

Institute of Food Safety, Animal Health and Environment

Director

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Fields of competence









- Food safety, quality and technologies
- Animal health, infectious diseases (zoonoses) and epidemiology
- Public health and environmental health
- Fisheries, fish resources and fish health
- Aquaculture

Food Safety vs. Food Security

Food Safety

harm to the consumer when it is prepared and/or eaten according to its intended use.

(Codex Alimentarius, Food Hygiene, Basic Texts, 2003)

is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards.

(Wikipedia.org)

Food Security

refers to the **availability of food** and one's access to it

(Wikipedia.org)

defined as "when all people at all times have access to **sufficient**, safe, nutritious food to maintain a healthy and active life"

(WHO, The World Food Summit, 1996) is built on three pillars:

Food availability: sufficient quantities of food available on a consistent basis. **Food access:** having sufficient resources to obtain appropriate foods for a nutritious diet.

Food use: appropriate use based on knowledge of basic nutrition and care, as well as adequate water and sanitation.

Institutional framework related to the standards related to food, food safety, public and animal health:

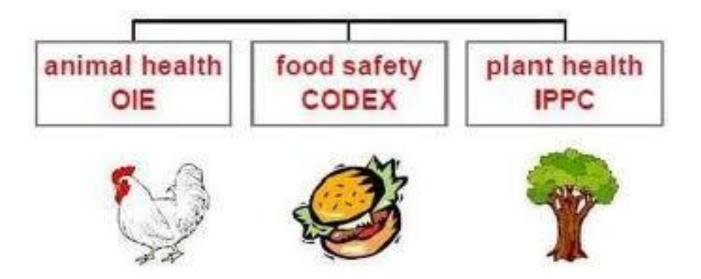
- World Trade Organization (WTO)
- World Health Organization (WHO)
- Food and Agriculture Organization (FAO)

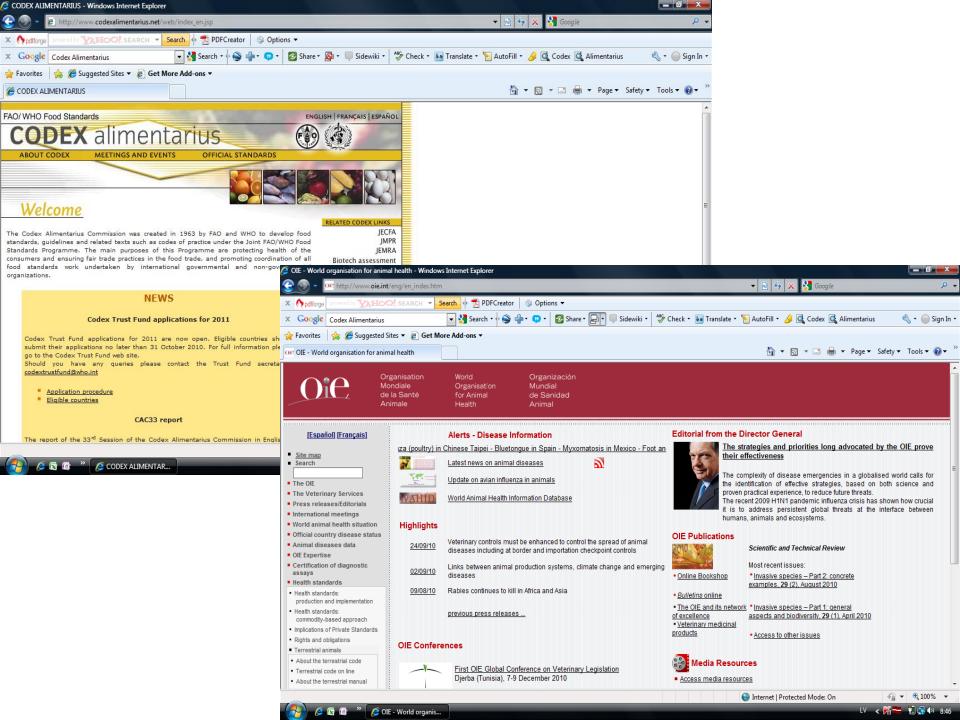






- At the sector level, the international organizations developing "standards" (incl. standards, guidelines and related texts) are:
 - World Organization for Animal Health (OIE)
 - Codex Alimentarius Commisssion (CAC)
 - "New" formation by OIE in respect of food standards by:
 - Animal Production Food Safety Working Group (APFS WG)





- Collaboration between WTO and the Codex Alimentarius concerns the use of international food safety standards in the context of the Sanitary Phytosanitary Agreement (SPS), which states that:
 - "to harmonize sanitary and phytosanitary measures on as wide a basis as possible, Members shall base their sanitary or phytosanitary measures on international standards, guidelines or recommendations".
- The Agreement names the joint <u>FAO/WHO Codex</u> <u>Alimentarius as the relevant standard-setting</u> <u>organization</u> for food safety.

"fork to farm approach"!? Food Supply Chain from farm to fork Sale of Sale of commodities/ Manufacturing, food products Agricultural raw material packaging of import Consumers production local, national food products wholesale international retail trade Stakeholders' responsibilities for food quality and safety GAP GDP GDP **GMP** GHP (e.g. HACCP) GAP Good Agricultural Practices GDP Good Distribution Practices **GMP** Good Manufacturing Practices GHP Good Hygiene Practices HACCP Hazard Analysis Critical Control Point

EU Food Safety legislation framework (example)

Farmers, food producers (FBO's)	Competent Authority
EU Food Law- Reg. 178/2002	
Hygiene of Foodstuffs- Reg. 852/2004	Official Food and Feed controls Reg. 882/2004
Hygiene rules for foods of animal origin	Official control of foods of animal origin (including meat inspection)
Reg. 853/2004	Reg. 854/2004
Animal Feed Hygiene Reg. 183/2005	
Microbiological criteria for foods Reg 2073/2005	

Elements of the modern standards for 'food safety environment'

- Risk analysis (risk-based approaches in elaboration of international standards)
- Assessment and management of hazards and risks (all foodborne hazards in terms of risks to human health is an essential food safety activity and core component of HACCP)
- 'Production-to-consumption' approach, f.ex.:
 - Codex General Principles of Food Hygiene
 - Code of Hygienic Practice for Meat (CAC/RCP 58-2005)
 - Identifies a number of generic segments in the food chain (can be used as a template in the elaboration of standards for veterinary involvement in meat hygiene activities

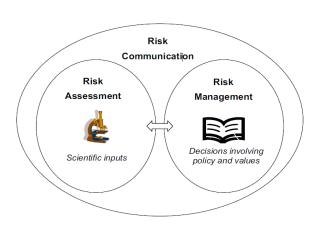
Elements of the modern standards for 'food safety environment'

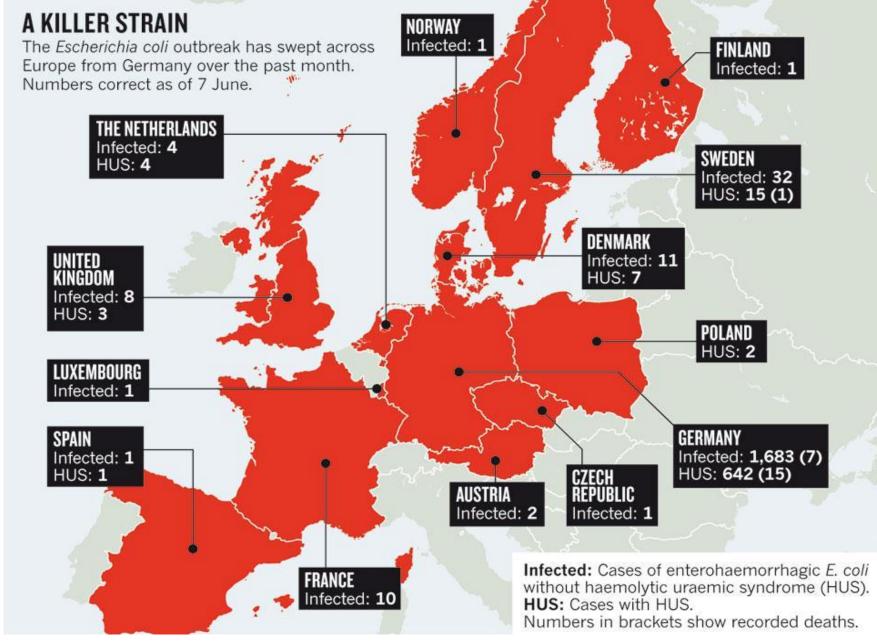
- 'Production-to-consumption' approach should include:

- Monitoring and surveillance at the farm level;
- Monitoring and risk management of the veterinary drugs, incl. antimicrobial resistance;
- Exchange of monitoring information with all interested parties;
- Animal identification systems and traceability of animal products;
- Recognition of the competence of food safety authorities in exporting countries
- Certification and official assurances and other

Risk assessment and risk management:

- Food-borne hazards to human health
- Animal / plant health hazards





www.ecdc.org

Concluding remarks

- Appropriate animal/ plant health status and compliance with an International food safety standards are essential "prerequisites" to ensure efficient international food trade
- 'Production-to-consumption', risk-based approach to food control demands integrated involvement throughout the food chain
- Effective food safety management system should be in place to facilitate international trade of food and food stuffs



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