



The Food and Veterinary Office HACCP Project

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FVO-Plant health, Food of plant origin and food quality

Background- FVO HACCP Project

MS Annual Reports highlight variable and frequently poor implementation of HACCP

Objectives of project

- Obtain overview of situation
- Identify main difficulties and good practice examples
- Receive suggestions for improvement

The FVO HACCP Project

- Pilot visit to Ireland (January 2014)

- Series of fact-finding missions to eight Member States (BE, CZ, DK, FR, DE, NL, SI and UK)
- Questionnaire to the non-visited Member States (19)
- Stakeholder consultation

- Roadmap for better HACCP implementation
 - Devised with Member States (May 2015)

- Publication of Overview Report (June/July 2015)

Global Results of the Project (1)

- General experience of operators with HACCP is positive
- General agreement on the importance and benefits HACCP
- HACCP is fundamental to food safety and facilitates operators to meet their responsibilities
- In all Member States there is a reasonable level of implementation of HACCP-based procedures
- There are gaps in the coverage of officially recognised guides developed by the industry (GHP) for certain sectors

Global Results of the Project (2)

- National frameworks for implementing HACCP-based systems vary between and within Member States leading to inconsistencies of interpretation and implementation
- Some of the core concepts are not always understood, particularly by small FBOs, and are not applied in a consistent manner
- Flexibility is the least understood HACCP concept and is inconsistently applied and evaluated across and within some Member States

7 Key issues

1 Legal Provisions and Guides

HACCP concepts not clearly understood by some CAs and FBOs.

2 Prerequisites (PRP) & HACCP

Lack of a clear understanding of the difference between prerequisites and HACCP (by control staff and FBOs).

3 Implementation of certain HACCP principles

Widespread misunderstanding of how to address hazard analysis, the concepts of CCP, the difference between validations and verification.

7 Key issues (contd)

4 Flexibility

Lack of a common understanding leads to uneven application of requirements across the EU and within some MSs.

5 Official controls

Wide variation in approach to controls in terms of frequency and content.

6 Training

7 Administrative Burden

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Roadmap for Better HACCP Implementation

Workshop with Member State experts 5-6-7 May (Grange)

A. Joint EU and Member States actions

➤ Commission and MSs to work towards a common agreement on what each HACCP principle and "flexibility" means

B. Actions at EU Level

➤ Possible revision of the Guidance document on the implementation of procedures based on the HACCP principles, and on the facilitation for SME's

C. Actions at Member State Level

➤ Ensure a uniform approach to official controls

Conclusions

- There is room for **improvement** in the implementation of HACCP and in MS controls
- There is general agreement on where improvements can be made – the **seven key issues**
- The Overview Report will contain **examples of good practice** which demonstrate possible ways to address the seven key issues
- A **roadmap** for better HACCP implementation was developed in a workshop with MS at the beginning of May
- **Working Group** is planned for 1 July 2015 (in Brussels) to look at Guidelines (*invitation issued 4 June*)

Forthcoming Overview Report

Key Issue 7: Administrative burden (1)

To be published on FVO website

http://ec.europa.eu/food/food_veterinary_office/index_en.htm

Thank You

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