

**REGULATION (EC) No 853/2004 OF THE EUROPEAN PARLIAMENT
AND OF THE COUNCIL
of 29 April 2004
laying down specific hygiene rules for
on the hygiene of foodstuffs**

CHAPTER IV: SLAUGHTER HYGIENE

Food business operators operating slaughterhouses in which domestic ungulates are slaughtered must ensure compliance with the following requirements.

7. Stunning, bleeding, skinning, evisceration and other dressing must be carried out without undue delay and in a manner that avoids contaminating the meat. In particular:

(a) the trachea and oesophagus must remain intact during bleeding, except in the case of slaughter according to a religious custom;

(b) during the removal of hides and fleece:

(i) contact between the outside of the skin and the carcass must be prevented; and

(ii) operators and equipment coming into contact with the outer surface of hides and fleece must not touch the meat;

(c) measures must be taken to prevent the spillage of digestive tract content during and after evisceration and to ensure that evisceration is completed as soon as possible after stunning