



The EU Food Safety System

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Micro
Criteria
2073/2005

853/2004
**food of animal
origin**

852/2004

- Hygiene of
Foodstuffs

178/2002
General Food Law



Present EU Legislation

GENERAL FOOD LAW is laying down the general principles and requirements for food business operators :

- High level of protection public health safety
- Precautionary Principle
- Control throughout the chain
- Producer responsibility
- Avoid Cross contamination



General Food Law: Key Elements for all food business operators

Cooperation

**Withdrawal &
Recall Procedures**

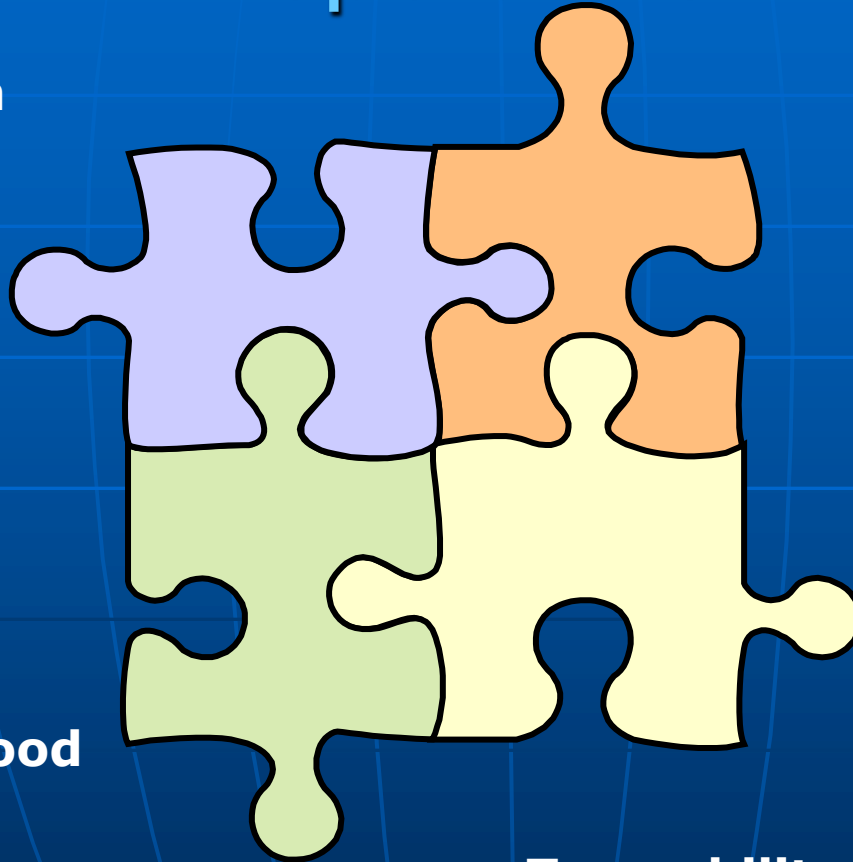
**Honesty
No Frauds**

Transparency

Safety of Food

Responsibility

Traceability



Hygiene Requirements

HACCP

**Regulation
852/2004**

EU Guidance

**Guides to
Good Hygiene Practice**



Regulation 852/2004 on the hygiene of foodstuffs

- EU guidance on Hygiene requirements
- EU guidance on Implementation procedures based on the HACCP principles (Self control)
- Prerequisites in Annex II
- HACCP: Article 5

Food of animal Origin 853

- Foodstuffs of animals may present microbiological and chemical hazards.
- specific hygiene rules to ensure a high level of public health protection
- These rules (853/2004) are supplement those laid down in Regulation (EC) No 852/2004 and

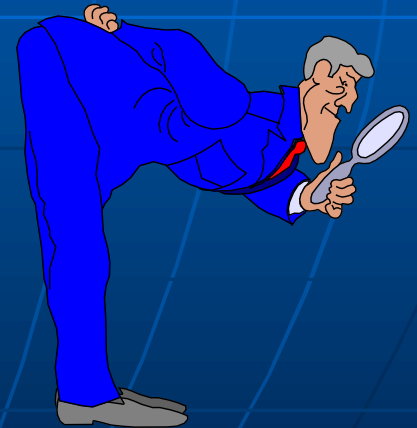
Application of 853 in general

- This Regulation apply to unprocessed and processed products of animal origin.
- Establishments handling products of animal origin must be approved by CA
- Separate chapters on meat, milk fish



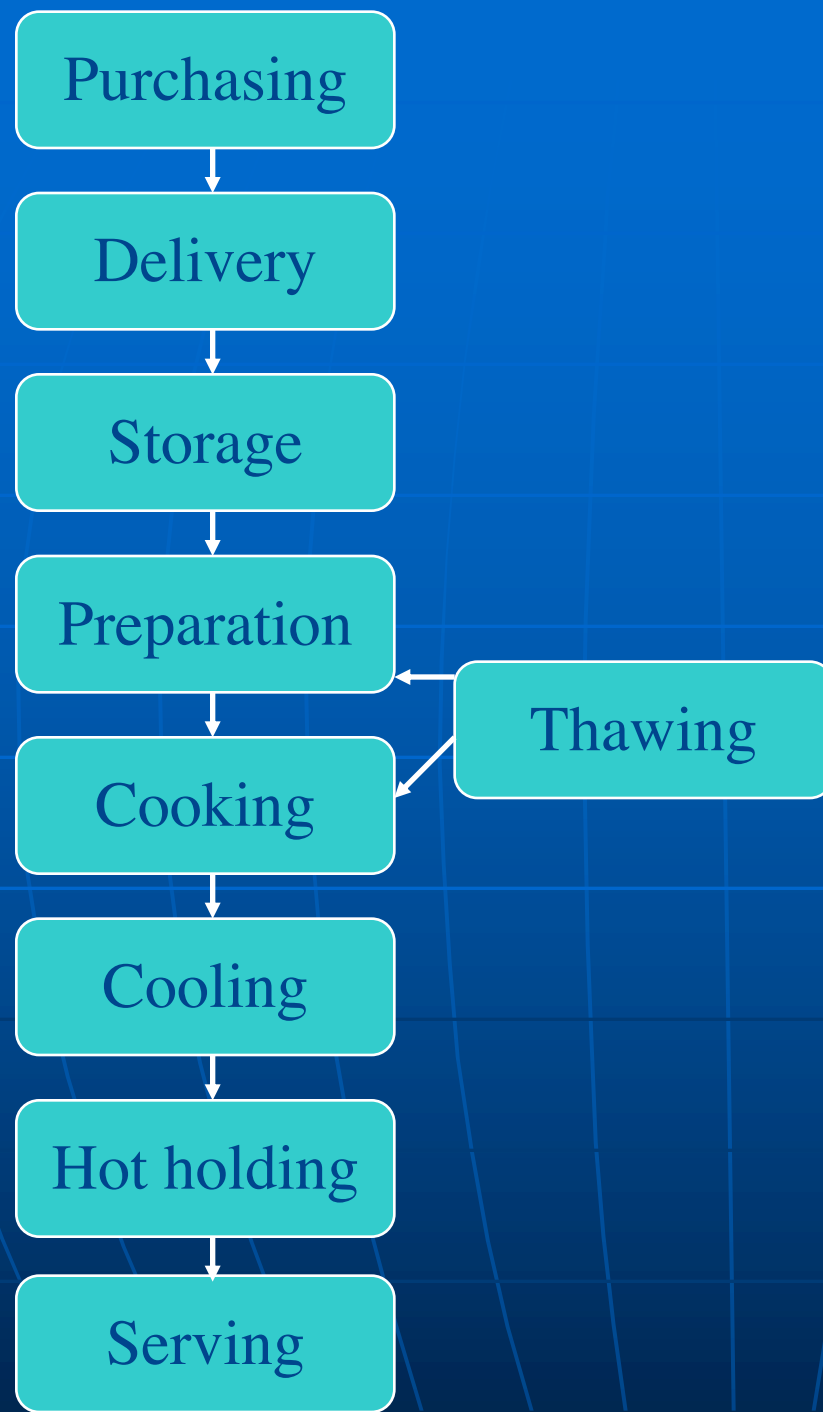
The European legislation

- Open norm (adequate, enough)
- HACCP adapted to companies
- Controlling systems not end products
- Training of inspectors

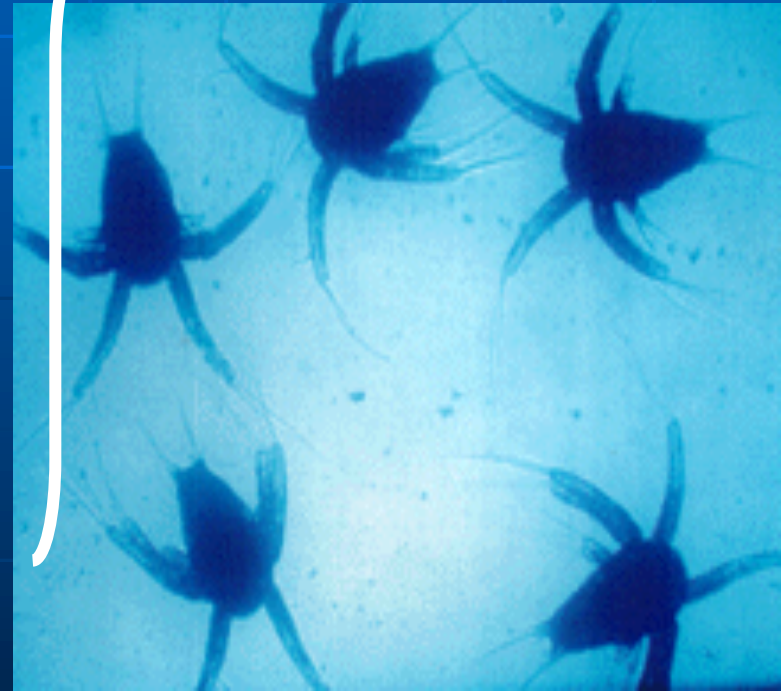


Present European legislation

- Inspectors become auditors who check the food production system
- Responsibility of food producers for safety and honesty (prevention of fraud like addition of water without declaring)



**Process control
through HACCP**



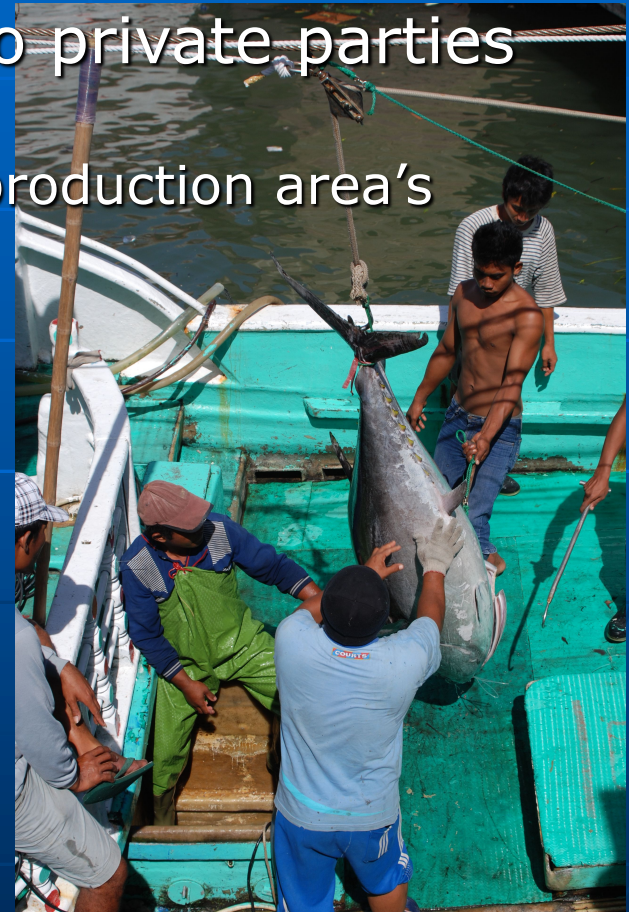


The competent Authority

- **Government body in charge (EU contact point)**
- **legislation in place in the country**
- **CA in charge (can it close a factory?)**
- **Is CA independent**
- **Has CA means to work right (money)**
- **Laboratory facilities**

Competent Authority

- Government can delegate tasks to private parties
 - Practical examples : Laboratory
 - Define production area's for bivalve production area's



Thank you for your attention

