

Lecture on corporate social responsibility

General Food Law and Food Hygiene Legislation

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EU legal framework

- **The General Food Law** (Regulation (EC) No 178/2002) imposes general obligations to provide safe food. And according to **Regulation (EC) No 853/2004 on the hygiene of foodstuffs**, food businesses are required to implement procedures to prevent unsafe foods.
- Under these laws food manufacturers, caterers and other businesses in the food chain are responsible for and obliged to:
 1. Provide safe foods
 2. Implement procedures to prevent unsafe foods,
 3. Be able to trace their food one step back and one step forward,
 4. Withdraw and recall unsafe foods
 5. Cooperate with competent authorities

Harmonization

- The principles of **food control** are fully harmonized in the European Union. In Germany the 16 Lander are responsible for the enforcement of the food control.
- Working bodies and committees provide a uniform implementation and enforcement.

Germany

- Germany has an excellent reputation for its high level of food safety.
- Institutions on the European, national, state and municipal level constantly monitor food products along the whole supply chain from the importer or producer to grocery stores and restaurants' kitchens, in order to ensure a high standard of quality.
- Manufacturers, importers, vendors and retailers are all responsible for the food they place on the market.

Germany

- The German official food control does not differ much from the EU principles:
- Safeguarding health
- Safeguarding consumer interests (protection against deception and fraud)
- Assurance of food quality and honest trading

Food control in Germany

- *Type of control:*
- routine (random) checks
- on suspicion
- in all phases of production, manufacturing, import, treatment, storage, transportation and sale
- as a rule without notice
- sample-taking and analysis of samples

Food control in Germany

- The staff involved in food control in the different Länder has similar professions.
- Scientifically trained experts: **veterinarians, food chemists, medical doctors**
- Scientifically untrained persons: **food inspectors**
- **Food inspectors** are basically educated policemen, after 6 years they get a 2 years special training for food control
- There are **49 accredited state Laboratories** in Germany for food control.

Statistics

- In Germany the **sampling** and analysis of samples is traditionally very important.
- 5 samples per 1000 people are taken in one year.
- The results show the necessity : 17 % of the examined samples have infringements. But only 0,3 % of the samples are dangerous to health.

Conclusions

- Germany has a strong tradition in food safety and hygiene
- Food manufacturers are responsible and problems occur rarely

This is largely due to:

- Strict legal framework
- Quality control and infrastructure
- Ethical sense and quality imperative

Thank you for your attention!

Do you have any questions?