

**2016**  
**International Symposium**  
**On Safety Management of Imported Food**  
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**BIPs**  
**And Future Developments**

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# CONTENT

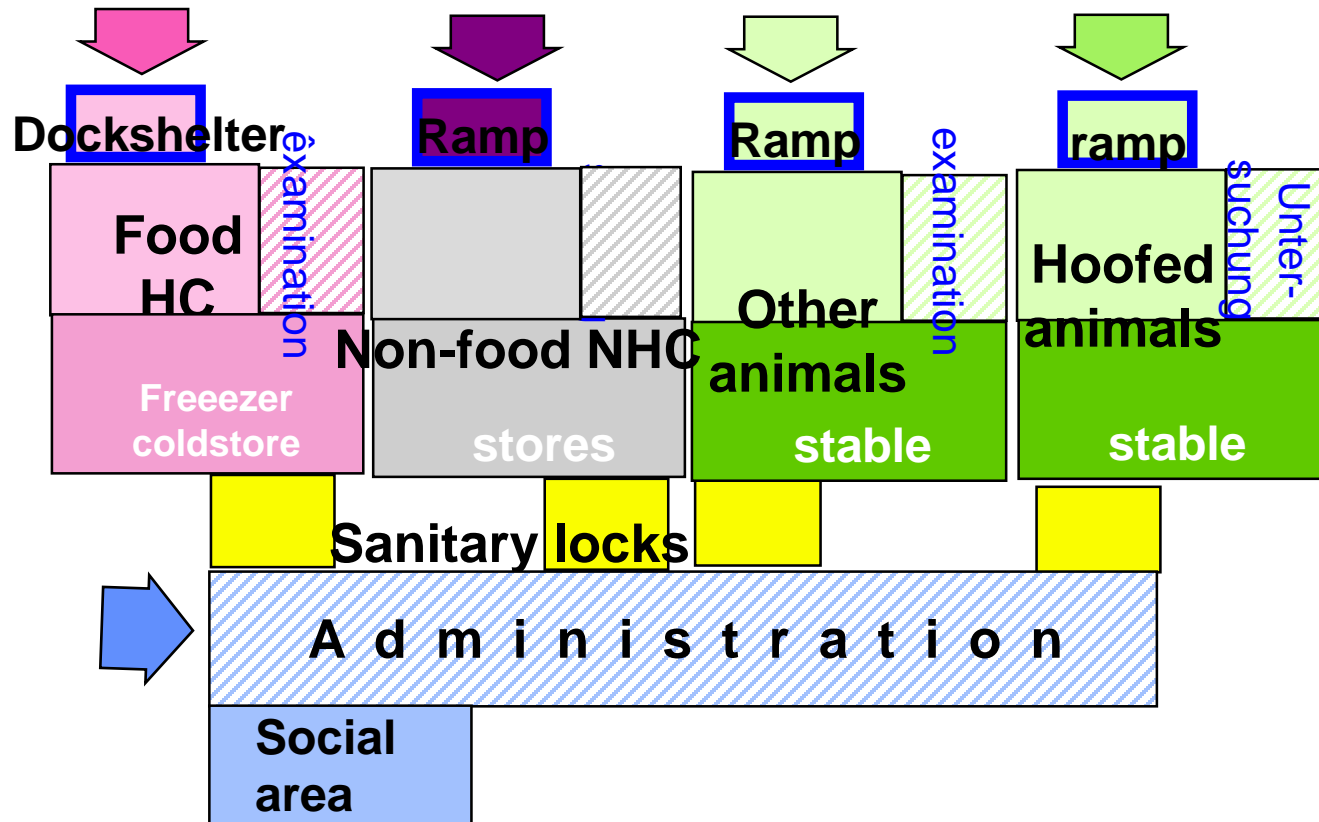
- lay-out of Border Inspection Posts
  - construction
    - BIP equipment
    - BIP hygiene
  - future developments
  - Official Control Regulation

# BORDER INSPECTION POSTS

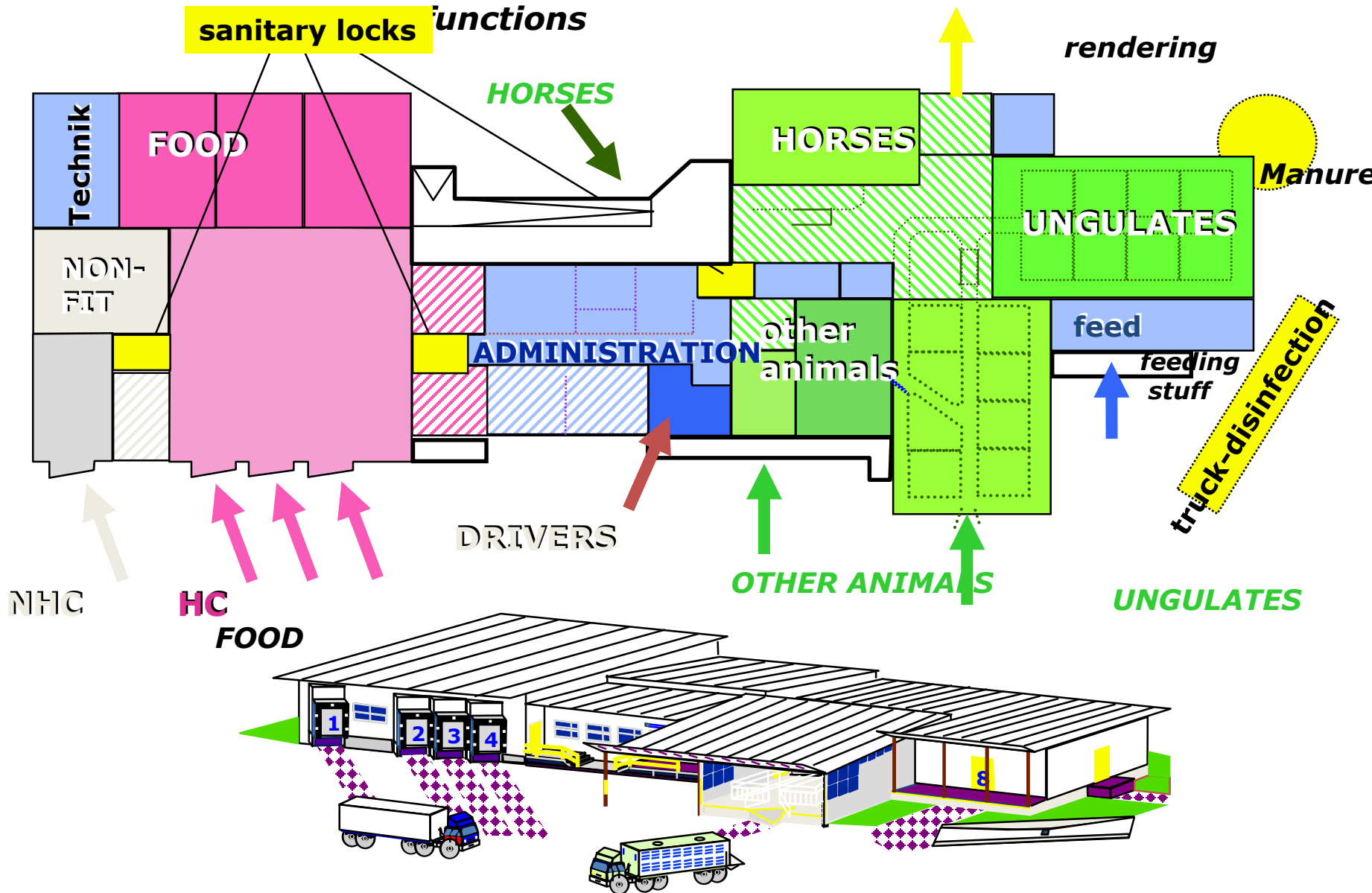
## Harmonized infrastructure

- Situated directly at the physical border
- buildings and constructions as required
- approved by the central authorities
- staff: trained border veterinarians
- inspections and audits by the central authorities
- inspections by the Food and Veterinary Office of EU-COM
- ComDec. 812/2001/EC, as amm. by CD 2006/590/EC

# basic lay-out of BORDER INSPECTION POSTS



# Border Inspection Post



## **pictures of BIPs in the EU**



## structure of BIP Reiherdamm, HAMBURG, Germany

HC

NHC

LMNTU



- HC = food of animal origin for human consumption
- NHC = products of animal origin, not for human consumption
- LMNTU= food of non-animal-origin





**pictures  
of BIPs in the EU**







**pictures  
of BIPs in the EU**



## equipments at BIPs



## equipments at BIPs







## equipments at BIPs



**GHP**

general hygiene praxis

# Hygiene Concept

**HACCP-concept**

to prevent cross-contamination

to prevent contamination from staff, tools, environment

to protect staff

temperature control

pest control

animal welfare concerning storage and housing



**from farm to fork**  **from stable to table**



# Hygiene Concept

**plan for cleaning and disinfection**

**a. periodical**

**b. specific**

**c. procedures, disinfectants, equipment**

**d. pest control**

**e. maintenance**

- **list of detergents and disinfectants**
- **waste**      ➤ **medical waste**   ➤ **menure**   ➤ **sewage**
- **rendering materials**   ➤ **general waste**
- **monitoring, surveillance, training**
- **self evaluation**      ➤ **training: documentation**

# Hygiene Concept

staff hygiene

- clothing



- rules for cleaning of clothes (hot „white-wash“ for coats)
- soap and disinfectant for hand-wash
- rules for hand-wash

# Future Developments

**our world  
is changing.....**



## strategies asked for.....

- increased involvement of industry, commerce and consumers
- more non-member state agreements, OIE, SPS
- import risk analysis
- better traceability of products
- enforcement of RASFF and TRACES
- more FVO-inspections in MS and Third countries
- integration by BTSF
- travel: better information to travellers, more checks
- electronic certification
- combating fraud
- better cooperation of authorities

# New Legislation

**Union Customs Code** ( formerly “modernized customs code”)

**UCC**

- closer cooperation with other authorities, more IT, simplifications
- more safety ( concerning 9/11)
- some changes have influence on veterinary controls

**Animal Health Law**

**AHL**

- already decided
- In force in two years

**Official Control Regulation**

**OCR**

- amendment of Regulation(EC) 882/2004 and deletion of Council directives 91/496/EEC and 97/78/EC

# integrated approach

Checks on animal health, animal welfare, products of animal origin for human consumption, animal by-products, health risks by products from plant origin, plant health, feed control and genetic modified organisms and checks of products from organic farming

## further issues of future EU import checks

- **transparency** of the system
- **prompt action** on problems and infringements
  - **environment protection:** is part of the business ( e.g. packing material)
  - Heavy enforcement of **TRACES**
    - **TRACES** concept compulsory for all authorities (including customs: **SINGLE WINDOWS** concept)



# principals of checking prodedures

- a comprehensive system of data collection by TRACES will provide the basis for a flexible and adaptable tool for risk evaluation
- Automatized risk assessment of risks by imported consignment by TRACES
- documentary checks will continue to be performed at 100%
- percentage of risk-based physical checks will depend on
  - country
    - type of product (CN-code -> TRACES)
    - premise

# BCP.....

## Border Control Point

- within customs surveillance area
- minimum requirements for rooms, equipment, staff
- basic requirements for the lay-out:
  - cross-contamination must be prevented
- „integrated approach”: BCP accordingly approved for live animals, products of animal origin, products of plant origin, GMO, organic farming, plant health
- transitional periods and exceptions
  - facilitations for smaller BCPs
  - discussions on exceptions, on lay-outs of BCPs for plant products and plant health

# CHED

Common Health Entry Document

- **basic idea:** one **common application document** for checks on animals, food products and ppants

**electronic certification**

certificate issued in  
data system of Third country  
then transferred by  
Interface to TRACES

TRACES certificate  
directly issued by  
Third country

# time horizon



**approximately 2 to 3 years**

transitional periods, some exceptions and delays  
until final implementing decisions by the  
Commission are to be expected



**conclusions:**

**move with the times**

**or be removed in the course of time!**