



Co-funded by the
Erasmus+ Programme
of the European Union

Short Term Training Course (STTC) “Safety and Quality in Innovative Food Production Systems”

20-26 May, 2018

Asian Institute of Technology, Thailand

Lecture 8: Legal Obligations for Food Business Operators



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Lecture 10. Legal Obligations for Operators

IV.1. European Context in general

Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs

Basic principles

- **7 obligations of producers:**

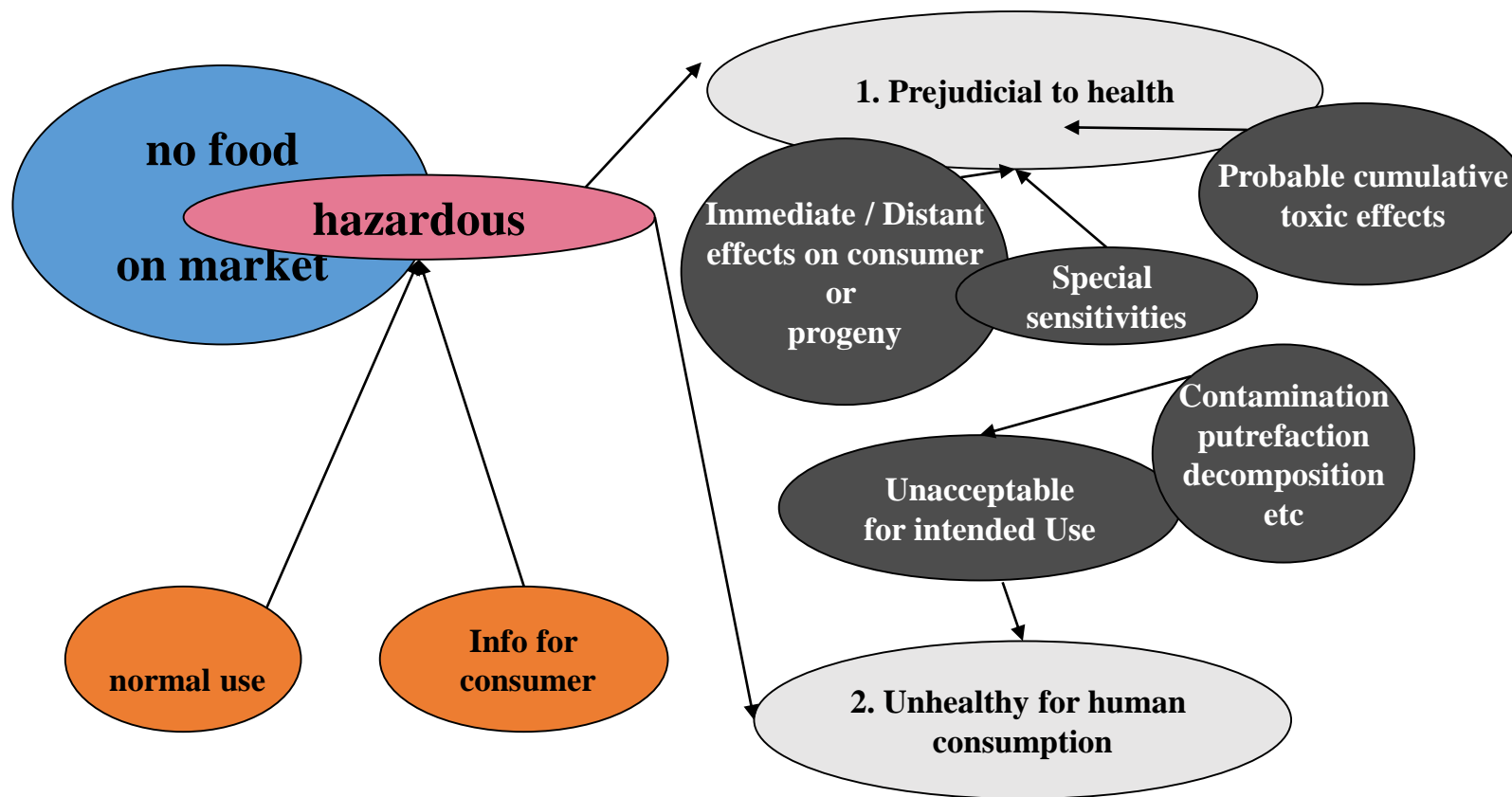
Security
Responsability
Traceability
Transparency
Emergency management
Prévention
Cooperation

Operators shall not place on the market food or feed which is hazardous to health

**At all stages
Since primary production**

Security
Responsability
Traceability
Transparency
Emergency management
Prévention
Cooperation

art. 14 of Regulation 178/2002 of 28 January 2002- general requirements of food law



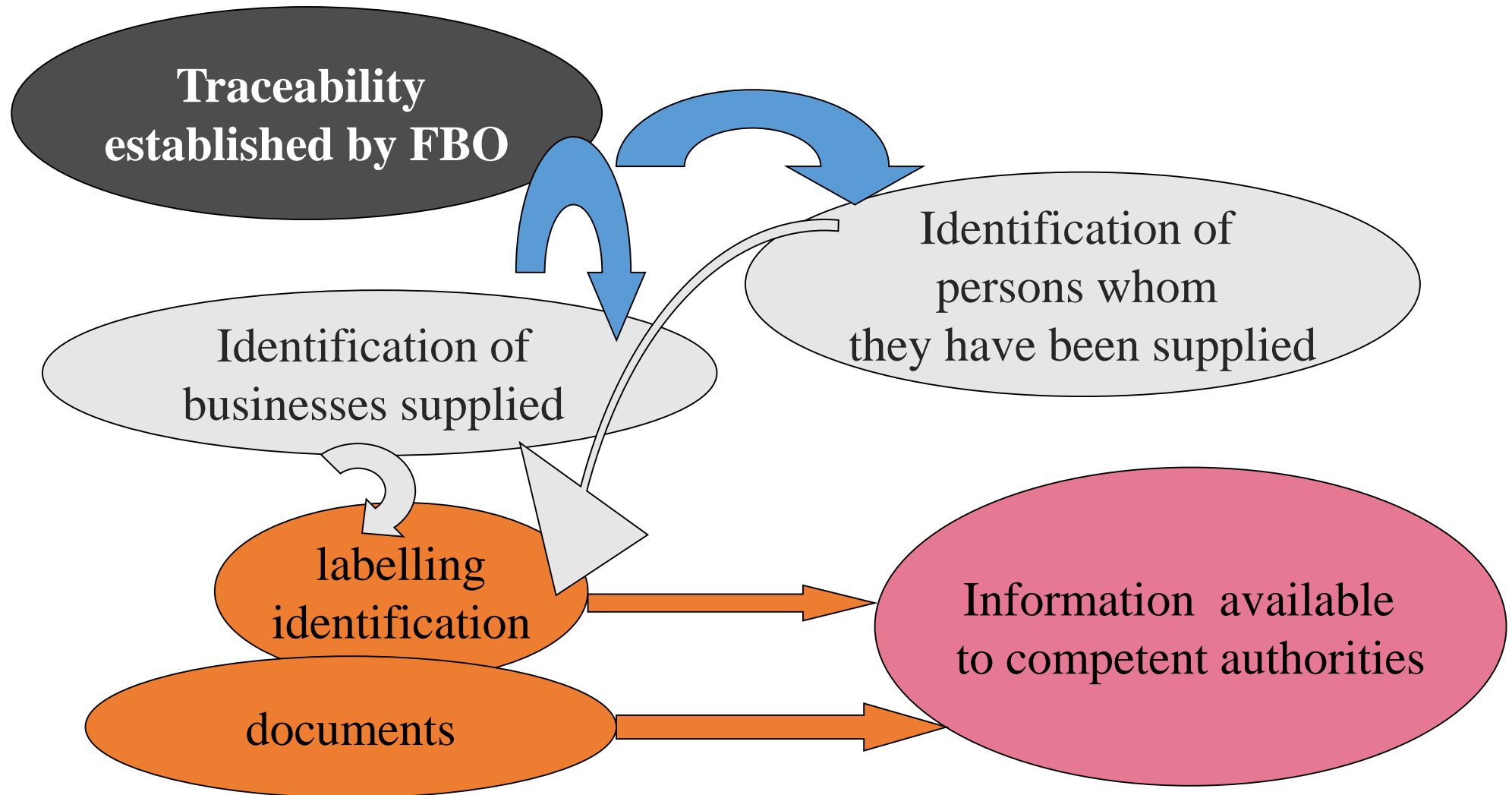
**Operators are responsible for the
safety of food or feed produced,
transported, stored or sold**

- Responsibility of the operator
- GHP
- HACCP

Security
Responsability
Traceability
Transparency
Emergency management
Prévention
Cooperation

**Operators must be able to
quickly identify the
suppliers or recipients of
their products**

Security
Responsability
Traceability
Transparency
Emergency management
Prévention
Cooperation



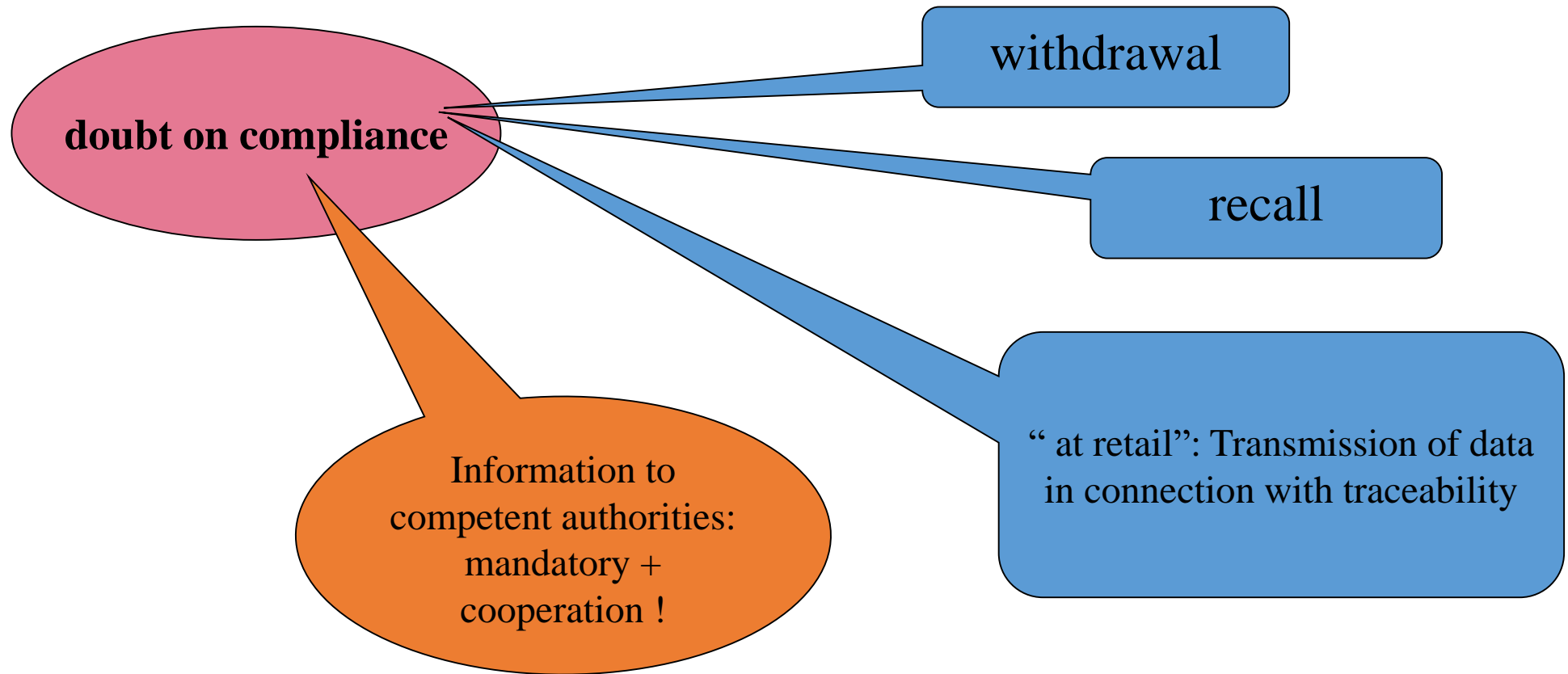
**Operators shall immediately
inform the competent
authorities if they have a
reason to believe that their
food or feed is not safe**

Safety
Responsibility
Traceability
Transparency
Emergency
Prevention
Co-operation

**Operators shall immediately
withdraw food or feed from the
market if they have a reason to
believe that it is not safe**

Safety
Responsibility
Traceability
Transparency
Emergency
Prevention
Co-operation

Chap. II : general food law responsibility : food business operators art. 19

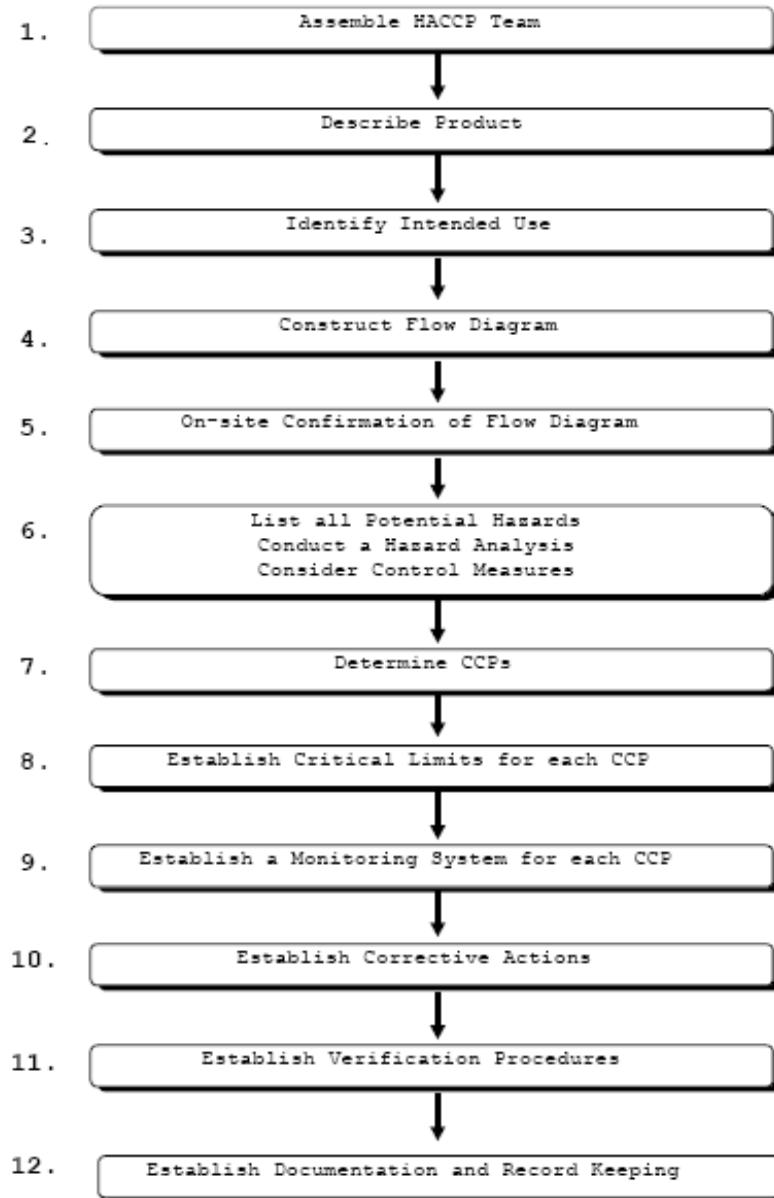


Operators shall identify and regularly review the critical points in their processes and ensure that controls are applied at these points

HACCP
monitoring + verification

Safety
Responsibility
Traceability
Transparency
Emergency
Prevention
Co-operation

DIAGRAM 1
LOGIC SEQUENCE FOR THE APPLICATION OF HACCP



Principle 2

Principle 4

Principle 6

Principle 1

Principle 3

Principle 5

Principle 7

**Operators shall co-operate
with the competent
authorities in actions taken
to reduce risks**

Safety
Responsibility
Traceability
Transparency
Emergency
Prevention
Co-operation

remark

- In European legislation, they are referred to as registrations and approvals
- In addition to the Belgian level: these are the authorisations

art. 4 Regulation 853/2004

Article 4

Registration and approval of establishments

1. Food business operators shall place products of animal origin manufactured in the Community on the market only if they have been prepared and handled exclusively in establishments:

(a) that meet the relevant requirements of Regulation (EC) No 852/2004, those of Annexes II and III of this Regulation and other relevant requirements of food law;

and

(b) that the competent authority has registered or, where required in accordance with paragraph 2, approved.

art. 4 Regulation 853/2004 (II)

2. Without prejudice to Article 6(3) of Regulation (EC) No 852/2004, establishments handling those products of animal origin for which Annex III to this Regulation lays down requirements shall not operate unless the competent authority has approved them in accordance with paragraph 3 of this Article, with the exception of establishments carrying out only:

- (a) primary production;
 - (b) transport operations;
 - (c) the storage of products not requiring temperature-controlled storage conditions;
- or
- (d) retail operations other than those to which this Regulation applies pursuant to Article 1(5)(b).

Official controls, registration and approval

1. Food business operators shall cooperate with the competent authorities in accordance with other applicable Community legislation or, if it does not exist, with national law.

2. In particular, every food business operator shall notify the appropriate competent authority, in the manner that the latter requires, of each establishment under its control that carries out any of the stages of production, processing and distribution of food, with a view to the registration of each such establishment.

Food business operators shall also ensure that the competent authority always has up-to-date information on establishments, including by notifying any significant change in activities and any closure of an existing establishment.

3. However, food business operators shall ensure that establishments are approved by the competent authority, following at least one on-site visit, when approval is required:

(a) under the national law of the Member State in which the establishment is located;

(b) under Regulation (EC) No 853/2004;

or

(c) by a decision adopted by the Commission. That measure, designed to amend non-essential elements of this Regulation, shall be adopted in accordance with the regulatory procedure with scrutiny referred to in Article 14(3).

Any Member State requiring the approval of certain establishments located on its territory under national law, as provided for in subparagraph (a), shall inform the Commission and other Member States of the relevant national rules.

CHAPTER I GENERAL PROVISIONS

Article 1

Scope

This Regulation shall apply to all stages of production, processing and distribution of food and to exports, and without prejudice to more specific requirements relating to food hygiene.

2. This Regulation shall not apply to:

- (a) primary production for private domestic use;
- (b) the domestic preparation, handling or storage of food for private domestic consumption;

⁽¹⁾ OJ L 184, 17.7.1999, p. 23.

2004R0852 — EN

- (c) the direct supply, by the producer, of small quantities of primary products to the final consumer or to local retail establishments directly supplying the final consumer;
- (d) collection centres and tanneries which fall within the definition of food business only because they handle raw material for the production of gelatine or collagen.

in practice

- Approvals must be requested for all categories of food from animal origin (see Annex to Regulation (EC) No 853/2004)
- Companies that are at the B to B level (no retail, but sale to other companies)

Sectoral approach (15 categories of FFAO)

Annex III section I	MEAT OF DOMESTIC UNGULATES
Annex III section II	MEAT FROM POULTRY AND LAGOMORPHS
Annex III section III	MEAT OF FARMED GAME
Annex III section IV	WILD GAME MEAT
Annex III section V	MINCED MEAT, MEAT PREPARATIONS AND MECHANICALLY SEPARATED MEAT (MSM)
Annex III section VI	MEAT PRODUCTS

Annex III section VII	LIVE BIVALVE MOLLUSCS
Annex III section VIII	FISHERY PRODUCTS
Annex III section IX	RAW MILK, COLOSTRUM, DAIRY PRODUCTS AND COLOSTRUM-BASED PRODUCT
Annex III section X	EGGS AND EGG PRODUCTS
Annex III section XI	FROGS' LEGS AND SNAILS
Annex III section XII	RENDERED ANIMAL FATS AND GREAVES

Annex III section XIII	TREATED STOMACHS, BLADDERS AND INTESTINES
Annex III section XIV	GELATINE
Annex III section XV	COLLAGEN

Regulation (EC) No 854/2004 on approvals (Article 3)?

- Reference is made to R 882/2004 [REGULATION (EC) No 882/2004 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 29 April 2004 on official controls carried out to ascertain whether they comply with feed and food law And animal health and animal welfare provisions]
- For factory vessels, the duration of the conditional approval (normally 3 to 6 months) may be increased: maximum twelve months
- Approval number issued by the CA
- List of accreditation notices kept up to date and communicated to other MS

http://ec.europa.eu/food/food/biosafety/establishments/list_en.htm



FOOD

European Commission > Food Safety > Food > ... > Food hygiene > EU food establishments

HEALTH **FOOD** ANIMALS PLANTS AMR

BIOLOGICAL SAFETY

- Antimicrobial Resistance
- Crisis Preparedness & Management
- Food Hygiene**
 - Legislation
 - Guidance
 - Microbiological Criteria
 - Approved EU food establishments**
 - Approved Third Country food establishments
- Feed Hygiene
- Food-borne diseases (Zoonoses)
- Food Irradiation
- EU Reference Laboratories

ALL TOPICS

Approved EU food establishments

List of EU Member States' approved establishments

Austria (AT)	Belgium (BE)  
Bulgaria (BG)	Croatia (HR)
Cyprus (CY)	Czech Republic (CZ)
Denmark (DA)	Estonia (EE)
Finland (FI)	France (FR)
Germany (DE)	Greece (EL)
Hungary (HU)	Ireland (IE)
Italy (IT)	Lithuania (LT)
Luxembourg (LU)	Latvia (LV)
Malta (MT)	Netherlands (NL)
Poland (PL)	Portugal (PT)
Romania (RO)	Spain (ES)
Sweden (SE)	Slovenia (SI)  
Slovakia (SK)	United Kingdom (UK)
Other EEA Countries	
Iceland (IS)	Norway (NO)
Other countries with special agreements	
Switzerland (CH)	Faroe Islands (FO)

QUICK LINKS

- Rapid Alert for Food and Feed (RASFF)
- Health and food audits and analysis
- European Food Safety Authority (EFSA)
- Better Training for Safer Food (BTSF)
- Standing Committee - PAFF
- E-News
- Events
- Videos

Listes des établissements par secteur

Food

[Section 0 : General activity establishment](#)

[Section I : Meat of domestic ungulates](#)

[Section IB : sprouts](#)

[Section II : Meat from poultry and lagomorphs](#)

[Section III : Meat of farmed game](#)

[Section VIII : Fishery products](#)

[Section XIII : Treated stomachs, bladders and intestines: casing only](#)

Animal by-products

[Section I : Establishments or plants carrying out intermediate activities and plants storing animal by-products](#)

[Section II : Establishments or plants for the storage of derived products](#)

[Section III : Incineration/co-incineration/combustion plants](#)

[Section IV : Processing plants](#)

[Section VIII : Petfood plants](#)

[Section XI : Collection centers](#)

[Section XIII : Other registered operators](#)

Veterinary

[Section I : Assembly Centres](#)

[Section III : Semen collection and storage centres](#)

[Section IV : Embryo collection and production teams](#)

[Section VI : Establishments for poultry](#)

[Section VIII : Aquaculture Holdings](#)

[Section XI : Porcine Holdings](#)

[Section XII : Other species locations](#)

[Section XIII : Control posts](#)

https://webgate.ec.europa.eu/sanco/traces/output/eu_listsPerActivity_en.htm

Note for the management of lists

- Belgian lists managed by afsc
- At European level: section 0 for
 - Refrigerated warehouses
 - Wholesale markets
 - Repackaging establishments

Regulation (EC) No 882/2004 on approvals (Article 31)?

Article 31

Registration/approval of feed and food business establishments

1. (a) Competent authorities shall establish procedures for feed and food business operators to follow when applying for the registration of their establishments in accordance with Regulation (EC) No 852/2004, Directive 95/69/EC or with the future regulation on feed hygiene;
- (b) They shall draw up and keep up to date a list of feed and food business operators which have been registered. Where such a list already exists for other purposes, it may also be used for the purposes of this Regulation.

remark : directive 95/69/CE → regulation 183/2005

Regulation (EC) No 882/2004 on approvals (Article 31) (II) ?

2.
 - (a) Competent authorities shall establish procedures for feed and food business operators to follow when applying for the approval of their establishments in accordance with Regulation (EC) No 852/2004, Regulation (EC) No 854/2004, Directive 95/69/EC or with the future regulation on feed hygiene.
 - (b) Upon receipt of an application for approval from a feed or food business operator, the competent authority shall make an on-site visit.
 - (c) It shall approve an establishment for the activities concerned only if the feed or food business operator has demonstrated that it complies with the relevant requirements of feed or food law.

Regulation (EC) No 882/2004 on approvals (Article 31) (III) ?

- (d) The competent authority may grant conditional approval if it appears that the establishment meets all the infrastructure and equipment requirements. It shall grant full approval only if it appears from a new official control of the establishment, carried out within three months of granting conditional approval, that the establishment meets the other relevant requirements of feed or food law. If clear progress has been made but the establishment still does not meet all of the relevant requirements, the competent authority may prolong conditional approval. However, conditional approval shall not exceed a total of six months.

Regulation (EC) No 882/2004 on approvals (Article 31) (IV) ?

- (e) The competent authority shall keep the approval of establishments under review when carrying out official controls. If the competent authority identifies serious deficiencies or has to stop production at an establishment repeatedly and the feed or food business operator is not able to provide adequate guarantees regarding future production, the competent authority shall initiate procedures to withdraw the establishment's approval. However, the competent authority may suspend an establishment's approval if the feed or food business operator can guarantee that it will resolve deficiencies within a reasonable time;

Regulation (EC) No 882/2004 on approvals (Article 31) (V) ?

- (f) The competent authorities shall maintain up-to-date lists of approved establishments and make them available to other Member States and to the public in a manner that may be specified in accordance with the procedure referred to in Article 62(3).

IV.2. Rules for imports

The requirements

- General principle: equivalence

1

- The third country must be approved to export a specific category of food of animal origin and must be in the list of approved third countries for that specific category of food

2

- Before a country is approved and can start to export a category of food of animal origin, an evaluation of the country and its competent authority will be carried out by the Health and food audits and analysis office, located in Grange, Ireland (European Commission, Directorate General for Health and Food Safety)

3

- The requirements for each category of food products are specified in Annex III to the [Regulation \(EC\) No 853/2004](#). These requirements must be checked and guaranteed by the competent authorities of the Non-EU country before an establishment can be listed as an EU approved establishment. The competent authorities of the Non-EU country also must inform the Commission if an establishment is no longer fulfilling the above mentioned requirements

http://ec.europa.eu/food/safety/international_affairs/trade/non-eu-countries/index_en.htm

The requirements (2)

- 4

 - The Non-EU country must have a residue monitoring plan (in accordance with Council Directive 96/23/EC) for the category of food of animal origin and must appear in the list of countries with an approved residue monitoring plan (Commission Decision 2011/163/EU as amended)
- 5

 - For food products concerned, the Non-EU country must have a salmonella control program in animal population in accordance with Regulation (EC) No 2160/2003
- 6

 - The competent authority is responsible to keep the lists of establishments up to date and to inform the Commission of any changes necessary

COMMISSION DECISION

of 8 July 2010

on emergency measures applicable to consignments of aquaculture products imported from India
and intended for human consumption

(notified under document C(2010) 4563)

(Text with EEA relevance)

(2010/381/EU)

- (6) The results of a Commission inspection to India in September 2009 have revealed shortcomings as regards the residue control system in aquaculture products and a lack of appropriate laboratory capacity for detecting certain pharmacologically active substances in such products, as required by Directive 96/23/EC and by Decision 2002/657/EC.
- (7) Following that inspection, India has submitted an action plan and guarantees addressing the recommendations in the inspection report. Pending the full implementation of that plan and of those guarantees, the risk remains that aquaculture products originating from India contain residues of certain pharmacologically active substances. Further measures are therefore required at Union level to minimise that risk.

Example of
emergency
measure put in
place



DG(SANCO) 2009-8190 - MR FINAL

FINAL REPORT OF A MISSION

CARRIED OUT IN

INDIA

FROM 16 TO 24 SEPTEMBER 2009

IN ORDER TO EVALUATE THE CONTROL OF RESIDUES AND CONTAMINANTS IN LIVE
ANIMALS AND ANIMAL PRODUCTS, INCLUDING CONTROLS ON VETERINARY
MEDICINAL PRODUCTS

Executive Summary

This report describes the outcome of a Food and Veterinary Office (FVO) mission in India, carried out between 16 and 24 September 2009, as part of the published programme of FVO inspections on residue controls in third countries.

The objective of the mission was to evaluate the implementation of national measures, aimed at the control of residues and contaminants in live animals and animal products, including the controls on the distribution and use of veterinary medicinal products and feed additives, the use of which may give rise to residues in such products. The evaluation was based on the standards set out in Council Directive 96/23/EC, and other relevant Community legislation in this field, including legislation on the control and distribution of veterinary medicinal products. The mission assessed the performance of the competent authorities and other officially authorised entities involved in residues and veterinary medicinal product controls and the legal and administrative measures put in place to give effect to the relevant Community requirements with regard to import of food of animal origin into the EU.

There is a system of residues control in India but the national residue control plan is inadequate in scope and sample numbers for several commodities and the sampling does not always cover the whole year. The undertakings made by the Indian competent authorities in response to recommendations 1, 3, 4, 6, 7, 8, 9, 10, 11 and 12 in the report of the previous FVO residue mission (DG SANCO 2006-8015) have not been met. Follow-up investigations of non-compliant results are not effective in identifying the actual source of detected residues and important investigations and corrective actions at the level of the primary producers (farms) are delegated by the competent authority to the exporting establishments. There is no effective control on the distribution and use of veterinary medicinal products, particularly in aquaculture farms, dairy farms and apiaries, as evidenced by the high frequencies of non-compliant results in the national residue control plan and the RASFF alerts for crustaceans. A system of pre-export testing of crustaceans for inter alia chloramphenicol and nitrofurans, which has been in place since August 2005, has not been effective. The effectiveness of the national residues control plan is further compromised by inconsistencies and sometimes serious weaknesses in laboratory performance and interpretation of laboratory results which undermine the reliability of guarantees given by the Indian competent authorities based on analytical results. These deficiencies are mitigated to a certain extent by food business operators' own-check residue programmes, by the pre-export testing being made official in 2009 and by an official pre-harvest testing for nitrofurans and chloramphenicol in crustaceans, which, whilst being implemented in Andhra Pradesh, is yet to be implemented in all aquaculture producing states. However, it is concluded that the residue controls in aquaculture products, honey, milk and poultry do not currently provide guarantees equivalent to those laid down in Council Directive 96/23/EC.

The report makes a number of recommendations to the Indian competent authorities, aimed at rectifying the shortcomings identified and enhancing the implementing and control measures in place.

Example of emergency measure put in place (2)

- (10) In addition a significant proportion of the aquaculture products imported from India should undergo mandatory testing by the Member States for the detection of pharmacology active substances as defined in Regulation (EC) No 470/2009 before those products are placed on the market. The results of that mandatory testing should provide more accurate information on the actual contamination of aquaculture products originating from India with those residues. The testing should also deter producers in India from misusing those substances.
- (11) It is appropriate that Member States notify the Commission of the results of the tests performed, where the presence of the concerned pharmacologically active substances not authorised for use in food producing animals, or exceeding the maximum residue limits laid down in Union law, is revealed. Member States should also regularly submit reports on all the tests carried out by them.
- (12) The scope of this Decision also includes crustaceans of aquaculture origin currently covered by Decision 2009/727/EC. Accordingly, in the interest of clarity and consistency of Union legislation, that Decision should be repealed.

Example of emergency measure put in place (3)

Article 2

1. Member States shall authorise the importation into the Union of consignments provided that they are accompanied by the results of an analytical test carried out at the place of origin to ensure that they do not present a danger to human health.

The analytical test must have been carried out on an official sample, in particular with a view to detecting the presence of chloramphenicol, tetracycline, oxytetracycline and chlortetracycline and of metabolites of nitrofurans.

Those samples must have been analysed using analytical methods in conformity with Articles 3 and 4 of Decision 2002/657/EC.

2. By way of derogation from paragraph 1, Member States shall authorise the importation of consignments that are not accompanied by the results of an analytical test provided that the importing Member State ensures that each consignment undergoes such analytical tests for the detection of chloramphenicol, tetracycline, oxytetracycline, chlortetracycline and of metabolites of nitrofurans on arrival.

Example of emergency measure put in place (4)

Article 3

1. Member States shall, by using appropriate sampling plans, ensure that official samples are taken from at least 20 % of consignments presented for import at border inspection posts on their territory.

2. The official samples taken pursuant to paragraph 1 shall undergo analytical tests for the detection of residues of pharmacologically active substances as defined in Article 2(a) of Regulation (EC) No 470/2009, and in particular of chloramphenicol, tetracycline, oxytetracycline, chlortetracycline and of metabolites of nitrofurans.

Article 6

All expenditure incurred in the application of this Decision shall be charged to the consignor, the consignee or the agent of either the consignor or the consignee.

IV.3. Belgian Context

Registrations, authorisations and approvals.

- Any activity in connection with the production of food
 - primary production
 - Production related to primary production
 - Any activity in general related to the production of food (from animal origina and vegetal origine)
 - E.g.: production of fertilizers, pesticides ..., trading of animals ...

Registrations, authorisations and approvals: legal basis.

AGENCE FEDERALE POUR LA SECURITE DE LA CHAINE ALIMENTAIRE

F. 2006 — 855

[C – 2005/23114]

16 JANVIER 2006. — Arrêté royal fixant les modalités des agréments, des autorisations et des enregistrements préalables délivrés par l'Agence fédérale pour la Sécurité de la Chaîne alimentaire

Registrations, authorisations and approvals: definitions

- 1^{er} level: the REGISTRATION
 - = To be made known simply by the AFSCA
 - "Who I am and what activity I exercise" (notification of activity)
 - "I undertake to comply with Belgian and European legislation" (eg 1 sheep → number of herds → SANITEL system)

Examples of activities requiring at least a registration

Activities¹ in relation with

Fertilizers and soil improvers, plant protection products, primary plant products, animal or human feed, food contact material, etc.

Activities² in the field of
vertebrate or invertebrate animals

Agricultural contractors

¹ Production, preparation of raw materials, storage, packaging, Transportation, commerce

² Holding, slaughtering, gathering, trade

Registrations, authorisations and approvals: definitions

- 2nd level: THE AUTHORISATION
 - = To be made known simply by the AFSCA +
 - **Permission of the FASFC before producing** → Administrative inquiry on the basis of a file submitted by the operator
 - Possibly: conditional authorization (3 months) and on-site visit within 3 months

Examples of activities requiring at least an authorization

Food trade activities

Foodstuffs in general

Meat (butcher), fish shop

Pig slaughterhouses and cutting plant pigs (Having an approval but requiring a temperature derogation)

Egg collectors and packing centers

Livestock activities

pigs, poultry, cattle

Animal traders and transporters

Registrations, authorisations and approvals: definitions

- 3^{ème} level: THE APPROVAL
 - = To be made known simply by the AFSCA +
 - **Permission of the FASFC before producing → 1 st visit on site mandatory**
 - verification Infrastructure + equipment (controllers of AFSCA)
 - **2nd visit** to estimate the quality of self-checking (may be delegated to an accredited and accredited inspection / certification body)

Examples of activities requiring at least an approval

Slaughterhouses, cutting plants, slaughtering on the farm, game processing establishment, minced meat and meat preparations, meat products, refrigerated warehouse...

Activities in relation with
live bivalve molluscs
aquaculture
fisheries products
milk and milk products ...

Registrations, authorisations and approvals: definitions

- APPROVAL
 - File to be constituted
(General plan, plan with flow, fight against vermin ...)
 - Infrastructure and equipment conditions
 - Operating conditions
 - Important note: it is possible to suspend the approval
(Id. for authorization)
 - Which says approval, means a sign of health mark or an identification mark



marque d'identification

health mark: no restriction



Enregistrement, autorisation et agrément

Univ
de



Inscrivez-vous auprès de la Banque Carrefour des Entreprises (BCE) via les guichets d'entreprise où vous recevrez les numéros suivants :

- NE : numéro d'entreprise
- NUE : numéro d'unité d'établissement



Enregistrez-vous auprès de l'AFSCA

- remplissez pour cela le formulaire de demande qui est disponible sur www.afsca.be (> Professionnels > Agréments, autorisations et enregistrements > modèle de formulaire) et envoyez-le à l'UPC : www.afsca.be/upc
- ou faites-le directement dans l'application Foodweb sur www.afsca.be



Regardez les fiches d'activités sur le site web de l'AFSCA pour savoir quelle activité vous devez indiquer (> Professionnels > Agréments, autorisations, enregistrements > Fiches d'activité)



Veillez à disposer de l'enregistrement, de l'autorisation ou de l'agrément exigé et délivré par l'UPC.



Affichez votre enregistrement ou votre autorisation à un endroit parfaitement visible de l'extérieur pour le consommateur



Register with the bank of companies via the company counters where you will receive the following numbers

Register with the FASFC

Look at the activity sheets on the FASFC website to find out which activity you need to indicate

Make sure to have the registration, authorization or approval required and issued by the UPC

Display your registration or authorization in a location that is perfectly visible from the outside to the consumer



Signalétique

Dénomination : **Interc. des Abattoirs de Liège et Environs**

Adresse : Rue de Droixhe 15
4020 Liège
Belgique

Unité d'établissement : **2.161.201.669**

Type : Opérateur commercial belge

Statut : Actif

[Tout ouvrir](#) | [Tout fermer](#)

Autre(s) dénomination(s)

Source AFSCA : Interc. des Abattoirs de Liège et Environs

Source BCE : Interc. des Abattoirs de Liège et Environs

Autre(s) adresse(s)

Source AFSCA : Rue de Droixhe 15 4020 Liège

Source BCE : Rue de Droixhe 15 4020 Liège

Lien(s)

2.161.201.669 est un établissement de [0239.025.519](#) Liège

Agrément(s)/autorisation(s)

Agrément 1.1.1 Abattoirs 83 A partir du 1/1/1999

Smiley & AutoContrôle

AutoContrôle

Statut autocontrôle : SAC validé A partir du 1/1/2016 au 31/12/2016

Cela constitue votre statut au moment présent. Toutefois, ce statut ne préjuge pas du fait que vous bénéficiez ou non du bonus. En effet, lorsque votre contribution sera calculée aussi bien les données historiques que les éventuels changements dans votre statut qui pourraient survenir dans le futur, seront pris en compte.

NUE =
N° d'unité d'établissement

NE =
N° d'entreprise (BCE)

Notification of activity with the FASFC

- LAP : Location / Activity / Products
- Activities : +/- 443 activities recognized by the FASFC
 - Code location (PL)
 - Code activity (AC)
 - Code product (PR)
- Ex :
 - PL1 (location = abattoir) AC2 (activité = slaughter and dressing) PR180 (product = poultry) == **PRI – ACT 159**
 - PL43 (location = processor) AC40 (activité = Manufacture or (re) conditioning) PR180 (product = Processed fishery products) == **TRA– ACT 145**
 - PL9 (location = Butchery) AC96 (activité = Non-ambulatory retail trade) PR180 (product = meat) == **DIS – ACT 030**



Afficher cette page en : ■ Français ■ Néerlandais

Moteur de recherche

AFSCA
Agence fédérale pour la sécurité de la chaîne alimentaire

[Recherche de A à Z](#)
[Plan du site](#)

Professionnels > Agréments, autorisations et enregistrements > Liste d'activités AFSCA

Liste d'activités AFSCA (et Fiches d'activités)

» La [Liste d'activités AFSCA](#) (XLS) (en application depuis le 26/04/2016) reprend en détail tous les codes et descriptions des activités AFSCA qui doivent être repris lorsque l'opérateur introduit une [demande d'agrément / autorisation / enregistrement](#) auprès de l'AFSCA.

Les activités sont codifiées selon la structure suivante : code lieu (PL) – code activité (AC) – code produit (PR). Selon le type d'activité, un agrément ou une autorisation peut être nécessaire : ils sont alors mentionnés dans le fichier. Si ce n'est pas le cas, un simple enregistrement suffit.

L'AFSCA procède régulièrement à des mises à jour de cette liste. Les opérateurs concernés seront avertis de ces changements si nécessaire.

» [Fiches d'activités](#)
Les fiches d'activités reprennent en détail la description et la définition des activités.

Professionnels


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- Importation pays tiers
- Laboratoires
- Législation
- Notification obligatoire
- Production animale
- Production végétale
- Vente à la ferme

1	Groupe	Groupement 1	Groupement 2	Groupement 3	Groupement 4	LAP Id	LAP Business Code	Numéro fiche PAP	LAP Description
2		Abattage			Abattage des animaux d'aquaculture	814	PRI814	ACT184	Abattage animaux d'aquaculture
3		Abattage			Abattoir	592	PRI592	ACT159	Abattoir volailles
4		Abattage			Abattoir	593	PRI593	ACT158	Abattoir bovins
5		Abattage			Abattoir	608	PRI608	ACT77	Transport à chaud viande de porc
6		Abattage			Abattoir	694	PRI694	ACT163	Abattoir ovins et caprins
7		Abattage			Abattoir	708	PRI708	ACT165	Abattoir gibier élevage
8		Abattage			Abattoir	760	PRI760	ACT164	Abattoir autruches
9		Abattage			Abattoir	802	PRI802	ACT162	Abattoir lapins
10		Abattage			Abattoir	832	PRI832	ACT161	Abattoir porcins
11		Abattage			Abattoir	934	PRI934	ACT160	Abattoir chevaux
12		Abattage			Lieu d'abattage temporaire Fête de sacrifice	781	PRI781	ACT78	Lieu abattage rituel fête de sacrifice
13		Acheteur de lait				725	TRA725	ACT98	Acheteur lait cru de vache
14		Acheteur de lait				860	TRA860	ACT99	Acheteur lait cru autre que vache
15		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	664	TRA664	ACT105	Atelier découpe gibier
16		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	665	TRA665	ACT110	Atelier découpe chevaux
17		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	666	TRA666	ACT111	Atelier de découpe - transport à chaud
18		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	719	TRA719	ACT112	Atelier découpe volailles
19		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	720	TRA720	ACT104	Atelier découpe - têtes de bovins
20		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	770	TRA770	ACT107	Atelier découpe ovins et caprins
21		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	810	TRA810	ACT108	Atelier découpe porcins
22		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	853	TRA853	ACT109	Atelier découpe autruches
23		Atelier de fabrication, usine	Découpe	Viande	Denrées alimentaires	894	TRA894	ACT103	Atelier découpe bovins

File on operators

- Foodweb
 - www.afsca.be > Foodweb

NL | FR

Foodweb 

Vous n'êtes pas connecté | [Login](#)

Accueil **Dossiers opérateurs**

Recherche d'opérateurs Ils ont le smiley

[Foodweb](#) > [Dossiers opérateurs](#) > Recherche d'opérateurs


Recherche d'opérateurs

Critères de recherche

Numéro d'opérateur :	<input type="text"/>	Dénomination :	<input type="text"/>
Type d'établissement :	Sélectionner...	Code postal :	<input type="text"/>
Commune :	<input type="text"/>	Province :	<input type="text"/>
<input type="checkbox"/> Agrément		N° agrément / autorisation :	<input type="text"/> α
<input type="checkbox"/> Autorisation			
<input type="checkbox"/> Smiley		N° Smiley :	<input type="text"/>
<input type="checkbox"/> Statut autocontrôle actif			
<input type="checkbox"/> Exploitant			

Réinitialiser Rechercher

Notre mission est de veiller à la sécurité de la chaîne alimentaire et à la qualité de nos aliments, afin de protéger la santé des hommes, des animaux et des plantes.

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Establishments active in the food chain

All operators active in Belgium in the food chain must be known to the AFSCA and therefore registered. Their contact details can be accessed through Foodweb, a tool available on the FASFC website. In addition, certain activities require an authorization or approval. Number of establishments registered with the FASFC:

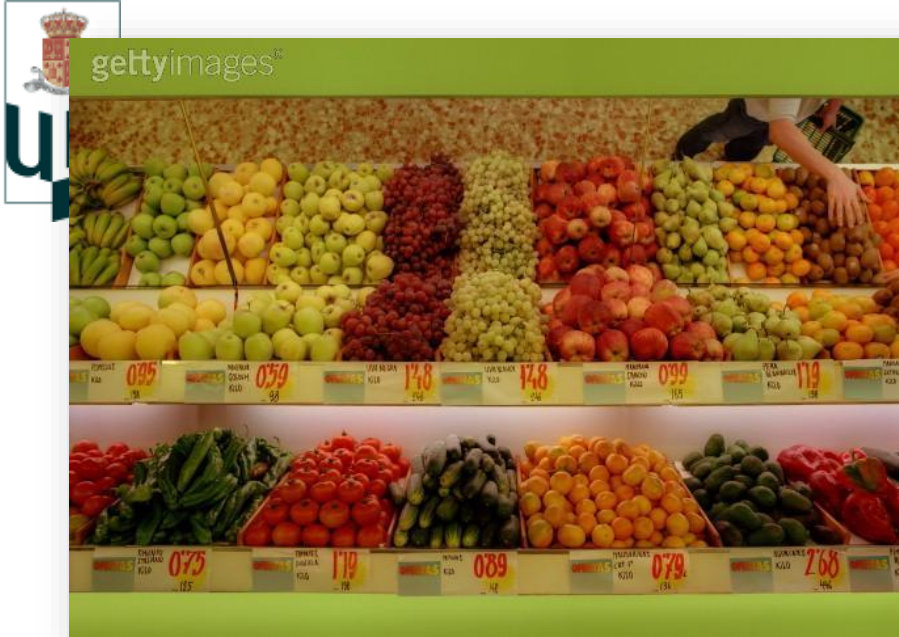
	2012	2013	2014
Agro-fourriture	3.584	3.613	4.025
Production primaire	40.492	39.610	42.201
Transformation	2.997	2.838	2.988
Distribution	36.680	37.386	39.776
Horeca et cuisines de collectivités	53.146	55.294	59.573
Services	2.177	2.741	3.387
Autres secteurs	5.250	4.911	4.904
Total	144.326	146.393	156.854

Seuls les établissements exerçant une activité professionnelle, à l'exclusion des amateurs, sont repris dans ce tableau.

<http://www.afsca.be/rapportactivites/2014/inspections/etablisements/>

Activities in the sector Distribution

- Concerns retail businesses, HORECA and the collectivities;
- Includes handling, processing and storage of foodstuffs intended for delivery or sale to the FINAL CONSUMER
- Retail stores, supermarkets;
- Horeca, canteens of companies;
- Examples:
 - Butchers, fishmongers, bakeries, grocery stores, glaciers,
 - Hotels, cafés, restaurants, supermarkets, fry shops, street shops, community kitchens (schools, convents, prisons, nursing homes, hospitals ...)
 - Warehouses, warehouses, transport companies (car, train, etc.), etc.





AFSCA
Agence fédérale
pour la Sécurité
de la Chaîne alimentaire

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**Point de contact
pour les consommateurs
0800 13 550**

AUTORISATION

Octroyée à :

Lié au siège social :

Pour l'exécution des **activités** suivantes dans la chaîne alimentaire :

Numéro(s) d'autorisation :

Imprimé le :

www.afsca.be

Upon receipt of your completed application (by mail or e-mail), the UPC will send you the registration or authorization document. Keep it carefully.

The authorization must be posted in a place visible to the public. The consumer is therefore informed that the company is known to the FASFC. This obligation of display is applicable to all non-traveling Ho.Re.Ca businesses.

Do not forget to notify the AFSCA of any changes to your administrative data.

Activity Sector primary production

- Livestock - fattening - slaughterhouse;
- Hunting Fishing;
- Production of milk and eggs;
- Plant Sector (agricultural enterprises);
- Examples:
 - Fishing vessels, aquaculture, fish auction, ...;
 - Agricultural companies to fish auctions;
 - hatcheries, egg collectors To the packing centers;
 - Silviculture (from plantation to sawmill);
 -



Activities Sector Transformation

- The sectors concerned are the animal and non-animal food processing industry and the agricultural support sector for animal feed, fertilizers and pesticides

Examples:

- Cutting plants;
- Processing of meat, milk, eggs;
- Production of food and beverages;
- Industrial bakeries, mills;
- Production and trading of feed;
- Manufacture of additives, flavorings;
- Manufacture of packaging materials for foodstuffs ...



Activities Import - export

■ Import, Export et Notifications (IEC)

Fiche N°	Type	Code	Description activité	V.	Date
» ACT 056	Agrément	15.2	Lieu d'inspection agréé.	2	04/06/2014
» ACT 368	Autorisation	19.1	Point de contrôle importateur denrées alimentaires d'origine végétale.	1	07/11/2014
» ACT 369	Autorisation	19.1	Point de contrôle importateur aliments pour animaux (origine végétale).	1	07/11/2014

AFSCA

Agence fédérale pour la sécurité de la chaîne alimentaire

[Accueil](#) > [Professionnels](#) > [Agréments, autorisations et enregistrements](#) > [Conditions d'agrément et d'autorisation](#)

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Conditions d'agrément et d'autorisation

Les pages « Conditions d'agrément et d'autorisation » pour les établissements repris dans les annexes II et III de l'A.R. du 16/01/2006 donnent aux candidats-opérateurs un **outil indicatif** pour faciliter les demandes.

On y donne, par catégorie d'établissement, un aperçu:

- des **informations complémentaires** à joindre à la demande, en exécution de l'article 4 § 3. de l'A.R. précité ;
- des **prescriptions légales verticales** (spécifiques au secteur) les plus importantes. Ces textes ne sont repris qu'à titre indicatif et ne remplacent pas la base juridique.

» [Conditions d'agrément](#)

» [Conditions d'autorisation](#)

<http://www.afsca.be/agrements/conditionsagrement/>