



National
Organic
Training
Skillnet



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine

ORGANIC FARMING SCHEME INFORMATION DAY FOR HORTICULTURAL GROWERS

1-Day Free Information Session &
Workshops
with DAFM, OGI, Teagasc, ACA &
Leading Small Growers

Thursday February 29th
10.00am - 4.00pm
County Arms Hotel,
Birr, Co Offaly

www.nots.ie



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine

Registration as a Food Business Operator (Horticulture)

Niamh Kellaghan

Horticulture and Plant Health Division

29th February 2024

Registration as Food Business Operator



- **'food business'** means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food;
- **'food business operator'** means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control;



Registration as Food Business Operator



- Every food business operator (FBO) shall notify the appropriate competent authority, in the manner that the latter requires, of each establishment under its control that carries out any of the stages of production, processing and distribution of food, with a view to the registration of each such establishment.
- Food business operators shall also ensure that the competent authority always has up-to-date information on establishments, including by notifying any significant .

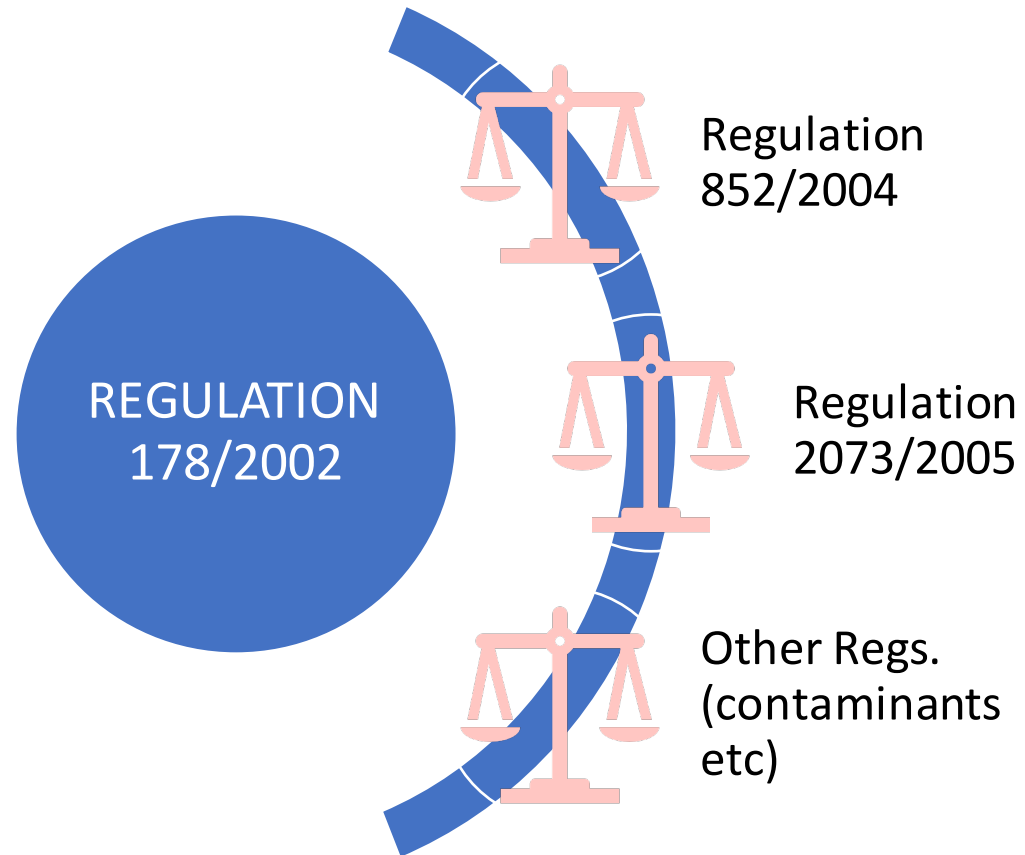


Registration Process



- Complete Horticulture Food Registration Form
 - ☐ Contact Details,
 - ☐ Enterprise Details,
 - ☐ Produce Grown,
 - ☐ Enterprise Size,
 - ☐ Market Outlets
- On successful registration FBO is provided with a unique Number – Horticulture Food Registration Number = HFR

Food Law



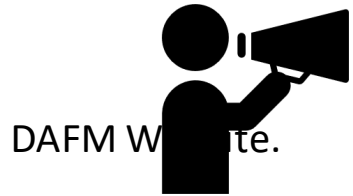
Requirements of EU Regulations



The requirements that are relevant to producers of edible plants and fungi (including fruit, vegetables, herbs and mushrooms) are set out in Regulation (EC) No. 852/2004. They are:

- to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, facilities, equipment, containers, crates, vehicles and vessels;
- to ensure, where necessary, hygienic production, transport and storage conditions for, and the cleanliness of, plant products;
- to use potable water, or clean water, whenever necessary to prevent contamination; to ensure that staff handling foodstuffs are in good health and undergo
- training on health risks;
- as far as possible to prevent animals and pests from causing contamination; to store and handle waste and hazardous substances so as to prevent contamination;
- to take account of the results of any relevant analyses carried out on samples taken from plants or other samples that have importance to human health;
- to use plant protection products and biocides correctly, as required by the relevant legislation; and,
- to keep records relating to the measures put in place to control hazards

Further Information



Application Form and supporting documentation available on the



Department of Agriculture, Food and the Marine Divisions- Horticulture

- <https://www.gov.ie/en/publication/10876-registering-as-a-food-producer-what-you-need-to-know/>
- Email: registerfbo@agriculture.gov.ie

Thank You