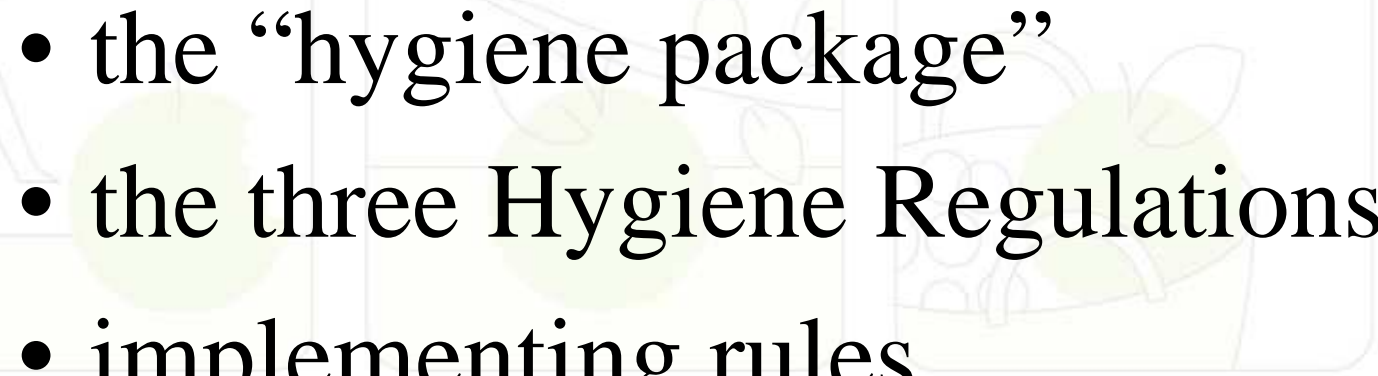




# “The Hygiene package” a new approach to food safety

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# Summary

- 
- the “hygiene package”
  - the three Hygiene Regulations
  - implementing rules
  - guidance documents

## “the hygiene package”

- ✓ Regulation (EC) No 178/2002 - General food law
- ✓ Regulation (EC) No 852/2004 - Hygiene of foodstuffs
- ✓ Regulation (EC) No 853/2004 - Hygiene rules for food of animal origin
- ✓ Regulation (EC) No 854/2004 - Official controls (meat inspection)

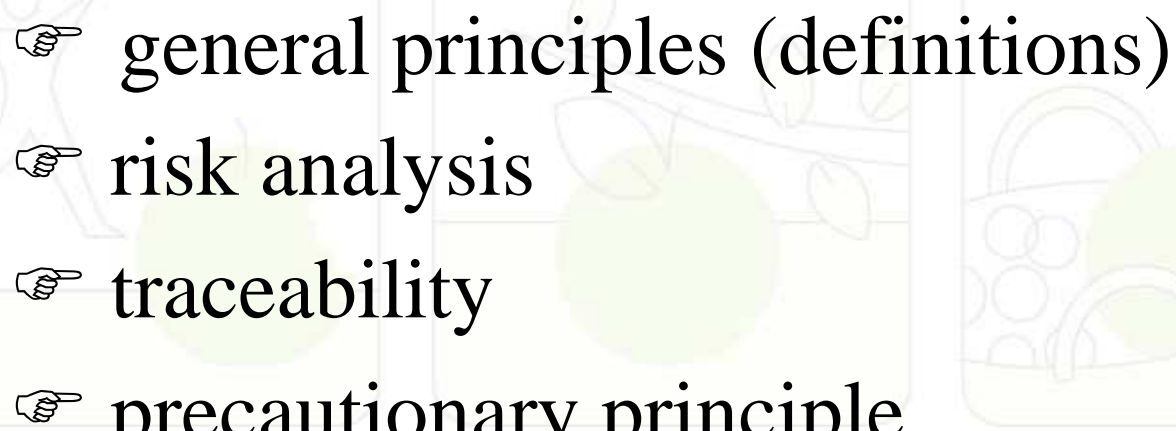
## “the hygiene package”

- ✓ Regulation (EC) No 882/2004 - Official Feed & Food Controls
- ✓ Regulation (EC) No 1831/2003 - Hygiene of feedstuffs
- ✓ Implementing Regulations of the hygiene package (4 + 9)



# General food law

## Regulation (EC) No 178/2002

- 
- ➔ general principles (definitions)
  - ➔ risk analysis
  - ➔ traceability
  - ➔ precautionary principle
  - ➔ RASFF
  - ➔ EFSA

## Regulation (EC) No 852/2004 characteristics

- ☞ all food (replaces 93/43/EEC)
- ☞ stable to table (integrated approach)
- ☞ all stages of production, processing, distribution, exports
- ☞ primary responsibility: food business operator
- ☞ not: direct sale of primary products to final consumer

# Regulation (EC) No 852/2004 “a new approach”

- ☞ registration of all food businesses
- ☞ hygiene requirements
- ☞ HACCP (all 7 principles)
- ☞ guides to good practice
- ☞ microbiological criteria
- ☞ temperature control requirements



## Regulation (EC) No 853/2004 characteristics

- ☞ food of animal origin:  
red and white meat, farmed and wild game, MSM, meat products, live bivalve molluscs, fishery products, raw milk & dairy products, eggs (& products), frogs' legs, snails, rendered animal fat & greaves, treated stomachs, bladders & intestines, gelatine, collagen
- ☞ not: retail (new definition)

## Regulation (EC) No 853/2004 “a new approach”

- (conditional) approval of establishments
- health mark for red meat carcass (by vet.)
- identification mark (by operator)
- (simplified) requirements for slaughterhouses & cutting plants
- emergency slaughter

## Regulation (EC) No 854/2004 characteristics

- quantitative assessment of risks determining the ante-mortem and p.m. examination
- food business operator is responsible
- verification by competent authority
- goal more important than the means




## Regulation (EC) No 854/2004 “a new approach”

- ➔ action if animals are not clean
- ➔ food chain information
- ➔ risk-based meat inspection
- ➔ use of slaughterhouse staff

## Commission Regulation (EC) No 2074/2005 food chain information

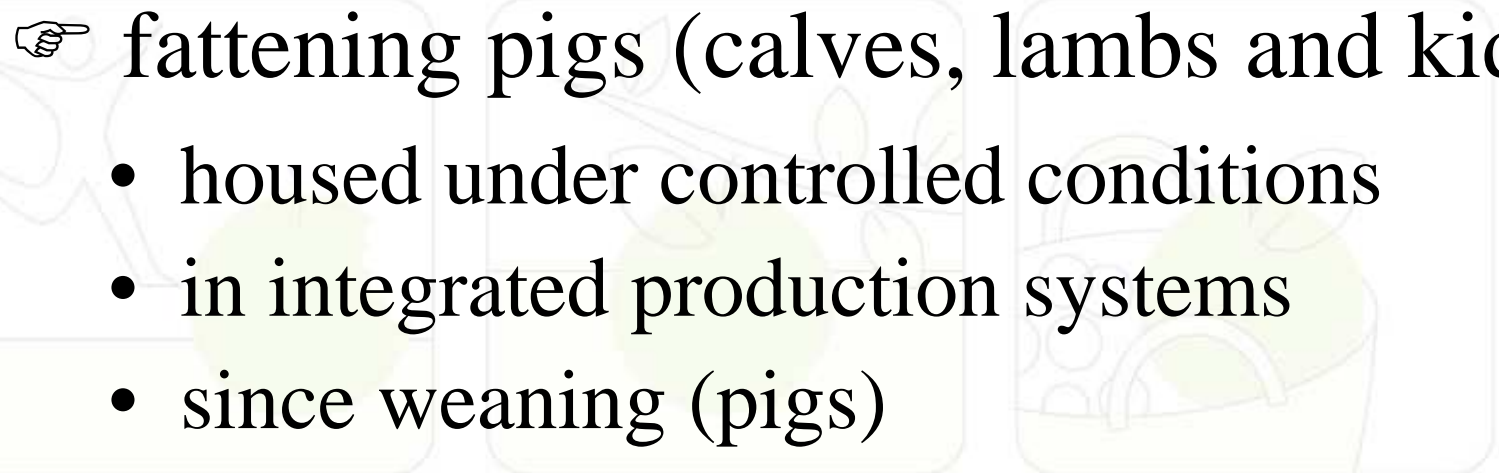

- ➔ gradual implementation
- ➔ preferably in advance (24 hours)
- ➔ may accompany animals (horses, markets, emergency, a.m. at farm)
- ➔ not all information necessary (QA scheme)

## feedback to farmer

-  observations on live animal (health, welfare, clean animals)
-  observations on dead animal  
slaughter findings:
  - lung or joint diseases
  - tail biting
  - injection sites, etc.
-  form and coding suggested

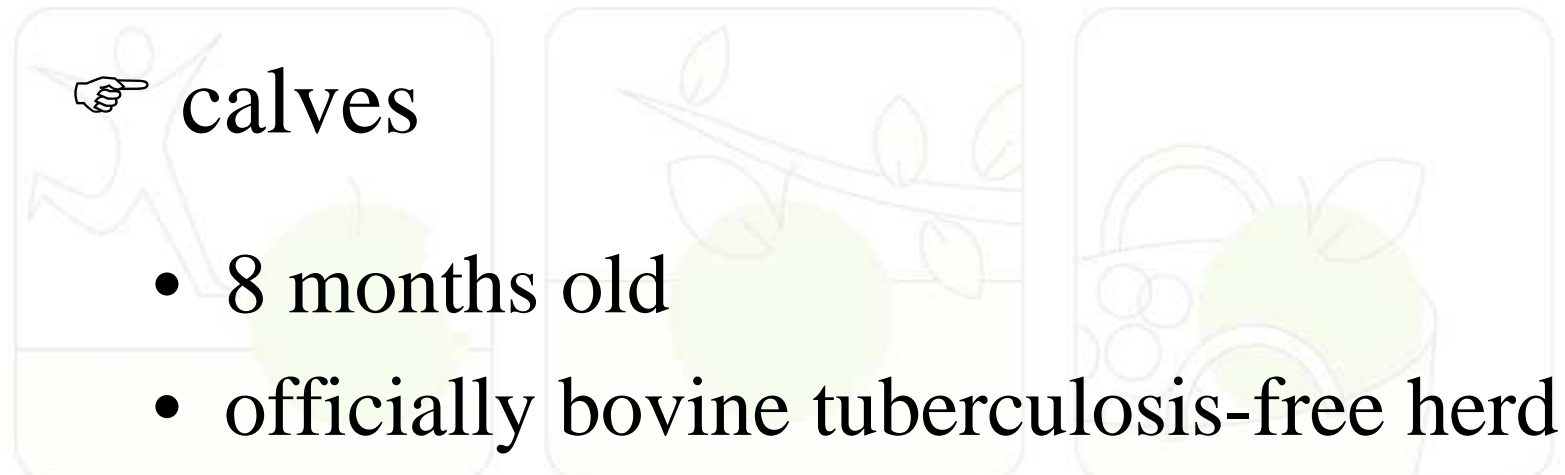



## risk-based meat inspection

- 
-  fattening pigs (calves, lambs and kids)
    - housed under controlled conditions
    - in integrated production systems
    - since weaning (pigs)
  - regular serological and/or microbiological monitoring



# risk-based meat inspection

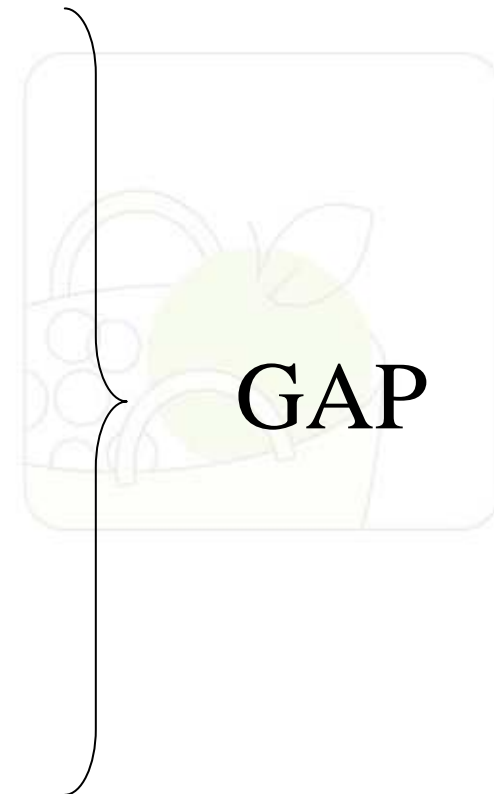


 calves

- 8 months old
- officially bovine tuberculosis-free herd
- always palpation of lymph nodes

## requirements for management

- feed
- all-in/all-out
- no outdoor access
- food chain information
- treatment of bedding material
- farm staff/ access procedures
- pest control



## flexibility

- Derogations to facilitate SME's
- National measures adapting the requirements for:
  - ✓ continued use of traditional methods
  - ✓ special geographic constraints
  - ✓ establishments with low throughput
  - ✓ construction, layout, equipment

## national measures taken by MS

- small slaughterhouses (AT and SI)
- slaughter on farm (LU)
- reindeer meat (FI and SE)
- raw-dried and raw-smoked meat products (BG)



# implementing rules

some examples:

- 👉 microbiological criteria
- 👉 *Trichinella* testing

# Commission Regulation (EC) No 2073/2005 microbiological criteria



## **Food safety criteria**

- defines the acceptability of the product/batch
- applicable to products placed on the market
- action: withdrawal

## food safety criteria: *Salmonella*

- minced meat and meat preparations
- from poultry (intended to be cooked)
- absence in 10 g until 1/1/2010
- absence in 25 g thereafter
- $n=5$ ,  $c=0$
- sampling once a week



# Commission Regulation (EC) No 2073/2005 microbiological criteria

## **Process hygiene criteria**

- indicates the acceptable functioning of the production process
- applicable during the process, not to products placed on the market
- action: improvement of production hygiene, selection of raw materials

## process hygiene criteria: *Salmonella*

### Carcases of broilers and turkeys

>15 carcasses

10 g of neck skin

after chilling

absence in 25 g of pooled sample,

"rolling window" system (7 out of  
50 samples can be positive)

# flexibility

- ☞ operator can choose frequency and method
  - based on risk
  - in the context of HACCP
- ☞ fixed frequency of sampling (carcasses, etc.)
- ☞ once weekly  $\Rightarrow$  fortnightly sampling
- ☞ reduced frequency for small establishments

# Commission Regulation (EC) No 2075/2005

## *Trichinella*

new approach:

- ➡ larger sized sample of meat (animals at risk)
- ➡ reference method
- ➡ not any longer trichinoscopic method (except)
- ➡ derogations
  - freezing (except horse and game meat)
  - *Trichinella* free farms (fattening pigs only!)

## Commission Regulation (EC) No 2075/2005

- 👉 registration of *Trichinella* free holdings
  - farmer: husbandry (feed, not outdoors)
  - CA: pest control (= GAP)
  - regular farm controls
  - monitoring program
  - annual report
  - contingency plan
- 👉 but testing of horses, wild boar, breeding pigs, “organic” pigs



Tartu, 18-6-2007

# flexibility for small slaughterhouses

- ☞ discontinuous slaughter
- p.m. inspection by OA
- sufficient facilities to detain meat
- procedure to assess the performance of the OA
- OV visits once a day
- a.m. inspection by OV

# Guidance documents

- ☞ Regulation (EC) No 852/2004\*
- ☞ Regulation (EC) No 853/2004\*
- ☞ HACCP (2 parts)\*
- ☞ import requirements\*
- ☞ multi-annual control plans/auditing
- ☞ official controls of microbiological criteria\*
- ☞ CD-ROM





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## additional info:


[http://ec.europa.eu/food/food/biosafety/hygienelegislation/index\\_en.htm](http://ec.europa.eu/food/food/biosafety/hygienelegislation/index_en.htm)

<http://europa.eu.int/eur-lex/lex/>

[www.vetimpleg.eu](http://www.vetimpleg.eu)

[http://ec.europa.eu/food/training/index\\_en.htm](http://ec.europa.eu/food/training/index_en.htm)

## transitional derogation (Art. 8)

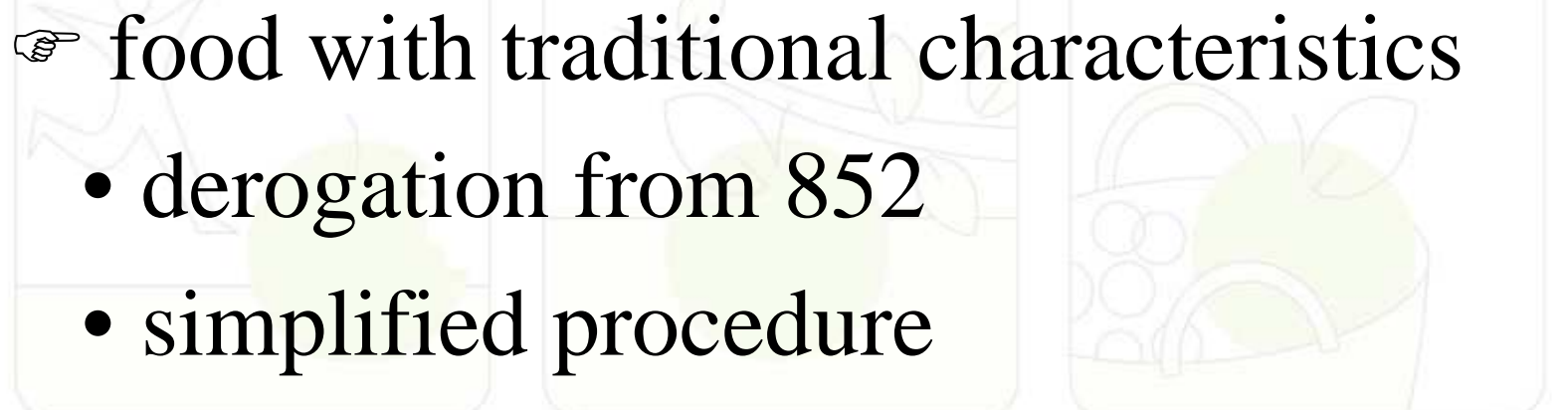
 n=5, c=1

 notify Commission and MS

 labelling

- only for the domestic market
- to be thoroughly cooked

## Commission Regulation (EC) No 2074/2005

- 
- food with traditional characteristics
    - derogation from 852
    - simplified procedure
    - does not apply to traditional methods

## Commission Regulation (EC) No 2076/2005 transitional arrangements

- ☞ use of clean water
- ☞ for heading, gutting, filleting, cutting  
of fishery products
- ☞ on land establishments
- ☞ on board vessels