







The Belgian Federal Agency for the Safety of the Food Chain





Editor in charge

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

Text

Yasmine Ghafir - Paul Coosemans

Graphic design & layout

FASFC Communication service (Gert Van Kerckhove – Jan Germonpré)

Print

Cartim, Gentbrugge

Translation

FASFC Translation department

Legal depot: BD 54.197

© FASFC – June 2010

Sources should be cited when using quotes

This report also exists in French, Dutch and German.

A full report containing all activities of the FASFC in 2009 is available on www.afsca.be

Printed on FSC compliant paper

Table of contents

Introduction	8
Our task: from farm to fork	10
Our values	12
Business plan 2009-2011 for the Food Agency	12
Our resources	13
Structure of the FASFC	14
The FASFC wins 2 e-Gov awards!	15
International relations	16
Information service of the FASFC for the benefit of business operators	17
Business operator satisfaction poll	18
Sustainable development at the FASFC	20
FASFC management	21
The core process of the FASFC	22
Our core task: controls	26
Inspections	28
Analyses	30
Plants and plant products	31
Plant diseases	31
Plant protection products	33

Accidental GMO contamination of linseed imported from Canada	34
Feed	35
Animals and animal health	35
Animal diseases	35
Identification and registration	38
Animal welfare	38
Food	39
Slaughter	39
Food processing	40
Additives	40
Horeca, institutional kitchens, retail and wholesale traders	42
Contact materials	44
Food borne outbreaks	
Crisis prevention and crisis management	46
Fighting fraud	50
Action on dietary supplements	51
Conclusions	52
2009 in figures	54
17 addresses of the FASFC	

Introduction

Dear Readers,

The Belgian Food Agency started its activities in 2002 but was legally set up in 2000 and may therefore celebrate its 10th anniversary.

In this annual report on 2009, we look back on the achievements that have been made since the serious food safety incidents that led to the founding of the FASFC by the Federal Act of 4 February 2000. At the same time, we must admit on this occasion that in some sectors many targets have not yet been reached, more particularly in the sectors located close to consumers in the food chain.

The basic principles for preserving the safety of the food chain are well known and the European basic regulations have been thoroughly reviewed since the "general food law" was adopted in 2002.

Implementation of these principles, however, remains difficult, especially for smaller businesses that consider the standards and procedures rather as "administrative harassment" and less as an argument to keep their customers satisfied and to avoid the tough economic consequences that may result from non-compliances. In the occurrence of fraud or when public health is at risk, the Agency must act firmly but when performing daily inspections it must also show some educational talents.

One of the basic objectives put forward in the business plan for 2009-2011 is to shift the FASFC into an Agency that is accepted by operators and recognised by society.

The survey conducted among nearly 30 000 operators only strengthened our conviction that our inspectors and control officers are, in general, seen as professional actors who abide by their rules of conduct.

The number of businesses having a certified self-checking system increases slowly but steadily. The bonus – malus rule applied to the annual contributions is an important incentive in that respect.

Belgian products are among the safest in the world, as is shown by the results of 350 000 tests performed on more than 60.000 samples.

An even more convincing finding is that 99,7 % of the 183 ooo tests on residues and contaminants showed compliant results although according to the scientific basis of our control programme our efforts should concentrate on contaminants and risk sensitive foods.

Thanks to the high reliability of our computer applications we are now able to develop a tool that allows us to measure the development of the safety level of our food chain in an objective manner and to compare our situation to that in other countries.



This so-called food safety barometer was developed in co-operation with the Scientific Committee of the FASFC and will be presented at the international symposium that is to be held on 17 November 2010 on the occasion of the Belgian presidency of the European Union.

I hope you will enjoy reading this report!

Gil Houins,

Chief Executive Officer



Our Task: From Farm to Fork

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.

The Belgian Federal Agency for the Safety of the Food Chain (FASFC) is a federal executive agency with authority on the whole Belgian territory (in 2009, it came under the authority of the Minister of Agriculture). In accordance with the Federal Act of 4 February 2000, the FASFC is responsible for laying down, implementing and enforcing measures related to the assessment and the management of risks that may affect the health of consumers, but also the health of animals and plants.

The major tasks of the FASFC are: 4° integrating and designing

- 1° controlling, testing and inspecting foodstuffs and raw materials thereof at all stages of the food chain
- 2° controlling and inspecting the production, the processing, the storing, the transporting, the marketing, the importing/ exporting of products as well as the locations where these activities take place
- 3° registering operators and establishments exercising activities that come under the authority of the FASFC as well as issuing, suspending or withdrawing approvals and authorisations required to exercise certain activities in the food chain

- "integrating and designing identification and tracing systems for foods and their raw materials in the food chain and controlling these systems
- 5° gathering, classifying, managing, filing and distributing all information related to its task
- 6° working out and implementing a policy of prevention, awareness-raising and information, in consultation with Communities and Regions
- 7° supervising the application of legal provisions by all components of the food chain, from agricultural input (fertilizers, feed, plant protection products) to catering businesses and retail trade.

Our Values

For the staff and the organization as such, the FASFC particularly attaches great importance to the following values:

- professionalism
- integrity
- · openness and transparency
- polyvalence
- · participation
- · equity.

Among the objectives of the FASFC may also be mentioned:

- high effectiveness
- optimal management of resources
- commitment to partners (consumers, operators, sectors, other public authorities).

Business plan 2009-2011 for the Food Agency

The new business plan for 2009 – 2011 defines the strategic objectives for the forthcoming years. The plan was approved by the Minister in charge of the FASFC, 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 a 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 noncompliant practices have been observed.

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 is only issued in the HORECA sector – hotels, restaurants and pubs – for the moment 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. These are:

- 1. an ever safer food chain
- an Agency accepted by the operators and recognized 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
- optimal collaboration between public and private sectors
- 8. constructive and efficient cooperation with other official authorities
- 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 achievement of which can be followed on the FASFC website, www.afsca.be.

Our Resources

To fulfil its mission in 2009, the FASFC used the following resources:

- 1.328 staff members, of whom 556 inspectors and control officers, appointed in 11 provincial control units (PCUs)
- 5 internal Laboratories accredited according to ISO 17.025
- a network of 57 external Laboratories and 10 national reference laboratories
- a budget amounting to 183 million €
- solid co-operation with police, customs and other public authorities.

The central department employs 453 staff members who are mainly responsible for:

- assessing the risks that may affect the safety of the food chain
- consulting national and international sectors and authorities, such as the European Commission

- laying down working regulations
- international relations with third countries
- drawing up the control, inspection and analysis programme on the basis of the risk analysis
- organizing controls on the spot (control plan)
- co-ordinating, approving laboratories and performing 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
- co-ordinated investigations related to fighting fraud.

Structure of the FASFC

Chief Executive Officer

Secretariat of the advisory committee
Internal audit, quality, prevention and protection at work
Communication and contact point
Prevention and management of crisis

Control policy

Protection of plants, safety of plants and feed
Animal health and safety of animal products
Food: processing and distribution
International affairs
Databases and tracing
Secretariat of the scientific committee

Control

Central services

Primary production – Processing

Distribution – Approvals

Import & Export, notifications

Inspection services

National unit of implementation and control

11 provincial control units (PCUs)

National investigation unit

Laboratories

Central services

FASFC laboratories

Ghent, Tervuren, Melle, Liège and Gembloux

Corporate services

Staff & organisation

Financial service and budget

ICT

Logistics and sale

Legal service

The FASFC wins 2 e-Gov awards!

Each year, the award is given to a public authority that reached a remarkable achievement owing to IT-driven services The FASEC wins the award for its Sanitel **application.** Sanitel is the new electronic identification and reqistration system for farm animals that allows to identify an animal and to follow it from the farm on which it was born, to all farms where it has been staying and finally to the slaughterhouse where the inspection results are added to the system in order to make all information on the animal available at a central level.

Sanitel was given a first award in the category "projects intended to improve the services rendered to businesses" at a federal level and, as a crowning touch, also received the "Champion Award 2009" for the best project across all categories.

Some years ago, the need for a thorough recast of Sanitel became obvious. The new Sanitel, also known as Sanitrace, was developed in cooperation with the animal health associations DGZ and ARSIA. Sanitel is not used only by staff members of the FASFC but also in all slaughterhouses, by inspectors, by DGZ and ARSIA. To achieve full traceability, the rendering plant is also connected to system, in addition to traders and markets. The Regions are also given direct access to Sanitel and local authorities may manage the data on private slaughtering. A simple internet connection is all that is needed to use the system. Each day, more than 100 000 operations are carried out in this database Sanitel is available 24 hours a day and 7 days a week.



In Peking, on 7 April 2010, Minister Sabine Laruelle signed a protocol with her Chinese colleague on the export of pork meat to the People's Republic of China.

This protocol was the success that crowned 5 years of efforts made by the FASFC. It lays down the sanitary and administrative framework related to exports and will be followed by an inspection on the premises of Belgian would-be exporters.

In 2008, 47 Belgian businesses slaughtered over 10 million pigs in all; hence, the Chinese market could be a very interesting opportunity for our operators.

International relations

In 2009, new bilateral agreements were concluded with 13 countries and new certificates drawn up:

- South Africa: export of pigs
- Algeria: export of bumble bees
- Argentina: export of gelatine made from pig skins and intended for food production and viniculture
- Canada: export of homing pigeons
- Colombia: export of frozen pig semen and export of breeding and fattening pigs
- Croatia: export of pork, beef, poultry meat, rabbit meat, fishery products, milk and egg products
- United States: export of horse semen
- India: export of apples and pears
- Israel: export of pig semen
- Japan: export of live birds and approval of a quarantine/gathering centre
- Russian Federation: export of slaughtering pigs
- Ukraine: export of breeding pigs

- · Philippines: export of beef
- People's Republic of China: export of gelatine from pigs and of bovine semen.

Moreover, the FASFC received 16 foreign delegations and 8 missions of the Food and Veterinary Office (FVO) of the European Commission. The FVO carries out inspections on the implementation of European rules on food safety by the Member States and in countries exporting to the European Union.

Information service of the FASFC for the benefit of business operators





Since 1 September 2008 the information service of the FASFC has tried to help operators of the food chain with activities in the catering sector (restaurants, caterers, cafés) or the retail sector (bakers, butchers, grocers, itinerant traders, ...) to meet legal requirements.

Food safety provisions are laid down in an effective, yet very specific legislation dealing, among other things, with selfchecking, obligatory notification requirement and traceability, authorizations and registrations.

Through the information service, the FASFC intends to help operators to gain a better insight into regulations and to implement them in their business, e.g. the rules on self-checking. In that way, the information service helps to improve hygiene in these sectors. Certified self-checking is fully advantageous: improved safety of the food chain, lower FASFC contributions, and, for HORECA businesses, possibility to apply for and display the FASFC Smiley.

The information service:

- evaluates the need for information in the distribution sector
- sets up training for groups of operators
- supplies assistance for publications

- is in charge of the educational aspect of public events (shows, exhibitions) in which the FASFC takes part
- gathers relevant information and creates a database with questions and answers for the benefit of the entire sector.

Since the service was set up in 2008, it has organized 78 information sessions attended by 2396 people with activities in institutional kitchens, bakeries, restaurants, retail trade businesses, selling farm products, hotel schools,... The information service also set up information sessions for traders, within the context of pre-announced inspections (see page 43).

Business Operator Satisfaction Poll

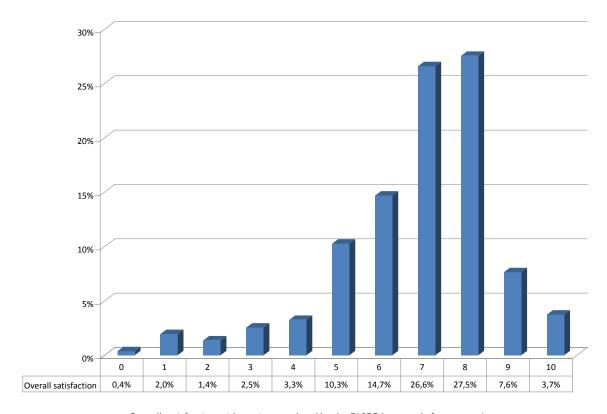
The explicit ambition of the Food Agency is to fulfil its social task in the best possible conditions. Within that context, it aims the FASFC as useful to society, at gaining large-scale social recognition. That is why the business plan for 2009-2011 of the CEO of the FASFC stipulates that a survey shall be conducted in three successive years among business operators, consumers and FASFC staff members.

So, at the end of 2009 a widescale independent survey was conducted among business operators that are inspected by the FASFC. Over 6.000 operators that had been inspected in the course of the 12 months preceding the survey actually took part in this effort, i.e. a participation ratio of 21 %.

The results point to a most positive evaluation of the FASFC: 93 % of the operators consider 87 % are of the opinion that the FASFC acts with professionalism and according to 73 % of them the FASFC contributes to improving their activities.

More than 90 % of the respondents are pleased with the way inspections are conducted and with the work done by inspectors.

The full report on this satisfaction poll is available on the website www.sondagepeiling.be.



Overall satisfaction with services rendered by the FASFC (on a scale from 1 to 10)

Sustainable Development at the FASFC

FAVV op weg naar **AFSCA** en route vers



From the start (in 2006), activities related to sustainable development have mainly relied on the voluntary commitment and enthusiasm of a large group of staff members of the central administration (steering committee) and a large network of equally enthusiast staff members of the PCUs and the laboratories. In addition, many staff members that are not part of the steering committee are willing to lend a hand when special events take place.

Ever since the beginning, the actions in the field of sustainable development were actively supported by the management, e.g. by providing facilities for the organization of the annual Day of Sustainable Development.

In 2009, sustainable development activities were given a more official character. On 9 February 2009 the Management Committee decided to entrust the Steering Committee for Sustainable Development with the guidance of the EMAS project. As a matter of fact, the FASFC is determined to get EMAS registration in 2010 for the central administration, one of the provincial control units and 3 of its 5 laboratories. The intention of the FASFC is to get EMAS registration for all of its entities at a later stage.

Apart from EMAS project guidance, the main activities developed in 2009 were:

- organization of a low energy day (13 February);
- annual Day of Sustainable
 Development (13 October)
 on the subject "Home" with
 projection of the documentary film "Home" and a highly
 valued exhibition on sustainable building/dwelling.

There was also the publishing of some information leaflets on separate waste collection and on EMAS (in 12 questions and answers). On several occasions, announcements were made covering external events and initiatives, such as Earth Day.

FASFC Management



Herman Diricks,
Director general
Control Policy

Gil Houins, ChiefExecutive Officer
(CEO)

Véronique Berthot,Director general
Corporate Services

Geert De Poorter,Director general
Laboratories

Jean-Marie Dochy,Director general
Control





The FASFC continuously oversees that the processes and their products comply with the requirements laid down in regulations. Inspection of equipment and hygiene measures implemented on the premises, controls of 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 main process of the FASFC is cyclical and consists of 3 stages:

- each year, the FASFC drafts

 a control programme based
 upon a risk assessment. This
 programme is composed of 2
 parts: sampling and inspection
- 2. the control plan is then translated into a planning of all control activities that sets the 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 the analyses. Information is also received from businesses in relation to the obligatory notification, the European Rapid Alert System (RASFF) and complaints from consumers.

Inspection reports and results of analyses are used to make risk assessments and require a regular, sometimes immediate, adjustment of the programmes to maximise hazard management. In this respect, the expertise of the Scientific Committee of the FASFC is of vital importance.

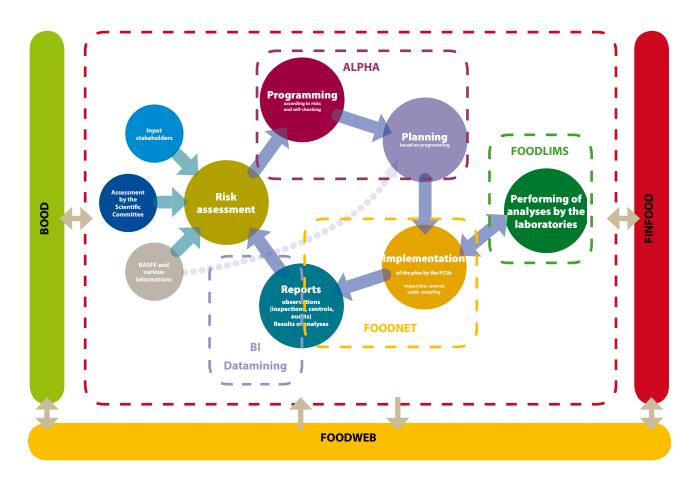
IT, the spine of the FASFC

Ever since the FASFC was set up, in 2000, it has gathered and managed data related to its tasks. The FASFC inherited the databases of the distinct inspection services that formerly existed and developed a logical structure for them. This "spine" consists of several interconnected links that are necessary to achieve an optimal organization of controls based upon risk analysis:

- registration of the operators of the food chain: BOOD
- translating the control programme into a control and analysis plan for the 11 provincial control units (PCUs):
 ALPHA
- recording control missions and the respective findings:
 FOODNET
- recording analysis results:
 FOODLIMS
- registration and traceability of farm animals: SANITRACE

- the CRM (Customer Relationship Management) or operators' platform – FASFC: FOOD-WEB, fully in progress, will simplify the steps to be taken by operators and give them access to the information on their business that is recorded in the FASFC databases
- FASFC human resources database: **DEBOHRA**
- billing related to the funding of the FASFC: FINFOOD and ADMINLIGHT
- use of the data of all databases: BUSINESS INTEL-LIGENCE or BI.

The working procedures laid down within this context helped to achieve an excellent and generally recognized level of professionalism.



The core process and the integrated IT system of the FASFC: from programming to planning and reporting



In addition to the controls within the framework of the control plan, controls are carried out for different reasons: re-control following a previously unfavourable control, complaints, request for official approval, RASFF, suspicion of disease, obligatory notification, export controls, irregularities in case of importation, exportation or inter-community trade,...

When a control officer or inspector carries out 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 of one or more substances or 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. These can be found on the FASFC website. During his mission, the inspector completes these 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, plants or foodstuffs, one or several samples are taken and then analysed to detect the presence micro-organisms.

Inspections

In 2009, 100.347 inspections were carried out, spread over 51.336 missions involving 36.682 of the total number of approximately 170.000 operators registered. 85 % of the inspections were compliant.

Types of inspections carried out between 2007 and 2009

Items controlled (scope)	2007	2008	2009	2009 VS 2008
Infrastructure, equipment and hygiene	28.014	26.041	36.388	+ 40%
Infrastructure and equipment (prior to approval)	551	529	421	- 20%
Self-checking system	5.960	7.722	12.417	+ 61%
Tracing (identification and registration included)	15.823	18.196	25.523	+ 40%
Obligatory notification	6.047	9.989	15.248	+ 53%
Packaging and labelling (trade standards included)	6.029	7.662	7.803	+ 2%
Packaging material	828	1.213	1.069	- 12%
Waste management	2.992	3.426	4.408	+ 29%
Transport	3.966	1.712	1.913	+ 12%
Smoking ban in restaurants	11.979	5.290	11.738	+ 122%
Plant health	2.966	3.036	3.395	+ 12%
Pesticides	921	2.311	2.723	+ 18%
Animal health	1.942	2.735	3.161	+ 16%
Animal welfare	7.480	8.788	9.869	+ 12%
Medicinal products and guidance	3.174	4.186	5.378	+ 28%
Epidemiological surveillance (animals for production)	2.733	3.603	4.261	+ 18%
Other aspects	810	171	274	+ 60%
Total	102.215	106.610	145.989	+ 37%

From 2008 to 2009, the number of inspections increased by more than one third. This increase is due mainly to the continuous improvement of the tools that have been available to the staff members in recent years:

- checklists, that are the basic documents of an inspection, have been regularly amended and corrected to make them more effective
- the IT applications put at the disposal of control officers were also given much attention, both with respect to the quality of hardware and the quality of software (Foodnet).
 This resulted in the development of "real time" applications
- the methods used for the registration and identification of operators have also been improved.

In the field of human resources, efforts were focused on the guidance of control officers, communication, training, awareness raising on various aspects of contacts with people undergoing controls.

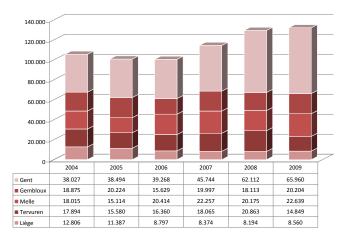
Each year, targets are set for the provincial control units and an evaluation is carried out by means of key performance indicators (KPI). These KPIs include a number of measurable parameters, such as time and distance. Both quality and productivity are definitely targets to be achieved in inspections.

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. In addition to routine analyses, the laboratories of the FASFC are always ready to carry out a greater number of analyses in case of crisis (alert, increased vigilance...).

To ensure fulfilment of analyses on samples taken in the context of its missions, the FASFC also collaborates with approved external laboratories (57 in 2009) which specialise in different areas of analysis, such as, for example, microbiology, residues and contaminants, additives and phytopathology. The list of these laboratories, as well as the analyses covered by the approvals, is available on the FASFC website www.afsca.be.

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 the website www.afsca.be. Some striking results are discussed in the following chapters. These results are also given in the last chapter, "2009 in figures".



History of the number of analyses carried out by the FASFC laboratories

Plants and plant products

Plant diseases

In 2009, the FASFC took more than 9.000 samples of plant products and plants from growers, warehouses, distribution centres, green spaces and forests with the aim of detecting harmful organisms. This is done in order to guarantee the compliance of our plants and products with legal requirements in an international context.

Bacteria in potato crops

Brown rot and ring rot are subject to intensive surveillance, especially the production of seed potatoes. Six suspicious cases were found in 2009, three of which were confirmed:

- 2 batches of seed potatoes with suspicious results for ring rot were notified by the Slovenian authorities; the measures could be lifted after a visit of the Belgian expert and the negative result of a confirmatory test one and a half month later. By means of precaution, the grower however decided to destroy the suspicious batch as well as the other potatoes in his possession.
- 1 batch of ware potatoes was analysed in Belgium; the biotest did not allow to confirm the suspicious case and the batch was released. Following these repeated false positive results the FASFC asked the European Commission to consider a change of analytical procedures.
- 3 confirmed cases of infection, i.e. 2 cases of brown rot and 1 case of ring rot (one batch of farmer's seed potatoes and 2 batches of ware potatoes). All measures were taken with a view to complete eradication of the bacteria: destruction (by biomethanisation) or full processing of the infected batches, related batches or batches that have been into contact with the infected batches. A ban on the use of the fields of origin had to be applied.

Asian longhorned beetles

Asian longhorned beetles are large exotic insects that attack, weaken and kill many species of broadleaf trees. They are quarantine organisms.

Eradication of these insects is mandatory. In spite of the official measures taken in 2008, the Asian longhorned beetle (Anoplophora chinensis) was still found in consignments of young shrubs imported from China by several Member States of the EU (Cyprus, Germany, the Netherlands...).

Belgium's direct imports of young shrubs are insignificant and no insect or symptom that might reveal the presence of these beetles has been found. Most of the Belgian supplies come from the Netherlands. Recently, some outbreaks have been found on trees in private or public gardens located in an area with tree nurseries.

So, it is possible that the Asian longhorned beetle has already been introduced into Belgium as a result of the very intensive intra-Community trade. An information and awareness raising campaign will be set up in 2010 in order to increase vigilance and to make the sector aware of the problem; early detection and notification are absolutely necessary with a view to eradicating outbreaks.



Plant protection products

Plant protection products (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. There is also technical control of sprayers.

	Inspection missions	Compliant
Marketing	763	84,4 %
Possession and use by farmers	2.429	85,6 %
Possession and use by local authorities	25	60,0 %

Most of the offences related to the storing of pesticides which are no longer authorised: 217 warnings and 206 fines were issued for non-compliance with the regulations.

In 2009, 1.814 samples of fruits, vegetables and cereals were taken from the Belgian market as part of the search for residues of 376 different pesticides; 94 % of 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 levels) than those produced in Member States (91 % versus 96 %). The MRLs are standardized across the European Union.

The main fruits which exceeded the MRLs appeared to be strawberries, passion fruits and small fruits. The main vegetables exceeding the MRLs were hot peppers, giant pumpkins, celery, leek, spinach and parsley.

The situation is rather reassuring, as stated by the Scientific Committee of the FASFC in 2010: "generally speaking, chronic exposure of the Belgian adult population is under control, even for high or frequent consumption of fruit and vegetables. For most of the pesticide residues under examination, exposure is 100 times less than the acceptable daily intake". For children from 2 to 5, it is recommended to peel and cook fruits. An extra study that focuses specifically on that group of consumers is recommendable."

Accidental GMO contamination of linseed imported from Canada

In September 2009, Belgium was informed by the RASFF (rapid alert system) of the detection by German authorities of a contamination with transgenic linseed of some bakery products. The inquiry and the tests showed that the contamination was due to consignments of linseed imported from Canada that had been accidentally contaminated with transgenic linseed authorised in Canada until 2001.

The contamination rate was about 0,01 % (below or equal to 1 grain in 10.000). In Belgium, 48.000 tons of linseed or linseed cake coming from Canada were blocked by the FASFC in 2009. The tests performed revealed the presence of transgenic linseed in part of the load.

Since 29 October 2009, the Canadian authorities have adopted, in agreement with the European Commission, a sampling and analysis protocol with a view to resuming the export of linseed to the European Union under the condition that the absence of GMO contaminated linseed be guaranteed. European producers and in particular Belgian producers of linseed oil strongly depend on these Canadian supplies.

Taking into account that this problem has to do with regulations (zero tolerance) and is not a threat to public health, the FASFC favours an approach according to which consignments of linseed and linseed cake (product remaining after oil extraction) intended for feeding animals should be free from GMO. If not, the products in question shall be returned to the country of origin or sent to a third country that accepts these products (13.000 tons at the end of 2009). A recall of the products invoking reasons related to public health is not justified and is left to the judgment of the operators involved.

Feed

The inspection results of 2009 confirm the formerly established constant improvement in the feed sector: 94 % of the controls on infrastructure, self-checking, hygiene, traceability, packaging, labelling, obligatory notification and 93 % of the controls on the compliance with requirements for additives and medicated feeding stuffs were favourable.

Animals and animal health

Animal diseases

New 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. brucellosis and tuberculosis since 2003, leucosis since 1999)

- trade relations with some countries that do not have a satisfactory status for some diseases, making it necessary to monitor the movements of animals coming from these countries
- implementation of the OIE standards (World animal health organization)
- the possible occurrence of emerging diseases.

The FASFC entrusts some of her partners with this health surveillance, resulting in an annual cost of € 7.395.563.

In order to guarantee the sanitary safety of Belgian livestock on the national as well as the international level, the FASFC set up two negotiation rounds with the actors involved in health control in Belgium in 2009 (animal health organizations DGZ, ARSIA, the VAR and agricultural associations) for discussing the future of the Belgian health surveillance programme.

A study was done with a view to perpetuate the absence of these diseases or to allow prompt identification of a possible (re-)introduction of these diseases in our livestock.

The following decisions were made:

- analyses performed on bovine animals coming from Member States that are not official 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
- a better follow-up of abortions in small ruminants and bovine animals including an epidemiological inquiry and some analyses
- the creation of a serotheque (serum samples from the winter campaign) in order to allow retroactive analyses
- the analysis and follow-up of new developments related to emerging animal diseases (such as BVD, IBR, Q fever, bluetongue, West Nile virus)
- the administrative management of health surveillance and the scientific support of field actors.

Thanks to this new approach of health policy, Belgium may both perpetuate her status as "free from" country and extend the scope of her health policy.

Bluetongue

The FASFC has also been actively engaged in efforts to control bluetongue ever since the first cases were diagnosed in Belgium, in 2006. Thanks to these efforts, and in particular thanks to vaccination, not one case of serotype 8 was found in 2009 although each week some fifteen suspicious samples were sent for testing. This reveals a significant improvement, given the 700 cases in 2006, the 7000 cases in 2007 and the 50 cases in 2008.



For the second year, vaccination against this disease was mandatory in Belgium for all sheep and cattle (except for beef calves). In 2009, the FASFC and the Animal Health Fund (budget fund for the health and the quality of animals and animal products) bought 3,75 million vaccines for cattle and 350.000 vaccines for sheep. Vaccines were free for livestock farmers. In all, more than 220.000 sheep and more than 2,35 million bovine animals were vaccinated against serotype 8.

O fever

Q fever is a bacterial disease caused by Coxiella burnetti. Several animal species are susceptible to this disease. Ruminants seem to be the main reservoir. This disease may also be transmitted to humans. It involves more risks for public health than for animal health.

Since 2007, the Netherlands have had to cope with an increase of the number of human cases of Q fever. There were 170 cases in 2007, approximately 1.000 cases in 2008 and over 2.000 infections in 2009 that led to the large-scale slaughtering of sheep and goats of infected holdings. In Belgium there are some dozens of cases a year, but the disease is not epidemic in these animal species.

In December 2009, the FASFC decided to do a monitoring, following a recommendation of the Scientific Committee: presence of the bacterium was detected in milk of 7 of the 61 milk goat holdings and in 5 to 10 % of the abortion material of cattle and small ruminants.

These results show that O fever occurs in the Belgian populations but that the situation is far from being comparable to the Dutch situation. Vigilance remains required and a surveillance programme will be set up in 2010. Furthermore, preventive measures must be implemented in Q fever positive holdings: restricted access to the holding (no access for unauthorized persons), pasteurisation of milk, separate space for lambing/calving and various hygiene measures with respect to abortions, rules on the use of manure...

Botulism

Botulism is caused by the sporulating bacterium Clostridium botulinum. This is a common bacterium that may produce toxins under specific conditions. These toxins may cause paralysis and death in several animal species. Some of these toxins may cause serious problems when they are ingested by humans.

In 2009, the number of botulism notifications



increased. The disease resulted in the loss of 200 bovine animals and the destruction of 100.000 kg milk and milk products. An important source of intoxication is the presence of toxins in meadows, in drinking water or in silage that come from dead birds or dead small animals. Two vaccines are available for cattle. In order to avoid intoxication of humans, milk is destroyed and a compensation is paid when botulism is suspected or confirmed in dairy cattle. These measures are based upon a recommendation of the Scientific Committee of the FASFC (2006).

Identification and registration

In 2009 were performed 5.942 controls on the identification and registration of animals. As in 2008, more than 95 % of the control results were compliant. Most of the problems found related to holdings with sheep, goats and deer.

Animal welfare

9.869 inspections related to animal protection and animal welfare were carried out in farms, slaughterhouses and during the transport of animals for slaughter, showing a non-compliance rate of 3 %.

Food

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 of contaminants. The inspection is carried out by an official veterinarian, generally a veterinarian with assignment.



	Carcasses inspec- ted in 2008	Carcasses seized in 2008	Carcasses inspec- ted in 2009	Carcasses seized in 2009
Cattle	522.557	1.719 (0,3 %)	480.068	1.677 (0,3 %)
Calves	301.102	487 (0,2 %)	319.188	518 (0,2 %)
Pigs	11.588.072	37.924 (0,3 %)	11.677.883	31.167 (0,3 %)
Horses	9.253	30 (0,3 %)	8.910	33 (0,4 %)
Sheep	133.192	122 (0,1 %)	135.071	85 (0,1 %)
Goats	3.363	12 (0,4 %)	6.143	9 (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. The main non-compliances were related to infrastructure, equipment and hygiene in slaughterhouse (23 %) and the self-checking system (9 %).

Food processing

In 2009, 3.362 missions (27 % more than in 2008) were carried out for 2.777 operators in industrial establishments processing foodstuffs of plant origin, meat, milk and egg products. As in 2008, 86 % of these inspections showed compliant results with regard to the system of self-checking and 95 % with regard to infrastructure, equipment, hygiene, obligatory notification, traceability, packaging and labelling, transport and waste management. More than 6.000 kg of products were seized (including more than 200 kg shellfish meat).

Additives

Each year, samples are taken from a large number of foodstuffs and tested for the detection of non-authorised additives or the presence of larger amounts of additives than the amounts set in the standards.

	samples	compliance rate
Sulfites in minced meat	1.804	93%
Sulfites in other foodstuffs and in drinks	125	100%
Preservatives in fresh foodstuffs and in drinks	193	100%
Sweeteners in drinks and in desserts	55	100%
Authorised and non-authorised dyes in sweets, ice cream, oil	84	100%
Propionic acid in pre-packaged bread	46	100%
Benzene in soft drinks	85	100%

Controls on the presence of sulfites in minced meat led to the seizure of 119 kg meat and 59 kg other products as well as to one provisional shutdown, 63 fines and 10 warnings.

Methyl yellow in curry powder

In 2009, the non-authorised dye methyl yellow was found in curry powder of Indian origin. This powder was supplied to customers in Belgium, France, Luxemburg and, probably also, in Germany. The dye (butter yellow or 4-dimethylaminoazobenzene) is known as potentially carcinogenic and mutagenic.

For the purpose of public health protection, the FASFC decided to block, recall and destroy all batches of spices in which the presence of methyl yellow had been detected. Mixtures of spices in which such batches were used, were also destroyed except when an analyses revealed that they did not contain any methyl yellow.

Following this incident, the number of controls and analyses on methyl yellow provided for in the 2010 control programme was increased. Controls will be carried out on curry, curcuma and paprika powder in border inspection posts as well as on the Belgian market. These analyses will be combined with the detection of other non-authorised dyes (Sudan red I, II, III and IV, para red...) detected formerly in spices.

Horeca, institutional kitchens, retail and wholesale traders

In 2009, more than 22.000 missions were carried out in HORECA establishments, institutional kitchens, retail and wholesale trade and businesses transporting foodstuffs.

	20	08	2009		
	Inspections of infrastructure, equipment & hygiene	Favourable	Inspections of infrastructure, equipment & hygiene	Favourable	
Classical HORECA	5.583	49 %	12.128 57 %		
Itinerant HORECA	536	71 %	1.071	66 %	
Institutional kitchens	918	63 %	1.123 60 %		
Milk formula rooms	79	80 %	81	85 %	
Wholesale trade	218	76 %	176	64 %	
Retail trade	5.158	59 %	7.085	58 %	

Only 31 % of the controls on self-checking systems in the HORECA sector were compliant; 92 % of the controls on the smoking ban were favourable and 87 % of the controls on traceability were compliant (27 %, 90 % and 80 % respectively in 2008). Non-compliance led to 5.573 warnings and 814 fines and 224 controls were followed by seizure (of 335 kg of ice cream and dessert and 275 kg of poultry meat, among other things).

Only 55 % of the controls on self-checking systems in institutional kitchens and 60 % of the controls in wholesale and retail trade businesses were favourable.

Previously announced control actions

In 2009, the Agency started the organization of pre-announced control actions in sectors that have direct contact with consumers (catering businesses, butcher shops, groceries, department stores and institutional kitchens) in Geraardsbergen, Waver, Sint-Joost-ten-Noode, Ath and Bilzen. The FASFC set up information sessions for all operators, in co-operation with local authorities. During the campaign all operators were systematically inspected. These actions put food safety clearly in the public eye.

Within the context of these actions 1.571 establishments were inspected. 74 % of the inspections proved to be compliant. Although the action was announced beforehand, 4 establishments had to be shut down immediately. The actions also led to 425 warnings and 58 fines. Non-compliances mostly related to the self-checking system and hygiene requirements.

The number of operators inspected during these actions must not exceed 5 % of the total controls performed in the distribution sector. The general rule remains that inspections are not previously announced.





Contact materials

Foodstuffs can be contaminated by materials or objects they come into contact with. Each year, the FASFC carries out analyses on containers made of cardboard, plastic, aluminium, ceramic, on kitchen utensils in heavy nylon, small jars of infant formula.... consisting of migration tests in which the materials are put into contact with a food simulating liquid for a certain time and at a certain temperature.

In 2009, 4 % of the 815 analyses show excess of the migration limit, leading to 4 fines and 13 recalls of products from trade.

Methylbenzophenone in breakfast cereals

On 28 January 2009 the FASFC was informed by a Belgian manufacturer within the context of the obligatory notification requirement of a problem with the migration of a chemical substance (methylbenzophenone) from printing ink used on packagings. In this type of boxes, it is possible that a substance, the toxicity of which is badly known, may migrate from the packaging to the foodstuff. In agreement with the FASFC, the Belgian manufacturer decided to block all foodstuffs in store and to stop using this type of packaging altogether.

The FASFC tested 78 samples of breakfast cereals, ready-to-eat meals, ice cream, milk drinks, coffee, whipped cream and chocolate: 9 samples of breakfast cereals showed an excessive content of methylbenzophenone. This result led to the recall of these foodstuffs, in accordance with the recommendation of the Scientific Committee of the FASFC.

Benzophenone in milk

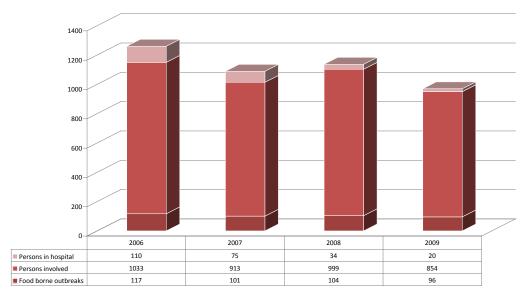
Following some complaints made by consumers to the contact point, the FASFC proceeded to analyses on milk in plastic bottles in May 2009. These analyses revealed the presence of traces of benzophenone due to migration from the labels on the bottles.

6.898 tons of milk were withdrawn from the market and batches showing a high benzophenone content were recalled.

Food borne 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 food borne outbreaks notified

The most remarkable food borne outbreak in 2009 was an outbreak of Bacillus cereus in which 40 people were taken ill after eating a cold dish at a party.





Crisis prevention and crisis management are crucial tasks of the FASFC. The prevention policy adopted by the FASFC for many years now seems to be successful: none of the incidents the FASFC had to face in 2009 led to a crisis.

Time	Incident	Consequences
Time	incident	Consequences
January	Contamination of breakfast cereals with methyl-benzop- henone	7 batches of breakfast cereals and 2 batches of breakfast bars withdrawn from the market
April	Contamination of curry powder with methyl yellow	84 tons of contaminated curry powder - including 56 tons of processed product - blocked and destroyed and return of all bat- ches of spices (mixtures) in which the presence of methyl yellow had been established
April	Contamination of milk with benzophenone	6.898 tons of milk withdrawn from the market and 21batches recalled from consumers
Septem- ber	Accidental contamination with in Europe non-authorised GMO of linseed imported from Canada (used in some bakery products)	45.000 tons of linseed and 3.000 linseed cakes from Canada were blocked; at the end of 2009, 13.000 tons were still blocked awaiting return to Canada

These incidents, the public health impact of which was, fortunately, negligible, have shown the ability of the FASFC to set up and take charge of tracing procedures in the sectors concerned and to manage these incidents with effectiveness. They also show the necessity for operators to have access to an efficient tracing system.

This time of relative calm was an opportunity for the crisis prevention and management service to continue the drawing up and updating of crisis scenarios. These scenarios have been developed for general of more specific situations (e.g. Aujeszky disease, West Nile fever, nuclear incidents, ...) and give full information on all actors concerned, the organization of monitoring plans and communication plans and the preventive and control measures that must be taken. The scenarios must be constantly updated. They are an efficient tool for the FASFC to tackle crises in a serene and effective way.

Business Continuity Plan

As a result of the spread of the A/H1N1 influenza virus in humans in April 2009, the World Health Organization declared the pandemic phase. Belgium, where some cases appeared rather soon, feared high absence rates in September, when school and professional activities would be resumed.

Within this context, the FASFC decided to apply its own Business Continuity Plan or BCP. The intention was to draw up an action plan that would guarantee the continuity of business of the most essential departments of the organization, even in the event of a pandemic and to limit the impact on the organization and on the staff.

Preventive hygiene measures were taken and made known to all staff members. Furthermore, specific provisions were adopted to cope with high absence rates due to the closing down of schools and nurseries or the need for staff members to take care of their relatives.

Fortunately, there was no need for the FASFC to activate its BCP. It was, however, an interesting exercise that may prove useful in other incident situations.





Action on dietary supplements

Following the action on dietary supplements set up in 2007 and 2008 among operators with activities in distribution, the FASFC set up a similar action among manufacturers, importers and wholesalers in 2009. Suppliers of department stores where non-compliant foodstuffs were found (absence of obligatory notification, dose exceeding the tolerated dose, non-compliant labelling, absence of self-checking system) were inspected; 858 food supplements were checked with 80 operators.

This action showed that operators made considerable efforts to correct the non-compliances found on previous checks. However, one important remark should be made: no more than 25 of the 80 operators did have a self-checking system in place.

In collaboration with Customs and the Federal Agency for Medicines and Health Products, 20 controls were also carried out on imports by posted parcels ordered over the internet. This led to the opening of 109 files. An increasing number of food supplements for private use are imported because they are easily available on the internet.



Already in the first business plan of the FASFC the former CEO focused on the need of a learning organization, i.e. an organization seeking continuous improvement, acting dynamically and keeping the finger on the pulse of social developments. In the following years, the FASFC has always tried to fulfil these ambitions and to avoid the traps of complacency and inertia. The new business plan for 2009-2011 shares the same preoccupation and shows the direction for future developments.

With a view to compare achievements with social expectations, a wide-scale independent poll was held at the end of 2009 among operators with activities in the food chain. According to some 90 % of Belgian operators, the Food Agency is useful to society, works in a professional way and the perception of controls is positive. Administrative simplification definitely remains one of the important goals; the lines of force of this simplification were laid down in agreement with the sectors and the minister in charge.

Following the less favourable control results in previous years, some initiatives have been taken in the sectors that are in direct contact with consumers (HORECA, butcher shops, groceries, institutional kitchens, ...). The information service of the FASFC set up trainings for over 2.000 people. Pre-announced controls were planned and preceded by intensive information campaigns in cooperation with local authorities. These campaigns received great attention from the (local) press. As from next year, the campaigns should result in a significant improvement of food safety.

In terms of trade, Belgium is known as a small country with a large export market. The FASFC plays an essential part in supporting exports together with the branch organizations and the regional export promotion offices. The Belgian Food Agency also plays an active part in making third countries aware of our high quality standards, as may appear from the large number of foreign delegations received each year and the various protocols concluded per year, e.g. the protocol on pork meat concluded with the People's Republic of China.

At the end of 2009 a new health policy for Belgian livestock was shaped. The prevention policy and surveillance programmes have already proven their use to a large extent. Belgium has been or recently became officially free from certain diseases and wishes to keep that status by means of a policy of rapid and effective detection.

Thanks to the development of an electronic basic tool, the training and the motivation of our staff, constant progress could be achieved in terms of productivity and quality of inspection efforts.

Nevertheless, vigilance remains necessary, especially when it comes to protecting our country against threats posed to our plant production (Asian longhorned beetle) and our livestock (animal diseases such as Q fever, equine infectious anemia).



Personnel of the FASFC

	2008	2009	
Persons employed	1.309	1.328	
of whom: persons in inspection services	775	793	
FTE*	1.172	1.192	
% permanent staff	70 %	69 %	
+ veterinarians on assignment**	758	699	

^{*} full-time equivalent

Budget of the FASFC: revenue

	2008	2009
Public funding	111.974.000 €	113.415.000 € (62,0 %)
Contributions	26.260.000 €	21.146.000 € (11,6 %)
Fees	38.582.000 €	38.036.000 € (20,8 %)
Financial support of the European Union	2.121.000 €	2.825.000 € (1,5 %)
Miscellaneous (administrative fines, analyses by third parties, interests,)	7.670.000 €	7.630.000 € (4,2 %)
Provisional budget for relocation	2.501.000 €	-
Total revenue	186.607.000€	183.052.000 € (100 %)

Budget of the FASFC: expenditure and crisis reserve

	2008	2009
Crisis reserve	5.000.000 €	5.000.000 €
Total expenditure	170.124.000 €	159.677.000 €

^{**} independent veterinarian, fulfilling special assignments for the FASFC

Advisory Committee

	2008	2009
Members	37	37
Plenary meetings	10	8

Scientific Committee

	2008	2009
Members	22	21
Opinions	33	39

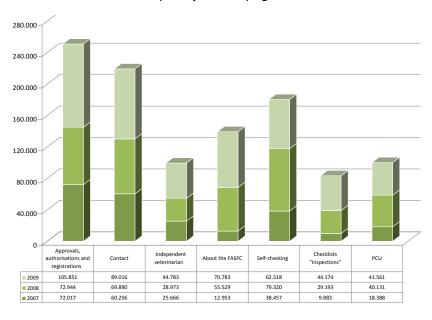
Laboratories

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

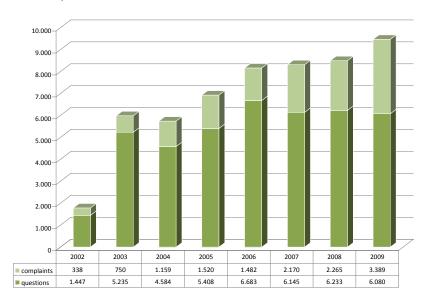
Communication

	2008	2009
Press releases	72	102
Press releases on the recall of products	82 %	46 %
Visitors of www.afsca.be	673.494	690.387

www.afsca.be: most frequently viewed pages



Contact point for consumers

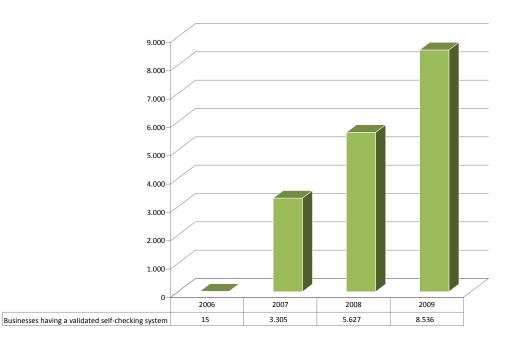


Mediation service for business operators

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

Number of establishments having a completely validated (certified) self-checking system in place at the end of 2009	Farm suppliers	159
	Primary production	7525
	Processing	284
	Wholesale business	7
	Distribution	404
	Horeca	149
	Transport	8
	Total number	8.536

Establishments with a certified self-checking system



Controls

	2008	2009
Inspections	106.610	145.898
Samplings	84.025	100.347
Missions	64.565	60.842

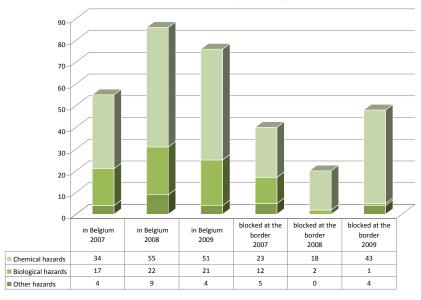
Types of analyses

	Samplings	Analyses	Compliance rate (%)
Quality	2.004	4.829	97,3 %
Residues and contaminants	12.623	182.982	99,7 %
Hormones and drugs	18.782	55.450	99,3 %
Microbiological analyses	21.487	55.617	87,9 %
Parasites	1.527	1.793	87,2 %
GMOs	264	2.330	99,4 %
Imports, exports and intra-Community trade	4.003	46.079	99,5 %
Other analyses	3.933	4.736	97,8 %
Total number	60.842	353.816	97,7 %

Follow-up of non-compliances

Total number of missions in 2009	100.347
Warnings	12.009
Measures taken against operators	614
Fines	3.497
Definitive seizures	1.060
Temporary closing down	167
Withdrawal / refusal of approval or authorisation	14
Amount of administrative fines	1.826.244 €

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



Import controls

	Number of consignments 2008	Number of consignments 2009	Consignments refused 2008	Consignments refused 2009
Live animals	2.791	2.514	11 (0,4 %)	8 (0,3 %)
Foodstuffs	33.398	42.516	240 (0,7 %)	182 (0,4 %)
Plants and plant products	4.115	10.491	103 (2,5 %)	33 (0,3 %)
Products not intended for human consumption	4.987	4.765	18 (0,4 %)	19 (0,4 %)
Total number	45.291	60.286	381 (0,8 %)	242 (0,4 %)

${\it Role\ of\ the\ FASFC\ in\ the\ context\ of\ exports}$

	2008	2009
Export certificates issued	220.844	160.000
including: for exports to the Russian Federation	26.921	24.071
Foreign delegations received	17	16
Agreements concluded with other countries	20 (13 countries)	13 (12 countries)

Fighting fraud

	2008	2009
Investigations on fraud	322	260
Participation to controls during transport	18	20
Samples taken in farms and slaughterhouses	3.210	2.146
Specific actions (food supplements, sheep,)	20	13
Transfer of information to other services	109	126
Co-ordinated actions with other authorities	781	723
Non-compliances	245	294

17 addresses of the FASFC

Central services

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)

PCU Antwerp Italiëlei 124 bus 92, 2000 Antwerpen T 03/202 27 11 – F 03/202 28 11 Info.ANT@favv.be

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

PCU Hainaut

Avenue Thomas Edison 3, 7000 Mons T 065/40 62 11 – F 065/40 62 10 Info.HAl@afsca.be

PCU Limburg

Kempische Steenweg 297 bus 4, 3500 Hasselt T 011/26 39 84 – F 011/26 39 85

I 011/26 39 84 – F 011/26 Info.LIM@favv.be

PCU Liège

Bd Frère–Orban 25, 4000 Liège T 04/224 59 00 – F 04/224 59 01 Info.LIE@afsca.be

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

PCU Namur

8 Chaussée de Hannut 40, 5004 Bouge T 081/20 62 00 – F 081/20 62 02 Info.NAM@afsca.be







PCU East Flanders Zuiderpoort, blok B, 10ème étage Gaston Crommenlaan 6/1000, 9000 Gent T 09/210 13 00 - F 09/210 13 20 - Info.OVL@favv.be 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 PCU Walloon Brabant Espace Coeur de Ville 1, 2ème étage, 1340 Ottignies T 010/42 13 40 - F 010/42 13 80 Info.BRW@afsca.be 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 Gembloux Chaussée de Namur 22, 5030 Gembloux T 081/61 19 27 - F 081/61 45 77



Gentbrugge

Braemkasteelstraat 59, 9050 Gentbrugge T 09/210 21 00 – F 09/210 21 01

Liège

Rue Louis Boumal 5, 4000 Liège T 04/252 01 58 – F 04/252 22 96

Melle

Brusselsesteenweg 370a, 9090 Melle T 09 272 31 00 – F 09/272 31 01

Tervuren

Leuvensesteenweg 17, 3080 Tervuren T 02/769 23 12 – F 02/769 23 30





Federal Agency for the Safety of the Food Chain

CA-Botanique • Food Safety Center • Bd du Jardin botanique 55 • B-1000 Brussels

www.afsca.be • info@afsca.be