



Oiva Evaluation Guidelines for approved food establishments

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 1 September 2022.

The evaluation of points 4.4, 5.8, 15.6, 16.3, 17.11, 19.1, 19.2, 19.3, 19.4, 19.6, 19.7 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	Evaluation scale for the evaluation guidelines of control results		
0.1	General evaluation criteria for grading in the Oiva evaluation scale	2111/04.02.00.01/2021/4	1.7.2021
01	Compliance with requirements for approval		
1.1	Approval of facilities, structures and equipment	2112/04.02.00.01/2021/4	1.7.2021
1.2	Approval of activities	2113/04.02.00.01/2021/4	1.7.2021
1.3	Approval of TSE activities	2114/04.02.00.01/2021/3	1.7.2021
1.4	Compliance of water intended for human consumption with requirements	2115/04.02.00.01/2021/3	1.7.2021
1.5	Compliance of clean water with requirements	2116/04.02.00.01/2021/3	1.7.2021
1.6	General compliance of own-check with requirements	2117/04.02.00.01/2021/6	1.7.2021
Annex 1.6	Adequacy and suitability of own-check activities	version 2	3.3.2020
02	Maintenance of facilities and equipment		
2.2	Maintenance of facilities and structures	2118/04.02.00.01/2021/3	1.7.2021
2.3	Maintenance of fixtures, equipment, water equipment and utensils	2119/04.02.00.01/2021/4	1.7.2021
03	Cleanliness of facilities, surfaces and equipment		
3.1	Cleanliness and order of facilities and structures	2120/04.02.00.01/2021/3	1.7.2021
3.2	Cleanliness of surfaces, fixtures, equipment and utensils	2121/04.02.00.01/2021/3	1.9.2022
3.5	Vermin control	2122/04.02.00.01/2021/4	1.7.2021
3.6	Disposal of wastes and wastewater	2123/04.02.00.01/2021/2	1.7.2021
04	Actions and training of personnel		
4.1	Working hygiene of personnel	2124/04.02.00.01/2021/4	1.7.2021
4.3	Working clothes and protective clothing of personnel	2125/04.02.00.01/2021/4	1.7.2021
4.4	Monitoring of employees' health status	2126/04.02.00.01/2021/7	1.9.2022
4.5	Instruction, guidance and training of personnel	2127/04.02.00.01/2021/3	1.7.2021
4.6	Verification of hygiene proficiency	2128/04.02.00.01/2021/6	1.7.2021

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05	Hygiene of food production		
5.1	General hygiene of food production	2131/04.02.00.01/2021/3	1.9.2022
5.2	Separation of activities requiring different hygiene levels	2132/04.02.00.01/2021/2	1.7.2021
5.3	Hygiene of water supply points and equipment using water	2133/04.02.00.01/2021/4	1.7.2021
5.4	Hygiene in thawing, chilling and quick-freezing	2134/04.02.00.01/2021/3	1.7.2021
5.5	Hygiene in wrapping and packing	2135/04.02.00.01/2021/2	1.7.2021
5.6	Hygiene in storage and warehousing of foodstuffs	2136/04.02.00.01/2021/2	1.7.2021
5.7	Hygiene in handling and storage of by-products	2137/04.02.00.01/2021/5	1.7.2021
5.8	Production and traceability of by-products	2138/04.02.00.01/2021/3	1.7.2021
06	Food temperature management		
6.2	Temperature management in chilled facilities	2139/04.02.00.01/2021/6	1.9.2022
6.5	Temperature management in food production processes	2140/04.02.00.01/2021/8	1.9.2022
6.6	Temperature Management of Quick-frozen and Frozen Foodstuffs	2236/04.02.00.01/2021/9	1.9.2022
6.7	Temperature management of carcasses dispatched from establishment	2142/04.02.00.01/2021/5	1.7.2021
6.8	Temperature management of water used in disinfection of working utensils	2143/04.02.00.01/2021/2	1.7.2021
08	Specific requirements for food production		
8.1	Processing of TSE risk material	2146/04.02.00.01/2021/4	1.7.2021
8.2	Sensory monitoring of cleanliness of carcasses and organs	2147/04.02.00.01/2021/3	1.7.2021
8.3	Management of lactic acid decontamination of bovine carcasses	2148/04.02.00.01/2021/3	1.7.2021
8.4	Management of Trichinella risk	2150/04.02.00.01/2021/4	1.7.2021
8.5	Production of minced meat and meat preparations	2151/04.02.00.01/2021/2	1.7.2021
8.6	Production of mechanically separated meat	2152/04.02.00.01/2021/1	1.5.2015
8.7	Production of dried reindeer meat	2153/04.02.00.01/2021/3	1.7.2021
8.8	Parasite checks and freezing treatment of fishery products	2154/04.02.00.01/2021/4	1.9.2022
8.9	Quality control for raw material of egg products	2156/04.02.00.01/2021/3	1.7.2021
09	Reception of animals and information on animals		
9.1	Register queries	2157/04.02.00.01/2021/4	1.7.2021
9.2	Food chain information and other comparable information	2158/04.02.00.01/2021/4	1.7.2021
9.3	Animal transport	2159/04.02.00.01/2021/2	1.7.2021
9.4	Tagging and identification of animals	2160/04.02.00.01/2021/4	1.7.2021
9.5	Checking of Identification documents for equine animal	2161/04.02.00.01/2021/3	1.9.2021
9.6	Records of animals received for slaughter	2162/04.02.00.01/2021/5	1.7.2021
9.7	Separation of animals delivered to a slaughterhouse	2163/04.02.00.01/2021/4	1.7.2021

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10	Substances causing allergies or intolerances		
10.1	Separation and cross-contamination	2164/04.02.00.01/2021/7	1.7.2021
11	Composition of foodstuffs		
11.1	Additives, flavourings and enzymes	2165/04.02.00.01/2021/2	3.3.2020
11.2	Nutritional fortification	2166/04.02.00.01/2021/4	1.7.2021
11.3	Genetically modified ingredients	2167/04.02.00.01/2021/4	1.7.2021
11.4	Novel foods and new processes	2168/04.02.00.01/2021/3	3.3.2020
12	Special requirements for specific food products		
12.1	Food supplements	2169/04.02.00.01/2021/6	1.7.2021
12.2	Foods for specific groups	2170/04.02.00.01/2021/6	1.9.2022
12.3	Foodstuffs with protected status	2171/04.02.00.01/2021/5	1.7.2021
12.4	Other product-specific requirements (Composition and labelling of berry and fruit preparations)	2172/04.02.00.01/2021/4	1.7.2021
12.6	Special guarantees for salmonella	153/04.02.00.01/2020/2	1.7.2021
13	Information provided on foods		
13.1	Mandatory food information (packaged and unpackaged foodstuffs)	2173/04.02.00.01/2021/7	1.7.2021
13.2	Nutrition labelling	2174/04.02.00.01/2021/7	1.7.2021
13.3	Marketing	2175/04.02.00.01/2021/4	1.7.2021
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	2177/04.02.00.01/2021/5	1.7.2021
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 and by-products		
15.1	Reception of foodstuffs	2179/04.02.00.01/2021/3	1.7.2021
15.2	Management of salmonella certificates in egg production	2180/04.02.00.01/2021/4	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 transport	2244/04.02.00.01/2021/5	1.7.2021
15.5	Dispatching of by-products, commercial documents and transport conditions	2183/04.02.00.01/2021/6	1.7.2021
15.6	Compliance of international transport	2184/04.02.00.01/2021/4	1.7.2021
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 regulations	2188/04.02.00.01/2021/3	1.7.2021

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16.5	Management of and preparedness to special situations	2189/04.02.00.01/2021/3	1.7.2021
16.6	Recalls	2190/04.02.00.01/2021/3	1.7.2021
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 tests	2192/04.02.00.01/2021/6	1.9.2022
17.3	Own-check testing of water and ice	2193/04.02.00.01/2021/4	1.7.2021
17.4	National salmonella control in meat sector	2194/04.02.00.01/2021/4	1.7.2021
17.5	Own-check of STEC	2195/04.02.00.01/2021/4	1.7.2021
17.6	Own-check of listeria	2196/04.02.00.01/2021/5	1.9.2022
17.7	Own-check of campylobacter	2197/04.02.00.01/2021/4	1.7.2021
17.8	Own-check of histamine in fishery products	2198/04.02.00.01/2021/4	1.9.2022
17.9	Quality testing of raw milk	2199/04.02.00.01/2021/3	1.7.2021
17.10	Shelf-life testing of products	2200/04.02.00.01/2021/2	1.7.2021
17.11	Residues of medicinal products	2201/04.02.00.01/2021/4	1.9.2022
17.12	Residues of plant protection products	2202/04.02.00.01/2021/9	1.9.2022
17.13	Environmental contaminants	2203/04.02.00.01/2021/7	1.9.2022
17.14	Mycotoxins	2204/04.02.00.01/2021/7	1.9.2022
17.15	Process Contaminants	2205/04.02.00.01/2021/7	1.9.2022
17.16	Other contaminants	2206/04.02.00.01/2021/8	1.9.2022
18	Display of the Oiva report		
18.1	Display of the Oiva report	2207/04.02.00.01/2021/4	1.7.2021
19	Marketing requirements		
19.1	Quality and weight grading of eggs	2208/04.02.00.01/2021/2	3.3.2020
19.2	Stamping and labelling of eggs	2209/04.02.00.01/2021/3	1.7.2021
19.3	Stock records at egg-packing centres	2210/04.02.00.01/2021/1	11.1.2016
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
19.7	Monitoring water content of poultry	2213/04.02.00.01/2021/4	1.7.2021