



Food Safety requirements in the EC

Dr Agr Kristina Mattsson
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Areas in food safety

- *Biological hazards*
 - *Microorganisms*
- *Chemical hazards*
 - *Pesticide residues*
 - *Contaminants*
 - *Natural toxic substances (mycotoxins)*
- *Physical hazards*
 - *Foreign bodies*
- *Traceability*

General obligation

● ● ● ●
Food business operators are responsible.

They shall ensure that food safety and food hygiene is guaranteed through all stages of production.

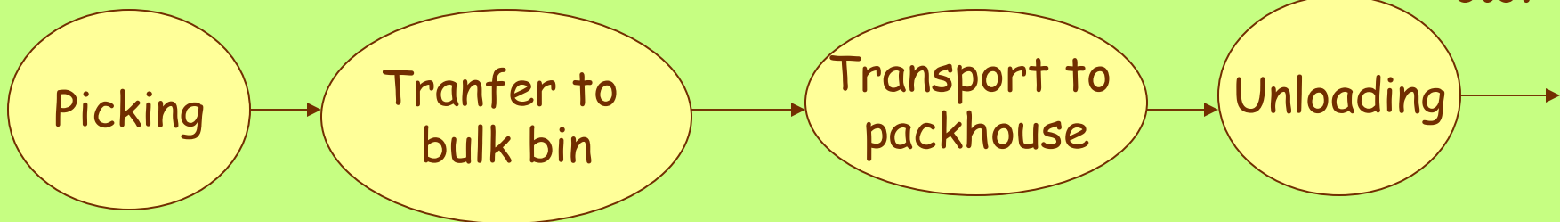
Legal basis

- Regulation (EC) No 178/2002 laying down the principles and requirements of food law
- Regulation (EC) No 852/2004 on hygiene on foodstuffs
- Directive 91/414/EEC concerning the placing of plant protection products on the market
- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food
- Commission regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs
- Council directive 89/107/EEC concerning food additives
- Directive 2000/13/EC on the labelling of foodstuffs

Food business quality assurance - based on HACCP

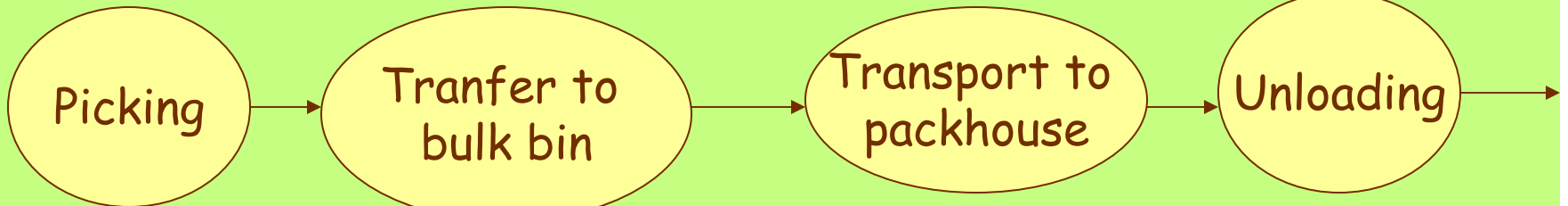
- Describe the business operations
- Identify hazards in the operation
- Establish practices to eliminate the risk for identified hazards
- Establish acceptable tolerance limits
- Establish control points
- Establish correction procedures
- Establish procedures for keeping records on all controls made in the business operation

Describe the business operations (f.ex. apple harvest and packing)





Identify hazards

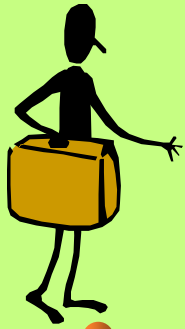


Rain/wet fruit
Fingernails
Rough/unclean handling
Correct maturity?

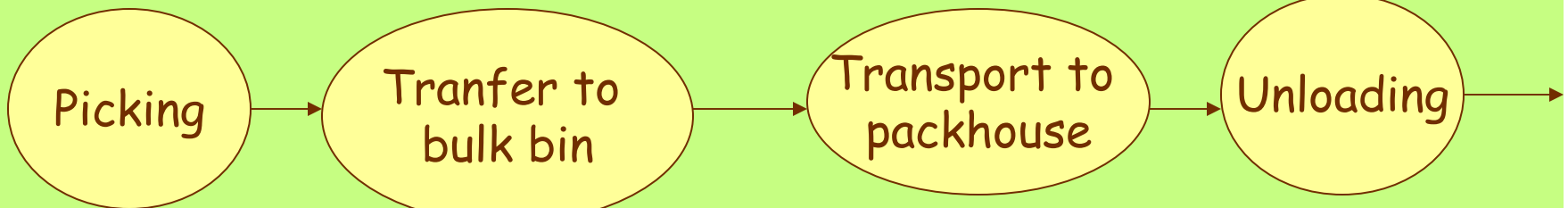
Bruising
Soiling

Bruising
High temperatures

Bruising
High temperatures



Establish practices to eliminate the risk for identified hazards



Rain/wet fruit
Fingernails
Rough/unclean handling
Correct maturity?

Bruising
Soiling

Bruising
High temperatures

Bruising
High temperatures

Only clean bins,
padding material in bins,
train staff

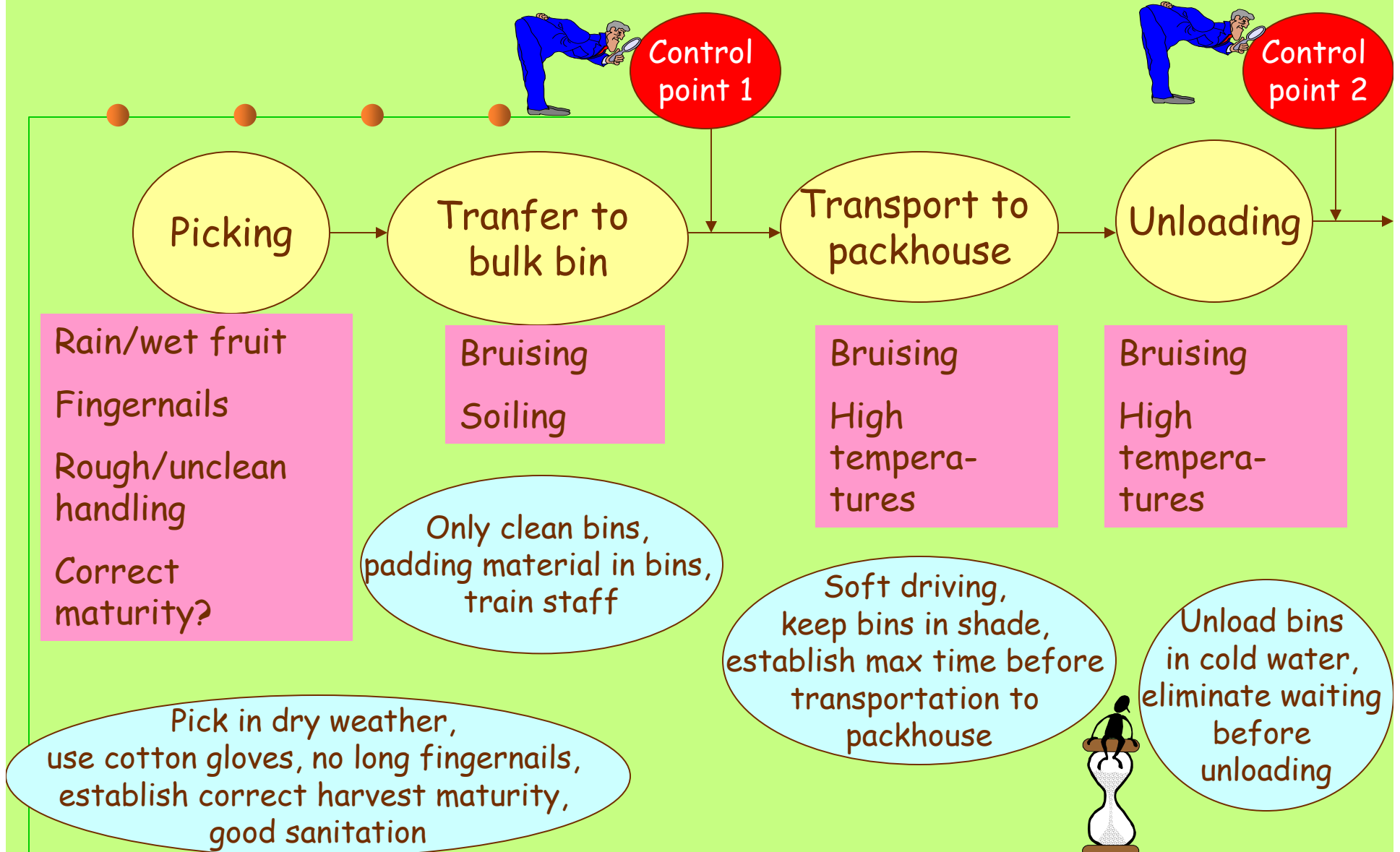
Soft driving,
keep bins in shade,
establish max time before
transportation to
packhouse

Unload bins
in cold water,
eliminate waiting
before
unloading

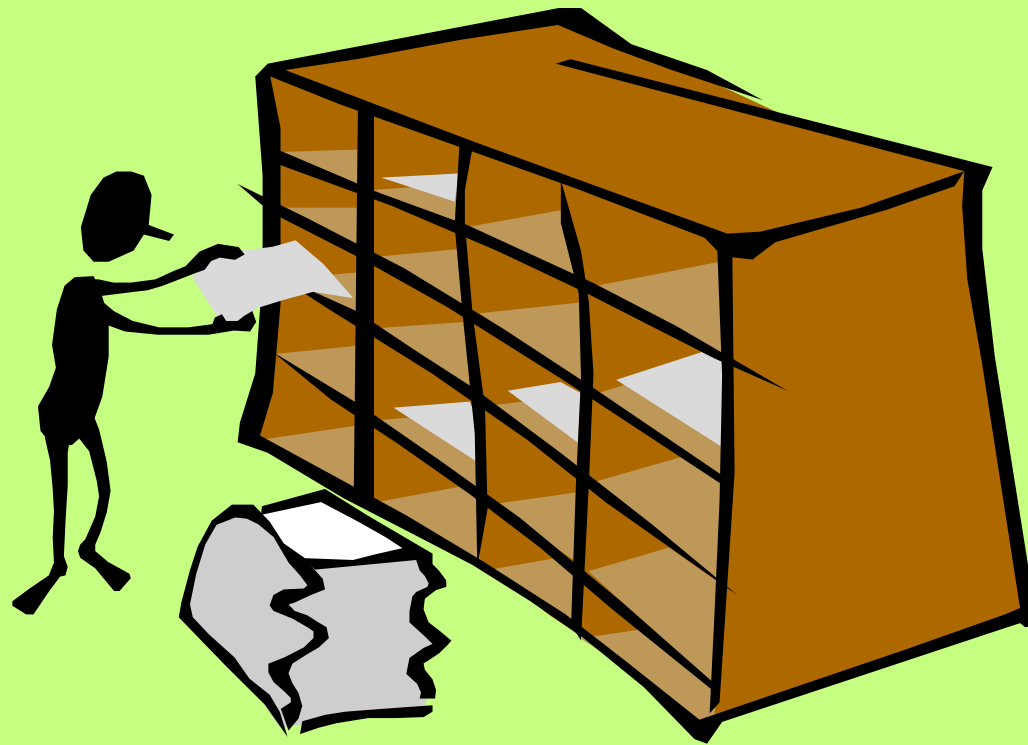
Pick in dry weather,
use cotton gloves, no long fingernails,
establish correct harvest maturity,
good sanitation



Establish control points

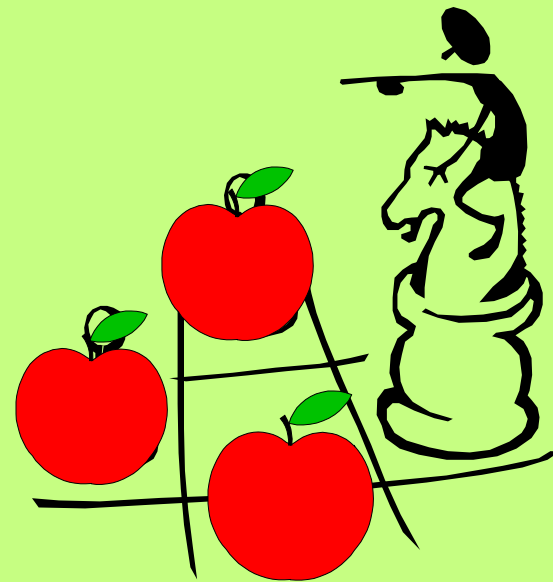


Records



Keep records on all controls made in the business operations

And so on.....



Food hygiene (852/2004 annex 1.)

- Give staff proper training
- Keep facilities clean
- Disinfect after cleaning, where necessary, facilities and equipment
- Use clean potable water
- Ensure that staff is healthy
- Prevent animals and pests from contaminating products
- Handle hazardous substances carefully to prevent contamination
- Keep records on all controls made

Where should this be applied?

- Primary production
- Sorting and Packaging
- Storage
- Transport

Export side

-
- Storage (at importer)
 - Distribution
 - Wholesale
 - Retail

Import side

Pest residues

- Business operators exporting products **MUST KNOW EXACTLY** which plant protection chemicals are allowed to be used on products and minimum time from treatment to harvest in the destination country!
- In all EC countries - same rules on substances and residue limits

Irregularities in residue limits

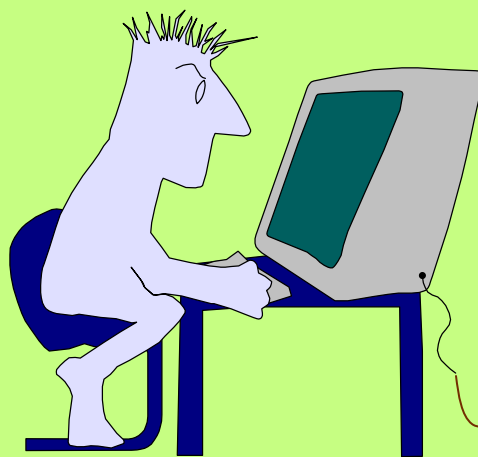
- Traders usually have a contract clause obliging the **seller to pay for all expenses** related to the discovery of high levels of pesticides residues or f.ex. mycotoxins
- Irregularities usually mean **no further deliveries** to this buyer
- Irregularities are **recorded** in the list available in the **entire Community**
- Irregularities may **damage all exporters** in a country



EU Pesticide database

http://ec.europa.eu/sanco_pesticides/public/index.cfm

Provides
information
on pesticides
and limits



Important principle

● ● ● ●
Before export commences the operator must have established:

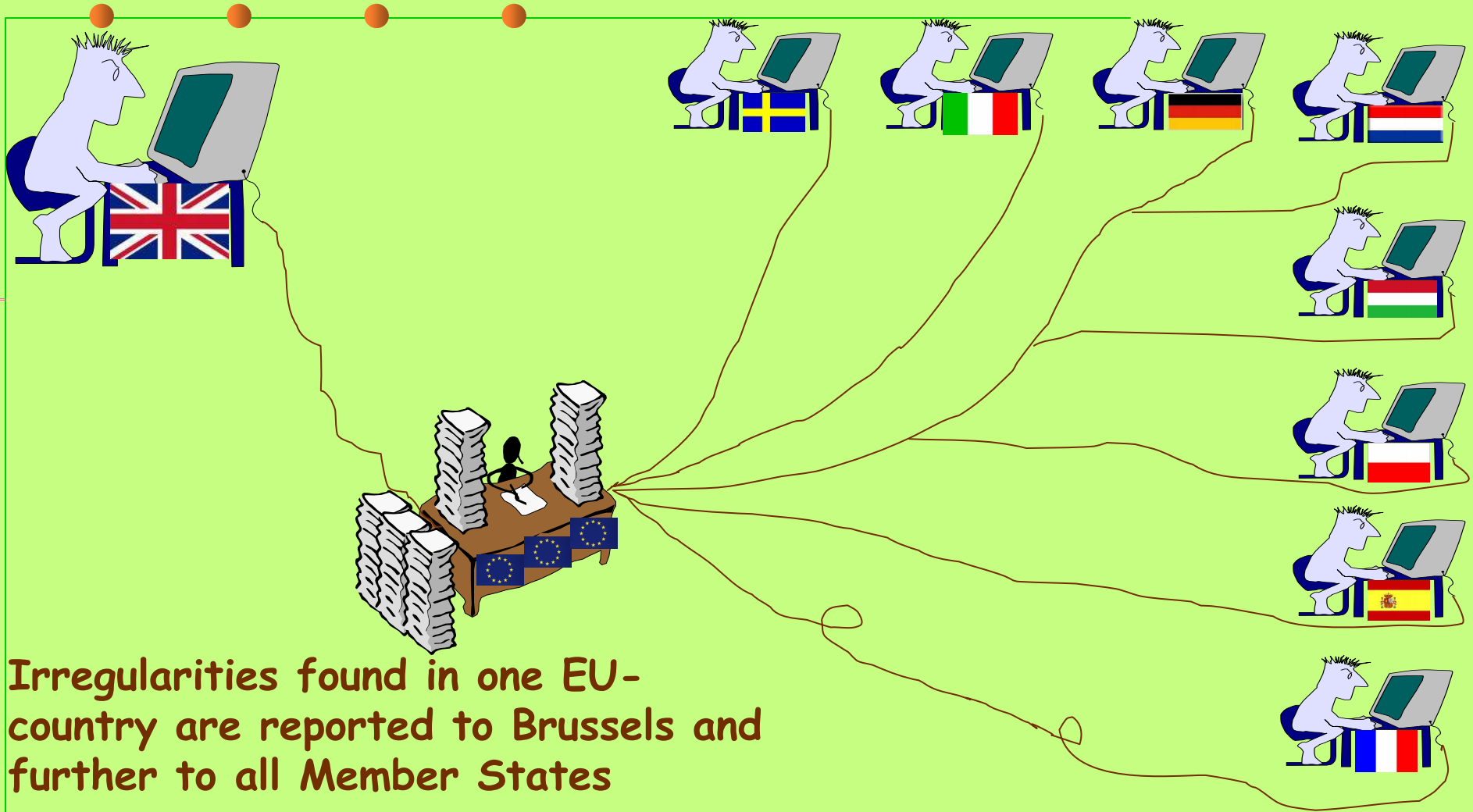
- Staff training
- Work procedures
- Controls
- Record keeping
- Traceability

Giving 100% reliability.



Rasff

EU Rapid alert system for Food and Feed



Irregularities found in one EU-country are reported to Brussels and further to all Member States

Traceability

● ● ● ●

The whole market can stop functioning if it is not possible to trace food and feed.

There must be a system so that targeted accurate withdrawals, or information to consumers and officials can be made at all stages if there is a food safety problem.

Recital 28 in EC No 178/2002.

Traceability

It is necessary to ensure that a food or business, including an importer, can identify at least the business from which the food, feed, animal or substance has been supplied.

Recital 28 in EC No 179/2002.

Traceability

Traceability means the ability to trace and follow a food, feed, food producing animal or substance through all stages of production, processing and distribution.

Article 3 point 15 in EC No 179/2002.

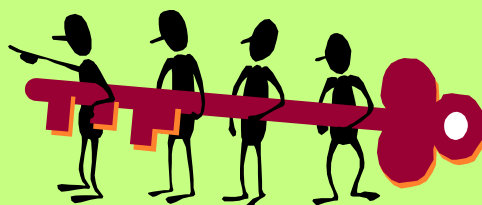
Legal and trade requirements on traceability

	Legal requirement	Additional Trade requirement
Identify the supplier	Yes	
Mark with batch/lot number	Yes	
Record on suppliers of batches/lots	Yes	
Full traceability down to individual field	No	Yes, usually
Record of pesticide treatments on individual fields	No	Yes, usually

Conclusion

Working together for high quality and full food safety is the key to success.

It may sound very basic but errors are common also among EC producers and packers.



Thank you for listening

