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Irish Standard
I.S. 342:2022

Hygiene for food processors

I.S. 342:2022

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I.S. xxx: Irish Standard – national specification based on the consensus of an expert panel and subject to public consultation.

S.R. xxx: Standard Recommendation - recommendation based on the consensus of an expert panel and subject to public consultation.

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Údarás um Chaighdeáin Náisiúnta na hÉireann

DECLARATION

OF

SPECIFICATION

HYGIENE FOR FOOD PROCESSORS

AS

THE IRISH STANDARD SPECIFICATION FOR

HYGIENE FOR FOOD PROCESSORS

NSAI in exercise of the power conferred by section 16 of the National Standards Authority of Ireland Act, 1996 (No. 28 of 1996) and with the consent of the Minister for Enterprise Trade and Employment, hereby declare as follows:

1. This instrument may be cited as the Standard Specification (Hygiene for food processors) Declaration, 2022.

2. (1) The Specification set forth in the Schedule to this declaration is hereby declared to be the standard specification for Guidance to hygiene regulations for food processor:2022.

(2) The said Standard Specification may be cited as Irish Standard 342:2022 or as I.S. 342:2022.

3. (1) The Standard Specification:
(I.S. 342:1997, Guide to good hygiene practice for the food processing industry in accordance with the Council Directive 93/43/EEC on the hygiene of foodstuffs) Declaration, 1997, is hereby revoked.

(2) Reference in any other standard specification to the Instruments hereby revoked and to Irish Standard 342:1997 thereby prescribed, shall be construed, respectively, as references to this Instrument and to Irish Standard 342:2022.

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Foreword

The guidance in this Standard applies to food businesses with food processing operations and includes food businesses that process foods of animal origin. This Standard provides guidance to these food processors on the design and implementation of a food safety management system as required by EU law. A food safety management system (FSMS) is a combination of prerequisite programmes (PRPs) and hazard analysis and critical control point (HACCP) based procedures.

Regulation (EC) No 178/2002 requires all food business operators (FBOs):

- to comply with food legislation,
- not to mislead the consumer,
- to place only safe food on the market,
- to inform competent authorities where the food produced is not safe, and
- to conduct the necessary product withdrawal or recall.

Two EU Regulations specify the hygiene requirements for food businesses.

Regulation (EC) No 852/2004:

- lays down the general rules for hygiene of food,
- applies to all stages of food production, processing and distribution including exporting of products,
- assigns the responsibility for food hygiene to the food business operator,
- includes Annex II general hygiene requirements applies to all food businesses.

Regulation (EC) No 853/2004:

- has specific hygiene rules for the processing foods of animal origin, and
- includes Annex III product specific hygiene requirements apply where foods of animal origin are processed.

The section on prerequisite programmes in this Standard are in the order presented in EU Commission Notice C 278 published in July 2016. In addition to providing guidance to compliance with Regulations (EC) No 852/2004 and (EC) No 853/2004, this Standard provides guidance to compliance with:

- Regulation (EC) No 178/2002 regarding food traceability,
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) 2073/2005 on the microbial criteria for foodstuffs, as amended,
- Regulation (EC) No 1069/2009 animal by products regulation as amended, and
- Regulation (EC) No 1169/2011 on food information to consumers (FIC).

Other food law may apply that is not covered by this standard. The FBO is responsible for ensuring compliance with all relevant food law.

This standard does not provide guidance to compliance with Commission Regulation (EU) 2021/382 amending the Annexes to Regulation (EC) No 852/2004 and new Chapter Va “Redistribution of food” and Chapter XIa “Food Safety Culture”.

An amendment to this standard will be prepared to address the requirements in Commission Regulation (EU) 2021/382 when the EU Commission publishes a new Commission Notice replacing the 2016 Commission Notice on the implementation of food safety management systems covering Good Hygiene Practices and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses.

Mandatory or voluntary guidance

In this standard the word "shall" indicates that compliance with the guidance is mandatory either because the guidance relates to a specific requirement of one of the regulations referenced above or it was deemed by the working group to be necessary for food safety purposes. In this standard the word "should" indicates that compliance with the guidance is good practice but is not mandatory. It is however recommended that the food business operators comply with good practice guidance.

In line with international standards practice the following representation of numbers and numerical values apply:

- The decimal point is shown as a comma (,) throughout this Irish Standard.
- Each group of three digits reading to the left or to the right of a decimal sign are separated by a space from the preceding digits or following digits respectively.

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Schedule

Hygiene for food processors

1 Scope

The guidance in this standard applies to food business operators with food processing operations and includes those that process food of animal origin. The guidance in this Standard does not apply to the food operations of retailers, wholesalers, caterers or abattoirs.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

FSAI Guidance Note 18, *Validation of product shelf-life*

FSAI Guidance Note 20, *Industrial Processing of Heat-Chill Foods*

FSAI Guidance Note 27, *On the enforcement of Commission Regulation (EC) No 2073/2005 on Microbiological criteria for foodstuffs*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

allergen

otherwise harmless substance capable of triggering a response that starts in the immune system and results in an allergic reaction in certain individuals

Note 1 to entry: In the case of foods, an allergen is a protein which is found in food capable of triggering a response in individuals sensitised to it.

Note 2 to entry: ingredient or processing aids listed in Table 1 or derived from a substance or product listed in Table 1 used in the manufacture or preparation of a food and still present in the finished product even if in an altered form. Table 1 is a list of regulated food allergens and below is additional clarification:

- Eggs are eggs from farmed animals e.g., chickens, ducks, geese,
- Fish, crustaceans, and molluscs include all types of fish, crustacean, and mollusc species,
- Milk is milk from the mammary gland of farmed animals,
- Mustard is a composite product that includes seeds of the mustard plant primarily white/yellow mustard (*Sinapsis alba* L,,) black mustard (*Brassica nigra* L,,) and brown/oriental mustard (*Brassica juncea* L,,).

animal by product (ABP)

entire body or part of animal, products of animal origin or other products obtained from animals which are not intended for human consumption

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