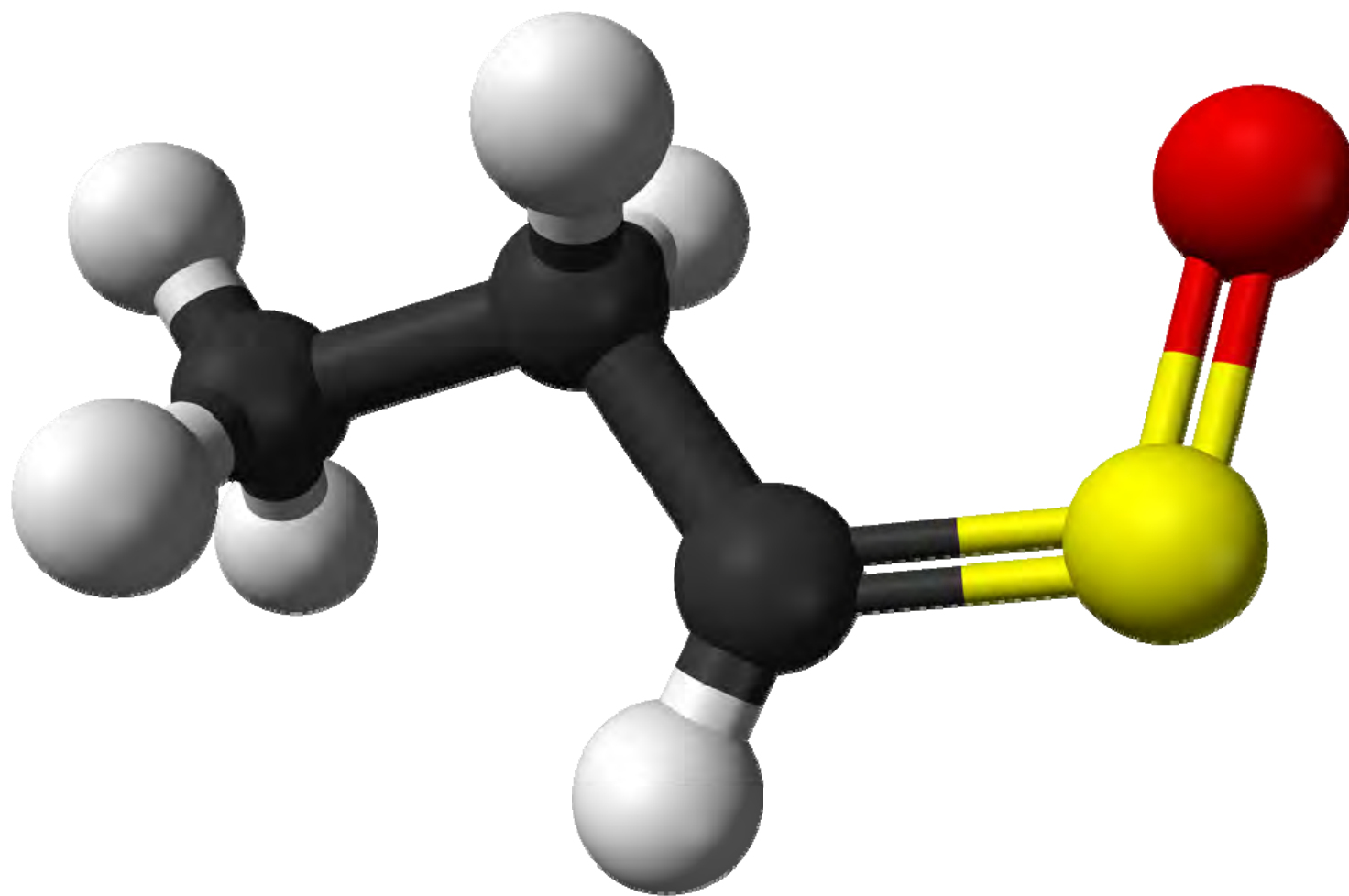




‘Know your onions!’

What the NI food industry needs  
from a multi-layered Brexit

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syn-propanethial-S-oxide

Complexity is your enemy. Any fool  
can make something complicated. It  
is hard to keep things simple.

Richard Branson

quotefancy





- Sanitary and Phytosanitary standards (SPS)
- 'Off Line' standards
- Workers
- Tariffs (WTO)
- Logistics - Trans-shipping
- Logistics - Change in Route/Port of Entry
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**Food Standards Scotland**  
For safe food and healthy eating



**CFDA**

**FDA**  
C F S A N

**FDA**  
Food and Drug Administration  
PHILIPPINES

**FOOD STANDARDS**  
Australia New Zealand  
Te Mana Rauunga Kaitiaki - Aotearoa me Aotearoa

**Food Safety**  
AUTHORITY OF IRELAND

**efsa**  
European Food Safety Authority

**C O D E X**  
ALIMENTARIUS  
International Food Standards  
World Health Organization  
Food and Agriculture Organization of the United Nations

**SENASA**  
ARGENTINA

**WORLD FOOD SAFETY ORGANISATION**



safe  
Foods

**Mattilsynet**

**fssai**  
FOOD SAFETY AND STANDARDS  
AUTHORITY OF INDIA  
Inspiring Trust, Assuring Safe & Nutritious Food

Federal Office of  
Consumer Protection  
and Food Safety

**EFET**  
HELLENIC FOOD AUTHORITY

**SALSA**  
Safe and Local Supplier Approval



**ASAE**

**acsa.gencat.cat**

Food safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness



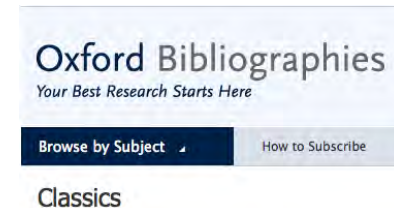
The Food Standards Agency (FSA) is responsible for food safety and food hygiene across the UK. It works with local authorities to enforce food safety regulations and its staff work in UK meat plants to check the standards are being met.

The General Food Law Regulation ensures a high level of protection of human life and consumers' interests in relation to food, while ensuring the effective functioning of the internal market



FSSAI has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

Food safety is a broad term that is associated with how food is grown, harvested, stored, shipped, processed, and prepared. This includes commercial preparation for large-scale operations, as well as restaurants and school cafeterias, and preparing food in private homes







FOOD SAFETY  
PRINCIPAL

FOOD SAFETY  
MANAGER

FOOD SAFETY  
PRACTITIONER

Criteria	Food Safety Principal	Food Safety Manager	Food Safety Practitioner
Application of knowledge and understanding	<p><b>Demonstrate the knowledge required for Food Safety Manager, plus knowledge of:</b></p> <p><b>K1</b> New and emerging food safety hazards with reference to commercial processes and products. The prediction and elimination of likely problems arising when implementing a new process / product development.</p> <p><b>K2</b> Planning and design principles with respect to allergic consumer protection, including leadership of systems to prevent allergen cross contamination through the design and operation of factories, storage facilities and/or retail environments. This will include decision-making about where specific allergen containing products should be made and how other sensitive products will be protected, e.g. consideration of the need for specific allergen free sites, etc.</p> <p><b>K3</b> Knowledge that would allow you to act as an expert witness or prosecuting officer, as required.</p> <p><b>K4</b> The way others manage their quality and safety systems; use methods to minimise fraud; to maintain traceability especially during splitting of raw materials into smaller portions.</p> <p><b>K5</b> The applications of research relating to novel food, packaging and design.</p> <p><b>K6</b> Assessment and training methods in order to ensure that all staff are trained fully and appropriately.</p>	<p><b>Demonstrate knowledge of:</b></p> <p><b>K1</b> The ecology of microbiological pathogens in foods with specific reference to sources, growth and survival characteristics, with reference to product intrinsic (e.g. pH, aw) and extrinsic (e.g. temperature) factors, and cross-contamination potential for common food pathogens.</p> <p><b>K2</b> Food allergy and intolerance management, including labelling requirements and management systems for control of allergens in manufacturing. This will include knowledge of the important controls to prevent allergen cross contamination in the design and operation of a new factory, storage facility or retail environment.</p> <p><b>K3</b> Microbiological and chemical testing procedures relevant to food safety, including sampling and interpretation of results.</p> <p><b>K4</b> Supply chain management practices and systems to assure the safety, quality and legality (including fraud prevention) of all raw materials, ingredients, goods and services in the work setting, eg FSMS, specifications, traceability systems, recent developments and techniques to scientifically prove certain fraudulent customer allegations etc</p> <p><b>K5</b> Physical hazards and their control in foods, including practical use of monitoring and management systems.</p> <p><b>K6</b> And understanding of the safety characteristics of packaging systems with respect to control of food safety hazards, e.g. understanding of UHT/aseptic/canning/modified atmosphere systems (as appropriate to job role).</p> <p><b>K7</b> Detailed factors governing food safety in all relevant food industry sectors as appropriate to role.</p>	<p><b>Demonstrate knowledge of:</b></p> <p><b>K1</b> Types and names potential microbial pathogens in the food, environment and on food handlers within the company's factory and the factors influencing their spread/limit the growth of these organisms during storage, production and distribution of foods produced.</p> <p><b>K2</b> The Critical Control Points in place within the food operation, the rationale behind their identification, the methods used to check that the CCPs are operating correctly and the corrective actions required where monitoring indicates deviation, including the use of the site quarantine/hold procedures.</p> <p><b>K3</b> Physical, chemical (including allergenic) hazards, their sources and methods for control within a food factory and the methods used for monitoring and verifying the effectiveness of these controls</p> <p><b>K4</b> The company approach to managing the supply chain, the maintenance and administration of current information about suppliers and the products/services supplied, the requirements for acceptance of incoming goods and the standards required.</p> <p><b>K5</b> The sampling and testing schedule applicable within the operation, the correct sampling procedures and significance of incorrect sampling; knowledge of the method to be used for testing purposes, where this applies to the job role, and interpretation of results.</p> <p><b>K6</b> The techniques used for conducting an effective internal audit; the identification of non-conformance and how these are handled within the operation.</p> <p><b>K7</b> The procedures and documents within the food safety management system as applicable to the role</p>



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## U.S.-EU Poultry Dispute

Renée Johnson  
Specialist in Agricultural Policy

December 9, 2010

The EFSA says it stands by its findings from [2005 research](#) that concluded:

“On the basis of available data and taking into account that processing of poultry carcasses (washing, cooking) would take place before consumption, the Panel considers that treatment with trisodium phosphate, acidified sodium chlorite, chlorine dioxide, or peroxyacid solutions, under the described conditions of use, would be of no safety concern.”

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The Observer Food safety

### Chicken safety fear as chlorine washing fails bacteria tests

British microbiologists find that American technique at heart of Brexit trade row does not kill listeria and salmonella

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### US farmers say chlorine-washed chicken should be part of a UK free trade deal

Kamal Ahmed  
Economics editor  
@bbckamal

26 April 2018

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Chlorine-washed chicken and hormone-injected beef should be part of a UK/US free trade deal, a farming union said.

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- Grief and anger at Italy bridge collapse  
The death toll is now 39 and questions are being asked about whether safety clues were ignored.  
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- 'Everyone was screaming to run'  
1 hour ago
- Westminster crash terror suspect named  
32 minutes ago

Features

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# Bayer shares slide after Monsanto's Roundup cancer trial

- Bayer stock slumped 10 percent to a two-year low after a California jury ordered the German company's subsidiary Monanto to pay \$289 million in damages last week.
- The jury at San Francisco's Superior Court of California deliberated for three days before finding that Monsanto had failed to warn Johnson and other consumers of the cancer risks posed by its weed killers.

Published 3:33 AM ET Mon, 13 Aug 2018 | Updated 3:39 AM ET Mon, 13 Aug 2018



You could eat 450 boxes of cereal every 24 hours for the rest of your life and still be at a level of glyphosate exposure considered safe by the EFSA.

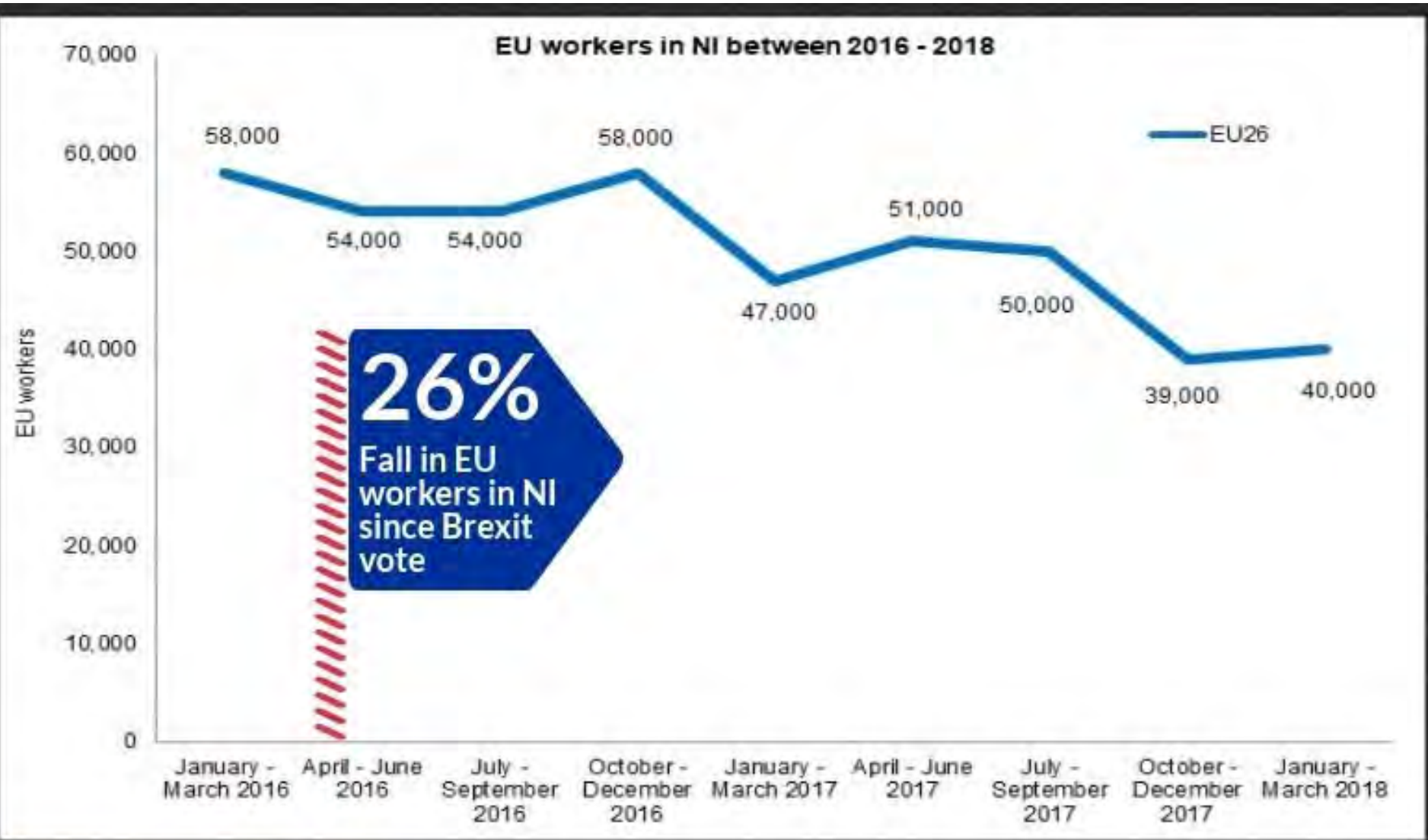


Dewayne Johnson is too crippled to speak. Lesions often cover as much as 80% of his body.

In the EU, its use was relicensed for five years last October, by 18 votes to nine. Britain, Germany and Poland voted in favour, but Belgium and France were among those to vote against. Emmanuel Macron, the French President, said the chemical would be banned in France within three years.



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**EU workers in Northern Ireland:** This chart shows a 26% fall in EU workers (excluding workers from the Republic of Ireland) in Northern Ireland since the Brexit referendum on 23 June 2016. In April-June 2016 there were 54,000 EU workers; this number fell to 40,000 by January-March 2018.

Source: Labour Force Survey





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HOUSE OF LORDS

European Union Committee

14th Report of Session 2017–19

## **Brexit: food prices and availability**

Ordered to be printed 30 April 2018 and published 10 May 2018

Published by the Authority of the House of Lords

HL Paper 129

**If an agreement cannot be negotiated, Brexit is likely to result in an average tariff on food imports of 22%. While this would not equate to a 22% increase in food prices for consumers, there can be no doubt that prices paid at the checkout would rise. To counteract this the Government could cut tariffs on all food imports, EU and non-EU, but this would pose a serious risk of undermining UK food producers who could not compete on price.**



## Michael Gove: UK will not drop food tariffs unilaterally

News 20 Dec 2017 [Abi Kay](#)

Defra Secretary Michael Gove has said the UK will not drop tariffs on food unilaterally if no free trade agreement with the EU can be reached.



**Abi Kay**

Abi took up the post of chief reporter at Farmers Guardian after a stint working for the NFU as part of its government affairs team.

[Load More...](#)



Defra Secretary Michael Gove

# Farmers Guardian



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## Feeding the British after Brexit

Updated / Sunday, 13 May 2018 07:01



Post-Brexit, EU businesses - including Irish businesses - that want to export food to the UK will encounter these additional barriers for the first time

**That's 40 separate deals covering 56 individual countries that will have to be renegotiated by the British one by one after they leave the EU, as well as negotiating a trade agreement with the EU, its number one trade partner.**

**And, those 41 renegotiated deals will impact on every other trade deal the UK has or will have.**



Food Storage & Distribution Federation  
*Promoting excellence in food logistics*

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News

Home » News » Business News » Beyond Borders – Cold Storage, Dis

## Beyond Borders – Cold Storage, Distribution and Brexit in Northern Ireland

08/08/2018

Last week my tour of FSDF members took me to Northern Ireland, apart from allowing me to spend some wistful hours driving in the countryside pretending it gave me a great sense of connection to my ancestral routes, it really brought home to me the practical issues facing the food supply chain through Brexit.

Our members impressed me with their forward-thinking commitment, like others I have met, each tailors their business slightly differently, matching their service closely to the need of (mostly) longstanding customers they know well. Each business is clearly framed in the image of their charismatic and passionate owners and the sense that for them business is personal is an important context to the conversations that we had about Brexit.

Having read a lot in the past three years about the border issues in Northern Ireland, it was striking to hear directly these personal perspectives on the challenge ahead. Before diving into the border issue I must note that for the business owners their number one concern was not trade disruption but threat to labour.

Like others in the NI economy, the influx of labour from across the EU has had a major impact on growth and productivity. The weaker pound is having a big impact on labour availability, the biggest issue is the tightening of available labour to add capacity in busiest periods, but also a worrying trend of longer serving, skilled and experienced staff choosing to leave the country.

Onto the trade issue, one thing that members were unanimous about, there cannot be a hard border between the North and the Republic. The idea of delays and disruption that would cause is unimaginable, the food supply chain is a whole island economy and any artificial barriers to that would require quite a radical restructure of the way food is produced in Ireland. For some of the members the memories of pre-EU trading across the Border linked as they were to the troubles brings a significant shudder.

The idea of delays and disruption that would cause is unimaginable, the food supply chain is a whole island economy and any artificial barriers to that would require quite a radical restructure of the way food is produced in Ireland.

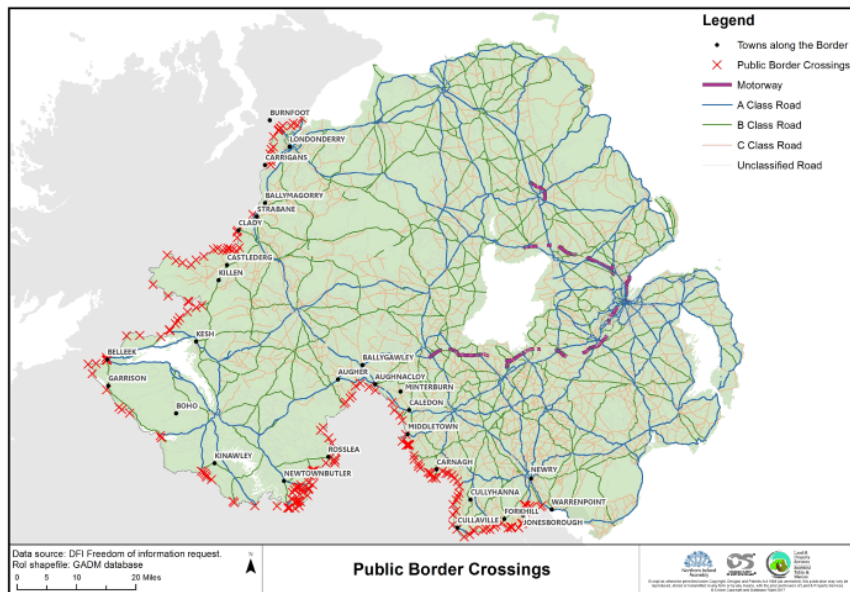


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[https://www.scribd.com/document/385008556/Dover-District-Council-Brexit-impact-assessment?secret\\_password=cQlpLN1gw7zWwFRT6ixz#fullscreen&from\\_embed](https://www.scribd.com/document/385008556/Dover-District-Council-Brexit-impact-assessment?secret_password=cQlpLN1gw7zWwFRT6ixz#fullscreen&from_embed)





**600,000,000 litres**

**15,840,000 Gallons**



**2262 Tankers  
or 43/day**





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Collection

# How to prepare if the UK leaves the EU with no deal

Guidance on how to prepare for Brexit if there's no deal.

Published 23 August 2018

From: [Department for Exiting the European Union](#)

## Contents

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- [Applying for EU-funded programmes](#)
- [Civil nuclear and nuclear research](#)
- [Farming](#)
- [Importing and exporting](#)

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Information about EU Exit including the article 50 process, negotiations, and announcements about policy changes as a result of EU Exit

[Civil nuclear regulation if there's no Brexit deal](#)

Up to 80 guides



HM Revenue  
& Customs

## Economic Operator Registration and Identification (EORI)

Before exporting goods to the EU, a business will need to:

register for an **UK EORI** number. You do not need to take action now but you will want to familiarise yourself with this process ensure their contracts and International Terms and Conditions of Service (**INCOTERMS**) reflect that they are now an exporter consider how they will submit export declarations, including whether to engage a customs broker, freight forwarder or logistics provider (businesses that want to do this themselves will need to acquire the appropriate software and secure the necessary authorisations from HMRC).

**Engaging a customs broker or acquiring the appropriate software and authorisations from HMRC will come at a cost.**

When exporting goods to the EU, a business will need to:

have a valid EORI number

submit an export declaration to HMRC using their software or on-line, or get their customs broker, freight forwarder, or logistics provider to do this for them. The export declaration may need to be lodged in advance so that permission to export is granted before the goods leave the UK (the export declaration also counts as an Exit Summary Declaration – see section 3)

businesses may also need to apply for an export licence or provide supporting documentation to export specific types of goods from the UK, or to meet the conditions of the relevant customs export procedure.

When exporting duty suspended excise goods to the EU, a business will need to continue to use EMCS to record the duty suspended movement from a UK warehouse or premises to the port of export. Find out more about how to move, store and trade duty-suspended and duty-paid excise goods.

Get more information about VAT for UK businesses exporting goods to the EU if there's no Brexit deal.





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Rules of origin in an EU-UK FTA  
A 'hidden hard Brexit' for food  
and drink exporters?



1. A 10% Tolerance margin by value for non-originating inputs
2. Full bilateral cumulation arrangements
3. Full diagonal cumulation with EU FTA's
4. Product – specific exemptions of inputs from origin calculation
5. Transitional foodstuff Tariff Preference Level
6. A joint EU-UK exemption of all originating imports from Least Developed Countries (LDC's)
7. Recognition of premium production and brand equity in value calculation
8. Simplified origin determination documentation and processes

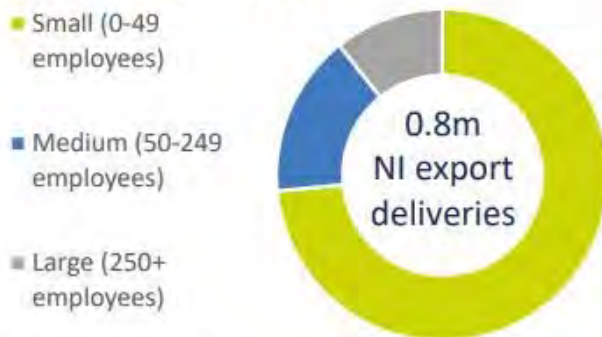


# Cross-Border Trade Deliveries and Supply Chains (2015-2016)

**Over 1 million cross-border deliveries per annum...**



**Nearly three quarters of export deliveries made by small businesses...**



**Two thirds of cross-border trade involves supply chain activity...**



**Most NI businesses make low value export deliveries...**





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scottadams@aol.com



5-7-08 © 2008 Scott Adams, Inc./Dist. by UFS, Inc.







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- **And finally some 'bonus' issues**

***Positive proof of global warming.***



***18th  
Century***

***1900***

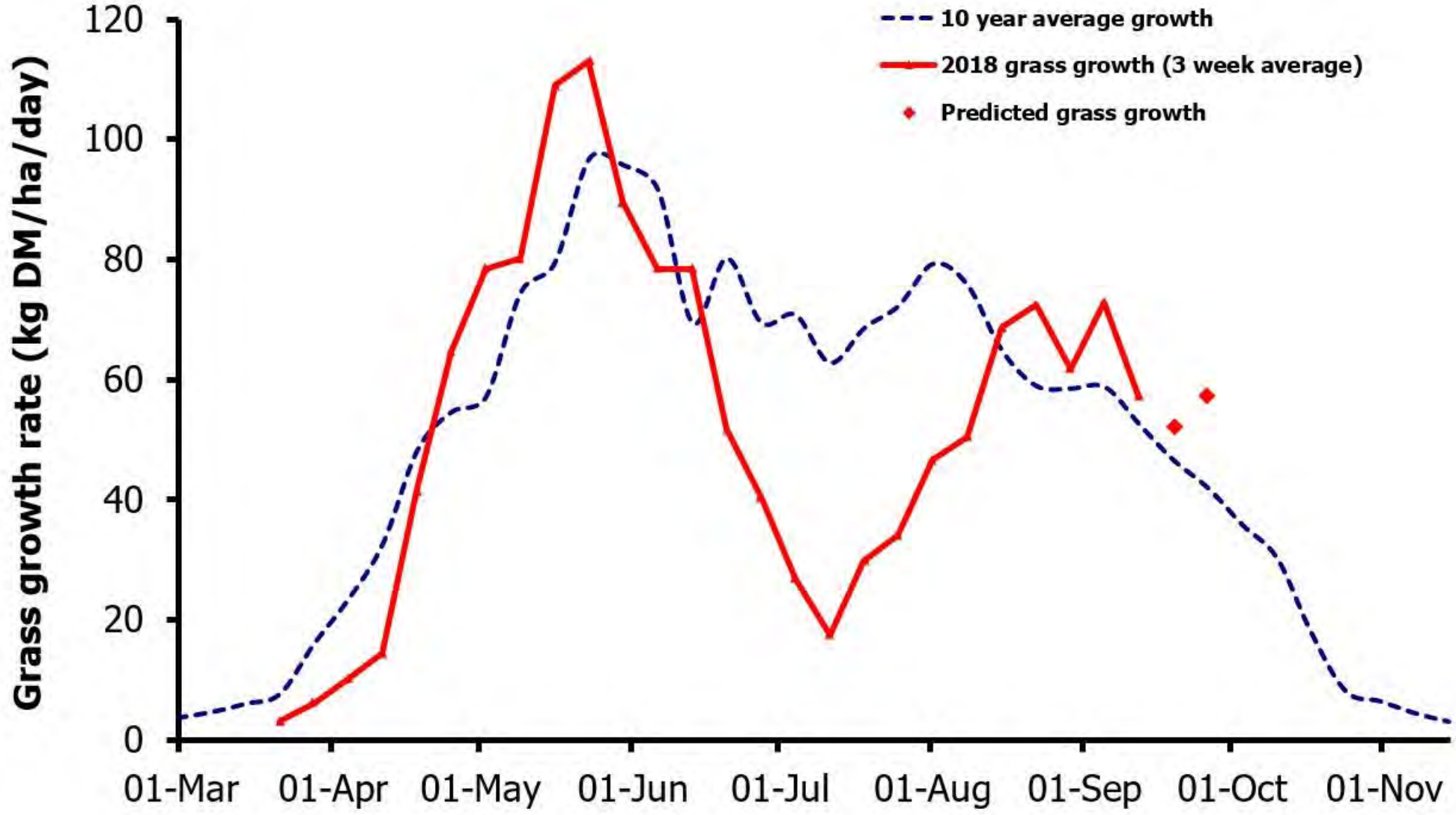
***1950***

***1970***

***1980***

***1990***

***2006***



**TESCO**



**35.2%**

**ASDA Sainsbury's**

**34.5%**

**69.7%**

# Bloomberg

1D 1M 6M YTD 1Y 5Y

## GBPEUR:CURGBP-EUR X-RATE

MINIM

Add a comparison





‘Know your onions!’

What the NI food industry needs from  
a multi-layered Brexit

Thank you

Michael Bell CSci CDir FIFST FloD BSc

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