



Overview of the findings of the Environmental and Residue Monitoring Consultancy

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Objective:

To facilitate CARIFORUM states to gain & improve market access for fishery products by complying with Europe 's Sanitary and Phytosanitary (SPS) measures

This requires that the CARIFORUM states achieve good SPS standards

SPS requirements include all issues related to health and food safety in the fisheries and aquaculture sectors

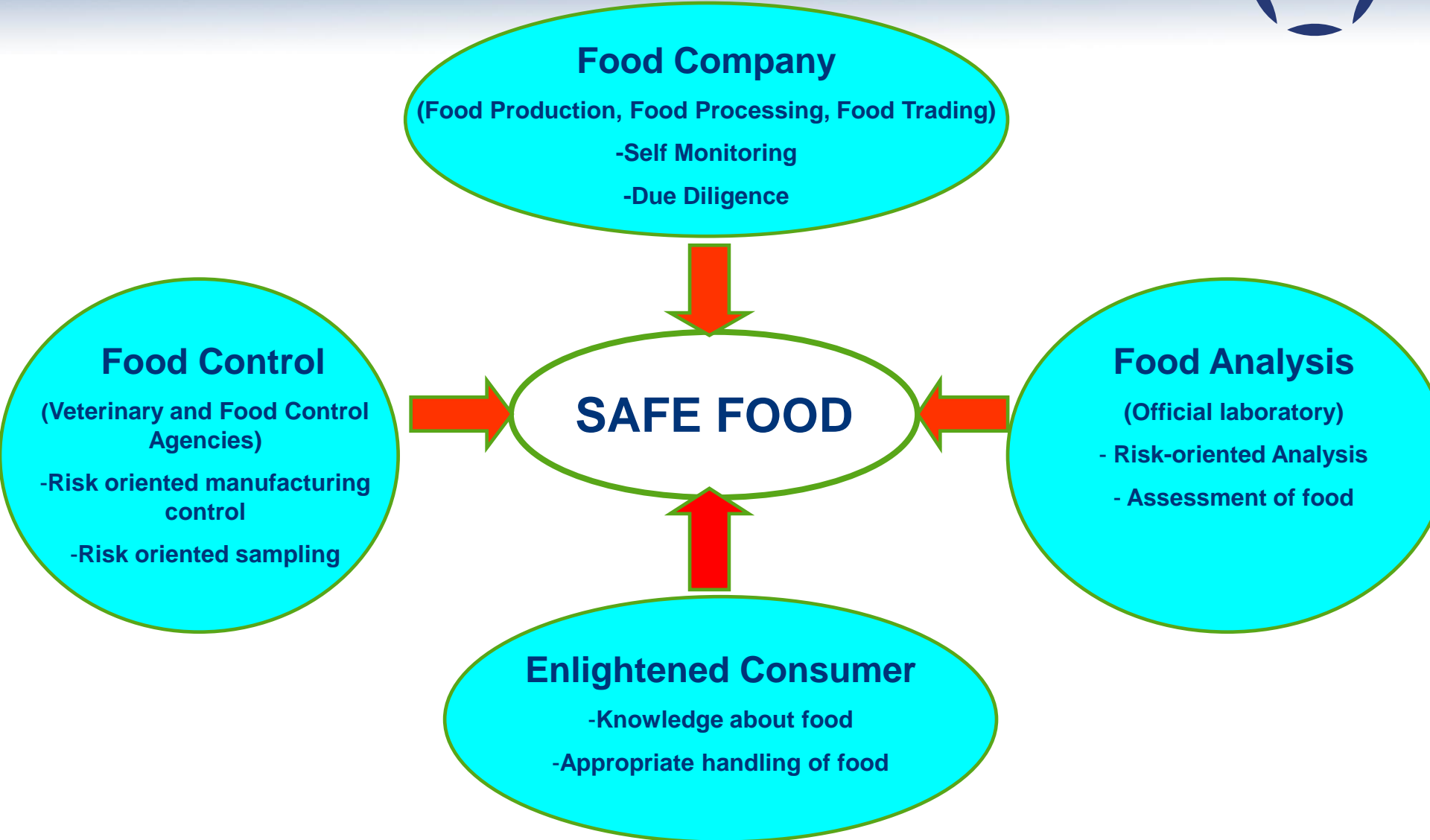


- 1. Review and analyse existing national and regional SPS monitoring programmes**
- 2. Assess institutional capacity, institutional overlaps**
- 3. Assess total supply chain process for fisheries and aquaculture products related to SPS requirements**
- 4. Analyse farm level residual monitoring**
- 5. Assess and advise on developing the necessary accredited laboratories**
- 6. Provide advice on suitable sustainable environmental monitoring practices.**
- 7. Assess coordination of regional testing and reporting capabilities.**

Method of work

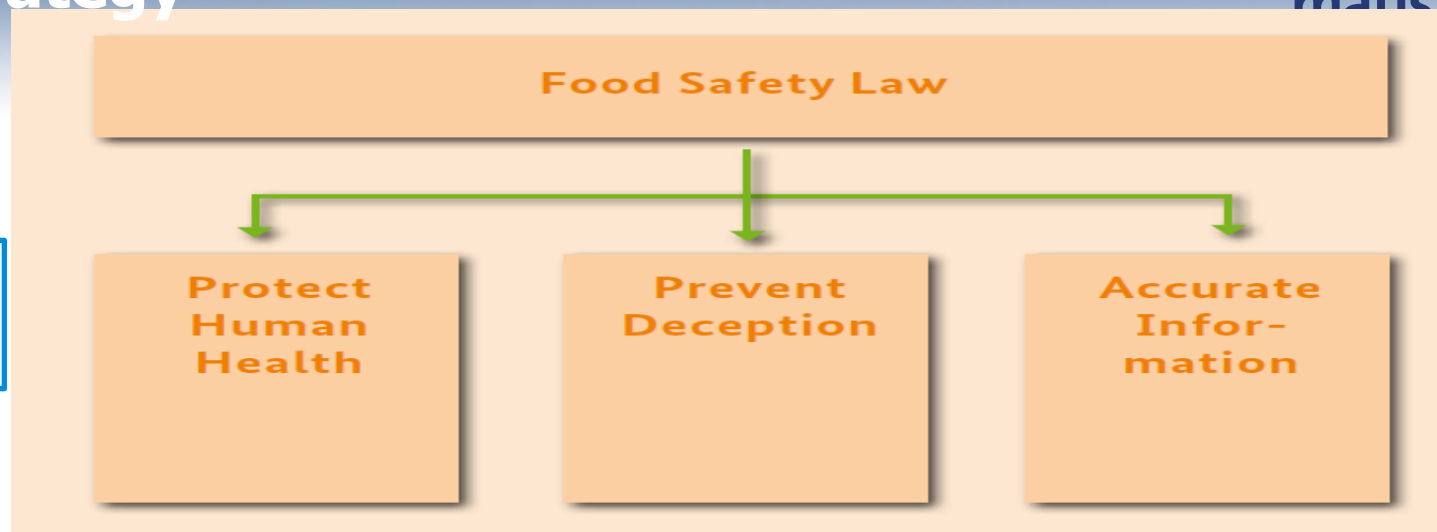
- 1. Gather background material on SPS measures of the main markets for fishery products from Caribbean countries**
- 2. Visit eight Caribbean countries (in 30 days):
Bahamas, Belize, Dominican Republic, Grenada, Guyana, Jamaica, St. Vincent, Suriname**
 - **Consult with key informants e.g. official agencies**
 - **Make direct observations in the field: landing sites, vessels, processing establishment, retail/fish market, aquaculture sites**
 - **Visit official laboratories**
 - **Undertake national consultations with key stakeholders**
- 3. Prepare seven country reports & regional assessment report**

Responsibility for food safety in EU & EEA



EU-Food Safety Aims and Strategy

What means
food safety ?



- Only safe food may be placed on the market
- To safeguard consumers from deception
- To ensure the public receives accurate information

The main
principles
applied
through
the EU

1. The food chain principle
2. The producers' responsibility principle
3. The traceability principle
4. Independent scientific risk assessment
5. Separation of risk assessment and risk management
6. The precautionary principle
7. Transparent risk communication

Basic EU-Legislation on Food and Feed

Regulation (EC) No 178 / 2002 (“base-regulation“)

general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

(applicable since 1.1. 2005)

Foodstuff operators

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

Regulation (EC) No 853/2004
specific hygiene rules for food of
animal origin

Food surveillance

Regulation (EC) No 882/2004
on official controls performed to ensure
the verification of compliance with feed
and food law

Regulation (EC) No 854/2004
specific rules for the organisation of
official controls on products of animal
origin intended for human consumption

Official monitoring and surveillance



Traceability through the food chain - “From catch to consumer“
(Regulation (EC) No 178 / 2002, art. 18)

Important instrument of food safety

Primary production



Suppliers



Food production



Distribution logistics



Consumers



- cooling
- hygiene
- veterinary medicines

- specifications
- semifinished products
- partnership

- formulation
- production process
- hygiene
- contaminant & residue control

- goods transport and storage
- cold chain

- private storage of products
- preparation of products

Regulation No 882/2004 on official food controls:

- **risk-based surveillance and monitoring**
- **documented procedures**
- **quality management in surveillance and monitoring**
- **appropriate competence & training of staff performing controls**
- **contingency plans for feed and food**
- **national control plans**
- **annual reports**
- **audits**





Sampling and analysis are crucial for the reliability of the results
Regulation (EC) No. 882/2004
(official control of food and feed law)

Art. 11: Methods of sampling and analysis

Taking samples of food or feed, for analysis of substance relevant to the production, processing and distribution of feed or food or animal health, **to verify through analysis compliance with feed or food law or animal health rules**

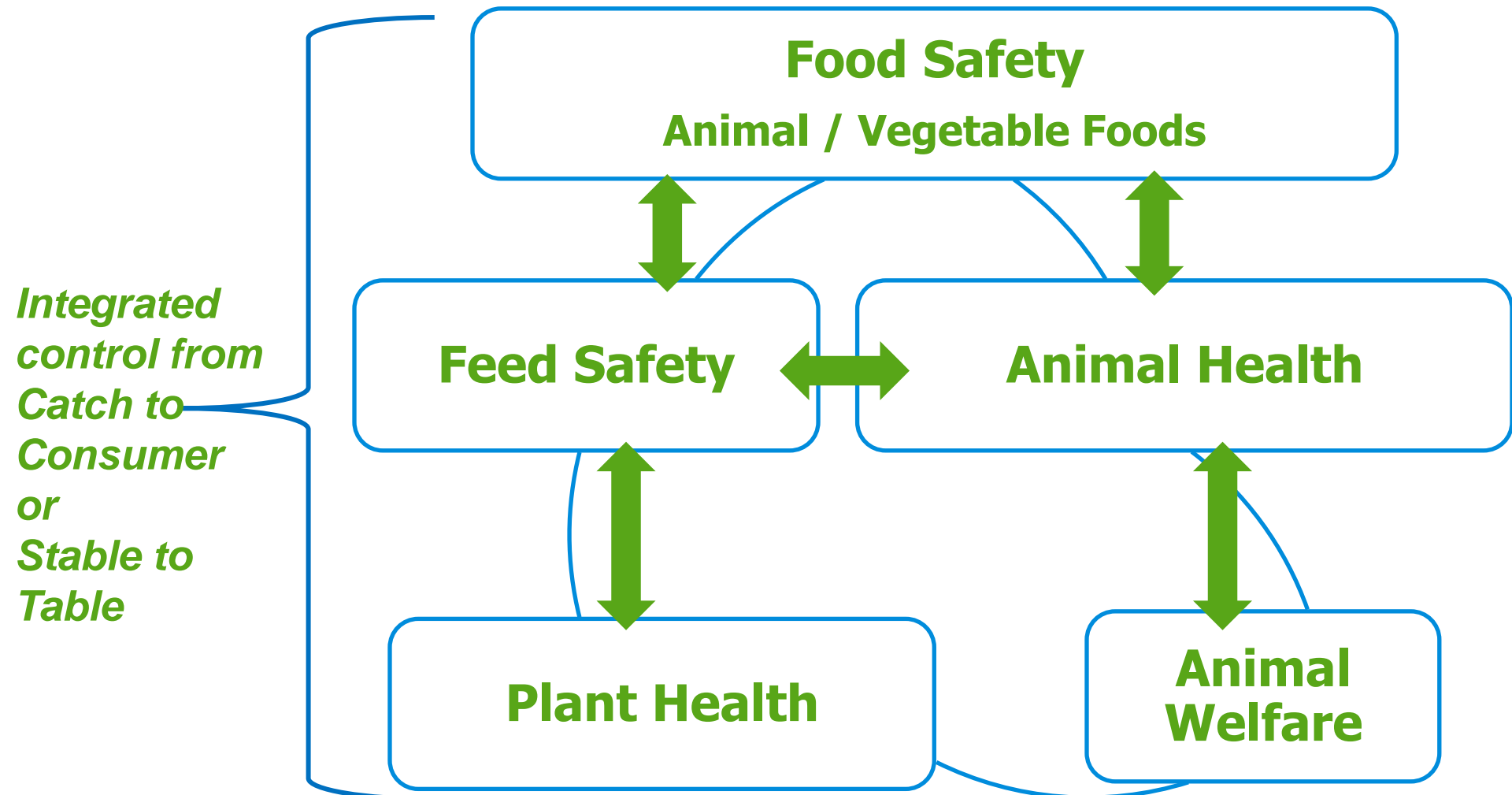
Art. 12: Official laboratories

Competent authority shall designate laboratories that may carry out the analysis of samples taken during official control

Accreditation of labs may relate to individual tests or groups of tests

Official monitoring and surveillance

Risk-based sampling and assaying for key programs
EU multi-annual national control plans of the countries



Official monitoring and surveillance

EU Multi-annual National Control Plans of the countries



- (1) **Official food control** according Reg. (EC) No 882/2004 from production, over processing, to distribution inspections for sample tests
- (2) **Nationwide monitoring plan and Food-Monitoring** according Reg. (EC) No 882/2004 (annual program)
- (3) **Dioxin-Monitoring** according Reg. (EC) No 1883/2006
- (4) **Control programs for Residues of Pesticides** according Reg. (EC) No 396/2005 proposed multi-annual national control program 2013 – 2015
- (5) **National Residue Control Plan** according Dir. No 96/23/EC (pharmacologically active substances)
- (6) **Zoonoses-Monitoring** according Dir. No 2003/99/EC in the food chain
- (7) **Integrated measurement program in radiation protection for food** according Reg. (Euratom) No 3954/87

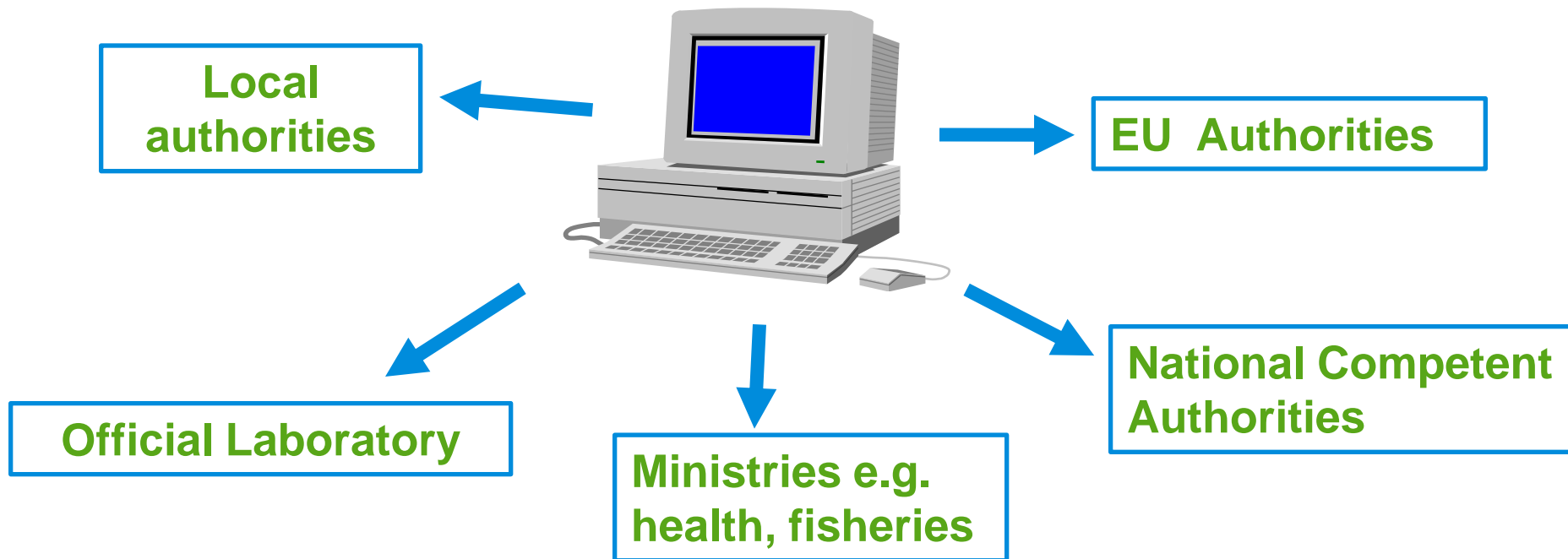
Objectives of Programs:

- Monitoring to assess consumer exposure
- Surveillance for compliance with the legislation

Official monitoring and surveillance



Access to the relevant data by all competent authorities in EU



Overview of the results of the work

**Based on visit to seven Caribbean countries (in 30 days):
Bahamas, Belize, Dominican Republic, Grenada,
Guyana, Jamaica, Suriname**

- **Consult with key informants e.g. official agencies**
- **Make direct observations in the field: landing sites, vessels, processing establishment, retail/fish market, aquaculture sites**
- **Visit official laboratories**
- **Undertake national consultations with key stakeholders**

Short in-official visit to St. Vincent => results not included in overview

Main observations regarding official control of Fishery products (FP) in 7 Caribbean countries visited



Observation	1	2	3	4	5	6	7	Total Y
CA responsible for SPS monitoring & official control of FP	Y	Y	Y	N	Y	Y	Y	6
Different official control standards applied for FP for export & domestic	Y	Y	Y	X	Y	Y	Y	6
Written inspection procedures available	Y	Y	Y	N	N	Y	Y	5
Written inspection procedures accessible to all	Y	Y	Y	N	N	N	N	3
Fees for inspection service of CA	X	N	Y	N	N	N	Y	2
CA takes official control samples for analyses (Export)	Y	Y	Y	X	N	N	Y	4
Formal MoU available between all relevant agencies involved in official control	N	N	Y	N	Y	N	X	2

Key: Y= Yes , N= No, X= Information not available

Main observations regarding official control laboratory capacities in 7 Caribbean countries visited



Observation	1	2	3	4	5	6	7	Total Y
Designated official control laboratory accredited	N	Y	N	N	N	N	N	1
Designated laboratory carries out all analysis required by EU	N	N	N	N	N	N	N	0
Designated laboratory carries out basic microbiological anal.	Y	Y	Y	X	N	N	Y	4
Capacity for analysis of marine biotoxins & toxin producing algae	N	N	Y	N	N	N	N	1
Chemical analysis outsourced by the official control laboratory	Y	N	Y	N	N	N	Y	3

Key: **Y**= Yes , **N**= No, **X**= Information not available

Main observations regarding monitoring & surveillance of FP in 7 Caribbean countries visited



Observation	1	2	3	4	5	6	7	Total Y
Plan for monitoring of contaminants in FP from wild fisheries (Export) in place	Y	N	Y	N	N	N	N	2
National Residue Control Plan for aquaculture products in place	Y	N	N	N	N	N	Y	2
Regular monitoring of marine biotoxins & toxin producing algae carried out	N	N	Y	N	N	N	N	1

Key: **Y**= Yes , **N**= No, **X**= Information not available



Main observations regarding SPS measures in production chain for FP in 7 Caribbean countries

Observation	1	2	3	4	5	6	7	Total Y
Many problems with <u>Vessels</u> : maintenance, hygiene conditions & cleaning – export & domestic	N	Y	Y	Y	N	Y	Y	5
Many problems with <u>Landing sites</u> : maintenance, handling of FP, hygiene conditions, waste management – domestic	N	N	Y	Y	N	Y	Y	4
Many problems with <u>retail</u> : maintenance, handling of FP, hygiene conditions, waste management – domestic	X	Y	Y	Y	X	Y	Y	5
Some problems related to <u>processing facility</u> : maintenance, hygiene conditions – export	N	N	X	X	N	N	Y	1
SPS measures sufficient for high risk ready to eat product – export	Y	N	X	X	N	N	N	1
Problems with Aquaculture site: hygiene conditions, water quality	N	X	Y	X	X	Y	X	2

Key: Y= Yes , N= No, X= Information not available/ Not relevant

Other observations related to SPS measures in production chain for FP in 7 Caribbean countries



Observation	1	2	3	4	5	6	7	Total Y
Persons working in the primary fisheries processing sufficiently trained	X	N	N	N	N	N	N	0
Sufficient consumer knowledge regarding proper handling of FP	X	N	N	N	N	N	N	0
Environmental Impact Assessment (EIA) required for starting Aquaculture activity	Y	Y	Y	Y	X	Y	N	5
Sharing of data between official agencies	N	N	N	N	N	N	N	0
Ongoing innovation and product development & planning for future	N	N	N	N	N	N	N	0

Key: Y= Yes , N= No, X= Information not available/not relevant