



**SUPPLEMENT No. 3**  
**TO**  
**THE SOVEREIGN BASE AREAS GAZETTE**  
**No. 1257 of 10th September 2002**  
**SUBSIDIARY LEGISLATION**

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No. 75

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE  
PRODUCTION, GRADING, MARKING  
AND TRADING) ORDINANCE 2002**

**REGULATIONS UNDER SECTION 25.**

In exercise of the powers conferred upon him under section 25 of the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002<sup>(a)</sup>, the Administrator hereby makes the following Regulations:-

**Citation.**

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

**Time for delivery or collection of eggs.**

2. - (1) Eggs shall be delivered by producers to packing centres, or packing centres shall collect eggs from producers, at least every third working day.

(2) Eggs marketed as "extra" shall be delivered or collected from packing centres every working day. However, such delivery or collection may take place every second working day in those cases where the ambient temperature at which eggs are kept in the undertaking does not exceed 18 °C.

(3) Eggs on which the laying day -

(a) is intended to be stamped elsewhere than at the undertaking at which they were laid, shall be delivered by their producer to packing centres, or the latter shall collect such eggs from the producer, only on the day that the eggs are produced;

(b) is stamped at the undertaking, shall be delivered or collected no later than the working day following the day of their laying.

(4) Collectors shall deliver eggs to packing centres not later than the working day following the day that the collectors received them.

(5) However, operators at markets may deliver eggs not later than the second working day following the day that the operators received them.

**Identification of delivery.**

3. Each delivery shall be identified by the name and address of the producer or collector and by the day of dispatch.

**Time for grading and marking of eggs.**

4. - (1) The owner of a packing centre shall grade and pack eggs not later than the second working day following the day of his receipt of the eggs at the packing centre, unless -

(a) the eggs received from producers are delivered to another packing centre in which case they shall be graded and packed not later than the working day following the day that the eggs are received at that other packing centre; or

(b) it is intended to stamp the day of laying on eggs supplied by a production plant situated at the same site as the packing centre, and the eggs are not contained in a sealed case, in which case the eggs shall be graded and packed on the day of laying or if the day of laying is not a working day, on the next working day.

(2) The indications on Class A eggs, the obligatory indications on large and small packs as well as the indications concerning additional dates on the packages containing additional information for the consumer, shall be affixed on the day that the eggs are graded and packed.

### **Collectors and packing centres to be licensed.**

5. - (1) Only undertakings and producers who fulfil the requirements of paragraphs (2), (3) and (4) below may be licensed as collectors or packing centres.

(2) The premises of collectors or packing centres shall -

- (a) have a sufficient area in relation to the volume of work done;
- (b) be built and equipped in such a way that -
  - (i) suitable ventilation and lighting is afforded,
  - (ii) the building and equipment may be properly cleaned and disinfected,
  - (iii) the eggs are protected from wide variations in the ambient temperature;
- (c) be reserved exclusively for the handling and storing of eggs save that part of the premises may be used to store other products provided that such other products do not impart extraneous odours to the eggs.

(3) The technical equipment of packing centres shall be such as to ensure the proper handling of the eggs and include in particular -

- (a) suitable candling equipment manned throughout the time it is in operation, allowing the quality of each egg to be examined separately. Where use is made of an automatic machine for candling, sorting and grading by quality and weight, the equipment must include an independent candling lamp;
- (b) a device for measuring the height of the airspace;
- (c) a machine for grading eggs by weight;
- (d) one or more adjusted balances for weighing eggs;
- (e) equipment for stamping eggs.

(4) The premises and technical equipment shall be kept clean, in good repair and be free of extraneous odours.

### **Application for licence as collector or packing centre.**

6. - (1) Any application for a licence as a collector or as an operator of a packing centre shall be addressed to the Authorised Service.

The form of application for a licence as a collector or as the operator of a packing centre shall be in Form A in Schedule III.<sup>(b)</sup>

(2) The Authorised Service shall provide a licensed collector or operator of a packing centre with a distinguishing number the first two characters of which shall be CY.

The form of licence for a collector or an operator of a packing centre shall be in Form B in Schedule IV.<sup>(c)</sup>

(3) A packing centre, following an application to the Authorised Service, may receive a licence to pack Class A eggs marked as "extra" or to make reference to the laying date, in accordance with regulation 19 or the provisions of regulation 20.

The form of application for the granting of a licence to pack class A eggs as "extra" or "extra fresh" shall be in Form C in Schedule V.<sup>(d)</sup>

The form of licence granted for packing class A eggs as "extra" or "extra fresh" shall be in Form D in Schedule VI.<sup>(e)</sup>

### **Class A eggs.**

7. - (1) Class A eggs shall have the following minimum characteristics –

- (a) the shell and cuticle shall be normal, clean and undamaged;
- (b) the air space shall have a height not exceeding 6 mm, stationary. However, for eggs marked as "extra" the height of the air space shall not exceed 4 mm;
- (c) the white of the egg shall be clean, limpid, of gelatinous consistency and free of extraneous matter of any kind;
- (d) the egg yolk shall be visible on candling as a shadow only, without a clearly discernible outline, moving appreciably away from the centre of the egg on rotation and free of extraneous matter of any kind;
- (e) there shall be imperceptible development of germ cell;
- (f) the eggs shall be free of extraneous odours.

(2) Class A eggs shall not be washed nor be cleaned by any other means before or after grading.

(3) Class A eggs may not be treated for preservation nor be refrigerated in premises or undertakings where the temperature is artificially maintained below 5 °C. However, eggs which have been stored at a temperature below 5°C at a place where eggs are sold by retail, or at a store adjoining such a place, shall not be considered to be refrigerated if the quantity of eggs so stored does not exceed the quantity required by the undertaking concerned for three days of sales by retail.

### **Class B eggs.**

8. - (1) Class B eggs shall have the following characteristics

- (a) the shell shall be normal and undamaged;
- (b) the air space shall have a height not exceeding 9 mm;

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(b) Schedule III.

(c) Schedule IV.

(d) Schedule V.

(e) Schedule VI.

- (c) the white of the egg shall be clean, limpid and free of extraneous matter of any kind;
  - (d) the egg yolk shall be visible on candling as a shadow only (unless the eggs are preserved in lime) and free of extraneous matter of any kind;
  - (e) there shall be imperceptible development of germ cell;
  - (f) the eggs shall be free of extraneous odours.
- (2) Class B eggs shall include three kinds of eggs as follows –
- (a) eggs which have been neither refrigerated nor preserved, that is to say eggs which have not undergone any preservative treatment and which have not been refrigerated in premises or undertakings where the temperature is artificially maintained below 5 °C. However eggs kept below 5°C during their transport for a period not exceeding 24 hours, or whilst stored at a place where eggs are sold by retail sale, or at a store adjoining such a place, shall not be considered as refrigerated if the quantity of eggs so stored does not exceed the quantity required by the undertaking concerned for three days of sales by retail;
  - (b) refrigerated eggs, that is to say eggs which are refrigerated in premises where the temperature is artificially kept at 5°C;
  - (c) preserved eggs, that is to say eggs which have been preserved, whether refrigerated or not, in a gas mixture, the composition of which differs from that of atmospheric air or eggs which have undergone any other form of preservative treatment.

### **Class C eggs.**

9. Class C eggs are eggs which do not fulfil the requirements for classification as class A or class B eggs and which may therefore only be supplied to the food industry.

### **Grading of class A eggs by weight.**

10. - (1) Class A eggs shall be graded in the following weight categories –

- (a) XL- very large: 73 g and over;
- (b) L- large: from 63g but under 73g;
- (c) M- medium: from 53g but under 63g;
- (d) S-small: under 53g.

(2) The weight categories as specified in paragraph (1) above, shall be indicated on the packs, with the appropriate letters with or without the weights and may be supplemented with the respective range of weights.

### **Marking of class A eggs.**

11. The following provisions shall apply for the marking of class A eggs -

- (a) the class A distinguishing mark shall consist of a circle with a diameter of at least 12 mm diameter;

- (b) the distinguishing mark of the weight category shall consist of the appropriate letter or letters as specified in regulation 10(1), of a height between 2 and 3 mm, placed in the circle described in paragraph (a) above;
- (c) the number of the packing centre shall consist of at least three digits each of which shall be of a height of at least 5 mm;
- (d) the indication of the day of packing shall consist of characters at least 5 mm high, showing the term "packed" and followed by the date as described in regulation 16(1).

### **Marking of class B and C eggs.**

12. - (1) The distinguishing mark showing the quality grading of class B eggs shall be as follows -

- (a) for eggs which have been neither refrigerated nor preserved, a circle with a diameter of at least 12 mm, in which shall appear the letter "B" at least 5mm high;
- (b) for refrigerated eggs, an equilateral triangle each side of which is at least 10 mm long;
- (c) for preserved eggs, a rhombus with diagonals of 16 mm and 7 mm.

The markings referred to in subparagraphs (b) and (c) shall be placed prior to the refrigeration or, as the case may require, the preservation treatment of the eggs. In the case of eggs kept in lime, the markings may be placed at the end of the preservation treatment.

(2) The distinguishing mark for the quality grading of class C eggs, shall be a circle of 12 mm in diameter, in which shall appear the letter "C" at least 5mm high.

(3) Notwithstanding the above, class B and class C eggs need not be marked in the case of their direct delivery to the food industry, provided that the packs containing the eggs are clearly marked so as to show their destination.

### **Markings to be legible and indelible.**

13. - (1) The distinguishing marks placed in accordance with regulations 11 and 12 and the marks stamped on eggs as provided by in regulations 18, 19, 20 and 22 shall be legible.

(2) Eggs shall be marked with an indelible colouring which is resistant to boiling. The substances used for marking shall be in conformity with relevant regulations made under section 25 of the Food (Sale and Control) Ordinance 2000<sup>(f)</sup> or corresponding regulations having effect in the Republic.

### **Packaging.**

14. - (1) Packaging including inner packaging material, shall be resistant to shocks and shall be dry, clean and in good repair and made of materials which protect the eggs from extraneous odours and the risk of a deterioration in their quality.

(2) Packaging for large packs, including inner packaging material used for transporting and dispatching eggs may only be re-used if it is undamaged and meets the technical and health requirements

(f) Ordinances 5/2000, 25/2000, 26/2001.

referred to in paragraph (1) above. Such re-used packaging may not bear any previous markings which may lead to confusion.

(3) Packaging for small packs may not be re-used.

(4) In the case of a direct delivery of eggs from a packer to a place where the eggs are to be sold by retail loose or in small quantities, the eggs may not be packed in large packs if the place to which the eggs are to be delivered is within 20 km of the packing centre and if the quantity dispatched is fewer than 3600 eggs per dispatch and fewer than 360 eggs per buyer.

The name, address and number of the packing centre as well as the quality and weight class and grading date shall be indicated on the accompanying documents.

### **Storage and transport of eggs.**

15. - (1) Eggs shall be stored in a clean, dry place which is free of extraneous odours.

(2) Eggs in transport shall be kept clean, dry and free of extraneous odours and be effectively protected from shocks, weather conditions and the effect of light.

(3) Eggs in store in the undertaking of the producer or in transport from their producer or collector to a packing centre shall be kept at a suitable temperature, ensuring the maximum possible preservation of their quality.

(4) Eggs in store or in transport shall be protected from extremes of temperatures. The maximum permissible temperature during the storing or transporting of eggs shall be 18°C.

### **Indication of the "best before" date.**

16. - (1) An indication of the last day of the minimum period of durability shall be marked on the packs at the time of the packing of the eggs and shall include one or both of the following indications, that is to say "κατανάλωση κατά προτίμηση πριν από" or "best before", followed by the date which shall be indicated by two sets of figures in the following order –

(a) the day of the month from 01 to 31;

(b) the month, from 01 to 12.

(2) Large packs and small packs, even where they are contained in larger packs, shall bear on their outer surface in legible and visible letters an indication recommending to consumers to keep the eggs in a refrigerator after purchase.

(3) In the case of loose sales the indication referred to in paragraph (2) above shall be given in a visible and clear manner to the consumer.

### **Indication of the packing date.**

17. The date on the pack shall bear at least one of the following indications –

(a) "ημερομηνία συσκευασίας"; or

(b) "packing date",

together with two sets of figures as described in regulation 16(1).

### Optional indication of "sell by" and laying dates.

18. - (1) In addition to the last day of the minimum period of durability and the packing date, the packer may, at the time of packing, mark on the eggs or on their packaging (or on both) the recommended sell by date.

(2) The recommended sell by date is an indication of the last day that the eggs may be offered for sale to consumers, after which eggs may be stored for seven days. Such indication shall be marked in such a manner that class A eggs shall retain the characteristics described in regulation 7(1) until the end of that storage period, if properly stored. The last day of the minimum period of durability shall coincide with the end of that storage period. The indication shall be worded in such a way that the sell by date is clear.

(3) The laying date shall be marked by the packer on packs and on the eggs contained in them at the time of packing. However the laying date may be marked on the eggs at the undertaking of the producer of the eggs.

(4) One or more of the words referred to in Schedule I<sup>(g)</sup> shall be used to indicate the dates on the eggs as described in this regulation and where the sell by and laying date are also stamped on the eggs.

(5) The dates referred to in this regulation shall be marked by two sets of figures, as described in regulation 16(1).

### Marking of eggs with laying date.

19. - (1) When stamping the laying date on eggs and on the packaging containing them in accordance with regulation 18, packing centres shall keep records of –

- (a) the names and addresses of the producers who supply such eggs, who must be approved by the Authorised Service;
- (b) the number of laying hens kept by each such producer, at the request of the Authorised Service.

(2) The producers referred to in paragraph (1) above shall be inspected regularly and shall keep up to date records of –

- (a) the date of placing, the age at placing and the number of laying hens: these particulars shall be kept separately for each production unit;
- (b) the daily egg production of each hen house;
- (c) the number or weight of eggs delivered and on which it is intended to stamp the laying date or on which such date has already been stamped in the undertaking: these particulars shall be broken down by buyer and shall include his name and address and the number of the packing centre.

(3) Eggs on which it is intended to mark the laying date shall be delivered sealed to packing centres unless the place of production is situated at the same place as the packing centre. Deliveries of such eggs and of eggs on which the laying date has been stamped at the place of production, shall be identified by –

- (a) the laying date;
- (b) the name, address and reference number of the producer together with the code reference of the hen house from which the eggs originate;
- (c) the day of dispatch;
- (d) the number and weight at delivery.

The above information shall appear on the containers and on the accompanying documents and shall be kept in the packing centre for a period of at least six months.

(4) The containers referred to in paragraph (3) above, shall be opened in the packing centre immediately before grading begins. All eggs from the same container shall be graded and packed without interruption. The laying date shall be stamped immediately after the grading of eggs whose date of laying is to be stamped at the packing centre.

(5) Eggs which are marked at packing centres which are supplied by their own production units and which are situated at the same place as where the eggs are produced shall –

- (a) be stamped with the laying date. Eggs produced on a non-working day may be stamped on the next working day together with the eggs produced on that day and with that date; or
- (b) be graded and packed in accordance with the provisions of regulation 14; or
- (c) be delivered to other packing centres or to industry on their laying day or if the laying day is a holiday, on the next working day.

Packing centres which receive from other producers eggs on which the laying date has not been marked, shall separate these eggs and treat them separately. Packing centres shall keep daily records of the reception or collection and grading of such eggs.

(6) Packing centres shall keep separate records of –

- (a) the daily quantity from each producer of the eggs arriving at the centre intended to be marked with the laying date or which have already been marked with such date at the undertaking of production, including the name, address and approval number of the producer;
- (b) the daily quantity and the weight grading of such eggs;
- (c) the number or weight (or both) of eggs sold by weight category to each buyer, including the name and address of the buyer.

(7) A production plant or packing centre such as is referred to in paragraph (1) above, shall be inspected by an inspector at least once every two months.

#### **Marking of eggs in accordance with the farming method used.**

20. - (1) For the indication of the farming method, on Class A eggs and on small packs containing such eggs, except in the case of organic or biological farming, it shall not be permitted to use terms

other than those referred to below and in any event only if the requirements described in Schedule II<sup>(h)</sup> are fulfilled -

On the packaging -	On the eggs -
(a) free range eggs	free range
(b) semi-intensive eggs	semi-intensive
(c) deep litter eggs	deep litter
(d) perchery eggs (barn eggs)	perchery (barn)
(e) eggs from caged hens	cage production.

These terms may be supplemented by indications referring to the special characteristics of each farming method.

In the case of loose sales, the indications of the methods of farming shall only be used if each egg bears the respective marking.

(2) Packing centres authorised by a special licence to use the terms referred to in paragraph (1), obtained following a relevant application to the Authorised Service, shall keep a separate record by farming method of -

- (a) the names and addresses of the respective producers of the eggs, who shall be registered following an application made to the Authorised Service and a prior control by the Authorised Service;
- (b) the number of hens fed by each such producer if required by the Authorised Service.

Such records shall be kept at the undertaking for a period of at least six months following the destruction of the hens which laid the eggs.

The form of application for the granting of a licence to mark eggs by farming method shall be in Form E in Schedule VII<sup>(i)</sup> and the form of such a licence shall be in Form F in Schedule VIII<sup>(j)</sup>.

The form of application for the granting of a licence to produce eggs of special categories by farming method shall be in Form G in Schedule IX<sup>(k)</sup> and the Form of such a licence shall be in Form H in Schedule X<sup>(l)</sup>.

The producers concerned shall be inspected regularly. They shall keep an up to date record in which they shall record the date of placing of each hen in the undertaking, the age of each hen at that date and the number of laying hens, the production and deliveries of eggs, the date of dispatch and the names of the buyers.

(3) Indications of the farming method used in the production of eggs sent to packing centres, shall be in at least the English or Greek language.

(4) Deliveries shall be identified by their name and date of dispatch and delivery, by up to date records containing these particulars and the stocks kept by packing centres on a daily basis.

(h) Schedule II.

(i) Schedule VII.

(j) Schedule VIII.

(k) Schedule IX.

(l) Schedule X.

(5) Eggs such as are referred to in paragraph (1) above, shall be graded and packed only on the days notified to the Authorised Service at least one working day before the day of packing. Such eggs shall be kept separate from other eggs at the storing, grading and packing stages.

(6) Packing centres which use the indications concerning the farming method, shall keep a weekly record of grading by quality and weight and of the sale of eggs and small packs stamped in accordance with paragraph (1) above, which shall include the name and address of the buyer, the number of packs, the number or weight of the eggs sold in each weight category, the date of delivery and the stocks of eggs. Packing centres may keep records of invoices or receipts of deliveries, instead of sale records, containing the indications described in paragraph (1) above.

(7) Wholesalers and collectors shall keep records of the quantities bought and sold as well as records of the stocks of eggs referred to in paragraph (1) above.

Collectors must be able to show for such eggs –

- (a) the dates and quantities of the eggs collected;
- (b) the names and addresses of the producers;
- (c) the dates and the quantities delivered to individual packing centres.

Wholesalers (including intermediaries who do not have direct contact with the eggs) must be in a position to show in relation to such eggs –

- (i) the dates and the quantities bought and sold,
- (ii) the names and addresses of the suppliers and buyers.

Furthermore, wholesalers who handle such eggs shall keep a daily record of the stocks.

Instead of keeping special records of the quantities bought and sold, collectors may keep files of invoices and delivery receipts, showing the indications of the farming method.

(8) Large packs containing eggs or packs containing smaller packs, the marking of which was made in accordance with paragraph (1) above shall bear one of the indications referred to in that paragraph.

(9) The provisions of paragraph (2) to (7) above shall not apply when the indication of eggs produced by caged hens is used.

#### **Confidentiality of information.**

21. - (1) The Authorised Service shall take all appropriate measures to ensure the confidentiality of the particulars required under regulations 19 and 20(2) insofar as they relate to individuals.

(2) The particulars registered in such records may be used only for the purposes of these Regulations.

#### **Marking of eggs in accordance with the country of origin.**

22. - (1) When indicating the country of origin on class A eggs or on small packs containing such eggs, the terms or symbols used may make reference to the country from which they originate or to administrative or other areas, determined by the relevant authority

of the country in which the eggs were produced. In case of loose sales of eggs, the indications showing the origin of the eggs shall only be used if the eggs bear individually the respective terms or symbols.

(2) Packing centres which use the indications or symbols referred to in paragraph (1) above shall keep a detailed record of deliveries by place of origin, making reference to the name and address of the producer, the number or weight of the eggs and the day of delivery. Producers shall maintain up to date records of the number and age of laying hens and of the production and deliveries of eggs, the day of dispatch and the names of buyers.

(3) Packing centres such as are referred to in paragraph (2) above shall keep separate records, in which they shall register the daily production of eggs by quality, the weight categories and the sales of small packs and eggs, the marking of which is made in accordance with the terms or the symbols referred to in paragraph (1) above.

Packing centres may keep files of receipts or delivery notes of the eggs instead of the records mentioned above, and make reference to the indications specified in paragraph (1) above.

(4) Large packs containing eggs or smaller packs marked with the terms or the symbols referred to in paragraph (1) above shall bear the same indications or symbols.

#### **Bands and Labels.**

23. - (1) The bands and the labels of large packs shall be white and the indications on them shall be printed in black letters.

(2) Apart from the indications on large and small packs, the bands and labels attached, which may be numbered, shall bear an official marking determined by the Authorised Service.

#### **Eggs intended for processing.**

24. - (1) The following descriptions of eggs shall be marketed in packs with yellow bands or labels which may not be re-used after a pack has been opened -

- (a) eggs produced in the Island of Cyprus and delivered for processing to the food industry and which have not been graded in class A, B or C;
- (b) class A or B eggs which are no longer in conformity with the characteristics of these classes and which have not been re-graded;
- (c) class C eggs.

(2) Bands and labels such as are referred to paragraph (1) above shall be in conformity with a form specified by the Authorised Service. Such bands and labels shall show in visible and legible letters the following -

- (a) the name, trade name and address of the business which dispatches the eggs;
- (b) the number or the net weight of the eggs packed;
- (c) the indication "eggs intended for the food industry" in capital letters, at least two cm high in at least the English or Greek language.

**Industrial eggs.**

25. - (1) Industrial eggs shall be marketed in packs marked with red bands and labels.

(2) Bands and labels such as are referred to in paragraph (1) above shall be in conformity with a form specified by the Authorised Service.

The following particulars shall appear on such bands and labels –

- (a) the name or trade name and address of the business to which the eggs are dispatched;
- (b) the name or trade name and address of the business which dispatches the eggs;
- (c) the indication “industrial eggs” in black capital letters, at least two cm high and the indication “unsuitable for human consumption” in black capital letters, at least 0.8 cm high, in at least the English or Greek language.

**“Extra” or “extra fresh” eggs.**

26. - (1) The band or label marked “extra” or “extra fresh” on class A eggs shall be printed or be affixed in such a manner that none of the indications on the pack is obscured by the position of the band or label. The word “extra” shall be printed on the band or label in italics and be at least one cm high, followed by the term “until” and by the two series of figures referred to in regulation 16(1)(a) and (b) showing the seventh day after packing or the ninth day after laying.

If the day of packing is indicated on the pack, the indication mentioned above may be replaced by the following indication –

“extra until the seventh day after packing”

If the day of laying is indicated on the pack, the indication mentioned above may be replaced by the following indication -

“extra until the ninth day after laying”.

The word “fresh” may follow the word “extra”.

(2) If a band or label such as is referred to in paragraph (1) above cannot be removed from a pack, the pack shall be withdrawn from the place of sale, at the latest on the seventh day following the day of packing or on the ninth day following the day of laying, and the eggs shall be re-packed.

(3) Large packs containing small packs indicated as “extra” shall bear the following indication in capital letters, at least two cm high: “pack containing small extra packs” in at least the English or Greek language.

**Down-grading of eggs.**

27. - (1) Class A and B eggs which have been down-graded may be marketed in the packs in which they were contained before they were down-graded.

If they are re-packed, each pack shall contain only eggs of the same batch.

(2) The band or label on large packs shall bear in clearly visible and black characters at least the following information –

- (a) the name or business name and the address of the undertaking which down-graded the eggs or had them down-graded;
- (b) the distinguishing number of the packing centre which initially packed the eggs and in the case of imported eggs, the country of origin;
- (c) the quality and weight class;
- (d) the number of eggs contained in the packs;
- (e) for –
  - (i) class A eggs: the initial date of the minimum period of durability followed by the word “down- graded eggs”,
  - (ii) for eggs of other categories: the indication of the re-packing date together with the date of first packing, the indication “down-graded” and the date on which they were down-graded, as described in regulation 16(1);
- (f) indications of the refrigeration or method of preservation, uncoded and in Roman letters, for refrigerated and preserved eggs.

(3) Small packs containing down-graded eggs shall bear in clearly visible and legible characters only the indications referred to in paragraph (2) above. Where the initial packs are re-used, the indications which are no longer accurate, shall be completely covered. In addition, small packs may bear the trade name of the business which down-graded the eggs or had them down-graded.

#### **Re-packing of eggs.**

28. - (1) With the exception of the down-grading of class A and B eggs which may be re-graded into classes B and C respectively, packed eggs may only be re-packed in other small or large packs by packing centres. Each pack shall contain only eggs coming from the same batch.

(2) Bands or labels shall bear in clearly visible and legible characters, at least the following information –

- (a) the name or trade name and address of the business which re-packed the eggs or had them re-packed;
- (b) the distinguishing number of the packing centre which re-packed the eggs;
- (c) the weight and quality classes;
- (d) the number of eggs contained in the pack;
- (e) for –
  - (i) class A eggs; the initial date of the minimum period of durability followed by the indication “re-packed eggs”,
  - (ii) for eggs of other categories, the indication of the re-packing date together with the date of first packing, (both dates indicated in accordance with regulation 16(1)) followed by the indication “re-packed”;

- (f) an indication of the method of refrigeration or preservation, in visible Roman letters, for refrigerated or preserved eggs; and
- (g) the distinguishing number of the packing centre which packed the eggs the first time or in the case of imported eggs, the country of origin.

(3) Small packs containing re-packed eggs shall bear in visible and legible characters the indications referred to in paragraph (2) above and may in addition, bear the trade name of the business which re-packed or had the eggs re-packed. The word "extra" may not be used.

(4) The provisions of regulation 4 shall apply with appropriate modifications to the time of grading and to the packing of re-packed eggs and to the indications stamped on them.

#### **Further provisions concerning down-graded and re-packed eggs.**

29. - (1) The provisions of regulation 23 shall apply to bands and labels such as are referred to in regulations 27 and 28.

(2) When original packs are re-used for down-graded and re-packed eggs, they shall be considered as re-used within the meaning of regulation 14(2).

(3) The indications on bands or labels of large packs which are re-used in accordance with regulation 14(2) shall be completely covered by new bands or labels or rendered illegible in some other manner.

(4) Large packs may bear one or more indications on bands or labels with which they are fastened. In addition they may bear the trade name of the business which re-packed or had the eggs re-packed.

#### **Language of indications.**

30. The indications specified in these Regulations shall be marked on eggs and their packs -

- (a) in the case of a retail sale, in English or Greek. This requirement shall not prevent the indications from being written also in other languages of the European Union.
- (b) in any other case, in any one or more of the languages of the European Union.

#### **Sample checks.**

31. - (1) Any decision of the Authorised Service to prohibit the marketing or importation of a batch of eggs coming from a country which is not a member State of the European Union, and which fails to comply with the provisions of the Ordinance, may only be taken if a check on the eggs has been carried out in accordance with paragraphs (2) to (5) below.

(2) In the case of eggs packed in large packs not containing smaller packs, the following quantities of eggs shall be checked as samples -

Number of eggs in batch	number of eggs to be checked	
	Percentage of batch %	Minimum number of eggs
up to 180	100	-
181-1800	15	180
1801-3600	10	270
3601-10800	5	360
10801-18000	4	540
18001 -36000	3	720
36001-360000	1.5	1080
more than 360000	0.5	5400

(3) In the case of eggs packed in small packs, even if they are placed in large packs, the following quantities of small packs and eggs shall be checked as samples –

No. of eggs in batch	Proportion of small packs to be checked %	Proportion of eggs to be checked per small pack %
up to 180	100	100
181-1800	15	100
18014-3600	10	100
3601-10800	5	100
10801-18000	4	100
18001-3600	3	100
36001-360000	1.5	100
more than 360000	0.5	100

(4) For batches containing –

- (a) up to 18000 eggs, the eggs to be checked shall be selected from 20% of large packs;
- (b) more than 18000 eggs, the eggs to be checked shall be selected from at least 10% of large packs and from at least 10 large packs.

(5) In the case of eggs which are not packed and which are displayed or put up for sale in the retail trade, 100% of the eggs up to 180 eggs and for larger quantities, 15% of the eggs with a minimum of 180 eggs.

**Check bands.**

32. -(1) After the check and any action which is necessary in order for the batch to be in conformity with the provisions of the Ordinance has been taken, the Inspector shall affix a band on the pack, bearing an official stamp and the following indications -

- (a) date and place of the check;
- (b) the number allocated to the checker by the Authorised Service.

(2) The check band shall be white with red print. If the pack was fastened before the check, it shall be refastened by means of a check band, which may be affixed over the original band or label.

(3) In the case of a check of small packs marked "extra", the check band shall bear the indications referred in paragraph (1) above and the word "extra" in Italics at least one cm high.

**Tolerable quality defects.**

33. - (1) When checking class A eggs the following tolerances shall be allowed -

- (a) on dispatch from the packing centre -
  - 5% of eggs with quality defects from which no more than -
    - (i) 2% of eggs are broken or cracked, visible to the naked eye during candling,
    - (ii) 1% of eggs have meat or blood stains, visible during candling.

During a check at the packing stage or at customs clearance, no tolerance shall be allowed for the height of the air space of eggs marketed as "extra";

- (b) at other marketing stages -
  - 7% of eggs with quality defects of which no more than -
    - (i) 4% of eggs are broken or cracked, visible to the naked eye during candling,
    - (ii) 1% of eggs have meat or blood stains, visible during candling.

(2) In the checking of class B eggs, a tolerance of 7% of eggs with quality defects shall be allowed.

(3) Where the batch checked is of fewer than 180 eggs, the percentages referred to in paragraphs (1) and (2) above shall be doubled.

**Tolerable weight deficiencies.**

34. - (1) Apart from the case where eggs of the same class (other than eggs of class A marked "extra") may be displayed for sale in small packs and may belong to different weight classes, during the checking of a class A batch of eggs a tolerance shall be permitted as regards the weight unit of eggs. In such a batch of eggs, it shall be acceptable to have not more than 12% of eggs belonging to a class adjacent to the class marked on the pack, but not more than 6% of the eggs of the adjacent lower weight class.

(2) Where the batch checked contains fewer than 180 eggs, the above mentioned percentages shall be doubled.

**Minimum net weights of large class A packs.**

35. - (1) Large packs of class A eggs which are graded in weight categories, shall have the following minimum net weights –

- (a) XL- extra large: 7.3kg/100 eggs;
- (b) L- large: 6.4kg/100 eggs;
- (c) M- medium: 5.4 kg/100 eggs;
- (d) S- small: 4.5kg/100 eggs.

**Checks of the farming method indicated on packs.**

36. The competent authority for the controls relating to the indications concerning farming methods used as referred to in regulation 20(1), shall be the Poultry Section of the Department of Agriculture of the Ministry of Agriculture, Natural Resources and Environment of the Republic, which shall ensure that the requisite essential independence in relation to the producers concerned is observed.

**SCHEDULE I**  
(Regulation 18(4))

- |   |               |
|---|---------------|
| 1. Last day of the minimum period<br>of durability: | “Best before” |
| 2. Packing date:                                    | “packed”      |
| 3. Sell by date:                                    | “sell by”     |
| 4. Laying day:                                      | “laid”        |

**SCHEDULE II**

(Regulation 20(1))

Minimum requirements applying to production plants, referred to in regulation 20(1)(a), (b), (c) and (e).

1. Eggs packed in small packs bearing the indication "free range eggs" shall be produced in undertakings in which -

- (a) hens have a daily daytime possibility to feed in open-air runs;
- (b) the space intended for hens is mainly covered by vegetation;
- (c) the maximum density does not exceed 1000 hens per hectare intended for hens, or one hen per 10 m<sup>2</sup>;
- (d) the inner building fulfils the conditions specified in paragraph 3 or 4.

2. Eggs packed in small packs bearing the indication "semi-intensive eggs" shall be produced in undertakings in which -

- (a) hens have a possibility to feed during daytime;
- (b) the space intended for hens is mainly covered by vegetation;
- (c) maximum density does not exceed 4000 hens per hectare intended for hens or one hen per 2.5 m<sup>2</sup>;
- (d) the inner building fulfils the conditions specified in paragraph 3 or 4.

3. Eggs packed in small packs bearing the indication "floor eggs with litter" shall be produced in undertakings in which -

- (a) the maximum density shall not exceed 7 hens per m<sup>2</sup> of the floor intended for hens;
- (b) at least a third of the upper surface is covered by a coating material such as straw, saw dust, sand or peat;
- (c) an adequate part of such surface is intended for the collection of the hens' excrement.

4. Eggs packed in small packs bearing the indication "perchery eggs" shall be produced in undertakings in which -

- (a) the maximum density does not exceed 25 hens per m<sup>2</sup> of the area of the part of the building intended for hens;
- (b) the inner building is equipped with perches of an adequate size to give each hen at least 15cm.

5. Eggs packed in small packs, which do not bear one of the above indications or bear the indication "cage production", shall be produced in undertakings using a system of cage farming which ensures compliance with the provisions of the Protection and Welfare of Animals Ordinance 2001<sup>(m)</sup>.

**SCHEDULE III**

(Regulation 6(1))

Form A

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE PRODUCTION, GRADING, MARKING AND TRADING) ORDINANCE 2002**

Application for the granting of a licence of a collector of edible eggs/ operator of a packing centre of edible eggs (regulation 6(1)).

Name and surname of applicant, I.D no. or trade name of the centre .....

Address and telephone number of applicant .....

1. I apply for the granting of a licence of collector/operator of a packing centre of edible eggs .....

2. For the above purpose I attach the relevant certificates required by the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 .....

3. In support of my application I confirm that I am aware of the regulations made under the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 which I undertake to observe.

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 Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 and the relevant regulations made under that Ordinance.

Date.....

Signature.....

**SCHEDULE IV**

(Regulation 6(2))

Form B

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE  
PRODUCTION, GRADING, MARKING AND TRADING)  
ORDINANCE 2002**

Licence for the operation of a packing centre of edible eggs/  
collector of edible eggs.

A licence is granted to .....

I.D number /registration.....

From.....street.....

Telephone number.....

To operate a packing centre of edible eggs with the registration  
code (CY).....

Subject to the following conditions .....

.....

.....

.....

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

Name and capacity.....

For the Authorised Service.

**SCHEDULE V**

(Regulation 6(3))

Form C

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE PRODUCTION, GRADING, MARKING AND TRADING) ORDINANCE 2002**

Application for the granting of a licence to pack class A eggs marked "extra" or "extra fresh" or by reference to the day of laying.

Name/trade name of packing centre and registration code number.....

Address of applicant and telephone number .....

1. I apply for the granting of a licence to pack class A eggs marked "extra" or "extra fresh" or to make reference to the laying day in accordance with regulation 19 or the conditions of regulation 20.

2. For the above purpose I attach the relevant certificates required by the Edible Eggs (Specifications for the Production, Grading, Marking and Trading Ordinance 2002.

3. In support of my application I confirm that I am aware of the regulations made under the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 which I undertake to observe.

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 Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 and the relevant regulations made under that Ordinance.

Date.....

Signature.....

**SCHEDULE VI**

(Regulation 6(3))

Form D

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE PRODUCTION, GRADING, MARKING AND TRADING) ORDINANCE 2002**

Licence to pack class A eggs marked "extra" or "extra fresh" or to make reference to the day of laying.

A licence is granted

to .....

I.D. number/centre registration

number .....

From.....street.....

Telephone number.....

To pack class A eggs marked "extra" or "extra fresh" or make reference to the date of laying, subject to the following conditions:

- (a) to keep a record of the names and addresses of producers who supply the packing centre with such eggs in accordance with regulation 19(1) and (6);
- (b) to keep a record of the number of laying hens kept by each producer if so required by the Authorised Service;
- (c) the producers from whom the packing centre receives eggs intended to be packed as "extra" or "extra fresh" or have reference made to their laying day shall comply with the provisions of regulation 19(2), (3), (4) and (5).

Date.....

Signature.....

Name and capacity.....

For the Authorised Service

**SCHEDULE VII**

(Regulation 20(2))

Form E

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE PRODUCTION, GRADING, MARKING AND TRADING) ORDINANCE 2002**

Application for the granting of a licence to mark edible eggs in accordance with the farming method used.

Name and surname of applicant, I.D number/packing centre and registration number.....

Address of applicant and telephone number.....

1. I apply for the granting of a licence to pack edible eggs in accordance with the farming method. Categories of eggs for which a packing licence is required:

.....

2. For the above purpose I attach the relevant certificates required by the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 .....

.....

3. In support of my application I confirm that I am aware of the regulations made under the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 and in particular regulation 20 and Schedule II which I undertake to observe.

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 Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 and the relevant regulations made under that Ordinance.

Date.....

Signature.....

**SCHEDULE VIII**

(Regulation 20(2))

Form F

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE PRODUCTION, GRADING, MARKING AND TRADING) ORDINANCE 2002**

Licence for the marking of edible eggs in accordance with the farming method used.

A licence is granted

to.....

I.D number/registration number of packing

centre.....

from ..... street.....

And telephone number.....

To mark edible eggs in accordance with the farming method used and in accordance with the provisions of regulation 20, subject to the following conditions:

- (a) to keep a special record for each farming method, the name and address of each producer, who shall be registered in accordance with regulation 20(2), and the number of hens fed by each producer by each farming method;
- (b) categories of eggs for which this marking licence is granted:.....

Date: ..... Signature.....

Name and capacity.....

For the Authorised Service

**SCHEDULE IX**  
(Regulation 20(1))

Form G

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE  
PRODUCTION, GRADING, MARKING AND TRADING)  
ORDINANCE 2002**

Application for the granting of a licence for the production of eggs of special categories in accordance with the farming method used and in accordance with regulation 20 of and Schedule II to the Regulations.

Name and surname of the applicant and I.D

number.....

Address and telephone

number.....

1. I apply for the granting of a licence to pack edible eggs of special categories in accordance with the farming method used.

Category of eggs requested to be

produced.....

2. For the above purpose I attach the relevant certificates required by the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002.

.....

3. In support of my application I confirm that I am aware of the regulations made under the Edible Eggs (Specifications for the Production, Grading, Marking and Trading) Ordinance 2002 which I undertake to observe.

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 Edible Eggs (Specifications for the Production, Grading, Marking, and Trading) Ordinance 2002 and the relevant regulations made under that Ordinance.

Date.....

Signature.....

**SCHEDULE X**  
(Regulation 20(2))

Form H

**THE EDIBLE EGGS (SPECIFICATIONS FOR THE  
PRODUCTION, GRADING, MARKING AND TRADING)  
ORDINANCE 2002**

Licence for the production of eggs of special categories in accordance with the farming method used and in accordance with regulation 20 and Schedule II to the Regulations.

A licence is granted to .....

I.D number.....from.....

Street.....

And telephone number.....

subject to the following conditions:

- (a) Category of eggs authorised to be produced .....
- (b) To keep a daily up to date record of the number of hens bred under each farming method, the dates of their introduction to the undertaking, the age and number of egg laying hens each day, the production and deliveries of eggs, and the date of dispatch of eggs and the names of the buyers of the eggs for each farming method.

For the Authorised Service

\_\_\_\_\_

Dated this 14th day of August 2002.

By the Administrator's Command,

D.J. BONNER,

Chief Officer,

Sovereign Base Areas.

(173/19)

\_\_\_\_\_

**No. 76**

**THE FOOD (SALE AND CONTROL) ORDINANCE 2000**  
 (Ordinance 5 of 2000, as amended by Ordinances 25 of 2000  
 and 26 of 2001)

**REGULATIONS MADE BY THE ADMINISTRATOR UNDER SECTION 25**

In exercise of the powers conferred upon him by section 25 of the Food (Sale and Control) Ordinance 2000, as amended by section 3 of the Food (Sale and Control) (Amendment) Ordinance 2000 and section 11 of the Food (Sale and Control) (Amendment) Ordinance 2001, the Administrator of the Sovereign Base Areas of Akrotiri and Dhekelia hereby makes the following Regulations:-

**Citation**

1. These Regulations may be cited as the Food Hygiene Regulations 2002.

**Interpretation**

2.-(1) In these Regulations, unless the context otherwise requires -

“loose foodstuff” means food which is not contained in a container, case, box, wrapping or other packaging manufactured using such materials and sealed in such a manner as to eliminate any risk of contamination or pollution of the food concerned;

“equipment” includes appliances, furniture and utensils;

“official control of food” means a control carried out to verify whether -

(a) food; and

(b) food additives, vitamins, mineral salts, trace elements and other additives intended to be sold as such; and

(c) materials and objects which come into contact with food, are in conformity with the provisions relating to -

(i) the prevention of risks to public health;

(ii) the ensuring of fairness in commercial transactions;

(iii) the protection of consumer interests; and

(iv) the dissemination of information to consumers;

“food business” means any undertaking, whether or not operated for profit and whether public or private, which carries out any of the following activities, that is to say the manufacturing, packaging, storing, transport, distribution, handling, offering for sale or supply of food;

“the Ordinance” means the Food (Sale and Control) Ordinance 2000;

“food hygiene” means all measures necessary to ensure the safety and wholesomeness of food, during all stages after primary production (including harvesting, slaughter and milking) of the preparation, processing, production, packaging, storing, transport, distribution, handling, offering for sale or supply of food;

“fish farming” has the meaning given to that expression by the Fish Farming Ordinance 2001;

“the Republican regulations” means the regulations relating to food hygiene having effect in the Republic and published there as P.I. 79/2002 and includes any regulations amending or substituting those regulations.

(2) In the First Schedule, the terms “where appropriate” and “where necessary” mean where appropriate and where necessary respectively, for the purpose of ensuring the safety and wholesomeness of food.

### **Exceptions in the field of application: Second Schedule**

3. Regulation 9 and the Second Schedule shall not apply to metrological control.

### **Chief Officer’s Register**

4. - (1) The Chief Officer shall keep a register recording -

- (a) any person operating a food business as a producer or preparer of food; and
- (b) any premises used in a food business for the preparation of food.

(2) A person required to have recorded in the register that he is a producer of food or to have recorded in the register any premises as premises he uses for the preparation or production of food, shall apply for this purpose in writing to the Chief Officer. When an application is made for any premises for the production or preparation of food to be registered, the applicant shall submit together with his application, the construction certificate issued for those premises by the competent authority.

(3) Subject to regulation 5, when an application is made in writing to the Chief Officer for registration by a person who operates or intends to operate as a producer or preparer of food, or who uses or intends to use any premises for the production or preparation of food, the Chief Officer shall, within a reasonable period of time, record in the register the person or premises concerned and inform the person concerned of such registration.

(4) No person may operate as a producer or preparer of food, unless he and his premises are recorded in the register, in accordance with these Regulations.

(5) The Chief Officer may remove from the register -

- (a) the name of any registered person who ceases to operate as a producer or preparer of food; and
- (b) any registered premises which cease to be used as premises for the production or preparation of food.

(6) For the purposes of giving better effect to paragraph (5) above, any person recorded in the register who ceases to operate as a producer or preparer of food or to use any premises recorded in the register as premises for the production or preparation of food, shall notify the Chief Officer of such cessation within a reasonable period of time of such cessation.

- (7) This regulation shall not apply to any of the following –
- (a) a person or premises to which the Milk Hygiene Regulations 2001 apply;
  - (b) mobile and temporary places such as fair stalls, market stalls and mobile food-vending vehicles and the owners thereof;
  - (c) places used occasionally for catering and to the managers thereof;
  - (d) automatic vending machines and to the owners thereof;
  - (e) coffee shops and to the owners thereof;
  - (f) refreshment rooms and canteens in associations and societies operating in accordance with relevant laws and to the managers thereof;
  - (g) refreshment rooms and canteens in factories and schools and to the managers thereof; or
  - (h) premises where the area within which customers are served is less than eight square metres and in which no alcoholic drinks are provided, and to the managers thereof.

#### **Further Provisions concerning the Chief Officer's Register**

5. - (1) The Chief Officer may -

- (a) refuse to record in the register –
  - (i) any person who operates as a producer or preparer of food,
  - (ii) any premises as premises for the production or preparation of food,

if he has a reasonable cause to believe that the person concerned will not comply with these Regulations or that the premises concerned are not or will not be maintained so as to be in conformity with the requirements of these Regulations;

- (b) cancel any registration if he has reasonable cause to believe that the person concerned is in breach of these Regulations or that any premises have not been maintained so as to be in conformity with the requirements of these Regulations.

(2) The Chief Officer shall notify any decision he makes to reject an application for registration or to cancel any registration, to the person whose interests are prejudiced by such decision. The Chief Officer shall, in notifying such a decision, give fully and clearly the reasons for his decision that these Regulations may not be or have not been complied with, and shall inform the person concerned about–

- (a) his right to appeal against the decision by means of an appeal made in writing to the Administrator, in accordance with paragraph (3) below;
- (b) his right to appeal against the decision by the means of an appeal made to the Senior Judge's Court; and
- (c) the respective time limits within which the two rights referred to above may be exercised.

(3) Within thirty days following the notification of a decision by the Chief Officer –

- (a) to reject an application for a registration; or
- (b) to cancel any registration,

the person whose interests are prejudiced by the decision may appeal against it in writing to the Administrator, stating his reasons for appealing.

(4) Where an appeal is submitted under paragraph (3) above, the Administrator shall examine it without undue delay and may, according to his judgement, permit the appellant to express his views, or give him the opportunity to support the reasons on which the appeal is based. The Administrator shall within a reasonable period of time, make and notify his reasoned decision to the appellant.

(5) The Administrator may delegate to any person the examination of matters relating to any appeal and request the preparation of a relevant report, before he makes his decision.

(6) Any registration which the Chief Officer decides should be cancelled under paragraph (1) above shall not be cancelled –

- (a) before the expiration of the period of thirty days referred to in paragraph (3) above within which an appeal may be made to the Administrator;
- (b) in a case where an appeal is made to the Administrator, before the Administrator makes a decision to reject the appeal and notifies it to the appellant.

### **Obligations of the owner and operator of a food business**

6. - (1) The owner and (if different) the operator of a food business shall each take all necessary measures to ensure that the preparation, processing, manufacturing, packaging, storing, transport, delivery, handling, offering for sale or supply of food is carried out at the premises concerned in an hygienic manner.

(2) The owner and (if different) the operator shall each identify any step in the activities of the business concerned that is critical for ensuring the safety of food and take all adequate measures to ensure that adequate safety procedures are identified, implemented, maintained and reviewed on the basis of the following principles used to develop the system of HACCP (hazard analysis and critical control points) –

- (a) analysis of the potential food hazards in a food business operation;
- (b) identifying the stages and the time (hereinafter referred to as points) in the operations of the food business where food hazards may occur;
- (c) determining which of the points identified are critical to food safety (hereinafter referred to as critical points);
- (d) determining and applying efficient control and monitoring procedures at critical points;
- (e) reviewing the analysis of food hazards, critical points and control procedures and monitoring critical points periodically and whenever the food business operation changes.

(3) The owner and (if different) the operator shall each comply with –

- (a) Part 1 of the First Schedule as regards all places used for the purposes of a food business, except the places mentioned in sub-paragraph (c) below; and
- (b) Part 2 of the First Schedule as regards all places in which food is either prepared or processed during the food operation, except the places mentioned in sub-paragraph (c) below and dining rooms; and
- (c) Part 3 of the First Schedule as regards any of the following used for the purposes of a food business –
  - (i) mobile and temporary places such as fair stalls, market stalls and mobile food-vending vehicles,
  - (ii) a place mainly used as a private dwelling,
  - (iii) a place occasionally used for catering,
  - (iv) an automatic vending machine; and
- (d) Parts 5, 6, 7, 9 and 10 of the First Schedule during the actual operation of a food business.

(4) The owner and (if different) the operator of a food business and any other person referred to in Part 4 of the First Schedule shall each comply with that Part of that Schedule.

(5) The owner and (if different) the operator of a food business and each person employed in the business concerned shall comply with Part 8 of the First Schedule.

### **Guides to good food hygiene practice**

7. Any person to whom regulation 6 applies may use as a guide for complying with that regulation any guide to good food hygiene practice having effect under regulation 7 of the Republican regulations.

### **Official controls**

8. - (1) Authorised officers, in the exercise of the powers conferred upon them by section 11 of the Ordinance and officers of Customs in the exercise of the powers conferred upon them by section 14 of the Ordinance, shall carry out any official control on food in accordance with the provisions of the Second Schedule.

(2) In particular and without prejudice to the generality of paragraph (1) above, authorised officials, in the exercise of the powers conferred upon them by section 11 of the Ordinance shall –

- (a) inspect and check places and means of transport used by an operator of a food business in his business;
- (b) control persons employed at such places and such means of transport in accordance with the provisions of the Second Schedule, to ensure compliance in relation to the business concerned, with regulation 6 and the First Schedule.

(3) During any inspection and control referred to in paragraph (2) above, the authorised officer concerned shall –

- (a) make a general assessment of the risks linked to food safety or food hygiene which relate to the operation of the food business being inspected;
- (b) give particular attention to the critical points as determined by the owner or operator of the food business being inspected in order to determine whether the control and monitoring procedures referred to in regulation 6(2) are being adequately applied; and
- (c) take properly into account whether the owner or operator of the food business being inspected has complied with any guide to good food hygiene practice such as is described in regulation 7.

(4) In order to assess the risks referred to in paragraph (3) above, an authorised officer shall take into account the nature of the food, the method of its preparation or packaging and any other procedure to which the food is subjected before it is offered to consumers, as well as the storage of the food and the means of its disposal.

(5) Inspections and controls under paragraph (2) above shall be carried out at intervals proportionate to the risk entailed in the places and means of transport used during the operation of any particular food business.

(6) In particular and without prejudice to the generality of paragraph (1) above, authorised officers, in the exercise of the powers conferred upon them by section 11 of the Ordinance and officers of Customs in the exercise of the powers conferred upon them by section 14 of the Ordinance, shall, in accordance with the provisions of the Second Schedule, carry out controls on food imported into the Areas from third countries, which are not member States of the European Union, to ensure compliance in relation to the food concerned with regulation 6 and the First Schedule.

(7) If during the carrying out of any inspection or control under this regulation, any authorised officer or officer of Customs establishes that there has been any contravention of the provisions of these Regulations, he shall take all appropriate measures in relation to such contravention in accordance with the powers conferred upon him by the Ordinance.

### **Republican Laboratories**

9. - (1) A laboratory named by the Administrator pursuant to section 12(9) of the Ordinance as a Republican Laboratory must satisfy the specifications, criteria and standards provided for by this regulation.

(2) A Republican Laboratory must fulfil the general criteria regarding the operation of testing centres, determined in accordance with standard CYS EN 45001:1992 and complemented by the standard working procedures and the periodic control of compliance with these, carried out by the staff responsible for ensuring quality, in accordance with the principles of good manufacturing practice as described in the Third Schedule.

(3) A laboratory named as a Republican Laboratory shall not be deemed to be a Republican Laboratory in relation to any tests it carries out which are of a kind other than those for which it has been accredited as a Republican Laboratory.

(4) Any laboratory accredited as a Republican Laboratory under Republican Law No. 54(I)/1996 as amended by Republican Laws Nos. 4(I)/2000, 122(I)/2000, 40(I)/2001 and 151(I)/2001 shall be deemed to be a Republican Laboratory for the purposes of the Ordinance and these Regulations in relation to the kind of tests for which it has been so accredited.

(5) A Republican Laboratory shall, in exercising its powers under the Ordinance, apply testing methods which have been validated so far as possible in accordance with the criteria described in the Fourth Schedule.

**FIRST SCHEDULE**

(Regulations 2(2), 6(3), (4) and (5) and 8(2) and (6))

**RULES FOR FOOD HYGIENE****PART 1****General requirements for food business premises (other than those specified in Part 3 of this Schedule)**

1. Food premises must be kept clean and maintained in good condition.
2. The design, layout, construction and size of the premises shall—
  - (a) permit adequate cleaning and disinfection;
  - (b) be such as to prevent the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;
  - (c) permit the application of good food hygiene practice, including protection during operations against cross-contamination between food, equipment, materials, water, air supply or personnel and from external sources of contamination such as insects and other pests or birds;
  - (d) provide, where necessary, suitable temperature conditions for the hygienic processing and storage of products.
3. (1) An adequate number of washbasins shall be available, suitably located and designated for cleaning hands.
  - (2) Washbasins shall be provided with hot and cold running water, materials for cleaning hands and for hygienic drying.
  - (3) All washbasins together with their plugs, shall be kept clean and in good operating order.
  - (4) Where appropriate, the facilities for washing food must be separate from the facilities for hand-washing.
4. An adequate number of flush lavatories must be available and connected to an effective drainage system. Lavatories must not lead directly into rooms in which food is handled.
5. There shall be suitable and sufficient means of natural or mechanical ventilation. Mechanical air flow from a contaminated area to a clean area must be avoided. Ventilation systems must be so constructed as to enable filters and other parts requiring cleaning or replacing to be readily accessible.
6. All sanitary conveniences shall be provided with adequate natural or mechanical ventilation.
7. Food premises must have adequate natural or artificial lighting.
8. Drainage facilities must be adequate for the purpose intended and be so designed and constructed as to avoid the risk of contamination or pollution of food.
9. Where appropriate, there shall be adequate numbers of changing rooms for the staff.

**PART 2****Specific requirements in rooms where food is prepared or processed (excluding areas specified in Part 3 of this Schedule and dining areas)**

1. Floor surfaces shall be maintained in a sound condition and they shall be easy to clean and, where necessary, disinfect. This will require them to be of impervious, non-absorbent, washable and non-toxic materials unless food business operators can provide proof to an authorised officer that other materials used are appropriate. Where appropriate, floors must allow adequate surface drainage.

2. Wall surfaces shall be smooth and be of an appropriate height for the operations of the food business concerned. They shall be maintained in a sound condition and be easy to clean and, where necessary, disinfect. This will require them to be of impervious, non-absorbent, washable and non-toxic materials unless the owner or food business operator can provide proof to an authorised officer that other materials used are appropriate.

3. Ceilings, false ceilings and overhead fixtures shall be so designed, constructed and finished as to prevent the accumulation of dirt and to reduce condensation, the growth of undesirable moulds and the shedding of particles.

4. Windows and other openings shall be so constructed as to prevent the accumulation of dirt. Those which can be opened to the outside environment shall, where necessary, be fitted with insect-proof screens which can be easily removed for cleaning. Where open windows would result in contamination or pollution of food, windows must remain closed and fixed during the operations of the food business.

5. Doors must be easy to clean and, where necessary, disinfect. This will require them to be of smooth and non-absorbent materials unless the owner or food business operator can provide proof to an authorised officer that other materials used are appropriate.

6. Surfaces (including surfaces of equipment) which come into contact with food, shall be maintained in a sound condition, be easy to clean and, where necessary, disinfect. This will require them to be of smooth, washable and non-toxic materials unless the owner or food business operator can provide proof to an authorised officer that other materials used are appropriate.

7. Where necessary, adequate facilities shall be provided for the cleaning and disinfecting of work utensils and equipment. These facilities must be constructed of materials resistant to corrosion, be easy to clean and have an adequate supply of hot and cold water.

8. Where appropriate, adequate measures shall be taken for the washing of food. Each sink or other such facility provided for the washing of food, shall have an adequate supply of hot water or cold potable water, as required, and be kept clean.

**PART 3****Requirements for mobile or temporary premises (such as fair stalls, market stalls, and mobile food vending vehicles), premises used primarily as a private dwelling, premises used occasionally for catering purposes, and automatic vending machines**

1. Temporary premises and automatic vending machines shall be so sited, designed, constructed, kept clean and maintained in good repair and condition, as to avoid the risk of contamination or pollution of food or the presence of insects and other pests or of birds.

2. In particular and without prejudice to the generality of paragraph 1 above, where necessary –

- (a) appropriate facilities must be available to maintain adequate personal hygiene (including facilities for the hygienic washing and drying of hands, hygienic sanitary arrangements and changing facilities);
- (b) surfaces in contact with food shall be in a sound condition and be easy to clean and, where necessary, disinfect. This will require them to be of smooth, washable, non-toxic materials unless the owner or food business operator can provide proof to an authorised officer that other materials used are appropriate;
- (c) adequate provision shall be made for the cleaning and, where necessary, disinfecting of work utensils and equipment;
- (d) adequate provision shall be made for the cleaning of food;
- (e) an adequate supply of hot water and cold potable water must be available;
- (f) adequate arrangements and facilities for the hygienic storage and disposal of hazardous or inedible substances and waste (whether liquid or solid) must be available;
- (g) adequate facilities and arrangements for maintaining and monitoring suitable food temperature conditions must be available;
- (h) food must be so placed as to avoid, so far as is reasonably practicable, the risk of contamination or pollution.

**PART 4****Transport**

1. Conveyances and containers used for transporting food shall be kept clean and maintained in good repair and condition in order to protect food from contamination or dirt and shall, where necessary, be so designed and constructed as to permit adequate cleaning and disinfecting.

2. Receptacles in conveyances and other containers shall not be used for transporting anything other than food where to do so could result in contamination or pollution of food.

3. Bulk food in liquid, granular or powder form must be transported in receptacles, tankers or other containers reserved for the transport of food. Such containers shall be marked in a clearly

visible and indelible manner, in one or more Community languages, to show that they are used for the transport of food, or must be marked "for foodstuffs only".

4. Notwithstanding paragraph 3 above, the bulk transport in sea-going vessels of liquid oils or fats which are intended or likely to be used for human consumption is permitted in tanks that are not exclusively reserved for the transport of foodstuffs, subject to the following conditions –

- (a) where the bulk oil or fat is intended to be processed –
  - (i) it may be transported in a stainless steel tank or a tank which is lined with epoxy resin or technical equivalent, if the immediately preceding cargo transported in the tank is included in the list of acceptable previous cargoes set out in the Annex to this Part, or was food, or
  - (ii) it may be transported in a tank of materials other than those referred to in sub-subparagraph (i) if the three immediately preceding cargoes transported in the tank are included in the list of acceptable previous cargoes set out in the Annex to this Part or were cargoes of food; or
- (b) where the bulk oil or fat is not intended to be processed further, it may be transported in a tank of stainless steel or a tank which is lined with epoxy resin or technical equivalent, if the immediately preceding three cargoes transported in the tank were food; and
- (c) the master of the sea-going vessel transporting in tanks, oils or fats intended or likely to be used for human consumption, keeps accurate records showing the nature of the three immediately preceding cargoes transported in the tank concerned and the effectiveness of the cleaning process used between the successive cargoes;
- (d) where the bulk oil or fat has been transhipped, the master of the receiving sea-going vessel shall, in addition to the records referred to in subparagraph (c), keep accurate records –
  - (i) showing that before the bulk oil or fat was transhipped onto his vessel, the transport of the oil or fat concerned was carried out in accordance with subparagraphs (a) and (b); and
  - (ii) showing the effectiveness of the cleaning process used between the successive cargoes on the previous vessel; and
- (e) the master of the vessel provides the records referred to in subparagraphs (c) and (d) to an authorised officer upon request.

5. Notwithstanding paragraph 3 above, the bulk transport by sea of raw sugar which is not intended to be used as a food or as a food ingredient without a full and effective refining process shall be permitted in a receptacle, tanker or other container which is not exclusively used for the transport of food, subject to the following conditions –

- (a) the immediately preceding cargo in the receptacle, tanker or other container shall not have been a bulk liquid and prior to the loading of the raw sugar, the receptacle, tanker or other container shall have been effectively cleaned to remove residues of the previous cargoes and other impurities and shall have been inspected to ensure that the residues and other impurities have been effectively removed;
- (b) the food business operator responsible for the transport of raw sugar by sea shall keep accompanying records which—
  - (i) describe in detail the immediately preceding cargo carried in the receptacle, tanker or other container concerned and the type and effectiveness of the method of cleaning applied prior to the transport of the raw sugar; and
  - (ii) bear in clear, legible and indelible characters the following indication in one or more official languages of the European Community: “This product must be refined prior to being used for human consumption”; and
  - (iii) accompany the raw sugar cargo in all stages of transport to the refinery;
- (c) the refinery operator shall keep copies of the documents referred to in subparagraph (b);
- (d) the food business operator responsible for the transport of raw sugar and the refining process shall present the accompanying documents referred to in subparagraph (b) to an authorised officer, upon request;
- (e) raw sugar which has been transported by sea in receptacles, tankers or other containers which are not intended exclusively for the transport of food, shall be subjected to a full and effective refining process before being considered suitable for use as food or a food ingredient;
- (f) the food business operator responsible for the transport of raw sugar and the refining process shall review the cleaning method applied prior to the loading of raw sugar, as being a critical point within the meaning of regulation 6(2)(c), in relation to the safety and hygiene of superwhite sugar or refined sugar, taking into account the nature of the cargo previously carried in the receptacle, tanker or other container, in which the raw sugar is transported.

6. Where the conveyance or container is used at the same time for transporting food and another product or different kinds of products, such products shall, where appropriate, be kept separately to protect them against any contamination or pollution.

7. Where the conveyance or container has been used to transport a product which was not a food or to transport different descriptions of foods, effective cleaning shall take place between loads, in order to avoid the risk of contamination or pollution.

8. Food shall be so placed and protected in a conveyance or container, as to minimise the risks of contamination or pollution.

9. Where necessary, conveyances and containers used for transporting food must be capable of maintaining the food at appropriate temperatures and, where necessary, designed to allow those temperatures to be monitored.

## ANNEX

(Paragraph 4(a)(i) and (ii) of Part 4 of First Schedule)

## List of acceptable previous cargoes

Substance	CAS No. <sup>(1)</sup>
Acetic acid (ethanoic acid; vinegar acid; methane carboxylic acid)	64-19-7
Acetone – dimethylketone; 2-propanone	67-64-1
Acid oils and fatty acid distillates – from vegetable oils and fats and/or mixtures thereof and animal and marine fats and oils	
Ammonium hydroxyde – (ammonia solution; aqua ammonia)	1336-21-6
Animal, marine and vegetable oils and fats (other than cashew nut shell and crude tall oil)	
Beeswax	8012-89-3
Benzyl alcohol (NP and reagent grades only)	100-51-6
Butyl acetates – (n-; sec-; tert-)	123-86-4
	105-46-4
	540-88-5
Calcium chloride solution	10043-52-4
Calcium lignosulphonate	
Candelilla wax	8006-44-8
Carnauba wax – (Brazil wax)	8015-86-9
Cyclohexane – (hexamethylene; hexanaphthene; hexalhydrobenzene)	110-82-7
Cyclohexanol (hexahydrophenol)	108-93-0
Epoxidised soyabean oil (with a minimum 7% oxirane oxygen content)	8013-07-8
Ethanol (ethyl alcohol)	64-17-5

Ethyl acetate – (acetic ether, acetic ester, vinegar naphtha)	141-78-6
2-Ethylhexanol – (2-ethylhexyl alcohol)	104-76-7
Fatty acids:	
Butyric acid – (n-butyric acid; butanoic acid; ethyl acetic acid; propyl formic acid)	107-92-6
Valerianic acid – (n-pentanoic acid)	109-52-4
Caproic acid – (n-hexanoic acid)	142-62-1
Haptoic acid – (n-heptanoic acid)	111-14-8
Caprylic acid – (n-octanoic acid)	124-07-2
Pelargonic acid – (n-nonanoic acid)	112-05-0
Capric acid – (n-dodecanoic acid)	334-48-5
Lauroleic acid – (dodecanoic acid)	143-07-7
Myristic acid – (n-tetradecanoic acid)	4998-71-4
Palmitic acid – (n-hexadecanoic acid)	57-10-3
Palmitoleic acid – (cis-octadecanoic acid)	373-49-9
Stearic acid – (n-octadecanoic acid)	57-11-4
Ricinoleic acid – (cis 12-hydroxy octadec-9 enoic acid; Castor oil acid)	141-22-0
Oleic acid – (n-octadecenoic acid)	112-80-1
Linoleic acid – (9,12 – octadecadienoic acid)	60-33-3
Linolenic acid – (9,12,15 – octadecatrienoic acid)	463-40-1
Arachidic acid – (eicosanoic acid)	506-30-9
Behenic acid – (docosanoic acid)	112-85-6
Erucic acid – (cis 13-docosenoic acid)	112-86-7
Fatty alcohols – natural alcohols	
Butyl alcohol – (1-butanol butyric alcohol)	71-36-3
Caproyl alcohol – (1-hexanol hexyl alcohol)	111-27-3

Enanthy 1 alcohol – (1-heptanol; heptyl alcohol)	110-70-6
Capryl alcohol – (1-n-octanol)	111-87-5
Nonyl alcohol – (1-nonanol; Pelargonic alcohol octyl carbinol)	143-08-8
Decyl alcohol – (1-decanol)	112-30-1
Lauryl alcohol – (n-dedecanol; dodecyl alcohol)	112-53-8
Tridecyl alcohol – (1-tridecanol)	27458-92-0
Myristyl alcohol – (1-tetradecanol; tetradecanol)	112-72-1
Cetyl alcohol – (alcohol C-I 6; 1-hexadecanol; cetylic alcohol; palmityl alcohol n-primary hexadecyl alcohol)	36653-82-4
Stearyl alcohol – (1-octadecanol)	112-92-5
Oleyl alcohol – (Octadecenol)	143-28-2
Lauryl myristyl alcohol – (C12-C14 blend)	
Cetyl stearyl alcohol – (C16-C18 blend)	
Fatty acids esters – any ester produced by the combination of any of the above listed fatty acids with any of the above listed fatty alcohols. Examples of these are butyl myristate, oleyl palmitate and cetyl stearate.	
Fatty acid – methyl esters	
Methyl laurate – (methyl dodecanoate)	111-82-0
Methyl palmitate – (methyl hexadecanoate)	112-39-0
Methyl stearate – (methyl octadecanoate)	112-61-8
Methyl oleate – (methyl octadecanoate)	112-62-9
Formic acid – (methanoic acid)	64-18-6
Glycerine – (glycerol)	56-81-5
Glycols	
Butanediol – (1,3-butylene glycol; 1,3-butanediol; 1,4-butylene glycol; 1,4-butanediol; 2,3-butylene glycol; 2,3-butanediol; Butylene glycol)	107-88-0 110-63-4 513-85-9
Polypropylene glycol – (molecular weight greater than 400)	25322-69-4

Propylene glycol – (1,2 propylene glycol; 1,2-propanediol; 1,2-dihydroxypropane; monopropylene glycol (MPG); methyl glycol)	57-55-6
1,3-Propylene glycol - ~Trimethylene glycol; 1,3-propanediol)	504-63-2
n-Heptane –	142-82-5
n-Hexane (technical grades)	110-54-3
	64742-49-0
iso-Butanol – (2-methyl-1-propanol;)	78-83-1
iso-Butyl acetate	110-19-0
iso-Decanol (isodecyl alcohol)	25339-17-7
iso-Nonal (isononyl alcohol)	27458-94-2
iso-Octanol (isooctyl alcohol)	26952-21-6
iso-Propanol – (isopropyl alcohol;IPA)	67-63-0
Limonene – (dipentene)	138-86-3
Magnesium chloride solution	7786-30-3
Methanol – (methyl alcohol)	67-56-1
Methyl ethyl ketone – (2-butanone)	78-93-3
Methyl isobutyl ketone – (4-methyl-2-pentanone;)	108-10-1
Methyl tertiary butyl ether – (MTBE)	1634-04-4
Micro silica	7631-86-9
Molasses	57-50-1
Montan waz	8002-53-7
Nonane	111-84-2
Paraffin (edible grade)	
Pentane	109-66-0
Phosphoric acid – (ortho phosphoric acid)	7664-38-2

Potable water is acceptable as a previous cargo only where the immediate previous cargo to it is on this list	1310-58-3
Potassium hydroxide (caustic potash)	109-60-4
n-Propyl acetate	1310-73-2
Sodium hydroxide (caustic soda, lye)	50-70-4
Sorbitol (D-sorbitol; hexahydric alcohol; d-Sorte)	7664-93-9
Iphuric acid	
Urea ammonia nitrate solution – (UAN)	
Wine lees – (vinasses, vinaccia, argol, vini, argil arcilla, weinstein, crude creas of tartar, crude potassium biturate)	868-14-1

## NOTE:

<sup>(1)</sup> The CAS number is the chemical abstract service registry number.

**PART 5****Requirements for materials, installations and equipment which come into contact with food**

Any material, installation or equipment which comes into contact with food shall be kept clean and –

- (a) be so constructed and maintained as to minimise any risk of contamination or pollution of food; and
- (b) with the exception of non-returnable containers and packaging, be so constructed and maintained as to enable them to be thoroughly cleaned and, where necessary, disinfected sufficiently for the purposes intended; and
- (c) be so installed as to allow adequate cleaning of the neighbouring places.

**PART 6****Waste**

1. Food waste and other refuse must not be allowed to accumulate in food rooms except so far as this is unavoidable for the proper functioning of the business.

2. Food waste and other refuse must be deposited in closable containers unless food business operators can prove to an authorised officer that other types of containers used are appropriate. These containers must be of an appropriate construction, kept in sound condition and where necessary be easy to clean and disinfect.

3. Adequate provision must be made for the removal and storage of food waste and other refuse. Refuse stores must be designed and managed in such a way as to enable them to be kept clean and to protect against access by pests or birds and against contamination or pollution of food, drinking water, equipment or premises.

**PART 7****Water supply**

1. There must be an adequate supply of potable water which is clean and hygienic. This potable water must be used whenever necessary to avoid food from being contaminated or polluted.

2. Where ice is required, it must be obtained from water which is clean and hygienic. This ice must be used whenever necessary to ensure food is not contaminated. It must be made, handled and stored under conditions which protect it from all contamination or pollution.

3. Steam used directly in contact with food must not contain any substance which presents a hazard to health or is likely to contaminate or pollute the product.

4. Water which is unfit for drinking and which is used for the generation of steam, refrigeration, fire control and other similar purposes not relating to food, must be contained in separate systems which are readily identifiable and which have no connection with, nor any possibility of reflux into, the potable water system.

**PART 8****Personal hygiene**

1. Any person working in a food business operation or who handles food or moves in places where food operations are carried out shall –

- (a) take all reasonable measures to avoid any risk of contamination or pollution of the food;
- (b) maintain a high degree of personal cleanliness and wear suitable, clean and, where appropriate, protective clothing.

2. In particular and without prejudice to the generality of paragraph 1 above –

- (a) any person working in a food business or who handles loose foodstuffs or who goes into places where loose foodstuffs are placed, shall –
  - (i) keep clean all parts of his body which may come into contact with foodstuffs,
  - (ii) keep clean all parts of his inner and outer clothing which may come into contact with foodstuffs,
  - (iii) cover any open wound or scratch with an appropriate waterproof bandage,
  - (iv) avoid spitting, and
  - (v) not smoke;
- (b) any person working in a food business and –
  - (i) engaged in the production (except in harvesting, fishing, fish farming, slaughter and milking), preparation, processing or transport of loose foodstuffs, or
  - (ii) who moves in places or conveyances in which such activities take place,

shall wear a white overall and head gear.

3. Any person who works in any capacity in premises of a food business in which activities relating to food are carried out, may not handle food unless he has a current certificate issued (annually) by a Chief Medical Officer Republic certifying that the condition of the health of the person concerned entails no risk to the safety of food.

4. Any person who works in any capacity in premises of a food business in which activities relating to food are carried out who knows or suspects he is suffering from, or is a carrier of a disease which may be transmitted through food, or who is suffering from infected wounds, skin infections, sores or diarrhoea or any other infectious disease, shall immediately inform the owner or food business operator of the business in which he is employed of the fact. Any owner or food business operator who is informed of such a fact by the person concerned or by another person or who by any other means discovers or suspects such a fact, shall notify the fact or suspicion immediately to a Chief Medical Officer. Where the person concerned is himself the owner or food business operator, he shall likewise immediately notify the fact or suspicion to a Chief Medical Officer.

5. The owner and food business operator shall prohibit any person, whatever his capacity may be, from working in the business premises in which activities relating to food are carried out, if such person is known to be or is suspected of suffering from, or to be a carrier of a disease which may be transmitted through food, or who is suffering from infected wounds, skin infections, sores or diarrhoea or any other similar infectious disease, when there is a direct or indirect risk of contaminating food with pathogenic micro-organisms, until such time as a Chief Medical Officer decides that the risk of such contamination no longer exists.

6. Where a Chief Medical Officer, following an examination of any person, has reasonable cause to believe that employment of the person concerned in a food business may cause the spread of any of the diseases referred to in paragraph 4 above, he may, by notification made in writing addressed to the owner or food business operator and to the person concerned, require the latter to stop working in premises of the food business concerned, in which activities relating to food are carried out, for such period as may be specified in the notification.

7. It is prohibited for any person named in a notification made in accordance with paragraph 6 above or for any other person knowing or suspecting he is suffering from or is a carrier of any of the diseases referred to in paragraph 4 above, to work in the premises of a food business in which activities relating to food are carried out, before the period specified in the notification has elapsed, or until a Chief First Medical Officer decides that there is no longer any risk of spreading such disease.

8. The owner and food business operator shall prohibit any person named in a notification made under paragraph 6 above which has been notified to them, from working in premises of the food business in which activities relating to food are carried out, before the end of the period specified in the notification or until a Chief Medical Officer decides that there is no longer any risk of spreading such disease.

9. If a Chief Medical Officer has evidence that any person is suffering from food poisoning caused by the consumption of any food or that the food of a business has been contaminated by any of the diseases referred to in paragraph 4 above, he may, by notification made in writing and addressed to the owner or food business operator, prohibit the use, sale or supply for human consumption of any food which was or is the object of the activities of the business concerned, except under such conditions as may be contained in the notification.

10. Where the owner or food business operator receives a notification issued under paragraph 9 above, he shall stop selling or supplying any food for human consumption that is not in conformity with the conditions of the notification.

11. Any notification made in accordance with paragraph 9 above shall be valid –

- (a) from the time the notification was received by the owner or operator of the food business specified in the notification;
- and

- (b) for the period specified in the notification which shall not be longer than four days and which a Chief Medical Officer may extend one or more times for periods not exceeding four days.

12. An owner or food business operator who receives a notification made under paragraph 9 above shall take all necessary measures, within the period for which the notification is valid, to eradicate the causes for which the notification was made.

13. A First Medical Officer who has issued a notification under paragraph 9 above may recall it, before the specified period expires, if he is satisfied either that the food which was or is the object of the activities of the food business in relation to which the notification was issued, is not likely to cause food poisoning or that the risk of contamination from any of the diseases referred to in paragraph 4 above no longer exists.

14. For the purpose of paragraphs 3,4,5,6,7,8,9,11 and 13 above a Chief Medical Officer means –

- (a) in relation to any premises not occupied or used by the Crown in any capacity, or in relation to any person working (in whatever capacity) at such premises, a Chief Medical Officer of the Republic;
- (b) in relation to any premises occupied or used by the Crown in any capacity, or in relation to any person working at such premises, such person as the Chief Officer may appoint as a Chief Medical Officer.

## **PART 9**

### **Provisions applicable to food**

1. No raw materials or ingredients shall be accepted by the owner or operator of a food business if they are known to be, or might reasonably be expected to be so contaminated with parasites, pathogenic micro-organisms or toxic, decomposed or foreign substances that, after normal sorting and preparatory or processing procedures hygienically applied by food businesses, they would still be unfit for human consumption.

2. Raw materials and ingredients stores in food businesses shall be kept in appropriate conditions designed to prevent harmful deterioration of the materials and ingredients and to protect them from contamination or dirt.

3. All food which is transported, stored, packaged, displayed or carried shall be protected against any contamination or dirt likely to render the food unfit for human consumption, injurious to health or contaminated in such a way that it would be unreasonable to expect it to be consumed in that state. In particular, food must be so placed and protected as to minimise any risk of contamination or pollution. Adequate procedures must be in place to ensure insects, pests or birds are controlled.

4. Raw materials, ingredients, intermediate products and finished products likely to support the growth of pathogenic micro-organisms or the formation of toxins must be kept at temperatures which would not result in a risk to health. Consistent with food safety, limited periods outside temperature control are permitted where necessary

to accommodate the practicalities of handling during preparation, transport, storage, display and serving of food.

5. Where food is to be held or served chilled it must be cooled as quickly as possible following the final heating process, or final preparation stage if no heating process is involved, to a temperature which would not result in a risk to health arising from the food.

6. Hazardous or inedible substances, including animal feeding stuffs shall be adequately labelled and stored in separate and secure containers.

## **PART 10**

### **Supervision, training and instruction of the staff of food businesses**

1. Owners and food business operators shall ensure that people working and handling food in the business concerned, are supervised and are instructed and trained in food hygiene matters commensurate with their work activity.

2. The syllabus on food hygiene matters taught to staff shall be compatible with the provisions of these Regulations.

**SECOND SCHEDULE**

(Regulations 3 and 8(1), (2) and (6))

**Conduct of official controls on food**

1. For the purposes of the official control of food, authorised officers shall –

- (a) control food sent to a member State of the European Community with the same diligence as they apply in relation to products supplied, sold, displayed or offered for supply or sale or otherwise marketed in the Areas; and
- (b) not exclude any food from appropriate control on the grounds that it is intended for export to a country which is not a member State of the European Community.

2. Official controls on food shall be carried out –

- (a) regularly;
- (b) where food is suspected not to be in conformity with provisions applicable to it;
- (c) as a general rule, without prior warning; and
- (d) by applying the principle of proportionality having regard to the ends to be achieved.

3. Official controls on food shall be applied to all stages of production, preparation, importation from countries which are not members of the European Community, storage, transport, distribution, disposal, sale, possession or display or offer for disposal or sale and marketing in the Areas.

4. Authorised officers and officers of Customs shall select from the stages referred to in paragraph 3 above, the stage or stages which they consider the most appropriate for the carrying out of any examination.

5. Controls shall involve one or more of the following operations, in accordance with paragraphs 6 to 9 below and in the light of the examination to be carried out –

- (a) inspection;
- (b) sampling and analysis;
- (c) inspection of staff hygiene;
- (d) examination of documents;
- (e) examination of the methods of control applied by the operator of the business concerned and of the results obtained.

6. The following shall be subject to inspection –

- (a) the state of the site, store rooms, offices, premises and plant surroundings, means of transport, equipment and tools and their use during the different stages referred to in paragraph 3 above;
- (b) raw materials, ingredients, additives, technological aids and other products used for the preparation or production of food;

- (c) semi-finished products;
- (d) finished products;
- (e) materials and objects which are intended to come into contact with food;
- (f) cleaning and maintenance products and processes and pesticides;
- (g) processes used for the preparation of food;
- (h) labelling and presentation of food;
- (i) preservation methods.

7. The inspection referred to in paragraph 6 may be supplemented where necessary by –

- (a) interviews with the operator and workers of the businesses under inspection;
- (b) reading of values recorded by measuring instruments used by the business under inspection;
- (c) inspections carried out by the authorised officer conducting the inspection using his own measuring instruments, and comparing the results with those obtained from the use of the instruments used by the business being inspected.

8. In accordance with the powers conferred upon them by the Ordinance, authorised officers and officers Customs may take samples from the materials or objects referred to in sub-paragraphs (b) to (f) of paragraph 6 above, for the purpose of analysis or examination by a Republican Analyst.

9. Persons who, in the course of their activities, come into contact, whether directly or indirectly, with the products, materials or objects referred to in sub-paragraphs (b) to (f) of paragraph 6 above, shall be subject to the staff hygiene inspection provided for in sub-paragraph (c) of paragraph 5 above. The purpose of this inspection shall be to check whether the health standards concerning personal cleanliness and clothing are being observed and such inspection shall be without prejudice to any medical examinations that may be required under these Regulations.

10. Authorised Inspectors may take note of the documents held by any person at the various stages referred to in paragraph 3 above and may make copies of the whole or take extracts from such documents.

**THIRD SCHEDULE**

(Regulation 9(2))

**PRINCIPLES OF GOOD LABORATORY PRACTICE****1. Definitions**

In this Schedule unless the context otherwise requires:

“amendment of the project plan” means a modification of a project plan made intentionally, following the commencement of the project;

“basic time table” means all useful information needed to assess the work load and to trace studies in an experimental unit;

“controlled element” means the subject of a project and includes synthetic chemical substances, elements of animal or human origin and live organisms;

“day of commencement of the project” means the date on which the project plan is signed by the project manager;

“day of completion of the project” means the day certified by the project manager as the day that a project has been completed;

“experimental system” means a biological, chemical or natural system used in a clinical project and the combination of the systems concerned;

“experimental unit” means the persons, places and equipment required to carry out a non-clinical study for the safety of human health and the environment. In the case of projects carried out in more than one testing place, it includes the place where the project manager is based and all other specific testing places which may be considered to be either wholly or partially, experimental units;

“good laboratory practice” means a quality system regarding the organisation, procedure and the conditions under which the non-clinical projects regarding the safety of human health and of the environment, are designed, carried out, controlled, recorded, archived and presented in the final project under development;

“main researcher” means a person who, in the case of a project which is carried out in more than one testing place, acts in the name of the project manager and has specific authority in relation to phases of the project allocated to him. The project manager may not delegate his responsibility for the general conduct of the project to the main researcher. The same rule shall apply to the approval of the project plan and amendments to it, the approval of the final project and the keeping of the principles of good laboratory practice;

“manager of the experimental unit” means an authorised person having the power and formal responsibility for organising and operating an experimental unit, in accordance with the principles of good laboratory practice;

“non-clinical project regarding the safety of human health and of the environment” means an experiment or a series of

experiments, during which the controlled element is examined in the laboratory or in the open air, in order to collect information relating to its properties or safety for human health and the environment and includes work carried out in laboratories, greenhouses and fields;

“programme for ensuring quality” means a specified system, including the staff concerned, which is independent from the carrying out of the project, and whose purpose is to ensure the management of the experimental unit and that the principles of good laboratory practice described in this Schedule are followed;

“project manager” means a person responsible for the carrying out of a non-clinical project regarding the safety of human health and of the environment, including the approval of the project plan and the amendments thereto, the approval of the final project and the keeping of the principles of good laboratory practice;

“project plan” means a document which sets out the conditions of a project, the experimental phases for the carrying out of the project and includes any amendments thereto;

“sample” means material obtained from an experimental system for the purpose of analysis or preservation;

“stage of testing” means one or more phases of a project;

“standardised operational procedures” means written procedures, describing the way for carrying out tests or other activities and which are not normally described in detail in the project plan or in the instructions for carrying out the tests;

“unprocessed data” means all original laboratory recordings and all original or certified copies of the documents of the experimental unit obtained by the observations and work done in the context of a project, including photographs, copies in microfilm or microfiche, computerised data, recorded comments,

recordings made by autographic instruments or any other means of saving data, capable of ensuring the secure storing of information for as long as it is necessary.

## **2. Programmes to ensure quality**

### **2.1 General**

1. Each experimental unit shall have a documented programme to ensure quality and that the project is carried out in accordance with the principles of good laboratory practice.

2. The manager of the experimental unit shall appoint a person or persons having knowledge about the procedures regarding the carrying out of tests, to execute the programme for ensuring quality. These persons shall be directly accountable to the manager.

3. The manager of the experimental unit shall take all adequate measures to ensure that the aforementioned persons are not involved in the carrying out of the project the ensuring of whose quality is the purpose of their appointment.

## 2.2 Responsibilities of the staff for ensuring quality

Without prejudice to the other duties of the staff responsible for ensuring the quality of each experimental unit, such staff shall –

- (a) keep copies of all approved project plans and standardised operational procedures used in the experimental unit and shall have access to an up to date copy of the basic timetable;
- (b) check whether the project plan contains the required information relating to the keeping of the principles of good laboratory practice and shall record such checks;
- (c) carry out inspections to ascertain whether all projects are carried out in accordance with the principles of good laboratory practice. During these inspections, they shall check whether the project plans and the standardised operational procedures have been made available to the staff responsible for the project and whether they are being observed. Such inspections may be of three kinds, in accordance with the standardised operational procedures for the programme for ensuring quality, that is to say –
  - (i) inspections relating to the project,
  - (ii) inspections relating to the experimental unit,
  - (iii) inspections relating to the techniques employed;
- (d) keep records of the inspections referred to in sub-paragraph (c);
- (e) inspect the final project in order to ascertain whether the description of the methods, procedures and comments are accurate and comprehensive and whether the results mentioned correspond fully and accurately with the unprocessed data of the project;
- (f) immediately submit the results of the inspections in writing, to the manager of the experimental unit, the project manager or the main researchers and their respective managers, as the case may require;
- (g) draw up and sign a statement which shall be inserted in the final project in which they shall –
  - (i) record the kinds of inspections carried out and their respective dates, including the phase or phases of the project inspected and the days on which the results of the inspections had been submitted to the manager of the experimental unit, to the project manager and to the main researcher, as the case may be, and
  - (ii) certify that the final project corresponds to the unprocessed data.

## 2.3 Responsibility for the management of the experimental unit

The manager of the experimental unit shall take all adequate measures to ensure that the persons appointed for ensuring the quality, perform the duties conferred upon them by paragraph 2.2

### 3. Standardised operational procedures

1. Each experimental unit shall have written standardised procedures, approved by the manager of the experimental unit, the purpose of which shall be to ensure the quality and integrity of the data produced by the experimental unit concerned. Any revisions of the standardised operational procedures shall be approved by the manager of the experimental unit.

2. The standardised operational procedures relating to the activities carried out in each discrete department or place of the experimental unit shall be directly available there. Published writings, methods of analysis, articles and manuals may be used as aids to the standardised operational procedures.

3. Any deviations from the standardised operational procedures relating to the project shall be documented and confirmed by the project manager and by the main researcher, as the case may require.

4. The standardised operational procedures shall be available in relation to, but shall not be exclusively restricted to, the following categories of activities of the experimental unit: the explanations provided for each category shall be considered to be indicative examples –

(a) controlled elements and reference elements –

reception, identification, labelling, handling, sampling and storing;

(b) appliances, materials and reagents –

(i) appliances:

use, maintenance, cleaning and marking;

(ii) information technology systems:

suitability control, operation, maintenance, safety, changes control and safety of data copying;

(iii) materials, reagents and solutions:

preparation and labelling;

(c) protection of recordings, writing of reports, storing and recovery –

project codification, collection of data, writing reports, systems for the establishment of indexes, data handling including the use of information technology systems;

(d) experimental system (as the case may require) –

(i) preparation of the rooms and of the environmental conditions for the experimental system;

(ii) procedures for the reception, transport, appropriate placement, characterisation, identification and care of the experimental system;

(iii) preparation of the experimental system, observation and examination before the day of commencement of the project, whilst carrying out the project and on the day of completion of the project;

- (iv) caring for the individual subjects of the experimental system that were found to be dying during the project or that died during the project;
  - (v) collection, identification and handling of samples, including those of autopsies and histopathological examinations;
  - (vi) landscaping and installation of experimental systems in experimental plots;
- (e) procedures for ensuring quality –  
actions of the staff responsible for ensuring the quality, in relation to designing, programming, carrying out and documenting inspections and the compiling of relevant reports.

**FOURTH SCHEDULE**

(Regulation 9(5))

**CRITERIA FOR THE VALIDATION OF METHODS OF ANALYSIS APPLIED BY REPUBLICAN LABORATORIES**

1. Republican Laboratories shall validate, where possible, the methods of analysis applied in relation to the exercise of the duties conferred upon them by the Ordinance, in accordance with the following criteria –

- (a) specialisation in the subject;
- (b) accuracy;
- (c) reliability: repetition (in the same laboratory) and reproductivity (carried out in the same laboratory or in different laboratories)
- (d) detection limits;
- (e) sensitivity;
- (f) facility of execution and application;
- (g) other criteria which may be selected according to the case.

2. The values which characterise the reliability referred to in paragraph 1(c) shall be determined on the basis of collective test results, carried out in accordance with an internationally recognised protocol for the type of testing in question: the repetition and reproductivity values shall be expressed in a manner which is internationally recognised, as for example with a reliability factor of 95%. Republican Laboratories shall publish or make the results of their collective tests available to the public.

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Dated this 9th day of September 2002.

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

(205/2/2)

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No. 77

## THE POLICE ORDINANCE

(Ordinances 9 of 1967, 14 of 1969, 7 of 1975, 2 of 1993,  
10 of 1998 and 25 of 1999)

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**ORDER MADE UNDER SECTION 23(1)**


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In exercise of the powers vested in me by section 23(1) of the Police Ordinance, I, the Chief Constable, hereby order that Waterloo Road South from East to West roundabouts remains closed to all vehicular traffic from 0730 to 1500 hours on Thursday 12th September 2002.

2. Traffic for Ayia Napa or Larnaca will be diverted via Snake Road.

Dated this 10th day of September 2002.

(132/32)  
(144)

E. VALANCE,  
Chief Constable,  
Sovereign Base Areas

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No. 78

## THE POLICE ORDINANCE

(Ordinances 9 of 1967, 14 of 1969, 7 of 1975, 2 of 1993,  
10 of 1998 and 25 of 1999)

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**ORDER MADE UNDER SECTION 23(1)**


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In exercise of the powers vested in me by section 23(1) of the Police Ordinance, I, the Chief Constable, hereby order that part of Larnaca/Famagusta main road from Dhekelia west round about to Larnaca/Famagusta/Pergamos junction remains closed to all vehicular traffic from 0730 to 1500 hours on Friday 13th September 2002.

2. Local traffic for Richmond village and Pyla Ranges will be facilitated. Traffic for Larnaca or Xylotymbou will be diverted via Waterloo Road.

Dated this 10th day of September 2002.

(132/32)  
(144)

E. VALANCE,  
Chief Constable,  
Sovereign Base Areas

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