



Key issues from audits carried out by the Food and Veterinary Office on the implementation of Regulation (EC) No 1831/2003

Overview of this presentation

- General view about the FVO
- Feed safety audits: legal frame, aims, objectives & scope and figures
- Key findings from audits
- Future developments

FVO - general information

- Directorate within the Health & Consumers DG (Dir. F)
- Location: Grange, Co. Meath, Ireland
- Staff:
 - 160 posts (\pm)
 - 90 inspectors (\pm)
- Inspectors' qualifications:
 - veterinarians
 - agronomists
 - other (specialist) qualifications

FVO Structure: 7 Units

- 5 sectoral inspection Units (F2-F6)
 - F.2: food of animal origin – mammals
 - F.3: food of animal origin – poultry/fish
 - F.4: food of non-animal origin & plant health
 - F.5: feed safety (+ TSEs + ABP), residues, import controls
 - F.6: animal health, animal welfare
- 2 horizontal Units (F1 + F7)
 - F.1: follow-up, country profiles
 - F.7: quality, planning, development

Key functions of the FVO

- Assess the performance of national CA in ensuring / enforcing EU standards:
 - Audit control systems in place in terms of suitability and actual delivery
 - Inspect on-the-spot
 - Report on findings (internet publication)
 - Recommend improvements to CA
 - Follow-up

Legal framework for feed safety audits: Regulations (EC) No 1831/2003 & 853/2004

- Harmonised rules for feed controls
- Feed hygiene rules for all the chain
 - new feed operators: primary producers, food businesses and others
 - comprehensive registration of feed operators
- HACCP

FVO feed safety audits: aims

- Assessment of the performance of the system
- 1) Is there a system for official controls?
 - approval and registration procedures
 - enforcements tools
 - other rules of relevance in the feed sector
- 2) Can it work? (operational issues)
 - adequate resources
 - clear roles, responsibilities and instructions
- 3) Does it work? Tools:
 - on-the-spot verification
 - documentary checks

Feed safety audits: objectives & scope

- Feed control programmes
- Feed hygiene
 - registration and approval
 - requirements for:
 - primary producers
 - feed operators
 - quality control and HACCP
- Specific requirements along the chain
 - phasing out of antibiotics
 - undesirable substances

Feed safety audits carried out

- 2006: 4 MS
 - 2007: 7 MS
 - 2007: 1 TC
 - 2008: 6 MS
 - 2009 (planned): 12 MS (5 re-visited)
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Overview of results 2006-2008: disclaimer

- Snapshot of situation at the time of the mission
- Time-frame to be considered
- Corrective measures undertaken in all cases

Overview of results 2006-2008: official feed controls

- Always in place
- Guidance & check-lists used for implementation
- In some cases, risk based approach affected:
 - Limited assessment of own-checks
 - Limited knowledge of some feed operators
 - No proper history of compliance
- In few cases, only “classical” operators covered

Overview of results 2006-2008: feed hygiene (I)

- Approval finalised in most cases (although some shortcomings were noted in few cases)
- Registration on-going (rarely completed). Difficulties:
 - primary production
 - food operators
 - transporters
 - new activities ...
- Transitional period used in most cases

Overview of results 2006-2008: feed hygiene (II)

■ Primary producers

- In principle good level of compliance
- Uneven official controls

■ Feed operators

- Premises and equipment OK
- Records and recall procedures OK

Overview of results 2006-2008: feed hygiene (III) – quality control and HACCP

- Weaknesses in the design and implementation of HACCP
 - Lack of adaptation (generic HACCP)
 - Definition of CCPs
 - Validation of controls
- Control of cross-contamination deficient in some cases
- Above issues overlooked during official controls in many cases

Overview of results 2006-2008: imports & exports

- List of representatives not in place in few cases
- Physical checks not always based on risks
 - knowledge of feed (nature and amounts)
 - country of origin
 - co-operation with Customs
- Exports generally OK except in few cases
 - information provided to other MS
 - agreement of importing country

Overview of results 2006-2008: other requirements

- Phasing out of antibiotics in place, although in few cases
 - limited samples/analyses
 - limited targeting
- Undesirable substances monitored, although targets not met in some cases
 - dioxins
 - heavy metals
 - mycotoxins

Future developments

- Feed dryers explicitly included in the scope of missions
- Emerging feed materials
- Increased emphasis on HACCP
- Third countries (feed additives and premixtures)