Reorganization of the food control and food safety system in Morocco

The Kingdom of Morocco
- Food Safety National Office -

Creation of the National Food Safety Office

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Food safety crises and Constraints

1. Emergence of contagious and dangerous animal diseases, which can be transmitted to humans, such as “mad cow disease”, avian influenza, etc.

2. Expansion of the hazards associated with food, such as collective food poisoning, pesticide residues and food contaminants: dioxins, benzopyrene and melamine;

3. Development of science-based control systems for animal diseases, plants and food products, and aimed at ensuring the safety of the consumer;
1. Diversification of international food trade and the need to harmonize the food safety and quality criteria;

2. Lifestyle changes and consumers are increasingly aware of the importance of food safety.
Situation at international level

- Changing consumption and production patterns;
- Consumer attitudes have changed towards greater interest in food safety and quality (magnified by the global health crises, which are recorded in the most developed countries)

Develop a new science-based approach, which enables producers, along the food chain, to prevent food poisoning risks, and defines their obligations and responsibilities.

Objectives

1. Ensure food safety;
2. Enhance consumer confidence;
3. Strengthen the competitiveness of Moroccan products.
Situation at national level

The current legislation in force in Morocco does not meet international requirements for hygiene and food safety:

- Professionals not involved in quality management and not encouraged to put in place a self-monitoring system in their businesses, which may cause the placing on the market of unsafe products;

- Random final products testing;

- Difficulty of defining the responsibilities for the safety of food products put on the market (producers / sellers)

Draft law on food safety

Legal reform

Working tool

Food Safety National Office
Intervention all along the food chain

- Production control
- Control of production conditions
- Control of production systems
- Sanitary approval
- Control of hygiene conditions
- Transport and storage conditions
- Final products testing

Technical & Scientific Support
- Agriculture Livestock Production
- Processing Treatment
- Preparation Marketing Consumption
- Monitoring & Control

Control Livestock sanitary protection
Control of drug use
Control of agricultural inputs
Control of production and storage units, and means of transport
Control of slaughterhouses, markets, mass catering
Veterinary sanitary certificate
Control of retail outlets

Food chain
ONSSA:
Legal framework, missions and responsibilities

CREATION OF THE NATIONAL FOOD SAFETY OFFICE
(From January 1st 2010 set up by Law No. 25-08)

- ESTABLISHMENT PLACED UNDER THE AUTHORITY OF THE MINISTRY FOR AGRICULTURE, WITH LEGAL PERSONALITY AND FINANCIAL AUTONOMY;
- EXERCISES, ON BEHALF OF THE STATE, THE RESPONSIBILITIES FOR CONSUMER HEALTH PROTECTION AND THE PRESERVATION OF ANIMAL AND PLANT HEALTH.
MISSIONS AND RESPONSABILITIES

The main objectives for which ONSSA was set up:

- Health protection of animals and plants against diseases;
- Protection of public health by limiting the risks of food-borne diseases;
- Ensure the safety of food products that are sold on markets including fisheries and aquaculture products;
- Improvement of sanitary and phytosanitary support;
- Ensure the safety and quality and compliance of imported and exported food products;
- Establish a legal environment encouraging investment in the agro-industrial sector.
LEVELS OF INTERVENTION

From the farm To the consumer

FARM
- Control of production conditions;
- Disease surveillance and control;
- Control of agricultural inputs (seeds, pesticides, veterinary drugs) and food additives.

PROCESSING - TREATMENT
- Authorization and sanitary approval;
- Process control;
- Control of processing, treatment, storage and transport conditions.

MARKETING
- Control of the conditions for the placing on the market;
- Control of compliance of presentation and labeling;
- Control of mass catering.

FROM FARM TO FORK
The ONSSA also chairs several interministerial committees or commissions:

- Permanent Interministerial Commission for Food Control and Fraud Control;
- National Committee for Milk and Milk Products;
- National Biosafety Committee;
- National Committee for Approval of Analytical Laboratories;
- Codex Alimentarius National Committee and Moroccan focal point with this institution;
- National Committee for SPS Measures
AT THE INTERNATIONAL LEVEL

The creation of ONSSA meets the requirements and recommendations of specialized agencies

SPS and TBT
Free Trade Agreement
ADVANCED STATUS

IPPC, CODEX: FAO, WHO
OIE

EFFECTIVE NATIONAL FOOD CONTROL SYSTEM
AND
A STRATEGY FOR FOOD SAFETY
TO ACHIEVE ITS MISSIONS, ONSSA HAS IMPORTANT TOOLS

**Decision-Making and Control Tools**
- Board of Directors
- Executive Committee
- Health Monitoring Committee

**Legal Tools**
- 37 Laws;
- 280 implementing texts (Decrees and Ministerial Orders);
- 5 draft laws;
- 53 drafts of implementing texts.

**Intervention Tools**
- 3 Central Directorates;
- 10 Regional Offices;
- 5 QID (Quality Inspection Direction) at border posts;
- Provincial services and mobile brigades.

**Investigation Tools**
- 3 National Laboratories;
- 14 Regional Laboratories.
ONSSA to acquire a relevant legal tool

The current legislation in force in Morocco does not meet international requirements for hygiene and food safety:

- Professionals not involved in quality management and not encouraged to put in place a self-monitoring system in their businesses;
- Random final products testing;
- Difficulty of defining the responsibilities for the safety of food products put on the market (producers/sellers)

Legislative reform

Law on food safety

Working tool: Food Safety National Office
Food Safety
- What is it? -

Intended Objective

Professional's duty

Role of administration

Consumer Health Protection

?Provide the consumer with quality, safe and healthy foodstuffs

Ensure the safety of the products put on the market

Put in place a self-monitoring system

Traceability

Labelling

Approval

Sanitary authorization or approval

Granting

Suspension

Food recall
Objectives of the Food Safety Law

- Establishes the general principles for food safety;

- Determines the conditions under which food and feed must be developed, produced and marketed to be qualified as a safe product;

- Provides the general requirements to ensure that only safe products can be placed on the market;

- Indicates the mandatory consumer information rules, through labeling of food and feed products and the determination of accompanying documents.
Consultation meetings
with professional organizations

**Actions undertaken:**

- Inform and raise awareness about the content of Law No. 28.7;
- Discuss the practical modalities to develop for successful implementation of the new provisions of Law No. 28-07;
- Validate, in consultation, the contents of the texts made under Law No. 28.07 (Decrees and order);
- Conduct outreach visits with some professionals.
Actions undertaken by ONSSA since 2010 (Cont.)

Accompanying measures

- Development of inspection guides and procedures
- Training of inspectors (60 sessions)
- Raising awareness of professionals (meetings and seminars)
- Establishment of partnership agreements
- Accreditation of 5 ONSSA laboratories to the requirements of ISO 17025
- Setting up quality assurance for ONSSA services (ongoing)

Outcomes

- 25 guides
- 26 proced.
- 380 Insp
- 25 Sam.
- 12 Meetings.
- 3 agr.
- 5 LABO.
- CD (Central Departments) + RD (Regional Departments)

Month:

- 2010
- 2011
- 2012
THANK YOU FOR YOUR KIND ATTENTION
ONSSA website

www.onssa.gov.ma