

Chapter I Introduction

Overview

The new approach

- **Comparison old/new legislation is not possible, as**

The guiding principle is based on a comprehensive, integrated approach throughout the whole food chain – from farm to table –

In the new legislation the roles of all stakeholders in the food chain is clearly defined, that means: Feed manufactures, farmers and food operators have the primary responsibility for food safety

The competent authorities monitor and enforce this responsibility through the operation of national surveillance and control systems

MAJOR CHANGES IN THE NEW HYGIENE REGULATIONS

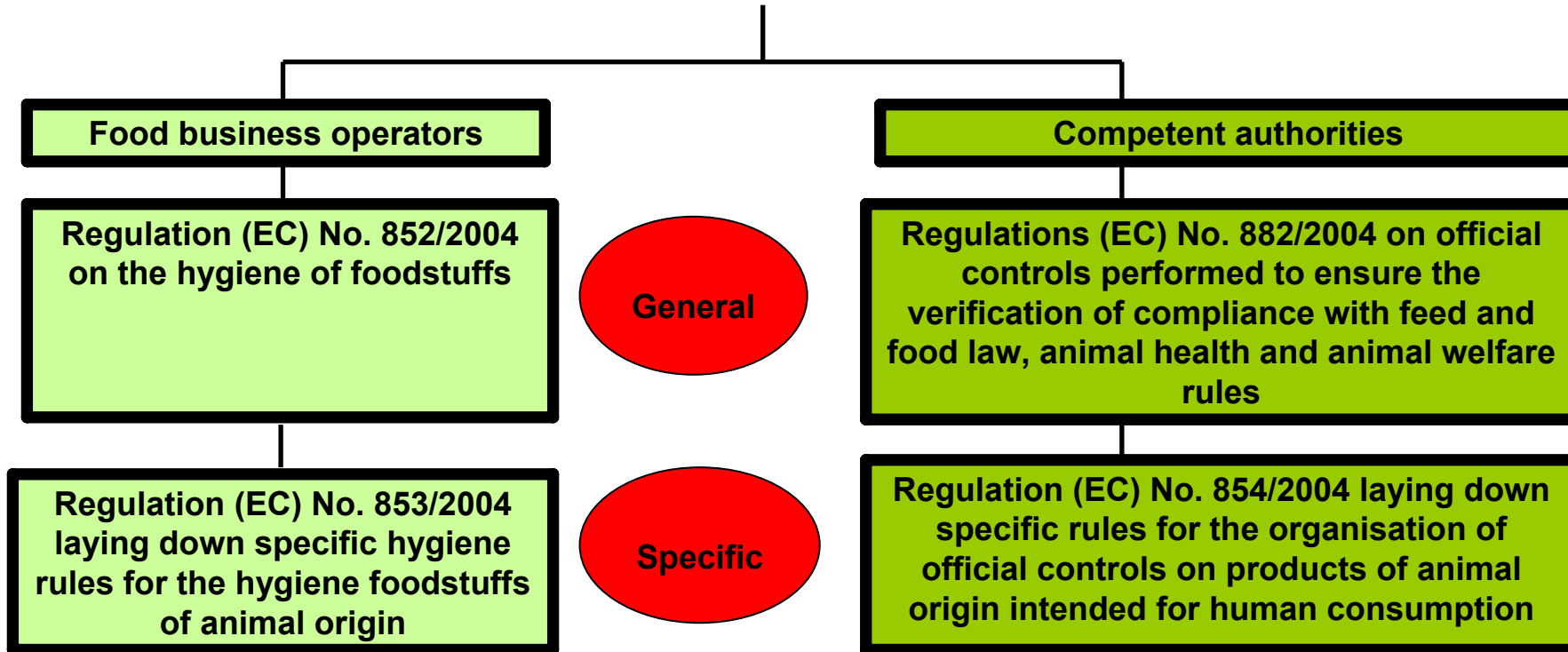
- 1. “Old legislation”: Vertical way (food of animal origin)
- 2. “New legislation”: Horizontal way (all foods , from production to distribution along the entire food chain)
- 3. HACCP
- 4. REGISTRATION AND APPROVAL of establishments
- 5. . MINCED MEAT (Minced meat can now be produced from horse, poultry, farmed game, lagomorph and wild game meat)
- 6. MSM (trade in mechanically separated meat (MSM) without a prior heat treatment)
- 7. FOOD CHAIN INFORMATION (Live animals sent for slaughter will have to be preceded by food chain information)
- 8. ANTIMICROBIAL TREATMENT (The treatment of food of animal origin with substances for removing surface contamination)

MAJOR CHANGES IN THE NEW HYGIENE REGULATIONS

- **9. INSPECTION FREQUENCY IN CUTTING PLANTS**
(the frequency of controls by an official veterinarian or an official auxiliary in cutting plants is flexible ; a frequency appropriate to achieving the objectives of this Regulation)
- **10. USE OF SLAUGHTERHOUSE STAFF FOR INSPECTION PURPOSES**
- **11. VISUAL INSPECTION**
(Visual inspection of fattening pigs is a possibility as part of a risk-based inspection system)
- **12. Official controls on feed and food, animal health and animal welfare**
(A harmonised EU-wide approach to the design and development of national food and feed control systems)

Regulation (EC) No. 178/2002

laying down the **general principles and requirements** of food law, establishing the European Food Safety Authority and laying down procedures in matters of food Safety



Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption

Scope of the regulations (EC) No. 852/2004 and 853/2004

Shall not apply

Primary production for private domestic use domestic preparation, handling or storage of food for private domestic consumption

MS shall establish national rules which shall ensure the achievement of the objectives of these regulations

Small quantities - direct supply by the producer to final consumer or local retail establishment directly supplying the final consumer

1. All primary products or
2. Meat from poultry lagomorphs wild game or wild game meat

Shall apply

852 / 2004
All establishments handling and storing food of plant origin & all Retail shops

Establishments handling and storing food of animal origin (853/ 2004)

registratio

approval

Regulation (EC) No 852/2004 on the hygiene of foodstuffs

Scope

lays down general rules for food business operators on the hygiene of foodstuffs, taking particular account of the following principles:

- primary responsibility for food safety rests with the food business operator
- ensure food safety throughout the food chain, starting with primary production
- maintain the cold chain;
- general implementation of procedures based on the HACCP together with the application of good hygiene practice,
- guides to good practice are a valuable instrument to aid food business operators at all levels of the food chain with compliance with food hygiene rules and with the application of the HACCP principles;
- it is necessary to ensure that imported foods are of at least the same hygiene standard as food produced in the Community, or are of an equivalent standard.

Hygiene rules

- **Definition (Art. 2)**
- ‘food hygiene’, hereinafter called ‘hygiene’, means the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use;

Hygiene rules

- **Article 4**
- General and specific hygiene requirements
- 1. Food business operators carrying out primary production and those associated operations listed in Annex I shall comply with **the general hygiene provisions** laid down in part A of Annex I and **any specific requirements** provided for in Regulation (EC) No 853/2004.

Hygiene rules

- 2. Food business operators carrying out any stage of production, processing and distribution of food after those stages to which paragraph 1 applies shall comply with **the general hygiene requirements** laid down in Annex II and **any specific requirements** provided for in Regulation (EC) No 853/2004.

Hygiene rules

- Food business operators shall, as appropriate, adopt the following specific hygiene measures:
- compliance with microbiological criteria for foodstuffs;
- **Application text:**
- **Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs**

Application text

- **Subject-matter and scope**
- **This Regulation lays down the microbiological criteria for certain micro-organisms and the implementing rules to be complied with by food business operators when implementing the general and specific hygiene measures referred to in Article 4 of Regulation (EC) No 852/2004.**
- **The competent authority shall verify compliance with the rules and criteria laid down in this Regulation in accordance with Regulation (EC) No 882/2004,**
- **This Regulation shall apply without prejudice to other specific rules for the control of micro-organisms laid down in Community legislation as :**
 - **No 853/2004**
 - **parasites laid down in No 854/2004**
 - **microbiological criteria laid down under Council Directive 80/777/EEC (mineral water)**

Hygiene rules

- procedures necessary to meet targets set to achieve the objectives of this Regulation;
- compliance with temperature control requirements for foodstuffs;
- maintenance of the cold chain;
- sampling and analysis.
- The criteria, requirements and targets as well associated sampling and analysis methods shall be adopted in accordance with the procedure referred to in Article 14(2).

Article 14

(852/2004) Committee procedure

- Where reference is made to this paragraph, Articles 5 and 7 of Decision 1999/468/EC shall apply, having regard to the provisions of Article 8 thereof.
- Decision 1999/468/EC:
Council Decision of 28 June 1999 laying down the procedures for the exercise of implementing powers conferred on the Commission

Hygiene rules

- When Regulation (EC) No 852/2002 and Regulation (EC) No 853/2004 and their implementing measures **do not** specify sampling or analysis methods
- **food business operators** may use
- **appropriate methods** laid down in other **Community** or **national legislation** or
- **in the absence** of such methods
- methods that **offer equivalent results** to those obtained using the reference method, if they are scientifically validated in accordance with **internationally** recognised rules or protocols or use
- **the guides** provided for in Articles 7, 8 and 9 as an aid to compliance with their obligations

Hygiene rules

- **Article 5**
- Hazard analysis and critical control points **(HACCP)**
- Food business operators shall **put in place, implement and maintain** a permanent procedure or procedures based on the HACCP principles.
- **7 principles**
- shall apply only to food business operators carrying out any stage of production, processing and distribution of food **after primary production**

Hygiene rules

- Food business operators shall **provide the competent authority:**
- evidence of their compliance with paragraph 1 (taking account of the nature and size of the food business; **“Flexibility”**)
- ensure that any documents describing the procedures developed in accordance with this Article are up-to-date at all times;
- retain any other documents and records for an appropriate period.

HACCP »Guidance document »

- Guidance document on the implementation of procedures based on the HACCP principles, and on the facilitation of the implementation of the HACCP principles in certain food businesses
- **PURPOSE OF THIS DOCUMENT**
- This document is **mainly directed at food business operators** and competent authorities, and aims to give guidance on the implementation of procedures based on the HACCP principles and on flexibility with regard to the implementation of such procedures, especially in small businesses.

Hygiene rules

- Article 6
- Official controls, registration and approval
- Article 7
- Development, dissemination and use of guides
- Article 8
- National guides
- Article 9
- Community guides (HACCP)
- Article 10
- Imports
- Article 11
- Exports

Hygiene rules

PRIMARY PRODUCTION (new !)

- ANNEX I
- PRIMARY PRODUCTION
- PART A: GENERAL HYGIENE PROVISIONS FOR PRIMARY PRODUCTION AND ASSOCIATED OPERATIONS
- I. Scope
 - the transport, storage and handling of primary products at the place of production, provided that this does not substantially alter their nature
 - the transport of live animals
 - in the case of products of plant origin, fishery products and wild game, transport operations to deliver primary products, from the place of production to an establishment.

Hygiene rules

PRIMARY PRODUCTION

- **II. Hygiene provisions**
- primary products are protected against contamination
- relating to the control of hazards in primary production
- measures to control contamination arising from the air, soil, water, feed, fertilisers, veterinary medicinal products, plant protection products and biocides and the storage, handling and disposal of waste;
- measures relating to animal health and welfare and plant health that have implications for human health,
- including programmes for the monitoring and control of zoonoses and zoonotic agents.

Hygiene rules

PRIMARY PRODUCTION

- to keep any facilities used clean and, where necessary after cleaning, to disinfect them
- to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, equipment, containers, crates, vehicles and vessels;
- to use potable water, or clean water
- to ensure that staff handling foodstuffs are in good health and undergo training on health risks
- as far as possible to prevent animals and pests from causing contamination;

Hygiene rules

PRIMARY PRODUCTION

- **III. Record-keeping**
- Food business operators are to keep and retain records relating to measures put in place to control hazards and to keep records on:
 - the nature and origin of feed fed to the animals;
 - veterinary medicinal products or other treatments administered to the animals, dates of administration and withdrawal periods;
 - the occurrence of diseases that may affect the safety of products of animal origin;
- **PART B: RECOMMENDATIONS FOR GUIDES TO GOOD HYGIENE PRACTICE**

Hygiene rules

- ANNEX II
- GENERAL HYGIENE REQUIREMENTS FOR ALL FOOD BUSINESS OPERATORS
(EXCEPT WHEN ANNEX I APPLIES)
- **Chapters V to XII** apply to all stages of production, processing and distribution of food and the remaining Chapters apply as follows:
 - — **Chapter I** applies to all food premises, **except** premises to which **Chapter III** applies
 - — **Chapter II** applies to all rooms where food is prepared, treated or processed, **except** dining areas and those premises to which **Chapter III** applies (**Application text: Art. 7 of 2074/2005; Derogation for foods with traditional characteristics**: Member States may grant establishments manufacturing foods with traditional characteristics individual or general derogations from the requirements set out in:
 - (a) Chapter II(1) of Annex II
 - (b) Chapter II(1)(f) and Chapter V(1)
 - — **Chapter III** applies to those premises listed in the heading to the Chapter (movable and/or temporary premises ; marquees, mobile sales vehicles)
 - — **Chapter IV** applies to all transportation.

Hygiene rules

- CHAPTER I

General (**structural**) requirements: layout, design, siting, construction and size for food premises (other than those specified in chapter III)

- CHAPTER II

Specific requirements in rooms (**floors, walls...**) where foodstuffs are prepared, treated or processed (excluding dining areas and those premises specified in chapter III)

Hygiene rules

- CHAPTER III
- Requirements (**structural**) for movable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles),
- premises used primarily as a private dwelling-house but where foods are regularly prepared for placing on the
- market and
- vending machines

Hygiene rules

- CHAPTER IV
- **Transport**
- **CHAPTER V**
- **Equipment requirements**
- CHAPTER VI
- **Food waste**
- CHAPTER VII
- **Water supply**
- CHAPTER VIII
- **Personal hygiene**
- CHAPTER IX
- **Provisions applicable to foodstuffs**
- CHAPTER X
- **Provisions applicable to the wrapping and packaging of foodstuffs**
- CHAPTER XI
- **Heat treatment**
- **CHAPTER XII**
- **Training**

Chapter V to XII for all !!