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Food Safety Act: foods of animal origin other than meat

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Commodities covered

- Milk and milk products
- Eggs and egg products
- Fish and fishery products
- Honey



Scope and powers

Veterinary legislation should address the following:

- arrangements for inspection;
- conduct of inspection based on veterinary expertise;
- relevant health standards;
- application of health identification marks, which are visible to the intermediate or final user.

The competent authority should have the powers and means to rapidly withdraw any products deemed to be hazardous from the food chain or prescribe use or treatments that ensure the safety of such products for human or animal health.



OIE Terrestrial Code

For certain diseases covered in Chapters 8-15 of the OIE *Terrestrial Animal Health Code*, e.g. Anthrax, Avian influenza, Bovine TB, FMD, Newcastle Disease, recommendations are given on conditions for importation of certain products destined for human consumption, e.g. milk and milk products and eggs and egg products.



Terrestrial Code Article 8.5.28

Recommendations for importation of milk , cream, milk powder and milk products from FMD infected countries
Veterinary Authorities of importing countries should require an international vet. certificate attesting that:

1. a) products originate from herds or flocks which were not infected or suspected of being infected with FMD at the time of milk collection;

1. b) products have been processed to ensure destruction of FMD virus using a specified procedure.

2. precautions taken after processing to avoid contact with any potential source of FMD virus.



Milk and milk products: principles

The following principles apply to the production, processing and handling of milk and milk products:

- From the point of production to the point of consumption, dairy products should be subject to a combination of control measures and these control measures should be shown to achieve the appropriate level of public health protection.
- Good hygienic practices should be applied throughout the food chain so that milk products are safe for their intended use.



Milk and milk products: principles

- Wherever appropriate, hygienic practices for milk and milk products should be implemented within the context of HACCP.
- Control measures should be validated as effective.
- Producers, competent authorities and consumers all have a role to play in ensuring the safety and suitability of milk and milk products.



Milk: primary production (1)

Codex Code of Hygienic Practice for Milk and Milk Products contains principles and guidelines for primary production of milk, including:

- Areas and premises for milk production
- Animal health
- Animal feed
- Pest control
- Veterinary drugs
- Hygienic milking



Milk: primary production (1)

- Handling, storage and transport of milk
- Documentation and record keeping

There are special recommendations for the production of milk used for raw milk products



Milk and milk products: control measures

The Codex Code also contains guidelines for the management of control measures during and after processing milk, including:

- Control of food hazards, microbiological, chemical and physical
- Time and temperature control
- Microbiostatic control measures
- Microbiocidal control measures, including pasteurization



Codex standards, etc.

- Standard for milk powders and cream powder
- Standard for fermented milks
- Standards for named cheeses, e.g. Cheddar, Gouda
- Codex MRLs for residues of veterinary drugs in milk can be found at:

(<http://www.codexalimentarius.net/vetdrugs/data/index.html>)



Milk and dairy products: EU requirements (1)

EU requirements for milk and dairy products include:

- Animal health requirements for raw milk production,
- Requirements for premises and equipment
- Hygiene during milking, collection and transport
- Staff hygiene
- Criteria for raw milk (plate count, somatic cell count, antibiotic residues)
- Temperature requirements



Milk and dairy products: EU requirements (2)

- Requirements for heat treatment
- Wrapping and packaging
- Labelling
- Identification marking

Further details can be found in Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin.



Eggs and egg products

- Codex Code of Hygienic Practice for Eggs and Egg Products
- OIE *Terrestrial Code* Chapter 6.5 contains recommendations for the prevention, detection and control of Salmonella in poultry, including layers.



Fish and fishery products: OIE

Section 5 of *OIE Aquatic Animal Health Code* contains recommendations on trade measures, importation and exportation procedures and health certification for aquatic animals and aquatic animal products.

These recommendations cover, *inter alia*, responsibilities of the exporting and importing countries, certification procedures, criteria to assess the safety of aquatic animal commodities and model health certificates for international trade in live aquatic animals and products of aquatic animal origin.



Fish and fishery products: Codex (1)

Code of Practice for Fish and Fishery Products includes:

- General considerations for handling fresh fish
- HACCP- and Defect Action Point (DAP) analysis
- Processing of live and raw bivalve molluscs, fresh frozen and minced fish, frozen surimi, salted and dried salted fish, smoked fish, lobsters, crabs, shrimps, prawns, cephalopods, canned fish, shellfish and other aquatic invertebrates
- Transportation and retail
- Potential hazards associated with fresh fish, shellfish, etc



Fish and fishery products: Codex (2)

Codex standards for fish and fishery products include standards for:

- Canned tuna and bonito
- Quick frozen finfish, eviscerated or uneviscerated
- Canned shrimps and prawns
- Live and raw bivalve molluscs
- Canned finfish
- Quick frozen fish fillets



Special provisions for shellfish

- Special provisions for shellfish may determine:
 1. The sanitary conditions governing professional practice at each of the production stages of shell fish;
 2. Creation of categories of water based on quality and health criteria
 3. The definition of, and methods for determining and interpreting, the quality and health criteria for categories of water;
 4. The delineation of zones in which shellfish are harvested, relayed. Purified, cultivated or prepared;



Special provisions for shellfish

5. Surveillance methods for these zones
6. Activities permitted in each of these categories and the rules governing their use;
7. Rules governing the transfer of shellfish from one category of zone to another;
8. Quality and health rules governing the transport of shellfish;
9. Measures related to restrictions on the marketing of shellfish or the closure of zones when the water quality is found to have deteriorated.



Honey

Chapter 9 of the *Terrestrial Code* contains recommendations on the requirement for presentation of international veterinary certificates on importation of honey by countries officially free from certain bee diseases.

Codex has established a standard for honey



Further information

Further information on Codex and OIE standards, recommendations, etc. can be accessed via:

- the OIE website (www.oie.int)
- the Codex web site: www.codexalimentarius.net

