

- Farmhouse and
- Artisan
- Cheese & Dairy Producers
- European Network

European Guide for Good Hygiene Practices in the production of artisanal cheese and dairy products

Target: Farmhouse and Artisan producers



22 11 2017 – Brussels
Kerstin Jurss, Vice-President of FACEnetwork

Why this project of « European guide »?



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- Hygiene Package (see Regulation 852/2004-art.5) requests the realisation and application of permanent procedures based on HACCP principals for all the food operators.
- Guides for good hygiene practices are presented as useful tools to help the operators to fulfill this regulation (see Regulation 852/20014 – art.1§1)

The objectives of this GGHP

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Our aim was to provide to the producers a reference document:

- to help them to prepare their Food Safety Management System (risk analysis, HACCP based procedures,)
- taking into account their real practices
- giving practical examples regarding flexibility, derogations, adaptations

The specificity and the strength of the GGHP:

- drafted by producers and specialists of the sector
- endorsed by the public authorities of the 28 Member States, and European Commission

Back to the history of the project: « from the idea... .. to the endorsement »

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- 2010: first exchanges within FACEnetwork about this project.
- 2010 – 2014: several contacts/meetings with the European Commission, and with the European Parliament to explain the project and ask for subsidies.
- March 2015: thanks to the support of several European Deputies, DG SANTE granted **subsidies** to FACEnetwork (« pilot project »).
- **March 2015 – March 2016: writing of the GGHP.**
- March 2016 – December 2016: assessment by EC and the 28 MS > amendments, negotiations
- 16th September 2016: Standing Committee PAFF (with FACE's participation).
- **13th December 2016: official endorsement.**
- 2017: translation into the 23 official languages of EU.
- **22th November 2017: conference in Brussels - official presentation.**

The spirit of the GGHP

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- ▶ The **expertise of technicians and producers** is the basic principle
- ▶ The overall approach is **preventive** and **based on good practices** implementation
- ▶ The **HACCP principles** are completely applied and adapted to our products, through:
 - ▶ a generic hazards analysis
 - ▶ HACCP-based plans: they make the link between the hazards and each type of products.

The GGHP is a PRACTICAL TOOLS for the producers

The spirit of the GGHP

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► Other pillars of the GGHP:

- **No CCP** (not adapted to our type of production)
- **Flexibility examples** (presented as references)
- **“Records” only if non conformity**
- **Responsibility of the producer = the producer is the “skilled person”** > No fixed standard plans or indicative values, in order to let the producer decide of his own practices

What is the meaning of an « officially endorsed guide »?

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« Officially endorsed » means that:

- The GGHP is a **highly relevant reference** on food safety management in small scale cheese and dairy making
- The GGHP has been approved by each of the 28 MS of EU:
 - It is not possible to prevent a european producer from using the GGHP if he wants to
 - During inspections, the **local inspectors must take into account the GGHP** if it is applied
 - The inspections must consist in checking the efficiency of the implementation of the FSMS, but should not question the practices
- The GGHP is public > **published in 24 languages** on the web site of European Commission and in the Official Journal of EU

In resume:

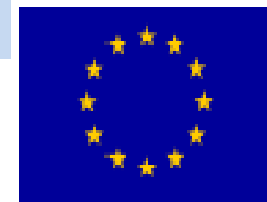
What we wanted?

What we obtained !

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- To be totally in the field of the EU regulation
- A recognition of our specific knowledge on food safety management in our sector

► The FACE GGHP has been endorsed!



In resume:

What we wanted?

What we obtained !

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- A simple tool to help the producers to improve their Food Safety Management

► **More or *less obtained...***

The GGHP is not so easy to understand and to use for the producer.



We will create more adapted tools with the

“Teacheesy” program

FACEnetwork’s new program funded by Erasmus+ to prepare the diffusion of the GGHP to European producers all over Europe through trainings



In resume:

What we wanted?

What we obtained !

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► Flexibility and adaptations...

► Flexibility has been set in the stone of FACE-GGHP!...

... But still, it has to be asked for in each member state



Teacheesy and FACEnetworks actions will help for that



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