



Netherlands Food and Consumer  
Product Safety Authority  
*Ministry of Economic Affairs*



**Foodsafety**

**Netherlands  
Food and  
Consumer Product  
Safety Authority  
(NVWA)**



# outline

- brief description of NVWA
- activities
- obligations of FBO's
- supervision



## a new organization in 2012

### integration of:

- Food and Consumer Product Safety Authority (**VWA**)
- General Inspection Service (**AID**)
- Plant Protection Service (**PD**)



into:

**Netherlands Food and Consumer Product Safety  
Authority = NVWA**



## **role of NVWA**

mission:

- safe food, feed and consumer products
- health animals & plants; animal welfare



# central competent authority in NL



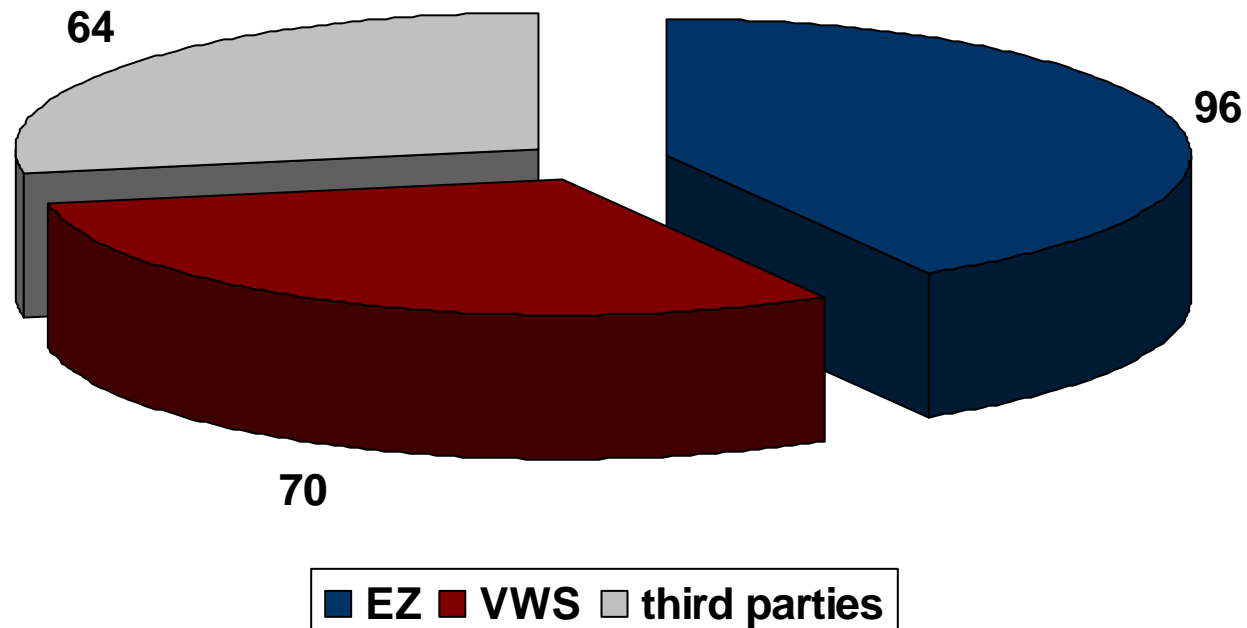


## **NVWA - facts and figures for 2013**

- 2358 total staff number
- 195 official veterinarians  
+ 50-60 approved veterinarians (155 on call)
- 300.000 establishments (130.000 inspections)
- samples:  $\pm$  370.000
- warnings, fines, etc:  $\pm$  23.000



## **budget in 2013 (€ 230 million)**





# activities



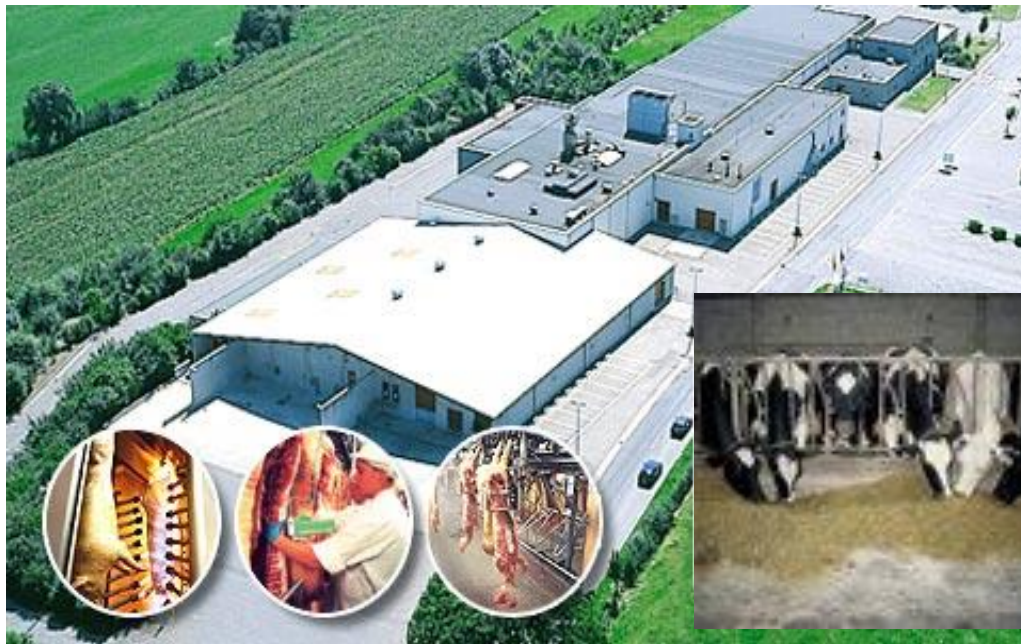


# area of inspection: food, tobacco





# area of inspection: animals, animal products







# area of inspection: primary production





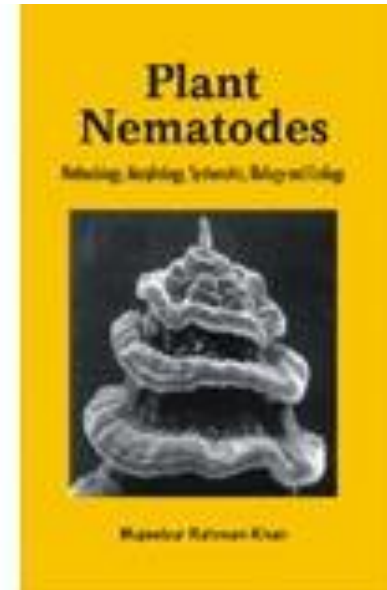
# criminal investigation division





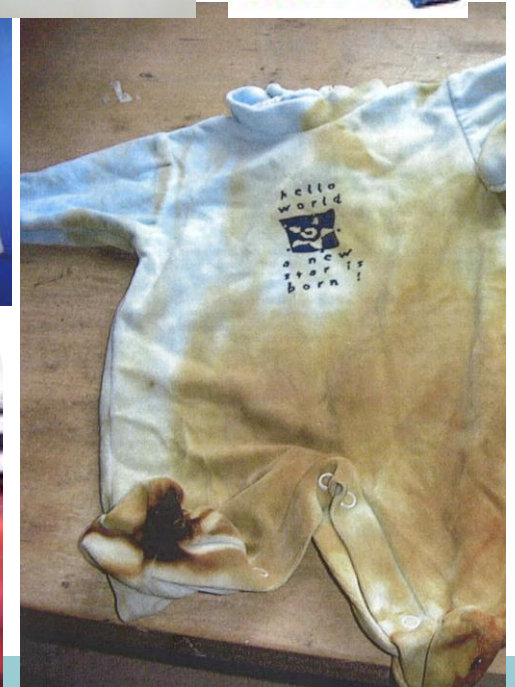


# area of inspection: plant health



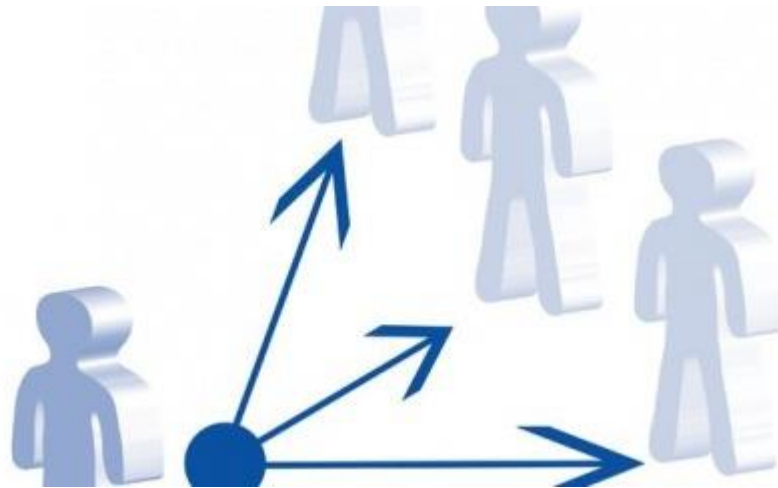


# area of inspection: consumer products





# **delegated tasks to private organisations under the responsibility of NVWA**





# Obligations of FBO's





## General regulation

Official controls feed and food law animal health and welfare rules 882/2004

Regulation 2073/2005, MC

**Regulation  
852/2004  
On the  
Hygiene  
of  
Foodstuffs**

**Regulation  
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On the  
Hygiene  
of food of  
Animal origin**

**Regulation  
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**Regulation  
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Repealing  
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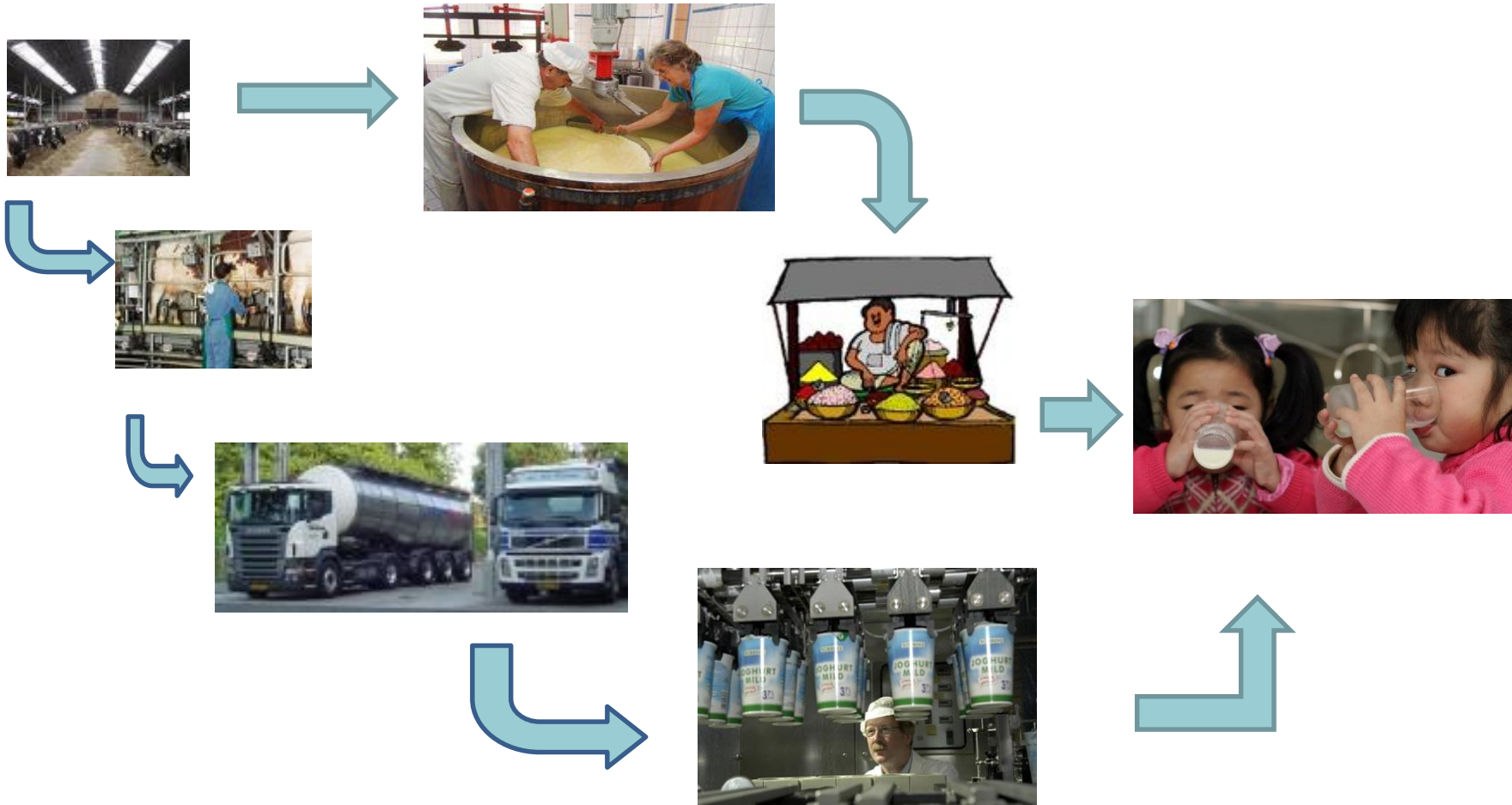
**Regulation  
183/2005  
On the  
Requirements  
for  
Feed hygiene**

**Dir. 98/83 Water for human cons.**

**General Food Law  
Regulation 178/2002**

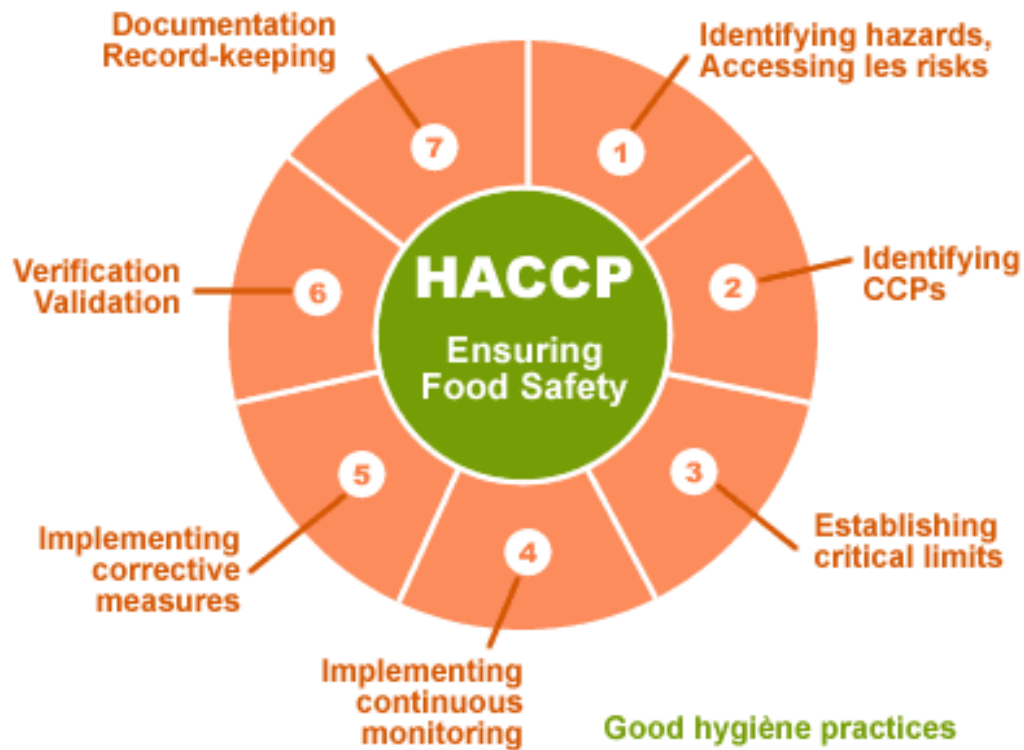


# Traceability throughout the production chain





# the 7 HACCP principles





# Food safety in small businesses

Guides of good practice, because small businesses don't have:

- Enough knowledge to apply and implement HACCP
- Enough time
- Enough money to hire someone to do the job

Free to choose: HACCP or Guides





# Guides to good practice for small businesses

- 1. Hazard Analysis**
- 2. Identify CCP's**
- 3. Set critical limits for monitoring**
- 4. procedures and operational rules**
- 5. Corrective actions**
- 6. Verification**
- 7. Documentation and record keeping**

**Trade Associations**  
deal with all  
principles and write  
a guide with  
instructions

**Small businesses**  
have to deal with  
step 4 -7

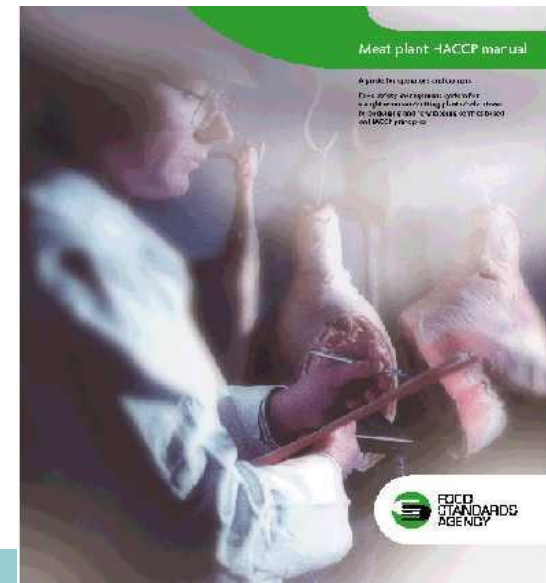
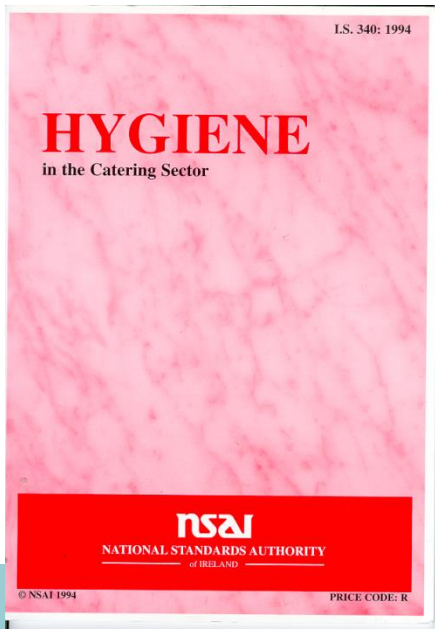


**Guides of Good Practice**



# National guides

- developed by the sectors
- validated by the competent authority





# Approved guides of good practice for small businesses

fish shops  
poultry shops  
distilled drinks  
institutional kitchens  
dairy & grocery stores  
butchers shops, minced meat  
catering establishments  
ice cream makers  
supermarkets  
food sale at gas stations  
bakery products  
contract catering  
catering in sport facilities  
vegetable stores, etc., etc.



Guides primary production:  
combinable crops  
horticulture .....  
farming.....





## Community guides

- food sector:

**wholesale  
casings**

**Packaged water**

**mollusc production**

**egg product (ingredient)**

[http://ec.europa.eu/food/food/biosafety/hygienelegislation/good\\_practice\\_en.htm](http://ec.europa.eu/food/food/biosafety/hygienelegislation/good_practice_en.htm)

**cold stores (in prep.)**

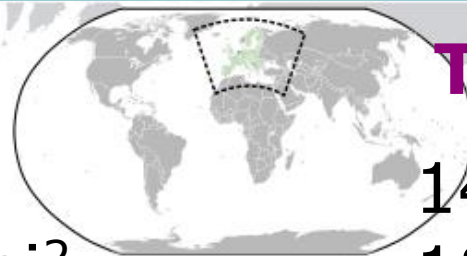
**catering (in prep.)**







# Supervision



## Netherlands

13000 mi<sup>2</sup>

1281 people / mi<sup>2</sup>

Life expectancy 81 years

Export of food: 38 billion Euro

Export live animals

11 million pigs

250,000 sheep & goats

100,000 cattle and calves

## Taiwan

14000 mi<sup>2</sup>

1871 people / mi<sup>2</sup>



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## Supervision on FBO's

- Approximately 300,000 establishments
- Registered
  - All food businesses (not: approved)
- Approved
  - Animal origin food
  - Feed
  - ABP
  - Live animals
  - Sprouts
  - Not retail, transport, storage, primary production







## **Supervision on FBO's**

- Prerequisites (premises, training, pest control, etc.)
- HACCP / Guides to good practice
- Microbiological criteria Reg (EU) nr. 2073/2005
- Traceability
- Packaging and labeling,
- Temperatures and maintaining cold chain
- Animal By-Products (ABP)





## Where do we supervise

- Place of production/rearing/harvest
- Place of import
- Place of export
- During transport
- Onboard fishing vessel
- At landing-site/harbor
- On the internet



## Instruments for the inspector

- Education/training
- Project protocols
- Instructions
- Checklists
- Laptop, smartphone, tablet
- Instruments (sampling, temperature, pH, etc.)
- Transportation
- Laboratory
- Right mind & attitude

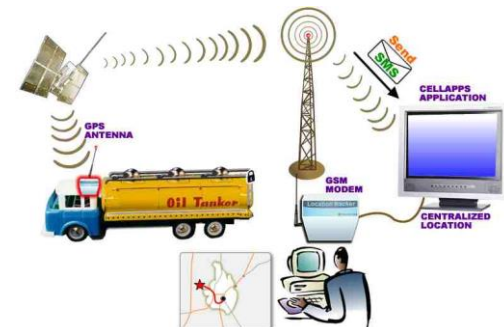


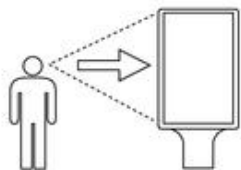




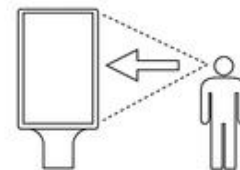
# Instruments for supervision

- Audit
- Inspection
- Communication





Voor de campagne zijn lenticulars ingezet. Door deze druktechniek veranderen de posters van beeld wanneer je er langs loopt. Voorbijgangers zien het gootsteenkastje met speelgoed dus langzaam veranderen in een gootsteenkastje met huishoudchemicaliën.





## Risk based

- Type of production
  - size, products, method, QA- scheme
- History of (non-) compliance
- Consumer complaints



- Risk based food inspection manual (FAO)

<http://www.fao.org/docrep/010/i0096e/i0096e00.htm>







# Multi-annual control plan

## Responsive regulation

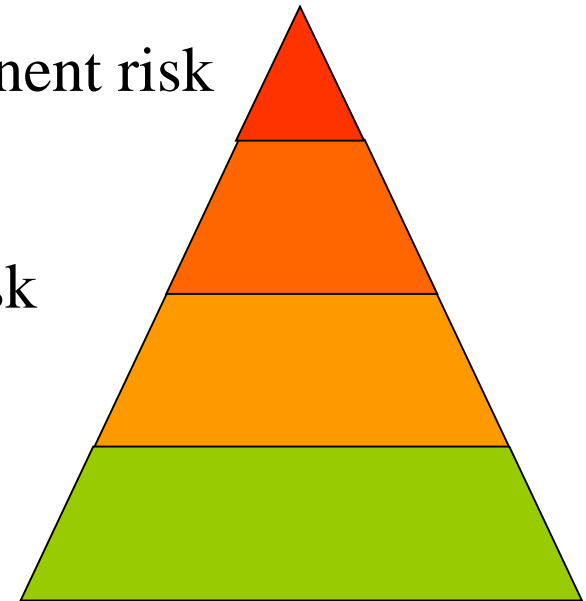
**“soft where possible, tough where necessary”**

- Industry responsible to comply
- Risk based approach
- More compliance assistance
- More based on trust
- Bonus/penalty principle
- More transparency

permanent risk

some risk

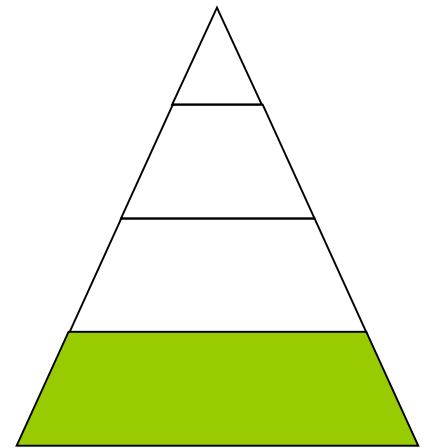
negligible risk





## risk pyramid: negligible risk

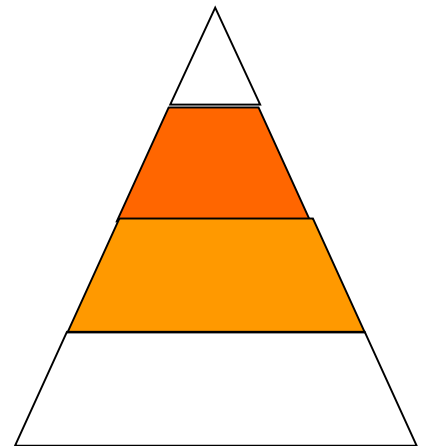
- business meets with objectives or process without risks
- NVWA steps back (bonus/penalty)
- no more enforcement activities, unless ...
- only monitoring (low frequency, sometimes anonymous, analysis of signals: consumer complaints)





## risk pyramid: some risk

- non compliance with Regulations
- enforcement is needed  
additional compliance assistance  
follow up inspections
- increase or decrease  
of enforcement measures possible  
(warning, fine, production stop)

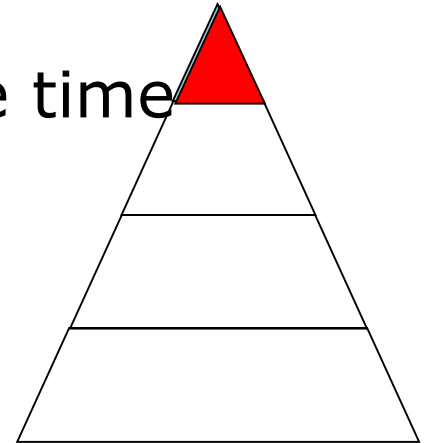




## risk pyramid: permanent risk

- structural non-compliance, major problems
- strict enforcement, with all available instruments
- team of inspectors, more back up, more time

**Objective: business is in compliance  
or it stops its activities**







Is this safe?  
Is this to be trusted?





# **thank you for your attention**

## **contact**

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**<http://www.nvwa.nl/>**