



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

**AGENDA ITEM 17a:
STRUCTURAL REQUIREMENTS FOR
ESTABLISHMENTS-
HYGIENE RULES**

**Country Session: Republic of Turkey
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I. LEGISLATION FOR HYGIENE OF FOODSTUFFS



➤ **LEGAL FRAMEWORK**

Primary Legislation

- **Law no.5179 on Adoption of The Decree Law as Amended on Production, Consumption and Inspection of Foodstuffs**
- **Law no. 3285 on Animal Health Control**
- **Law no.1734 on Feed**
- **Law no. 1380 on Fisheries**



Secondary Legislation

- **Implementing Regulation on Market Surveillance and Control of Food and Food Contact Materials and Responsibility of Food Business Operators**
- **Implementing Regulation on Production Permit, Approval and Food Registration Procedures and Employment of the Responsible Manager by the Operators Producing Food and Food and Food Contact Materials**
- **Implementing Regulation on Working and Inspection Rules and Principles of Establishments Producing Poultry Meat and Poultry Meat Products**
- **Implementing Regulation on Fisheries**



Secondary Legislation

- **Implementing Regulation on Working And Inspection Rules and Principles of Establishments Producing Red Meat And Red Meat Products**
- **Implementing Regulation on Wholesale and Retail Fish Markets**
- **Implementing Regulation on Feed**
- **Implementing Regulation on Turkish Food Codex**
- **Communiqué on Turkish Food Codex- Microbiological Criteria**

II. COMPETENT AUTHORITIES AND RESPONSIBILITIES

Competent Authority: Ministry of Agriculture and Rural Affairs
General Directorate of Protection and Control

Responsibilities:

- Approving and Registration of Fishery Production Establishments, Red Meat and Poultry Meat Processing Establishments, Slaughterhouses and Cutting Plants by issuing “Working Licence” and “Food Registration Number”
- Issuing “Production Licence” for foodstuffs
- Control and inspection of the minimum technical and hygienic requirements for food establishments
- Registration of retails, wholesale markets and consumption places by controlling the minimum technical and hygienic requirements
- Carry out risk based control of foodstuffs and food contact materials



OTHER MINISTRIES INVOLVED AND THEIR RESPONSIBILITIES

➤ Ministry of Interior (via Municipalities and Special Provincial Administration)

Issuing working licence and food registration number for food establishments according to the Law no. 5302, Law no. 5393 and Law no. 5197

➤ Ministry of Health (General Directorate of Primary Health Care)

The principles concerning water, foods for special medical purposes are specified by the Ministry of Health.

The Ministry of Health has the right of intervention in case of emergency concerning public health according to Law no.5179

III. CONTROLS ON HYGIENE OF FOODSTUFFS



➤ **IMPLEMENTING REGULATION ON THE MARKET SURVEILLANCE, CONTROL AND INSPECTION**

- Prepared on the basis of Food Law no.5179 and by taken into account 852/2004/EC and 882/2004/EC
- Lays down general rules of hygiene for food business operators, the traceability of foodstuffs and the principles and procedures of official controls
- Covers food chain including primary production (Art. 2)
- Hygiene requirements for primary production and the primary producers responsibilities are clearly defined (Art. 7, Annex I)
- Food business operator is primarily responsible to supply food safety (Art. 8)
- Food safety requirements defined according to 178/2002 (Art. 5)



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- Food safety requirements defined according to 178/2002 (Art. 5)



Food business operators (Art. 8);

- Compliance with food hygiene rules and any specific hygienic requirement
- Compliance with microbiological criteria for foodstuffs
- Compliance with temperature control requirements for foodstuffs,
- Maintenance and recording of the cold chain required with regard to the characteristics of the product,
- Sampling and analysis at an adequate frequency
- Using appropriate techniques for sampling



Food business operators;

- Carry out good hygiene practices (Art. 8)
- Implement procedures based on the 7 main principles of HACCP (Art. 8d)
 - I. Identify hazards
 - II. Critical control points
 - III. Critical limits
 - IV. Monitoring procedures
 - V. Corrective actions
 - VI. Verification
 - VII. Documentation
- A limited adoption period is given for the implementation of HACCP principles considering risks, scale and type of the production;
 - 1-2 years for the meat, milk, fishery products, low acid canned food processing establishments and caterings
 - 2-3 years for the others (provisional article 1)



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➤ **IMPLEMENTING REGULATION ON THE MARKET SURVEILLANCE,
CONTROL AND INSPECTION**

Other provisions:

- Procedures for the recall and evaluation (Art.8)
- Establish traceability system (Art. 18)
- Labelling requirements for traceability (Art. 18)
- “Guides to good practices” are voluntary (Art. 6)

IV.CONTROLS ON HYGIENE OF FEED



IMPLEMENTING REGULATION ON FEED

- Working License is issued for the feed establishments;
 - Production of mixed feed preparation
 - Production of feed additive and premixes
 - Production of animal originated feed
 - Production of pet-foods

- Inspections carried on at least 2 times a year without prior warning

- HACCP is not compulsory for feed establishments

V. STRUCTURAL REQUIREMENTS FOR ESTABLISHMENTS



➤ ESTABLISHMENTS PRODUCING FOOD AND FOOD CONTACT MATERIALS

Establishments producing food and food contact materials should comply with minimum technical and hygienic requirements laid down in the *Implementing Regulation on the Procedures for Working Licence and Food Registration, and Production Licence*

- working licence and food registration,
- production licence for the products,
- maintain the conditions set forth by the same Implementing Regulation



➤ SALES AND CONSUMPTION PLACES

- Registration of sales and consumption places regulated by Art. 10 of Implementing Regulation on the Market Surveillance, Control And Inspection
- Technical and hygienic provisions are stated under the following headings;
 - General specifications,
 - Water supply,
 - Equipments,
 - Personal hygiene,
 - Sales, protection, storage,
 - Wrapping and packaging,
 - Transport,
 - Training (Art. 10)
- Requirements for movable and/or temporary premises such as marquees, market stalls and mobile sales vehicles are regulated in Article 11 of the mentioned Implementing Regulation



➤ **SPECIFIC REQUIREMENTS**

The technical and hygienic provisions for poultry meat and red meat processing establishments, slaughterhouses and cutting plants regulated through;

- Implementing Regulation on Procedures and Principles for Operation, and Inspection of Poultry Meat and Meat Products Processing Establishments
- Implementing Regulation on Procedures and Principles for Operation, and Inspection of Red Meat and Meat Products Processing Establishments

The technical and hygienic provisions for fishery products regulated through;

- Implementing Regulation on Fisheries
- Implementing Regulation on Wholesale and Retail Fish Markets

THANK YOU FOR YOUR ATTENTION