



Co-funded by the  
Erasmus+ Programme  
of the European Union

# Short Term Training Course (STTC) “Safety and Quality in Innovative Food Production Systems”

20-26 May, 2018

Asian Institute of Technology, Thailand

## Lecture 12:

## The Official Controls in the Food Chain

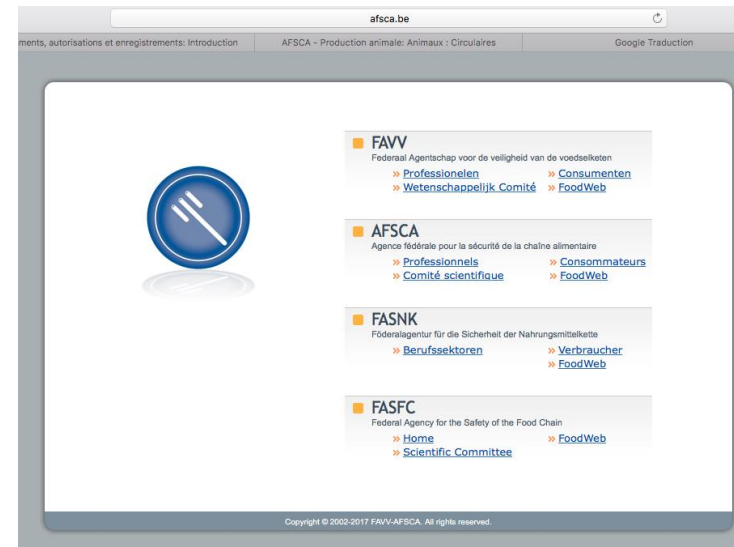


*"The European Commission support for the production of this publication does not constitute an endorsement of the contents which reflects the views only of the authors, and the Commission cannot be held responsible for any use which may be made of the information contained therein."*

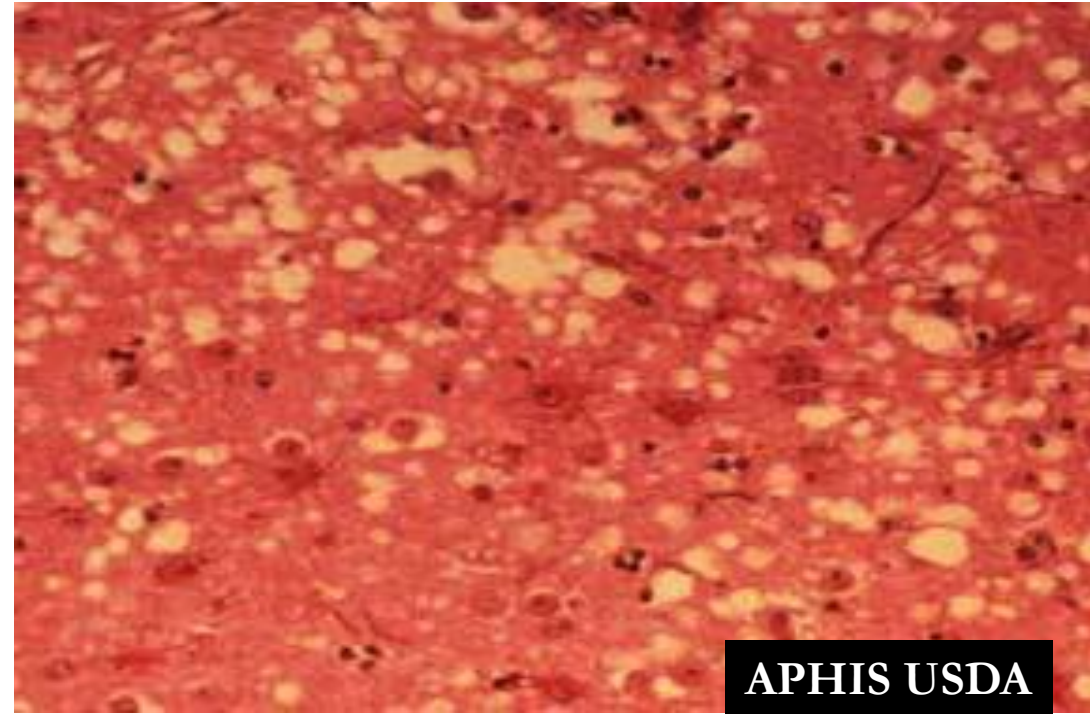
# Lecture 12. The official controls in Belgium in the Food chain

# V.1. Operation mode of AFSCA (Agence fédérale pour la sécurité de la chaîne alimentaire) or FASFC (Federal Agency for the Safety of the Food Chain)

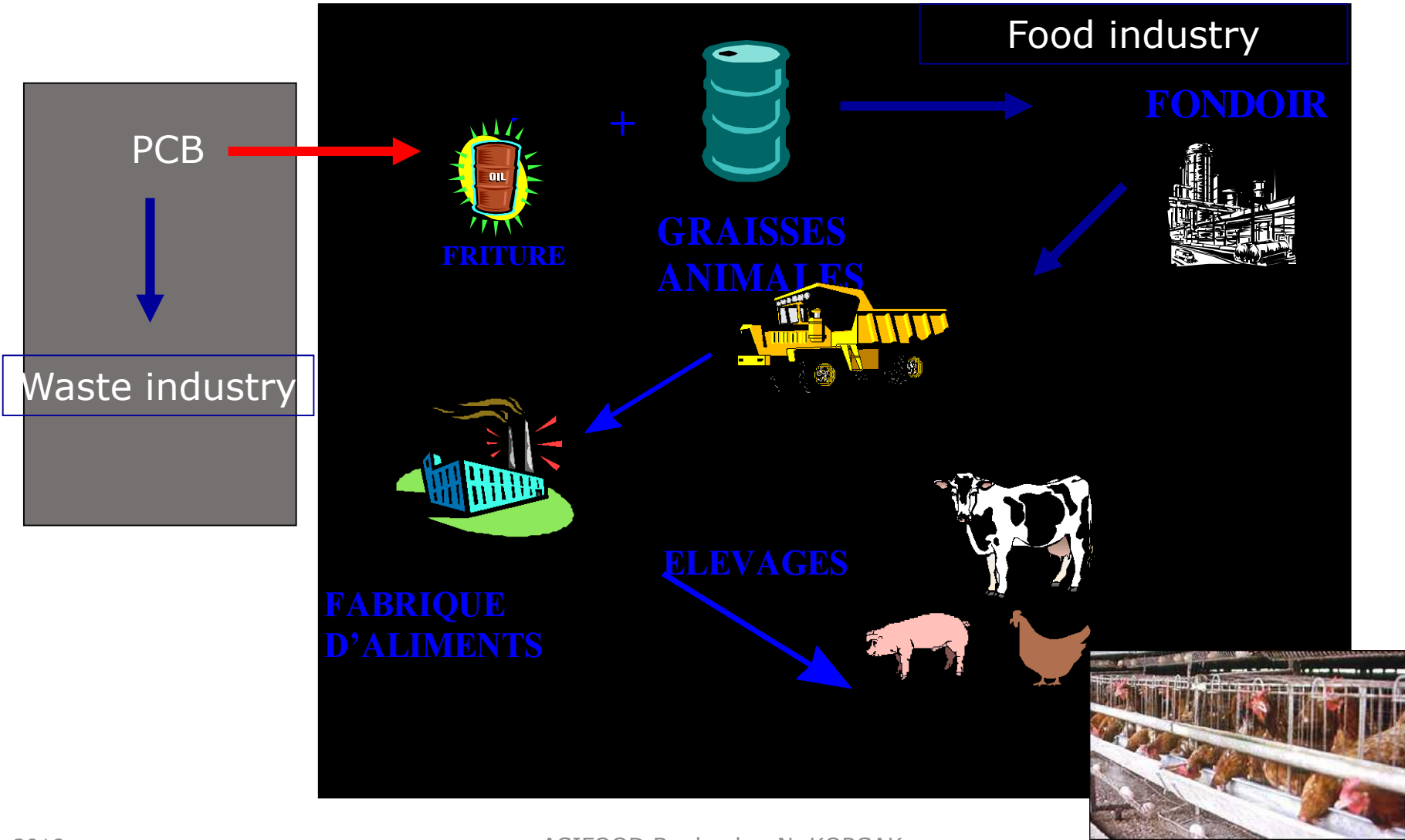
<http://www.afsca.be>



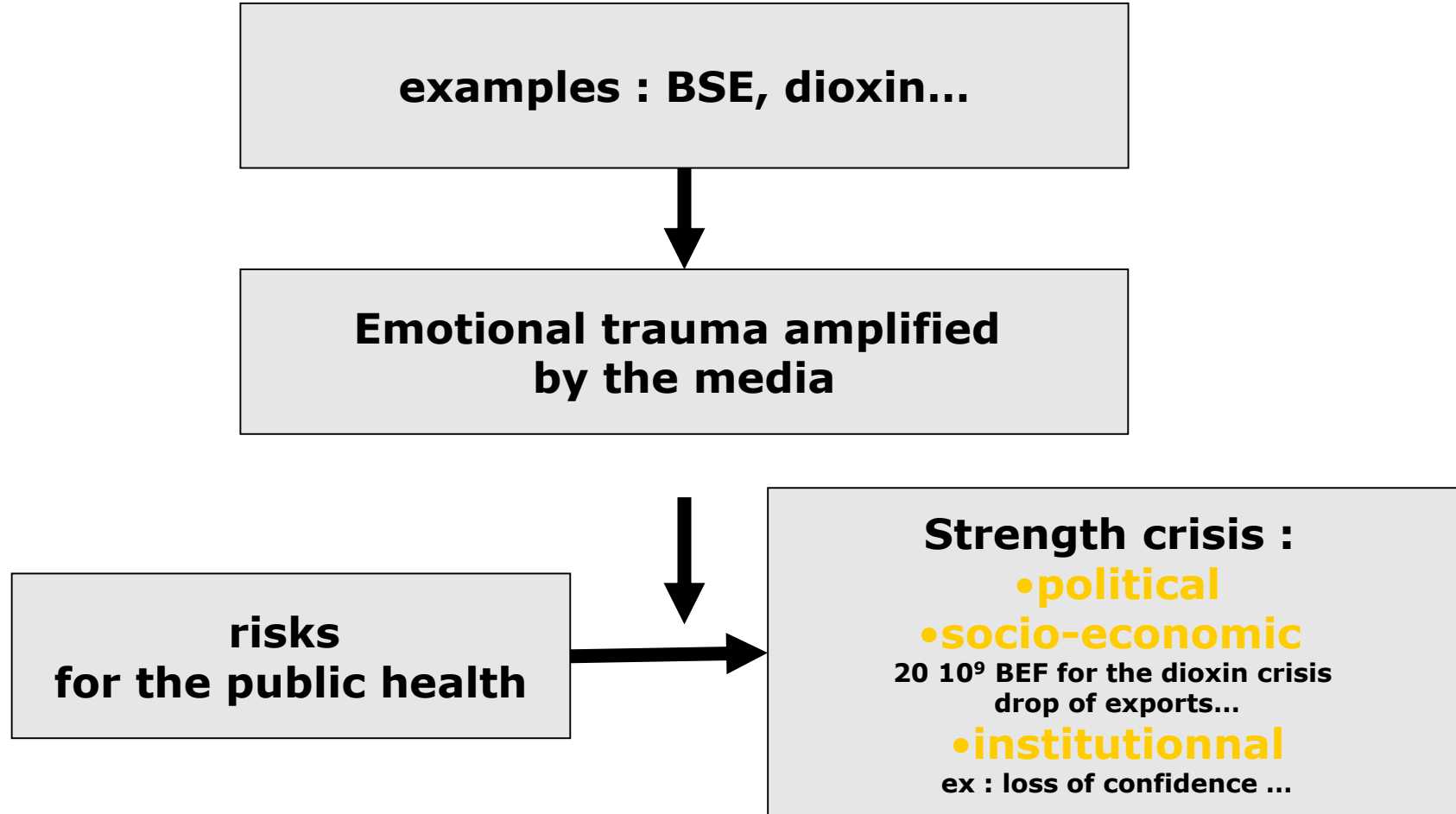
# Bovine Spongiform Encephalopathy

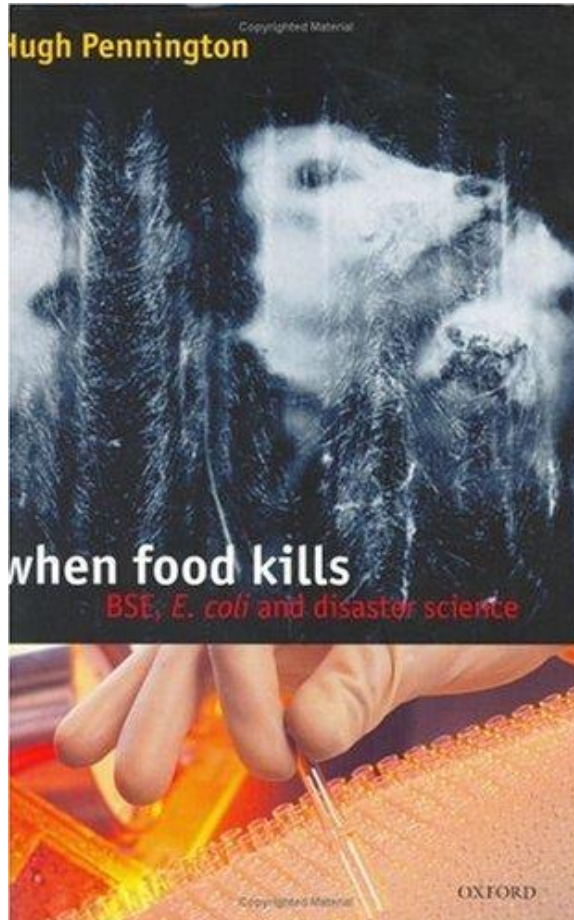


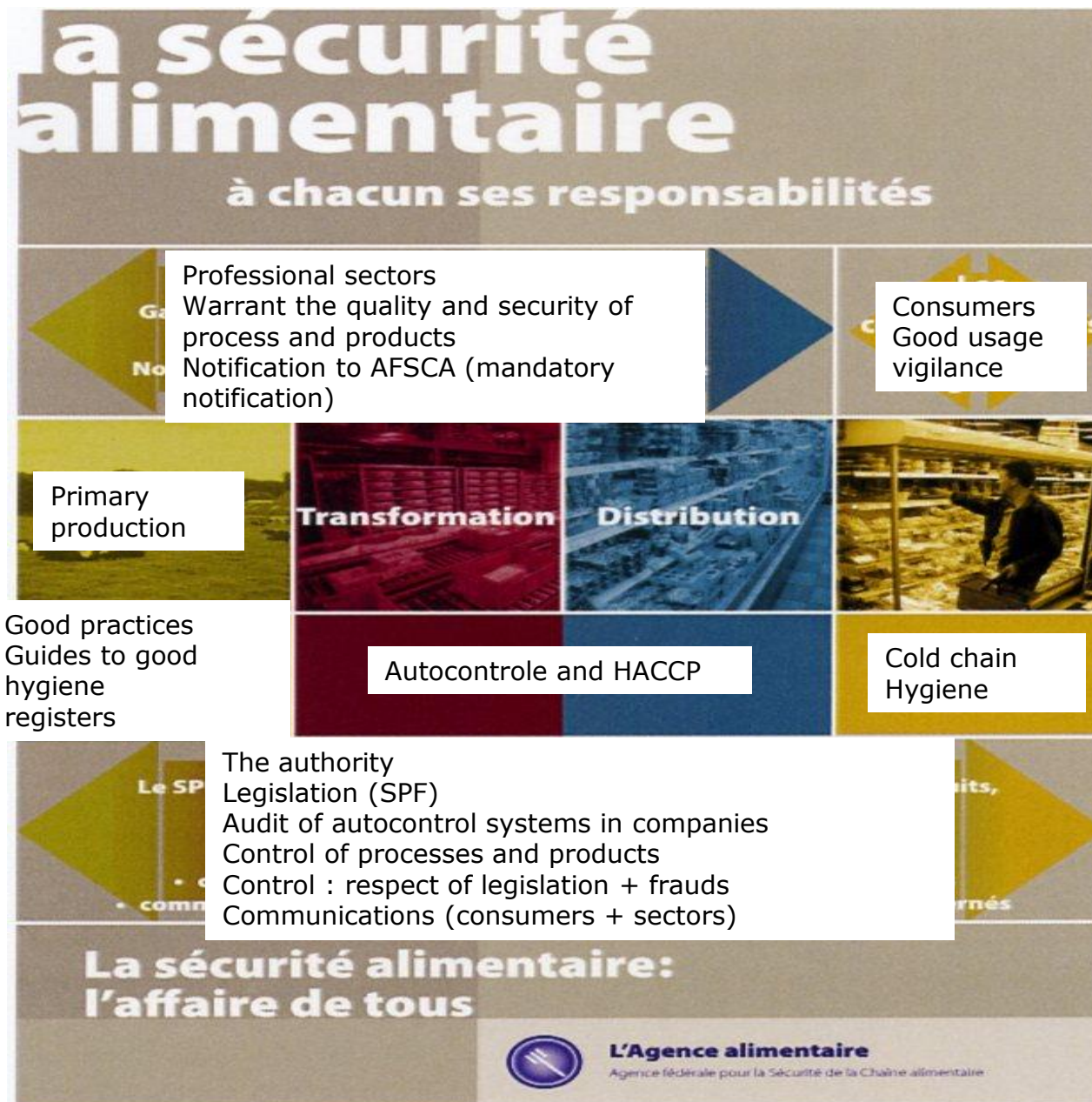
The dioxin crisis in 1999



# Impact of emerging risks









# Operation mode of AFSCA - FASFC

- Type A public Organism (direction : Ministry of Agriculture)
- Scope
  - Food safety
  - Animal diseases
  - Plant health
- Missions
  - Analysis and management of risks
  - Controls
    - products, processes
    - Traceability

# Operation mode of AFSCA – FASFC (2)

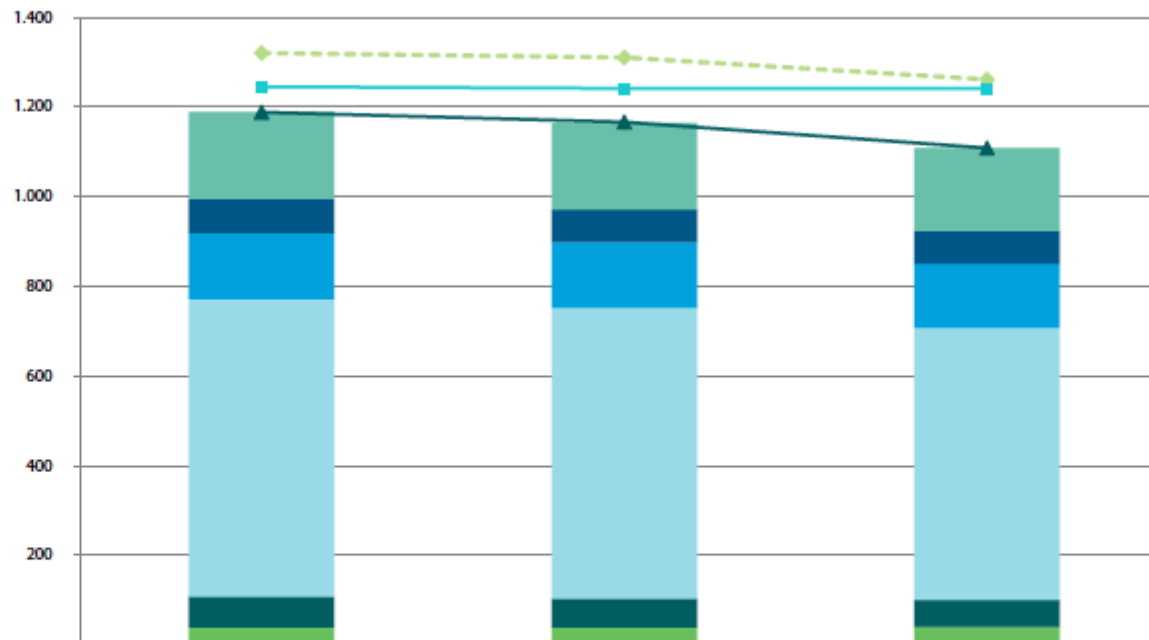
- Management of authorizations et approvals
- Management of databases
- Prevention
- Respect of legislation at all the steps of the food chain
- Organisations
  - Managing Director
  - Consultative Committee
  - Scientific Committee
  - Permanent contact Point
  - Mediation, recourse service
  - Service to administrative fines
- Inspection organism only ... but ...
  - Scientific Committee... (risk management)
  - Proposition of decrees (submission to the king)
  - Information to the public

# AFSCA Controls

- Cooperation principle
  - (controller, inspector) can have access to facilities where ones process, transforms food products
  - Access to documents, registers ...
  - [house of the owner : ability of a judge (between 5h and 21h)]
- Can make samplings, protective seizures, definitive seizures...
- Services of administrative fines
- Sanctions
  - warnings, minutes
  - seizures(costs allocated to the owner)
  - Possibility of appeal at criminal level
  - Temporary, definitive closures
  - Withdrawal of authorizations and approvals

# Personnel de l'AFSCA

ETP : équivalent temps plein



	2013	2014	2015
Services généraux (ETP)	193	193	185
Politique de Contrôle (ETP)	77	73	73
Laboratoires (ETP)	147	146	142
Contrôle (serv. ext.) (ETP)	663	649	607
Contrôle (serv. centraux) (ETP)	69	64	61
Administrateur délégué (ETP)	40	40	40
Effectif total (collaborateurs)	1.320	1.310	1.261
Plan personnel (ETP)	1.245	1.241	1.241
Effectif total (ETP)	1.188	1.166	1.108

AFSCA, faits et chiffres 2015

## Types of controls implemented by the FASFC

The FASFC carries out different types of missions or visits to operators in the food chain:

- Inspections in which the FASFC inspectors check compliance with Belgian and European legislation: they take place either within the framework of the control plan, according to a defined frequency of inspection, or following a complaint, a suspicion of illness Animal health, a measure against another operator, mandatory notification, RASFF (European early warning system), food poisoning, irregularity on import or export, An incident in the food chain (traceability of an animal or a contaminated product, further investigation, etc.).
- Re-checks: in the case of an unfavorable inspection, one or more recontrols are systematically carried out after the time necessary for the development has elapsed.
- Follow-up inspections: a certain percentage (depending on the activities) of the operators who have been subject to a sanction (PV, warning) and which have been put in order is checked before the inspection provided for by the pre- inspection. This is to ensure that the operator does not re-offend.
- Sampling: one or more samples of a product is taken for analysis in one of the laboratories of the FASFC or approved by the FASFC.
- Expertise, ie before and after slaughter to which all animals must be subjected. The primary purpose of this expertise is to ensure the protection of public health by excluding from meat consumption meat with abnormalities that are contaminated with pathogens or contain residues of veterinary drugs or contaminants. The expertise is carried out by an official veterinarian, usually an independent veterinarian appointed by the Agency.

A visit (or mission) may consist of one or more controls, such as conducting an inspection simultaneously with sampling. During inspections as part of the control plan, the AFSCA supervisors complete checklists (CL): they contain the various points to be checked and are available on the AFSCA website to allow any operator Check whether their establishment is in compliance with the regulations. Other types of controls are reported, not checklists.

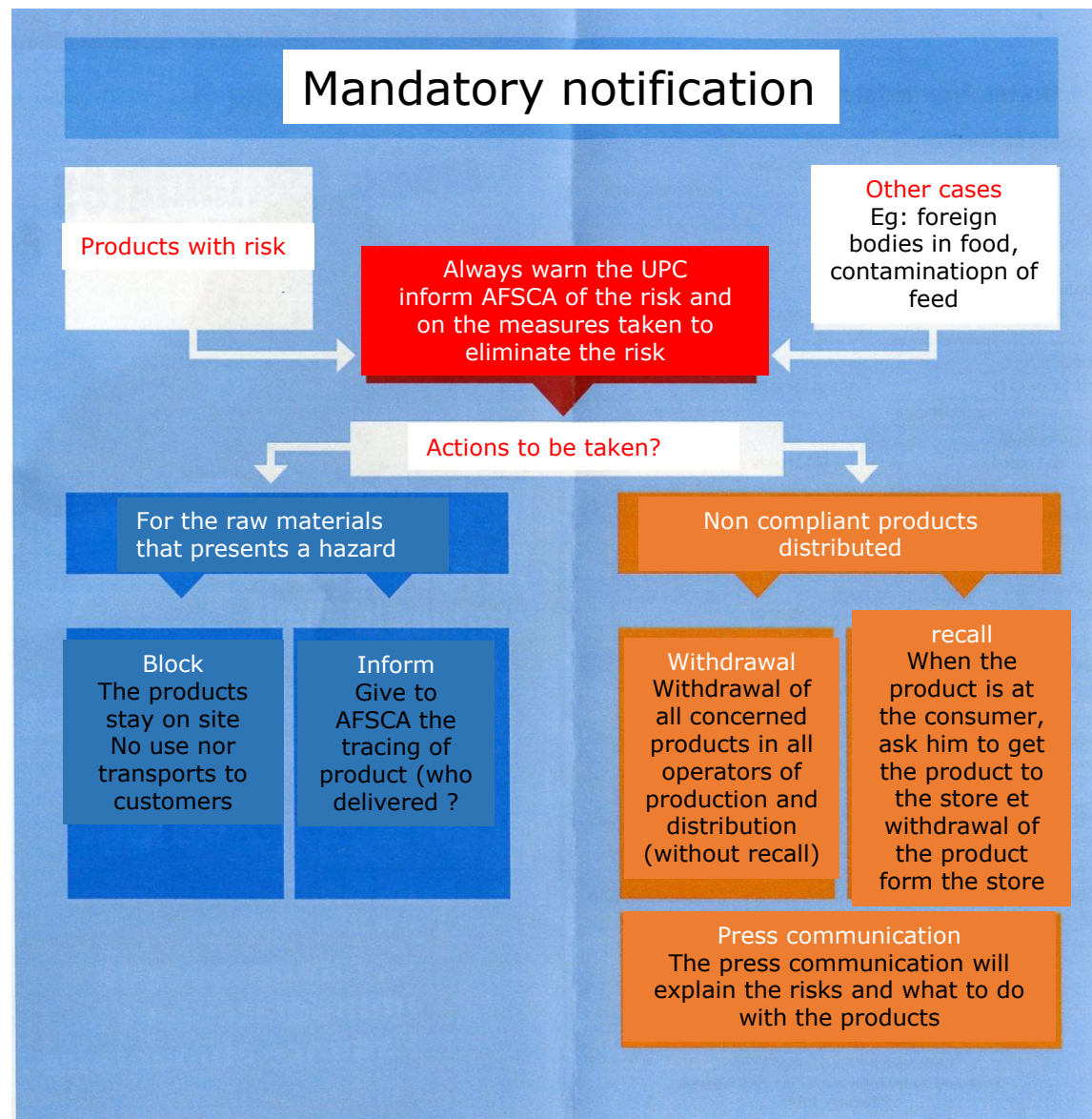
# The values of the FASFC

- Professionalism
- Integrity
- Opening
- Respect
- Equity
- Trust.

Our mission is to ensure the safety of the food chain and the quality of our food, in order to protect the health of humans, animals and plants

AFSCA, faits et chiffres 2015

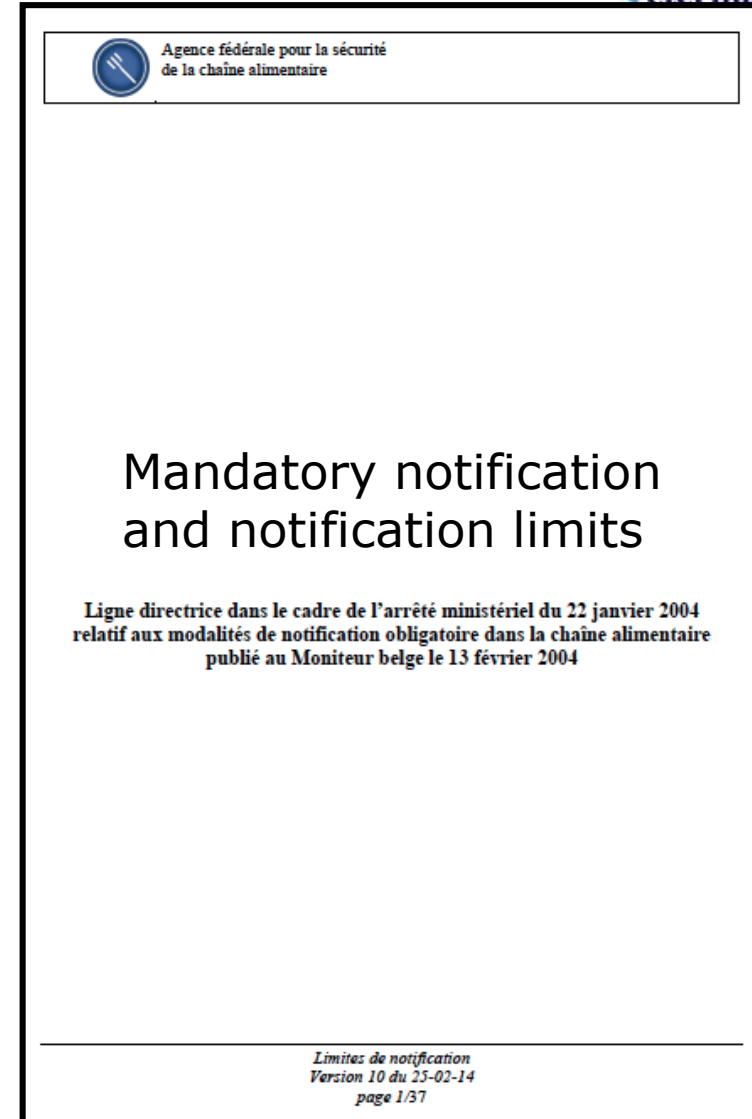




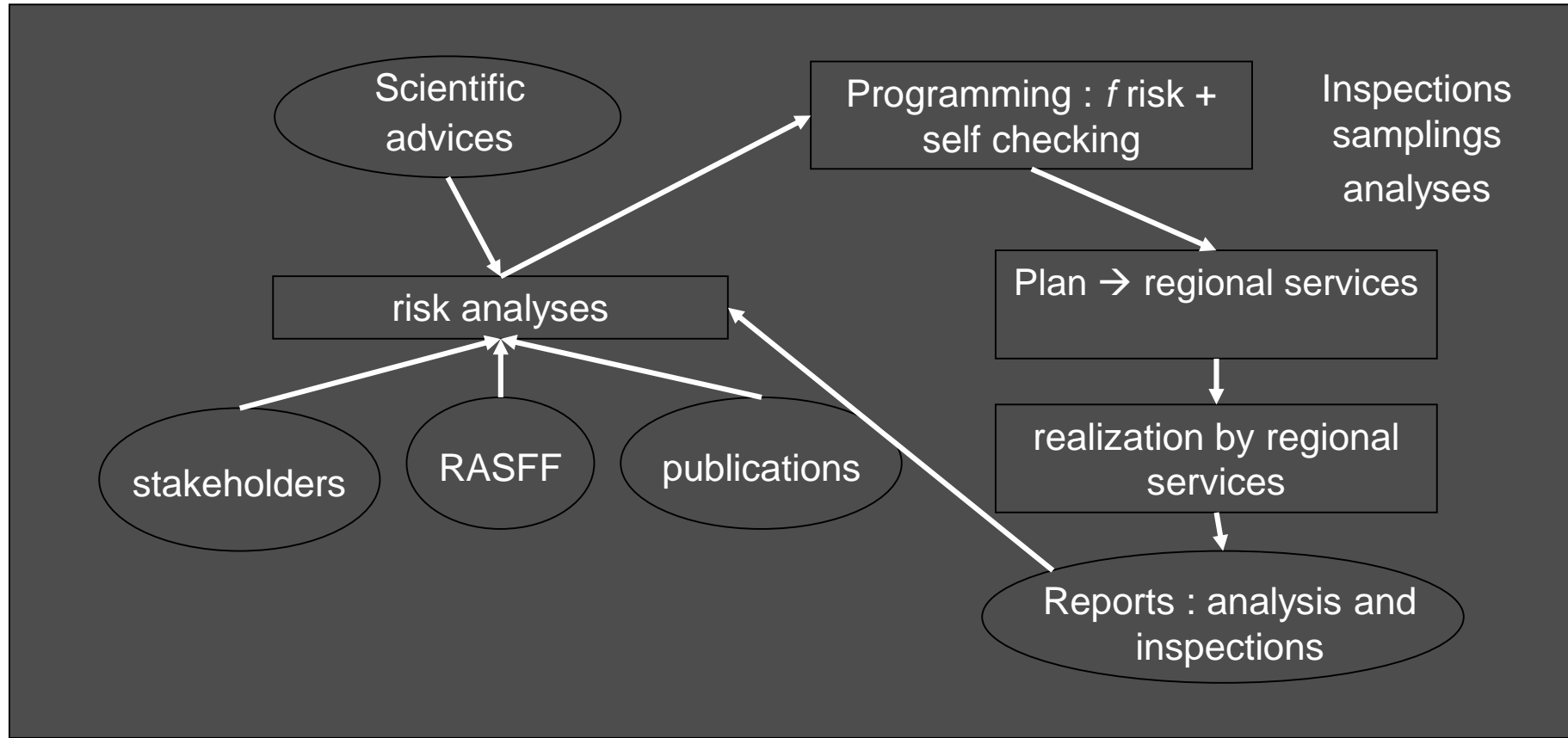
# Notification limits of AFSCA

## Notification conditions?

- Loss of control of food
- Following a screening assessment of the risk to human, animal or plant health, depending on the context.
- Laboratories and inspection bodies verify that their clients have notified the FASFC



# management of food safety at the belgian level



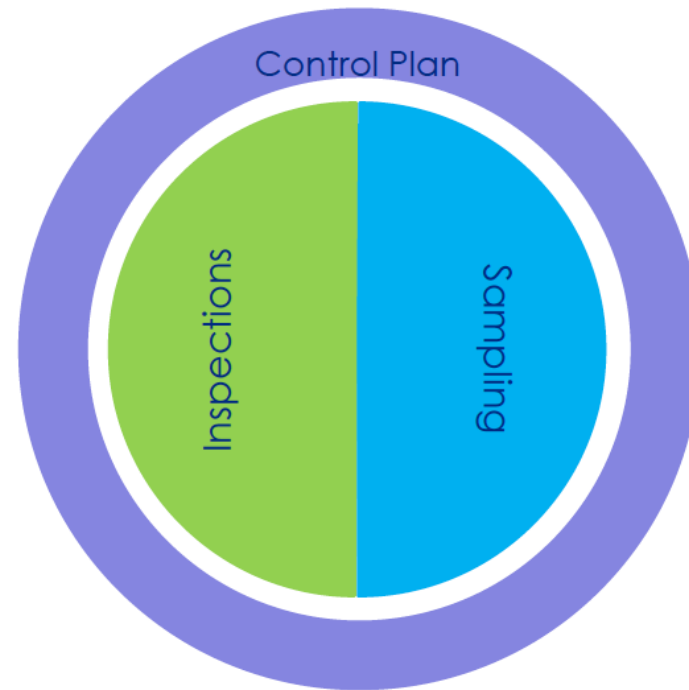
## sampling plan and programming of inspections

- set up of a plan by Central Adm. Centrale (R 882/2004) on the basis of a risk assessment (sectors, food and hazards)
- independent validation by the scientific committee
- transmission to PCU in function of operators repartition
- plan realization by PCU et feedback to the Central Adm.
- feedback : mandatory notification, RASFF...

# programming of inspections

- several types of inspections in the facilities
  - infrastructures, installation and hygiene
  - self-checking system
  - mandatory notification
  - traceability

# principle of inspection system in AFSCA



# Total inspections carried out in 2009

*In 2009, 145,989 inspections were carried out during 100,347 missions to 51,336 operators out of a total of approximately 170,000 registered operators; 85% of inspections were favorable.*

rapport de l' AFSCA 2009

Domaine contrôlé (scope)	2007	2008	2009	2009 p./r. 2008
Infrastructure, installation et hygiène	28.014	26.041	36.388	+ 40%
Infrastructure et installation (avant agrément)	551	529	421	- 20%
Système d'autocontrôle	5.960	7.722	12.417	+ 61%
Traçabilité (y compris identification et enregistrement)	15.823	18.196	25.523	+ 40%
Notification obligatoire	6.047	9.989	15.248	+ 53%
Emballage et étiquetage (y compris normes de commercialisation)	6.029	7.662	7.803	+ 2%
Matériel d'emballage	828	1.213	1.069	- 12%
Gestion des déchets	2.992	3.426	4.408	+ 29%
Transport	3.966	1.712	1.913	+ 12%
Interdiction de fumer dans les restaurants	11.979	5.290	11.738	+ 122%
Phytop sanitaire	2.966	3.036	3.395	+ 12%
Pesticides	921	2.311	2.723	+ 18%
Santé animale	1.942	2.735	3.161	+ 16%
Bien-être animal	7.480	8.788	9.869	+ 12%
Médicaments et guidance	3.174	4.186	5.378	+ 28%
Surveillance épidémiologique (animaux de rente)	2.733	3.603	4.261	+ 18%
Autres	810	171	274	+ 60%
<b>Total</b>	<b>102.215</b>	<b>106.610</b>	<b>145.989</b>	<b>+ 37%</b>

NOMBRE DE MISSIONS	NOMBRE D'OPÉRATEURS
122.720	68.816



AFSCA, faits et chiffres 2015



# MANCP : multi-annual national control plan (reglt 882/2004)

- based on risk
- food chain cut
  - Suppliers of agriculture (feed, Fertilizer, phyto)
  - primary production (vegetal and animal)
  - transformation (cutting plants – meat, fish, gelatin, milk, eggs ...)
  - distribution (Wholesaler, retailers, HoReCa, transport)

# MANCP : multi-annual national control plan (reglt 882/2004) (II)

- inspection frequencies
  - processing of food from animal origin : 3 fréquences (Reduced, basic, high)
  - other sectors
    - 2 frequencies (Reduced and high)
    - surveillance (10 to 50%) of the operators in breach after the corrective actions have been taken at the operators

	Secteurs d'activité	Fréquence de base	Fréquence réduite	Fréquence élevée
28	Ateliers de découpe de viande	8	4	16
29	Stockage (poissons) sans réemballage	2	1	4
30	Stockage (poissons) avec réemballage	4	2	8
31	Stockage (viande) sans réemballage	2	1	4
32	Stockage (viande) avec réemballage	4	2	8
33	Transformation (gélatine et collagène)	4	2	8
34	Transformation (issues animales)	4	2	8
35	Préparation de poisson	8	4	16
36	Préparation de viande hachée, préparation de viande, viande séparée mécaniquement	8	4	16
37	Transformation (ovoproduits)	1	1/2	2
38	Transformation (poissons)	4	2	8
39	Transformation (produits laitiers)	1	1/2	2
40	Transformation (produits à base de viande)	4	2	8
41	Centres d'emballage d'œufs	2	1	
42	Transformation (autres denrées)	1/2	1/4	
43	Fabricants et importateurs d'emballages	1/2	1/4	
44	Grossistes	1/3	1/5	
45	Minques	4	2	
46	Grossistes en plantes, semences et matériel de multiplication d'espèces végétales non destinées à la consommation (passeport phytosanitaire) <sup>3</sup>	1	1	

# MANCP : multi-annual national control plan (reglt 882/2004) (III)

- Criteria for selecting the frequency (operator risk profile)
  - certified selchecking system
  - Sanctions during the previous 2 years
  - Results of recent inspections

## score of operators (0 à 80 pts)

- selfchecking system
  - non validated : 0 pts
  - validated : 40 pts
- Sanctions during the previous 2 years
  - no sanctions : 20 pts
  - if sanctions : 20 pts – ns
  - (ns = 2 si warning; ns = 6 if minutes; ns = 10 if Withdrawal of approvals)

# score of operators (0 à 80 pts)

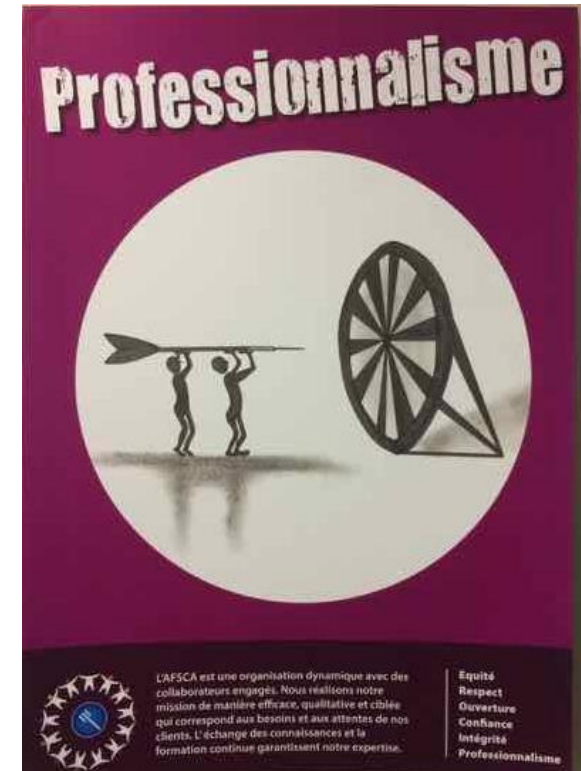
- Inspection results (when the basis frequency  $\geq \frac{1}{2}$  a year)
  - class I : 20 pts
  - class II : 14 pts
  - class III : 8 pts
  - class IV : 0 pts

# frequency applied to operator

applied frequency	processing of food from animal origin	Other field of activity	
		basis frequency $\geq$ 1/2	basis frequency $<$ 1/2
reduced	61 - 80	60 - 80	53 - 60
basis	39 - 60	0 - 59	0 - 52
high	0 - 38	surveillance	

# Inspections

- inspection non annoncée (always  $\neq$  audit)
  - cf. frequencies
- Inspector's and Controller's Charter
  - Code of good conduct





# Inspections (2)

- administratif check
- physical check
  - inspection check-lists
    - infrastructure facility and hygiene
    - traceability
    - mandatory notification
    - self-checking

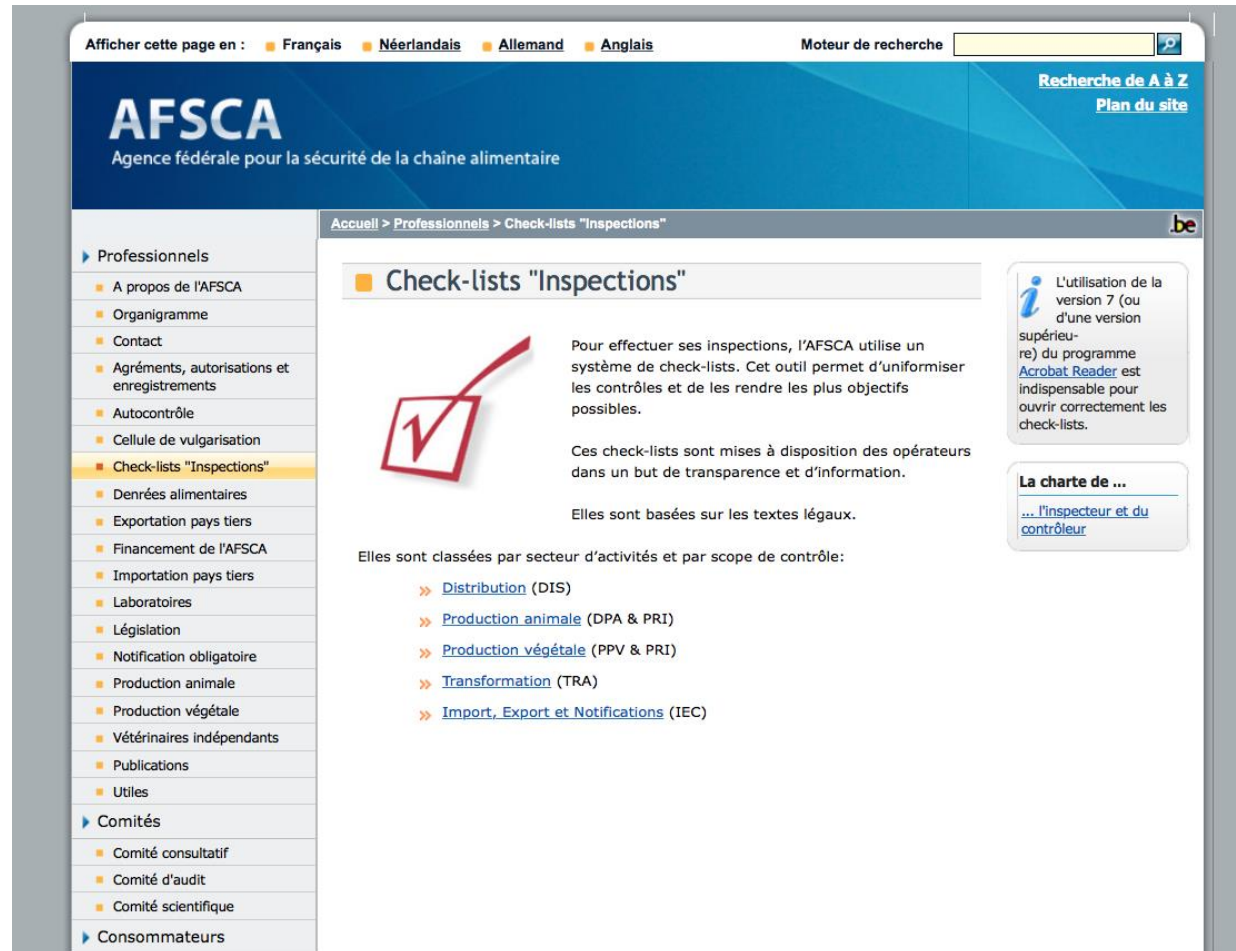
# Non-compliance in the context of an AFSCA inspection

- **Major (10 ou 10\*):**
  - Failure to comply with the main legal requirements (absence of approval not example).
  - These non-conformities result in an opinion not favorable to the inspection.
- **Minor (3):**
  - Non-compliance with lesser legal requirements.
  - More than 20% of NC minor during an inspection results in an unfavorable opinion.
- **Remarks (1):**
  - Remarks made to operators but not involved in the conclusion of the inspection

# inspection check-lists

(<http://www.afsca.be/checklists-fr/>)

- For the sector of
  - distribution
  - Animal production
  - vegetable production
  - transformation



Afficher cette page en :  Français   Néerlandais   Allemand   Anglais


Moteur de recherche

**AFSCA**  
 Agence fédérale pour la sécurité de la chaîne alimentaire

Recherche de A à Z  
[Plan du site](#)

Accueil > Professionnels > Check-lists "Inspections"

**Check-lists "Inspections"**


 Pour effectuer ses inspections, l'AFSCA utilise un système de check-lists. Cet outil permet d'uniformiser les contrôles et de les rendre les plus objectifs possibles.

Ces check-lists sont mises à disposition des opérateurs dans un but de transparence et d'information.

Elles sont basées sur les textes légaux.

Elles sont classées par secteur d'activités et par scope de contrôle:

- » [Distribution \(DIS\)](#)
- » [Production animale \(DPA & PRI\)](#)
- » [Production végétale \(PPV & PRI\)](#)
- » [Transformation \(TRA\)](#)
- » [Import, Export et Notifications \(IEC\)](#)

L'utilisation de la version 7 (ou d'une version supérieure) du programme [Acrobat Reader](#) est indispensable pour ouvrir correctement les check-lists.

**La charte de ...**  
[... l'inspecteur et du contrôleur](#)

# Distribution



## INSPECTION

One of the main tasks of the FASFC is to carry out inspections on the ground. This means that the controller or inspector travels to a specific location to verify compliance with the applicable regulations. Inspection is not done in an inconsiderate manner but is determined by a number of factors.

facteurs.

### When is there a control?

The FASFC draws up a control plan based on risk analyzes. It defines the areas that will be controlled and how often. This control plan is implemented at the provincial level in the Provincial Control Units (UPCs) by inspectors and controllers.

In addition to routine checks, there are other cases that require control.

- Complaints
- Suspicion of disease (food poisoning)
- Co-operation within a multidisciplinary team (social inspection, inspection Economic, customs, police, etc.)
- Control of road transport
- Rechecking after an unfavorable check
- Monitoring following mandatory notification
- RASFF

## What is controlled and how? ,

Everything that falls under the competence of the FASFC is controlled.

For example:

- Hygiene,
- Infrastructure and Equipment (BPH)
- Auto control
- Traceability
- Compulsory notification-...

The AFSCA has created checklists in order to carry out checks in a uniform and objective manner. The checklists are organized by theme. Checklists are a valuable aid for the Controller and the Controlled Company. They provide an overview of the control performed, supplemented by the regulatory reference. These checklists are available to the public on the AFSCA website: [www.afsca.be/professionnel/checklists-en](http://www.afsca.be/professionnel/checklists-en)

Inspections are carried out on the initiative of the FASFC and usually unexpectedly.

# inspections in HORECA sector

*In 2009, more than 22,000 missions were carried out in horeca establishments, community kitchens, retailers, wholesalers and transporters of foodstuffs.*

	2008		2009	
	Inspections infrastructure, installation & hygiène	Favorables	Inspections infrastructure, installation & hygiène	Favorables
Horeca classique	5.583	49 %	12.128	57 %
Horeca ambulant	536	71 %	1.071	66 %
Cuisines de collectivités	918	63 %	1.123	60 %
Biberonneries	79	80 %	81	85 %
Grossistes	218	76 %	176	64 %
Détaillants	5.158	59 %	7.085	58 %

*In the horeca, only 31% of the controls of the self-checking systems were in order, 92% for the controls on the smoking ban and 87% for the traceability were favorable (27%, 90% and 80% respectively in 2008 ). The Nonconformities resulted in 5,573 warnings, 814 PVs, 224 seizures (including 335 kg of ice cream and desserts and 275 kg of poultry).*

## Distribution and horeca : Can do better!














*Distribution and the horeca remain the weak links with only 72% of favorable results. Perhaps you have learned, "announced" control actions (max. 5% of total controls) are undertaken at the distribution sector level, once a month in a different province. These checks carried out with the support of the communal authorities make it possible to raise operators' awareness of their obligations and the surveillance organized by the FASFC at the level of retailers, collective kitchens and the horeca.*



## Distribution and horeca : Can do better!

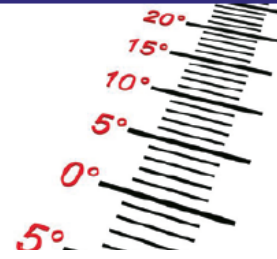


1 establishment / 2: lack of infrastructure,  
hygiene and self-control




Logos / Catégories	Questions de la check-list à pondération 10 ( si un de ces points est non-conforme = GRAVITÉ MAJEURE)	Fréquence des NC (en ordre décroissant)
	SURFACES in contact with foodstuffs (including plants and equipment) are clean (Examples: worktop, slicer, robot, kneader, cutting board, containers, utensils, etc.)	
	There is no FOOD (DA) damaged or whose DLC (DEADLINE OF CONSUMPTION) is exceeded or which are unfit for human consumption	
	The temperatures of refrigerated foodstuffs and the cold chain are respected	
	Defrosting is done under suitable conditions(For information: in a refrigerator or in a microwave oven or under cold running water for hermetically packaged products)	
	Good PERSONAL HYGIENE + CLOTHING adequate and clean(For info: no jewelry and no watch, short nails, clean and non-varnished, no false nails, no personal belongings in the workplace, ...)	
	Temperatures of frozen products	
	The hot chain is respected(Hot commercial DA should be maintained at + 60 ° C (keep warm and warm)	
	There are no pets (except in consumer premises), no pests (mice, insects, etc.).	
	Food is transported at the required temperature.	
	DRINKING WATER is used where necessary(For information: drinking water testing should be available except for distribution water)	
	Leftovers from dishes, glasses, etc. are not reused	





most Frequent Major NC In Horeca




## HOT FOOD

-  Keep the temperature of the foodstuffs as fast as possible at 60 ° C minimum when reheating them  
du réchauffement de celles-ci
-  Keep hot foods at 60 ° C minimum
-  Control the temperature of hot products




## DENRÉES ALIMENTAIRES À CONSERVER AU FRAIS

-  Suivez strictement les conditions de conservation mentionnées sur l'étiquette des denrées alimentaires préemballées
-  Veillez à ce que la température interne des denrées alimentaires à conserver au frais ne dépasse pas les maxima légaux s'il n'y a pas de conditions spécifiques de conservation mentionnées sur l'étiquette

 **Ensure that the brief inevitable upward fluctuations remain limited to maximum + 3 ° C**

-  Check the refrigerator temperature every day

## FROZEN FOODSTUFFS

-  Store frozen foodstuffs at -18 ° C maximum
-  Ensure that the brief upward fluctuations remain limited to -15 ° C
-  Check the temperature of the freezers every day

management of temperatures in the distribution sector

<http://www.afsa.be/autoc>

# animal productions

Check-list ↓	Sujet	V.	Entrée en vigueur ↓
» <a href="#">AER 2533</a>	Données administratives de l'opérateur.	2	05/01/2015
» <a href="#">PRI 2019</a>	Abattage et habillage d'animaux de production et de ratites à l'abattoir - Bien-être animal.	9	15/01/2015
» <a href="#">PRI 2025</a>	Fabrication pour la vente directe - Produits laitiers - Infrastructure, équipement et hygiène.	14	01/04/2016
» <a href="#">PRI 2026</a>	Le rassemblement d'animaux domestiques agricoles et de veaux d'engraissement à des fins commerciales: Marché aux bestiaux et étale de négociants - Traçabilité (y compris identification et enregistrement).	5	01/04/2016
» <a href="#">PRI 2049</a>	Protection et bien-être des animaux de production - y compris le gibier d'élevage (à l'exception des porcs, des veaux d'engraissement, des ratites, des animaux en gavage, des poulets de chair et des poules pondeuses).	9	15/01/2015
» <a href="#">PRI 2052</a>	Détention de porcs - Traçabilité (y compris identification et enregistrement).	6	04/05/2015
» <a href="#">PRI 2098</a>	Détention/élevage de veaux (engraissement < 6 mois) - Bien-être animal.	10	15/01/2015
» <a href="#">PRI 2099</a>	Détention de bovins (excepté engraissement de veaux) - Traçabilité (y compris identification et enregistrement).	5	03/02/2015
» <a href="#">PRI 2102</a>	Détention des porcs - Bien-être animal.	12	15/01/2015
» <a href="#">PRI 2104</a>	Abattage et habillage d'animaux de production (en abattoir) - Traçabilité (y compris identification et enregistrement).	7	03/11/2014
» <a href="#">PRI 2107</a>	Stockage et transfert de sperme de bovins pour échanges intracommunautaires - Infrastructure, installation et hygiène.	5	03/11/2014
» <a href="#">PRI 2159</a>	Détention d'ovins, de caprins ou de gibiers d'élevage biongulés - Traçabilité (y compris identification et enregistrement).	5	03/02/2015
» <a href="#">PRI 2168</a>	Stockage et transfert de sperme de bovins pour échanges intracommunautaires - Traçabilité (y compris identification et enregistrement).	4	03/11/2014
» <a href="#">PRI 2174</a>	Exploitation de production d'oeufs - Traçabilité (y compris identification et enregistrement).	4	01/09/2014
» <a href="#">PRI 2176</a>	Abattage de volailles et de lagomorphes en exploitation - Infrastructure, installation et hygiène.	7	01/03/2016
» <a href="#">PRI 2187</a>	Abattage et habillage de volailles et de lagomorphes à l'abattoir - Bien-être animal.	9	15/01/2015

## Identification in cattle herds

The major non-conformity (weighting 10) found here also relates solely to the failure to keep an operating register (Sanitel inventory) containing the identification of all the animals present on the farm. The data to be recorded there are births, the introduction of imported cattle (from third countries), as well as data on cattle entry, departure and mortality.

Among the non-conformities of weighting 3 are mainly the presence of calves of more than 7 days unidentified (animals that bear no auricular mark) There are also passports of animals that have left the farm. The passport must follow the animal in case of sale or slaughter. It must be returned within 7 days to the ARSIA or DGZ in case of death of the animal.

It should be borne in mind that all requirements for bovine identification are set out in the Royal Decree of 23 March 2011 establishing a system for the identification and registration of bovine animals.

Most frequent non-conformities in animal production

**R 00**  
BE 3 6150  
**8053**  
Validité limitée  
Bepaalde geldigheid  
Begrenzte Gültigkeit

Ne peut circuler en-dehors de  
Mag zich niet bevinden buiten  
Verkehr verboten außerhalb

et communes avoisinantes  
en omliggende gemeenten  
und angrenzenden Gemeinden

Troupeau / Bestag / Herde  
BE60015943  
CHEMIN DE LA FERME 6  
4000 LIÈGE  
CER ELEVAGE ET PRODUCTION FOURRAGERE

Date de sortie  
Vertrekdatum / Abgangsdatum  
20

Signature cédant  
Handtekening overlater  
Unterschrift Überlasser

Vers. R. Dat Prod.  
03 10 18/01/16

**BELGIQUE - BELGIË - BELGIEN**  
Statut Statuut Status  
**Passeport Bovin**  
Runderpaspoort  
Rinderpass  **R00**

BE 3 6150  
**8053**

Collez ici l'étiquette abattoir jaune si nécessaire  
Kleef hier indien nodig het gele slachthuisetiket  
Hier gegebenenfalls die gelbe Schlachthofvignette aufkleben

Vers. R. Dat Prod.  
03 10 18/01/16

Naissance / Geboorte / Geburt  
27/05/2009  
Robe / Haarkleed / Haarkleid  
7 Pie-noire  
Sexe / Geslacht / Geschlecht  
FEMELLE  
Type racial / Rasstype / Rasstyp  
1 Laitier

Mère / Moeder / Mutter  
BE061365079

Bovin

Statut BVD  
NON IPI - descendance

BE361508053 3360015943

Troupeau Naisance / Geboortebestag / Geburtsherde:  
BE60015943 4000 LIÈGE CER ELEVAGE ET PRODUCTION FOURRAGERE  
Historique / Historiek / Vorgeschichte:  
Pays Troupeau Date d'arrivée

Troupeau précédent / Vorig bestag / Vorherige Herde:

03 10 18/01/16  
Bovin mort:   
Bovin

Date de sortie  
20

N° Preneur  
Preneur

Troupeau  
BE60015943  
Naisance  
27/05/2009  
Robe  
7 Pie-noire  
Sexe  
FEMELLE  
Type racial  
1 Laitier  
Mère  
BE061365079

Vers. R. Dat Prod.  
03 10 18/01/16

**Volet de sortie**

Envoi postal dans les délais légaux à l'association agréée à cet effet si vous n'utilisez pas d'autre système de communication agréé par l'autorité compétente.

BE 3 6150  
**8053**

N° de version document 03

Date de sortie  
20

Nbre de jours depuis le départ:

N° Preneur  
Preneur

Signature

N° de communication VRS/WEB  
Date de notification  
20

Troupeau  
BE60015943  
CHEMIN DE LA FERME 6  
4000 LIÈGE

Propriétaire

Responsable  
CER ELEVAGE ET PRODUCTION FOURRAGERE  
Chemin de la Ferme 6  
4000 LIÈGE

Collez ici l'étiquette abattoir blanche si nécessaire

Vers. R. Dat Prod.  
03 10 18/01/16

**Preneur Overnemer Übernehmer / Intermédiaire Tussenpersoon Zwischenperson**

N° Sanitel Sanitel Nr.	Nom Naam Name	Sign. Handt. Untersch.	Date Datum
			/ /
			/ /
			/ /

Nom de l'animal  
Naam van het dier  
Name des Tieres

Nom du père  
Naam van de vader  
Name des Vaters

Nom de la mère  
Naam van de moeder  
Name der Mutter

**Vétérinaire Dierenarts Tierarzt**

Dat. Tub. Ankaufstüb.	Cachet ou Coordonnées Stempel oder Angaben	ADN DNA DNA
20	Nom Naam Name: N° OMV Ordenr Kammernr.:	Prélèvement Staalname Probe:
Sign. Handt. Untersch.		

**Robes Haarkleiden Haarkleider**

01 rouge  
rood  
rot

02 rouge & blanche  
rood & wit  
rot & weiß

04 blanche  
wit  
weiß

06 bise & blanche  
blauw & wit  
blau & weiß

08 noire & blanche  
zwart & wit  
schwarz & weiß

09 noire  
zwart  
schwarz

11 brun clair  
lichtbruin  
hellbraun

12 brun foncé  
donkerbruin  
dunkelbraun

13 gris  
grijs  
grau

**Laboratoire Laboratorium**

N° Réf. LIMS Refnr LIMS Ref.-Nr. LIMS

Achat: collez l'étiquette code à barres du nouveau troupeau / Ankauf: das Strichkoden-Etikett der neuen Herde aufkleben  
Abattoir: Informations à la Chaîne Alimentaire / Schlachthof: Informationen über die Nahrungsmittelkette

Il y a des informations pertinentes à mentionner dans le cadre des informations sur la chaîne alimentaire?  Oui  Non  
Si oui: (Cochez la case appropriée)  
 Les informations sont indiquées sur le formulaire destiné à cette fin qui a été remis à l'abattoir.  
 Les informations ont été préalablement transmises à l'abattoir par voie électronique.

Date: / / 20 Signature:

**Dispositions réglementaires**

- Le passeport bovin doit toujours suivre le bovin lors d'un transfert.
- Le présent passeport ne constitue pas un titre de propriété.
- Lors de l'achat, le nom du preneur doit être inscrit au verso du passeport bovin.
- Le volet de sortie doit faire l'objet d'un envoi postal dans les délais légaux à l'association agréée à cet effet si vous n'utilisez pas d'autre système de communication agréé par l'autorité compétente.

**Reglementaire bepalingen**

- Bij verhandeling moet het runderpaspoort het rund steeds vergezellen.
- Dit huidig document is geen eigendomsbewijs.
- Bij aankoop dient de naam van de overnemer op de keerzijde van het runderpaspoort geschreven te worden.
- Het vertrekluik dient binnen de wettelijk voorziene termijn opgestuurd te worden naar de hiervoor erkende vereniging, enkel indien u geen andere wijze van communicatie gebruikt die wordt erkend door de bevoegde overheid.

**Dienstanweisungen**

- Der Rinderpass muß das Tier beim Transfer immer begleiten.
- Vorliegendes Dokument ist kein Eigentumsnachweis.
- Beim Aankauf muß der Name des Übernehmers auf der Rückseite des Rinderpasses vermerkt werden.
- Der Abgangsabschnitt muß per Postweg innerhalb der gesetzlichen Frist nach der zu diesem Zweck zugelassenen Vereinigung eingesandt werden, wenn Sie kein anderes von der zuständigen Behörde zugelassenes Meldesystem benutzen.

**Type racial Rasstype Rasstyp**

01 type laitier  
melktype  
Milchtyp

02 type viandeux  
vleesstype  
Fleischtyp

03 type mixte  
gemenged  
Mischtyp

## Drugs and guidance

The major non-conformities (weighting 10 - 10 \*) found mainly relate to the presence of medicinal products on the farm which are not justified by a prescription or by an administrative and supply document (DAF) issued By the veterinarian. These documents are essential to ensure traceability in prescribing and using medicines. Furthermore, 25% of the major non-conformities concern the presence on the exploitation of unauthorized medicinal products (eg medicinal products which can only be administered intravenously and which can not be injected by the operator ) Or prohibited (eg medicines containing hormonal substances, tranquilizers, phenylbutazone, etc.).

Other nonconformities include:

- The presence of medicinal products which, although authorized, can only be present Where there is a guidance agreement (except for a 5-day treatment maximum),
- Incorrectly completed register of drug use by the operator(Eg administered treatment not mentioned, identification of treated animals Missing, ...),
- The absence of a register of use for each animal species presents,
- The absence of the drug's provenance data on its packaging Primary: the pharmacist's label or DAF number must be present.

Most frequent non-conformities in animal production



DOCUMENT D'ADMINISTRATION ET DE FOURNITURE

Date : 19.04.2016 1/1

	RESPONSABLE	N° de troupeau : (ou étiquette)
		ADRESSE TROUPEAU (sauf PA) :
Vétérinaire de guidance du troupeau : <input type="checkbox"/> OUI <input checked="" type="checkbox"/> NON		

MÉDICAMENTS ADMINISTRÉS					
Identification animal (groupe)	Maladie/Diagnostic initial	Dénomination médicament	Numéro lot	Délai(s) d'attente L/V/O	Quantité
BE456750237	omphalophébite	NOROCLAV 100ML	538150E	48j	6,000 ML
		EMDOFLUXIN 50 250 ML	15B193	3j	5,000 ML
		RINGER LACTATE 5 L VIAFLEX	15G0405	0j	1,000 PCE

MÉDICAMENTS FOURNIS							
Identification animal (groupe)	Maladie/Diagnostic initial	Dénomination médicament	Numéro lot	Délai(s) d'attente L/V/O	Nombre	Posologie	Durée
BE456750237	omphalophébite	NoroClav	538150E	V=42j	1/5	3ml	5j

Remarques/Conseils :

Signature vétérinaire : FS338 	Signature responsable : (pour réception) 	L'original est destiné au responsable des animaux. La copie est conservée par le vétérinaire.
--	--	--

# Fight against ABresistance

- Royal decree of 21 july 2016
  - Conservative use of critical AB (Céphalosporins of 3 et 4<sup>th</sup> génération + Fluoroquinolones)
    - if use of these AB, antibiogram (no in place for horses, pets and mammary tubes)
  - register of AB use and antidiarrhéics drugs of Zn oxyd
    - Mandatory: vels, pigs, laying hens and broilers
    - Optional: cattle



The screenshot shows the AFMPS website interface. At the top, there are language options (nl, fr, en) and a link to 'Autres informations et services officiels : www.belgium.be .be'. The main header features the AFMPS logo and the slogan 'Vos médicaments et produits de santé, notre préoccupation'. Below this is a navigation bar with links for 'A propos de l'AFMPS', 'Offres d'emploi', 'Actualité', 'Presse', 'Contact', and 'Plaintes'. A search bar is also present. The main content area has a breadcrumb trail: 'Accueil > SANITEL-MED'. The title 'SANITEL-MED' is followed by a paragraph explaining the database's purpose for antibiotic registration. Below this, there are several links and a list of documents, including brochures, guides, and XML schemas. A list of dates is provided at the bottom of the content area.

<http://www.afmps.be/fr/SANITEL-MED>

## Fight against Abresistance (2)

- Removal of the period at risk (at the level of the breeders' registers: Belgium will be condemned by the COM in 2014) except :
  - Veals < 1 m (waiting period < 1m)
  - non weaned piglets < 1 m (id.)

vegetal production

Transformation

vegetal productions  
transformation  
import, export and notification

Check-list 	Sujet	V.	Entrée en vigueur 
» <a href="#">AER 2533</a>	Données administratives de l'opérateur.	2	05/01/2015
» <a href="#">PPV 2009</a>	Etiquetage et normes commerciales pommes de terre Commerce de gros.	2	16/08/2007
» <a href="#">PRI 2013</a>	Commerce de gros fruits et légumes - Emballage et étiquetage (y compris normes commercialisation).	5	02/02/2016
» <a href="#">PRI 2046</a>	Production de végétaux destinés à la consommation - Traçabilité.	10	01/05/2016
» <a href="#">PPV 2067</a>	Etiquetage et normes commerciales pommes de terre - Production primaire.	2	26/07/2007
» <a href="#">PRI 2070</a>	Production - Plantes ornementales, plants, semences et matériel de multiplication - Contrôle phytosanitaire.	9	01/06/2016
» <a href="#">PRI 2124</a>	Exploitation de jardins botaniques, espaces verts - Phytosanitaire, contrôle physique.	9	01/06/2016
» <a href="#">PRI 2128</a>	Production de végétaux (denrées alimentaires, aliments pour animaux) - Pesticides.	9	01/06/2016
» <a href="#">PRI 2139</a>	Laboratoire organismes nuisibles - Fins scientifiques.	2	03/02/2014
» <a href="#">PPV 2157</a>	Organismes de certification NIMP-15.	1	31/07/2007
» <a href="#">PRI 2162</a>	Production - Pommes de terre - Contrôle phytosanitaire.	5	01/09/2015
» <a href="#">PRI 2165</a>	Contrôle phytosanitaire - Zones tampons feu bactérien - Objets et vergers.	4	01/07/2015
» <a href="#">PRI 2172</a>	Emballages en bois NIMP-15 - Contrôle phytosanitaire.	3	03/03/2014
» <a href="#">PRI 2175</a>	Commerce de détail - Plantes ornementales, plants et matériel de multiplication - Contrôle phytosanitaire.	9	01/06/2016
» <a href="#">PRI 2190</a>	Production des plantes ornementales, semences, plantes et matériel de multiplication - Exploitations avec un agrément passeports phytosanitaires - Traçabilité.	9	01/05/2016
» <a href="#">PRI 2198</a>	Détention de pesticides, pulvérisateurs - autre que producteur de denrées alimentaires et/ou aliments pour animaux	4	01/06/2016
» <a href="#">PRI 2207</a>	Production - Plantes hôtes avec passeport <i>Phytophthora ramorum</i> - Contrôle phytosanitaire	4	03/03/2014
» <a href="#">PRI 2234</a>	Commerce de gros - Pommes de terre, fruits et légumes - Traçabilité.	6	01/05/2016
» <a href="#">PRI 2240</a>	Autocontrôle - Garantie contrôle fruits et légumes marché interne.	5	02/02/2016

# Become of controls

- classification of non-conformities
  - 1 / 3 / 10 ou 10\*

### 2.3. Mesures possibles

Voir « Action » du tableau ci-dessous.

Inspection	Type de NC	Action	Résultat d'inspection
1	A partir de 1 NC = 10*	PV	Non favorable
2	A partir de 1 NC = 10 et T > 20 %	PV	Non favorable
3	A partir de 1 NC = 10 et T ≤ 20 %	Avertissement	Non favorable
4	A partir de 1 NC = 3 et T > 20 %	Avertissement	Non favorable
5	A partir de 1 NC = 3 et T ≤ 20 %		Favorable avec remarques
6	Uniquement des NC = 1		Favorable
7	Pas de NC		Favorable

NC = Non-conformité

PV = Procès-verbal

$$T = \text{pourcentage total de NC} = \frac{NC \times 100}{C + NC}$$

minutes  
warning

## Become of controls (2)

- Favorable without remarks
- Favorable with remarks
- Warning
- seizures of products
- Product consignment (release analyzes)
- Temporary closure (ex: C @ D)
- Withdrawal of authorization, approval
- Definitive closure (eg illegal trade)

# Funding of the FASFC

- Contributions
  - mandatory
  - Participation in the control operations of any operator
  - Payment by sector
- Retributions
  - re-check
  - certification
  - Exportation
  - expertise



## V.2. meat Inspection

# fresh meat – inspection tasks

- A. FCI
- B. ante-mortem inspection
- C. animal welfare (transport and slaughter)
- D. post-mortem inspection
- E. risk specified materials and other animals by-products
- F. laboratory test

# laboratory test

- control plan
- Targeted monitoring plans (ex : directive 96/23)
- BSE
- diseases detection (OIE)
- trichinae...

# fresh meat – inspection tasks

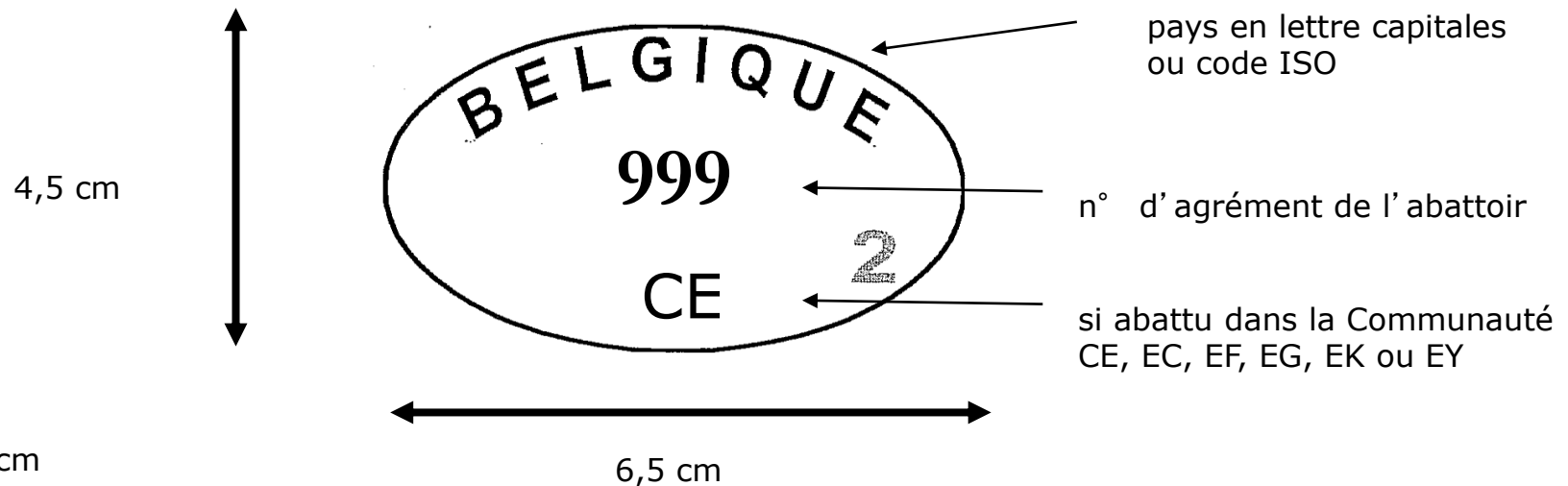
- A. FCI
- B. ante-mortem inspection
- C. animal welfare (transport and slaughter)
- D. post-mortem inspection
- E. risk specified materials and other animals by-products
- F. laboratory test
- G. health mark

## fresh meat : health mark

- Applied by or under the responsibility of the official VT
- No reason to declare meat unfit for human consumption
- Carcasses of:
  - Ungulates
  - Farmed game other than lagomorphs
  - Wild game
- Brand on each part:
  - Half-carcass
  - quarter
  - Half-carcass cut into 3 pieces
- Ink or fire

# health mark : no restriction

- no restriction : The carcass is fit for human consumption (at EU level)



lettres : ht 0,8 cm  
chiffres : ht 1 cm  
info permettant d'identifier le VT officiel

## fresh meat : actions

- Communication of inspection results
- Decision on FCI
- Decision concerning live animals
- Decision on welfare
- Decision on Meat

# fresh meat : communication

- If risk to human or animal health:
  - Operator
  - VT of exploitation, possibly competent authority of the herd of origin
  - Competent authority if compulsorily notifiable disease (OIE)
  - Competent authority of another MS
- database (Beltrace – Foodnet):
  - inspections results
  - tests results



## fresh meat : decision FCI

- Slaughter only if FCI present
  - If absent:
    - Possible slaughter authorization
    - Separate storage
    - No health mark before arrival
    - > 24 hours: final seizure
  - If FCI reveals NC:
    - Animal, holding or blocked area
    - Drug treatment, other risk
- ⇒ Refusal, separate slaughter or seizure
- ⇒ AC measures against the operator

# Fresh meat: decision live animals

- Correct identification
  - If not verifiable: separate slaughter and seizure
- Horses: slaughter authorized for welfare but
  - No mark before regularization
- State of cleanliness
- Health status: if disease => separate slaughter and seizure
- If slaughter on order: precautionary measures
- No output except severe failure

# Fresh meat: decision welfare

- Immediate corrective and preventive measures by the operator
- Proportionate and progressive approach:
  - instructions
  - Slow production
  - Stop production
- Possibly informing CA
- Welfare Measures in Transportation

# Fresh meat: decision on meat

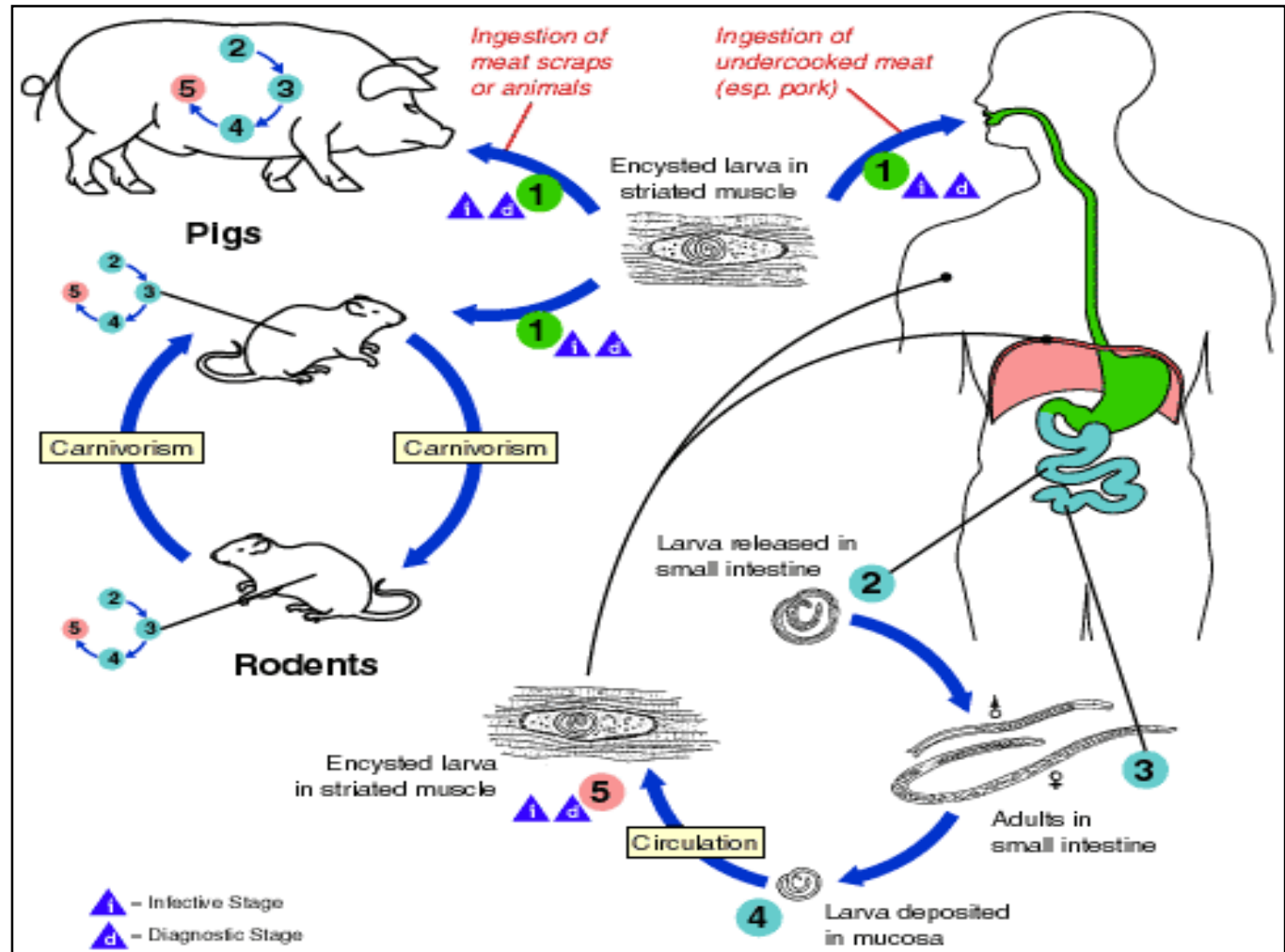
- No ante mortem
- Non-inspected post-mortem offal
- Animals dead, stillborn or <7 days
- Sick animals (OIE, other generalized disease)
- Non-compliance with microbiological criteria
- Parasitic infestation (except limited cysticercosis)
- Residues, contaminants, prohibited substances
- (Livers and Kidneys > 2 years: heavy metals) → kidneys > 1 year

# Fresh meat: decision on meat

- Illegal treatment (decontaminants, ionizations, ...)
- Physiopathological alterations, emaciation
- Organoleptic abnormalities (sexual odor)
- MRS
- Fecal contamination
- Any other reason in the opinion of the VT

# Fresh meat: remark for trichinae

- Belgium: 'region at negligible risk of trichinae in domestic pigs' →
  - No requirement for systematic testing if accommodation conditions are controlled (eg testing for outdoor pork)

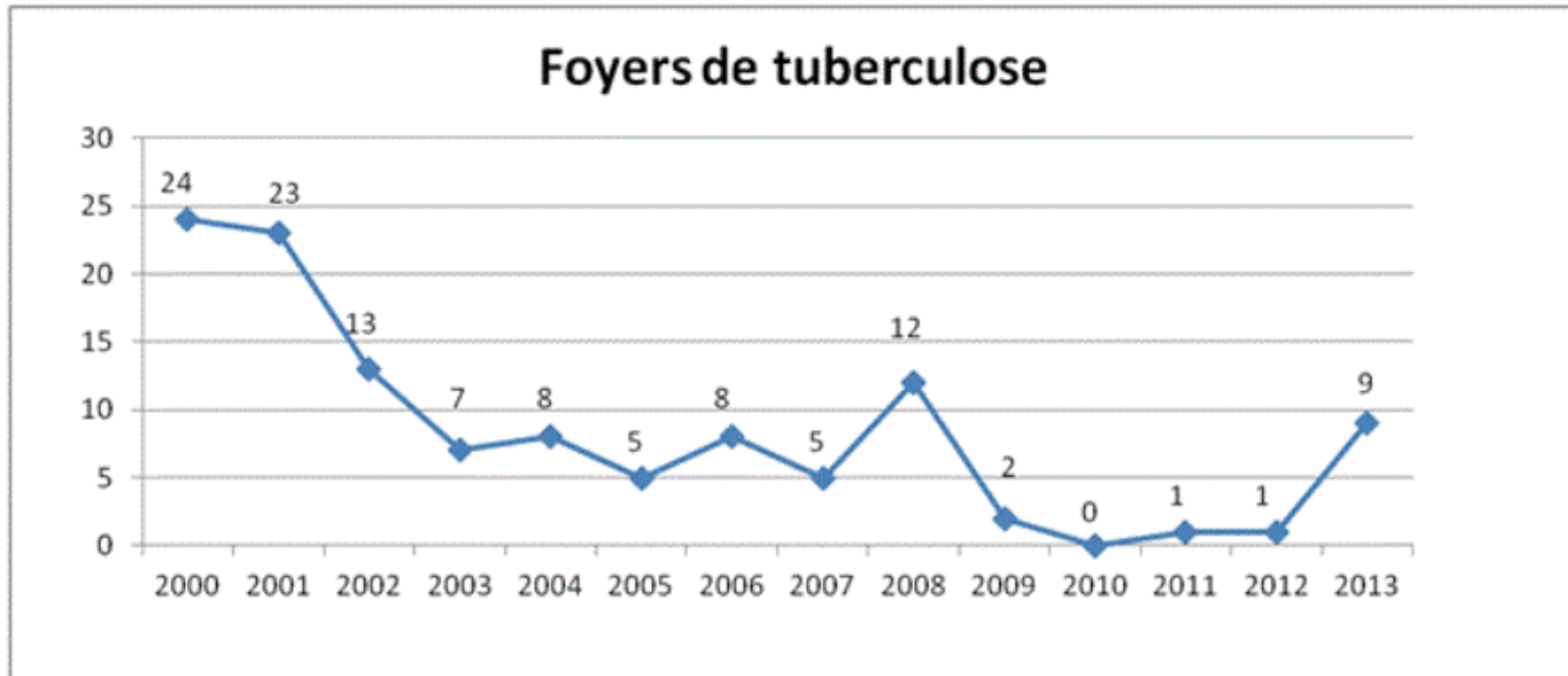


# Revision of meat inspection

- Context of the modernization of meat inspection
  - Tasks entrusted to EFSA
  - Procedures not adapted to the current context (eg Salmonella, Campylobacter)
  - Cross contamination
  - Inspection procedures come from a historical context (tuberculosis, trichinellosis and cysticercosis)

# The situation of bovine tuberculosis in Belgium

- Since 2003, officially free of BT (0.1% contaminated herds)





**The European Food Safety Authority (EFSA) has completed a major piece of work that will provide the scientific basis for the modernisation of meat inspection across the EU. Following a risk based approach, EFSA has identified and ranked public health hazards in meat. As requested by the European Commission, EFSA has recommended improvements to meat inspection procedures to protect consumers from risks related to such hazards.**

EFSA's Executive Director, Catherine Geslain-Lanéelle, said: "This work will support risk managers in mitigating public health risks at an important step in the meat production chain".

The four scientific outputs published today provide advice on meat inspection procedures in cattle, sheep and goats, farmed game, and domestic solipeds such as horses. These outputs follow two previous opinions on inspection of swine and poultry, published respectively in 2011 and 2012. Since then EFSA has assessed meat inspection procedures for a broad variety of meat-producing animals in the EU.

Traditional practices of meat inspection are not always suitable for detecting the main meat-borne hazards such as *Campylobacter* and *Salmonella* or contamination by chemical substances such as persistent organic pollutants or prohibited substances. For this reason, the European Commission decided that meat inspection practices in the EU should be modernised.

For all types of meat-producing animals considered, EFSA has identified foodborne biological and chemical hazards and ranked them according to their risk for public health.

For biological hazards, the priority ranking was based on assessment of their impact on incidence of disease, the severity of the disease in humans and evidence that consumption of meat from the various species is an important risk factor for the disease.

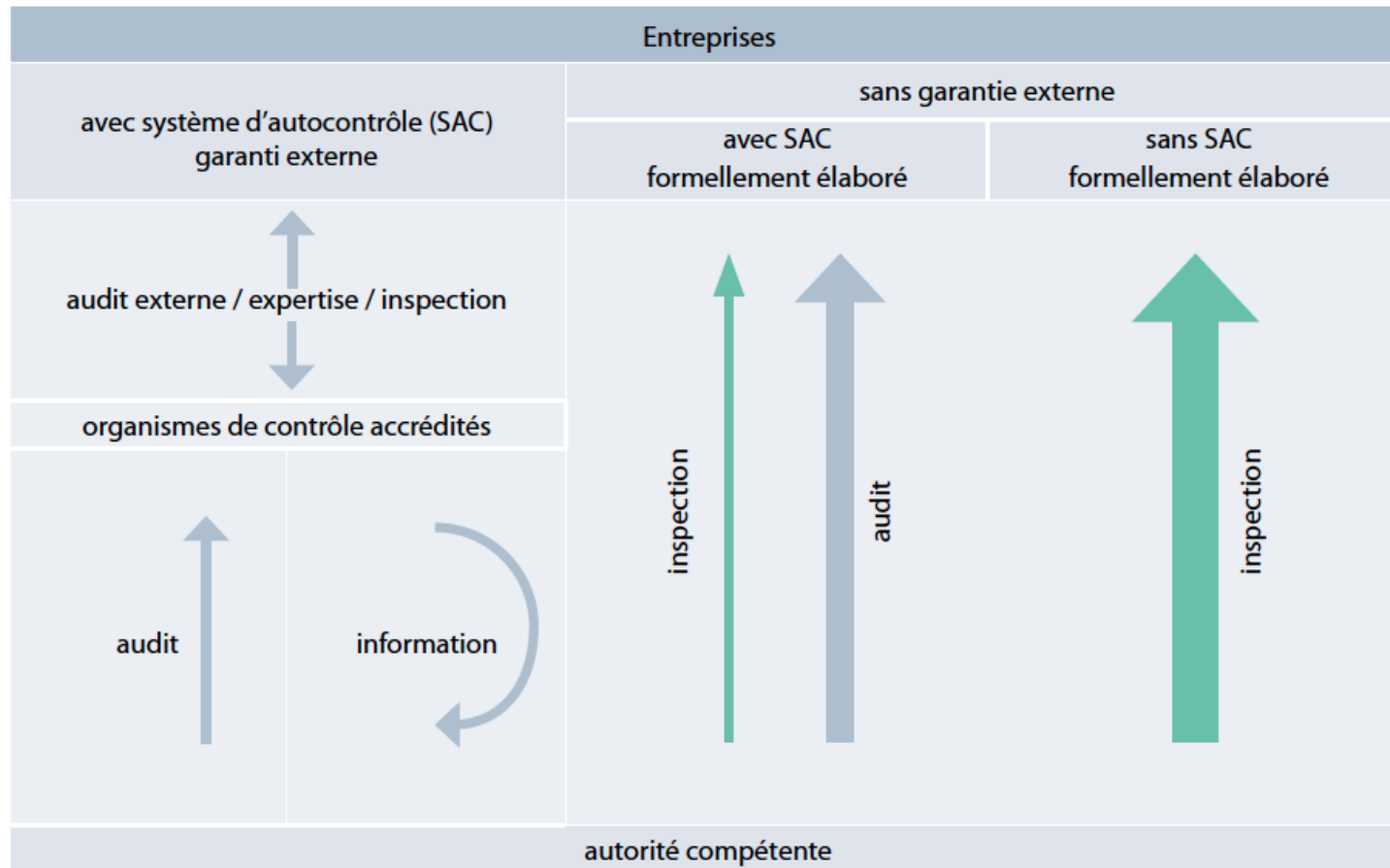
Risk ranking of chemical hazards was based on the outcomes of the National Residue Control Plans for 2005- 2010 and other testing programmes as well as substance-specific criteria, such as its toxicological profile.

For the most relevant foodborne biological hazards, EFSA has also proposed harmonised epidemiological indicators. The indicators will be useful in the context of the proposed comprehensive meat safety assurance system, enabling the categorisation of farms, flocks or herds and abattoirs according to potential risk and the setting of microbiological targets for carcasses.

EFSA scientific experts have recommended improvements to existing practices or alternative methods for the inspection of meat. EFSA's experts also considered the implications of the proposed changes to current practices for surveillance of animal health and welfare.

## V.3. Validation of ACS

### Promotion de l'autocontrôle



Business plan de l'AFSCA 2015-2017

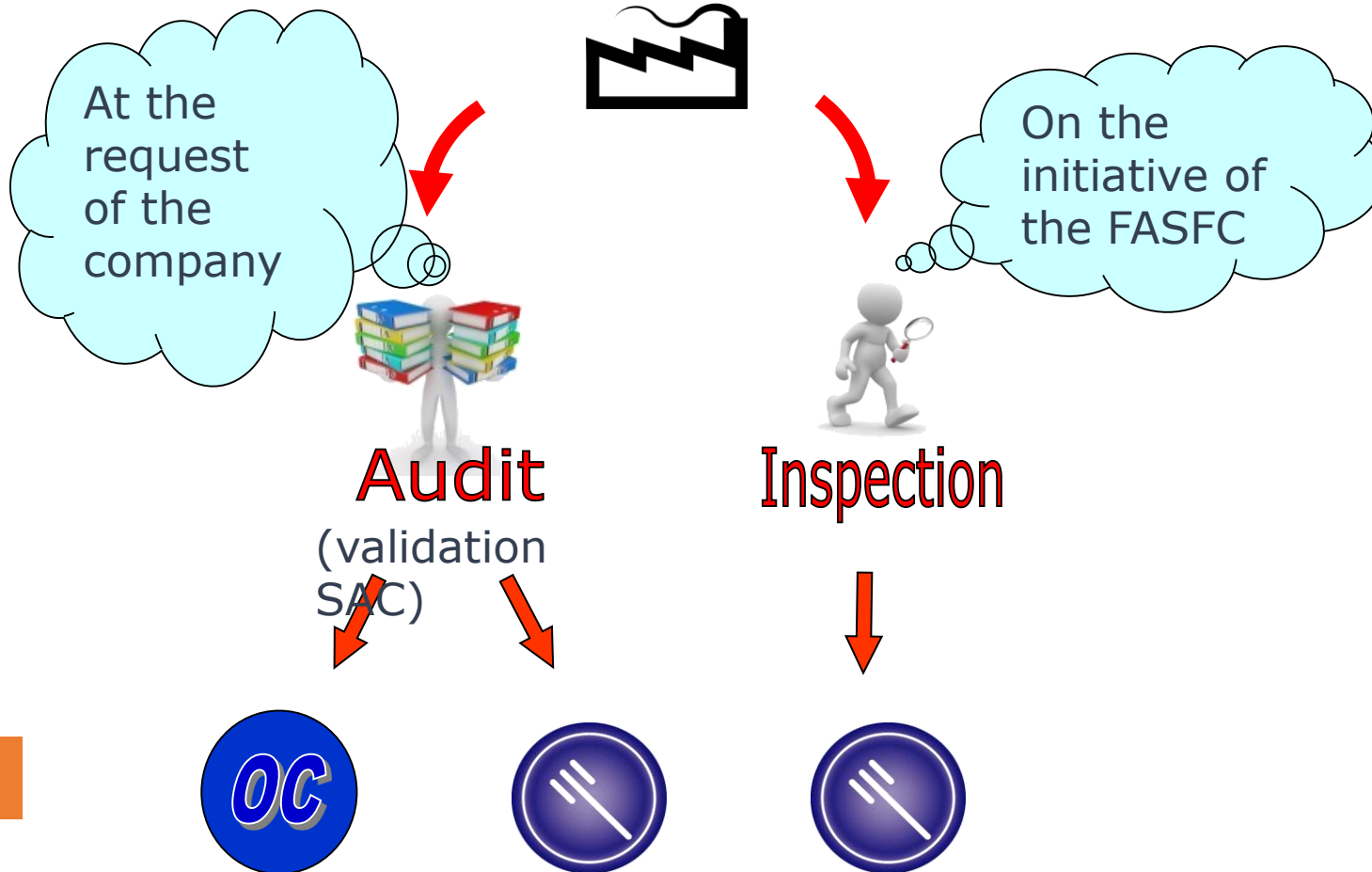
# Validation ACS

## After the guide validation...

- **Entreprise :**
  1. Implement the guide + follow training
  2. Request a validation audit of the ACS
  
- **OCI :** To be accredited (Belac) + to obtain agreement (AFSCA)

# Validation of ACS

## Audit vs inspection



NB: if no guide in the area, It is the AFSCA that audits

# Validation of ACS : guides in B2B

- G-002 Dairy Products
- G-004 Breweries
- G-005 Ice Creams
- G-006 Poultry preparation slaughtering
- G-011 Food supplements
- G-014 Potatoes and Vegetables
- G-017 Transport
- G-018 Cutting and Cutting Red Meat Preparation
- G-019 Meat Products
- G-020 Meuneries
- G-022 Choprabisco
- G-024 Margarine
- G-026 Bakery
- G-027 Coffee
- G-029 Drinking Water
- G-030 Mielleries
- G-032 Fish
- G-038 Agrofournitures

# Validation of ACS : guides in B2C

- G-003 butchery
- G-007 Retail Trade in General Supply Version 2
- G-023 sector Horeca
- G-025 community kitchens and nursing homes
- G-026 bakeries and pastries version 2
- G-034 production and sale of dairy products on-farm (G-034) version 1
- G-041 Collective Community Settings for Early Childhood Version 1

# Validation of ACS

## The principles

- A company must have a ACS possible → sanction (there are self-inspection inspection LCs)
- A company can use a guide to develop its ACS
- A company can have its ACS validated through an audit
- A company with a validated ACS for all its activities can benefit from a bonus
- A company may benefit from a decrease in inspections for validated activities
- Validation of the SAC can be done by an CIO or the FASFC



E.g. : primary production

In short, the self-control you need to apply is:

- To regularly monitor compliance with hygiene rules,
- To put in place traceability: keeping a register for a number of data,
- Where applicable, to comply with the mandatory notification: inform the FASFC of risks to human, animal or plant health (UPC coordinates in annex pg.18).

To achieve this you have an essential tool: the sector guides.

# The audit...

- Long-term view of the overall quality system of the company  
→ global and extended in time.
- On a repository
- Continuous improvement
- Audit report + certificate

# The categories of non-conformities

Non-Conformities		Justification	Notification ?	Sanction ?	CA ?	Audit
Major	with notification	Present risk to consumer or plant safety	yes	<ul style="list-style-type: none"> <li>- stop inspection/audit</li> <li>- Closing or blocking the company</li> </ul>	Immediate	Not favorable
	without notification	Risk of product contamination - loss of traceability	No	Audit or inspection not favorable	Very short time (often 1 month)	Not favorable

# The categories of non-conformities

Non-Conformitis	Justification	Notification ?	Sanction ?	CA ?	Audit
Minor	indirect risk of contamination	No	No	in a longer period of time (max 6 mo)	Favorable if CAP <b>correctives actions plan</b> (approved by auditor)
Remarks	weak Risk of contamination	No	No	not mandatory	Favorable

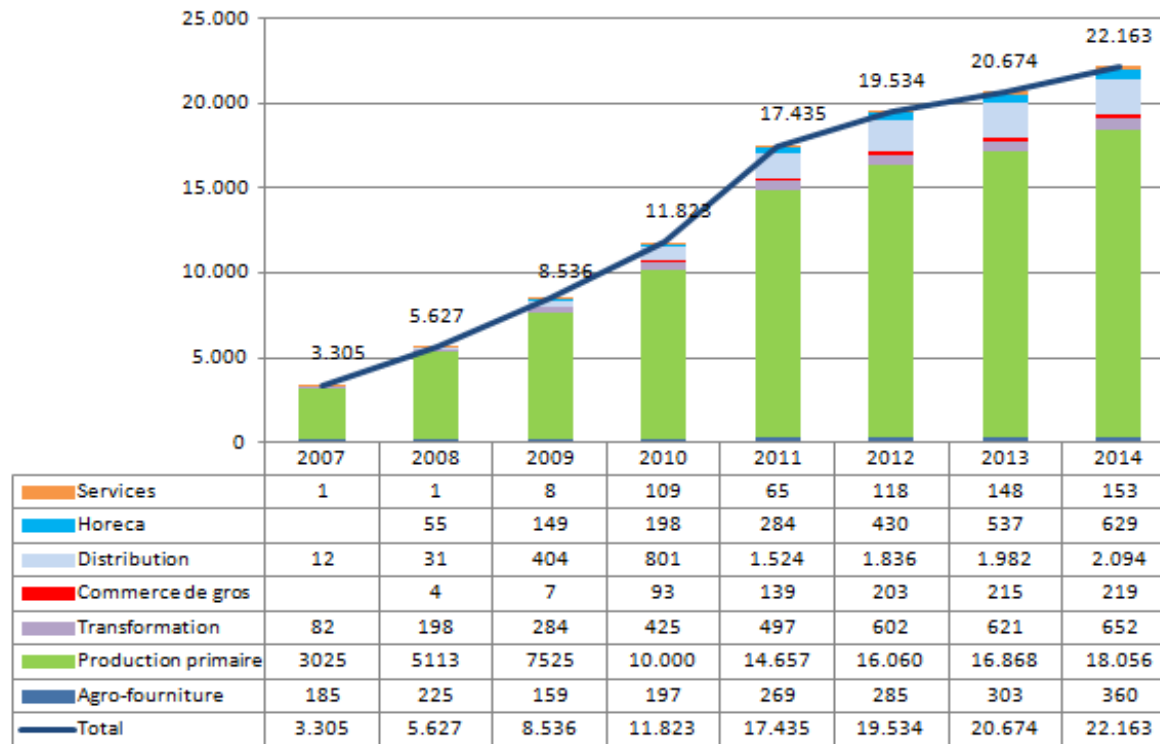
# Key-elements of CL

- I. KEY ELEMENT: FOOD SAFETY MANAGEMENT SYSTEM
- II. KEY ELEMENT: GOOD MANUFACTURING PRACTICES, GOOD DISTRIBUTION PRACTICES
- III. KEY ELEMENT: HAZARD ANALYSIS AND CRITICAL CONTROL POINTS

# Validation of ACS

## Numbers of establishment units with a entirely validated ACS : évolution

Fin 2014, 22.163 établissements disposaient d'un système d'autocontrôle validé pour l'ensemble de leurs activités.



# CIBs

## Requirements for CIBs (Certification and Inspection Bodies)

- Accreditation (~Belac or equivalent)
  - ISO 17020, EN 45011, ISO 17021
- Agreement (only AFSCA)
  - Royal decree self-check
    - Independence
    - Professional secrecy (no professional secrecy towards the authorities)
    - Qualification of auditors
    - Follow Agency's instructions
    - Mandatory notification



# CIBs Auditors

- General: knowledge of the sector guide and audit techniques, independence, ...
- AR 14-11-03; art. 10: diploma, experience, ...
- OCI Auditors: OCI Liability Selection Procedure

Special case of slaughterhouses and cutting plants:  
audits By official veterinarians (FASFC or CDM)

Specifications VIII "self-checking audits": additional requirements



# CIBs

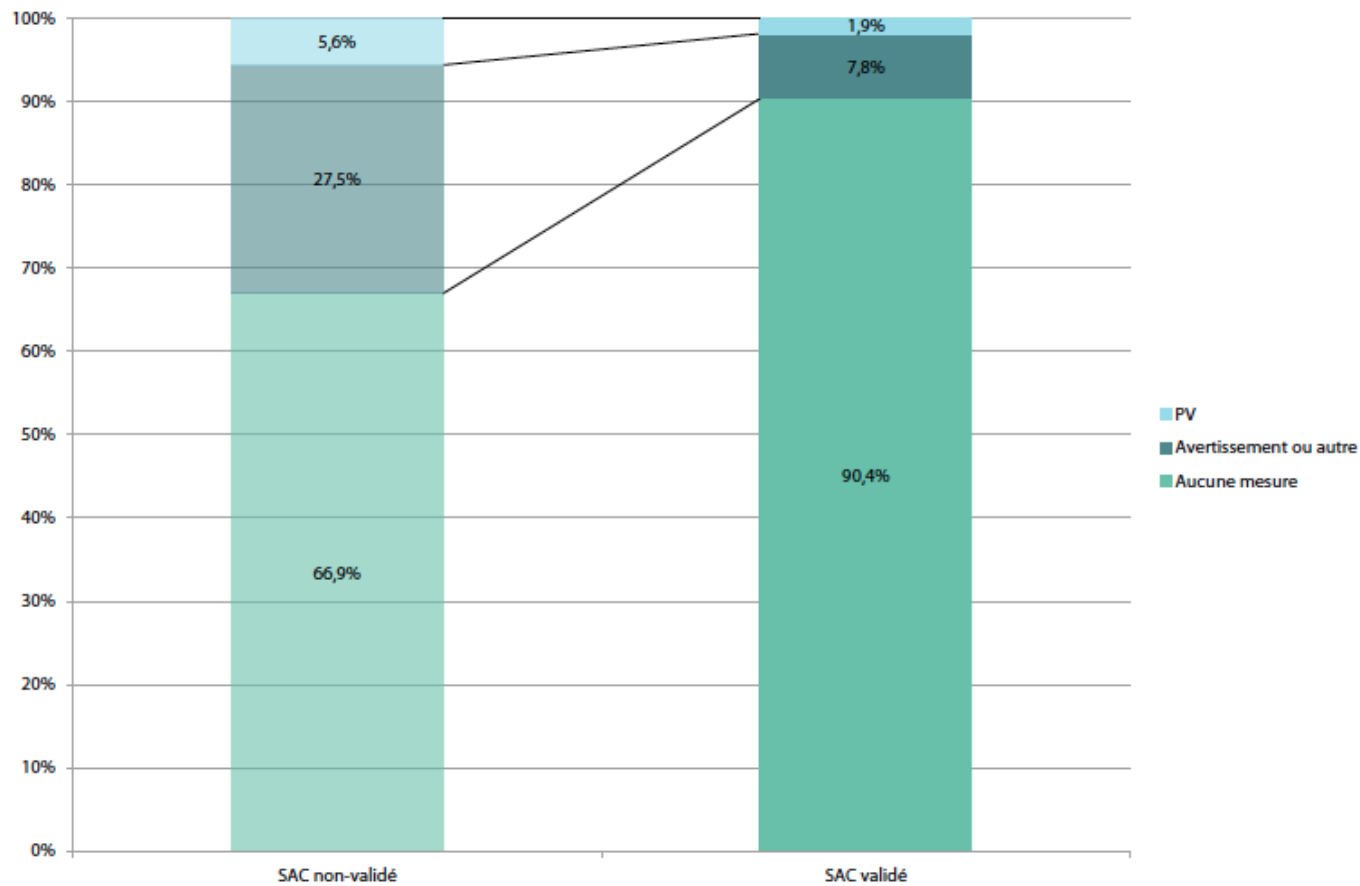
## Specifications VIII

- Request for audit and audit via an CIB (never directly via an auditor)
- Auditor works as independent through an CIB (not salaried)
- Auditor signs the report and assumes responsibility as a natural person
- Auditor = certified veterinarian: loss of approval → can no longer perform audit
- Signature of the agreement with the Agency → is not a qualification → qualification = responsibility CIB
- Independence: flexibility → do not exaggerate

# Period of validity (validity of the ACS)

- Agrofurniture & Transformation: 1 year
- Wholesale trade: 2 years
- Distribution and HoReCa: 3 years
- Primary sector & transport: 4 years

Les résultats des missions sont nettement plus favorables dans les établissements disposant d'un système d'autocontrôle (SAC) validé



AFSCA, faits et chiffres 2015

# Note: At the distribution level

- Almost all the distribution sector has advantages! (Rare exceptions)



VOUS AVEZ FAIT CERTIFIER VOTRE **SYSTÈME D'AUTOCONTROLE** PAR UN ORGANISME DE CERTIFICATION AGRÉÉ PAR L'AFSCA (OCI) :

**Votre entreprise est digne de confiance !**

Vous aurez moins de contrôles

Vous pouvez bénéficier du « bonus » : votre contribution est diminuée de 50%.

Vous obtenez le « Smiley ».