

Department of Agriculture, Food and the Marine

Trader Notice MH 07/2015

To: All Food Business Operators at Approved Meat Establishments

Subject: Official Controls relating to sampling and reporting obligations under Commission Regulation (EC) No 2073/2005 on microbiological criteria for foodstuffs

This Trader Notice is a re-issued document of MH 07/2015, the amendment to this document has been highlighted below

Scope: Obligations and actions under 2073/2005 and 178/2002.

Background

Regulation (EC) No 178/2002 lays down general food safety requirements according to which food must not be placed on the market if it is unsafe. Regulation (EC) 2073/2005 lays down the microbiological criteria for process hygiene and food safety to which foods must comply. It is the responsibility of the FBO under the terms of their approval to comply fully with 2073/05 and 178/02 such that their Food Safety Management System (FSMS) reflects their legal obligations and they effectively implement this FSMS. A new approval condition is being introduced whereby Food Business Operators (FBOs) must instruct any private labs they use that any positive pathogen disclosed must be reported to plant DAFM office at the same time as it is sent to FBO.

Role of Food Business Operator:

In accordance with EU regulation, as outlined, the FBOs must report positive/presumptive positive laboratory findings to the competent authority (in charge) promptly i.e. no later than on the same day the FBO received notification. To ensure this outcome is achieved the FBO must instruct the private laboratory to include as part of the contract between the FBO & their private labs, that the DAFM office be informed immediately where positive pathogens are discovered and to promptly forward copies of all relevant reports via email. A hard copy should also be posted to the plant. (This stipulation now forms part of DAFM Conditions of Approval). In order to ensure that the message is received by the Official Veterinarian the message must be sent by the Lab to the following email address.

FoodSafetyLiaison@agriculture.gov.ie

Examples of required actions in 2073 are set out below (summary only – see Regulation for full details):

Food	Pathogen	Limit	Ref in 2073 annex 1
Poultry mince & meat preps intended to be eaten cooked	Salmonella (any spp)	N=5,c=0, Zero in 25g	1.5
Mince & meat preps intended to be eaten cooked, species other than poultry	Salmonella (any spp)	N=5,c=0, Zero in 10g	1.6
Poultry meat products intended to be eaten cooked	Salmonella (any spp)	N=5,c=0, Zero in 25g	1.9
Fresh poultry meat	Salmonella typhimurium and	N=5,c=0, Zero in 25g	1.28

Salmonella enteritidis

“Meat preparations” means fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.

“Meat products” means processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.

Where a laboratory identifies a positive pathogen (for example, a *Salmonella* positive) from one of the food categories outlined above and submits it for further typing, the report of a positive finding must still be communicated immediately to the VI and they must not wait for the results of the typing. It is the responsibility of the FBO to ensure that sufficient reporting systems are in place between the private laboratory, the FBO, and the VI. It is not acceptable to delay informing the VI of a positive pathogen result until a final confirmatory report of the spp is available given that for instance *Salmonella* typing may take several weeks in some cases, by which time potentially non-compliant product may be consumed.

It is the responsibility of the FBO to clearly define a batch (in writing, as part of their FSMS). Sampling should be conducted as set out in 2073/05; for example, 5 samples must be taken when the batch is sampled for *Salmonella* under 2073/05. If one sample tests positive, the result applies to the whole batch as defined in the plant FSMS.

When a non compliant batch is detected under 2073/05 sampling, it is the responsibility of the FBO to take prompt and effective steps to ensure that the non compliant product is not placed on the market where food safety criteria have not been complied with in - line with what is stated in their HACCP and FSMS.

In practice, for food safety criteria this effectively means detaining the non compliant batch where it is still under the control of the FBO and/or implementing the FBO’s recall/withdrawal procedures where the non-compliant batch has left the control of the FBO and been placed on the market (at retail level) or no longer under their control i.e. in a distribution centre. This information must be provided to the VI in a timely manner. Please also see Guidance Note 10 from FSAI.

(https://www.fsai.ie/publications_guidancenote10_recall/)

The final disposition of batches not in compliance with food safety criteria must be agreed between the FBO, the VI and the RSVI.

Audrey Lyons
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27th May 2015