

CA18105



RIBMINS

Risk-based meat inspection and
integrated meat safety assurance

Legislation framework that leads to Meat Safety Assurance System changes

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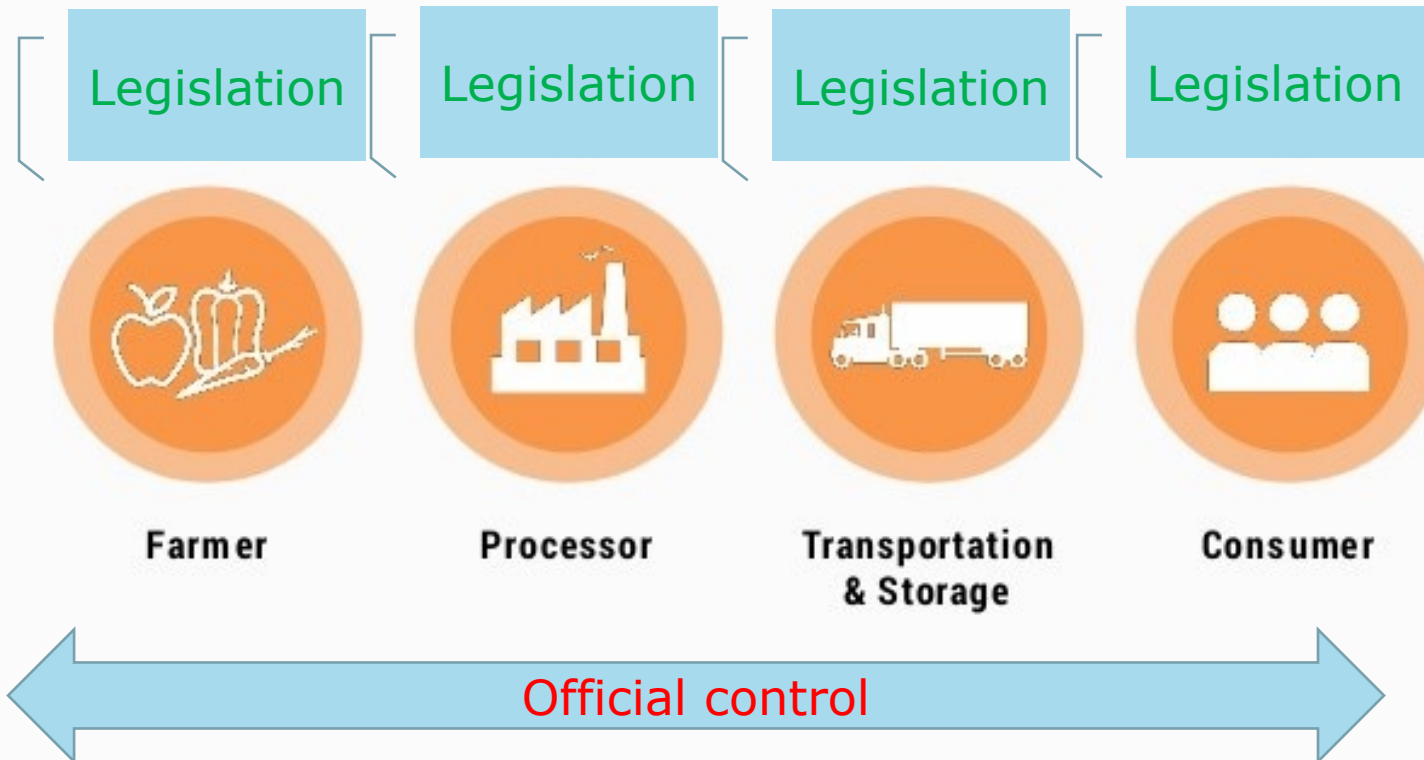
Introduction – EU legislation



<https://www.foodsafetynews.com/2021/03/eu-rules-on-risk-assessment-come-into-force-reviews-continue/>

The purpose of regulations and legal framework

Food Supply Chain Key Players

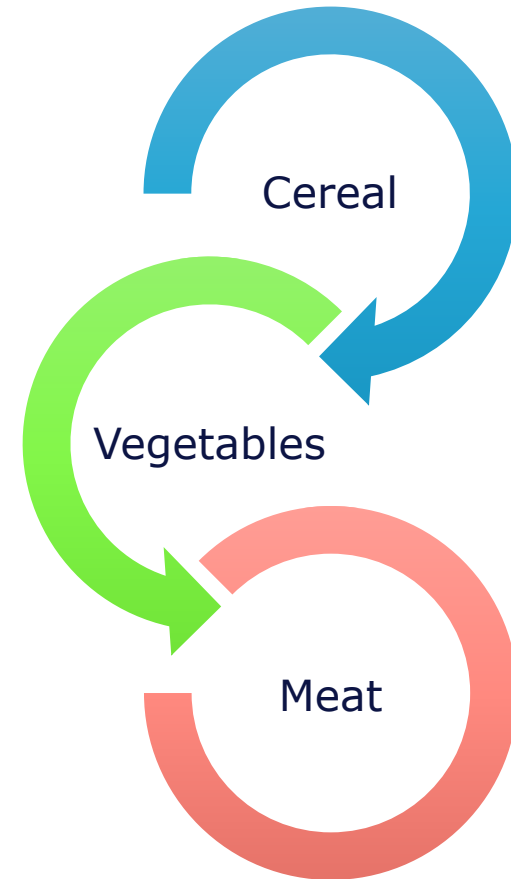


Official controls

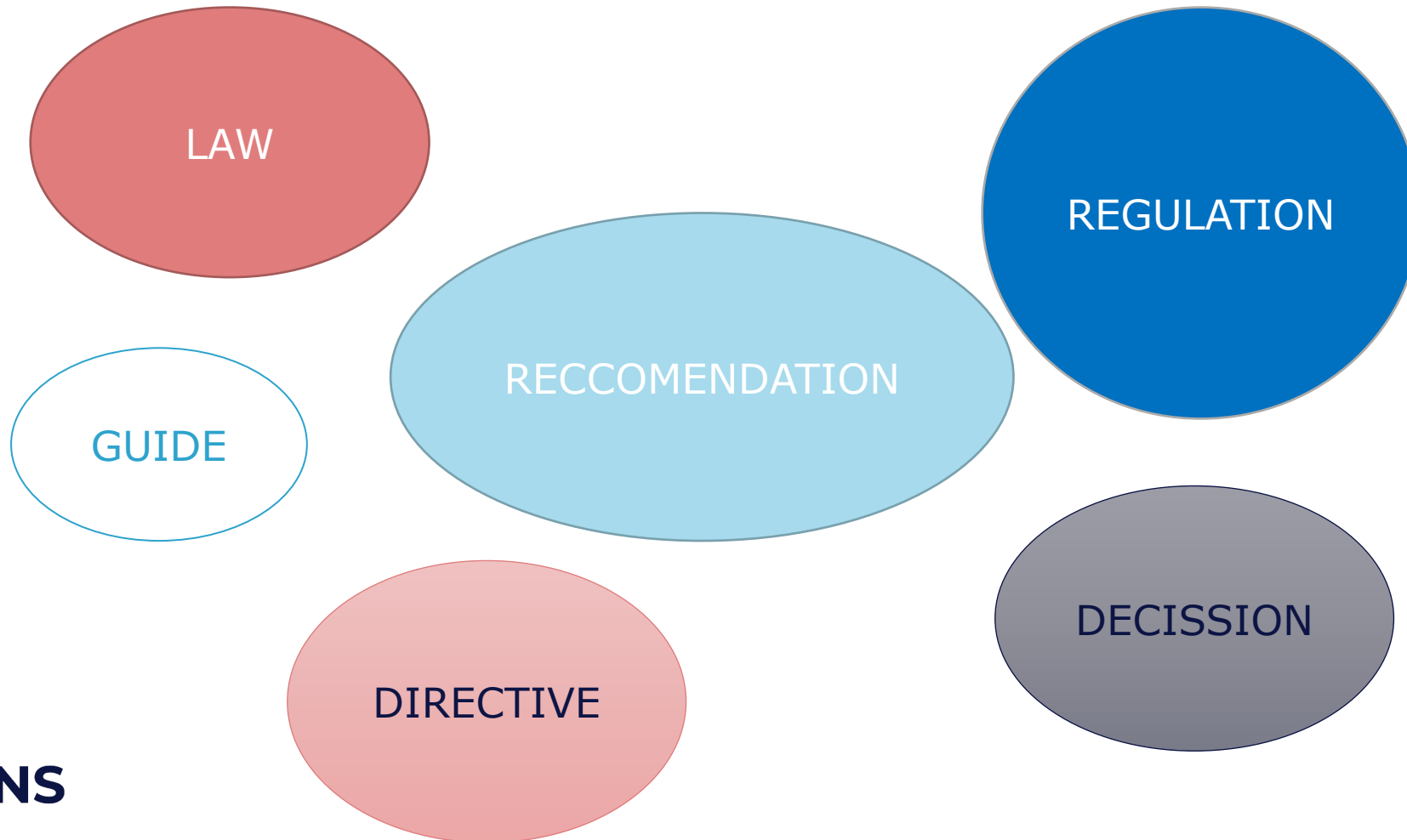
- legislation alone is not enough!!!



Control of „complex foods“ can be a challenge



EU Legislation – types of legal acts



EU Legislation - different levels of applicability

EU TREATIES - lay down the objectives of the European Union

REGULATIONS - must be applied in its entirety across the EU

DIRECTIVE - sets out a goal that all EU countries must achieve

DECISION - binding on those to whom it is addressed

DELEGATED ACTS - detailed measures

IMPLEMENTING ACTS - ensure uniform implementation

RECOMMENDATION - suggestion

OPINION, GUIDE - helps

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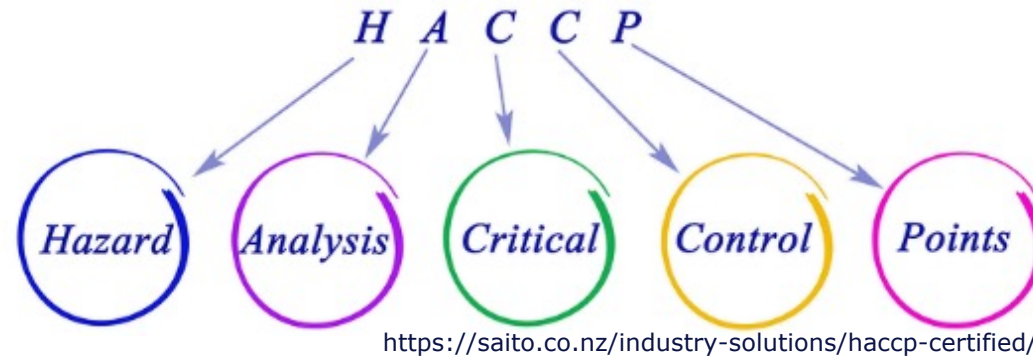
Reform of EU legislation

- Mandatory HACCP: Decision 2001/471/EC
- General Food Law: EC 178/2002**
- Animal Health rules: Directive 2002/99/EC



<https://www.istockphoto.com/photos/legal-reform>

HACCP: Decision 2001/471/EC



- Guide to good manufacturing practice (pre-requisite)
- Food business operator - specific **HACCP plan** structured on seven principles
- **Microbiological testing** for verification purposes
 - Process hygiene indicators for carcasses
 - Hygiene indicators for surfaces

EC Regulation 178/2002 (General Food Law) – the main principles



1. Food safety requirements



2. Traceability of food and feed products



3. Responsibility of operators



4. Withdrawal, recall and notification for food and feed in relation to safety requirements



5. Import and export

Food hygiene



https://commons.wikimedia.org/wiki/File:Sow_and_five_piglets.jpg

- Animal health



<http://www.eyeofscience.de/en/bacteria/>

- Food safety hazards



<https://www.foodsafety.com.au/blog/how-to-avoid-cross-contamination-in-the-kitchen>

- Human behavior and processing technology

Animal Health rules Directive 2002/99/EC



Prevention of the introduction or **spread of animal diseases** resulting from the placing on the market of products of animal origin:

- Relevant diseases
- Specific treatments to eliminate animal health risks (meat + milk)



Member States shall ensure:

- Official animal health controls
- Measures to safeguard animal health in case of severe risk
- Veterinary certificates where required



Import of animal products from 3rd countries:

- Only if animal health requirements met
- Lists of 3rd countries allowed to import specific products

EU Hygiene package 2004

	Rules for all foods	Rules for animal origin foods
Rules for industry	Hygiene of Foodstuffs (852/2004)	Hygiene of Foodstuffs Hygiene Rules for Food of Animal Origin (853/2004)
Rules for official controls	Official Control of Feed and Food (882/2004)	OCFF + Official Control on products of Animal Origin (854/2004)

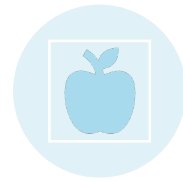
- All underpinned by Regulation 178/2002

Supported by Reg. 2073/2005 on microbiological criteria

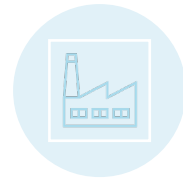


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Hygiene of foodstuffs (852/2004)



Applicable to all foods



Primary responsibility for food hygiene/safety lies with the producer



HACCP plan implemented



Integrated approach "from farm to fork": applicable to all stages incl. on-farm (GFP), production, processing, distribution, export



Registration of all food business operators (FBO)

Hygiene rules for food of animal origin, EC 853/2004



Approval of establishments (subject to conditions)



Requirements for slaughterhouses & cutting plants



Animals must be clean



Health mark for red meat carcasses (by official veterinarian)



Identification mark (by operator)



Emergency slaughter

Official controls on products of animal origin, EC 854/2004



- Products of animal origin can be imported from a third country **only if it is specifically enlisted as EU approved**
- Third country is enlisted **only if it implements the EU official controls** (with a guarantee by its Competent Authority) or after equivalence agreements
- EU conducts own **controls/audits** in such a third country

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Official controls of feeds and foods: Regulation EC 882/2004

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- **Competent Authority (CA):** in charge of realization of all goals and official controls
- **Control methods:** monitoring, surveillance, checks, revision, inspection, sampling and analysis
- **Control activities:** inspection of raw materials and objects, documentations, audits of GHP- and HACCP-based systems
- Nominated Reference **Laboratories** (national and EU) with subordinated network of accredited laboratories

Reform of EU legislation – RECENT

- Regulation (EU) 2016/429 („Animal Health Law“)
- **Official Controls Regulation (EU) 2017/625**
- Commission Delegated Regulation (EU) 2019/624 (official controls on the production of meat)
- Commission Implementing Regulation (EU) 2019/627



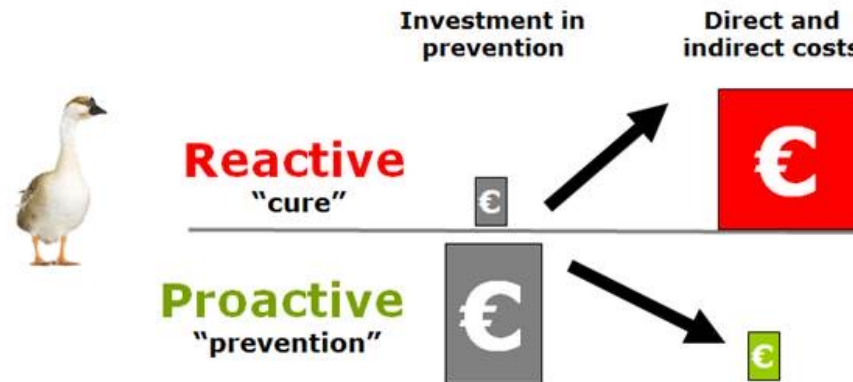
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Regulation (EU) 2016/429 („Animal Health Law“)



Animal health law

Prevention is better than cure



Official Controls Regulation (EU) 2017/625



Inclusion of the agriculture



More control transparency



Combat of food fraud



Establishing EU-reference-centers:
- for animal welfare
- to audit authenticity and integrity of the food chain



New rules for the collaboration for border crossing problems



Traffic light / smiley systems



The new Regulation 2017/625 entered into force in December 2019

Commission Delegated Regulation (EU) **2019/624** (official controls on the production of meat) – main principles

It is setting **implementing measures** based on Official Controls Regulation (EU) 2017/625

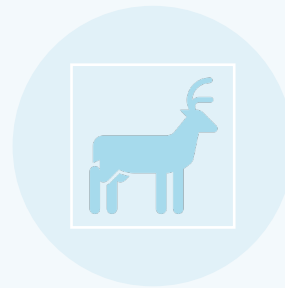
More **risk-based approach** in line with the 2011-2013 EFSA opinions on the revision of meat inspection

More attention to **non-compliance with good hygiene practices** including visual contamination of carcasses

Commission Delegated Regulation (EU) 2019/624 (official controls on the production of meat) – specific rules



(a) criteria and conditions relating to **inspection in slaughterhouses**;



(b) the establishment of **specific derogations** in respect of Rangifer tarandus tarandus, Lagopus lagopus and Lagopus mutus;



(c) the establishment of specific minimum requirements, including **training requirements for the official veterinarian**, the official auxiliary and the staff designated by the competent authorities;



(d) the establishment of appropriate **minimum training requirements for slaughterhouse staff**.

Commission Implementing Regulation (EU) 2019/627 – specific rules



(a) specific requirements and uniform minimum frequency of official controls on **any product of animal origin**, as regards audits and identification marking;



(b) specific requirements and uniform minimum frequency of official controls on **fresh meat**, including specific requirements for audits and specific tasks as regards controls on fresh meat;



(c) measures to be taken in cases of **non-compliance** of fresh meat with Union requirements for the protection of human health and animal health and welfare;



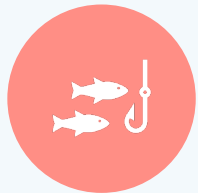
(d) technical requirements and practical arrangements as regards **the health mark** referred to in Article 5 of Regulation (EC) No 853/2004;



(e) specific requirements and uniform minimum frequency of official controls on **milk, colostrum, dairy products and colostrum-based products**;



(f) conditions for the classification and monitoring of classified production and relaying areas for **live bivalve molluscs**, including decisions to be taken after monitoring classified production and relaying areas;



(g) specific requirements and uniform minimum frequency of official controls on **fishery products**.

Regulation (EU) **2019/1381** - transparency and sustainability of the EU risk assessment in the food chain



new rules for petitioning the European Food Safety Authority



amends the General Food Law from 2002



to increase the transparency of the EU risk assessment in the food chain



to strengthen the reliability, objectivity, and independence of the studies used by the ESFA

Can we consider food safety legislation as something „alive“?

Issues with implementation of the “new” legislation to small business operators?

How can we determine the equivalence of food hygiene systems between EU and third countries?



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Thank you for the attention.
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