



Tracing food and feed throughout the food chain is very important for the protection of consumers, particularly when food and feed are found to be faulty.

Traceability helps keep track of food in the supply chain, which supports the accurate withdrawal/recall of unsafe food, if required.

The more information you keep, the easier and quicker it will be to identify the affected food, mitigate risks to consumers and save time and money.

WHY IS

TRACEABILITY IMPORTANT?



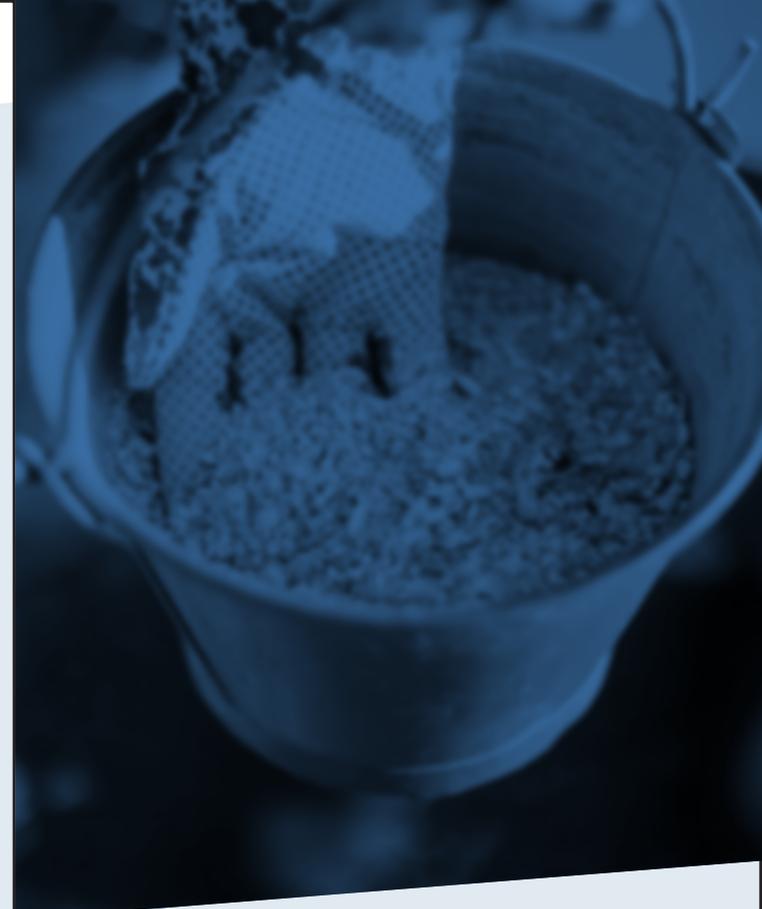
PROVIDES

consumers with targeted and accurate information on specific products.



FACILITATES

withdrawal of faulty food and feed from the market.



TRACEABILITY

ONE STEP FORWARD AND ONE STEP BACK



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If you believe a food that you have imported, produced, processed, or distributed is unsafe you should:

- immediately withdraw and/or recall the food where it has left the immediate control of your business
- inform the local bodies, suppliers (if relevant), business customers and consumers (consumers only when a recall is necessary) of the food safety incident and necessary actions.

WITHDRAWAL vs. RECALL

✕ WITHDRAWAL

is the process by which unsafe food is removed from the supply chain, whereby unsafe food has not yet reached the consumer.

↶ RECALL

is the process by which unsafe food is removed from the supply chain and consumers are advised to take appropriate action, for example to return or dispose of the unsafe food.

FOOD BUSINESSES' RESPONSIBILITIES

As a Food Business Operator (FBO), you are responsible for the safety of the food which you produce, distribute, store, or sell.

You must:

- not place unsafe food on the market (food is unsafe if it is injurious to health or unfit for human consumption),
- comply with the food legal text in the production, distribution, storage, and sale of food,
- be able to trace the suppliers of your food and the business customers that you have supplied.

Unsafe food must be removed from the market in the event of a food safety incident.

You must have traceability information concerning your suppliers and your business customers (one step back and one step forward) 

Retailers are not required to keep traceability information where they sell to the final consumer. However, where they supply food businesses, all traceability requirements must be adhered to.

You must have systems and procedures in place to allow for traceability information to be made available to the relevant local bodies on demand.

You must label or identify food placed on the market to facilitate its traceability.

