



Better **T**rainning for **S**afer **F**ood *Initiative*

**The Food Safety
Harmonization
AU Referential**

BT **SF**

Food safety

**Addis Ababa, Ethiopia.
August 27th-September 3rd**

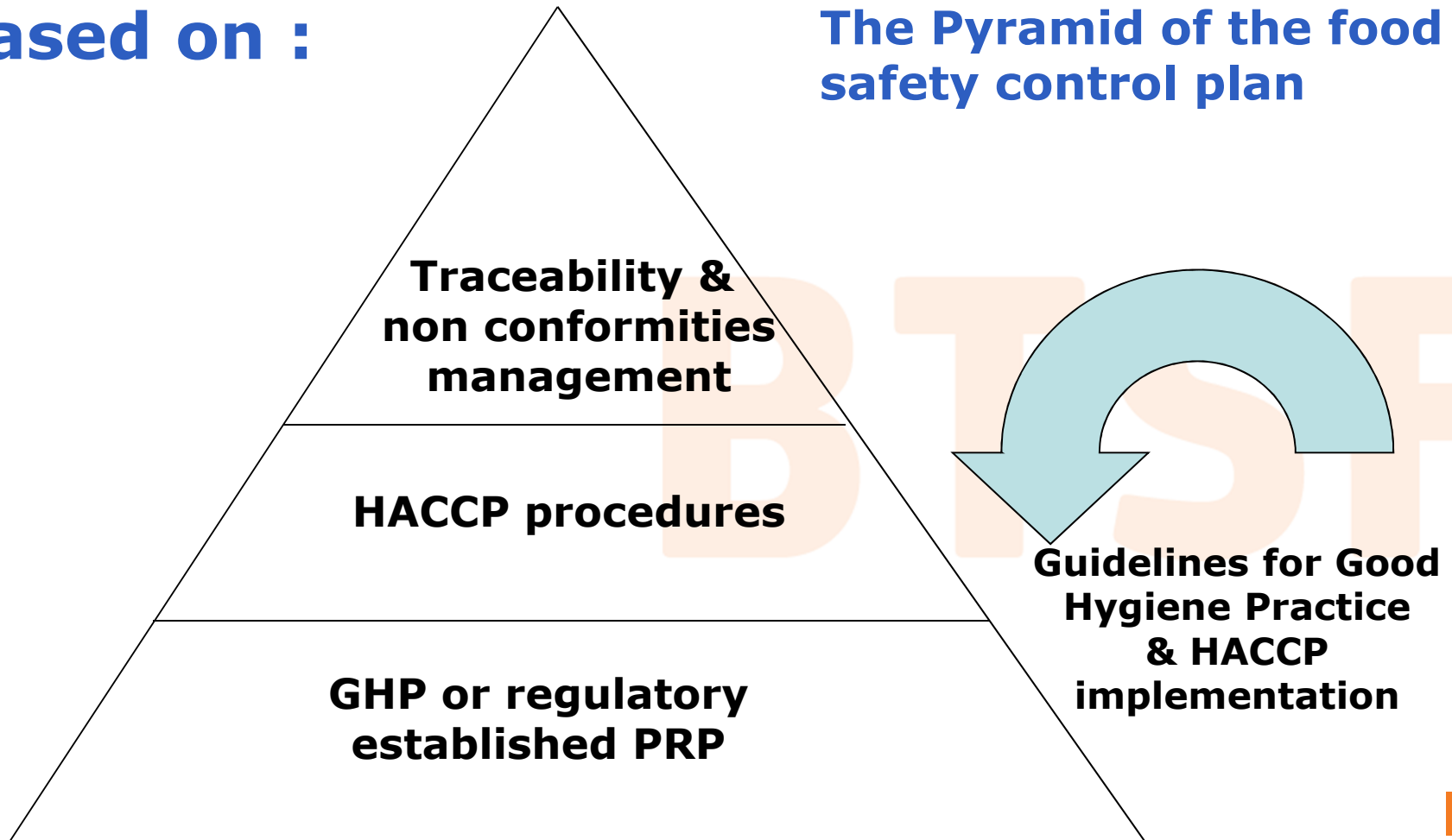


Part I: A referential for the AU

- Compliant with the Codex Alimentarius standard: « Recommended International Code of Practice – General Principles of Food Hygiene » CAC/RCP 1-1969, Rev, 4 (2003);
- Applicable by the WTO Member States in the frame of the SPS Agreement;
- Compliant with Regulation 852/2004/EC, annex II, « General Hygiene Requirements »;
- A basis for the certification of Food Establishments by Competent Authorities of AU MS and future mutual recognition system.

Based on :

**The Pyramid of the food
safety control plan**



With 5 Sections

Implementation of food sector establishments identification and registration	Implementation of PRP aiming to control contamination (biological, chemical, physical) from premises, raw materials and staff members	Implementation of PRP aiming to control cleanliness of premises, equipment and surrounding as well as staff members hygiene
Implementation of control measures aiming to ensure food safety of in the applied production process	Implementation of control measures to verify the real and effective implementation of GHPs and GMPs	

A) Focused on GHPs and GMPs

*or pre-requisites of HACCP (from
Codex Alimentarius)*

*or « general hygiene requirements »
of EU regulation 852/2004/EC*

or PRP (and oPRP) of Iso 22000



Implementation of food sector establishments identification and registration

Requirements for establishments' identification and registration:

- Name of the Company
- Name of the Manager
- Full address
- Phone, fax, internet site
- Food sector
- Current volume of activity
- Current volume of export
- Official registration number



Implementation of PRP aiming to control Contamination (biological, chemical, physical) from premises, raw materials and staff members

Requirements for buildings location, layout and equipment maintenance

Requirements for pest control

Requirements for raw materials supply control and traceability information management

Requirements for the enforcement of a personal health policy

Implementation of PRP aiming to control cleanliness of premises and equipment and surrounding as well as staff members hygiene

Requirements for staff hygiene taking into account hands and work clothes

Requirements for the implementation and follow up and verification of a cleaning plan

Implementation of control measures aiming to ensure food safety of in the applied production process

Requirements for the control of the cold chain

Requirements for the control of heat treatments

Requirements for the realisation of a predefined formulation and/or physico-chemical characteristics

Implementation of control measures to verify the real and effective implementation of GHPs and GMPs

11. Requirements for sampling and analysis plan applied on finish products
12. requirements for vocational training plan for the management and the production staff
13. Requirements for «routine evaluation » procedures of the real and effective implementation of GHPs and GMPs
14. Requirements for labeling, traceability and withdrawal (or recall) procedure

**PERSONNEL
HEALTH POLICY**

11

**CLEANING
PLAN & HAND
WASHING
RULES**

12, 13

**HOT & COLD
TECHNOLOGIES
+
FOODSTUFFS
FORMULATION**

14

**FINISH
PRODUCTS
ANALYSIS**

**15, 16,
17**

**BUILDING STANDARDS
SUPPLIERS (& RM) CONTROL
PEST CONTROL PLAN**

9, 10

EDUCATION 6 (10)

**Correspondence with AU
Requirements for Food Safety
Management**



B) With HACCP as an option

Optional in the framework of the food businesses certification system, and only :

- When imposed by the national competent authorities according to national legislation
- For companies having chosen to ,implement a FSMS integrating HACCP
- For companies exporting to specific foreign countries (ex: USA, Japan, E.U)



Is it different from Codex ?

Yes but only in its presentation/format:

All requirements of the « Recommended International Code of Practice – General Principles of Food Hygiene » CAC/RCP 1-1969, Rev, 4 (2003) are fulfilled,

and re-arranged in a different way so as to facilitate the application by food businesses.



Part II: Rules for the certification of establishments satisfying the requirements for food safety management

Requirements for food safety control applicable in food businesses



Rules for Certification (Rational)

S.P.S. Agreement sets out the principles applicable to WTO member

The aim is to ensure adequate food safety for food placed on the national market or traded between countries

The rules in the document presented are intended to provide a framework for competent authorities and are applicable in framework of this agreement

S.P.S. Agreement has 8 principles

Principle 3 - Harmonisation

Principle 4 - Equivalence

Principle 7 - Transparency

Principle 8 - Control, Inspection and Approval procedures

Definitions

Audit

Competent Authority (C.A.)

Process of certification

Control tasks



Central Competent Authority

The Central Competent Authority is the centre from which all actions flow

It coordinates all the control systems

It ensures a standard approach and standard systems

It acts as an information centre

It may act as a source of scientific information

Can propose or enact the legislative framework to support the food safety management system

Most important it communicates with other member states on changes to processes and standards



The Central Competent Authority may be

Government Department

Semi State Organisation

*Agency or Authority under control of
Government*

Duties of the Central Competent Authority

General Principles

Provide for:

Officers in charge control

Qualified and experienced (C.C.A. Should set down attestation needed to qualify as a control office - Diploma, Degree and initial experience)

Free from conflict of interest (e.g. salaries should not be paid directly by establishments)

Properly equipped

Means of transport, communication equipment, sampling equipment etc

Regular training

Updating of skills etc



Organisation of control tasks

*Competent Authority shall arrange to carry out
Inspection or audits in accordance with:*

A schedule of inspection (or audits)

A standard procedure

Follow up inspection

Generation of reports

Engage in internal audits

Competent Authority shall set up an information management system to:

Identify the food business and legal responsible person

Geographic location

Food sector

Volume of activity

Official registration number

Establish a system of receiving report

BTSEF

Establishing a register of control officers, location of control officers and the establishments under their control

Records of certification issued/withdrawn

Set up communications systems with other member states to notify them of the identity and certification of establishments and the withdrawal of certification if such event should arise



Funding of Controls

The Central Competent Authority shall set up a system of funding of controls:

Collection of fees shall be independent of control officers and local competent authorities

Fees collected shall be used for:

The development of the control programme

The development of the required infrastructure

Training of control officers



Rules for Certification

*Certification may be granted if 80% of the requirements are met
And*

No non-conformance with the essential requirements i.e.:

Establishment identification and registration

Potable water supply and its use

Raw material specification

Control of heat treatment processes

Labelling, traceability and withdrawal



THANK YOU

AESA Consortium

Agriconsulting Europe SA- Av. de Tervueren, 36/21 – B -1040 Bruxelles

Tel: +32-2-736 22 77 –Fax: +32-2-736 49 70

Email: info@aesagroup.eu-www.agriconsultingeurope.be

Website: <http://www.foodinfo-europe.com/>

Better Training for Safer Food BTSF

*European Commission
Consumers, Health and Food Executive Agency
DRB A3/042
L-2920 Luxembourg*

Food safety