



FACTS AND FIGURES
SAFE FOOD DAY AFTER DAY: OUR JOB SINCE 2000

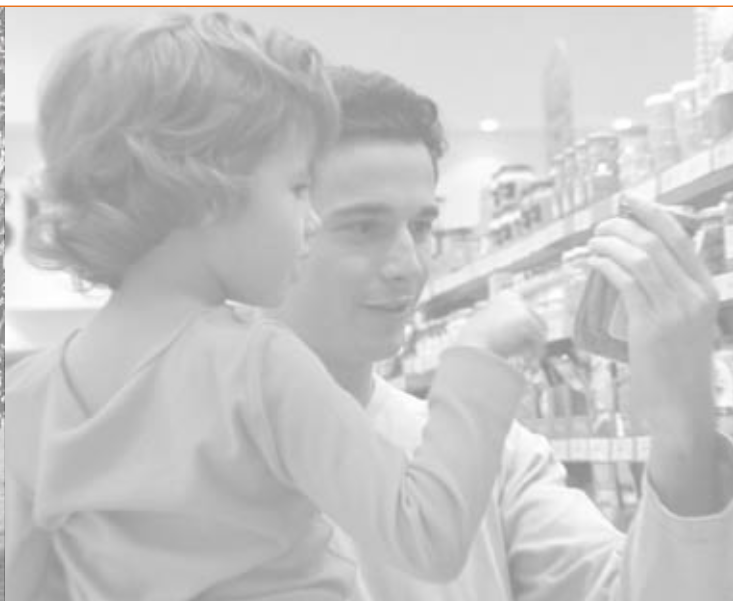
2010



The Belgian
Federal Agency
for the Safety
of the Food Chain

FACTS AND FIGURES
SAFE FOOD DAY AFTER DAY: OUR JOB SINCE 2000

2010



Editor in charge

Gil Houins, Chief Executive Officer
Federal Agency for the Safety of the Food Chain
CA-Botanique - Food Safety Center
Bd du Jardin Botanique, 55 - 1000 Brussels

Text

Yasmine Ghafir - Paul Coosemans

Graphic design & layout

FASFC Communication service
(Gert Van Kerckhove – Jan Germonpré)

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Albe De Coker

Translation

FASFC Translation department

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A full report containing all activities of the FASFC in 2010
is available on www.afsca.be

Printed on FSC compliant paper

From farm to fork

Safe food day after day: our job since 2000

Our core business: inspections

17 addresses of the FASFC

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.

PREFACE



How time flies! It is now more than 10 years ago since the Agency was founded by the Act of 4 February 2000, in answer to a severe food crisis as well as with the aim of creating a beacon for the food sector. Over the years, the Agency has come up to the expectations of the politicians: to guarantee better protection for consumers, to restore the confidence of our foreign customers and to improve the surveillance of animal health and the protection of plants.

This result is more than just a lucky coincidence! It is the product of both the competence of our well-trained and highly motivated staff and the excellent cooperation with the branch associations involved in the food chain who have come to understand that close cooperation with the Agency, reliable self-checking systems set up by their members and a high degree of transparency serve the interests of all.

The results of the satisfaction polls carried out by third parties among operators and consumers confirm that we are on the right track. Consumers are aware of the FASFC and some 87% of all businesses refer to the Agency as "professional"; no less than 93% of them think that the Agency is useful to society. Not exactly a bad result for an inspection agency ...

Nevertheless, we have tried to objectify the image of food safety in Belgium. To that end, we asked the Scientific Committee of the Agency to develop a food safety barometer.

This goal could only be achieved thanks to the extensive computerization that was implemented in recent years.

The barometer clearly confirms the impression that consumers and operators have of the food chain: in 2010, food safety improved by 3,73% when compared to the previous year.

This trend is confirmed by the test results: 99,3% of the 64.444 samples taken were compliant. So, we can say that the Belgian food chain is among the safest in the world.

However, these findings should not make us lose sight of our objectives. As a matter of fact, 2 successive crises in one of our neighbouring countries made it clear that a high level of alertness should be maintained.

In these times of political uncertainty, these events confirm our opinion that a unique and federal agency with sufficient resources at its disposal is the best instrument both to avoid incidents in the food chain or to manage them effectively.

I hope you will enjoy reading this report on 2010.

Gil Houins

CEO

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FROM FARM TO FORK



The Belgian Federal Agency for the Safety of the Food Chain (FASFC) is a federal executive agency with authority over the whole Belgian territory. In accordance with the Act of 4 February 2000, the FASFC is responsible for laying down, implementing and enforcing measures related to the assessment and management of risks that may harm the health of consumers, as well as the health of animals and plants.

1.1. Our resources

To fulfil this mission in 2010, the FASFC used the following resources:

- 1.325 staff, of whom 555 were inspectors and control officers, appointed to 11 provincial control units (PCUs)
- 657 independent veterinarians on assignment, representing 410 FTE, who carried out inspection, control and certification assignments under the supervision of FASFC officials
- 5 internal laboratories accredited according to ISO 17.025, employing 154 staff
- a network of 59 external laboratories and 10 national reference laboratories
- a budget of €179,3 million
- solid cooperation with police forces, customs and other public authorities.
- drawing up risk analysis-based control, inspection and analysis programmes
- setting up on the spot controls (control plan)
- consulting national and international sectors and authorities, such as the European Commission and the OIE
- maintaining relations with other countries
- coordinating laboratory analyses
- communicating with operators and consumers, including the management of the contact point for consumers
- crisis prevention and crisis management
- the mediation service for business operators
- coordinated investigations related to fighting fraud.

The central department is mainly responsible for:

- drafting operational regulations
- assessing the risks that may affect the safety of the food chain

FASFC budget: revenue

	2008	2009	2010
Public funding	111.974.000 €	113.415.000 €	108.471.000 €
Contributions	26.260.000 €	21.146.000 €	26.514.000 €
Fees	38.582.000 €	38.036.000 €	36.740.000 €
Financial support of the European Union	2.121.000 €	2.825.000 €	2.637.000 €
Miscellaneous (administrative fines, analyses for third parties, interests, ...)	7.670.000 €	7.630.000 €	4.938.000 €
Provisional budget for relocation	2.501.000 €	-	-
Total revenue	186.607.000 €	183.052.000 €	179.300.000 €

Budget of the FASFC: expenditure

	2009	2010
Personnel costs	85.365.000 €	83.646.000 €
Working costs	70.768.000 €	75.741.000 €
Investments	3.544.000 €	1.725.000 €
Total expenditure	159.677.000 €	161.112.000 €

Laboratories network

	2008	2009	2010
FASFC laboratories	5	5	5
Reference laboratories	11	10	10
Laboratories approved by the FASFC	56	57	59

Scientific Committee

	2008	2009	2010
Members	22	21	21
Opinions	33	39	36

Advisory Committee

	2008	2009	2010
Members	37	37	37
Plenary meetings	10	8	8



1.2. Structure of the FASFC



1.3. FASFC management



Véronique Berthot,
Director general
Corporate Services

Geert De Poorter,
Director general
Laboratories

Gil Houins,
Chief Executive
Officer (CEO)

Jean-Marie Dochy,
Director general
Control

Herman Diricks,
Director general
Control Policy

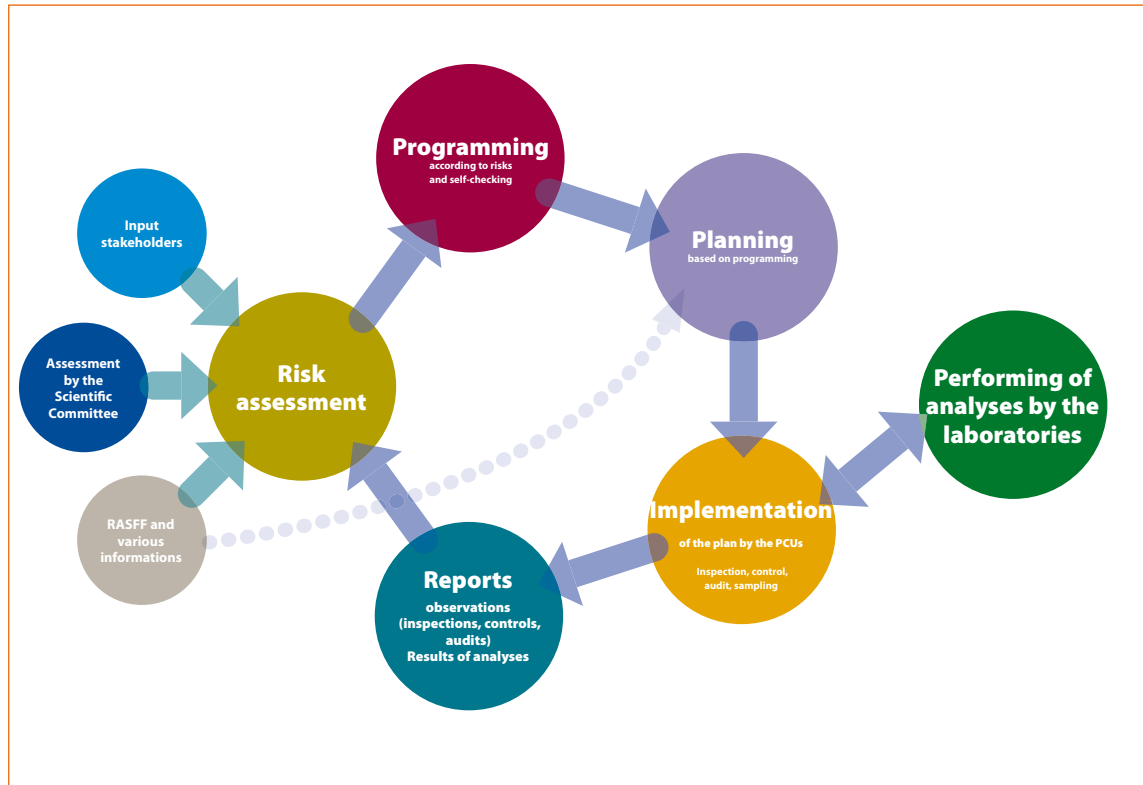
1.4. Core process of the FASFC

The FASFC permanently ensures that the food chain meets all regulatory requirements. The inspection of equipment and hygiene measures implemented on the premises, controls on the actual implementation of self-checking and tracing systems, controls of labels and the sampling of products for analysis are some of the ways in which the safety and the quality of products in the food chain may be guaranteed.

The core process of the FASFC is cyclical and consists of 3 major steps:

1. each year, the FASFC drafts a control programme based upon a risk assessment. The programme is composed of 2 parts: sampling and inspection.
2. the control programme is then translated into a general planning for all control activities that sets targets per province, sized to sector level.
3. the provincial control units (PCUs) carry out the controls (inspection and sampling) and report their findings. The laboratories report the results of analyses. Information is also supplied by businesses within the context of obligatory notification, the European Rapid Alert System (RASFF) and complaints or findings.

The inspection reports and analysis results are used to make risk assessments and require a regular, sometimes immediate, adjustment to the programmes in order to maximize hazard management. In this respect, the expertise of the Scientific Committee of the FASFC is of vital importance.



Core process of the FASFC

MANCP: the Belgian integrated multiannual national control

The Food Agency intermittently develops an integrated multiannual control plan (MANCP) for Belgium, as required by EC Regulation No. 882/2004. This plan contains information on the strategy and the organization set up in order to guarantee the effective control of the entire food chain and the enforcement of the relevant legislation. Since it is a multiannual plan, a wider range of products and hazards may be covered and all operators may be subjected to control. In addition to the FASFC several other authorities are involved in the control, i.e. the Federal Public Service (FPS) of Public Health, the Drugs Agency (AFMPS/FAGG), the Multidisciplinary Hormones Cell, the Nuclear Safety Agency (AFCN/FANC), the Customs and Excise Authority, the Regional authorities and the Federal Public Service 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.

Amendments to the MANCP and the results of inspections must be reported each year to the European Commission by means of a progress report. The activities report of the FASFC is used as the basis for this reporting. The MANCP is available on the website of the FASFC.

1.5. Audit system

Within the context of the ISO 9001 certification, the internal audit department performed 16 audits, half of which related to the management of the veterinarians on assignment in the PCUs. The reporting of non-compliances and an appropriate follow-up of these non-compliances remain points of particular attention. The inspection services were subjected to 10 operational audits in the distribution sector and to an exercise for assessing traceability in a certain branch of production conducted in cooperation with the crisis cell.

6 management audits were performed in the laboratories, within the context of ISO 17043 and ISO 17025, as well as 20 technical audits with respect to the latter standard. The 5 FASFC laboratories were audited against EMAS and follow-up audits were performed at the central administration in Brussels and in 1 PCU.

The FASFC obtained EMAS registration for 3 of its sites. The implementation of the corrective actions proposed was checked by means of 12 follow-up audits. Until now, 89% of the 453 recommendations made following audits conducted in 2007 and 2008 have been concluded.

1.6. International relations

In 2010, the FASFC hosted 24 foreign delegations. The working methods and the missions of the FASFC were explained to these delegations, with particular attention for the preservation of our export markets.

In 2010, several bilateral agreements were concluded and new certificates drawn up:

- Argentina: export of porcine plasma powder
- Croatia: export of fresh pork
- Russian Federation: export of horse meat, processed food products, canned meat, salami and other processed meat products and beef in bone, export of bovine semen and slaughtering pigs and export of pet food
- Morocco, Serbia and Algeria: export of milk and dairy products
- Turkey: export of fresh beef
- South Africa: export of breeding and/or rearing pigs and export of dogs
- United States of America: export of horses for the Alltech FEI World Equestrian Games

- Israel: export of day-old chicks and horses
- Morocco and Tunisia: export of bovine semen
- China: export of pears
- Brazil: export of fish food
- Venezuela: export of seed potatoes.

The FASFC also received 3 missions from the Food and Veterinary Office (FVO) of the European Commission. The FVO carries out inspections on the implementation of the European food safety rules by the Member States and by third countries exporting to the European Union.

In addition, the authorities of South Korea, Australia and the People's Republic of China carried out 3 inspection visits in connection with the possible export of food.



Belgian pears for the Chinese New Year

After four years of the communal efforts of the FASFC, a Belgian auction market and our embassy in Beijing, it was finally possible to conclude an agreement on the export of pears to China. A first consignment of some 20 tons of Belgian pears, intended for the Chinese New Year, left Belgium in December

We have every right to be proud of the protocol that Minister Sabine Laruelle and the Chinese Ambassador signed in Belgium on 6 October, on the occasion of the visit of the Chinese Prime Minister. Belgium is, indeed, the first country that succeeded in concluding a similar agreement with China. The Chinese inspectors reacted positively to the strict requirements set by the FASFC. The agreement is the result of a successful cooperation between the FASFC, auction markets, local environment departments and growers.

1.7. Belgian Presidency of the European Union

Within the context of the Belgian Presidency of the EU, the FASFC set up some specific events, including two congresses that were very successful and very well attended: a symposium on self-checking in businesses during which the food safety barometer was presented for the first time

to an international audience, and a symposium on nanotechnology in the food chain.

In addition, Belgium also hosted a meeting of the heads of the European food safety agencies as well as the semi-annual meeting of the chief veterinary officers (CVO).



Symposium on self-checking



Symposium on nanotechnology



Meeting of the heads of the European food safety agencies

Review of common plant health policy

Since the adoption of the current plant health policy, now several decades ago, the number of EU Member States has more than doubled and international trade activities and globalisation have significantly increased. The European Commission will draft a proposal for a new plant health regime strategy that will take into account these new developments.

In preparation thereof, an important conference organised by the Belgian Presidency and the European Commission took place on 28 September 2010. The theme of the conference was "Towards a new plant health law". Within the context of that conference, John Dalli, the European Commissioner for Health and Consumer Policy, and Sabine Laruelle, the Belgian federal Minister for Agriculture, visited a tree nursery in Holsbeek (Flemish Brabant). The Agency gave a presentation on the practical implementation of plant health policy in Belgium and demonstrated an inspection for the detection of the presence of the citrus long-horned beetle in young maple trees. Both politicians emphasized the importance of this mission for the protection of agriculture and horticulture and of our natural environment against the introduction of quarantine organisms.



The FASFC in your neighbourhood

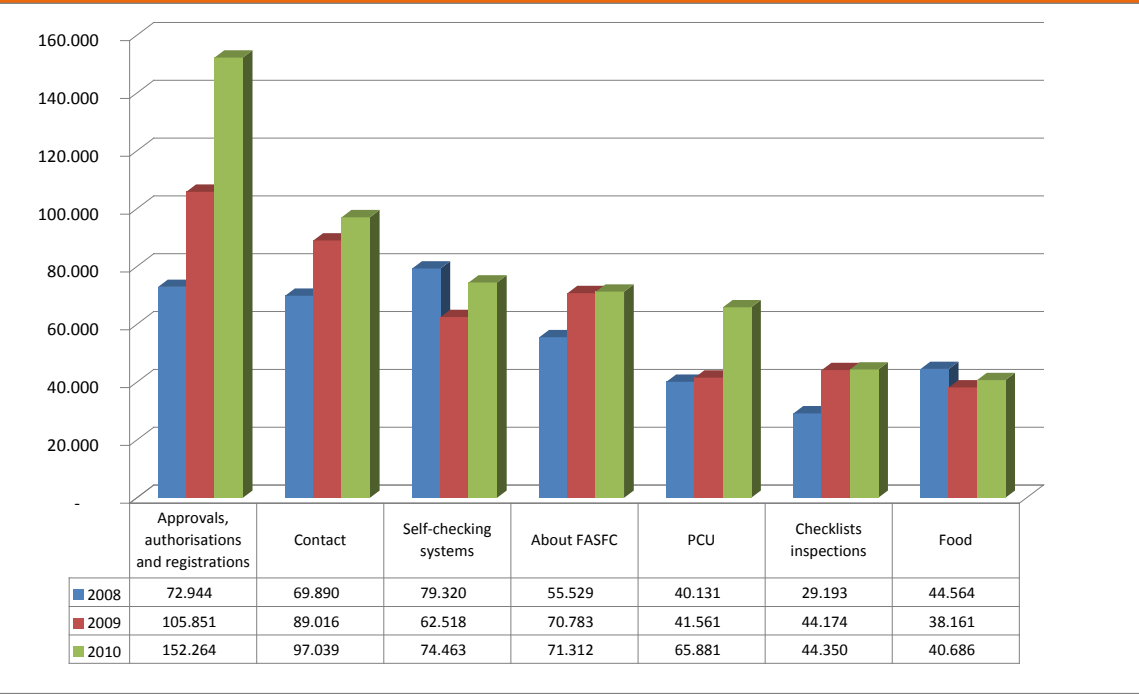
The FASFC has its headquarters at the Food Safety Center (FSC) of the "centre administratif Jardin Botanique" in Brussels. In addition, there are sites of the FASFC in each of the 10 Belgian provinces and in the Brussels Capital Region. That is where the 11 provincial control units (PCUs) are located. The National Implementation and Coordination Unit must see to the coordination between the PCUs. This Unit judges the quality of the inspections carried out by the PCUs throughout the country and sees to it that the regulations and instructions are implemented in a uniform way. Every month a meeting is held that is attended by all PCU heads.

The details of the PCUs can be found at the end of this report.

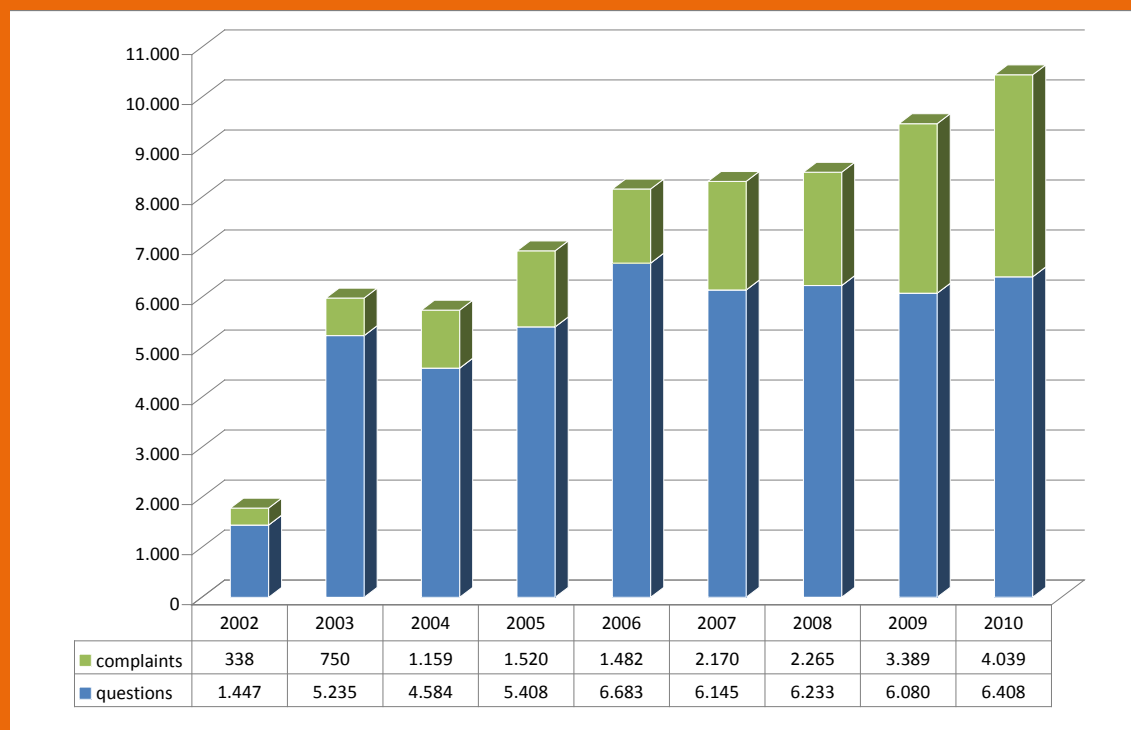
Communication

	2009	2010
Press releases	102	76
Press releases on the recall of products	46 %	32 %
Visitors of www.afsca.be	690.387	703.332
Sessions of the information service (participants)	78 (2.396)	140 (4.565)

www.afsca.be: most frequently viewed pages



Contact point for consumers



Mediation service for business operators

	2006	2007	2008	2009	2010
Complaints:	229	164	149	140	178
Complaints on funding system	63 %	57 %	39 %	32 %	24 %
Complaints on regulations & control measures	14 %	24 %	28 %	25 %	28 %
Complaints on the behaviour of control officers	3 %	4 %	5 %	4 %	5 %

2

SAFE FOOD DAY AFTER DAY: OUR JOB SINCE 2000



Manger sain tous les jours ?

**Notre souci
depuis 10 ans !**

In 2010, the FASFC celebrated its 10th anniversary, a perfect time to take stock of our achievements. Has the Food Agency been able to fulfil the expectations of the Belgian population after the dioxin crisis? We did not, of course, answer this question ourselves. Instead, we invited consumers and producers to speak their minds. The most important question we asked them was not “what do you think about the functioning of the Agency?” but “how can we further improve the way we function?”.

2.1. Consumers and business operators' surveys

Consumers speak their minds!

At the request of the FASFC, the Federal Public Service Personnel & Organisation conducted a survey among Belgian consumers, in cooperation with a specialized bureau. More than 4.500 consumers with an interest in food safety responded to the survey.

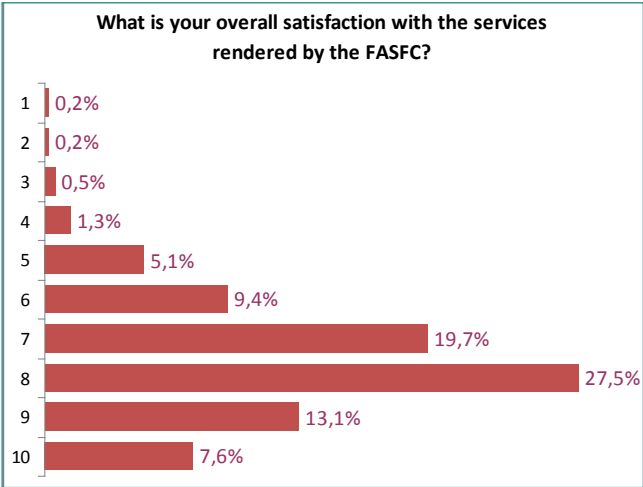
The survey consisted of two main parts:

- the open survey: a large group of highly interested consumers (3.004) responded to the announcements made in the media, by consumer organisations, subscribers to the “Bulletin/Nieuwsbrief” of the FASFC, ...
- the panel: a group of individuals that was representative of the Belgian population was selected by IVOX, a specialized research bureau taking into account sex, age, level of education and place of residence (Region). This resulted in a group of 1.321 people to whom the questions could be submitted.

The profiles of both groups are significantly different. When analyzing the outcome, researchers obviously focused more on the results of the panel, which was more representative.

It is abundantly clear that Belgian consumers do know the FASFC rather well: only 11% of the participants did not know the FASFC at all. Moreover, consumers consider the FASFC as the outstanding reference for food safety (82,9%). So, it is by no means an exaggeration to say that in a “lifetime” of only 10 years, the FASFC has become a widely acknowledged organisation. The general merit ratings reveal that, on the whole, the performance of the FASFC is satisfactory. The average score attributed by consumers on a 1-10 scale is 7,6.

The large majority of consumers agree that the number of inspections is sufficient and that inspections are sufficiently severe. Consumers are also of the opinion that the FASFC does approach incidents in an appropriate manner.



In addition, the survey shows that consumers attach great importance to (in decreasing order of importance): the freshness of products, hygiene in commercial enterprises, the absence of hazards, the observance of standards and, finally, the nutritional value. As it is, hygiene in business enterprises seems to be quite satisfactory, as may be concluded from the table below.



Furthermore, 83% of the consumers believe that the development of food safety in the last 10 years has been positive to highly positive.

Yet the visibility of the FASFC could still be improved. As a matter of fact, no more than 8% are acquainted with our contact point to which consumers may submit their questions and complaints! But, 77% of them would not hesitate to call on this contact point whenever necessary. It appears the much vaunted smiley for catering businesses is not that well known after all: no more than 45,1% of the respondents know that this logo means that the business has a certified self-checking system in place. On the contrary, the “authorizations” posted in retail and catering businesses are quite well-known: 63% of the respondents correctly state that these posters indicate that the business has been given authorization by the FASFC to exercise the activity mentioned on the document.

Full results of the survey are available on the special website <http://www.sondagepeiling.be> (in Dutch, French and German).

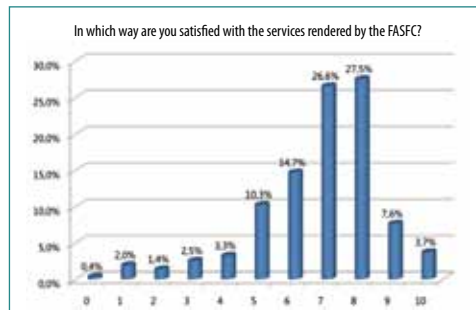
A finger on the pulse!

In the last months of 2009, a large-scale opinion survey for food chain business operators was held by the Federal Public Service P&O and a private research bureau. The purpose of this survey was to know what the operators think of the FASFC, how they experience FASFC inspections, judge services rendered by the FASFC, and so on.

Survey forms were sent to more than 28.000 business operators who had been subjected to FASFC inspections in the last 12 months prior to the survey. No less than 6.281 operators returned their forms with answers and suggestions for improvement (67,5% Dutch speaking and 32,5% French speaking operators), i.e. a participation rate of no less than 21,74%. Participation was moreover evenly distributed among provinces and regions, the business sectors subjected to inspection and large and small businesses. The answers reflect well how operators think about the FASFC.

Altogether, 81,4% of the operators-respondents say they know the FASFC well to very well. In that respect, they are best acquainted with the inspection activities (81,7%) and least acquainted with disease control in the plant production sector (25,5%). As a general conclusion, it can be stated that the large majority of business operators are rather satisfied with the FASFC. On a 1-10

scale they give the FASFC an average score of 6,8. This result may be described as quite remarkable, given the fact that the relationship between inspection services and inspected businesses is not always perfect. On the whole, catering business operators seem to be slightly more satisfied (7,3) and farmers slightly less satisfied (6,2).



Operators describe the FASFC as a “professional organization” (86,9%) with a social relevance (93,1%). Moreover, no less than 73,1% of the operators are of the opinion that the FASFC contributes to the improvement of their activities.

As for the inspections: 82,3% of the operators say that they are satisfied with the inspection frequency. In other words: they do not think that there are too many inspections. However: 42,1% of them cannot remember whether the inspector showed any proof of authority and no more than 41,6% know that control officers are supposed to act in accordance with a code of conduct (“the charter of the control officer”).

Our information tools (circular letters, website, press releases, ...) were also to the operators' taste. On the other hand, 38,8% of them have never viewed our website! And there is still some work to be done: while 92,4% of the operators have never heard of the mediation service that was created especially for their benefit, 73,4% of them would call on this service now that they know it exists. Some other remarkable findings: no more than 24,3% of the catering business operators know that the FASFC has an information service and only 41,9% of them are acquainted with the FASFC smiley for certified self-checking systems.

And now? All these results will be thoroughly analysed translated into a multitude of actions to be decided upon within the Advisory Committee, in agreement with the branch organisations, intended to further improve our relationship with the business operators as well as our methods of working..

The full report is available on <http://www.sondagepeiling.be> (in Dutch, French and German). The business operators survey revealed that improvements were required at the level of the PCUs. These improvements were translated into an action plan that has been realised in 2010. It was pointed out, among other things, that the provincial consultation structures needed to be activated and that control officers should be

reminded that it is important:

- to show their proof of authority at the beginning of each inspection
- to supply information on the availability of a branch guide for self-checking
- to observe the rules regarding the drafting of delivery forms
- to supply additional information to the operator during the debriefing at the end of an inspection.

The 2011 communication plan amply takes into account the wishes of consumers and operators. Further action to be taken will be addressed in the business plan for 2012 – 2014 that is now being drafted.

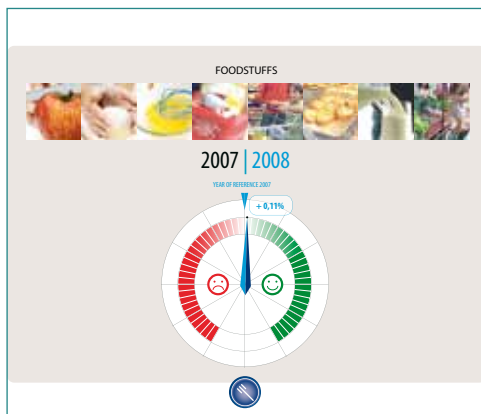
2.2. Food safety barometer

In order to get a general idea of the safety of the food chain, the Scientific Committee of the FASFC developed a food safety barometer (SciCom Advies/Avis 28-2010). The barometer is a practical measuring instrument that makes it possible to assess the safety of the food chain in an objective way from year to year and to communicate clearly on that subject. The barometer, first introduced in 2010, is new to Europe. In the future, the barometer would make it possible to compare one country with another.

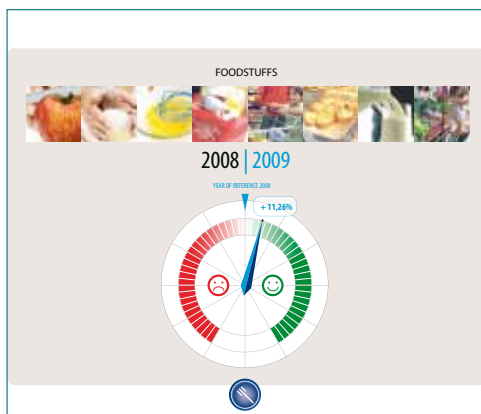
The food safety barometer measures the food safety situation in Belgium. The result of the barometer is expressed as a comparison with the situation in the preceding year, since food safety can hardly be expressed in absolute figures. As it is, the degree of food safety depends, among other things, on the standards or degree of action are used by the authorities and which are liable to change.

The food safety barometer is based upon a basket of 30 well-chosen, measurable and representative indicators including all stages of the food chain (i.e. from suppliers to consumers) and Belgian as well as imported products. The basket includes both checks on products (for the presence of chemical and biological hazards) and checks on processes (inspections and audits). The barometer also takes into account preventive actions (self-checking, obligatory notification, traceability) and food borne outbreaks.

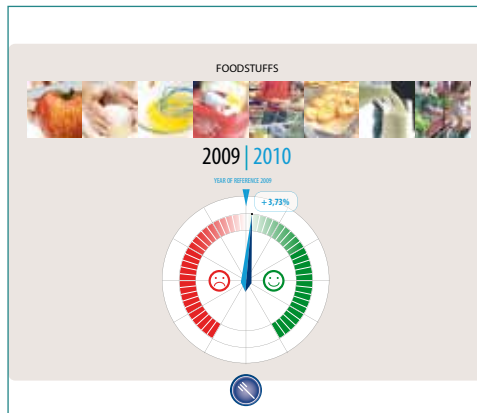
Most of these indicators are measured within the control programme of the FASFC, which makes annual assessments easy to conduct. Since these 30 indicators have different impacts upon food safety, the relative importance of the indicators was taken into account when calculating the barometer.



Between 2007 and 2008, food safety generally increased slightly, i.e. by 0,11%. Whereas the number of validated self-checking systems significantly increased in primary production in 2008, inspection results were less positive for self-checking, infrastructure, equipment and hygiene in the distribution sector, catering businesses and institutional kitchens. These apparently less favourable results are due to the introduction of a new and more stringent evaluation method.



When compared to 2008, food safety increased by 11,26% in 2009, mainly as a result of the significant increase of the number of validated self-checking systems in the processing sector. As in 2008, there was an increase in the number of validated self-checking systems in the primary production sector. Self-checking and the validation of self-checking systems by means of an audit are becoming increasingly popular in food businesses. However, as in 2008, results were less favourable for inspections on self-checking.



Food safety also increased in 2010: + 3,73% when compared to 2009. As in 2009, the increase is mainly due to a rise in the number of validated self-checking systems. However, inspection results were less favourable than in 2009. The results of checks on products were similar to and sometimes better than those of 2009 (e.g. E. coli and Salmonella tests in slaughterhouses and cutting plants). In 2010, there was a significant increase in the number of persons affected by a food borne outbreak, mainly due to norovirus infections. On the other hand, there were less human cases of listeriosis and salmonellosis.

In general, the relevant results show that food safety is at a high level in Belgium, given the very high scores (more than 95% compliance) recorded for a large number of indicators.

The barometer is a simple means to communicate on the state of a very complex situation, i.e. food safety. That is why the food safety barometer should be interpreted with great care. The value shown on the barometer is, indeed, the result of fluctuations of the individual indicators. Hence, the interest of the barometer mainly relates to the long term when the general trend of food safety in our country will become apparent.

2.3. Follow-up of the business plan 2009-2011

The business plan 2009 – 2011 of the Food Agency defines the strategic objectives for the forthcoming years. The plan was approved by the Minister in charge of the Agency, Mrs Sabine Laruelle. It aims, above all, at a safer food chain, but also at the establishment of an Agency that is well accepted by operators and recognized by society.

With a view to evolving from an inspection agency into a public authority serving citizens and society at large, a certain number of initiatives have been put in place, allowing for a more human approach to controls and real administrative simplification. In addition, there will be more emphasis on information and raising awareness among the target groups which are often difficult to approach and among whom numerous non-compliant practices have been found.

The promotion of self-checking in companies remains an extremely important point. In addition to raising awareness and information in companies, several stimuli are planned such as the granting of a visual identification mark (the FASFC smiley) which at present is only issued in the hotel and catering sector – hotels, restaurants and pubs – but which could be extended to the retail sector) and all of this could be backed up by a set of significant financial stimuli (a “bonus-malus” system for the annual contribution).

The new business plan can be downloaded from the FASFC website (www.afsca.be). A paper version is also available. The plan identifies 12 strategic objectives:

1. an ever safer food chain
2. an Agency accepted by the operators and recognised by society
3. a transparent Agency
4. the promotion of self-checking
5. simplification of administrative procedures
6. an Agency that is professional and exacting in terms of results
7. optimal collaboration between public and private sectors
8. constructive and efficient cooperation with other official authorities
9. integrated management of information and data (ICT)
10. guarantees on the quality of services rendered
11. sustainable development at the FASFC
12. a significant role on an international scale.

These strategic objectives have been translated into operational objectives. The process towards the realisation of the objectives can be followed on the website (www.favv.be).

These are some examples of operational objectives that were achieved in 2009 and 2010:

Strategic objective	Operational objective
An ever safer food chain	Organisation of a traceability exercise in the food chain, together with the business sectors
	Organisation of a cross-border crisis simulation exercise (BENELUX level)
	Definition of risk profiles of operators with a view to establishing individual inspection frequencies
An Agency accepted by the operators and recognised by society	Setting up specific training for hotel and catering schools and managers of institutional kitchens
Simplification of administrative procedures	Continuous improvement in the exchange of data with other authorities (Belgian Crossroads bank for Enterprises, National register)
	Establishment of a working-group on administrative simplification
Optimal collaboration between public and private sectors	Modernisation of the health policy and redefining the missions of the animal health associations DGZ and ARSIA with respect to animal health protection, in close cooperation with the business sectors, the Scientific Committee of the FASFC and the VAR
	Improvement in the cooperation with the veterinarians on assignment and the other authorised veterinarians, by means of regular consultation, a newsletter, ...
Constructive and efficient cooperation with other official authorities	Updating the protocol on prior conditions concluded with the Regions
Integrated management of information and data (ICT)	Continuous improvement of the different databases for control (Foodnet, Foodlims, database on microbiological and chemical criteria, ...)
Guarantees on the quality of services rendered	Setting up a survey among consumers and operators
	Extension of ISO 9001 certification for several departments of the FASFC (Communication, Crisis prevention and crisis management, administrative fines, handling complaints related to fees, ...)
Sustainable development	Obtaining EMAS registration for the Central Administration in Brussels, the laboratory in Melle and the PCU of Brabant Wallon
	Including environment impact assessment in the procedures

3

OUR CORE BUSINESS: INSPECTIONS



In addition to the controls within the framework of the control plan, other controls are carried out for different reasons: re-control following a previously unfavourable control, complaints, applications for official approval, an alert message (e.g. RASFF, the European Rapid Alert System for Food and Feed), suspicion of disease, a notification from an operator, export controls, irregularities in case of importation, exportation or intra-Community trade, ...

When a control officer or inspector makes a visit to an establishment, this is called a 'mission'. During such a mission, several 'controls' may be carried out depending on the activity of the operator. The most common controls are "inspections" and "samplings".

There are different types of inspections, for example:

- Infrastructure, equipment and hygiene
- self-checking system
- obligatory notification
- traceability

To ensure that inspections are carried out in an identical manner, "checklists" are used. Each criterion of the checklist receives a particular

score. The checklists are available on the website of the FASFC. During his mission, the control officer completes the checklists. The number of checklists completed corresponds to the number of inspections carried out. As from 2010, operators will have direct access to their details through Foodweb, a new interface between operators and the FASFC.

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.

3.1. Inspections

In 2010, 154.836 inspections were carried out, spread over 48.507 missions involving 39.350 of the total number of approximately 180.000 operators who have been registered; as in 2009, 85% of the inspections were compliant.

Type of inspections carried out between 2007 and 2010

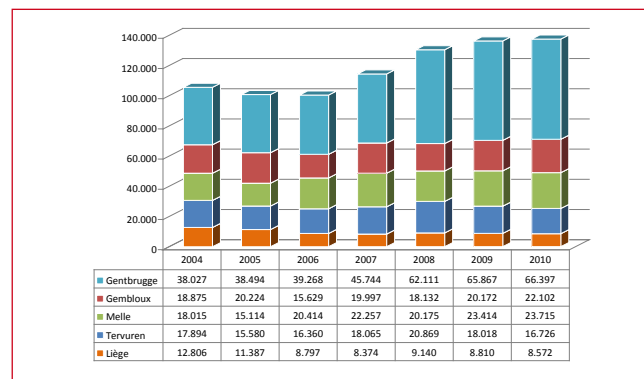
	2007	2008	2009	2010	2010 vs. 2009
Infrastructure, equipment and hygiene	28.014	26.041	36.388	39.222	8 %
Infrastructure and equipment (prior to approval)	551	529	421	349	-17 %
Self-checking system	5.960	7.722	12.417	12.689	2 %
Tracing (identification and registration included)	15.823	18.196	25.523	26.920	5 %
Obligatory notification	6.047	9.989	15.248	16.599	9 %
Packaging and labelling (trade standards included)	6.029	7.662	7.803	8.362	7 %
Packaging material	828	1.213	1.069	1.201	12 %
Waste management	2.992	3.426	4.408	4.060	-8 %
Transport	3.966	1.712	1.913	1.629	-15 %
Smoking ban in restaurants	11.979	5.290	11.738	12.769	9 %
Plant health	2.966	3.036	3.395	3.106	-9 %
Pesticides	921	2.311	2.723	3.360	23 %
Animal health	1.942	2.735	3.161	3.020	-4 %
Animal welfare	7.480	8.788	9.869	10.750	9 %
Medicinal products and guidance	3.174	4.186	5.378	5.852	9 %
Epidemiological surveillance (animals for production)	2.733	3.603	4.261	4.623	8 %
Other aspects	810	171	274	325	19 %
Total	102.215	106.610	145.989	154.836	6 %

The number of inspections increases year after year, thanks to the continuous improvement of the tools put at the disposal of the FASFC staff members, especially computer software. Inspections are carried out with an aim to productivity, quality and objectivity.

3.2. 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 (137.512 in 2010, a 1,1% increase when compared to 2009). In addition to routine analyses, the laboratories of the FASFC are always ready to carry out a greater number of analyses in the event of crisis (alert, increased vigilance, incident...). Each year, they also develop additional analytical methods, depending on the needs of the moment. In 2010 e.g., the FASFC laboratories developed a method for determining and identifying various types of pine nuts.

To ensure fulfilment of analyses on samples taken in the context of its missions, the FASFC also collaborates with approved external laboratories (59 in 2010) which specialise in different areas of analysis, such as for example microbiology, residues and contaminants, additives and phytopathology. Many laboratories apply for FASFC approval, a quality label for performing analyses for operators within the context of their self-checking system. The list of approved laboratories as well as the analyses covered by the approvals is available on the FASFC website www.afsca.be.



In 2010, the FASFC carried out 577.598 analyses on 64.444 samples; 99,3% of them were compliant.

Type of analyses

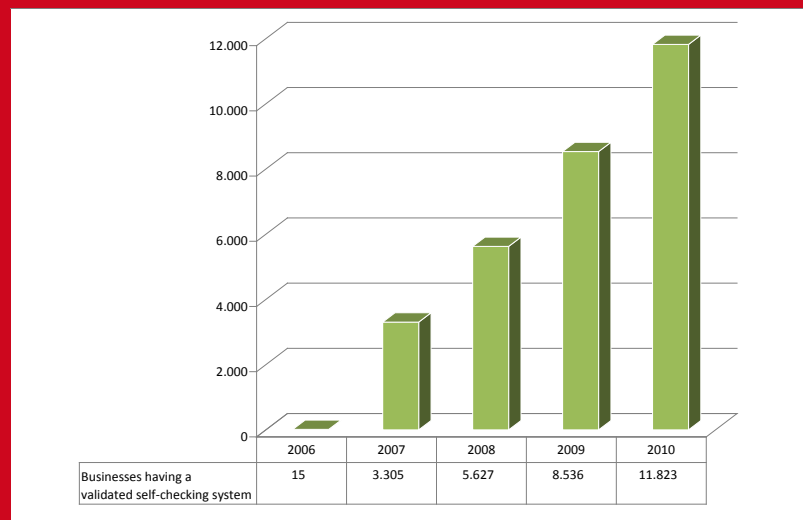
	Samplings in 2009	Samplings in 2010	Analyses (compliance rate in%) in 2009	Analyses (compliance rate in%) in 2010
Quality analyses	2.004	2.189	4.829 (97,3 %)	4.767 (97,2 %)
Analyses on residues and contaminants	12.623	13.192	182.982 (99,7 %)	228.529 (99,8 %)
Analyses on hormones and medicinal products	18.782	19.891	55.450 (99,3 %)	57.898 (99,2 %)
Microbiological analyses	21.487	24.175	55.617 (87,9 %)	49.802 (95,2 %)
Analyses on parasites	1.527	1.419	1.793 (87,2 %)	1.602 (91,9 %)
Analyses on GMOs	264	292	2.330 (99,4 %)	2477 (98,5 %)
Analyses on im-ports, exports and intra-community trade	4.003	4.418	46.079 (99,5 %)	228.143 (99,9 %)
Other analyses	3.933	3.529	4.736 (97,8 %)	4.380 (97,1 %)
Total	60.842	64.444	353.816 (97,7 %)	577.598 (99,3 %)

It is not possible to consider all controls carried out by the FASFC in the context of this report. Full details on controls are included in the extensive version of the annual report that is available on www.afsca.be. Some remarkable results are discussed in the following chapters.

Operators

Operators with an entirely validated (certified) self-checking system	Agro supply	197
	Primary production	10.000
	Processing	425
	Wholesale trade	93
	Distribution	801
	Hotel and catering	198
	Transport	109

Establishments with a validated self-checking system



Controls

	2008	2009	2010
Inspections	106.610	145.989	154.836
Missions	84.025	100.347	112.951
Samplings	64.565	60.842	64.444

Follow-up of non-compliances

	2009	2010
Warnings	12.009	13.431
Measures taken against an operator	614	544
Fines issued	3.528	4.276
Final seizures	1.060	936
Provisional shutdown	167	154
Suspension/withdrawal of approval or authorisation	14	11
Amount of administrative fines	€ 1.818.996	€ 2.176.080



RASFF (European rapid alert system): breakdown of notifications of Belgian origin according to the type of hazard

		In Belgium			Blocked at the border		
		2008	2009	2010	2008	2009	2010
Chemical hazards	Mycotoxins	3	3	4	1	3	13
	Pesticides residues	10	4	3	0	0	7
	Veterinary drug residues	15	27	4	16	38	6
	Heavy metals	7	5	5	0	0	2
	Dyes and additives	3	0	2	1	1	1
	Industrial contaminants (PCBs and dioxins)	7	2	3	0	0	0
	Migration	7	5	0	0	0	0
	Chemical contaminants	3	5	2	0	1	0
Biological hazards	Pathogens and deterioration	22	21	21	2	1	10
Other hazards	Strange objects / substances	4	1	4	0	0	0
	Unauthorised substances	1	0	3	0	0	0
	Unmentioned allergens	2	1	2	0	0	0
	GMOs	1	0	1	0	0	0
	Deficient labelling or certification	0	1	1	0	4	0
	Illegal import	1	0	0	0	0	1
	Irradiation	0	1	0	0	0	0
Total		86	76	55	20	48	40

Import controls

	Number of consignments			Consignments refused		
	2008	2009	2010	2008	2009	2010
Live animals	2.791	2.514	2.889	11 (0,4 %)	8 (0,3 %)	20 (0,7 %)
Foodstuffs	33.398	42.516	38.070	240 (0,7 %)	182 (0,4 %)	189 (0,5 %)
Plants and plant products	4.115	10.491	13.858	103 (2,5 %)	33 (0,3 %)	21 (0,2 %)
Products not intended for human consumption	4.987	4.765	5.451	18 (0,4 %)	19 (0,4 %)	39 (0,7 %)
Total	45.291	60.286	60.268	372 (0,8 %)	242 (0,4 %)	269 (0,4 %)

Role of the FASFC in connection with exports

	2008	2009	2010
Export certificates issued	207.377	203.910	229.264
Foreign delegations received	17	16	24
Agreements concluded with other countries	22 (18 countries)	19 (12 countries)	23 (15 countries)



Visit of a Vietnamese delegation (October 12, 2010)

3.3. Primary production

In 2010, 14.893 missions were carried out in 12.423 farms.

Main controls in primary production

	Controls	Compliant (in%)
Inspections	49.897	96,7%
Traceability, identification and registration included	12.243	96,7%
Infrastructure equipment and hygiene	6.687	98,6%
Obligatory notification	4.122	100%
Self-checking system	550	95,6%
Waste management	330	98,8%
Inspections in the animal sector		
Animal welfare	6.010	96,6%
Medicinal products and guidance	5.841	97,5%
Epidemiological surveillance	4.621	97,1%
Animal health	2.986	95,7%
Inspections in the plant sector		
Pesticides	3.168	87,9%
Plant health controls	3.010	96,7%
Packaging and labelling (trade standards included)	329	97,9%
Samplings	32.561	96,9%

The non-compliances found led to 1033 warnings, 387 fines, 2 procedures of suspension or withdrawal of the approval and 252 seizures (including 401 cattle, 238 sheep, goats and deer, over 500 kg of pesticides, 350 kg of vegetables and fruit and 90 plants).

3.4. Plant diseases

In 2010, the FASFC took more than 5.097 samples of plants and plant products from growers, warehouses, distribution centres, green spaces and forests with the aim of detecting harmful organisms; 93,9% of the samples were free of such organisms. This result makes it possible to guarantee the compliance of our plants and products with legal requirements in an international context.

Potato cyst nematode

On 1 July 2010, the new European control measures for *Globodera rostochiensis* and *G. pallid* came into force. The aim of these measures is to guarantee a better protection of propagating material (seed potatoes, etc. ...) and to limit the parasite population in contaminated zones as well as the spread of the parasite to non-contaminated zones. *Globodera* is harmful to potatoes, the major crop not only in Europe but throughout the world, in all areas with a climate that is appropriate for growing potatoes. That is why third countries require strict guarantees from the plant health authorities with respect to the absence of *Globodera* in rooted plants.

Globodera occurs in a large majority of the production areas and in particular in areas where potatoes are a more traditional crop. In addition to the mandatory control measures in the event of outbreaks, precautionary measures have been laid down that require the cooperation of all those involved in the production, processing, preparing, packaging, ... of potatoes. Given the magnitude of this problem, the FASFC continues to support all useful initiatives that may encourage the entire sector to take part in a comprehensive control strategy.

3.5. Plant protection products

Plant protection products for agricultural use (insecticides, fungicides, herbicides) are intended to protect vegetables from harmful organisms and to destroy undesirable weeds. Their sale and use are strictly regulated: only approved pesticides, of fair marketable quality, and used in conformity with good agricultural practices are allowed. Records should be kept of treatments and only sprayers that have passed the technical inspection may be used.

	2009		2010	
	Inspections	Favourable	Inspections	Favourable
Controls on marketing	763	84,4 %	846	90,7 %
Possession and use by farmers	2.429	85,6 %	3.161	88,3 %

Control results have improved when compared to those of 2009. Most of the offences related to the possession of pesticides which are no longer authorized and to the total or partial absence of spray records; 214 warnings and 210 fines were issued.

In 2010, 2.056 samples of fruits, vegetables and cereals were taken from the Belgian market as part of the search for residues of more than 500 different pesticides: 97,8% of the samples were compliant (absence of residues or compliance with maximum residue limits set by legislation). Fruit and vegetables imported from third countries were proportionally more in excess of MRL (maximum residue limits) than those produced in Member States (95% versus 99%). In September 2008, the MRLs were standardized across the European Union.

The products which were most frequently in excess of the limits are tea and herbal tea, strawberries, grapes, peppers, parsley, peas and beans.

3.6. Feed

As in 2009, the inspection results of 2010 are excellent for the feed sector: 93,7% of the controls on infrastructure, self-checking, hygiene, traceability, packaging, labelling, obligatory notification and of the controls on the compliance with requirements for additives and medicated feeding stuffs were favourable.

3.7. Animal diseases

3.7.1. Health policy

In Belgium, animal disease control has been in place since many decades. For most of the diseases, control is based upon mandatory official control programmes. The Belgian health policy depends on a certain number of interconnected factors:

- the status that our country has been declared officially free from certain diseases (e.g. leucosis since 1999, brucellosis and tuberculosis since 2003)
- trade relations with some countries that do not have a satisfactory status for some diseases, making it necessary to monitor the movements of animals from these countries
- implementation of the OIE standards (World animal health organisation)
- the possible occurrence of emerging diseases.

In December 2010, an outbreak of brucellosis was detected during an abortion investigation. Thanks to the prompt response of the FASFC, the official free status of Belgium was not threatened.

The FASFC entrusts the animal health associations with a large part of this health surveillance, resulting in an annual cost of more than 7 million Euros.

In order to guarantee the sanitary safety of Belgian livestock on the national as well as the international level, the FASFC made several decisions:

- analyses to be performed on bovine animals coming from Member States that are not officially free from the diseases at the time of their entry and during the next winter campaign
- a winter campaign involving the taking of blood samples from randomly selected animals for the detection and the evaluation of the seroprevalence of diseases
- an epidemiological investigation and analyses in the case of abortion in bovine animals and small ruminants
- the creation of a serotheque (serum samples from the winter campaign) in order to allow retroactive analysis
- the analysis and follow-up of new developments related to emerging animal diseases (such as BVD, IBR, Q fever, bluetongue, West Nile virus)..

Thanks to this new approach on animal health policy, Belgium may both perpetuate its status as 'free from' country and extend the scope of its animal health policy.

Investigation of abortion incidents

The health policy provides for a thorough investigation of abortion incidents in bovine animals, sheep or goats, including tests on a wide range of pathogens in addition to the mandatory brucellosis examination prescribed by the law.

In late November 2010, a brucellosis outbreak was detected during the investigation of an abortion incident in the province of Liège. The disease had not been detected in Belgium for 10 years. All animals belonging to the same herd were subjected to mandatory slaughtering and an extended epidemiological investigation was carried out. 146 contact herds were serologically monitored and an extended examination was carried out on bulk milk samples of dairy herds. Eventually, no new cases of brucellosis were detected. The origin of the infection could not be established. Anyhow, the importance of investigating abortion incidents with a view to early detection of a re-emergence of bovine brucellosis was made clear.

In 2010, 6.650 abortion incidents were investigated. The investigation was done by means of tests on serum of the mother animal and virological and bacteriological tests on foetus material or placentas. In 4,596 cases there was a foetus. The presence of a foetus significantly increases the probability of detecting a causative agent.

The following agents have also been detected: Bovine Viral Diarrhoea (BVD), Infectious Bovine Rhinotracheitis (IBR), Leptospirosis, Neosporosis, Q fever, Neospora caninum, bluetongue, yeasts and moulds, Arcanobacterium pyogenes, Escherichia coli, Salmonella spp. and Listeria monocytogenes.

In general, one may say that in 40% of the investigations of abortion incidents an agent could be detected that most probably caused the abortion. The experience acquired in 2010, the continuous adjustment of abortion investigations, the optimization of the examination methods and the updating of the list of animal diseases for which tests should be done are likely to result in a further increase of this rate in the years to come.

3.7.2. Equine infectious anaemia

In 2010, equine infectious anaemia was detected for the first time. The FASFC carried out an extended investigation in order to trace the 2.085 horses that had been imported from Romania into Belgium since 2007.

In all, 7 outbreaks were detected; all the infected horses originated from Romania. The infected animals were slaughtered or euthanized, the holdings were subjected to a ban on movements and the remaining horses were serologically monitored. These measures were repealed when absence of the infection was proved 3 months after removal of the infected animal. A new ministerial decree intended to facilitate the control of this disease was published on 27 October 2010.



3.7.3. Trichinella: a new status for Belgium

In Belgium all pig carcasses intended for intra-Community trade or export have been systematically tested for the presence of Trichinella since 1979. No larvae having been detected ever since 1979, Belgium submitted an application for obtaining the status as an “area with negligible risk of Trichinella in swine” to the European Commission

Late 2010, the Member States decided unanimously to grant this status to Belgium. So now, Belgium has in this respect joined Denmark which was the first Member State to obtain this status (in 2007). Thanks to this status, detection tests may be reduced to a risk-based number. In the coming years, tests may be confined to breeding animals (sows and boars) and pigs with access to open-air runs (organic and “open air” pigs).



3.8. Identification and registration of animals

In 2010 6.779 controls were carried out on the identification and registration of animals. As in the past years, more than 95% of the control results were compliant. Most of the problems related to holdings with sheep, goats and deer. The situation in these holdings does not show any improvement.

3.9. Animal welfare

In 2010, 10.744 inspections (against 9.869 in 2009) related to animal protection and animal welfare were carried out on 5.744 farms, slaughterhouses and during the transport of animals for slaughter; as in 2009, these showed a non-compliance rate of 3%.

3.10. 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 contami-

nated by pathogenic agents, or which contain residues of veterinary medicines, pesticides or contaminants. The inspection is carried out by an official veterinarian on assignment.

	Carcasses inspected	Carcasses seized
Cattle	503.277	1.681 (0,3 %)
Calves	334.013	446 (0,1 %)
Pigs	11.924.052	27.901 (0,2 %)
Horses	8.970	44 (0,5 %)
Sheep	143.196	140 (0,1 %)
Goats	7.962	11 (0,1 %)

In addition to the inspection itself, the official veterinarian carries out inspections related to food chain information, 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. In 2010, staff members of the FASFC carried out 2.533 inspections in the 113 slaughterhouses. More than 94% of the inspections related to obligatory notification, traceability, identification, registration and waste management were favourable. The compliance rate amounted to 83% for self-checking inspections and to 68,3% for hygiene inspections.

3.11. Food processing

In 2010, 3.672 missions were carried out for 3.066 operators in industrial establishments processing foodstuffs of plant origin, meat, fishery products, milk and egg products.

The most important controls related to processing are:

Inspections	18.265	92,6 %
Infrastructure, equipment and hygiene	5.492	90,4 %
Packaging and labelling	2.636	96,4 %
Traceability	2.155	96,5 %
Obligatory notification	2.569	97,9 %
Self-checking system	2.432	79,4 %
Waste management	1.358	97,9 %
Transport	1.623	95,8 %
Samplings	12.672	96,3 %

Non-compliances led to 657 warnings, 68 fines and 2 provisional shutdowns, 7 procedures for withdrawing an approval and 11 final seizures (398.673 litres of bottled mineral water, 10.275 litres of oil and fats, 1.400 litres of eggs and egg products, 21.845 kg of poultry meat, beef and pork, 100 kg dietary foods and food supplements and more than 3 tons of other products).

3.12. Hotel and catering, institutional kitchens, retail and wholesale traders

In 2010, 14.189 missions were carried out in 13.743 hotel and catering establishments, 2.160 missions in 2.122 institutional kitchens, 6.773 missions in 6.574 retail trade businesses and 164 missions on 162 wholesale traders in food.

	Infrastructure, equipment & hygiene	Favourable	Self-checking system	Favourable	Obligatory notification	Favourable	Traceability	Favourable
Hotel and catering	13.006	57,0 %	4.576	29,2 %	4.686	93,3 %	4.398	85,9 %
Institutional kitchens	2.166	62,2 %	1.182	49,3 %	1.290	96,3 %	1.316	89,9 %
Retail trade	7.020	52,2 %	3.433	60,0 %	3.410	94,9 %	3.303	88,7 %
Wholesale trade	147	64,6 %	51	54,9 %	67	91,0 %	109	84,4 %

86,4% of the controls on the smoking ban in hotel and catering establishments were favourable (against 92,5% in 2009); the increased rate of non-compliance is the result of a change in regulations that came into force on 1 January 2010.

In all, 96,2% of the samples tested were compliant.

Non-compliance led to 10.365 warnings, 2.851 fines, 174 measures against other operators, 150 provisional shutdowns, 8 procedures for the suspension or withdrawal of approvals and 516 seizures (5.500 kg meat, 5.000 kg fishery products, 2.500 kg cereals and bakery products, 2.000 kg vegetables and fruit, 500 kg milk and milk products and more than 27 tons of other products).

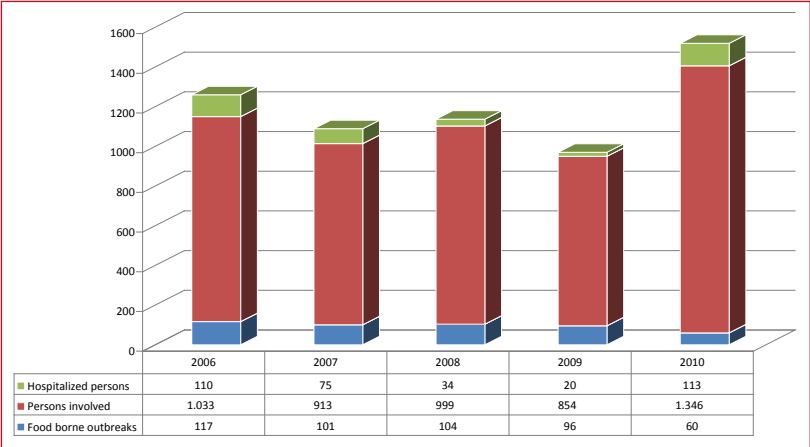
Through cooperation with the hotel and catering business federations, the Agency aims at increasing the hygiene level in restaurants wherever that is required. After the bonus (a contribution discount for restaurants with a certification) and the smiley, the FASFC introduced a new incentive: an alternative for administrative fines.

This applies to official offence reports issued to operators of the hotel and catering business sector with a FASFC authorization after 1 January 2011. For those cases, the FASFC foreseen possibility of exoneration of the administrative fine if the operator commits himself to follow a training course set up by the information cell of the FASFC or in cooperation with the distinct hotel and catering business federations.

3.13. Foodborne outbreaks

Food borne outbreaks are intoxications caused by the consumption of contaminated food or water. The term food borne 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.

History of foodborne outbreaks notified



The main cause of foodborne outbreaks in 2010 were:

- Norovirus in fruit salad, minced meat, soup, chocolate mousse: 15 incidents resulted in 429 sick people and 25 hospitalizations
- *Stafylococcus* and *Bacillus cereus* in prepared chicken meat and in rice: 4 incidents resulted in 60 sick people and 31 hospitalizations
- *Salmonella* in merguez sausages: 4 incidents resulted in 48 sick people and 14 hospitalizations.

3.14. Crisis prevention and crisis management

For the FASFC, crisis prevention and crisis management are fundamental. Animal disease prevention is an essential part of the activities of the department for crisis prevention and crisis management. These activities involve, among other things, taking part in the development and the follow-up of monitoring programmes for enzootic animal diseases and zoonoses (animal diseases that may also affect humans) and for emerging or exotic animal diseases and zoonoses (such as Q fever, West Nile fever).

Over the last 10 years, the FASFC acquired extended expertise in incident management. Fortunately, the Agency did not have to face any major

incidents in 2010. The FASFC set up 3 exercises in 2010 in order to maintain alertness:

- a tracing exercise in the poultry sector, in cooperation with the branch organisations
- an exercise on Benelux level with simulated outbreaks of foot and mouth disease (a highly contagious animal disease in cattle, small ruminants and swine) in cooperation with the Dutch and the Luxembourg authorities and the Benelux secretariat
- a cross-border field exercise set up in cooperation with Germany and Luxembourg on the collection and processing of milk from risk areas with respect to foot and mouth disease.

As a matter of fact, good incident management can only be achieved when all parties involved are sufficiently prepared for all problems that are likely to arise.

The results of the exercise show that operators are capable of conducting a tracing operation. However, it would appear still necessary to raise their awareness as to the importance of communicating the information in a correct and prompt manner to the next operator, especially for operators who are active in the final stages of production.

In addition, the exercise incited the FASFC to review the internal procedures for the follow-up of tracing of incidents involving a chemical contaminant.

Finally, the exercise resulted in a range of suggestions for improving cooperation as well as the approach towards outbreaks of such animal diseases as foot and mouth disease.

The above-mentioned exercises make it possible to raise the awareness of the distinct actors of the food chain, to improve the cooperation with other authorities and the approach towards incidents, and hence to manage incidents in an effective way.

3.15. Fighting fraud

With a view to 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,...).

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

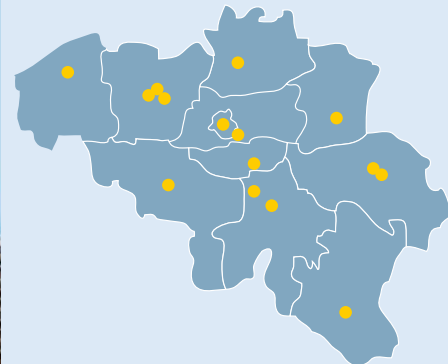
- the Multidisciplinary « hormones » cell (MHC)
- the Interdepartmental Commission for the coordination of fraud control in economic sectors (ICCF)
- the Interdepartmental coordination cell for food safety inspection (ICVV)
- the Multidisciplinary fraud control cell for the safety of the food chain (MFVV) that is chaired by the FASFC.

Fighting fraud

	2008	2009	2010
Fraud investigations	322	260	237
Involvement in roadside inspections	18	20	27
Specific actions (food supplements, horses...)	20	13	17
Transfer of information to other authorities	109	126	200
Coordinated actions undertaken with other authorities	781	723	819
Offences	245	294	187

4

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: voorlichtingvulgaris@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
T 061/21 00 60 – F 061/21 00 79
Info.LUX@afsca.be
- 8
- PCU Namur
Chaussée de Hannut 40, 5004 Bouge
T 081/20 62 00 – F 081/20 62 02
Info.NAM@afsca.be



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	
FASFC laboratories		
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 Louis Boumal 5, 4000 Liège 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	

2010

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



Federal Agency
for the Safety
of the Food Chain

CA-Botanique
Food Safety Center
Bd du Jardin botanique 55
B-1000 Brussels
T +32 (0)2 211 82 11
F +32 (0)2 211 82 00

www.afsca.be
info@afsca.be

