

WRITTEN QUESTION E-1489/03  
by Reinhold Messner (Verts/ALE)  
to the Commission

Subject: Hygiene rules for slaughter and processing on farms

Since the publication of the White Paper on food safety a large number of new regulations have been introduced in the area of food safety and hygiene.

What rules are currently applicable to the slaughter of animals (cattle, pigs, sheep, goats and fowl) on farms? What requirements have to be complied with in respect of buildings? What rules are applicable to processing (sausage products, escalope) on farms? What special rules apply to direct marketing of such products on farms (guest house or farm shop)?

In respect of which of these rules has the Commission recently put forward legislative proposals or plans to do so in the near future?