

MoFAL FOOD SAFETY STUDIES AND ASSESSMENTS

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The most important and essential need of communities is the safe food supply. Everywhere in the world, individuals need to be able to provide adequate amounts of safe food for a healthy lifestyle by providing their biological growth, physiological and mental development. Food that is suitable for consumption and has not lost its nutritional value is defined as "**Safe Food**", which is not a cause for any health problems from any factors causing deterioration and disease.

In this context, **food safety and public health are a strategic priority for our country as well as for all countries.** In addition to the human suffering caused by foodborne illnesses, as well as the financial burden of labor and treatment costs imposed by the national economy, problems arising in tourism, cultural cohesion and similar socio-economic aspects should not be overlooked.

ISO 22000, Good Hygiene Practices (GHP), Good Manufacturing Practices (GMP) are priority approaches adopted in the international arena for food safety, based on hazard analysis and critical control points. These approaches are also adapted to official controls of our Ministry.

Providing sustainable and effective food inspections with the concept of "**Food Safety From Farm to Table**" in the framework of the legislation prepared in accordance with the Codex Alimentarius and the European Union acquis is the basic food safety approach of our Ministry to supply food safety and prevent unfair competition in the sector.

Providing "**food traceability**" from primary production in the food chain to farm to table to ensure safe food supply, risk-based official controls are carried out by the Ministry according to the Law no. 5996 on the Veterinary Services, Plant Health, Food and Feed.

Official controls are carried out at the appropriate frequency and without prior notice to the operations (except HACCP audit) in proportion to the risk of food contamination. Results of official controls of food establishments and relevant assessments data are put daily in the Food Safety Information System (GGBS). Every year, increasing number of required audits should be removed from being an indicator, instead, concepts such as HACCP and ISO 22000 based effective controls and areas of cooperation with the sector should be introduced.

Within the scope of the EU-funded food safety project already carried out, efforts are being made to strengthen food and feed safety and control services. This includes the preparation of the Multi-Annual Control Plan, sector-based implementation of audit procedures (different audit guidelines for different sectors), and training of food official controllers on sector-based EU implementations, and laboratory training.

There are three pillars of work to ensure food safety. The first base is the official control, but the **manufacturers and consumer sector organizations are the other bases. In this context;** it is of utmost importance that the consciousness of producing and consuming of safe food is adopted by all sections of the society.