Good Hygiene Practice and Regulation in the Food Industry

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Hygiene Committee

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Hygiene Committee

- Aim of the GHP:
  - Member States encourage the preparation of GHP Guidelines
  - In accordance with the food producer categories
  - With the relevant rules of the Codex Alimentarius

- The European Committee runs an inventory including all Guidelines of the Member States

- Regular updates

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Hygiene Committee

- 21 valid Guidelines implemented in 2007
- Updates every 2-3 years

- Implementation
  - size of the enterprise
  - way of usage
Hygiene Committee

Preparation:
• Selection of the product/area that needs the Guideline
• Expert from the industry
• Research + Development Institution
• Draft of the Guideline
• Opinion of all the members of the Committee
• Approval of the document by the Committee

Structure:
• How to use
• Relevant legislation
• Main tasks – producers, control bodies
• Appendix
  • Relevant EU regulation
  • General conditions
  • Special conditions
  • Transport
  • Equipment
  • Personal hygiene
  • Training
  • Thesaurus
  • HACCP
  • Documentation
Hygiene Committee

- Relevant EU regulation
  - Instructions
    - Relevant Art. or point
  - Minimum expectations to satisfy the regulation
    - Explanation of the regulation points, actions to be taken
  - Recommendations beyond the regulation
    - Detailed ideas how to be better

Codex Alimentarius Hungaricus

- Principles of the food regulation of the EU:
  - Only the most crucial regulations at EU level concerning health, interest, fair competition and freedom of movements of goods
  - For the rest: national regulation that does not contradict the EU legislation and is no obstacle for the freedom of movement of goods between the MSs

Act XLVI of 2008 Regarding the food chain and the Authority Supervision reinforced the system of the Hungarian Food book (Codex Alimentarius Hungaricus) and the role of the Hungarian Food book Committee.
Codex Alimentarius Hungaricus

Three volumes:

• Volume I. Implemented EU regulations (Hungarian speciality)
  Few direct mandatory national regulations (meat, milk, bakery)
  Participation in the work of the Codex Alimentarius
  National regulations are adjusted

• Volume II. Not mandatory, national product directives (instead of the previous standards)
  14 directives are left
  To enforce the characteristics and quality of the Hungarian products

• Volume III. Official Food Analysis Methods – EU based and own initiatives

Committees

• Hungarian Food book Committee: coordinates the publication and implementation of the regulations and directives, supervises the work of the Expert Committees

• Expert Committees: based on the different sectors (for example: Meat, Fruit & Veg., Bakery, Mineral water, etc.)
  All concerned parties represented (industry, authority, research, consumers)
  Updating the directives
  Introducing new directives (for example for the premium quality products)
  Guidelines for the usage of the directives

• The proposals of the Expert Committee must be approved by the Hungarian Food book Committee

• Hungarian Food book Plus
SAFE, GOOD QUALITY FOOD FOR THE CONSUMERS!