



Oiva Evaluation Guidelines for registered food premises

If any changes are made in a Guideline, a new revised version is published. The last-updated date indicates the date the last version was made and approved. The most recent last-updated dates are shown in bold. Last updated on **2 January 2024**.

The evaluation of points 3.8, 8.10, 12.5, 13.5, 15.6, 19.4, 19.6 is only presented in the control report, not in the Oiva report (the numbers are indicated with orange colour).

Number	Name of topical area and matter to be evaluated	No. of Guideline/version	last updated
00	<u>Evaluation scale for the evaluation guidelines of control results</u>		
0.1	General evaluation criteria for grading in Oiva evaluation scale	2111/04.02.00.01/2021/5	2.1.2023
01	<u>Own-check</u>		
1.6	General compliance of own-check with requirements	2117/04.02.00.01/2021/7	2.1.2024
Annex 1.6	Adequacy and suitability of own-check activities	version 2	1.7.2021
02	<u>Suitability, adequacy and maintenance of facilities and equipment</u>		
2.1	Suitability of Premises for Use as Food Premises	2214/04.02.00.01/2021/6	2.1.2024
2.2	Maintenance of facilities and structures	2215/04.02.00.01/2021/6	2.1.2024
2.3	Maintenance of fixtures, equipment, water equipment and working utensils	2216/04.02.00.01/2021/11	2.1.2024
03	<u>Cleanliness of facilities, surfaces and equipment</u>		
3.1	Cleanliness and order of facilities and structures	2217/04.02.00.01/2021/6	2.1.2024
3.2	Cleanliness of Surfaces, Fixtures, Equipment and Utensils	2218/04.02.00.01/2021/5	2.1.2024
3.5	Vermin and other animals	2220/04.02.00.01/2021/6	2.1.2024
3.6	Waste management	2221/04.02.00.01/2021/4	2.1.2023
3.7	Separation of by-products	2222/04.02.00.01/2021/5	1.7.2021
3.8	Traceability of by-products	2223/04.02.00.01/2021/4	1.7.2021
04	<u>Actions and training of personnel</u>		
4.1	Hygiene of work practices used by personnel	2224/04.02.00.01/2021/4	1.9.2022
4.2	Hand hygiene	2225/04.02.00.01/2021/3	1.7.2021
4.3	Work clothes	2226/04.02.00.01/2021/4	1.7.2021
4.4	Monitoring of employees' health status	2126/04.02.00.01/2021/9	2.1.2024
4.5	Instruction, guidance and training of personnel	2127/04.02.00.01/2021/4	1.7.2021
4.6	Verification of hygiene proficiency	2128/04.02.00.01/2021/7	2.1.2023
05	<u>Hygiene of food production or handling</u>		
5.1	General Hygiene and Risk Control in Food Handling	2229/04.02.00.01/2021/8	2.1.2023

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Annex 1	Oiva assessment guideline 5.1 Controlling the risk of EHEC food poisoning in the preparation or serving of medium-cooked ground beef patties	version 2	1.9.2022
5.4	Hygiene in Thawing, Chilling and Freezing	2134/04.02.00.01/2021/4	2.1.2023
5.5	Hygiene in Wrapping and Packing	2230/04.02.00.01/2021/5	2.1.2023
5.6	Hygiene in Storage and Warehousing of Foodstuffs	2136/04.02.00.01/2021/3	2.1.2023
06	<u>Food temperature management</u>		
6.2	Temperature Management in Chilled Facilities and Cold-stored Foodstuffs	2139/04.02.00.01/2021/7	2.1.2023
Annex 1	Oiva Evaluation Guideline 6.2. Temperature Management in Chilled Facilities and Cold-sored Foodstuffs	version 4	2.1.2023
6.3	Hot-storing and re-heating of foods	2234/04.02.00.01/2021/6	2.1.2024
6.5	Temperature management in food handling processes	2140/04.02.00.01/2021/10	11.4.2023
6.6	Temperature Management of Quick-frozen and Frozen Foodstuffs	2236/04.02.00.01/2021/11	2.1.2024
6.9	Temperature Management During Sale and serving	6067/04.02.00.01/2022/1	2.1.2023
Annex 1	Oiva Evaluation Guide 6.9 Temperature Requirements During Sale and Serving	version 4	2.1.2023
07	<u>Sale and serving</u>		
7.1	Hygiene During Sale and Serving	2237/04.02.00.01/2021/6	2.1.2023
08	<u>Specific requirements for food handling</u>		
8.8	Parasite Checks and Freezing Treatment of Fishery Products	2154/04.02.00.01/2021/5	2.1.2023
8.10	Organoleptic quality of fishery products	7618/04.02.00.01/2022/2	2.1.2024
10	<u>Substances causing allergies or intolerances</u>		
10.1	Separation and cross-contamination	2164/04.02.00.01/2021/7	1.7.2021
11	<u>Composition of foodstuffs</u>		
11.1	Additives, flavourings and enzymes	2165/04.02.00.01/2021/2	3.3.2020
11.2	Nutritional fortification	2166/04.02.00.01/2021/5	2.1.2024
11.3	Genetically modified ingredients	2167/04.02.00.01/2021/4	1.7.2021
11.4	Novel foods and new processes	2168/04.02.00.01/2021/4	2.1.2024
12	<u>Special Requirements for Specific Food Products</u>		
12.1	Food supplements	2169/04.02.00.01/2021/7	2.1.2024
12.2	Foods for Specific Groups	2170/04.02.00.01/2021/8	2.1.2024
12.3	Food products with registered names	2171/04.02.00.01/2021/6	2.1.2024
12.4	Other product-specific requirements (Composition and Labelling of Berry and Fruit Preparations)	2172/04.02.00.01/2021/4	1.7.2021
12.5	Integrity of organic products	2241/04.02.00.01/2021/3	1.9.2022
12.6	Special guarantees for salmonella and notification on import from internal market	153/04.02.00.01/2020/3	2.1.2024
13	<u>Information provided on foods</u>		
13.1	Mandatory food information (packaged and unpackaged foodstuffs)	2173/04.02.00.01/2021/7	1.7.2021

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13.2	Nutrition labelling	2174/04.02.00.01/2021/7	1.7.2021
13.3	Marketing	2175/04.02.00.01/2021/5	2.1.2024
13.4	Information of meat required by specific legislation (Beef, and the meat of swine, sheep, goats and poultry and minced or ground meat of these animals)	2176/04.02.00.01/2021/4	1.7.2021
13.5	Information of fishing and aquaculture products required by specific legislation	2177/04.02.00.01/2021/6	2.1.2024
13.6	Indication of country of origin for milk, and milk and meat used as ingredients in food	3288/04.02.00.01/2021/1	1.7.2021
14	Packaging materials and food contact materials		
14.1	Packaging materials and other food contact materials	2178/04.02.00.01/2021/9	1.9.2022
15	Deliveries of food		
15.1	Reception of foodstuffs	2242/04.02.00.01/2021/3	1.7.2021
15.3	Food dispatch and transport conditions	2243/04.02.00.01/2021/4	1.7.2021
15.4	Temperature Management in Food Transports	2244/04.02.00.01/2021/6	2.1.2023
15.6	Compliance of international transport	2184/04.02.00.01/2021/5	2.1.2023
16	Traceability and recalls		
16.1	Traceability of foods other than those of animal origin	2185/04.02.00.01/2021/4	1.7.2021
16.2	The mandatory system for the identification and traceability of beef lots	2186/04.02.00.01/2021/4	1.7.2021
16.4	Traceability of fish and fishery products under dioxin Derogation	2188/04.02.00.01/2021/3	1.7.2021
16.6	Recalls	2190/04.02.00.01/2021/3	1.7.2021
16.7	National operational facilitations	2245/04.02.00.01/2021/6	2.1.2024
16.8	Traceability of meat of swine, sheep, goats and poultry	2191/04.02.00.01/2021/3	1.7.2021
16.9	Traceability of foods of animal origin	157/04.02.00.01/2020/2	1.7.2021
17	Food testing		
17.1	Sampling and own-check testing	2246/04.02.00.01/2021/4	2.1.2024
17.12	Pesticide residues	2202/04.02.00.01/2021/10	2.1.2024
17.13	Environmental contaminants	2203/04.02.00.01/2021/9	2.1.2024
17.14	Mycotoxins	2204/04.02.00.01/2021/8	2.1.2024
17.15	Process contaminants	2205/04.02.00.01/2021/9	2.1.2024
17.16	Other contaminants	2206/04.02.00.01/2021/9	2.1.2024
18	Display of the Oiva report		
18.1	Display of the Oiva report	2207/04.02.00.01/2021/5	2.1.2023
19	Marketing requirements		
19.4	Milk and milk products	2211/04.02.00.01/2021/3	1.7.2021
19.6	Spreadable fats	2212/04.02.00.01/2021/3	1.7.2021