Former hygiene rules

Since 1964, food hygiene has been taken into account in the EU legislation

- consumer protection, animal health and official controls were included in many legislative texts.
Former hygiene rules

Directive 64/433/CEE (fresh meat)
Directive 71/118/CEE (poultry meat)
Directive 72/461/CEE (fresh meat – intracommunity trade)
Directive 77/96/CEE (examination for trichinae)
Directive 77/99/CEE (meat products)
Directive 80/215/CEE (meat products – animal health)
Directive 89/362/CEE (hygiene in milk production holdings)
Directive 89/437/CEE (egg products)
Directive 91/492/CEE (live bivalve molluscs)
Directive 91/493/CEE (fishery products)
Directive 91/494/CEE (imports of fresh poultry-meat)
Directive 91/495/CEE (rabbit meat and farmed game meat)
Directive 92/45/CEE (wild game meat)
Directive 92/46/CEE (raw milk, heat treated and milk based products)
Directive 92/48/CEE (fishing vessels)
Directive 93/43/CEE (hygiene of foodstuffs)
Directive 94/65/CEE (minced meat and meat preparations)
Directive 92/118/CEE (other products not mentioned above).

“Hundreds” of amendments to the initial texts and numerous implemented acts.
Former hygiene rules
The “White paper” on food safety

-Published in January 2000
-Plans for a proactive new food policy:
  - modernising legislation,
  - reinforcing controls,
  - increasing the capability of the scientific advice system,
  - guaranteeing a high level of human health and consumer protection.

-Strategic Priorities of the White Paper are:
  - to create a European Food Safety Authority
  - to consistently implement a farm to table approach in food legislation
  - to establish the principle that feed and food operators have primary responsibility for food safety; that Member States need to ensure surveillance and control of these operators; that the Commission shall test the performance of Member States' control capacities and capabilities through audits and inspections
Current hygiene rules

- Legal framework
- Hygiene regulations
- Implementing rules
- Transitional arrangements
- Guidance documents
Current hygiene rules

• Horizontal approach for all food

Primary production

Entry in slaught/ process.

Processing

Distribution/ Catering
Current hygiene rules

- Taking into account specific risks linked to certain foods
- Consolidation and elimination of certain detailed requirements
- Separate texts for hygiene, official controls and animal health aspects
Current hygiene rules

Regulation (EC) No 178/2002
Food law

Competent authorities

Regulation (EC) No 882/2004
General rules for official controls

Regulation (EC) No 854/2004
Specific rules for official controls on products of animal origin

Regulation (EC) No 852/2004
General rules on hygiene

Regulation (EC) No 853/2004
Specific hygiene rules for products of animal origin

Regulation (EC) No 2075/2005
Trichinella

Regulation (EC) No 2074/2005
Other implementing rules

Regulation (EC) No 2073/2005
Microbiological criteria
Legal framework: “the trunk”

- Regulation (EC) No 178/2002 - General food law

- General principles
  - Risk analysis and scientific basis
  - Precautionary principle
  - Protection of consumers’ interests
  - Principle of transparency

- General requirements
  - Food safety requirements
  - Presentation of products
  - Responsibilities
  - Traceability
  - Procedures

- European Food Safety Authority
Clarification of responsibilities

Each food business operator:

- is responsible for food safety of every food imported, produced, processed and placed on the market at his level
- has to identify hazards at every stage of the food chain, to prevent, to eliminate or to reduce such hazard at acceptable levels before products become available to consumers
- has to withdraw non-compliant food from the market and to inform consumers accordingly
Clarification of responsibilities

*Competent authorities:*

- have to verify the correct application of the European legislation and its correct implementation by FBOs
- responsible for public communication on food safety and risk

*European Commission is responsible for verifying the performance of Member States' control capacities and capabilities through audits and inspections*
Traceability ("Product tracing")

- "The ability to trace and follow the route" of food, feed, food-producing animals and any other substance incorporated into food through all stages of production, processing and distribution
- "One step back, one step forward"
- Applies to all stages of the food chain
- Registration of food businesses
- Procedures to withdraw food from the market
- Adequate records
Legal framework: Procedures

- Creation of the Rapid Alert System for Food and Feed
- Rules for emergency procedures and crisis management
- Rules for regulatory committees
Hygiene legislation: The main branches

- Regulation (EC) No 852/2004 - Hygiene of foodstuffs


Regulation (EC) No 852/2004: Hygiene of foodstuffs

- All foodstuffs
- Integrated approach (Stable to table)
- All stages of production, processing, distribution, exports
- Primary responsibility: food business operators
- Registration of all food businesses

Including primary production
Regulation (EC) No 852/2004: Hygiene of foodstuffs

Including primary production

- **General hygiene requirements**
  - **Primary production and associated operations**
    - Requirements e.g. for protection against contamination, animal health and animal welfare rules, facilities, cleanliness of animals, cleaning and disinfection, water supply, pest control, waste handling, feedstuffs, record-keeping)
  - **Compliance with microbiological criteria**
  - **Compliance with temperature control requirements for foodstuffs**
  - **Maintenance of cold chain**
  - **Sampling and analysis**

- **Guides to good practices**
Objectives

Safe Food

= Compliance with minimum hygiene requirements

+ Implementation of procedures based on HACCP
Regulation (EC) No 852/2004: Hygiene of foodstuffs

**HACCP principles: All FBOs shall:**

- Put in place, implement and maintain a permanent procedure based on the 7 HACCP principles - (except of primary production)
- Provide the competent authority with evidence of compliance
- Ensure that documents describing procedures are up-to-date all times
- Retain documents for official controls
Regulation (EC) No 853/2004: Specific hygiene rules for food of animal origin

- Food of animal origin: e.g. meat (red, white, from farmed and wild game), minced meat, meat preparations, mechanically separated meat, meat products
- Approval of establishments
- Identification marking
- Requirements for import
Regulation (EC) No 853/2004: Specific hygiene rules for food of animal origin

Requirements for slaughter and cutting of meat (transport of animals, slaughterhouses, cutting plants, hygiene during operations)

E.g.

- Animals must be clean
- Animal health rules
- Animal welfare rules
- Identification of animals
- Food chain information
Food chain information

Regulation (EC) No 853/2004

- Communication chain: farmer – slaughterhouse operator – official veterinarian – (farmer)
- All live animals sent for slaughter have to be preceded (24 hours in advance) by FCI
- Information on individual animals or on batch of animals
- Information from the farm relevant for slaughter and ante- and post-mortem inspection
  (e.g. health status of the holding, health status of animals, veterinary treatment, reports from the official veterinarian, the name and address of private veterinarian,...)
Food chain information

Regulation (EC) No 853/2004

- Slaughter cannot take place before FCI are received, checked by the slaughterhouse operator and transmitted to the official veterinarian (permission to slaughter animals is given by official veterinarian)
Food chain information
Regulation (EC) No 854/2004

- FCI – part of inspection tasks of official veterinarian
- Official veterinarian must check and analyse FCI before slaughter
- If FCI is not delivered, animals are killed separately and meat is not fit for human consumption
- If FCI not satisfactory - competent authority takes action
Food chain information
Regulation (EC) No 2074/2005

- Feedback of relevant information to the holding of provenance by the competent authority

  - Observations on live animals (health, welfare, clean animals)
  - Observations on slaughtered animals (lung or joint diseases, biting, injection sites, etc.)

- Model document laid down
Regulation (EC) No 882/2004: Official feed and food controls

- Verification of compliance with feed and food law, animal health and animal welfare
- Directed at competent authorities
- Lays down the principles to be respected for ensuring that official controls are objective and efficient
- Harmonized EU-wide approach to the design and development of national food and feed control systems
Regulation (EC) No 882/2004: Official feed and food controls

- Risk based official controls of all food, feed and live animals
- General audits of national control systems against control plans
- Documented procedures (including HACCP assessment)
- Training of control staff in food safety issues (including HACCP assessment)
- Enforcement measures

- Responsibilities of competent authority
- Auditing and inspection tasks of the official veterinarian (i.e.: ante and post mortem inspection, FCI, animal welfare, laboratory testing)
- Health marking
- Decisions about FCI, live animals, animal welfare, meat
- Frequency of controls
- Professional qualification of official veterinarians and official auxiliaries
Hygiene legislation: “the secondary branches” – “implementing rules”

- Reg. (EC) No 2073/2005: microbiological criteria

- Reg. (EC) No 2074/2005: implementing measures

- Reg. (EC) No 2075/2005: Trichinella testing
Reg. (EC) No 2073/2005: microbiological criteria

- Harmonisation of microbiological criteria
- Process hygiene criteria
- Food safety criteria
Reg. (EC) No 2073/2005: microbiological criteria

**Process hygiene criteria**

- Indicate the acceptable functioning of production process
- Stage: during the process, not when placed on the market
- Actions when unsatisfactory results:
  - Corrective actions defined in HACCP programme
  - Improvement of production hygiene
  - Selection of raw materials
Reg. (EC) No 2073/2005: microbiological criteria

**Food safety criteria**
- Defines the acceptability of the product/batch
- Stage: products placed on the market
- Actions when unsatisfactory results
  - Withdrawal or recall
  - Further processing (not yet at retail level)
  - Other corrective actions based on HACCP programme
Reg. (EC) No 2074/2005: implementing measures

Detailed issues concerning:

• Food chain information
• Mechanically separated meat (Calcium content)
• Lists of approved establishments
• Visual inspection
Hygiene legislation: “the related branches”

From farm to fork approach

- Regulation (EC) No 2160/2003: zoonoses (Salmonella) control
- Regulation (EC) No 1069/2009 – Animal by products
- Regulation (EC) 999/2001 - TSE
- Regulation (EC) No 183/2005 - Hygiene of feedstuffs
A practical example of EU Food Safety system: BSE

Herds

SURVEILLANCE AND ERADICATION

FEED BAN

slaughterhouse

SRM REMOVAL

Transmission

SRM DISPOSAL

Recycling

HUMAN HEALTH PROTECTION
Result: evolution of BSE cases since 2001

Much less BSE cases

Very low risk

SAFE FOOD
Guidance documents

- Implementation of the “General food law”
- Hygiene of foodstuffs
- Hygiene of food of animal origin
- HACCP (2 parts)
- Import requirements
- Microbiological sampling and testing of foodstuffs
- Multi-annual control plans/ auditing

NEW: 2 documents on flexibility
In a nutshell ...

- The main objective of EU hygiene legislation is to ensure food safety via implementation of the minimum hygiene requirements and in addition to that procedures based on the 7 HACCP principles.
- EU legislation deals with the hygiene of all foods in an horizontal way from production to distribution along the entire food chain.
In a nutshell ...

- Separate texts for hygiene, official controls, animal welfare and animal health aspects
- Consolidation and elimination of certain detailed requirements
- Primary responsibility lays with FBOs
- Traceability in whole food chain
- Specific risks linked to certain foods are taken into account
In a nutshell ...

**EU rules in the meat sector**
- Rules for primary production
- General hygiene requirements
- The HACCP based procedures
- Specific rules for certain products
- Registration or approval for all food businesses
- Food chain information

*Food hygiene, animal welfare, animal health, animal by products and TSE legislation form a common framework*
In a nutshell ...

- In addition to requirements laid down in the EU legislation, Member States must establish systems of official controls
  - risk-based, regular, with appropriate frequency
- Training of the staff of competent authorities is one of basic and most important requirements
- Enforcement measures at national level and at EU level
In a nutshell ...

Main changes in the meat sector:

- Food chain information
- Clean animals
- Visual inspection of fattening pigs, young bovine, ovine and caprine animals as part of a risk-based inspection system
- Possibility to approve treatment of food of animal origin with substances for removing surface contamination
- Harmonisation of microbiological criteria (food safety criteria / process hygiene criteria)
- New rules for *Trichinella* testing
The evaluation

- The Commission has submitted a report to the European Parliament and the Council reviewing the experience gained from the implementation of this Regulation
- The overall assessment was favourable
Thanks for your attention ...