



# Revision of the Commission Notice on Food Safety Management Systems, including Food Safety Culture

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# 2016 Commission Notice on Food Safety Management Systems (FSMS, OJ 2016/C 278/01)

Guidelines for FBOs on implementation of Regulation (EC) No 852/2004 as regards:

- Good Hygiene Practices (GHPs) / Prerequisite programmes (PRPs)
- Procedures based on HACCP principles
- Facilitation of GHPs and HACCP in certain establishments

# Since the adoption of the 2016 Commission Notice (1)

- Regulation (EU) 2021/382 amending Regulation (EC) No 852/2004, new sections:
  - Allergen management
  - Food redistribution
  - Food Safety Culture
- Codex: 2020 revision of the Codex General Principles of Food Hygiene + adoption CXC 80-2020 (Guidelines on allergens)
- ISO 22000 on FSMS: 2018 revision

# Since the adoption of the 2016 Commission Notice (2)

- EFSA Opinions (2017 and 2018) on hazard analysis approaches in retail activities
- 2020 Commission Notice providing guidance on food safety management systems for food retail activities, including food donations
- 2017 Commission notice on guidance document on addressing microbiological risks in fresh fruits and vegetables at primary production through good hygiene
- Experiences gained

# New Commission Notice on Food Safety Management Systems (initial ideas)

2016 Notice	Draft Notice
Main document + 3 Annexes: <ul style="list-style-type: none"><li>• PRPs</li><li>• HACCP</li><li>• Facilitation</li></ul>	Main document + 3 Annexes: <ul style="list-style-type: none"><li>• GHPs</li><li>• HACCP</li><li>• <b>Auditing</b> of FSMS</li></ul>
Facilitation in separate Annex	<b>Facilitation integrated</b> in Annexes on GHPs and HACCP

- More central role of the hazard analysis
- More attention to specific GHPs: operational PRPs
- New or more elaborated sections on allergen control, food redistribution and food safety culture

# Food Safety Culture in the draft Notice

- Mandatory for all FBOs except primary production
- Five components:
  - **Commitment** to safe food of management and all employees
  - **Leadership** and engagement of employees
  - **Awareness** of hazards and the importance of food safety
  - Open and clear **communication**
  - Sufficient **resources**
- Main measure to reach it: training

# Food Safety Culture in the draft Notice

- Guidance on implementation:
  - Use of surveys
  - Tools developed by the Global Food Safety Initiative
  - Flexibility for small operators
- Guidance to auditing
  - Auditing what business have done
  - Organising short or larger surveys

# Time table draft Notice

- Already 2 dedicated working group meetings with Member States
- Next one planned on 18 June 2021, probably also in September-October and December
- Internal consultations launched
- Today: short presentation to Advisory Group
- Publication for feedback expected in September
- Available for discussion in next meeting of Advisory Group or at bilateral level
- Publication expected early 2022, but food safety culture already applicable today



# Thank you



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