



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 **1 September 2022**.

The evaluation of points 3.8, 4.4, 5.1, 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). ” The guideline 12.5 has not been published in English.”

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 grades in Oiva evaluation scale	2111/04.02.00.01/2021/4	1.7.2021
01	Compliance with Requirements for Approval		
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	Suitability, adequacy and maintenance of facilities and equipment		
2.1	Suitability of Premises for Use as Food Premises	2214/04.02.00.01/2021/4	1.7.2021
2.2	Condition of premises	2215/04.02.00.01/2021/4	1.7.2021
2.3	Working utensils, fixtures and equipment	2216/04.02.00.01/2021/8	1.7.2021
03	Cleanliness of facilities, surfaces and equipment		
3.1	General order and cleanliness of facilities	2217/04.02.00.01/2021/5	1.7.2021
3.2	Cleanliness of Working Utensils, Equipment and cleaning equipment	2218/04.02.00.01/2021/3	1.7.2021
3.5	Vermin and other animals	2220/04.02.00.01/2021/5	1.7.2021
3.6	Waste management	2221/04.02.00.01/2021/3	1.7.2021
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	Actions and training of personnel		
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	2126/04.02.00.01/2021/6	1.7.2021
4.5	Instruction, guidance and training of personnel	2127/04.02.00.01/2021/4	1.7.2021
4.6	Verification of hygiene proficiency	2128/04.02.00.01/2021/6	1.7.2021
05	Hygiene of food production or handling		

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5.1	Risk Control in Food Preparing	2229/04.02.00.01/2021/7	1.7.2021
Annex 1	Oiva assessment guideline 5.1 Risk control in food preparing	version 1	1.9.2022
5.5	Packaging	2230/04.02.00.01/2021/4	1.7.2021
06	Food temperature management		
6.1	Storage of foodstuffs	2231/04.02.00.01/2021/3	1.7.2021
6.2	Cold-stored foodstuffs	2232/04.02.00.01/2021/5	1.7.2021
Annex 1	Oiva Evaluation Guideline 6.2. Cold-stored foods	version 3	1.7.2021
6.3	Hot-stored foods	2234/04.02.00.01/2021/4	1.7.2021
6.4	Chilling	2235/04.02.00.01/2021/3	1.7.2021
6.6	Temperature Management of Quick-frozen and Frozen Foodstuffs	2236/04.02.00.01/2021/8	1.7.2021
07	Sale and serving		
7.1	Separation of Different Product Groups and Hygiene During Sale and Serving	2237/04.02.00.01/2021/5	1.7.2021
7.2	Management of shelf-life and sale period of products in sale of foods	2238/04.02.00.01/2021/5	1.7.2021
7.3	Management of shelf-life and sale period of products in serving of foods	2239/04.02.00.01/2021/5	1.7.2021
Annex 2	Oiva Evaluation Guide, 7. Temperature Requirements Related to Guidelines on Sale and Serving	version 3	1.7.2021
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
12.5	Authenticity of organic products	2241/04.02.00.01/2021/3	1.9.2022
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

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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		
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	2244/04.02.00.01/2021/5	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 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	Compliance with rules for low-risk activities	2245/04.02.00.01/2021/4	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 testing	2246/04.02.00.01/2021/3	1.7.2021
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		
19.4	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