

ASSESSMENT AND UPGRADING OF APPROVED FOOD ESTABLISHMENTS

PROCESS OF ASSESSMENT

Teams of veterinary experts will visit establishments during their operation and will assess their compliance with the food safety requirements.

PROCESS OF CATEGORIZATION

Approved establishments will be categorized into 4 categories:

CATEGORY 1

In compliance with EU requirements

CATEGORY 2

Minor non-compliances detected, which can be solved within a short period (up to 6 months)

CATEGORY 3

Significant non-compliances or non-compliances that can be solved within a longer period detected

CATEGORY 4

Major non-compliances detected - the establishment should not place the products on the market, significant risks for the public health present

PROCESS OF UPGRADING

Non-compliant establishments will have to:

- ▾ Develop an upgrading action plan
- ▾ Set reasonable viable realistic deadlines for rectifying non-compliances
- ▾ Upgrade the establishment and the procedures

WHICH ESTABLISHMENTS SHOULD BE APPROVED?

- ▾ Slaughterhouses
- ▾ Cutting plants
- ▾ Meat processing establishments

GENERAL OBLIGATIONS OF FOOD BUSINESS OPERATORS

To ensure that the food under their control satisfies the relevant hygiene requirements laid down in the general and in specific legal texts at all stages of production, processing and distribution.



This publication was funded by the European Union. Its contents are the sole responsibility of the NSF Euro Consultants Consortium and do not necessarily reflect the views of the European Union.



EU FOOD SAFETY
AB GIDA GÜVENLİĞİ