



MICROBIOLOGICAL RISKS FOOD OF NON ANIMAL ORIGIN (FNAO)

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*Health and
Consumers*

Overview

- EU Commission, DG SANTE, Directorate F, Grange
- Background to audit series
- Some actions taken by European Commission

DG SANTE Directorate F

Health and Food Audits and Analysis

~170 Staff

~250 Audits Per Year

Grange, Dunsany, Co. Meath



Health and
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Directorate F – What do we do?

Verify compliance with EU legislation

Food safety, **food** quality, **animal** health, **animal** welfare, **plant** health, **medical** devices, active **pharmaceutical** ingredients...

In **Member States**, **Candidate Countries** and **Non EU Countries** exporting to the EU



OUTBREAKS FNAO EUROPEAN UNION

- **EHEC** outbreaks sprouts (~4000 cases, **55 dead**)
- **Norovirus** outbreak strawberries (~11000 cases)
- **Hepatitis A** outbreaks soft berries (1444 cases)

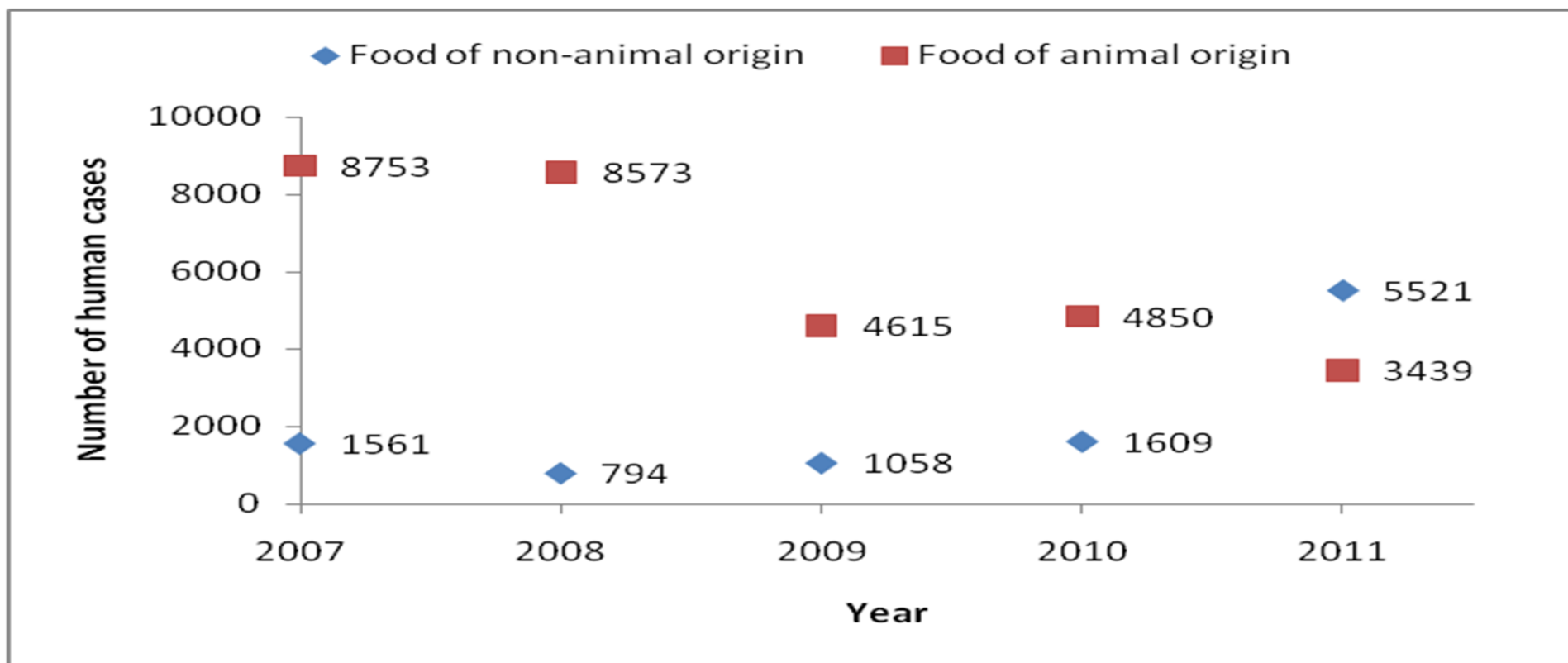
RASFF notifications (2011 to 2014)

370 notifications on pathogenic micro-organisms in fruit and vegetables)

Background



Background reported human cases EU (Source: EFSA)



Background Private Sector



140205_News_Conference_at_Fruit_Logistica_2014_enKM_web.pdf (SECURED) - Adobe Reader

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GLOBALG.A.P.
The Global Good Agricultural Practices

REVISION PROPOSAL: FOOD SAFETY AND MICROBIAL RISKS

46% of food illness is thought to be caused by Fruit and vegetables
(University of Georgia, 2013)

Timeline of GLOBALG.A.P. standards:

- Existing IFA v4 (2013-2015)
- Publication IFA v5 (2015)
- Existing IFA v4 (2015-2017)
- Publication IFA v5 (2017)
- Mandatory IFA v5 (2017)

- 2006 Spinach contamination from E.coli 0157 > 4 dead
- 2008 Honduras melon ban into USA due to suspected Salmonella
- 2011 Bean-sprouts with E.coli in Germany > 54 dead
- 2011 Melon Listeria in USA > 33 dead

Strawberries Cyprus



Sorting



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Requirements for primary production

- Protection of food from faecal contamination or vomit and vomit derived aerosols is of outmost importance
- Use of clean water (water suitable for its intended use and which does not compromise food safety)



Is this being checked by the competent authorities acc. to Annex 1 of Reg (EU) 852/2004?



Field toilet in South-East Asia

Personal hygiene



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Top ranking food/pathogen combinations

(Source: EFSA)

1. Leafy greens eaten raw as salads

Salmonella spp. and Norovirus

2. Bulb and stem vegetables; tomatoes; melons; sprouts/*Salmonella spp.*

3. Fresh pods, legumes or grains

pathogenic Escherichia coli

Some actions at EU level

- ✓ **Dedicated working** group established in BXL
- ✓ **New legislation:** 4 specific seeds/sprouts regulations (traceability/approval/microbiological criteria and certification)
- ✓ **5 EFSA opinions** on risks of FNAO requested
- ✓ **BTSF workshop** on solutions: 23.-25. June 2014
- ✓ **BTSF training** for MS Competent authorities (primary production)
- ✓ **Audits** in almost all MSs and in relevant TCs (3)
- ✓ **Support** to TCs (BTSF etc.)
- ✓ **Guidance document** on microbiological risks



Guidance document on microbiological risks

(Joint exercise Commission/EU MS and stakeholders)

Main objectives of an EU guide:

- ❖ To **facilitate the practical implementation** of hygiene requirements
- ❖ **Summary of knowledge** and expertise at EU level of all operators involved
- ❖ Not a repetition of the EU legislation nor an interpretation nor a contradiction
- ❖ **Not legally binding**; should be **reviewed periodically**

Purpose:

- ❖ **Primary production of FNAO** (fresh fruits and vegetables)
- ❖ Mainly focused on **microbiological pathogens**, including in water
- ❖ **Dedicated to FBO** (**farmers/producers/growers..**)
- ❖ **Very practical guide** with **check lists**

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Thank you for your attention



http://ec.europa.eu/food/audits_analysis_en