

## NORMS AND DEMANDS OF HYGIENE IN THE INTRA-COMMUNITY AREA

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### **Abstract**

*The European politics regarding the food safety has two main objectives: protecting the health and the interests of the consumers and promoting the good functioning of the European unique market. In this context were established by the EU authorities the control norms in areas as: the hygiene of the food products that include all the categories of food, of the fodders and phytosanitary products, the health and wealth of the animals and the preventing of the contamination of food products from external sources. Also by this regulation is regulated also the labeling of the food products but also of other products designated for human or animal consumption.*

**Key words:** food safety, hygiene, intra-community area

### **INTRODUCTION**

The assuring of the basic principle of the politics regarding the safety of food, regulated by normative documents, consists of applying some integrated approaches, of the type "from fork to table fork" that would include all the sectors of the food chain, including the production of fodder, the health of the plants and animals, the wealth of the animals, the primary production, the processing of the food, the storing, transport, their trading on the national, intra-community area and the import and export of food.

Respecting the rules from the area of security and safety of food on the entire food chain, the operators from the field of activity, and the competent authorities, guarantee that they are safe for the final consumer and don't present a risk for the health of the population.

The operators that activate in different segments of the food chain, but also the consumers need to be informed and know that the food (raw materials or finished products) have the capacity and risk to cumulate factors of contamination that are divided in:

❖ chemical contaminants – polluting substances from the environment (accidental contamination) the additional infusion of chemical compounds

coming from the agricultural or food technology (deliberated contamination) residues from medicine of veterinary use, heavy metals or other residues;

❖ biologic contaminants – bacterias, fungi, viruses or parasites; the illicit intention to falsify the food by: total or partial substitution of one or more components of the raw materials; the replacing of some valuable components with cheaper ones; adding natural or synthetic substances in order to mask some defects; utilization of ingredients and food additives not admitted or in doses larger than the recommended ones; placing on the market a product of imitation in place of the original product.

For this reason it is absolutely necessary that the security and safety of the food products to be able to be accomplished and controlled by methods that would assure the identification and elimination of the potential dangers of contamination before the consumption of the finished product.

#### **MATERIAL AND METHOD**

In order to assure the national, intra-community outlet and the export with food products of quality and clean, the veterinary doctors and other specialists from the Sanitary Veterinary departments and for the safety of food, in collaboration with the specialists from other county authorities involved, implement year by year different procedures and mechanisms of control, that would assure that the food that reach on the table of the consumer are eatable and that the risk of contamination is reduced to the minimum by:

↳ accomplishing a data base as complete as possible by identifying and authorizing/ registering all the functional objectives from the county that have an activity of producing, processing, transport, storing and trading of food products of animal and vegetal origin.

↳ assuring the specialty assistance depending on the legislative demands, on the county level, at the specialty units from the territory and in the units of processing and selling the food products.

↳ the instructing of the control authorities in the field of food safety;

↳ implementing the community legislation regarding the classification of the identified objectives, according to their specific activities, by annual evaluations, placing them in the risk category and monitoring their progress.

↳ the monitoring of the applying of H.A.C.C.P (Analysis of the risks and critical points of control) and auditing the programs applied.

↳ performing the controls and official inspections, correlated with the degree of risk of the units, established after the evaluation and taking the corrective measures, following: the respecting of the norms of animal health in the exploitations that deliver raw materials for the processing area; the general conditions of functioning and of hygiene of the profile units;

↳ surveying the quality and salubrity, by taking samples from raw materials, semiproducts, finished products for microbiologic, physio-chemical examination, for the determination of additives, of the contaminants, pesticides and other residues, for the genetically modified bodies, the degree of radioactivity, the quality of water and tests of sanitation for the surveillance of the condition of hygiene of the units.

↳ collaboration with the other institutions involved by information exchange and mechanisms of verification by S.R.A.A.F, Traces system, Cis system, Shiftarhive system, by mutual assistance between the county, national and international administrations, depending on the case, and also by techniques and procedures of screening, statistics and of laboratory.

↳ notifying the economic agents that the units that won't apply the demands of hygiene imposed by the EU legislation won't be capable to male safe food products and will be eliminated from the market.

The laboratory analysis are made in the laboratory of reference, accredited from the national veterinary and food safety authority network, where are performed examination for the surveillance of the diseases transmissible to animals and from animals to human being, analysis for the determination of the original species, for the animal or vegetal protein, expertize regarding the microbial load, of the physical and chemical parameters, the presence of the food additives, of the residues, of raw materials, ingredients, membranes and other elements that define finished products, by advanced techniques of analysis, executed by specialists well trained professionally and with expertise in the field. The entire food chain is monitored, surveyed and verified by the specialty personnel that act on the level of unit from the field of animal breed and the food area, on the territorial sanitary veterinary circumscriptions and in the profile compartments from the county Sanitary Veterinary department and for the safety of the food

## **RESULTS AND DISCUSSIONS**

Economic agents supplying the food products according to the European regulations, are responsible for the quality of the products certifying this by documents of conformity issued for each sort and batch of products, and by the label with informative data regarding the sort, composition of the manufacture network, the validity, the method of storing.

All the information have as basis the bulletins of analysis issued by the laboratories of reference, following the analysis made from samples of raw materials and prepared products, harvested in the program of auto control of the respective unit. In the same time, all the regulations imposed by the European norms are accompanied by the responsibility of the personnel from the sanitary veterinary network and for the safety of the food

and of the specialists in the field, by intensifying the professional activity and the careful involvement in the surveillance of the evolutions of some events to which they are connected precisely in the daily activity. The specialty personnel (veterinary doctors, human being doctors, chemists, biologists, technological engineers in the food chemistry, zootechnician engineers) that act in the county Sanitary Veterinary department and for the safety of the food and in the laboratories of reference, monitor permanently the food products that are traded on the national territory and in activities of import-export, by actions of surveillance, of control and expertise of laboratory, actions included in the national strategic program, with branches in each county, actions that are divided on each territorial sanitary veterinary unit and for the safety of the food and on objectives with activity in the food sector. In all the cases of nonconformities, depending on the degree of risk, when there were notified dangerous situations for the public health regarding the food and fodders, the specialists from Sanitary Veterinary department and for the safety of the food together with the economic operators retreat the products from public consumption, take the measures for their denaturation and direct them to a unit of neutralization of waste. All the samples, no matter their nature, to which are found substitutions, falsifications, crossing of limits specified or the presence of some forbidden compounds, the unfit labeling, are notified to the Sanitary Veterinary department and for the safety of the food from the origin county of the samples for the performing of investigations and the applying of measures on the origin batch.

## **CONCLUSIONS**

The implementing of some strategies and measures confer to the consumer population of food products of animal and vegetal origin the security that their health is not endangered when they but food from the commercial network that functions by the legislation in the field, area that is always under the specialty control.

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