



# ***Food safety management system in the Netherlands***

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## Outline

- **legal framework**
- **general food law**
- **Hygiene package**
- **example: veal calf sector in NL**



## legal framework

*Regulation (EC) No 178/2002 - General food law*

*Regulation (EC) No 852/2004 - Hygiene of foodstuffs*

*Regulation (EC) No 853/2004 - Hygiene rules for food of animal origin*

*Regulation (EC) No 854/2004 - Official controls (meat inspection)*

*Regulation (EC) No 882/2004 - Official Feed & Food Controls*





# **Regulation (EC) No 178/2002**

## **general food law**

- **general principles (definitions)**
- **risk analysis**
- **traceability**
- **precautionary principle**
- **RASFF**
- **EFSA**





# risk analysis

- risk assessment: EFSA and MS
- risk management: Commission and CA in MS
- risk communication: EFSA website  
<http://www.efsa.europa.eu/EFSA/>



# traceability

- **one step backward: raw materials**
- **one step forward: end products**
- **internal traceability recommended**
- **guidance document**

# precautionary principle

*provisional risk management measures  
can be taken  
when scientific uncertainty persists*



# Regulation (EC) No 852/2004 characteristics

- ☞ *all food*
- ☞ *stable to table (integrated approach)*
- ☞ *all stages of production, processing, distribution, exports*
- ☞ *primary responsibility: food business operator*
- ☞ *not: direct sale of primary products to final consumer*





# Regulation (EC) No 852/2004 requirements

- ☞ *registration of all food businesses*
- ☞ *general hygiene requirements*
- ☞ *temperature control requirements*
- ☞ *HACCP (all 7 principles)*
- ☞ *guides to good practice*
- ☞ *microbiological criteria*

## general hygiene requirements\*

- *infrastructure, layout, equipment*
- *raw materials*
- *(pre-) operational hygiene*
- *personal hygiene (dress; behaviour)*
- *water quality*
- *pest control*
- *food waste*

\*Annex II to Regulation (EC) No 852/2004



# temperature control requirements

- ➡ *cold chain*
- ➡ *transport of red meat (7°C)*
- ➡ *transport of white meat (4°C)*
- ➡ *transport of offal (3°C)*
- ➡ *cutting/deboning room (12°C)*
- ➡ *pasteurisation/sterilisation*



# HACCP

*Art. 5 of Regulation (EC) No 853/2004  
all food business operators shall:  
implement a "permanent procedure  
based on the HACCP principles"  
except primary producers  
(farmers, fruit and vegetable producers,  
fishing vessels)*



# food safety in small businesses

**Guides to good practice, because SME don't have:**

- enough knowledge to implement HACCP
- enough money to hire someone to do the job
- enough time



## guides to good practice

small businesses can:

- make their own HACCP plan
  - use an approved, appropriate guide
  - use parts from other guides
- as long as appropriate to their processes



## guides to good practice

*provide:*

- ☞ sector specific guidance to ensure safe food*
- ☞ general hygiene requirements*
- ☞ protocols on how to handle food (based on HACCP principles)*
- ☞ verification of microbiological criteria*



# guides to good practice

*national guides (Article 8)*

- **developed by the sectors**
- **validated by the competent authority**
- **register is available**

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





## food safety for large manufacturers

- *most large manufacturers implement their own HACCP*
- *some use guides to good practice*
- *NVWA supervises parts of this system:  
risk based:*
  - *risk analysis of raw materials*
  - *implementation of the CCP's*
  - *verification of control measures*





# guides to good practice

## *community guides (Article 9)*

- procedure
- food: wholesale ([www.wuwm.org](http://www.wuwm.org))  
egg products ([www.eepa.info](http://www.eepa.info))  
natural sausage casing\*  
egg laying flocks\*\*  
packaged water\*\*\*

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

\*\*[http://ec.europa.eu/food/food/biosafety/salmonella/impl\\_reg\\_en.htm](http://ec.europa.eu/food/food/biosafety/salmonella/impl_reg_en.htm)

\*\*\* [http://ec.europa.eu/food/food/biosafety/hygienelegislation/eu\\_guide\\_wholesale\\_market\\_management\\_2012\\_en.pdf](http://ec.europa.eu/food/food/biosafety/hygienelegislation/eu_guide_wholesale_market_management_2012_en.pdf)



# guides to good practice

## *community guides (Article 9)*

- microbiological classification of bivalve mollusc production & relaying areas\*
- (cold stores, catering)

\* [http://ec.europa.eu/food/food/biosafety/hygienelegislation/  
community\\_guide\\_microbiological\\_monitoring\\_bivalve\\_mollusc\\_harvesting\\_areas\\_%20issue\\_en.pdf](http://ec.europa.eu/food/food/biosafety/hygienelegislation/community_guide_microbiological_monitoring_bivalve_mollusc_harvesting_areas_%20issue_en.pdf)



# Regulation (EC) No 853/2004 characteristics

☞ *food of animal origin*

*red and white meat, farmed and wild game, MSM, meat products, live bivalve molluscs, fishery products, raw milk & dairy products, eggs (& products), frogs' legs, snails, rendered animal fat & greaves, treated stomachs, bladders & intestines, gelatine, collagen*

☞ *not: retail (new definition; except big retailers)*

# Regulation (EC) No 853/2004 requirements

- ➡ *(conditional) approval of establishments*
- ➡ *animals must be clean*
- ➡ *health mark for red meat carcass (by vet.)*
- ➡ *identification mark (by operator)*
- ➡ *(simplified) requirements for slaughterhouses & cutting plants*
- ➡ *emergency slaughter*

## approval

- ➡ *Annex IV of guidance document\**
- ➡ *approved establishments format  
(food, ABP, feed)*
- ➡ *third country establishment lists*

\* to Regulation (EC) No 853/2004

# Example

**veal calf sector in the Netherlands**



## **definition of veal**

**Annex I to Council Regulation  
(EC) No 700/2007 lists two categories:**

**Category V: bovine animals aged  
8 months or less;**

**Category Z: bovine animals aged  
> 8 months, but <12 months**







## key facts veal industry

- **fully integrated system**
- **the calf milk replacer industry own the entire production chain (fattening, slaughter and cutting)**
- **newborn calves**
- **dedicated slaughterhouses (only animals < 12 months)**





# quality and safety guarantees audits by

- 👉 **Netherlands Food and Consumer Product Safety Authority (NVWA)**
- 👉 **Foundation for quality guarantee of the veal sector (SKV)**



## **SKV controls are carried out at:**

- **producers of powdered milk for calves**
- **veal calf farmers**
- **slaughterhouses**



## **NVWA controls are carried out for:**

- **I & R, hygiene, animal welfare, veterinary medicinal residues (on farms)**
- **food chain information, hygiene, HACCP, ante-mortem inspection, post-mortem inspection, traceability, microbiological criteria, audits (at slaughterhouses, cutting plants, cold stores, exports, retail)**





## **structure Dutch veal sector\***

- **slaughterhouses: 5**
- **farms: 1,929**
- **animals: 906,000**
- **slaughterings a year: 1,500,000**
- **export worldwide: 206,000 tonnes**

\*data of 2011



# slaughterhouses of veal calves (2012)

Slachterijen vleeskalveren 2012

Slachtingen	Aantal slachterijen		Slachtingen x 1.000 stuks	
	2011	2012	2011	2012
Slachterijen vleeskalveren < 8 maanden ■ > 100.000 slachtingen per jaar	4	4	1.235	1.168
Slachterijen vleeskalveren 8-12 maanden ■ > 25.000 slachtingen per jaar	3	3	164	154

Slachterijen vleeskalveren < 8 maanden 2012  
(met meer dan 100.000 slachtingen per jaar)

Ekro	Apeldoorn
T. Boer en Zn	Nieuwerkerk a/d IJssel
ESA	Apeldoorn
Vitelco	Den Bosch

Slachterijen vleeskalveren 8-12 maanden 2012  
(met meer dan 25.000 slachtingen per jaar)

KSA	Aalten
ESA	Apeldoorn
Vitelco	Den Bosch



## Guidance documents

- ☞ *Regulation (EC) No 178/2002\**
- ☞ *Regulation (EC) No 852/2004\**
- ☞ *Regulation (EC) No 853/2004\**
- ☞ *HACCP (2 parts)\**
  - *how to implement (Codex)*
  - *flexibility*

\* = see DG SANCO website



# ***THANK YOU FOR YOUR ATTENTION***

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**Additional info:**

[http://ec.europa.eu/food/food/biosafety/hygienelegislation/index\\_en.htm](http://ec.europa.eu/food/food/biosafety/hygienelegislation/index_en.htm)

<http://europa.eu.int/eur-lex/lex/>