



**SCREENING CHAPTER 12  
FOOD SAFETY, VETERINARY AND PHYTOSANITARY POLICIES**

**AGENDA ITEM 18a: CONTROL RULES**

**Country Session: Republic of Turkey  
24-28 April 2006**



# CONTENTS

- I. COMPETENT AUTHORITY
- II. PRINCIPLES OF CONTROL
- III. CONTROL PROCEDURES
- IV. RIGHT OF OBJECTION TO CONTROLS
- V. CONFISCATION AND DESTRUCTION
- VI. HACCP
- VII. STAFF PERFORMING OFFICIAL CONTROLS
- VIII. EXPORT IMPORT CONTROLS
- IX. CONTROLS ON FEED
- X. CONTROLS ON ANIMAL WELFARE
- XI. CONTROLS ON SLAUGHTERHOUSES
- XII. CONTROLS ON FISHERIES



# I. COMPETENT AUTHORITY



## Competencies

### Ministry of Agriculture and Rural Affairs (MARA)

- Food
- Feed
- Fisheries
- Animal welfare and health
- Slaughterhouses

### Ministry of Health

- Natural spring and mineral water and foods for medical purposes

### Ministry of Industry and Trade

- Evaluation of commercials through Board of Advertisement

### Municipalities and Provincial Private Administration

- Controls for working permission



## II. PRINCIPLES OF CONTROLS





## Official controls

- at any stage of the whole chain of food
- without prior notification and in working hours except particular cases
- with appropriate frequency and proportional to the risk
- Verification of information on registration and previous inspections
- no difference among the controls on internal market / import / export



## Official controls (continued)

- obliged to comply with the rules of secrecy
- on raw material, semi-product, final product, ingredient, labelling, equipment, process, food contact materials, areas and facilities
- for the purposes of traceability, auditing, monitoring, surveillance, certification, inspection, suspicion, complaint as well as control plans
- when needed, sampling and analysis methods



## III. CONTROL PROCEDURES





## Food Inspector

- checks whether minimum technical and hygienic requirements in place
- talks with the operator/employee
- checks the data like Quality Assurance
- keeps notes on the “***Business Operator Inspection Notebook***” and issues an “***Inspection Report***”
- if any obstruction faced against the control, legal action and the repeated control with the participation of security or local administrators



## Sanctions Imposed

- banning from production
- administrative fines
- juridical fines
- imprisonment penalty
- withdrawing and confiscation of products
- destruction of products



## Sampling and analysis procedures

- If sampled, one set of sample to the authorized laboratory under formal procedures, the other as replicate sample in proper conditions
- Parameters for analysis on the risk of fraud, adulteration, microbiological safety and hazardous substances
- “*Analysis Report*” and information of business operator is submitted to the authority by the laboratory in all cases



## The checklist to control food processing facilities:

- numerical negative points (1-4)
- 4 and the sum of 3 points  $> 60$ , banned from production until founded to correct by repeated inspection
- the product kept blocked, and released depending upon the positive control results
- 30 days (max) to correct deficiencies if the sum of 3 points  $< 60$  or any 1 and 2 points; and repeated inspection



## The checklist to control **sales points and mass consumption places**

- confiscation if marking 4 point (shelf life)
  - the place is banned, and
  - legal action
  
- 1,2,3 points needs max 30 days (max) to correct deficiencies;
- repeated inspection





## IV. RIGHT OF OBJECTION TO CONTROLS



## Right of objection to controls

- **“Analysis Results”** within 15 days or depending upon the shelf life
- replicate sample
- definite for legal action
- sanctions against the business operator in case of the negative evaluation results from **“Inspection Report / Analysis Report”**



## V. CONFISCATION AND DESTRUCTION



- Without registration, a food product can not be placed on the market.
  - Working permission
  - Production permission
  
- Failure to food safety, public health and expiry date requires destruction (***Destruction Minutes***)



## VI. HACCP





- HACCP is implemented within 1-3 years based on the risk category,
  - Meat
  - Dairy
  - Fishery
  - Low acid canned
  - Others
- a checklist is used
- HACCP controls allow maximum 30 days for correction of detected deficiencies related to minimum technical and hygienic conditions
- Compulsory for approval of fishery establishments that export to EU



## VII. STAFF PERFORMING OFFICIAL CONTROLS



- Qualified food inspectors are authorized and trained
- Inspection team
- A multidisciplinary approach
- HACCP audit by two food inspectors



## VIII. EXPORT IMPORT CONTROLS



## Export and Import Controls

- With the same care and without discrimination
- Requirement to comply of marketed foodstuffs with the national legislation
- Requirement to comply with the Turkish Food Codex unless demanding additional requirements with its own legislation by the destination country
- Employment of Turkish Standards to protect and improve the image of Turkish goods
- Identity check and release of returned export product if it does not threaten public health
- Not placed on the market of the products not conforming to Turkish Food Codex





## IX. CONTROLS ON FEED



- without prior warning at the whole chain
- according to national feed legislation, each establishment is inspected twice a year by MARA and samples are taken
- Control Document before importation
- released when complying the national requirements
- export controls to meet importing country demands; if not, only documentation control



## X. CONTROLS ON ANIMAL WELFARE



Law no. 3285 on Animal Health Control as amended in 2004  
Implementing Regulation on Animal Health Control  
Circular No. 2006/11 on the Control of Animal Movements

- MARA entitled to control animal welfare conditions regarding keeping, feeding, transportation and slaughtering of farm animals



## **XI. CONTROLS ON SLAUGHTERHOUSES**





- Commercial butchering in the closed or industrial slaughterhouses (*Law of 3285 on Animal Health Control*)
- Exception of individual consumption by the Law
- Compulsory to have “**Origin Certificate**” or “**Veterinary Health Report**” for animals of industrial or closed slaughterhouses and identification card for cattles and mandates
- Implementation of butchering in appropriate technical and hygienic conditions and production of safe meat and poultry products by two separate regulations



## XII. CONTROLS ON FISHERIES



- routine checks in approved establishments prior to export in terms of technical, hygienic and HACCP requirements set by national legislation
- monthly inspection of the approved establishments, except particular cases
- bi-annually inspection for the establishments having registration for internal market
- **“Health Certificate”** for export issued by Veterinary Officials



***THANK YOU FOR ATTENTION***