

FOOD SAFETY AND FOOD SECURITY

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Legislative framework in EU Food Safety

Part II

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EU Food Hygiene Legislation “The Food Hygiene Pack”

- EU Rules regarding Food Hygiene (“hygiene package”) cover all stages of the production, processing, distribution and placing on the market of food intended for human consumption
- Rules on hygiene of foodstuffs were adopted in April 2004 by the European Parliament and the Council and they became applicable on 1 January 2006
- They merged, harmonised and simplified detailed and complex hygiene requirements previously contained in a number of Council Directives



EU Food Hygiene Legislation “The Food Hygiene Pack”

- These rules are provided in the following key acts:
 - **Regulation (EC) 852/2004** on the hygiene of foodstuffs
 - **Regulation (EC) 853/2004** laying down specific hygiene rules for food of animal origin
 - **Regulation (EC) 854/2004** laying down specific rules for the organisation the official controls on products of animal origin intended for human consumption



EU Food Hygiene Legislation

- Main principles taken into account by the hygiene rules:
 - Primary responsibility for food safety borne by the food business operator (FBO)
 - Food safety ensured throughout the food chain, starting with primary production
 - General implementation of procedures based on **HACCP (Hazard Analysis and Critical Control Points principles) principles**
 - Application of basic common hygiene requirements, possibly further specified for certain categories of food
 - Registration or approval for certain food establishments
 - Development of guides to good practice for hygiene or for the application of HACCP principles as a valuable instrument to aid food business operators at all levels of the food chain to comply with the new rules
 - Flexibility provided for food produced in remote areas & for traditional production & methods



EU Food Hygiene Legislation Guidance Platform

https://ec.europa.eu/food/safety/biosafety/food_hygiene/guidance_en

In order to assist Member States and FBO to better understand the food hygiene rules and how to implement them in specific sectors, a selection of representative full guides at EU and national level for different aspect are made available

Guidance provided by the European Commission

- Guidance on food safety management systems for certain small food retailers
- Commission Notice on Food Safety Management Systems (FSMS), including HACCP
- Guidance document on rules on food hygiene and official controls
- Guidance document on the hygiene of all food
- ...

Guidance provided by EU stakeholders organization

- Guidance document on good practice for smoked and/or salted and/or marinated fish
- European guide for the hygienic manufacture of processed cheese

National Guidance

- Guidance document on good practice for smoked and/or salted and/or marinated fish
- European guide for the hygienic manufacture of processed cheese

Implementing and delegated acts of hygiene package

- **Commission Regulation (EC) No 2073/2005**
“on **microbiological criteria** for foodstuffs”
- **Commission Regulation (EC) No 2074/2005**
“laying down implementing measures for certain products under Regulation (EC) No 853/2004 & for the organisation of official controls under Regulations (EC) No 854/2004 & 882/2004, derogating from Regulation (EC) No 852/2004 and amending Regulations (EC) No 853/2004 & 854/2004”
- **Commission Implementing Regulation (EU) No 2015/1375**
“laying down specific rules on official controls for *Trichinella* in meat”
- **Commission Implementing Regulation (EU) No 2016/759**
“drawing up lists of third countries, parts of third countries & territories from which Member States are to authorise the introduction into the Union of certain products of animal origin intended for human consumption, laying down certificate requirements, amending Regulation (EC) No 2074/2005 & repealing Decision 2003/812/EC”

Key rules related to hygiene package

- **Regulation (EC) No 178/2002 of the European Parliament and of the Council**
- **Regulation (EC) No 882/2004 of the European Parliament and of the Council**
“on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules”
- **Council Directive 2002/99/EC**
“laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin for human consumption”



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Regulation (EC) No 852/2004

Regulation (EC) No 852/2004 of the European Parliament and of the Council “on the hygiene of foodstuffs”

Article 1

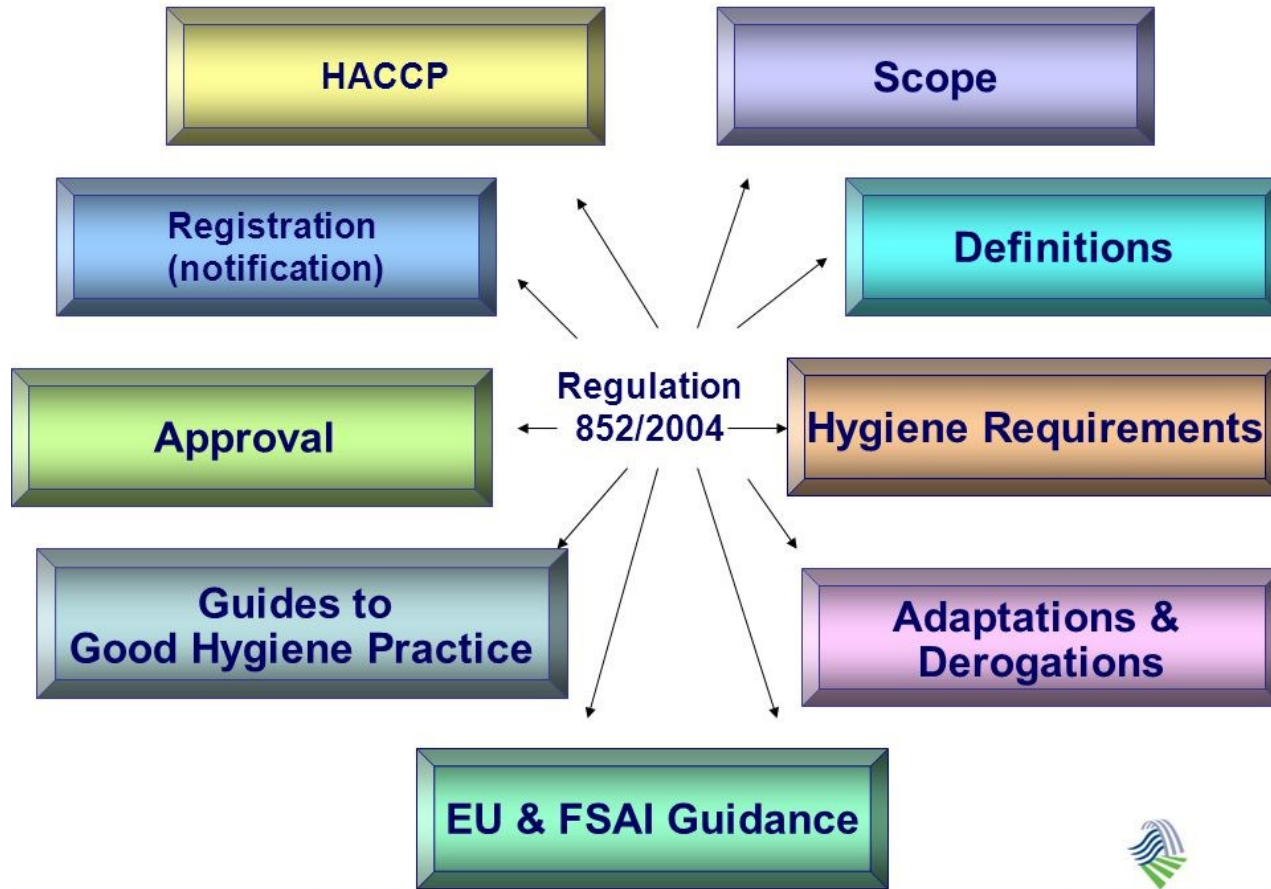
Scope

- This Regulation lays down general rules for food business operators on the hygiene of foodstuffs, taking particular account of the following principles:
 - a. Primary responsibility for food safety rests with the food business operator
 - b. It is necessary to ensure food safety throughout the food chain, starting with primary production

Regulation (EC) No 852/2004

- c. It is important, for food that cannot be stored safely at ambient temperatures, particularly frozen food, to maintain the cold chain
- d. General implementation of procedures based on the HACCP principles, together with the application of good hygiene practice, should reinforce food business operators' responsibility
- e. Guides to good practice are a valuable instrument to aid food business operators at all levels of the food chain with compliance with food hygiene rules and with the application of the HACCP principles
- f. It is necessary to establish microbiological criteria and temperature control requirements based on a scientific risk assessment
- g. It is necessary to ensure that imported foods are of at least the same hygiene standard as food produced in the Community, or are of an equivalent standard

Regulation (EC) No 852/2004



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Regulation (EC) No 852/2004

HACCP

Article 5

Hazard Analysis and Critical Control Points

Food business operators (after primary production & associated operations) shall put in place, implement & maintain a permanent procedure or procedures based on the HACCP principles:

1. identifying any hazards that must be prevented, eliminated or reduced to acceptable levels
2. identifying the CCPs at the steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels
3. establishing critical limits at CCPs which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards
4. establishing & implementing effective monitoring procedures at CCPs
5. establishing corrective actions when monitoring indicates that a CCP is not under control
6. establishing procedures, which shall be carried out regularly, to verify that 1-5 measures are working effectively
7. establishing documents & records commensurate with the nature & size of the food business to demonstrate the effective application of 1-6 measures

Regulation (EC) No 852/2004

HACCP

Article 5

Hazard Analysis and Critical Control Points

- When any modification is made in the product, process, or any step, food business operators shall review the procedure & make the necessary changes
- Food business operators shall:
 - provide the competent authority with evidence of their compliance
 - ensure that any documents describing the procedures developed are up-to-date at all times
 - retain any other documents and records for an appropriate period

Regulation (EC) No 852/2004

- Food Businesses must comply with the standards laid down in App II of Regulation 852/2004
 - Chapter I: General requirements for food premises
 - Chapter II: Specific requirements in rooms where foodstuffs are prepared, treated or processed
 - Chapter III: Requirements for movable and/or temporary premises
 - Chapter IV: Transport - Containers used for transporting foodstuffs
 - Chapter V: Equipment with which food comes into contact
 - Chapter VI: Food waste
 - Chapter VII: Water supply
 - Chapter VIII: Personal Hygiene
 - Chapter IX: Provisions applicable to foodstuffs
 - Chapter X: Provisions applicable to the wrapping and packaging of foodstuffs
 - Chapter XI: Heat treatment
 - Chapter XII: Staff Training

Regulation (EC) No 852/2004

Chapter XII: Training

Food business operators have to ensure:

1. that food handlers are supervised & instructed and/or trained in food hygiene matters in relation to their work activity
2. that those responsible for the development & maintenance of the HACCP-based procedure or for the operation of relevant guides have received adequate training in the application of the HACCP principles
3. compliance with any requirements of national law concerning training programmes for persons working in certain food sectors

Regulation (EC) No 852/2004





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Regulation (EC) No 853/2004

**Regulation (EC) No 853/2004 of the European Parliament and of the Council
“laying down specific hygiene rules for food of animal origin”**

Article 1

Scope

- This Regulation lays down specific rules on the hygiene of food of animal origin for food business operators, which supplement those laid down by Regulation (EC) No 852/2004
- They shall apply to unprocessed and processed products of animal origin
- Unless expressly indicated to the contrary, this Regulation shall not apply to food containing both products of plant origin and processed products of animal origin

Regulation (EC) No 853/2004

Article 1

Scope

- The Regulation shall not apply in relation to:
 - a. primary production for private domestic use
 - b. the domestic preparation, handling or storage of food for private domestic consumption
 - c. the direct supply, (i) by the producer, of small quantities of primary products or (ii) small quantities of meat from poultry and lagomorphs slaughtered on the farm or (iii) small quantities of wild game (by the hunter) to the final consumer or to local retail establishments (national rules established)
 - d. retail, unless expressly indicated to the contrary
- This Regulation shall apply without prejudice to:
 - a. relevant animal and public health rules
 - b. animal welfare requirements
 - c. requirements concerning animal identification & the traceability of products of animal origin

Regulation (EC) No 853/2004

ANNEX I: Definitions

- ‘Products of animal origin’ means:
 - food of animal origin, including honey and blood
 - live bivalve molluscs, live echinoderms, live tunicates and live marine gastropods intended for human consumption and
 - other animals destined to be prepared with a view to being supplied live to the final consumer



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Regulation (EC) No 854/2004

**Regulation (EC) No 854/2004 of the European Parliament and of the Council
“laying down specific rules for the organisation of official controls on products
of animal origin intended for human consumption”**

- Requirements for competent authorities:
 - Official controls to verify food business operators' compliance with the requirements of Regulations (EC) No 852/2004, 853/2004 & 1069/2009
 - The official controls shall include audits of HACCP-based procedures & any particular auditing & inspection tasks required for different food categories
 - Auditing & inspection tasks, health mark, action after controls, responsibilities & frequency of controls, professional qualifications, food-specific requirements of inspections, specific hazards

Regulation (EC) No 854/2004

From 14 December 2019

Replaced by

- **Regulation (EU) 2017/625**, on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products

Official Controls Regulation - OCR

Repeal of: Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC, 97/78/EC and Council Decision 92/438/EEC

Amend with respect of control rules: Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC.

The new rules gradually became applicable with the main application date being **14 December 2019**.

Regulation (EC) No 2017/625

- **It simplifies and reduces legal fragmentation.** Previously, official controls in each segment of the supply chain (e.g. animal welfare, pesticide residues, controls on products of animal origin, etc) were regulated separately, while now they are under one legal roof.
- **It strengthens the basic principles of previous laws.** Although the new Regulation doesn't change important principles like transparency of controls and cooperation between Member States, it brings more clarity to existing provisions by using more precise verbiage.
- **It improves harmonization of procedures and standards.** One example is the creation of a single information management system for official controls (IMSOC), which integrates existing systems (like RASFF and Traces) and facilitates the exchange of information between Member States.
- **It creates the legal basis for future, more radical changes.** A recurring sentence in the regulation is “The Commission shall adopt delegated acts in accordance with Article 144 to amend this Regulation.” The reference is to the article that gives the Commission power to adopt delegated acts. It is an important novelty, that creates the legal basis for more sweeping changes in the future.

Regulation (EC) No 2017/625

Delegate and implementing acts

	Delegated act n° date of application 14 December 2019*	Main objectives	Empowerment	Link
1.	Del. Reg. (EU) 2019/624 published in OJEU on 17/5/2019	Official controls on the production of meat and for production of live bivalve molluscs	Article 18(7)	Eur-Lex
2.	Del. Reg. (EU) 2019/2090 published in OJEU on 9/12/2019	Requirements for official controls on residues of pharmacologically active substances authorised in veterinary medicinal products or as feed additives.	Article 19(2)(a), 19(2)(b)	Eur-Lex
3.	Del. Reg. (EU) 2019/478 published in OJEU on 25/3/2019	Subjects composite products, hay and straw to systematic border controls (amendment of OCR)	Article 47 (3)	Eur-Lex
4.	Del. Reg. (EU) 2019/2122 published in OJEU on 12/12/2019	Categories of animals and goods which are exempted from BCP controls. Set the conditions under which these derogations apply	Article 48 (b-f)	Eur-Lex
5.	Del. Reg. (EU) 2019/1081 published in OJEU on 26/6/2019	Training courses requirements for BCP staff	Article 49 (5)	Eur-Lex
6.	Del. Reg. (EU) 2019/1602 published in OJEU on 30/9/2019	CHED accompanying consignments to their place of destination	Article 50(4)	Eur-Lex
7.	Del. Reg. (EU) 2019/2124 published in OJEU on 12/12/2019	Transit, transshipment and onward transportation through the Union.	Article 51(1)	Eur-Lex
8.	Del. Reg. (EU) 2019/2123 published in OJEU on 12/12/2019	Identity and physical checks at control points Documentary checks at distance from BCP	Article 53(1)(a)(e)	Eur-Lex
9.	Del. Reg. (EU) 2019/1012 published in OJEU on 21/6/2019	Re-designation of BCPs, derogations from BCP requirements	Article 62(3), 64 (2) and 64 (5)	Eur-Lex

Regulation (EC) No 2017/625

Delegate and implementing acts

10.	Del. Reg. (EU) 2019/2074 published in OJEU on 6/12/2019	Specific official controls for animals and goods returning to the Union after refusal of entry by third country	Article 77(1)(h)	Eur-Lex
11.	Del. Reg. (EU) 2019/1666 published in OJEU on 4/10/2019	Monitoring of arrival of consignments at the place of destination(products of animal origin, animal by-products)	Article 77(2)	Eur-Lex
12.	Del. Reg. (EU) 2019/2125 published in OJEU on 12/12/2019	Specific official controls for wood packaging material	Article 77 (1)(d)	Eur-Lex
13.	Del. Reg. (EU) 2019/2126 published in OJEU on 12/12/2019	Specific controls for categories of animals and goods which are exempted from BCP controls.	Articles 77(1)(a)(b)(k) and 48 (h)	Eur-Lex
14.	Del. Reg. (EU) 2018/631 published in OJEU on 25/4/2018	Establishing plant EURLS	Article 92 (4)	Eur-Lex
15.	Del. Reg. (EU) 2019/625 published in OJEU on 17/5/2019 *Import requirements for composite products will apply from 21/4/2021	Requirements for the entry into the Union of certain animals and goods intended for human consumption + lists of third countries authorised to export to the EU	Article 126(1)	Eur-Lex
16.	Del. Reg. (EU) 2019/2127 published in OJEU on 12/12/2019	Change of the date of application of certain provisions of Directives 91/496/EEC, 97/78/EC and 2000/29/EC (amendment of OCR)	Articles 149 and 165	Eur-Lex

Regulation (EC) No 2017/625

Delegate and implementing acts

	Implementing act n° date of application 14 December 2019*	Main objectives	Empowerment	Link
17.	Impl. Reg (EU) 2019/627 published in OJEU on 17/5/2019	Rules on official controls on the production of meat and for production of live bivalve molluscs	Article 18(8)	Eur-Lex
18.	Impl. Reg (EU) 2019/66 published in OJEU on 17/1/2019	Official controls on plants, plant products and other objects in order to verify compliance with Union plant health rules	Article 22(3)	Eur-Lex
19.	Impl. Reg (EU) 2019/2007 published in OJEU on 3/12/2019	Identify animals and goods subject to systematic border controls with CN codes	Article 47 (2)(a)	Eur-Lex
20.	Impl. Reg. (EU) 2019/1793 published in OJEU on 29/10/2019	List of goods (feed and food of non-animal origin) from certain third countries subject to a temporary increase of official controls at BCPs (Consolidation of existing emergency measures establishing special import conditions for feed and food of non-animal origin from certain third countries.) Establish rules on the frequency of identity and physical checks, including laboratory tests.	Article 47(2)(b) (+Article 53 GFL)	Eur-Lex
21.	Impl. Reg. (EU) 2019/2130 published in OJEU on 12/12/2019	Detailed rules on the operations to be carried out during and after BCP checks	Article 52	Eur-Lex
22.	Impl. Reg. (EU) 2019/2129 published in OJEU on 12/12/2019	Rules for the uniform application of the appropriate frequency rate of identity and physical checks on consignments of animals and goods intended for release for free circulation	Article 54(3)	Eur-Lex

Regulation (EC) No 2017/625

Delegate and implementing acts

23.	Impl. Reg. (EU) 2019/1013 published in OJEU on 21/6/2019	Minimum time requirements for prior notification before the physical arrival of consignments	Article 58(b)	Eur-Lex
24.	Impl. Reg. (EU) 2019/1014 published in OJEU on 21/6/2019	BCP facilities + listing requirements	Article 64(4) and 60 (2)	Eur-Lex
25.	Impl. Reg. (EU) 2019/1873 published in OJEU on 8/11/2019	Coordinated intensified controls at BCPs	Article 65(6)	Eur-Lex
26.	Impl. Reg. (EU) 2019/2128 published in OJEU on 12/12/2019	Establishing the model of certificate for goods which are delivered to vessels leaving the Union and intended for ship supply or to NATO or US military base	Article 77(3)(a) and 90(a)	Eur-Lex
27.	Impl. Reg (EU) 2019/530 published in OJEU on 29/3/2019	EURLs for pests of plants on insects and mites, nematodes, bacteria, fungi and oomycetes, viruses, viroids, and phytoplasmas	Article 93	Eur-Lex
28.	Impl. Reg. (EU) 2019/1685 published in OJEU on 9/10/2019	EU Reference Centre for animal welfare (poultry and other small farmed animals)	Article 95	Eur-Lex
29.	Impl. Reg (EU) 2018/329 published in OJEU on 6/3/2018	European Union Reference Centre for Animal Welfare (pigs)	Article 95	Eur-Lex
30.	Impl. Reg. (EU) 2019/723 published in OJEU on 13/5/2019	Standard model form for MS annual reports	Article 113(2)	Eur-Lex

Regulation (EC) No 2017/625

Delegate and implementing acts

31.	<p>Impl. Reg. (EU) 2019/626 published in OJEU on 17/5/2019 *Transitional measures providing derogations concerning public health requirements for the entry into the Union of consignments of casings - extended until 20 April 2021</p>	<p>Requirements for the entry into the Union of certain animals and goods intended for human consumption + lists of third countries authorised to export to the EU</p>	<p>Article 127(2)</p>	<p>Eur-Lex</p>
32.	<p>Impl. Reg. (EU) 2019/628 published in OJEU on 17/5/2019</p>	<p>Model official certificates for certain animals and goods</p>	<p>Articles 90 and 126(3)</p>	<p>Eur-Lex</p>
33.	<p>Impl. Reg. (EU) 2019/1715 published in OJEU on 14/10/2019 *Apply from 14 December 2019, except for Section 2 of Chapter 3 (ADIS network), which shall apply from 21/4/2021</p>	<p>IMSOC, including the exchange of information between authorities and the format of the CHED</p>	<p>Article 134 (etc.)</p>	<p>Eur-Lex</p>

Regulation (EC) No 2017/625

Wider scope

Regulation 2017/625 establishes the rules for the performance of official controls and other related aspects such as:

- the financing of official controls
- the administrative assistance and cooperation between Member States
- the controls by the Commission in Member States and in non-EU countries
- the requirements for importing animals and goods into the Union
- the establishment of IMSOC (Integrated Management System for Official Controls)

The scope of the new legislation is much wider than before and includes official controls on:

- food and feed law
- animal health and animal welfare rules
- plant health (including organics and plant protection products)
- veterinary and zootechnical checks
- live animals and products of animal origin intended for human consumption
- release into the environment of GMO's

Regulation (EC) No 2017/625

The new Regulation maintains the risk-based principle of official controls, adding two provisions:

Food fraud is now a risk element and part of the risk assessment

- food fraud is now an element of risk and part of the risk assessment

The obligation of competent authorities to **limit or minimise the burden on operators while performing official controls**

Regulation (EC) No 2017/625

Greater transparency and accountability of competent authorities

increases the level of accountability and transparency of competent authorities at all levels.

The MANCP

All official controls performed by Member States are based on a multi-annual national control plan (MANCP).

A new provision introduces a single body in charge of coordinating the preparation of the MANCP and collect the information about its implementation

Annual report by Member States to the Commission

A novelty is the possibility, for those operators that are found to be non-compliant, to add their own comments.

Commission controls and reports. The Commission may conduct Union-wide checks to verify compliance with the laws covered by the Official Controls Regulation. It also has the authority to carry out audits in each Member State in order to verify the implementation of the MANCP and the functioning of the food safety system in general.

Regulation (EC) No 2017/625

More possibilities to delegate control tasks to third parties

The new law introduces the possibility of delegating official controls to a natural person in addition to delegated bodies. The conditions for delegation have not changed:

- the delegation must be in writing and include an accurate description of which tasks are being delegated
- the delegated body must be competent, experienced and impartial
- only control tasks can be delegated. In case of non-compliance, only competent authorities can take action

More flexibility for official laboratories

Official laboratories are delegated by Member States to collect samples and do analyses, tests and diagnoses. In addition to the general delegation requirements, they must be certified with **standard EN ISO/IEC 17025** by a national accreditation body, but acknowledges that accreditation is “a complex and costly process,” which may even be impractical in some cases.

Permanent derogation from mandatory accreditation of official control laboratories may be introduced by Competent Authorities for laboratories having a limited scope of activities (e.g. Trichinella in meat).

Temporary derogation from mandatory accreditation may be introduced for methods of analysis, tests or diagnosis, which are not covered by accreditation. This would be limited to specific conditions such as:

- emergency situations
- when the method is newly required by EU legislation.

Official laboratories, upon request of the Competent Authority, must make available to the public the names of the methods used for analyses, tests or diagnoses.

Regulation (EC) No 2017/625

More clarity on the methods for sampling, analysis, tests and diagnosis

Whenever a rule or protocol does not exist for a specific case, then the next one in the hierarchy will apply and so on. The new cascade of methods follows this order:

1. European Union rules
2. internationally recognised rules or protocols, or methods developed and recommended by EURL (European Reference Laboratories)
3. relevant national rules
4. methods developed or recommended by national reference laboratories, or validated with intra-laboratory methods, provided that they are validated in accordance with internationally accepted scientific protocols

Noteworthy changes in this case are a more detailed hierarchy and the inclusion of relevant national rules in the cascade.

Regulation (EC) No 2017/625

Common Framework for carrying out BORDER CONTROL

- The **import control** system is more **risk-based and targeted**. Hence it is less burdensome for Competent Authorities and businesses alike.
- A single standard document, the **Common Health Entry Document (CHED)**, must be used by operators for the prior notification of consignments. It is transmitted to the border control post through a new integrated computerised system for official controls (Integrated Management System for Official Controls, **IMSOC**).

Regulation (EC) No 2017/625

PENALTIES

- To deter fraudulent behaviours and foster fair competition among businesses, the Regulation introduces **more stringent rules for financial penalties**, imposed by Member States. Those penalties need to reflect the economic advantage of the operator or a percentage of the operator's turnover.
- The Regulation also introduces new provisions to protect whistle-blowers to encourage and facilitate the reporting of non-compliance.

OFFICIAL CONTROL SYSTEM IN THE EU

https://ec.europa.eu/food/safety/official_controls_en

The EU countries are responsible for the enforcement of agri-food chain legislation. Competent authorities organise official controls systems on their territory to verify that operators' activities and goods placed on the EU market (either EU produced or imported from non-EU countries) comply with relevant standards and requirements.

All business operators must ensure compliance with EU agri-food chain requirements in their daily activities. They are subject to official controls irrespective of their size, depending on the risk posed by different activities to the safety of the agri-food chain.

The role of the EU is to assure that the control systems at national level are effective.

This is the task of **Directorate-General for Health and Food Safety (DG SANTE), through its Health and Food Audits and Analysis Directorate** (previously called "Food and Veterinary Office" – FVO). It carries out inspections in the EU countries and in non-EU countries exporting to the EU to evaluate compliance with EU standards.

OFFICIAL CONTROL SYSTEM IN THE EU

AUDITS

https://ec.europa.eu/food/safety/official_controls_en

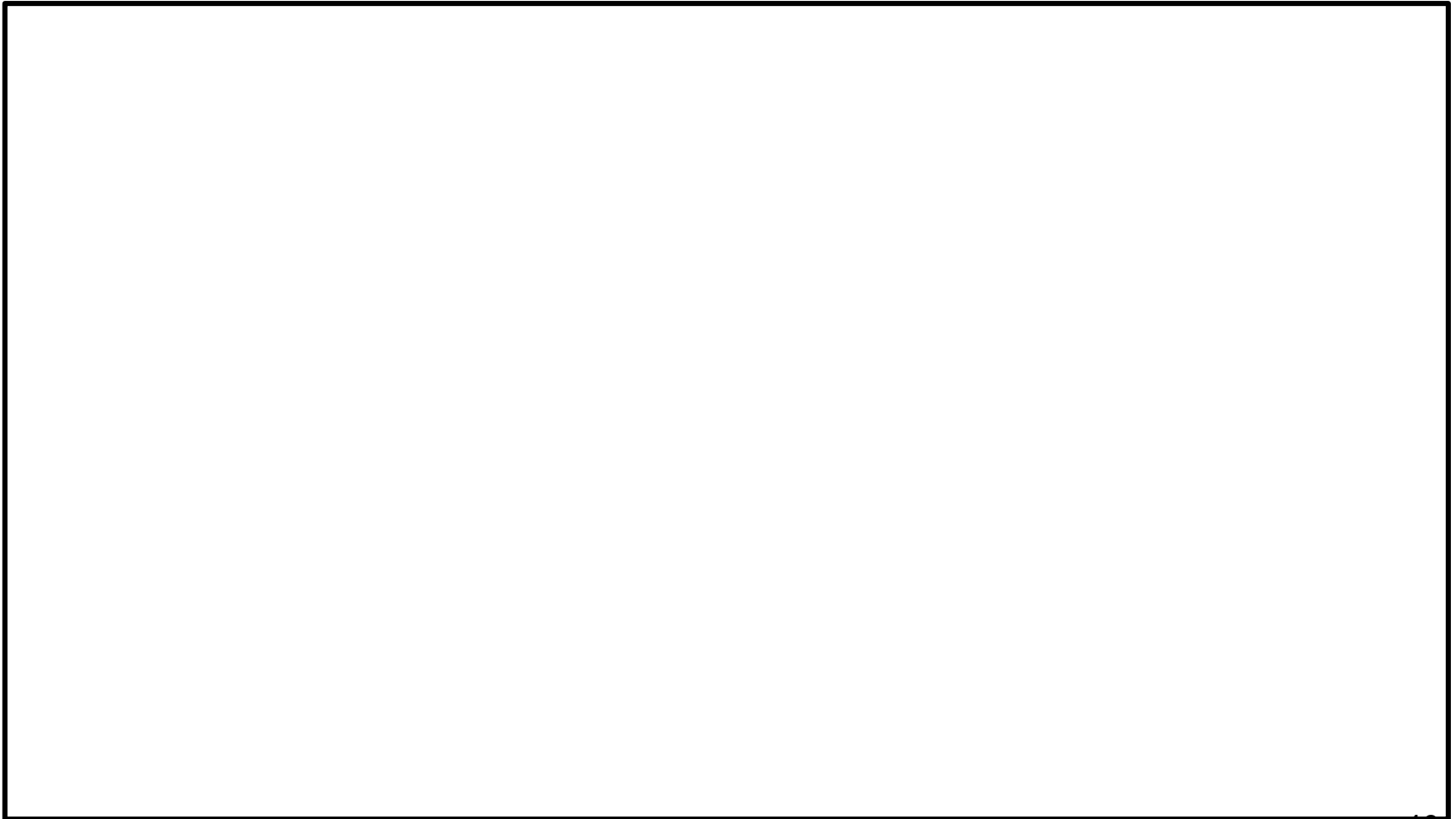
the European Commission and its Directorate General for Health and Food Safety is responsible for conducting **audits, inspections and other related non-audit activities** in EU and non-EU countries.

OFFICIAL CONTROL SYSTEM IN THE EU

AUDITS

Audits and Analysis Plan

<https://audiovisual.ec.europa.eu/en/video/I-133640?lg=EN>



OFFICIAL CONTROL SYSTEM IN THE EU

EURL

Role of EURLs:

- Provide National Reference Laboratories (NRLs) with analytical methods and diagnostic techniques, and coordinate their application;
- Train NRL staff and experts from developing countries;
- Assist the Commission scientifically and technically e.g. when EU countries contest results of analysis;
- Collaborate with the competent laboratories in non-EU countries;
- Assist actively in the diagnosis of animal disease outbreaks in EU countries.

OFFICIAL CONTROL SYSTEM IN THE EU

Official Controls Regulation (EU) 2017/625 The OCR

https://ec.europa.eu/food/ref-labs_en

European Union Reference Laboratories

The legislation concerning the designation and tasks of the European Union Reference Laboratories and the European Union Reference Centres is **Regulation (EU) No 2017/625** starting 29 April 2018.

Animal Health

Food and Feed

Plant Health

For additional information regarding the European Union Reference Laboratories, please see our "**Funding of Official Controls**" page.

OFFICIAL CONTROL SYSTEM IN THE EU

EURL

Food and Feed

Reference Laboratory for	Organisation	Links
Additives for use in animal nutrition	JRC Joint Research Centre	EURL NRLs
Animal proteins in feedingstuffs	CRA-W Centre wallon de Recherches agronomiques	EURL NRLs
Antimicrobial resistance	DTU Danmarks Tekniske Universitet	EURL NRLs
Campylobacter	SVA Statens veterinärmedicinska anstalt	EURL NRLs
Coagulase positive Staphylococci (including S. aureus)	ANSES Agence nationale de sécurité sanitaire de l'alimentation, de l'environnement et du travail	EURL NRLs
Escherichia coli	ISS Istituto Superiore di Sanità	EURL NRLs
Foodborne viruses	SLV Livsmedelsverket	EURL

Genetically Modified organisms	JRC Joint Research Centre	EURL NRLs
Halogenated persistent organic pollutants (POPs)	CVUA Chemische und Veterinäruntersuchungsamt	EURL NRLs
Listeria monocytogenes	ANSES Agence nationale de sécurité sanitaire de l'alimentation, de l'environnement et du travail	EURL NRLs
Material intended to come into contact with foodstuffs	JRC Joint Research Centre	EURL NRLs
Metals and nitrogenous compounds	DTU Danmarks Tekniske Universitet	EURL NRLs
Monitoring of marine biotoxins	AECOSAN Agencia Española de Consumo, Seguridad Alimentaria y Nutrición	EURL NRLs
Monitoring the viral and bacteriological contamination of bivalve molluscs	CEFAS Centre for Environment Fisheries and Aquaculture Science EURL ended its mandate on 31/12/2018	
Mycotoxins and plant toxins	WFSR Wageningen Food Safety Research	EURL NRLs