

'Safe' food (e.g. meat), or appears to be safe

Cambridge Global Food Security

24 July 2020 Coffee break seminar

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My opinion on 'safe' food (meat): based on

My experience: since my graduation in 1988 followed by career (small/& large animal practice & official veterinary controls) including ' Operation Aberdeen & Eurofreeze NI" & reading various files/legal / practical opinions/ discussions (lawyers/ EU inspectors/ policy), teaching and discussing etc....

and from reading..

Msc. thesis report of Daniela Polinski:

"Unfit for Human Consumption – Application and Interpretation of the concept' unfit for human consumption ' according to Article 14 (2) (b) Regulation (EC) 178/ 2002 in the European Union
Wagenningen, University & Research 2017

How to read legislation!

Politics
Economy
Science
Tradition
Sociological
Environment
Religion



Today's presentation ... hoping to be

- Interesting/thought provocative....
- Interactive – encouraging critical thinking..
- Beneficial / Useful
- ???



EC Regulations.... Interesting..! To quantify the words ..	Safe	Unsafe
(EC) No 852/2004 On the hygiene of the foodstuffs;	0	1 In Recital
(EC) No 853/2004 Specific hygiene rules for POAO	0	0
NEW Regulation (EU) on Official Controls (EC) 2017/625 and 2019/627	6	0
(EC) 178/2002 - On General principles of food law, establishing the EFSA and laying down the procedures in matters of food safety	12	14

'Safe' in the context of Recitals: *'free movement of safe and wholesome food'.....
'Establishing whether food is safe''Safe system that supplied food is safe'...*

'Safe' in the context of Articles e.g Article 14 (EC) 178 /2002 ...

7. Food that complies with specific Community provisions governing food safety **shall be deemed to be safe insofar as the aspects covered by the specific Community provisions are concerned.**

9. Where there are no **specific Community provisions, food shall be deemed to be safe** when it conforms to the specific provisions of national food law of the Member State in whose territory the food is marketed, such provisions being drawn up and applied without prejudice to the Treaty, in particular Articles 28 and 30 thereof.

Definitions

many, some general, some not
if they don't suit not liked



Defined

- Food (Meat)
- Hazards
- Risks
- Audit
- Official Controls
- **Unsafe**
- Etc.

Not defined

Safe

**Is there a need to define
'safe'?**

Possible?

Necessary?

Appropriate?



'Safe' food definition?

could not find any as such...

On 'safe food' Article 14 of Regulation (EC) 178/2002

1. Food shall not be placed on the market if it is **unsafe**.
2. Food shall be deemed to be **unsafe** if it is considered to be:
 - a) **Injurious** to health;
 - b) **Unfit** for human consumption

UK FOOD SAFETY ACT 1990

For the purpose of this Part food fails to comply with food safety requirements if -

- a) It has been **rendered injurious** to health...
- b) It is **unfit for human consumption**
- c) It is contaminated (whether by extraneous matter or otherwise) that it would not be **reasonable** to expect it to be used for human consumption in that state;

If it is unfit, is it unsafe? Why and how unsafe?

MEAT EXAMPLES: Visible lesions/observations for meat: indicative? diagnostic? localised? generalised? notifiable disease? Dangerous - communicable to animals/humans ?

EU OC Regulation 2019/627 requires for 'Meat is to be declared unfit for human consumption if :

No ante or post mortem inspection except hunted wild game	Unsafe or ????? Meat may be quite 'normal'!!
Animals affected with generalized disease, such as generalized septicaemia etc	Unsafe or ?????. Usually 'abnormal'
Exhibits parasitic infestation....Localised / generalised and some specific differences	Unsafe or ????? 'Abnormal'
Contains residue or contaminants in excess of the levels laid down in Community legislation...	Unsafe or ??? e.g. Drugs.. Heavy metals Lead, Cadmium , Arsenic... etc.. Meat may be quite 'normal'

ALSO TO NOTE: Common pathogens e.g., *Salmonella*, *Campylobacter* are not visible

Important to consider from` Article 14 (5) Regulation 178/2002,

‘In determining whether any food is **unfit** for human consumption, **regard shall be had** to whether the food is **unacceptable** for human consumption according to its **intended use, for reasons of contamination**, whether by extraneous matter or otherwise, or through putrefaction, deterioration or decay’.

Differences in terminology/approaches ?

e.g. world & EU

Codex Alimentarius

- Food Safety
- Food **suitability**: *refers to positive state of food as opposed to General food law i.e. unfit is negative state of food*

***Suitable** means assurance that food is acceptable for human consumption according to its intended use*

General Food Law GFL (EU)

Deemed to be unsafe –if

- a) injurious – *straight forward*
- b) **unfit**

Further guidance requires to consider normal condition, distribution, etc and intended use e.g. cooking

and

What it says on label..



Differences in terminology/approaches ?

In some cases different authorities in countries provided different answers

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Different EU MSs: Cyp, Cro, Be, Cz, Est, Fi, De, Pl, Ro, Sp, Sw, Neth, UK

National case law; vary according to legal system e.g

1. Pesticide above MRL unfit in Cro, Cz, Est, Sw by 'law'. In others on case-by-case assessment.
2. No Traceability: unfit in Cz, Est, and in Cro must be removed from market in other countries case-by-case assess.
3. Mislabelled horse& beef – unfit in Be, Cz, Fi – in other fraud and case- by- case

NOTE: word harmful used...



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Cambridge Veterinary School

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Wide legal interpretation some MS s elaborate further in national laws (Cro, Cz, Est, Fi, Pl), rest have their interpretation

OK or NOT?

Why Not? Inside MSs it is important not to impose these differences to other MSs – free market need to function – no discrimination also respecting regional differences

THE FUN IS HERE ... MY ' Food', meat is safer, Healthier.....etc



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World + EU + Hygiene Regulations” + UK Sis + Guidance...

Regulations (EC) No 852/2004 On the hygiene of the foodstuffs; (EC) No 853/2004 Specific hygiene rules
Specific rules for the organisation of official controls on POAO; **Directive 2002/99/EC** - Animal health rules;
other relevant Regs, eg Zoonoses Directive, Welfare, Animal by products etc. **Regulation (EU) No 1151/2011**
agricultural products and foodstuffs

Other rules: TSE Regulation (EC) 999/2001 as amended Regulations **(EC) 178/2002** - On General principles
TRACEABILITY) (EC) 882/2004 - On Official Controls to ensure compliance with Food & Feed law **(EC) 2073**
(EC) 2074/2005 Implementing measures, **(EC) 2076/2005** Transitional arrangements, **(EC) 2075/2005** - Tric
(EC) 1662/1663/1664/1665/1666..... ,Organic production etc..

UK SI. E.g The Food Safety and Hygiene (England and other UK countries) Regulations 2013

•EC guidance documents

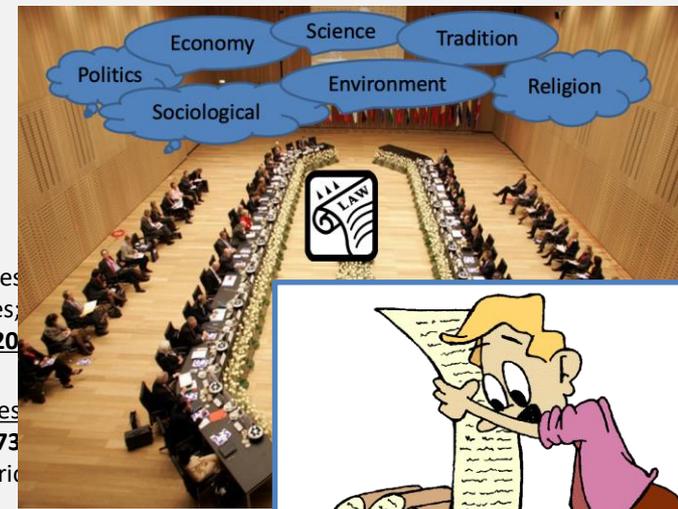
On the Implementation of Hygiene Regulations, Import requirements, Official controls, HACCP principles and facilitation of the implementation of HACCP principles, flexibilities etc.

• UK Guidance documents

Industry Guides – Sector specific, e.g. meat, milk, treated stomach, bladders, minced meat, meat products , ABP, etc.etc. HACCP

• Enforcers Guides and Codes of Practice

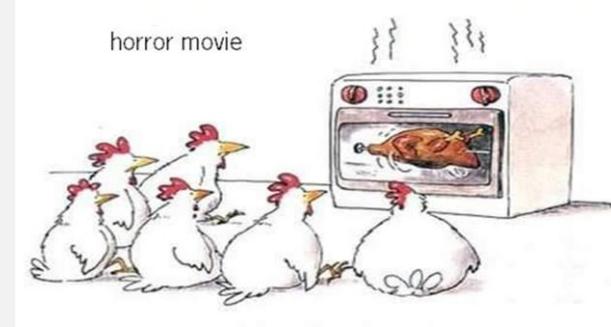
Local Authority and FSA Operations (DARD in NI) , MOC



**FANTASTIC, EASY, CONFUSING, GOOD, BAD
GETTING BETTER, WORSE, SUSTAINABLE ... etc...
??**

STILL

Whether we like it or not the differences exist in.....



Laws/Guidance/ Interpretations/Perceptions of
Suitable & Not Suitable, Normal & Abnormal,
Fit & Unfit, Safe & Unsafe (or appears to be unsafe) ,
harmful/ injurious to health.....

Unfit – legislation helps but not always i.e. does not say it is unsafe e.g. if it is unfit needs to be declared as ABP as Cat 1, 2, or 3..

