



**Ministry of Food, Agriculture
and Fisheries of Denmark**

Danish Veterinary and
Food Administration

How HACCP fit into Government's meat control system

Eva M. H. Harte

7 HACCP principles (Hazard Analysis Critical Control Points)

- **Conduct Hazard Analysis (identifying hazards)**
 - **Identify Critical Control Points (CCP)**
 - **Establish critical limits for CCPs**
 - **Establish monitoring procedures at CCPs**
 - **Establish corrective actions for CCPs not under control**
 - **Establish verifying procedures**
 - **Establish documents and procedures to document effective application**
- Regular revision of the above procedures**

7 HACCP Principles the same as in Codex Alimentarius code of practice for food hygiene

Article 5: HACCP

Scope: All Food business operators shall implement a "permanent procedure based on the HACCP principles" except primary producers (farmers, fruit and vegetable producers)



Article 5

All Food business operators shall:

- **Provide the CA with evidence of compliance**
- **Ensure that documents describing procedures are up-to-date at all times**
- **Retain documents for an appropriate period**



Control of Own check program (625/2017)

- **Audit (HACCP, Own check program)**
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- **Is there a documented hazard analysis**
- **Do they have written own check procedures,**
- **HACCP plan,**
- **Records,**
- **Deviation reports**
- **Documentation for handling customers complaints**
- **Implementation (on sight),**
- **Efficiency (compliance)**

Official controls of HACCP and GMP

DVFA performs regular risk based controls of the food businesses according to the Control Regulation 625/2017

- **DVFA performs inspections and audits of GMPs and HACCP based systems**
- **All relevant areas of legislation are inspected during a period**
- **The Hazard analysis with CCP's and HACCP plan are audited every year in almost all factories with standard inspection frequency.**

Regulatory HACCP assessment

Officials must verify whether HACCP-system is

- **Correctly established**
- **Correctly implemented**
- **Effectively and consistently applied**



Conclusion

- **The food business make HACCP plans and own checks in order to ensure their responsibility concerning food safety**
- **The Danish control authorities carry out official control to verify that the legislation is complied with by the food businesses – control of HACCP is essential.**



**Ministry of Environment
and Food of Denmark**
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Traceability system for meat and meat product

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EU Regulation 178/2002 the General Food Law

- **According to the General Food Law 178/2002** ‘traceability’ means the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution;
- **Each operator must**, as a minimum be able to trace food items “one step” back and “one step” forward, unless this is to the final consumer*. To this end, such operators shall have in place *systems* and *procedures* which allow for this information to be made available to the competent authorities on demand.
- **The Commission has published a guidance document** describing implementation and responsibility of operators.

*‘final consumer’ means the ultimate consumer of a foodstuff who will not use the food as part of any food business operation or activity.



Objectives of traceability

EU Regulation 178/2002 – General Food Law

- Traceability is important for tracing, withdrawing and recalling products from the market when necessary. It's absolutely necessary that the operator can perform an effective withdrawal of Foods with a healthrisk and/or to inform both the DVFA and the consumers (recall and notification)
- Traceability is supplemented with regulation on labelling (for certain sectors specifically regulated)

TRACEABILITY IS NOT A FOOD SAFETY MEASURE ITSELF – BUT A RISK MANAGEMENT TOOL

Traceability System

- **A system and procedures that enable FBO's to document traceability for food, feed and animals used in food production, as well as any other substance intended for or likely to be added to a food or feed.**
- **Shall be established at all stages of production, processing and distribution.**
- **The traceability requirements of Article 18 in the Food Regulation are minimum requirements**

What is traceability?

- **Whom**

Which company has *supplied goods* for your business?

- **What**

What has your business been *delivered*?

- **When**

When did your business get the good *delivered*?

- **How much**

How much (amount), or quantity, has your business been *delivered*?



”One step back”

What is traceability?

- **Whom**

To which company has your business *delivered* the good ?

- **What**

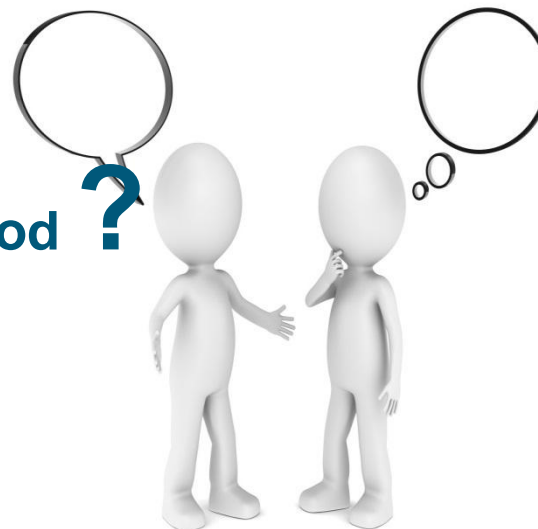
What has your business *delivered*?

- **When**

When did your business deliver the good?

- **How much**

How much (amount), or quantity did your business deliver?



”One step forward”

Flexibility and responsibility

- **Traceability refers to the ability to keep track of what happens to a food product through all parts of the supply chain (from the farm up to the fork)**
- **It is the legal responsibility of every single FBO/FeBO regardless of size and activities to put in place a system that identifies their suppliers and buyers**
- **It is not a "one size fits all" system**
- **Being a management tool means that a traceability system does not literally prescribe how the FBOs/FeBOs need to organise or implement it. The FBOs/FeBOs are left with flexibility as to the traceability system**

A traceability system is good when it delivers accurate and reliable information in a fast manner

Information on traceability

Art. 18 does not specify what type of information should be kept by the food and feed business operators.

The EU-Commission has in the Guidance on the interpretation of this requirement stated, that to fulfill the objective, the following information should be kept at least:

- Name, address of supplier, and identification of products supplied**
- Name, address of customer, and identification of products delivered**
- Date and, where necessary, time of transaction / delivery**
- Volume where appropriate, or quantity**

Storage of information

- No specific storage requirements

➔ 5 years

- Other products with a "best before" date

➔ 6 months + durability



Commission Implementation Regulation 931/2011

This regulation supplements the general rules on traceability set out in art. 18 of the General Food Law (178/2002)

- **The regulation places an obligation on food business operators to ensure that information of food of animal origin is made available to the operator to whom the foods are supplied and upon request to the competent authority**
- **To assist in the removal of unsafe food from the market and thereby protecting consumers**
- **To provide additional information on the volume or quantity of the food of animal origin, a reference identifying the lot, batch or consignment, as appropriate, a detailed description of the food and date of dispatch**
- **Meat can be traced back to the farm of origin. The slaughterhouses and cutting plants have traceability systems in place which enables the origin of the meat to follow throughout the production**

Traceability requirements – Regulation 931/2011

The Regulation 931/2011 lays down additional requirements to the General Food Law 178/2002 regarding traceability for food of animal origin.

- The Regulation places an obligation on food business operators to ensure that information regarding food of animal origin is made available to the operator to whom the foods are supplied and upon request to the competent authority (DVFA)
- The Regulation does not apply to food containing both products of plant origin and processed products of animal origin
- The Regulation requires additional information on the volume or quantity of the food of animal origin, a reference identifying the lot, batch or consignment, as appropriate, a detailed description of the food and date of dispatch

Traceability requirements – Regulation 931/2011

Food business operators shall ensure that the following information concerning consignments of food of animal origin is made available for the food business operator to whom the food is supplied and upon request to the DVFA:

- 1. An accurate description of the food**
- 2. The volume or quantity of the food**
- 3. The name and address of the food business operator from which the food has been dispatched**
- 4. The name and address of the consignor (owner), if different from the food business operator from which the food has been dispatched**
- 5. The name and address of the food business operator to whom the food is dispatched**
- 6. The name and address of the consignee (owner), if different from the food business operator to whom the food is dispatched**
- 7. A reference identifying the lot, batch or consignment, as appropriate and**
- 8. The date of dispatch**

Traceability requirements – Regulation 931/2011

- **When requested by the DVFA, the food business operator shall provide the information without undue delay**
- **The appropriate form in which the information must be made available is up to the choice of the supplier of the food, as long as the information requested is clearly and unequivocally available to and retrievable by the business operator to whom the food is supplied**

The rules thus allow (some) flexibility concerning the format in which the relevant information is made available.

Registration of pigs

Denmark has established a system of pig registration and identification based on:

- CHR (Central Husbandry Register)
- Holding registers
- Ear tags
- Movement documents
- On-the-spot-inspections (inspections of ear tags, notifications to CHR and holding registers)

The Central Database - CHR

- **CHR was established in 1993 and approved by the European Commission in 1999 as being a fully operational database for pig registration**
- **All slaughterhouses must consult CHR before slaughtering pigs in order to make sure that the animal is correctly registered in the CHR, and that there is no disease recorded on the animal implying that it cannot be slaughtered**



Thank You

