



State of play of ongoing food hygiene issues: overview of the ongoing discussions in this area

SANTE Advisory Group, 30 April 2015

Overview

- Proposal hot recycled water
- Maintenance of the cold chain
- Import of gelatine, collagen and certain highly refined products
- Guide to good hygiene practice at primary production of food of non-animal origin
- Others shortly

Proposal on hot recycled water

Art 3(2) of Regulation (EC)
No 853/2004: legal basis to
approve /authorise the use
of substances other than
potable water to remove
surface contamination from
products of animal origin

- Before risk management decision, a risk analysis should be carried out taking into account the results of a risk assessment

Article 3

General obligations

1. Food business operators shall comply with the relevant provisions of Annexes II and III.
2. Food business operators shall not use any substance other than potable water — or, when Regulation (EC) No 852/2004 or this Regulation permits its use, clean water — to remove surface contamination from products of animal origin, unless use of the substance has been approved in accordance with the procedure referred to in Article 12(2). Food business operators shall also comply with any conditions for use that may be adopted under the same procedure. The use of an approved substance shall not affect the food business operator's duty to comply with the requirements of this Regulation.

Hot recycled water for the decontamination of carcasses at slaughterhouse

- EFSA opinion in 2010, confirming the safety and the efficiency for all species. The method in practice is only used for red meat (pigs, ruminants),
- It has been used in Denmark under a research project. It has been ranked as the most cost-effective method to control *Salmonella* in pigs in practice.
- Recycled hot water decontamination might an additional tool to reduce exposure of humans to foodborne infections, supplementing hygiene measures, in particular *Salmonella* and *VTEC* in pigs and cattle where there is a lack of effective risk management tools at farm level.

Favourable opinion of the SCOPAFF on 21/04/2015

Publication expected in September 2015

Maintenance of the cold chain during storage and transport

Maintenance of the cold chain during storage and transport of meat

- "EFSA Scientific Opinion on the public health risks related to the maintenance of the cold chain during storage and transport of meat. Part 1 (meat of domestic ungulates) and Part 2 (minced meat from all species)"

Part 1 – Carcass chilling and transport (red meat):

- Surface T, not core T, is most important
- EFSA used predictive microbiology to estimate growth of *Salmonella*, *Listeria* & *Yersinia spp* and VTEC
- Conclusion: it is possible to commence carcass transport **before** target core temperature is reached, without extra risk

Maintenance of the cold chain during storage and transport of meat

- Part 1 proposes combinations of **carcass surface temperature at loading**, with **transport air temperature & transport duration** that ensure pathogen growth is no greater than under current chilling requirements.

Part 2 – storage of meat for mincing (all species):

Summary of current requirements

Maximum storage times in days	Maximum storage temp °C	
	4°	7°
Poultry	3	-
Fresh red meat	-	6
Vacuum packed red meat	-	15

EFSA proposes longer storage times with no additional risk.

Maintenance of the cold chain during storage and transport of meat

- Legislative proposals have been presented to MS
- Following discussions with MS and private stakeholders, new requests sent to EFSA seeking further information on:
 - ❖ Part 1: setting a maximum core temperature for partial chilling before transport
 - ❖ Parts 1 & 2: further time-temperature parameters
 - ❖ Parts 1 & 2: potential growth of spoilage bacteria
 - ❖ Part 2: whether Part 2 can be applied to meat preparations, as well as meat stored for mincing
 - ❖ Part 2: whether Part 2 can be applied to all species

Maintenance of the cold chain during storage and transport of meat

- Additional EFSA opinion by 31 October 2015
- Possibility to further consult and reflect on risk managers decision which expected to be less influenced by EFSA opinion:
 - Need for option on transport of carcasses over short distance?
 - If so, possibility to cut after arrival before current core temperature has been reached?
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Import of gelatine, collagen and certain highly refined products



Imports of gelatine, collagen and other highly refined products

- Two draft regulations currently under discussion:
- **SANTE/10366/2015**: COMMISSION REGULATION (EU) .../... of XXX amending Annex III to Regulation (EC) No 853/2004 of the European Parliament and of the Council as regards the specific requirements for gelatine, collagen and highly refined products of animal origin intended for human consumption
and
- **SANTE/10224/2015**: COMMISSION IMPLEMENTING REGULATION (EU) .../... of XXX drawing up lists of third countries, parts of third countries and territories from which Member States are to authorise the introduction into the Union of certain products of animal origin intended for human consumption, laying down health certificates requirements, amending Regulation (EC) No 2074/2005 and repealing Decision 2003/812/EC

Imports of gelatine, collagen and other highly refined products

Purpose of draft Regulations:

- a) to bring together existing lists of third countries and certificates into one single act for reasons of consistency and clarity
- b) to introduce new lists of third countries allowed to import certain products into the EU when there is an obligation for such listing but it is not done yet (collagen and highly refined products)
- c) to provide a single import certificate for animal health and public health attestation, while currently two separate certificates need to be used (raw materials for the production of collagen and gelatine)
- d) to introduce specific certificates for treated materials for the production of collagen and gelatine, and for certain highly refined products of animal origin, to avoid the current confusion on which certificate to use

Imports of gelatine, collagen and other highly refined products

Current state of play:

- Inter-service consultation has just been completed with a positive response.
- Final technical discussion in working group meeting of 19 May
- Technical agreement in SCOPAFF of May
- SPS notification: June-August
- Final vote: September 2015

Guide on good hygiene practices in food of non animal origin (FNAO) at primary production

Timeline	Milestone
May/June 2011	STEC O104:H4 outbreak in Germany and France.
June 2011	EFSA issues an urgent advice on the public health risk of Shiga-toxin producing Escherichia coli (STEC) in fresh vegetables.
October 2011	BIOHAZ Panel adopts a scientific opinion on the risk posed by STEC and other pathogenic bacteria in seeds and sprouted seeds. (Request from the European Commission on July 2011).
December 2012	BIOHAZ Panel adopts a scientific opinion on the risk posed by pathogens in FoNAO (part 1) (outbreak data analysis and risk ranking of food/pathogen combinations). (Request from the European Commission on January 2012).
Jan/Feb. 2013	The outcome of scientific opinion on FoNAO was discussed between Commission and EFSA to decide which food/pathogen combinations should be given priority for the other ToRs.

EFSA Opinion	Adoption
The risk from Salmonella and Norovirus in leafy greens eaten raw as salads.	6 March 2014
The risk from Salmonella and Norovirus in berries.	22 May 2014
The risk from Salmonella and Norovirus in tomatoes.	11 September 2014
The risk from Salmonella in melons.	11 September 2014
The risk from Salmonella, Yersinia, Shigella and Norovirus in bulb and stem vegetables, and carrots.	4 December 2014

Outcome of 5 EFSA opinions: guide on general hygienic practices in FNOA

Good agricultural (hygiene) practices in food of non-animal origin at primary production

- Dedicated to FBO
- Mainly focused on pathogens assessed by EFSA
- Discussed 1st in a restricted working group on 24 April
- Further discussion, consultation, including stakeholders will follow
- 2^o half of 2015: discussion and validation by all MS
- Translation and EU guide available on Sante website

Others (short)

- Revision of food hygiene Regulations: no decision taken
- FVO project on implementation of HACCP
 - Seminar with MS in Grange on 5-7 May
 - Possible revision of EU guidance on HACCP
 - How to improve implementation in practice?
 - Source of inspiration for possible revision of Codex General Principles of Food Hygiene (CAC/RCP 1-1969)
- Food chain information: no decision taken
- Meat inspection: poultry expected in Autumn

Next: Specific consultation meeting

- Update on most important issues related to food hygiene
- 28 May 2015, 14:30-18:00h, Centre Borchette
- More detailed presentations and discussions