Key elements for meat production with regard to: "Safe Food Transparently Produced"

Benchmarking document for mutual recognition Version May 2008

European Meat Alliance

Collaborative Partnership between National Quality Assurance Systems / Standard Owners

QS – Quality scheme for food

IKB

Danish Agriculture & Food Council

CERTUS QUALITY LABEL

Supported by

METRO Group

Integrated process chain

For an integrated process chain of meat production the following stages have to be included:

- **Feed production** including
  - manufacturers of feed materials (raw materials)
  - manufacturers of compound feed
  - home mixer (on farm level)
  - trade, storage and transport
  - manufacturing and trade of feed additives
  - manufacturing and trade of premixes
- **Livestock production** including
  - pig
  - poultry
  - beef/veal
- **Slaughter, cutting / deboning, packaging** including
  - slaughter
  - transport of carcasses and meat

1. General requirements

- **Feed** and **food hygiene and animal welfare** has to meet at least the EU regulations (EC) 183/2005, 852/2004, 853/2004, directives 91/629/EEC (calves), 91/630/EEC (pigs), 93/119/EC (slaughter and killing) , regulation (EC) 1/2005 (transport), regulation (EEC) 1538/1991 (poultry).
- Documented **self assessment system** has to be implemented. The self assessment system needs to be controlled by a third party which has an accreditation according to EN 45011.
- All **veterinarian activities** and use of **veterinary medicine** must be in compliance with the EU-regulations.
- According to regulation (EC) No. 178/2002 (article 18) methods for **tracking and tracing** (traceability system) have to be established and implemented. Information for traceability must be available within 24 hours after request of the standard owner. Participants of the quality assurance systems are recommended to organise their internal procedures for traceability as such that relevant information are collected within 4 hours. Traceability records must include name and address of supplier and its customers, nature and quantity of products, the batch number and the date of delivery.

- All parties have to maintain a risk and crisis management system. Crisis management must consider food safety concerns or when EMA-products are subject to consumer/NGO interests/campaigns. The following escalation levels should be taken into account:
  - Level 1: Little or no public interest; No risk for consumers
  - Level 2: Some public interest; Risk for consumers cannot be ruled out
  - Level 3: Strong public interest; significant risk for consumers

  All parties, and in particular the purchaser, must be informed when EMA-products are affected by a crisis of level 2 or level 3 and a crisis team should be put in place.

2. Further basic requirements

3.1 Feed production

- **Manufacturers** of **feed materials** (raw materials) and **compound feed**
  - Obligation to register
    - at the system/standard owner
    - according to EU legislation (EC) 183/2005
  - Only raw materials from recognized suppliers (by the standard/system owner) can be used. This is not necessary for raw materials delivered directly by the farmers (e.g. cereals, corn etc.)
  - It must be insured that raw materials are not contaminated with substances according to the EU legislation
  - Permit to produce medicated feed according to EU legislation
- **Trade, transport and storage of feed materials, compound feed, feed additives and premixes**
  - Obligation of a quality management to avoid cross contamination
- **Feed additives**: (in future)

  Certification according to “European Code of Practice for Feed Additives and Premixture operators” (FAMIQS or other equivalent quality schemes)
- **Feed ingredients** (Co-products):

  IFIS or other equivalent schemes

3.2 Livestock Production

3.2.1 General requirements

- Obligation to register
  - at the system/standard owner
  - according to EU legislation

- Feed
  - purchase of compound feed from suppliers recognized by system/standard owner
  - home mixer: purchase of raw materials from suppliers recognized by system/standard owner
  - documentation of feed production and purchase of the raw materials and compound feed (including home mixer)
  - Strict use of medical feed according to prescription
- Animal health
  - Obligation of written consultancy between farmer and a recognised veterinarian
  - The recognition is defined by the system/standard owner
  - Obligation of the visit frequency by the veterinarian of at least 2 visits/year
  - Obligation of an animal health plan (actions, visit protocol of the veterinarian etc.)
  - Obligation of a logbook: Strict documentation of all medicines used by the farmer (minimum documentation: type and amount of medicine, age group of treated animals, identification of the treated animals or group of treated animals)
  - Only medicines that are registered for a particular species
  - treated animals must be identified at least for the awaiting period
  - No use of antibiotic growth promoters
  - No routine prophylactic use of veterinary medicine
  - Obligation of marking animals with broken needles (pigs, cattle, veal calves). Only detectable needles must be used
- Hygiene
  - pest control
  - adequate cleaning
- Transport of animals
  - According to the EU legislation
  - Ban of tranquillizer
  - Adequate cleaning

3.2.2 Pig production

Pig production including sows, piglets and fattening pigs.

- A consistent salmonella monitoring program has to be established and implemented

3.2.3 Poultry production

Poultry production including broilers and turkey

- A consistent salmonella monitoring programme has to be established and implemented according to 646/2007 EEC for broilers (regulation for turkeys is known in July 2008).

3.2.4 Beef/veal production

- Residue monitoring of growth promoters for fattening calves

3.3 Slaughter, deboning/cutting and packaging

3.3.1 General requirements

- Obligation to register
  - at the system/standard owner
  - according to EU legislation (EU-recognition)
- Implemented HACCP which has to be controlled and confirmed by a third party; at least the control points fecal contamination and temperature have to be implemented.
- Separation of product flow
- Traceability
  - maximum batch: one day production
  - Poultry: batch is one flock of broilers from one farm
  - Food chain information according to Regulation (EC) No 853/2004
- Transport of carcasses and meat
  - According to the EU legislation (Hygiene)
- Residue Monitoring according to EU legislation

3.3.2 Pork

- Salmonella monitoring and Enterobacteriaceae
- Feedback about findings (i.e. lung, liver, pleura, stomach, pericardium) from slaughter of the animals by the slaughter house to farmer

3.3.3 Poultry

- Salmonella monitoring programme for broilers and turkeys
- Logistic slaughtering (Salmonella positive batch slaughtered at the end of the day)
- Spinchiller is forbidden
- Feedback about findings (i.e. lung, liver, pleura, pericardium) from slaughter of the animals by the slaughter house to farmer

3.3.4 Beef/veal

- BSE-Test according to EU legislation

3. Scheme control

4.1 Three levels of control:

- Internal self controls
  - Internal self control is core element of each production step
- Independent control
  - Inspection of internal self controls by independent certification body
  - Control by registered accredited certification body's
  - Neutral control includes physical and administrative audits.
  - Audit results must be collected/stored and be available at least one year or till the next audit.
- Supervision of the certification bodies
  - Supervision of the certification bodies organised by the standard owner

4.2 Requirements for certification bodies:

- Accreditation according to EN 45011
- Scope "standard for a quality scheme in pig, poultry, beef/veal production"
- Auditing Body must be different to standard setting body
- Auditors and inspectors with
  - special technical knowledge for the inspected level
  - Audit experience

4.3 Further requirements

- A sanction system must be defined and implemented with at least 3 steps of actions (e.g. warning, fine, exclusion)
- Approval of certification bodies by the standard owner:
  - a Written agreement/ official document stating that there is a link between inspection/certification body and standard owner
  - minimum yearly report to the standard owner about the audits activities and non-conformities by the certification body
  - Harmonisation of audits between the accepted certification bodies
  - At least in case of a crisis the scheme owner has to have access to the audit reports

4. Communication and basis for bilateral agreements

- The EMA criteria laid down in this paper constitute the basis for bilateral agreements
- Both parties undertake to inform each other in case of a crisis and to communicate all relevant data.
- Both parties must make provisions for the inspection of the general operation of the system (either an accreditation audit or if not possible a system audit).
- Both parties designate and communicate a contact person to the contractual partner.

5. Labeling

The retail has the possibility to use the EMA-Logo under the following conditions:

- The retailer must become a member of the EMA and get actively involved and committed to the alliance.
- The retailer must sign a license contract with the owner of the logo, QS Qualität und Sicherheit GmbH (QS). The license contract determines in which countries the logo can be used.
- Only products from a quality assurance system which is member of the EMA and compliant with the EMA Key elements can be labelled with the EMA-Logo. This must be checked within the internal control procedures of the retailer. This must cover incoming goods inspection, respect of cold chain, temperature registration, personal hygiene and hygiene of facilities, traceability.