

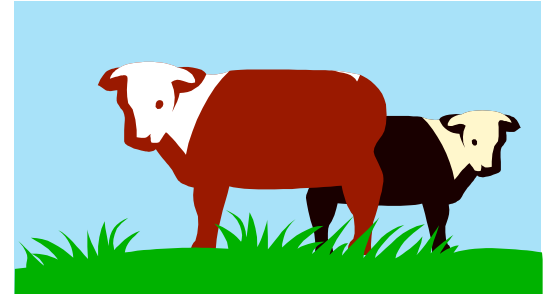
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# **Prevention and reduction of microbiological contamination - consideration throughout the food chain**

**Pia Makela  
European Commission**

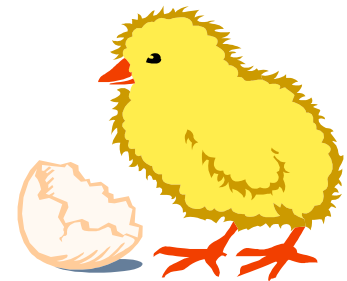
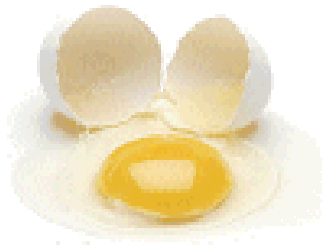
# Community legislation

- “Farm to fork” approach
  - animal health legislation
  - feed legislation
  - zoonoses Directive
  - hygiene Directives
  
- Regulation on food law

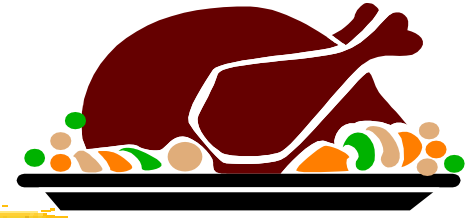


# Zoonoses legislation

- Controls: Salmonella E. and T. in breeding flocks of hen
- Proposed new legislation: controls of salmonella in poultry and pigs; possibly also other zoonotic agents and other animal species



# Hygiene legislation



- Directive on hygiene of foodstuffs
- 15 specific hygiene Directives (meat/ milk / egg/ fishery products)
  - hygiene rules for premises, processes and handling
  - HACCP, own checks, official controls

# Recast of the food hygiene legislation

- extends the controls to all primary production
- harmonizes the rules
- strengthens the HACCP approach
- Guides for good practice
- revision of microbiological criteria

