

# SAFE FOOD FOR CONSUMERS FROM FARM TO FORK

Food safety, from farm to fork, is paramount and is dependent on strong partnerships along the food chain. A wide range of regulatory and self regulatory measures, combined with the highest standards and the right handling of food at home, deliver safe food from farm to fork.

## FARM



Sustainable pest and disease control

Feed safety risk management procedures based on Professional Guide to Good Practice and application of HACCP



Biosecurity measures

Good agricultural and animal practices



13M Farmers

Cooperation amongst farmers, vets and agronomists

Preventing and mitigating incidents by sharing information between the authorities and operators

Sourcing animal and plant derived products from recognised sources in third countries

Traceability

Staff Training

Regulatory compliance for EU exports and imports

Applying risk-based HACCP system

4,2M Jobs

Regular data submission to the European Food Safety Authority (EFSA)

Compliance with the highest food safety standards

## FORK

3,5M Retailers

Early warning systems

Effective quality control processes

Regular audits of suppliers

Good hygiene practices in stores and warehouses and application of HACCP

500M European consumers

Raising consumer awareness on safe storage, handling and preparation of food and testing compliance

Build confidence amongst the partners to discuss openly and transparently all aspects of the food chain relating to food safety

### Sources:

FEFAC (European Feed Manufacturers' Federation) [www.fefac.eu](http://www.fefac.eu)  
 COPA COGECA [www.copa-cogeca.eu](http://www.copa-cogeca.eu)  
 CELCAA (European Liaison Committee for the Agricultural & Agri-Food Trade) [www.celcaa.eu](http://www.celcaa.eu)

FoodDrinkEurope [www.fooddrinkeurope.eu](http://www.fooddrinkeurope.eu)  
 EuroCommerce [www.eurocommerce.eu](http://www.eurocommerce.eu)  
 BEUC (The European Consumer Organisation) [www.beuc.eu](http://www.beuc.eu)

