



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME  
FAO/WHO COORDINATING COMMITTEE FOR EUROPE**

Twenty-eighth Session  
Batumi, Georgia, 25-28 September 2012

**NATIONAL FOOD CONTROL SYSTEMS, CODEX CONTACT POINTS AND OTHER  
NATIONAL STRUCTURES FOR CODEX MATTERS INCLUDING CONSUMER  
PARTICIPATION IN FOOD STANDARDS SETTING; USE OF CODEX STANDARDS AND  
RELATED TEXTS AT NATIONAL LEVEL; AND PARTICIPATION IN CODEX WORK  
AND IN FAO/WHO ACTIVITIES ON SCIENTIFIC ADVICE**

**(REPLIES TO CL 2012/17-EURO)**

**(Armenia, Austria, Croatia, Cyprus, Czech Republic, Denmark, European Union, France,  
Germany, Georgia, Greece, Hungary, Latvia, Netherlands, Poland, Slovak Republic, Sweden  
Spain, United Kingdom)**

**Question 1: Strengthening National Food Control Systems**

- 1. Please describe any significant development/actions taken in your country to improve national food control systems since the 27<sup>th</sup> Session of the Committee. These may include actions relating to:
 
  - a. National food law and regulations;**
  - b. Food safety policy/strategy (e.g. risk analysis);**
  - c. Food control management (e.g. food control administration structures);**
  - d. Inspection services;**
  - e. Laboratory infrastructure and activities;**
  - f. Trade facilitation agreements;**
  - g. Information dissemination; and**
  - h. Training/capacity building****
  
- 2. Please describe recently established mechanisms/structures for inter-sectoral/multi-disciplinary collaboration for risk assessment, risk management and/or risk communication purposes at national level (including or other than National Codex Committee) as well as the effectiveness of these mechanisms/structures.**

**ARMENIA**

**1.a. National food law and regulations;**

The national food legislation includes Law on Food Safety, Law on Veterinary Medicine, Law on Animal Feeding, Law on Phytosanitary, Law on Trade and Services, Law on Ensuring Sanitary and Epidemiological Safety of the Population, Law on Protection of Consumers Rights, Law on Standardization, Law on Conformity Assessment, Law on Organizing and Implementing Checkups in the Republic of Armenia, etc.; as well as relevant secondary legislative acts.

**b. Food safety policy/strategy (e.g. risk analysis);**

“Strategy on Development of Food Safety System in the Republic of Armenia” and the Action Plan for implementation of the Strategy were approved on 17.11.2011 by the RA Government Protocol Decree No. 45. Main components of the Strategy include harmonization of the Armenian legislation with the EU legislation, institutional capacity building at all levels, strengthening of food control institutions, further development of scientific-educational structures, improvement of veterinary,

phytosanitary and animal welfare fields, increase of competitiveness of the Armenian food products at local and international markets, implementation of traceability, introduction of HACCP, elaboration of monitoring plans for MRLs, development of organic agriculture, etc.

c. Food control management (e.g. food control administration structures);

The main mandate for implementation of food control falls into the following three institutions:

1. Ministry of Agriculture with its State Service for Food Safety (SSFS), which is the state competent authority for food control. SSFS has 3 inspectorates: Veterinary Inspectorate, Phytosanitary Inspectorate, and Food Safety and Quality Control Inspectorate. SSFS has 11 Province centers and 9 border inspection posts including BIP at the main airport.

2. Ministry of Health with its State Hygienic and Anti-Epidemiological Inspectorate

3. Ministry of Economy with its National Institute of Standards.

d. Inspection services;

The checkups in the field of food safety are carried out according to the provisions of the Law “On Organizing and Implementing Checkups in the Republic of Armenia”. The checkups are carried out in the enterprises, which are included in the annual plan, as well as upon order of the RA Prime-Minister, if there are written complaints available from the consumers, or there is information received from state or non-governmental organizations regarding threat to health and life of the consumers.

RA Government Decree No. 1730-N of 30.12.2010 defines the functions of the State Service for Food Safety of the Ministry of Agriculture. Among other functions, the Service implements also state control in veterinary, food safety and phytosanitary spheres.

e. Laboratory infrastructure and activities;

The laboratory structure in Armenia is based on accreditation principle. The competent authority in the field of accreditation is the Ministry of Economy of the Republic of Armenia. Each laboratory is accredited for its particular field of activity. Laboratory control over food safety is carried out by the laboratories, which meet the necessary requirements and are appointed through competitive process by the State Service for Food Safety of the Ministry of Agriculture.

f. Trade facilitation agreements;

Armenia is WTO Member since 2003 and benefits from free trade and most-favored-nation trade regimes with a number of countries.

Besides, the following trade facilitation agreements are in place:

- Agreement “On implementation of agreed policy in the fields of standardization, metrology and certification” between the Government of the Republic of Armenia and the Governments of the CIS member states, including the Russian Federation, the Ukraine, Kyrgyzstan, Turkmenistan, Belarus, Kazakhstan, Moldova, Tajikistan Uzbekistan, as well as with Georgia;

- Agreement “On cooperation in the field of conformity assessment of imported and exported products” between the the Government of the Republic of Armenia and the Government of the Peoples’ Republic of China;

- Agreement “On cooperation in the fields of standardization, metrology and certification” between the Government of the Republic of Armenia and the relevant institutions of the Islamic Republic of Iran, Bulgaria, Romania, India;

-Agreement “On mutual recognition of certification activities” between the Government of the Republic of Armenia and the Governments of Georgia, Ukraine, Kazakhstan, Moldova.

g. Information dissemination;

Information dissemination is carried out through web-site, as well as through the “hot-line”. Besides, there is a Public Committee established under the State Service for Food Safety of the Ministry of Agriculture, which includes representatives from the Service, as well as from NGOs operating in this field, and scientists. The state bodies and consumer NGOs involved in food safety periodically give press-conferences, make comments on particular topics, as well as TV and media discussions are organized.

#### h. Training/capacity building

Trainings and seminars are organised for specialists and experts from different state and public institutions involved in food safety. Topics covered are MRLs monitoring plans, phytosanitary and veterinary issues, GMP, GHP, HACCP, food laboratories international accreditation, microbiological risk assessment, etc.

#### Part 2.

Inter-Ministerial Committee on Codex Alimentarius issues was recently established according to the RA Prime-Minister Decree No. 631-N “On establishment of Inter-Ministerial Committee on Codex Alimentarius issues and approval of composition and work procedures of the Committee” approved on 19 July 2012. The first meeting of the Committee is scheduled to take place upon finalization of Committees’ members nomination process.

Both “Scientific Center on risk assessment and analyses in the field of food safety” state non-commercial organization under the State Service for Food Safety of the Ministry of Agriculture and the Information-Analytical Center of Food Chain Risk Assessment of “Center for Ecological-Noosphere Studies” of the National Academy of Sciences of the Republic of Armenia deal with risk assessment.

The Risk Management Department of the State Service for Food Safety of the Ministry of Agriculture with its 3 units for veterinary, food safety and phytosanitary risks management deals with risk management.

There is close cooperation established among different state and public organizations dealing with food safety.

#### **AUSTRIA**

1. a.– e. see FVO Country profile [http://ec.europa.eu/food/fvo/controlsystems\\_en.cfm?co\\_id=AT](http://ec.europa.eu/food/fvo/controlsystems_en.cfm?co_id=AT)

f. Trade facilitation agreements;

If any, then there are bilateral agreements.

g. The strategic unit (“Stabstelle”) of the Federal Ministry of Health publishes the “food safety report” annually.

Risk assessments are published on the Internet.

g. In Austria a national Education and Training Regulation (“Aus- und Weiterbildungsverordnung”, LMSVG, BGBl. II 275/2008 as amended) lays down requirements for the basic training and further education of food inspectors. The basic training courses comprise a practical part (e.g. official inspection pursuant to the Food Safety and Consumer Protection Act, organization and functions under the official food control, organization and tasks of the Ministry of Health, etc.) as well as a theoretical part (e.g. overview of relevant legislation along the food chain such as FAO/WHO Codex Alimentarius / Codex Alimentarius Austriacus / Common Agricultural Policy CAP / WTO / ..., fundamentals of microbiology and hygiene, HACCP, technology of food production / commodities / cosmetics, etc.).

In addition to the basic training program and additional training courses offered on national basis Austrian food inspectors participate in the EU program “Better Training for Safer Food”.

2. In Austria risk assessment and risk management regarding food is separated institutionally. An inter-sectorial / multi-disciplinary collaboration for risk assessment, risk management and / or risk communication purposes at national level is realized through the following institutions: The Austrian Agency for Health and Food Safety is commissioned by the Austrian Ministry of Health with risk assessments and transparent risk with the public, academia and other stakeholders or interested parties. The Agency carries out risk assessments, identifies new health risks and develops recommendations to minimize risks. The risk assessments serve the Ministry of Health as basis for risk management measures.

#### **CROATIA**

Examples of action taken in the area of national food control

The Food Act (OG 46/07, 84/08, 55/11) is the basic framework law in Croatia on food and feed safety. It is harmonised with Regulation (EC) No 178/2002 and provides a general overview on requirements of food and feed safety.

- Sanitary Inspection Act (OG 113/08, 88/10);
- Veterinary Act (OG 41/07, 55/11);
- Infectious Disease Protection Act (OG 79/07, 113/08, 43/09);
- Plant Health Act (OG 75/05, 55/11);
- Plant Protection Product Act (OG 70/05);
- Animal Protection Act (OG 135/06);
- Veterinary Medicinal Products Act (OG 84/08);
- GMO Act (OG 70/2005, 137/09).

#### Food safety policy/strategy

Ministry of Agriculture (MA) and Ministry of Health (MH) have overall responsibility for food safety, while feed safety, animal health, animal welfare and plant health is the responsibility of MA.

Pesticides in food of plant origin:

(Croatia is well advanced in implementing EU legislation)

- Official controls of pesticide formulation and annual control programmes for pesticide residues are in place.
- Procedures in case of non-compliance are established and follow-up takes place.
- Shortcomings were identified in the designation of national reference laboratories (NRLs), the training of sanitary inspectors regarding controls of pesticide residues, the performance of inspections at users and retailers/wholesalers of plant protection products (PPPs), the representativeness of the samples for pesticide residues taken from the market, and the analytical scope of the laboratories.

Veterinary public health controls and upgrading establishments:

- Good progress was noted in relation to organisation of competent authorities where sufficient control resources are now available.
- Progress was noted with the upgrading of establishments for red meat and milk.
- A monitoring system of the progress of the establishment upgrading process is in place and has been further improved.

However, the upgrading process is slower than was anticipated by the central competent authority in 2010 mainly due to economic constraints for food business operators.

General food hygiene:

- Good progress has been made with the transposition of European Union legislation, the training of staff, the development of the RASFF procedures, the reorganisation of the network of laboratories and their accreditation.
- The registration of Food Business Operators is not yet fully operational. Further effort needs to be made in order to ensure that FBOs implement the HACCP procedures.

#### Food control management (e.g. food control administration structures)

Designation of competent authorities

The Ministry of Agriculture (MA) is the Central competent authority (CCA) responsible for the safety, hygiene and quality of food and feed and for the organisation of official controls, and is the contact point for the European Commission. MA is also the competent authority for animal health, animal welfare and plant health. Ministry of Health and Sanitary Inspection co-operate with MA on: development of the multi-annual national control plan; development of documented procedures; carrying out official controls; and participation in the CRO RASSF system. In addition, MH co-operates with MA regarding the preparation of control plans and reports, authorisation of official laboratories, registration and approval of establishments, and crisis management

In accordance with the current internal organisation of MA, competent authority the in the veterinary field is the Veterinary Directorate. Directorate for Food Safety and Phytosanitary Policy (DFSPP) of the MA is responsible for food and feed safety and quality and phytosanitary policy.

#### Ministry of Health

In accordance with the current internal organisation of the MH, the **Directorate for Sanitary Inspection** of the MH is organised into two sectors: Sector for State and Border Sanitary Inspection and Sector for County Sanitary Inspection Service and Legal Support.

#### Inspection services

In accordance with the Food Act, the competent authorities (CAs) responsible for official controls on food are the Veterinary Directorate (VD) of MA, Directorate for Sanitary Inspection (DSI) of Ministry of health (MH) and Directorate of Agriculture and Food Industry (DAFI) of the MA.

The **Veterinary Inspection Sector** (VIS) has two services and is organised as it follows:

- Border Veterinary Inspection and International Trade Service;
- Veterinary Inspection Service.

The Veterinary Inspection Service has ten departments; the Department for Financing Official Controls which is responsible for legal issues and activities related to financing of official controls in the veterinary field and nine Regional Veterinary Inspection Departments (veterinary offices) These Inspection Departments have 65 branch offices. The Veterinary Inspection Service is responsible for implementation of official controls regarding animal health, animal welfare and production, and also in trade of food and feed in line with the Veterinary Act, the Food Act, the Animal Protection Act, and the Act on the Veterinary Medicinal Products.

The Border Veterinary Inspection and International Trade Service is organised into two departments: the Border Veterinary Inspection Department and International Trade and Risk Analysis Department. The Border Veterinary Inspection Department is responsible for veterinary checks and controls at Border Inspection Posts on consignments of animals, products of animal origin, feed of animal origin and other objects that may transmit infectious or parasitic diseases or jeopardise human and animal health. The International Trade and Risk Analysis Department is competent for legal and administrative activities in the field of international trade.

Within the MH, the **Directorate for Sanitary Inspection** is responsible for:

official control of food of non-animal origin through the entire chain of production, distribution, retail, except primary production; for food of animal origin at retail with exception of establishments approved by the MA; novel and GM food of non-animal origin through the entire chain of production, distribution, retail, except primary production; co-ordination, planning and monitoring of all official controls performed by sanitary inspectors; food hygiene in catering; foodstuffs for particular nutritional uses throughout the whole production chain; verification of compliance with general food law and legislation in the field of biological safety; chemical safety (additives, flavourings, novel foods, contaminants, pesticide residues, food contact materials); biotechnology (GM food); drinking water; and irradiation.

Official controls are carried out by the sanitary inspectors, senior sanitary inspectors, state sanitary inspectors and senior state sanitary inspectors within the State Sanitary Inspection Service and the County Sanitary Inspection Service of the MH.

The agricultural inspection of the Directorate of Agriculture and Food Industry within the MA is responsible, under the Food Act, for official controls on food of plant origin at primary production.

#### Laboratory infrastructure and activities

On the basis of the Food Act, an Ordinance on authorisation of official and reference laboratories for food and feed (OG 86/10, 7/11) has been adopted. All authorised official and reference laboratories are accredited according to HZN EN ISO/IEC 17025 which complies with Article 12 of Regulation (EC) No 882/2004. Official samples are tested exclusively in laboratories which comply with Article 12 of Regulation (EC) No 882/2004. Currently fifteen laboratories are authorised for the purposes of official controls and there are three reference laboratories.

## Trade facilitation agreements

Review of existing trade agreements:

Trade Partner Date of signature publication in the Official Gazette - International Agreements

EFTA 21.06.2001. 12/2001

European Union 29.10.2001. 14/2001, 14/2002, 7/2005, 11/2006

Turkey 13.03.2002. 12/2002

CEFTA 19.12.2006. 6/2007

## Information dissemination

In accordance with Article 4 Regulations on the rapid alert system for food and feed (NN br.86/12), about the incident or potential incident the National contact point (NCP) must be informed by the authorities responsible for official controls and the Croatian Agency for Food and indirectly from by operators in the food and feed.

The same Regulation provides that information resources, the incident or potential incident the NCP notified via forms that creates and updates the NCP, and published on the website of the Ministry of Agriculture.

National Contact Point in CRO Management RASFF system is food safety and phytosanitary policy of the Ministry of Agriculture. It manages and coordinates CRO RASFF system, providing immediate information transfer and information between NCP, CP, persons authorized to carry out official controls and sources of CRO information via the RASFF system.

## Training/capacity building

Comprehensive training sessions have been provided for officials.

The Veterinary Directorate is providing trainings for the State Veterinary Inspector and Official Veterinarians. It is planned to provide further training on implementation of official controls, coordination and official procedures for the upgrading of establishments and enforcement in the case of non-compliances.

Training for phytosanitary inspectors is carried out annually on the basis of a prepared annual plan, including workshops at the national level and participation in international workshops and seminars. The priority training topics are based on actual needs and needs arising from new plant health regulation.

Directorate for Sanitary Inspections of the Ministry of Health has organized comprehensive training sessions for sanitary inspectors. Some of these were organized by TAIEX, or through other projects. Special attention was given to training related to performing audit on FBOs. Following this training all inspectors were obliged to pass a final examination.

Laboratory staff maintains regular contacts with their colleagues in other countries via networks, through participation in proficiency test schemes and through informal exchanges.

## **CYPRUS**

Cyprus, as a member of the European Union, follows and implements the European legislation on food and feed. An overview of the National Control System of Cyprus is given in the 'country profile' that is published at [http://ec.europa.eu/food/fvo/controlsystems\\_en.cfm?co\\_id=CY](http://ec.europa.eu/food/fvo/controlsystems_en.cfm?co_id=CY).

In summary, the Ministry of Agriculture, Natural Resources and Environment (MANRE) and the Ministry of Health (MH), together with their associated control bodies, the Department of Veterinary Services and the Department of Agriculture of MANRE, and the Department of Medical and Public Health Services of MH, are responsible for almost all controls on food safety, animal health, animal welfare and plant health in Cyprus. The State General Laboratory of the MH provides many of the laboratory services required by these bodies.

Specifically, the Department of Veterinary Services is responsible for controls on animal health, food of animal origin, imports of live animals and products of animal origin, TSEs (Transmissible Spongiform Encephalopathies) and animal by-products, residues of veterinary medicines and animal welfare. The Department of Agriculture is responsible for controls on feedingstuffs, marketing and use of plant protection products, and plant health. The Department of Medical and Public Health

Services is responsible for controls on food hygiene, Genetically Modified Organisms and pesticide residues in foodstuffs, imports of food of plant origin and certain foods of animal origin (honey and ice-cream).

## **CZECH REPUBLIC**

There are no significant changes since 2010.

## **DENMARK**

The Danish Veterinary and Food Administration was reorganized in March 2012 and now consists of five departments. Three covers the areas of animals, food and meat inspection. Two covers supporting organizational issues such as finance and accounting, communication and innovation.

- The Veterinary Department handles inspections of farmed animals and develops, maintains and coordinates emergency measures against infectious livestock diseases. The section furthermore fights outbreaks and handles legislation and policy formulation in relation to animal health, animal welfare and veterinary medicine.
- The Food Safety Department handles food inspections at food establishments. Inspections include checks of own-check programmes, hygiene and labelling. Furthermore the section handles legislation and policy formulation in relation to food and feed safety, chemistry and food quality, diet and nutrition.
- The Meat Inspection Department inspects all animals to be slaughtered during the slaughtering, meat cutting and meat processing in slaughterhouses and meat product establishments
- The Department of Communication and Innovation handles business development, coordination of inspections and communication and quality concerning the areas of: International Coordination, International Trade, Legal Services, Control Coordination and Customer Service.
- The Department of Finance handles finance and accounting, HR, IT, the laboratories and the operations division.

Locally there are

- 10 Food Control Offices and a Food Inspection Task Force
- 3 Veterinary Control Offices and a Veterinary Task Force

The reorganization has shortened the distance between the units performing control and the central administration. The new organization also encourages more interdisciplinary collaboration in dealing with its tasks.

The number of DVFA laboratories has decreased to 3. Fewer laboratories strengthen the knowledge at the remaining laboratories and the analytical work will be more efficient.

## **EUROPEAN UNION**

The information provided by the EU for the 27<sup>th</sup> session of CCEURO on food control systems remains valid. Further information is available on the website of the European Commission's Directorate General Health and Consumers:

[http://ec.europa.eu/dgs/health\\_consumer/index\\_en.htm](http://ec.europa.eu/dgs/health_consumer/index_en.htm)

Country profiles maintained by the Food and Veterinary Office of European Commission provide up-to-date information on the status and functioning of food control systems in the 27 EU Member States. They are available on the following website:

[http://ec.europa.eu/food/fvo/country\\_profiles\\_en.cfm](http://ec.europa.eu/food/fvo/country_profiles_en.cfm)

Rapid Alert System for Food and Feed (RASFF) is primarily a tool in the EU to exchange information between competent authorities on consignments of food and feed in cases where a risk to human health has been identified and measures have been taken. This rapid exchange of information allows all Member States, in real time, to check whether they are also affected and if urgent action is needed. If a risky food or feed product is already on the market and should not be consumed, the Member

States' authorities have the power to take an array of emergency measures, including giving direct information to the public. More information is available on the following website:

[http://ec.europa.eu/food/food/rapidalert/index\\_en.htm](http://ec.europa.eu/food/food/rapidalert/index_en.htm)

Some of the important developments in the EU in the area of food safety and quality since the 27<sup>th</sup> session of CCEURO include new legislation on food additives and on labelling.

In November 2011, two new regulations entered into force implementing Regulation (EC) No 1333/2008 on food additives. These regulations establish two new lists on **food additives**:

- The first one concerns additives in foodstuffs and it will come into application in June 2013. This list, which is also available in a database online ([https://webgate.ec.europa.eu/sanco\\_foods/?sector=FAD](https://webgate.ec.europa.eu/sanco_foods/?sector=FAD)), will allow consumers, food business operators and control authorities to easily identify which additives are authorised in a particular foodstuff.
- The second list concerns additives in food ingredients, such as other additives, enzymes, flavourings and nutrients and it will apply 20 days after its publication in the EU's Official Journal.

In July 2011, new EU legislation was adopted on **food labelling**. Regulation 1169/2011 on the provision of food information to consumers covers all aspects of food labelling introducing inter alia:

- minimum font size for mandatory information to improve legibility for consumers,
- mandatory nutrition information to help consumers identify foods that meet their personal preferences or dietary requirements,
- mandatory information on allergens on pre-packed foods, non-pre-packed foods and foods sold in restaurants to enable consumers to better protect their health,
- compulsory country-of-origin labelling for meat from pig, sheep, goat and poultry.

#### **FRANCE (English version)**

Preliminary comment : only national elements are presented below. Actions, priorities and strategies relevant for the EU and managed by the EU (with the support of the member states) are not mentioned, and neither are policies and regulations of the EU which require national implementation.

Few subjects are therefore mentioned, most actions and new regulations being at the European level. Finally, as requested in the questionnaire, only recent actions are put forward.

**Question 1.** Since the 27th Session of the Committee, the general revision of public policies and more specifically the reform of the State territorial administration led to grouping the two main competent authorities in charge of official food control within inter-ministerial provincial directions. Thus, former provincial directorates of veterinary services and former provincial units for fair competition, consumer affairs and repression of frauds are now grouped within newly created provincial Directorates of protection of populations. This merging of services in the field leads to a strengthening of coordination between headquarters administrations (General Food Directorate under the minister in charge of agriculture and General Directorate for fair competition, consumer affairs and repression of frauds under the minister in charge of economy) which still supervise the employees of former provincial services.

It should be noted that since 2010, inspection services of the General Food Directorate are accredited by the French accreditation body (COFRAC), according to ISO/CEI 17020.

A national plan against antibiotics resistance was launched at the end of 2011, with the following objective is:

- 1) on the one hand reduce the contribution of antibiotics used in veterinary medicine to bacterial resistance, and to its consequences on animal health and public health
- 2) on the other hand retain therapeutic means in a sustainable manner, and this especially as the perspective of development of new antibiotics in veterinary medicine is limited.

This national plan focuses on primary production stakeholders (livestock farmers and veterinarians) as well as the industry and scientific world (research on the mechanisms of resistance to antibiotics,



development of alternative cures,..). Certain activities (such as surveillance of antibiotics resistance) are related to the guidelines established by the TFAMR. Moreover, their purpose is consistent with Codex concerns.

### **FRANCE (French version)**

Remarque préalable : seuls sont indiqués ci-dessous les éléments nationaux. Les actions, priorités et stratégies relevant de l'UE et pilotées par l'UE (avec le soutien des Etats membres) ne sont pas mentionnées, de même que les politiques et les réglementations de l'UE impliquant une mise en œuvre nationale.

De ce fait, peu de sujets sont mentionnés, la majeure partie des actions et réglementations nouvelles relevant de l'échelon européen. Enfin et comme demandé dans le questionnaire, seules les actions récentes sont citées.

**Question 1.** Depuis la 27<sup>ème</sup> session du Comité, l'exercice de révision générale des politiques publiques et plus particulièrement de réforme de l'administration territoriale de l'Etat a conduit à réunir au sein de Directions départementales interministérielles les deux principales autorités compétentes en charge du contrôle officiel des denrées alimentaires. Ainsi, les ex directions départementales des services vétérinaires et les ex unités départementales de la concurrence, de la consommation et de la répression des fraudes sont désormais réunies au sein de Directions départementales de la protection des populations nouvellement créées.. Cette fusion des services sur le terrain conduit à un renforcement de la coordination en amont entre les administrations centrales (Direction générale de l'alimentation placée auprès du ministre en charge de l'agriculture et Direction générale de la concurrence, de la consommation et de la répression des fraudes placée auprès du ministre en charge de l'économie) dont continuent à relever les agents des ex services départementaux.

A noter que depuis 2010 les services d'inspection de la Direction générale de l'alimentation sont accrédités par l'organisme français d'accréditation (COFRAC), selon la norme ISO/CEI 17020.

Un plan national de lutte contre l'antibiorésistance a été lancé fin 2011, dont l'objectif est :

- 1) d'une part de diminuer la contribution des antibiotiques utilisés en médecine vétérinaire à la résistance bactérienne, et à leurs conséquences sur la santé des animaux et la santé publique ;
- 2) d'autre part de préserver de manière durable l'arsenal thérapeutique, et ce d'autant plus que la perspective de développement de nouveaux antibiotiques en médecine vétérinaire est réduite.

Ce plan national cible essentiellement les acteurs de la production primaire (éleveurs et vétérinaires) ainsi que le monde industriel et scientifique (recherche sur les mécanismes de l'antibiorésistance, développement de méthodes curatives alternatives, ...). Certaines actions (comme la surveillance de l'antibiorésistance) rejoignent les lignes directrices édictées par la TFAMR. De plus, sa finalité converge avec les préoccupations du Codex.

### **GEORGIA**

1.a - Government of Georgia (GoG) demonstrates a genuine political commitment to establish a solid food safety system and intends to bring its legislation and institutional framework in conformity with the EU and international standards.

While preparing the Comprehensive Strategy and Legislative Approximation Programme in Food Safety, the GoG has taken into consideration relevant EU recommendations. The food safety area is regarded as a key priority for the proper functioning of a future Deep and Comprehensive Free Trade Agreement (DCFTA) between Georgia and the EU. Therefore, Georgia's goal is to approximate its domestic legislative framework with relevant EU acquis.

In order to introduce timelines and stages in which the implementation should be ensured, the Strategy is accompanied by the Legislative Approximation Programme.

This Strategy and Legislative Approximation Programme will serve as the guiding document and the framework for further streamlining of the food safety legislative and institutional framework, and ensuring introduction of a solid food safety system in Georgia.

According to the Georgian Law on Food Safety and Quality, of January 3<sup>rd</sup> of 2011, an official control of Food/Feed Producing Business Operators has been launched.

According to the Annual Program of 2011 on Official Control, there were conducted 200 planned inspections; Food business operators were selected on the basis of risk analysis.

Due to the Legal amendments that came to pass in the Georgian Law on Food Safety and Quality, on December 12th of 2010, the system of the Traceability, Risk Analysis and Critical Control Points have to be set up by those Food Producing Business Operators that are registered under the Article 14th of the Georgian Law on Food Safety and Quality:

- Food Business Operators carrying out export to EU market from July 1st of 2010;
- All Food/Feed Business Operators from January 3rd of 2011.

On June 25th of 2010, General Hygienic Rules of Food/Feed Producing Enterprise/Distributor and the Rules of Implementation of Supervision, Monitoring and Official Control in the Areas of Food Safety, Veterinary and Plant Protection has been adopted under the Decree N173 of the Government of Georgia. The Decree has been elaborated in compliance with the Regulation of April 29th of 2004 (EC) No 852/2004 of the European Parliament and of the Council on the Hygiene of Foodstuffs and the Regulation (EC) No 882/2004 of the European Parliament and of the Council on Official Control of Food.

On September 10th of 2010, the Simplified Hygienic Rules of Food/Feed Producing Enterprise/Distributor have been adopted under the Decree N282 of the Government of Georgia.

Decree N90 of the Government of Georgia on **Special Rules on Hygiene of Food of Animal Origin** has been enforced on March 7, 2012.

**The Code of Product Safety and Free Movement of Goods and the Code of Food/Feed Safety, Veterinary and Plant Protection** has been enforced on June 8, 2012

Order N2-131 of the Minister of Agriculture of Georgia on the Approval of Additional Requirements to Food Labelling has been adopted in 2009. This document has been drafted in compliance with the requirements of the Directive 2000/13/EC of 20th March of 2000 of the European Parliament and of the Council on the Approximation of the Laws of the Member States relating to the Labeling, Presentation and Advertising of Foodstuffs, **Directive 2003/89/EC of November 10th of 2003 of the European Parliament and of the Council on Indication of the Ingredients Present in Foodstuffs**, and Full Texts of the Food Labelling of the Codex Alimentarius.

Despite that, relevant changes are implemented in **the Code of Administrative Offences**, according to which NFA carries out the penalties for the Food Business Operators who infringe the Legislative Documents in food safety area, like:

- Unregistered activities of the Food/Feed Business Operators and/or Distributors;
- Non-fulfillment of the recommendations during the non-critical noncompliance;
- Existence of Critical noncompliance;
- Obstructing the authorized person of the NFA while doing the duty.

b. Food safety policy/strategy (e.g. risk analysis);

- Ministry of Agriculture of Georgia is policy maker body in the field of food safety in Georgia. As the part of the reforms, in 2006 National Food Agency (NFA) has been established as a subordinated body of the Ministry of Agriculture. Now NFA is Legal Entity of Public Law. One of the main goals of the NFA is protection of consumer health and life, as well as economic interests of consumers, in relation to food intended for human consumption.

c. Food control management (e.g. food control administration structures);

- The NFA implements official control of food/feed business operators and as a result of these inspections approves the list of food/feed business operators, gives appropriate recommendations for non-conformity or suspends the production process in case of critical non-compliance, makes risk analysis in respect to food/feed products, supervises and monitors food market through lab analysis of the final products placed in retail stores, provides international hygiene certificates to export products, responds to mass contamination provides consumers with relevant information and advice.

d. Inspection services;

- The only institution, responsible to control Food Business Operators is the National Food Agency. In 2011, after the structural reorganization, all district divisions of NFA have been abolished and consolidated into 12 Regional/City Divisions. At the central level six departments are incorporating all the supporting divisions. A total of 288 staff is working in the National Food Agency, of which 124 at headquarters and 164 in Tbilisi City and 11 Regional Offices located in all parts of Georgia. In addition, each year around 70 persons are working for the NFA on contractual base.
- In order to streamline the inspection process, the NFA has set a new Inspectorate for Food Safety Official Control, where appropriate inspectorate staff was allocated. The inspectorate staff is to be trained and equipped correspondingly to put into service the new standards set by the contemporary inspection regulations.

e. Laboratory infrastructure and activities;

IN THE FRAME OF 2012 STATE PROGRAM 5 TESTING LABORATORIES HAVE BEEN SELECTED AS A RESULT OF THE TENDER PROCEDURES:

- LTD Multitest
- LTD Etaloni
- LTD Microbiology
- JSC Scientific-Research Institute of Hygiene and Sanitary
- LTD Wine Laboratory

LTD ETALONI TESTING LABORATORY:

- Meat and meat product, canned products
- Milk and Dairy products, canned dairy products, egg
- Fish and fish products, canned fish
- Drinking-tap water
- Sugar and confectionery
- Corn, wheat, flour, bread, flour confectionery products
- Fruits and vegetables, canned, tea, coffee, and others
- Oils, fats, margarine, mayonnaise
- Bottled water, non alcoholic and low alcoholic beverages

TESTING LABORATORY OF THE LTD WINE LABORATORY:

- Alcoholic Beverages

JSC SANITARY AND HYGIENE SCIENTIFIC RESEARCH INSTITUTE:

- Baby food (including infant), meals ready to eat and culinary products

LTD MICROBIOLOGY TESTING LABORATORY:

- Meat and meat products, canned products
- Milk and dairy products, canned dairy products, egg
- Fish and fish products, canned fish
- Drinking-agricultural water
- Sugar and confectionery
- Corn, wheat, flour, bread, flour confectionery products, macaroni
- Fruits and vegetables, also canned, tea, coffee and etc.
- Oils, fats, margarine, mayonnaise
- Water products, non alcoholic and low alcoholic beverages

f. Trade facilitation agreements;

- Most of trade partners are members of WTO, so trade relations proceeds within the Most Favoured Nations (MFN) regime. The regime considers low border tariffs for WTO members. Georgia has MFN with all WTO members. Besides, Georgia has Generalized System of Preferences (GSP) system with EU, USA, Canada, Switzerland, Japan and Turkey.

g. Information dissemination; and

- National Food Agency systematically provides relevant information about food safety and quality for consumers by TV or newspaper. Besides, the National Service has close relationship with Consumer's Federation of Georgia and works with them to increase awareness of consumers.

#### h. Training/capacity building

THE STAFF OF THE NATIONAL FOOD AGENCY IS TRAINED PERMANENTLY IN FOLLOWING:

- EU legal base for the food controls and requirements in relation to the third country competent authorities.
- EU food safety and quality requirements related to imports from the third countries.
- Risk assessment, management and communication procedures; Main chemical and microbiological hazards for Fish and fishery products, Vegetables, Bakery, Honey, Citrus.
- HACCP elaboration and implementation methods. Corrections into the HACCP program, as a result of the state control by the competent authority. Special aspects of HACCP in the following type of premises: Slaughterhouse; Meat processing; Dairy; Cannery (plant origin); Bakery.
- EU food safety legislation regarding baby (infant) food; internal control mechanisms; state control by competent authority.
- Methodology of Global GAP. Elaboration of GAP Implementation of GAP Cases of GAP in laurel, herbs, citrus, hazelnut and vegetables.
- EU regulations on residue control. Main aspects of elaboration of residue monitoring plans. Implementation procedures for the residue monitoring, according to the following products: Herbs; Citrus; Dairy; Honey; Vegetables and Fruits.
- EU legal base for fish control. Control mechanisms on fish. Internal control procedures of processing plants for fishery products. State control by CA of Vessels (factory, transportation & etc.); Loading Sites; Storage & Distribution
- Risk analysis and prevention of mycotoxins: Regulations and Guidelines regarding mycotoxins; Risk assessment, management and communication procedures.
- The staff of the National Food Agency is trained in the Food and Veterinary Office in Latvia. During the training staff has shared experience of Latvian inspectors and after arrival at home they have shared experience with staff, producers and consumers From May 15th to June 15th of 2011.

#### GERMANY

For general Information about German food control systems please refer to the Country Profile on the organisation food safety, animal health, animal and plant health control systems under

[http://ec.europa.eu/food/fvo/controlsystems\\_en.cfm?co\\_id=DE](http://ec.europa.eu/food/fvo/controlsystems_en.cfm?co_id=DE)

Where there are no specific remarks to the questions set out in CL 2012/17-EURO the situation in Germany is unchanged since the last session of CCEURO and there is no need to update.

**Question 1.** An amendment to the General Administrative Regulation on the principles for the control of food and wine regulations (AVV RÜb) shall lead to a federally uniform application of food law by the federal states of Germany (Länder). The AVV contains principles and procedures for the administrative bodies in charge of food control in Germany. The framework character leaves a certain discretion to the Länder to implement their duties according to their own expertise and responsibility. The AVV promotes the creation of focal point laboratories thus stressing cooperation between the different Länder.

After introduction of a new section 38 a of the Code for Food and Feed (Lebensmittel- und Futtermittelgesetzbuch, LFGB) the Länder can request certain information on commercial enterprises, e.g. which trade with food via internet, from the federal tax authority.

#### GREECE

**Part 1.** An overview of the national food control system in Greece is given in the Country profile

published at [http://ec.europa.eu/food/fvo/controlsystems\\_en.cfm?co\\_id=GR](http://ec.europa.eu/food/fvo/controlsystems_en.cfm?co_id=GR). Hellenic Food Authority (EFET) is the central competent food Authority, a public body established in 1999 currently operating under the supervision of the Ministry of Rural Development & Food. EFET primarily aims at protecting the consumer, ensuring food safety across the production and distribution chain. EFET coordinates and conducts inspections at food businesses, performs sampling and analyses of foodstuffs to ensure compliance to the food law, carries out risk assessment, develops training material and provides training and relevant advice. EFET cooperates with relevant organisations at the international level and can propose measures/ policies for the improvement of food safety.

**Part 2.** A Scientific Committee of Food Control, known as E.S.E.T, is the advisory body responsible for the coordination of risk assessment activities in EFET. E.S.E.T. is composed of external scientists, i.e. universities, academic and research institutions, working in voluntary capacity. This Committee provides scientific advice relating to food safety, hygiene, nutrition and other issues which are under the remit of EFET. The risk assessment is not functionally separated from risk management; however, all scientific activities remain independent from regulatory policy and values, while the risk assessment tasks are carried out separately from risk management tasks. EFET is also responsible for risk communication.

Moreover, from 2008 EFET has been designated as National Focal Point of EFSA. National Focal Points are considered ambassadors of EFSA in the Member States. The role of the National Focal Point is the timely dissemination of information on risk assessment and risk communication of food among stakeholders at national level (authorities, industry, consumers, academia, scientific institutions, etc.) and EFSA. An additional role of the Focal Point is to promote national scientific activities of the EFSA.

Furthermore, EFET is member at the Advisory Forum and Communications Working Group of EFSA. Members use the Advisory Forum to advise EFSA on scientific matters, its work programme and priorities, and to address emerging risk issues as early as possible. Members are currently implementing a strategy for closer networking which focuses on sharing scientific information, pooling resources and co-ordinating work programmes.

The Communications Working Group aims to build a more collaborative and informed approach to communicating risks in the food chain and to promote coherence of messages across the Community.

For more details, please see our website ([www.efet.gr](http://www.efet.gr)).

## **HUNGARY**

The Hungarian Government established [22/2012. (II.29.) Government Decree] the National Food Chain Safety Office (NFCSO) as the legal successor of both the Central Agricultural Office [established by 274/2006. (XII.23.) Government Decree] and the Hungarian Food Safety Office [established by the 66/2003 (V.15) Government Decree] with the effect of 15 March 2012. The Hungarian Food Safety Office (33§ 2 and 3) became part of the NFCSO. The NFCSO is an independent legal entity with nationwide competence and responsibility operating under the direct supervision of the Minister of Rural Development. Its annual budget is allocated by the Government. The NFCSO has a complex organization structure with different horizontal and professional directorates and testing laboratories covering the whole food chain.

In compliance with the official tasks specified in the legislation, the NFCSO covers the whole food chain from soil to retail distribution and catering as well, in order to facilitate the safety of food and feed production in terms of animal and plant health and soil conservation.

It is expected that the coordination between the risk assessors and managers will be more effective in the new organization.

Our vision is to increase the safety of the food chain and substantially improve the health conditions of the Hungarian population by reducing the food born human diseases, and improving the status of plant and animal health. Further on NFCSO aims to create the necessary conditions for the cooperation of all stakeholders of the food chain to make healthy, high quality food, safe food and other products of food chain available.

Find enclosed the structure of the food chain control authority of Hungary. (Annex- Pdf)

## **LATVIA**

FVS consists of:

- The Central Office, including:
  - Food Surveillance Department (FSD)
  - Veterinary Surveillance Department (VSD)
  - Department of Management Strategy, External Relations and International Trade (MSERITD)
  - Border Control Department (BCD)
  - Administration Department (AD)
  - Internal Control Division
  - Public Relation Division
- Territorial Structural Units (TSU)
- Border Inspection Posts (BIP)
- Assessment and Registration Agency (ARA)

Central Office

The FSD includes the following divisions:

- Division of Food Surveillance, Planning, Analysis and Enterprise Approval (FSPAED)
- Division of production and surveillance foodstuff of animal origin (PSFAOD)
- Division of Surveillance of Plant Origin Products, Beverages and Organic Farming
- Division of Food Distribution Surveillance

The FSD plans, organizes and co-ordinates official controls on compliance with requirements laid down in legislation governing food of animal and non-animal origin, and compliance of food products with consumer health and quality criteria. It also: approves establishments; drafts guidelines, instruction and procedures; evaluates inspection and sampling results; carries out the audits of HACCP system at establishments of food of animal origin; and organizes the follow-up of corrective actions.

FSPAED is responsible for registration and organization of approval of food and feed establishments and for maintenance of the relevant database.

The VSD includes the following divisions:

- Division of Animal Infectious Diseases Surveillance (AIDSD)
- Division of Animal Holdings Surveillance (AHSD)
- Division of Veterinary Objects Surveillance

The divisions: plan, organize and manage official surveillance according to EU and national legal requirements; develop methodological guidelines, inspection procedures and surveillance/monitoring plans; analyse results of surveillance activities; identify training needs and provide training for veterinary inspectors; and supervise the performance of regions. The VSD covers areas of prevention and eradication of animal infectious diseases, official controls on production of primary products of animal origin, animal welfare and protection, control of animal identification, movement and holding registration, surveillance of circulation of veterinary medicinal products and animal feed.

The MSERITD consists of the following divisions:

- Division of External Relations and International Projects
- Division of International Trade
- Legal Division
- Division of Management Systems, Audit and Training (MSATD)

MSATD is responsible for implementation of a quality system within FVS according to ISO 9001 and ISO 17020, as well as developing and maintaining the quality system's documentation and organizing the management of internal audits within structural units of the FVS.

The AD consists of the following divisions:

- Division of Staff Management
- Division of Finances and Accounting
- Division of Material Resources
- Division of Information Technology and Document Circulation

The TSUs: The eleven TSUs covering the territory of Latvia are managed by senior food or veterinary inspectors and controlled by FVS Central Office. Within each TSU, responsibilities are divided between food surveillance and veterinary surveillance. The inspectors and state authorized veterinarians within the TSU are responsible for a wide range of control tasks linked to the various food and veterinary control systems. Inspectors are allocated to a TSU in proportion to the number of establishments in their region.

The ARA has as its main functions: development and maintenance of the list of food supplements produced and registered in the EU; collecting and analysing scientific and technical data; promoting the development of methods and procedures of uniform risk assessment; national contact point for the European Food Safety Authority on risk assessment issues, such as GMO, novel food, food contact materials and food consumption data collection; authorization of VMPs and issuing permits, updating the VMP register, statistics on use of VMPs and information exchange.

The BCD performs controls at the BIPs on: live animals and animal products; plants and plant products and other related objects; food and feed safety, covering all food and feed products; and non-food product safety, covering medicines for human and animal consumption, materials and articles intended to come into contact with food.

#### d. Inspection services;

The FVS is Competent Authority to perform inspections, staffed by officials, who may be veterinary, food or border inspectors, and by contracted in TSUs state authorized veterinarians (e.g. CSAVs in slaughterhouses etc.).

Veterinary inspectors (official veterinarians OV) carry out supervision and control in relation to animal health, animal welfare, production of primary products of animal origin at farm level, feed establishments, including controls on holdings, farm registration, animal identification and movement, retail distribution of veterinary medicines and their use at farm level and animal health certification.

Food inspectors (FI) carry out supervision and control in food establishments, including those of animal or non-animal origin, retail outlets, restaurants, cafés, and in slaughterhouses in relation to animal welfare.

Contracted state authorized veterinarians (CSAVs) perform permanent controls in slaughterhouses. With regard to animal disease control, private veterinary practitioners are contracted by the TSU and work as state authorized veterinary practitioners (SAVPs) to carry out certain functions in relation to animal infectious disease control plans, such as sample taking and mandatory vaccination.

Border inspectors carry out supervision and control on consignments of imported live animals and animal products, plants and plant products and other related objects, food and feed products and non-food products ( medicines for human and animal consumption), materials and articles intended to come into contact with food.

#### e. Laboratory infrastructure and activities;

The BIOR was created in 2010 following a merger of the National Diagnostic Centre with the Latvian Fish Resources Agency. BIOR works on animal disease diagnosis and food control and is also active in human diseases diagnosis and environmental analysis, previously covered by the Public Health Agency of the Ministry of Health.

BIOR consists of a central institution located in the capital city and regional departments located in towns and administrative districts of Latvia. Performance of its basic functions is provided by four departments: Department of Food and Environmental Investigations; Animal Diseases Diagnostic Department; Department of Clinical investigations; and Regional Departments. Performance of support functions in BIOR is provided by the Quality Management Division and Administration.

The main tasks of BIOR include:

- laboratory analyses;
- methodological guidance of the work of the regional laboratories and meat plants and consultations concerning the training, attestation and work of specialists;
- quality control of food products, plant-growing, apicultural and fish farming products;
- development and approval of laboratory and diagnosis methods, and their introduction in the work of the regional laboratories;

- National Reference laboratory in the area of animal diseases and food safety;
- Research in the area of food safety, animal health, fisheries (fish resources) and environment.

f. Trade facilitation agreements;

g. Information dissemination; and

h. Training/capacity building

The MSADT of the FVS is responsible for the organization of the training programs within the FVS. The director of FVS plans and approves these training programs, containing all training activities, at the end of each academic year. An academic year lasts from January to January. Training is organized for TSU food inspectors, TSU veterinary inspectors, BIP inspectors, TSU inspectors should attend each academic year:

- An annual retraining course (for all inspectors)
- specific qualification courses (according to authorities)
- EU-organized training
- Training organized by the Public Administration School or by other educational institutions.

According to the procedure of primary education, adaptation, and authorization of newly recruited FVS inspectors the training for recruits lasts three months and includes field and theoretical exercises, followed by examinations.

All border inspectors undergo an annual two-day training course on the types of products to be inspected, new legislation and practical training.

BIP inspectors should attend each academic year:

- An annual retraining course
- specific qualification courses (according to authorities)
- EU-organized training
- Training organized by Public Administration School or by other educational institutions.

CSAVs should attend each academic year:

- An annual retraining course
- Seminars and meetings about current events on the supervisory level

SAVPs should attend each academic year:

- An annual retraining course
- Specific qualification courses

2. Risk management and risk communication tasks in Latvia carry out FVS.

In 2005 independent unit Assessment and Registration Agency (ARA) under Director General of FVS is established. Main tasks of ARA include also risk assessment in food chain. Effective collaboration between risk management, risk assessment and risk communication parts are ensured at everyday level.

## **NETHERLANDS**

1a. National food law and regulations;

As the Dutch food law and regulations are based on the European harmonized food law, developments and actions in the previous years depend on EU activities. Please see the reply of the European Commission in this regard.

b. Food safety policy/strategy (e.g. risk analysis); and c. Food control management (e.g. food control administration structures);

In the previous years the control body i.e. Dutch Food and Consumer Product Safety Authority (NVWA) is being reorganized. Other control organisations that are involved in food safety are being incorporated in the Authority. Governmental control is becoming more centralized, as self control systems are becoming more active, as requested by the EU Food Law.



A department for the (scientific) risk assessment in cases of food contamination was created within the Authority. This department provides the control bodies and governmental bodies (in particular the Ministry of Health and Ministry of Agriculture) with evaluations and support in case of food safety issues. It also acts as the interface of the Netherlands with the European Food Safety Authority.

d. Inspection services;

Inspections are becoming more risk based. This means that sampling and inspections in cases of governmental control are becoming more focused on industries and activities that might cause potential hazardous interactions with feed and food, due to both fraud or accidental contamination. Industrial sectors that show minor risk are “rewarded” by fewer control.

e. Laboratory infrastructure and activities;

The laboratory infrastructure in the Netherlands covers a broad range of chemicals and techniques. At present, individual laboratories are becoming more specialized in a specific group of chemicals or technique, avoiding duplications between laboratories.

f. Trade facilitation agreements;

Trade facilitation agreements are made on the basis of EU regulations and the EU Food Law under the supervision of the European Commission.

g. Information dissemination; and h. Training/capacity building

The Dutch parties involved in food safety, such as the Food and Consumer Product Safety Authority and related governmental bodies, and Dutch research institutions (e.g. laboratories and university departments) participate heavily in national and international projects regarding food and feed safety. Such projects are funded with national governmental support, funds from the European Commission, and funding by global parties (e.g. UNEP). In addition Dutch industrial sectors invest in agricultural activities worldwide (e.g. fish farming in Asia), mostly with support of the Wageningen Agricultural University.

2. In recent years the role of the Office for Risk Assessment of the Food and Consumer Product Safety Authority (established by Dutch Law in 2006) is becoming more relevant for food safety, as an interface between:

- scientific risk assessment (by the national research institutes like the institute for public health and the institute for quality of agricultural products and also international bodies like EFSA and JECFA),
- risk managers (both from the ministries of Health and Agriculture, and from the official control) and
- risk communication (from the government and from specialized consumer organisations).

This approach is successful, as it has led to closer collaboration of parties involved (including the producers), more effective measures in cases of incidents, and improved interaction and communication between risk assessors, risk managers and control bodies.

## **POLAND**

### Examples of actions taken in the area of national food control systems

- **Information concerning a pilot project in the area of increased level of official controls on imports of certain feed and food of non-animal origin**

Poland joined the European Commission pilot project of the application of the TRACES electronic system in carrying out border control. For the pilot project three points of entry with the largest number of checks of imported food have been designated. Representatives of all 19 points of entry designated for border control have been trained and are obliged to use the training website of the project.

- **Categorization of establishments under the supervision of State Sanitary Inspection (SSI) on the basis of risk assessment**

In 2011 work on developing a form for the categorization of establishments under the supervision of SSI on the basis of risk assessment was started. Experts from the National Institute of Public Health - National Institute of Health have developed the basis of assessment system of establishments

supervised by the SSI on the basis on risk assessment, including: the scientific basis, definitions, regulations and categorization of establishments on the basis of risk assessment, including microbiological and chemical contaminants.

The recommendations of categorisation were forwarded to the regional and local units of the SSI. It is also the base for development of the electronic form to categorize establishments basing on risk assessment and planning of official controls including risk assessment.

#### - **Reporting system and database**

1. Annual report on results of official controls and monitoring of food for pesticide residues (on-line), developed in 2010, annually updated and modernized.

2. Quarterly reports of results of border official food control (on-line), developed in 2010, quarterly updated and modernized. The systems refer to border official food control concerning the increased level of official controls on imports of certain feed and food of non-animal origin and specific conditions and detailed procedures for the import of polyamide and melamine plastic kitchenware of specific origin.

3. Annual report on the results of monitoring of acrylamide levels in food, developed in 2012.

4. The system of data collection of results of official food controls and monitoring of chemical contaminants in food is being currently developed in collaboration with experts from the National Institute of Public Health - National Institute of Health. The system will allow to enter data on-line according to SSD data standard (Standard Sample Description). The system will be co-financed by the European Food Safety Authority (EFSA).

#### - **Check lists**

State Sanitary Inspection carries out official controls of food in accordance with the mandatory provisions of law and the control procedures introduced by the orders of Chief Sanitary Inspector of 28 October 2006:

- ⤴ PK/HŻ/01 "Official control of food and materials and articles intended to come into contact with food", including evaluation sheets of sanitary status;
- ⤴ PK/NG/01 "Health quality control of imported food, food ingredients, processing aids and materials and articles intended to come into contact with food ";
- ⤴ The procedure PP/NB/01 "Sampling as a part of current surveillance."

The above-mentioned procedures have been prepared to standardize control procedures of surveillance over food establishments performed by the authorities of the State Sanitary Inspection. Currently the PK/HŻ/01 procedure and the evaluation sheets are being updated.

#### - **Regulation of the Minister of Health on the list of reference laboratories**

On 12<sup>th</sup> of July 2012 new national Regulation of the Minister of Health on the revised list of reference laboratories has come into force in Poland.

The new Regulation extends the scope of reference of already existing laboratories and sets up two new reference laboratories:

- Voivodship Sanitary Epidemiological Station in Warsaw – reference laboratory for pesticides residues in food of animal and plant origin
- Institute of Chemistry and Nuclear Technology in Warsaw – reference laboratory for qualitative tests of irradiated ingredients in food.

#### - **Restructuring laboratory basis for pesticides residues testing**

In 2010 State Sanitary Inspection restructured laboratory basis for the determination of pesticide residues in food.

Restructuring laboratory basis for the determination of pesticide residues was implemented by a significant reduction in the number of laboratories and their fields of specialization.

Out of the 16 laboratories there were selected 5 that best meet the equipment and analytical requirements to determine the greatest number of pesticides within each group of food with use of accredited methods or methods prepared for accreditation.

#### - **Change of laboratory basis of the Agricultural and Food Quality Inspection (AFQI)**

In 2012, AFQI reached the objective of restructuring of its laboratories. Present structure is composed of 1 Central Laboratory (located in Poznań) and 5 Specialised Laboratories (in Białystok, Gdynia, Kielce, Lublin and Szczecin).

## **SLOVAK REPUBLIC**

Slovakia as a member state of the European Union is within integrated approach to food safety covering the entire food chain. In the Slovak Republic (SR), the base of the overall organisation of National food control system remains unchanged or only with small changes.

In the last year the Food Law and the Law on Veterinary Care were amended - fines became stricter, conditions for internet sale were set. Also obligation (for consignee) to notify (electronically) an arrival of consignments of animal origin, unprocessed fruits and vegetables to the District Veterinary and Food Administrations (DVFA) at least 24 hours in advance was determined. Food control organization within agriculture sector was simplified from 3 levels to two levels because the Regional Veterinary and Food Administrations were dissolved.

Food and Veterinary Office which (inter alia) checks on compliance with the requirements of EU food safety and quality legislation within the European Union carried out 5 missions on different objectives in Slovakia – reports were published on the FVO web.

As regard information dissemination, Annual reports on official controls, pesticides, zoonoses were provided to experts of national expert working groups (see the bellow) and published on web [www.land.gov.sk](http://www.land.gov.sk) and in press conferences also. Leaflets dealing with the specific areas of the national food safety perspective were issued, e.g. Harmful effect of PCB was issued for consumers of area where PCBs were produced.

The Ministry of Agriculture and Rural Development of the Slovak Republic (MARD SR), Department of Food Safety and Nutrition, is appointed as the national European Food Safety Authority (EFSA) Focal Point on technical and scientific matters with EFSA and the national Codex Contact Point.

The national points cooperate together as well as with experts in working groups very closely (research, control, government and industry, food/agricultural chambers, Slovak representatives in various organizations). The scopes of working groups correspond to CA committees and task forces and Panels of the European Food Safety Authority. The main task of working groups is preparing all statements and positions for CA, EFSA and European Commission. This interconnected system enables mutual awareness of what is happening in all relevant areas (CA, EFSA, legislation ...).

## **SPAIN (English version)**

### **Updates on Legislation**

The main update as regards legislation on food safety at the national level, in the past year, concerning the strengthening of national food control is Law 17/2011 of 5 July on food safety and nutrition. This law defines a basic legal framework applicable to food safety activities and to activities intended to achieve healthy nutrition habits and life style in our country. The principles on which food safety is based, risk analysis principles, traceability and the precautionary principle, have been taken into account, as basic elements of consumer safety. This law is integrated in a decentralised legal framework, and the implementation specified in the law is always based on mutual respect and coordination between administrations.

### **Official Control**

Regarding the management of official control and inspection services, Spain has a National Food Chain Control Plan and the continuous improvement of the national food chain control system is among its objectives. The results of the Plan appear in an annual report including the improvements achieved and the requirements of the system. Concretely, improvements were achieved in 2011 in the audit system and the verification of official control, always in agreement with the Autonomous Communities. Moreover this Plan includes a summary of the aspects referring to the criteria applied by each Autonomous Community in the establishment of risk analysis in their food control strategies within each region. During this latter period there has been an important improvement regarding information technologies. A web-based application was established to allow participant access, data collection through standardised forms and the automation of information as well as its classifying and ordering. In addition, the following were developed:

- ✓ Update of the national contingency plan for trichinosis
- ✓ Strategic plan for slaughterhouses for horses and small ruminants.
- ✓ Process to be followed to develop national guidelines on good practices
- ✓ Guidelines for classifying and identifying food businesses and establishments for their listing in the General Sanitary Register of Food and Food Businesses (RGSEAA)

## Laboratories

In Spain there are different types of laboratories:

- Central laboratories under the Ministry of Agriculture, Food and Environment and the Ministry of Health, Social Service and Equity .
- Regional laboratories under the Autonomous Communities
- Municipal laboratories and
- Recognised private laboratories

There are 80 laboratories in all throughout the country. In 2011 the database of laboratories and the methods they carry out was updated at national level, including new methods and their status as regards validation, accreditation etc.

As an example of the updates achieved in relation with the strengthening of official control, the following were developed by the laboratories under the Ministry of Health, Social Service and Equality:

National Food Centre:

- Prospective study on ochratoxin A and aflatoxins in pepper
- Study on the non protein toxic aminoacid  $\beta$ -N-Oxalyl-L-2,3-diaminopropionic acid in grass pea flour
- Development of new methods of analysis such as :
  - Acrylamide in food by LC/MS-MS.
  - Tetracycline epimers according to new MTLs.
  - LC-MS/MS for the determination of antibiotics in honey.
  - Determination of testosterone cypionate.
  - Detection of genetically modified rice
- Studies on materials in contact with food:
  - Migration of amines in polymeric materials.
  - Epoxy derived compounds in internal coating of cans.
  - Migration of Bisphenol A (BA) from polycarbonate from feeding bottles to infant foods.
- Heavy metals:
  - Study on mercury in tuna species. Study on lead in prepared and seasoned olives.
  - Comparative study on various ELISA systems.
- Allergens:
  - Control of the presence of gluten in food for celiacs.
  - The influence of polyphenols on gluten detection in hydrolyzed infant foods
- Study on herbs, spices, vegetal extracts, infusions, fruit, dry fruit, molluscs, and meat of different species , to detect if they have been subject to ionising radiations

### Laboratory for marine biotoxins :

- Methods of analysis. In 2011 work was focused essentially on:
  - Improving the conditions for LC-MS-MS as reference methodology for teh control of emerging lipophilic toxins (AO, AZA, YTXs and PTXs group) in bivalve molluscs,
  - Development of LC-MS methodologies for the determination of emerging toxins (cyclic imines, palitoxins, ciguatoxins and brevetoxins).

2. Some of the structures and mechanisms established for the risk assessment, management and communication in matters related to Codex Alimentarius are:

- Renewing the composition of the Scientific Council which cooperates for risk assessment with AESAN, strengthened with the incorporation of 12 new members through a selection

process initiated in November 2010.

- The Communication Office of AESAN participated actively in the “Advisory Forum Communications Working Group” (AFCWG), continuing with the development of a risk communication guide and a glossary of terms related to food and feed in order to establish closer relationships with the media and facilitate the correct use of terminology in the framework of communication. Moreover, participation in the Food-RisC Project (Food Risk Communication. Perceptions and communication of food risks/benefits across Europe) is ongoing.
- Collaboration agreements with the main objective of achieving a continuous follow-up of food advertising.
- The “AESAN network” is a network of institutions which work in the area of food safety and nutrition. In 2011 new members have been included. The members of the “AESAN network” include universities, public and private laboratories, technological and research centres, professionals, advisers and consultants. Websites dedicated to food safety and food in general are permanently updated, with new content and more information of particular interest to citizens.

## **SPAIN (Spanish version)**

### **NOVEDADES LEGISLATIVAS:**

La principal novedad legislativa a nivel nacional, en materia de seguridad alimentaria, a lo largo del año pasado, en relación al fortalecimiento nacional de los sistemas de control de alimentos, ha sido la Ley 17/2011, de 5 de julio, de seguridad alimentaria y nutrición. Esta ley establece un marco legal básico común aplicable al conjunto de las actividades que integran la seguridad alimentaria y la consecución de hábitos nutricionales y de vida saludable en nuestro país. Por constituir los principios sobre los que se asienta la seguridad alimentaria, se han tenido en consideración los principios del análisis de riesgo, la trazabilidad o el principio de precaución, elementos básicos para la seguridad de los consumidores. Esta ley se inscribe en un marco jurídico descentralizado, y las actuaciones que en ella se prevén son desarrolladas siempre sobre la base del respeto mutuo y la coordinación entre administraciones.

### **CONTROL OFICIAL:**

Con respecto a la gestión del control oficial y los servicios de inspección, España cuenta con un Plan Nacional de Control Oficial de la Cadena Alimentaria entre cuyos objetivos está el de mejora continua del Sistema Nacional de Control de la Cadena Alimentaria. Los resultados del Plan se materializan en un informe anual donde se establecen las mejoras llevadas a cabo y las necesidades del sistema. En concreto en el 2011 se han llevado a cabo mejoras en el sistema de auditorías y en la verificación del control oficial siempre en consenso con las Comunidades Autónomas. Además en dicho Plan se incluye un resumen de los aspectos referidos a los criterios de cada Comunidad Autónoma en el establecimiento de un análisis de riesgos en sus estrategias de control oficial dentro de cada región. Durante este último periodo ha habido una importante mejora en relación con las tecnologías de la información. Se ha establecido una aplicación vía web que ha permitido el acceso de los participantes, la recogida de datos mediante formularios normalizados y la automatización de la información así como su clasificación y ordenación. Además, a este respecto se ha elaborado:

- ✓ La actualización del Plan nacional de contingencia frente a triquina.
- ✓ Plan estratégico de mataderos de equino y pequeños rumiantes.
- ✓ “Procedimiento a seguir para el estudio y elaboración de guías nacionales de buenas prácticas”
- ✓ Guía para la clasificación e identificación de las empresas y establecimientos alimentarios para su inscripción en el Registro General Sanitario de Empresas Alimentarias y Alimentos (RGSEAA)

### **Laboratorios:**

En España existen varios tipos de laboratorios:

- Centrales dependientes del Ministerio de Agricultura, alimentación y Medio ambiente y del Ministerio de Sanidad, Servicios Sociales e Igualdad.

- Regionales dependientes de las Comunidades Autónomas.
- Municipales y
- Privados autorizados.

En total son más de 80 laboratorios distribuidos por toda la geografía. A lo largo del 2011 se ha llevado a cabo una actualización a nivel nacional de la base de datos de los laboratorios y los métodos analíticos que llevan a cabo, en la que se incluyen los nuevos métodos y situación de los mismos en cuanto a validaciones, acreditaciones, etc.

Como ejemplo de las actuaciones llevadas a cabo y relacionadas con el refuerzo del control oficial, se citan a continuación las desarrolladas por los laboratorios dependientes del Ministerio de Sanidad, Servicios Sociales e Igualdad:

#### **Centro Nacional de Alimentación:**

- Estudio de prospección, sobre ocratoxina A y aflatoxinas en pimentón.
- Estudio sobre el contenido de del aminoácido tóxico no proteico beta 3-N-Oxalil-L-2,3-Diamino -propanoico (ODAP) en harina de almorta.
- Puesta a punto de nuevos métodos analíticos como:
  - Acrilamida en alimentos por LC/MS-MS.
  - Epímeros de las tetraciclinas acorde con los nuevos LMRs.
  - LC-MS/MS para la determinación de antibióticos en miel.
  - Determinación de ciprofloxacina de testosterona en pelo.
  - Detección de arroz modificados genéticamente.
- Estudios sobre materiales en contacto con alimentos:
  - Migración de aminas en materiales poliméricos.
  - Derivados epóxidos integrantes de los recubrimientos internos de las latas de conservas.
  - Migración de Bisfenol A (BA) desde biberones de policarbonato a los alimentos infantiles.
- En metales pesados:
  - Estudio de mercurio en túnidos. Y estudio de plomo en aceitunas de curado y aliño casero.
  - Estudio comparativo sobre el funcionamiento de los distintos sistemas ELISA.
- Sobre alérgenos:
  - Control de la presencia de gluten en alimentos aptos para celíacos.
  - La influencia de los polifenoles en la detección de gluten en alimentos infantiles hidrolizados
- Estudio sobre hierbas, especias, extractos vegetales, infusiones, frutas, frutos secos, moluscos, y carnes de diferentes especies, para detectar si habían sido sometidas a un tratamiento con radiaciones ionizantes

#### **Laboratorio Biotoxinas Marinas:**

- Desarrollo de métodos analíticos. En el 2011 se centró fundamentalmente en:
  - Mejora de condiciones para LC-MS-MS como metodología de referencia para el control de toxinas lipofílicas ( grupos AO, AZA, YTXs y PTXs) en moluscos bivalvos,
  - Puesta a punto de metodologías LC-MS para la determinación de toxinas de carácter emergente, (Iminas cíclicas, las palitoxinas, ciguatoxinas y brevetoxinas).

2. Algunas de las estructuras o mecanismos establecidas en relación con la evaluación, gestión y comunicación del riesgo en materias relacionadas con el Codex Alimentarius son:

- Renovación de la composición del Comité científico que coopera en las funciones de evaluación de riesgos con la AESAN, reforzándose con la incorporación de 12 nuevos miembros tras un proceso de selección iniciado en noviembre de 2010.
- La Oficina de Comunicación de la AESAN ha participado activamente en el “Advisory Forum Communications Working Group” (AFCWG), continuando con la elaboración de la guía de comunicación de riesgos y el glosario de términos relacionados con los alimentos y piensos que pretende estrechar las relaciones con los medios de comunicación

y facilitar el uso correcto de términos en el marco de la comunicación. Además se ha continuado con la participación en el proyecto Food-RisC (Food Risk Communication. Perceptions and communication of food risks/benefits across Europe).

- Convenios de colaboración con el objetivo principal de llevar a cabo un seguimiento constante de la publicidad de alimentos.
- El “nodoAESAN” es una red de instituciones que desarrollan sus actividades en el ámbito de la seguridad alimentaria y la nutrición. Durante el año 2011 se ha procedido a la inscripción de nuevos miembros. Entre los integrantes de la red “nodoAESAN” se encuentran universidades, laboratorios públicos y privados, centros tecnológicos y de investigación, profesionales y asesorías o consultoras.
- Actualización permanente de los sitios Web dedicados a la seguridad alimentaria y alimentación en general, con nuevos contenidos y mayor información de especial interés para los ciudadanos.

## SWEDEN

In order to provide an overview on how the control system for food and feed safety, animal health, animal welfare and plant health are organized in Sweden, please find an update country profile (last updated on May 2012) on the FVO website: <http://ec.europa.eu/food/fvo/controlsystems>

## UNITED KINGDOM

### National Food Control System

#### i) Official Agencies

**Department of Environment, Food and Rural Affairs (Defra)** is the competent authority for food standards and labelling in England. The **Food Standards Agency (FSA)** is responsible for protecting consumer interests in relation to food safety and standards in the United Kingdom and leads on issues such as hygiene, additives and contaminants. The compositional standards and labelling aspects of food transferred to the Department of Environment, Food and Rural Affairs in 2010.

Responsibility for nutrition transferred from the FSA in 2010 to the **Department of Health**. The FSA is accountable to the UK Government through Health Ministers and as food is a devolved matter in the UK, through the equivalent devolved authorities in respect of the Scottish Parliament, National Assembly for Wales and the Northern Ireland Assembly.

Enforcement of food legislation, including the inspection and sampling of food at all stages of production, distribution, storage and sale, is generally the responsibility of local government.

The Food Standards Act 1999 sets out the FSA's functions including responsibility for monitoring and verifying compliance with food and feed law which is shared by the FSA (including authorities working on the Agency's behalf), and local authorities.

The Food Standards Act 1999 provides the FSA with a package of statutory powers to help in the delivery of national priorities and objectives. The Act gives the FSA powers to set performance standards for enforcement of feed and food law, and to monitor and audit the performance of enforcement authorities against the standards. It also gives the Agency powers to require local authorities to provide information relating to feed and food law enforcement.

The Local Government Association established a new Regulatory Support Unit (RSU) in May 2011, to undertake the core activities previously delivered by Local Government Regulation (LGR) and before that the Local Authorities Co-ordinators of Regulatory Services (LACORS). LGR and LACORS were local government central bodies created by the UK Local Authority Associations. i.e. the Local Government Association.

Local authorities are required to belong to Food Safety Liaison Groups made up of neighbouring local authorities with food regulatory responsibilities (there are 47 in the UK). In addition, there are 11 Regional Liaison Groups organised by local authority Trading Standards Departments which discuss food standards, and animal feed law enforcement matters. All of these liaison groups examine and discuss enforcement issues of local and national importance, and facilitate problem resolution and consistency in enforcement activity at regional level.

Where appropriate, other competent authorities are also represented at these liaison groups, such as FSA Operations, AHVLA, the VMD, analytical experts and other specialists (for example from the HPA and Health Protection Scotland<sup>60</sup>). These Regional Groups and Local Groups are consulted by the RSU and the FSA on various issues including changes to legislation and national sampling plans. In turn, the regional groups will raise problems with the interpretation of legislation or enforcement matters with the RSU.

**The Meat Hygiene Service** became part of the FSA in April 2010, bringing with it responsibility for hygiene, inspection and welfare in licensed fresh meat, poultry meat and game establishments. In Northern Ireland, the Department of Agriculture and Rural Development (DARD) operates a centralised meat inspection service.

Since 2010 Defra (Department for Environment, Food and Rural Affairs) has taken the lead on compositional and labelling standards. Defra is also responsible for promoting the food industry, international trade agreements, and helping the farming and food industries operate as efficiently as possible

Other government departments have interests in various aspects of food law and standards, including the Department for Business, Innovation and Skills (BIS), who lead on Unfair commercial Practices, and Department of Health who take the lead on the nutritional aspects of food and infant feeding.

## ii) **Food legislation**

UK food law is generally harmonised with EU legislation.

The Food Safety Act 1990 came into force on 1 January 1991. It updated previous legislation and provided an extensive legal framework under which Ministers can draw up regulations in accordance with the powers given to them by the Act. This includes the power to implement EC food law in the UK.

The Food Standards Act 1999 established the Food Standards Agency and sets out its main objective of protecting public health in relation to food and the functions that it assumed in pursuit of that aim. The Act gave the Agency the powers necessary to enable it to act in the consumer's interest at any stage in the food production and supply chain.

## iii) **Cooperation with other countries**

Officials from Defra and FSA have regular contact with counterparts in other EU Member States in the various structures of the European Union, as well as bilaterally.

There are also a large number of bilateral contact with countries outside the EU, sharing information and experiences and hosting study visits.

## **Question 2: Strengthening Codex structures at the national level**

- 1. Please describe any significant actions that your country has taken since the 27<sup>th</sup> Session of the Committee to strengthen Codex structures at the national level and to promote more effective participation in Codex.**
- 2. Please describe the structure, composition and operation of the National Codex Committee (or equivalent or similar structure), or plans for its establishment.**
- 3. Please describe:**
  - a. any specific actions taken since the 27<sup>th</sup> Session of the Committee aimed at strengthening the Codex Contact Point (i.e. inter-sectoral consultative processes on Codex matters, including promoting increased involvement and participation of consumers and other stakeholders) ;**
  - b. current shortcomings identified for the Codex Contact Point and National Codex Committee (or equivalent or similar structure); and**
  - c. identified need for capacity development to strengthen the Codex Contact Point and National Codex Committee (or equivalent or similar structure).**

## **ARMENIA**

In order to strengthen Codex structures at the national level and to promote more effective participation in Codex, the RA Prime-Minister Decree No. 631-N “On establishment of Inter-



Ministerial Committee on Codex Alimentarius issues and approval of composition and work procedures of the Committee” was approved on 19 July 2012.

The Inter-Ministerial Committee on Codex Alimentarius issues is established to provide consultancy on matters related to Codex, food safety and control, consumers rights protection and to make relevant proposals, as well as to make Codex standards available to the stakeholders at national level, and to actively cooperate with Codex Alimentarius Commission.

Inter-Ministerial Committee on Codex Alimentarius issues includes representatives from the following institutions and organizations:

- Ministry of Agriculture of the Republic of Armenia (chair)
- Ministry of Health of the Republic of Armenia
- Ministry of Economy of the Republic of Armenia
- State Service for Food Safety of the Ministry of Agriculture of the Republic of Armenia
- Republican Veterinary-Sanitary and Phytosanitary Laboratory Services Center of the State Service for Food Safety of the Ministry of Agriculture of the Republic of Armenia
- National Institute on Standards of the Ministry of Economy of the Republic of Armenia
- National Institute of Metrology of the Ministry of Economy of the Republic of Armenia
- FAO Armenian office
- WHO Armenian office
- Consumers Rights Protection NGO
- Consumers National Association NGO
- Consumers Association NGO
- Armenian State Agrarian University

Based on topics to be included in the agenda of the Committee’s meetings, representatives and experts from other institutions and organizations can be invited to participate at the meetings of the Committee.

The Committee will meet twice a year; however, the extraordinary meetings of the Committee can be organized if necessary.

The first meeting of the Committee is scheduled to take place upon finalization of Committees’ members nomination process.

- a. actions taken since the 27<sup>th</sup> Session of the Committee

The Inter-Ministerial Committee on Codex Alimentarius issues was established recently. The first meeting of the Committee is scheduled to take place upon finalization of Committees’ members nomination process.

- b. and c.

- Advanced training on Codex and SPS issues
- Strengthening regional coordination and networking

## **AUSTRIA**

### **1. Austrian Codex Commission - Codex Alimentarius Austriacus:**

Within the “Codex Alimentarius Austriacus” sub-committees on risk assessment principles and labelling/prevention of misleading claims were installed.

### **Austrian FAO/WHO Codex Alimentarius Commission (“WECO”):**

Despite limited financial resources due to budgetary cuts the responsible Ministries (the Austrian Ministry of Health and the Austrian Ministry of Agriculture, Forestry, Environment and Water Management) continue to delegate experts to the FAO/WHO Codex Alimentarius Committee to support the European Positions on site.

For the best possible preparation for the delegates at the committee meetings consultation meetings with national experts are being held.

### **2. Austrian Codex Commission - Codex Alimentarius Austriacus (“COKO”):**

Food safety and food quality have a long-standing tradition in Austria. In 1891 a scientific commission was founded in the Austro-Hungarian Empire which developed a collection of standards and product descriptions for a wide variety of foods, the Codex Alimentarius Austriacus. Although lacking legal force, the Austrian Food Code has been successfully used as a reference by the courts. The present-day FAO/WHO Codex Alimentarius has derived its name from the Austrian code.

The Austrian Codex Commission serves to advise the Federal Minister for Health in all matters of food law and for the preparation of the Codex Alimentarius Austriacus, having its legal basis in the Austrian Food Safety and Consumer Protection Act of 2006 (LMSVG 2006).

The “Codex Alimentarius Austriacus” is intended to publish product descriptions, definitions, test methods and assessment principles as well as guidelines for the marketing of goods (§76 LMSVG). It is classified in legal terms as objective expert opinion. It may define higher standards than those laid down by EU food legislation..

Members of the Austrian Codex Commission are (according to §77 LMSVG) representatives of the Federal Ministry of Health (BMG) and the AGES and the laboratories of the provinces as well as food experts according to §73 LMSVG; furthermore representatives of certain ministries (Justice; Agriculture, Forestry, Environment and Water Management; Labour, Social Affairs and Consumer Protection; Economy, Family and Youth; Finance), the Provinces, Austrian Economic Chamber, Austrian Agriculture Chamber, Federal Chamber of Labour, Association for Consumer Information, Austrian Trade Union Federation, Federation of Austrian Industries, Austrian Association of Veterinarians and representatives of relevant scientific disciplines. The Austrian Codex Commission is characterised by its efforts towards consensus-building in a transparent way within its representatives. The transparent decision-making process of Codex guarantees broad support of the recommendations. The work of the Members of the Codex Commission is voluntary. The commission is supported by a number of subcommittees. Draft documents prepared by the sub-committees are submitted for approval to the plenary and made public by the Federal Minister of Health.

The subcommittees cover food commodities, organic farming, contaminants and residues in food, food additives, flavourings and enzymes, food labelling, cosmetics and food contact materials. Rules of procedure govern the collaboration between the Commission and the subcommittees. In general, 2-3 commission sessions take place annually.

The Codex Commission as well serves as a forum for preparation and coordination of Austrian positions for working groups of the EU and international bodies. It also cooperates with the Austrian FAO/WHO Codex Alimentarius Commission (WECO) on issues resulting from Committees of the FAO/WHO Codex Alimentarius. Furthermore the Codex Commission of the Codex Alimentarius Austriacus serves as a platform for risk communication.

#### Austrian FAO/WHO Codex Alimentarius Commission (“WECO”):

Alongside the Austrian Codex Commission the Austrian Food Safety and Consumer Protection Act of 2006 (LMSVG 2006, §80) established a national advisory body for the Minister of Health for FAO/WHO Codex Alimentarius, the WECO commission.. Its main task is the coordination of national positions with regard to FAO/WHO international food standards. This is done using the expertise of the Austrian Codex subcommittees. Therefore, WECO has a similar structure as the Austrian Codex Commission, notably regarding members which represent the civil society. However, it has its own terms of reference and Steering Committee. The WECO consists of representatives of several Ministries (Health; Agriculture, Forestry, Environment and Water Management; Economy, Family and Youth), the Austrian Economic Chamber, the Austrian Agriculture Chamber, the Austrian Trade Union Federation and the Austrian Agency for Health and Food Safety (AGES). Consideration of consumer interests is ensured by representatives of the Ministry for Social Affairs and Consumer Protection, of the Chamber of Labour and of the “Association for consumer information” in the WECO and in its Steering Committee.

The Bureau of the WECO is located in the Ministry of Health whereas the Codex Contact Point is located in the Ministry of Agriculture, Forestry, Environment and Water Management.

Experts are being delegated to the Meetings of the FAO/WHO Codex Alimentarius Committees by the Ministry of Agriculture, Forestry, Environment and Water Management or the Ministry of Health. The

delegates report about the Committees at the plenary sessions of the WECO, which take place twice a year.

**3. No specific actions were taken**

### **CROATIA**

Last year we raised the awareness of consumers on the work of Codex and their representatives are now included in the work of the National Codex Committee, which consists of representatives of the Ministry of Agriculture, Ministry of Health, Ministry of Economy, Croatian National Institute of Public Health, the University and industry.

The Codex Contact Point organizes yearly seminars on the importance of the Codex activities and Codex documents.

### **CYPRUS**

During the last two years, the Cyprus Codex Contact Point has moved from the Ministry of Commerce, Industry and Tourism to the Ministry of Agriculture, Natural Resources and Environment (Department of Agriculture). At the same time, and in order to improve Codex information dissemination, a 'network' of public officers (coming from different Ministries) was created, each officer being assigned responsible for a Codex Committee depending on his/her field of work. Codex documents are being distributed from the Department of Agriculture to the responsible officers and this resulted to improved coordination and information exchange.

At the moment, there is no national Codex Committee in place. Instead, the 'network' previously described handles Codex issues and documentary information.

Currently, the participation of consumers as well as industry stakeholders in Cyprus in relation to Codex issues is limited. This is mainly due to the fact that there is only a limited amount of resources and personnel working on Codex issues (because of the small size of the country) resulting in limited capacity to involve various stakeholders. Furthermore, food industry stakeholders' participation so far appears to be very limited in Cyprus.

### **CZECH REPUBLIC**

Czech delegates participate at the Codex Alimentarius Working Party meetings in Brussels. As well as on General Subject Committees, Commodity Committees, Regional Co-ordinating Committees and Ad hoc Intergovernmental Task Forces committees in particular countries. The attendance depends on the defined priorities and on the financial resources of the MoA subsidizing organisation. Experts participated from 2010 till now plenary meetings of the Codex Alimentarius Commission, Executive Committee of the Codex Alimentarius Commission, General Principles, Food Contaminants, Food Hygiene, Food Labelling, Methods of Food Sampling and Analysis, Fish and Fishery Products, Ad Hoc Intergovernmental Task Force on Animal Feeding and Food Import and Export Inspection and Certification Systems (Physical Working Group on National Food Control Systems), Food Hygiene (Physical Working Group on Trichinellosis).

The Food Production and Legislation Department of the Ministry of Agriculture is the National Codex Contact Point in the Czech Republic. National Codex co-operates with other ministries and state governmental and NGOs. Codex Committee for the Czech Republic is foreseen to be established, recently is coordination organised on the level of the Food Authority, which started to operate in April 2005. Is based at the Ministry of Agriculture and contains 2 departments and 1 division, which counts together 30 employees.

### **DENMARK**

The Danish Veterinary and Food Administration is the Danish Codex Contact Point and as such responsible for the coordination of the Danish work on Codex and organize the involvement of other Danish authorities and NGO's.

The National Codex Committee consists of the following members: The Danish Food and Agricultural Council, the Danish Industry, the Danish Consumer Organization, the Food and Drink workers Union. Chairman and secretary of the committee is appointed among the staff of the Danish Veterinary and Food Administration. The national Codex Committee receives all Codex documents for comments. Meetings are held in accordance with the needs.

Denmark participates in the following Codex Committees:

CAC, CCGP, CCEURO, CCCF, CCFA, CCFH, CCPR, CCRVDF, CCFL, CCNFSU, CCFICS.

## **EUROPEAN UNION**

In 2011, the European Commission launched specific training activities targeted on Codex under the umbrella of the programme "Better Training for Safer Food". The first activity was an EC/FAO workshop on Codex Alimentarius, which was organised for some countries of Europe's region in Moscow in September 2011. The workshop was aimed at improving the dissemination of the activities undertaken in Codex Alimentarius in order to raise awareness and better address the food safety issues and standards needs of the region. It is expected that these capacity building activities will continue in 2013 in other regions (e.g. Near East, Asia).

## **GEORGIA**

3. We have no any changes in the Codex structure after the 27th session of CCEURO, but we participate in Codex more effectively.

4. There has not yet been established the National Codex Committee in Georgia.

5. The involvement of consumers and other stakeholders except state authorities in Codex work is still low.

b. current shortcomings identified for the Codex Contact Point and National Codex Committee (or equivalent or similar structure);

- There is only one person responsible for Codex work in the country
- The person who is responsible for Codex Contact Point of Georgia has no any experience or any specific trainings how to involve consumers in standard evaluation process;

c. identified need for capacity development to strengthen the Codex Contact Point and National Codex Committee (or equivalent or similar structure).

- To identify group of people responsible for Codex work;
- To train people, who are responsible for Codex work;

## **GERMANY**

Germany permanently strives to improve the established domestic mechanisms of risk assessment, risk management and risk communication which has to prove itself in case of a crisis. There have not been any changes of competences or procedures on the national level since the 27th Session of CCEURO.

## **GREECE**

3. In 2011, the Hellenic Food Authority (EFET) as the Greek Codex Contact Point (GCCP) has published a circular letter in order to inform all the stakeholders about the work of Codex Alimentarius globally and at National level. The circular letter describes the responsibilities and the objectives of the GCCP, and sets the principles for the coordination of all relevant Codex activities within Greece. GCCP has established a national communication network, through which disseminates and exchanges all relevant information and working documents of Codex Alimentarius Committees and coordinates public consultations and Greek positions relevant to the work of Codex Alimentarius

4. In 2005, EFET has been assigned to be the National Contact Point of Codex Alimentarius (Ministerial Decree 349 FEK 183/B/11-2-2005). More specifically, the Directorate of Nutrition Policy and Research of EFET is responsible for the smooth and timely dissemination of Codex related information to the stakeholders and competent authorities. Moreover, it coordinates all relevant actions and activities in order to form the Greek position prior to the EU Council Working Parties and the Codex Committee Meetings. The GCCP works closely with the competent authorities, consumers, the food industry, professional and scientific bodies and the University Committee. Prior to each Codex meeting, detailed instruction for delegates is prepared with cooperation with all partners and when there is a need to discuss issues of special concern for Greece, coordination meetings are being convened by the GCCP with representatives of all stakeholders concerned.

5. As mentioned above EFET has published a circular letter in order to inform all the competent authorities about the activities of Codex Alimentarius globally and at National level. More over, EFET

has updated the existing list of recipients of its national communication network who are interested in receiving working papers, documents and circular letters related to Codex works. Open public consultations on the draft standards/working documents as shown in the relevant agenda of each Codex Alimentarius Committee are published under [www.efet.gr](http://www.efet.gr),

b. One of the major shortcomings is the lack of resources, including budget.

c. Due to the current economic climate the active participation of a Greek delegate to the Codex meeting is not feasible. Although the dissemination of Codex work to the national communication network is prompt, the lack of resources makes it very difficult to attend the Codex sessions.

## **HUNGARY**

Hungary looks back on a long and successful history of Codex related work and has a well established, stable national Codex system. Hungary has been the host country for the CCMAS since 1972. The current Chair of the Committee is a member of the National Food Chain Safety Office (NFCSO).

The Codex Contact Point in Hungary is operated within the NFCSO. The Codex Contact Point ensures coordination and communication with the FAO/WHO Secretariat of Rome, notifies the Secretariat of Rome and the respective host countries about the Hungarian participants at the Codex Meetings.

In Hungary, the functioning of the National Codex Committee is regulated by the Government Regulation No. 220/2008. (VIII.30.). This Regulation declares that the chairperson and secretary of the National Committee shall be appointed by the President of the FAO Hungarian National Committee from the ranks of the Ministry of Rural Development.

To ensure the contribution of wide professional expertise, the following institutions and organisations are involved in the work of the National Codex Committee:

- the Ministry of Rural Development
- the National Consumer Protection Authority
- the National Food Safety Authority
- Universities
- The National Association of Food Producers
- The Ministry of Human Resources
- Science/Research Institutions

The Hungarian National Codex Committee ensures representation of the interests of consumers and market operators by supervising the Hungarian Codex work, by participating at the elaboration of the national stand point to be represented at international Codex level.

The Secretariat of the National Codex Committee organizes the EU related coordination of the Codex work, serves as the EU contact point for the different Codex Committees and organizes the meetings of the National Codex Committee.

Most horizontal and commodity Codex Committees have a Hungarian counterpart where the experts are responsible for coordinating the Hungarian stand point of the different standards and represent Hungary during the coordination meetings at EU level and during the international Codex Sessions. The Committees meet once or twice a year depending on the Agenda of the ongoing work at international level.

## **LATVIA**

The Veterinary and Food department of the Ministry of Agriculture is the National Codex contact point in Latvia, which co-operates other state institutions and NGOs.

The National Codex contact point is:

- Coordinating assistance of experts of Latvian competent authorities in evaluation of Codex Food Standards;
- Distributing a working documents and other relevant information on Codex activities;
- Ensuring the relevant circulation of information.

Depending on the nominated priorities experts of Latvia participate at Codex EU coordination meetings and Codex Alimentarius sessions in the countries of the Europe.

The experts responsible for each Codex Committee are ensuring feedback from Codex Committees to stakeholders, such as professional and consumer protection organizations, scientific and education institutions of Latvia.

The relevant turnover of Codex information facilitate of strengthening of co-operation between the Codex Alimentarius Commission, the National Codex contact point and stakeholders at the national level.

To strengthen knowledge and understanding of the structure of Codex and the way in which Committees function, Latvian experts participated at three-day training course on Codex Alimentarius in Moscow, in 2011.

The aim of the training was to increase the countries participation in Codex by being better able to both understand and utilise Codex standards.

## **NETHERLANDS**

3. The national Codex website has been updated and it is now more user friendly for both the general public as well as participants in the Dutch chaired CCCF.

To raise awareness and get involvement the communication on the work of Codex to the political and executive top level has been intensified over the past two years.

4. The Codex activities are coordinated by the Dutch Codex-team, which is situated in the Ministry of Economic Affairs, Agriculture & Innovation.

All Dutch codex activities are organised under the supervision of the Codex-team. This team consists of a Codex Contact Point (CCP) and a Codex Coordinator. The CCP is responsible for the organisation of the national preliminary meetings and for the distribution of documents from the head office of the Codex in Rome and the Netherlands.

The CCP develops and promotes communication between the government, industry and consumers for example through our national Codex website and newsletters.

The Codex Coordinator is responsible for general coordination of the codex-team and developing the Dutch strategy in relation to Codex.

Regular coordination meetings are held with the heads of delegation from all the committees, in which The Netherlands takes part.

In the Netherlands, the heads of delegation and other delegates are either policy officers from the Ministry of Economic Affairs, Agriculture and Innovation or the Ministry of Health, Welfare and Sports.

5. a. Since 2010 the CCP of the Netherlands is using the Codex Meeting Manager for administrating the participants of the CCCF. During the 34<sup>th</sup> Session of CAC the Dutch CCP together with the US and Australian CCP organised a meeting for host countries to exchange experiences and ideas on hosting as well as the work of the CCP. As a result of that meeting several other Committees are now involved in a pilot on using the Codex Meeting Manager. During the 35<sup>th</sup> CAC a second meeting for host countries was held and it has been decided that they will meet again next year. Later this year the Netherlands will organise on the work of Codex aimed at national stakeholders.

b. Due to a lack of capacity in the form of money and personnel, both the industry and consumer organisations do not give much priority to getting involved in decision making on Codex matters on a national level. Large companies, European producer organisations and European consumer organisations are getting themselves involved on the EU level.

## **SLOVAK REPUBLIC**

SR participated in greater numbers of meetings compared to previous years. Two meetings of NCCP on conclusions Codex Committees and Commission meetings and following national activities took place with representatives of Slovakia. NCCP performed general NCCP activities followed up the rules as set in the Codex Procedural Manual and it distributed documents and information from other international organizations relevant to the work of Codex or food safety e.g. WTO (SPS/TBT), EFSA, INFOSAN, OECD, European institutions...).

## **SPAIN (ENGLISH version)**

The official Codex Contact Point of Spain is located in the Spanish Food Safety and Nutrition Agency (AESAN) depending from the Ministry of Health, Social Services and Equality.

The essential activities of the CCP, among others, are receiving, evaluating and distributing information from Codex to stakeholders, which include different units within the Ministry of Health, Social Services and Equality and AESAN, the Ministry of Economy and Competitiveness, or the Ministry of Agriculture, Food and Environment, as well as representatives of industry associations.

AESAN convenes regular meetings with all involved: competent authorities in the different territorial areas and representatives of economic sectors and/or industry associations, in order to facilitate and promote participation, collect information and transmit a coordinated position on Codex questions. AESAN updated its website to provide updated information concerning Codex and its functions and to strengthen its activities, and it will work to establish discussion fora at national level as an alternative to physical meetings.

## **SPAIN (Spanish version)**

El punto de contacto oficial del Codex Alimentarius en España se encuentra localizado en la Agencia Española de Seguridad Alimentaria y Nutrición (AESAN) dependiente del Ministerio de Sanidad, Servicios Sociales e Igualdad.

Su actividad fundamental entre otras, es la recepción, evaluación y distribución de la información proveniente del Codex entre las partes interesadas. Éstas son distintas Unidades dentro del mismo Ministerio de Sanidad Servicios Sociales e Igualdad y la propia AESAN, el Ministerio de Economía y Competitividad, o el Ministerio de Agricultura, Alimentación y Medio Ambiente, así como representantes de asociaciones industriales.

La AESAN se ocupa de convocar reuniones periódicas con todos los implicados: autoridades competentes en los distintos ámbitos territoriales y representantes del sector económico y/o asociaciones industriales, con objeto de facilitar y fomentar la participación, reunir la información y transmitir un enfoque coordinado nacional en los asuntos del Codex.

La AESAN ha actualizado su web para que instituciones y consumidores tengan información actualizada acerca de qué es el Codex y su función. Y, como refuerzo importante trabajará en el establecimiento de foros de discusión electrónicos a nivel nacional como alternativa a las reuniones físicas.

## **SWEDEN**

The National Food Agency (NFA) is the national Codex Contact Point (CCP) and coordinates all relevant Codex activities within the country. The Swedish CCP works in close cooperation with the Ministry of Rural Affairs. The CCP follows a three year strategy for its Codex work at national level. Furthermore, the CCP acts as a liaison point with food industry representatives, traders, consumer organizations, the Swedish Board of Agriculture (responsible for OIE issues) and the National Board of Trade (responsible for SPS issues). Sweden is actively participating in twelve different Codex Committees.

Update information, short reports on ongoing work in different EWG, PWG, information from Codex expert bodies (JECFA, JMPR, JEMRA) etc is available for Swedish stakeholders (industry, consumer organization, consumer etc) on National Food Agency's website:

[http://www.slv.se/sv/Internationellt/codex\\_alimentarius/](http://www.slv.se/sv/Internationellt/codex_alimentarius/)

In this manner we highlight the main issues and welcome input from stakeholders. Sweden attaches great importance to the consumer issues. Information on new legislation, communication on existing legislation, consultation with the Swedish consumer organizations are arranged on regularly basis.

## **UNITED KINGDOM**

### **Defra**

i) The UK Codex Contact Point is within Defra who took over the role from FSA in 2010. Defra fulfil the 9 core functions of CCPs set out in the Codex Procedural Manual. The contact point is within the Food Policy Unit where all of the UK's Codex activities are coordinated.

ii) A National Codex Consultative Committee exists for every sub-committee of the Codex Alimentarius Commission. These committees usually meet before every Codex committee session and in advance of EC coordination meetings. Members include other government departments, non-governmental bodies, consumer and industry bodies and other parties with an interest in the subject matter. They are updated regularly and their views are taken into consideration when agreeing the UK position on a given subject.

**iii) Consumer Participation in Standard Setting**

As described above there is a well established mechanism for consumer participation in standard setting in the UK. In addition, the UK carries out numerous formal consultations, inviting the views of the food industry, consumers and others on topics ranging from proposed changes in regulations to new food policy initiatives, examples of which can be found at:

<http://www.food.gov.uk/consultations/>

Consequently, UK consumers have the opportunity to be involved in the preparatory process; the measurable objectives set out in (iii) – (vi) of CL 2006/21-EURO are considered met.

The FSA has ‘putting the consumer first’ as a principal core value. In the Codex context it pays particular attention to the views of Consumers International and other representatives of consumer opinion.

**Question 3: Priority areas for implementation and related training needs**

**1. Please describe:**

- a. Current priority food safety issues to be addressed nationally and regionally;**
- b. Current priority areas for training (ongoing and for future); and**
- c. what additional support through training and development is required.**

**ARMENIA**

a. Current priority food safety issues to be addressed nationally and regionally;

- Elaboration and implementation of plans for control of some animal infectious diseases
- Elaboration and implementation of monitoring plans for control of permissible and non-permissible materials in food

b. Current priority areas for training (ongoing and for future); and

- SPS issues
- Elaboration and application of checkups implementation procedures
- Border control procedures
- HACCP auditing
- Risk management

c. what additional support through training and development is required.

- Elaboration of guidelines for GMP (Good Manufacture Practice), GHP (Good Hygiene Practice), GAP (Good Agricultural Practice), SSOP (Standard Sanitary Operation Procedure)
- Introduction and application of traceability

**AUSTRIA**

a. and b

- Food Additives (National Program + “Better Training for Safer Food” – European Commission)
- Food Contact Materials (National Program + “Better Training for Safer Food” – European Commission)
- Food labelling, Health claims

c. No additional requirements necessary

**CROATIA**

Priority for training include:



traceability, transportation and disposal of animal by product (ABP), approval of ABP plants, HACCP systems in establishments handling with ABP, end point of ABP;

TRACES, implementation of biosecurity measures for pig farms; Aquatic animal health; Classical swine fever CSF and cross border coordination on CSF surveillance of wild boar, personal consignments and non-commercial movements of pets;

EU fish hygiene and control rules, EU requirements for aquaculture production, fish welfare, fish diseases, use of medicines and food safety of fishery products.

## **CZECH REPUBLIC**

6. There is the project of the Ministry of Agriculture calling itself the Food Safety Information Center in the Czech Republic. Its mission is to provide scientifically verified, accurate and reliable information to experts as well as all other groups of consumers and thus reinforce the citizen confidence in the public information system and thereby make the general public familiar with present food and feed safety and topical information. The Information Center's activities include maintenance of Ministry of Agriculture Web Site, library and database services, processing and publishing of information, educational events (food safety problems seminars for experts, students, stakeholders and all other interested people), publishing activity, advisory system, awareness raising and promotion. A deepening of education of the consumers and other specific groups in the field of food safety is an important part of the work of the Food Safety Information Center in conjunction with partners e.g. the Federation of the Food and Drink Industries of the Czech Republic.

## **DENMARK**

a) The Danish Veterinary and Food Administration (DVFA) has elaborated a strategy for control of pathogenic bacteria. The strategy covers a four year period and the recent one runs from 2011-14. Priority in the strategy is given to the control of campylobacter as this pathogen causes the largest number of infections in humans in Denmark. An action plan has been in place since 2003 but unfortunately it has not yet been possible to point out single control measures that have been effective in order to reduce the burden of illness from campylobacter. For salmonella action plans have been in force since the early 1990-ties and have resulted in very low levels of salmonella in the Danish poultry sector. The focus is now on salmonella in the pig production. For many years the effort to reduce the burden of zoonotic bacteria has been directed towards fresh meat in Denmark but in recent years there have been a growing awareness of fresh fruit and vegetables as a source of illness caused by bacteria and virus. Finally priority has also been given to *Listeria monocytogenes* as the number of cases of listeriosis doubled in 2009 and Denmark has one of the highest incidences of listeriosis in humans in Europe.

b) The Danish Veterinary and Food Administration (DVFA) has a quality strategy for the food control. An important part of this is development of the competences of the inspectors. As examples of procedures supporting the development of competences can be mentioned participation in courses, experience groups, meetings on specific subjects, two inspectors inspecting together, quality supervision of individual inspectors and yearly personal development talks. In the area of food safety courses have been organized by the EU under the auspices of "Better Training for safer food". The subjects of the courses have been on audit of the EU legislation on microbiological criteria and zoonoses. As a supplement to the EU courses national courses have been performed, e.g. on sampling in general and on control for microbiological criteria. Some of the general courses are ongoing in order to update new inspectors.

c) The initiatives put in place for training of inspectors in Denmark in the area of food safety is deemed adequate for the time being. Specific courses will be established when new risks are identified or the inspectors will be informed through the normal channels of information such as meetings on specific topics or experience groups

## **EUROPEAN UNION**

Better Training for Safer Food (BTSF) is a European Commission training initiative covering food and feed law, animal health and welfare and plant health rules. It trains Member State and candidate country authorities involved in official controls in these areas. This aims to keep participants up-to-date with EU law in these areas and helps to ensure more harmonised and efficient controls. Training is also organised for third countries, in particular for developing countries, to familiarise them with EU

requirements in order to ease access to the EU market. More information is available on the following website:

[http://ec.europa.eu/food/training\\_strategy/index\\_en.htm](http://ec.europa.eu/food/training_strategy/index_en.htm)

Since its creation in 2006, BTSF has trained almost 30.000 professionals from some 180 countries for a total budget of EUR 68 million.

During 2013-2014, BTSF will provide training in the following areas:

- Feed production and feed-related issues related to animal by-products, feed law and controls on contaminants in feed and food.
- The movement and import controls of feed, food and animals related to control checks at border inspection posts, import controls on certain feed and food of non-animal origin, TRACES (sanitary and phytosanitary aspects) and control of commercial and non-commercial movements of dogs and cats.
- Food microbiology related to microbiological criteria in foodstuffs and on food-borne outbreaks investigation.
- Animal welfare in poultry production (laying hens and chickens kept for meat production), animal welfare in pig production, animal welfare at the time of killing and animal welfare during the transport.
- Food composition and information.

#### **FRANCE (English version)**

Two “national themes” may be mentioned since the last CCEURO

- the plan to fight against resistance to antibiotics (see above, the component focusing on the improvement of practices is largely related to training and communication),
- implementation of prospective surveillance plans for contaminants : aflatoxin M1 in miolk from small ruminants, mercury in terrestrial animals.

#### **FRANCE (French version)**

Deux thématiques « nationales » peuvent être citées depuis le dernier CCEuro :

- le plan de lutte contre l’antibiorésistance (cf. ci dessus, dont le volet ciblant l’amélioration des pratiques concerne largement la formation et la communication),

la mise en œuvre de plans de surveillance prospectifs relatifs aux contaminants : aflatoxine M1 dans les laits de petits ruminants, mercure dans les animaux terrestres.

#### **GEORGIA**

6. a

- Georgia intends to export food of animal origin in European Union, so it is essential to fulfil all requirements established for third countries.

b.

- There is a Swedish ongoing project and in the framework of this project it is planned to train Inspectors to inspect fishing vessels, fish processing plants, and slaughterhouses. It is also planned to train the staff how to control other food business operators and visit the food and veterinary board of Sweden.

c.

- It is reasonable to train Inspectors of the National Food Agency in Food Control Systems on food business operators.
- In order to strengthen Codex Contact Point of Georgia the training has to be done, which includes the following items:
  - How to prepare National Position
  - How to involve consumers in the process of elaboration of standards

- It is reasonable to train staff of private food laboratories in new methods of analysis. To consider that the National Food Agency has no its own laboratory, after sampling procedures inspectors should take samples in Private Labs for testing. As a result, it is very important to assist private laboratories in order to control all samples appropriately and test all parameters specified in European Regulations and standards of **Codex Alimentarius**.
- Coming out from the critical and non-critical non-compliances detected in food processing establishments, a special attention has to be paid to the introduction of the traceability and hazards control internal systems within the food business operators – by rendering consultations and recommendations, as well as, conducting seminars for business operators and their staff.
- Improvement of capacities of the specialists of National Food Agency, namely: portable computers (significantly reducing the duration of inspection); portable measuring tools (express methods of laboratory analysis of the food exported to the EU, ability to establish compliance with general and marketing standards of the EU in a cost-effective and time-saving manner).

## **GREECE**

EFET has organised the following training programmes for 2012:

- HACCP Auditing
- Legislative requirements to conduct an official control process
- Official control process in the field of food contact materials and articles
- Official control process in the field of food additives
- Control process on food labelling
- Rapid Alert System in Food and Feed
- Official control in the facilities of meat preparations, minced meat, plants and products of meat

A detection of training needs will be conducted at the end of 2012 in order to organise the training programmes for 2013.

## **HUNGARY**

In-service training courses are organized regularly with the involvement of external lectures. Selected staff members are carrying out their MSc and PhD studies linked to their office tasks. The formal training programmes are complemented with scientific seminars for discussing specific topics with the involvement of members of the academia, and actors of the food chain.

Areas for training for future:

- Food Additives
- Pesticide residues
- Food Contact Materials
- Food labelling, Health claims

## **LATVIA**

6. a. The implementation the control measures for detection of maximum residue level of benzo (a) pyrene in smoked canned fish products.

To intensify the collaboration with the Institutions Ministry of Health in epidemiological investigation field, Exchange of information on health and hygiene status of the staff employed in the food establishments.

To implement the control system for food contact materials.

b. The Training Administrator plans training for FVS employees in collaboration with other Structural units, taking in account assessed needs, legislation changes, delegation of new functions, emergencies, internal audits, general supervision findings, suggestions etc.. As an example there were following training organized: epidemiological aspects of food born diseases, materials which may or may have come into contacts with foodstuffs, food labelling,

c. Areas where additional training are necessary: specific labelling of foodstuff, quality standards, food supplements, assessment of detection of shelf life for foodstuffs.

## **NETHERLANDS**

In the Netherlands control of food safety is mainly regulated by European legislation (hygiene package and general food Law). Being a country with a highly developed trade sector for food and agricultural products the focus lies on supplying a high value food market for food producers and consumers on national level but also within and outside the European Union. Safe food is considered to be an essential precondition for that high value food supply.

The burden of foodborne disease in the Netherlands is mainly associated with foods of animal origin, so in line with the European developments risk control of these products is further intensified, mainly for microbiological risks, like *Salmonella* spp., *Campylobacter* spp.

Regarding food of plant origin the risk control mainly focuses on residues, contaminants and unwanted substances, although also here the attention for microbiological risks (like EHEC) has been increased the last years.

Besides that development of antimicrobial resistance (AMR) and responsible use of veterinary drugs/antibiotics is gaining concern and the possibilities for European/ national measures are discussed.

## **POLAND**

In the area of food of non-animal origin current national priority safety issues and priority for training include categorization of food establishments based on risk assessment, food contact materials, food additives and food contaminants.

As refers to the regional level, trainings focused on strengthening and enhancing national Codex structures seem to be important. At the same time it is advisable to activate closer cooperation between relevant Codex structures within the region.

## **SLOVAK REPUBLIC**

Continual training in all areas of food safety issues is one of priorities for training. Training initiative of European Commission Better training for safer food keeps national authority staff up-to-date with EU law. The number of Slovak participants in these trainings is increasing from year to year. As regard training activities addressed nationally, food control authorities (in the field of their responsibilities by the law) organises trainings for staff in their responsibilities regularly and on the base of FVO mission findings. For example, State Food and Veterinary Administration of the SR trains relevant staff via Institute of Postgraduate Education of Veterinary Surgeons on the base of the national plan of education activities (43 in 2012), which is available on <http://www.ivvl.sk/index.php?page=21>. Other competent authority - The Public Health Authority – provides educational activities via Slovak Medical University.

During 2011 and 2012, MARD/Dpt. of food safety and nutrition and EFSA national focal point organised 5 workshops focused on scientific risk assessment activities in different areas. The main focus was put on pesticides and plant health. Other topics of workshops has related to areas of animal welfare, contaminants – dioxins and the application of nanotechnology in the food chain.

## **SPAIN (English version)**

In Spain the various public administrations with competencies for food plan annually or pluri-annually training activities for public employees. This programming takes into account the priorities set by various services or competent units, as well as those of the personnel.

The General State Administration (AGE) approves annually training courses programmes, which are general as well as specific and organised by each Ministry.

It should be noted that training days or sessions for training of official control personnel are generally very specific so as to promote the training of specialised personnel and to facilitate exchange of information between professionals.

Concretely, in the meat sector, in 2011 work was carried out on the modernization of meat inspection through questionnaires at national and European level and training sessions.

Public Autonomous and Local Administrations establish their own training programmes as described in the pluri-annual official control plan, defining the courses, their duration and content, the number of

participants etc., to ensure that the official inspection personnel should have the training, capacities and competence required to carry out official control efficiently.

### **SPAIN (Spanish version)**

En España las distintas Administraciones públicas con competencias en el ámbito alimentario son las que planifican anual o plurianualmente las actividades de formación de sus empleados públicos. Esta programación tiene en cuenta las prioridades establecidas por sus distintos servicios o unidades competentes, así como las del propio personal.

La Administración General del Estado (AGE) aprueba anualmente una programación de cursos de formación, tanto general como específica, que organiza cada Ministerio. Cabe destacar en este apartado la organización de jornadas y ponencias para formación del personal de control oficial, jornadas que son generalmente muy específicas a fin de promover la formación de personal especializado y facilitar el intercambio de información entre profesionales.

Cabe destacar en este apartado la organización de jornadas y ponencias para formación del personal de control oficial, jornadas que son generalmente muy específicas a fin de promover la formación de personal especializado y facilitar el intercambio de información entre profesionales.

En concreto, en el sector de la carne, durante el 2011 se ha trabajado en la modernización en la inspección cárnica mediante cuestionarios a nivel nacional y europeo y mediante jornadas de formación.

Las Administraciones Públicas Autonómicas y Locales establecen sus propios programas de formación descritos en el plan plurianual de control oficial, diseñando los cursos a realizar, su duración y contenido, el número de asistentes, etc., con el fin de que el personal que realiza los controles oficiales tenga la formación, habilidades y competencia necesarias para llevarlos a cabo de manera efectiva.

### **SWEDEN**

Swedish International Development Cooperation Agency (SIDA) organizes at least twice per year training for experts from developing countries (Africa, Asia, Middle East). The exchange of information, lectures etc from the Swedish CCP is an appreciated part of the training program.

Since 2010 several projects has been launched. Participating countries from North Africa region and Middle East was involved in projects such as: Food Safety System in Yemen, The new Tunisian legislation for safety food products, Screening of Antibiotic Residues in Raw Bovine Milk Marketed at Northern Jordan etc.

The Swedish CCP is open for further exchange of experiences with other CCP from the European region.

### **Question 4: Codex Standards: national priorities and interests**

#### **1. Please describe:**

- a. which specific Codex standards and related texts (currently under development or already existent) are currently of most importance and interest to your country;**
- b. what are the current priority areas for setting national standards; and**
- c. how Codex standards are currently being used and their relevance at national level.**

### **ARMENIA**

7. a

Standards on drinking mineral water, wheat flour, eggs, poultry meat, beef and pork and received products, fresh fruits and vegetables and received products, milk and dairy products.

b. The current national priorities are food additives standards as well as standards for determination of methods of food additives quantities in food.

c. Codex standards are used during elaboration of technical regulations and national standards.

## **AUSTRIA**

See question 2.4

## **CYPRUS**

Following Codex Alimentarius work is important in order to keep up with international developments in the agricultural and food sector. The Standards that are currently of specific interest to the Department of Agriculture in Cyprus are related to milk and milk products (e.g. the Standard that is currently under development for Ayran, the existing Standard for Cheeses in Brine), standards for processed fruits and vegetables (e.g. the Standard for Table Olives), standards for fresh fruits and vegetables, as well as standards related to Animal Feed (Animal Feed Task Force).

## **CZECH REPUBLIC**

We do not have any specific priorities, however, we use the hygiene codes and standards. Among the most used Codex documents we can name the following :

- The Code of Hygienic Practice for Precooked and Cooked Foods in Mass Catering
- Principles and Guidelines for the Conduct of Microbiological Risk Assessment
- Principles for the Risk Analysis of Food Derived from Modern Biotechnology
- Working Principles for Risk Analysis for Food Safety for Application by Governments
- Principles and Guidelines for the Conduct of Microbiological Risk Management

## **DENMARK**

As Denmark is a member of the EU and as the EU has a harmonized legislation in most of the areas where Codex has activities the consequences of adopting Codex standards is less than when the EU legislation was adopted. Codex standards are always taken into consideration in the process of establishing the EU legislation. Codex standards play a major role in harmonizing the EU legislation. Denmark favours very much this harmonization process.

## **EUROPEAN UNION**

Due to the fact that the EU is the world's biggest exporter and importer of food, the work of all Codex committees is of high interest to the EU.

Codex standards are of high relevance for the EU and they are always taken into account when EU legislation is developed. As both EU legislation and Codex standards are based on science, they very often converge towards the same direction. Direct reference to Codex standards is used in EU legislation when appropriate. For example, the current Regulation 470/2009 laying down procedures for the establishment of residue limits of pharmacologically active substances in foodstuffs of animal origin introduces an obligation for the EU to take over maximum residue limits (MRL) set by Codex for those Codex MRLs which the EU has supported in the relevant Codex Alimentarius Commission meeting.

### **FRANCE (English version)**

The work which was initiated in the last CCCF on maximum levels for radionuclides in food is of particular interest to the French Authorities.

### **FRANCE (French version)**

Les travaux lancés lors du dernier CCCF sur les niveaux maximaux admissibles en radioactivité dans l'alimentation intéressent particulièrement les Autorités françaises.

## **GEORGIA**

7. a. - According to the new law on `Code of Product Safety and Free Movement of Goods` is a main act for standardization in Georgia, Law contains basic principles of standardization process, One of the key principles is that Georgia will not develop and/or adopt national standard in the field in which are adopted and/or are under development international or European standard. This principle underlines that all international standards are important for our country.

- Most important Codex standards and related texts, which are frequently used by state authorities:
  - Food import and export inspection and certification systems and guidelines related;
  - Code of practice for fish and fishery products
  - Codex standards for milk and milk products
  - Codex standard for additives
  - Codex standards for natural mineral waters
  - Codex standards for nuts

7. b. - Governmental Strategy and the Programme in Technical Regulations, Standardization, Conformity Assessment and Accreditation in the field of Standardization priorities are to adopt all relevant standards of new approach directives. These standards mainly are in industrial sector and in the field of food our priority will be define in agreement with government and national food safety agency as well.

- Currently it is important to have national standards for nuts

7.c. All Codex standards are registered in National Standards Registry and any interested parties can use all of them.

- Codex Standards are the base for Georgian primary and secondary legislation.
- Codex Standards are used by Food Business Operators during the planning process of establishment and in the implementation process of the internal control systems.

## **GERMANY**

7. a.

In the field of contaminants Standards and Codes of practice which do not exist on German or European level for instance melamine in food, arsenic in rice, pyrrolizidine alkaloides in food especially in honey, furan in food, 3-MCP-ester in food, ethylcarbamate in alcoholic beverages.

The Task Force on Animal Feeding developed two documents, which are important for further integration of feed safety in the Codex Alimentarius, i.e.

1. Guidelines on Application of Risk Assessment for Feed
2. Guidelines for use by Governments in Prioritizing their National Feed Hazards"

In the field of pesticides residues the work on Risk Analysis Principles, the development of criteria for Minor Uses and Speciality Crops and third the Development of Principles and Guidance for Use of the Concept of Proportionality to Estimate Maximum Residue Levels.

7. b. Priority areas on German level are food contact materials and mineral water, on European level contaminants (especially heavy metals and new mycotoxins) and pesticide residues.

7. c. Codex standards in the field of contaminants and pesticide residues are transformed in European regulations unless there do not exist any health concerns for the European consumers.

## **GREECE**

7.a. As an EU member, Greece follows the European Community (EC) Legislation. The EC contributes in the context of the Codex Alimentarius to the development of international standards, while ensuring that the high level of human health protection adopted in the Community is not reduced. If such legislation does not exist then we seek advice from the Codex standards.

7.b. Current priority areas for setting national standards include the followings:

- Salt content in bread
- Salt content in butter
- Trans fatty acids content in foods

7.c. As Greece is a member of EC and as EC has a harmonized legislation in most of the areas where Codex has activities the consequences of adopting codex standards is less than when EC legislation was adopted. Codex standards are always taken into consideration in the process of establishing EC legislation. Thus Codex standards plays a major role in harmonizing EC legislation towards all other

Codex Member States.

## **HUNGARY**

Hungary, as a member of the EU harmonizes its interest through the EU, as the EU has a harmonized legislation in most of the areas where Codex has activities. Codex standards are the basis of different standard setting activities both in the EU and if the subject is not fully harmonised than in Hungary individually also.

## **LATVIA**

The Codex standards and related texts are mainly used indirectly via their influence on the preparation of the EU food legislation.

The priority areas in Latvia for setting national standards are milk and milk products, meat and meat products, fish and fishery products, fresh and processed fruits and vegetables.

National legislation incorporates only a limited number of Codex standards, for example, General Standard for Use of Dairy Terms, Codex General Standard for Cheese.

Mainly Codes of Practice for guidelines of Good Hygienic Practice for various food sectors are used, such as:

- General Principles of Food Hygiene;
- Code of Hygienic Practice for Milk and Milk Products;
- Code of Practice for Fish and Fishery Products;
- Code of Hygienic Practice for Canned Fruit and Vegetable Products;
- Code of Practice for the Reduction of Contamination of Food with Polycyclic Aromatic Hydrocarbons (PAH) from Smoking and Direct Drying Processes, etc.

## **NETHERLANDS**

7.a. The recently adopted standard for Ractopamine is currently of the most importance to the Netherlands. Since Ractopamine is a substance that is prohibited in EU, The Netherlands is obliged to block the import from third countries of any meat of which it has been established that it contains residues of Ractopamine, even if the residue levels are in line with the Codex standard.

Obviously this will lead to a precarious situation in relation to international trade agreements.

The ongoing development of standards on other growth promoters (rBST and zilpaterol) are also causing considerable concern.

b. See answer to question 7.

c. See answer to question 7.

## **SLOVAK REPUBLIC**

Slovak Republic as a member of European Union has to obligatory implemented acquis communautaire Codex standards are always taken into consideration in the process of establishing the EU legislation. In the area which is not subject of EU legislation, Codex standards and related texts are used in preparing of the national legislation.

## **SWEDEN**

This question concerns an EU harmonized issue.

## **UNITED KINGDOM**

Use of Codex standards and related texts is largely through their influence on the formulation of EU food legislation. They are taken into account in other aspects of policy making and are noted as important factors in harmonising international trade issues.

### **Question 5: Scientific activities (risk-based approach) and data collection activities**

1. Please describe developments since the 27<sup>th</sup> Session of the Committee regarding:
  - a. areas of risk-based approach application (e.g. monitoring programmes, sampling programmes, inspection, scientific basis of food safety decisions);



- b. key data collection activities ongoing to identify or monitor key food safety hazards and contaminants in the food supply and to identify or monitor foodborne disease and outbreaks;**
- c. use of data collected through inspection and control or monitoring by institutions/agencies involved in food safety risk assessment and/or management;**
- d. mechanisms for identifying national food consumption data in relation to consumer exposure assessment for food safety hazards; and**
- e. ongoing activities or interests in relevant scientific advice on risk assessment, such as risk/benefit analysis (e.g. food safety risk vs nutritional benefit).**

## **ARMENIA**

a. Monitoring is implemented by the State Service for Food Safety of the Ministry of Agriculture according to the RA Law on Food Safety.

The Drafts of the RA Government Decrees “On approval of common description of benchmarks for determination of checks’ methodology based on risk” and “On approval of application form for checks implementation” were presented for Government’s consideration.

The checkups are implemented according to the RA Law on Organizing and Implementing Checkups in the Republic of Armenia. During monitoring and checkups, the State Service for Food Safety of the Ministry of Agriculture implements sampling according to the established order defined by the RA Government Decree. During monitoring and checkups the State Service for Food Safety of the Ministry of Agriculture has the right to cease or prohibit the production or sale of food. During border control, the Service has the right to forbid or cease the operation or sale of imported food, which doesn’t meet legislation requirements, as well as to make decisions on application of administrative penalties.

b. There are relevant laboratories to identify the contaminants in food, which allows detecting and controlling contaminants in imported and produced food. There is a database, where the results received from food laboratories are kept.

c. The data on risks received during checkups and monitoring are analyzed and classified according to the sources of detection and to frequency. Based on this, the state control and implementation priorities are identified.

d. It is envisaged to introduce effective mechanisms for traceability in order to identify the potential food safety hazards.

e. Both “Scientific Center on risk assessment and analyses in the field of food safety” state non-commercial organization under the State Service for Food Safety of the Ministry of Agriculture and the Information-Analytical Center of Food Chain Risk Assessment of “Center for Ecological-Noosphere Studies” of the National Academy of Sciences of the Republic of Armenia are called to provide relevant scientific advice and to carry out investigations on risk assessment.

## **AUSTRIA**

a. In order to ensure a more systematic approach across all sectors, consistency and quality of official controls in Austria and to guarantee the effectiveness and appropriateness of official controls, the competent authority recently launched a pilot project. The aim of the project was to identify and outline generally the methods and procedures applicable to the various sectors along the food chain.

The implementation of the new projects started on January 1<sup>st</sup> 2012. In November 2012 a coordination meeting of relevant authorities will take place in order to discuss the results of the project and to review the prototype.

Under the coordination of the Ministry of Health the Federal Provinces introduced an internal audit system in the food sector in 2006. The audit cycle was three years. In 2009 audits were extended to other control areas such as food of animal origin, animal health, animal welfare and feed. The audit cycle was also three years too and three provinces were audited per year.

As of July 1<sup>st</sup> 2010 a new strategic department (“Stabstelle”) for coordination of the Multi Annual National Control Plan (MANCP) and AGES was established within the Division II of the BMG. The

MANCP covering the period of 2011 – 2015 was prepared in the second half of 2010 and was submitted to the European Commission.

Under the coordination of this department three separate audit plans have been developed for the food, veterinary and BIP sectors.

Documented procedures and checklists have been developed for the audit system for food and for the audit system for BIPs. Work on documented procedures and checklists for the veterinary audit system was finalized after an audit by the FVO in May 2012. The audits are planned in advance. Federal Provinces have the obligation to report on the measures to the Ministry of Health (BMG).

b. A central data acquisition is performed by the Austrian Agency for Health and Food Safety (AGES).

Basically there are requirements under Regulation (EU) 882/2004 as well as the Multi Annual National Control Plan (MANCP).

c. Based on the collected, analyzed data annual food control plans are adjusted accordingly.

d. The Austrian Nutrition Reports monitor the nutrition situation in Austria in regular intervals.

e. The Austrian Nanotechnology Information Platform (NIP) lead-managed by the Federal Ministry of Health and involving stakeholders from ministries, agencies, NGOs, research institutions and industry has been established to address the information & communication needs of the public. The launch of a national website offering information on chances and risks of nanomaterials including applications in food technology and food packaging materials is set for November this year.

## **CROATIA**

Preparation of plan in the scope of official control and monitoring:

Multi-year national plan of official controls

Annual national programme for monitoring of pesticide residues in food of plant origin

Annual national programme for monitoring residues

Annual national programme for monitoring residues on BIP

Annual National Control programme for detecting the presence of undesirable substances in feed (Feed monitoring plan)

Plan for monitoring the seawater and bivalve mollusc quality in production areas and relaying areas for live bivalve molluscs

## **CZECH REPUBLIC**

There are no significant changes since 2010.

## **DENMARK**

Denmark has more than 20 years experience in conducting nationwide dietary surveys in order to support risk assessment of both nutrients and non-nutrients. The latest dietary survey has been used both for estimating intake of vitamins and mineral, as well as exposure to food additives and food contaminants. Also the dietary surveys are used to assist calculations on food borne diseases. Through the years the exposure to e.g. nitrite and nitrate in meat products, exposure to furan in foods, sorbic acid and artificial sweeteners has been calculated. The nutritional values of the Danish diet has been reported in several reports through the years. There has been conducted dietary surveys among children and adults in 1985 (15-80 years), 1995 (1-80 years) and on a continuous basis from 2000-2008 and 2011-2013 (4-75 years). Dietary intake of infants and toddlers ½ -3 years has been examined in a separate survey 2006-07. Denmark also leads a Nordic monitoring program on diet, physical activity and overweight in order to have comparable data in the Nordic region. The monitoring program is simple and based on indicators (e.g. 15 questions on diet). Data has been collected in 2011 and will be repeated in 2013/14.

## **EUROPEAN UNION**

In the EU, the European Food Safety Authority (EFSA) is the primary source of independent scientific advice and risk assessment on all matters with a direct or indirect impact on food/feed safety. It is a

separate legal entity, independent from the other EU institutions. In close collaboration with national authorities and in open consultation with its stakeholders, EFSA provides independent scientific advice and clear communication on existing and emerging risks. EFSA's work covers all stages of food production and supply, from primary production to the safety of animal feed, right through to the supply of food to consumers. It collects information and analyses new scientific developments so it can identify and assess any potential risks to the food chain. It can carry out scientific assessment on any matter that may have a direct or indirect effect on the safety of the food supply, including matters relating to animal health, animal welfare and plant health. EFSA also gives scientific advice on non-food and feed GMOs as well as on nutrition in relation to EU legislation. It can communicate directly with the public on any issue within its area of responsibility. Further information is available on the EFSA's website:

<http://www.efsa.europa.eu/>

The EU system for the monitoring and collection of information on zoonoses is based on Directive 2003/99/EC, which obliges the EU Member States to collect data on the occurrence of zoonoses, zoonotic agents, antimicrobial resistance, animal populations and food-borne outbreaks. EFSA is assigned the tasks of examining these data and publishing annual EU Summary Reports in cooperation with the European Centre for Disease Prevention and Control (ECDC). ECDC provides and analyses the data on zoonotic infections in humans. These reports illustrate the evolving situation in the EU and identify the pathogens that cause the most common zoonotic infections in humans. The reports are available on the following website:

<http://www.efsa.europa.eu/en/zoonosesscdocs/zoonosescomsumrep.htm>

#### **FRANCE (English version)**

- A food watch body (scheduled by the law on agriculture and fisheries modernisation of 27 July 2012) was established on 28 June 2011. This entity will include, on a voluntary basis, all stakeholders in agro-industries. It will enlighten public administration, economic actors and consumers on the evolution of food supply and consumption. It is located under the ministries in charge of consumer affairs, health and agriculture and includes a nutrition section, already operational, a health section and a section on economy and sociology of food consumption (these two latter sections are not yet operational). The nutrition section, in charge of the supply and characteristics of food, is based on a public-private partnership: businesses provide their data on food composition, the State use them to carry out analyses which allow a global follow-up of the evolution of nutritional quality of the food supply (conversely, food businesses may ask how their products are positioned as compared with all other products under study). The nutrition section will contribute to the follow-up of sanitary quality of food in France. The economic and social section intends to facilitate socio-economic evaluations and the study of food consumption behaviour, in relation with the other two sections.
- The French Agency on the safety of food, environment and the work place (ANSES) published in 2011 its second total diet study, which covers 445 substances (pesticides, additives, migration materials and mineral nutrients) in a panel of 19 830 processed food items. It is currently working on a third study of this type, which is focused on infants and young children.
- Two other subjects may be highlighted:
  - Prospective surveillance plans on M1 aflatoxin and mercury (see question 3)
  - Antibiotic resistance :strengthening of follow-up surveys (surveillance plans already exist), implementation of follow-up plans for antibiotics marketing, surveys of pharmaco-epidemiology in the livestock chain (surveys which allow the identification of livestock farms which are the main consumers of antibiotics).

#### **FRANCE (French version)**

- Un observatoire de l'alimentation (prévu par la loi de modernisation agricole et de la pêche du 27 juillet 2010) a été mis en place le 28 juin 2011. Il s'agit d'un dispositif fédérant, sur une base volontaire, l'ensemble des parties prenantes du secteur agroalimentaire. Il vise à éclairer les pouvoirs publics, les acteurs économiques et les consommateurs sur les évolutions de l'offre et de la consommation alimentaires. Il est placé auprès des ministres chargés de la consommation, de la santé et de l'agriculture. Il comprend une section nutritionnelle, déjà opérationnelle, une section

sanitaire et une section sur l'économie et la sociologie de l'alimentation (ces deux dernières sections ne sont pas encore opérationnelles).

La section nutritionnelle, chargée des questions relatives à l'offre et aux caractéristiques des aliments, repose sur un partenariat public-privé : les entreprises fournissent leurs données sur la composition nutritionnelle de leurs produits, l'Etat les utilise pour produire des analyses permettant un suivi global de l'évolution de la qualité nutritionnelle de l'offre alimentaire (en retour, les entreprises peuvent demander comment leurs produits se situent par rapport à l'ensemble des produits étudiés).

La section sanitaire contribuera au suivi dans le temps de la qualité sanitaire des produits alimentaires en France.

La section économique et sociale est destinée à faciliter la réalisation d'évaluations socio-économiques des politiques alimentaires et l'étude des comportements alimentaires, en lien avec les deux autres sections.

- L'agence française de sécurité sanitaire de l'environnement, de l'alimentation et du travail (Anses) a publié en 2011 sa deuxième étude de l'alimentation totale, qui a concerné la surveillance de 445 substances (pesticides, additifs, matériaux de migration et nutriments minéraux) dans un panel de 19 830 aliments préparés. Elle travaille actuellement sur une troisième étude de ce type, focalisée sur les nourrissons et jeunes enfants.
- Deux autres sujets peuvent être rappelés :
  - Les plans prospectifs de surveillance des aflatoxines M1 et du mercure (cf. question 3)
  - Antibiorésistance : renforcement des enquêtes de suivi de l'antibiorésistance (plans de surveillance déjà existants), mise en place de plans de suivi des ventes d'antibiotiques, développement d'enquêtes de pharmaco-épidémiologie dans les filières d'élevage (enquêtes permettant de caractériser les élevages les plus gros consommateurs d'antibiotiques).

## **GEORGIA**

In the first half of 2012 a planned inspections were carried out by NFA authorities in 210 food producing enterprises, and an unplanned inspection in 8 enterprises, meanwhile the fulfillment of recommendations was inspected in 23 enterprises in this year, within the frames of the program of laboratory research of food products, NFA authorities will carry out inspection in wholesale and retail trade network. At the same time they will purchase a sample of the product to submit it to accredited laboratories for further research.

Overall, approximately 411 samples of different foodstuff will be tested. 57 samples of foodstuff have already been collected and examined on various parameters in accredited laboratories By July 1, 2012.

On June 8, 2012 Food Safety and Free Flow Code and Food/Animal Feed Safety, Veterinary and Plant Protection Code were enforced.

From 2011, National Food Agency has elaborated Annual Control Plan of Food/Feed Business Operators. For the purpose of Programme implementation, in order to measure the risk of processing establishments, National Food Agency together with the Ministry of Agriculture of Georgia prepared Risk Level Identification Criteria.

The basis for the elaboration of the criteria are CAC/GLL 62-2007, dated 7th August 2006, Working Principles for Risk Analysis for Food Safety for Application by Governments, and CAC/GLL63-2007 – Principles and Guidelines for The Conduct of Microbiological Risk Management. We also take into account: RASFF notifications, Monitoring results of the previous years carried out by the National Food Agency, Turnover of previous year of business operator (annual production), Enterprise Internal control systems, GMP and GHP or international (HACCP or ISO 22000) Certificates, penalties etc.

Based on the evaluation each criterion will be scored. The sum of given score will serve as a basis for giving priority while selecting business operator for inspection. We select food processing establishments according to the risk level identification criteria maximum score is 200, which has highest score has priority for inspection. Risk analysis division of the National Food Agency summarizes the scores of all 8 criteria defined in the annual program for 2011 year (Article VIII, paragraph 4) and identified 200 food processing establishments by priority. So, top 200 establishments

were selected for inspection. High scores are defined for the establishments which produce high risk products.

## **GERMANY**

There have not been any relevant changes of the domestic risk based data collection activities since 2010. In its yearly framework report to the perennial national control plan (MNKP) Germany gives an account of the main monitoring areas and results of the different surveillance programmes of the previous year. The report is published on the website of the European Commission as well as on the website of the Federal Office of Consumer Protection and Food Safety (BVL).

Reference is made to question 1 regarding the definition of nationally applicable criteria for risk oriented sampling (Art. 9a, Appendix 4 of the AVV).

## **GREECE**

d. So far, there is no completed national dietary survey in Greece.

e. A survey on consumption of drinks and beverages among high school teenagers was carried out from September 2011 until February 2012. The primary aim of the survey was to collect data on energy drink consumption and estimate caffeine intake.

## **HUNGARY**

Hungary implements a wide range of monitoring and surveillance activities taking into account the priorities set by the EC. Most of the results are recorded in electronic data bases and submitted to EFSA and EC in standard electronic formats.

The Directorate for Food Safety Risk Assessment (DFSRA) of NFSCO performs the risk assessment of contaminants in food. During the last year the exposure of consumers to morphine from poppy seed consumption and captan residues in apples were quantified applying probabilistic methodology.

The directorate coordinates the work of a consortium comprising of 6 European countries on elaboration of methodology of dietary intake assessment based on 2-day recall. The project is sponsored by EFSA.

Furthermore by collaborating with 18 European universities and institutes the DFSRA elaborates principles of risk-based monitoring programmes and sampling procedures.

## **LATVIA**

8. a. The risk-based approach is applied for planning and performing routine inspections at establishments. There is methodology elaborated within FVS. There are two categories for categorization – permanent and variable. The inspection frequency is depended on particular activity of the establishment and it is vary from 6 until 1 time per year.

The laboratory monitoring programs are elaborated with certain aim and taking into account data collected from the inspection and laboratory test results, scientific opinions, consumer complaints and recommendations of EU Food and veterinary office.

Risk assessment system is developed and ensures scientific based approach for hazard identification and assessment

b. Regular ongoing projects for food consumption data collection and food contaminants are collected. Above mentioned information is used for chemical, microbiological, nutritional and other risk assessment.

c. To assess dietary exposure to chemical hazards in foods the Assessment and Registration Agency of the Food and Veterinary Service has used the available contaminant monitoring data to carry out risk assessment on PCB's and PAH's in food, as well as on cadmium in milk and milk products, lead in honey and nitrates in vegetables.

d. Latvian national comprehensive food consumption survey was carried out during 2007-2009. The survey was conducted by the National Diagnostic Centre and Food Centre of Food and Veterinary Service. The determined objectives of the survey were to monitor both the food safety aspects in relation to food consumption in Latvia and the nutritional adequacy of the food and nutrient

consumption in Latvia.. Information on food intake was collected using two non-consecutive 24-h recalls in combination with food frequency questionnaire. Additional data on sociodemographic and lifestyle characteristics were obtained in face-to-face interviewing process.

e. Ongoing activities in risk assessment area cover chemical, microbiological and nutritional areas. For example risk assessment of PAH's in Latvian Sprats, Dioxins in Baltic Salmon and many other are carried out in ARA.

## NETHERLANDS

8.a. RIKILT advises the Dutch Food and Consumer Product Safety Authority (NVWA) about risk based official control of feed and feed materials. For this purpose a model has been developed and applied to dioxins, aflatoxin B1 and DON. The input of the model includes the total annual production of compound feed for the major farm animal species (cattle, pigs, poultry), the total annual usage of locally produced and imported feed materials including the country of origin and the composition of representative diets for the major animal categories. For each contaminant, the direct toxicity for animals and the indirect risk for human health via consumption of food of animal origin is estimated. Moreover, for each feed material and country of origin combination, the risk of substantial contamination is estimated based on trends in available analytical data and expert judgement including risk factors as climate, production process, quality control, etc.

b. The Dutch Food and Consumer Product Safety Authority (NVWA) has an ongoing monitoring and inspection programme.

c. Monitoring and inspection results from NVWA are collected in the KAP database, developed by RIKILT and RIVM. These data are used to perform exposure assessments for risk assessment, trend analyses and to advise NVWA about risk-based official control.

d. RIVM collates and analyses data on all aspects of diet, food composition and eating habits in the Netherlands and its relation to public health. Among other tasks, it is responsible for the Dutch dietary monitoring system including the Dutch Food Consumption Surveys. RIVM hosts two WHO collaborating Centres (CC) related to this topic, one is (since 1977) the WHO Collaborating Centre for Risk assessment of Pathogens in Food and Water, the other (still in the process of being founded) the WHO CC on Chemical Food Safety. The latter is intended to assist WHO with the collection of worldwide individual food consumption data; development of the food consumption database (e.g. globally representative), content and presentation, and methods development (exposure, effect and risk assessment), including cumulative risk assessment and possibilities to implement methodology in JECFA and JMPR'. This WHO CC will also aim at harmonising procedures for the use of consumption data in exposure assessments between EFSA and JECFA/JMPR.

e. Many activities in the field of risk/benefit assessment are performed at RIVM, many of which in cooperation with institutes in EU. RIVM leads the FP7 EU project Qalibra and has lead the project BEPRARIBEAN in the past (see also table below). RIKILT and RIVM are involved in the FP7 EU project QSAFFE (Quality and Safety of Feeds and Food for Europe; [www.qsaffe.eu](http://www.qsaffe.eu)) focussing (among others) on emerging risks of new feed materials and transfer of contaminants from feed to food. RIVM also hosts the WHO CC on Nutrition in which (among others) integrated risk/benefit assessments of traditional, reformulated and functional foods and of complete daily diets are performed.

**Table 1**  
Overview of EU activities in benefit-risk assessment of food and nutrition. Bold signifies the current project.

Acronym	Short project description	Website/reference
BENERIS	EU project "Benefit-Risk Assessment for Food"	<a href="http://en.opasnet.org/w/Beneris">http://en.opasnet.org/w/Beneris</a> <a href="http://www.beneris-qalibra.eu/">http://www.beneris-qalibra.eu/</a>
<b>BEPRARIBEAN</b>	<b>BEst PRACTices in BEnefit-Risk ANALysis</b>	<a href="http://en.opasnet.org/w/Bepraribean">http://en.opasnet.org/w/Bepraribean</a>
BRAFO	EU project "Risk Benefit Analysis of Foods"	<a href="http://www.ilsa.org/Europe/Pages/BRAFO.aspx">http://www.ilsa.org/Europe/Pages/BRAFO.aspx</a>
EFSA	EFSA working group on Human Health Risk-Benefit Assessment of Foods	<a href="http://www.efsa.europa.eu/en/scdocs/doc/1673.pdf">http://www.efsa.europa.eu/en/scdocs/doc/1673.pdf</a> <a href="http://www.efsa.europa.eu/en/colloquiareports/colloquiariskbenefit.htm">http://www.efsa.europa.eu/en/colloquiareports/colloquiariskbenefit.htm</a> <a href="http://www.efsa.europa.eu/en/sc/scwgs.htm">http://www.efsa.europa.eu/en/sc/scwgs.htm</a>
PLANTLIBRA	PLANT food supplements: Levels of Intake, Benefit and Risk Assessment	<a href="http://www.plantlibra.eu/web/">http://www.plantlibra.eu/web/</a>
QALIBRA	EU project "Quality of life - integrated benefit and risk analysis"	<a href="http://www.qalibra.eu/">http://www.qalibra.eu/</a> <a href="http://www.beneris-qalibra.eu/">http://www.beneris-qalibra.eu/</a>

## **POLAND**

### **- "Sampling plan for testing foodstuffs in the scope of official control and monitoring" in State Sanitary Inspection**

#### **1. Preparation of plan in the scope of official control and monitoring**

The State Sanitary Inspection prepares annually one framework sampling plan for testing foodstuffs in the range of official control and monitoring. According to competence of State Sanitary Inspection, the plan covers official controls and monitoring of foodstuffs of non-animal origin produced and placed on the market, as well as food of animal origin being in retail trade.

The annual plans take into account the requirements of existing legislation on food safety (including materials and articles intended for food contact) and risk assessment.

In the case of exceedance of the maximum levels laid down in legislation, identified during official control and monitoring, appropriate action is taken to eliminate hazards in the range of official control and the European Union RASFF (Rapid Alert System for Food and Feed) is informed.

#### **2. Reporting of data to the Chief Sanitary Inspector**

Reports on implementation of the annual Sampling plan for testing foodstuffs are compiled in voivodships on the semi-annual and annual bases according to the recommendations of Chief Sanitary Inspector.

The data are collected and classified as follows: number of all samples tested in laboratories of the inspection, divided into official control and monitoring, divided into food groups and types of laboratory tests and analogously these data are collected for disqualified samples.

Detailed data on each sample tested and the results of laboratory tests are collected and systematically notified each year to research units (scientific institutes or others) cooperating with Chief Sanitary Inspectorate, which analyze them and take into account while developing plans for the next year.

#### **3. Reporting to the European Commission and the European Food Safety Authority (EFSA)**

On the basis of relevant legislation or recommendations and guidelines prepared by European Commission the following reports are being developed/coordinated at the central level of the State Sanitary Inspection:

- annual report on the single integrated multiannual national control plan (MANCP), covering relevant control activities of all Polish competent authorities for food safety and quality;
- report on monitoring of nitrates levels in vegetables - in particular green leafy vegetables;
- annual report on control of foodstuffs carried out in the scope of irradiation and data on foodstuffs treated by ionising radiation in Poland;
- quarterly report on analytical results of tests for aflatoxin contamination;
- quarterly report on tests of guar gum;
- quarterly report on control of certain products originating from China for melamine levels;
- annual report of official control and monitoring of foodstuffs in the scope of pesticides residues (on-line);
- annual report of monitoring of acrylamide levels in food;
- quarterly report on official controls at designated points of entry;
- quarterly report on the import of polyamide and melamine plastic kitchenware originating in or consigned from China and Hong Kong SAR;
- quarterly reports concerning official controls on consignments of rice products originating or consigned from China.

#### **- State sanitary condition**

The data collected from the activities of the authorities of the State Sanitary Inspection as part of the supervision on food safety, nutrition, materials and articles intended to come into contact with food

and cosmetics are the basis for preparing a document: "State sanitary condition" - which is published on the website of Chief Sanitary Inspectorate.

The conclusions of the evaluation of sanitary condition are used to enhance food and nutrition safety by strengthening effective controls over establishments presenting unsatisfactory sanitary condition.

- **Information about RASFF risk assessment**

As a part of food safety risk analysis experts representing research units involved in the operation of the Rapid Alert System for Food and Feed in Poland, prepare professional risk assessment of the hazards identified by members of the system responsible for collecting and providing information on hazardous products.

Risk assessment describing the degree of risk posed by unsafe food, feed or food contact materials should be prepared by a team of experts within 24 hours of receiving notification and immediately forwarded to the sender.

Risk assessment is always used when identified hazard is not limited in the European Union or national law. It helps competent authorities to take necessary and appropriate measures responding to serious risks detected in relation to food or feed or food contact materials.

## **SLOVAK REPUBLIC**

The Slovak Republic as a member state of the EU is within integrated approach to food safety covering the entire food chain. Risk assessment and risk communication at the community level is provided by the European Food Safety Authority (in accordance with the Regulation (EC) no. 178/2002 of the European Parliament and of the Council laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety). Slovakia (via focal points) cooperated with EFSA in accordance with the Regulation. In the frame of EFSA, a scientific cooperation was built, scientific networks were created, scientific cooperation in risk assessment and cooperation in risk communication were improved especially during preparing leaflets promoting food safety on national level or special statement on safety of some food products intended for consumers.

Members of national experts groups (see Q.1.2) under coordination of MARD SR ensure risk assessment and risk communication under the Regulation, national requirements and EFSA demands.

In SR the national database on inorganic contaminants, pesticide residues, PCBs, dioxins... in food chain is kept; results contained in it are summarized and evaluated; about 500 leaflets about activities of expert groups were given available during scientific conferences and events organized by national FP, national risk assessments were performed.

MARD SR with cooperation national focal points supported 18 risk assessment statements of national experts in the entire food chain, e.g. Risk assessments of arsenic, lead, fluorine, chlorpyrifos, ethylcarbamate intake from food in the SR....

## **SPAIN (ENGLISH VERSION)**

In Spain all individual data on food consumption were revised in 2011 through the National Survey on Dietary Intake (ENDE), working on the primary database which contains 23.874 entries on food consumption so as to validate the data for further studies. Data on individual foods were added, taking into account large groups of categories, for their application to the Total Diet Study which is being carried out by the Spanish Agency for Food Safety and Nutrition (AESAN).

In 2012 work is ongoing to codify and classify food consumption data of the latest survey (ENIDE 2010 for adults) analyzing similarities and differences with the European Database of Food Consumption of EFSA. In addition, a survey on food consumption by children and adolescents is underway according to EFSA criteria, this work will start in September 2012.

In the last year, the activities of the working group on nanotechnology of AESAN have proceeded, with FIAB (Spanish Federation of Food and Beverages Industry) and various entities (universities, CDTI, research groups, food distribution, etc.), whose objective is to assess the current situation of nanotechnology and its implications for food safety.



As regards analysis and sampling, an update of the protocol for the sampling, sample preparation and analysis of heavy metals in fishery products was published in July, harmonizing criteria and contributing to the improvement of the comparison between results.

Work on the Spanish Database of Food Composition (BEDCA) is ongoing. Several revisions and studies have been carried out, such as:

- ✓ Factors related with botulism in children.
- ✓ Shelf life of *Listeria monocytogenes*.
- ✓ Exposure of infants and young children to nitrates through consumption of chards.
- ✓ Effects of the derogation to the National standard on maximum levels for aflatoxins B1, B1, G1 and G2 in foods.
- ✓ Contamination by viruses in bivalve molluscs and control methods.
- ✓ Incentives to a decrease in the content of certain nutrients in processed foods.
- ✓ Use of calcium carbonate as processing aid in the processing of virgin olive oil.
- ✓ Use of hydrogen peroxide as processing aid for the processing of cephalopods.
- ✓ Exposure of the Spanish population to cadmium from food consumption.
- ✓ Use of kaolin clay as processing aid in the processing of virgin olive oil.

### **SPAIN (SPANISH VERSION)**

Durante el año 2011 en España se han revisado todos los datos individuales de consumo de alimentos obtenidos mediante la Encuesta Nacional de Ingesta Dietética (ENIDE), trabajando con la base de datos primarios, que contiene un total de 23.874 datos de consumo de alimentos y así considerar validados los datos para trabajos posteriores. Se han agregado los datos de alimentos individuales, considerando grandes grupos o categorías de alimentos, para su aplicación en el Estudio de Dieta Total que está llevando a cabo la Agencia Española de Seguridad Alimentaria y Nutrición (AESAN).

En el año 2012 se está trabajando para codificar y clasificar los datos de consumo de alimentos de esta última encuesta nacional (ENIDE 2010 adultos) analizando las similitudes y diferencias existentes con la Base de Datos Europea de Consumo de Alimentos de EFSA. Esto permitirá la inclusión de los datos de España en la base de datos de EFSA. Además, se está organizando una encuesta de consumo de alimentos en niños y adolescentes de acuerdo a los criterios de EFSA, este trabajo comenzará en septiembre de 2012.

Durante este último año, han continuado las actividades del grupo de trabajo sobre nanotecnología constituido por la AESAN, FIAB (Federación Española de Industrias de la Alimentación y Bebidas) y distintas entidades (Universidades, CDTI, Grupos de investigación, distribución alimentaria, etc.), cuyo objetivo es evaluar la situación actual de la nanotecnología y su implicación con la seguridad alimentaria.

En lo que se refiere a los aspectos de muestreo y análisis, se publicó en julio una actualización del Protocolo de muestreo y preparación de la muestra y análisis de metales pesados en productos pesqueros que armoniza criterios y contribuye a mejorar la comparación de resultados.

Se ha continuado con los trabajos de desarrollo de la Base de Datos Española de Composición de Alimentos (BEDCA).

Se han llevado a cabo una serie de revisiones y estudios como:

- ✓ Factores relacionados con el botulismo infantil.
- ✓ Vida útil de la *Listeria monocytogenes*.
- ✓ Exposición de lactantes y niños de corta edad a nitratos por consumo de acelgas.
- ✓ Efecto de la derogación de la normativa nacional sobre límites máximos permitidos para las aflatoxinas B1, B1, G1 y G2 en alimentos.
- ✓ Contaminación vírica de los alimentos en moluscos bivalvos y métodos de control.
- ✓ Incentivos a la disminución del contenido de determinados nutrientes en los alimentos transformados.

- ✓ Uso del carbonato cálcico como coadyuvante tecnológico en el proceso de obtención de aceite de oliva virgen.
- ✓ Uso del peróxido de hidrogeno como coadyuvante tecnológico en el procesado de hemoderivados y cefalópodos.
- ✓ Exposición de la población española a cadmio por consumo de alimentos.
- ✓ Uso de una arcilla caolinítica como coadyuvante tecnológico en el proceso de obtención de aceite de oliva virgen.

## **SWEDEN**

e. ongoing activities or interests in relevant scientific advice on risk assessment, such as risk/benefit analysis (e.g. food safety risk vs nutritional benefit).

### National Food Agency/Risk Benefit Assessment Department, Sweden

Earlier the assessments of risks and benefits, performed by National Food Agency (NFA), have been separate processes, where risks have received the highest impact on decision making and consumer advice. However, an increased demand for combined assessments of risks and benefits in food and nutrition has changed the working strategy at NFA, i.e. experts in toxicology, nutrition and microbiology have since 2011 been organized in a new department, the Risk Benefit Assessment Department.

In many cases it is not necessary, or possible, to perform a full comprehensive, and often expensive, quantitative risk-benefit assessment to solve a problem. Thus, it is important to make step-wise choices how far to proceed during an evaluation. The Risk Benefit Assessment Department has formulated a step-wise procedure how to continue from a more qualitative to a full quantitative risk-benefit assessment, i.e. a tiered approach for risk-benefit assessment has been addressed using a decision tree. This tiered approach is presently tested on various issues at the Risk Benefit Assessment Department.

One example is a risk and benefit assessment of herring from the Baltic Sea in 2011. This assessment of fish with high dioxin and PCB levels was conducted as a scientific input to the negotiations on dioxin/PCB regulation for food within EU during 2011. The assessment focused on dietary intake of dioxins and dioxin-like PCBs as the health risk and dietary intake of vitamin D and the long-chain n-3 polyunsaturated fatty acids (omega-3), especially eicosapentaenoic acid (EPA) and docosahexanoic acid (DHA), as the health benefit. The assessment was based on scenario intake calculations.

## **Question 7: Cooperation with relevant international and regional organizations**

**Please provide information on initiatives since the 27<sup>th</sup> Session of the Committee at national and regional level to promote coordination of work on food standards with other international and regional organizations.**

### **ARMENIA**

The National Institute of Standards (NIS) of the Ministry of Economy of the Republic of Armenia is a full member of International Standard Organization and the CIS Intergovernmental Council on Standardization, Metrology and Certification. Being member of standardization technical committees on food, NIS actively takes part in elaboration of food standards. NIS is also an affiliate of the European Committee for Standardization with the right to participate in the General Assembly and in technical bodies.

### **AUSTRIA**

Austrian officials and experts from both central competent authorities and national institutes maintain contacts to colleagues at the EU-level and within international organisations, e.g. Codex Alimentarius OIE or IPPC.

### **CZECH REPUBLIC**

National Codex co-operates with other ministries and state governmental and NGOs.

## **EUROPEAN UNION**

The EU and its Member States continue to play active role in other international standard setting organisations such as OIE, IPPC and UNECE to promote coordination in standards development in order to avoid gaps and overlaps and to improve synergies.

## **GERMANY**

Germany is involved in all EU activities on food standards. Germany also maintains its collaboration with FAO and WHO, and is a regular donor to the Codex Trust Fund for Enhanced Participation in Codex.

## **GEORGIA**

Georgian National Agency for Standards and Metrology (GEOSTM) is a responsible body for Standardization in Georgia. In the field of Standardization GEOSTM is a correspondent member of ISO from 2006, affiliate member of CEN from 2008, affiliate member of CENELEC from 2010 and an associate member of IEC from 2010.

## **GREECE**

Greece, as a Member State of European Community, has close collaboration with the EU bodies.

EFET is part of the European Salt Action Network (ESAN). ESAN is led by United Kingdom in close collaboration with the WHO Regional Office for Europe and aims to share country experiences regarding salt actions and establish policy dialogues and strengthen synergies.

At national level, we are in close collaboration, mainly with the General State Chemical Laboratory and other competent authorities (revision/addition of a food standard), as well as the stakeholders when/where is needed.

## **HUNGARY**

DFSRA of NFSCO is the national focal/contact point of

- EFSA
- the network of rapid alert system (RASFF)
- the WHO INFOSAN (global food safety emergency system)
- Codex Alimentarius Commission

NFSCO is the liaison body as defined in Article 35 of Reg. 882/2004/EC

## **LATVIA**

10. The Ministry of Agriculture of Latvia (hereafter – MoA) is organizing elaboration of food standards strongly based on joint work of experts from professional and consumer protection organizations, competent authorities, scientific and education institutions of Latvia.

The Inter-institutional working groups under the supervision of MoA and Food sector council was established in Latvia with the aim of coordinating effective turnover of views and information.

The National Codex contact point is ensuring feedback from Latvian experts and stakeholders to the Codex Alimentarius Commission and the European Council.

The Focal Point of The European Food Safety Authority (EFSA) is ensuring the exchange of scientific information between national authority of Latvia and EFSA. The EFSA databases can be used for elaboration of Food Standards at national level.

The aim of the activities performed by the MoA is to provide the development of Food standards according to position of stakeholders and the necessity of ensuring the food safety.

The Codex standards and related texts are used mainly indirect via their influence on the preparation of the EU food legislation in Latvia.

## **NETHERLANDS**

Codex standards and related texts are important input for the formulation of EU food regulatory legislation. Through harmonised EU food legislation Codex standards and related texts may become

an important basis for the national food legislation of EU member states. Coordination amongst the EU member states and the European Commission within this framework take place regularly. The Dutch food legislation is for the most part harmonised with EU legislation. EU legislation has been converted into Dutch law and key national food legislation has been reformed. National rules are applied where Community harmonisation is absent.

For additional information please see the General Food Law of the European Union.

## **POLAND**

Revision of the Codex Regional Standard for Chanterelle in line with the UNECE standard is an example of coordination of work between relevant international organisations.

## **SLOVAK REPUBLIC**

Coordination of work on food standards with other international and regional organizations takes place within national expert working groups. The relevant national contact/focal point is responsible for final communication with relative organizations. See Q. 1,2.

## **SWEDEN**

One of the major issues is the constant work to improve the collaboration between the three international standard-setting organizations Codex/OIE/IPPC. From a Swedish viewpoint, the cooperation between both Swedish Codex and OIE experts in the preparation of the meetings in the CCFH and CCVDR is particularly well functioning.

Sweden has a national SPS working group since about ten years back. The participants in the national SPS working group represent the Ministry for Foreign Affairs, the Ministry for the Rural Affairs (chair), the Swedish Board of Agriculture (OIE contact point) , the National Food Agency (Codex Contact Point), and occasionally, the Swedish International development Cooperation Agency. This means that a variety of experts are consulted in order to ensure a holistic approach when discussing SPS-related issues. Export related SPS problems and possible solutions are also on the agenda for the SPS meeting.

Open Trade Gate Sweden (OTGS) is a one-stop information center for exporters from developing countries. OTGS compiles information on trade rules and regulations, including SPS-related requirements.

### **Question 8: Any other matters**

- 1. Please provide any other comments you would like to make in any of the areas covered by the FAO/WHO Coordinating Committee for Europe.**

## **GERMANY**

We would like to express our gratitude and appreciation to the Government of Poland for their work and activities as Coordinator of the FAO/WHO Regional Coordinating Committee for Europe.



MINISTRY  
OF RURAL DEVELOPMENT

---

# The structure of the food chain control authority in Hungary

Budapest, August 2012.

---

## Single authority is responsible for – among others:

- Soil conservation
- Plant health and plant protection
- Animal health and welfare (incl. BIP, animal ID, VMP)
- Food and feed safety (incl. GMO)



# Ministry of Rural Development

After the general election in 2010, Ministry of Agriculture and Rural Development and Ministry of Environment and Water have been merged into one ministry.

---



MINISTRY  
OF RURAL DEVELOPMENT

# Ministry of Rural Development

State Secretary for food  
chain control and  
agricultural administration  
CVO

Deputy state secretary for  
food chain control and  
agricultural administration

DEPARTMENT OF  
FOOD CHAIN  
CONTROL

DEPARTMENT OF  
FOOD PROCESSING

DEPARTMENT OF  
FORESTRY, FISHERY  
AND GAME



# The Rural Development Minister is directing

- **National Food Chain Safety Office**

The former Hungarian Food Safety Office continue work as Food Safety Risk Evaluation Directorate (15 March 2012 – 22/2012 Gov. Decree)





MINISTRY  
OF RURAL DEVELOPMENT

# Department of Food Chain Control

DEPARTMENT OF  
FOOD CHAIN  
CONTROL

Animal Health and  
Coordination Unit

Food and Feed  
Safety Unit

Plant Protection and  
Soil Conservation  
Unit

Legal Unit



MINISTRY  
OF RURAL DEVELOPMENT

---

# Department of Food Processing

**DEPARTMENT OF  
FOOD PROCESSING**

**Food Regulations Unit**

**Public Relations Unit**

---

## The structure of the competent authority

State level: **National Food Chain Safety Office**



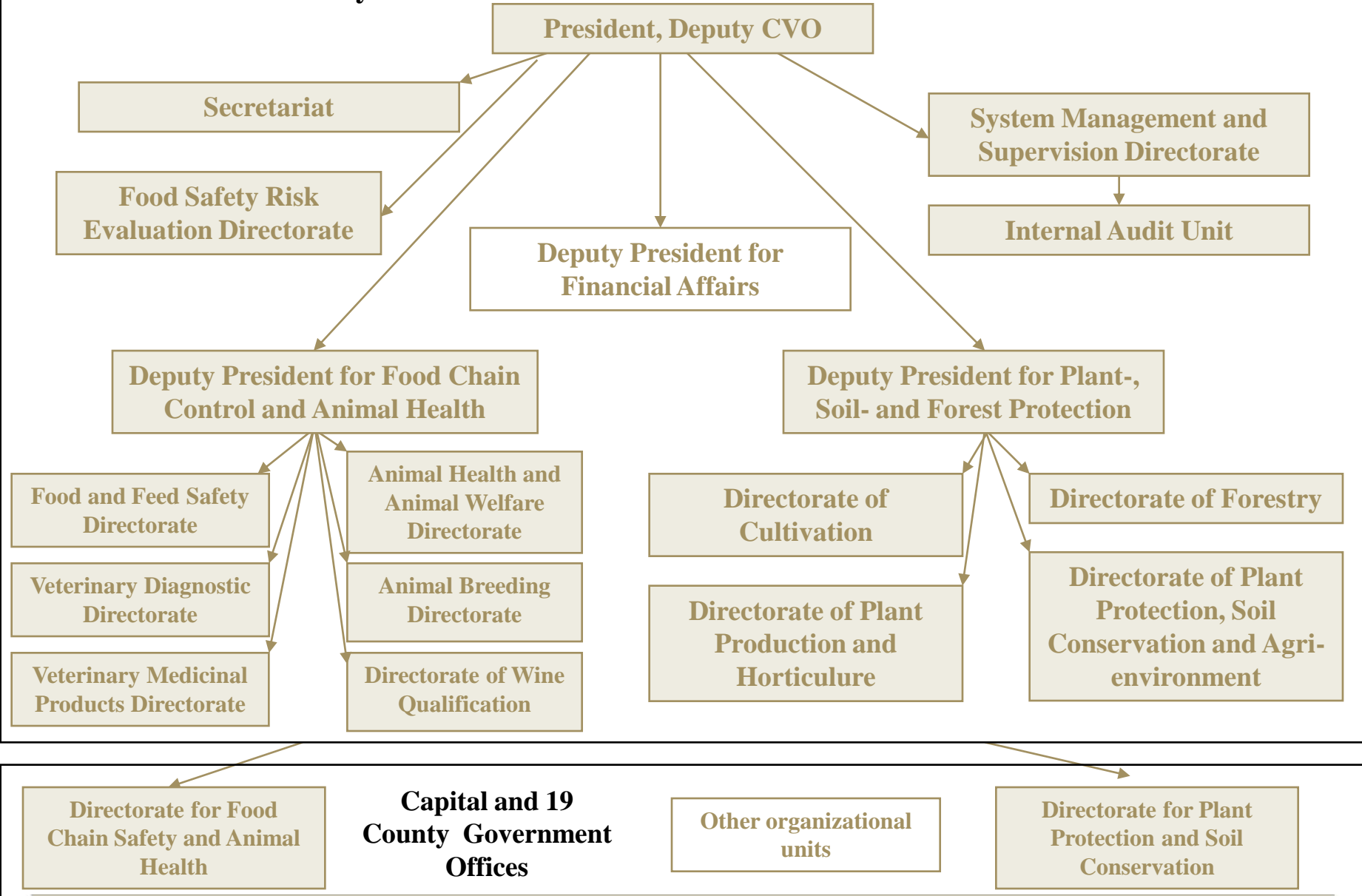
County level: **Directorates of the county competent Government Offices**

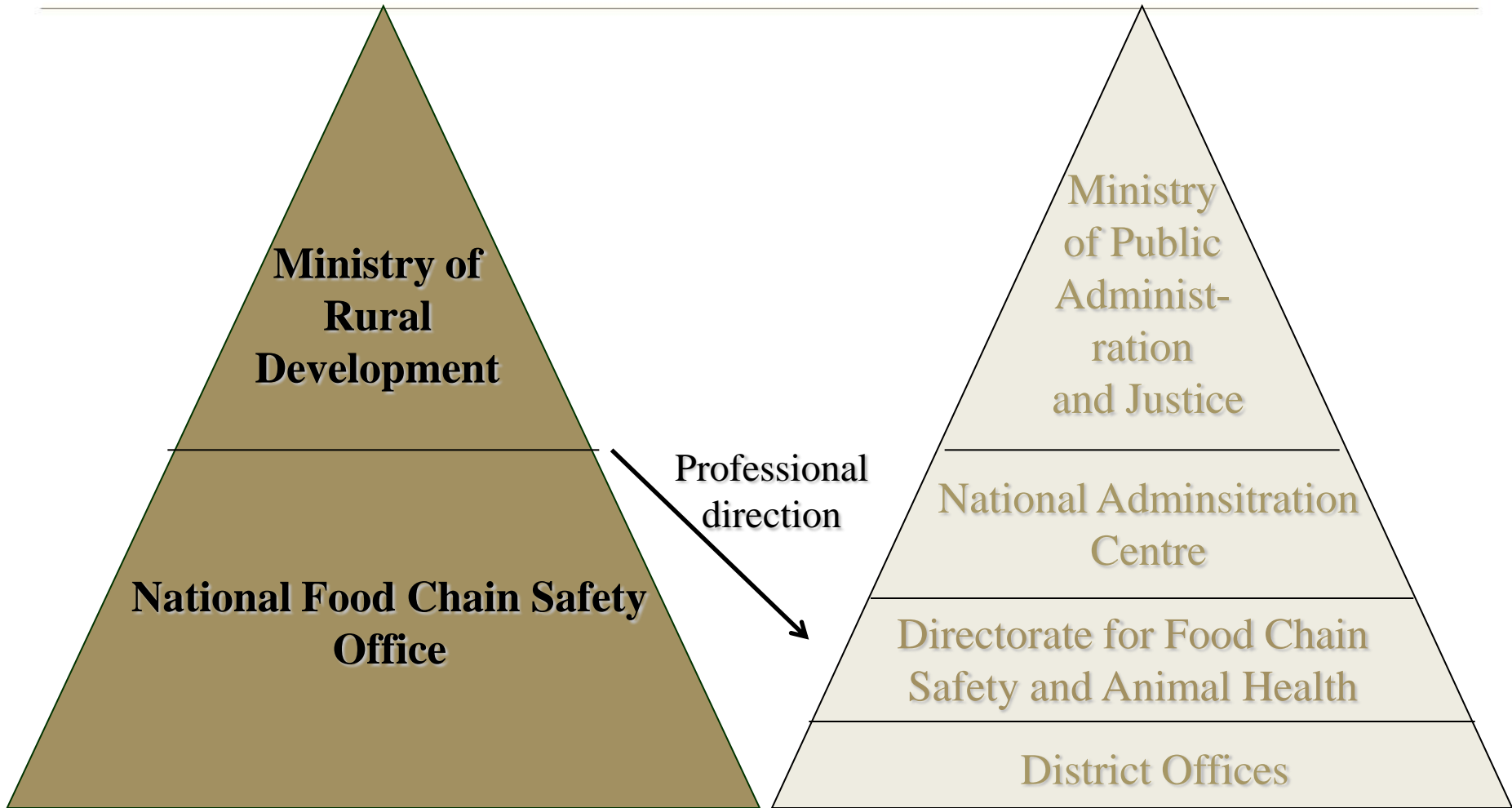
- Directorates for Food Chain Safety and Animal Health
- Directorates for Plant Protection and Soil Conservation

District level – **district offices** (units of the Directorates for Food Chain Safety and Animal Health)

---

# National Food Chain Safety Office





## County Government Offices

As of 1 January 2011, regional administrative bodies have been integrated into county government offices.

---

**Ministry of Rural Development**

**Chief Veterinary Officer**  
(State secretary for food chain control and agricultural administration)

**Deputy state secretary**

**Department of Food Chain Control**

**Other departments**

**National Food Chain Safety Office**

**President; Deputy CVO**

**Deputy President for Food Chain Control and Animal Health**

**Chief Plant Health and Soil Conservation Officer**  
(Deputy President for Plant, Soil and Forest Protection)

**Food Safety Risk Evaluation Directorate**

**Animal Health and Animal Welfare Directorate**

**Veterinary Diagnostic Directorate**

**Veterinary Medicinal Products Directorate**

**Food and Feed Safety Directorate**

**Animal Breeding Directorate**

**County Government Offices (19)**

**Directorate for Food Chain Safety and Animal Health**

**Other organizational units**

