



# Regulatory Requirements: Food Safety

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# Responsibilities regarding food safety

- **Competent Authority for the official control of foodstuffs:**

**At the stage of production / import, storage, distribution:**

- All food of non-animal origin after harvest stage
- Honey (quality and authenticity), Ice Cream (not from raw milk)
- Materials and articles intended to come into contact with food
- Composite products, not regarded as products of animal origin
- **At the retail stage:**
- All the above, +plus: all prepackaged food, +plus: restaurants, canteens etc.



# Planning and execution of Official Controls





*SUBJECTS we will take a look at:*

- Food Contaminants
- GM Food
- Pesticide residues
- Food Packaging
- Traceability
- Hygiene Rules
- Food Labelling



# Contaminants in Foodstuffs

Implementation of REGULATION (EU) 2019/1793 on the temporary increase of official controls and emergency measures governing the entry into the Union of certain goods from certain third countries.

- Important for securing the safety of raw materials / ingredients used for the production of foodstuffs.



# Contaminants in Foodstuffs

		— Groundnuts (peanuts), in shell	1202 41 00			
		— Groundnuts (peanuts), shelled	1202 42 00			
		— Peanut butter	2008 11 10			
		— Groundnuts (peanuts), otherwise prepared or preserved, including mixtures	2008 11 91; 2008 11 96; 2008 11 98;			
			ex 2008 19 12;	<b>40</b>		
			ex 2008 19 19;	<b>50</b>		
6	Egypt (EG)		ex 2008 19 92;	<b>40</b>	Aflatoxins	30 %
			ex 2008 19 95;	<b>40</b>		



# Contaminants in Foodstuffs

MYCOTOXINS (Aflatoxins, Ochratoxin A, Patulin, Deoxynivalenol, Zearalenone, etc) :

- COMMISSION REGULATION (EC) No 401/2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs.
- GUIDANCE DOCUMENT FOR COMPETENT AUTHORITIES FOR THE CONTROL OF COMPLIANCE WITH EU LEGISLATION ON AFLATOXINS (EU Document, 2010). Sampling!
- COMMISSION REGULATION (EU) 2023/915 **on maximum levels** for certain contaminants in food.



# Contaminants in Foodstuffs

## PLANT TOXINS

Erucic acid → Vegetable oils

Tropane alkaloids → Herbal Infusions

Pyrrolizidine alkaloids → Dried Herbs, Herbal Infusions





# Contaminants in Foodstuffs

METALS and other elements:

- Fruits, Vegetables, Mushrooms,
- Pulses, Cereals, Spices
- Honey
- Juices, Oils, Wine
- Nuts
- Etc.



# Contaminants in Foodstuffs

**Dioxins and PCBs :**

**→Oils**



# Contaminants in Foodstuffs

## **Polycyclic aromatic hydrocarbons (PAHs):**

→ Dried Herbs, Spices

→ Oils



# Contaminants in Foodstuffs

NITRATES:

→ Vegetables (Lettuce, Spinach,...)



# Contaminants in Foodstuffs

## **Perchlorate:**

→ **Fruits, Vegetables**

→ **Herbal and Fruit Infusions**



# Contaminants in Foodstuffs

## **ACRYLAMIDE:**

COMMISSION REGULATION (EU) 2017/2158 establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food

-Applies to: French fries, Crisps, Bread, Breakfast Cereals, Biscuits, Wafers, Coffee, Baby Food, etc.

-Mitigation measures for each of the above, e.g. storage temperature of potatoes, temperature of frying, less heating time, replace fructose with glucose, etc.



## Genetically Modified Food

- REGULATION (EC) No 1829/2003 on genetically modified food and feed

No person shall place on the market a GMO for food use unless it is covered by an authorisation granted in accordance with the above regulation.

This applies also to foods with a GMO ingredient, and food produced from or containing ingredients produced from GMOs.



## Genetically Modified Food

- Labelling: Article 13 of the regulation.

The words ‘genetically modified’ or ‘produced from genetically modified (name of the ingredient)’ shall appear in the list of ingredients in parentheses immediately following the ingredient concerned;

If the food has no list of ingredients, the words shall appear clearly on the labelling.





## Genetically Modified Food

- where the food is offered for sale to the final consumer as **non-pre-packaged** food, or as pre-packaged food in small containers of which the largest surface has an area of less than  $10 \text{ cm}^2$  , the information required must be permanently and visibly displayed either on the food display or immediately next to it, or on the packaging material, in a font sufficiently large for it to be easily identified and read.



# Genetically Modified Food

- Labelling:

*Does not apply “to foods containing material which contains, consists of or is produced from GMOs in a proportion no higher than 0,9 per cent of the food ingredients considered individually or food consisting of a single ingredient, provided that this presence is adventitious or technically unavoidable”.*



## Genetically Modified Food

- Cyprus National Law - 60(I)/2011

At the retail level, foods that are genetically modified or contain genetically modified ingredients must be displayed on separate shelves and on these shelves there must be an easily visible Label (sign post):

«Genetically Modified Foods» or «Foods that contain Genetically Modified Ingredients»

in all 3 languages: Greek, English , Turkish.



# Pesticide Residues

- Regulation (EC) No 396/2005 on maximum residue levels of pesticides in or on food and feed of plant and animal origin

EU Pesticides Database →

[https://food.ec.europa.eu/plants/pesticides/eu-pesticides-database\\_en](https://food.ec.europa.eu/plants/pesticides/eu-pesticides-database_en)

Active substances: **Approved**/ Pending/ **Not Approved**

Pesticide Residues – Food Products MRLs

0110020

Oranges

Citrus sinensis

## Current MRL values for the product



Filter results...

Clear the filter

Pesticide residue	Maximum residue level(mg/kg)
> 1,1-dichloro-2,2-bis(4-ethylphenyl)ethane (F)	0.01*
> 1,2-dibromoethane (ethylene dibromide) (F)	0.01*
> 1,2-dichloroethane (ethylene dichloride) (F)	0.01*
> 1,3-Dichloropropene	0.01*
> 1,4-dimethylnaphthalene (R),(F)	0.05
> 1-Naphthylacetamide and 1-naphthylacetic acid (sum of 1-naphthylacetamide and 1-naphthylacetic acid and its salts, expressed as 1-naphthylacetic acid)	0.06*
> 1-methyl-3-(trifluoromethyl)-1H-pyrazole-4-carboxamide (PAM)	
> 1-methyl-3-(trifluoromethyl)-1H-pyrazole-4-carboxamide (PAM)	
> 1-methylcyclopropene	0.01*



# Pesticide Residues

Sampling when:

- First time
- Suspicion
- Very large Quantity (one time or cumulatively)
- Based on Risk Assessment
- And random..



# Food Packaging – Materials & Articles

- **REGULATION (EC) No 1935/2004 on materials and articles intended to come into contact with food.**

This is the horizontal legislation.

...shall not transfer their constituents to food in quantities which could:

(a) endanger human health;

Or

(b) bring about an unacceptable change in the composition of the food;

or

(c) bring about a deterioration in the organoleptic characteristics thereof.

# Food Packaging – Materials & Articles



- **Labelling:**

On the market but not yet in contact with food:

(a) the words ‘**for food contact**’, or a specific indication as to their use, such as coffee machine, wine bottle, soup spoon, or the symbol above.

(b) if necessary, special instructions to be observed for safe and appropriate use;

(c) the name or trade name and .. the address or registered office of the manufacturer, processor, or seller responsible for placing on the market established within the EU;

(d) adequate labelling or identification to ensure traceability of the material or article, as described in Article 17;

(e) in the case of active materials and articles, information on the permitted use or uses and other relevant information such as the name and quantity of the substances released by the active component .....





# Food Packaging – Materials & Articles

- COMMISSION REGULATION (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food.
  - >> Quality assurance system
  - >> Quality control system (to monitor)
  - >> Documentation



# Food Packaging – Materials & Articles

COMMISSION REGULATION (EU) No 10/2011 on **plastic** materials and articles intended to come into contact with food.

- Specific requirements on substances
- Specific migration limits
- Plastic multi-layer materials and articles
- Declaration of compliance (Annex IV) by the manufacturer or importer.



## Food Packaging – Materials & Articles

COMMISSION REGULATION (EU) No 284/2011 laying down specific conditions and detailed procedures for the import of **polyamide and melamine plastic kitchenware** originating in or consigned from the People's Republic of **China and Hong Kong**

**A specific Declaration is necessary (by the manufacturer or importer):**

“..for each consignment a declaration, duly completed, confirming that it meets the requirements concerning the release of primary aromatic amines and formaldehyde laid down in Regulation (EU) 10/2011”.



## Food Packaging – Materials & Articles

COUNCIL DIRECTIVE on the approximation of the laws of the Member States relating to ceramic articles intended to come into contact with foodstuffs (84/500/EEC).

- concerns the possible migration of lead and cadmium from ceramic articles which, in their finished state, are intended to come into contact with foodstuffs, or which are in contact with foodstuffs.
- Declaration of Compliance (by manufacture or importer)



## Food Packaging – Materials & Articles

- COMMISSION DIRECTIVE 2007/42/EC relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs.

*“..is a thin sheet material obtained from a refined cellulose derived from unrecycled wood or cotton”*

-Declaration of Compliance



# Food Packaging – Materials & Articles

- COMMISSION REGULATION (EC) No 450/2009 on active and intelligent materials and articles intended to come into contact with food.
- COMMISSION REGULATION (EU) 2022/1616 on recycled plastic materials and articles intended to come into contact with foods
- COMMISSION REGULATION (EC) No 1895/2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food
- COMMISSION DIRECTIVE 93/11/EEC concerning the release , of the N-nitrosamines and N-nitrosatable substances from elastomer or rubber teats and soothers.



# TRACEABILITY

Article 18 of REGULATION (EC) No 178/2002.

- *'traceability' means the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution;*
- Guidance Document no.9 (in Greek) of the E&PHS –

[https://www.moh.gov.cy/moh/mphs/phs.nsf/DMLguides\\_gr/DMLguides\\_gr?opendocument](https://www.moh.gov.cy/moh/mphs/phs.nsf/DMLguides_gr/DMLguides_gr?opendocument)



# Hygiene Rules

## **Regulation (EC) No. 852/2004 on the hygiene of foodstuffs**

- Annex I for primary producers.
- Annex II for food processing and for packers of primary products from multiple producers
- HACCP based procedures, together with the application of good hygiene practice. Guidance on our website (Greek language). Flexibility for very small businesses and traditional products.





# Hygiene Rules

## ▼ C1

### CHAPTER I

#### **General requirements for food premises (other than those specified in chapter iii)**

1. Food premises are to be kept clean and maintained in good repair and condition.
2. The layout, design, construction, siting and size of food premises are to:
  - (a) permit adequate maintenance, cleaning and/or disinfection, avoid or minimise air-borne contamination, and provide adequate working space to allow for the hygienic performance of all operations;
  - (b) be such as to protect against the accumulation of dirt, contact with toxic materials, the shedding of particles into food and the formation of condensation or undesirable mould on surfaces;
  - (c) permit good food hygiene practices, including protection against contamination and, in particular, pest control;and
  - (d) where necessary, provide suitable temperature-controlled handling and storage conditions of sufficient capacity for maintaining foodstuffs at appropriate temperatures and designed to allow those temperatures to be monitored and, where necessary, recorded.



# Hygiene Rules

## CHAPTER VIII

### **Personal hygiene**

1. Every person working in a food-handling area is to maintain a high degree of personal cleanliness and is to wear suitable, clean and, where necessary, protective clothing.
2. No person suffering from, or being a carrier of a disease likely to be transmitted through food or afflicted, for example, with infected wounds, skin infections, sores or diarrhoea is to be permitted to handle food or enter any food-handling area in any capacity if there is any likelihood of direct or indirect contamination. Any person so affected and employed in a food business and who is likely to come into contact with food is to report immediately the illness or symptoms, and if possible their causes, to the food business operator.



## Hygiene Rules

- Food business operators shall ensure that **all stages** of production, processing and distribution of food under their control satisfy the relevant hygiene requirements laid down in Regulation 852/2004.
- **Imports:** Food imported into the EU for placing on the market shall comply with the relevant requirements of food law or conditions recognised by the EU to be at least equivalent thereto or, where a specific agreement exists between the EU and the exporting country, with requirements contained therein.



## Hygiene Rules

Cyprus national legislation (Κ.Δ.Π. 320/2006) **on Hygiene and Official Control of Foods:**

- All food business premises must be registered with the register of premises of food businesses kept by the Ministry of Health.

(regarding foods of **animal** origin: approval by Veterinary Services, Reg. 853/2004 & 854/2004).

- All personnel of Food Businesses that handle open foods shall have a Health Certificate for food handlers.



## Hygiene Rules

- Compliance with **microbiological criteria for foodstuffs**  
– Regulation (EC) No 2073/2005
- **Food Safety** → Regulation (EC) No. 178/2002, Article 14:

Food shall be deemed to be unsafe if it is considered to be:

(a) injurious to health; (b) unfit for human consumption.

*Many criteria!* Normal conditions of use, info on label, short-term & long-term effects, particular health sensitivities (e.g. Allergies), decay, contamination, etc.




# Food Labelling

Regulation (EU) No. 1169/2011 on the provision of food information to consumers.

- This is the umbrella regulation, applicable to all foods.
- List of mandatory indications, in articles 9 and 10 (name of food, name & address of FBO, ingredients, BBD/USE BY Date, nutrition declaration, etc.)
- Allergens to be **emphasised**.
- QUID
- Etc

# Food Labelling

...1169/2011:

- Minimum size for mandatory indications (a = 1.2mm / 0.9mm if max. surface <80cm<sup>2</sup>)
- Misleading information! 
- According to national legislation, the mandatory indication shall be in the **Greek** language (when sold in Cyprus).



# Food Labelling

**Vertical legislations!** Certain food categories have mandatory labelling indications additional to Reg. (EU) 1169/2011 –

- Olive oil, marmalades, fruit juices, honey, chocolate, etc.)

## **Nutrition & Health Claims:**

- Only if approved according to Regulation (EC) No. 1924/2006.





*Thank you for your attention!*