

EU Hygiene package

Application in carp farms and in carp processing

Dr. Andrea Di Biase

+39 338 5040638

dibiaseandrea@hotmail.it



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Darugar, Croatia





EU Food Law

The frame for the EC food safety legislation was given by the Article 3 of the Rome Treaty (1957) to assure the ***free movement of products within the common market***. Based on that, the general objectives of the food law are:

- ✓ **protect public health** (human, animal and plant);
- ✓ provide consumers with information to enable informed choices and protect consumer interests;
- ✓ assure fair trading and competitive conditions of food business operators;
- ✓ provide for the adequate and necessary official controls of foodstuffs.



26-28 october 2011



Daruvar, Croatia





EU Food Law

The legislation system of the EC uses these instruments:

- **Regulations of the European Parliament and the Council (EC) or the Commission.** These apply directly to all member states and are binding as soon as they are adopted and published. They are mandatory for all member states.
- **Directives of the Council (EC).** These describe compulsory objectives but allow member states flexibility in translation into national law through national implementing legislation. A directive may allow specific derogations (exceptions) for national laws or practices. But each directive states when it becomes forbidden to allow non-complying products on the market.
- **Decisions** are documents binding the parties to whom they are addressed. This may be member states, companies or individuals.



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



EU Food Law



- ✓ **General food law** - Reg. (EC) 178/2002
- ✓ **Hygiene package** - Regulations
 - 852/2004 on food hygiene
 - 853/2004 on food of animal origin
 - 854/2004 rules for official controls on products of animal origin
 - 183/2005 on feed hygiene
 - 882/2004 on official controls - feed and food law
- ✓ **Microbiological criteria for foodstuffs** Commission Regulation EC 2073/2005.
- ✓ **Food labelling** - Directive 2000/13
- ✓ **GMO regulations** - Reg. 1829/2003 and 1830/2003
- ✓ **Packaging and food contact materials** - Reg. 1935/2004
- ✓ **Food additives, colours and sweeteners:**
 - Directives 89/107, 94/35, 94/36 EEC and 95/2/EEC
- ✓ **Maximum levels for certain contaminants in foodstuffs**- Reg. 1881/2006.



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



EU Hygiene package

FARMERS AND PROCESSING/PACKING OPERATORS

(EC) 852/2004:
Regulation on the hygiene of foodstuff

(EC) 853/2004:
Regulation on specific hygiene rules for food of animal origin

(EC) 2073/2005:
Regulation on microbiological criteria for foodstuffs and feed production

OFFICIAL INSPECTORS VETERINARY POLICE

(EC) 854/2004:
Regulation on official controls on foods of animal origin

(EC) 882/2004:
Regulation on official controls for feed and food, animal health and animal welfare rules



26-28 october 2011



Daruvar, Croatia





EU Hygiene package

(EC) 178/2002

- Regulation on General principles and requirements of food law
- Establishing EFSA
- Laying down procedures in matters of food safety

“Assurance of a high level of protection of human health and consumers’ interest in relation to food, in the diversity in the supply of food including traditional products” is the proclaimed objective of the regulation. “It establishes common principles and responsibilities, the means to provide a strong science base, efficient organizational arrangements and procedures to underpin decision-making in matters of food and feed safety” and “applies to all stages of production, processing and distribution of food and feed, except the primary production for private domestic use or to the domestic preparation, handling or storage of food for private domestic consumption”.



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia





EU Hygiene package

(EC) 852/2004

Regulation on the hygiene of foodstuff:

- applies to all stages of food and feed chain
- **food business operators obligations**
- general requirements primary production
- technical requirements
- temperature control requirements
- **HACCP** - all non primary producers
- **registration/approval of food businesses**
- national guides to good practice
- **product recall**



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia





EU Hygiene package

(EC) 853/2004

Regulation on specific hygiene rules for food of animal origin

- **spec. hygiene rules** for food of animal origin
- processed and unprocessed, except food consisting partly of products of plant origin
- approval of establishments
- health and identification marking
- imports
- Food Chain Information
- does not apply to retail (certain exemptions)

Amended by Regulation (EC) 1662/2006



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



Application in carp farms and in carp processing

Food and feed business operators at all stages of production, processing and distribution within the businesses under their control shall:



1. **ensure** that foods or feeds satisfy the requirements of food law which are relevant to their activities ;
2. **verify** that such requirements are met;
3. assure the relevant product **traceability**;
4. **withdraw** and/or **recall** food/feed which is not in compliance with the food/feed safety requirements;
5. **notify** the consumers and the competent authorities when the non conforming product may have reached the consumer; the competent authorities if the food placed on the market may be injurious to health, about the measures that he had taken to prevent risk for the final consumer and
6. **cooperate** with the competent authorities to avoid or prevent the risk for the consumer.



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



EU Hygiene package

Application in carp farms and in carp processing



*obligation of law...
opportunity to improve the product*

Traceability

Quantitative risk assessments typically aim at covering the whole "farm to fork" or 'ship to dish' chain and at any point in time, one must therefore be able to trace an event or a product

HACCP

Hazard
Analysis and
Critical
Control
Points



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



TRACEABILITY

In simple terms, it means having the ability to answer **5 key questions** about inputs, production, and outputs:

1. Where did it come from?
2. How did it get here?
3. What did we do with it?
4. Where did it go?
5. How did it get there?

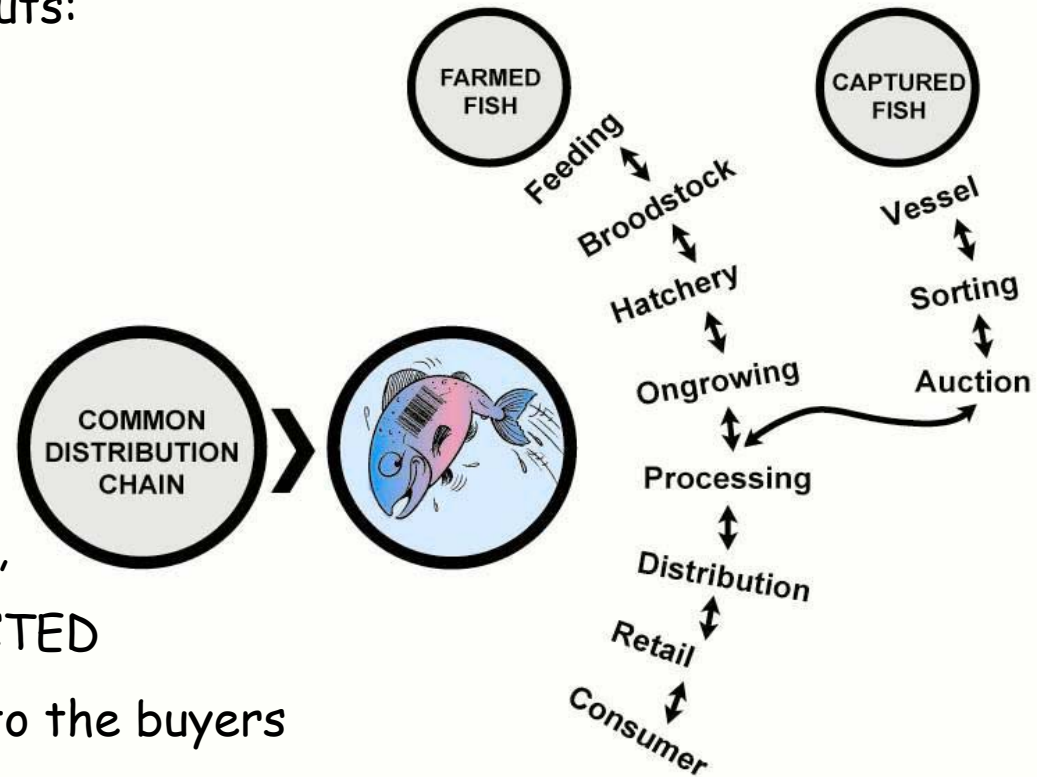


Image by EAN Fish Traceability Guidelines

- ✓ All the info must be RECORDED,
- ✓ The documents must be COLLECTED
- ✓ Info must be TRANSMITTED to the buyers
- ✓ When info will be in demand

You must be made AVAILABLE to the
OFFICIAL INSPECTORS/VETERINARY POLICE



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



TRACEABILITY

EXAMPLES of TRACEABILITY SYSTEMS

There are a number of different systems that can be used for traceability within an organisation or throughout a supply chain, each having advantages and disadvantages.

- Paper based
- Computer Based
- Bar Code
- Radio Frequency Identification
- DNA
- Biometrics



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia



Thanks! Hvala! Grazie!



26-28 october 2011

Eurofish
INTERNATIONAL ORGANISATION

Daruvar, Croatia

