



Obligations of the food trader

Who is a food trader?

A food trader is anyone involved in activities relating to the production, processing or sale of foods.

The central element of the obligations

Documentation:

Food traders have an obligation to prove to the relevant authorities that they are conforming to the requirements of the regulation. They must ensure that the documents are up-to-date at all times, and that they are stored for an appropriate length of time.



Training: Food traders must ensure the following:

1. Company employees handling foods are monitored in accordance with the nature of their work and are instructed and/or trained in food hygiene.
2. People responsible for the development and application of this regulation or for the implementation of pertinent guidelines are given appropriate training in all areas of applying the HACCP principle, and
3. All requirements of national laws regarding training programmes for employees in certain food sectors are complied with.





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Traceability

The food and animal feed traders must be able to prove when, where and by whom the goods were harvested, produced, processed, stored, transported, consumed or disposed of.

Upstream:

Tracing to the original producer, e.g. the farm.

Downstream:

Traceability from the producer via several processing and trade steps to the shop, and so to the consumer.



Compliance with the cold chain: In the case of foods which cannot be stored at room temperature without potential problems, the cold chain must not be interrupted.

- Any deviations (e.g. during loading and unloading) are only permitted within certain limits (maximum +3 °C) and for a short period of time.
- In means of transport (e.g. containers cargo holds of trucks) larger than 2 m³, or refrigerated storage areas larger than 10 m³, the temperature must be recorded.
- The measuring instruments used must be calibrated at regular intervals.

