



Health & Consumer Protection  
Directorate General

**FOOD HYGIENE AND  
PRIMARY PRODUCTION**

# The new food hygiene rules

- Regulation (EC) No 852/2004: all food
- Regulation (EC) No 853/2004: food of animal origin

# The new food hygiene rules

- Food safety throughout the food chain (farm to table)
- Prime responsibility rests with food business operator
- Maintenance of cold chain
- General implementation of HACCP (except primary production)
- Guides to good practice
- Microbiological criteria
- **flexibility**

# Primary production

■ Production, rearing, growing of **primary products**

■ Includes:

■ Harvesting

■ Milking

■ Animal production prior to slaughter

■ hunting

■ Fishing

■ Harvesting of wild products



# Primary products

- Products from primary production i.e. products from soil, stock farming, hunting, fishing e.g.
  - Cereals, fruit, vegetables, herbs, mushrooms
  - Eggs, raw milk, honey, fishery products
  - Wild products (mushrooms, berries, snails etc)

# General requirements primary production

- Registration of all businesses
- Protection against contamination
- Clean premises, use of water, handling of waste etc.
- Prevent introduction of diseases
- Record keeping (feed, medicines, diseases, analyses/PPPs, diseases, analysis)
- Guides to good practice

# Specific requirements primary production

## ■ Milk:

- Healthy animals
- Hygiene during milking
- Criteria for raw milk

## ■ Slaughter animals

- Food chain information

## ■ Eggs

- Clean, dry, free of odour, protected from shocks
- Temperature suited optimal hygiene
- Within 20 days of laying to consumer

# Flexibility

## DIRECT SALE OF PRIMARY PRODUCTS

- Small quantities
  - Directly to:
    - final consumer e.g. farm gate sale, local markets
    - local retail shop
    - local restaurant
- NATIONAL LAW

# Flexibility

## PROCESSING AT FARM

- Exceeds level of primary production e.g.

- Fruit juice

- Cheese

- More detailed requirements to be respected.

- Fruit juice: Reg. 852/2004

- Cheese: Reg. 852/2004 + [Reg. 853/2004]

# Flexibility

## TRADITIONAL METHODS OF PRODUCTION

- Infrastructural requirements can be adapted to accommodate traditional methods of production, e.g.
  - Slaughter at farm
  - Cheese production at farm

# Flexibility

## TRADITIONAL FOOD

### What?

- Historically recognised
- Manufactured in accordance with registered procedure
- Protected by law

### How?

- Environment e.g. maturation of cheeses and traditional beers
- Materials and equipment e.g. wooden tools

# HACCP

- NO HACCP AT LEVEL OF PRIMARY PRODUCTION
- REPORT TO COUNCIL AND PARLIAMENT

# Documentation

- <http://ec.europa.eu/food/food/biosafety/in>
- <http://ec.europa.eu/food/food/biosa>
  - Guidance document on Reg. 852/2004
  - Guidance document on Reg. 853/2004
  - Guidance document on HACCP