



Project: Technical assistance to improve implementation of food safety standards and disease crisis preparedness

1.2.5 (Task 4.2.2) Contribute to increased capacity of staff of the local chamber of commerce, chamber of food professionals, academy and others

Training on Food Associated Risks

SESSION 4: Overview on EU Food Legislation

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EU Legislation on food includes:

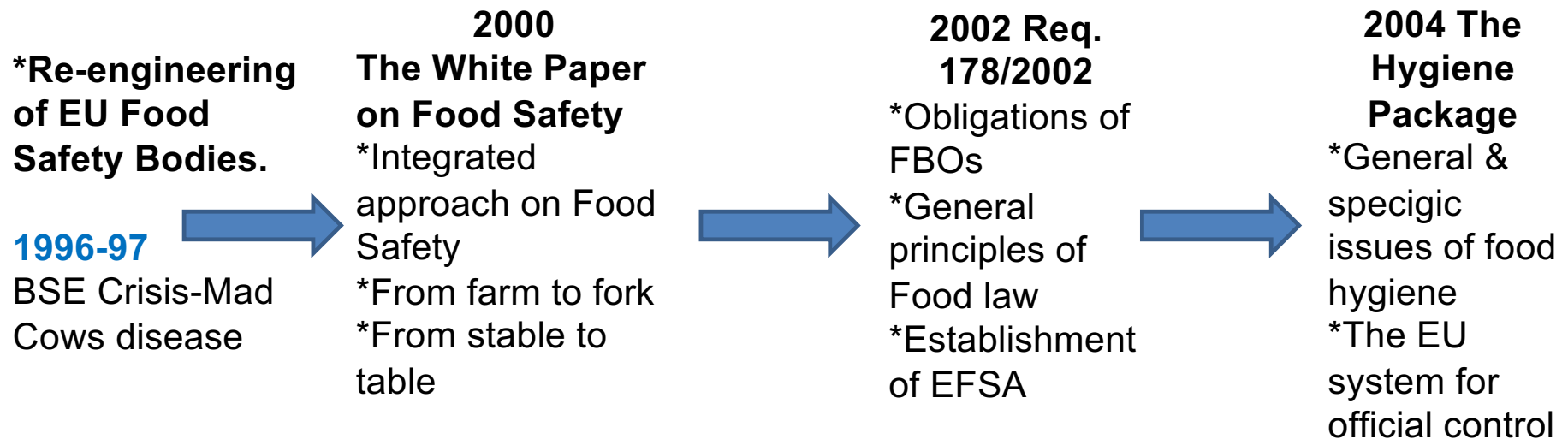
- ✓ Regulations
- ✓ Directives
- ✓ Decisions





- **Regulation**
 - Binding legislative act
 - Mandatory in its entirety across the EU
- **Directive**
 - Sets out a goal that all EU countries must achieve
 - M-S decide how
 - Must be transposed to national legislation
- **Decision**
 - Binding to whom it is addressed (e.g. a M-S or a company)

Food Law Evolution





General Food Hygiene Regulations

178/2002 <http://data.europa.eu/eli/reg/2002/178/oj>

The general principles and requirements of food law

852/2004 <http://data.europa.eu/eli/reg/2004/852/oj>

The hygiene of foodstuffs

853/2004 <http://data.europa.eu/eli/reg/2004/853/oj>

Specific hygiene rules for on the hygiene of foodstuffs

625/2019 http://data.europa.eu/eli/reg_del/2019/625/oj

Requirements for the entry into the Union of consignments of certain animals and goods intended for human consumption

2073/2005 <http://data.europa.eu/eli/reg/2005/2073/oj>

Microbiological criteria for foodstuffs

Regulation 178/2002



<http://data.europa.eu/eli/reg/2002/178/oj>

- Provides General Principles
- Covers All Aspects of Food and Feed
- Protection of Human Life and Health
- Free Movement of Wholesome Food
- Protection of Consumers and Trading Partners
- Effective Functioning of the Internal Market
- Ensure Safety of Imported Food

Regulation 178/2002



- Provides for:
- The Establishment of European Food Safety Authority (EFSA)
- The Establishment of Scientific Committee on the Food Chain and Animal Health (SCOFAH)
- Laboratories of Excellence
- Risk Analysis
- Traceability
- Rapid Alert Systems
- Definition e.g. Food Law
- Emergency Measures

Regulation 178/2002



- ✓ Responsibility of the Food Business Operator
- ✓ Shall ensure that foods and feeds satisfy the requirements of food law
- ✓ Shall verify that such requirements are met

Regulation 178/2002



✓ Traceability

- Means the ability to trace and follow a food, at all stages of production

- ✓ Traceability facilitates the identity, history and source of a product
 - It does not make food safe, it is a management tool
 - It enables the assurance of food safety and allows action to be taken if food is found not to be safe, e.g. withdrawal or recall

- ✓ The FBO must have a system of traceability in place
- ✓ This information must be available to the competent authority

ON DEMAND

The “one up”/”one down” concept



Each stage in the food chain must

- Identify what is received (raw materials from the previous stage in the chain)
- Identify where product is sent (to the next stage in the chain) –
Make information available on demand
- Each stage in the food chain is responsible for the operations under their control
- No requirement for whole chain traceability

Regulation 178/2002



Withdrawal procedures

- ✓ Withdraw the product
- ✓ Inform the Competent Authorities (CA)
- ✓ Inform the consumer and withdraw the product if the product has reached the consumer.
- ✓ Inform the consumer of the reason for the withdrawal
- ✓ FBO must collaborate with the CA to avoid or reduce risk

Regulation 178/2002



Labelling Advertising Presentation

Regulation 178/2002



- ✓ Origin of Ingredients
- ✓ Processing Record
- ✓ Production Records
- ✓ Distribution Records
- ✓ Coding Systems

Regulation 852/2004



Hygiene of Food stuffs

- Food Business Operator has Primary Responsibility
- The FBO shall ensure that all stages of production, processing and distribution of food under their control satisfies the relevant hygiene and other requirements laid down in the legislation
- All FBOs must put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles.
- This regulation shall apply to all stages of production and processing and distribution of food “and to exports”.
- <http://data.europa.eu/eli/reg/2004/852/oj>

Regulation 852/2004



Principle Objective: High Level Consumer Protection

This regulation shall apply to all stages of production and processing and distribution of food “and to exports”.

Regulation 852/2004 Outline



- Chapter I: General requirements for food premises
- Chapter II: Specific requirements in rooms where foodstuffs are prepared, treated or processed
- Chapter III: Requirements for movable and/or temporary premises
- Chapter IV: Transport - Containers used for transporting foodstuffs
- Chapter V: Equipment with which food comes into contact
- Chapter VI: Food waste
- Chapter VII: Water supply
- Chapter VIII: Personal Hygiene
- Chapter IX: Provisions applicable to foodstuffs
- Chapter X: Provisions applicable to the wrapping and packaging of foodstuffs
- Chapter XI: Heat treatment
- Chapter XII: Staff Training



Hygiene of Foodstuffs

Integrated Approach

- HACCP Systems (take Account of Principle of Codex)
- Provides Flexibility for Traditional Methods
- HACCP for Primary Producers
- Maintenance of Cold Chain
- Microbiological Criteria (Reg. 2073/2005)
- Sampling and Analysis
- Official Controls
- Registration and Approval
- National Guides
- Community Guides



Hygiene of Foodstuffs

- Provides definitions
- Food Hygiene
- Primary Production
- Establishments
- Etc

Regulation 852/2004



FBO must adopt specific hygiene measure

- Compliance with microbiological criteria for foodstuffs
- Have procedures necessary to meet the objectives of the regulation
- Compliance with temperature control requirements for foodstuffs
- Maintenance of the cold chain
- Sampling and analysis

Regulation 852/2004



- ✓ Hazard Analysis and Critical Control Points
- ✓ The FBO shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles
- ✓ Provide the CA with evidence of their compliance in a manner that the CA requires (depending on the type and size of the business)

Regulation 852/2004



- Official Controls
- Registration and Approval
- FBO must cooperate with the CA
- Must notify the CA of the establishments it operates
- Provide up to date information on changes to the operations and events such as closures
- Ensure all establishments under their control are approved by the CA

Regulation 852/2004



- Member states shall encourage the use of National Guides to GMP
- The community may develop guides
- National guides shall be developed by the Food Business sector (Consultation with the consumer sector and CA)
- Guides should have regard to the codes of practice developed by Codex Alimentarius

Regulation 852/2004



Chapters

- General requirements for food premises
- Specific requirements in rooms where foodstuffs are prepared, treated or processed
- Requirements for moveable/temporary premises
- Transport
- Equipment requirements
- Food waste
- Water supply

Regulation 852/2004



- Personal Hygiene
- Provision applicable to foodstuffs (raw materials intended for manufacture of food)
- Wrapping and Packaging
- Heat Treatments
- Training

Regulation 852/2004



- Health Marks
- Rules for traceability
- Specific rules for import
- Flexibility



Annex 1

Part A

- Primary production and associated operations
- Hygiene provisions
- Record Keeping

Part B

- Record keeping



Primary Production

- Primary products means products of primary production including products of the soil, of stock farming, of hunting and fishing

Associated operations

- Transport, Storage and Handling
- Associated operations must not substantially alter the nature of the goods
- e.g. transport of animals, wild game plant products etc., from the place of production to an establishment



Hygiene provisions

- Comply with Community and national provisions designed to protect against contamination and to control hazards including contamination from air, soil, water, feed, fertilisers, veterinary medicines, plant protection products and biocides and storage and handling of waste
- Comply with measures relating to animal health and welfare and plant health, including programmes for monitoring and control of zoonoses and zoonotic diseases.

Regulation 852/2004



Primary producers

- Rearing , harvesting or hunting animals or producing products of animal origin are to take adequate measures to
- Keep facilities clean
- Keep equipment clean
- Disinfect in an appropriate manner (where appropriate)
- Ensure cleanliness of animals going to slaughter and where necessary production animals
- Use potable or clean water where necessary to prevent contamination

Regulation 852/2004



Ensure that staff handling foodstuffs are in good health and undergo training on health risks

- Keep animals and pests from causing contamination
- Store and handle waste and hazardous substances so as to prevent contamination
- Prevent the introduction of contagious diseases transmittable to humans through food e.g taking precautions when introducing new animals and reporting suspected outbreaks of such diseases to the competent authority
- *Take account of results of analyses carried out on samples that have an importance to human health*

Regulation 852/2004



Important

- Food business operators are to take remedial action when informed of problems identified during official controls

Record keeping

- Keep and maintain records relating to control of hazards and make the relevant information contained in the records available to the competent authority and receiving food business operator on request

Regulation 852/2004



FBOs rearing animals or producing products of animal origin are in particular to keep records on:

- Nature and origin of feed fed to animals
- Veterinary medicinal products and other treatments administered to animals, dates of administration and withdrawal periods
- Occurrence of disease that may affect the safety of products of animal origin
- The results of any analyses that have an importance to human health
- Food Business operators may be assisted by others such as veterinarians, agronomists and farm technicians with the keeping of such records

Regulation 852/2004



Guides to Good Hygiene Practice

- Should contain guidance on good hygienic practice for the control of hazards in primary production and associated operations
- Should include information on hazards in primary production and associated operations and actions to control hazards including measures set out in Community and National legislation and National and Community programmes

Regulation 853/2004



Lays down more specific hygiene requirements for foods of animal origin

<http://data.europa.eu/eli/reg/2004/853/oj>

Also:

- Registration or approval of establishments
- Health and identification marking
- Import of products of animal origin

Deals with specific rules:

- Common principles in relation to manufacturers and CA responsibilities
- Structural and operational hygiene requirements for establishments
- Procedures for approval
- Requirements for storage and transport

Regulation 853/2004



General provisions

The Reg. does not apply to food of plant origin and processed products of animal origin.

However, where processed products of animal origin are used to prepare such foods they shall be obtained and handled in accordance with the Reg.

Regulation 853/2004



- ✓ Registration and approval
- An establishment subject to approval shall not operate unless approved following a site visit.
- FBO shall cease to operate an establishment where approval is withdrawn conditional approval is withdrawn.



Health marking

An FBO shall not place a product on the market unless it has either

a) a Health Mark

a) an Identification Mark

Regulation 853/2004



Chap 1. Art 1

The regulation Shall not apply to

- Primary Production for private domestic use
- Domestic preparation and handling and storage of food for private domestic consumption

Regulation 853/2004



- the direct supply of small quantities of primary products to the final consumer or to local retail establishments supplying the final consumer
- the direct supply by the producer of small quantities of meat from poultry and lagomorphs slaughtered on the farm to the final consumer or to local retail establishments directly supplying such meat to the final consumer as fresh meat
- hunters who supply small quantities of wild game or wild game meat to the final consumer or to local retail establishments directly supplying the final consumer



- **Commission Regulation (EC) No 2073/2005 on microbiological criteria for foods**, lays down food safety criteria for relevant foodborne bacteria, their toxins and metabolites, such as Salmonella, Listeria monocytogenes, Enterobacter sakazakii, staphylococcal enterotoxins and histamine in specific foods.
- These criteria define **the acceptability** of a **product** or a **batch of food** applicable to products placed on the market. In addition, this Regulation lays down certain process hygiene criteria to indicate the correct functioning of the production process.
- The microbiological criteria have been developed in accordance with internationally recognised principles, such as those of Codex Alimentarius.
- Scientific advice on matters relating to microbiological risks in food is provided by the European Food Safety Authority (EFSA).



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THANK YOU FOR YOUR ATTENTION



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