‘Know your onions!’

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

_________
syn-propanethial-S-oxide
Complexity is your enemy. Any fool can make something complicated. It is hard to keep things simple.

Richard Branson
• 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 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.
<table>
<thead>
<tr>
<th>Criteria</th>
<th>Food Safety Principal</th>
<th>Food Safety Manager</th>
<th>Food Safety Practitioner</th>
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<tbody>
<tr>
<td>Application of knowledge and understanding</td>
<td>Demonstrate the knowledge required for Food Safety Manager, plus knowledge of:</td>
<td>Demonstrate knowledge of:</td>
<td>Demonstrate knowledge of:</td>
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<td></td>
<td>K1 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.</td>
<td>K1 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.</td>
<td>K1 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 and growth. Methods used in the factory to prevent/mitigate the growth of these organisms during storage, production and distribution of foods produced.</td>
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<td>K2 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.</td>
<td>K2 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.</td>
<td>K2 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.</td>
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<td></td>
<td>K3 Knowledge that would allow you to act as an expert witness or prosecuting officer, as required.</td>
<td>K3 Microbiological and chemical testing procedures relevant to food safety, including sampling and interpretation of results.</td>
<td>K3 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.</td>
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<td>K4 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.</td>
<td>K4 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, e.g. FSMS, specifications, traceability systems, recent developments and techniques to scientifically prove certain fraudulent customer allegations etc.</td>
<td>K4 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.</td>
</tr>
<tr>
<td></td>
<td>K5 The applications of research relating to novel food, packaging and design.</td>
<td>K5 Physical hazards and their control in foods, including practical use of monitoring and management systems.</td>
<td>K5 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.</td>
</tr>
<tr>
<td></td>
<td>K6 Assessment and training methods in order to ensure that all staff are trained fully and appropriately.</td>
<td>K6 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).</td>
<td>K6 The techniques used for conducting an effective internal audit; the identification of non-conformance and how these are handled within the operation.</td>
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<tr>
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<td>K7 Detailed factors governing food safety in all relevant food industry sectors as appropriate to role.</td>
<td>K7 The procedures and documents within the food safety management system as applicable to the role.</td>
</tr>
</tbody>
</table>
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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."
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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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

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...
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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.
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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600,000,000 litres
15,840,000 Gallons
2262 Tankers
or 43/day
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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
— Overview
— Applying for EU-funded programmes
— Civil nuclear and nuclear research
— Farming
— Importing and exporting

Related content

Brexit
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
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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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...
- NI export deliveries to Ireland: 1.2m
- NI import deliveries from Ireland

Nearly three quarters of export deliveries made by small businesses...
- Small (0-49 employees): 0.8m
- Medium (50-249 employees)
- Large (250+ employees)

Two thirds of cross-border trade involves supply chain activity...
- Value of NI trade with Ireland (exports and imports)
- Percentage of value of total trade
- Bilateral Agri-food and intermediate trade
- Other trade

Most NI businesses make low value export deliveries...
- Percentage of NI businesses
- Percentage of value of total exports
- Average value of export trip £4,500
- Below average export value
- Above average export value

Source: Cross-Border Supply Chain Survey Report (2015, 2016), NISRA, June 2018
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USE THE CRS DATABASE TO SIZE THE MARKET.

THAT DATA IS WRONG.

THEN USE THE SIBS DATABASE.

THAT DATA IS ALSO WRONG.

CAN YOU AVERAGE THEM?

SURE. I CAN MULTIPLY THEM TOO.
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• **And finally some ‘bonus’ issues**
Positive proof of global warming.
Grass growth rate (kg DM/ha/day)

- 10 year average growth
- 2018 grass growth (3 week average)
- Predicted grass growth

01-Mar 01-Apr 01-May 01-Jun 01-Jul 01-Aug 01-Sep 01-Oct 01-Nov
Tesco: 35.2%

Asda-Sainsbury's: 34.5%

Lidl: 69.7%

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Thank you

Michael Bell CSci CDir FIFST FiIoD BSc