

**An Roinn Talmhaíochta agus
Bia**

**Áras Talmhaíochta
Sráid Chill Dara
Baile Átha Cliath 2**



**Department of Agriculture and
Food**

**Agriculture House
Kildare Street
Dublin 2**

FOOD AND FEED SAFETY

Producers of Primary Products must be registered by January 2006

Q What is primary production?

A It means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products. Examples of the products include:

- Products of plant origin: grains, fruit, vegetables, herbs, mushrooms
- Products of animal origin, e.g. eggs, raw milk, honey, meat, fish
- Wild game, the meat of which is intended for human consumption
- Products harvested in the wild: mushrooms, berries, etc.

Q Why does a primary producer have to register?

A There are new EU regulations on food and feed safety which revise and consolidate earlier legislation. These come into force on 1st January 2006. Part of the requirements are that people involved in the production of primary products must be registered as food and/or feed business operators.

Q What is a Food/Feed Business Operator?

A This means the natural or legal persons responsible for ensuring the requirements of food and/or feed law are met within the food/feed business under their control.

Q How does that affect a primary producer?

A The 'food/feed business' referred to above means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing or distribution of food/feed.

Q What do I have to do to comply with the EU Regulations?

A The main specific requirements are:

- to keep facilities used in connection with primary production clean and, where necessary, disinfected.
- to keep clean and, where necessary disinfect, equipment, containers, crates and vehicles,
- to ensure the cleanliness of animals going for slaughter,
- to ensure that staff handling foodstuffs are in good health and undergo training about health risks,
- to store and handle waste and hazardous substances so as to prevent

- contamination,
- to report suspected outbreaks of contagious diseases to the Competent Authority,
- to use feed additives, veterinary medicinal products, plant protection products and biocides correctly,
- to keep records of
 - the nature and origin of feed fed to animals,
 - veterinary medicinal products or other treatments given to animals,
 - the use of plant protection products and biocides,
 - the occurrence of diseases or pests and
 - the results of any relevant analyses carried out on samples taken from animals and/or plants.

Q What else do these requirements apply to?

A As well as affecting primary producers, these requirements also apply to:

- the transport, storage, and handling of primary products at the place of production,
- the transport of live animals or products of plant origin,
- transport operations to deliver primary products from place of production to an establishment.

Q How do I register?

A If you are in receipt of payment under the Single Payment Scheme, there will be a question included in the next form you are completing in 2006 on this issue. It will simply ask for your name and address and there will be a variety of activities listed where you will be asked to tick the ones relevant to you. This information will then be used to register you.

If you are not covered by the Single Payment Scheme, you can apply using the application form attached on this site and return to foodhygiene@agriculture.gov.ie or post to the address below.

Q What happens if I don't register?

A You will not be able to sell your produce without this registration. These regulations also form part of the cross compliance requirements under the Single Payment Scheme.

Q Are there any exceptions?

A Yes. These requirements do not apply to small quantities of primary products supplied directly by the producer to the final consumer or to local retail establishments directly supplying the final consumer.

Also operations such as occasional handling, preparation, storage and serving of food by private persons at events such as church, school or village fairs are not covered by this legislation.

Q Where is this list kept?

A The register will be maintained by this Department. The Food Safety Authority of Ireland (FSAI) will also have access to it.

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