



Facts and figures 2011

Safe food day after day: our job!

The Belgian Federal Agency for the Safety of the Food Chain



.be

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Our mission

Our task is to guarantee the safety of the food chain and the quality of our food in order to protect the health of humans, animals and plants.

Core values of the FASFC

Professionalism

Integrity

Openness and transparency

Respect

Fairness

Preface

Dear Reader,

I have the pleasure of presenting to you the 2011 activity report of the Food Agency.

Just as in past years, we had to face a new disease in 2011, i.e. the Schmallenberg virus, which affects cattle and sheep and leaves us as good as powerless.

Still in the animal sector, we may, however, be proud of the success of the system for the mandatory notification of abortions, whose aim is to detect the relationship between cause and effect. The FASFC provides the funding to its partner laboratories to carry out the tests as part of this abortion notification protocol. Thanks to this extremely useful diagnostic tool, we were able to detect the re-emergence of brucellosis in 2012.

Furthermore, we were very pleased to take part, in 2011, in the founding and the co-funding of the centre for Antimicrobial Consumption and Resistance in Animals (AMCRA), here in Belgium. The centre will focus on the issue of antibiotic resistance and aims at a more rational use of antibiotics in animals, in close consultation with the sectors involved, of course.

A remarkable event, which received a high level of media coverage across the entire European Union, occurred in the spring of 2011, was the crisis in Germany due to the E. coli O104 crisis in sprouted seeds, which led to over 3,000 hospitalizations and caused the death of 45 people. As a result of this event, we witnessed the consequences of irrational reactions, premature and erroneous communication and the fragmentation of power. Once again, it was established that an integrated and federal agency is of the utmost importance.

In 2011, the results of the monitoring of the food chain were as satisfactory as in 2010. Nevertheless, efforts need to be maintained, especially in the field of hygiene in the business to consumer segment.

The favourable development of the number of businesses with a certified self-checking system is undoubtedly encouraging: their number has more than doubled in recent years, and in the agricultural and distribution sectors, the increase has been no less than spectacular.

We will continue to urge all food business operators to assume their responsibilities and to maintain a high level of consumer protection.

The new business plan for 2012-2014, which has been submitted to Sabine Laruelle, our supervisory minister, reflects the same concern, whilst taking into account the expectations of businesses: further administrative simplification and further improvement of the services rendered by the FASFC to Belgium's export companies while maintaining the credibility of our export certificates.

I hope you enjoy reading this report!

Gil Houins

C.E.O.



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Safe food day after day:
our job

The Federal Agency for the Safety of the Food Chain (FASFC) was founded by the Act of 4 February 2000. It is a federal executive agency, which is responsible firstly, for the assessment and the management of risks that may be harmful to the health of consumers and/or to the health of animals and plants and secondly, for carrying out food safety controls throughout the entire food chain.

1. Our resources

To fulfil this mission in 2011, the FASFC drew on the following resources:

- 1,327 staff, of whom 723 were appointed in the 11 provincial control units (PCUs); co-ordination between PCUs and a focus on the fight against fraud;
- 648 independent veterinarians on assignment, representing some 400 FTE, who carried out inspection, control and certification assignments under the supervision of officials;
- 5 internal laboratories accredited according to ISO 17025, employing 155 staff;
- a network of 56 external laboratories approved by the FASFC, and 9 national reference laboratories;
- a budget of €175.6 million;
- solid cooperation with the Agency's Advisory Committee, the Scientific Committee and the Audit Committee;
- close cooperation with the various federal and regional authorities, including police forces and customs.

The central department of the FASFC is mainly responsible for:

- the general coordination of internal control and quality systems;
- drafting operational regulations;
- assessing risks that may affect the safety of the food chain;
- drawing up control, inspection and analysis programmes using risk assessment protocols;
- setting up on-the-spot controls (control plan);
- consulting relevant sectors involved in the food chain, and national and international authorities, specifically, the European Commission and the OIE (World Organization for Animal Health);
- maintaining international relations with third countries;
- coordinating laboratory analyses;
- communicating with food business operators and with consumers, including the management of the contact point for consumers;
- crisis prevention and crisis management;
- the Agency's mediation service for food business operators;
- coordinating investigations related to fighting fraud.



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The FASFC management team

Our budget

FASFC Budget: Revenues

	2009	2010	2011
Public funding	113,415,000 € (62%)	108,471,000 € (60.5%)	107,993,000 € (57.5%)
Contributions	21,146,000 € (11.6%)	26,514,000 € (14.8%)	30,084,000 € (16.0%)
Fees	38,036,000 € (20.8%)	36,740,000 € (20.5%)	40,215,000 € (21.4%)
Financial support from the European Union	2,825,000 € (1.5%)	2,637,000 € (1.5%)	3,362,000 € (1.8%)
Miscellaneous (administrative fines, receipts lab)	7,630,000 € (4.2%)	4,938,000 € (2.8%)	6,086,000 € (3.2%)
Total revenue	183,052,000 €	179,300,000 €	187,740,000 €

FASFC Budget: Expenditure

	2009	2010	2011
Personnel costs	53.5%	51.9%	51.9%
Salaries	78,688,000 €	76,872,000 €	81,188,000 €
Other personnel costs	6,677,000 €	6,774,000 €	7,260,000 €
Working costs	44.3%	47.0%	46.8%
Personnel and working costs	8,273,000 €	8,208,000 €	8,221,000 €
ICT	5,996,000 €	5,425,000 €	7,351,000 €
Missions performed by veterinarians on assignment	26,102,000 €	29,101,000 €	27,744,000 €
External laboratories	19,288,000 €	18,384,000 €	20,168,000 €
Refunding 2005 advance payments to the National Treasury (BSE related costs)	1,000,000 €	4,285,000 €	6,715,000 €
Other working costs	10,109,000 €	10,338,000 €	10,213,000 €
Investments	2.2%	1.1%	1.3%
Equipment, furniture, ICT	3,544,000 €	1,725,000 €	2,221,000 €
Total expenditure	159,677,000 €	161,112,000 €	171,081,000 €

2. Core process of the FASFC



The FASFC ensures that operators involved in the food chain meet the regulatory requirements. In order to check the quality of products released into the food chain, the FASFC:

- inspects equipment and the hygiene measures implemented;
- verifies the implementation of self-checking and traceability systems;
- controls products (analyses and label controls).

The common thread of our approach to implementing control processes is:

respect, objectivity (“Charte du contrôleur” – charter of control officers) and a constant aim to improve our working methods and increase their effectiveness.

2.1. Multiannual planning: the MANCP

The Food Agency is responsible for developing an integrated multiannual control plan (MANCP), as required by European Regulation (EC) No. 882/2004. This plan contains information on the Agency's strategy and organizational set up in order to guarantee the effective control of the entire food chain. When developing the plan, the Agency focuses on the following targets: a high level of food safety and an effective use of available staff.

In addition to the FASFC, several other authorities are involved in implementing the plan, i.e. the Federal Public Service (FPS) of Public Health, the Drugs Agency (AFMPS/AFSCA), the Multidisciplinary Hormones Unit, the Nuclear Safety Agency (AFCN/FANC), the Customs and Excise Authority, the regional authorities and the FPS Economy as well as some other external inspection bodies.

The time schedule and the strategic and operational objectives of the MANCP comply with those set forth in the business plan of the CEO of the FASFC.

2.2. Business Plan

The primary aim of the 2009 – 2011 business plan was to achieve an ever safer food chain but also for the Agency to be accepted by food business operators and to be recognized by society. A certain number of initiatives have been put in place allowing a more human approach to controls and a substantial administrative simplification. In addition, there has been more emphasis on raising awareness among target groups contributing to the food chain, which are sometimes difficult to approach and among whom numerous non-compliant practices have been observed. The promotion of self-checking in businesses remains an extremely important issue. Several information and awareness raising actions have been planned for businesses and several incentives have been developed in order to achieve this goal, such as the FASFC smiley and significant financial incentives (bonus scheme as part of annual contributions to the FASFC).

This business plan identifies 12 strategic objectives, which have been translated into 207 operational objectives, 78 % of which have been achieved. These include:

- Extending the accreditation and certification of the FASFC, as a means to guarantee the quality of the services rendered;
- Obtaining EMAS registration (environment management system) for the Agency;
- Improving communication and helping food business operators by founding an information service, publishing a newsletter for veterinarians, and training control officers in order to improve communication with the operators under the FASFC remit;
- Making the contact point for consumers more widely known;

- Making the mediation service more widely known;
- Launching the food chain safety barometer;
- Making the application Foodweb available in order to allow all operators to have access on-line to their own data and to modify these data, to allow all professionals to check whether their suppliers are registered at the FASFC and to allow consumers to check whether businesses are actually known to the FASFC;
- Ratifying the diversity charter;
- Implementing a new health policy in cooperation with the animal disease control associations, the national reference laboratories and business sectors;
- Setting up a disaster recovery site in order to make the Agency databases more incident proof;
- Administering a satisfaction poll among operators as well as a poll on the perception of consumers for the purpose of improving the quality of the services rendered by the FASFC;
- Drawing up several agreements with third countries so as to allow the export of Belgian products;
- Increasing administrative simplification (e.g. increasing the minimum age for BSE tests on bovine animals in slaughterhouses).

2012 – 2014 Business Plan

The new business plan for 2012-2014 was laid down by the end of 2011. This plan builds on the achievements of the 3 previous strategic plans and is based on both the FASFC's own experiences and the active contribution of consumers, food business operators and their respective organisations. More specifically, the 2012-2014 business plan builds on:

- an in-depth SWOT survey among 62 food business operators and representatives of the Advisory Committee;
- a SWOT survey and a satisfaction poll among all staff members of the FASFC;
- the 2011 survey on the perception of consumers, set up in cooperation with consumer associations;
- the 2009 opinion survey held among more than 29,000 operators, who are subject to FASFC inspections.

The new business plan not only guarantees continuity but, thanks to the active contribution of the various stakeholders and policymakers, it also sets the strategic priorities for the FASFC management team for the next 3 years.

3. Quality and environment within the FASFC: a permanent focus of attention

The Agency is constantly subjected to influences and changes in systems and processes that require a change in management. The FASFC has set up a quality system in order to guarantee both the effectiveness of the performance of the Agency and the safety and the environmental aspects of its work. The quality system also allows the integration of the measures and tools necessary to meet the expectations of our stakeholders and the legal and prescriptive regulations.

3.1. The FASFC, ISO 9001 certified and ISO 17020 and ISO 17025 accredited

2011 was the keystone for all projects related to the quality system. The activities of each of the Agency's sections are now covered by a certification or accreditation whose scope

is described on the website.

The Distribution section of DG Control was accredited as early as February 2011, following the audits held in December 2010. Later on, accreditation was extended to the inspections in the sectors of primary production and processing.

3.2. EMAS registration

Following the audits carried out by an external company in December 2011, based on the EMAS regulation and the ISO 4001 standard on environmental management, several sites of the Agency have been registered in accordance with the EMAS. The Agency will be almost fully registered in 2012.

The scope of the accreditation ISO 17020 is described in a technical annex on the website www.afsca.be.



3.3. Internal audits

Conducting internal audits was made mandatory by European Regulation (EC) No. 882/2004 and by national legislation (Royal decree of 17 August 2007). Moreover, internal audits are required for the purpose of validation (certification or accreditation) of the quality management systems introduced at the FASFC (ISO 9001, ISO 17020, ISO 17025 and EMAS).

In 2011, the FASFC carried out 95 internal audits. Included in these were 12 follow-up audits, conducted to evaluate 144 recommendations, 76% of which were met because of the efficiency of corrective actions. This made it possible to prevent a repetition of previous non-compliances.

3.4. Inspections and audits carried out by the European Commission

In 2011, the Food and Veterinary Office (FVO) of the European Commission, which supervises the effectiveness of the inspections carried out by the competent national authorities in the field of food safety, conducted 5 missions in Belgium. These missions related to inspections of imported products, animal welfare in livestock farms and during transport, food supplements, contact materials and the safety system of the national laboratory that handles the foot- and-mouth virus.

These missions, the reports of which are available on the FVO website (http://ec.europa.eu/food/fvo/index_en.cfm), resulted in a certain number of recommendations by the European Commission and will be the subject of an overall follow-up FVO mission in Belgium in 2012.

3.5. Inspections and audits carried out by third countries

The FASFC is also audited by third countries with a view to preserving and extending Belgian export markets. In 2011, the FASFC received inspection teams from:

- the Chinese authorities within the context of the export to China of bovine semen, pork and live horses;
- the Malayan authorities in order to guarantee the continuity of the export of Belgian pork;
- the Moroccan authorities regarding the export of live bovine animals and beef to Morocco;
- the Russian Rosselkhoz nadzor agency regarding the export of pork, beef and dairy products to the Russian Federation;
- the South Korean Quarantine & Inspection Agency with respect to the export of pork to South Korea.



Visit of a Malayan inspection team

4. International relations

In 2011, the FASFC hosted 21 foreign delegations. The working methods and the missions of the FASFC were explained, with particular attention to the preservation of our export markets. Twenty-five bilateral agreements or certificates were drawn up with 16 third countries.

Cooperation between Benin and Belgium

The European requirements laid down in Regulation (EC) 178/2002 resulted in 2003 in a European embargo on one of the most important export products of Benin, i.e. shrimp. Thanks to the efforts made by the FASFC, in cooperation with the European Union (EU) and the Belgian Development Agency (BTC), Benin was able to improve its export controls to such a degree that the country was authorized in early 2010 to export to the European Union once again.

This experience raised awareness among the Benin authorities of the importance of improving health controls and led to the setting up the “Agence Béninoise pour la Sécurité Sanitaire des Aliments (ABSSA)” (Benin Agency for the Health Safety of Food), based on the Belgian model. The FAFSC took an active part in drawing up the legal basis for that Agency.

The EU and the BTC are involved in supporting this restructuring financially which resulted in an agreement between the FASFC and the BTC. This cooperation will be continued in 2012 in the form of FASFC expert missions in order to support the development of the ABSSA and its laboratory for food safety control.



A delegation from Benin visits the FASFC

Several bilateral agreements were drawn up after negotiations with third countries and new certificates were awarded to the following:

- South Africa (dogs and petfood);
- Brazil (petfood and registration of Belgian feed businesses);
- Canada (poultry meat and tomatoes);
- United States of America (Bromelia and horse semen);
- the Russian Federation, Belarus and Kazakhstan (petfood, updates of certificates for feed of plant origin);
- India (milk products);
- Israel (registration of Belgian businesses manufacturing petfood and their certificates, parrots and songbirds);
- Japan (heat-treated poultry meat, horses);
- Lebanon (bovine animals);
- Moldavia (pigs);
- Ukraine (pork);
- Serbia (pigs);
- Turkey (beef);
- Vietnam (processed animal protein).

5. The FASFC in your neighbourhood

The FASFC has its headquarters in Brussels. In addition, there are FASFC sites in each of the 10 Belgian provinces and in Brussels and the 11 provincial control units (PCUs) are located at these sites. The National Implementation and Coordination Unit is responsible for the coordination between the PCUs. This Unit judges the quality of the inspections carried out by the PCUs throughout the country and ensures that the regulations and instructions are implemented in a uniform way. Every month a meeting is held that is attended by all PCU heads and the provincial sector heads.

The details of the different units involved can be found at the end of this report.

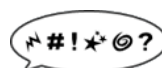




The FASFC
at the service of consumers
and business sectors



Consumers may ask questions or make complaints through the **FASFC contact point**. All questions and complaints are dealt with in an appropriate way. Special attention is given to the response time.



Des plaintes sur
nos prestations?

The **mediation service** deals with all complaints on the working of the FASFC and listens to the concerns of the partners of the FASFC, primarily, the operators who work in the food chain. This flow of information offers the FASFC an opportunity to improve its working methods on a continuous basis.

Communication in figures

		2009	2010	2011
Press releases		102	76	120
Press releases on the recall of products		46%	32%	48%
www.afsca.be : number of visitors		690,387	703,332	774,367
Newsletter	Issues published	4	5	6
	Subscriptions (ordinary mail)	4,032	3,910	3,858
	Subscriptions (email)	7,826	7,937	7,950
Contact point	Questions	6,080	6,408	6,902
	Complaints	3,389	4,039	4,604
Information Service	Sessions	78	140	216
	Participants	2,396	4,565	5,660
Brochures	Brochures published	11	6	9
Mediation Service	Complaints	140	178	211
	Complaints on funding system	35%	39%	55%
	Complaints on the interpretation of regulations, contesting of control measures	34%	36%	30%
Advisory Committee	Members	37	37	37
	Plenary meetings	8	8	8

The **FASFC Information Service** helps food business operators to achieve compliance with regulations and focuses on operators who have direct contact with consumers (catering sector, retail traders). It also sets up training sessions for groups of operators.

The **FASFC Advisory Committee** gives opinions on all issues relating to policies adopted or to be adopted by the FASFC, either on its own initiative or at the request of the

Minister or the Chief Executive Officer. The Committee is also a platform for consultations between the FASFC and its partners, where fully transparent discussions on current issues, new regulations, funding, export impediments, etc. can be held. The Committee has 37 members representing the main business sectors, consumer associations and the authorities involved in the working of the Agency.

A close-up photograph of a young boy with brown, wavy hair and green eyes. He is looking directly at the camera with a serious expression. In front of him is a tall stack of white bread slices. The text "Our core mission: inspections" is overlaid on the right side of the image.

Our core mission:
inspections

In addition to the controls within the framework of the control plan (based upon risk assessment), the FASFC also carries out re-inspections following a previously unfavourable inspection, or following a complaint, in order to obtain an official approval, an alert message (e.g. RASFF; the European Rapid Alert System for Food and Feed), suspicion of disease, a notification from a food business operator. The Agency is also responsible for investigating irregularities in import and export practices, intra-Community trade, etc.

There are different types of inspections, involving checks on the following:

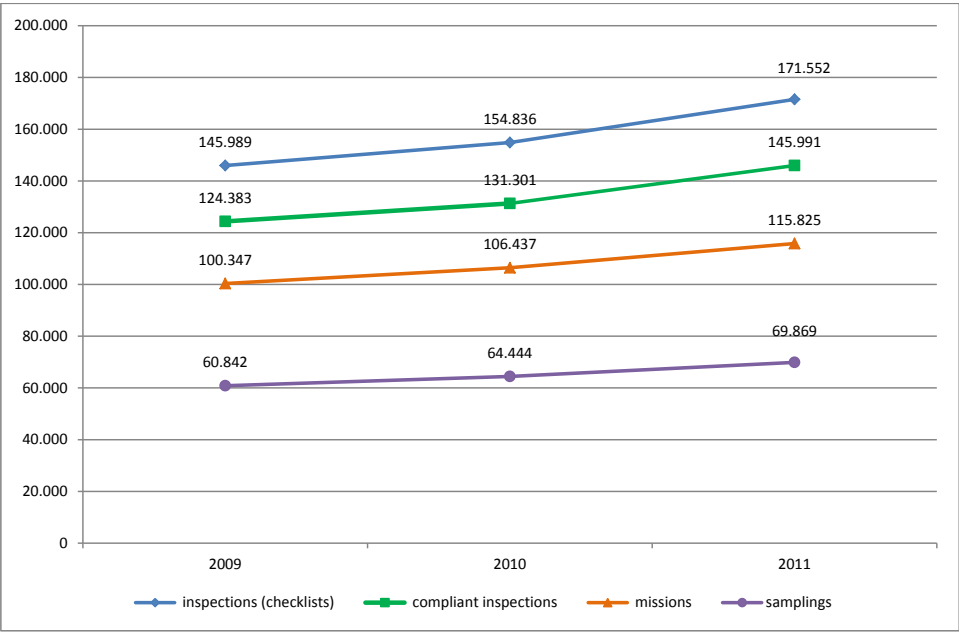
- infrastructure, equipment and hygiene;
- self-checking systems;
- obligatory notification;
- traceability.

During their inspection, control officers complete a standardized checklist; this ensures that inspections are carried out in an identical manner. Each criterion on the checklist receives a particular score. The checklists are available on the FASFC website.

Food business operators have direct access to their own data through the Foodweb web application.

During a sampling of feed, animals, plants or foodstuffs, one or several samples are taken and then analysed in order to detect the possible presence of one or more substances or micro-organisms.

Approximately 25% of the 115,825 missions in 2011 were intended for sampling and 75% for inspections of the operator's premises. The majority of these inspections were included in the control plan and were conducted by means of checklists (50%). The remaining inspections consisted of re-inspections following a previous unfavourable inspection (17%), inspections following a complaint (4%), etc.



1. Inspections

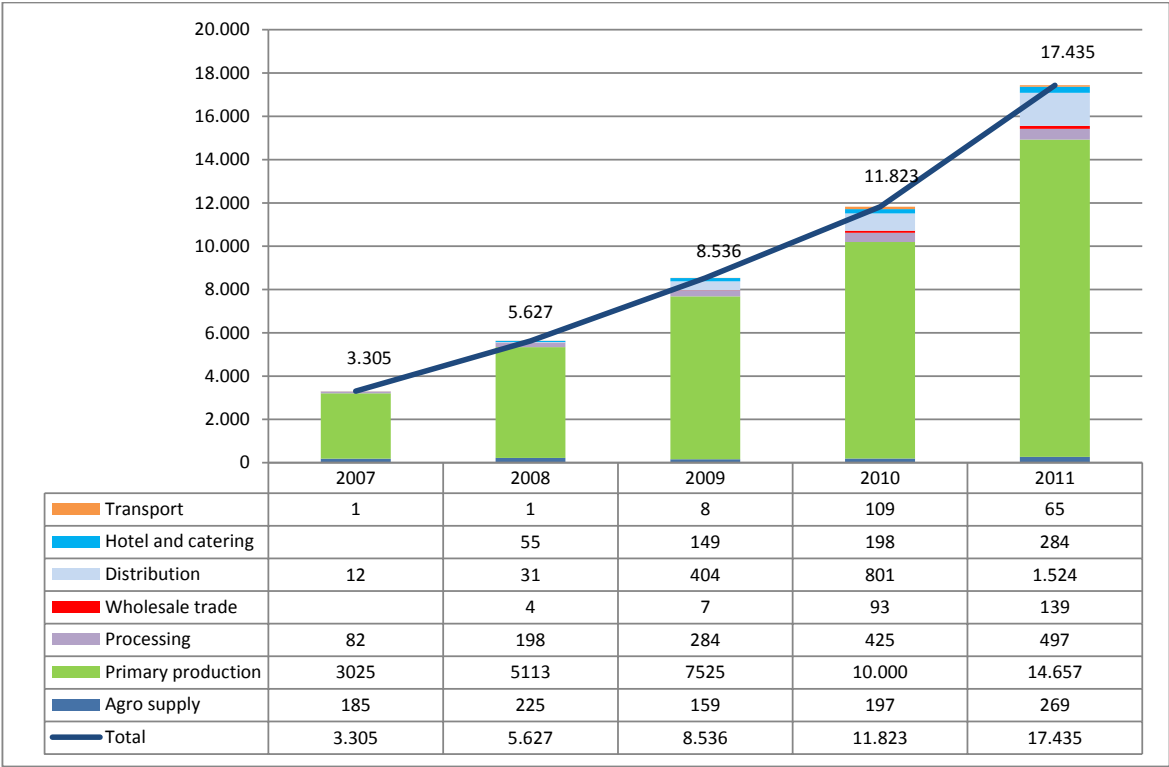
In 2011, 171,552 inspections were carried out (using check-lists), spread over 50,149 missions involving 41,121 out of the total number of approximately 200,983 registered operators; as in 2009 and 2010, 85% of the inspections were compliant.

	2010	2011	2011 vs. 2010	Compliance rate	
				2010	2011
Infrastructure, equipment and hygiene	39,222	44,292	+13%	72.3%	71.3%
Infrastructure, equipment and hygiene (prior to approval)	349	296	-15%	96.6%	92.6%
Self-checking systems	12,689	17,907	+41%	54.0%	63.2%
Traceability (identification and registration included)	26,920	30,267	+12%	92.1%	92.5%
Obligatory notification	16,999	21,092	+27%	96.4%	97.8%
Packaging and labelling (trade standards included)	8,362	10,519	+26%	90.9%	90.4%
Packaging material	1,201	2,423	+102%	94.8%	95.4%
Waste management	4,060	5,863	+44%	93.5%	90.6%
Transport	1,629	1,505	-8%	95.8%	97.2%
Observation of smoking ban	12,769	10,483	-18%	86.5%	93.1%
Plant health checks	3,106	3,133	+1%	96.4%	95.0%
Pesticides (possession and use)	3,360	2,974	-11%	87.6%	87.2%
Animal health	3,020	2,935	-3%	95.8%	95.9%
Animal welfare	10,750	9,838	-8%	97.2%	97.4%
Medicinal products and guidance	5,852	4,163	-29%	97.5%	97.9%
Epidemiological surveillance	4,623	3,853	-17%	97.1%	97.1%
Other aspects	325	9	-97%	98.8%	88.9%
Total	154,836	171,552	+11%	84.8%	85.1%

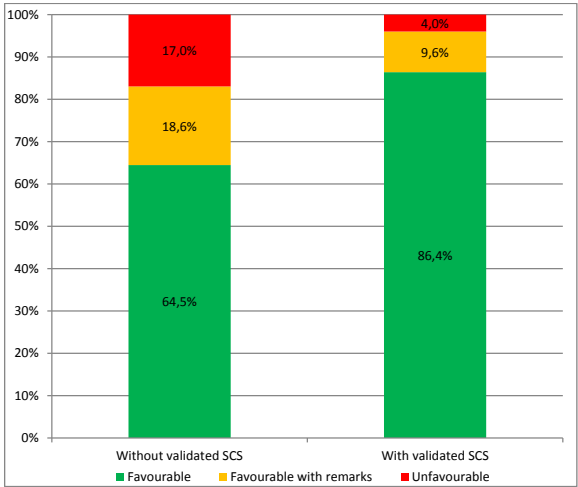
The number of inspections has continued to increase each year, thanks to the continuous improvement of the working methods and the tools available to FASFC staff members, especially computer equipment.

2. Self-checking systems and sector guides

By the end of 2011, 17,435 establishments had a validated self-checking system covering all their activities



The results of FASFC inspections of businesses with a validated self-checking system (SCS) are significantly more favourable than for those businesses without SCS.



3. Analyses

The 5 internal laboratories of the FASFC have been accredited by BELAC according to the ISO 17025 standard. The number and variety of analyses carried out in these labs is constantly increasing (167,804 in 2011, a 5.7% increase when compared to 2010).

The FASFC laboratories are always ready to join efforts with the national reference laboratories (NRLs) and approved laboratories when an increased number of analyses are required (alert situations, a necessity for increased vigilance, a specific incident, etc.) in addition to routine analyses. Each year the labs also develop a certain number of analysis methods, depending on needs at the time. For example, approximately one week after the E. coli O104:H4 outbreak in Germany, the NRL for food microbiology succeeded in developing a method for detecting and isolating this strain. The method was made available to other laboratories through the FASFC website.

In 2011, the FASFC carried out 167,804 analyses on 69,869 samples; 97.2% of them were compliant.

	Samplings		2011 vs. 2010	Analyses in 2010		Analyses in 2011	
	2010	2011		Number	Compliance rate	Number	Compliance rate
Microbiological analyses	24,175	29,179	21%	49,200	95.2%	61,818	94.5%
Hormones & medicinal products	19,891	19,798	-0.5%	55,124	99.2%	55,255	99.4%
Residues & contaminants	13,192	12,605	-4%	28,860	98.4%	29,362	98.2%
Imports, exports & intra-Community trade	4,148	3,916	-6%	10,143	98.2%	8,705	98.6%
Quality	2,189	2,652	21%	4,744	97.2%	5,601	97.7%
Parasites	1,419	2,512	77%	1,598	91.9%	2,667	95.2%
GMOs	292	346	18%	292	99.3%	346	98.6%
Other analyses	3,529	3,521	-0.2%	4,087	97.7%	4,050	97.6%
Total	64,444	69,869	8%	154,048	97.5%	167,804	97.2%

It is not possible to consider all the controls carried out by the FASFC within the context of this report. Full details on controls are included in the full version of the annual report, which is available on www.afsca.be. Some particularly notable results are discussed in the following chapters.

4. Primary production

Results of the 6,684 missions carried out in 5,545 farms (plant production)

	Inspections	Compliance rate
Infrastructure, equipment and hygiene	3,649	98.5%
Traceability (identification and registration included)	3,976	97.8%
Obligatory notification	3,895	99.9%
Self-checking system	53	88.7%
Pesticides (possession and use)	2,974	87.2%
Physical plant health inspections	3,133	95.0%

Results of the 8,732 missions carried out in 7,573 livestock farms (animal production)

	Inspections	Compliance rate
Infrastructure, equipment and hygiene in farms, means of transport, traders, assembly centres and inspection posts	4,647	97.8%
Infrastructure, equipment and hygiene in semen (storage) centres and embryo (production) teams	192	99.5%
Identification and registration of animals	5,527	94.9%
Feedstuffs: compliance with the requirements on preventing BSE infection	952	99.8%
Traceability (identification and registration of movements) in semen (storage) centres and embryo (production) teams	190	99.5%
Observance of the milk supply ban	183	98.4%
Animal health	2,931	95.9%
Medicinal products and guidance	4,151	98.0%
Epidemiological surveillance	3,853	97.1%
Animal welfare	5,154	96.3%

As a whole, the results are comparable to those of 2010.

The non-compliances identified led to 883 warnings, 301 fines and 307 seizures (including more than 80 kg and more than 400 units of pesticides, 27 batches of medicinal products, 18 horses and 42 cattle and calves).

5. Plant diseases

In 2011, the FASFC analysed 11,229 samples of plants and plant products from growers, warehouses, distribution centres, green spaces and forests for quarantine organisms; 97.7% of the samples were found to be free of such organisms, i.e. showing an increase when compared to 2010 (compliance rate of 93.9%).

This result allows to guarantee the compliance of our plants and products with the legal requirements in an international context.

Monitoring of *Tuta absoluta*, a harmful leaf mining moth in tomatoes, was conducted in 2011 by means of pheromone traps hung in 10 packaging stations in Belgium.

As last year, several moths were found, leading to the conclusion that the insect was present.

Fire blight (*Erwinia amylovora*) was found on 30% of the samples (apple and pear trees, mayflower and *Sorbus*).

Most of the plots for the production of propagating material or seed potatoes were found to be free from potato cyst nematodes (*Globodera*). In spite of the heterogenous geographical distribution of this nematode, Belgium is one of the Member States least affected by this organism, as is shown by the test results.

6. Plant protection products

In 2011, the FASFC took 3,537 samples of fruit, vegetables, cereals and other food for the detection of residues of over 500 different pesticides; 97.5% of the samples were compliant (absence of residues or compliance with maximum residue limits set by legislation). This result is comparable to that of 2010 (97.4%). Samples from fruit and vegetables imported from third countries exceeded proportionally more the MRLs (maximum residue limits) than those produced in Member States (3.9% versus 1.1%). Since September 2008, MRLs have been standardized across the European Union.

The products found to be most frequently in excess of the limits were peas and beans, herbal tea and leaf vegetables. Within the context of increased level of official controls on imports, most non-compliances were found in mint from Morocco, in basil, coriander and aubergines from Thailand and pimento peppers from the Dominican Republic.

7. Feed

As in recent years, the inspection results of 2011 were excellent for the feed sector: 93.3% of the controls on infrastructure, self-checking, hygiene, traceability, packaging, labelling, obligatory notification and 97.1% of the controls on the compliance with the requirements for additives and medicated feeding stuffs were favourable.

AMCRA

A knowledge centre for the rational use of antibiotics in animals

The use of antibiotic products can cause resistance to antibiotics in bacteria which represents a real threat to both human and animal health. For livestock farms, putting a stop to the selection of resistant bacteria is one of the most urgent challenges for the coming years.

In order to achieve a rational reduction in the use of antibiotics in Belgium, AMCRA (the knowledge centre for Antimicrobial Consumption and Resistance in Animals) was created in 2011 and started its activities on 1 January 2012. AMCRA is the result of a common initiative connecting all those involved in the food production sector. The centre is supported and funded by the FASFC and by the Federal Agency for Drugs and Health Products (FAGG / AFMPS).

Four strategic objectives have been defined for the first working year of this centre of expertise:

- to produce guidelines on the justified use of antibiotics in food producing animals and pets;
- to study the possibilities of extending current data collecting systems;
- to instigate general information and awareness-raising campaigns on the justified use of antimicrobial substances;
- to draw up proposals for self-regulation by representatives of the sectors involved.

8. Animal diseases

8.1. Abortion screening

After each notification of an abortion in cattle, sheep or goats extensive tests are carried out in order to verify the presence of a large number of pathogenic agents. These tests are conducted in addition to the mandatory brucellosis test provided by law (serological tests on the mother and virological and bacteriological tests on foetal tissues and placenta).

In 2011, 8,164 abortions in cattle were investigated, which represented a significant increase compared to 2010 (6,650). This increase can be attributed to the funding by the FASFC of both the tests carried out within the context of the abortion protocol and the collection of testing materials. The tests also revealed the presence of the following agents: Bovine viral diarrhoea (BVD), Infectious bovine rhinotracheitis (IBR), Neosporosis, Q fever, Leptospirosis, yeasts and moulds, *Arcanobacterium pyogenes*, *Toxoplasma*, *Chlamydia*, *E. coli*, *Salmonella*, *Campylobacter* and *Listeria monocytogenes*.

8.2. Schmallenberg virus

In the second half of 2011, a new viral disease was found for the first time in Europe, initially in Germany and the Netherlands and then later on also in Belgium. This disease was caused by the Schmallenberg virus and resulted in a large number of serious cases of fever, diarrhoea, significant reduction of milk production in dairy cattle, abortions, premature births and stillbirth. In most cases, sick animals recovered after a few days. As with bluetongue, this disease is spread by midges (vectors).

Since its initial appearance in Europe, the virus has been found in hundreds of sheep and cattle holdings, all over Belgium, and it has become apparent that the spread of the disease across North-Western Europe in 2011 was caused by midges.

The Schmallenberg virus is not a legally notifiable disease. Nevertheless, the FASFC added this disease to the list of diseases to be investigated within the context of the abortion protocol – given the impact of the disease has on livestock.

8.3. Aujeszky disease: Belgium is given a new status

Aujeszky disease is a viral disease mainly affecting pigs; the disease cannot be transmitted to humans. Aujeszky disease control efforts started in 1993 and were based, initially, on mandatory vaccination with a marker vaccine and selective slaughter of infected pigs. Vaccination against the disease has been banned since 1 January 2011. Pig herds are regularly tested for the presence of infected animals. No clinical outbreaks have been notified in Belgium since 2003.

In October 2011, Belgium was given official Aujeszky-free status by the EU authorities, meaning that exports have become easier and serological tests are no longer required. Monitoring may now also be relaxed for most pig herds.

However, Aujeszky disease remains still endemic in wild boars. Hence, vigilance is still required because the virus may be transmitted from wild boars to domestic pigs.

9. Slaughter

All cattle, sheep, goats, pigs and horses must undergo ante mortem and post mortem inspection. The primary objective of these inspections is to guarantee the protection of public health by isolating and excluding from human consumption those meats which show pathological and anatomical abnormalities, which are contaminated by pathogenic agents, or which contain residues of veterinary medicines, pesticides or contaminants. The inspections are carried out by an official veterinarian on assignment from the FASFC.

	Carcasses inspected	Carcasses seized
Cattle	536,637	1,773 (0.3%)
Calves	322,754	352 (0.1%)
Pigs	11,801,106	29,482 (0.2%)
Horses	9,669	53 (0.5%)
Sheep	127,250	137 (0.1%)
Goats	6,701	18 (0.3%)
Poultry	304,719,679	4,089,978 (1.3%)
Rabbits	2,912,295	35,796 (1.2%)

In addition to the inspection itself, the official veterinarian carries out controls related to food chain information from the farmer, animal welfare, specified risk material (measures taken with respect to BSE or mad cow disease) and other by-products, laboratory tests, hygiene, infrastructure and self-checking systems. In 2011, FASFC staff members carried out 7,056 inspections in 117 slaughterhouses: 98.2% of the inspections related to animal welfare, obligatory notification, traceability, identification, registration and waste management were favourable. The compliance rate amounted to 85.2% for self-checking and to 65.9% for hygiene inspections.

10. Food processing

In 2011, 4,340 missions were carried out for 3,621 operators in industrial establishments processing foodstuffs.

	Inspections	Compliance rate
Infrastructure, equipment and hygiene	5,751	89.9%
Self-checking system	2,754	86.2%
Obligatory notification	2,725	99.1%
Traceability	2,132	97.2%
Labelling	2,942	96.0%
Transport	1,494	97.2%
Waste management	1,163	96.0%

Non-compliances led to 667 warnings, 106 fines and 2 provisional shutdowns, 1 procedure for withdrawing an approval and 14 seizures (over 6,000 litres of water and 80 tons of other products, including 200 kg fruit and vegetables and 1,500 kg fishery products).

11. Hotel and catering

Results of the 12,014 missions carried out in 11,720 hotel and catering businesses

	Inspections	Compliance rate
Infrastructure, equipment and hygiene in hotel and catering businesses authorized by the FASFC	8,826	46.7%
Infrastructure, equipment and hygiene in itinerant businesses	739	66.5%
Infrastructure, equipment and hygiene in registered pubs	2,087	84.2%
Observation of smoking ban	10,484	93.1%
Self-checking system	5,194	34.2%
Obligatory notification	5,331	96.2%
Traceability	5,303	85.9%

The main infractions concerned the cleanliness of premises (14.3%) and surfaces that come into contact with foodstuffs (11.2%), non-observance of cooling temperatures and of the cold chain (10.2%), thawing out in inappropriate conditions (10.1%) and the positioning or the absence of sanitary installations and hand wash equipment (9.8%).

These non-compliances led to 5,256 warnings, 15 measures against other operators, 870 fines, 60 provisional shutdowns and 233 seizures (over 3 tons of meat and fishery products; more than 500 kg cereals and bakery products; more than 400 kg ice cream and desserts; more than 200 kg ready-to-eat meals; more than 100 kg milk and milk products; more than 90 kg fruit and vegetables and over 4 tons of other products).

12. Institutional kitchens

Results of the 3,503 missions carried out in 3,464 institutional kitchens

	Inspections	Compliance rate
Infrastructure, equipment and hygiene in institutional kitchens	3,435	65.8%
Infrastructure, equipment and hygiene in infant formula rooms	72	79.2%
Self-checking system	1,891	57.8%
Obligatory notification	2,143	97.0%
Traceability	2,066	88.8%

Although the situation is not yet satisfactory, results had improved when compared to 2010, such as for self-checking systems (a non-compliance rate of 50.7%). Furthermore, it should be noted that some important operators obtained the certification of their kitchens.

Non-compliances led to 1,372 warnings, 8 measures against other operators, 33 official offence reports, 1 provisional shutdown and 21 seizures (2,515 kg fruit and vegetables, 760 kg meat, 126 litres of drinks and more than 200 kg of other products).

13. Retail traders and wholesale traders

Results of the 10,542 missions carried out in 10,297 retail trade businesses

	Inspections	Favourable
Infrastructure, equipment and hygiene	10,597	10.9%
Self-checking system	6,093	69.1%
Obligatory notification	6,255	86.3%
Traceability	7,226	71.8%

With respect to self-checking systems, the situation had improved significantly when compared to 2010 (40.0% non-compliances).

Non-compliance led to 4,111 warnings, 21 measures against other operators, 615 official offence reports, 40 provisional shutdowns, 2 procedures for suspending or withdrawing approvals and 222 seizures (more than 900 kg meat; more than 800 kg milk and milk products; more than 700 kg fishery products; more than 300 kg vegetables; more than 200 kg cereals and bakery products and more than 7 tons of other products).

Results of the 756 missions carried out in 747 wholesale trade businesses

	Inspections	Favourable
Infrastructure, equipment and hygiene	728	34.1%
Self-checking system	303	64.4%
Obligatory notification	372	69.1%
Traceability	446	63.7%

When compared to 2010, the results of the inspections of infrastructure (non-compliance rate of 35.4% in 2010), self-checking systems (45.1%) and traceability (15.6%) had improved significantly. However, it should be noted that since July 2011, a self-checking guide has been available for the food wholesale trade sector. This led to a 50% increase in the number of wholesale traders with a validated self-checking system, i.e. 139 traders in 2011 as against 93 in 2010 .

Nevertheless, non-compliance led to 164 warnings, 1 measure against other operators, 20 official offence reports and the seizure of more than 2.5 tons of products (10 seizures).

Durability dates

There are two types of durability date: a date of minimum durability and a use-by date:

- The **date of minimum durability (“best before ...”)** is given on products with a lower microbiological vulnerability and a longer durability, e.g. biscuits, dry pasta, chocolate, etc. Manufacturers guarantee the safety and the organoleptic qualities of the product until that date. Past that date, such a guarantee no longer exists but the products may still be sold and used if the packaging is not damaged and the products do not have an abnormal taste or smell.
- On the other hand, the **expiry date (“use-by date”)** is used for products with a high microbiological vulnerability, such as fresh fish, pre-packaged deli meat, etc. Past that date, the product must no longer be sold or used because of the possible risks to the health of consumers.

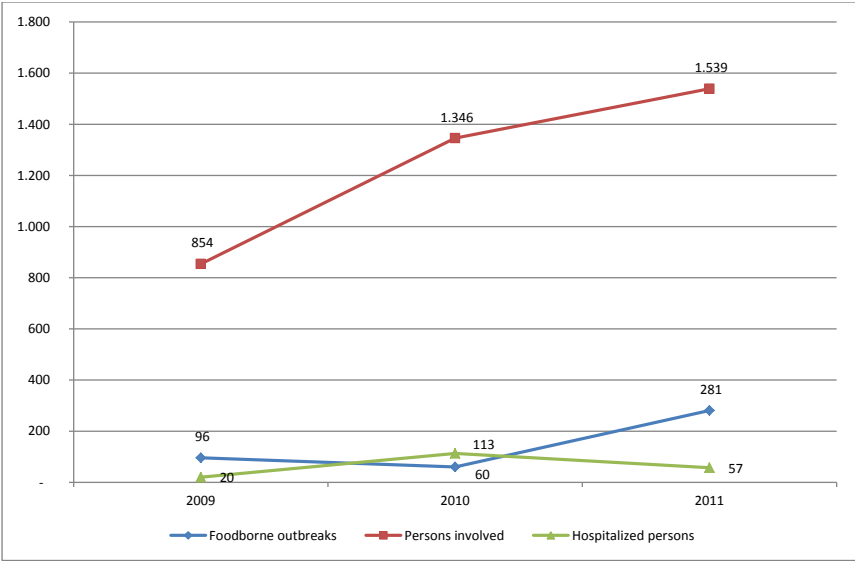
Results of inspections on the durability date

	Inspections in the primary production sector (non compliant)	Inspections in the processing sector (non compliant)	Inspection in the distribution sector (non compliant)
No foodstuffs whose use-by date has passed, or which are unfit for human consumption, are present	-	2,077 (1.5%)	20,745 (7.3%)
Date of minimum durability or use-by date is correctly given or has not been altered	545 (2.4%)	3,828 (2.8%)	8,933 (4.2%)

14. Foodborne outbreaks

Foodborne outbreaks are intoxications or infections caused by the consumption of contaminated food or water. The term foodborne outbreak is used when similar symptoms are observed in at least two people in identical circumstances, and there is a (probable) link with a common food source.

The increase in foodborne outbreaks can be attributed to a better notification by the FASFC, food business operators and the Scientific Institute of Public Health (WIV / ISP)



In only 10% of the cases, the cause of the foodborne outbreak was found by analysing leftovers or by examining the person affected. In 2011, the main causes of foodborne outbreaks were:

- *Bacillus cereus* in bean soup (lectins) and rice (*Clostridium perfringens*): 11 incidents resulted in 276 sick people and 13 hospitalizations;
- *Campylobacter* (e.g. in well water): 5 cases resulted in 103 sick people and 1 hospitalization;
- *Listeria monocytogenes* in hard and semi-hard cheese: 1 incident resulted in the hospitalization of 11 people;
- *E. coli* O157:H7: 3 incidents resulted in 8 sick people and 6 hospitalizations.

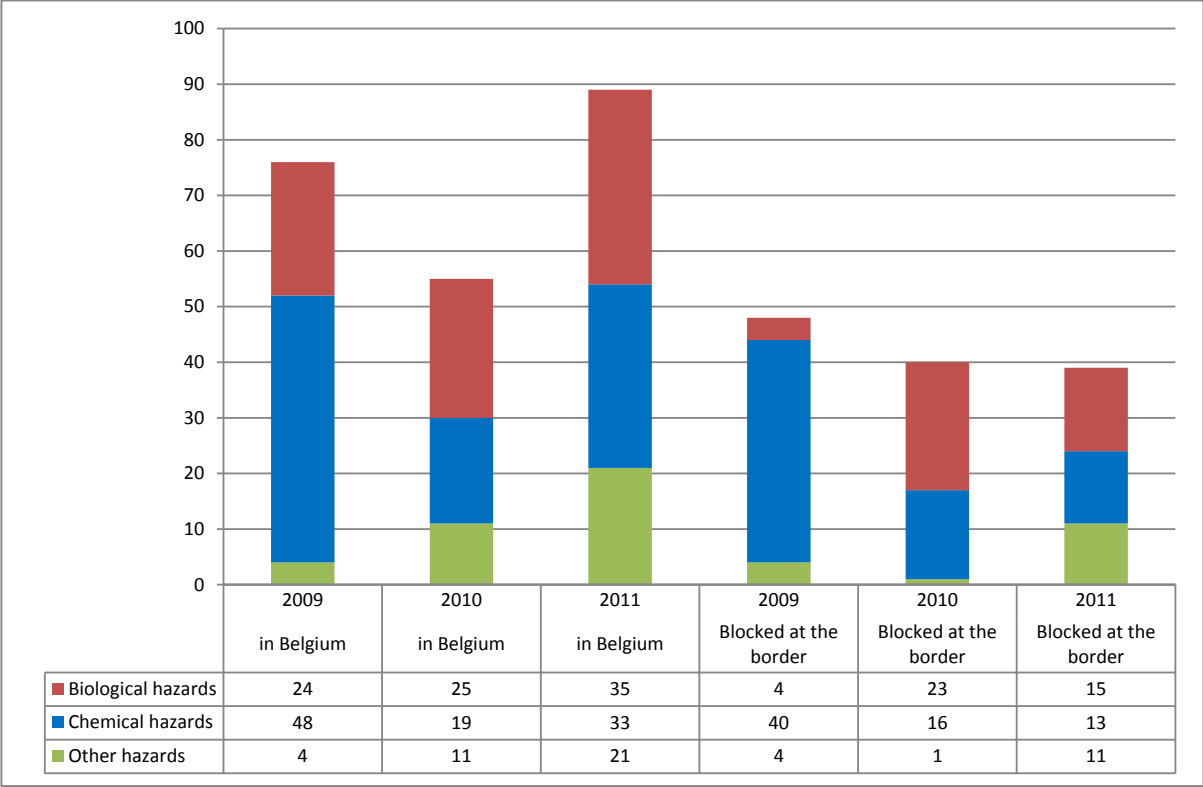
15. Import checks

Import checks

	Number of consignments			Consignments refused		
	2009	2010	2011	2009	2010	2011
Live animals	2,514	2,889	2,779	8 (0.3%)	20 (0.7%)	46 (1.7%)
Foodstuffs	42,516	38,070	35,548	182 (0.4%)	189 (0.5%)	249 (0.7%)
Plants and plant products	10,491	13,858	17,403	33 (0.3%)	21 (0.2%)	48 (0.3%)
Products not intended for human consumption	4,765	5,451	5,268	19 (0.4%)	39 (0.7%)	27 (0.5%)
Total			50			0
Totaal	60.286	60.268	61.048	242 (0,4 %)	269 (0,4 %)	370 (0,6 %)

RASFF

In 2011, 3,723 notifications were made through the Rapid Alert System for Food & Feed (RASFF) concerning products that may be hazardous to humans or animals. 129 of these notifications were sent by Belgium, following seizures at import checks (39) or the release of a product after the import check (15), the self-checking system of a business (28), an inspection on the Belgian market (35) or consumer complaints (12).



For products available on the Belgian market, the main causes of notifications to RASFF were the presence of pathogenic agents and decay (26), the presence of heavy metals (10), industrial contaminants (PCBs and dioxins) (9), mycotoxins (9), and fraud with respect to pine nuts (use of non edible species with a disagreeable taste for consumers) (8).

As for products seized at the border, the main causes of notifications to RASFF were: the presence of residues of veterinary medicines (10), and incomplete labelling or an incomplete import certificate (9).

16. Certification

In 2011, the FASFC issued 215,319 health certificates for imports, exports and intra-Community trade.

	2009	2010	2011
General	130,898	160,582	142,266
Import of plant protection products	38,099	31,580	28,966
Export of feedstuffs	6,986	7,497	9,353
Quality (import & export)	1,094	984	513
TRACES	26,833	28,621	34,221
Total	203,910	229,264	215,319

17. Crisis prevention and crisis management

The FASFC has acquired extensive expertise in incident management. In 2011, the Agency did not have to deal with any major incidents.

Preventing incidents in the food chain is one of the major concerns of the Agency. Experience has shown that in spite of all the efforts made by both the authorities and operators that have led to a high level of surveillance of our food chain, incidents in the food chain and outbreaks of certain plant or animal diseases cannot be prevented in an absolute way. Hence, the aim of crisis prevention at the FASFC is not only to try to prevent incidents; the Agency also gives great attention to limiting the consequences of incidents when they occur. The Crisis Prevention and Management Unit contributes in different ways to the achievement of this goal.

Picking up signals

Improving the picking up of signals of a possible crisis constitutes one of the projects set up by the FASFC in 2011. “Signals” are information elements that may be forerunners of a crisis or incident. It is of the utmost importance to pick up these signals as soon as possible and to recognize them, in order to be able to react in an appropriate way. It is for this reason that the project aims at:

- making better use of the information available in the Agency databases, e.g. by means of data mining and trend analysis, so that underlying developments of hazards may be revealed;
- tapping new or underexploited external sources of information.

This system will be finalised in 2012.

Simulation exercises

Simulation exercises are the best tool to maintain a high level of expertise in the field of food chain incident management. This expertise is important not only to the FASFC, but to the food business operators as well. In 2011, the Agency focused on the training of in-house staff: 2 exercises were set up for the PCUs, each of which started with a notification of the suspicion of a contagious animal disease in a livestock farm (a possible outbreak of Aujeszky disease in a pig farm and of Newcastle disease in a poultry farm). Internal exercises were also set up for the FASFC staff with a view to maintaining and improving working procedures. The Crisis Prevention and Management Unit also set up or took part in the nuclear exercises at the Belgian Governmental Crisis and Coordination Centre (CGCCR).

Nuclear incident in Fukushima

On 11 March 2011, the world was shaken by a nuclear incident in Fukushima (Japan) in which large amounts of radioactive material were released into the environment. Due to a heavy seaquake and the subsequent tsunami, the security mechanisms of the nuclear power plant were knocked out, damaging 6 nuclear reactors. This caused the release of radioactive material into the atmosphere and into the sea.

In spite of the magnitude of this incident – the amount of radioactive material released was comparable to the Chernobyl accident (Ukraine) in 1986 – the impact on food safety in Europe was rather limited. The incident occurred at a place far too distant to cause any significant fall-out of radioactive material in Europe. Moreover, special requirements were laid down with respect to the import of Japanese products, and specific checks on arrival in Europe were set up (Regulation (EU) N° 297/2011).

90 consignments were inspected by the FASFC at the Belgian Border Inspection Posts. They consisted of raw materials for agriculture and foodstuffs (such as algae, malt, sauces, drinks, tea, sugar and biscuits). All measurements were compliant for the radionuclides tested (cesium-134, cesium-137 and iodine-131).

The incident was a good test of the Belgian nuclear contingency plan, which coordinates the management of incidents involving radioactive material and those occurring on nuclear sites in Belgium. Although the contingency plan was not itself formally activated, a follow-up committee was created on the initiative of the CGCCR in which all the authorities concerned (including the FASFC) were represented. At regular intervals, this committee reported on the state of affairs and explained and coordinated the measures taken by the authorities.

EHEC O104 incident in Germany

On 23 May 2011, the FASFC was informed of a disease affecting humans in Germany, which was caused by enterohaemorrhagic *E. coli* O104:H4. At first, the problem remained limited to the northern part of Germany. Following a first, incomplete, epidemiological study conducted by the German authorities, cucumbers imported from Spain were wrongly identified as the possible cause of the problem. These events had a considerable commercial impact on the sales of European fruit and vegetables. A second, more detailed, epidemiological study and the results of the tracing of suspicious products indicated that sprouts were the cause of this incident. This investigation led the authorities to a German grower of sprouts but it was not possible to establish which species of sprouts was the exact cause of the German crisis. By mid-June 2011, a second, although smaller, outbreak of the same bacterium occurred in France. Both outbreaks were soon linked to one another and this made it finally possible to establish the probable cause of both outbreaks: infected fenugreek seeds coming from Egypt.

Although, in Belgium, this incident did not at any time result in sick people or contaminated products, the FASFC closely followed the development of this outbreak and maintained a high level of alertness throughout because of the virulence of this bacteria and the magnitude of the outbreak: nearly 4000 infected people were sent to hospital and 47 of them deceased. Great attention was given to communication with consumers and to consultation with the business sectors involved.

Approximately one week after the release of information on the *E. coli* O104 outbreak in Germany, the NRL for food microbiology succeeded in developing a method for detecting and isolating this strain and made the method available to other laboratories.

The FASFC also performed analyses for the detection of E. coli O104 in 608 batches of fresh vegetables and in more specifically suspicious products and the irrigation water of the following species: sprouts, herbs, radishes, spinach, pimento peppers, carrots, tomatoes, lettuce and cucumbers. All samples were found to be free of this pathogenic agent. This outcome was surely helpful in convincing foreign authorities that Belgium was in control of its food safety and that there was no need to ban imports of Belgian vegetables. Moreover, the Agency always recommends that fruit and vegetables be thoroughly washed before consumption. Europe decided to ban the imports of seeds from Egypt until 31 March 2012.

18. Fighting fraud

In the frame of fighting fraud within the context of food chain safety, the National Investigation Unit of the FASFC (NOE/UNE) conducts investigations on the illegal use of growth stimulating substances, takes part in roadside inspections at the request of the police and sets up campaigns on specific issues (identification of horses, online sale of food supplements, veterinary drugs, etc.).

The Unit actively cooperates with various Belgian and international authorities and attends meetings of the working groups of:

- the Multidisciplinary “Hormones” Unit (MHU);
- the Interdepartmental Commission for the Coordination of Fraud Control in economic sectors (ICCF);

- the Interdepartmental Coordination Unit for Food Safety Inspection (ICVV);
- the Multidisciplinary Fraud Control Unit for the Safety of the Food Chain (MFVV), which is chaired by the FASFC.

Fighting fraud

	2009	2010	2011
Fraud investigations	260	237	271
Involvement in roadside inspections	20	27	49
Specific actions (food supplements, identification of horses, etc.)	13	17	32
Coordinated actions undertaken with other authorities	126	200	222
Offences	294	187	240

Natural hormones

Within the context of fighting the use of hormones for the illegal fattening of cattle, the FASFC laboratory in Gentbrugge set up a ‘natural hormones’ section in cooperation with the Laboratoire d’Etude des Résidus et Contaminants dans les Aliments (LABERCA, Nantes, France) and the University of Gent (Bioscience Engineering Faculty, Department of Sustainable Inorganic Chemistry and Technology). Five researchers took part in this project.

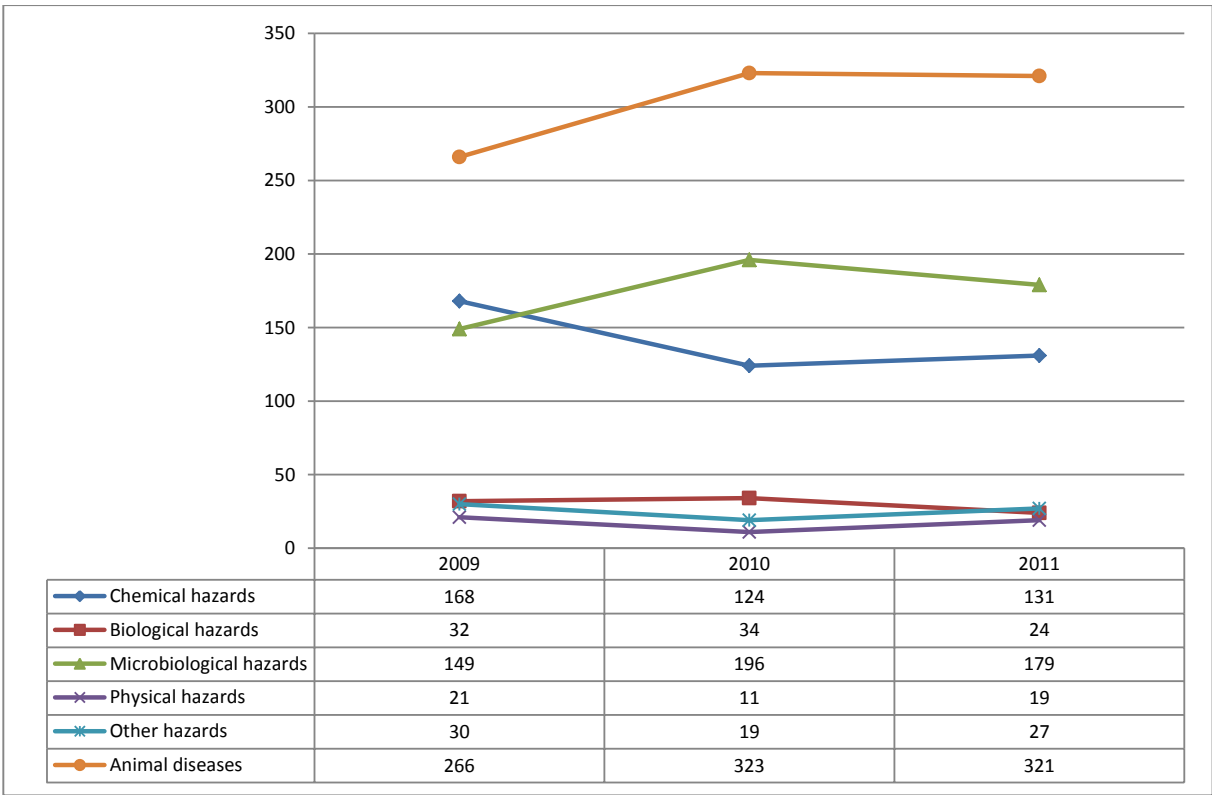
Thanks to this research, it was possible to develop methods allowing the routine detection of natural hormones. In October 2011, the first such method was created, based upon GC-MS/C/IRMS technology (gas chromatography-mass spectrometry/combustion/isotope ratio mass spectrometry).

The FASFC will have this method accredited and will continue with the typing of natural hormones and their metabolites in 2012..

19. Obligatory notification

Each food business operator carrying out activities falling under the FASFC remit is required to inform the Agency whenever he/she suspects that a product that has been im-

ported, produced, raised, grown, processed, manufactured or distributed that may be harmful to the health of humans, animals or plants (Royal Decree of 14 November 2003).



In 2011, besides animal diseases (321), the main cause of notifications was the presence of Salmonella (119), residues of veterinary medicines (41), Listeria monocytogenes (40),

pesticide residues (26) and plant diseases and harmful organisms (16).

20. Sanctions

Actions taken upon the identification of non-compliances

	2009	2010	2011
Warning	12,009	13,431	14,892
Number of measures taken against another operator	614	544	562
Official report	3,528	4,949	4,413
Final seizure	1,060	936	1,477
Provisional shutdown	167	154	172
Procedure for suspension or withdrawal	14	11	13
Amount of administrative fines	1,816,896 €	2,245,050 €	2,422,168 €



Food chain safety barometers

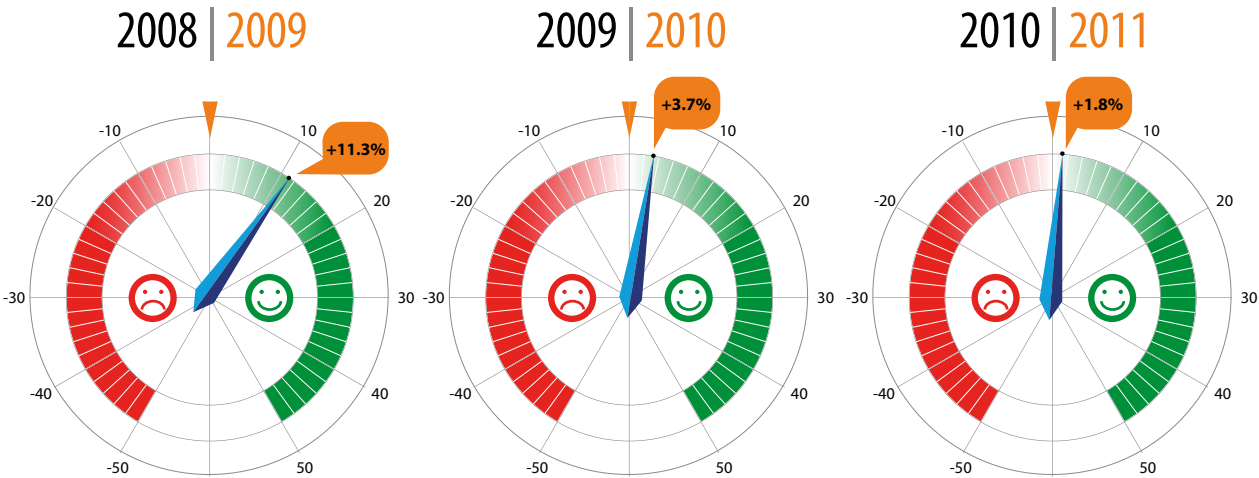
In order to have an overall view of the safety of the food chain, the Scientific Committee of the FASFC has developed 3 food chain safety barometers in cooperation with the Agency. The 3 barometers cover the aspects of food safety, animal health and plant health (phytosanitary condition) and provide a measuring tool making it possible to follow in an objective way the safety of the food chain year after year and, hence, to supply clear communication on this subject.

The animal health barometer, which consists of a comparison with the situation in the previous year, measures the general health condition of Belgian livestock, whereas the plant health barometer measures the general phytosanitary condition of plants and plant products in Belgium.

The barometers are based upon certain indicators calculated by means of very carefully selected measurable parameters. Most of the indicators find their origin in the FASFC control programme. As those indicators have different effects on the safety of the food chain, their relative importance has been weighted.

The results of these respective barometers should be interpreted with great care, since variations from one year to another may have different causes. In the long term, the use of barometers is particularly suitable for identifying general tendencies with respect to food chain safety.

Evolution of the food chain safety barometer

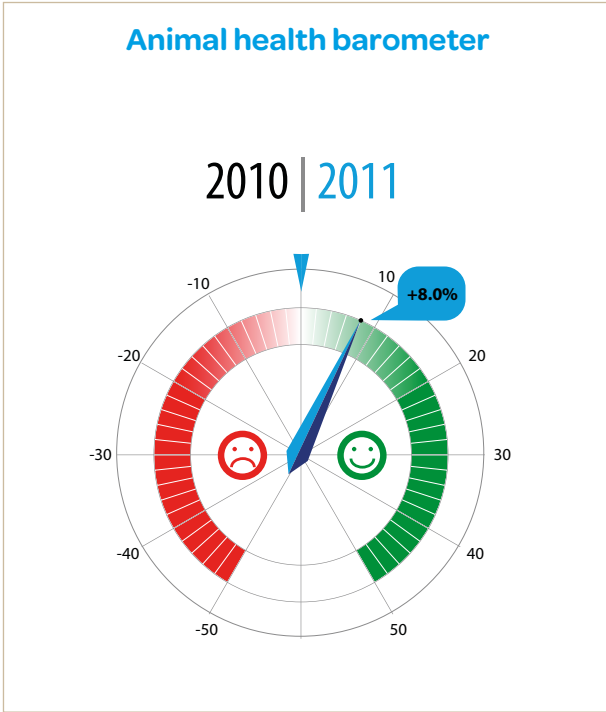


The results gained from the 3 barometers generally revealed the high level of food safety in Belgium, since very high scores (a compliance rate of more than 95%) were obtained for a large number of indicators.

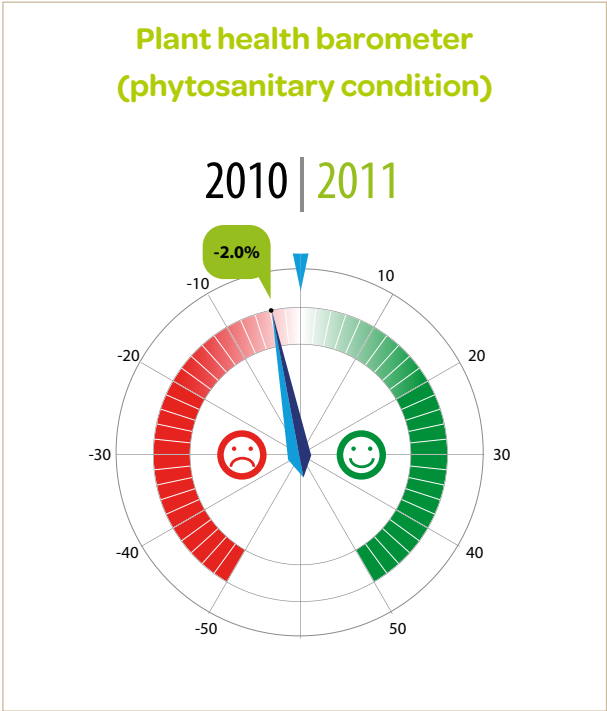
The positive trend of the **food safety barometer** mainly results from an increase in the number of self-checking systems validated in the processing sector, but also in the primary production sector and the upstream sectors of agriculture (raw materials supply). In 2011 a remarkable increase was also noted in the rate of compliant inspections with respect to the effectiveness of the self-checking systems as well as to infrastructure, equipment and hygiene in institutional kitchens, in the retail and wholesale trade, and in the hotel and catering sector. Self-checking and the validation of self-checking systems has become increasingly common in the food chain and this clearly has positive effects on guaranteeing a prevention-based food safety system.

In comparison with 2010, the **animal health barometer** increased by 7.99% in 2011. As in previous years, an increase could be observed in the number of businesses with a validated self-checking system and the enhanced surveillance of abortions in cattle. Between 2007 and 2011, Belgium had to deal with some outbreaks of (re-)emerging diseases (such as bluetongue, brucellosis, Schmallenberg virus). However, the effect of these outbreaks on the animal health barometer seems to be rather limited. The outbreak of bluetongue was characterized by an increased mortality rate in small ruminants.

The brucellosis outbreak of 2010 was quickly brought under control and led to an enhanced surveillance of abortions, which had a positive effect on the barometer. The Schmallenberg virus outbreak occurred at the end of 2011. This virus is not a notifiable disease and it did not lead to an increased mortality rate. It, therefore, barely had any effect upon the barometer, apart from, perhaps, an increase in the number of reported abortions.



In comparison with 2010, the **plant health barometer (phytosanitary condition)** decreased with 1.98% in 2011. This was as a result of a decrease in the number of notifications of plant diseases and pests received by the FASFC: since 2010, operators who take effective control measures and record these measures in the register on the presence of harmful organisms, no longer have to inform the Agency of the presence of bacterial blight (*Erwinia amylovora*).





17 addresses of the FASFC

Central services

- 1 CA Botanique - Food Safety Center
Bd du Jardin Botanique 55, 1000 Bruxelles
T 02/211 82 11 – F 02/211 82 00 – www.afsca.be
Contact point for consumers: 0800 13 550
pointdecontact@afsca.be
Information service: vulgaris@afsca.be



Provincial Control Units (PCU)

- 2 PCU Antwerp
Italiëlei 124 bus 92, 2000 Antwerpen
T 03/202 27 11 – F 03/202 28 11
Info.ANT@favv.be
- 3 PCU Brussels
CA Botanique - Food Safety Center
Bd du Jardin Botanique 55, 1000 Bruxelles
T 02/211 92 00 – F 02/211 91 80 – Info.BRU@afsca.be
- 4 PCU Hainaut
Avenue Thomas Edison 3, 7000 Mons
T 065/40 62 11 – F 065/40 62 10
Info.HAI@afsca.be
- 5 PCU Limburg
Kempische Steenweg 297 bus 4, 3500 Hasselt
T 011/26 39 84 – F 011/26 39 85
Info.LIM@favv.be
- 6 PCU Liège
Bd Frère-Orban 25, 4000 Liège
T 04/224 59 00 – F 04/224 59 01
Info.LIE@afsca.be
- 7 PCU Luxembourg
Rue du Vicinal 1 – 2^{ème} étage, 6800 Libramont
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Info.LUX@afsca.be
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9	PCU East Flanders Zuiderpoort, blok B, 10 ^{ème} étage Gaston Crommenlaan 6/1000, 9000 Gent T 09/210 13 00 – F 09/210 13 20 – Info.OVL@favv.be	
10	PCU Flemish Brabant Greenhill campus, Interleuvenlaan 15 – Blok E, 3001 Leuven T 016/39 01 11 – F 016/39 01 05 – Info.VBR@favv.be	
11	PCU Walloon Brabant Espace Coeur de Ville 1, 2 ^{ème} étage, 1340 Ottignies T 010/42 13 40 – F 010/42 13 80 Info.BRW@afsca.be	
12	PCU West Flanders Koning Albert I laan 122, 8200 Brugge T 050/30 37 10 – F 050/30 37 12 Info.WVL@favv.be	
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13	Gembloux Chaussée de Namur 22, 5030 Gembloux T 081/61 19 27 – F 081/61 45 77	
14	Gentbrugge Braemkasteelstraat 59, 9050 Gentbrugge T 09/210 21 00 – F 09/210 21 01	
15	Liège Rue de Visé 495, 4020 Wandre T 04/252 01 58 – F 04/252 22 96	
16	Melle Brusselsesteenweg 370a, 9090 Melle T 09 272 31 00 – F 09/272 31 01	
17	Tervuren Leuvensesteenweg 17, 3080 Tervuren T 02/769 23 12 – F 02/769 23 30	





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