

## Food hygiene regulations and assurance schemes

The Agency is working with stakeholders to discuss the role that assurance schemes might have in meeting the requirements of the new regulations. The Agency is also developing more detailed guidance on the new regulations, in consultation with the farming industry and other interested stakeholders.

## Feed hygiene regulations

Farmers, as primary producers, will have to follow basic hygiene procedures in relation to the feed they use or grow and ensure that hazards are properly controlled. Most of these controls will come into effect from January 2008. However, farms currently registered for mixing feeds containing additives will have to notify their local authority by 1 January 2006 and comply with the conditions by that date.

All this is designed to help ensure that feed provided to animals is safe and can be traced in the event of a safety incident. It is complementary to the standards that apply to the production of food that are set out in the new food hygiene regulations.



### Contact us

For further information, please contact the Food Standards Agency at the address below, or visit our website at: [www.food.gov.uk/foodandfeed](http://www.food.gov.uk/foodandfeed)

Food Standards Agency  
Aviation House  
125 Kingsway  
London WC2B 6NH

Food  
Tel: 020 7276 8972

Feed  
Tel: 020 7276 8469

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# Food and feed hygiene for farmers and growers

– what you need to know

## New regulations

New food hygiene regulations will apply to all food producers from January 2006 – this will affect all farmers and growers.

New feed hygiene regulations will apply to all businesses that make, use or market animal feed from January 2006. This includes most livestock farms, and arable farms that grow, use or sell crops for feed use.

These regulations are intended to ensure that you and others involved in food production take all appropriate steps to control potential food hazards, at every stage.

## What this means for you

The farm-to-fork approach of the legislation includes requirements for primary producers, in many cases for the first time. Farmers and growers, as primary producers, will need to follow good practice and manage their operations as set out in the regulations.

In practical terms, the requirements for farmers and growers amount to fairly basic hygiene procedures. As food businesses, they will have to ensure that hazards are controlled appropriately.

For example, under the new rules, you will need to take steps to:

- prevent contamination arising from water, soil, feed, veterinary products, pesticides, waste and so on
- keep animals intended for slaughter for human consumption clean
- prevent animals and pests from causing contamination
- take account of results from tests relevant to animal and human health
- use medicines/plant products appropriately

## Food safety is everyone's responsibility

At the moment, certain types of farm that produce foods of animal origin (such as dairy farms) are covered by specific food hygiene legislation. But from January 2006, the general principles of food hygiene legislation will extend to all farms engaged in the primary production of food. This will include stock and arable farms where any food crops are grown.

It is the responsibility of the producer of the food to demonstrate that food safety measures are in place.

## Keeping accurate records

Under new legislation, you will be required to keep records relevant to food safety, including:

- the nature and origin of your animal feed
- your use of plant protection products and biocides
- any veterinary products administered and their withdrawal dates
- any occurrence of disease or pests that may affect food safety
- information required for purposes of traceability
- the results of any analyses carried out
- the health status of the animals you send for slaughter

You will still need to keep records for other purposes, as required by other regulators.

