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

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Advisory Group meeting 7 May 2021
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)

  - 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)

<table>
<thead>
<tr>
<th>2016 Notice</th>
<th>Draft Notice</th>
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<tbody>
<tr>
<td>Main document + 3 Annexes:</td>
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<td>• PRPs</td>
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<td>• HACCP</td>
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<td>• Facilitation</td>
<td>• <strong>Auditing</strong> of FSMS</td>
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<td>Facilitation in separate Annex</td>
<td><strong>Facilitation integrated</strong> in Annexes on GHPs and HACCP</td>
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- 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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