

Training on food hygiene and safety for small scale food processing

EAFRD-funded projects

Poland



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A study tour in Italy and Austria enabled representatives of sanitary and epidemiological stations to gain new knowledge and exchange experiences on how to best supervise small-scale local food production.

Summary

All Member States are obliged to apply the same hygiene and safety regulations for food products. Nevertheless, the interpretation might differ in different Member States.

In order to facilitate the interpretation of certain provisions regarding small-scale food processing, the Regional Authorities and the NRN organised a study tour to Italy and Austria for representatives of Sanitary and Epidemiological stations of the Podlaskie region. The six-day study visit aimed to inform



participants on how EU standards and rules are applied in practice on non-animal homemade food products.

Results

A six-day study visit for 20 people was held between 25 and 30 September 2016.

Participants were informed on a wide range of relevant issues including record keeping according the Good Hygiene and Manufacturing Practices (GHP & GMP) and the Hazard Analysis and Critical Control Points (HACCP), labelling, frequency and scope of checks, registration and approval of small-scale food processing plants, etc.

Lessons & Recommendations

- □ Thanks to the study visit, participants experienced the practical implementation of the EU rules from a broader international perspective. The knowledge acquired will inform decision-making on difficult or complex cases.
- □ The added value of this initiative was that the inspectors were able to share experiences among each other and share the results of their discussions with colleagues from other countries.
- Small-scale production and processing requires special treatment by the authorities. It is necessary to ensure the safety of the consumer and at the same time deal with small, local-scale producers who are not able to deal properly with excessive administrative burdens. In this context, inspectors need more initiatives to exchange experiences, in order to support local food production without additional administrative requirements and barriers.

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Context

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Activities

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Main results

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Key lessons

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