



**TBT PROGRAMME**  
OVERCOMING TECHNICAL BARRIERS TO TRADE



# ACP-EU TBT Programme

**090-16 - Training for Regulatory Authorities, Businesses and Communities of the ARSO  
Members from EAC and SADC on Risk Management in Regulatory Frameworks:  
Towards a Better Management of Risks**

## LANDING SITE FOOD SAFETY AND RELATED RISKS

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## Landing site definition

- It must be authorized with appropriate CA procedures (approved and gazetted and periodically registered)
- In Uganda is registered for international and regional markets
- Is a primary production landing site, and origin from where fishery products material are transported to other destination
  - It can be public or private landing site
  - The hygiene needs are the same in both cases



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## Legislation

Regulation (CE) 852/2004 hygiene food product  
Annexe I, Part A I, 2 y 3a, 4e, 4g  
Annexe II, Cap I-3, 4, 6, 9; Cap II 2; Cap VIII 1-2; Cap IX1,2

Regulation (CE) 853/2004, specific hygiene standards for food of animal origin  
Section VIII, Chapter II Part II 1a, 1b  
Annexe III, section XIII, Cap V-A, D

Directive (EC) 98/83, water quality for human consumption  
Annexe II tabla A y B

Regulation (CE) 2074/2005, application standards for specific products as Reg  
(CE)853/2004

- Annexe 2, section I, chapter I y II



## Food hygiene safety at landing site

### Landing site

- 1.1 Equipment easy to clean and disinfect
- 1.2 Equipment in good state and clean
- 1.3 Charge and discharge operations done rapidly
- 1.4 Landing site operations that do not damage the fishery product
- 1.5 Fishery product stored in a protected environment
- 1.6 Cold chain respected for the fishery products

- Maintain the fishery products GHP, avoid cross contamination,
- Avoid unhygienic practices, and,
- Minimize the deterioration due the temperature abuse

EU Reg. 853/2004 Section VIII,  
Cap. II Part II, 1a, 1b



## Critical points in landing site

RISKS at landing site:

- Infrastructure and equipment requirements: fences, door, water network, wastewater network, toilet, hygienic containers and crates, warehouse for hygienic storage
- Raw materials reception
- Safe handling of food
- Food waste handling
- Pest Control Procedures
- Sanitation Procedures
- Water quality
- Maintenance of cold chain
- Staff Health
- Personal Hygiene
- Training



## Ugandan landing sites



Landing site practical application of risk management in fishery product: risk assessment, analysis and management

N	Pre-requisite	Exposure	Sensitivity	Adaptation capacity
1	Infrastructure requirements			
2	Equipment requirements			
3	Raw materials			
4	Safe handling of food			
5	Food waste handling			
6	Pest control procedures			
7	Sanitation Procedures			
8	Water quality			
9	Maintenance of cold chain			
10	Staff Health			
11	Personal Hygiene			
12	Training			



**END**

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