

Guide to Food Law for Artisan/Small Food Producers Starting a New Business



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Published by:

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be made to the FSAI Information Unit.*

ISBN 1-904465-67-6



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Disclaimer

This document is intended to act as a guide to food legislation. It does not claim to be comprehensive, or to be a legal interpretation, or to constitute legal or other professional advice. Changes to the legislation can be expected in the future which will require the information in this document to be updated.

Introduction

When starting, or thinking of starting, a new food business there are many things to think about, such as your market, products, premises, recruitment, advertising and promotion. But you will also need to familiarise yourself with the aspects of food law that are relevant to your food business – and this guide will help you.

The main purpose of food law is to ensure a safe food supply and to protect consumers' interests in relation to food. When you start a food business you are regarded as a 'food business operator'. It is your legal responsibility to make sure that your new business complies with food law and produces safe food.

The Food Safety Authority of Ireland (FSAI) is responsible for enforcing food legislation in Ireland, and carries out this enforcement through service contracts with official agencies¹. Official agencies carry out inspections, take samples and conduct audits of the food businesses they supervise to check that they are complying with the law. They will also take enforcement action if they discover a food business has broken the law. Enforcement officers from the official agencies are also a good source of food safety information.

At the initial stages of starting a food business, it is important that you contact the official agency appropriate to your business. This is so you can register your food business and, if necessary, apply for an approval number².

To operate legally you must:

- Be **registered** or **approved**
- Have a set of controls in place to ensure safe food – formally known as a **food safety management system**
- Have an effective **traceability** system in place, which will allow you to withdraw or recall food from the market if a safety problem is discovered
- Ensure that everyone handling food in your business has received enough food safety **training** to allow them to do their job safely
- **Comply** with the relevant food law

This guide gives you information on how to apply for registration or approval for your new food business. It also gives information on food safety management systems, traceability and training. Finally, this guide gives a summary of the main pieces of food legislation that may apply to your food business.

There are some exemptions in the legislation for food businesses which produce very small quantities of food. So, in the early stages of planning your food business, you should discuss with your enforcement officer how the legislation applies to you.

If, after reading this document, you have any questions you can telephone the FSAI's Advice Line on **1890 33 66 77** or email **info@fsai.ie** for advice.

¹ Official agencies include: the Health Service Executive; the Department of Agriculture, Fisheries and Food; the Sea-Fisheries Protection Authority; and local authorities. The official agency that supervises your food businesses will depend on the type of activities carried out in your business. For example, most small food businesses producing meat products are supervised by local authorities.

² Approval numbers are required for certain food businesses that handle foods of animal origin. This is explained on page 5.



Terms used in this Document

Below is an explanation of some terms used in this document which you may not be familiar with.

Competent authority is an organisation responsible for enforcing and ensuring compliance with food law.

Food business, under Regulation (EC) No 178/2002, means “any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food”.

Food business operator, under Regulation (EC) No 178/2002, means “the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control”.

Food safety management system is the system of controls used by a food business to ensure that the food it produces is safe to eat, when prepared and/or eaten according to its intended use.

HACCP stands for Hazard Analysis and Critical Control Point. It is a systematic approach to identifying and controlling hazards (microbiological, chemical or physical) that could pose a danger to the safety of food.

Hazards can be microbiological, chemical or physical agents present in a food which could harm consumers of food.

Official agencies are agencies which, under contract to the Food Safety Authority of Ireland, enforce food law in Ireland. In the context of this document they include: the Health Service Executive; the Department of Agriculture, Fisheries and Food; the Sea-Fisheries Protection Authority; and the local authorities.

Prerequisites (prerequisite hygiene requirements) are the basic conditions and activities (such as pest control, waste management, cleaning etc.) that are necessary to maintain a hygienic food production environment.

Traceability, under Regulation (EC) No 178/2002, means “the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution”.

Food Law

A wide range of food is available in Ireland today, and whether that food is produced by a large multi-national company or a small local food producer, it must be safe for consumers to eat.

Food hygiene legislation lays down rules which food business operators must comply with in order to supply safe food. The hygiene rules apply to all food businesses, but the legislation does allow some flexibility based on risk. Other pieces of food legislation deal with issues such as labelling, marketing standards, contaminants, additives and food contact materials (e.g. packaging).

Most of Ireland's food law is derived from EU legislation. Generally EU legislation is transposed into Irish law (Statutory Instruments) in order to authorise organisation(s) to enforce the legislation in Ireland, and also to lay down penalties for infringements of the legislation.

Taking the hygiene of foodstuffs legislation as an example, the EU legislation is Regulation (EC) No 853/2004 on the hygiene of foodstuffs, which is transposed into Irish law as:

- European Communities (Hygiene of Foodstuffs) Regulations, 2006 (S.I. No. 369 of 2006)³, and
- European Communities (Food and Feed Hygiene) Regulations, 2009 (S.I. No. 432 of 2009)⁴

Where do you find the legislation?

It is important that you read the legislation so you can work out how it applies to your food business. There is a comprehensive legislation section on the FSAI's website (www.fsai.ie) from which both EU and national legislation can be downloaded. Irish legislation can also be purchased from the Stationery Office, Government Publications, Sun Alliance House, Molesworth Street, Dublin 2 (Telephone: 01 6313111; website: www.irishstatutebook.ie)⁵.



The FSAI has produced a **Compendium of Food Law in Ireland (2008)**.

This document is available free of charge from the FSAI's website, or a copy can be purchased for €30 by contacting the Advice Line on **1890 33 66 77** or **info@fsai.ie**

³ Applies to food businesses supervised by the Health Service Executive.

⁴ Applies to food businesses supervised by the Department of Agriculture, Fisheries and Food, the Sea-Fisheries Protection Authority or local authorities.

⁵ The authoritative legislation version is the printed version. In the case of the European Union, legislation published in paper editions of the Official Journal of the European Union is deemed authentic. For Irish Legislation, the authoritative text is that printed by The Stationery Office, Ireland.

Registration and Approval

Under food hygiene legislation, food businesses must be registered with an official agency, and in some cases, those handling products of animal origin must be approved.

Registration

The purpose of registering your food business with an official agency is to let the official agency know that you are operating a food business, where it is located, and what activities you are carrying out.

Under Regulation (EC) No 852/2004, you must let your official agency know about every food business under your control. You must also inform them about any changes to a food business. Changes may include: a change of owner or address, a change in the type of food being handled, or a change in the amount of food being produced.

Approval

If your food business makes or handles food of animal origin, it must also (with some exceptions) be approved by the official agencies before you place any food products on the market. The types of food business which must be approved are laid down in Annex III of Regulation (EC) No 853/2004.

Health Marks and Identification Marks

Approved food businesses are issued with a health mark and/or an identification mark. You cannot place on the market, foods of animal origin from approved premises unless they are labelled, as appropriate, with a health mark, in accordance with Regulation (EC) No 854/2004 or, when a health mark is not required, an identification mark in accordance with Regulation (EC) No 853/2004.

In the slaughterhouse, a **health mark** is an oval mark stamped on a carcass or cut of meat to show that the animal has been inspected, before and after slaughter, in line with Regulation (EC) No 854/2004, and that there are no grounds for declaring the meat unfit for human consumption.

The health mark is applied by, or under the responsibility of, the official veterinarian. A health mark contains the approval number of the slaughterhouse and, when applied within the EU, the country's name or abbreviation, e.g. 'IE' for Ireland. A description of how the health mark must be applied and what it must look like is given in Annex I, Chapter III of the Regulation.

Example of a Health Mark

See Chapter III, Annex 1 of Regulation (EC) No 854/2004

Oval Shape

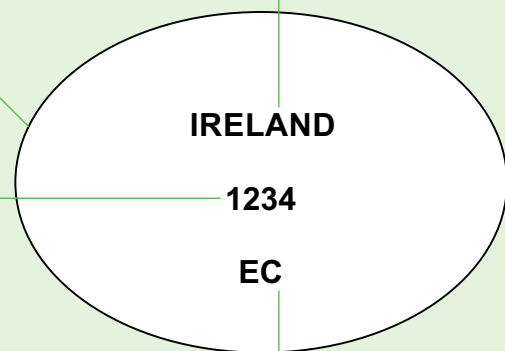
Minimum size 6.5 cm wide by 4.5 cm high. Letters at least 0.8 cm high. Figures at least 1 cm high. (Dimensions may be reduced for marking lamb, kids and piglets)

Country

in which establishment is located. For Ireland, must be written as **IRELAND** (in capitals) or **IE**

Slaughterhouse's approval number

The mark must include the **abbreviation EC** (or one of the variations listed in Annex 1 Chapter III)



For other food products of animal origin, that come under the scope of Regulation (EC) No 853/2004, the food businesses operator must label them with their **identification mark**. The identification mark may be applied to a product of animal origin, only if it has been manufactured in line with the requirements in Regulation 853, in establishments that meet the requirements of Article 4 of that Regulation.

The identification mark must indicate:

- The name of the country in which the establishment is located (e.g. IRELAND, or IE)
- The approval number of the establishment
- The abbreviation 'EC' (or one of the variations listed in Annex II, Section 1 of Regulation (EC) No 853/2004)

The Regulation does not specify what shape the identification mark should be, but it must be legible and indelible, and the characters easily decipherable. The mark must be clearly displayed for the competent authorities. A full description of what the identification mark must look like and how it should be applied are detailed in Annex II, Section 1 of the Regulation.

Food Safety Management System

Food hygiene legislation places the responsibility of producing safe food on food business operators. A food safety management system is the system of controls used by a food business to ensure that the food it produces is safe to eat, when prepared and/or eaten according to its intended use. This food safety management system must be based on HACCP principles.

HACCP stands for **H**azard **A**nalysis and **C**ritical **C**ontrol **P**oint. It is a tool used by food businesses to identify and control food safety hazards in their operations. Hazards can be microbiological (e.g. *Salmonella*), chemical (e.g. pesticide residues, aflatoxins) or physical (e.g. a piece of plastic) agents present in a food which could cause harm to consumers of that food.

Basic Hygiene (Prerequisites)

Before implementing HACCP, you should have in place basic good hygiene conditions and practices called **prerequisites**. Prerequisites are designed to control hazards in a general way and include (where appropriate):

- Cleaning and disinfection/sanitation
- Maintenance of equipment and buildings
- Personnel hygiene and training
- Pest control
- Plant and equipment
- Premises and structure
- Services (compressed air, ice, steam, ventilation, water etc.)
- Storage, distribution and transport
- Supplier control
- Waste management
- Zoning (physical separation of activities to prevent potential food contamination)

Once the pre-requisites are in place, HACCP can then be used to identify and control any steps which are essential to ensure that safe food is produced. These steps in your process will therefore require extra attention.

HACCP steps

HACCP has seven steps which are set out in the Regulation (EC) No 852/2004 on the hygiene of foodstuffs. In simple terms, the seven steps are:

- 1) Identify **hazards** (microbiological, chemical and physical) that may occur in your food business
- 2) Identify **critical control points** – these are the most important points in your process where you can prevent or eliminate a hazard, or reduce it to acceptable levels
- 3) Set **critical limits** at each critical control point – for example, a cooking time/temperature combination that will kill harmful bacteria that may be present in your raw product
- 4) **Monitor** your critical control points to make sure the critical limits you set are being adhered to
- 5) State what **corrective action** you will take if monitoring shows that a critical limit has not been adhered to
- 6) **Verify** (prove) that your HACCP plan is working. This means that you carry out regular checks to make sure that your critical control points are being monitored, and that corrective action is being taken if your critical limits are not adhered to
- 7) **Document** your HACCP plan and keep **records** to show that you have carried out the steps above

HACCP, the Law and Flexibility

Because all food businesses are different and do not present the same level of risk to food safety, the legislation allows some flexibility in the requirement for HACCP. Article 5 of Regulation (EC) No 852/2004 requires food business operators to put in place, implement and maintain a food safety management system based on HACCP principles. This flexibility means that the principles of HACCP can be applied to all food businesses, even very small ones.

Not all food businesses need a HACCP system which uses all seven steps – some may only need a simplified version. So, depending on the food safety risk your business presents, you can choose one of three methods to implement a food safety management plan based on HACCP principles:

- 1) For low risk businesses, complying with the basic hygiene rules (i.e. prerequisites) in the legislation (Article 4 and Annex II) may be enough to control hazards
- 2) Follow a relevant recognised guide to good practice, e.g. Irish Standard (I.S.) 341:2007 Hygiene in Food Retailing and Wholesaling (see page 16), or
- 3) Develop your own HACCP system

As all food businesses are unique, you must look at all your products and processes so that you can identify and control the particular hazards that may occur in your food business. Whatever method you choose to implement your food safety management system, you must be able to show that your method can control the hazards in your food business. You should discuss this with your enforcement officer.

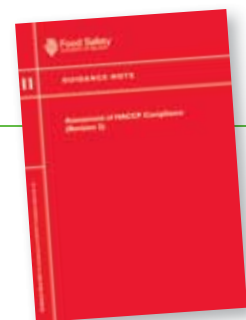
Developing your Food Safety Management System

When developing your food safety management system, it is useful to assemble a small team of staff, although in the case of a small business, one person may develop the system. It is important that those involved in developing your food safety management system have a basic understanding of HACCP and have a good knowledge of your business. If it is necessary to seek assistance from a consultant, make sure your staff understand how the new system works and have received enough training to ensure the system is used effectively.



The FSAI has produced **HACCP Information Leaflets**, which are available from www.fsai.ie, or can be posted to you, free of charge, by contacting the Advice Line on **1890 33 66 77** or info@fsai.ie

Information on HACCP is also available on the FSAI's website: www.fsai.ie



The FSAI's **Guidance Note No. 11 – Assessment of HACCP Compliance** gives guidance on HACCP flexibility. This document is available from www.fsai.ie, or a copy can be posted to you, free of charge, by contacting the Advice Line on **1890 33 66 77** or info@fsai.ie

Training

It is the food business operator's responsibility to ensure that they, or any staff that handle food, have received enough training in food hygiene matters to allow them to do their job safely. For example, the person responsible for setting up the food safety management system in a food business must be adequately trained in HACCP principles.

Chapter XII of Regulation (EC) No 853/2004 states that "Food business operators are to ensure:

- 1) that food handlers are supervised and instructed and/or trained in food hygiene matters commensurate with their work activity;
- 2) that those responsible for the development and maintenance of the procedure referred to in Article 5(1) of this Regulation or for the operation of relevant guides have received adequate training in the application of the HACCP principles; and
- 3) compliance with any requirements of national law concerning training programmes for persons working in certain food sectors."

There are a number of ways that food business operators can meet their legal obligation to train employees including: designing and delivering your own in-house programme; using 'off the shelf' packages for in-house training; recruiting an outside trainer; or using an e-learning programme.

The FSAI runs a train-the-trainer course called 'Food Safety and You'. This course teaches food business operators, managers, supervisors or trainers to deliver induction level food safety training to staff in their food business.



The FSAI has produced leaflets and guides to assist food businesses with food safety training.

These documents are available from www.fsai.ie, or a copy can be posted to you, free of charge, by contacting the Advice Line on **1890 33 66 77** or **info@fsai.ie**

Information on training is also available from the FSAI's website: **www.fsai.ie**



Traceability and Recall

If a safety problem is discovered, the affected batch of food may need to be withdrawn from trade, or even recalled from consumers. It is essential, therefore, that food businesses have an effective traceability system in place so that they can identify the location of all the items in an affected batch, lot or consignment.

Traceability, under Regulations (EC) No 178/2002 means “the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution”.

Article 18 of the Regulation requires that food business operators must be able to say who supplied them with ingredients and, in turn, who they supplied their food to. This is called the “one step up and one step down” process. But it doesn’t mean that food businesses have to identify the consumers who bought their food. This traceability information must be made available to the competent authorities on demand.

Article 19 of the Regulation requires that if you suspect that a food you have produced or distributed may not be safe, then you must inform the competent authorities immediately and withdraw or recall the food as necessary. If affected food has reached the consumer, you must also tell the consumer. To ensure this is done efficiently it is important that you have a recall plan. Although this is not required in law it is highly recommended and will help to minimise the damage to your business should a problem arise.

Traceability is also required for packaging and other materials and articles intended to come into contact with food. Regulation (EC) No 1935/2004 requires that food business operators should at least be able to identify the businesses from which, and to which, materials and articles are supplied.

The FSAI has produced a **Guidance Note on Food Recall and Traceability**.

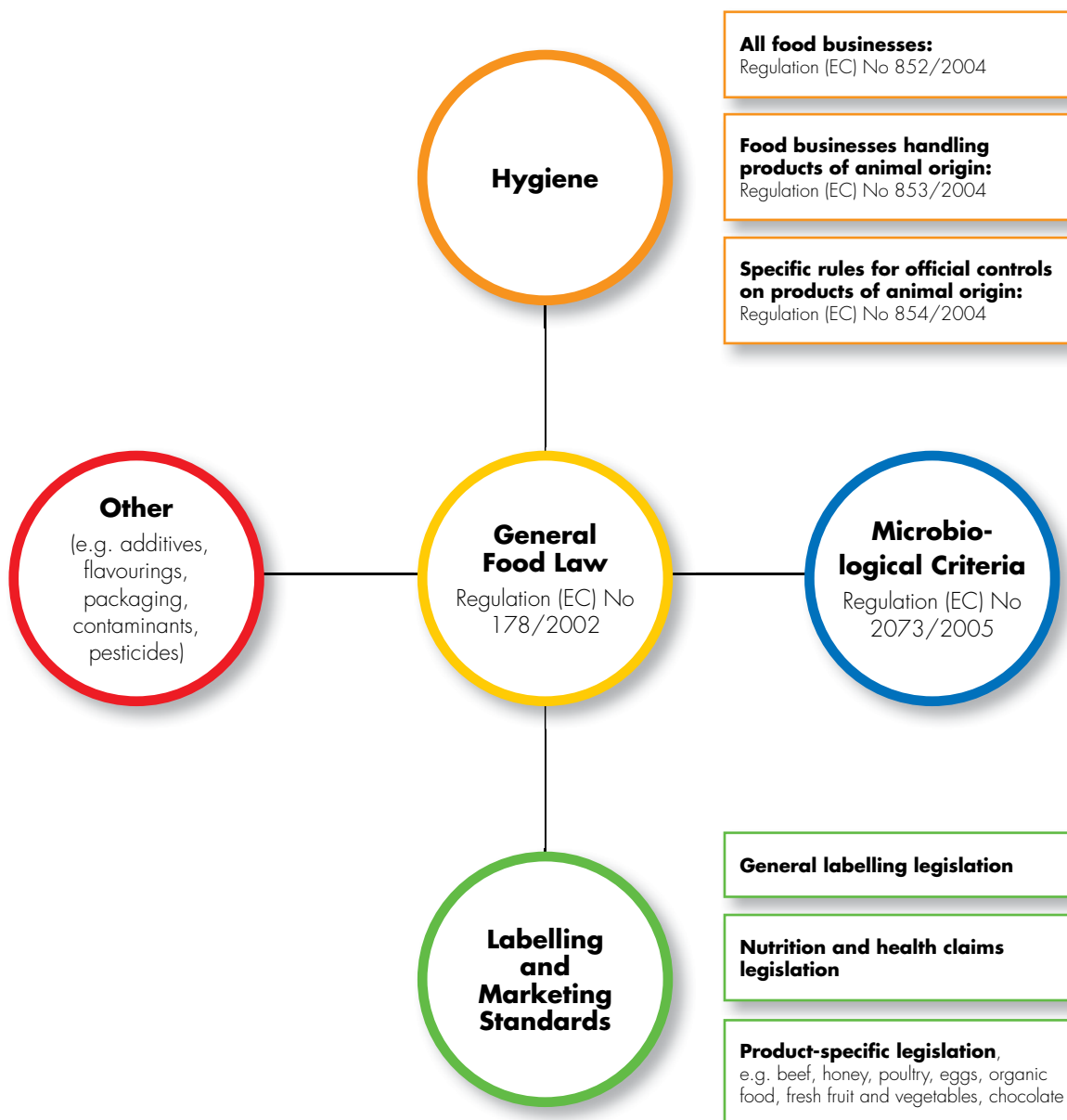
This document is available from www.fsai.ie, or a copy can be posted to you, free of charge, by contacting the Advice Line on **1890 33 66 77** or info@fsai.ie



Legislation Summary

Summary of the main pieces of food legislation which may apply to your food business

(See pages 12–15 for further details)



General Food Law

Regulation (EC) No 178/2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety

This Regulation, known as the General Food Law, sets out a range of general principles and obligations that food business operators must adhere to.

The obligations of food businesses are:

Safety (Article 14): Food businesses must ensure that food satisfies the requirements of all applicable food law and unsafe food must not be placed on the market

Honesty (Article 16): Food businesses must not advertise, present or label food in a way that misleads consumers

Responsibility (Article 17): Food business operators are responsible for the safety of the food that they produce, transport, store or sell

Traceability (Article 18): Food business operators must keep records of their suppliers and businesses that they supply to in order to assure traceability and be able to rapidly make this information available

Withdrawal and Recall (Article 19): Food businesses must initiate withdrawal and recall of unsafe food and inform consumers of the reasons for the recall. Food businesses must notify the FSAI or official agency of such withdrawals and recalls

Cooperation (Article 19): Food business operators must cooperate with the official agencies, the FSAI and other food businesses on actions taken to reduce or remove risks to consumers

This Regulation also establishes the European Food Safety Authority and gives legal effect to the Rapid Alert System for Food and Feed (RASFF).

Food Hygiene Legislation

Regulation (EC) No 853/2004 on the hygiene of foodstuffs

This Regulation lays down general rules on hygiene of foodstuffs for food business operators. However, the rules *do not apply* to:

1. Primary production for private domestic use
2. The domestic preparation, handling or storage of food for private domestic consumption
3. The direct supply, by the producer, of small quantities of primary products to the final consumer or to local retail establishments directly supplying the final consumer; or
4. Collection centres and tanneries, which fall within the definition of food business only because they handle raw material for the production of gelatine or collagen

Food business operators must ensure that all stages of production, processing and distribution of food under their control comply with the relevant hygiene requirements laid down in the Regulation. Food business operators must put in place, implement and maintain a food safety management system based on the HACCP principles. Food business operators must also ensure that food handlers have received enough food safety training to allow them to do their job safely.

Annex 1 covers primary production. Primary products include: products of plant origin (e.g. grains, fruits, vegetables, herbs, mushrooms); products of animal origin (e.g. eggs, raw milk, honey, fishery products, live bivalve molluscs); and products harvested wild, either from plant or animal origin (e.g. mushrooms, berries, snails).

Annex 2 applies to food businesses other than primary production. It is divided into 12 chapters which cover:

- 1) General requirements for food businesses
- 2) Specific requirements in rooms where foodstuffs are prepared, treated or processed
- 3) Requirements for moveable and/or temporary premises (such as marquees, market stalls, mobile sales vehicles), premises used primarily as a private dwelling-house but where foods are regularly prepared for placing on the market and vending machines
- 4) Transport
- 5) Equipment requirements
- 6) Food waste
- 7) Water supply
- 8) Personal hygiene
- 9) Provisions applicable to foodstuffs
- 10) Provisions applicable to the wrapping and packaging of foodstuffs
- 11) Heat treatment
- 12) Training

The European Commission has issued a guidance document on *Implementation of certain provisions of Regulation (EC) No 852/2004 on the hygiene of foodstuffs*. This guidance document is available at: www.fsai.ie/uploadedFiles/EU_Guidance_852.pdf

Regulation (EC) No 853/2004 laying down specific hygiene rules for food of animal origin

This Regulation lays down the specific hygiene rules for processed and unprocessed food of animal origin. These rules supplement those laid down in Regulation (EC) No 852/2004. However, these rules *do not apply* to:

- 1) Primary production for private domestic use
- 2) The domestic preparation, handling or storage of food for private domestic consumption
- 3) The direct supply, by the producer, of small quantities of primary products to the final consumer or to local retail establishments directly supplying the final consumer*
- 4) The direct supply, by the producer, of small quantities[†] of meat from poultry and lagomorphs⁶ slaughtered on the farm to the final consumer or to local retail establishments directly supplying such meat to the final consumer as fresh meat*
- 5) Hunters who supply small quantities of wild game or wild game meat directly to the final consumer or to local retail establishments directly supplying the final consumer*

* National rules are required to be put in place to regulate activities 3, 4 and 5 (above). Please contact the FSAI for advice.

[†] 'Small quantities' is defined in S.I. No. 432/2009 as follows:

- **for poultry**, no more than 1,000 birds per week and no more than 10,000 birds per year
- **for lagomorphs** (e.g. rabbits), no more than 1,000 animals per week and no more than 10,000 animals per year.

Article 4 describes which premises dealing with foods of animal origin require approval, and which require registration.

Article 5 explains which food products require health marks and which require identification marks.

Article 6 covers requirements for products of animal origin imported from outside the EU.

Annex 2 covers identification marking, HACCP and food chain information.

Annex 3 is divided up into 15 sections, which cover the specific requirements for the following foods of animal origin:

- 1) Meat of domestic ungulates⁷
- 2) Meat from poultry and lagomorphs
- 3) Meat of farmed game
- 4) Wild game meat
- 5) Minced meat, meat preparations and mechanically separated meat
- 6) Meat products
- 7) Live bivalve molluscs⁸
- 8) Fishery products
- 9) Raw milk, colostrum, dairy products and colostrum-based products
- 10) Eggs and egg products
- 11) Frogs' legs and snails
- 12) Rendered animal fats and greaves
- 13) Treated stomachs, bladders and intestines
- 14) Gelatine
- 15) Collagen

The European Commission had produced a guidance document on the *Implementation of certain provisions of Regulation (EC) No 853/2004 on the hygiene of food of animal origin*. This document is available at: http://www.fsai.ie/uploadedFiles/EU_Guidance_853.pdf

Regulation (EC) No 854/2004 laying down specific rules for the organisation of official controls on products of animal origin

This Regulation lays down specific rules for organising official controls on products of animal origin. Official controls are carried out by the official agencies to check that food businesses comply with food legislation and that the food on the market is safe. Official controls involve inspecting premises, auditing food safety management systems and taking samples; also taking enforcement action where non-compliance with food law is identified.

Annex 1, Chapter 3 explains how a health mark should be applied and what it should look like. A health mark is an oval mark stamped on a carcass or cut of meat to show that the animal has been inspected before and after slaughter in line with Regulation (EC) No 854/2004, and that there are no grounds for declaring the meat unfit for human consumption.

⁶ For example, rabbits and hares.

⁷ Ungulates are 'hoofed animals', e.g. horses, cows, goats, sheep, pigs.

⁸ For example, mussels, scallops, oysters.

Microbiological Criteria Legislation

Regulation (EC) No 2073/2005 on microbiological criteria of foodstuffs

Foodstuffs should not contain microorganisms (e.g. *Salmonella*) or their toxins (e.g. staphylococcal enterotoxins) or metabolites (e.g. histamine) in quantities that present an unacceptable risk for human health. Food safety is mainly ensured by a preventative approach, such as implementing good hygienic practice and putting in place procedures based on HACCP principles.

This Regulation sets out microbiological criteria for certain foodstuffs. A microbiological criterion defines the limit above which a food is considered to be contaminated at an unacceptable level with a microorganism, its toxin or metabolite, and is therefore considered unsafe for consumption. Food business operators should test against criteria set down in the Regulation so that they can validate or verify that the food safety systems they have in place are working properly.

The absence of a criterion for a specific pathogen does not imply that the presence of that pathogen in a food is acceptable. Regulation (EC) No 178/2002, which lays down the general principles for all food legislation, requires that food businesses operators do not place unsafe food on the market.

Food business operators should also determine the shelf-life of their product by conducting studies (which may need to be supplemented by microbiological testing) to make sure the criteria are met over the entire shelf-life of their product. In particular, this applies to ready-to-eat foods that are able to support the growth of *Listeria monocytogenes* and that may pose a *L. monocytogenes* risk for public health (Article 3.2).

Chapter 1 of Annex 1 sets down **food safety criteria**.

Food safety criteria define the acceptability of a food in terms of its microbiological safety. They are applicable to food placed on the market and throughout the shelf-life of the food.

Chapter 2 of Annex 1 lays down **process hygiene criteria**. Process hygiene criteria indicate if the production process is operating in a hygienic manner. They apply to foodstuffs at various stages throughout their production.

The criteria are set out by food category, microorganism, sampling plan, limits, analytical reference method, stage where the criterion applies, and (for process hygiene criteria) action in the event of unsatisfactory results.

The European Commission has produced a *Guidance Document on Listeria monocytogenes shelf-life studies for ready-to-eat foods under Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs*.

This guidance is directed at food business operators who produce ready-to-eat foods and conduct *Listeria monocytogenes* shelf-life studies for them in accordance with Article 3(2) and Annex II of Regulation (EC) No 2073/2005.

The document is available at:
http://www.fsai.ie/uploadedFiles/EU_Guidance_listeria_monocytogenes.pdf



The FSAI has produced a **Guidance Note on the Determination of Product Shelf-Life**.

This document is available from www.fsai.ie, or a copy can be posted to you, free of charge, by contacting the Advice Line on **1890 33 66 77** or info@fsai.ie

General Labelling Legislation

Council Directive 2000/13/EC on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs

Food labelling is used to inform consumers of the properties of pre-packaged food. The most important rule of labelling is that the consumer should not be misled.

'Labelling' includes any words, particulars, trade marks, brand name, pictorial matter or symbol relating to a foodstuff which is placed on any packaging, document, notice, label, ring or collar accompanying or referring to such foodstuffs.

Labelling must be clear and accurate and not mislead the consumer. It must be legible and easy to understand. Food products sold in Ireland, including imported foods, must be labelled in English (with optional labelling in Irish in addition).

Compulsory labelling requirements for pre-packaged foods

The following mandatory information must appear on the packaging of the pre-packaged foodstuff or on a label attached:

1. Name under which the product is sold*
2. List of ingredients and declaration of allergens
3. Quantity of certain ingredients
4. Net quantity*
5. Date of minimum durability*
6. Any special storage instructions or conditions of use
7. Name or business name and address of the manufacturer or packager, or of a seller within the European Union



The FSAI has produced labelling guidance: **The Labelling of Food in Ireland 2007**.

This document is available free of charge on the FSAI's website, or a copy can be purchased for €25 by contacting the Advice Line on **1890 33 66 77** or **info@fsai.ie**

8. Place of origin of the foodstuff if its absence might mislead the consumer
9. Instructions for use where necessary
10. Beverages with more than 1.2% alcohol by volume must declare their actual alcoholic strength*

* Information that should appear in the same field of vision. If the product is an alcoholic beverage with greater than 1.2% alcohol by volume, its actual alcoholic strength by volume must also appear in this field of vision. The intention is that all the information can easily be seen at the same time under normal purchasing conditions.

There are exceptions and exemptions to the labelling rules. For more details, please refer to the FSAI's report, *The Labelling of Food in Ireland 2007* and the relevant legislation, which is available from the FSAI's website.

Other Legislation on Labelling and Marketing Standards

For some foods, there are other details which need to be included on the label, in addition to the general labelling requirements. Examples include:

- Beef
- Cocoa and chocolate
- Eggs
- Fishery and aquaculture products
- Foods for particular nutritional uses
- Foods for which the manufacturer makes nutrition or health claims
- Food supplements
- Fresh fruit and vegetables
- Fruit jam, jelly, marmalade and chestnut puree
- Fruit juices
- Honey
- Meat products
- Milk and milk products
- Organic food
- Poultrymeat

This list is not exhaustive. For more details about the labelling requirements that may apply to the food you make or sell, you should consult the relevant legislation available from the legislation section of the FSAI's website.

Detailed information on labelling is also available from various FSAI publications, available from the FSAI's website, or by contacting the Advice Line on 1890 33 66 77 or info@fsai.ie.

Other Food Legislation which may apply to Your Food Business

There are other pieces of food legislation which may apply to your food business. It is advisable to consult the food legislation section of the FSAI's website, the FSAI Advice Line, or your enforcement officer for further information.

Legislation on Additives

Food additives are substances added intentionally to foodstuffs to perform certain technological functions, for example to colour, sweeten or preserve. The legislation which deals with the use of additives in food is Regulation (EC) No 1333/2008 on food additives.

Only food additives that are authorised at EU level (i.e. have an 'E' number) may be used. Food additives may only be used in limited quantities in certain foodstuffs.

The use of food additives must always be labelled on the packaging by their category (e.g. anti-oxidant, colour) with either their 'E' number or their full name.

Legislation on Flavourings

Flavourings are substances used to give taste and/or smell to foodstuffs. They are not considered food additives and separate rules have been developed to govern the conditions for their use, provide definitions and set out labelling requirements: see Regulation (EC) No 1334/2008 on flavourings and certain food ingredients with flavouring properties for use in and on foods.

Materials and Articles Intended to Come into Contact with Foodstuffs

Food businesses operators must ensure that the foods they produce are not at risk of becoming contaminated with chemicals that could migrate from the materials and articles with which the food has been in contact, e.g. food packaging or food contact surfaces. The rules concerning materials and articles intended to come into contact with food are covered in Regulation (EC) No 1935/2004. This Regulation also requires that packaging and other materials and articles intended to come into contact with food can be traced through the food chain.

Chemical Contaminants

A chemical contaminant is defined as "any substance not intentionally added to food which is present in such food as a result of the production, manufacture, processing, preparation, treatment, packing, packaging, transport, holding and/or storage of such foodstuffs, or as a result of environmental contamination". The presence of such substances in food must be kept to a minimum because of their potential adverse effects on health.

Food business operators have a legal responsibility to supply safe food, and to this end they must ensure that their products comply with the legislative maximum limits for contaminants in food, as laid down in Regulation (EC) No 1881/2006 and other relevant legislation.



The FSAI has produced a report on **Legislation, Intake and Usage of Food Additives in Ireland**.

This document is available free of charge on the FSAI's website, or a copy can be purchased for €6 by contacting the Advice Line on **1890 33 66 77** or **info@fsai.ie**



The FSAI has produced a guidance document for **Legislation on Chemical Contaminants** in food.

This document is available on the FSAI's website, **www.fsai.ie**

Voluntary Irish Standards

The hygiene legislation allows voluntary standards to be used as an aid for food businesses to comply with food law. The guides describe in more detail how food business operators can comply with the legal requirements which are written in more general terms in the legislation.

The National Standards Authority of Ireland has published a series of voluntary industry standards that are a guide to good hygiene practice. It is highly recommended that you obtain a copy of the standard or standards relevant to your food business. If you comply with the standard you comply with the food law.

If you are unsure which standards apply to your food business, you can contact your official agency, or the FSAI for advice.

I.S. 340:2007 Hygiene in the Catering Sector

This standard applies to food businesses where food is prepared and served to consumers, for example, restaurants, hotels and catering facilities.

I.S. 341: 2007 Hygiene in Food Retailing and Wholesaling

This standard applies to food businesses that carry out food retail.

I.S. 344: 2002 Hygiene for Domestic-Scale Production

This standard applies to caterers producing food for sale or supply, who are working in or from their home. Domestic-scale production means the quantity of food that can be safely produced in a domestic kitchen, using domestic-scale kitchen equipment and appliances.

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

This standard applies to food processing companies except those processing meat, dairy and fish.

I.S. 3219:1990 Code of Practice for Hygiene in the Food and Drink Manufacturing Industry

This standard applies to food and drink manufacturers.

I.S. 22000:2005 Food Safety Management Systems

This standard specifies requirements for implementing a food safety management system in all food businesses, regardless of size, across the food chain. This is an international standard that some of your customers may expect you to meet.

The Irish Standards are available to purchase from the National Standards Authority of Ireland, IRI Standard Distributors, 42-44 Northumberland Road, Ballsbridge, Dublin 4.
Telephone: 01 8576730
Website: www.standards.ie

Resources for Further Information

Artisan Food Producers' Forum

This forum is a platform for discussion between artisan food producers, artisan stakeholders, the FSAI and official agencies. It is chaired by the FSAI and represents the range of artisan food production in Ireland, as well as key representative bodies. The objective of the forum is to facilitate compliance with the food law and the uptake of the highest standards of food safety and hygiene. Further information is available from the FSAI's website.

Guidance Note No. 16: Food Stalls

This document, produced by the FSAI, is intended to provide guidance for food stall operators, on the standards and arrangements necessary to comply with the hygiene regulations and associated legislation. Although this guidance note is currently being updated, the existing version may be downloaded from the FSAI's website.

From Concept to Completion – A Roadmap for Food Entrepreneurs

This guidebook was developed by Teagasc to assist food entrepreneurs in bringing an idea to market. Contact: Carol Griffin, Artisan Food Technologist (Meat Sector), Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15. Tel: 01 8059592 or email: carol.griffin@teagasc.ie

A Guide to Starting a Small Food Business in Ireland

This guide, intended for those entering the rural micro-food sector, was prepared by Tipperary LEADER Group. Contact: Tipperary LEADER Group, The Bridewell, St. Michael Street, Tipperary Town. Tel: 062 33360/33450 or email: tlg@iol.ie

Guide to Selling Through Farmers' Markets, Farm Shops and Box Schemes in Ireland

This guide was developed by Bord Bia to assist growers, producers and other entrepreneurs who wish to set up in business through farmers' markets, farm shops and box schemes. The guide is available on Bord Bia's website (www.bordbia.ie) or you can email vantage@bordbia.ie for a free copy.

Useful Links

Associated Craft Butchers of Ireland

www.craftbutchers.ie

Bord Bia

www.bordbia.ie

Bord Iascaigh Mhara

www.bim.ie

Caís (the Association of Irish Farmhouse Cheese Makers)

www.irishcheese.ie

Comhar LEADER na hEireann

www.irishleadernetwork.org

Dublin Institute of Technology Food Product Development Centre

www.fpd.c.dit.ie

Food Safety Authority of Ireland

www.fsai.ie

IBEC

www.ibec.ie

Irish Apple Farmers Association

www.theapplefarm.ie

Irish Commercial Horticultural Association

www.ifa.ie

Irish Farmers Association

www.ifa.ie

Irish Food Market Traders Association

www.irelandmarkets.com

Irish Organic Farmers and Growers Association

www.iofga.org

Irish Small and Medium Enterprises

www.isme.ie

Irish Statute Book

www.irishstatutebook.ie

Organic Trust Limited

www.organic-trust.org

National Standards Authority of Ireland

www.nsai.ie

safefood

www.safefood.eu

Teagasc

www.teagasc.ie

The Food Technology Centre (St. Angela's College)

www.thefoodcentre.ie

Contact Details

Health Service Executive Offices

County	Office	Telephone	Address
Carlow	Carlow	059 913 6574	Health Service Executive, Community Care Centre, Athy Road, Carlow
Cavan	Cavan	049 437 3418	Health Service Executive, Community Care Services, The Arcade, Main Street, Cavan
Clare	Ennis	065 686 8000	Health Service Executive, Sanfield Centre, Sanfield, Ennis
	Ennistimon	065 7071143	Health Service Executive, Health Centre, Ennistimon
	Kilrush	065 9054200	Health Service Executive, Health Centre, Kilrush
	Shannon	061 362491	Health Service Executive, Health Centre, Shannon
Cork	Cork City North Lee	021 492 1801	Health Service Executive, Environmental Health Department, Floor 3, 26 South Mall, Cork
	Cork City South Lee	021 492 7703	Health Service Executive, Father Matthew Quay, Cork
	North Cork	022 44920	Health Service Executive, North Cork Community Care, St. Joseph's Road, Mallow
	West Cork	028 51456	Health Service Executive, Environmental Health Office, Southern Health Board, Coolnagorran, Skibbereen
Donegal	Ballybofey	074 913 1391	Health Service Executive, Donegal Community Care Offices, Ballybofey
	Donegal Town	074 972 1074	Health Service Executive, District Hospital, Donegal Town
	Buncrana	074 936 3755	Health Service Executive, Health Centre, Buncrana
	Dungloe	074 952 1160	Health Service Executive, Community Care, Health Centre, Dungloe
	Letterkenny	074 912 3759	Health Service Executive, County Clinic, Letterkenny
Dublin	Clondalkin	01 460 9659	Health Service Executive, Block E, Westland Park Industrial Estate, Nangor Road, Clondalkin, Dublin 22
	Dublin North City East	01 8286701	Health Service Executive, Ormond House, Ormond Quay, Dublin 7
	Dublin North City West	01 809 8300	Health Service Executive, Unit 13F, Blanchardstown Corporate Park, Ballycoolin, Dublin 15
	Dublin North East Specialist Section	01 809 8300	Health Service Executive, Specialist Section, First Floor, Unit 5 Block 4B, Blanchardstown Corporate Park, Ballycoolin, Dublin 15
	Dublin South City East	01 8286701	Health Service Executive, Food Control, South East, Ormond House, Ormond Quay, Dublin 7
	Dublin South City West	01 460 9659	Health Service Executive, Food Control South West, Block E, Westland Park Industrial Estate, Nangor Road, Clondalkin, Dublin 22
	Dun Laoghaire	01 271 5000	Health Service Executive, Food Control, 12 Northumberland Avenue, Dun Laoghaire
	Fingal County Council	01 809 8300	Health Service Executive, Environmental Health, First Floor, Unit 5 Block 4B, Blanchardstown Corporate Park, Ballycoolin, Dublin 15
	Tallaght	01 414 9000	Health Service Executive, South Dublin County Council, County Hall, Tallaght, Dublin 24

Health Service Executive Offices (continued)

County	Office	Telephone	Address
Galway	Galway	091 548352 091 548355	Health Service Executive, Community Care Centre, Athy Road, Carlow
	Loughrea	091 847 820	Health Service Executive, Health Centre, Loughrea
	Tuam	093 24492	Health Service Executive, Health Centre, Vicar Street, Tuam
Kerry	Tralee	066 718 4992	Health Service Executive, Kerry Community Care, 6 Denny Street, Tralee
	Killarney	064 667 0760	Health Service Executive, Grosvenor Court, High Street, Killarney
Kildare	Naas	045 873263	Health Service Executive, The Crossings, Naas
Kilkenny	Kilkenny	056 778 4600	Health Service Executive, 11 Patrick Street, Kilkenny
Laois	Portlaoise	057 8692675	Health Service Executive, Health Centre, Dublin Road, Portlaoise
Leitrim	Carrick-on-Shannon	071 965 0305	Health Service Executive, Community Care Offices, Leitrim Road, Carrick-on-Shannon
Limerick	Limerick	061 461502, 061 461504 or 061461505	Health Service Executive, 2nd Floor, Ashbourne Business Park, Dock Road, Limerick
	Kilmallock	063 98192	Health Service Executive, Health Centre, Kilmallock
	Newcastle West	069 62155	Health Service Executive, Health Centre, Newcastle West
	Limerick East: Cappamore	061 381371	Health Service Executive, Health Centre, Cappamore
	Limerick East: Limerick	061 464088	Health Service Executive, Roxtown Terrace, Health Centre, Old Clare Street, Limerick
Longford	Longford	043 335 0182	Health Service Executive, County Clinic, Longford
Louth	Dundalk	042 938 9170	Health Service Executive, Community Care, The Ramparts, Dundalk
	Drogheda	041 980 1082	Health Service Executive, 1st Floor, Old St. Mary's Hospital, Dublin Road, Drogheda
Mayo	Castlebar	094 904 2105	Health Service Executive, Environmental Health Department, Community Services, 3rd Floor, St. Mary's Hospital, Castlebar
	Ballinrobe	094 904 2119	Health Service Executive, Health Centre, Ballinrobe
	Ballina	096 21511	Health Service Executive, Health Centre, Ballina
	Claremorris	094 936 2569	Health Service Executive, Health Centre, Claremorris
Meath	Navan	046 902 1595	Health Service Executive, County Clinic, Navan
	Dunshaughlin	046 902 1595	Health Service Executive, 1st Floor Forge, Dunshaughlin
	Trim	046 902 1595	Health Service Executive, St. Joseph's Hospital, Trim
Monaghan	Monaghan	047 30906	Health Service Executive, 14 Church Square, Monaghan
Offaly	Tullamore	057 9341301	Health Service Executive, Health Centre, Arden Road, Tullamore
Roscommon	Roscommon	090 662 7588	Health Service Executive, Community Care Offices, Time House, Abbey Street, Roscommon
	Boyle	071 966 2868	Health Service Executive, Health Centre, Boyle
Sligo	Sligo	071 914 5132	Health Service Executive, Community Care Offices, Ardaghown, The Mall, Sligo
	Tubbercurry	071 918 5478	Health Service Executive, Teach Laighne, Hummbert Street, Tubbercurry

Health Service Executive Offices (continued)

County	Office	Telephone	Address
Tipperary	Nenagh	067 46601	Health Service Executive, Civic Offices, Limerick Road, Nenagh
	Thurles	0504 23211	Health Service Executive, Health Centre, Thurles
	Roscrea	0505 25196	Health Service Executive, Health Centre, Castle Street, Roscrea
	Clonmel	052 617 7263	Health Service Executive, Community Care Centre, Western Road, Clonmel
Waterford	Waterford	051 842800	Health Service Executive, Community Care Centre, Cork Road, Waterford
	Dungarvan	058 20900	Health Service Executive, St. Joseph's Hospital, Dungarvan
Westmeath	Athlone	090 648 3195	Health Service Executive, Health Centre, District Hospital, Athlone
	Mullingar	044 9384890	Health Service Executive, Unit 7C, Loughsheever Corporate Park, Robinstown, Mullingar
Wexford	Wexford	053 912 3522	Health Service Executive, Community Care Centre, Georges Street, Wexford
	Gorey	053 9421374	Health Service Executive, Health Centre, Gorey
	New Ross	051 421445	Health Service Executive, Health Centre, New Ross
	Enniscorthy	053 924 3392	Health Service Executive, St John of God House, Upper Weafer St, Enniscorthy
Wicklow	Wicklow	0404 68400	Health Service Executive, Health Centre, Glenside Road, Wicklow
	Bray	01 2860532	Health Service Executive, Health Centre, Killarney Rd, Bray
	Arklow	0402 39624 or 0402 91925	Health Service Executive, Castle Park, Arklow or Health Service Executive, Unit 7, Inbhear mor Square, Templeraíne, Arklow

Local Authority Veterinary Offices

County Council	Address	Telephone/Fax/Email/Website
Carlow	County Offices, Athy Road, Carlow	Tel: 059 9170300 Email: secratar@carlowcoco.ie
Cavan	Courthouse, Farnham Street, Cavan	Tel: 049 4378300, Fax: 049 4361565 Email: info@cavancoco.ie
Clare	New Road, Ennis, Co. Clare	Tel: 065 6821616, Fax: 065 6828233 Email: secratar@clarecoco.ie
Cork	County Hall, Carrigrohane Road, Cork	Tel: 021 4276891, Fax: 021 4276321 Email: cosec@corkcoco.ie
Cork City	City Hall, Anglesea Street, Cork	Tel: 021 4966222, Fax: 021 4314238
Donegal	Neil T. Blaney Road, Letterkenny	Tel: 074 9194200, Fax: 074 9126441 Email: letterkennypsc@donegalcoco.ie
Dun Laoghaire/ Rathdown	Covered by South Dublin County Council	Tel: 01 4149000, Fax: 01 4149111 Email: cccounter@dublincoco.ie
Fingal	Covered by South Dublin County Council	Tel: 01 4149000, Fax: 01 4149111 Email: cccounter@dublincoco.ie
Galway	County Buildings, Prospect Hill, Galway	Tel: 091 509000, Fax: 091 509010 Email: secretary@galwaycoco.ie
Galway City Council	Galway City Council, City Hall, College Road, Galway	Tel: 091 536597, Fax: 091 567493 Email: enquiries@galwaycity.ie
Kerry	Aras an Chontae, Rathass, Tralee	Tel: 066 7183500, Fax: 066 7129764 Email: kcc@kerrycoco.ie
Kildare	Aras Chill Dara, Devoy Park, Naas, Co. Kildare	Tel: 045 980200, Fax: 045 980240 Email: secretar@kildarecoco.ie
Kilkenny	County Hall, John's Street, Kilkenny	Tel: 056 7794000, Fax: 056 7794004 Email: secretar@kilkennycoco.ie
Laois	County Hall, Portlaoise, Co. Laois	Tel: 057 8664000, Fax: 057 8622313 Email: webans@laoiscoco.ie
Leitrim	Courthouse, Carrick-on-Shannon, County Leitrim	Tel: 071 9620005, Fax: 071 9621982 Email: secretar@leitrimcoco.ie
Limerick	County Hall, Dooradoyle, Limerick	Tel: 061 496000, Fax: 061 496001
Longford	County Secretary's Office, Great Water Street, Longford	Tel: 043 46231, Fax: 043 41233 Email: enterprise@tinet.ie
Louth	Millennium Centre, St. Alphonsus Road, Dundalk	Tel: 042 9335457, Fax: 042 9334549 Email: info@louthcoco.ie
Mayo	Aras an Chontae, The Mall, Castlebar	Tel: 094 9024444, Fax: 094 9023937 www.mayococo.ie
Meath	County Hall, Navan, Co. Meath	Tel: 046 9097000, Fax: 046 9097001 Email: info@meathcoco.ie www.meath.ie
Monaghan	County Office, The Glen, Monaghan	Tel: 047 30500, Fax: 047 82739 Email: info@monaghancoco.ie www.monaghan.ie
Offaly	Courthouse, Tullamore	Tel: 05793 46800, Fax: 05793 46868 Email: cosecretary@offaly.ie www.offaly.ie

Local Authority Veterinary Offices (continued)

County Council	Address	Telephone/Fax/Email/Website
Roscommon	Courthouse, Roscommon	Tel: 090 6637100, Fax: 090 6637108 Email: info@roscommoncoco.ie www.roscommoncoco.ie
Sligo	Riverside, Sligo	Tel: 071 9111111, Fax: 071 9141119 Email: info@sligococo.ie www.sligococo.ie
South Dublin	Town Centre, Tallaght, Dublin 24	Tel: 01 4149000, Fax: 01 4149111 Email: cccounter@dublincoco.ie www.sdublincoco.ie
Tipperary North	Courthouse, Nenagh	Tel: 067 31771 or 34455 Email: secretary@northtippcoco.ie www.tipperarynorth.ie
Tipperary South	County Hall, Emmet Street, Clonmel	Tel: 052 34455, Email: info@southtippcoco.ie www.southtippcoco.ie
Waterford	Waterford County Civic Offices, Dungarvan	Tel: 058 22000, Fax: 058 42911 Email: coordicnate@waterfordcoco.ie www.waterfordcoco.ie
Waterford City Council	City Hall, The Mall, Waterford	Tel: 051 309900, Fax: 051 879124 Email: info@waterfordcity.ie www.waterfordcity.ie
Westmeath	County Buildings, Mullingar	Tel: 044 9332000, www.westmeathcoco.ie
Wexford	County Hall, Wexford	Tel: 053 9176618, Fax: 053 9122451 Email: info@wexfordcoco.ie www.wexford.ie
Wicklow	County Buildings, Wicklow	Tel: 0404 20100, Fax: 0404 67792 Email: cosec@wicklowcoco.ie www.wicklow.ie

Department of Agriculture, Fisheries and Food: Veterinary Offices

County Council	Address	Telephone/Fax/Email/Website
Carlow	Department of Agriculture, Fisheries & Food Industrial Estate, Athy Road, Carlow	Tel: 059 9170022, Fax: 059 9131059
Cavan	Government Buildings, Farnham Street, Cavan	Tel: 049 4368200, Fax: 049 4331547
Clare	Government Buildings, Kilrush Road, Ennis, Co. Clare	Tel: 065 6866042, Fax: 065 6828150
Cork North East	Hibernian House, South Mall, Cork	Tel: 021 4851400, Fax: 021 4274009
Cork South East	Darrara, Clonakilty, Cork	Tel: 023 36200
Donegal	Meeting House Street, Raphoe, Co. Donegal	Tel: 074 9145990
Dublin/Wicklow East	St. John's House, High Street, Tallaght, County Dublin	Tel: 01 4149900, Fax: 01 4149998
Galway	Dockgate Building, Merchants Road, Galway	Tel: 091 507600, Fax: 091 566148
Kerry	Government Offices, Spa Road, Tralee, Co. Kerry	Tel: 066 7145052, Fax: 066 7122227
Kildare/Wicklow West	Poplar House, Poplar Square, Naas, Co. Kildare	Tel: 045 873035, Fax: 045 876269
Kilkenny	Government Offices, Hebron Road, Kilkenny	Tel: 056 7772400
Laois	Government Offices, Old Abbeyleix Road, Portlaoise	Tel: 057 8674400
Limerick	Houston Hall, Ballycumin Ave, Raheen Industrial Estate, Limerick	Tel: 061 500900
Longford	Government Offices, Ballinalee Road, Longford	Tel: 043 50020
Louth	North Quay, Drogheda, Co. Louth	Tel: 041 9870086, Fax: 041 9837392
Mayo	Michael Davitt House, Castlebar, Co. Mayo	Tel: 094 9035300
Meath	Government Offices, Kells Road, Navan, Co. Meath	Tel: 046 9079030
Monaghan	Ballybay	Tel: 042 9748800
Offaly	Clonminch, Tullamore	Tel: 057 9346037
Roscommon	Circular Road, Roscommon	Tel: 090 6630100
Sligo/Leitrim	Government Buildings, Cranmore Road, Sligo	Tel: 071 9155030
Tipperary South	Government Offices, Davis Street, Tipperary	Tel: 062 80100
Tipperary North	Government Buildings, St Conlon's Road, Nenagh	Tel: 067 50014, Fax: 067 32070
Waterford	Government Offices, The Glen, Waterford	Tel: 051 301700, Fax: 051 855870
Westmeath	Bellview, Dublin Road, Mullingar, Co. Westmeath	Tel: 044 39034, Fax: 044 43705
Wexford	Government Offices, Vinegar Hill Lane, Templeshannon, Enniscorthy, Co. Wexford	Tel: 054 42008, Fax: 054 33851

Department of Agriculture, Fisheries and Food: Milk Division

Address	Telephone
Milk Policy Division, Grattan House, Grattan Business Centre, Portlaoise, Co. Laois	057 869 4355
Milk Quota Division, Grattan House, Grattan Business Centre, Portlaoise, Co. Laois	057 869 4362

Department of Agriculture, Fisheries and Food: Egg and Poultry Division

Address	Telephone
Meat Policy Division, Department of Agriculture, Fisheries and Food, Agriculture House, Kildare Street, Dublin 2	01 6072832

Sea-Fisheries Protection Authority Offices

County	Address	Telephone	Email
Cork	Oak House, Bessboro Road, Mahon	021 4515100	sfpa_info@sfpa.ie
	Harbour Office, Castletownbere	027 70439	castletownbere@sfpa.ie
	West Cork Technology Park, Clonakilty	023 8859300	sfpa_info@sfpa.ie
Donegal	Fishery Harbour Centre, The Pier, Killybegs, Co. Donegal	074 9731264	killybegs@sfpa.ie
Dublin	Auction Hall, West Pier, Howth, Co. Dublin	01 8321910	howth@sfpa.ie
Galway	Ros an Mhíl, Lán-Ionad Ros a Mhíl, Co. na Gaillimhe	091 572405	rossaveal@sfpa.ie
	Ross House, Dock Road, Galway	091 568313	sfpa_info@sfpa.ie
Kerry	An Caladh, An Daingean, Co. Chiarí	066 9152122	
Waterford	Harbour Office, Dunmore East, Co. Waterford	051 383135	Dunmore@sfpa.ie



Food Safety Authority of Ireland

Abbey Court
Lower Abbey St
Dublin 1

Advice Line: 1890 336677

Tel: 01 817 1300

Fax: 01 817 1301

Email: info@fsai.ie

Website: www.fsai.ie

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ISBN 1-904465-67-6