



Ministry of Economic Affairs,
Agriculture and Innovation

food safety in Europe,
a risk based approach in
the Netherlands

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J.F.M. (Hans) Beuger
programme manager food safety

Food and Consumer Product Safety Authority (VWA), the Netherlands



Content

- short introduction of the food safety authority nVWA
- food safety and EU-legislation
- import controls and how to avoid border rejections
- risk based approach in the Netherlands
- three examples of Public-Private Partnership:
 - food safety database RiskPlaza
 - project: "How to rely on third party certification ?"
 - horizontal supervision



Food and Consumer Product Safety Authority, the competent authority

The three main tasks:

- risk management, supervision and enforcement
- risk assessment
- risk communication

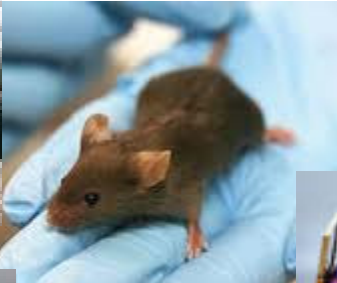
Other important activities:

- incident and crisis management
- policy advice for the ordering Ministries
- maintaining international contacts





Surveillance areas nVWA





Statutory framework nVWA

The supervisory activities are largely determined by the statutory framework laid down by the European Union



The key areas of legislation for food safety:

- General Food Law
- Regulations for food and feed
- Regulations on import controls
- Regulation on Official Controls



European Regulations food & feed

Official Controls food and feed **882/2004**

Microb.criteria
2073/2005

Feed 183/2005	Food 852/2004 853/2004 854/2004	Animal By-products 1069/2009	Increased level import controls 669/2009 Annex I	Emergency measures 1135/2009 1151/2009 1152/2009 258/2010 297/2011
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General Food Law **178/2002**



Import controls in Europe (1)

Regulation (EC) 669/2009, Annex I

(food, feed of non-animal origin) > increased level of official controls

- list of high-risk products, country of origin, frequency of checks by Food Safety Authority
- importer has to pre-notify every consignment
- designated points of entry (DPE s)
- evaluation every three months in European Commission





Import controls in Europe (2)

Emergency Regulations

Example:

Regulation (EC) 297/2011

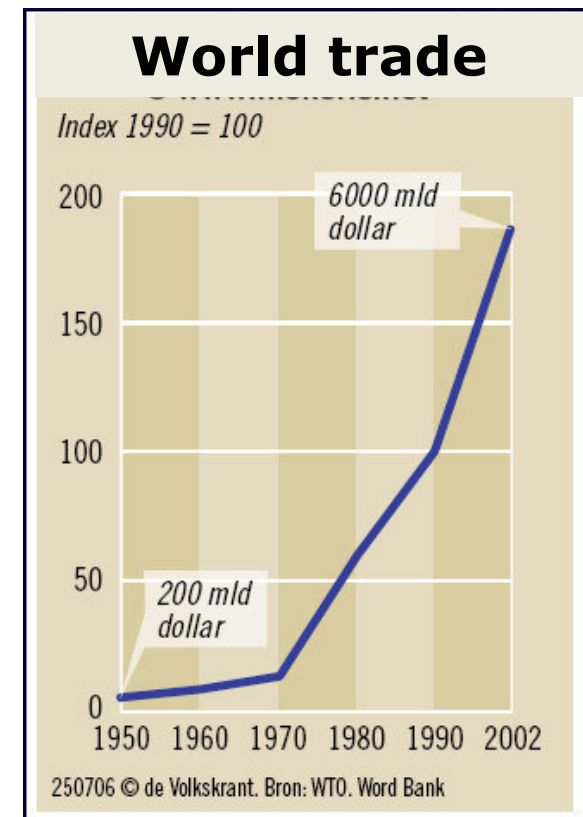
imposing special conditions governing the import of feed and food originating in or consigned from Japan following the accident at the Fukushima nuclear power station





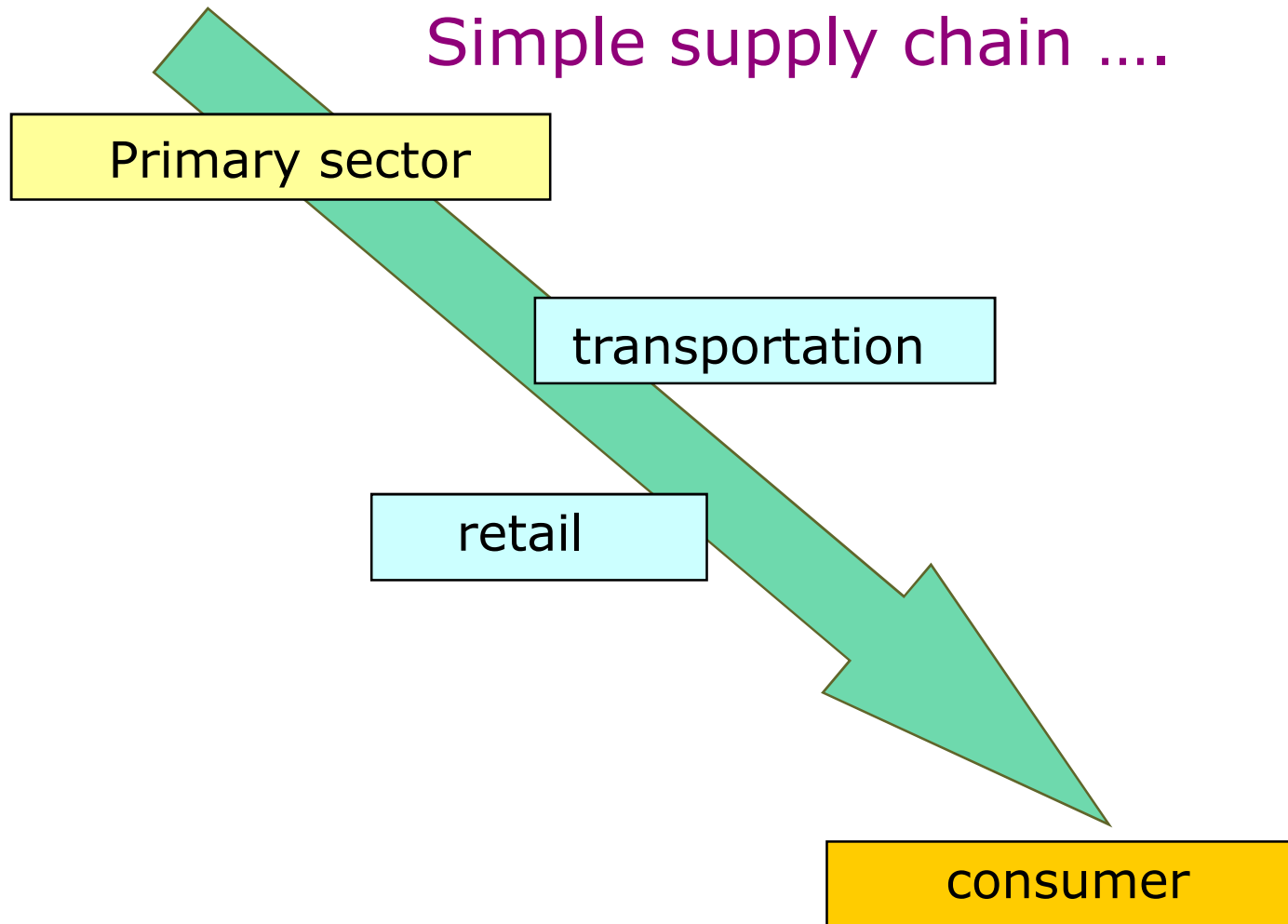
Global trade

- ✓ Global trade of raw materials and food is increasing in volume and speed
- ✓ Food safety regulations and implementation become more and more important
- ✓ Trade is business, but food safety can not be a competitive issue
- ✓ International and global standards (ISO 22000)



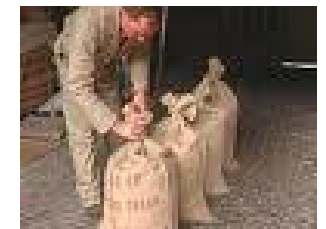
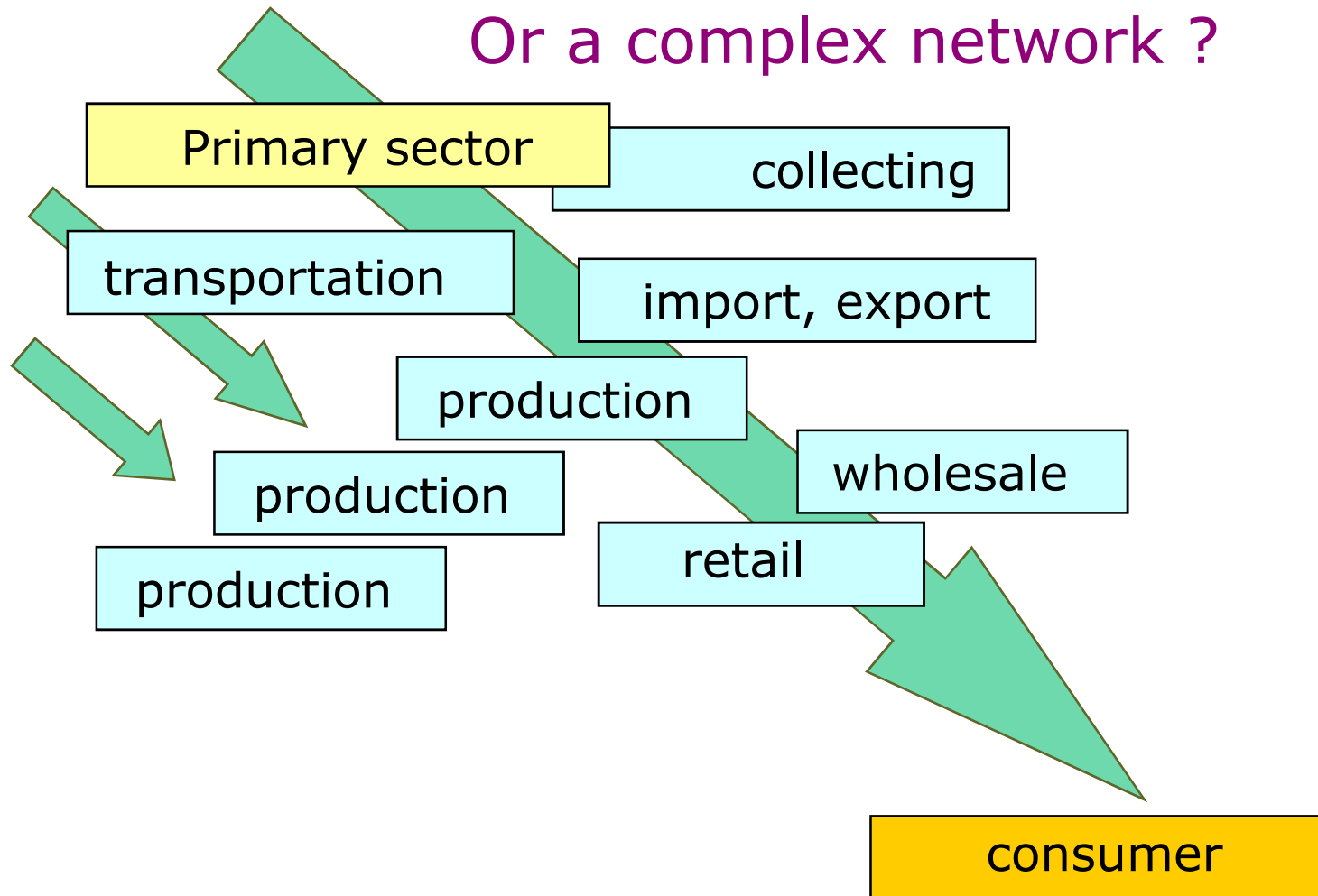


Simple supply chain





Or a complex network ?





Food safety

The chain, as strong as the weakest link





Examples of potential risks in supply chain

- ✓ Local producers (low income, poor conditions, no education)
- ✓ Collectors (accepting and mixing all qualities, not homogeneous)
- ✓ Transporters (contamination)
- ✓ Warehouses (bad storage conditions)
- ✓ Wholesalers, importers (mixing food and feed)
- ✓ Producers (too much confidence in documents, no verification, poor HACPP system)





Reducing the potential risks in supply chain

- ✓ Local producers (Fair price, education good agricultural practices, guides to good practice)
- ✓ Collectors (education, guides to good practice, communication with local producers)
- ✓ Transporters, warehouses, wholesalers, importers and producers (guides to good practice, introducing selfcontrol systems, verification, fraud detection and enforcement)

Education, guidance, checks,
and if necessary enforcement





Developments on the world market

- ✓ Multinationals invest in their own supply chain: from farm to fork
- ✓ Buy out of local producers, increase in scale, large plantations
- ✓ New vision: sustainability: the supply chain needs the local producers and small and medium sized enterprises (SMEs), so invest in the SMEs
- ✓ This benefits not only the SMEs directly, but also the local infrastructure, local education, public health, national economy, international trade, the food safety of the importing countries and a decrease of costs concerning border rejections and recalls



Guides to good practice

It provides sector (branch) specific hygiene guidance to assure that safe food is prepared or distributed

It provides:

- prerequisite and basic hygiene advice
- protocols for application of HACCP
- microbiological criteria



Approved by the Minister of Health

When the FBO has fully implemented the guide to good practice it is in compliance with EU legislation



Non-industrial guides, most SME's

- fish shops
- poulterer shops
- institutional kitchens
- dairy & grocery sale
- general butchers shop, minced meat
- catering, restaurants
- ice cream preparation
- supermarkets
- food sale at gas station
- bakery products
- contract catering
- vegetable stores





Food Safety in the industry

- Most industrial food producers implement their own HACCP system
- nVWA supervises on parts of this system, risk based (hot spots),
For example:
 - risk analyses of the raw materials the processes
 - implementation of the critical control points
 - verification of the control measures
 - microbiological criteria





Industrial guides, most larger manufacturers

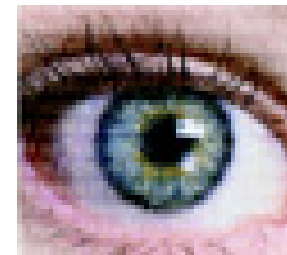
- grain mills
- soft drink industry
- mineral water industry
- beer industry
- fruit juice industry
- road transportation
- transportation by ship
- potato packaging
- egg products industry
- egg collection & packaging
- wholesale catering & drinks
- wholesale wine & distilled liquors
- cereals, seeds and dried legumes
- sugar production
- slaughterhouses and cutting plants





Risk based policy of the nVWA, started in 2007

- ✓ food business operators (FBO's) are responsible for food safety
- ✓ risk based approach in surveillance
- ✓ incentive/penalty principle
- ✓ relying more on private systems





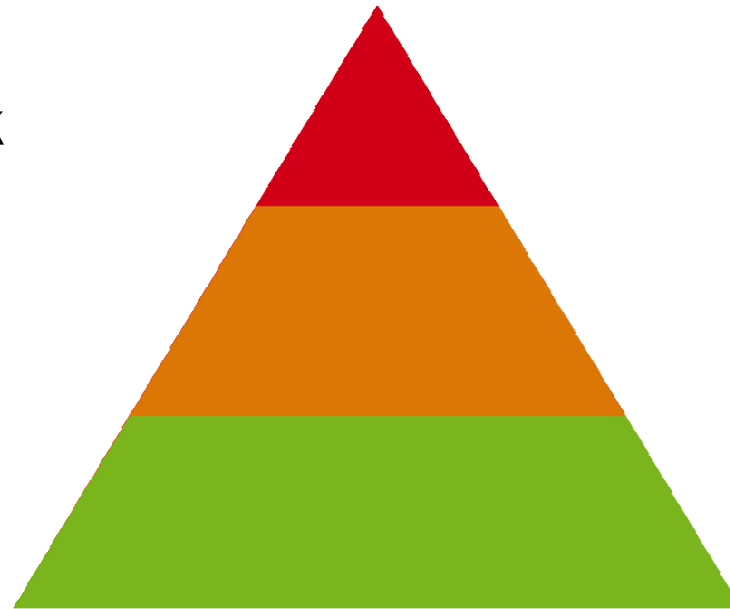
Risk pyramid nVWA

businesses are categorized, risk is defined as non compliance

Permanent risk

Some risk

Negligible risk



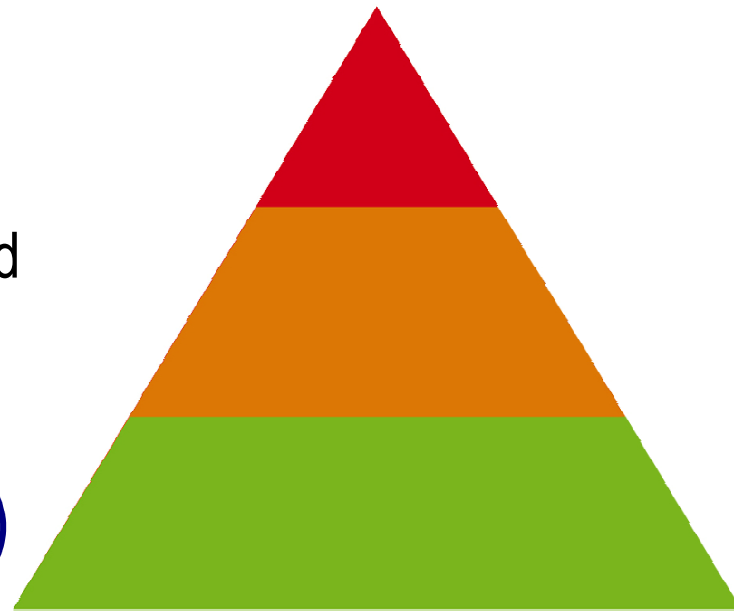


Consequences for FBO's, The incentive/penalty principle

The hard line:
improve or stop

Traditional audits and
inspections

Monitoring, relying on
privat systems





Privat systems and nVWA, Public Privat Partnerships

a system can be defined on two levels:

- the system of the FBO, e.g. the HACCP system
- the meta-system covering more FBO's, e.g. parts of the supply chain or certification:
 - privat initiative, no governmental interference
 - voluntary participation
 - independant auditing
 - selfcontrol mechanism



Casus 1: RiskPlaza (1)

- EU-regulation 852/2004 >> HACCP
- Identify hazards and take control measures, raw materials
- Communication and verification in the supply chain
- Enforcement
- Result: administrative burden in the supply chain
- Cereals and bakery trade organization took the initiative
- They developed a smart meta-system
- Commitment of VWA

www.riskplaza.nl



RISK PLAZA



RiskPlaza (2)

Objectives:

- Transparency in hazards (common database)
- to prevent duplication of checks of the raw materials in the food supply chain, “once checked, accepted in the whole supply chain”
- To implement an early warning system
- System accepted by the Food Safety Authority nVWA

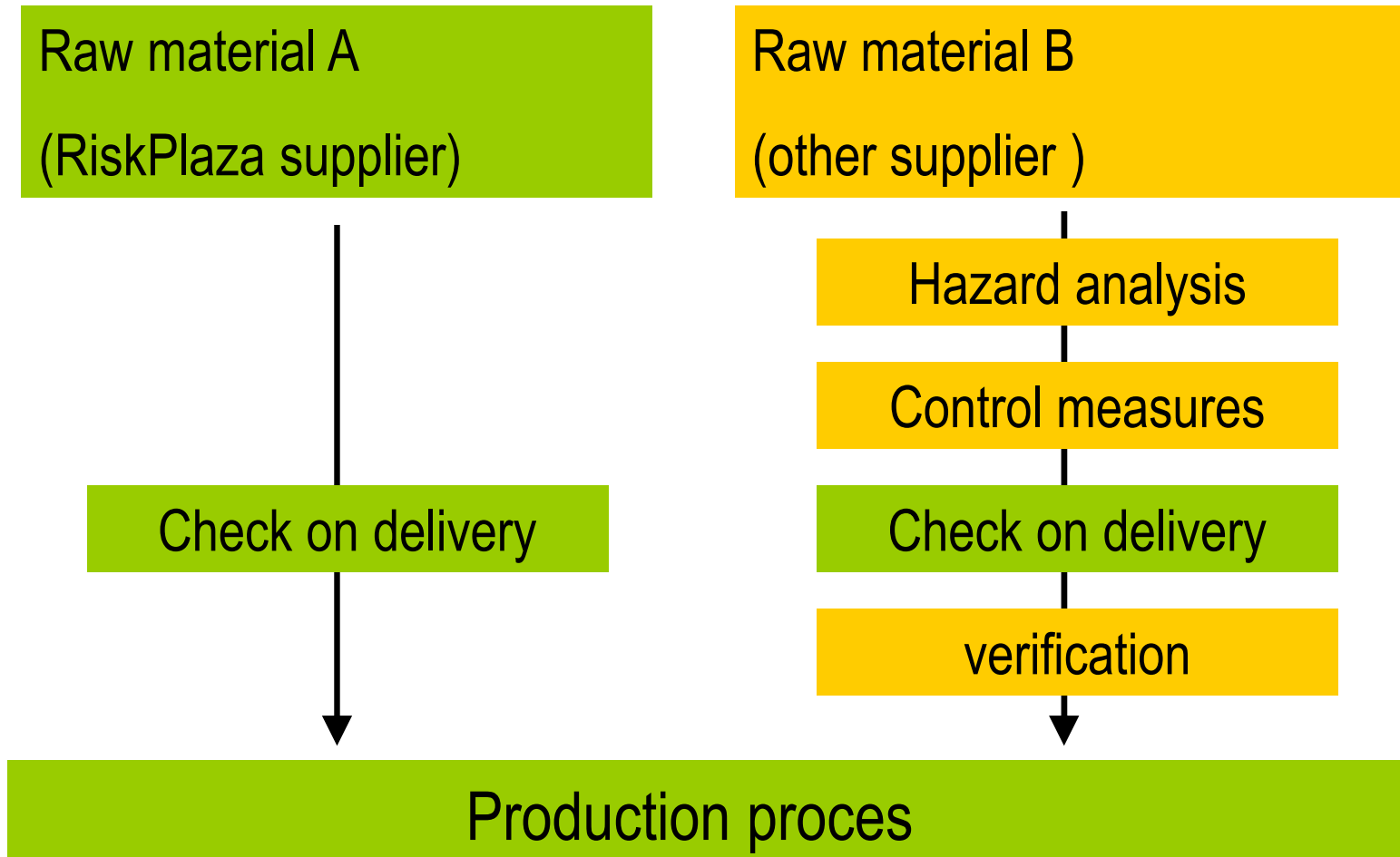




RiskPlaza (3)

- Comprises a risk database and an audit system for suppliers and an early warning system for participants
- The system was build in 1 - 2 years and launched May 2009
- Expanded to meat products, snacks, vegetables
- Translated into English, interest of international suppliers







RiskPlaza, the role of the nVWA

- Independent audit by nVWA of RiskPlaza
- nVWA has given input for the database (risks) and participates in board of experts
- Input in the early warning system, quick response
- Accepted the system, food inspectors use the same database (no more discussion during the audits!)
- Publishes the accepted private systems on the website





RiskPlaza, a success

- About 45 suppliers are accepted (increasing)
- About 300 participants (increasing)
- Better mutual understanding concerning risks
- Less administrative burden in supply chain
- Less auditing in supply chain
- Build on existing certification schemes (GFSI)
- Less discussion between food inspector and FBO
- Better compliance > **food safety**





Casus 2: **third party certification** and nVWA supervision

- Up till now no specific role in the nVWA surveillance policy, lack of confidence
 - HACCP certified businesses are not significant better
 - the FBO pays for the service and there is a certain commercial dependency
 - nVWA and CB's audit more or less in the same way (duplication)
 - Initiative of nVWA to open the discussion (2005) with CB's and the industry (large manufacturers)
- Objective: how to prevent unnecessary duplication ?



2005 Project Dutch HACCP certificate Industry – CB's - nVWA

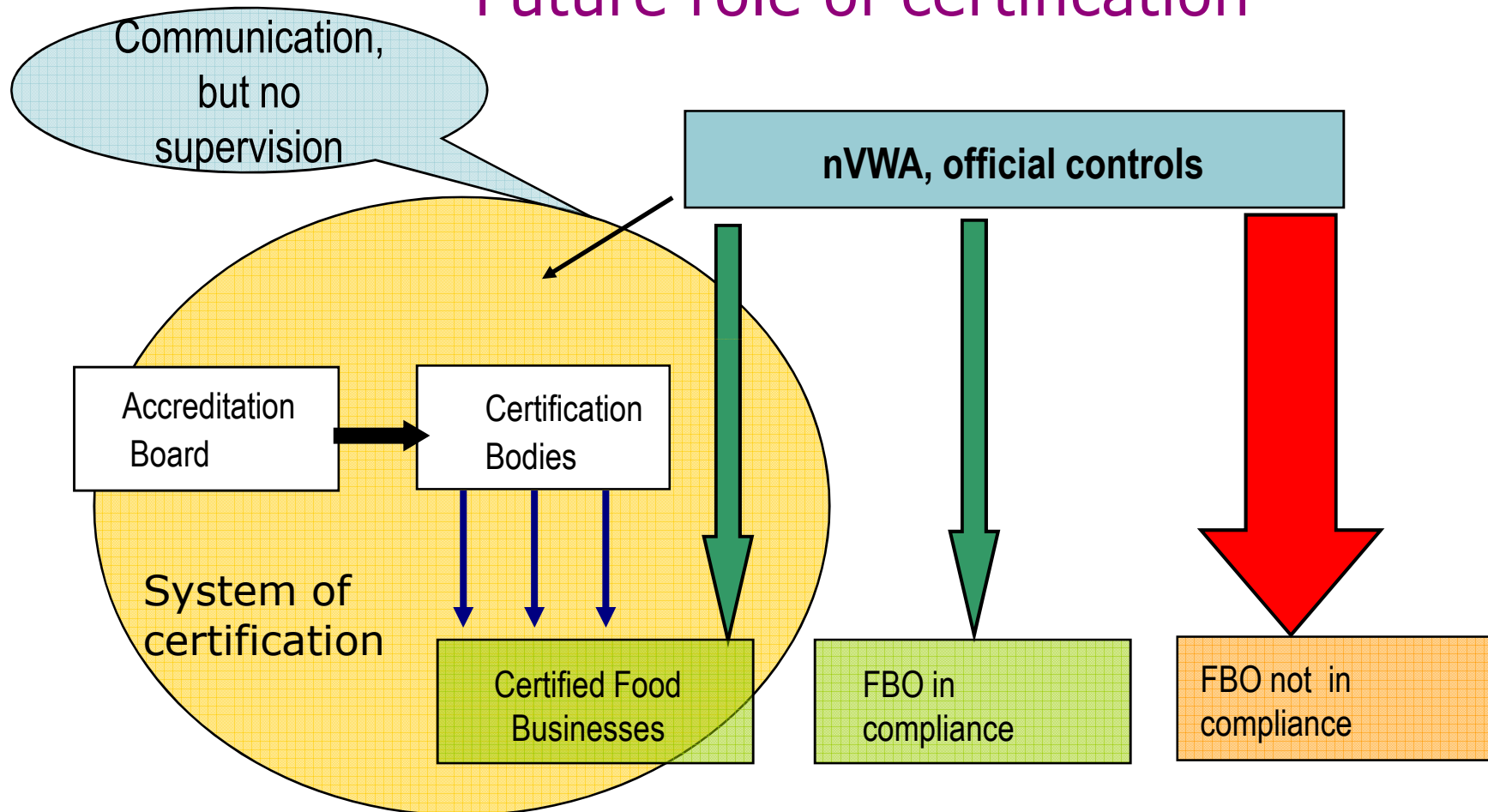
How to achieve more confidence from nVWA?

- Agreed qualification requirements for auditors
- Register with certified FBO's
- Audit information available for nVWA
- Harmonisation minimal content of audit
- Harmonisation minimal content of report
- Sharing knowledge about hazards and risks per sector

- Sharing results of audits CB's and nVWA
- Possible sanctions for not performing FBO's
- Possible sanctions for not performing CB's



Future role of certification

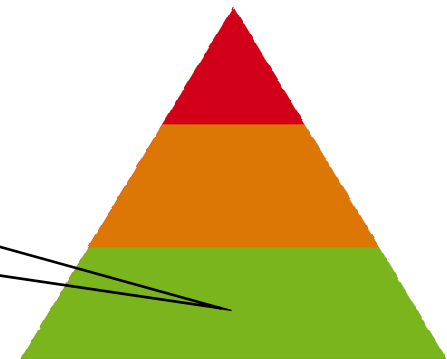




Can nVWA rely on third party certification yet?

For the time being: the scope is GFSI approved schemes

- Dutch HACCP
- ISO 22000
- BRC
- IFS
- SQF



**Conclusion in 2011:
too many certified FBO's are not green**



Casus 3: Horizontal supervision New in 2011

- FBO's in the green area of the pyramid
- with outstanding management control systems
- where traditional audits and inspections have no added value

a written **memorandum of understanding**, based on mutual trust

- What we expect (e.g. notification of incidents)
- What we can offer (all governmental supervision in one)





Summary



- Policy VWA: risk based and using private initiatives industry
- Unique cooperation Authority & CB's & Industry
- Harmonised and high quality food safety audits
- Transparency in the market
- Sharing food safety knowledge (e.g. RiskPlaza database)
- Reduction of audits and administrative burden
- Horizontal supervision
- Our goal: improvement of food safety by more effective supervision



**Risk,
that's life**

John DeBella
Mornings
102.9 **CLASSIC ROCK**
MGK



A risk based approach just common sense

Thanks for your attention

hans.beuger@vwa.nl