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Bosnia and Herzegovina

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BIH Adopts EU-Like Food Hygiene Regulation

Report Categories:

Sanitary/Phytosanitary/Food Safety

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Report Highlights:

Bosnia and Herzegovina recently adopted an EU – like regulation concerning food hygiene and the official controls performed to verify compliance with the regulations. The regulation will be implemented within a two-year period. BiH's food business operators will need to establish and operate food safety programs and procedures based on both hazard analysis and critical control point (HACCP) principles and good hygiene practices (GHP), while primary input producers will need to follow GHPs. Imported foods will have to meet the same hygiene standards as foods produced in BiH, or at least an equivalent standard. The new regulation is expected to generally improve BiH's food safety system and eventually ensure access for its food products to the EU market.

General Information:

On October 29, Bosnia and Herzegovina's (BiH) Council of Ministers adopted the following regulation:

- 1. A Rulebook on Food Hygiene
- 2. A Rulebook on Specific Hygiene Rules for Food of Animal Origin
- 3. A Rulebook on Official Controls Performed to Ensure the Verification of Compliance with Feed and Food Law, Animal Health and Animal Welfare Rules
- 4. A Rulebook on Specific Rules for the Organization of Official Controls of Products of Animal Origin Intended for Human Consumption.

These rulebooks are to be implemented over the next 24 months. They are EU-compliant (based on Regulation EC 852/2004, 853/2004, 854/2004 and 882/2006) and are expected to improve the food safety system of BiH. Per the new regulation, food business operators are expected to establish and operate food safety programs and procedures based on hazard analysis and critical control point (HACCP) principles and good hygiene practices (GHP), while official controls will be put in place to check food business operators' compliance. The application of HACCP principles to primary production is not yet required, but producers of primary inputs are expected to employ GHPs.

These regulations shall not apply to:

- Primary production for private domestic use;
- Domestic preparation, handling or storage of food for private domestic consumption;
- 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.

Imported foods must meet the same hygiene standard as food produced in BiH, or at least an equivalent standard.

These new regulations replace the following former Yugoslavia regulations that were 25 and 35 years old, respectively:

- The Rulebook on Sanitary and Hygiene Conditions for Premises Used for Production, Storage, and Placing on the Market of Foodstuffs and Objects of General Use (1987), and
- The Rulebook on Conditions for Sale of Foodstuffs and Items of General Use outside of Designated Areas and Methods for Performing Sanitary Inspection (1977).

The Council of Ministers has tasked the Food Safety Agency, Plant Health Administration and State Veterinary Office to submit as soon as possible for adoption the missing regulations on microbiological criteria for foodstuffs and on conditions for approval of exporting facilities. The newly adopted regulation is expected to generally improve BiH's food system and eventually ensure access for its food products to the EU market. The Council of Ministers also tasked the Ministry of Foreign Trade and Economic Relations to further revise the existing laws to provide a clear division of responsibilities and clear system for coordination amongst the institutions that share responsibility for food safety and further align the regulations with those of the European Union.