

Working Group meeting of the Advisory Group on the Food Chain, Animal and Plant Health on Food Hygiene Issues

28 May 2015
Summary record

1. EU initiatives to facilitate the implementation of HACCP in the food and feed sector

The outcome of the FVO project on the implementation of HACCP in the feed and food sector was presented as well as a roadmap for future initiatives. While stressing the importance of facilitating the implementation at FBO, federation and national level, focus was on initiatives at EU including a possible revision of the existing EU guidance document on the implementation of HACCP. Stakeholders representing SME stressed the need to keep and further promote flexibility provisions.



2. EU guidance document on good hygiene practices for fruit and vegetables

Stakeholders were informed on the ongoing work carried out by the Commission as a follow up of the 5 EFSA opinions issued in 2014 related to risks posed by pathogens in food of non-animal origin (FNAO). Indeed a draft guidance document on good hygiene practices has been prepared and was discussed in a 1st round of restricted working group in April 2015. It will cover agricultural production of Food of non-animal origin at primary production, focused on pathogens assessed by EFSA and extended to the main pathogens. It will address guidance of hygiene to FBO. The ongoing discussion will continue to reach a general exchange and validation by all MS and with stakeholders. Finally once validated it will be published on SANTE website.



3. State of play and questionnaire on temperature conditions during transport and storage of meat

A state of play was provided on the mandates sent to EFSA and other new scientific evidence. A new EFSA opinion should be published by end of October 2015. In the meantime, the Commission will further consult Member States and stakeholders on the practical implementation and control of possible new provisions.



Presentation Point 3
Temp conditions Stake

4. Listing of third Countries and import certificates for gelatine, collagen, their (treated) raw materials and certain highly refined products

The objectives of the listing of TC and update/introduction of model certificates was explained (simplification, solutions for identified difficulties for the import of certain products of animal origin, etc.). As regards highly refined products, stakeholders were requested to provide their views on the extent of the new section in Annex III of Regulation (EC) No 853/2004.



Presentation Point 4
Collagen-Gelatin etc S

5. Outcome of questionnaire on multiple identification marking

The outcome of the questionnaires to Member States and stakeholders was presented. Overall a status-quo seems to be supported but clarification of current rules would be appreciated. The Commission will launch further guidance on current rules.



Presentation Point 5
Questionnaire on mult

6. State of play of live bivalve mollusc issues

The Commission presented to the stakeholders the new draft on classification of A production areas for LBM based on CODEX criteria. No comments on that proposal. The Commission updated the participants on the development of harmonised method for calculating the percentage of glazing in certain fishery products. The method will include certain CODEX methods and the method

present in WELMEC guide. Stakeholders underlined the necessity to finalise the proposal as soon as possible due to the importance of the issue.



7. Draft Guidance document on the application of Article 14 of Regulation (EC) No 178/2002 as regards food contaminated with STEC

The outcome of the questionnaire to Member States and the current draft guidance document (revision 4) was presented. Stakeholders were invited to provide comments in writing.



8. AOB.

a. (BEUC) State of Play Campylobacter and poultry meat inspection

The Commission indicated that a high priority has been indicated by the Cabinet on Campylobacter control. In the next month's Member States and stakeholders will be consulted on an integrated approach considering Campylobacter control within the revision of poultry meat inspection as well as within the possible authorisation of decontamination.



b. (EUROGROUPFORANIMALS): Involvement of official veterinarians and slaughterhouse staff within slaughterhouse inspection in revision of Regulation on official controls

The Commission stated that the role of the OV is not changed and that the OV will remain responsible for the AM and PM inspection. At the same time the involvement of slaughterhouse staff is already foreseen in Regulation (EC) N° 854/2004.

