



Requirements for special salmonella guarantees in the import of foodstuffs of animal origin for internal trade

Instructions for supervisory authorities and operators



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1 Background

Due to the very low prevalence of salmonella in production animals and foodstuffs in Finland and the implementation of a national Salmonella Control Programme approved by the European Commission, the Commission has granted Finland special guarantees concerning salmonella. Foodstuffs which are covered by special guarantees and which are sent to Finland for commercial purposes thanks to these special guarantees must be free from salmonella before they are shipped to Finland. The special guarantees cover imports of raw beef, pork and poultry and minced meat thereof. Eggs imported raw are also covered by the special guarantees.

Internal trade control is targeted at foodstuffs of animal origin covered by the special guarantee requirements for salmonella which are imported to Finland from other internal trade countries in the EU. The supervision related to meeting the special guarantee requirements for salmonella is carried out on risk-based grounds. The own-check for the fulfilment of the special guarantee requirements is covered by the Oiva inspections, and the Finnish Food Authority's risk classification instruction 10503 is applied when targeting the inspections. The own-check of the special guarantee requirements includes the verification of documents in accordance with Regulation (EC) No. 1688/2005 and the sampling of salmonella for the own-check in accordance with the Food Act.

The control process cannot be used to limit the general EU principle on the free movement of goods and services. This principle refers to e.g. the movement of goods in internal trade without the imposition of fees, quotas or other similar measures, and the opportunity to introduce a product that has already been legally brought to market in another member state to the market of another member state.

However, free movement may be restricted by additional national requirements notified to the European Commission or provided for in EU legislation. These types of additional requirements include, for example, the special guarantees concerning salmonella laid down in Commission Regulation (EC) No. 1688/2005 (for pork, bovine and poultry meat, ground meat prepared from these products, and chicken eggs), and special attention is paid to the fulfilment of these in the control process. The specific guarantees for salmonella are provided for in Regulation (EC) No. 853/2004, and the implementation of these requirements is provided in Regulation (EC) No. 1688/2005.

This instruction is aimed at both supervisors and operators.

2 Internal market imports covered by the special guarantee requirements for salmonella

The requirements of Commission Regulation (EC) No. 1688/2005 apply to all commercial activities in which products with a special salmonella guarantee are imported into Finland in the framework of internal trade:

- An operator importing these products for internal trade.
- An operator importing and storing these products in an internal store, either in their own warehouse or in a warehouse they lease.
- An operator importing these foodstuffs directly to customers but not storing them in their own storage or in a rented warehouse.
- An operator importing these foodstuffs via distance selling to food business operators or consumers.
- Special salmonella guarantee products originating in the internal market which are sold for delivery to ships flying the Finnish flag.
- Special salmonella guarantee products are imported to Finland by domestic operators with mobile food premises or whose operations are seasonal in nature.
- Special salmonella guarantee products are imported to Finland by foreign operators with mobile food premises or whose import activities in Finland are seasonal in nature.

2.1 Products not covered by the special guarantee requirements for salmonella

Regulation (EC) No. 1688/2005 does not apply to the following foodstuffs, and they do not require commercial documents/intra-Community trade certificates or salmonella inspection certificates:

- meat from animal species other than bovine, pork and poultry (chicken, turkey, guinea fowl, duck and goose) as well as ground meat made of these,
- mechanically separated meat (MSM or Mechanically Separated Meat),
- raw meat products and meat products made using the meat of any animal species,
- egg products,
- bird eggs other than chicken eggs.

2.2 Exceptions to the documentation requirements

The consignment does not need to be accompanied by a commercial document or an intra-Community trade certificate ((EC) No. 1688/2005, Annexes IV and V) or a salmonella inspection certificate in the following cases:

- If the foodstuff is being shipped from a member state of intra-EU trade where the foodstuff in question is subject to a similar type of Commission-approved salmonella control programme as in Finland. Either the foodstuff may originate in

a country that implements the salmonella control programme in question, or the food has been received in such a country, after which the entire consignment or part of the consignment is delivered to Finland.

Foodstuffs covered by the special salmonella guarantees:

- bovine and pork meat and ground meat: Norway, Sweden
 - poultry meat and ground meat (chicken, turkey, guinea fowl, duck and goose; also including broiler meat): Norway, Sweden
 - broiler/chicken meat (*Gallus gallus*) and ground meat: Denmark, Iceland
 - turkey meat and ground meat: Iceland
 - chicken eggs: Norway, Sweden, Denmark, Iceland
- If the product originates in a country that has been granted special guarantees for salmonella for the product in question, but it is transported to Finland via a country that does not have special guarantees for salmonella (e.g. via Estonia). If the product is processed or repackaged in Estonia (the health or identification mark changes), the document requirements in Regulation (EC) No. 1688/2005 must be met in order for the product to be delivered to Finland.

3 Legislation

Legislation related to products with special salmonella guarantee:

- Food Act 297/2021
- Ministry of Agriculture and Forestry Decree on Food Hygiene 318/2021
- Regulation of the European Parliament and of the Council (EC) No. 853/2004 concerning specific hygiene rules for foodstuffs of animal origin
- Commission Regulation (EC) No. 1688/2005 on the special guarantees concerning salmonella required for consignments to Finland and Sweden
- Commission Implementing Regulation (EU) No. 1223/2011 concerning microbiological examination methods
- Commission Implementing Regulation (EU) No. 427/2012 concerning the extension of special salmonella guarantees to eggs intended for Denmark
- Commission Implementing Regulation (EU) No. 2018/307 extending the special guarantees concerning salmonella to meat derived from broilers (*Gallus gallus*) intended for Denmark
- EFTA Surveillance Authority Decision No. 1/19/COL extending the special guarantees relating to *Salmonella* spp. to meat and eggs from hens and meat from turkeys intended for Iceland
- Regulation (EC) No. 178/2002 of the European Parliament and of the Council 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
- Commission Implementing Regulation (EU) No. 931/2011 on the traceability requirements set by Regulation (EC) No. 178/2002 of the European Parliament and of the Council for food of animal origin

4 Definitions

Special guarantees

Special guarantees refer to the salmonella rules described in Article 8 of Regulation (EC) No. 853/2004 and the requirements of Regulation (EC) No. 1688/2005 on their implementation. Foodstuffs covered by the special salmonella guarantees:

- raw beef and pork, including minced meat, excluding, however, raw meat preparations and mechanically separated meat (MSM);
- raw poultry: domestic chickens, turkeys, guinea fowls, ducks and geese, including minced meat, excluding, however, raw meat preparations and mechanically separated meat (MSM), and
- raw eggs.

Offal and blood

Offal and blood are considered meat.

((EC) No. 853/2004 Annex I point 1)

Raw meat preparation

According to point 1.15 of Annex I to Regulation (EC) No. 853/2004 of the European Parliament and of the Council concerning specific hygiene rules for foodstuffs of animal origin, raw meat preparations refer to fresh meat, including minced meat, to which foodstuffs, spices or additives have been added, or which has been processed, but not in such a way that the internal muscle fibre structure of meat has changed and the characteristics of fresh meat have been lost. As regards salt content, meat is defined as a raw meat preparation if the salt content of the product is 1% or more.

Mechanically separated meat

In accordance with Annex I, Section 1.14 of Regulation (EC) No. 853/2004 of the European Parliament and of the Council concerning specific hygiene rules for foodstuffs of animal origin, mechanically separated meat (MSM) means a product obtained by the removal of meat from bones after boning or from poultry carcasses by mechanical means resulting in loss or alteration of the muscle fibre structure.

Consignment

Consignment refers to food consigned by the same consignment document. The consignment may contain one or more lots of the same or different food types and may be, for instance, a vehicle load or pallet-load of products. The consignment may originate from an establishment or other food premises (e.g. wholesaler).

Lot

A food lot refers to a set of foodstuff sales units produced, manufactured or packaged under virtually the same conditions.

(Ministry of Agriculture and Forestry Decree on the provision of food information to consumers 834/2014, section 3, paragraph 4)

Health mark

The term health mark refers to the oval mark that is stamped on the parts of the carcass and which contains the name or code of the country of manufacture, the establishment's approval number and the EC abbreviation. ((EU) 2019/627, Annex II)

Identification mark

The term identification mark refers to the oval mark that is included on a foodstuff of animal origin or its wrapping or packaging and which contains the name or code of the country of manufacture, the establishment's approval number and the EC abbreviation.

(Articles 5 and 6 of Regulation (EC) No. 853/2004 and Section I of Annex II)

Importer

In this guide, an importer refers to an operator who first receives or forwards foodstuffs of animal origin from internal trade.

5 Document requirements for meat in Regulation (EC) No. 1688/2005

All consignments to Finland that contain raw beef, pork or poultry (chicken, turkey, guinea fowl, duck and goose) or minced meat made of these products must include a commercial document required by the Regulation (EC) No. 1688/2005 on special guarantees, and a laboratory test result (for salmonella). The commercial document must be compliant with the template in Annex IV of the Special Guarantee Regulation, and if it is represented by another type of document, the document in question must contain the corresponding information. Please note that according to Annex I, section 1 of Regulation (EC) No. 853/2004, offal and blood are considered to be meat, and thus these special guarantee provisions for salmonella also apply to these products. The commercial document is signed by the consignor. The above-mentioned documents required by the Regulation must be interconnectable with each other and with the foodstuff in question.

Documents submitted electronically to the operator may also be accepted, provided that the operator does not use the meat concerned or forward the meat consignment before the arrival and inspection of the documents.

Salmonella samples of meat that is delivered to Finland and falls under the scope of the Special Guarantee Regulation must be taken at the establishment or food premise (e.g. the wholesaler) that will send the meat. The result of the salmonella analysis must be negative. Sampling must be performed on each consignment delivered to Finland.

If the first recipient after the EU border inspection is located in Finland (according to the CVED) regardless of the country where the border inspection takes place in, then

the consignment will be considered as a third-country import and not as a lot from internal trade.

Example: A consignment of meat is sent from Brazil to Finland. A veterinary border inspection is conducted for the consignment in Rotterdam, the Netherlands, and the first receiving company after the border inspection is located in Finland. This type of import does not represent internal trade if the entire consignment is delivered to Finland after the border inspection.

If a consignment is distributed after an EU border check and only part of the consignment is sent to Finland, it is considered internal trade.

Example: If the consignment is divided in Rotterdam, the consignments become subject to internal trade and each individual consignment must be issued with separate commercial documents under the Special Guarantee Regulation, and the consignments to Finland must be tested for salmonella by the European establishment or food premise (e.g. wholesaler) that will send the consignment.

The special guarantee documents (commercial document and salmonella certificate) must be made in the same EU member state.

Example: If an undivided consignment is delivered from Austria to Finland through Germany in a way that the consignment is only stored (not processed) in Germany, the commercial document and salmonella inspection can be done in either Austria or Germany. If the consignment is divided into smaller parts in Germany, and only some of these will be delivered to Finland, the salmonella inspection and commercial documents must be made in Germany for the consignment that is to be delivered to Finland.

5.1 Meat intended for heating purposes

Meat intended for heating purposes may only be processed in a meat processing plant, and the meat must be heated (pasteurisation, sterilisation) or undergo a treatment with equivalent effect. The meat consignments imported for the production of products to be heated must be accompanied by a commercial document (beef and pork) in accordance with Regulation (EC) No. 1688/2005, in which the meat is intended for heating purposes as indicated in Section 6 of the document. The packaging of the consignment does not need to bear an indication of its intended use, but if the consignment or part of it is delivered from the receiving establishment to another establishment, an indication must be added to the wrapping of the product or, for example, to the pallet indicating that the meat is intended to be heated.

The beef or pork intended for heating purposes did not need to be inspected for salmonella in the sending establishment or, for example, in the wholesale establishment. Raw poultry (chicken, turkey, guinea fowl, duck and geese) and raw

minced poultry cannot enter the establishment for heating purposes without a salmonella certificate. A salmonella certificate is always required for poultry meat.

As part of its own-check process, the operator must also ensure that all meat that is to be heated is kept separate from all other foodstuffs.

If salmonella is detected in beef or pork received at the establishment for heating treatment, the meat may be directed to the heating treatment.

6 Document requirements for eggs in Regulation (EC) No. 1688/2005

Consignments of raw eggs to be delivered to Finland must be accompanied by a TRACES health certificate for intra-Community trade ((EC) No. 1688/2005, Annex V, Part I and Part II).

It must be possible to associate the TRACES certificate with the consigned egg consignment. The consignment must be accompanied by a TRACES certificate printed from the TRACES system. The TRACES certificate shall be approved by the authority of the country of origin. The eggs must come from a flock which has been inspected for salmonella, and the result must be negative (Annex V, Part II).

6.1 Eggs intended for heating purposes

Raw eggs imported for heating purposes into a plant for the manufacture of egg products must be accompanied by an intra-Community trade certificate in accordance with Regulation (EC) No. 1688/2005 (Annex V, Parts I and II). However, if the eggs are to be used in a process that ensures the destruction of salmonella, it has not been necessary to inspect the flock of origin of the eggs. The intended purpose of heating must be indicated on the TRACES certificate (Annex V, Part II). The packaging of the consignment does not need to bear an indication of its intended use, but if the consignment or part of it is delivered from the receiving establishment on to another establishment, an indication must be added to the wrapping of the product, indicating that the eggs are intended to be heated at a plant.

As part of the own-check process, the operator must also ensure that eggs that are to be heated are kept separate from all other foodstuffs.

If salmonella is detected in eggs entering the plant for heating treatment, the eggs may be directed to heating treatment at the plant.

7 Salmonella inspections

7.1 Salmonella inspections in the country of departure

The rules concerning the sampling of beef, pork and poultry meat and minced meat are presented in Annexes I and II of Regulation (EC) No. 1688/2005, and the rules concerning the sampling of the flock of origin of chicken eggs are presented in Annex III. Sampling must be directed at a consignment sent to Finland.

The salmonella inspections required by the decree cannot be replaced by official or own-check inspections carried out in Finland.

7.2 Own-check sampling for salmonella inspections

Under section 15 paragraph 2 of the Food Act, the operator's own-check must include a salmonella sampling and research plan for food covered by special guarantees. The implementation of salmonella own-check inspections is evaluated by means of Oiva audits, and the evaluation will affect the Oiva grade.

More detailed instructions on the own-check sampling of foodstuffs covered by the special salmonella guarantees are given in the Finnish Food Authority's guide for operators 4095/04.02.00.01/2020/3 "Microbiological requirements for foodstuffs", and in Appendix 6 to the guide concerned.

It is recommended that own-check samples be taken from consignments covered by the special salmonella guarantees, so that the sampling covers 5–10% of all consignments. In other words, there is no need to take own-check samples of each consignment for salmonella testing. The sampling must target all food types covered by the special salmonella guarantees. Each sample consists of five partial samples. Sampling must be carried out on the consignment to be inspected in such a way that the partial samples are taken from as many packages/boxes in the same batch as possible. Because the size of the consignments may vary greatly, it is possible to take the size of the consignments into account in the sampling and inspection plan.

"Microbiological requirements for foodstuffs" – instructions for food business operators:

<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

"Microbiological requirements for foodstuffs" – instructions for food business operators / Annex 6:

<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

7.3 Authority sampling with Oiva inspections

Sampling is targeted at foodstuffs covered by the Special Guarantee Regulation that should be inspected for salmonella in their country of departure.

For example, samples may be taken if the own-check plan is not sufficiently credible, if there have been a large number of salmonella findings in the own-check inspections, or if there are many ambiguities in the documentation required by Regulation (EC) No. 1688/2005.

Sampling follows the Finnish Food Authority's "Microbiological analyses for foodstuffs" – instructions for supervisory authorities. The samples are inspected for salmonella. Each sample consists of five partial samples. Food consisting of offal and blood may also be sampled by the authorities, as it is considered to be meat within the meaning of Annex I to Regulation (EC) No. 853/2004.

Microbiological analyses of foodstuffs – instructions for supervisory authorities
<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

7.4 Salmonella inspection for an official sample

The supervisory authority shall transmit an official sample taken in connection with the Oiva inspection to the official laboratory which conducts inspections using an accredited method in accordance with Article 5 of Regulation (EC) No. 1688/2005. See the Finnish Food Authority's Microbiological analyses of foodstuffs – instructions for supervisory authorities.

Microbiological analyses of foodstuffs – instructions for supervisory authorities
<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

8 Further details in documents compliant with Regulation EC 1688/2005

- The commercial document/intra-Community trade certificate must be written in Finnish, Swedish or English. It can also be drawn up in other EU languages if it is accompanied by an official translation. An English translation is also accepted.
- The language requirements of the laboratory report on salmonella inspections (Annex IV, point 6) are not laid down in the Regulation. However, the operator must be able to understand the contents of the certificate. Alternatively, the operator may have the certificate translated. The supervisor must also be able to understand the contents of the certificate.

- It must be possible to reliably associate the documents required by the Regulation with the foodstuff and also with a salmonella inspection certificate when an inspection certificate is required.
- The factors that can be used to associate documents with the foodstuffs include reference numbers, lot numbers, dates, product names and weights in kilograms. Where necessary, consignment notes, delivery notes and invoices can also be used to associate documents with the relevant foodstuffs.
- The reference number of a commercial document is assigned by the responsible person for the sender, who signed the document, and this number is used to associate the commercial document, the salmonella inspection analysis certificate, and the consignment.
- The original commercial document shall be sent to the importer, who shall store it as follows:

With regard to registered food-related activities, the operator must store food traceability data for at least one year from the date of dispatch or reception of the foodstuffs (Ministry of Agriculture and Forestry Decree 318/2021 on food hygiene, section 22).

In the case of approved food premises, the operator must store food traceability data for at least two years after the final date of use of the food or the minimum shelf life of the food (Ministry of Agriculture and Forestry Decree 318/2021 on food hygiene, section 36).

- The total page number of the commercial document also includes the pages used for the laboratory inspection certificate.
- Where necessary, the information presented in section 1 of the commercial document must include the approval number issued by the establishment that sent the consignment. If the product is sent from food premises other than those requiring an approval, the approval number cannot be required (e.g. a wholesaler).
- Section 2 of the commercial document must clearly indicate the recipient's information; the destination establishment's approval number is not necessary.
- Any unnecessary options in section 6 of the commercial document must be crossed out. The first option requires that the sender also submits the laboratory inspection certificate.
- If the required salmonella inspections have not been carried out in the country of departure, they cannot be replaced with any official or own-check samples that have been taken in Finland.

- The commercial document and the salmonella inspection certificates for meat, required by the Regulation, may also be submitted electronically.
- The TRACES certificate must be printed from the TRACES system and included in the egg consignment.
- Only when the documentation required by the Regulation is available to the importer, and the importer has determined that it meets the requirements, may the importer use the food, distribute it or forward it to another operator.

9 Measures where the requirements of Regulation (EC) No. 1688/2005 are not met

The food does not meet the requirements of Regulation (EC) No. 1688/2005, for example in the following cases:

- The inspection certificate for salmonella required by Regulation (EC) No. 1688/2005 is missing.
- The commercial document/intra-Community trade certificate required by Regulation (EC) No. 1688/2005 is missing.
- The foodstuff and the documents required by Regulation (EC) No. 1688/2005 cannot be associated with each other.
- The salmonella inspections in the country of departure required by Regulation (EC) No. 1688/2005 have not been performed on a consignment intended for Finland.
- In an official or own-check inspection, salmonella can be found in a food that is accompanied by a salmonella certificate.

9.1 Own-check measures

If a food does not meet the requirements of Regulation (EC) No. 1688/2005, the food may be returned to the country of departure, disposed of in Finland or used for purposes other than food in Finland. The operator may choose which measures to take, unless health reasons or other legislation restrict the measures.

If salmonella is detected in meat accompanied by a salmonella certificate, the meat must not be directed to the plant for heating. Such meat must be returned, disposed of or used for purposes other than food. Such meat must be withdrawn from the market and from consumers.

If salmonella is detected in meat accompanied by a salmonella certificate in connection with the own-check, products made from the meat concerned must be removed from production and withdrawn from the market and from consumers. These products should be disposed of or used for purposes other than food. However, if the product has undergone heating or other treatment that destroys salmonella, it is not necessary to withdraw the products from consumers.

The importer shall not use or forward the consignment until it has determined that the documents comply with the requirements of Regulation (EC) No. 1688/2005 and that the documents can be associated with the consignment.

The plan shall indicate how to act in connection with any irregularities related to the fulfilment of special salmonella guarantees that are observed in the own-check.

If the own-check reveals salmonella in a foodstuff covered by the Special Guarantee Regulation, the operator must take corrective measures.

Return, disposal or use of the product for purposes other than food

Return

An operator may return a foodstuff which does not meet the requirements of Regulation (EC) No. 1688/2005 to the supplier of the foodstuff if the supplier agrees to receive the food.

The operator must notify the local supervisory authority of salmonella detected in the own-check and of the resulting return of the batch to the country of departure. The local supervisory authority will inform the Finnish Food Authority at ensisaapumisvalvonta@ruokavirasto.fi.

Disposal

If the supplier of the food from the country of departure does not accept the food to be returned, the operator will be left with the options of disposing of the food in Finland or using it for purposes other than food. See paragraph 9.3.

Use of the product for purposes other than food

The operator has the possibility of determining whether the food could be used for purposes other than food, such as feed. See paragraph 9.4.

9.2 Measures under official supervision

If the authority/supervisor finds that the food does not meet the requirements of Regulation (EC) No. 1688/2005, the authority may order the food to be returned to the country of departure, disposed of in Finland or used in Finland for purposes other than food. The operator may choose which measures to take, unless health reasons or

other legislation restrict the measures. If it is concluded that the food will be returned to the country of departure, the operator will determine whether the supplier will receive the food to be returned. If necessary, the operator must be instructed to make a recall (see section 9.1). The reasons for the above-mentioned measures include salmonella findings in a product that is accompanied by a salmonella certificate, or shortcomings in the commercial document required by the decree or in the salmonella certificate.

If the food is returned to the country of departure, disposed of or used for purposes other than food, the supervisory authority/supervisor is requested to notify the Finnish Food Authority of the reason for the non-compliance and the measures taken so that the Finnish Food Authority can submit an AAC or RASFF notification. The supervisor is also asked to contact the Finnish Food Authority in case of recurring problems.

The supervisor shall request written confirmation from the operator that the food has been returned to the country of departure, disposed of or used for purposes other than food.

If salmonella is detected in meat accompanied by a salmonella certificate in connection with an official inspection, products made of the meat concerned must be removed from production and withdrawn from the market and from consumers. These products should be disposed of or used for purposes other than food. However, if the product has undergone heating or other treatment that destroys salmonella, it is not necessary to withdraw the products from consumers.

9.3 Disposal of foodstuffs

Foodstuffs of animal origin which are not fit for human consumption are usually Category 2 material within the meaning of Article 9 of Regulation (EC) No. 1069/2009 of the European Parliament and of the Council (by-product regulation) (point (e) (ii)), for example for the following reasons:

- Salmonella diagnosed in connection with the own-check or official supervision.
- There are no documents on salmonella in accordance with Regulation (EC) No. 1688/2005.

Food of animal origin not fit for human consumption may, in rare cases, be considered as Category 3 material within the meaning of Article 10 of Regulation (EC) No. 1069/2009 of the European Parliament and of the Council if

- According to the supervisor's evaluation, the food is in good condition, but the packaging or documentation contains a minor deficiency which, however, does not constitute a risk to human or animal health.

The aforementioned material may be disposed of as waste by incineration (Articles 12 to 14). Before delivering the waste, it must be checked with the combustion plant whether the plant will accept the product in question. Packaged foods can be disposed of at least in Fortum Waste Solutions at Riihimäki. You can also ask Honkajoki Oy about the possibility of disposal. Biodegradable material cannot, as a rule, be delivered to a landfill.

The operator must use documents to prove to the supervisor that the food has been disposed of.

Further information can be obtained from the Finnish Food Authority's by-product control.

9.4 Use of food for purposes other than food

If a product is found to be unfit for human consumption, it may be used for purposes other than food under section 59 of the Food Act 297/2021.

The operator may propose to the supervisory authority what other uses they would be interested in investigating. The other uses of these foods are approved by the supervisory authority. Category 2 and 3 material may be offered, for example, for fur animal feed processing plants as raw material. Category 3 material may also be offered to establishments producing pet food. When considering feed use, please contact the feed division of the Finnish Food Authority. Category 3 material can be delivered as such to a biogas or composting plant, but this must always be confirmed with the Finnish Food Authority's fertiliser division.

10 Instructions to the authorities for the use of administrative coercive measures

Instructions on administrative coercive measures have been provided comprehensively in the Finnish Food Authority's instructions 100011 (Guide on the use of administrative coercive measures in food control under the Food Act), which is available on the Finnish Food Authority's website:

<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

Instruction 10110 of the Finnish Food Authority concerning a decision on the use of administrative coercive measures under the Food Act and form 10110 of the Finnish Food Authority, which contains the template for the decision on coercive measures, are supplementing the instructions 100011. These are available in Pikantti, which is available to the authorities:

Ruokavirasto/Pikantti/ELIYHT/Malliasiakirjat

11 AAC and RASFF notifications and recall in Finland

11.1 AAC declaration

The Administrative Assistance and Cooperation System (AAC) notification will be issued by the Finnish Food Authority when it cannot be demonstrated that the product poses a health risk, but it is considered necessary to inform the authorities of the country of dispatch or other relevant countries of something else (e.g. an irregularity or shortcoming). An AAC notification is also made when more information is needed in Finland to investigate the matter or to support decision-making by the food control authorities of another Member State. The AAC notification may be made more freely than a RASFF notification, but images or documents should be attached to the notification to indicate, where appropriate, which operator is concerned. Inquiries and documents are sent to rasff@ruokavirasto.fi.

AAC notifications related to the special salmonella guarantee claims also request that information be sent to ensisaapumisvalvonta@ruokavirasto.fi.

The requirements for administrative assistance and exchange of information between Member States are described in the Control Regulation (EU) 2017/625, Articles 102–108, which describe the principles of both the RASFF system and the AAC system.

11.2 RASFF notification

RASFF (Rapid Alert System for Food and Feed) is a system maintained by the European Union. The Finnish Food Authority serves as its contact point in Finland. It is the responsibility of the Food Authority to report to the European Commission's contact point (ECCP) and to other Member States when food, food contact material or feed transported from one country to another is detected on the market and there is or there may be a health hazard to humans or production animals or a serious environmental hazard. In order to submit a RASFF notification, the Finnish Food Authority needs the following information from the supervisor or directly from the operator:

- Laboratory analysis certificate indicating product error,
- for example, the invoice, packing slip, order confirmation showing the product title and quantity of the product in question, the operator who sent the batch to Finland and the recipient in Finland
- Pictures of packaging and labels are not necessary, but they are desirable and help to draft the notification

Inquiries and documents concerning the RASFF notification are sent to the Finnish Food Authority by e-mail at rasff@ruokavirasto.fi.

RASFF notifications related to the special salmonella guarantee claims also request that information be sent to ensisaapumisvalvonta@ruokavirasto.fi.

11.3 Recall in Finland

If the food does not meet the requirements set out in this instruction or other legislative requirements and it has already been sent from the operator to another operator or consumer, the product concerned must be recalled by the first mentioned operator. The recall form will be sent to takaisinvedot@ruokavirasto.fi.

More detailed information on the food recall notification is available in the Finnish Food Authority's instructions 17053/1.

<https://www.ruokavirasto.fi/en/companies/food-sector/common-requirements-in-the-food-sector/valvonta/guidelines-on-withdrawal-of-products/>

12 Finnish Food Authority contact details

Contacts related to this instruction are requested to be sent by e-mail to ensisaapumisvalvonta@ruokavirasto.fi.

13 Help update

The Finnish Food Authority will update this guide whenever necessary. Supervisors will be notified in Pikantti when the instructions have been updated. The instructions are published both on the Pikantti extranet and on the Finnish Food Authority's external website.

14 Useful links

Oiva evaluation instructions in Pikantti (available to supervisors):

<https://pikantti.ruokavirasto.fi/display/OIVA/Ohjeet>

Oiva evaluation instructions on the Finnish Food Authority's website:

<https://www.oivahymy.fi/yrityksille/tarkastusohjeet/>

Microbiological requirements for foodstuffs – instructions for food business operators:

<https://www.ruokavirasto.fi/tietoa-meista/asiointi/oppaat-ja-lomakkeet/yritykset/elintarvikeala/oppaat/>

Internal trade imports in Pikantti (available to supervisors):

<https://pikantti.ruokavirasto.fi/pages/viewpage.action?pageId=3117134>

Internal trade imports (foodstuffs of animal origin) on the Finnish Food Authority's website:

<https://www.ruokavirasto.fi/en/companies/import-and-export/eu-countries-norway-and-switzerland/food/>

Lists of approved establishments in the EU and third countries:

https://ec.europa.eu/food/safety/biosafety/food_hygiene/eu_food_establishments_en

https://ec.europa.eu/food/safety/international_affairs/trade/non-eu-countries_en

Distance selling:

<https://www.ruokavirasto.fi/en/companies/food-sector/sales/sale-of-food-online/>

TRACES system:

<https://www.ruokavirasto.fi/en/companies/import-and-export/traces/>

Finlex:

<https://www.finlex.fi/fi/>

EUR-Lex:

<https://eur-lex.europa.eu>

15 Change history

Previous version/date	New version/date	Changed by	What changed
1/18 May 2021	2/31 May 2021	Britta Wiander	Specified in chapter 2, paragraph 4.

Senior Officer

Britta Wiander

Head of Division

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