

# MEAT OF POULTRY AND LAGOMORPHS (HYGIENE AND CIRCULATION REQUIREMENTS)

## SCOPE

Requirements for poultry and lagomorphs meat handling in small quantities

## LATVIAN REGULATIONS

Cabinet Regulation No.1393, adopted December 08, 2009 "[Requirements for the handling of meat from poultry and lagomorphs in small quantities](#)"

## PRIOR AUTHORIZATION

Not required

## CONTACTS

### **AUTHORITY RESPONSIBLE FOR REGULATIONS**

Ministry of Agriculture

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### **MARKET SURVEILLANCE AUTHORITY**

Food and Veterinary Services

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## MAIN REQUIREMENTS FOR ECONOMIC OPERATORS

The regulations of the Cabinet of Ministers implement the regulatory enactment, which in accordance with Article 1 (4) of Regulation (EC) No 1049/2001 of the European Parliament and of the Council of 29 April 2004 Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin would impose requirements on producers who supply small quantities of meat from poultry and lagomorphs slaughtered on the holding to the final consumer or to local retail establishments directly supplying the meat to the final consumer as fresh meat.

The rules apply to holdings where the quantity of meat directly delivered does not exceed 10 000 poultry or lagomorphs per year, if they are reared on the same holding and slaughtered in a slaughter room belonging to the holding, and lays down hygiene requirements for slaughter premises and meat circulation.