

Advice 26-2013 of the Scientific Committee of the FASFC on the evaluation of the self-checking guide for the egg packaging, collection and wholesale centers

This advice concerns the evaluation of the self-checking guide for the egg packaging, collection and wholesale centers (G-042). It is asked to the Scientific Committee to evaluate if the sectoral hazard analysis satisfies and to give an advice on the sampling and analyses described in the guide.

The Scientific Committee gives an unfavorable appreciation to the guide in its current version because it does not provide all the useful information for the operator to put in place and apply an efficient self-checking system and thus guarantee food safety.

The main reasons for this unfavorable evaluation are the following : there is not a sufficiently explicit flow chart available describing the flux of the eggs through the several steps of the different activities falling under the scope of the guide ; the HACCP plan is formulated theoretically without sufficient links with the activities aimed in the guide ; the hazard analysis is incomplete and should be profoundly revised, taking into account the several steps of the different activities aimed in the guide ; some sentences, titles, etc. are imprecisely and incompletely formulated, which renders it difficult for the operators to understand the messages of the guide; some chapters have to be added and developed (reception of the goods, storage of the eggs, the problem of the broken eggs) while others have to be left out (wholesale, some annexes); the proposals of prevention and correction measures are incomplete; there is a lack of some directives concerning frequencies (for example, frequencies of controls, frequencies of registrations) and concerning external conditions (for example, temperature, humidity); some references to the legislation are incorrect.

Numerous specific remarks are also emitted, concerning for example cleaning and disinfection, microbiological control of hygiene, temperature control and control of relative humidity, surveillance of *Salmonella* and hazard analysis.

The full text is available on this website in dutch and in french, respectively under the section "Wetenschappelijk Comité/Adviezen" and "Comité scientifique/Avis".