



**NSAI**  
Standards

Irish Standard  
I.S. 341:2007&A1:2015

# Hygiene in food retailing and wholesaling

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## I.S. 341:2007&A1:2015

*Incorporating amendments/corrigenda issued since publication:*

I.S. 341:2007/A1:2015

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I.S. xxx: Irish Standard – national specification based on the consensus of an expert panel and subject to public consultation.

S.R. xxx: Standard Recommendation - recommendation based on the consensus of an expert panel and subject to public consultation.

SWiFT xxx: A rapidly developed recommendatory document based on the consensus of the participants of an NSAI workshop.

*This document replaces/revises/consolidates the NSAI adoption of the document(s) indicated on the CEN/CENELEC cover/Foreword and the following National document(s):*

*NOTE: The date of any NSAI previous adoption may not match the date of its original CEN/CENELEC document.*

<i>This document is based on:</i>	<i>Published:</i>
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Údarás um Chaighdeáin Náisiúnta na hÉireann

**AMENDMENT**

No. 1: 2015

OF

STANDARD SPECIFICATION (HYGIENE IN FOOD RETAILING AND WHOLESALING)

DECLARATION, 2007

IRISH STANDARD 341: 2007

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NSAI in exercise of the power conferred by Section 16 (5) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Jobs, Enterprise and Innovation, hereby declares as follows:

1. This instrument may be cited as the Standard Specification (Hygiene in food retailing and wholesaling) Declaration, 2007 (Amendment) No. 1: 2015.
  2. Irish Standard 341:2007 set out in the Schedule to the Standard Specification (Hygiene in food retailing and wholesaling) Declaration, 2007 is hereby amended as indicated in the Schedule hereto.
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## **Foreword**

This amendment to I.S. 341:2007 was prepared by a Technical Working Group of the Food Industry Standards Committee and replaces the text in Sub-section 2.4 of I.S. 341:2007.

The requirements for the provision of food information to consumers by food businesses are set out in EU Legislation (Regulation (EU) No. 1169/2011) given effect by S.I. No. 556/2014 and S.I. No. 489/2014 on the provision of food information to consumers (FIC). This amendment provides guidance to compliance with the requirements of FIC.

This amendment provides guidance on the information to be provided to customers for meat from beef (raw and cooked), pigs, poultry, sheep and goats in accordance with the requirements of Regulation (EU) No. 1169/2011, Regulation (EU) No. 1337/2013 and Regulation (EC) No. 1760/2000. This amendment also provides guidance on the information to be provided to customers for fish and aquaculture products in accordance with the requirements of Regulation (EU) No. 1379/2013.

Further information on food labelling is available from The Food Safety Authority of Ireland (FSAI) website [www.fsai.ie](http://www.fsai.ie) and Sea Fisheries Protection Agency (SFPA) website [www.sfpa.ie](http://www.sfpa.ie).

## SCHEDULE

### Page 7, **Terms and Definitions**

Add the following new term and definition after "**Audit**":

**"Business to business:** food marketed at a stage prior to sale to the final consumer or for supply to mass caterers for preparation, processing, splitting or cutting up."

Add the following new term and definition after "**Food Business Operator**":

**"Food Information:** information concerning a food and made available to the final consumer by means of a label, other accompanying material, or any other means including modern technology tools or verbal communication"

Add the following new term and definition after "**Monitoring**":

**"Prepacked food:** food that is put into a package before delivery to the retailer and is offered for sale in the original package"

### **Page 13, 2.4.1**

Replace the entire text in subclause 2.4.1 with the following:

"All food business operators are required to provide specific types of food information to consumers (FIC) depending on how the food is presented to the consumer, i.e. non-prepacked or prepacked.

NOTE In the EU Regulation No 1169/2011 the term non-prepacked is used for loose foods.

In food retailing/wholesaling operations food is sold as prepacked or loose. Food information shall be provided for both prepacked and loose foods.

Information on substances or products that cause allergies or intolerances (see Table 1) shall be provided for all foods both loose and prepacked."

Replace the entire text in subclause 2.4.2 with the following:

### **"2.4.2 Mandatory information to be provided for loose foods**

#### **2.4.2.1 General**

In order to comply with FIC, the only mandatory information that a food business operator shall provide for loose food is information in writing on any products that contain any of the allergens listed in the Table 1.

Foods are called loose foods because they are:

- displayed without packaging but may be packaged by the customer, e.g. coffee, salad bar foods,
- packaged by the retailer at the request of the customer, e.g. sandwiches made to order, ice cream cones,
- packaged on the premises by the retailer for direct sale to customer, e.g. fruit pots, grab and go sandwiches.

Allergen information (see Table 1) shall be provided in writing for all foods sold loose before the sale is completed. The requirement to provide allergen information also applies to all beverages and in store samples.

#### 2.4.2.2 Presentation of allergen information for loose food

Allergen information shall be readily available in a prominent position on the premises to ensure that the customer does not have to request the information.

In order to comply with the requirement to provide allergen information for loose foods, the food business operator shall select a method that is appropriate to the business/customers, for example by placing:

- the allergen information on the product ticket, or
- a notice or notices on the premises directing the customer to the location of the allergen information, or
- applying labels to the product(s).

Where the food retailer uses tickets, notices or labels to provide the information to customers they shall be:

- easily visible, and
- not hidden or obscured in any way.

Allergen information shall be:

- clearly legible,
- easily visible,
- in English or English and Irish,
- clearly accessible and not hidden or obscured or interrupted by other written material or pictorial matter,
- presented in a manner such that there is no possibility of confusion as to which food it relates.

Where there is no ingredient list on the product the information shall be preceded by the term “contains” followed by the specific allergen(s).

There is no obligation to provide a list of ingredients for loose foods, where one is provided the allergen within the ingredient shall be stated directly after the ingredient, e.g. mayonnaise sunflower oil (79%), **egg** yolk (9%), water, vinegar, sugar, salt.

The allergens shall be clearly highlighted/emphasised in the list by using for example:

- CAPITAL LETTERS,
- underlined,
- **BOLD**, or
- other suitable method.

**2.4.2.3 Allergen information for loose products containing nuts or cereals with gluten**

Where a food or beverage being sold contains an ingredient with a nut or a cereal containing gluten or both, the allergen information shall be provided to the customer by naming the specific nut or specific cereal containing gluten or both as described 2.4.2.2.”

**Page 13, after 2.4.2**

*Insert the following new subclauses and Tables:*

**“2.4.3 Mandatory information for prepacked foods****2.4.3.1 General**

The food business operator is responsible for ensuring that the information provided on prepacked foods complies with the requirements of FIC.

The following information is mandatory and shall be displayed on all prepacked foods:

- name of the food,
- list of ingredients,
- allergen information (see Table 1),
- quantity of certain ingredients,
- net quantity in metric units (weight or volume or count),
- date of minimum durability, i.e. best before or use-by date,
- special storage instructions and/or conditions of use,
- name and address of the food business operator in the EU, if the food business operator is not established in the EU then the name and address of the importer of the product into the EU shall be stated,
- country of origin or place of provenance (where required),
- instructions for use (where necessary),
- alcoholic strength for beverages with more than 1.2 % alcohol by volume,
- nutrition declarations (see 2.4.4),
- foods produced under specific conditions e.g. organic foods and specific food products e.g. certain meats, fish, chocolate, fruit juice and jam require additional information on the label.

Alcoholic beverages with more than 1.2 % by volume alcohol are not required to have a list of ingredients or a nutritional declaration.

**2.4.3.2 Presentation of mandatory information**

All prepacked food shall be labelled in compliance with FIC and where other specific labelling requirements apply these shall also be stated on the prepacked product.

The food information provided shall be:

- marked in a conspicuous place,
- in English or English and Irish,
- easily visible,
- clearly legible, and
- indelible (where appropriate).

The information provided on the prepacked food shall not be:

- hidden,
- obscured,
- detracted from or interrupted by any other written or pictorial matter or any other intervening material.

The product name, net quantity and alcoholic strength (if applicable) shall be in the same field of vision, the field of vision is defined as all surfaces of a package that can be read from a single viewing point.

The minimum font size that shall be used for packages or containers is as follows:

- x height of the font size where x is equal or greater than 1.2 mm, or
- x height of the font size is equal to or greater than 0.9 mm, where the largest surface of the package or container is less than 80 cm<sup>2</sup>.

For example, if using font type "Times New Roman" the minimum "x" height is equivalent to size 8 font.

Where voluntary information is provided by the food producer (or food business operator) it shall not be displayed to the detriment of the space available for mandatory food information on the prepacked product.

#### **2.4.3.3 Presentation of allergen information**

The allergens present in the prepacked products shall be clearly highlighted/emphasised from the other ingredients in the list by using for example:

- CAPITAL LETTERS,
- underlined,
- **BOLD**, or
- other suitable method.

Where a prepacked food or beverage contains an ingredient with a nut or a cereal containing gluten or both, the allergen information shall be provided to the customer by naming the specific nut or specific cereal containing gluten or both as described above.

Any allergen(s) within the ingredient(s) in a product shall be stated directly after the specific ingredient on the list.



## 2.4.4 Declaration of Nutrition Information

### 2.4.4.1 General

Some foods are exempted from the requirement to provide a nutrition declaration and these are listed in Table 2.

Where nutrition information is provided it shall be presented in the format as indicated in Tables 3 and 4.

Table 3 contains the mandatory nutrition information that shall be provided and Table 4 contains the voluntary nutrition information that may be provided.

Where a nutrition or health claim is made for a food, nutrition information shall be provided for all nutrients for which a claim has been declared.

NOTE Commencing on 13 December 2016, a nutrition declaration will be required on all prepacked foods, excluding those listed in Table 2.

### 2.4.4.2 Presentation of nutrition information

The declaration of nutrients shall be:

- presented in the same field of vision,
- in the order set out in Table 3 and Table 4 (if applicable),
- presented together in a clear format.

Where space permits the declaration shall be presented in tabular format with the numbers aligned.

Where space does not permit the declaration shall be presented in a linear format.

### 2.4.4.3 Declaration of vitamins and/or minerals

Where specific supplementary nutrients (vitamins and minerals) are declared on prepacked products, the information relating to these declared nutrients shall be provided in the nutrition declaration on the product.

Table 5 is a list of vitamins and Table 6 is a list of minerals for which nutrition claims can be declared.

In order to make a declaration for vitamins and/or minerals in a product, the product shall contain at least the amount of the vitamin and/or minerals as stated in Table 7.

## 2.4.5 Country of origin or place of provenance labelling

### 2.4.5.1 General

The FIC regulation states that where the absence of the country of origin or place of provenance may mislead the consumer as to the true country of origin or provenance of the food this information shall be declared for all products.

NOTE A place of provenance is a specific geographical location, e.g. town, county or region.

### 2.4.5.2 Information for meat from pigs, sheep, poultry and goats

In order to comply with the FIC regulation the country of origin or place of provenance shall be declared for unprocessed cuts of meat, fresh, chilled or frozen from pigs, goats, sheep and poultry.

Information to be provided on all raw prepacked meat from pigs, goats, sheep and poultry shall include:

- place of birth,
- place of rearing,
- place of slaughter,
- batch code to identify the meat supplied to the customer.

NOTE Where the animal is born, raised and slaughtered in a single member state or non EU country, the place of birth, rearing and place of slaughter can be replaced by the indication "origin".

### 2.4.5.3 Additional marketing standards information for poultry

For raw unprocessed poultry meat, the food retailer shall ensure that the following information is provided:

- class of bird (A or B),
- condition in which the poultry meat is marketed, i.e. fresh or frozen or quick frozen,
- the recommended storage temperature for fresh or frozen products,
- use-by date followed by a description of the storage conditions for fresh poultry meat,
- best before date for frozen poultry meat,
- registered number of the slaughterhouse and/or cutting hall, and
- origin for prepackaged poultry meat.

Retailers selling fresh poultry meat shall provide information on the total price and price per unit weight.

Gas flushed poultry meat should carry information on shelf life of the product after the pack has been opened.

NOTE Fresh poultry meat includes meat from ducks, geese, turkeys, guinea fowl and domestic fowl.

### 2.4.5.4 Beef labelling requirements

#### 2.4.5.4.1 Loose raw beef

Where loose raw beef is sold at a butcher's counter information shall be provided in a visible form in writing to the customer at point of sale. The information shall include:

- a) The country where the animal was:
  - born,
  - reared, and
  - slaughtered.

Where the beef comes from an animal born, reared and slaughtered in same country state "origin" (name of country) shall be provided.

- b) The approval number of the slaughterhouse and EU or non EU country. This shall be indicated by stating slaughtered in and name of EU state or other country and slaughterhouse approval number.
- c) The approval number of the cutting hall and EU or non EU country. This shall be indicated by stating cut in and name of EU state or other country and cutting hall approval number.

- d) A batch number or code to ensure the link between the meat and the animal or animals from which it was sourced.

#### **2.4.5.4.2 Prepacked raw beef**

Where raw beef is prepacked either in the premises or at another location the information required for loose meat shall be provided in writing on the product packaging.

#### **2.4.5.4.3 Cooked beef**

The food business operator shall provide information to customers on the country of origin of all cooked beef (including mince) either fresh or frozen.

The food business operator shall declare the country of origin of beef on:

- a product label, or
- a notice board, or
- labels adjacent to the beef in the loose display.

#### **2.4.5.5 Information for fish and shell fish**

The food business operator shall ensure that the information is provided at the point of sale for unprocessed fish or aquaculture products using:

- a product label, or
- a notice board, or
- labels adjacent to the fish in the loose display.

The information to be provided shall include the following:

- commercial designation and scientific name of the species of the fish,
- catch area/country and body of water/country of production of the fish,
- production method “caught”, or “caught in freshwater”, or “farmed...”,
- category of fishing gear used in the capture of the fish, e.g. seines, trawls, gillnets and similar nets, surrounding nets and lift nets, hooks and lines, dredges,
- date of minimum durability, where appropriate,
- identification mark for prepacked fish and shell fish,
- the date of freezing or date of first freezing for unprocessed frozen fish,
- if the product has been defrosted (see below).

The label does not need to state that the product was defrosted if the fish or aquaculture products:

- are used as an ingredient in a another product,
- where freezing is a technologically necessary step in the production process,

- were previously frozen for food safety purposes,
- have been defrosted before the process of smoking, salting, cooking, pickling, drying or a combination of any of these processes.

## 2.4.6 Distance selling

### 2.4.6.1 General

All food supplied to customers through distance selling, e.g. internet sales, shall comply with food information requirements in the same way as food sold in a physical food premises, e.g. retailer.

The food operator of the distance selling business shall provide food information in an appropriate clearly identified manner to the customer.

The mandatory food information provided as part of distance selling shall not result in additional charge to the user of the service.

The food information shall be available before the purchase is concluded, with the exception of a date of minimum durability/use-by date.

All mandatory information shall be available at the time of delivery of the goods.

Distance selling of loose foods shall comply with sub section 2.4.2

Distance selling of prepacked foods shall comply with sub section 2.4.3

Allergen information for food products sold by distance selling shall be provided:

- before the purchase is concluded, and
- at time of delivery.

The allergen information shall be provided in writing at one of the above stages.

### 2.4.6 Business to business sales of food

In business to business sale of food, the mandatory information (sub section 2.4.3) shall be provided on the:

- a) prepacked food label, or
- b) commercial documents referring to the foods where it can be guaranteed that:
  - the documents either accompany the food to which they refer, or
  - arrive before or at the same time as delivery.

Where a food business is using b) the following information shall also appear on external packaging in which the prepacked food is presented for sale:

- name of the food,
- date of minimum durability or the 'use-by' date,
- any special storage conditions and/or conditions of use, and
- name or business name and address of the food business operator.

Food business operators that supply food to other food business operators shall ensure that the food business operator receiving the goods, are provided with sufficient information to ensure that they will be able to meet their obligations under the FIC.

**Table 1 — Substances or products causing allergies or intolerances**

Name of substance	Including	Exceptions
Cereals containing gluten, namely: wheat (spelt and Khorasan wheat), rye, barley, oats, spelt, kamut or their hybridised strains	products of these cereals	<ul style="list-style-type: none"> <li>wheat based glucose syrups including dextrose<sup>1</sup></li> <li>wheat based maltodextrins<sup>1</sup></li> <li>glucose syrups based on barley</li> <li>cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>
Crustaceans	products thereof	
Eggs	products thereof	
Fish	products thereof	<ul style="list-style-type: none"> <li>fish gelatine used as a carrier for vitamin or carotenoid preparations</li> <li>fish gelatine or Isinglass used as fining agent in beer and wine</li> </ul>
Peanuts	products thereof	
Soybeans	products thereof	<ul style="list-style-type: none"> <li>fully refined soybean oil and fat<sup>1</sup></li> <li>natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources</li> <li>vegetable oils derived phytosterols and phytosterol esters from soybean sources</li> <li>plant stanol ester produced from vegetable oil sterols from soybean sources</li> </ul>
Milk	products thereof (including lactose)	<ul style="list-style-type: none"> <li>whey used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> <li>lactitol</li> </ul>
Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts	products thereof	<ul style="list-style-type: none"> <li>nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin</li> </ul>
Celery	products thereof	
Mustard	products thereof	
Sesame seeds	products thereof	
Sulphur dioxide and sulphites in products ready for consumption	at concentrations of more than 10 mg/litre or 10 mg/kilogram in terms of total SO <sub>2</sub>	
Lupin	products thereof	
Molluscs	products thereof	

<sup>1</sup> And the products thereof, in so far as the process they have undergone is not likely to increase the level of allergenicity assessed by the

European Food Safety Authority for the relevant product from which they originated.

**Table 2 — Foods which are exempted from the requirement of the mandatory nutrition declaration**

Unprocessed products that comprise a single ingredient or category of ingredient
Processed products which the only processing they have been subjected to is maturing and that comprise of a single ingredient or category of ingredients
Waters intended for human consumption where the only added ingredient are carbon dioxide and/or flavourings
A herb, spice or mixtures thereof
Salt and salt substitutes
Table top sweeteners
Coffee extracts and chicory extracts whole or milled coffee beans and whole or milled decaffeinated coffee beans (Products covered by DIRECTIVE 1999/4/EC)
Herbal and fruit infusions, tea, decaffeinated tea, instant or soluble tea or tea extract, decaffeinated instant or soluble tea or tea extract which do not contain other added ingredients than flavourings which do not modify the nutritional value of the tea
Fermented vinegars and substitutes for vinegar, including those where the only added ingredients are flavourings
Flavouring
Food additives
Processing aids
Food enzymes
Gelatine
Jam setting compounds
Yeast
Chewing gum
Food in packaging or containers the largest surface of which has an area of less than 25 cm <sup>2</sup>
Food, including handcrafted food, directly supplied by the manufacturer of small quantities of products to the final consumer or to local retail establishments directly supplying the final consumer

**Table 3 — Mandatory nutrition information**

Nutrient	Per 100 g or 100 ml
Energy	kJ/kcal
Fat	
total fats	g
saturated fat	g
Carbohydrate	
total carbohydrates	g
sugars	g
Protein	g
Salt	g

**Table 4 - Voluntary nutrition information**

Nutrient	Per 100 g or 100 ml
Fat of which	
monounsaturates	g
polyunsaturates	g
Carbohydrate of which	
- polyols	g
- starch	g
Fibre	g
Vitamins	See Tables 5 and 7
Minerals	See Tables 6 and 7

**Table 5 —Name of vitamin and nutrient reference value (NRV) required for a declaration**

Vitamin name	Nutrient reference value (NRV)
Vitamin A	800 µg
Vitamin D	5 µg
Vitamin E	12 mg
Vitamin K	75 µg
Vitamin C	80 mg
Thiamin	1.1 mg
Riboflavin	1.4 mg
Niacin	16 mg
Vitamin B6	1.4 mg
Folic Acid	200 µg
Vitamin B12	2 - 5 µg
Biotin	50 µg
Pantothenic acid	6 mg

**Table 6 —Name of mineral and nutrient reference values (NRV) required for a declaration**

Mineral name	Nutrient reference value (NRV)
Potassium	2000 mg
Chloride	800 mg
Calcium	800 mg
Phosphorus	700 mg
Magnesium	375 mg
Iron	14 mg
Zinc	10 mg
Copper	1 mg
Manganese	2 mg
Fluoride	3.5 mg
Selenium	55 µg
Chromium	40 µg
Molybdenum	50 µg
Iodine	150 µg

**Table 7 —Quantity of vitamin and or mineral required in a product to make a declaration**

Product type	Quantity of vitamin and or mineral	Portion size
Products other than beverages	15 % of nutrient reference value specified in Tables 5 and 6	100 g or 100 ml
Beverages	7.5 % of nutrient reference value specified in Tables 5 and 6	100 ml
Single portion	15 % of the nutrient reference value specified in Tables 5 and 6	1 unit

"

*Insert the following new Bibliography:*

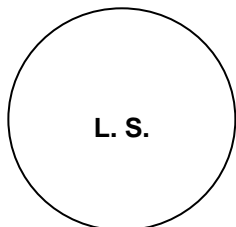


## “Bibliography

- [1] DIRECTIVE 1999/4/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 February 1999 relating to coffee extracts and chicory extracts
- [2] Regulation (EU) No. 1169/2011 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- [3] Regulation (EU) No. 1169/2011, of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers, amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/EC, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004 Text with EEA relevance
- [4] Regulation (EU) No. 1337/2013 of 13 December 2013 laying down rules for the application of Regulation (EU) No 1169/2011 of the European Parliament and of the Council as regards the indication of the country of origin or place of provenance for fresh, chilled and frozen meat of swine, sheep, goats and poultry
- [5] Regulation (EC) No. 1760/2000. of the European Parliament and of the Council of 17 July 2000 establishing a system for the identification and registration of bovine animals and regarding the labelling of beef and beef products and repealing Council Regulation (EC) No 820/97
- [6] Regulation (EU) No. 1379/2013 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 11 December 2013 on the common organisation of the markets in fishery and aquaculture products, amending Council Regulations (EC) No 1184/2006 and (EC) No 1224/2009 and repealing Council Regulation (EC) No 104/2000
- [7] S.I. No. 489/2014 - Health (Provision of Food Allergen Information to Consumers in respect of Non-Prepacked Food) Regulations
- [8] S.I. No. 556/2014 - European Union (Provision of Food Information to Consumers) Regulations 2014.”

GIVEN under the seal of the National Standards Authority of Ireland

This 25<sup>th</sup> day of November 2015



Maurice Buckley

Chief Executive

Patrick Bracken

Secretary to the Board of the NSAI

The Minister for Jobs, Enterprise and Innovation hereby gives his consent under Section 16 of the National Standards Authority of Ireland Act, 1996 to the above declaration.

Eugene Forde

7 – 12 – 2015

An Officer of the Department of Jobs, Enterprise and Innovation duly authorised under Section 15 (4) of the Ministers and Secretaries Act, 1924, to authenticate instruments (under the National Standards Authority of Ireland Act, 1996) made by the Minister for Jobs, Enterprise and Innovation.

DECLARATION

OF

SPECIFICATION

**ENTITLED**

HYGIENE IN FOOD RETAILING AND WHOLESALING

AS

THE IRISH STANDARD SPECIFICATION FOR

HYGIENE IN FOOD RETAILING AND WHOLESALING

---

NSAI in exercise of the power conferred by section 16 (5) of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Enterprise, Trade and Employment, hereby declare as follows:

1. **This instrument may be cited as the Standard Specification (Hygiene in food retailing and wholesaling) Declaration, 2007.**
2. (1) **The Specification set forth in the Schedule to this declaration is hereby declared to be the standard specification for Hygiene in food retailing and wholesaling.**  
(2) The said standard specification may be cited as Irish Standard 341:2007 or as I.S. 341:2007.
3. (1) The Standard Specification (Hygiene in food retailing and wholesaling) Declaration 1998, is hereby revoked.  
(2) Reference in any other standard specification to the Instrument hereby revoked and to Irish Standard 341:1998 thereby prescribed, shall be construed, respectively, as references to this instrument and to Irish Standard 341:2007.

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## Foreword

This standard was prepared by a specialist working group of the Food Industry Standards Committee of the National Standards Authority of Ireland. This standard gives guidance to compliance with the requirements of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the Hygiene of Foodstuffs. This standard is intended to be used on a voluntarily basis by food businesses in the retail and wholesale sectors.

All food business operators, including those in the food retail and wholesale sector, are obliged to ensure and that they are in compliance with the requirements of Regulation (EC) No 852/2004 as enacted into Irish law by S.I. 369 of 2006.

A food business operator is required by S.I. 369 of 2006 to notify the official agency of each food establishment under his/her control. Section 1 of this standard gives guidance to food business operators on compliance with this requirement.

Regulation (EC) No 852/2004 refers to Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs and guidance on this regulation is available from the Food Safety Authority of Ireland.

Regulation (EC) No 852/2004 refers to Regulation (EC) No 178/2002 of the European Parliament and of the council of 28 January 2003 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety. Guidance is given in Section 2 of this standard on the traceability required for businesses in the food retail and wholesale sector.

Article 4 of Regulation (EC) No 852/2004 refers specifically to the responsibility of all food business operators to maintain the cold chain and the temperatures of foodstuffs.

A food business operator is required to manage the cold chain in order to maintain food at the correct temperatures. The cold chain shall be managed as part of the prerequisite programme or by defining the cold chain as a Critical Control Point in the HACCP plan, guidance on maintenance of cold chain is given in Section 3 of this standard.

Article 4 and Annex II of Regulation (EC) No 852/2004 specifies the hygiene requirements for food businesses. Guidance on compliance with these requirements for businesses in the food retail and wholesale sectors is given in Section 4 of this standard.

Article 5 of Regulation (EC) No 852/2004 requires food businesses operators to put in place, implement and maintain a food safety system based on the principles of Hazard Analysis and Critical Control Point (HACCP). Guidance on compliance with this requirement is given in Section 5 of this standard. Whereas, the regulation requires all food businesses to apply the principles of HACCP to their food activities the EU Commission has stated that some food businesses will be permitted to adopt a flexible approach to application of HACCP principles and guidance is given on flexibility in Section 5 of this standard.

The implementation of a food safety system based on the principles of HACCP requires the full commitment of management and staff of the food business.

The foundation of an effective HACCP system is the correct implementation of food hygiene requirements by the food business operator. A food safety management system consists of two elements which are the implementation of the food hygiene requirements and the HACCP system.

In this standard, the word “shall” indicates that compliance with the guidance is mandatory either because the guidance relates to a specific requirement of the Regulation (EC) No 852/2004 or it was deemed by the working group to be necessary for food safety purposes

Where appropriate in this standard, guidance is given on good practice and this is indicated under the heading “Good Practice”. A food business is recommended but not required to comply with the “Good Practice” guidance.

## SCHEDULE

### Hygiene in Food Retailing and Wholesaling

#### **Scope and Field of Application**


This Irish Standard provides guidance to compliance with the requirements of Regulation (EC) No 852/2004.

This Irish Standard applies to food businesses that operate in the food retail sector and includes independent and multiple retailers, service stations and other retailers of food to consumers.

The standard also applies to food businesses whose activities include the wholesale and distribution of food products.



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