

**HACCP** A system that identifies, evaluates and controls hazards that are significant for food safety.

**Food handler** Any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements.

**Food safety** Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.

**Food suitability** Assurance that food is acceptable for human consumption according to its intended use.

**Primary production** Those steps in the food chain up to and including, for example, harvesting, slaughter, milking, fishing.

### **SECTION 3 – PRIMARY PRODUCTION**

#### **OBJECTIVES:**

Primary production should be managed in a way that ensures that food is safe and suitable for its intended use. Where necessary, this will include:

- avoiding the use of areas where the environment poses a threat to the safety of food;
- controlling contaminants, pests and diseases of animals and plants in such a way as not to pose a threat to food safety;
- adopting practices and measures to ensure food is produced under appropriately hygienic conditions.

#### **RATIONALE:**

To reduce the likelihood of introducing a hazard that may adversely affect the safety of food, or its suitability for consumption, at later stages of the food chain.

#### **3.1 Environmental hygiene**

Potential sources of contamination from the environment should be considered. In particular, primary food production should not be carried on in areas where the presence of potentially harmful substances would lead to an unacceptable level of such substances in food.

#### **3.2 Hygienic production of food sources**

The potential effects of primary production activities on the safety and suitability of food should be considered at all times. In particular, this includes identifying any specific points in such activities where a high probability of contamination may exist and taking specific measures to minimize that probability. The HACCP-based approach may assist in the taking of such measures – see “Hazard Analysis and Critical Control Point (HACCP) system and guidelines for its application” (Annex).

Producers should as far as practicable implement measures to:

- control contamination from air, soil, water, feedstuffs, fertilizers (including natural fertilizers), pesticides, veterinary drugs or any other agent used in primary production;
- control plant and animal health so that it does not pose a threat to human health through food consumption, or adversely affect the suitability of the product; and
- protect food sources from faecal and other contamination.

In particular, care should be taken to manage wastes, and store harmful substances appropriately. On-farm programmes that achieve specific food safety goals are becoming an important part of primary production and should be encouraged.

### **3.3 Handling, storage and transport**

Procedures should be in place to:

- sort food and food ingredients to segregate material that is evidently unfit for human consumption;
- dispose of any rejected material in a hygienic manner; and
- protect food and food ingredients from contamination by pests, or by chemical, physical or microbiological contaminants or other objectionable substances during handling, storage and transport.

Care should be taken to prevent, so far as reasonably practicable, deterioration and spoilage through appropriate measures, which may include controlling temperature, humidity, and/or other controls.

### **3.4 Cleaning, maintenance and personnel hygiene at primary production**

Appropriate facilities and procedures should be in place to ensure that:

- any necessary cleaning and maintenance is carried out effectively; and
- an appropriate degree of personal hygiene is maintained.