



FOOD CONTROL SYSTEMS

FAO/IAEA Workshop on “Food Control Systems and the Role of the Different Stakeholders in the Food Supply Chain”

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What is a Food Control System?

Food control system

The System in place in a country to assure that official controls are carried out on food and food establishments to guarantee the food safety.

Scope

- Could be different
- UE Legal scope: Reg. 882/2004:
 - Food and food establishments
 - Animal welfare
 - Feed
 - Animal health



LEGAL FRAMEWORK

REGULATION (EC) No 178/2002, 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

Member States shall enforce food law, and monitor and verify that the relevant requirements of food law are fulfilled by food and feed business operators at all stages. For that purpose, they shall maintain a **system of official controls**

REGULATION (EC) No 882/2004

REVIEW !

2004R0882 — EN — 25.05.2006 — 001.001 — 1

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► **B** REGULATION (EC) No 882/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL

of 29 April 2004

on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules

(OJ L 191, 28.5.2004, p. 1)



TITLE V: CONTROL PLANS

ART. 41-44

COMMISSION DECISION 2007/363/EC on guidelines to assist Member States in preparing the MANCP provided for in Regulation (EC) No 882/2004

COMMISSION DECISION 2008/654/EC on guidelines to assist Member States in preparing the annual report on the single integrated multiannual national control plan provided for in Regulation (EC) No 882/2004

Food control system



Regulation 882/2004

Hygiene package
(Reg 853/2004, 853/2004 & 854/2004)

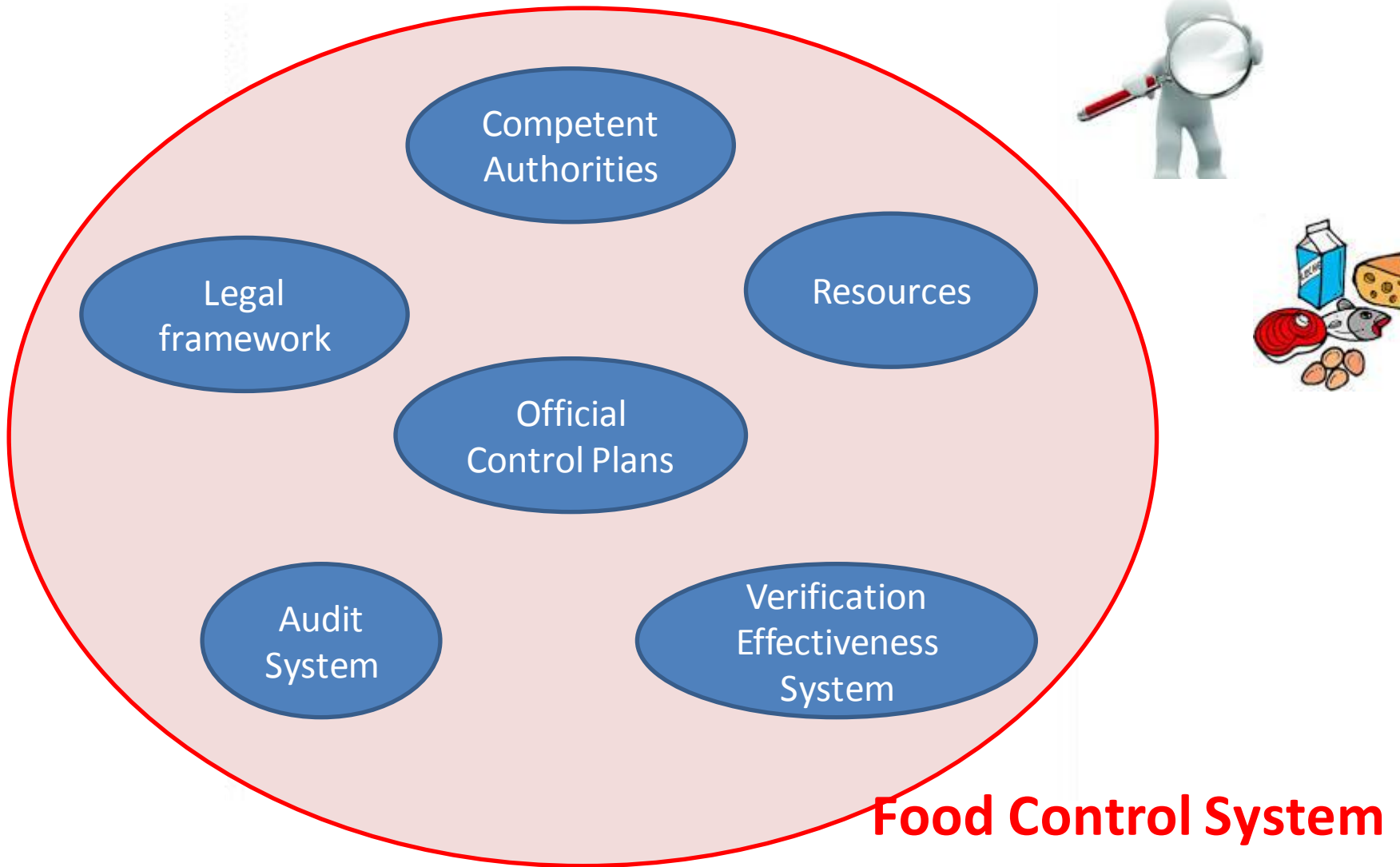


Regulation 178/2002

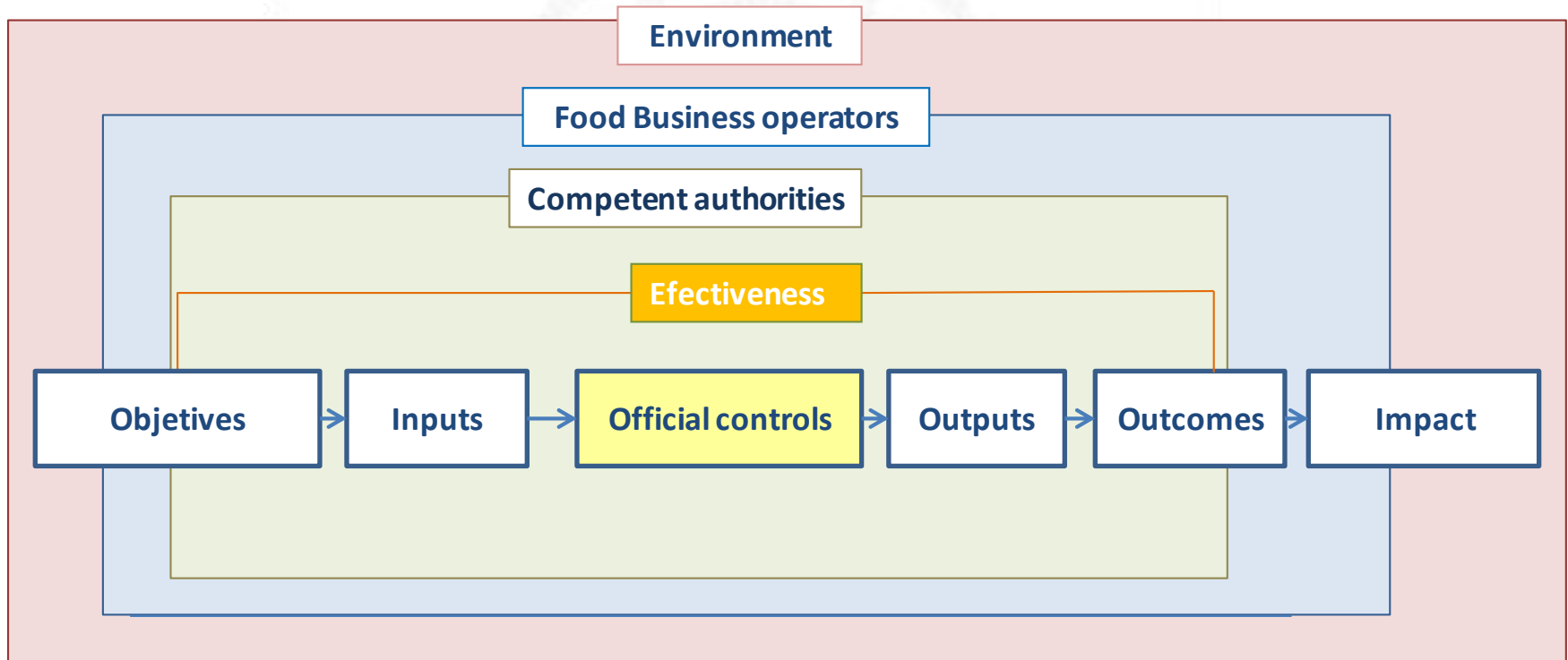




Food Control System Elements



Food control system flow



Control plan:

Means a **description** established by the competent authority containing general information on the structure and organization of its **official control systems**.



Article 41 Multi-annual national control plans

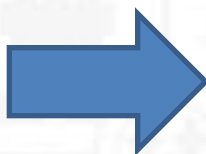
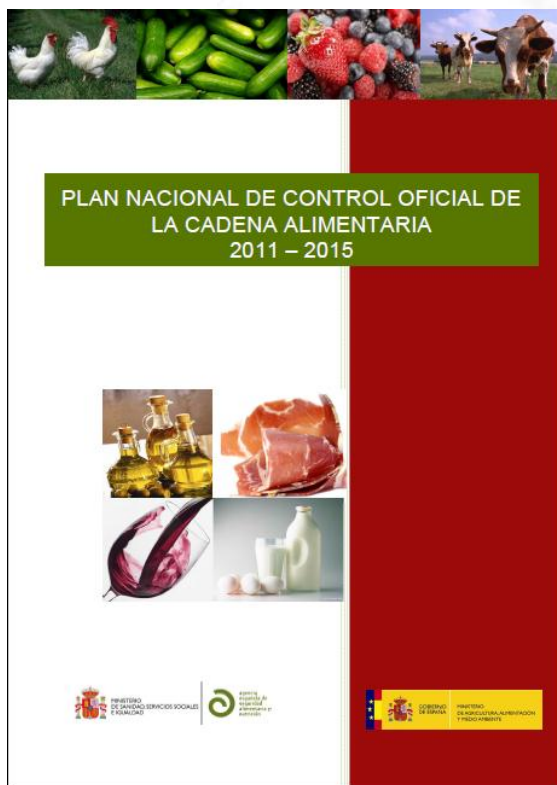
In order to ensure the effective implementation of Regulation (EC) No 178/2002, each Member State shall prepare a single integrated multi-annual national control plan.



Spanish MANCP

MANCP-Spain

http://www.aesan.msc.es/AESAN/web/control_oficial/control_oficial.shtml



Document that includes all the information regarding official controls along the food chain

Is the main tool for the continuous improvement of the food control systems (PDCA-Cycle).

Spain's real situation is that it has 17 official control systems and must have **ONLY ONE MANCP** and **ONLY ONE** annual report (by law). This is our biggest handicap



Why a MANCP?

- To have information about the system of official controls at national level.
- To inform about our working procedures and about our work (annual report).
Aim of transparency of the public administration.
- To comply with the provisions of Regulation 882/2004.

Why a MANCP?

Utilities of MANCP

- Consulting tool*
- Tool for the “continuous improvement”*

Strong points of MANCP

- Transparent and accesible (Web)*
- Integrated-Complete*
- Updated (every year)*
- Helps the CAs finding overlaps and gaps*

Verifying the effectiveness of official control systems

3 Tools for the verification of the effectiveness of the official controls:

- Periodic review of the system (Annual report?)
- Audits of official controls
- Supervision

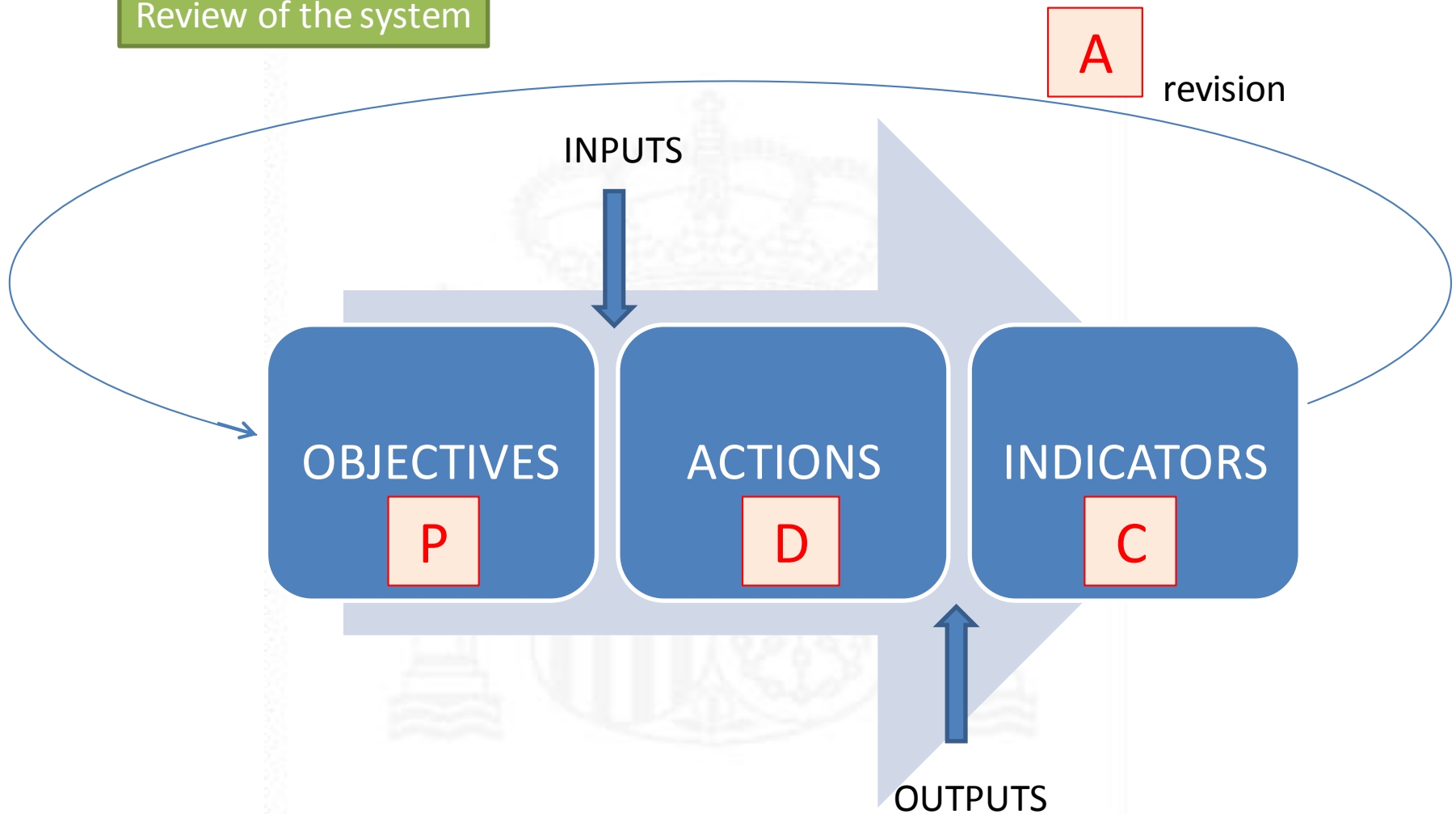


Verification of compliance

Verification of effectiveness

Suitability to achieve the strategic objectives

Review of the system



STAGES TO IMPLEMENT A FOOD CONTROL SYSTEM

1º CREATE AN OBJECTIVE

- Detailed as much as possible

2º DECIDE HOW TO ACHIEVE IT

- Depending the level of detail of the objectives, the flexibility would be more or less.
Definition of the procedure to be followed

3º DO THE ACTIONS

- To perform the actions to achieve the objectives

4º EVALUATE IF THE ACTIONS PERFORMED WERE APPROPRIATE TO ACHIEVE THE OBJECTIVES

- Collecting data and using indicators to assess the level of achieving the objectives

5º REVIEW THE SYSTEM

- It could mean that the objectives should be adapted (step 1)
- Or the way to achieve the objectives (step 2)
- (...)

SUPERVISION

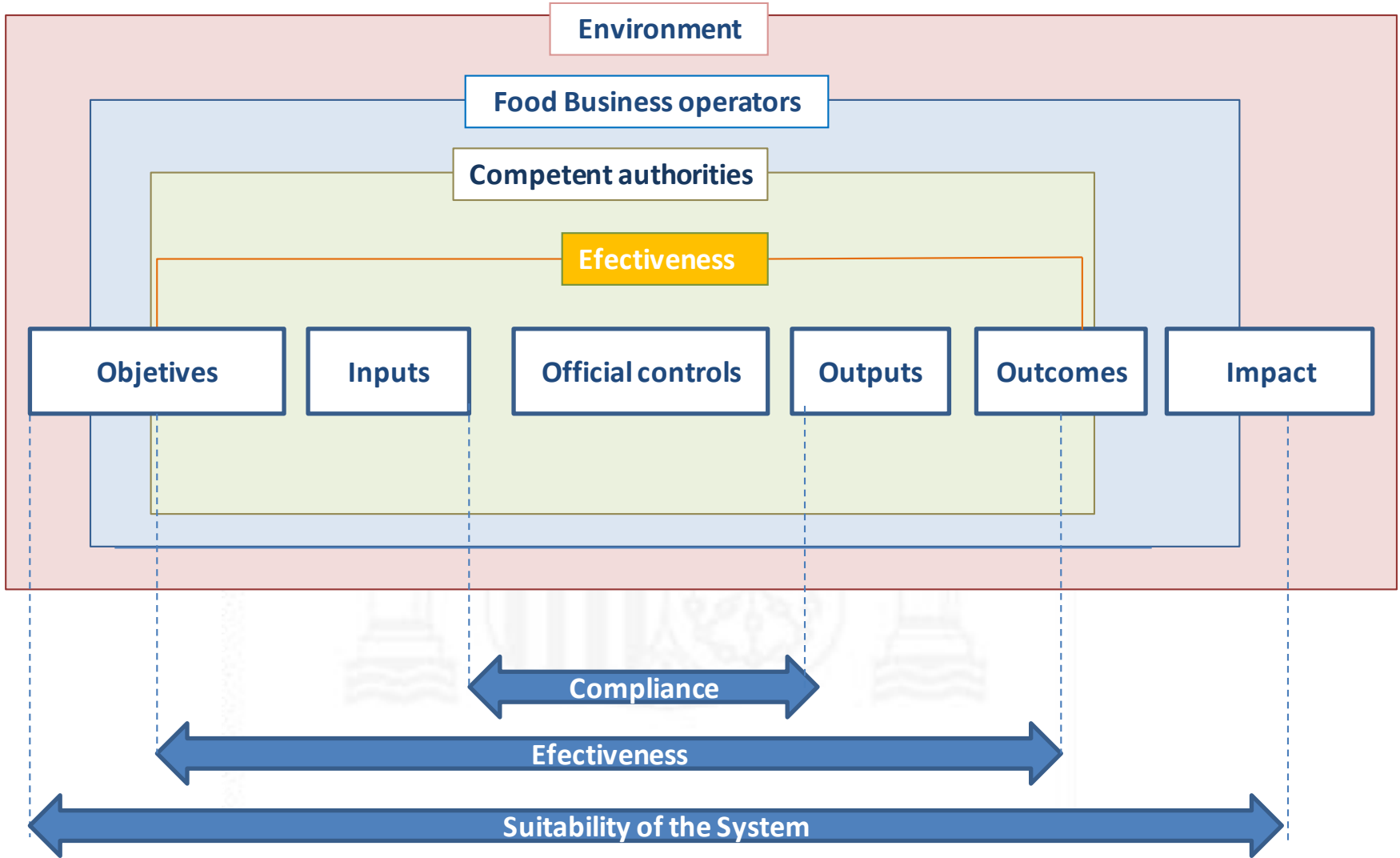
EVALUATION OF THE SYSTEM OPERATION

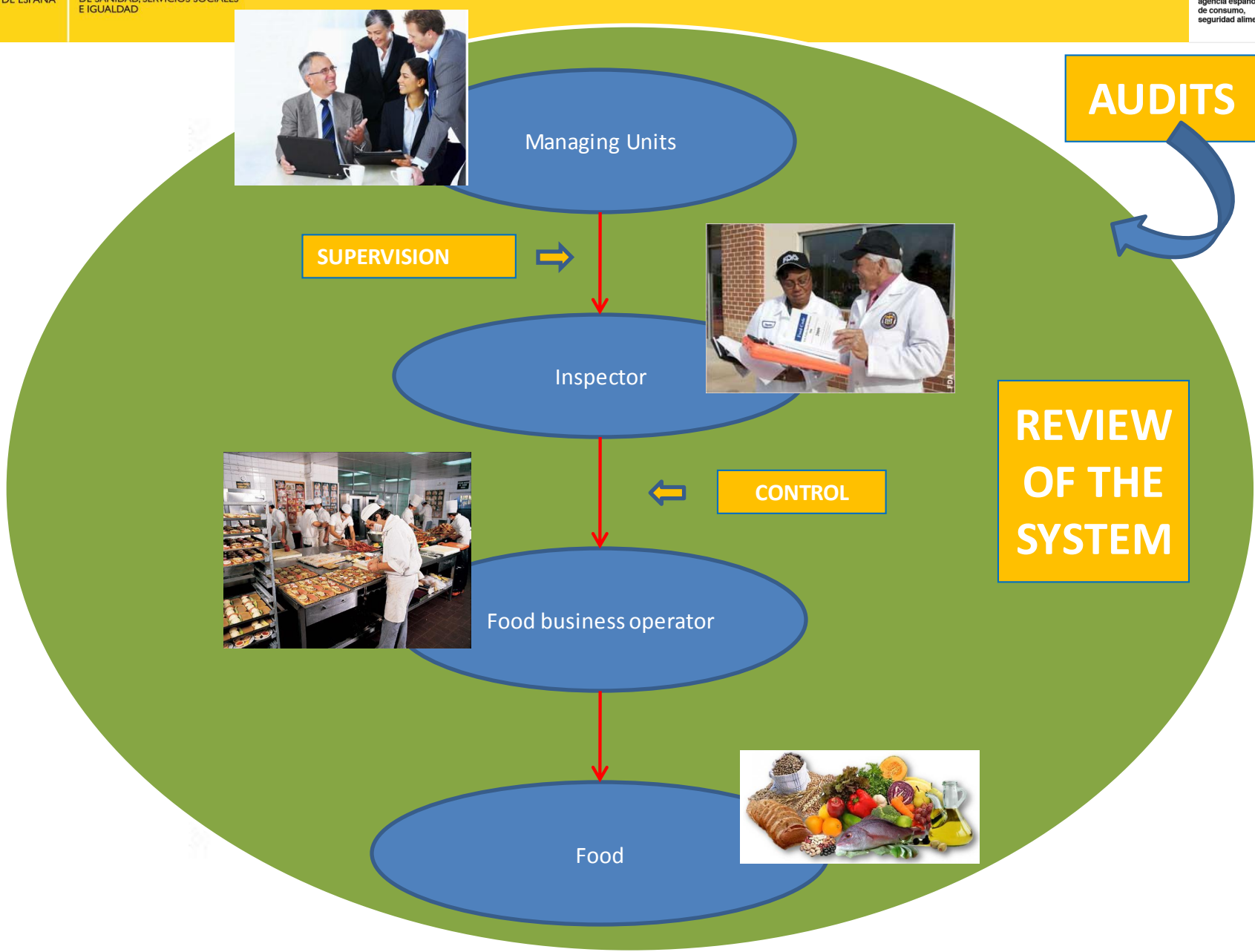
CORRECTIVE ACTIONS

AUDIT



Food control system flow







Thank you