



# Measuring Food Safety and comparing self checking systems

## The European Context

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## Content

- The General Food Law: definition of responsibilities
- Application in Hygiene Package
  - HACCP
  - Microbiological criteria
- Application in *Salmonella* control
- Certification and private standards



## Reg. 178/2002: General Food Law

- All stages of production, processing and distribution of food, and also of feed produced for, or fed to, food-producing animals.
- General framework of a horizontal nature
- Any risk: microbiological (e.g. *Salmonella*, ...), chemical, physical, ...

3



## Responsibilities in the General Food Law

### Operators

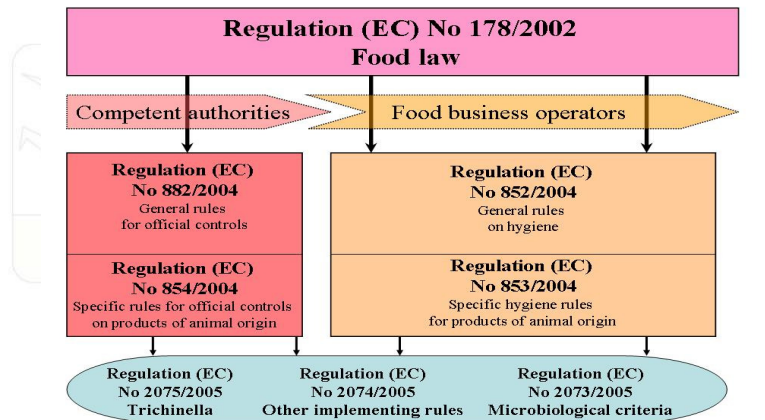
- Ensuring that all stages for which they are responsible are carried out hygienically
- Traceability
- Withdrawal of non compliant food + info consumer
- Information to competent authorities + collaboration

### Member States

- Enforcement of food law and Official controls
- Public communication on food safety and risk

4

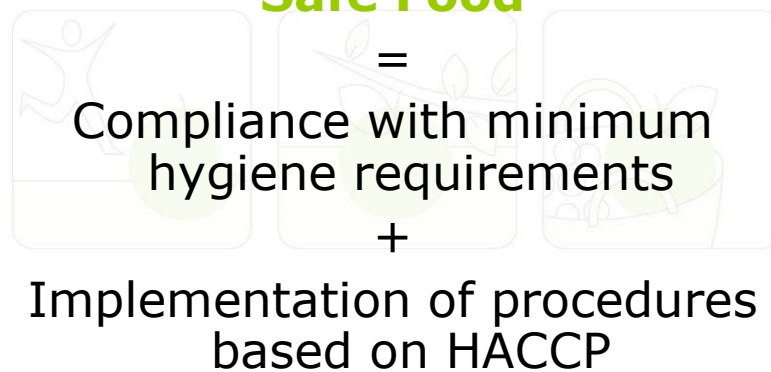
## Applied to the food hygiene package



5

## Objective

### Safe Food



6

## 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

7

## The 7 HACCP principles

- ☞ identify hazards
- ☞ identify CCP's
- ☞ establish critical limits
- ☞ establish monitoring procedures
- ☞ establish corrective actions
- ☞ establish verification procedures
- ☞ documentation and records

8

## HACCP for small businesses

### Flexibility

No HACCP, but min. hygiene requirements:

- market stalls
- bars, coffee shops
- pre-packed foods
- storage, transport

9

## HACCP for small businesses

### Flexibility

- hazard analysis
- critical limits
- proportionate monitoring
- simplified recording (diary)
- certification

10



## BTSF training on HACCP 2006-2009

Per year:

- 19-20 workshop
- 350-400 participants from CA
- Budget of 900,000-1,000,000 €

On HACCP implementation and  
maintenance (reducing number of  
workshops)

On HACCP auditing (increasing)

11



## TRAINING HACCP IN 2010-11

- 10 workshops on setting-up, implementing and  
maintaining procedures based on HACCP
- 40 workshops on audits verifying implementation of  
HACCP systems
- 20 participants per workshop
- Presentations, practical exercises and visits to  
food/feed establishments
- **Main subjects:** background to HACCP, PRPs,  
preparatory stages, principles, auditing

12

## Guidance on HACCP

- Guidance document on the implementation of procedures based on the HACCP principles:

[http://ec.europa.eu/food/food/biosafety/hygienelegislation/guidance\\_doc\\_haccp\\_en.pdf](http://ec.europa.eu/food/food/biosafety/hygienelegislation/guidance_doc_haccp_en.pdf)

- Union Guides of good practice e.g. Community Guide to good hygiene practices specific to wholesale market management in the EU.
- National Guides of good practice: over 500 guides registered

13

## Microbiological criteria

### Responsibilities of FBOs

- To demonstrate the compliance with MC
  - Food safety criteria throughout the shelf-life
  - Durability, challenge studies
- To establish a sampling and testing scheme based on risk (HACCP)
- To respond in case of non-compliance
- To follow and assess trends

14

## Microbiological criteria

### Two types of microbiological criteria (1)

#### 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

15

## Microbiological criteria

### Two types of microbiological criteria (2)

#### 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
- Under discussion: *Salmonella* (SE + ST) in fresh poultry meat

16

## Private Standards

- On voluntary basis
- Wide range of standards that function at different stages of food chain (e.g. GAP, GMP, EurepGAP, BRC, IFS, ISO 90000, ISO 14000, ISO 22000...)
- A practical tool how to comply with certain requirements of EU legislation
- Issued by international bodies, national bodies, farmers, producers, NGOs, interest groups, retailers, public authorities etc.

17

## EU Food safety legislation on certification for private checks

- No requirement on obligatory certification
- Certification and use of private scheme is a decision of food business operator
- The role of the competent authority is to assess a system/procedures applied by the food business operator (Regulations (EC) No 882/2004, No 854/2004)
- Relevant education and training of a staff of competent authorities required

18



## Some Conclusions

- Operators are responsible for food safety and therefore self checks are required.
- Procedures based on HACCP principles major tool
- Commission support: BTSF training of competent authorities, Union guides of good practice, ...
- National authorities: verification and audit, encouragement of training for operators