

.....  
(Identification of the Responsible Authority)

**Certificate  
of practical training in inspection activities, methods, and technologies  
for the foodstuffs sector**

The student of veterinary medicine

.....  
(First and Last Name)

has fulfilled the practical training in inspection activities, methods, and technologies for the foodstuffs sector in the time period from ..... to .....  
.....

During this time he/she has trained under my supervision and direction in ..... hours in the evaluation of the hygiene status of the premises and the equipment of the company, in the evaluation of the processing technology.

He/she also had an opportunity to familiarize himself/herself with methods for the inspection of the hygiene status of the company. Moreover, he/she has trained under my direction in the monitoring and checking of foodstuffs.

....., the .....

(Seal or Stamp)

.....  
(Signature of the Training Veterinarian )

## **Regulation for the Approval of Veterinarians (TAppV) of July 27, 2006**

### **The training in inspection activities, methods, and technologies for the foodstuffs sector including the inspection of fresh meat.**

#### **Art. 55**

##### **Training Schools, Duration**

(1) The training in inspection activities, methods, and technologies for the foodstuffs sector including the inspection of fresh meat lasts 75 hours within at least two weeks, which should follow one another. It takes place with an authority responsible for hygiene monitoring in slaughter houses or food industry companies or in agencies, which are responsible for the monitoring of the movement of foodstuffs, in facilities of the food industry, which inspect the quality and safety of foodstuffs, or in appropriate university facilities.

(2) The practical training in ante-mortem and post mortem meat inspection by an authority responsible for ante-mortem and post-mortem meat inspection in a slaughter house lasts 100 hours within at least three weeks, which should follow one another.

(3) The assignment in the course of the training according to paragraph 2 may only occur in companies, which possess an authorization and in which full-time official veterinarians are responsible for the inspection activities. If only cattle or only pigs are slaughtered in a company, then at least 30 hours of the training time according to paragraph 2 are to be fulfilled in a slaughter house with the appropriate other animal species.

#### **Art. 56**

##### **Contents of the training**

(1) During the training according to Art. 55 para. 1 in accordance with more detailed instructions from full-time veterinarians or other qualified individuals employed in the companies for the inspection activities, foodstuffs monitoring or inspection or with the responsible authority or other facility the students have to make themselves familiar with the evaluation of the the hygiene status of the premises and the equipment as well as the methods for the inspection of the hygiene status of the companies and to be trained in the evaluation of handling and processing technologies. The training also includes the inspection activities, methods, and technologies for the foodstuffs sector. Furthermore, the students should be trained and qualified according to the spectrum of tasks of the authority or of another facility including in the monitoring or inspection of different foodstuffs, to independently conduct an evaluation of the marketability or the industrial hygiene of an inspection item on a scientific basis. In the process, the aspects of the foodstuffs technology and of the quality control should also be considered.

(2) During the training according to Art. 55 para. 2 in accordance with more detailed instructions from full-time veterinarians employed with the authority responsible for the ante-mortem and post-mortem meat inspection the

students have to be trained in the inspection and evaluation of the animals for slaughter and of the meat of different animal species. Moreover, the students have to be informed about the treatment of the animals for slaughter in accordance with animal protection laws.

(3) The students receive certificates of the training according to Art. 55 paragraphs 1 and 2 in accordance with the Appendices 6 and 7.