

 **EUROPEAN TRADE POLICY AND INVESTMENT SUPPORT PROJECT**
Dự án Hỗ trợ Chính sách thương mại và Đầu tư của Châu Âu

Food Safety and Quality Control according to EU Standards

Ho Chi Min City, 9 October 2017
Hanoi, 11 October 2017
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EU requirements for export of food products

Europe is very demanding about food safety, which is why dealing with fresh agricultural products is subject to various legal and other buyer requirements. Among major requirements, the exporter is expected to adopt specific quality controls procedures during processing and packaging. These procedures can be shortly INDICATED as:

1. HACCP
2. PRODUCT TRACEABILITY

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HACCP (Hazard Analysis of Critical Control Points)

HACCP is part of a system dealing with:

1. Product prerequisites (mostly compliance with SPS rules)
2. Good Manufacturing Practices
3. Food Safety Control (post processing phase)

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HACCP (Hazard Analysis of Critical Control Points)



HACCP IS NOT A STAND ALONE SYSTEM

COMPANY FOOD SAFETY CONTROL SYSTEM

GOOD MANUFACTURING PRACTICES

PRE-REQUISITES

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HACCP (Hazard Analysis of Critical Control Points)

The system is meant to **prevent hazards in foods**

1. **Physical**
2. **Biological**
3. **Chemical**
4. **Allergens**

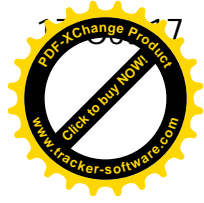
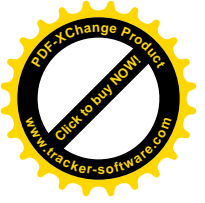
Product Traceability is required in order to be able to track back the product in case safety issues arise and correct them.

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H.A.C.C.P

As we understand Vietnam is enforcing HACCP in order to guarantee the quality and the safety in the fish sector. It is important for all for all food processors to get aware and to comply to these standards in order to be able to compete in the new markets including the EU.

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H.A.C.C.P

HACCP - Answers 3 questions

Hazard
Analysis
Critical
Control
Points

- **WHAT** hazards can enter the product?
- **Where** do these hazards occur?
- **How** can we control or eliminate these hazards?

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H.A.C.C.P

Science based

Step wise process:

- **Identifies hazards**
- **Installs preventative measures to eliminate or reduce hazards in foods**

Proactive rather than reactive

Risk based

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H.A.C.C.P

Does not rely on end product testing

- **hazards not be evenly distributed and can be missed in sampling**
- **need to test large quantities**
- **product would need to be destroyed or reworked**

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H.A.C.C.P

- **Starts from the beginning of the process**
Receiving of ingredients, packaging
- **through process steps**
- **to final product shipping**
- **and product sale**

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Prerequisites

- Must be linked to required Sanitary standards**
- Must be linked to a HACCP program**
- Includes Good Manufacturing Practices**
- Addresses food safety at all stages from receiving to shipping**

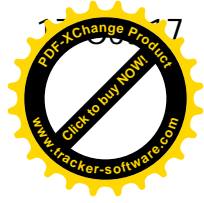
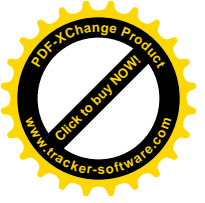
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Prerequisites

It deals with:

- 1. Premises**
- 2. Transportation and Storage**
- 3. Equipment**
- 4. Personnel/Training**
- 5. Sanitation and Pest Control**
- 6. Recall**
- 7. Allergen Control**
- 8. Supplier Quality Assurance**

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PREMISES

- **Outside property and building**
- **Design, construction & maintenance**
- **Lighting**
- **Ventilation**
- **Waste disposal**
- **Inedible areas**
- **Employee & sanitary facilities**
- **Water/Steam/Ice**

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Transportation and Storage

- **Food Carriers**
- **Temperature Controls**
- **Receiving and Storage**
 - **Incoming ingredients and packaging**
 - **Non-Food Chemicals**
- **Finished Product Storage**

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EQUIPMENT

When installing a HACCP system you have to take care of:

- **Design and installation of the production lay-out**
- **Maintenance and Calibration of the equipment**

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PERSONNEL

Personnel has to be:

- **Trained for their job**
- **Understand food safety**

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Personnel hygiene

Personnel hygiene

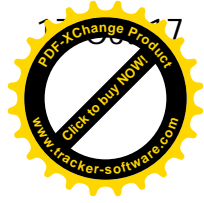
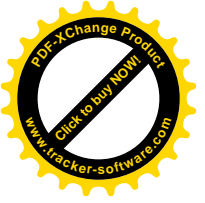
- **Personal hygiene standards**
- **Accidents and illnesses**
- **Medical facilities**
- **Toilets and cloakrooms**
- **Hand washing facilities**
- **Hand drying**
- **Smoking**
- **Refreshments/ canteen**
- **Protective clothing**

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Environmental hygiene

- **Floors**
- **Walls, doors and windows**
- **Ceilings and overheads**
- **Drinkability of water**
- **Cleaning of trays**
- **Solar dryers**
- **Factory perimeters**
- **Cleaning systems and chemicals**

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OTHER PREREQUISITES

Pest control

- Rodent monitoring control
- Electric insect knockdown devices
- Birds
- Dogs, cats and other animals

Metal control

- Knife controls

Glass control

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Product Recall

- **Product identification**
- **Locating product (Traceability)**
- **Returning product**

Allergen control

Identification of Allergens

Control of allergens

- Special handling
- Segregate
- Special sanitation procedures
- Rework
- Proper labelling

Supplier Quality Assurance

Vendor approval process

Product specifications

Inspect incoming materials

HACCP Principals

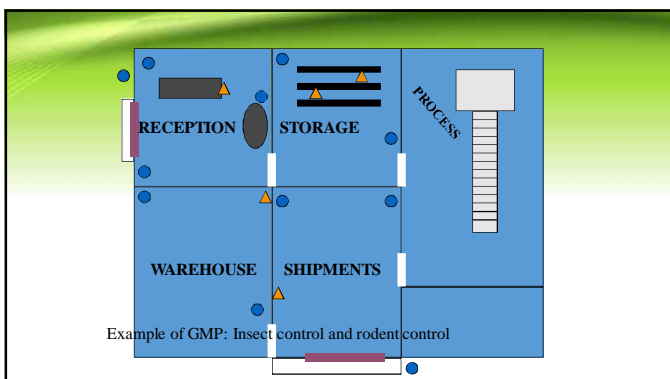
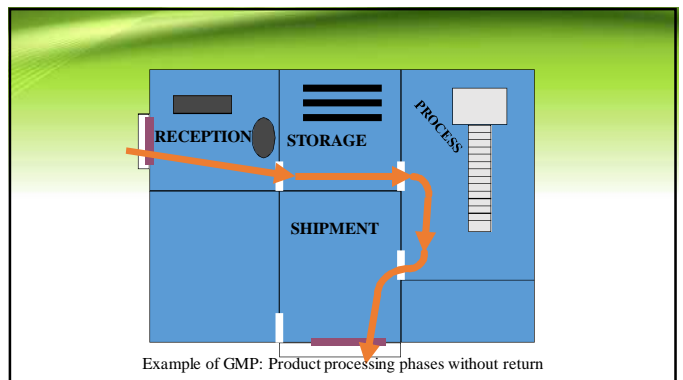
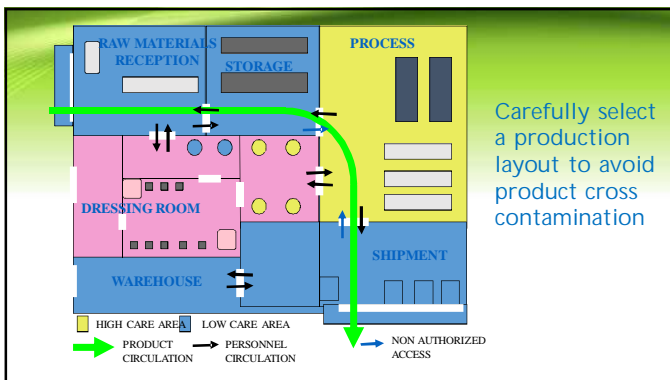
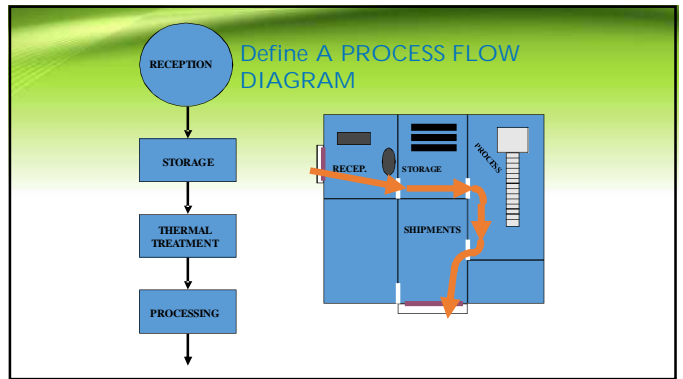
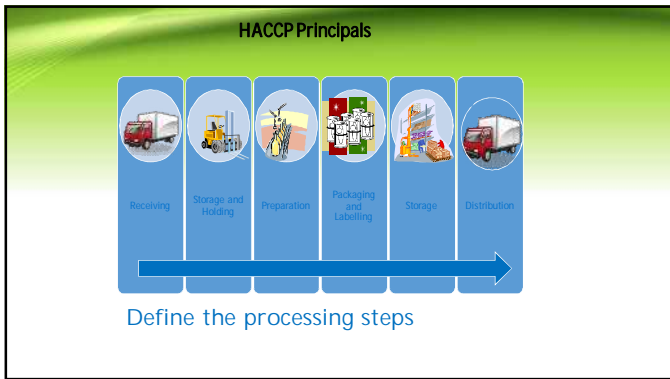
- Principal 1: Produce a process flow diagram detailing all steps in the process. Define terms of reference. Select the HACCP team. Describe the product. Construct a flow diagram. Identify hazards
- Principal 2. Identify the critical control points (CCP) in the process
- Principal 3. Establish the critical control limits for preventive measures associated with each identified CCP

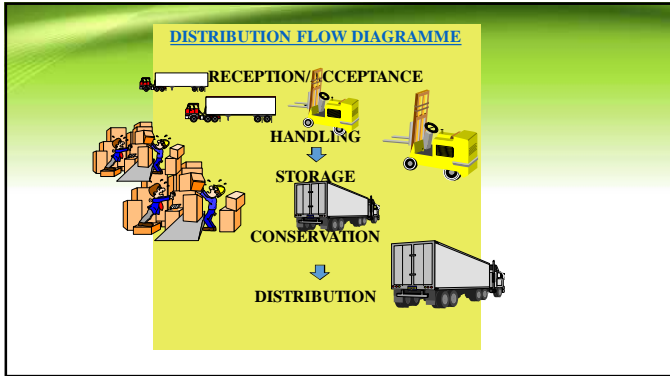
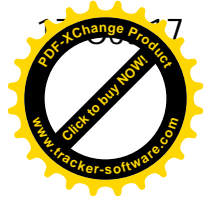
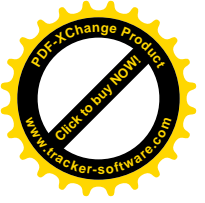
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HACCP Principals

- Principal 4. Establish CCP monitoring requirements and as a result of monitoring to adjust the process and maintain control.
- Principal 5. Establish corrective actions to be taken when monitoring indicates a deviation from an established critical limit
- Principal 6. Establish record keeping procedures that document the HACCP system
- Principal 7. Establish procedures for verification that HACCP system is working well.

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MAINTENANCE OF THE COLD CHAIN
IS PART OF THE PREREQUISITES IN MANY LEGISLATIONS

➔ Refrigerated Transportation should be considered in the description of the Manufacturing Process (flow diagram)

CONSIDERATIONS ON APPLICATION OF HACCP FOR FRESH FRUITS AND VEGETABLES

HACCP is usually simple to apply to post-harvest and processing of fruits and vegetables since the hazards are less dangerous if compared to other products (i.e. milk, fish, meat)

HACCP is not particularly expensive to apply to F&V

HACCP in combination with GMP may sensibly extend the product shelf life and easily pay back its costs

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THANK YOU FOR YOUR ATTENTION

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