

Pursuant to Article 7(3), (4) and (5) of the Act on Food Hygiene and Microbiological Criteria for Food (Official Gazette of the Republic of Croatia, No 83/22), the Minister of Agriculture, Forestry and Fisheries, with prior consent of the Chief State Inspector, issues the following

ORDINANCE ON MEASURES FOR THE ADAPTATION TO THE REQUIREMENTS OF REGULATIONS CONCERNING FOOD OF ANIMAL ORIGIN

Chapter I

GENERAL PROVISIONS

Subject matter

Article 1

This Ordinance lays down, for the purpose of adaptation to the requirements of European Union regulations concerning food of animal origin, measures having the aim of:

- prescribing specific requirements regarding the construction, design, and equipment of establishments operating with food of animal origin that are subject to approval (hereinafter: approved establishments) and approved small-capacity establishments;
- enabling the continued use of traditional methods at any of the stages of production, processing or distribution of food of animal origin;
- facilitating business operations in regions that are subject to special geographical constraints.

Article 2

This Ordinance ensures the implementation of the provisions of:

- Article 10(3) and (8) of Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene requirements for food of animal origin (OJ L 139, 30.4.2004), as last amended by Commission Delegated Regulation (EU) 2022/2258 of 9 September 2022 amending and correcting Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council laying down specific hygiene requirements for food of animal origin as regards fishery products, eggs and certain highly refined products, and amending Commission Delegated Regulation (EU) 2019/624 as regards certain bivalve molluscs (OJ L 299/5, 18.11.2022) (hereinafter: Regulation (EC) No 853/2004);
- Article 13(3) of Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (OJ L 139, 30.4.2004), as last amended by Regulation (EU) 2021/382 of 3 March 2021 amending the Annexes to Regulation (EC) No 852/2004 of the European Parliament and of the Council on the hygiene of foodstuffs as regards food allergen management, food redistribution and food safety culture (OJ L 74, 4.3.2021) (hereinafter: Regulation (EC) No 852/2004);
- Article 7 of Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European

Parliament and of the Council, and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council, and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004 (OJ L 338, 22.12.2005), as last amended by Commission Implementing Regulation (EU) 2019/1139 of 3 July 2019 amending Regulation (EC) No 2074/2005 as regards official controls on food of animal origin as regards requirements relating to food chain information and fishery products and reference to recognised testing methods for detecting marine biotoxins and testing methods for raw milk and heat-treated cow milk (OJ L 180, 4.7.2019). (hereinafter: Regulation (EC) No 2074/2005), and

— Articles 13 and 15 of Commission Implementing Regulation (EU) 2019/627 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625 of the European Parliament and of the Council and amending Commission Regulation (EC) No 2074/2005 as regards official controls (OJ L 131/51, 17.5.2019), as last amended by Commission Implementing Regulation (EU) 2022/2503 of 19 December 2022 amending and correcting Implementing Regulation (EU) 2019/627 on practical arrangements for the performance of official controls on live bivalve molluscs and fishery products or official controls related to UV-radiation (OJ L 325/58, 20.12.2022) (hereinafter: Regulation (EC) 2019/627).

Article 3

This Ordinance has been notified in accordance with the procedure laid down in Directive (EU) 2015/1535 of the European Parliament and of the Council of 9 September 2015 laying down a procedure for the provision of information in the field of technical standards and regulations and of rules on Information Society services (OJ L 241, 17.9.2015, p. 1).

Scope

Article 4

(1) The provisions of this Ordinance shall apply to food business operators operating in approved establishments, as follows:

— the provisions of Chapter II of this Ordinance apply to food business operators operating in approved milk processing establishments located in areas that are subject to special geographical constraints and to documentation for dispatch centres for live bivalve molluscs;

— the provisions of Chapter III of this Ordinance shall apply to food business operators operating in the following approved establishments:

1. small-capacity establishments used for slaughtering ungulates and farmed game and for cutting meat of ungulates and farmed game (hereinafter: small slaughterhouses for ungulates and farmed game);
2. small-capacity establishments used for slaughtering poultry and lagomorphs and cutting the meat of poultry and lagomorphs (hereinafter: small slaughterhouse for poultry and lagomorphs);
3. small-capacity establishments for processing game and cutting game meat;
4. mobile slaughterhouses;
5. small-capacity establishments for cutting meat of ungulates, poultry, lagomorphs, game, and/or farmed game;

6. small-capacity establishments for the production of minced meat, meat preparations, and mechanically separated meat;
7. small-capacity dispatch centres for live bivalve molluscs situated on board vessels;
8. small-capacity dispatch centres for live bivalve molluscs situated on the coast;
9. small-capacity centres for the purification of live bivalve molluscs;
10. small-capacity storage establishments for fresh fishery products;
11. small-capacity establishments for processing meat and/or fishery products;
12. small-capacity milk processing establishments and small-capacity milk collection centres;
13. small-capacity egg packing centres and small-capacity egg processing establishments;
14. small-capacity establishments for processing snails and frogs;
15. small-capacity establishments for the production of rendered animal fats and greaves;
16. establishments for the production of traditional products or the application of traditional production methods.

Article 5

- (1) In the process of approving an establishment for carrying out multiple activities subject to approval in accordance with the regulation governing official controls, if one of the activities is approved with the adaptation measures prescribed by this Ordinance, all other activities must also be approved in accordance with the adaptation measures from this Ordinance, i.e., the establishment as a whole is approved as a small-capacity establishment.
- (2) In establishments where several activities referred to in Article 4(1)(2), points 5, 6, 8, 9, 10, 11, and 15 of this Ordinance are carried out, the total amount of input raw material shall not exceed 5 000 kilograms per week.

Glossary

Article 6

For the purposes of this Ordinance, the following terms shall apply:

1. 'small slaughterhouse for ungulates and farmed game' – an establishment for slaughtering of ungulates and farmed game with a slaughter capacity not exceeding 20 livestock units per week and a total slaughter capacity not exceeding 1 000 livestock units per year;
2. 'small slaughterhouse for poultry and lagomorphs' – an establishment for slaughtering poultry and lagomorphs with a slaughtering capacity of up to 12 500 animal units per month, calculated as follows:
 - a) chickens, hens, farmed feathered game constitute 1 unit;
 - b) ducks constitute 2 units;
 - c) turkeys, geese and lagomorphs constitute 3 units;
 - d) other poultry constitutes 1 unit each.
3. 'small-capacity establishment for the processing of small wild game' – an establishment for processing of small wild game with a processing capacity of up to 12 500 animal units per month, calculated as follows:
 - a) wild feathered game constitutes 1 unit;
 - b) lagomorphs constitute 3 units.
4. 'small-capacity establishment for the processing of large wild game' – an establishment for processing of wild game with processing capacity of up to 20 livestock units per week and a total processing capacity not exceeding 1 000 livestock units per year;
5. 'competent authority' – the Ministry of Agriculture, Forestry and Fisheries;-

6. 'small-capacity establishment for processing milk' – a milk processing establishment with a raw material input that does not exceed 10 000 litres of milk per day;
7. 'small-capacity establishment for processing meat and/or fishery products' – an establishment for processing meat and/or fishery products with a raw material input that does not exceed 5 000 kilograms of meat or fishery products per week;
8. 'small-capacity dispatch centre for live bivalve molluscs situated on board vessels' – a watercraft intended for the dispatch of live bivalve molluscs from a farm of the same food business operator or a monitored production area for which the operator is authorised to harvest, with a capacity of up to 1 000 kilograms of live bivalve molluscs per day;
9. 'authorised person' – an authorised veterinarian of the delegated body or a veterinary inspector;
10. 'mobile slaughterhouse' – an adapted vehicle or mobile establishment for slaughtering poultry and lagomorphs or domestic ungulates and farmed game;
11. 'small-capacity egg packing centre' – an egg packing establishment where up to 3 000 000 eggs are packed per year;
12. 'areas that are subject to special geographical constraints' – islands not connected by bridges to the mainland of the Republic of Croatia and mountainous areas defined by a special regulation on mountainous areas;
13. 'small-capacity establishment for processing eggs' – an establishment processing up to 3 000 000 eggs per year;
14. 'small-capacity establishment for processing snails and frogs' – an establishment processing up to 10 000 kilograms of snails or frogs per year;
15. 'small-capacity establishment for the production of rendered animal fats and greaves' – an establishment producing rendered animal fat and greaves with a raw material input that does not exceed 5 000 kilograms per week;
16. 'small-capacity milk collection centre' – an establishment that collects milk from two or more producers under a system of buying-in from one establishment approved for milk processing;
17. 'small-capacity establishment for cutting meat of ungulates, poultry, lagomorphs, game, and farmed game' – an establishment where up to 5 000 kilograms of meat of ungulates, poultry, lagomorphs, game, and farmed game is cut per week;
18. 'small-capacity establishment for the production of minced meat, meat preparations, and mechanically separated meat' – an establishment producing minced meat, meat preparations and mechanically separated meat with a raw material input that does not exceed 5 000 kilograms per week;
19. 'small-capacity storage establishment for fresh fishery products' – an establishment for storing up to 5 000 kilograms of fresh fishery products per week;
20. 'small-capacity dispatch centre for live bivalve molluscs situated on the coast' – an establishment for the dispatch of live bivalve molluscs with a dispatch capacity of up to 5 000 kilograms of live bivalve molluscs per week;
21. 'centre for the purification of live bivalve molluscs' – an establishment for purifying up to 5 000 kilograms of live bivalve molluscs per week;
22. 'livestock unit' – pursuant to Article 13(3) of Regulation (EU) 2019/627 and Article 17(6) of Regulation (EC) No 1099/2009, an animal unit which allows for the aggregation of different categories of animals for the purpose of comparison using the following conversion coefficients:

Category of animal	Coefficient	1 livestock unit
Adult bovine	1	1
Other bovines	0.5	2
Equidae	1	1
Sheep and goats, small deer (<i>Cervidae</i>)	0.05	20
Lambs, kids, piglets up to 15 kg	0.05	20

Live pigs weighing over 100 kg	0.2	5
Other pigs	0.15	7
Big game	0.2	5

23. 'adult bovine' – bovine weighing 300 kg or more

Article 7

The terms used in this Ordinance that are gender specific shall refer to both male and female gender equally.

Chapter II

ADAPTATION OF REQUIREMENTS FOR MILK PROCESSING ESTABLISHMENTS LOCATED IN AREAS THAT ARE SUBJECT TO SPECIAL GEOGRAPHICAL CONSTRAINTS AND FOR DISPATCH CENTRES FOR LIVE BIVALVE MOLLUSCS

Adaptation of requirements for the manufacture of cheese in approved establishments located in regions subject to special geographic constraints

Article 8

Milk processing establishments located in regions subject to special geographic constraints that manufacture cheese with an ripening period longer than 60 days must meet the following requirements:

— if the control of raw milk for somatic cells and the total number of microorganisms cannot be ensured or if the milk does not meet the requirements set out in Annex III, Section IX, Chapter I, Item 3 of Regulation (EC) No 853/2004 as regards somatic cells and the total number of microorganisms, products may be placed on the market for public consumption if the milk:

1. has no visible changes, and

2. was previously subjected to a mastitis test which did not yield a positive result;

— in relation to the provisions of Annex II, Chapter I of Regulation (EC) No 852/2004, the following conditions must be ensured in a milk processing establishment:

1. one washbasin that may be used for washing food, equipment and hands, provided that precautions have been taken to prevent food contamination;

2. food is not directly or indirectly exposed to waste water;

— in relation to the provisions of Annex II, Chapter VII, Item 1 of Regulation (EC) No 852/2004, a sufficient quantity of water must be provided in the milk processing establishment that shall be tested to meet the requirements in accordance with the regulation governing water for human consumption at the lowest frequency.

Adaptation of requirements applicable to general criteria for placing live bivalve molluscs on the market

Article 9

(1) The competent authority supervising the collection of live bivalve molluscs, dispatch centres, purification centres, relaying areas and establishments for processing live bivalve mollusc operated by a single food business operator may, at the request of the food business operator, allow, on a case-by-case basis, individual derogations concerning the registration documents referred to in Annex III,

Section IX, Chapter I, Item 3 of Regulation (EC) No 853/2004 if the food business operator can ensure compliance with the traceability requirements pursuant to Article 18 of Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 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 (OJ L 31, 1.2.2002, as amended) in a different way.

(2) For the permission referred to in Paragraph 1 of this Article, the food business operator must submit an application to the competent authority containing, at a minimum, information on the following:

- the approved establishment;
- registered farms for which it holds an Aquaculture Licence;
- a statement that they are under the control of the same food business operator.

(3) Data on issued permits is kept by the competent authority in the Register of Approved Establishments Operating with Food of Animal Origin.

Chapter III

ADAPTATION OF REQUIREMENTS FOR APPROVED SMALL-CAPACITY ESTABLISHMENTS AND ESTABLISHMENTS USING TRADITIONAL METHODS OF PRODUCTION OR PRODUCING TRADITIONAL PRODUCTS

Adaptation of requirements for small-capacity establishments for slaughtering

Article 10

(1) Small slaughterhouses for ungulates and farmed game, and small slaughterhouses for poultry and lagomorphs, subject to an appropriate written procedure:

— may use a single changing room for staff employed in the so-called clean and unclean parts of the establishment provided that they have no more than 5 employees in the production area of the establishment;

— if no room is provided for the authorised person, an adequate changing area in the room referred to in subparagraph (a) of this paragraph and an adequate space within the slaughterhouse establishment with a desk, chair and locker, which can be locked, must be provided for the authorised person's needs;

— facilities for the reception and temporary storage of animals for slaughter referred to in Annex III, Section I, Chapter II, Item 1(a) and Annex III, Section II, Chapter II, Item 1 of Regulation (EC) No 853/2004 do not need to be provided if the slaughter of animals takes place immediately after their arrival at the establishment, without prejudice to the provisions of animal welfare legislation;

— it is not necessary to provide a separate space for diseased animals and suspected diseased animals if an appropriate written slaughter procedure is applied that describes the handling of diseased animals and suspected diseased animals without prejudice to food hygiene and safety;

— it is not necessary to provide a separate area with adequate equipment for cleaning, washing and disinfecting the means of animal transport referred to in Annex III, Section I, Chapter II, Item 6 and Annex III, Section II, Chapter II, Item 6 of Regulation (EC) No 853/2004 in slaughterhouses if there

are officially approved places for cleaning, washing and disinfecting the means of animal transport within a distance of no more than 20 km;

— emptying and cleaning of stomachs and intestines may be carried out in the area for slaughtering animals and/or cutting meat after slaughter when there are no more carcasses/meat of slaughtered animals in the area; furthermore, the area for slaughtering and/or cutting must be thoroughly washed and, if necessary, disinfected before each use;

— cutting meat in premises where slaughtering and dressing is carried out is allowed provided that the slaughtering and dressing operations are separated by time and that thorough cleaning and disinfecting has been carried out after slaughtering and before cutting; in this case the cutting capacity must not exceed 250 tonnes of meat per year.

(2) In small slaughterhouses for ungulates and farmed game in which animals are slaughtered, the slaughtering shall be carried out no later than 21 days from the delivery of the animals, provided that they did not leave the rooms for the reception and temporary accommodation of animals in the slaughterhouse during this period and that the welfare related to the housing, feeding and treatment of animals and health of the animals were not jeopardised.

(3) Without prejudice to the provisions of Paragraph 2 of this Article, if animals intended for slaughter originate from protection and surveillance zones, and zones of infection established in accordance with the regulations governing the protection of animal health, the animals must be slaughtered without delay, at the latest within 72 hours of arrival at the slaughterhouse.

(4) In small slaughterhouses for poultry and lagomorphs, the evisceration and further processing of poultry and lagomorph carcasses may be carried out in the same room as the scalding and plucking, provided that the evisceration and plucking are sufficiently distanced one from another and appropriately physically separated in order to avoid food contamination.

(5) In small slaughterhouses for poultry and lagomorphs, the competent veterinary inspector may at the request of the food business operator, in individual cases, allow that the evisceration and further processing of poultry and lagomorph carcasses is carried out in the same area where the scalding and plucking of poultry is carried out, provided that the scalding and plucking are separated by time and that the premises are thoroughly washed and disinfected between these procedures.

(6) Detained and healthy carcasses/meat may be stored in the refrigeration room/chamber provided that the following conditions are met:

- the space provided for the detained carcasses/meat is clearly marked and lockable;
- the reason for detaining is not suspicion of an infectious disease;
- the contamination of other meat is prevented.

Article 11

(1) The continuous presence of an authorised person during slaughtering or processing is not required in small slaughterhouses for ungulates and farmed game, in small-capacity establishments for processing large wild game that implement a slow technological process and that slaughter no more than 5 livestock units per day or in small slaughterhouses for poultry and lagomorphs that slaughter up to 500 units of poultry or lagomorphs and in small-capacity establishments for processing small wild game that process up to 500 units of small wild game per day in cases where the following conditions are met:

- if the authorised person did not establish non-compliances during *ante-mortem* inspections;
- if, in the case of wild game, the authorised person performing the initial inspection of game did not establish non-compliances during the first inspection of game after the cull;
- if the *post-mortem* inspection is carried out no later than 24 hours after the slaughter of the first animal or the arrival of the carcass of the killed game in the establishment;
- if, in the case of ungulates, farmed and killed game, clear traceability of all parts of the carcass and organs, including all edible and inedible slaughter by-products, of each individual animal subject to *post-mortem* inspection, is ensured;
- if, in the case of ungulates, farmed and killed large wild game, sufficient space is provided for the storage of all parts of the carcass and organs of each individual animal subject to *post-mortem* inspection.

(2) Without prejudice to the provision of paragraph 1(5) of this Article, if the *post-mortem* inspection in small slaughterhouses for ungulates and farmed game, and in small-capacity establishments for processing large wild game, is carried out 6 or more hours after the slaughter of the first animal or the arrival of the carcass of the killed large game in the establishment, the edible offal shall not be used for human consumption.

(3) In small slaughterhouses for ungulates and farmed game, small-capacity establishments for processing small and large wild game, and small slaughterhouses for poultry and lagomorphs characterised by irregular slaughter dynamics, the food business operator must notify the competent authorised person in writing (by e-mail) at least 48 hours before the start of slaughter of the planned number, species and category of animals intended for slaughter, and report at least 24 hours before slaughter, by means of the prescribed application, the total number of animals to be slaughtered.

(4) The food business operator shall ensure that all animals intended for slaughter in accordance with Paragraph 3 of this Article are simultaneously available for *ante-mortem* inspection.

Adaptation of requirements for mobile slaughterhouses

Article 12

(1) Mobile slaughterhouses may carry out approved activities if they meet the conditions referred to in this Article and if the conditions referred to in the regulations governing food hygiene and animal welfare are met.

(2) At least 3 days before the start of slaughter, the food business operator must inform the authorised person of the place and time of the slaughter of animals at the mobile slaughterhouse so that the competent person can arrange the *ante-* and *post-mortem* inspections of animals/carcasses and the prescribed tests of meat and organs.

(3) At least 48 hours before the start of slaughter, the food business operator shall notify the slaughter by entering the information in the relevant computer application.

(4) *Ante-mortem* inspections of animals may be carried out on the farm of their origin no more than 24 hours before the slaughter or on arrival to the mobile slaughterhouse.

(5) *Post-mortem* inspections of carcasses and organs shall be conducted in accordance with the provisions of food regulations.

(6) Mobile slaughterhouses do not need to have facilities for the reception and temporary storage of animals for slaughter as laid down in Annex III, Section I, Chapter II, Item 1(a) of Regulation (EC) No 853/2004.

(7) Mobile slaughterhouses must be designed in such a way that the following operations can be carried out within the establishment:

- restraining, stunning and slaughtering of animals;
- skinning, or hair or feather removal;
- processing of carcasses and organs;
- *post-mortem* inspection of carcasses and organs;
- cooling carcasses; and they must also have
- a separate changing and sanitary area for employees.

(8) The health stamps shall be located in the lockable section of the mobile slaughterhouse; after marking the carcasses, the competent authorised person shall return them to the designated section and ensure that only authorised persons have access to the stamps.

(9) The next slaughter may be carried out only if the seal previously affixed to the section referred to in Paragraph 8 of this Article is not damaged.

Adaptation of requirements for establishments using traditional production methods or producing traditional products

Article 13

(1) Cutting of domestic pigs older than 5 weeks in the slaughterhouse before delivery is not mandatory if:

- the results of the *ante*- and *post-mortem* inspections are satisfactory;
- the pigs are not older than 4 months.

(2) At the request of the food business operator, the authorised person may allow the carcasses of bovine animals not older than 12 months not to be cut into halves if appropriate justification is given and if it is for a special occasion.

(3) If the inspection of the carcasses raises suspicion of the presence of a possible hazard, a *post-mortem* inspection shall be carried out in accordance with the provisions of Article 12 of Commission Implementing Regulation (EU) 2019/627.

(4) In so far as public health interests are not jeopardised and compliance with food hygiene requirements is not compromised, the production of food of animal origin with traditional characteristics shall be permitted:

- in establishments constructed from natural materials essential for the specific characteristics of the product, and/or
- with the adaptation of cleaning and disinfection measures in the establishments, taking into account natural production conditions (specific ambient flora);
- using equipment and instruments, at all stages of production and packaging, made of natural materials that are indispensable for the traditional characteristic of the product.

(5) The food business operator shall submit an application to the competent authority for authorisation to exercise the option referred to in paragraph 4 of this Article, and the application shall contain the following information:

- name of the product;
- geographic origin;
- description of the product, of the technological production process, and of the storage and maturation conditions;
- materials, equipment and instruments used for the production of the product;
- description of the establishment or production premises, and of the storage and maturation conditions;
- history and traditional aspects of the product and/or production;
- any other information that the food business operator considers important.

(6) The competent authority shall assess the application and the information provided, and, in the case of a positive assessment, the competent authority shall enter the name of the product in the national list of products with traditional characteristics of the Republic of Croatia, with a note on the method of production and establishment entered in the Register of Approved Food Business Establishments of Animal Origin.

(7) The competent authority shall keep and update a list of national traditional products drawn up in accordance with the provisions of this Ordinance and shall inform the European Commission and the Member States of adaptation measures, products and establishments producing such products.

Adaptation of requirements for other small-capacity establishments

Article 14

In small-capacity establishments referred to in the Article 4(1)(2), excluding the establishments referred to in points 1, 2, 3, and 4 of this Ordinance, provided that the public health interest is not jeopardised and that compliance with hygiene requirements is not compromised, it is permitted to apply the following conditions:

- carry out different technological production stages and/or production of different products in the same room provided that the production stages are separated by time and that the room is appropriately cleaned and, if necessary, washed and disinfected between the individual stages;
- storage of raw materials, finished products and detained products may be carried out in the same room with adequate spatial separation, in such a way as to prevent possible contamination and provided that the finished and detained products are prepackaged, closed and clearly labelled;
- changing and sanitary areas for workers, storage space for packaging, and space for cleaning and disinfection of the establishment may be located separately from the working area if they are within the premises of the establishment, provided that workers have a separate entrance to the establishment with an anteroom where it is possible to carry out disinfection of footwear and hygienic hand washing;
- entry/exit for workers must be separated from entry/exit for raw materials, finished products, and non-compliant products;
- use the same entrance/exit for raw materials, finished products and non-compliant products if they are separated by time;
- in establishments located on the same grounds as a private residential building, use a private area located on the establishment grounds as changing and sanitary areas;

— milk collection centres with a total daily working time of up to three hours are not required to have sanitary areas for workers on the premises, but such areas must be available to them.

Adaptation of requirements for small capacity dispatch centres for live bivalve molluscs situated on the coast and small capacity purification centres for live bivalve molluscs

Article 15

(1) Changing and sanitary areas for workers, storage facilities for packaging, and facilities for cleaning and disinfection of the establishment may be located away from the work area if they are within the perimeter of the establishment, provided that workers have access to the establishment where it is possible to carry out disinfection of footwear and hygienic hand washing.

(2) In establishments located on the same grounds as a private residential building, a private area located on the establishment grounds may be used as changing and sanitary areas provided that workers have access to the establishment where it is possible to carry out disinfection of footwear and hygienic hand washing.

Article 16

(1) Small-capacity dispatch centres for live bivalve molluscs situated on board vessels do not need to provide solid walls and windows.

(2) Live bivalve molluscs must be protected from pests and from all types of contamination during food business operations.

(3) Appropriate areas/devices for personal hygiene (including hygienic hand washing, sanitary facilities, and changing rooms for staff) shall be provided.

(4) Cleaning, washing and disinfection equipment may be stored in an area where live bivalve molluscs are handled, provided that adequate separation is ensured in such a way as to prevent contamination.

Chapter IV

TRANSITIONAL AND FINAL PROVISIONS

Article 17

(1) Small-capacity establishments approved in accordance with the Ordinance on Measures for the Adaptation to the Requirements of Regulations Concerning Food of Animal Origin (NN Nos 51/15, 106/15, and 21/19) must comply with the provisions of this Ordinance within one year from the date of entry into force of this Ordinance, except for the provision referred to in Article 8(3) of this Ordinance.

(2) Compliance of small-capacity establishments with the provisions referred to in paragraph 1 of this Article shall be determined by the competent veterinary inspectors during regular official controls.

Article 18

Procedures initiated before the entry into force of this Regulation shall be completed in accordance with the provisions of the Ordinance on Measures for the Adaptation to the Requirements of Regulations Concerning Food of Animal Origin (NN Nos 51/15, 106/15, and 21/19).

Article 19

On the date of entry into force of this Ordinance, the Ordinance on Measures for the Adaptation to the Requirements of Regulations Concerning Food of Animal Origin (NN Nos 51/15, 106/15, and 21/19) shall cease to apply.

Article 20

This Regulation shall enter into force on the eighth day of its publication in “the Official Gazette of the Republic of Croatia”.

**DEPUTY PRIME MINISTER
AND MINISTER**

David Vlajčić

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