



FSQM - Dr. Shahid Mahmood Rana

آیت نمبر 25-28

قرآنی دعائیں

سورۃ غلہ

رَبِّ اشْرَحْ لِي صَدْرِي ۝ وَيَسِّرْ لِي أَمْرِي ۝
وَاحْلُلْ عُقْدَةً مِّن لِّسَانِي ۝ يَفْقَهُوا قَوْلِي ۝

پروردگار، میرا سینہ کھول دے، اور میرے کام کو میرے لیے
آسان کر دے اور میری زبان کی گرہ سلجھا دے تاکہ لوگ میری
بات سمجھ سکیں

رَبِّ زِدْنِي عِلْمًا

MY LORD! INCREASE ME IN KNOWLEDGE.

FOOD SAFETY AND QUALITY MANAGEMENT

DHND

YEAR-V

Session: 2015-2020

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The background features abstract geometric shapes in various shades of blue, ranging from light to dark. A prominent white brushstroke is visible in the lower right quadrant, extending from the bottom edge towards the center. The text is centered in a bold, red, sans-serif font.

FSQM L # 55.
INTERNATIONAL FOODS LAWS, REGULATIONS
AND POLICY

INTERNATIONAL FOODS LAWS

- GLOBAL FOOD LAW, GENERAL CONCEPTS, AND INTERNATIONAL AGENCIES
- CRITICAL ANALYSIS, SCIENCE, AND THE LAW
- INTERNATIONAL FOOD LAW AND RISK REGULATION
- THE CODEX ALIMENTARIUS, THE WORLD TRADE ORGANIZATION, AND DISPUTE RESOLUTION
- AN OVERVIEW OF FOOD REGULATION IN THE UNITED STATES
- AN OVERVIEW OF FOOD REGULATION IN THE EUROPEAN UNION
- THE COMPARATIVE LAW PROCESS, COMPARATIVE STUDY FOOD SAFETY GOVERNANCE, SOUTHAMPTON COLORS AND NOVEL FOODS.
- THE REGULATION OF GENETICALLY MODIFIED FOODS IN THE EU
- AN OVERVIEW OF SWISS FOOD REGULATION
- AN OVERVIEW OF FOOD REGULATION IN JAPAN
- AN OVERVIEW OF FOOD REGULATION IN INDIA
- AN OVERVIEW OF FOOD REGULATION IN AUSTRALIA AND NEW ZEALAND
- PAKISTAN FOOD LAWS

EU Food/Feed Safety Rules

Industry Information Session

June 16, 2005

Presented by AAFC

Introduction

- With the publication of its White Paper on Food Safety in 2000, the EU introduced its “farm to table” or “farm to fork” approach to food safety legislation
- New hygiene rules are meant to ensure the uniform and coherent application of principles and conditions of the EU’s General Food Law (178/2002), which resulted from this White Paper

Purpose of New Rules

- The purpose of this reformulation or “recast” of hygiene rules is to:
 - Create a single, transparent hygiene policy that can apply to all food and food operators;
 - Implement a structure to manage food safety and potential future food safety crises;
 - make food producers fully accountable throughout the food/feed chain.

Key Pieces of Legislation...

- The rules are based in 5 pieces of legislation (adopted in April 2004):
 - 1) Reg 852/2004: Hygiene of Foodstuffs
 - 2) Reg 853/2004: Specific Hygiene Rules for Food of Animal Origin
 - 3) Reg 854/2004: Specific Rules for the Organisation of Official Controls on Products of Animal Origin Intended for Human Consumption

Key Pieces of Legislation

- 4) Directive 2002/99: Animal Health Rules Governing the Production, Processing, Distribution and Introduction of Products of Animal Origin for Human Consumption;
- 5) Directive 2004/41: Repealing Certain Directives Concerning Food Hygiene and Health Conditions for the Production and Placing on the Market of Certain Products of Animal Origin Intended for Human Consumption

Complementary Legislation

- In addition to these 5 pieces of legislation, the EU has also adopted:
 - Reg 882/2004: Official Food and Feed Controls
 - Reg183/2005: Feed Hygiene

Brief Overview of Legislation

- Key Requirements -

- 852/2004 – Hygiene of foodstuffs
 - 1) HACCP:
 - All food operators, are required to implement procedures based on HACCP principles;
 - HACCP requirements should take account of the principles contained in the *Codex Alimentarius*
 - These HACCP principles are outlined in this regulation (Article 5);
 - Primary producers will be expected to follow guides to good practice

- Key Requirements -

- 852/2004: Hygiene of Foodstuffs
 - 2) Traceability:
 - All food business operators will be required to implement further requirements including record keeping (as per HACCP principles);
 - This will also be required for primary producers;
 - Health marks for meat and identification marks for all other food products;
 - Food chain information (or pre-harvest information) for animals sent to slaughter (under 853/2004)

- Key Requirements -

- 852/2004: Hygiene of Foodstuffs
 - 3) Registration & approval of establishments:
 - Compulsory registration of all food business operators;
 - Every food business operator will be required to notify the appropriate competent authority of each establishment under its control that carries out any stages of production, processing and distribution of food;
 - Approval of certain establishments will still be required as per current practice (e.g. cutting plants, slaughterhouses)

- Key Requirements -

- 882/2004: Official Food and Feed Controls
 - Aim is to improve effectiveness of controls on products for human consumption and feed
 - Includes rules for Member States for carrying out these controls
 - Member States will designate specific points of entry for different types of food and feed;
 - Food and feed business operators will need to provide prior notice of the arrival and nature of consignments;
 - A list of non-animal food and feed will be drawn based on known or emerging risk – these will be subject to increased controls.

- Key Requirements -

- 183/2005: Feed Hygiene

- Covers plant-based feeds and the entire range of feed business operators, including at the primary level
- In past, by-products from the food industry used in feed were not subject to hygiene rules
- Feed operators (except at primary level) will need to implement HACCP principles

- Key Requirements -

- 183/2005: Feed Hygiene:
 - Compulsory registration for all feed businesses by the competent authority, including at the primary level
 - For imports, feed will need to originate from establishments that are licensed by the competent authorities of the exporting country
 - At primary level, obligation to keep records relating to feed placed on market or used on farm

Current Status

- Still unclear how these rules will apply to third countries
- EU has indicated some flexibility for products from third countries
- However, there will be pressure to implement equal rules as applied to products originating in the Community

Next Steps

- EU developing implementing rules, including details for third countries
- These rules are expected to be finalized by July
- Canada has submitted comments and questions to influence the outcome of this rule-making process

Maximum Residue Limits

- EU revising Council Directive 91/414/EEC
- Canadian Exports may be affected by:
 - Revision of active substances (about 400 removed to date)
 - Revision of MRLs by the European Food Safety Authority (EFSA)

Maximum Limits

- MLs established for contaminants in:
 - food – Regulation 466/2001 + amendments
 - feed – Directive 2002/32/EC + proposed amendments including MLs for DON, zearalenone and OTA
- MLs of interest to Canada
 - Mycotoxins
 - Heavy Metals

Food Labelling

- Council Directive 2000/13/EC on labelling, presentation and advertising of foodstuff – amended to include:
 - All ingredients indicated on label
 - Identifies ingredients liable to cause allergies or intolerances
- Additional information allowed provided it is accurate and does not mislead the consumer.