agriculture and Rural Affairs of the People's Republic of China (MARA), responsible for the official controls in the establishments visited.

An opening meeting was held on 3 November 2025 in Liaocheng, Shandong. At this meeting the audit team confirmed the objectives of, scope of the audit, the planned meetings, itinerary for the audit and reporting procedures, and requested additional information for the satisfactory completion of the audit.

## 2 OBJECTIVES AND SCOPE

The objective of the audit was to evaluate whether the official controls related to public health aspects and certification systems over the production of poultry meat products and rabbit meat and derived products intended for human consumption to be exported to the European Union (EU) provide adequate guarantees that the production of these commodities is in line with the requirements laid down in EU legislation and are able to support the public health attestations contained in the relevant animal health/official certificates accompanying the entry of these commodities into the EU.

In terms of scope, the audit covered the whole production chain for EU export and focused on the official control and certification systems applicable to the commodities to be exported to the EU.

The table below lists the meetings and visits held.

<b>Meeting/Visit</b>	<b>No</b>	<b>Comments</b>
Opening meeting	1	With representatives of GACC and MARA
Meetings with provincial and local units of GACC	2	Shandong Province for poultry and rabbits and Henan Province for rabbits
Slaughterhouses and attached cutting plants and cold stores	6	4 poultry slaughterhouses supplying raw material to meat processing establishments and 2 slaughterhouses for rabbits
Meat processing establishments	4	Manufacturing poultry meat products
Closing meeting	1	With representatives of GACC and MARA

### 3 LEGAL BASIS

The audit was carried out under the general provisions of EU legislation (<sup>1</sup>), in particular, Article 120 of Regulation (EU) 2017/625 of the European Parliament and of the Council.

Full legal references are provided in Annex 1. Legal acts quoted in this report refer, where applicable, to the last amended version at the time of the audit.

### 4 BACKGROUND

China is authorised for entry into the EU of poultry meat products originating from Shandong province, which have undergone risk-mitigating treatment D (minimum 70°C) and farmed rabbit fresh meat and meat products, from all the country, and no specific treatment is required for rabbit meat products.

#### Previous audits

The previous audit covering rabbit meat and/or poultry meat products took place in 2017 (ref. DG(SANTE) 2017-6230). The report is published on the Commission's website at:

<https://ec.europa.eu/food/audits-analysis/audit-report/details/3940>

This audit report contained a recommendation to the CCA to ensure the compliance of EU-listed establishments regarding their maintenance and another recommendation to ensure that animal health/official certificates are drawn up in at least a language understood by the certifying officer and in one of the official languages of the EU Member State of destination.

#### Production and trade information

Since the previous audit in 2017 the number of EU-listed (<sup>2</sup>) poultry meat processing establishments have increased significantly (from 18 to 51). The number of EU-listed slaughterhouses for rabbit remains stable (9 slaughterhouses). Currently, there are no establishments on the EU-list for meat products from rabbits. In the same period, export volumes of poultry meat products to the EU have increased from 20 000 tonnes to 100 000 tonnes/year.

The CCA provided the information in the table below that indicates for the years 2023 and 2024 the commodities exported to the EU covered by this audit (in tonnes).

Commodities	2023	2024
Meat products from poultry	76 147	99 443
Fresh meat from rabbits	3 203	3 742

<sup>1</sup> EU legislation (Internet): <http://eur-lex.europa.eu/en/index.htm>

<sup>2</sup> Facilities approved by the CCA and listed for participation in the EU export chain.

## 5 FINDINGS AND CONCLUSIONS

### 5.1 LEGISLATION AND IMPLEMENTING MEASURES

#### Legal requirements

Article 120(1)(a) and (2)(a) of Regulation (EU) 2017/625.

#### Findings

1. GACC has national legislation covering organisation and enforcement of official controls on the products imported to and exported from the country.
2. The national legislation and implementing measures cover most of the EU requirements relevant for this audit. The following legal provisions are of relevance to the sectors audited and provide the legal basis both for GACC and MARA to perform official controls:
  - a) Food Safety Law of the People's Republic of China;
  - b) Measures for the Administration of Import and Export Food Safety of the People's Republic of China;
  - c) Measures for the Administration of Overseas Registration Applications of Export Food Production Enterprises;
  - d) Measures for the Administration of Animal Quarantine;
  - e) Quarantine Regulations for Poultry Slaughtering; and
  - f) Quarantine Regulations for Rabbit Slaughtering.
3. There are several national food safety standards covering different types of products and processes, additives, residues, contaminants, pathogens as well as laboratory activities.
4. There is a specific guideline for food of animal origin to be exported to the EU, which includes criteria for animal welfare at the time of slaughter.
5. While a comprehensive review of the national legislation and implementing measures was not carried out as part of this audit, the audit team noted that the legislation applicable to export of poultry meat products and fresh rabbit meat and their products is, overall, in line with EU rules and provides the legal basis for the CCAs to perform official controls on products to verify they meet EU requirements.

#### **Conclusion on legislation and implementing measures**

6. The national legislation and implementing measures on public health applicable to exports of fresh meat from rabbits and meat products from poultry and rabbits to the EU are, in principle, in line with relevant EU requirements and, therefore, could provide an adequate basis for controls and, as necessary, enforcement of these requirements related to the audit scope.

## 5.2 COMPETENT AUTHORITIES

### Legal requirements

Article 120(1)(a) and (b), and (2)(b) and (c) of Regulation (EU) 2017/625.

### Findings

7. Following the Commission audit in 2017 (ref. DG(SANTE) 2017-6230), there was a re-organisation of the competent authorities (CAs) in 2018. Since that time, the CCAs responsible for official controls over production and export of the commodities under the scope of this audit are GACC and MARA.
8. GACC is responsible for imports and exports of animals, plants and products of animal and plant origin. It is responsible for registering farms involved in the EU export chain, approving establishments to be EU-listed and carrying out regular official controls over them, and for issuing animal health/official certificates.
9. At central level, the Bureau of Import and Export Food Safety within GACC is responsible, among other tasks, for setting rules and procedures related to import and export of food of animal origin. It also coordinates regular inspection and audit activities at EU-listed establishments, including preparing risk analysis and emergency measures.
10. GACC has 42 provincial departments, which operate through a total of 678 local departments countrywide. Shandong province has two directly administered customs offices (Qingdao and Jinan) and 30 local offices.
11. The provincial levels coordinate the work of the local levels, which are responsible for implementing official controls related to approval procedures, inspections, audits and sampling as well as certification of consignments for export.
12. MARA, with its Veterinary Bureau, coordinates the work of the provincial and local governments and their officials, who have responsibilities in relation to primary production, in particular to animal health, and at slaughterhouses to *ante-mortem* (AMI) and *post-mortem* inspection (PMI) as well as animal welfare.
13. Representatives from MARA and GACC stated that their coordination and cooperation at central level is ensured by having annual meetings. Evidence was provided to the audit team during the opening meeting. The CCAs explained that at establishment level, communication is based on verbal exchange of information. The audit team noted that a legal mandate or a formal agreement do not exist between GACC and MARA, which would constitute a system to exchange any relevant information, when signing animal health/official certificates. This lack of communication at local level undermines the reliability of the certification system as demonstrated in chapter 5.6.
14. National legislation provides MARA and GACC officials, in accordance with their duties, with the legal powers to perform official controls, request corrective actions and apply enforcement measures where non-compliances are identified. The range of enforcement

measures the officials can implement varies depending on the severity of the non-compliance, from requiring operators to take corrective actions within a set deadline to partial or full suspension of production activities, suspension of certification for export, and/or withdrawing the authorisation for export followed by delisting of the establishment.

15. Civil Servants Law of the People's Republic of China defines requirements over independence and absence of conflict of interest of official staff responsible for official controls. Officials must perform public duties in accordance with the law, and their salaries are paid from the state budget.
16. To ensure suitably qualified and experienced staff, the recruitment criteria include a bachelor's degree or above in meat inspection, veterinary medicine, animal, public health, biology and food science or a degree on veterinary medicine. In addition, a minimum of a year of work experience, language and computer skills and other necessary competences, such as knowledge of hazard analysis and critical control points (HACCP) principles, are required.
17. According to the information presented by the CCAs, they have arrangements in place for regular continuous training of their officials. This includes, but not limited to, pre-service training and continuous training of at least 40 hours annually. GACC provided information on the training sessions organised regarding EU food safety legislation and listing of establishments for EU export. Additionally, the inspectors involved in the export certification process have received training on certification procedures.
18. The audit team noted that officials met were aware of some specific attestations included in the animal health/official certificates e.g., related to heat treatment requirement for poultry meat products and to some extent to animal welfare at the time of killing. However, the audit team noted gaps in their knowledge in several areas related to the attestations in the relevant animal health/official certificates.
19. The audit team noted that the CCAs have issued documented procedures on how to carry out AMI and PMI and official controls at EU-listed-slaughterhouses and processing establishments. In addition, GACC has translated all the relevant EU legislation and compiled it into a book, called 'Blue book', which has been provided to the certifying officers.
20. The audit team was informed that GACC and MARA have their internal audit systems in place to regularly audit, assess and evaluate the official controls and officials' performance, but no evidence was provided.

#### **Conclusions on competent authority**

21. The CCAs responsible for the official control systems over the production of rabbit meat and rabbit and poultry meat products are clearly designated, and their structure, organisation, resources and legal powers, supported by documented procedures, are adequate for the performance of their tasks.

22. The absence of a communication system between the two CCAs, GACC and MARA, particularly at the local level, regarding information relevant to support the attestations contained in the animal health/official certificates, jeopardises the reliability of certification. In addition, the shortcomings detected during the audit concerning the knowledge of EU requirements by the CAs staff put into question the effectiveness of the training system in place.

### 5.3 REGISTRATION OF HOLDINGS AND APPROVAL OF ESTABLISHMENTS

#### Legal requirements

Article 13 of Commission Delegated Regulation (EU) 2022/2292.

Article 10 of Regulation (EC) No 852/2004 of the European Parliament and of the Council.

#### Findings

23. All commercial holdings must obtain farming permits from MARA to operate and those holdings willing to participate in the EU export chain must also send an application to their local GACC. The application and the accompanied documents are reviewed at the GACC's office and, if the outcome is satisfactory, farms are registered for export.
24. Rabbits originating from farms registered by MARA and GACC are eligible for participating in the EU export chain. Poultry EU eligibility is limited to those farms, registered by MARA and GACC, located in Shandong province. The audit team requested the CCAs the list of farms entitled to supply animals to EU-listed slaughterhouses. They replied that this information is retained by GACC at local level and retrieving it would be excessively burdensome. GACC indicated that there are 337 poultry farms in Shandong province. MARA officials lack access to the list of farms, which have been registered by GACC for EU exports <sup>(3)</sup>.
25. GACC has developed a manual for the registration and authorisation for export for the operators wishing to export to other countries, including the EU. In accordance with these rules, only approved establishments can be authorised for export to the EU and subsequently listed in the Trade Control and Expert System (TRACES NT) <sup>(4)</sup>.

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<sup>(3)</sup> In its response to the draft report, the competent authority stated that GACC for farm registrations implements information management through public disclosure via the internet internal collaboration with MARA regular consultations. GACC ensures MARA officials can access the list of EU export-related farms registered by GACC. They noted that GACC has published on its website the list of export-registered livestock and poultry raw material farms filed with customs and MARA officials can access farm filing information through this website <http://credit.customs.gov.cn/ccppweb-server/pages/ccpp/html/specQuaPlaceInfo.html>.

<sup>(4)</sup> TRACES NT – the European Commission's online platform for sanitary and phytosanitary certification required for the importation of animals, animal products, food and feed of non-animal origin and plants into the European Union, and the intra-EU trade and EU exports of animals and certain animal products ([https://food.ec.europa.eu/animals/traces\\_en](https://food.ec.europa.eu/animals/traces_en))

26. According to information received from GACC, operators applying for export of rabbit meat and meat products from poultry or rabbit to the EU must comply with the applicable national food safety standards and with the relevant EU legislation. This is verified by documentary checks by the local officials of GACC and during an on-site inspection by provincial officials covering, among others, operators' own-check systems including HACCP, traceability, product recall and labelling.
27. If the outcome of the documentary check and on-site inspection is favourable, the provincial level sends a recommendation to the central level suggesting an export approval. The central level is responsible to add these establishments in the lists in TRACES NT.
28. GACC informed the audit team that according to the procedures in place, if an operator is not actively exporting to the EU, it can maintain its export approval as long as it meets EU requirements. GACC verifies EU-listed establishments compliance with EU requirements during the regular controls (see paragraph 34).
29. The audit team reviewed the file of one recently EU-listed establishment and noted that the procedure described above was followed. However, the audit team noted that the establishment was approved despite not respecting all animal welfare requirements as described in paragraph 52.

#### **Conclusions on registration of holdings and approval of establishments**

30. The procedures in place for registration of holdings and approval and listing of establishments intending to export to the EU are adequate to guarantee that the establishments meet EU requirements. Overall, in the cases examined during the audit, they are implemented accordingly.
31. The official control system in place provides for GACC to maintain oversight and to take appropriate actions, when the official controls identify that the approval conditions are no longer met.
32. The approval and official control systems currently in place, as implemented, guarantee that the lists of establishments approved for EU export and available in TRACES NT are accurate and kept up to date.

## **5.4 ORGANISATION AND IMPLEMENTATION OF OFFICIAL CONTROLS**

### **Legal requirements**

Article 120(1)(b) and (2)(e), (g) and (h) of Regulation (EU) 2017/625.

Article 13 of Delegated Regulation (EU) 2022/2292.

Article 10 of Regulation (EC) No 852/2004.

Article 12 of Council Regulation (EC) No 1099/2009.

Points II.1 and II.3 of the model 'MPNT' certificate laid down in Chapter 25 of Annex III to Commission Implementing Regulation (EU) 2020/2235.

Points II.1 and II.3 of the model 'MPST' certificate laid down in Chapter 26 of Annex III to Implementing Regulation (EU) 2020/2235.

Points II.1 and II.3 of the model 'RM' certificate laid down in Chapter 23 of Annex III to Implementing Regulation (EU) 2020/2235.

## **Findings**

### *5.4.1 Organisation of official controls*

33. As required by the national rules, all slaughterhouses have a permanent presence of official veterinarians from MARA to carry out AMI, PMI and animal welfare checks.
34. GACC local levels carry out planned controls at exporting establishments to verify that their activities comply with the requirements of the importing countries. These controls consist of inspections, audits and official sampling.
35. To determine the frequency of the planned controls, GACC carries out a risk-based evaluation taking into account products, activities, volume of exports and compliance history.
36. GACC has established that audits should take place every 12 months, routine inspections every three months and sampling in accordance with the annual export food safety supervision sampling plan. The audit team noted that these tasks can be assigned to different officials from the local office.
37. In addition to the planned controls, export consignments loading checks as well as follow up controls and unplanned inspections (e.g., related to food incidents or Rapid Alert System for Food and Feed (RASFF) notifications) are carried out.
38. According to the information presented by GACC, planned audits and inspections are announced, and officials must use a specific report template to record the scope of the inspection, non-compliances found, and follow-up of corrective actions taken by operators. These records are kept in paper files.
39. The audit team noted that GACC audits and inspections cover all relevant aspects such as details related to history of compliance, RASFF notifications, if any, information of exports, hygiene, maintenance, HACCP plans and their implementation including heat treatments, traceability, labelling, own-check sampling and, at slaughterhouses, MARA's tasks related to food chain information, AMI, PMI and animal welfare.
40. In the establishments visited, the inspection frequencies were implemented as planned. In general, the findings of the inspection reports matched those of the audit team regarding general requirements for infrastructure, maintenance and cleanliness. However, the audit team detected deficiencies, not detected by the officials in other areas such as traceability and animal welfare (see the sub-chapters below).

41. The inspection records reviewed by the audit team contained evidence of corrective actions taken by operators and of follow-up inspections the GACC officials carried out to verify their effective implementation.

#### *5.4.2 Controls at slaughterhouse level*

##### *5.4.2.1 Ante-mortem inspection*

42. All animals (i.e., rabbits and poultry) must be subject to AMI at the slaughterhouse by official veterinarians of MARA. Slaughterhouse staff may assist official veterinarians. AMI procedures are in place, and they include documentary, physical and animal welfare checks of each consignment of live animals.
43. The documents required to accompany poultry and rabbits to slaughterhouses, include food chain information and are as follows:
  - a) Quarantine certificate issued by a local official veterinarian of MARA, allowing the movement of animals from the farm of origin within 24 hours;
  - b) Farmer's declaration of non-use of prohibited substances; and
  - c) Flock records indicating fattening period, mortality, treatments and withdrawal periods.
44. MARA has an electronic system to issue and record quarantine certificates. After checking the animals at the holding, the official veterinarian issues a certificate for each truck. The audit team examined some of these certificates and noted that they provide information on the health status of the animals. The name of the farm and, in few cases, the farm number was indicated. They do not specify the location of the farms or their eligibility for entering in the EU export chain.
45. The official veterinarian responsible for AMI at the slaughterhouse receives these certificates either in the form of a hard copy (i.e. printed on paper) or displayed on a phone from the electronic database. The audit team could not confirm in all cases reviewed that the official veterinarian at the slaughterhouse received these documents before slaughter started.
46. Quarantine certificates can be queried and displayed for the past 15 days in the electronic system and only by knowing the individual certificate numbers. Therefore, the system does not allow the retrospective verification of origin of the flock.
47. The results of AMI in the cases seen by the audit team were properly recorded in accordance with the procedures in place. However, at slaughterhouses the audit team had access only to documentation of the current month as AMI and PMI records are filed monthly in MARA's local offices. The system does not allow GACC officials tasked with issuing animal health/official certificates to access previous records.
48. According to the representatives of GACC and interviewed operators, all farms supplying animals for slaughter to EU-listed slaughterhouses are owned by those slaughterhouses. However, one poultry slaughterhouse visited receives birds also from contracted farms,

not registered by GACC, to be slaughtered for national market. In the absence of the acquisition of official certificate issued by MARA, it is not possible to verify whether the animals and the meat supplied by an EU-listed slaughterhouse is EU eligible or not.

#### 5.4.2.2 *Animal welfare at the time of killing*

49. The official veterinarians of MARA, responsible for AMI, check animal welfare for each batch during arrival, unloading, handling, hanging, stunning and bleeding. GACC officials cover animal welfare aspects against EU requirements during their regular inspections. Slaughterhouses animal welfare officials check on daily basis that animal welfare requirements are fulfilled.
50. The audit team noted that a consistent and harmonised system is not in place to carry out and record animal welfare controls by official veterinarians of MARA. It was also noted that not all the official veterinarians met were aware of EU animal welfare requirements and how to verify the effectiveness of stunning.
51. During the visits in slaughterhouses, the audit team systematically noted non-compliances in relation to animal welfare, not in line with requirements laid down in Regulation (EC) No 1099/2009 and as required in animal health/official certificates (models 'RM,' 'MPNT' and 'MPST') laid down in Chapters 23, 25 and 26 of Annex III to Implementing Regulation (EU) 2020/2235, as detailed below.
52. None of the slaughterhouses using electric stunning equipment had been fitted with a device recording electronical key parameters. This was not detected and/or recorded by the CAs. The GACC representatives explained that they were aware that this requirement is applicable from December 2019 and added that, since such devices were not available on the market at that time, this requirement has not been enforced.
53. In one out of the two rabbit slaughterhouses visited, GACC had not requested the operator to install a visible and audible warning fitted to the electrical stunning equipment to indicate if the duration of exposure falls below the required level.
54. In one out of the four poultry slaughterhouses visited (with two identical slaughter lines), birds are exposed to electric pre-shock when entering water bath stunning equipment.
55. At another poultry slaughterhouse visited, significant issues with stunning were noted, with several birds not being stunned at all. Specifically, the audit team noted that:
  - a. The stunning equipment's parameters were adequate for stunning 1-2 birds, yet roughly 10 birds were placed in the electric water bath simultaneously. MARA and GACC's official veterinarians reacted only when the audit team brought the issue to their attention.
  - b. The stunning equipment was outdated and unsuitable for its intended purpose. There was excess water at the entrance of the water bath, the entry ramp lacked insulation causing birds to experience pre-shock, and the water level did not reach the birds up to the base of their wings.

56. These non-compliances had not been detected or documented by MARA, GACC, or the operator. MARA's official veterinarians explained that their daily animal welfare checks were satisfactory. Previous inspections conducted by GACC officials, which included animal welfare checks, did not report these non-compliances. The monthly checks and related reports by the slaughterhouse's two animal welfare officers indicated no non-compliances were found. These officers had received training on EU animal welfare requirements and were certified.
57. The audit team noted that when the slaughtering operation of the flock does not fulfil the EU requirements for animal welfare, contrary to what is required in the animal health/official certificates (point II.3), there is no procedure, which would require official veterinarians of MARA to exclude a non-eligible batch from the EU export chain, and forward this information to GACC and its certifying officers.

#### *5.4.2.3 Post-mortem inspection*

58. PMI of rabbits and poultry must be carried out by official veterinarians of MARA and/or official auxiliaries for all carcasses. PMI includes inspection of surface, cavity and internal organs. Inspection results must be recorded. PMI results in the cases seen by the audit team were properly recorded.
59. Slaughterhouse staff may assist official veterinarians in the performance of PMI. However, they cannot be involved in any decision regarding fitness of meat for human consumption. In the slaughterhouses visited the audit team saw that PMI was implemented as described.
60. In two out of the three poultry slaughterhouses fitted with automatic evisceration machines, these evisceration machines had hoses to shower the carcasses with water before they entered to the PMI workstation, preventing the official veterinarians to detect possible contamination, to reject such carcasses and to request the operators to adjust the evisceration station.
61. PMI workstations were adequately equipped in the slaughterhouses visited, with some exceptions when hand washing and knife sterilisation facilities were not adequate and fit for purpose. In two poultry slaughterhouses, the audit team noted that the official veterinarians did not reject carcasses with faecal contamination and haemorrhages.
62. PMI results were recorded for each flock. However, such records were not accessible as explained for AMI records.

#### *5.4.3 Controls on general requirements applicable to all establishments*

##### *5.4.3.1 Hygiene requirements*

63. The audit team noted that when GACC detected non-compliances during the regular inspections and audits, mostly related to maintenance and cleanliness of premises and equipment, these were recorded in the inspection reports, corrective actions were required, and

they were undertaken by the operators within the deadlines set. The audit team noted improvement in this regard compared to the findings of the 2017 audit.

64. The audit team detected some non-compliances during the visits, not detected and/or reported by the GACC officials. In two out of six slaughterhouses and cutting plants, the sterilisers for knives and other equipment were not attached to water lines and drainage and the water level was not high enough to cover the connection of the tool and the handle. In several areas there were broken surfaces, not easy to clean and disinfect, and poor-quality maintenance with silicone sealer. In some cold stores for frozen meat raw material and final products the audit team detected dirtiness and smelliness, ice building up and flaking of ice from the ceiling.

#### *5.4.3.2 Hazard Analysis and Critical Control Points based systems (HACCP)*

65. All establishments visited had established HACCP plans as required by national legislation. GACC must verify their suitability, when approving establishments for EU-listing, and their implementation during the regular controls.
66. In the slaughterhouses visited, critical control points (CCPs) established covered at least the acceptance of animals to slaughter, chilling of carcasses and metal detection of meat cuts.
67. In processing establishments, the audit team reviewed HACCP plans. The CCPs were mainly related to the acceptance of raw material, heat-treatment and metal detection of the final product. It was noted that, according to the plans, poultry meat products should undergo the risk-mitigating treatment “D” set out in Annex XXVI to Commission Delegated Regulation (EU) 2020/692. The CAs explained that verification of compliance with the heat treatment is part of the official controls and is monitored. The operators’ records presented indicated that the required temperatures were respected.
68. In general, the operators’ daily records of the CCPs monitoring procedures were made available to the audit team. However, the audit team noted in one of the largest poultry meat processing establishments visited that the operator was not able to show records – with the exemption of five prepared examples – of the monitoring procedures at CCP1, reception and acceptance of raw material (i.e. origin of meat).

#### *5.4.3.3 Controls on water*

69. Sampling of water by operators must be carried out twice a year: once in accordance with the EU requirements and once according to the national requirements. The audit team noted that sampling frequencies were respected, and the analysis results seen were satisfactory.

#### *5.4.3.4 Separation of EU and non-EU eligible animals and products*

70. GACC informed the audit team that segregation of animals and products for the EU export chain is ensured as EU-listed slaughterhouses exclusively receive animals from EU-

registered farms, and EU-listed processing establishments receive raw materials only from EU-listed slaughterhouses, cutting plants and cold stores.

71. Contrary to GACC's statement, the audit team noted that EU-listed slaughterhouses receive animals both from EU and non-EU registered farms and companies own both EU and non-EU listed slaughterhouses, cutting plants, cold stores and processing establishments, which for poultry are located in Shandong province and other provinces.
72. The current control system is not supported by any official document, which would indicate, and therefore prove, the origin and the EU eligibility of animals and batches of meat entering the production chain for EU exports in line with certification principles laid down in Article 88(3) of Regulation (EU) 2017/625.

#### *5.4.3.5 Import controls*

73. GACC informed the audit team that at present, there are no imports of raw materials destined to entering in the EU export chain. Instead, all raw material used for producing cooked poultry meat products exported to the EU comes from Chinese slaughterhouses, which must be EU-listed. If imported raw materials were used, those must come from countries and establishments listed for the EU export and additionally, such countries and establishments must be approved and registered by GACC.
74. The audit team reviewed one RASFF notification related to a suspicion of duck meat products originating from Thailand, instead of China, as attested in the animal health/official certificates. The audit team was not able to verify the origin based on the information provided by GACC during the audit.

#### *5.4.3.6 Identification marking and labelling*

75. Identification marking and labelling are part of the regular controls by GACC according to the procedures in place. Such controls had not detected any deficiencies in relation to this issue.
76. The audit team noted that MARA has a system for labelling meat for the national market. In addition, official veterinarians of MARA can issue a quarantine certificate to accompany meat when dispatched from a cutting plant. This document, not indicating batch numbers, guarantees compliance with Chinese requirements regarding meat inspection.
77. Two storage rooms of a cold store attached to a processing establishment, dedicated for final products destined to other markets than EU, contained poultry meat products bearing an EU oval identification mark and carton boxes sealed with tape bearing EU oval identification mark and therefore, presumed to be eligible for the EU export chain. These rooms were in very poor condition as regards their maintenance, and frozen meat products were exposed to contamination due to their broken packages and wrapping.

#### *5.4.3.7 Traceability*

78. According to national rules, and in line with EU requirements, operators must have traceability systems for products intended for EU export. Raw material must come from EU-listed slaughterhouses and must be traced back to farms of origin. These systems are verified as part of official controls by GACC. The audit team noted that during GACC inspections, no non-compliances had been detected.
79. Nevertheless, in addition to paragraph 68, the audit team saw poultry meat products in their final packaging, stored in a cold store, missing all traceability information which is not in line with Article 18 of Regulation (EC) No 178/2002.
80. Due to the gaps identified in traceability information provided by the operators (in addition to the findings in paragraphs 68, 72, and 74), and in the absence of the acquisition of official certificate, certifying officers cannot verify the origin of animals and raw materials used within the production chain for EU exports.

#### 5.4.4 *Own-check sampling and testing*

81. The audit team noted that the operators had developed and were implementing comprehensive sampling plans in the establishments visited. Samples taken can be analysed in in-house or external laboratories, which must have suitable capabilities, qualified staff and acceptable methods.
82. In the poultry slaughterhouses visited, the audit team noted that neck skin sampling follows EU rules, and the samples are analysed for *Salmonella* and *Campylobacter* in line with EU requirements. All analysis results seen by the audit team were satisfactory.
83. Based on the sample analysis results reviewed for meat and meat products, five sample units are taken in line with EU requirements for *Listeria* and *Salmonella* analysis for food safety criteria.

#### 5.4.5 *Official sampling*

84. Annual sampling programmes are based on risk evaluation principles and are sent to the GACC local offices for their implementation. Local officials may decide the frequency, matrix and relevant parameters based on their judgement on risks and performance of the operators concerned.
85. At EU-listed slaughterhouses supplying raw materials to EU-listed meat processing establishments, official sampling must include neck skin samples for *Salmonella* and *Campylobacter jejuni* to comply with the requirements of Commission Regulation (EC) No 2073/2005.
86. The parameter checked for fresh rabbit meat is *Salmonella* and for poultry meat products aerobic plate count, *Coliforms* or *Escherichia coli*, *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella*.
87. The audit team saw examples of analysis results for these parameters and noted that sampling methods were in line with EU requirements.

### **Conclusions on organisation and implementation of official controls**

88. The control system in place covers verification of EU requirements and is implemented as planned. It includes enforcement measures aimed at ensuring that when non-compliances are detected, mainly in relation to maintenance and hygiene of establishments, corrective measures are taken and, in this regard, the situation has improved since 2017.
89. Overall, AMI and PMI of poultry and rabbits are carried out in accordance with relevant EU requirements.
90. The significant and systematic shortcomings regarding stunning equipment and its effectiveness not identified by the CAs compromise the guarantees that EU animal welfare requirements at the time of killing are met for poultry and rabbits.
91. The hygiene deficiencies noted during the audit, and not identified by the CAs, demonstrate that the control system has weaknesses compromising the relevant requirements laid down in Regulations (EC) Nos 852/2004 and 853/2004 and the guarantees required in animal health/official certificates set out in Chapters 23, 25 and 26 of Annex III to Implementing Regulation (EU) 2020/2235. Undetected significant deficiencies and gaps present in the implementation of HACCP plans preclude the certifying officers from ensuring the EU eligibility of meat and meat products to be exported to the EU.
92. In the absence of adequate segregation procedures for EU and non-EU products and lack of traceability, there are no guarantees that the animals originate from EU registered farms, and that meat from EU-listed establishments and birds are sourced only from Shandong province.
93. The official control system in place includes taking of official samples for microbiological analysis in order to provide assurances about the safety of products to be exported to the EU and concerning the relevant statements contained in the animal health/official certificates.

## **5.5 OFFICIAL LABORATORIES**

### **Legal requirements**

Article 120(1)(b) and (2)(d) of Regulation (EU) 2017/625.

Articles 1 and 5 of Regulation (EC) No 2073/2005.

### **Findings**

94. The analyses of official samples from rabbit meat and poultry meat products for EU export must be carried out by the network of official laboratories. According to the received information, two designated laboratories are involved in the poultry sector and three in the rabbit sector. These laboratories are accredited by the China Metrology Accreditation

and/or by the national accreditation body China National Accreditation Service for Conformity Assessment. The methods used are all within the scope of accreditation.

95. Laboratories regularly participate in proficiency tests, both for microbiological and residue parameters, with satisfactory results and have adequate equipment and trained staff. The audit team saw evidence of two laboratories involved in official microbiological analyses of poultry and rabbit meat regarding their participation in proficiency testing with satisfactory results.
96. Laboratories apply national methods for testing of bacteriological parameters. For *Salmonella* and *Listeria monocytogenes* testing, the validation of the national methods has been carried out against the relevant EU method to ensure compliance with the relevant EU requirements.
97. In 2023, 252 samples, and in 2024, 194 samples were analysed from poultry meat products for microbiological parameters such as *Salmonella*, *Listeria monocytogenes*, *Escherichia coli*, *Coliforms*, *Staphylococcus aureus*, and aerobic plate count.

#### **Conclusion on official laboratories**

98. The official laboratories involved in the analysis of products to be exported to the EU are required to meet specific conditions in order to provide assurances that the analysis carried out meet EU standards and that the results are reliable and able to support the relevant statements contained in the animal health/official certificates.

## **5.6 OFFICIAL CERTIFICATION SYSTEM**

### **Legal requirements**

Articles 88 and 89 and 120(1)(a) of Regulation (EU) 2017/625.

Articles 4(2), (3) and (4), 5, 6, and 8 of Implementing Regulation (EU) 2020/2235.

### **Findings**

99. GACC has established rules for certification, which apply to all goods of animal origin destined for export to the EU, in ‘Guidelines for the Supervision of food of animal origin exported to the European Union’. It defines that the GACC’s certifying officers at the local offices must:
  - a) understand the requirements of the relevant EU regulations;
  - b) have a certain level of knowledge of a foreign language and know the content of the animal health/official certificates (available in Chinese);
  - c) verify the points (public health and animal welfare) to be attested in the certificates;
  - d) have evidence of chloramphenicol, nitrofurans and their metabolites tested on each shipment; and
  - e) verify food safety and traceability information throughout the entire food chain.

100. The operators must send an application for the animal health/official certificates, through an electronic system established by GACC, together with declarations regarding the eligibility of the products intended for export to the EU.
101. The certifying officers review the operators' application as well as the results of the official samples for chloramphenicol, nitrofurans and their metabolites. If the assessment is favourable, the animal health/official certificate is issued.
102. Based on random selection by the electronic system, the certifying officers carry out on-site inspections on the consignments to be exported before dispatch at the premises. 1.5% of all export consignments are checked on-the-spot by GACC. These controls are fully digitized and as explained by the certifying official interviewed, they may include checking temperature, packaging and labels.
103. The audit team noted that the certification system does not require that batches of raw materials sent to processing plants, from cutting plants or from the cold stores attached to the slaughterhouses, are accompanied by any official certificate attesting the origin of animals slaughtered and, therefore, attesting the EU eligibility of meat.
104. The certification system does not require MARA to provide information to GACC officials (e.g. in the form of an internal certificate) on results of AMI and PMI or regarding compliance with EU animal welfare requirements at the time of slaughter. Consequently, in the situation the audit team observed at one poultry slaughterhouse (see paragraph 55), the current system lacks a mechanism to inform the certifying officer that this batch did not meet EU requirements and should not be certified.
105. Due to the gaps mentioned above, certifying officers at local offices do not have essential batch-specific information to confirm the EU eligibility for consignments intended to be exported to the EU. This includes whether the slaughtered animals came from EU-registered farms, poultry exclusively from Shandong province as required in Annex XV to Commission Implementing Regulation (EU) 2021/404, raw materials from EU-listed slaughterhouses, cutting plants and cold stores, as well as whether AMI, PMI and animal welfare checks verified compliance with EU rules.

#### **Conclusion on official certification system**

106. Since the signature and issuance of the animal health/official certificates is based, mainly, on documentation provided by the operators and the audit findings confirmed that some essential information was either missing, inaccurate or not verifiable, the certification system does not support the public health and animal welfare attestations contained in the relevant animal health/official certificates accompanying the entry of the commodities under the scope of the audit into the EU.

## **5.7 RAPID ALERT SYSTEM FOR FOOD AND FEED (RASFF) NOTIFICATIONS**

### **Legal requirements**

Article 120(1)(b) and (c) of Regulation (EU) 2017/625.

### **Findings**

107. The audit was informed that when a GACC contact point receives notifications regarding exported products, the relevant provincial offices must be immediately notified. They must carry out investigations at the operator, analyse the causes of non-conformity, and require the operator to take rectification measures in a set timeline. When investigation is completed, GACC must inform the relevant overseas official authorities.
108. Also, if the provincial and/or local officials detect food safety issues in imported and/or exported products, they must report to GACC, which issues warnings and notifies relevant parties.
109. From 1 January 2023 until 31 October 2025, 32 RASFF notifications were issued for commodities falling within the scope of the audit: 30 for poultry meat products and two for rabbit meat.
110. The audit team noted in cases reviewed that, despite of having adequate national procedures, investigations were not always carried out in a timely manner and the way to transmit the results varied. The audit team was not able to verify if the investigation reports were forwarded to the Commission services as required, except in one case, which led to enforced intensified sampling.
111. The audit team was informed that the operator keeps witness samples of each consignment to be exported to the EU. In case of a RASFF notification, GACC can repeat a test on the witness sample for the parameters indicated in the RASFF report.
112. Several RASFF notifications were reviewed during the audit. All GACC's investigation reports seen by the audit team concluded that the non-compliances related to these RASFF notifications were not due to inadequate practices by the producers of meat products. However, as seen in the following examples related to fraud suspicion and illegal use of certain substances, these notifications should have led to more thorough investigations on producers' practices as well:
  - a) When chlorate was detected in the poultry meat product, the operator carried out testing as described above and noted the food additives used in preparation of the meat product contained chlorate;
  - b) When coccidiostat agents in rabbit meat were detected, the operator explained that it was due to cross contamination of rabbit feed by poultry feed at the feed factory;
  - c) When an incorrect (larger) amount of products were found in the container compared to the information in the animal health/official certificate, the operator explained that the importer had mixed the documents; and

- d) When duck meat products labelled as origin from Thailand were found in the consignment, the accompanying animal health/official certificate indicated that the origin is from China. The operator explained that it had accidentally received wrong packaging material from the customer.

#### **Conclusion on RASFF notifications**

113. The system in place to respond to RASFF notifications has weaknesses due to inadequate implementation, and the investigations carried out by the CAs have not provided adequate and trustworthy root cause analysis of the reasons for non-compliances detected.

### **5 OVERALL CONCLUSION**

The official controls over the production of poultry and rabbit meat and products therefrom cannot provide satisfactory guarantees to support the relevant animal health/official certificates' public health and animal welfare attestations. Gaps were identified in communication between the two CAs and knowledge of their staff, as well as weaknesses in the detection of hygiene failures and significant non-compliances in animal welfare.

The certification is compromised by the missing or/and unreliable traceability information, by the absence of adequate segregation procedures for EU and non-EU products, and by the absence of official evidence ascertaining the compliance of meat and meat products intended to be exported to the EU.

### **6 CLOSING MEETING**

A closing meeting was held on 14 November 2025 with GACC and MARA. At this meeting, the audit team presented the main findings and preliminary conclusions highlighting their seriousness and informed the CAs of the relevant time limits for the production of the report and their response.

The GACC representatives acknowledged the findings and conclusions presented by the audit team and committed to take actions before the publication of the final report.

## 7 RECOMMENDATIONS

The Commission invites the CAs to provide details of the actions taken and planned, including deadlines for their completion ('action plan'), aimed at addressing the recommendations set out below. The Commission brings to the CAs' attention that this report also outlines non-compliances which have not resulted in a recommendation.

No.	Recommendation
1.	<p>The competent authorities should:</p> <ul style="list-style-type: none"> <li>• guarantee that fresh meat and meat products in the scope of this audit are derived from animals which have been treated at the time of killing in line with EU animal welfare requirements in Regulation (EC) No 1099/2009; and</li> <li>• ensure that certifying officers are made aware of these EU requirements and, accordingly, can attest to such requirements as required in the animal health/official certificates (models 'RM,' 'MPNT' and 'MPST') laid down in Chapters 23, 25 and 26 of Annex III to Implementing Regulation (EU) 2020/2235.</li> </ul> <p>Recommendation based on conclusions Nos. 22 and 90.</p> <p>Associated findings Nos 18, 40, 50, 51, 52, 53, 54, 55, 56 and 57.</p>
2.	<p>The competent authorities should ensure that certifying officers are fully conversant with the requirements they are attesting to and, in line with the certification principles provided for in Article 88(3) of Regulation (EU) 2017/625, only certify to conditions supported by official evidence and verifiable. Key attention should be given to:</p> <ul style="list-style-type: none"> <li>• the origin of poultry meat products and animals from which meat is derived which, under Annex XV to Commission Implementing Regulation (EU) 2021/404, must be from Shandong province; and</li> <li>• the requirements provided for in the public health attestations included in the animal health/official certificates (models 'RM,' 'MPNT' and 'MPST') set out in Chapters 23, 25 and 26 of Annex III to Implementing Regulation (EU) 2020/2235.</li> </ul> <p>Recommendation based on conclusions Nos. 22, 92 and 106.</p> <p>Associated findings Nos. 13, 40, 48, 57, 72, 74, 79, 80, 103, 104 and 105.</p>

<b>No.</b>	<b>Recommendation</b>
<b>3.</b>	<p>The competent authorities should ensure that official controls carried out in establishments that are authorized to export to the EU are effective and appropriate and make sure that hygiene conditions during the slaughter of poultry and rabbits, cutting and storing of meat and meat products and implementation of HACCP principles comply with relevant requirements laid down in Regulation (EC) No 852/2004 and Regulation (EC) No 853/2004, as stipulated in animal health/official certificates set out in Chapters 23, 25 and 26 of Annex III to Implementing Regulation (EU) 2020/2235.</p> <p>Recommendation based on conclusion No. 91.</p> <p>Associated findings Nos. 60, 61, 64, 68, and 77.</p>

The competent authority's response to the recommendations can be found at:

[http://ec.europa.eu/food/audits-analysis/rep\\_details\\_en.cfm?rep\\_inspection\\_ref=CT-2025-0037](http://ec.europa.eu/food/audits-analysis/rep_details_en.cfm?rep_inspection_ref=CT-2025-0037)

## ANNEX 1 - LEGAL REFERENCES

<b>Legal Reference</b>	<b>official Journal</b>	<b>Title</b>
Regulation (EC) No 178/2002	OJ L 31, 1.2.2002, p. 1-24	Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
Regulation (EC) No 852/2004	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
Regulation (EC) No 853/2004	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin
Regulation (EU) 2017/625	OJ L 95, 7.4.2017, p. 1–142	Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (official Controls Regulation)

<b>Legal Reference</b>	<b>official Journal</b>	<b>Title</b>
Regulation (EU) 2019/624	OJ L 131, 17.5.2019, p. 1–17	Commission Delegated Regulation (EU) 2019/624 of 8 February 2019 concerning specific rules for the performance of official controls on the production of meat and for production and relaying areas of live bivalve molluscs in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council
Regulation (EU) 2022/2292	OJ L 304, 24.11.2022, p. 1–30	Commission Delegated Regulation (EU) 2022/2292 of 6 September 2022 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to requirements for the entry into the Union of consignments of food-producing animals and certain goods intended for human consumption
Regulation (EU) 2019/627	OJ L 131, 17.5.2019, p. 51–100	Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls
Regulation (EU) 2021/405	OJ L 114, 31.3.2021, p. 118-150	Commission Implementing Regulation (EU) 2021/405 of 24 March 2021 laying down the lists of third countries or regions thereof authorised for the entry into the Union of certain animals and goods intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council
Regulation (EC) No 2073/2005	OJ L 338, 22.12.2005, p. 1-26	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Regulation (EU) 2016/429	OJ L 84, 31.3.2016, p. 1–208	Regulation (EU) 2016/429 of the European Parliament and of the Council of 9 March 2016 on transmissible animal diseases and amending and repealing certain acts in the area of animal health ('Animal Health Law')

<b>Legal Reference</b>	<b>official Journal</b>	<b>Title</b>
Regulation (EU) 2020/692	OJ L 174, 3.6.2020, p. 379–520	Commission Delegated Regulation (EU) 2020/692 of 30 January 2020 supplementing Regulation (EU) 2016/429 of the European Parliament and of the Council as regards rules for entry into the Union, and the movement and handling after entry of consignments of certain animals, germinal products and products of animal origin
Regulation (EU) 2021/404	OJ L 114, 31.3.2021, p. 1–117	Commission Implementing Regulation (EU) 2021/404 of 24 March 2021 laying down the lists of third countries, territories or zones thereof from which the entry into the Union of animals, germinal products and products of animal origin is permitted in accordance with Regulation (EU) 2016/429 of the European Parliament and the Council
Regulation (EU) No 1169/2011	OJ L 304, 22.11.2011, p. 18-63	Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
Regulation (EC) No 2074/2005	OJ L 338, 22.12.2005, p. 27-59	Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004

<b>Legal Reference</b>	<b>official Journal</b>	<b>Title</b>
Regulation (EU) 2020/2235	OJ L 442, 30.12.2020, p. 1–409	Commission Implementing Regulation (EU) 2020/2235 of 16 December 2020 laying down rules for the application of Regulations (EU) 2016/429 and (EU) 2017/625 of the European Parliament and of the Council as regards model animal health certificates, model official certificates and model animal health/official certificates, for the entry into the Union and movements within the Union of consignments of certain categories of animals and goods, official certification regarding such certificates and repealing Regulation (EC) No 599/2004, Implementing Regulations (EU) No 636/2014 and (EU) 2019/628, Directive 98/68/EC and Decisions 2000/572/EC, 2003/779/EC and 2007/240/EC
Directive (EU) 2020/2184	OJ L 435, 23.12.2020, p. 1–62	Directive (EU) 2020/2184 of the European Parliament and of the Council of 16 December 2020 on the quality of water intended for human consumption (recast)
Regulation (EC) No 1099/2009	OJ L 303, 18.11.2009, p. 1-30	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing