CCGP32 Side Event on Food Safety and SPS Measures in Africa

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Principles and Guidelines for National Food Control Systems

Codex Committee on Food Import and Export Inspection and Certification Systems
CCFICS

- Principles and guidelines for food import and export inspection and certification systems

- Harmonisation

- Protection of consumer health and facilitation of international trade in food

Principles and Guidelines for National Food Control Systems

CXG 82-2013

- Objective: protect consumer health and ensure fair practices in the food trade.

- Practical guidance to assist national governments, and their competent authorities in the design, development, operation, evaluation and improvement of the national food control system.

Principles and Guidelines for National Food Control Systems

Principles

- 1 – Protection of consumers

- 2 – Use of the whole food chain approach

- 3 – Transparency

- 4 – Roles and responsibilities

- 5 – Consistency and impartiality

- 6 – Use of risk-based, science-based and evidence-based decision making

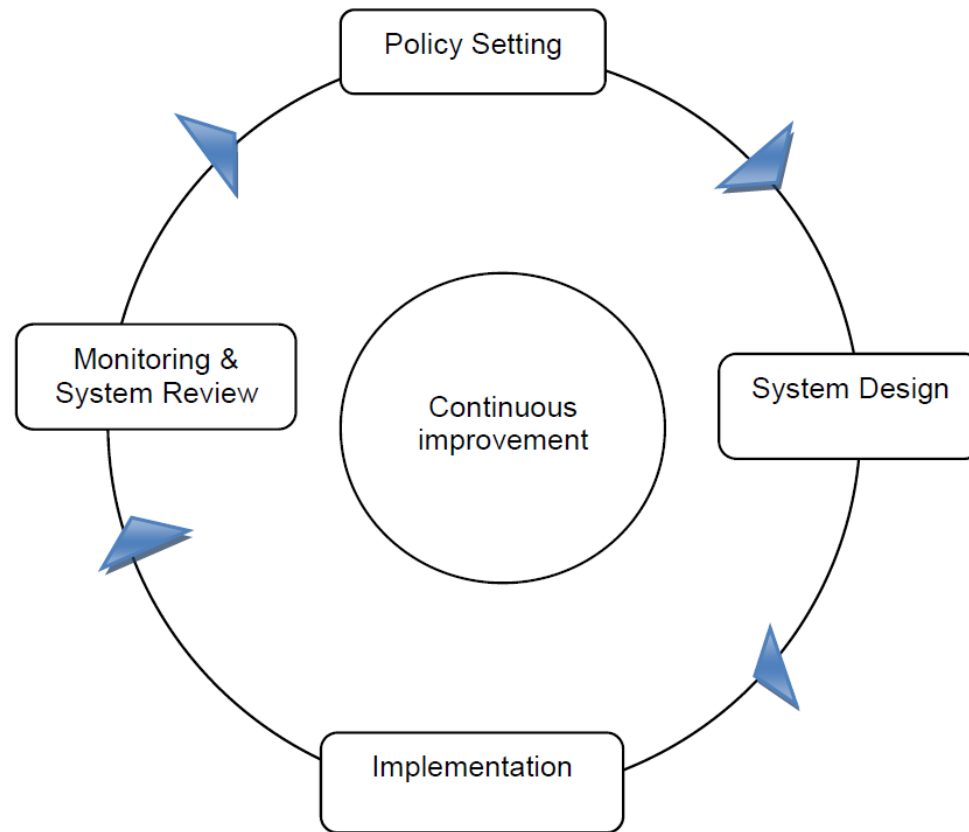- 7 – Cooperation and coordination between multiple competent authorities

Principles and Guidelines for National Food Control Systems
Principles continued

- 8 – Use of preventative measures

- 9 – Use of self-assessment and review procedures

- 10 – Recognition of other systems (including equivalence)

- 11 – A legal foundation should be in place

- 12 – Harmonisation with Codex

- 13 – Resources

Framework for a National Food Control System

Concluding remarks

- Thank you

- Questions ?