



**SUPPLEMENT No. 3**  
**TO**  
**THE SOVEREIGN BASE AREAS GAZETTE**  
**No. 1255 of 7th August 2002**  
**SUBSIDIARY LEGISLATION**

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## No. 69

**THE POULTRYMEAT (SPECIFICATIONS FOR THE  
PRODUCTION, GRADING, MARKING AND TRADING  
OF POULTRYMEAT) ORDINANCE 2002  
(Ordinance 10 of 2002)**

**REGULATIONS MADE UNDER SECTIONS 5(3), 7(5) and (6),  
9(1) and 12(1) and (2).**

In exercise of the powers conferred upon him by sections 5(3), 7(5) and (6), 9(1) and 12(1) and (2) of the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance 2002, the Administrator hereby makes the following Regulations:-

Short title.

1. These Regulations may be cited as the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Regulations 2002.

Interpretation.

2. In these Regulations, unless the context otherwise requires -  
“trade” means possession, display or offer for sale, sale, delivery and any other form of trade;

“Ordinance” means the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance 2002;

“batch” in relation to any poultrymeat means poultrymeat of the same species, type, category and production round coming from the same slaughterhouse or cutting plant situated in the same place, which is subject to inspection. For the purposes of regulation 10 and Schedules V and VI, a batch may only contain prepackages of the same category of nominal weight.

Definitions.

3. - (1) The following provisions of this regulation define carcasses, cut poultrymeat and fois gras respectively.

(2) Poultry carcasses mean -

(a) domestic fowl (*gallus domesticus*) -

(i) chicken (for cooking): fowl in which the tip of the sternum is flexible (not ossified),

(ii) cock and hen (for boiling): fowl in which the tip of the sternum is rigid (ossified),

(iii) capon: male fowl castrated surgically before having reached sexual maturity and slaughtered at a minimum age of 140 days and at least 77 days after having been castrated,

(iv) poussin, coquelet: chicken weighing less than 650g (without giblets, head and feet). A chicken weighing between 650 and 750g may be called “poussin” if on the day of slaughter it is less than 28 days old. The Authorised Service may apply regulation 13 in order to check such age at slaughter time;

- (b) turkeys (*meleagris gallopavo domesticus*)-
- (i) young turkey: fowl in which the tip of the sternum is flexible (not ossified);
  - (ii) mature turkey: fowl in which the tip of the sternum is rigid (ossified);
- (c) ducks (*anas platyrhynchos domesticus* or *cairina muschata*), mallard (or mulard) ducks (c.m.a.p) –
- (i) young duck or duckling, young muscovy duck, young mallard (or mulard) duck: fowl in which the tip of the sternum is flexible (not ossified),
  - (ii) duck, muscovy duck, mallard (or mulard) duck: fowl in which the tip of the sternum is rigid (ossified);
- (d) geese (*anser anser domesticus*) –
- (i) young geese or gosling: fowl in which the tip of the sternum is flexible (not ossified). The layer of fat all over the carcass is thin or moderate: the fat of a young goose may have a colour indicative of a special diet,
  - (ii) geese: fowl in which the tip of the sternum is rigid (ossified) (a moderate to thick layer of fat shall be present all over the carcass);
- (e) guinea fowl (*numida meleagris domesticus*) –
- (i) young guinea fowl: fowl in which the tip of the sternum is flexible (not ossified),
  - (ii) guinea fowl: fowl in which the tip of the sternum is rigid (ossified).

For the purposes of this regulation, any variant based on gender of any of the above terms shall be construed as equivalent to the term of which it is a variant.

(3) Cut poultrymeat means –

- (a) half: half carcass obtained by a longitudinal cut in a plane along the sternum and the backbone of the carcass;
- (b) quarter: quarter of a leg or breast obtained by a transversal cut of a half;
- (c) unseparated leg quarters: both leg quarters united by a portion of the back, with or without the rump;
- (d) breast: the sternum and the ribs, or a part thereof, together with their musculature. The breast may be presented either as a whole or a half;
- (e) leg: the femur, the tibia and the fibula together with the surrounding musculature. The two cuts shall be made at the joints;
- (f) chicken leg with a portion of the back attached to it: the weight of the back shall not exceed 25% of the total weight of that cut;
- (g) thigh: the femur together with the surrounding musculature. The two cuts shall be made at the joints;

- (h) drumstick: the tibia and the fibula together with the surrounding musculature. The two cuts shall be made at the joints;
- (i) wing: the humerus, radius and ulna together with the surrounding musculature. In the case of turkey wings, the humerus or radius/ulna together with the surrounding musculature may be presented separately. The tip including carpal bones may or may not have been removed. The cuts shall be made at the joints;
- (j) unseparated wings: both wings united by a portion of the back, where the weight of the latter does not exceed 45% of the total weight of that cut;
- (k) breast fillet: whole or half of the breast deboned, that is to say without the sternum and ribs. In the case of turkey breast, the fillet may include only the deep pectoral muscle;
- (l) breast fillet with wishbone: whole or half breast fillet without skin with the clavicle and the cartilagenous point of the sternum only. The weight of the clavicle and cartilage shall not exceed 3% of the total weight of that cut;
- (m) magret, maigret: duck or goose breast fillet, fed for the production of foie gras as referred to in paragraph (4) below, including the skin and the hypodermic fat covering the pectoral muscle, without the deep pectoral muscle.

In relation to the products referred to in subparagraphs (e), (g) and (h) the phrase "The two cuts shall be made at the joints" means that the cuts shall be made between the two lines which determine the joints, in accordance with the illustration in Schedule Ia.

Schedule Ia.

The products referred to in subparagraphs (d) to (k) may be with or without skin. The absence of the skin in the case of products referred to in subparagraphs (d) to (j) or the presence of the skin in the case of the products referred to in subparagraph (k) shall be mentioned on the label.

(4) Foie gras means -

- (a) the livers of ducks or geese of the species *cairina muschara* or *c.m x Anas platyrhynchos* which have been fed in such a way as to produce hepatic fatty cellular hypertrophy. The birds from which such livers have been removed shall have been completely bled and the livers shall have a uniform colour; and
- (b) the livers shall be of the following weights -
  - (i) duck livers shall weigh at least 300 g net,
  - (ii) goose livers shall weigh at least 400 g net.

4. - (1) Poultry carcasses, shall, in order to be marketed in accordance with these Regulations, be presented for sale in one of the following forms -

- (a) partially eviscerated;
- (b) eviscerated with edible offal;
- (c) eviscerated without edible offal.

Classification and presentation of poultry carcasses.

(2) Partially eviscerated carcasses are carcasses from which the heart, liver, lungs, gizzard, crop and kidneys have not been removed.

(3) For all forms of presentation of carcasses, if the head has not been removed, the trachea, oesophagus and crop may remain in the carcass.

(4) Edible offal shall comprise only the following: the heart, neck, gizzard and liver. Livers shall be presented without the gall bladder.

The gizzard shall be presented without the horned membrane and the contents of the gizzard shall have been removed. The heart may be presented with or without the pericardial sac. If the neck remains attached to the carcass it shall not be considered as offal.

Where one of these four organs is not customarily included for sale with the carcass, its absence shall be mentioned on the labelling.

5. - (1) The names under which carcasses or cuts of poultry may be sold, shall be as defined by regulation 3 and the corresponding terms used in other community languages, as specified in Schedule I, qualified in the case of -

Names of carcasses  
and cuts.  
Schedule I.

(a) whole carcasses, by reference to one of the forms of presentation specified in regulation 4(1);

(b) poultry cuts, by reference to the respective species.

(2) The names specified in regulation 3(2) and (3), may be supplemented by other terms, provided that such other terms do not mislead the consumer and in particular in a way that would lead to confusion with other products referred to in regulation 3(2) and (3) or with indications provided for by regulation 12.

6. Products other than those referred to in regulation 3 may be marketed in the Areas only if their names do not mislead consumers to such a degree that confusion is created with similar products referred to in regulation 3 or with indications provided for by regulation 12.

Marketing of  
similar products.

7. In the case of frozen poultrymeat, (as defined by section 2 of the Ordinance), the temperature shall be stable and maintained at all points of the products at minus 12°C or lower, with possibly brief fluctuations, the maximum limit of which shall not exceed 3°C. This tolerance in the temperature of the product shall be permitted in accordance with good storage and distribution practice during local distribution and during the period of time in which the product is exposed in retail display cabinets.

Temperature of  
frozen poultrymeat.

8. - (1) Poultry carcasses and poultry cuts shall be in accordance with at least the following requirements in order to be graded as class A or B that is to say they must be -

Classification of  
carcasses.

(a) intact, taking into account the form of their presentation;

(b) clean and free from any visible foreign body, dirt or blood;

(c) free of any foreign smell;

(d) free of any visible bloodstains, except those which are small and unobtrusive;

(e) free of any protruding broken bones;

(f) free of any severe contusions.

In the case of fresh poultry there shall be no signs of prior freezing.

(2) In order to be graded as class A, poultry carcasses and cuts shall be in accordance with the following additional requirements, that is to say –

- (a) they shall have a good appearance. The meat shall be plump, the breast well developed, broad, long and fleshy, the legs shall be fleshy. On chickens, young ducks, ducklings and turkeys there shall be a thin regular layer of fat on the breast, the back and the thighs. On cocks, hens, ducks and young ducks, this layer of fat may be thicker. On geese, a moderate to thick layer shall be present all over the carcass;
- (b) a few small feathers, stubs (quill ends) and hairs may be present on the breast, legs, thighs, foot joints and on the tips of the wings. In the case of boiling fowl, ducks, turkey and geese a few small feathers, stubs and hairs may be present on other parts of the carcass;
- (c) some damage, contusions or discoloration may be present provided that they are small and unobtrusive and are not present on the breast or the legs. The tips of the wing may be missing. A slight redness is permissible on the wing tips and follicles.
- (d) in frozen or quick-frozen poultry, there must be no traces of freeze burns, except those which are incidental, small and unobtrusive and are present on parts other than the breast and the legs.

Sampling.

9. - (1) Decisions of the Authorised Service arising from the failure of any poultrymeat to conform to the requirements of regulations 3, 4 and 8 may only be taken to apply in relation to the whole batch of the poultrymeat if it has been sampled in accordance with the provisions of this regulation.

(2) A sample consisting of the numbers given in the Table below of individual products, as specified in regulation 3, shall be drawn at random in order to be inspected in a slaughterhouse, cutting plant, wholesale warehouse or retail outlet or, in relation to poultrymeat imported from a country which is not a member State of the European Union, in order to be inspected during customs clearance.

		Tolerable number of defective units	
Batch size	Sample size	Total	In relation to regulations 3(*), 4 and 8 (1)
1	2	3	4
pieces	pieces	pieces	pieces
100-500	30	5	2
501-3200	50	7	3
>3200	80	10	4

(\*) Tolerance for one species and not one species with another

(3) In the sampling of a batch of Class A poultrymeat, the total number of tolerable defective units in a batch given in the third column in the Table in paragraph (2) above, may be allowed. These defective units may also include, in the case of breast fillet, fillets in which the percentage of cartilage (flexible tip of the sternum) may not be more than 2% of their weight. The number of defective units which do not conform with the provisions of regulation 3(2) or (4) or regulation 8(1), shall not exceed the tolerable number of defective units given in the fourth column of that Table.

(4) In relation to regulation 3(4), no defective unit shall be considered tolerable, unless it weighs at least 240 grammes in the case of duck liver, or at least 385 grammes in the case of goose liver.

(5) In the sampling of a batch of Class B poultrymeat, the number of tolerable defective units shown in the Table in paragraph (2) above shall be doubled.

(6) Where a sampled batch is deemed unsuitable, the Authorised Service shall prohibit its marketing or importation if it comes from a country which is not a member State of the European Union, unless and until proof is produced that it has been made suitable, following the introduction of certain changes so as to make the poultrymeat be in accordance with the requirements of regulations 3 and 8.

10. -(1) Frozen or quick-frozen poultrymeat may be classified by weight and prepacked in packages containing -

- (a) only one poultry carcass; or
- (b) one or more poultry cuts of the same animal species which come from the same part of the body of the bird, as defined in regulation 3.

(2) All prepackages shall, in accordance with paragraphs (3) and (4), bear an indication of the weight of the product called the "nominal weight" which the prepackages are required to contain.

(3) Prepackages of frozen or quick-frozen poultrymeat may be classified in categories according to their nominal weight as follows -

- (a) carcasses -
  - (i) <1100g: classes of 50g (1050-1000-950 etc),
  - (ii) 1100-<2400g: classes of 100g (1100-1200-1300 etc),
  - (iii) ≥ 2400g: classes of 200g (2400-2600-2800 etc);
- (b) poultry cuts -
  - (i) <1100g: classes of 50g (1050-1000-950 etc),
  - (ii) ≥1100g: classes of 100g (1100-1200-1300 etc).

(4) Prepackages referred to in paragraph (1) above shall be made up in such a way as to satisfy the following requirements -

- (a) the actual weight of the contents shall not be less, on average, than the nominal weight;
- (b) the proportion of prepackages having a negative error greater than the tolerable number of negative errors, as specified in paragraph (9) below, shall be sufficiently small in each package batch as to fulfil the requirements for tests referred to in paragraph (10) below;

Classification of prepacked frozen and quick-frozen poultrymeat.

- (c) no prepackage having a negative error twice the tolerable error referred to in paragraph (9) below shall be marketed.
- (5) The responsibility of the packer or the importer of frozen or quick-frozen poultrymeat and the checks to be carried out by the Authorised Service shall be as follows -

- (a) weighing or checking the packed or actual weight shall be the responsibility of the packer or importer. The weighing or checking shall be carried out by means of a weighing machine which is suitable for that purpose. A check may be carried out by way of sampling. Where the actual contents are not weighed, the check carried out by the packer shall be made in such a way that the weight of the contents is effectively ensured: in order to fulfil this requirement, the packer shall carry out checks in accordance with the recommendations of the Authorised Service and shall hold at the disposal of the Authorised Service, the documents containing the results of such checks, in order to verify that the checks together with any necessary corrections, have been properly and accurately carried out.

In relation to poultrymeat imported from a country which is not a member State of the European Union, the importer may, instead of weighing and checking, provide evidence that he is in possession of all relevant guarantees enabling him to assume the responsibility imposed upon him under this sub-paragraph;

- (b) checks to ensure the conformity of the prepackages with the requirements of these Regulations shall be carried out by the Authorised Service by sampling at the premises of the packer or, if this is not practicable, at the premises of the importer or his representative in the Areas;
- (c) additional checks which may be deemed appropriate by the Authorised Service may be carried out at any stage of trade especially in order to verify that the prepackages are in accordance with the requirements of the Ordinance and these Regulations.
- (6) The checking of prepackages shall be carried out by sampling and be divided into the following two parts -

- (a) a check covering the actual weight of each prepackage in the sample;
- (b) a check on the average of the actual weight of all prepackages in the sample.

A batch of prepackages shall be considered acceptable if the results of both these checks satisfy the acceptance criteria provided for in paragraphs (10) and (11) below.

- (7) A batch shall be -
- (a) made up of prepackages of the same nominal weight, type and production round, packed in the same place, which are to be subjected to inspection;
- (b) of a size limited to the following quantities -

(i) where prepackages are checked at the end of a production line, the number of prepackages in each batch shall be equal to the maximum hourly output of the production line, without any limitation as to the size of the batch,

(ii) in any other case, the batch size shall be limited to 10,000.

(8) A sample consisting of the number of prepackages shown in the Table below shall be drawn at random from each batch to be inspected –

Batch size	Size of the sample
100-500	30
501-3200	50
>3200	80

In the case of batches consisting of fewer than 100 prepackages the non-destructive test, when carried out, shall be 100%.

A non-destructive test is a test which does not destroy the packaging.

(9) In the case of prepacked poultrymeat, the following negative errors shall be tolerated –

Nominal weight (g)	Tolerable negative errors	
	carcases	cuts
< than 1100	25 g	25 g
1100-<2400	50 g	50 g
2400 and above	100 g	50 g

(10) For the checking of the minimum acceptable weight of a prepackage in a sample –

- the minimum acceptable weight shall be calculated by subtracting the tolerable negative error for the weight concerned, from the weight of the prepackage;
- the prepackages in the sample whose actual weight is below the minimum acceptable weight shall be considered defective;
- the batch of prepackages sampled shall be considered as acceptable if the number of the defective units found in the sample is below or equal to the acceptable limit given in the second column of the Table below and shall not be acceptable if the number of defective units is equal to or above the limit given in the third column of that Table –

Number of units in sample	No. of defective units	
	Acceptable	Not acceptable
30	2	3
50	3	4
80	5	6

(11) For the checking of the average actual weight, a batch of prepackages shall be considered acceptable if the average actual weight of a sample of the prepackages is equal to or above the acceptable limit indicated in the Table below -

Number of units in sample	Acceptable limit for the average actual weight
30	$x \geq Q_n - 0.503 s$
50	$x \geq Q_n - 0.379 s$
80	$x \geq Q_n - 0.295 s$

Where:

$x$  = average actual weight of the prepackages,

$Q_n$  = nominal weight of the prepackages,

$s$  = standard deviation of the actual weights of the prepackages in the batch.

Standard deviation shall be estimated in accordance with the relevant mathematical formula of statistical science.

(12) For the purposes of this regulation -

- (a) "prepackage" means the combination of a product and the individual package in which it is prepacked. A product shall be considered as prepacked if it is placed in a package of whatever nature, without the purchaser being present and if the quantity of the product has a predetermined weight which cannot be altered without the package being opened or undergoing a perceptible modification;
- (b) the "nominal weight" of a prepackage means the weight indicated on the package, meaning the weight of product which the package is deemed to contain;
- (c) "actual weight" of a prepackage means the weight of the product actually contained in the prepackage;
- (d) "negative error" of a prepackage means the weight by which the actual weight of the prepackage is below its nominal weight.

11. An indication of the use of one of the chilling methods mentioned below and the corresponding terms in other Community languages, listed in Schedule II, may appear on the labelling as follows-

- (a) air chilling: chilling of poultry carcasses in cold air;
- (b) air-spray chilling: chilling of poultry carcasses in cold air interspersed with waterhaze or fine water spray;
- (c) immersion chilling: chilling of poultry carcasses in tanks with water or with water and ice in accordance with the counterflow process, that is to say where the direction of the flow of the water is opposite to the direction of the movement of the carcasses.

12. - (1) In order to indicate the type of farming, with the exception of organic or biological farming methods, only one of the terms listed below and in Schedule III may appear on the labelling of poultrymeat and in any event such terms may only appear if the requirements described in Schedule IV are fulfilled in relation to the poultrymeat in question -

Indication of  
chilling methods.  
Schedule II.

Indication of  
farming method  
used.  
Schedule III.

- (a) "fed with...% of .....";
- (b) "extensive indoor ( barn reared)";
- (c) "free range";
- (d) "traditional free range";
- (e) "free range - total freedom".

These terms may be supplemented with indications referring to the particular characteristics of the respective farming methods.

(2) An indication of the age at the time of slaughter or of the length of the fattening period shall only be permitted when use is made of one of the terms referred to in paragraph (1) above and for an age not below that referred to in Schedule IV and relevant to the poultry in question. This paragraph shall not apply in relation to poussin and coquelet falling within regulation 3(2)(a)(iv).

Schedule IV.

13. - (1) The operator of a slaughterhouse possessing a special licence authorising him to use the terms referred to in regulation 12 shall be liable to be registered and shall keep the following information in a separate record, according to the farming method used -

Licensing of slaughterhouses.

(a) the names and addresses of the producers of the poultry slaughtered at the slaughterhouse which producers shall be registered following an inspection by the Authorised Service;

(b) the number of poultry fed by each producer for each breeding cycle if the Authorised Service so requests.

The form of application for a special licence to pack and label poultrymeat in accordance with the method of farming used is in Form A in Schedule VIII and the form of such a licence is in Form B in Schedule IX.

Schedule VIII.  
Schedule IX.

(2) A producer such as is referred to in paragraph (1) above shall be subsequently inspected regularly by inspectors of the Authorised Service and shall maintain and preserve up to date records of the number of birds fed by each farming method, the number of birds sold and the names of the buyers.

(3) Regular inspections shall be carried out in conformity with regulation 12 and this regulation at the following intervals -

- (a) at a farm, at least once for each generation of birds;
- (b) at a feed mill, at least once for each kind of feed used and at any event at least once a year;
- (c) at a slaughter house, at least four times each year;
- (d) at a hatchery, at least once a year if the farming method used there is one such as is described in regulation 12(1)(d) or (e).

The form of application for a special licence to produce poultrymeat of special classes in accordance with the method of farming used is in Form C in Schedule X and the form of such a licence is in Form D in Schedule XI.

Schedule X.  
Schedule XI.

14. Any body approved by the Authorised Service to carry out the regular controls of the use of the indications of the methods of farming used shall comply with the conditions concerning adequate

Controls regarding indications of farming methods.

technical training and independence set out in European Norm EN/45011 and shall be monitored by the Authorised Service.

Indications on imported poultry.

15. Poultrymeat which is imported from a country which is not a member State of the European Union, may bear one or more of the optional indications referred to in regulations 11 and 12 only if it is accompanied by a certificate issued by the competent authority of the country of origin, attesting that the products concerned fulfil the relevant provisions prescribed by these Regulations.

Language of indications.

16. The names of the products and other terms referred to in these Regulations shall be indicated –

- (a) when selling to a final consumer, in English or Greek, and may in addition be indicated in French or German;
- (b) in any other case, in any one or more of the official languages of the European Union.

Water content of frozen and quick-frozen poultrymeat.

17. - (1) Subject to paragraphs (6) and (10) below, frozen and quick-frozen poultrymeat may be marketed in the Areas by way of trade or business only if the water content of the poultrymeat concerned does not exceed the technically unavoidable limits determined by the analysis method described in Schedule V (drip method) or the analysis method described in Schedule VI (chemical method).

Schedule V.  
Schedule VI.

(2) The Authorised Service shall ensure that all appropriate measures are taken in slaughterhouses for the provisions of paragraph (1) to be complied with, and in particular that –

- (a) samples are taken in order to check the absorbed water at chilling as well as the water content in frozen and quick-frozen chickens;
- (b) the results of the checks are recorded and are retained for at least one year;
- (c) each batch is labelled in such a way that the date of production may be ascertained. Each batch number shall be recorded in the production record.

Schedule VII.

(3) Regular checks, in accordance with Schedule VII, of the quantity of absorbed water or checks in accordance with Schedule V, shall be carried out in slaughterhouses at least once per four-hour working period.

Where such checks show that the quantity of the water absorbed is greater than the quantity permitted, taking into account the water absorbed by carcasses during the stages of preparation which are not subject to checking, and where in each case, the quantity of water absorbed is greater than that referred to in paragraph 9 of Schedule VII or in paragraph 7 of Schedule V, the slaughterhouse concerned shall immediately readjust its technical procedures.

(4) In all cases referred to in the second sentence of paragraph (3) above, at least once every two months the checks referred to in paragraph (1) above on the water content of frozen and quick-frozen chickens shall be carried out by the Authorised Service by taking samples in slaughterhouses, in accordance with Schedule V or VI. Such checks shall not be carried out on carcasses for which adequate proof is provided showing that they are intended exclusively for export to a country which is not a member State of the European Union.

(5) The checks referred to in paragraphs (3) and (4) above shall be carried out by the Authorised Service or under its supervision. The Authorised Service may, in particular cases, apply the provisions of paragraph (3) above and more particularly the provisions of paragraphs 1 and 9 of Schedule VII, as well as the provisions of paragraph (4) above, more frequently at a slaughterhouse where this is considered necessary to ensure compliance in relation to the total water content permitted under these Regulations. Where it is considered that a batch of frozen or quick-frozen chickens is not in conformity with these Regulations, the Authorised Service shall repeat the sample-taking at the minimum frequency referred to in paragraph (4) above, only if in the following three consecutive checks, carried out in accordance with Schedule V or VI on samples of the production of three different days within four weeks at most, there are negative results. The expenses of such checks shall be borne by the operator of the slaughterhouse concerned.

(6) If the results of the checks referred to in paragraph (4) above exceed the permissible limits, the batch shall be deemed not to be in conformity with these Regulations. In such a case, the operator of the slaughterhouse concerned may require the Authorised Service to carry out a new analysis by use of a method chosen by the Authorised Service.

(7) When, following such a new analysis, it is ascertained that the batch concerned is not in conformity with these Regulations, the Authorised Service shall take all appropriate measures to permit the trade of the batch in the Areas only under the condition that both the individual and the bulk packages containing carcasses are labelled by the operator of the slaughterhouse under the supervision of the Authorised Service with a band or label, bearing the following indications in red capital letters -

“WATER CONTENT EXCEEDS MAXIMUM  
PERMISSIBLE LIMIT”.

The batch in question shall remain under the supervision of the Authorised Service until arrangements have been made under this paragraph for its disposal. If it is certified to the Authorised Service that the batch concerned is intended for export to a country which is not a member State of the European Union, the Authorised Service shall take all necessary measures to prevent the marketing of the batch in the Areas or its export to any member State of the European Union. The indications provided for in this paragraph shall be indelible and be put in a prominent position so as to be easily visible and legible. In no case shall they be hidden, or in any other way obscured by any other text or illustrative material. The letters on individual packages shall be at least one centimetre high and on bulk packages shall be at least two centimetres high.

(8) In the case of imported frozen or quick-frozen chickens, the Authorised Service may, where there are reasonable grounds for suspecting that irregularities have occurred, carry out sample checks at random of the frozen or quick-frozen chickens, in order to ascertain whether they are in conformity with the requirements of this regulation.

(9) The checks referred to in paragraph (8) above shall be carried out at customs premises. The products concerned may not be sold

to a final consumer until the results of the checks are known and become available to interested parties. Such checks shall be carried out as soon as possible so as not to delay unreasonably the placing of the products on the market or adversely to affect their quality. The results of the checks as well as the subsequent decisions and relevant reasoning for such decisions shall be notified within two working days of the sample-taking, to the sender or the recipient or to a representative of either. If the sender or his representative so requests, the decisions and the reasoning for them shall be forwarded to him in writing, with details about the legal procedures available for appealing against the decisions and the time limits within which he may take such action.

(10) If the results of the checks referred to in paragraph (8) above exceed the permissible limits, the holder of the batch concerned may request that a further analysis be carried out, using a method of his choice, in the reference laboratory, the duties and responsibilities of which are described in Schedule XII. The holder of the batch shall bear the expenses for such further analysis.

Schedule XII.

(11) If, following a check carried out in accordance with paragraphs (8) and (9) and providing a further analysis is requested and carried out in accordance with paragraph (10) above, it is ascertained that the frozen or quick-frozen chickens do not fulfil the requirements provided for by this regulation, the Authorised Service shall apply the procedures provided for by paragraph (7).

**SCHEDULE I**  
(Regulation 5(1))

**NAMES OF POULTRY CARCASES**

1. Chicken, broiler	Κοτόπουλο Πτεινός και κότα (κρεατοπαραγωγής)
2. Cock, hen, casserole or boiling fowl	Πτεινός και κότα (για βράσιμο)
3. Capon	Καπόνι
4. Poussin, coquelet	Κοτοπουλάκι, πτεινάρι
1. (Young) turkey	(Νεαρός) γάλος και γαλοπούλα
2. Turkey	γάλος και γαλήνα
1. (Young) duck, duckling, (Young) muscovy duck (Young) mallard (or mulard) duck	(Νεαρή πάπια) ή παπάκι (Νεαρή) πάπια Βαρβαρίας (Νεαρή) πάπια mallard (or mulard)
2. Duck, muscovy duck, mallard (or mulard) duck	Πάπια, πάπια Βαρβαρίας, Πάπια mallard (or mulard)
1. (Young) goose, gosling	(Νεαρή) χήνα ή χηνάκι
2. Goose	Χήνα
1. (Young) guinea fowl	(Νεαρή) φραγκόκοτα ( φαραάνα)
2. Guinea fowl	Φραγκόκοτα ( φαραάνα)

(Regulation 5(2))

**NAMES OF POULTRY CUTS**

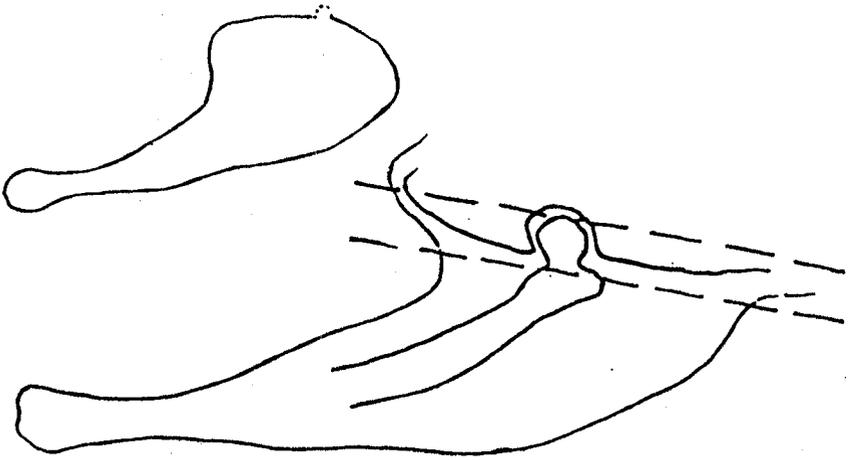
Half	Μισό
Quarter	Τεταρτημόριο, (τέταρτο)
Unseparated leg quarters	Αδιαχώριστα τεταρτημόρια (τέταρτα) ποδιών
Breast	Στήθος
Leg	Πόδι
Chicken leg with a portion of the back	Πόδι κοτόπουλου με μέρος της πλάτης
Thigh	Μηρός (μπουτί) (γάμπα)
Drumstick	Κνήμη
Wing	Φτερούγα
Unseparated wings	Αδιαχώριστες φτερούγες
Breast fillet	Φιλέττο στήθους
Breast fillet with wishbone	Φιλέττο στήθους με κλειδοκόκκαλο
Magret, maigret	Maigret, magret

**SCHEDULE Ia**

(Regulation 3(3))

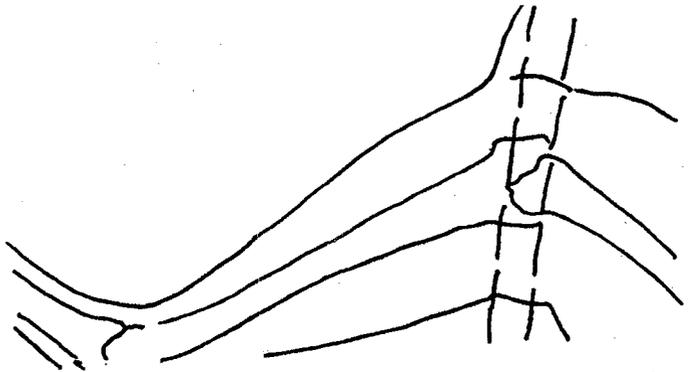
Cut separating the upper part of the thigh from the pelvis  
(innominate bone)

Determination of the hip joints



Cut separating the lower part of the thigh from the drumstick

Determination of the knee joint



**SCHEDULE II**

(Regulation 11)

**CHILLING METHODS**

1. Air chilling	Ψύξη με αέρα
2. Air-spray chilling	Ψύξη με ψεκασμό
3. Immersion chilling	Ψύξη με εμβάπτιση

**SCHEDULE III**

(Regulation 12 (1))

**LABELLING OF THE FARMING METHOD**

a) -Fed with.....% of .....” -Oats fed goose	-Εχει τραφεί με....% -Χήνα που παχύνεται με βρώμη
b) Extensive indoor (barn-reared)	Εκτατικής εκτροφής
c) Free range	Ελεύθερης βοσκής
d) Traditional free range	Περιορισμένης βοσκής
e) Free-range total freedom	Απεριορίστης ελεύθερης βοσκής

**SCHEDULE IV**  
(Regulation 12(1))

**POULTRY FARMING METHODS**

1. Feed ration of poultry

Reference to the following feed ingredients may only be made where-

- (a) in the case of cereals, the cereals account for at least 65% in the total weight of the daily ration given during the greater period of the fattening period, which may include not more than 15% of cereal by-products. However, where reference is made to a particular kind of cereal, that kind of cereal must account for at least 35% of the daily ration, or, if the reference is to maize, at least 50% of the daily ration;
- (b) in the case of pulses and green vegetables, they account for 5% of the total weight of the daily ration given during the greater part of the fattening period;
- (c) in the case of dairy products, they account for at least 5% of the total weight of the daily ration given during the finishing stage.

The term "oat fed goose" may, however, be used where the quantity of feeding stuffs given to the goose concerned during its final three weeks contains not less than 500 grammes of oats per day.

2. Extensive indoor

This term may only be used where –

- (a) the stocking rate per square metre of floor space does not exceed the following –
  - (i) in the case of chickens, 12 birds but not more than 25 kg liveweight,
  - (ii) in the case of ducks, guinea fowl and turkeys, 25 kg liveweight,
  - (iii) in the case of geese, 15 kg liveweight;
- (b) the poultry are slaughtered after having completed, at least–
  - (i) in the case of chickens, 56 days,
  - (ii) in the case of turkeys, 70 days,
  - (iii) in the case of ducks, 112 days,
  - (iv) in the case of Peking ducks, 49 days,
  - (v) in the case of Muscovy ducks, 70 days, for females and 84 days for males,
  - (vi) in the case of female mallard (or mulard) ducks, 65 days,
  - (vii) in the case of guinea fowl, 82 days.

3. Free range

This term may be used only where –

- (a) the stocking rate in the poultry farm and the age at slaughter are in accordance with the specifications given in paragraph 2(a) in relation to the extensive indoor method described above, except for chickens, for which the stocking rate may be increased to 13 birds per square metre of floor space but not more than 27.5 kg liveweight and for capons for which the stocking rate may not exceed 7.5 birds per square metre of floor space or 27.5 kg liveweight;
- (b) the poultry have had during at least half their lifetime continuous daytime access to open-air runs part of which runs are mainly covered by vegetation and the area of which is not less than 1 square metre per chicken or guinea fowl, 2 square metres per duck or capon and 4 square metres per turkey or goose:

Provided that for guinea fowl the open-air runs may be replaced by a perchery having a floor area which is at least equal to that of the poultry farm (at ground level) and a height of at least 2 metres, equipped with perches of at least 10 cm in length per bird (taking into account perches both inside and outside the perchery);

- (c) the feed used during the fattening period must contain at least 70% of cereals; and
- (d) the poultry farm shall be provided with popholes for the circulation of the poultry and having a combined length of at least 4m per 100 square metres of the area of the building.

#### 4. Traditional free-range

This term may only be used where -

- (a) the indoor stocking rate per square metre does not exceed in the case of -
  - (i) chickens: 12 birds but not more than 25 kg liveweight, or in the case of mobile houses not exceeding a floor area of 150 square metres and which remain open at night, 20 but not more than 40 kg liveweight,
  - (ii) capons: 6,25 birds (or if up to 91 days of age, 12 birds) but not more than 35 kg liveweight,
  - (iii) Muscovy ducks and Peking ducks: 8 male birds but not more than 35 kg live weight or 10 female birds but not more than 25 kg liveweight,
  - (iv) Mallard (or mulard) ducks: 8 birds but not more than 35 kg liveweight,
  - (v) guinea fowl: 13 birds but not more than 23 kg liveweight,
  - (vi) turkeys: 6,25 birds (or if up to 7 weeks of age, 10 birds) but not more than 35 kg liveweight,
  - (vii) geese: 5 birds (or if up to 6 weeks of age, 10 birds) reducing to 3 birds during the last weeks of fattening if they are fed indoors, but not more than 30 kg liveweight;

- (b) the total usable area of the poultry farm does not exceed 1600 square metres;
- (c) the poultry farm does not contain more than –
- (i) 4800 chickens,
  - (ii) 5200 guinea fowls,
  - (iii) 4000 female Muscovy ducks or Peking ducks or 3200 male Muscovy ducks or Peking ducks or 3200 mallard (or mulard) ducks,
  - (iv) 2500 capons, geese or turkeys,
- and is provided with popholes for the circulation of the birds and having a combined length of at least 4m per 100 square metres of the area of the poultryfarm;
- (d) there is continuous daytime access to open courtyards for the poultry from the age of –
- (i) 6 weeks in the case of chickens and capons,
  - (ii) 8 weeks in the case of ducks, geese, guinea fowl and turkeys;
- (e) the open-air runs comprise an area mainly covered by vegetation the area of which is at least –
- (i) 2 square metres per chicken or Muscovy or Peking duck or guinea fowl,
  - (ii) 3 square metres per mallard (or mulard) duck,
  - (iii) 4 square metres per capon from the 92<sup>nd</sup> day of its lifetime (from 2 square metres per capon up to the 91<sup>st</sup> day of its lifetime),
  - (iv) 6 square metres per turkey,
  - (v) 10 square metres per goose:
- Provided that in the case of guinea fowl, the open-air runs may be replaced by a perchery having a floor area which is at least double that of the poultry farm (at ground level) and a height of at least 2m, equipped with perches of at least 10 cm in length per bird (taking into account perches both inside and outside the perchery);
- (f) the birds fattened are of a strain recognised as being slow growing;
- (g) the daily ration used during the fattening stage contains at least 70% cereals;
- (h) the minimum age at slaughter is –
- (i) 81 days for chickens,
  - (ii) 150 days for capons,
  - (iii) 49 days for Peking ducks,
  - (iv) 70 days for female Muscovy ducks,
  - (v) 84 days for male Muscovy ducks,
  - (vi) 92 days for mallard (or mulard) ducks,

- (vii) 94 days for guinea fowl,
- (viii) 140 days for turkeys and roasting geese,
- (ix) 95 days for geese intended for the production of foie gras and magret;
- (i) the final stage of confinement does not exceed –
  - (i) in the case of chickens following the 90th day of their lifetime, 15 days,
  - (ii) in the case of capons following the 125th day of their lifetime, 4 weeks,
  - (iii) in the case of mallard (or mulard) ducks intended for the production of foie gras and magret, following the 70th day of their lifetime, 4 weeks.

5. Free range- total freedom

The use of this term requires conformity with the criteria applicable to traditional free range as described in paragraph 4 above, with the additional requirement that the birds have continuous daytime access to open-air runs of an unlimited area.

**SCHEDULE V**  
(Regulation 17(1))

**DETERMINATION OF WATER LOSS DURING THAWING**  
(Drip method)

1. Object and scope

This method shall be used to determine the amount of water lost from frozen and quick-frozen chicken during thawing. If this drip loss, expressed as a percentage by weight of the carcase (including all edible offal contained in the pack), exceeds the limit specified in paragraph 7 below it shall be considered that an excessive amount of water had been absorbed during processing. This method shall not apply to poultry which has been treated with polyphosphates or other substances the effect of which is to increase water retention. Poultry which has been treated with such substances shall be subjected to the chemical method described in Schedule VI.

2. Definition

Drip loss determined by this method shall be expressed as a percentage of the total weight of the frozen or quick-frozen poultrymeat, including edible offal.

3. Principle

The frozen or quick-frozen poultrymeat, including the edible offal present, shall be allowed to thaw in controlled conditions allowing the weight of water lost during dripping to be calculated.

4. Apparatus

4.1. A scale capable of weighing 5 kg with an accuracy of plus or minus one gramme.

4.2. Plastic bags, large enough to hold the carcasses and having means of secure fastening.

4.3. A thermostatically controlled water bath with suitable equipment to contain the carcasses described in paragraphs 5.5 and 5.6 below. The bath shall be capable of containing a volume of water eight times that of the poultry to be checked and to maintain water temperature at 42 °C, plus or minus 2°C.

4.4. Filter paper or absorbent paper towels.

5. Technique

5.1. Twenty carcasses shall be taken at random from the quantity of poultry to be checked. Until each carcase is checked in accordance with paragraphs 5.2. to 5.11. below, it shall be kept at a temperature of no higher than -18°C.

5.2. The outer surface of each pack shall be wiped to remove superficial ice and water. Each pack and its contents shall be weighed and rounded up to the nearest gramme. This weight shall be Mo.

5.3. The carcase and the edible offal with which it will eventually be sold shall be removed from the outer wrapping which shall be dried and weighed to the nearest gramme. This weight shall be M1.

5.4. The weight of each frozen carcase together with its edible offal shall be calculated by subtracting M1 from Mo.

5.5. Each carcase with its edible offal (if any) shall be placed in a strong waterproof plastic bag with the abdominal cavity facing the bottom, closed end of the bag. Each bag shall be of sufficient size as to ensure a secure fastening in the bath, but it shall not be unduly large so as to prevent the carcase it contains from moving from its vertical position.

5.6. Each such bag shall be immediately immersed in a water bath and remain open, allowing as much air as possible to escape. Each bag shall be kept in a vertical position by the use of sticks or weights in the bag so that the water in the bath cannot enter it. The several bags shall not touch each other.

5.7. Each bag shall be left in the bath of water at a temperature of 42°C, plus or minus 2°C, during the whole process and at the same time the bags or water (or both) shall be stirred until the thermal centre of each carcase ( the deepest part of the pectoral muscle near the pectoral bone in chickens without giblets or the middle part of the giblets in the case of chickens with giblets) reaches +4°C, measured on two chickens taken at random.

The carcasses shall not remain in the bath longer than the time necessary for them to reach a temperature of 4°C. The necessary period of immersion for carcasses stored at -18°C shall be as indicated in the table below.

		Indicative time of immersion (in minutes)	
Weight class (g)	Weight of carcase plus edible offal (g)	Chicken without giblets	Chickens with giblets
<800	<825	77	92
850	825-874	82	97
900	875-924	85	100
950	925-974	88	103
1000	975-1024	92	107
1050	1025-1074	95	110
1100	1075-1149	98	113
1200	1150-1249	105	120
1300	1250-1349	111	126
1400	1350-1449	118	133

Thereafter, an increase of seven minutes for each 100 additional grammes is required, if the proposed immersion time is concluded without the temperature reaching 4°C in the thermal centre.

5.8. Each bag and its contents shall be removed from the bath. The base of each bag shall be pierced, to allow the water produced from thawing to be drained. Each bag and its contents shall be left to drain for an hour at an ambient temperature of between 18°C and 25°C.

5.9. Each drained carcase shall be removed from its bag and the package containing its edible offal (if any) shall be removed from the abdominal cavity of the carcase. The carcase shall be dried inside

and out with filterpaper or paper towels. Each package containing edible offal shall be pierced and once any water has drained away, each package and the edible offal it contains shall be dried as carefully as possible.

5.10. The total weight of the thawed carcase, its edible offal and its packaging shall be determined to the nearest gramme. This shall be weight M2.

5.11. The weight of the packaging which contained the edible offal shall be determined to the nearest gramme. This shall be weight M3.

#### 6. Calculation of result

The quantity of water lost during thawing as a percentage of the weight of the frozen or quick-frozen carcase ( with edible offal) shall be given by the formula -

$$\frac{M_0 - M_1 - M_2}{M_0 - M_1 - M_3} \times 100$$

#### 7. Evaluation of the result

If for the sample of 20 carcases, the average water lost during thawing is greater than the percentages given below, it shall be considered that the quantity of water absorbed during processing exceeds the permitted limit.

##### Percentages in chilling

- (a) air chilling : 1,5%;
- (b) air spray chilling: 3,3%;
- (c) immersion chilling: 5,1%.

**SCHEDULE VI**  
(Regulation 17(1))

**DETERMINATION OF THE TOTAL WATER CONTENT  
IN CHICKENS**  
(Chemical method)

1. Object and scope

This method shall be used to determine the total water content in frozen or quick-frozen chickens. It shall include determination of the water and protein contents of samples coming from homogenised poultry carcasses. Such determination of the total water content shall be compared with the marginal price calculated in accordance with the formulae specified in part 6.4, in order to determine if the quantity of water absorbed during processing has been excessive. If the person carrying out the analysis suspects the presence of any substance capable of influencing the determination, it shall be for him to take the necessary precautions.

2. Definitions

“carcase” means a poultry carcase with bones, cartilage and edible offal which may be present in the carcase;

“edible offal” includes the heart, liver, gizzard and neck.

3. Principle

Water and protein content shall be determined in accordance with ISO specifications (International Organisation for Standardisation) or in accordance with any other methods of analysis recognised by the European Council.

The highest permitted limit of the total water content in a carcase shall be determined in accordance with the protein content of the carcase, which may be connected to the physiological water content.

4. Apparatus and reagents

4.1. A scale for the weighing of carcasses and their wrappings with an accuracy of at least plus or minus one gramme.

4.2. A meat axe or saw for the cutting of the carcase into pieces of appropriate size for the mincer.

4.3. A heavy duty mincer and blender capable of homogenising whole frozen or quick-frozen carcasses.

The mincer shall have sufficient power to mince frozen or quick-frozen meat and bones in order to obtain homogenous samples, equivalent to the ones obtained by using a mincer fitted with a 4mm disc.

4.4. Apparatus, in accordance with ISO specification 1442, for the determination of water content.

4.5. Apparatus, in accordance with ISO specification 937 for the determination of protein content.

5. Procedure

5.1. Seven carcasses shall be taken at random from the quantity of poultry to be checked and shall be kept in a freezer until they are analysed as described in paragraphs 5.2. to 5.6. below.

It is permissible to analyse either each of the seven carcasses separately or to analyse a compound sample comprised of the seven carcasses.

5.2. The carcasses shall be removed from the freezer and their preparation shall be carried out within the following hour.

5.3.(a) The outer surface of the wrapping shall be wiped to remove ice and water. Each carcass shall be weighed and unwrapped. Following the cutting of the carcass into small pieces all the wrapping material of the offal shall be removed. The total weight of the carcass shall be determined, including that of the edible offal and the ice of the carcass but excluding the total weight of the wrapping which has been removed, to the nearest gramme, to obtain a value P1.

(b) When analysing a compound sample, the total weight of the seven carcasses which were prepared in accordance with paragraph 5.3(a) above shall be determined to obtain a value P7.

5.4. (a) The whole carcass, the weight of which gives P1, shall be minced, as specified in paragraph 4.3 ( and if necessary blended), to obtain a homogenous product from which a representative sample of each carcass may be obtained.

(b) When analysing a compound sample, the seven carcasses, the weight of which gives P7, shall be minced as specified in paragraph 4.3 (and if necessary blended), in order to obtain a homogenous product from which a representative sample of the seven carcasses may be obtained. A sample under sub-paragraph (a) or this sub-paragraph of paragraph 5.4 shall be analysed as described in paragraphs 5.5. and 5.6.

5.5. A sample of the homogenised carcass shall be taken and used immediately to determine the water content in accordance with ISO 1442, to give the water content "a%".

5.6. A sample of the homogenised carcass shall also be taken and used immediately to determine its nitrogen content in accordance with ISO 937. This nitrogen content shall be converted to total protein content "b%" by multiplying it by the factor 6.25.

## 6. Calculation of results

6.1. (a) The weight of the water content in each carcass (W) shall be calculated by the formula  $aP1/100$  and the weight of the protein content (RP), shall be given by the formula  $bP1/100$ , both expressed in grammes.

The sum of the weight of the water (W7) and the weight of the protein (RP7) of the seven carcasses checked shall be determined.

(b) In the case of analysis of a compound sample, the average water content (a%) and protein content (b%) of the two samples checked shall be determined. The weight of the water (W7) of the seven carcasses shall be calculated by the formula  $aP7/100$  and the weight of the proteins (RP7) shall be calculated by the formula  $bP7/100$ , both expressed in grammes.

6.2. The average weight of water (WA) and of protein (RPA) shall be determined by dividing W7 and RP7 respectively by seven.

6.3. The theoretical content in physiological water in grammes determined by this method shall be calculated by using the following formula -

$$\text{chicken: } 3,53 \times \text{RPA} + 23$$

6.4.(a) Air chilling:

Assuming that the technically unavoidable lowest limit of water absorbed during processing is 2% (to be determined by using a carcass which does not contain absorbed extraneous water), the highest permissible limit of total water content (WG) expressed in grammes shall be determined by using the following formula (including the safety margin) -

$$\text{Chickens: } \text{WG} = 3,65 \times \text{RPA} + 42.$$

(b) Air-spray chilling:

Assuming that the technically unavoidable lowest limit of water absorbed during processing is 4,5% (to be determined by using a carcass which does not contain absorbed extraneous water), the highest permissible limit of the total water content (WG) in grammes, shall be determined by using the following formula (including the safety margin) -

$$\text{Chickens: } \text{WG} = 3,79 \times \text{RPA} + 42.$$

(c) Immersion chilling:

Assuming that the technically unavoidable lowest limit of water absorbed during processing is 7% (to be determined by using a carcass which does not contain absorbed extraneous water), the highest permissible limit of the total water content (WG) in grammes, shall be determined by using the following formula (including the safety margin) -

$$\text{Chickens: } \text{WG} = 3,93 \times \text{RPA} + 42$$

5.5. If the average water content (WA) of the seven carcasses as determined in paragraph 6.2. does not exceed the limits specified in paragraph 6.4. (WG), the quantity of poultry subjected to the check shall be deemed to fulfil the requirements of the check.

**SCHEDULE VII**  
(Regulation 17 (3))  
**CHECK ON THE WATER ABSORPTION IN THE  
PRODUCTION PLANT**

1. At least once each working period of four hours:

Twenty five carcasses shall be selected at random from the evisceration line immediately after evisceration and the total removal of edible offals and before the first washing.

2. The neck shall be removed, if necessary, by cutting, leaving the skin of the neck attached to the carcase.

3. A label shall be placed on each carcase individually for identification. Each carcase shall be weighed and its weight shall be recorded to the nearest gramme.

4. The carcasses to be checked shall be re-hung on the evisceration line to continue through the normal washing process, chilling, dripping etc.

5. The carcasses with the identification labels shall be removed at the end of the drip line, without allowing them any longer time to drip than that normally allowed to poultry from the batch from which the sample is taken.

6. The sample shall consist of the first twenty (of the twenty-five) carcasses recovered. The carcasses shall be re-weighed. Their weight to the nearest gramme shall be recorded against the weight recorded on first weighing. The check shall be declared void if fewer than 20 carcasses are recovered.

7. The identification labels shall be removed from the sample carcasses and the carcasses shall be subjected to the normal packing operations.

8. The percentage of water absorption shall be determined by subtracting the total weight of the twenty sample carcasses before washing from the total weight of these same carcasses after washing, chilling and dripping, by dividing the difference by the initial weight and multiplying by 100.

9. The result shall not exceed the following percentages of the initial weight of the carcase or any other figure allowing compliance with the total permitted extraneous water content –

- (a) air chilling: 0%,
- (b) air-spray chilling: 2%,
- (c) immersion chilling: 4,5%.

**SCHEDULE VIII**  
**(Regulation 13(1))**

Form A

**THE POULTRYMEAT (SPECIFICATIONS FOR THE PRODUCTION,  
GRADING, MARKING AND TRADING OF POULTRYMEAT)  
ORDINANCE 2002**

Application for the granting of a special licence to pack and label poultrymeat in accordance with the farming method used.

Name and surname of the applicant, registration number and name of the poultry farm and operation .....

.....

Address of the applicant and telephone number .....

.....

1. I apply for the granting of a licence to pack and label poultrymeat in accordance with the farming method used. Class (es) of poultrymeat for which a special packing licence isrequired:.....
2. For the above purpose I attach the documents required under the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance 2002.....
3. In support of my application I confirm that I am aware of the regulations under the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance 2002 (regulations 12 and 13, and Schedule IV), which I agree to follow.

I hereby declare that to the best of my knowledge, the above information is true and the attached documents are original and reliable.

I am informed about the provisions of the Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance 2002 and the relevant regulations.

Date.....

Signature.....

**SCHEDULE IX**  
**(Regulation 13(1))**

Form B

**THE POULTRYMEAT (SPECIFICATIONS FOR THE PRODUCTION,  
GRADING, MARKING AND TRADING OF POULTRYMEAT)  
ORDINANCE 2002**

A special licence to pack and label poultrymeat in accordance with the farming method used.

(Section 7 of the Ordinance and regulations 12 and 13 of, and Schedule IV to, the Regulations).

A licence is granted to.....  
ID No./Operation licence number/registration center .....  
From..... street.....telephone number .....  
to pack and label poultrymeat in accordance with the farming method used, in compliance with the provisions of section 7(6)(b) of the Ordinance and the provisions of regulations 12 and 13, subject to the following conditions:

- (a) he shall keep a record, for each farming method used including the name and address of the producers, who shall be registered in accordance with regulation 13, and depending on the number of birds fed by each producer per farming method. He shall also keep a daily up-dated record of the packs and sales and the names and addresses of the buyers of the poultrymeat for each farming method.
- (b) Class of poultrymeat for which a licence to pack and label is granted.....

Date.....

Signature.....

Name and capacity.....

*For the Authorised Service*

**SCHEDULE X**  
**(Regulation 13(3))**

Form C

**THE POULTRYMEAT (SPECIFICATIONS FOR THE PRODUCTION,  
GRADING, MARKING AND TRADING OF POULTRYMEAT)  
ORDINANCE 2002**

Application for the granting of a licence to produce poultrymeat  
of special classes in accordance with the farming method used  
(Section 7 of the Ordinance and regulation 13 of, and Schedule  
IV to, the Regulations)

Name and surname of applicant and I.D number .....

Address of applicant and telephone number.....

1. I apply for the granting of a licence to produce poultrymeat  
of special classes in accordance with the farming method  
used.

Class of poultrymeat requested to be produced .....

2. For the above purpose I attach the documents required by  
the Poultrymeat (Specifications for the Production,  
Grading, Marking and Trading of Poultrymeat) Ordinance  
2002 .....

3. In support of my application I confirm that I am aware of  
the regulations under the Poultrymeat (Specifications for  
the Production, Grading, Marking and Trading of  
Poultrymeat) Ordinance 2002 (Regulations 12 and 13, and  
Schedule IV), which I agree to follow.

I hereby declare that to the best of my knowledge the above  
information is true and the attached documents are original and  
reliable.

I am informed about the provisions of the Poultrymeat  
(Specifications for the Production, Grading, Marking and Trading  
of Poultrymeat) Ordinance 2002 and the relevant regulations.

Date.....

Signature.....

**SCHEDULE XI**  
**(Regulation 13(3))**

Form D

**THE POULTRYMEAT (SPECIFICATIONS FOR THE PRODUCTION,  
GRADING, MARKING AND TRADING OF POULTRYMEAT)  
ORDINANCE 2002**

Licence to produce poultrymeat of special classes in  
accordance with the farming method used.

(Section 7 of the Ordinance and regulations 12 and 13 of, and  
Schedule IV to, the Regulations)

A licence is granted to .....  
Identity card number ..... from.....  
Street.....and telephone  
number..... to farm poultry of special classes for  
the production of poultrymeat.....

With the following conditions:

1. Class (es) of poultry authorised to be produced: .....
2. He shall keep an up-dated record with the number and species of poultry farmed per farming method, the day of entry in the undertaking and the age and number of poultry on that day, the production and deliveries of poultry as well as the day of dispatch and names of buyers and poultry farms for each farming method used .....

Date..... Signature.....

Name and capacity.....

For the Authorised Service.

**SCHEDULE XII**  
(Regulation 17(10))

Duties and responsibilities of the reference laboratory

1. The reference laboratory shall have the following duties -
  - (a) to co-ordinate its activities with the activities of the laboratory responsible for the checking of the water content in poultrymeat;
  - (b) to assist the Authorised Service to organise the control system for checking the water content of poultrymeat;
  - (c) to organise comparative tests between itself and the laboratory described in sub-paragraph (a) above;
  - (d) to ensure the dissemination of technical and scientific information provided by the Authorised Service or by a competent authority for this purpose, to the European laboratories described in Schedule XIII.
2. The reference laboratory shall fulfil the following operating conditions and shall -
  - (a) have qualified staff having adequate knowledge of the technical methods applicable to the control analysis of the checking of water content;
  - (b) have adequate equipment and substances necessary for the performance of their duties;
  - (c) have a suitable administrative structure;
  - (d) observe confidentiality by its staff of confidential matters, results and notices;
  - (e) comply with the principles of good laboratory practice as internationally accepted.

**SCHEDULE XIII**  
(Schedule XII paragraph 1(d))

**Community reference laboratory**

Spelderholt, Centre for Poultry Research and Information Services  
(COVP-DLO)  
Spelderholt 9, P.O BOX 15  
NL-7360 AA Beekbergen

**National Reference Laboratories**

*Belgium*

Faculteit diergeneeskunde  
Universiteit Gent  
Wolterslaan 1  
B-9000 Gent

*Denmark*

Vetrinaedirektoratets Laboratorium  
Howitzvej 13  
DK -2000 Frederiksberg

*Germany*

Bundesanstalt fur Fleischforschung  
Institut fur chemie und Physik  
EC- Baumastrabe 20  
D-95326 Kulmbach

*Greece*

Ministry of Agriculture  
Patras Veterinary Laboratory  
Terpsitheas 59  
GR-264-42 Patras

*Spain*

Centro de Alimentacion Nacional  
(Instituto de Salud Carlos III)  
Ctra de Majadahonda a Pozuelo Km2  
E-28220 Madrid

*France*

Unite hygiene et qualite des produits avicoles  
Laboratoire Central des recherches avicoles et porcines  
Centre national d'etudes veterinaires at alimentaires  
Beaucemaine- BP 53  
F-22400 Ploufragan

*Ireland*

Dairy Science Laboratory  
Department of Agriculture, Food and Forestry  
Model Farm Road  
Cork

*Italy*

Istituto de l'Ispettorato Centrale Repressione  
 Frodi di Roma  
 Via G. Raggin 19  
 I-00149 Roma

*Luxembourg*

Laboratoire Nationale de Sante  
 Rue du Laboratoire, 42  
 L-1911 Luxembourg

*Holland*

TNO-voeding  
 Postbus 360  
 NL-3700 AJ Zeist

*Portugal*

I.Q.A Instituto de Qualidade Alimentar  
 AV. Conde Valbona 98  
 O-1000 Lisboa

*United Kingdom*

Food and Science Laboratory  
 Department for Environment, Food and Rural Affairs  
 Norwich Research Park  
 Colney,  
 Norwich  
 NR4 7UQ

*Austria*

Bundesamt und Foscungszntrum  
 Fuu Landwirtschaft  
 Trunnrstrave 1-3  
 A-1020 Wien

*Finland*

Elainlaakinta-ja elintarviketaoitos  
 (EELA)  
 Hameenies 75, PL 368  
 FIN 0023 Helsinki

*Sweden*

Statens livsmedelsverk  
 BOX 622  
 S-75126 Upsala.

Dated this 2nd day of August 2002.

By the Administrator's Command,

Chief Officer,

(173/20)

Sovereign Base Areas

No. 70

**PUBLIC NOTICE**

It is hereby notified that with immediate effect the following Insurance Company no longer meets the requirements of an "insurer" as defined in section 2 of the Motor Vehicles (Third Party Insurance) Ordinance 2001:-

Aegis Insurance Company Ltd.

Any person holding a current policy of insurance purporting to be issued by any one of the above should consult immediately with their agent or broker. They may be committing an offence under section 3 of the Ordinance and could face prosecution punishable on conviction by a large fine and automatic disqualification.

Published by authority of the Attorney General and Legal Adviser.

(120/3)

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## No. 71

**THE POWERS AND DUTIES (OFFICERS OF THE  
REPUBLIC OF CYPRUS) ORDINANCE 2002**

(Ordinance 12 of 2002)

**ORDER MADE UNDER SECTION 12.**

In exercise of the powers conferred upon him by section 12 of the Powers and Duties (Officers of the Republic of Cyprus) Ordinance 2002, and of all other powers enabling him in that behalf, the Administrator hereby makes the following Order:-

1. This Order may be cited as the Powers and Duties (Officers of the Republic of Cyprus) Ordinance (Variation to Schedule) Order 2002.

2. - (1) The Schedule to the Powers and Duties (Officers of the Republic of Cyprus) Ordinance 2002 shall be varied in accordance with paragraphs 3 to 9 of this Order.

(2) References in paragraphs 3 to 9 of this Order to column 1 shall be construed as references to the columns headed "Short Title of Ordinance" in the Schedule referred to in sub-paragraph (1) above and references to column 2 shall be construed as references to the columns headed "Reference" in that Schedule.

3. Immediately below the entry relating to the Antiquities Ordinance (which is mentioned in column 1) there shall be inserted -

(a) in column 1, the words "Asbestos (Health and Safety of Persons at Work) Ordinance."; and

(b) in column 2, the words "Ordinance 2/2002".

4. Immediately below the entry relating to the Domestic Servants (Employment of Children and Young Persons) Ordinance (which is mentioned in column 1) there shall be inserted -

(a) in column 1, the words "Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance."; and

(b) in column 2, the words "Ordinance 8/2002".

5. Immediately below the entry relating to the Grain Control Ordinance (which is mentioned in column 1) there shall be inserted -

(a) in column 1, the words "Hatching Eggs and Chicks (Production and Use) Ordinance."; and

(b) in column 2, the words "Ordinance 13/2002".

6. Immediately below the entry relating to the Hours of Employment Ordinance (which is mentioned in column 1) there shall be inserted -

(a) in column 1, the words "Household Appliances (Indication of the Consumption of Energy and Other Essential Resources) Ordinance."; and

(b) in column 2, the words "Ordinance 14/2002".

7. Immediately below the entry relating to the Potato Marketing Ordinance (which is mentioned in column 1) there shall be inserted –

(a) in column 1, the words “Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance.”; and

(b) in column 2, the words “Ordinance 10/2002”.

8. Immediately below the entry inserted by paragraph 7 above, there shall be inserted –

(a) in column 1, the words “Propagating Material Ordinance.”; and

(b) in column 2, the words “Ordinance 24/2000”.

9. Immediately below the entry relating to the Protection of Maternity Ordinance (which is mentioned in column 1) there shall be inserted –

(a) in column 1, the words “Protection of Young Persons at Work Ordinance.”; and

(b) in column 2, the words “Ordinance 15/2002”.

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Dated this 2nd day of August 2002.

By the Administrator's Command,

D.J. BONNER,

Chief Officer,

Sovereign Base Areas.

(128/10/2)

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No. 71

**THE POWERS AND DUTIES (OFFICERS OF THE  
REPUBLIC OF CYPRUS) ORDINANCE 2002**  
(Ordinance 12 of 2002)

**ORDER MADE UNDER SECTION 3.**

In exercise of the powers conferred upon him by section 3 of the Powers and Duties (Officers of the Republic of Cyprus) Ordinance 2002, and of all other powers enabling him in that behalf, the Administrator hereby makes the following Order:-

1. This Order may be cited as the Powers and Duties (Officers of the Republic of Cyprus) (Amendment) (No.2) Order 2002.

2. - (1) In this Order -

“the Schedule” means the Schedule to the Powers and Duties (Officers of the Republic of Cyprus) Order 2002.

P.I. 40/2002,  
48/2002.

(2) Any reference in this Order to a numbered column is to be construed as a reference to the correspondingly numbered column in the Schedule.

3. - (1) Part I of the Schedule (which relates to Ordinances) shall be amended in accordance with paragraphs 4 to 10 of this Order.

(2) Part II of the Schedule (which relates to public instruments) shall be amended in accordance with paragraphs 11 to 15 of this Order.

4. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Antiquities Ordinance (which is mentioned in column 2) the following -

- (a) “Ordinance 2/2002” (to be inserted in column 1);
- (b) “Asbestos (Health and Safety of Persons at Work) Ordinance.” (to be inserted in column 2);
- (c) “Sections 8 and 9.” (to be inserted in column 3);
- (d) “Chief Officer.  
Inspector.” (to be inserted in column 4);
- (e) “Minister of Labour and Social Insurance.  
Inspector.” (to be inserted in column 5).

5. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Domestic Servants (Employment of Children and Young Persons) Ordinance (which is mentioned in column 2) the following -

- (a) “Ordinance 8/2002” (to be inserted in column 1);
- (b) “Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance.” (to be inserted in column 2);
- (c) “Sections 20, 21, 22 and 23(2) and (3).” (to be inserted in column 3);

(d) "Chief Officer.

Inspector." (to be inserted in column 4);

(e) "Minister of Agriculture, Natural Resources and Environment.

Inspector." (to be inserted in column 5).

6. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Grain Control Ordinance (which is mentioned in column 2) the following –

(a) "Ordinance 13/2002" (to be inserted in column 1);

(b) "Hatching Eggs and Chicks (Production and Use) Ordinance." (to be inserted in column 2);

(c) "Section 13." (to be inserted in column 3);

(d) "Chief Officer.

Inspector." (to be inserted in column 4);

(e) "Minister of Agriculture, Natural Resources and Environment.

Inspector." (to be inserted in column 5).

7. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Hours of Employment Ordinance (which is mentioned in column 2) the following –

(a) "Ordinance 14/2002" (to be inserted in column 1);

(b) "Household Appliances (Indication of the Consumption of Energy and Other Essential Resources) Ordinance." (to be inserted in column 2).

(c) "Section 13." (to be inserted in column 3);

(d) "Chief Officer." (to be inserted in column 4);

(e) "Minister of Commerce, Industry and Tourism." (to be inserted in column 5).

8. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Potato Marketing Ordinance (which is mentioned in column 2) the following –

(a) "Ordinance 10/2002" (to be inserted in column 1);

(b) "Poultrymeat (Specifications for the Production, Grading, Marking and Trading of Poultrymeat) Ordinance." (to be inserted in column 2);

(c) "Sections 10 and 11." (to be inserted in column 3);

(d) "Chief Officer." (to be inserted in column 4);

(e) "Minister of Agriculture, Natural Resources and Environment." (to be inserted in column 5).

9. There shall be inserted in columns 1 to 5 respectively immediately below the entries inserted by paragraph 8 above, the following –

- (a) "Ordinance 24/2000" (to be inserted in column 1);
- (b) "Propagating Material Ordinance." (to be inserted in column 2);
- (c) "Section 4(4)." (to be inserted in column 3);
- (d) "Chief Officer." (to be inserted in column 4);
- (e) "Minister of Agriculture, Natural Resources and Environment." (to be inserted in column 5).

10. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Protection of Maternity Ordinance (which is mentioned in column 2) the following –

- (a) "Ordinance 15/2002" (to be inserted in column 1);
- (b) "Protection of Young Persons at Work Ordinance." (to be inserted in column 2);
- (c) "Sections 7(1) and (3), 20(5), 24 and 25." (to be inserted in column 3);
- (d) "Chief Officer.  
Chief Inspector.  
Inspector." (to be inserted in column 4);
- (e) "Minister of Labour and Social Insurance.  
Inspector." (to be inserted in column 5).

11. In column 5 of the entry relating to the Agricultural Fertilizers Regulations (which are mentioned in column 1) for the words "Department of Agriculture" there shall be substituted the words "Director, Department of Agriculture."

12. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Agricultural Fertilizers Regulations the following –

- (a) "Agricultural Pesticides Regulations." (to be inserted in column 1);
- (b) "P.I. 82/2001." (to be inserted in column 2);
- (c) "Regulations 4, 5, 7 and 8." (to be inserted in column 3);
- (d) "Chief Officer.  
Inspector." (to be inserted in column 4);
- (e) "Minister of Agriculture, Natural Resources and Environment.  
Inspector." (to be inserted in column 5).

13. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to the Antiquities Regulations (which are mentioned in column 1) the following –

- (a) "Asbestos (Health and Safety of Persons at Work) Regulations." (to be inserted in column 1);
- (b) "P.I. 27/2002." (to be inserted in column 2);

- (c) "Regulations 18, 23, 25(2) and 28." (to be inserted in column 3);
- (d) "Chief Officer.  
Chief Inspector." (to be inserted in column 4);
- (e) "Minister of Labour and Social Insurance.  
Chief Inspector." (to be inserted in column 5).

14. There shall be inserted in columns 1 to 5 respectively immediately below the entries relating to Safety Committees at Places of Work Regulations (which are mentioned in column 1) the following –

- (a) "Safety of Consumer Goods (Children's Toys) Regulations." (to be inserted in column 1);
- (b) "P.I. 77/2001." (to be inserted in column 2);
- (c) "Regulations 8 and 9." (to be inserted in column 3);
- (d) "Chief Officer." (to be inserted in column 4);
- (e) "Minister of Commerce, Industry and Tourism." (to be inserted in column 5).

15. There shall be inserted in columns 1 to 5 respectively immediately below the entries made by paragraph 14 above, the following –

- (a) "Safety of Low Voltage Electrical Equipment Regulations." (to be inserted in column 1);
- (b) "P.I. 76/2001." (to be inserted in column 2);
- (c) "Regulation 7(2)." (to be inserted in column 3);
- (d) "Chief Officer." (to be inserted in column 4);
- (e) "Minister of Commerce, Industry and Tourism." (to be inserted in column 5).

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Dated this 2nd day of August 2002.

By the Administrator's Command,  
D.J. BONNER,  
Chief Officer,  
Sovereign Base Areas.

(128/10/2)

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## THE CRIMINAL PROCEDURE ORDINANCE

(Cap.155 – Laws of Cyprus – Ordinances 4 of 1960, 19 of 1963, 1 of 1966, 2 of 1972, 2 of 1973, 10 of 1975, 4 of 1978, 11 of 1979, 22 of 1987, 4 of 1992, 8 of 1996, 1 of 1997 and 27 of 1999).

### AUTHORISATION UNDER SECTION 4.

In exercise of the powers conferred upon him by section 4 of the Criminal Procedure Ordinance, the Administrator hereby authorises Mr. Agathocles Athanasiou of the Area Office, Akrotiri, and Mrs. Maria Kyriakidou-Pieri of the Area Office, Dhekelia, to investigate into the commission of any offence under any of the Ordinances listed in the Schedule below.

### SCHEDULE

- a. Animal Health Ordinance (Ordinance 5 of 2002).
- b. Goats Ordinance (Cap.66 – Laws of Cyprus) and Ordinances 9 of 1962 and 4 of 1975.
- c. Public Roads Ordinance (Cap.83 – Laws of Cyprus) and Ordinance 27 of 1961.
- d. Sheep and Goats (Shepherds' Licensing and Control) Ordinance (Cap.91 – Laws of Cyprus) and Ordinance 12 of 1970.
- e. Tree Planting (Village Areas) Ordinance (Cap.100 – Laws of Cyprus) and Ordinance 15 of 1972.
- f. Government Lands Ordinance (Cap.221 – Laws of Cyprus) and Ordinance 7 of 1972.
- g. Mines and Quarries (Regulation) Ordinance (Cap.270 – Laws of Cyprus) and Ordinances 14 of 1963, 15 of 1995 and 9 of 1999.
- h. Rural Constables Ordinance (Cap.287 – Laws of Cyprus) and Ordinance 25 of 1963.
- i. Public Waterworks Ordinance (Cap.341 – Laws of Cyprus) and Ordinance 4 of 1969 and 3 of 2001.
- j. Wells Ordinance (Cap.351 – Laws of Cyprus) and Ordinances 6 of 1971, 3 of 1974, 13 of 1984 and 5 of 1992.
- k. Olive Oil Ordinance 1963 (Ordinances 18 of 1963 and 2 of 1966).
- l. Water Supply (Special Measures) Ordinance (Ordinances 14 of 1964, 8 of 1965, 6 of 1975 and 15 of 1991).
- m. Vine Industry (Regulation and Control) Ordinance 1965 (Ordinances 10 of 1965, and 7 of 1971).
- n. Dogs Ordinance 1969 (Ordinances 15 of 1969 and 13 of 1971).
- o. Foreshore Protection Ordinance 1975 (Ordinance 9 of 1975).

- p. Forest Ordinance 1980 (Ordinance 14 of 1980).
  - q. Streets and Buildings Regulation (Consolidation) Ordinance 1984 (Ordinance 7 of 1984).
  - r. Control (Entry, Settlement and Commercial Enterprises) Ordinance 1960 (Ordinances 5 of 1960, 5 of 1971, 11 of 1982, 4 of 2001 and 6 of 2001).
  - s. Public Rivers Protection Ordinance (Ordinance 15 of 1980).
  - t. Water Supply (Conservation Measures) Ordinance 2000 (Ordinance 13 of 2000).
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Dated this 6th day of August 2002.

By the Administrator's Command,  
D.J. BONNER,  
Chief Officer,  
Sovereign Base Areas.

(128/16)

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