

COMPLIANCE GENERAL AND SPECIFIC HYGIENE RULES FOR FOOD

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Abstract

Official controls should be carried out through appropriate techniques therefor, including checkups and a more intensive controls such as inspections, verifications, audits, sampling and sampling controls.

Community rules should not apply to primary production for private domestic use or preparation, handling and storage of food for private domestic consumption.

Relevant risk assessment takes into account the probability of their occurrence, severity and reproduction at every stage technology.

Food business operators shall develop, implement and maintain a permanent procedure or procedures based on HACCP principles.

Key words: *conformity, food, hygiene.*

Regulation (EC) no. 852/2004, the European Parliament and the Council shall lay down general rules on food hygiene to be respected by food business operators.

Certain foodstuffs may present specific hazards to human health and is necessary to lay down specific hygiene rules. This is particularly the case for food of animal origin that have been frequently observed microbiological and chemical hazards.

In addition, the direct supply to the final consumer or to local retail, small quantities of primary products or certain meats by the food business operator producing these foods, it is necessary national legislation to protect public health taking especially into account the close relationship between producer and consumer.

Controls in food producing units should be based on risk category involved in activities in that unit.

Food business operators placing on the market of animal products produced in the Community only if they were prepared and handled exclusively in establishments:

a) comply with relevant requirements of Regulation (EC) no. 852/2004 and other requirements that apply to food;

b) which have been registered or authorized by the competent authority.

At all stages of production, processing and distribution are interactions of food business operators, including animal feed sector and considerations links between animal health, animal welfare and public health. Should therefore have been a proper communication between the various parties involved in all processes of the food chain, from primary production to retail.

Food safety is a result of several factors: legislation should lay down minimum hygiene requirements, it should be held official checks to see whether food business operators comply with these requirements and food business operators must establish and implement food safety programs and procedures based on HACCP principles.

To ensure food safety is necessary to consider all aspects of the food production chain as a continuum, starting from and including primary production and feed production, up to and including sale or supply of food to consumer because each element may have a potential impact on food safety.

Traceability of food and food ingredients along the food chain is essential to ensure food safety.

Food business operators shall, as appropriate, the following specific hygiene measures:

- a) compliance with microbiological criteria for foodstuffs;
- b) the procedures necessary to achieve the objectives set out in community legislation;
- c) compliance with temperature control requirements for foodstuffs;
- d) the cold chain;
- e) sampling and analysis.

If a food business operator considers or has reason to believe that a food which it has imported, produced, processed, manufactured or distributed does not satisfy food safety requirements, it shall immediately initiate procedures to withdraw the food in question from market where the food has left the immediate control of that initial operator and inform the competent authorities.

Where the product may have reached the consumer, the operator shall, efficiently and accurately the consumers of the reason for its withdrawal, and if necessary, recall from consumers products already supplied to them when other measures are not sufficient to achieve a high level of health protection.

Food business operators shall ensure that all stages of production, processing and distribution of food under their control satisfy health requirements. Also, they must ensure, insofar as possible, that products are protected against contamination, having regard to all the processing that products will subsequently undergo.

Food business operators may use national and community guides designed to help them meet their obligations.

Guides to good practice are developed and disseminated by food:

- a) in consultation with representatives of parties whose interests may be substantially affected, such as competent authorities and consumer groups;
- b) in compliance with the codes of practice of the Codex Alimentarius.

Food premises are to be kept clean and maintained in good condition. The layout, design, construction, siting and size of food premises are to:

- permit adequate maintenance, cleaning and / or disinfection, avoid or minimize air-borne contamination and ensure sufficient and adequate working space for the hygienic performance of all operations;
- to be such as to prevent the accumulation of dirt, contact with toxic materials, shedding of particles into food and the formation of condensation or undesirable mold on surfaces;
- to permit good hygiene practices, including protection against contamination and, in particular, pest control;
- to ensure adequate storage and handling conditions, with temperature control and sufficient capacity for maintaining foodstuffs at appropriate temperatures can be monitored and, if necessary, recorded.

In premises used for food must be: a sufficient number of toilets with running water, a sufficient number of sinks, suitable and sufficient means of natural or mechanical ventilation, natural lighting system and / or artificial appropriate, personal lockers .

Drainage facilities must be appropriate to. They must be designed and constructed so as to avoid the risk of contamination.

If drains are discovered, in whole or in part, they must be designed to prevent the discharge of waste water from a contaminated area clean areas, especially those where food is handled likely to present a high risk to the final consumer.

Cleaning agents and disinfectants should not be stored in areas where food is handled.

CONCLUSIONS

Food business operators may use national and community guides designed to help them meet their obligations.

Conformity of a food with specific provisions applicable to that food shall not prevent the competent authorities to take appropriate measures to impose restrictions on the placing on the market or to require its withdrawal from the market, where there is reason to suspect that, despite such compliance, foodstuff risk in terms of food safety.

Controls in food producing units should be based on risk category involved in activities in that unit.

REFERENCES

Regulation (EC) no. 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs;

Regulation (EC) no. 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin;

Regulation (EC) no. 882/2004 of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law and animal health rules for animal welfare;

Regulation (EC) no. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety;