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Perishable Foodstuff Transportation and Temperature Requirements

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Report Highlights:

This report includes an unofficial translation of Morocco's regulatory framework concerning the transportation and temperature requirements for perishable foodstuffs.

Introduction

This report includes an unofficial translation of Morocco’s regulatory framework concerning the transportation and temperature requirements for perishable foodstuffs.

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Decree n ° 2-10-473 of 7 choual 1432 (September 6, 2011) adopted for the application of certain provisions of Law No. 28-07 on the safety of food products

(BO n ° 5984 of 06/10/2011, page 2193)

THE HEAD OF GOVERNMENT,

Considering Law n ° 28-07 relative to the safety of food products, promulgated by Dahir n ° 1-10-08 of 26 safar 1431 (February 11, 2010) in particular its articles 5, 7, 8, 9, 10, 12, 13, 14, and 15;

Considering Law n ° 25-08 establishing the National Office for Food Safety promulgated by Dahir n ° 1-09-20 of 22 Safar 1430 (February 18, 2009), especially Article 2;

Considering the decree n ° 2-94-858 of 18 chaabane 1415 (January 20, 1995) fixing the attributions and the organization of the Ministry of Marine Fisheries and the merchant marine, in particular its article 8;

Considering the decree n ° 2-07-1274 of 4 kaada 1428 (November 15th, 2007) relating to the attributions of the minister of agriculture and marine fishing;

After deliberation in Government Council, meeting on 17 Ramadan 1432 (August 18, 2011),

DECREES:

**TITLE I
GENERAL PROVISIONS**

[text removed]

ART. 2. - For the purposes of this Decree:

[text removed]

10. Perishable food product: a food product that can become dangerous because of its micro-biological instability when the storage temperature is not controlled;

[text removed]

**TITLE III
CONDITIONS FOR ENSURING QUALITY AND SAFETY
SANITATION OF PRIMARY PRODUCTS, FOOD PRODUCTS AND FEEDS**

Chapter III

Hygiene and sanitary conditions applicable to means of transport intended for the transport of perishable food products

ART. 55. - The means of transport of perishable food products referred to in subparagraph 4 of the first paragraph of article 8 of the aforementioned Law No. 28-07 shall be designed and equipped to protect food products from any source likely to contaminate or alter them for the duration of the transport.

They must be easy to clean and disinfect, if necessary, and be able to transport food products under the conditions of hygiene and temperature allowing a good conservation of these products during their transport.

ART. 56. - Bulk food products in the liquid, granular or powdery form must be transported in containers reserved exclusively for the transport of foodstuffs and adapted to the products concerned. On these containers a statement of their use for the transport of foodstuffs shall be clearly, visibly, legibly and indelibly marked in Arabic and one or more foreign languages, if necessary.

ART. 57. - When containers have been used to transport different food products, effective cleaning must be carried out between the two loads to avoid any risk of contamination.

ART. 58. - During transport, processed animal feeds must be transported in suitable containers and kept clean. They must be kept separate from unprocessed raw materials and additives to avoid cross-contamination.

ART. 59. - The Minister responsible for Agriculture, the Minister for Transport, the Minister for Marine Fisheries and the Minister responsible for Industry shall make the following joint decisions:

- the technical and hygienic conditions applicable to the transport of food and feed;
- the conditions of design, equipment and hygiene of the means of transport;
- the additional and specific provisions relating to the transport of products which may deteriorate or not stable at ambient temperature;
- maximum states and temperatures for transporting perishable goods;
- provisions specific to certain means of transport of food products or feed.

[text removed]

TITLE VI FINAL PROVISIONS

ART. 88. - The following are repealed from the effective date of this decree:

— Articles 2, 3 (subparagraphs 2), 5, 6,7,8,9 and 10 and Title II of Decree No. 2-97-177 of 5 hijja 1419 (23 March 1999) on the transport of goods perishable;

[text removed]

Dahir No. 1-81-287 of 11 rejev 1402 (6 May 1982) for the publication of the Agreement concerning the International Carriage of Perishable Foodstuffs and Special Equipment for Use in Such Carriage, done at Geneva on 1 September 1970

(BO 3662 of 05/01/1983, page 38)

[text removed]

Having regard to the [Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage \(ATP\)](#), done at Geneva on 1 September 1970;

Having regard to the minutes of deposit of the instruments of accession of the Kingdom of Morocco, done at New York on March 5th, 1981,

HAS DECIDED AS FOLLOWS:

Article One: The [Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage \(ATP\)](#), done at Geneva on September 1, 1970, shall be published in the Official Gazette, as annexed to this Dahir.

Article 2: This Dahir will be published in the Official Bulletin.

[text removed]

Done at Fez, the 11th rejev 1402 (May 6th, 1982).

FOR COUNTERSIGNATURE: PRIME MINISTER MAATI BOUABID

Decree No. 2-97-177 of 5 hija 1419 (23 March 1999) on the transport of perishable goods

(BO No. 4682 of 15/04/1999, page 202)

THE PRIME MINISTER,

Considering the Dahir of 3 January I 1372 (19 January 1953) on the preservation of the public highway and the traffic and taxi police, in particular Article 3 thereof;

Considering the Dahir n° 1-63-260 of 24 jomada II 1383 (November 12, 1963) relating to the transport by motor vehicles on road;

Considering the Royal Decree Law No. 848/66 of 10 July I 1388 (5 August 1968) on the circulation of vehicles for the private transport of goods;

Considering the [Dahir Law n° 1-75-291 of 24 chaoual 1397 \(October 8th, 1977\)](#) enacting measures relating to the sanitary and qualitative inspection of the living animals and the animal products or of animal origin;

Considering the [Dahir n° 1-81-287 of the 11th rejev 1402 \(May 6th, 1982\)](#) publishing the Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage (ATP), done in Geneva on September 1st, 1970;

On the proposal of the Minister of Agriculture, Rural Development and Maritime Fisheries, the Minister of Transport and Merchant Marine and the Minister of Equipment;

After examination in Council of Ministers meeting 23 kaâda 1419 (12 March 1999),

DECREE:

FIRST ARTICLE. - The prescriptions enacted in this decree concern the conditions of land transport, whatever the purpose:

1 ° Perishable animal or animal products referred to in Article 2 of the [Dahir Law n° 1-75-291 of 24 chaoual 1397 \(October 8th, 1977\)](#) referred to above, whether fresh, frozen or deep-frozen;

2 ° Frozen food of vegetable origin.

**TITLE I
PROVISIONS CONCERNING THE INSTALLATION AND USE OF MACHINERY
TRANSPORT**

ART. 2. - Repealed by the [Decree n° 2-10-473 of 7 choual 1432 \(September 6, 2011\)](#) taken for the application of certain provisions of [Law No. 28 -07](#) on the safety of food products (Article 88).

ART. 3. (2) Subparagraph repealed by [Decree n° 2-10-473 of 7 choual 1432 \(September 6, 2011\)](#) taken for the application of certain provisions of [Law No. 28 -07](#) on the safety of food products (Article 88): - Machinery such as wagons, trucks, trailers, semi-trailers, containers must be refrigerated or refrigerated.

Only machines which meet the following definitions and which comply with the standards laid down in the joint order referred to in Article 4 below may be designated as isothermal refrigerating or refrigerating machinery only:

- **the isothermal machine** is a machine whose body is built with insulating walls, including doors, the floor and the roof, to limit the heat exchange between the inside and the outside of the box without the use of a source of cold or heat;

- **the refrigerating equipment** is an insulated equipment which, using a source of cold other than mechanical equipment or absorption, allows to lower the temperature inside the empty box and maintains it in accordance with the conditions imposed;

- **the refrigerated vehicle** is an insulated device equipped with a cold production device (mechanical or absorption equipment), individual or collective for several transport, which allows to lower the temperature inside the empty box and to keep it there in accordance with the conditions imposed;

ART. 4. - The standards to be met by the equipment for the transport of perishable goods, the methods of test and control that will be applied to them, the conditions of allocation and the models of certificates of approval or attestation issued by the administration, the identification marks to be affixed to the said gear and the nature of the documents that must accompany them during their journey are fixed by joint order of the Minister in charge of Agriculture, the Minister in charge of Transport and the Minister in charge of Equipment.

ART. 5. to 10. - Repealed by [Decree n ° 2-10-473 of 7 choul 1432 \(September 6, 2011\)](#) taken for the application of certain provisions of [Law No. 28 -07](#) on the safety of food products (Article 88).

TITLE II PROVISIONS RELATING TO TRANSPORTED FOOD

(Repealed by [Decree n ° 2-10-473 of 7 choul 1432 \(September 6, 2011\)](#) taken for the application of certain provisions of [Law No. 28 -07](#) on the safety of food products (Article 88))

TITLE III VERIFICATION OF CONFORMITY OF TRANSPORT EQUIPMENT

ART. 18. - The units of transport defined in article 3 must be submitted before their commissioning to an examination intended to verify that the prescriptions of this decree are observed, and in particular that they are able to convey the goods under the conditions set by the order provided for in Article 2 above.

For this purpose, a request is sent by the owner or operator of the gear to the Ministry of Agriculture (Veterinary Services).

ART. 19. - After technical opinion of the national commission provided for in Article 20 below, the Minister in charge of agriculture issues the certificates of approval referred to in Article 4.

Certifications of the model defined by the joint decree provided for in article 3 above may be issued under the same conditions for equipment circulating in international traffic.

ART. 20. - The national commission referred to in the preceding article includes:

- a representative of the Ministry of Agriculture, President;
- a representative of the Ministry in charge of equipment, member;
- a representative of the Ministry of Transport, member;
- a representative of the Ministry of Marine Fisheries, member;
- a representative of the Ministry in charge of the environment, member.

This commission may appoint, in an advisory capacity, experts representing test stations, transporters and the professions concerned.

ART. 21. - The approvals granted to the transport units relate, on the one hand, to their qualification (isothermal, refrigerant, refrigerant), on the other hand, with regard to the commodities referred to in Article 1 (§ 1 °), to their health characteristics which must be reviewed every three years by the veterinary services of the Ministry of Agriculture which mentions the results on the certificate of approval.

Before the expiry of the aforementioned period, it is the owner or the operator to request the intervention of the veterinary services of the Ministry of Agriculture specifying the place where the vehicle would be presented to the visit. An acknowledgment of receipt will be issued by these services to confirm the filing of the visit request.

Subject to the preceding provisions, the duration of the validity of the certificate of approval shall be six years, and may be extended according to the provisions defined by the joint order provided for in Article 3 above.

- If the conclusions of the National Commission are favorable, the machine can be kept in service as isothermal in its original category for a new period of up to 3 years.

- If the conclusions are unfavorable, the machine may be kept in service only if it undergoes, successfully, the tests at stations in accordance with the provisions which are fixed by joint order of the Minister in charge of Agriculture, the Minister in charge of the Transport and the Minister in charge of Equipment. It can then be kept in service for a further six years.

ART. 22. - Shop vehicles and equipment used for the transport of perishable goods covered by Article 1 above (§ 1 °), which do not have to be equipped with thermal insulation under the conditions provided for in this decree, must, before being put into service, be the subject of a health visit. This is requested from the veterinary services of the Ministry of Agriculture.

A two-year renewable health certificate is issued by the said veterinary services.

TITLE IV MISCELLANEOUS

ART. 23. - Before carrying the transport of commodities referred to in article 1 above, the sender or his agent must indicate the exact designation of the commodities to be transported and their status (frozen, frozen, chilled or non-refrigerated) on the consignment note, or the document in lieu thereof, that he has drawn up.

Where the ship's document referred to in the preceding paragraph does not accompany the goods during their transport, the road carrier or its authorized representative must indicate these particulars on the parcel bill or the shipping receipt.

These same indications may be given on a common commercial document such as removal order, delivery order, invoice, etc ... that accompanies the commodities.

The documents required in the preceding paragraphs must be presented at the request of the agents in charge of the inspection.

ART. 24. - Equipment currently in service which does not meet the requirements of Article 3 above, shall have a period of three years from the date of publication of this Decree in the Official Bulletin to comply with its provisions.

ART. 25. - The Minister in charge of agriculture, the Minister in charge of the transport and the Minister in charge of equipment are charged, each one in his case, with the execution of this decree, which will be published in the Official Bulletin.

Done at Rabat on the 5th day of 1519 (23 March 1999)

Abderahman EL YOUSSEFI

For countersigning:

The Minister of Agriculture, Rural Development and Maritime Fisheries, Habib EL MALKI

The Minister of Transport and Merchant Marine, Mustapha MANSOURI

The Minister of Equipment, Bouamour TAGHOUAN

**Order of the Minister of Agriculture, Rural Development and Maritime Fisheries No. 938-99 of 29
Safar 1420 (14 June 1999) Fixing the Conditions and Maximum Temperature Conditions for the
Transport of Perishable Goods**

(BO No. 4708 of 15/07/1999, page 496)

MINISTER OF AGRICULTURE, RURAL DEVELOPMENT AND MARINE FISHERIES,

Considering [Decree No. 2-97-177 of 5 hijra 1419 \(23 March 1999\)](#) for the transport of perishable goods, in particular Article 2,

ORDER:

FIRST ARTICLE: - The perishable foodstuffs defined in article 1 of the [Decree No. 2-97-177 of 5 hijra 1419 \(23 March 1999\)](#) referred to above must be transported under one of the conditions and under the conditions of maximum temperatures fixed in annex of this decree.

ART. 2. - Frozen foodstuffs must be transported in refrigerated vehicles belonging to categories strengthened Class C or F, or refrigerants strengthened Class C, as defined in the Annex to the [Agreement on the International Carriage of Perishable Foodstuffs and on the Special Equipment to be Used for such Carriage](#), done at Geneva on 1 September 1970 promulgated by [Dahir No. 1-81-287 of 11 rejab 1402 \(6 May 1982\)](#).

Refrigerated goods must be transported in vehicles of the isothermal category, whether or not equipped with a refrigerating or cooling thermal device.

However, the carrier may choose another means of transport provided that he verifies that the temperatures set out in the annex to this Order are maintained throughout the duration of the carriage and that the equipment and hygiene conditions provided for in sections 6, 7 and 8 of [Decree No. 2-97-177](#) cited above, are complied with in the case of:

- (a) the transport of any food in a chilled or frozen state for a distance of not more than 80 km without breaking the load,
- (b) transport in non-thermally insulated tanks of milk and cream intended for industry over a distance of 20 km or less without breaking the load;
- (c) the transport of frozen fishery products from a cold store to an approved establishment to be thawed on arrival for the purposes of preparation or processing over a distance less than or equal to 50 km.

ART. 3. - All arrangements must be made to ensure that loading and unloading operations are carried out with the utmost speed and without resulting in a rise in temperature detrimental to the quality of the goods transported.

For short periods limited to handling operations during the loading and unloading of foodstuffs, a slight rise in temperature can be tolerated on the surface of the foodstuff. For frozen food, this rise may not exceed 3° C, so that the temperature at the food surface never exceeds 15° C.

ART. 4. - The director of animal husbandry and the director of plant production are responsible, each in part, for the implementation of this Order which shall be published in the Official Bulletin.

Rabat, 29 safar 1420 (14 June 1999)

A - Maximum Temperatures of Frozen Food¹ during Transport

| State and Nature of the Foodstuff | Maximum Temperature of Foodstuffs | Class of the Transport Equipment ² |
|--|-----------------------------------|---|
| Ice cream | -20°C | RRC/FRC/FRF |
| All frozen foods | -18°C | |
| Frozen fishery products | -18°C | |
| Cooked dishes and culinary preparations, pastry creams, pastries, desserts | -18°C | |
| Butters, edible fats, including the cream intended for the butter factory | -15°C | |
| Egg products, offal, middlings, rabbits, poultry, and game | -15°C | |
| Meat | -15°C | |
| Other frozen foods, including for pets | -15°C | |
| Whole fish frozen in brine intended for the manufacture of preserved | -9°C | RRB-RRC-FRB-FRC-FRE-FRF |

B - Maximum Temperatures of Refrigerated Goods³ during Transport

| State and Nature of the Foodstuff | Maximum Temperature of Foodstuffs | Class of the Transport Equipment ² |
|---|--------------------------------------|--|
| Fresh or frozen fishery products and chilled crustaceans and molluscs (except for fishery products and live shellfish). | 0°C to +2° C Melting ice temperature | (N or R) R (N or R) (D) F (N) (AD) F (R) (ABCD) |
| Minced meat and preparations of minced meat | +2°C | R (N or R) (AD) F (N) (AD) F (R) (ABCD) |
| Cooked dishes and cooking preparations, pastry creams, fresh pastries, desserts, egg products | +3°C | |
| Offal and meat preparations containing | +3°C | |
| Meat of poultry, rabbits | +4°C | |
| Pasteurized milk | +6°C | |
| Fresh dairy products (yogurts, creams, fresh cheeses...) | +6°C | |
| Meat products (excluding products stabilized by curing, smoking, drying or sterilization). | +6°C | |
| Butter | +6°C | R (N or R) (AD) F (N) (AD) F (R) (ABCD) |
| Soft cheese, blue-veined | +8°C | |
| Meat of butchered animals | +7°C | |
| Chilled shell eggs | +8°C | |
| Plants and preparations of raw plants ready for use | +4°C | |
| Raw milk for the industry | +10°C | |
| Fats of animal origin not stabilized other than butter | +10°C | |
| Pressed or cooked cheeses | +15°C | |

- (1) Frozen condition: The temperature of the foodstuff indicated is the maximum temperature without lower limit.
- (2) Such as defined in the annex to the international agreement on the transport of perishable foodstuffs, promulgated by [Dahir No. 1-81-287 of 11 rejev 1402 \(6 May 1982\)](#).
- (3) Refrigerated condition: the temperature of the product must be between the specified maximum temperature and the temperature of initial freezing of the food.

Joint Order of the Minister of Agriculture and Rural Development and the Minister of Equipment and Transport No. 1196-03 of 10 Rabii I 1425 (April 30, 2004) on standards to be met by insulated transport units, refrigerants or refrigerating equipment, and laying down the test and inspection methods to be applied to such equipment, the conditions of allocation, the models of the certificates of approval or attestation of conformity, the identification marks to be affixed to the said apparatus and the nature of the documents that must accompany them during their journey.

(BO No. 5222 of 17/06/2004, page 943)

**THE MINISTER OF AGRICULTURE AND RURAL DEVELOPMENT,
THE MINISTER OF EQUIPMENT AND TRANSPORT,**

Considering [Decree No. 2-97-177 of 5 hijja 1419 \(23 March 1999\)](#) on the transport of perishable goods, in particular Article 4 thereof,

ORDER:

FIRST ARTICLE. - This joint order lays down the standards to be met by insulated (isothermal), refrigerants or Refrigerating transport units used for the transport of perishable goods, as well as the test and inspection methods that will be applied to these devices, the conditions under which, the models of certificates of approval or attestation of conformity, the identification marks to be affixed to the said apparatus and the nature of the documents which must accompany them during their journey.

ART. 2. - The equipment assigned to the transport of perishable goods defined in article 2 of [Decree No. 2-97-177](#) referred to above must satisfy the following standards:

1 – insulated equipment:

The overall coefficient of heat transfer (K coefficient) of the body must bring the machine into one of two categories:

- IN = Normal isothermal engine characterized by a K coefficient equal to or less than $0.7 \text{ W m}^2 \text{ }^\circ\text{C}$ ($0.6 \text{ kcal / h m}^2 \text{ }^\circ\text{C}$).
- IR = Reinforced isothermal engine characterized by a coefficient K equal to or less than $0.4 \text{ W / m}^2 \text{ }^\circ\text{C}$ ($0.35 \text{ kcal / h m}^2 \text{ }^\circ\text{C}$);

2 - refrigerant equipment:

The source of cold (water ice with or without added salt, dry ice with or without sublimation adjustment, liquefied gases with or without evaporation control, removable eutectic plates, fixed eutectic plates) must allow the temperature to be lowered inside the empty crate and then hold it there for an average outside temperature of $+ 30 \text{ }^\circ\text{C}$:

- not more than $+ 7 \text{ }^\circ\text{C}$ for class A;
 - not more than $10 \text{ }^\circ\text{C}$ for class B;
 - not more than $20 \text{ }^\circ\text{C}$ for class C,
- using refrigerants and appropriate facilities.

This equipment must include one or more compartments, receptacles, tanks or locations (in the case of eutectic plate fastening devices) reserved for the refrigerant.

This equipment must be able to be loaded or recharged from the outside or (in the case of eutectic plates) be regenerated by an external action. However, may be exempted from the obligation to load or reload from outside the equipment of small craft circulating only in the national territory.

The K coefficient of Class B and C gears must be equal to or less than $0.4 \text{ W / m}^2 \text{ }^\circ\text{C}$ ($0.35 \text{ kcal / h m}^2 \text{ }^\circ\text{C}$).

3 – Refrigerating equipment

The cold-producing device must allow, by an average outside temperature of + 30 ° C, to lower the temperature of the inside of the empty box and to keep it permanently thereafter as follows:

- **For classes A, B and C** at any practically constant value desired t_1 in accordance with the standards defined below for the three classes:

* **Class A:** Refrigerating machinery fitted with a refrigerating device such that t_1 may be chosen between 12 ° C and 0 ° C inclusive;

* **Class B:** Refrigerating machinery fitted with a refrigerating device such that t_1 may be chosen between + 12 ° C and - 10 ° C inclusive;

* **Class C:** Refrigerating machinery fitted with a cold-generating device such that t_1 may be chosen between + 12 ° C and - 20 ° C inclusive.

- **For classes D, E and F** at a fixed constant value t_1 , in accordance with the standards defined below for the three classes:

* **Class D:** Refrigerating machinery fitted with a cold-generating device such that t_1 is between 0 ° C and + 2 ° C;

* **Class E:** Mechanically refrigerated equipment equipped with a refrigerating device such that t_1 is equal to or less than - 10 ° C;

* **Class F:** Mechanically refrigerated equipment equipped with a refrigeration device such that it is equal to or less than - 20 ° C;

The coefficient K of the apparatus of classes B, C, E and F must be equal to or less than 0.4 W / m² ° C (0.35 kcal / h m² ° C).

ART. 3. - The methods used to determine the cost of insulated, refrigerated and refrigerated equipment are those provided for in the appendices of the agreement concerning the international transport of perishable foodstuffs and the special equipment to be used for such transport, published by [Dahir No. 1-81-287 of 11 rejev 1402 \(6 May 1982\)](#).

ART. 4. - The control of compliance with the standards prescribed in article 1 of this order is carried out:

a) Before putting the machine into service;

b) Periodically every three years for the control of the sanitary characteristics and at least every six years for the qualification control (isothermal, refrigerant, refrigerant)

c) Whenever the administration requires it.

ART. 5. - The control of new machines built in series according to a certain type may be carried out by sampling at least one percent of the machines in the series.

The gear will not be considered as part of the same series as a reference gear if it does not meet at least the following conditions to ensure that it complies with the reference gear:

(a) In the case of isothermal gear, the reference gear may be an insulated, refrigerating or refrigerated gear:

the insulation is comparable and, in particular, the insulation, the thickness of insulation and the insulation technique are identical;

- interior equipment is identical or simplified

- the number of doors and hatches or other openings are equal or lower;

- the inner surface of the crate does not differ by + 20% 100.

(b) In the case of refrigerated equipment, the reference gear to be a refrigerated vehicle:

- the conditions mentioned in a) above are met;

- indoor ventilation equipment, if it exists, is comparable;

- the source of cold is identical;

- the cold reserve per unit of inner surface is greater than or equal to;

(c) In the case of refrigerated equipment, the reference equipment to be a refrigerated vehicle:

- the conditions mentioned above are satisfied;
- the power, at the same temperature regime of the refrigerating equipment per unit of internal surface area, is greater than or equal to.

ART. 6. - The application for approval certificates referred to in Article 18 of [Decree No. 2-97-177 of 5 hija 1419 \(23 March 1999\)](#) referred to above must be filed with the local veterinary service; it must be accompanied by the following documents:

1 - for new equipment:

- the test report of the body and the group (for machines equipped with thermal devices), issued by experimental stations approved in Morocco or abroad or the report of the reference equipment in the case where the machine is manufactured in series according to a prototype;
- copy of the registration certificate (gray card);
- Cash information form duly completed and signed by the owner (model attached);
- installation certificate provided by the installer of the thermal device for refrigerated or refrigerated equipment.

2 - for machines in circulation

- copy of the old ATP certificate(s) or a valid certificate, or if applicable the test report issued by an approved experimental station;
- copy of the registration certificate (gray card);
- fact sheet duly established by the owner (attached model attached);
- installation certificate provided by the installer of the thermal device for refrigerated or refrigerated equipment;
- maintenance, repair and overhaul invoices for the group and the body for gear over 6 years old.

ART. 7. - In response to this request, an appointment at a specific date and place is given to the applicant to present his gear to a technical and health visit.

In the case of international traffic, the veterinary services under the Ministry of Agriculture present the file for technical opinion of the National Commission provided for in Article 20 of [Decree No. 2-97-177 of 5 hija 1419 \(23 March 1999\)](#) referred to above; an appointment at a specific date and place is given to the applicant to present his gear to a technical visit of said commission.

The details of this technical and health visit are set out in Appendix I to this Order.

ART. 8. - The certificate of approval of the model set out in annex II of this decree is issued if the technical inspection indicates the conformity of the machine. It is valid for a period of 6 years for new equipment. It must be renewed every three years for gear from 6 years of age.

For equipment used for the transport of perishable foodstuffs covered by Article 1 (1) of Decree No 2-97-177 of 5 hija 1419 (23 March 1999) referred to above, in addition to the aforementioned certificate of approval, it shall be issued at the same time a certificate of sanitary approval, model set in annex III of this order. This health approval certificate is valid for three years.

ART. 9. - If during the renewal visits or inspection by the veterinary services of the Ministry of Agriculture, it is found that the machine is no longer compliant, it will be required that it be resubmitted to the tests prescribed for new equipment or if compliance is sanitary the owner will be asked to make the necessary adjustments.

ART. 10. - Certificates of approval or a certified photocopy thereof shall be carried on board the craft and shall be presented at the request of the officials in charge of the inspection.

ART. 11. - The isothermal boxes of "isothermal" "refrigerant" or "refrigerated" equipment and their thermal device, circulating in international traffic, must each be provided permanently and in a conspicuous place on an attestation plate. This plate, conforming to the model reproduced in Annex IV to this decree, shall be in the form of a rectangular plate, resistant to corrosion and fire at least 160 mm x 100 mm. The following information, dark blue in color on a white background, must be written on the plate legibly and indelibly:

- (a) **ATP** in Latin letters followed by a license for the transport of perishable goods;
- (b) **Approval**, followed by the distinguishing sign of the State in which the approval was granted and a reference number of the approval;
- (c) **Gear**, followed by the individual number identifying the gear in question;
- (d) **ATP mark**, followed by the identification mark corresponding to the class and category of the gear set out in Article 12 below;
- (e) **Valid until**, followed by the date (month and year) at which the approval expires.

The letters ATP and those of the identification mark must be approximately 20 mm high. Other letters and numbers must not be less than 5 mm in height.

ART. 12. - The apparatus allowed to circulate only in the national territory under the name of isothermal, refrigerant or refrigerator must bear in character of at least 8 cm of height and 1 cm of width the corresponding mention in letters of red color White background. This will be affixed to the front of the road vehicles, to the upper part of the box and to the side walls of the wagons and containers.

This mention will be followed by the identification marks indicated below, in characters of at least 12 cm, of red color on a white background:

| Equipment | Identification marks |
|--|-----------------------------|
| Normal insulated craft | IN |
| Reinforced isothermal engine | IR |
| Class A normal refrigerant | RNA |
| Class A reinforced refrigerated equipment | RRA |
| Class B normal refrigerant | GNI |
| Class B reinforced refrigerant | RRB |
| Class C normal refrigerant | RNC |
| Reinforced refrigerant of class C | RRC |
| Class A normal refrigerated machinery | FNA |
| Class A reinforced refrigeration machinery | FRA |
| Class B normal refrigerating machinery | ETFs |
| Reinforced engine offsets B | FRB |
| Class C normal refrigerating machinery | FRC |
| Class C reinforced refrigerated machinery | FRC |
| Class D normal refrigerating machinery | FND |
| Class D reinforced refrigeration machinery | FRD |
| Class E normal refrigerating machinery | FNE |
| Class E reinforced refrigerated machinery | ENG |
| Class F normal engine | FNF |
| Reinforced F-Class refrigerated machinery | FRF |

If the craft is fitted with removable or non-autonomous thermal devices, the identification mark or marks shall be supplemented by the letter X.

In addition to the identification marks indicated above, the validity date of the certificate of approval (month, year) shall be indicated below the identification mark or marks.

Model:
RNA
6-1974

(6 = month (June), 1974 = year)

ART. 13. - This joint order will be published in the Official Bulletin.

Rabat, 10 Rabi I 1425 (April 30, 2004).

**The Minister of Agriculture and Rural Development MOHAND LAENSER
The Minister of Equipment and Transport, KARIM GHELLAB.**

Annex I

Procedures for the technical and sanitary inspection of gear used to transport perishable foodstuffs

The control of compliance with the standards prescribed in the annex to this order will take place:

- (a) before putting the machine into service;
- (b) periodically at least every six years;
- (c) whenever the authority (the veterinary services) so requests.

This check shall be carried out in a test station approved by the competent authority of an ATP Contracting Party and shall be carried out by experts designated by the competent authority of the country in which the craft has been manufactured or registered.

A- The new machines.

Approval of new equipment built in series according to a specific type (prototype or reference gear) may be involved by testing a machine of this type. A machine will not be considered as belonging to the same type as the machine subjected to the test that if it satisfies the conditions envisaged in article 5 of this decree.

Perishable goods transport vehicles as defined by Decree No 2-97-177 of 5 hijra 1419 (23 March 1999) on the carriage of perishable goods, mentioned above, must be submitted before being put into service for an examination. intended to verify that the prescriptions of this decree concerning them are observed and in particular that they are capable of conveying food:

- under the temperature conditions laid down by Decree No 938-99 of 29 Safar 1420 (14 June 1999), this concerns the verification of the technical compliance of the body and, where appropriate, the thermal device;
- under the conditions of regulatory hygiene: verification of sanitary compliance.

So that these means of transport are subjected to this examination, a request is addressed by their owner:

- the chief of the provincial veterinary service (DPA) or regional (ORMVA) of the province of registration;
- the head of the provincial veterinary service (DPA) or regional (ORMVA) of the province of the headquarters of the machine building or assembly workshop.

The head of the veterinary service informs the owner of the place where the machines will be presented for the technical visit.

At the end of the examination provided for above, and if the results are favorable, a certificate of technical conformity conforming to the model set out in Annex II shall be issued to the owners by the competent authority of the country in which the apparatus was built or mounted, where appropriate by the competent authority of the country in which the craft is to be registered or registered. In this case, provisional certificates must be provided and submitted for final approval.

In the case where the certification plate is affixed to the machine, it will be accepted in the same way as an ATP certificate.

The technical compliance certificates issued relate to their category (isothermal, refrigerant, refrigerating) and their class as defined in Annex I of the International Agreement on the Transport of Perishable Foodstuffs.

The initial certificate of technical conformity is valid for six years for all new means of transport (body and thermal devices) from the date of construction of the body even if the machine has not been operated since that date, or from the date of construction of the thermal device when the body is equipped with a second-hand thermal device.

Identification marks and indications shall be affixed to the gear in accordance with the provisions of Annex IV to this Order. They will be removed as soon as the craft ceases to comply with the standards set by this decree.

B - Gear in use:

The control of the isothermal of each machine in service must be carried out by experts designated by the competent authority and who will be in charge of assessing the aptitude of the machines to be renewed in their category of origin and to consequently proceed to the control of isothermal and control of the efficiency of the thermal device.

The methods of control by the experts are described in Annex I of the ATP Regulation.

Methods of controlling the isothermy of machines in service:

B1-1- General examination of the machine:

This examination will be carried out by making a visit of the machine in order to determine in the following order:

- the general design of the insulation casing;
- the embodiment of the insulation;
- the nature and condition of the walls;
- the state of conservation of the isothermal enclosure;
- the thickness of the walls.

and to note any observations relating to the isothermal possibilities of the machine. For this purpose, the experts will be able to proceed to partial dismantling and get all necessary documents for their examination (plans, test reports, descriptive notes, invoices, etc.).

B-1-2: Examination of airtightness (does not apply to tankers)

The control will be by an observer locked inside the machine, which will be placed in a brightly lit area. Any method giving more accurate results can be used.

B-1-3: Decisions:

- If the conclusions concerning the general state of the fund are favorable, the machine may be kept in service as isotherm, in its original category, for a new period of up to three years. If the conclusions are unfavorable, the machine can be kept in service only if it undergoes, successfully, the tests in station, it can then be kept in service for a new period of six years.

- In the case of machines built in series according to a specific type, and belonging to the same owner, it will be possible, in addition to the examination of each machine, to measure the coefficient K of 1 per cent at least of the number of these machines in test station. If the results of the examinations and the measurements are favorable, all these machines will be able to be kept in service as isotherms, in their category of origin, for a new period of six years.

B-1-4: Minutes of the controls:

Each gear check shall be the subject of a report consisting of Part 1 conforming to model No 1 A and Part 2 conforming to model No 3 of Annex 1 to ATP.

Before expiry of this validity, the owner requests the renewal of the attestation of technical conformity from the director of the chief of the veterinary service concerned, who specifies to him the place where the means of transport must be presented for the renewal visit.