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Hygienic and Sanitary Conditions on Egg Processors

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SP2 - Prevent or Resolve Barriers to Trade that Hinder U.S. Food and Agricultural Exports

Sanitary/Phytosanitary/Food Safety

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Report Highlights:

This report is an unofficial translation of Order 445-06 on the hygiene and sanitary conditions of egg processing centers. The import market for egg products in Morocco is estimated at \$1.5 million, increasing 50% per year. Import duties on U.S. processed eggs will completely phase out in 2020, however the U.S. does not yet have a bilaterally agreed health certificate to facilitate trade.

Order of the Minister of Agriculture, Rural Development and Maritime Fisheries No. 445-06 of 7 safar 1427 (8 March 2006) laying down the hygienic and sanitary conditions to be met by egg processing centers.

(BO n ° 5414 of 20/04/2006, page 742)

MINISTER OF AGRICULTURE, RURAL DEVELOPMENT AND MARINE FISHERIES,

Considering Decree No. 2-04 -684 of 14 kaâda 1425 (December 27, 2004) taken for the application of Law No. 49-99 on the health protection of poultry farms, the control of the production and marketing of poultry products, in particular Article 37 thereof,

ORDER:

FIRST ARTICLE. - This decree establishes the hygienic and sanitary requirements to be met by processing centers, eggs.

Chapter I: Object - Definition

ART. 2. - For the purposes of this Order, the following terms mean:

- 1 ° - egg products:** products which have been obtained from the egg, its various components or their mixtures, after removal of the shell and membranes, and which are intended for human consumption; they may be partially supplemented by other authorized foodstuffs or additives; they can be either liquid, concentrated, dried, crystallized, frozen, deep-frozen or coagulated;
- 2 ° - Production exploitation:** poultry breeding farm for the production of eggs intended for human consumption;
- 3 ° - Establishment:** unit authorized for the manufacture and / or treatment of egg products;
- 4 ° - cracked eggs:** eggs whose shell is damaged but which does not present a solution of continuity, without rupture of membrane;
- 5 ° - Load:** the quantity of egg products prepared under the same conditions and which have been submitted in particular to a treatment in a single continuous operation;
- 6 ° - Lot:** a quantity of egg products to be delivered in one go to the same place of destination for further processing in the food industry or intended for direct human consumption;
- 7 ° - Packaging:** the placement of egg products in any kind of container;
- 8 ° - Marketing:** the holding or the exhibition with the intent to sell, the putting on sale, the sale, the delivery or any other form of marketing.

Chapter II: Design of egg processing centers

Section 1. - General Conditions

ART. 3. - Egg processing centers must have at least:

1. On premises where eggs are stored and where egg products are manufactured or stored:

(a) A floor of impermeable materials, easy to clean and disinfect, rot-proof and arranged to allow easy drainage of water. To prevent odors, this water must be sent to pipelines complying with environmental protection regulations;

(b) Smooth, resistant and impervious walls, coated with a washable and clear coating to a height of at least two meters and at least the storage height in the refrigeration and storage rooms. The junction of the walls and the floor must be rounded or similarly finished so that it can be easily cleaned;

(c) Doors made of permanent materials and, if they are of wood, covered on both sides with a smooth and impervious covering;

(d) Ceilings that are easy to clean, constructed and finished in such a way as to prevent the accumulation of impurities, the formation of molds, the possibility of paint peeling and the condensation of water vapor;

(e) Sufficient ventilation and, if necessary, good evacuation of vapors;

(f) Sufficient lighting, natural or artificial;

(g) As close as possible to workstations:

- a sufficient number of devices for cleaning and disinfecting hands and for cleaning equipment with hot water. The taps must not be operated by hand or arm. For the cleaning of hands, the installations must be provided with running, cold and hot water, or premixed water at an appropriate temperature, cleaning and disinfecting products and hand towels that can only be used once;

- devices for disinfecting tools;

2. An appropriate number of changing rooms with smooth, waterproof and washable walls and floors, wash basins and flush lavatories. They must not give directly to the work premises. Sinks shall be provided with hot and cold running water, or premixed water at an appropriate temperature, facilities for cleaning and disinfecting hands, and hand towels, which may be used only one time. The lavatory faucets must not be hand-operated. These sinks should be in sufficient numbers near the lavatories;

3. A separate room and appropriate facilities for the cleaning and disinfection of fixed and mobile containers and tanks.

4. An installation allowing the supply of exclusively drinking water. However, a non-potable water installation is authorized for the production of steam, firefighting and cooling of refrigeration equipment, provided that the installed pipes for this purpose do not allow the use of this water to other purposes and do not present any risk of contamination of egg products. The steam and water in question may not come into direct contact with the egg products, nor may they be used for the cleaning and disinfection of containers, installations and equipment that come into contact with egg products. Non-potable water pipes must be well differentiated from those intended for drinking water;

5. An appropriate device for protection against undesirable animals, such as insects, rodents and birds;
6. The equipment, fittings and instruments, or surfaces thereof, intended to come into contact with egg products, shall be made of a material that is smooth, easy to wash, clean and disinfect, resistant to corrosion and in conformity with the current regulations relating to materials in contact with foodstuffs.

Section 2. - Special conditions

ART. 4. - In addition to the general conditions provided for in Article 3, establishments must include at least:

1. Adequate premises, large enough for the separate storage of eggs and finished egg products, equipped with a refrigeration system to keep egg products at appropriate temperatures. Cold stores must be equipped with a thermometer or a recording tele thermometer;
2. In case of use of soiled eggs, facilities for washing and disinfecting eggs;
3. (a) a special room with appropriate facilities for breaking eggs and collecting their contents and removing parts of shells and membranes;

(b) a separate room for operations other than those referred to in point (a).

In the case of pasteurization of egg products, it may be carried out in the special room referred to in point 3 (a) above where the establishment has a closed pasteurization system, in other cases it must intervene in the room referred to in point 3.b). In the latter case, all measures must be taken to avoid contamination of egg products after pasteurization;

4. Equipment suitable for transporting the contents of the eggs in the establishment;
5. in the case provided for in this decree, equipment approved by the veterinary services for egg products treatment, at least provided:
 - (a) in the case of pasteurization:
 - an automatic control of the temperature;
 - a recording thermometer;
 - an automatic safety system prohibiting insufficient heating;
 - (b) in the case of a continuous pasteurization system, the equipment shall, in addition, be provided with
 - an adequate safety system prohibiting the mixing of pasteurized egg products with incompletely pasteurized egg products, and
 - an automatic safety device preventing the above-mentioned mixing;
6. Premises for the storage of other foodstuffs and additives;
7. In the case of packaging in disposable containers, a suitable and separate place for the storage of such containers and the raw materials for their manufacture;

8. Facilities for the immediate removal and separate storage of empty shells and eggs or egg products unfit for human consumption;
9. Appropriate facilities for hygienic packaging of egg products;
10. In order to carry out analyzes and examinations in compliance with the requirements of this decree on raw materials and egg products, the establishment must have an appropriate laboratory. If not, it must ensure the services of an approved laboratory that will meet the same requirements;
11. if so, appropriate facilities for thawing frozen egg products for processing and other handling in an authorized establishment;
12. A separate room for the storage of cleaning and disinfecting products.

Chapter III: Hygiene of Premises, Equipment and Personnel

ART. 5. - The most perfect state of cleanliness is required of staff, premises and equipment:

1. Personnel engaged in the processing or handling of eggs and egg products shall, in particular, wear clean work clothes and hairstyles. He is required to wash and disinfect his hands several times during the same working day, as well as each time he returns to work;
2. No animal shall enter the establishments. The destruction of rodents, insects, birds and other vermin must be systematically carried out;
3. Premises, equipment and instruments used for the work of egg products shall be kept in a good state of repair and cleanliness. Equipment and instruments should be thoroughly cleaned and disinfected, if necessary several times during the working day, at the end of the day and before being reused when they have been soiled. Closed driving devices for the transport of egg products shall be provided with an appropriate cleaning system for the cleaning and disinfection of all parts. After cleaning and disinfection, the lines must be rinsed with potable water;
4. Premises, tools and equipment shall not be used for any purpose other than the work of egg products, except for the work of other foodstuffs carried out simultaneously or at different times after authorization by the veterinary services, provided that all appropriate measures are taken to prevent the contamination or alteration of egg products; these provisions apply to all transformations (drying, mixing, packaging ...) carried out in another place;
5. The use of drinking water is imposed for all uses; however, exceptionally, the use of non-potable water is permitted for the production of steam, provided that the installed pipes for this purpose do not allow this water to be used for other purposes and pose no risk of contamination of eggs and egg products. In addition, the use of non-potable water may be authorized, exceptionally for the cooling of

refrigeration equipment. Non-potable water pipes must be well differentiated from those used for drinking water;

6. Authorized detergents, disinfectants and similar substances must be used and stored in a manner that does not contaminate equipment, work tools and egg products. Their use should be followed by thorough rinsing with drinking water of these equipment and tools;

7. The work and handling of eggs and egg products shall be prohibited to persons who may contaminate them;

8. Anyone assigned to the work or handling of eggs and egg products shall be required to produce a medical certificate attesting that nothing prevents this assignment. This medical certificate must be renewed every year.

Chapter IV: Requirements for Eggs for the Manufacture of Egg Products

ART. 6. - Eggs used for the manufacture of egg products must be packaged in accordance with the applicable regulations:

(a) for the manufacture of egg products, only non-incubated eggs fit for human consumption may be used; their shells must be fully developed and have no defects;

(b) by way of derogation from subparagraph (a), cracked eggs may be used for the manufacture of egg products, provided that they are delivered directly by the packing centers or production operation to an authorized establishment, where they must be broken and treated as quickly as possible.

ART. 7. - Eggs and egg products, which are unfit for human consumption, must be removed and denatured so that they can not be reused for human consumption. They must be placed immediately in the room provided for in Article 4 (8).

Chapter V: Special hygiene requirements for the manufacture of egg products

ART. 8. - All operations must be carried out in such a way as to avoid any contamination during the production, handling and storage of egg products, and in particular:

1. Eggs and egg products presented for further processing in an authorized establishment must be stored immediately after arrival at the premises provided for in Chapter II (1) until processed. The temperature of these premises must allow their perfect conservation. Trays used to transport eggs in shell should not be placed on the ground;

2. The eggs must be unpacked and, if necessary, washed and disinfected in a separate room from the breaking room; packaging material must not enter the breaking room;

- 3.** The eggs must be broken in the room provided for in Article 4 (3) (a); the cracked eggs referred to in Article 6 (2) (b) must be processed immediately;
- 4.** Dirty eggs should be cleaned before breaking; this operation must be carried out in a room separate from the breaking room or from any room where the contents of the eggs, exposed to contamination, are handled. Cleaning operations must be carried out in such a way as to avoid contamination or alteration of the contents of the eggs. The shells must be sufficiently dry at the time of breakage, to prevent residues of cleaning water from contaminating the contents of the eggs;
- 5.** Eggs other than hen, turkey and guinea fowl must be handled and processed separately. Equipment should be cleaned and disinfected when resuming chicken, turkey and guinea fowl processing;
- 6.** Breakage, irrespective of the method applied, must be carried out in such a way as to avoid, as far as possible, the contamination of the contents of eggs. For this purpose, the contents of eggs can not be obtained by centrifugation or crushing the eggs, or by centrifugation of the empty shells to obtain the remaining egg whites. As far as possible, the remains of shells or membranes in the egg product, which must not exceed the quantity referred to in Article 10 (2) (c);
- 7.** After breaking, each particle of the egg product must be treated as quickly as possible. Heat treatment consists of the appropriate combination of temperature and time to remove pathogenic microorganisms that may be present in the egg product. During heat treatment, temperatures must be recorded continuously. The recordings referring to each treated charge must be kept for two years at the disposal of the control services. A charge whose treatment has been insufficient can be submitted without delay to a new treatment in the same establishment, provided that this new treatment make it fit for human consumption; if it is found that it is unfit for human consumption, it must be denatured in accordance with the provisions of Article 7;
- 8.** If the treatment is not applied immediately after breaking, the contents of eggs must be stored either under satisfactory hygienic conditions, frozen or at a temperature not exceeding 4 ° C. This storage period at 4 ° C must not exceed forty-eight hours, excluding the components that will be de-sugared;
- 9.** On authorization from the veterinary services, egg products from an authorized establishment may be processed in another authorized establishment, if the following general conditions are met:
 - (a)** as soon as they have been obtained, they must be either deep-frozen or chilled at a temperature not exceeding 4 ° C; in the latter case, they must be processed at the place of destination within 48 hours after the day of breaking of the eggs from which they were obtained, excluding the components which will be desugared;
 - (b)** they must be packed, inspected, transported and handled in accordance with the provisions of this Order;
 - (c)** they must be labeled in accordance with the requirements of Chapter X. The nature of the goods must be indicated as follows: "unpasteurized egg products - to be processed at the place of destination - date and time of breakage";

10. Other post-treatment operations should ensure that the egg product is not recontaminated. Liquid products or concentrated products which are not stabilized to store at room temperature are immediately, or after undergoing a fermentation process, either dried or cooled to not more than 4 ° C. The products to be frozen are frozen immediately after being treated;

11. Egg products must be stored at temperatures required by this Order until they are used in the manufacture of other foodstuffs,

12. In authorized establishments, the preparation of egg products from raw materials, which are not suitable for the manufacture of foodstuffs, is prohibited, even for technical use.

Chapter VI: Analytical Specifications

ART. 9. - The loads of egg products must, after the treatment, be subjected to microbiological controls by sampling in the establishments of treatment in order to guarantee that they comply with the microbiological criteria fixed by the regulation in force.

ART. 10. - Egg product loads shall be randomly tested in processing establishments to ensure that they meet the following criteria:

(a) the concentration of 3 OH butyric acid shall not exceed 10 milligrams per kilogram of dry matter of unmodified egg product;

(b) in order to ensure hygienic handling of eggs and egg products before processing, the following standards apply:

- the lactic acid content must not exceed 1000 milligrams per kilogram of dry matter of egg product (value valid only for the untreated product);

- the content of succinic acid must not exceed 25 milligrams per kilogram of dry matter of egg product.

However, for fermented products, these values are the values recorded before the fermentation process.

(c) the amount of eggshell, egg membrane and any other particles in the egg product must not exceed 100 milligrams per kilogram of egg product.

(d) the quantity of residues of the substances referred to in Article 17 may not exceed the tolerances allowed.

In the opposite case, egg products must be excluded from the use in human food or marketing both for the manufacture of foodstuffs and for direct human consumption.

Chapter VII: Packaging of egg products

ART. 11. - The packaging of egg products must satisfy the following:

1. The packaging of egg products must be carried out under satisfactory hygiene conditions in order to ensure that the egg products are not contaminated.

The containers must comply with the regulations in force relating to materials in contact with foodstuffs, which prescribe in particular:

- they can not alter the organoleptic properties of egg products;
- they can not transmit to egg products substances harmful to human health;
- they must be strong enough to ensure effective protection of egg products.

2. The container storage room must be free of dust and vermin; the materials from which disposable containers are made must not be stored on the floor.

3. The containers intended for egg products must be clean before being filled. They can only be reused after being cleaned, disinfected and rinsed before being filled.

4. Containers shall be brought into the work area hygienically and used without undue delay.

5. Immediately after packaging, the containers must be closed and placed in the storage rooms referred to in the first paragraph of section 3.

6. Containers intended for egg products may be used for other foodstuffs if necessary, provided that they are cleaned and disinfected so as not to contaminate egg products.

7. Containers intended for the transport of egg products in bulk must comply with all the rules of hygiene, and in particular the following:

- their inner surfaces and any other parts likely to be in contact with the egg product must be made of a smooth material which is easy to wash, clean and disinfect, which is resistant to corrosion and complies with the relevant regulations in force materials in contact with foodstuffs;

- they must be designed in such a way that the egg product can be entirely removed; if fitted with faucets, these shall be easy to remove, disassemble, wash, clean and disinfect;

- they must be washed, cleaned, disinfected and rinsed immediately after each use and, if necessary, before being reused;

- they must be properly sealed after filling and remain sealed during transport until the use of the egg products;
- they are reserved for the transport of egg products.

Chapter VIII: Storage

ART. 12. - Egg products must be stored in the appropriate premises referred to in Article 4 above. The storage temperatures must be recorded continuously, the refrigeration rate must be such that the product reaches the required temperatures as quickly as possible and the containers must be stored in such a way that the air circulates freely around them.

During storage, the following temperatures must not be exceeded:

- for frozen or deep-frozen products: - 18 ° C;
- for refrigerated products: + 4 ° C;

Chapter IX: Transport

ART. 13. - Vehicles and receptacles intended for the transport of egg products must be designed and equipped in such a way that the temperatures required by this Order may be maintained continuously throughout the period of transport.

Egg products must be shipped in such a way that they are duly protected during transport from anything that is likely to be harmful to them.

During transport, the temperatures specified in article 12 above must be respected.

Chapter X: Marking of egg products

ART. 14. - In addition to the mandatory particulars provided for by the regulations in force, all consignments of egg products leaving the establishment must bear a label which must be legibly and indelibly printed and in easily readable characters, bearing the following particulars:

- (a) The health stamp: in the upper part, the name of the establishment in capital letters (in this case the registration number of the establishment will appear in the center of the stamp);
- (b) the temperature at which the egg products must be kept and the period during which their preservation can be ensured.

These provisions are without prejudice to the current regulations on the labeling and presentation of foodstuffs.

2. The transport documents must include, in particular:

- (a) the nature of the product, indicating the species of origin;
- (b) the number of the load;
- (c) the place of destination and the name and address of the first consignee.

ART. 15. - Only egg products, which comply with the following general conditions, may be produced as foodstuffs or used for the manufacture of foodstuffs:

- (a) They have been obtained from chicken, duck, goose or turkey eggs; guinea fowl or quail, excluding mixtures of different species;
- (b) Indicate the percentage of their egg constituents when partially supplemented with other foodstuffs or authorized additives
- (c) Have been processed and / or prepared in an establishment authorized in accordance with Article 8 and complying with the conditions laid down in Chapters II and comply with the provisions of this Order;
- (d) Have been prepared, under hygienic conditions in accordance with Chapters III and V, from eggs meeting the conditions laid down in Chapter IV of this Order;
- (e) Have undergone treatment by a process approved by the veterinary services, which enables them to meet, in particular, the analytical specifications provided for in Chapter VI of this Order. However, where necessary for technological reasons for the preparation of certain foodstuffs obtained from egg products, it may be permitted that certain egg products are not subjected to treatment; in this case, the egg products must be used immediately in the establishment where they are intended for the manufacture of other foodstuffs. The veterinary services will specify the conditions of this authorization;
- (f) Comply with the analytical specifications provided for in Chapter VI of this Order;
- (g) Have been subject to veterinary health control;
- (h) Have been conditioned in accordance with Chapter VII of this Order;
- (i) Be stored and transported in accordance with Chapters VIII and IX of this Order;
- (j) Be provided with the health mark provided for in Chapter X of this Order and, in the case of products intended for direct human consumption; meet the requirements of the rules in force concerning their labeling and presentation.

ART. 16. - The person in charge of the establishment must carry out a regular check of the general hygiene of the conditions of production in his establishment to make sure of the safety of the products

put on the market. To this end, it implements, applies and ensures the strict respect of a procedure developed according to Hazard Analysis Critical Control Point (Hazard Analysis Critical Control Point) method, in accordance with the Hazard Analysis Critical Control Point (HACCP) method to the Moroccan standard NM 08.0.002.

Controls, including microbiological, carried out under the HACCP system shall cover facilities, equipment and materials at all stages of production as well as products.

The control plan lists the nature of controls, their frequency, and sampling and microbiological methods. It is determined by the operator of the unit and must be approved by the veterinary services who assess its relevance and effectiveness.

All documents relating to the regular control of the general hygiene of the establishment, including the results of the self-checks, are kept permanently at the disposal of the veterinary service agents.

ART. 17. - The head of the establishment must set up a traceability system from the origin of the eggs to the destination of the products and by-products.

A register must be kept in the establishment to control:

- The origin of the eggs (references of the health support documents);
- The entries and exits of the products (number, date, weight, number of lots, destination ..);
- The references of the sanitary certification of the finished products (sanitary stickers, health certificates ...);
- The checks carried out and their results.

These data must be presented, at their request, to the veterinary services.

ART. 18. - The manufacturer responsible for an establishment where egg products are prepared must take all the measures necessary to comply with this Order, and in particular:

- to take samples for laboratory tests in order to verify compliance with the analytical specifications provided for in Chapter VI of this Order and to have these bacteriological and chemical examinations of finished products carried out at his own expense. At the request of the veterinary services, the manufacturer of egg products shall increase the frequency of laboratory examinations whenever it is deemed necessary to ensure the hygiene of the manufacture of egg products;
- ensure that egg products which can not be kept at ambient temperature are transported or stored at the temperatures specified in Chapters VIII and IX of this Order;
- ensure that the period during which the storage of egg products is determined;

- keep the recorded results of the various controls and tests in order to present them to the veterinary services for a period of two years;

- check that each load is accompanied by an indication to identify the date of its treatment; this load indication must appear on the record of the treatment carried out and on the label provided for in Chapter X of this Order.

ART. 19. - The veterinary services will carry out, as part of surveillance plans, controls for the detection of residues of substances with pharmacological and hormonal action, antibiotics, pesticides, detergents and other substances agents, which are harmful or liable to affect the organoleptic characteristics or, where appropriate, to make the consumption of egg products dangerous or harmful to human health.

ART. 20. - Establishments complying with the provisions of this Order are authorized by the Department of Agriculture.

A registration number is assigned by the veterinary services. The list of authorized establishments will be published in the "Official Bulletin"

ART. 21. - Imported egg products must comply with the provisions of this Order and come from establishments conforming to the standards provided for in this Order.

ART. 22. - The director of the breeding is in charge of the execution of this decree, which will be published in the Official Bulletin.

Rabat, 7 safar 1427 (March 8, 2006)

Minister of Agriculture, Rural Development and Maritime Fisheries Mohand Laenser.