

SAFE-ORGfood Project

Transnational Quality Education for Organic Food Safety



SAFE-ORGfood

Project No. 2020-1-PL01-KA203-081809

O1 - Analysis of the food safety knowledge among the organic stakeholders

Project timeframes: 1st December 2020 – 28th February 2023

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Co-funded by the
Erasmus+ Programme
of the European Union

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The Road Map

1. This is the international report on the level of food safety knowledge among organic stakeholders. Each Partner was involved in the activities leading to developing of the final output.
2. The performed survey analyses resulted in the conclusion that organic food producers have limited access to the science-based knowledge and possibility to gather the necessary knowledge in the area of organic food safety. The report therefore identifies the defined needs and current gaps of knowledge, in order to adjust the SAFE-ORGfood teaching materials to the specified needs.
3. The report is based on the survey carried out by the representatives of each of the 5 partner universities, from 5 EU countries. The survey was carried out with sufficient number of entrepreneurs representing organic food production, processing and distribution in each of the five countries.
4. The results are summarized for for all countries as well as presented separately for each country.

Introduction and Aims

The food system has undergone enormous changes reducing the close relationship between production and consumption. Therefore, food handling and storage play a fundamental role in the food safety of the whole process in the food chain (Farm to Fork). On a global level, the institutional body that contributed the most to the food safety is FAO jointly with the WHO. In 1963 the two organizations produced the Codex Alimentarius, a program to adapt the standards and guidelines aimed at protecting the health of consumers. It is important to highlight it, keeping in mind that food safety means "Assurance that food will not cause adverse health effects to the consumer when it is prepared and/or eaten according to its intended use" (*Codex Alimentarius, General Principles Of Food Hygiene, CXC 1-1969, Adopted in 1969. Amended in 1999. Revised in 1997, 2003, 2020. Editorial corrections in 2011.*). Food safety can only be assured by adequate food production and handling practices, which together constitute a series of risk prevention and control measures. If these measures are not correctly applied, food can be contaminated by various agents, of a physical, chemical and microbiological nature. This can lead to serious adverse public health effects, which in some cases can be lethal.

The Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs establishes the requirement that all food business operators have to design, implement and maintain a system based on HACCP (Hazard Analysis and Critical Control Point) principles developed by the Codex Alimentarius Commission, i.e. Codex HACCP principles. The EU is one of the most important organic food markets around the world. In addition the organic agricultural production and food processing is going to grow in the EU. It is consistent with principles of circular economy and European Green Deal. Therefore, the increase of the interest in the subject of food safety by the organic food business operators should be expected in the coming years. Organic food producers will need information on legal requirements not only related to the production of organic food, but also in the context of food safety in the overall production, processing and distribution chain. Consequently, the production of safe food is a priority for organic producers and processors. Cooperation in organic food products safety is a fairly new, but rapidly expanding discipline on the European scene but food safety still remains a critical issue in the food chain. The organic producers need to be educated in the production of high quality, safe organic food. The current EU higher education will need to be moved closer towards the organic production needs, especially with respect to different aspects related to the sustainable development goals as well as towards the needs of the strongly evolving European organic market. In all European countries food safety

education, including legal requirements, remains an essential part of education, and food safety is taught in each EU country because it is a legal requirement. However, too little attention has been given to the organic food safety in particular. The SAFE-ORGfood project planned to develop programs, tools and study materials for university teachers to educate students in the topics of organic food safety. Also, the practical real life case studies are included in developing of teaching materials in the framework of the SAFE-ORGfood project. Each country has different consumer preferences for organic products and this is taken into account while selecting most typical organic products for each country. The outputs of the project offer a range of teaching materials, but also enable to make comparisons of the organic sector of different EU countries e.g. country specific guidelines, standards and other organic food safety requirements.

One of the important outputs of the project, helping to adequately diagnose specific needs for educational materials and methods/courses, consists of the international survey mapping the food safety knowledge among the organic stakeholders in the five EU countries represented in the SAFE-ORGfood project consortium. Here we present the methodology and the main outcomes of the survey.

Background and Methodology

A survey with organic stakeholders was carried out in the five countries (Croatia, Estonia, Germany, Italy, Poland) which are represented in the SAFE-ORGfood consortium. The project partners, involved in carrying out the survey, are as follows:

- University of Zagreb (UNIZG), Croatia;
- Estonian University of Life Sciences (EULS), Estonia;
- FH Münster University of Applied Sciences (MUAS), Germany;
- University of Tuscia (UNITUS), Italy;
- Warsaw University of Life Sciences (WULS), Poland.

The stakeholders were contacted at national level, with the support of various organic agriculture organizations, in order to obtain the most representative sample. A questionnaire with mostly closed-ended, multiple choice questions was designed by the SAFE-ORGfood consortium and all questions were translated into the five languages of the target countries (see Annex 1). The questionnaire was divided in three sections: general background; experience in food safety; need for training and guidance materials. The main objective of the questionnaire was to identify/get an understanding of the needs of acquiring knowledge on food safety and HACCP by organic stakeholders. More than four thousands of stakeholders were contacted by email and invited to participate in the survey; 329 of them confirmed their interest in participating in this research and completed the questionnaire.

Survey was carried out in the period between February 2021 and April 2021. At the end of this period all answers from each country were back-translated into English to allow all partners to understand the collected data. All data were then elaborated together and divided per country (Croatia, Estonia, Germany, Italy, Poland).

Results

All countries - summary

The survey was completed altogether by 329 respondents, distributed among the 5 partner countries, with 44 records as minimum per country and 104 as maximum. In total, 50% of respondents categorized themselves as primary producers of plant products, 21% as primary producers of animal products, 31% as processors of plant products, 15% as processors of animal products, 29% as processors of products from own farm, 19% as processors of purchased raw materials. The 54% of organic food processors and producers were small family businesses with only 1-2 employees. The main products they produce or process were as follows: fruits, berries or/and products thereof 38%; vegetables or/and products thereof 22%; cereal grains or/and products thereof 22%; oil cultures and products thereof 17%; meat of large farm animals (cattle, buffalo, horse, pig, sheep, goat etc.) 14%. In total, 84% of organic food processors appeared to be well acquainted with HACCP, but 31% do not have a functioning self-control system based on the HACCP principles in place, implemented and maintained. 15% of responders declared that they haven't attended any food safety training in the past and those who have, mostly attended a basic food hygiene training (1 day course). The main topic in which the support is needed concerns the establishing of documents and records (principle 7) in HACCP system. The on-line training via internet and on-site practical training are the preferred forms of training. In general there is need for assistance in all topics mentioned in the survey in any form of training material, except leaflets.

Croatia

The majority of the survey participants were primary producers of plant products (47%). Around 19% of respondents declared that they process plant products and 26% indicated that they process products from their own farms. Producers and processors of animal products were the minority (ca. 5%). More than 80% of Croatian organic food processors and producers were small family businesses with only 1-2 employees. There were no medium and large companies/farms.

Most of the Croatian organic food producers are primary producers and processors of plant products - mostly fruits, berries or/and products thereof (38%), as well as vegetables or/and products thereof

(23%). More than 83% are certified producers/processors and 65% belong to organic producers' associations. The survey revealed that 80% of Croatian organic food processors are well acquainted with HACCP. However, almost 55% do not have a functioning self-control system based on the HACCP principles in place, implemented and maintained. Not all respondents participated in hygiene/safety training. Ca. 30% declared that they haven't attended any training in the past. The most frequently chosen training was basic food hygiene training (one day course) or short food hygiene/safety trainings.

Training and guidance materials are mostly needed in the following areas:

Labelling and claims (nutritional, health); Prerequisite programs (PRP) specific for organic food production/processing; Wrapping packaging; requirement of Food Contact Materials Concerning the HACCP principles, assistance is needed in establishing documents and records and in conducting a hazard analysis and identifying the critical control points (CCPs) as well. Preferred form(s) of food safety trainings were on-line training via internet (e.g. Zoom, MS Teams) reported by ca. 38% of respondents and on-site practical training in well-functioning organic enterprise by ca. 36% respondents. Equally, around 13% of Croatian organic processors and producers prefer training in classroom or would like off-line training via internet (e.g. via homepage, Moodle). Collection of sample HACCP procedures with practical solutions (ca. 24%), videos (ca. 22%) as well as handbook and web page with e-learning materials (each ca. 18%) were most often selected as preferred forms of food safety training materials. Leaflets were of less interest by Croatian respondents. They need the guidance materials about practical examples of HACCP plans for organic plant product processing; food information for consumers (FIC), labelling; chemical hazards essential for organic food as well as principles of cleaning and sanitation in organic food processing the most.

Estonia

The questionnaire was sent to all organic food processors in Estonia. More than 50% of Estonian organic food processors are small family businesses with only 1-2 employees. Most of the Estonian organic food producers are primary producers and processors of plant products - mostly fruits, berries or/and products, and cereal grains or/and products. The survey revealed that compared to other countries, Estonian organic food processors are well acquainted with HACCP. Most of the respondents had functioning self-control system based on the HACCP principles in place, implemented and maintained. Only two respondents answered that they haven't attended any food safety/hygiene training in the past. Most of the producers had attended basic food hygiene training (1 day course) and several short food hygiene/safety trainings.

Training and guidance materials are mostly needed in the following areas:

Food additives and other ingredients allowed in organic food processing; Labelling and claims (nutritional, health); Laboratory testing (production surfaces, raw materials, final products); Determination of shelf-life of food. Concerning the HACCP principles, assistance is needed in establishing documents and records. Preferred form(s) of food safety trainings were on-line training via internet (e.g. Zoom, MS Teams) and on-site practical training in well-functioning organic enterprise. Examples of HACCP procedures with practical solutions and webpage with E-learning materials was most often selected as preferred form of food safety training materials. Estonian organic food processors need the guidance materials in practical examples of HACCP plans for organic plant product processing; in food information for consumers (FIC), labelling; chemical hazards essential for organic food, and in understanding and measuring shelf-life of food.

Germany

Almost 60% of the participants of the survey were primary producers of animal products whereas 45% produce primary plant products. 45% of all process products from their own farm. More than half of the participants of the survey mostly were small family businesses (1-2 employees) and around 20% were farms with 3-5 employees. More than 70% of all belong to an association of organic food producers. The mostly mentioned products were meat of large animals such as cows and pigs and cereal grains (both more than 30%), followed by dairy products and fruits and berries and/or products thereof. Most of the German producers were primary producers and either processors of meat of large animals or of cereal grains (both around 35%), followed by dairy products and fruits and berries. More than 70% of German organic producers declared that they are well acquainted with HACCP, but more than half of them do not have a functioning self-control system based on the HACCP principles in place, implemented and maintained. Only 20% worked with a well documented system while more than 30% had HACCP documentation, but no records of the practical functioning. Concerning hygienic/safety training more than 50% of the participants declared one day courses, more than 35% had several short trainings, but there were still some responders who did not participate in any training yet.

Training and guidance materials are mostly needed in the following areas:

Determination of shelf life; Wrapping, packaging, regulation of Food contact materials; General food hygiene and safety principles. Concerning the HACCP principles, assistance is needed in establishing documents and records and in conducting a hazard analysis and identifying the critical control points (CCPs) as well. Participants would prefer one-site practical training in well-functioning organic

enterprises and online training via internet. More than 60% would like to get short guidance materials. As second mostly wished training materials collections of sample HACCP procedures with practical solutions were mentioned. Especially they need guidance materials about understanding and measuring the shelf life of food, nutritional information, practical examples of HACCP plans for organic animal product processing and principles of cleaning and sanitation in organic food processing.

Italy

The questionnaire was sent to a very large number of organic food producers and processors around Italy. 55% of respondents were primary producers of plant products, 15% primary producers of animal products, 34% processors of plant products, 12% processors of animal products. Producers and processors of animal products were the minority. The 53% of Italian respondents are small family businesses with only 1-2 employees. Most of the Italian respondents (74%) do not belong to any association. The most representative products are: fruits, berries or/and products thereof (19%); vegetables or/and products thereof (12%); cereal grains or/and products thereof (25%); oil cultures and products thereof (35%). The survey revealed that more than 95% of Italian organic food producers and processors are well acquainted with HACCP. Unfortunately, more than 19% do not have a functioning self-control system based on the HACCP principles in place, implemented and maintained. The 10% of respondents haven't attended any food safety/hygiene training in the past. Most of the producers and processors had attended a basic food hygiene training (1 day course) and advanced food hygiene/safety training (3 days).

Training and guidance materials are mostly needed in the following areas:

Labelling and claims (nutritional, health); Process contaminants (e.g. acrylamide, PAHs) and residues (e.g. pesticides, veterinary medicinals); Wrapping, packaging; requirements of Food Contact Materials (FCM); Laboratory testing (production surfaces, raw materials, final products). Concerning the HACCP principles, assistance is needed in: Conducting a hazard analysis; Establishing critical limits at critical control points; Establishing and implementing effective monitoring procedures; Establishing documents and records. Preferred form(s) of food safety trainings were: Training in classroom (23%); On-line training via internet (e.g. Zoom, MS Teams) (47%); On-site practical training in well-functioning organic enterprise (44%). Collection of sample HACCP procedures with Handbook, Short guidance materials (>4 pages), Videos, Collection of sample HACCP procedures with practical solutions, Webpage with E-learning materials were the most often selected as preferred form of food safety training materials.

Poland

In the case of Poland, 37% of respondents were categorized as primary producers of plant products, 28% were categorized as processors producing organic food based on purchased raw materials, ca. 27% belonged to the processors of plant products and 26% were processors that process products from their own farms. Producers and processors of animal products were the minority. More than 30% of Polish organic food processors and producers were small family businesses with only 1-2 employees and a similar number belonged to the large family farms with 3-5 employees. Most of the Polish organic food producers are primary producers and processors of plant products - mostly fruits, berries or/and products thereof, and vegetables or/and products thereof. The survey revealed that 70% of Polish organic food processors are well acquainted with HACCP. However, almost half of them do not have a functioning self-control system based on the HACCP principles in place, implemented and maintained. Not all respondents participated in hygiene/safety training. Ca. 25% declared that they haven't attended any training in the past. The most frequently chosen trainings were basic food hygiene training (1 day course) or short food hygiene/safety trainings.

Training and guidance materials are mostly needed in the following areas:

Food additives and other ingredients allowed in organic processing; Labelling and claims (nutritional, health); Laboratory testing (production surfaces, raw materials, final products); Determination of shelf-life of food. Concerning the HACCP principles, assistance is needed in establishing documents and records and in conducting a hazard analysis and identifying the critical control points (CCPs) as well. Preferred form(s) of food safety trainings were on-line training via internet (e.g. Zoom, MS Teams) reported by ca. 60% of respondents and on-site practical training in well-functioning organic enterprise by ca. 57% respondents. Only 30% of Polish organic processors and producers prefer training in classroom and they don't like off-line training via internet (e.g. via homepage, Moodle) and other possibility of training. Videos (ca. 62%) and collection of sample HACCP procedures with practical solutions (ca. 55%) were most often selected as preferred form of food safety training materials. Short guidance material (43%) and webpage with E-learning materials (40%) were of less interest by Polish respondents. They need the guidance materials about chemical hazards essential for organic food, microbiological testing of Ready-to-eat (RTE) foods, incl. microbiological criteria and practical examples of HACCP plans for organic plant product processing the most.

Annex 1: SAFE-ORGfood questionnaire in all language versions

English

SAFE-ORGfood organic producers survey

Dear organic food producer/processor,

The main goal of the SAFE-ORGfood project is to promote food safety in organic food processing. We plan to develop the curricula and teaching materials relevant to the labour market and the organic producers' needs.

For more information please visit: <https://www.facebook.com/SAFEORGfood/>
<http://safe-orgfood.eu/>

This questionnaire is taking only a few minutes of your time, but gives valuable information about your needs in food safety knowledge.

The questionnaire contains 3 short sections to map your farm/company background, experience in food safety and need for training and guidance materials.

I section: general background

1. What type of farm/company do you represent?

Please select one or more options

- Primary producer of plant products
- Primary producer of animal products
- Processor of plant products
- Processor of animal products
- I process products from my farm
- I process purchased raw materials/produce
- Other (please specify)

2. What is the size of your farm/company?

Please select one option

- Small family farm (only 1-2 employees)
- Large family farm (3 - 5 employees)
- Micro (6 - 9 employees)
- Small (10 - 49 employees)
- Medium (50 - 249 employees)
- Large (>250 employees)

3. Are you certified organic producer/processor?

Please select one option

- Yes
- No
- Partly certified (certain products, certain production lines)
- Certifying process is ongoing
- Other (please specify)

4. Do you belong to an association of organic producers?

Please select one option

- Yes
- No
- If yes, please specify the name of the association

5. What kind of products do you process?

Please select one or more options

- Fruits, Berries or/and products thereof
- Vegetables or/and products thereof
- Cereal grains or/and products thereof
- Bakery products
- Herbs and spices or/and products thereof
- Oil cultures and products thereof
- Meat of large farm animals (cattle, buffalo, horse, pig, sheep, goat)

- Meat of small farm/livestock animals (rabbit, hare, rodent ...)
- Meat of poultry (chicken, duck, turkey, quail)
- Milk and dairy products
- Fish and fishery products
- Other

.....
II section: experience in food safety

6. Are you familiar with HACCP?

Please select one option

- Yes
- No

7. Do you have a functioning self-control system based on the HACCP principles in place, implemented and maintained?

Please select one option

- Yes
- No
- I have HACCP documentation but no records of the practical functioning
- Other (please specify)

.....
8. What kind of food hygiene/safety trainings have you attended so far?

Please select one or more options

- Basic food hygiene training (1day course)
- Advanced food hygiene/safety training (3 days)
- Several short food hygiene/safety trainings
- Module-based food hygiene/safety training in vocational/high school/university
- I haven't attended any food safety/hygiene training in the past
- Other (please specify)

.....
9. Have you had any non-conformities/food safety problems in your production/ processing?

Please select one option

- No
- Yes, one/few minor (e.g. small corrective actions were needed)
- Yes, one/few major (e.g. recall was needed)
- If yes, please specify

.....
III section: need for training and guidance materials

10. Please select the areas where you need more assistance

Please select one or more options

- General food hygiene and safety principles
- Prerequisite programs (PRP) specific for organic food production/processing
- Food fraud
- Process contaminants (e.g. acrylamide, PAHs) and residues (e.g. pesticides, veterinary medicinals)
- Food additives and other ingredients allowed in organic processing
- Prevention of cross-contamination and cross contact including food allergen management
- Temperature control and assurance of the cold chain
- Drinking water quality
- Wrapping, packaging; requirements of Food Contact Materials (FCM)
- Transport and vehicles
- Waste management
- Pest control
- Cleaning and disinfection
- Staff: health, personal hygiene, training
- Food safety culture
- Food ingredients incl. raw materials, allergens, quality requirements
- Determination of shelf-life of food
- Laboratory testing (production surfaces, raw materials, final products)
- Labelling and claims (nutritional, health)
- Traceability, recall, withdrawal of food from the market
- Other (please specify)

.....
11. Do you need assistance concerning the following HACCP principles?

Please select one or more options

- Principle 1. Conducting a hazard analysis
- Principle 2. Identifying the critical control points (CCPs)
- Principle 3. Establishing critical limits at critical control points
- Principle 4. Establishing and implementing effective monitoring procedures
- Principle 5. Establishing corrective actions
- Principle 6. Establishing verification procedures
- Principle 7. Establishing documents and records

12. Which form(s) of food safety training would you prefer?

Please select one or more options

- Training in classroom
- On-line training via internet (e.g. Zoom, MS Teams)
- Off-line training via internet (e.g. via homepage, Moodle)
- On-site practical training in well-functioning organic enterprise
- Other (please specify)

.....
13. Which forms of food safety training materials would you prefer?

Please select one or more options

- Handbook
- Leaflets (1-4 pages)
- Short guidance materials (>4 pages)
- Videos
- Collection of sample HACCP procedures with practical solutions
- Webpage with E-learning materials
- Other (please specify)

.....
14. What kind of guidance materials would you need?

Please select one or more options

- Essential foodborne pathogens: associated foods; growth and survival; control measures
 - Chemical hazards essential for organic food
 - Principles of cleaning and sanitation in organic food processing
 - Sampling and cleanliness verification of production surfaces
 - Understanding and measuring shelf-life of food
 - Microbiological testing of Ready-to-eat (RTE) foods, incl. microbiological criteria
 - Food information for consumers (FIC), labelling
 - Nutritional information
 - Traceability
 - Recall and withdrawal
 - Allergen labelling and management
 - Practical examples of HACCP plans for organic plant product processing
 - Practical examples of HACCP plans for organic animal product processing
 - Other (please specify)
-

Croatian

Link:

https://docs.google.com/forms/d/e/1FAIpQLScsP3kzT23x8pdaGP_j40kbfG9hEiPswx-IEZQgx-r8iXfA4A/viewform?usp=sf_link

SAFE-ORGfood organic producers survey

Dragi proizvođači/prerađivači ekološke hrane,

Glavni cilj projekta SAFE-ORGfood je promicanje sigurnosti hrane u ekološkoj proizvodnji i preradi hrane. Planiramo izraditi kurikulume i nastavne materijale relevantne za tržište rada i potrebe ekoloških proizvođača.

Za više informacija posjetite:

<https://www.facebook.com/SAFEORGfood/>

<http://safe-orgfood.eu/>

Ovaj upitnik će oduzeti nekoliko minuta Vašeg vremena, ali će dati vrijedne informacije o Vašim potrebama vezanim uz znanju o sigurnosti hrane.

Upitnik sadrži 3 kratka odjeljka za mapiranje pozadine Vaše farme/tvrtke, Vašeg iskustva vezanog uz sigurnost hrane kao i potrebe za smjernicama i materijalima za obuku.

Odjeljak I: općenito**1. Koju vrstu farme/tvrtke zastupate?*****Odaberite jednu ili više opcija***

Primarni proizvođač biljnih proizvoda

Primarni proizvođač proizvoda životinjskog podrijetla

Prerađivač biljnih proizvoda

Prerađivač proizvoda životinjskog podrijetla

Obrađujem proizvode sa svoje farme

Obrađujem kupljene sirovine/proizvode

Ostalo (molimo navedite)

2. Koja je veličina vaše farme / tvrtke?***Odaberite jednu opciju***

Mali OPG (samo 1-2 zaposlenika)

Veliki OPG (3 - 5 zaposlenih)

Mikro (6 - 9 zaposlenika)

Mali (10 - 49 zaposlenih)

Srednji (50 - 249 zaposlenika)

Veliki (>250 zaposlenika)

3. Jeste li certificirani ekološki proizvođač / prerađivač?***Odaberite jednu opciju***

Da

Ne

Djelomično certificirani (određeni proizvodi, određene proizvodne linije)

Postupak ovjeravanja je u tijeku

Ostalo (molimo navedite)

4. Pripadate li udruzi ekoloških proizvođača?***Odaberite jednu opciju***

Da

Ne

Ako da, navedite ime udruge

5. Koje proizvode obrađujete?***Odaberite jednu ili više opcija***

Voće, bobičasto voće ili/i njihovi proizvodi

Povrće ili/i njihovi proizvodi

Žitarice ili/i njihovi proizvodi

Pekarski proizvodi

Bilje i začini ili/i proizvodi istih

Uljevite kulture i proizvodi istih

Meso velikih domaćih životinja (goveda, bizoni, konj, svinja, ovce, koza)

Meso malih domaćih životinja (zec, kunić, glodavac ...)

Meso peradi (piletina, patka, puretina, prepelica)

Mlijeko i mliječni proizvodi
Proizvodi od ribe i ribarstva
Ostalo (molimo navedite)

Odjeljak II: iskustvo u sigurnosti namirnica

6. Jeste li upoznati s HACCP-om?

Odaberite jednu opciju

Da

Ne

7. Imate li funkcionalan, implementiran i održavan sustav samokontrole koji se temelji na načelima HACCP-a?

Odaberite jednu opciju

Da

Ne

Imam HACCP dokumentaciju, ali ne vodim evidenciju

Ostalo (molimo navedite)

8. Kakvu ste obuku/tečaj iz higijene/sigurnosti hrane do sada pohađali?

Odaberite jednu ili više opcija

Osnovni tečaj o higijeni hrane (1dan tečaja)

Napredna obuka o higijeni/sigurnosti hrane (3 dana)

Nekoliko kratkih tečajeva o higijeni/sigurnosti hrane

Modulno osposobljavanje vezano uz higijenu/sigurnost hrane u strukovnoj/srednjoj školi/sveučilištu

Nisam do sada pohađao nikakvu obuku/tečaj o higijeni/sigurnosti hrane

Ostali (molimo navedite)

9. Jeste li imali bilo kakvih problema vezanim uz sigurnost/neispravnost hrane u vašoj proizvodnji / preradi?

Odaberite jednu opciju

Ne

Da, jedan/nekoliko manjih (npr. bile su potrebne male korektivne mjere)

Da, jedan/nekoliko velikih (npr. bio je potreban opoziv)

Ako da, navedite

Odjeljak III: potreba za smjernicama i materijalima za obuku

10. Odaberite područja u kojima vam je potrebna veća pomoć

Odaberite jednu ili više opcija

Opća načela higijene i sigurnosti hrane

Preduvjetni programi specifični za ekološku proizvodnju/preradu hrane

Lažiranje hrane

Kontaminanti (npr. akrilamid, PAH) i rezidue (npr. pesticidi, veterinarski lijekovi)

Prehrambeni aditivi i drugi sastojci dopušteni u ekološkoj preradi

Sprječavanje unakrsne kontaminacije i unakrsnog kontakta, uključujući kontrolu alergena u namirnicama

Kontrola temperature i osiguranje hladnog lanca

Kvaliteta pitke vode

Zamatanje, pakiranje; zahtjevi materijala koji su kontaktu s hranom

Prijevoz i vozila

Upravljanje otpadom

Kontrola štetočina

Čišćenje i dezinfekcija

Osoblje: zdravlje, osobna higijena, obuka

Kultura sigurnosti hrane

Sastojci hrane uključujući sirovinu, alergene, zahtjeve za kvalitetom

Određivanje roka trajanja hrane

Laboratorijsko ispitivanje (proizvodne površine, sirovine, finalni proizvodi)

Označavanje i etiketiranje (nutritivno, zdravstveno)

Sljedivost, povlačenje hrane s tržišta

Ostalo (molimo navedite)

11. Trebate li pomoć u vezi sa sljedećim načelima HACCP-a?

Odaberite jednu ili više opcija

Princip 1. Provođenje analize opasnosti

Princip 2. Utvrđivanje kritičnih kontrolnih točaka (KKT)

Princip 3. Utvrđivanje kritičnih ograničenja na kritičnim kontrolnim točkama

Princip 4. Uspostava i provedba učinkovitih postupaka praćenja

Princip 5. Uspostava korektivnih mjera

Princip 6. Utvrđivanje postupaka provjere

Princip 7. Uspostava dokumenata i zapisa

12. Koji oblik obuke/tečaja o sigurnosti hrane biste preferirali?

Odaberite jednu ili više opcija

Obuka u učionici

On-line trening putem interneta (npr. Zoom, MS Teams)

Off-line trening putem interneta (npr. putem web stranice, Moodle)

Praktična obuka na licu mjesta na oglednoj farmi/ firmi koja se bavi ekološkom proizvodnjom

Ostalo (molimo navedite)

13. Koje oblike materijala za obuku o sigurnosti hrane biste radije?

Odaberite jednu ili više opcija

Priručnik

Letci (1-4 stranice)

Kratke smjernice (>4 stranice)

Video

Ogledni HACCP postupci s praktičnim rješenjima

Web stranica s materijalima za e-učenje

Ostalo (molimo navedite)

14. Kakve biste smjernice/materijale trebali?

Odaberite jednu ili više opcija

Esencijalni patogeni koji se prenose hranom: rast i opstanak u namirnicama; kontrolne mjere

Kemijske opasnosti u ekološkoj proizvodnji hrane

Načela čišćenja i sanitacije u ekološkoj proizvodnji hrane

Provjera uzorkovanja i čistoće proizvodnih površina

Razumijevanje i određivanje roka trajanja hrane

Mikrobiološko testiranje hrane spremne za jelo (eng. ready to eat (RTE)), uključujući mikrobiološke kriterije

Označavanje namirnica, informacije za potrošače

Nutritivne informacije

Sljedivost

Opoziv i povlačenje

Označavanje i upravljanje alergenima

Praktični primjeri HACCP- a u ekološkoj proizvodnji/preradi hrane biljnog podrijetla

Praktični primjeri HACCP-a u ekološkoj proizvodnji/preradi životinjskih proizvoda

Ostalo (molimo navedite)

Estonian

Link:

https://docs.google.com/forms/d/e/1FAIpQLSc15MpbsGbzgeRgo-pBSxJQQTkZhYAfU5xpdJdWbmT3VHSnHw/viewform?usp=sf_link

SAFE-ORGfood mahetöötajate küsitlus

Hea mahetoidu töötaja,

SAFE-ORGfood projekti peamine eesmärk on edendada toiduohutust mahepõllumajanduslikus toidutöötlemises. Plaanime välja töötada tööturu ja mahetöötajate seisukohalt olulised õppekavad ja õppematerjalid.

**Rohkem infot leiab projekti kodulehelt: <https://www.facebook.com/SAFEORGfood/>
<http://safe-orgfood.eu/>**

Küsitlusele vastamiseks kulub mõni minut Teie aega, kuid see annab meile väärtuslikku infot Teie teadmiste ja vajaduste osas toiduohutuse valdkonnas.

Küsimustik koosneb kolmest osast: ettevõtte tegevusvaldkond ja suurus, kogemus toiduohutuse valdkonnas ning juhendmaterjalide ja koolitusvajaduste kaardistamine.

I osa: üldine taust**1. Millises valdkonnas Teie ettevõtte tegutseb?****Palun vali üks või mitu vastust**

Taimekasvatus

Loomakasvatus

Taimsete saaduste töötlemine

Loomsete saaduste töötlemine

Töötlen oma ettevõttes kasvatatud saadusi

Töötlen sisseostetud toorainet/saadusi

Muu (palun täpsustage)

2. Millise suurusega on Teie ettevõtte?**Palun vali üks vastus**

Väike (pere)ettevõtte (1-2 töötajat)

Suur (pere)ettevõtte (3-5 töötajat)

Mikroettevõtte (6-9 töötajat)

Väike ettevõtte (10-49 töötajat)

Keskmise suurusega ettevõtte (50-249 töötajat)

Suur ettevõtte (> 250 töötajat)

3. Kas teie ettevõtetel on mahetöötlemise tunnustus?**Palun vali üks vastus**

Jah

Ei

Osaline tunnustus (teatud toodetele, töötlemisliinidele)

Tunnustamise protsess on käimas

Muu (palun täpsustage)

4. Kas teie ettevõtte kuulub mahetootjate/töötajate organisatsiooni?**Palun vali üks vastus**

Jah

Ei

Kui jah, siis palun nimetage organisatsioon

5. Milliseid tooraineid töötlete/ tooteid valmistate?**Palun vali üks või mitu vastust**

Puuviljad, marjad ja/või tooted nendest

Köögiviljad ja/või tooted nendest

Teravili ja/või tooted nendest

Pagaritooted

Maitse- ja ravimtaimed ja/või tooted nendest

Õlikultuurid ja/või tooted nendest

Suurloomade liha ja/või lihasaadused (lihavesis, lammas, siga, kits, hobune, piison)

Väikloomade liha ja/või lihasaadused (küülik, jänes...)

Linnuliha ja/või linnulihatooted (kana, part, kalkun, vutt)

Piim ja piimatooted

Kala ja kalandustooted

Muud tooted, palun täpsustage

II osa: kogemus toiduohutuse valdkonnas

6. Kas olete teadlik HACCP-st?

Palun vali üks vastus

Jah

Ei

7. Kas teil on toimiv HACCP-põhine enesekontrollisüsteem, st kehtestatud, juurutatud ning ajakohastatud süsteem

Palun vali üks vastus

Jah

Ei

Mul on HACCP dokumentatsioon olemas, aga ei ole realselt kasutusel

Muu (palun täpsustage)

8. Millistel toiduhügieeni ja -ohutuse koolitustel oled osalenud?

Palun vali üks või mitu vastust

Toiduhügieeni algastme koolitus (1 päevane)

Toiduhügieeni keskastme koolitus (3 päevane)

Erinevatel toiduhügieeni ja -ohutuse lühikoolitustel

Toiduhügieeni ja -ohutuse moodulõpe (kutse- ja kõrgkoolis või ülikoolis)

Ma ei ole osalenud ühelgi toiduhügieeni ja -ohutuse koolitusel

Muu (palun täpsustage)

9. Kas Teie ettevõttel on olnud mittevastavusi või probleeme toiduohutusega?

Palun vali üks vastus

Ei

Jah, üks või mõni väike (vaja oli teha vaid väiksed korrektiivid/parandused)

Jah, üks või mõni suur (nt toote tagasikutsumine turult)

Kui jah, siis palun täpsustage

III osa: koolituse ja juhendmaterjalide vajadus

10. Palun valige valdkonnad, kus vajaksite rohkem abi?

Palun vali üks või mitu vastust

Toiduhügieeni ja toidu ohutuse üldpõhimõtted

Mahetootmise ja -töötlemise spetsiifilised eeltingimusprogrammid (ETP)

Toidupettus

Protsessi saasteained (nt akrüülamiidid, PAHid) ja jäägid (nt pestitsiidid, veterinaaravimid)

Mahetöötlemisel lubatud toidu lisaained ja teised toidu koostisosad

Ristsaastumise ja ristkontakti ennetamine, sh toiduallergeenide ohje

Temperatuuriohje ja külmaketi tagamine

Joogivee kvaliteet

Pakendamine, pakkimine: nõuded toiduga kokkupuutuvad materjalid (TKM)

Transport ja veovahendid

Jäätmete kogumine ja äravedamine

Kahjuritõrje

Puhastamine ja desinfitseerimine

Töötajad: tervislik seisund, isiklik hügieen, koolitus

Toiduohutuskultuur

Toidu koostisosad, sh tooraine, allergeenid, kvaliteedinõuded

Toidu säilimisaja määramine

Laboratoorsed analüüsid (tootmispinnad, toorained, valmistooted)

Märgistamine ja väited (toitumisalased, tervisealased)

Jälgitavus, turult tagasikutsumine, turult kõrvaldamine

Muu (palun täpsustage)

11. Kas vajate abi seoses järgnevate HACCP põhimõtetega?

Palun vali üks või mitu vastust

Põhimõte 1. Ohuanalüüsi tegemine

Põhimõte 2. Kriitiliste kontrollpunktide (KKP) kindlakstegemine

Põhimõte 3. Kriitiliste piiride kehtestamine KKPdes

Põhimõte 4. Efektive seire väljatöötamine ja juurutamine

Põhimõte 5. Korrigeerivate tegevuste kehtestamine

Põhimõte 6. Tegevuste kehtestamine süsteemi nõuetekohasuse tõendamiseks

Põhimõte 7. Dokumenteerimine

12. Milliseid toiduohutuse koolitusi eelistaksite?

Palun vali üks või mitu vastust

Koolitus klassiruumis

Veebikoolitus reaalajas (nt Zoom, MS Teams)

Koolitus internetis (nt koduleht, Moodle)

Koolitus hästi toimivas maheettevõttes kohapeal

Muu (palun täpsustage)

13. Millist tüüpi toiduohutuse koolitusmaterjale eelistaksite?

Palun vali üks või mitu vastust

Käsiraamat

Brošüür/voldik (1-4 lk)

Lühikesed juhendmaterjalid (> 4 lk)

Videod

HACCP süsteemi näited praktiliste lahendustega

Koduleht e-õppe materjalidega

Muu (palun täpsustage)

14. Milliseid juhendmaterjale vajaksite?

Palun vali üks või mitu vastust

Olulised toidupatogeenid: seonduvad toidud; kasv ja ellujäämine ning ohjemeetmed

Olulised keemilised ohud mahetoidus

Puhastamise ja desinfitseerimise põhimõtted mahetoidu töötlemisel

Tööpindade proovide võtmise põhimõtted ning tulemuste tõlgendamine

Toidu säilimisaja teema mõistmine ja säilimisaja määramine

Valmistoitute mikrobioloogiline analüüsimine ning seonduvad piirväärtused

Toidualane teave, sh märgistamine

Toitumisalane teave

Jälgitavus

Toidu turult tagasikutsumine ja kõrvaldamine

Allergeenide märgistamine ja ohje

Praktilised näited taimse mahetoidu HACCP plaanidest

Praktilised näited loomse mahetoidu HACCP plaanidest

Muu (palun täpsustage)

German

Link:

https://docs.google.com/forms/d/e/1FAIpQLSffZFK2pY0F2OGHAScpBSBF1Cq3Hx33Bg5XjsJvoPJ P06T5tg/viewform?usp=sf_link

SAFE-ORGfood organic producers survey

Sehr geehrte Produzenten und Verarbeiter von ökologischen Lebensmitteln, Das Hauptziel des SAFE-ORGfood-Projekts besteht darin, die Lebensmittelsicherheit bei der Herstellung und Verarbeitung von Bio-Lebensmitteln zu fördern. Wir planen, Lehrinhalte und Lehrmaterialien zu diesem Thema zu entwickeln, die speziell an die Bedürfnisse des Arbeitsmarktes und die Produktion von ökologischen Lebensmitteln angepasst sind. Für weitere Informationen besuchen Sie bitte unsere Facebook-Seite:

<https://www.facebook.com/SAFEORGfood/>

<http://safe-orgfood.eu/>

Die Beantwortung dieses Fragebogens dauert nur wenige Minuten und zeigt uns, welche Kenntnisse Sie im Bereich Lebensmittelsicherheit bei der Produktion und Verarbeitung Ihrer Erzeugnisse benötigen.

Die Umfrage enthält drei kurze Abschnitte, in denen Ihr beruflicher Hintergrund (Bauernhof/Betrieb), Ihre Erfahrungen im Bereich Lebensmittelsicherheit und Ihre Wünsche zu weiteren Schulungen und zu Informationsmaterialien abgefragt werden.

Abschnitt I: Allgemeiner Hintergrund**1. Welche Art Hof/Betrieb repräsentieren Sie?**

Bitte wählen Sie eine oder mehrere Optionen.

Erzeuger hauptsächlich pflanzlicher Produkte

Erzeuger hauptsächlich tierischer Produkte

Verarbeiter pflanzlicher Produkte

Verarbeiter tierischer Produkte

Ich verarbeite Produkte aus eigenem Anbau/eigener Produktion

Ich verarbeite gekaufte Rohstoffe/Produkte

Sonstiges (bitte erläutern):

2. Wie groß ist Ihr Hof/Ihr Betrieb?

Bitte wählen Sie eine Option.

Kleiner Familienbetrieb (1-2 Angestellte)

Großer Familienbetrieb (3-5 Angestellte)

Mikrobetrieb (6-9 Angestellte)

Kleinbetrieb (10-49 Angestellte)

Mittelständischer Betrieb (50-249 Angestellte)

Großbetrieb (>250 Angestellte)

3. Sind Sie ein zertifizierter ökologischer Betrieb?

Bitte wählen Sie eine Option.

Ja

Nein

Teilweise zertifiziert (bestimmte Produkte/Produktlinien)

Wir befinden uns noch in der Zertifizierungsphase

Sonstiges (bitte erläutern):

4. Ist Ihr Betrieb Mitglied einer ökologischen Erzeugergemeinschaft?

Bitte wählen Sie eine Option.

Ja

Nein

Wenn ja, geben Sie bitte den Namen des Verbandes an:

5. Welche Produkten verarbeiten Sie?

Bitte wählen Sie eine oder mehrere Optionen aus.

Früchte, Beeren und/oder deren Produkte

Gemüse und/oder deren Produkte

Getreide und/oder deren Produkte

Backwaren

Kräuter und Gewürze und/oder deren Produkte

Ölsaaten und/oder deren Produkte

Fleisch großer Nutztiere (Rinder, Büffel, Pferde, Schweine, Schafe, Gänse ...)

Fleisch kleiner Nutztiere (Kaninchen, Hasen, andere Nagetiere ...)
Geflügelfleisch (Huhn, Ente, Pute, Wachtel)
Milch und Milchprodukte
Fisch und Fischerzeugnisse
Sonstiges (bitte angeben):

Abschnitt II: Erfahrungen im Bereich Lebensmittelsicherheit

6. Kennen Sie sich mit dem HACCP-Konzept aus?

Bitte wählen Sie eine Option.

Ja
Nein

7. Gibt es in Ihrem Betrieb ein sich selbst kontrollierendes System, welches auf den HACCP-Richtlinien basiert und welches implementiert, erhalten und stetig angepasst wurde?

Bitte wählen Sie eine Option.

Ja
Nein

Ich dokumentiere nach den HACCP-Richtlinien, aber werte es nicht aus
Anderes (bitte erläutern):

8. An welcher Art Schulungen im Bereich Lebensmittelsicherheit/Lebensmittelhygiene haben Sie bisher teilgenommen?

Bitte wählen Sie eine oder mehrere Optionen.

Grundlegende Schulung in Lebensmittelhygiene (1-Tages-Kurs)
Fortgeschrittene Schulung in Lebensmittelhygiene (3-Tages-Kurs)
Mehrere kurze Schulungen in Lebensmittelhygiene
Modular aufgebaute Kurse in Lebensmittelhygiene an einem Berufskolleg oder einer Hochschule/Universität
Ich habe bisher an keiner Hygiene-Schulung teilgenommen
Anderes (bitte erläutern):

9. Gab es in Ihrem Betrieb bisher Unregelmäßigkeiten, Schwierigkeiten oder Probleme hinsichtlich der Lebensmittelsicherheit im Rahmen Ihrer Produktion und/oder Verarbeitung?

Bitte wählen Sie eine Option.

Nein
Ja, eine/wenige geringe (Beispiel: kleine waren notwendig)
Ja, eine/wenige größere (Beispiel: Rückruf wurde notwendig)
Wenn ja, bitte angeben:

Abschnitt III: Ihre Anforderungen an Schulungsunterlagen und Anleitungsmaterial

10. Bitte wählen Sie die Bereiche aus, in denen Sie mehr Unterstützung benötigen würden

Bitte wählen Sie eine oder mehrere Optionen.

Allgemeines zum Thema Lebensmittelhygiene und Lebensmittelsicherheit
Präventivprogramme (PRP) speziell für die Herstellung/Verarbeitung von Bio-Lebensmitteln
Food Fraud (Lebensmittelbetrug, Verbrauchertäuschung)
Prozesskontaminanten (z.B. Acrylamid, PAK) und Rückstände (z.B. Pestizide, Tierarzneimittel)
Lebensmittelzusatzstoffe und andere in der Produktion von Bio-Lebensmitteln erlaubte Zutaten
Vermeidung von Kreuzkontaminationen einschließlich Allergenmanagement
Temperaturüberwachung und Einhaltung der Kühlkette
Trinkwasserqualität
Verpackungen und Umverpackungen: Anforderungen an Lebensmittel-Verpackungsmaterialien (FCM)
Transport und Transportfahrzeuge
Abfallmanagement
Schädlingsbekämpfung
Reinigung und Desinfektion
Gesundheit, Personalhygiene und Mitarbeiter-Schulungen
Lebensmittelsicherheitskultur
Lebensmittelinhaltsstoffe, einschließlich Rohwaren, Allergene und Qualitätsanforderungen
Bestimmung der Mindesthaltbarkeit
Laboruntersuchungen (Arbeitsflächen, Rohwaren, Endprodukte)
Kennzeichnung und Auslobungen (Health claims, ernährungsbezogene Aussagen)
Rückverfolgbarkeit, Rückruf und Rücknahme von Lebensmitteln
Sonstiges (bitte angeben):

11. Benötigen Sie Unterstützung bezüglich der folgenden HACCP-Richtlinien?

Bitte wählen Sie eine oder mehrere Optionen.

Richtlinie 1: Erstellen einer Gefahrenanalyse

Richtlinie 2: Identifizierung kritischer Kontrollpunkte (CCPs)

Richtlinie 3: Festlegung kritischer Grenzwerte an kritischen Kontrollpunkten

Richtlinie 4: Festlegung und Einführung effektiver Überwachungsmaßnahmen

Richtlinie 5: Festlegung von Korrekturmaßnahmen

Richtlinie 6: Festlegung von Überprüfungsmaßnahmen

Richtlinie 7: Einführung eines Aufzeichnungs- und Dokumentationssystems

12. Welche Form von Weiterbildung im Bereich Lebensmittelsicherheit würden Sie bevorzugen:**Bitte wählen Sie eine oder mehrere Optionen.**

Schulung in Seminarform

Online-Schulung per Internet (z.B. ZOOM, MS-Teams)

Offline-Schulung per Internet (z.B. über eine Website, Moodle)

Vor-Ort-Schulung in einem gut funktionierendem Bio-Unternehmen

Andere (bitte angeben):

13. Welche Art von Schulungsmaterialien würden Sie bevorzugen?**Bitte wählen Sie eine oder mehrere Optionen.**

Handbuch

Broschüren (1-4 Seiten)

Kurze Leitfäden (>4 Seiten)

Videos

Sammlung von Beispielen zu HACCP-Maßnahmen einschließlich praktischer Lösungen

Website mit e-learning-Materialien

Andere (bitte angeben):

14. Welche Art Anleitungen würden Sie benötigen?**Bitte wählen Sie eine oder mehrere Optionen.**

Wichtige pathogene Lebensmittelkeime: betroffene Lebensmittel; Wachstum und Wachstumsbedingungen; Kontrollmessungen

Wichtige chemische Gefahrstoffe in Bio-Lebensmitteln

Grundlagen der Reinigung und Hygiene bei der Verarbeitung von Bio-Lebensmitteln

Probenahme und Reinigungskontrolle von Arbeitsflächen

Ermittlung und Messung der Haltbarkeitsdauer von Lebensmitteln

Mikrobiologische Untersuchung von Fertigelebensmitteln (ready to eat) einschließlich mikrobiologischer Kriterien

Verbraucherinformationen (FIC), Kennzeichnung

Nährwertinformationen

Rückverfolgbarkeit

Rückruf und Rücknahme

Allergenkennzeichnung und Allergenmanagement

Praktische Beispiele für HACCP-Pläne in der Produktion und Verarbeitung von pflanzlichen Bio-Lebensmitteln

Praktische Beispiele für HACCP-Pläne in der Produktion und Verarbeitung von tierischen Bio-Lebensmitteln

Andere (bitte angeben):

Italian

Link:

https://docs.google.com/forms/d/e/1FAIpQLScL36OnCjz2Uk7epNHylh2xrG6qJYJgjRifvQuCWy2ib0sS0A/viewform?usp=sf_link

SAFE-ORGfood indagine sui produttori biologici

Gentile produttore / trasformatore di alimenti biologici,

L'obiettivo principale del progetto SAFE-ORGfood è promuovere la sicurezza alimentare nel processo di lavorazione degli alimenti biologici. Abbiamo in programma di sviluppare programmi di studio e materiali didattici pertinenti al mercato del lavoro e alle esigenze dei produttori / trasformatore biologici.

Per ulteriori informazioni visita: <https://www.facebook.com/SAFEORGfood/>

<http://safe-orgfood.eu/>

Questo questionario richiede solo pochi minuti del tuo tempo, ma fornisce preziose informazioni sulle tue esigenze di conoscenza della sicurezza alimentare.

Il questionario contiene 3 brevi sezioni per mappare il background della fattoria / azienda, l'esperienza nella sicurezza alimentare e la necessità di materiali di formazione e guida.

Sezione I: parte generale**1. Che tipo di azienda / azienda rappresentate?****Seleziona una o più opzioni**

Produttore primario di prodotti vegetali

Produttore primario di prodotti animali

Trasformatore di prodotti vegetali

Trasformatore di prodotti animali

Elaboro i prodotti della mia fattoria

Lavoro materie prime / prodotti acquistati

Altro (specificare)

2. Qual è la dimensione della tua azienda / azienda?**Seleziona un'opzione**

Piccola azienda agricola a conduzione familiare (solo 1-2 dipendenti)

Grande azienda agricola a conduzione familiare (3 - 5 dipendenti)

Micro (6-9 dipendenti)

Piccola (10-49 dipendenti)

Medio (50-249 dipendenti)

Grandi (> 250 dipendenti)

3. Sei un produttore / trasformatore biologico certificato?**Seleziona un'opzione**

Sì

No

Parzialmente certificato (alcuni prodotti, determinate linee di produzione)

Il processo di certificazione è in corso

Altro (specificare)

4. Fai parte di un'associazione di produttori biologici?**Seleziona un'opzione**

Sì

No

In caso affermativo, specificare il nome dell'associazione

5. Che tipo di prodotti lavorate?**Seleziona una o più opzioni**

Frutta, bacche e / e prodotti derivati

Verdure e / e prodotti derivati

Cereali e / e prodotti derivati

Prodotti da forno

Erbe aromatiche e spezie e / e prodotti derivati

Colture oleose e prodotti derivati

Carne di grandi animali da fattoria (bovino, bufalo, cavallo, maiale, pecora, capra....)

Carne di piccoli animali da fattoria / bestiame (coniglio, lepre, roditore ...)

Carne di pollame (pollo, anatra, tacchino, quaglia)
Latte e latticini
Pesce e prodotti della pesca
Altro

.....
Il sezione: esperienza nella sicurezza alimentare

6. Conosci l'HACCP?

Seleziona un'opzione

Sì

No

7. Disponete di un sistema di autocontrollo funzionante basato sui principi HACCP in atto, implementato e mantenuto?

Seleziona un'opzione

Sì

No

Ho la documentazione HACCP ma nessuna registrazione del funzionamento pratico

Altro (specificare)

.....
8. Che tipo di corsi di formazione sull'igiene / sicurezza alimentare hai frequentato finora?

Seleziona una o più opzioni

Formazione di base sull'igiene alimentare (corso di 1 giorno)

Corso avanzato di igiene / sicurezza alimentare (3 giorni)

Diversi brevi corsi di formazione sull'igiene / sicurezza alimentare

Formazione sull'igiene / sicurezza alimentare basata su moduli in scuole professionali / superiori / università

Non ho frequentato alcun corso di formazione sulla sicurezza alimentare / igiene in passato

Altro (specificare)

.....
9. Hai avuto non conformità / problemi di sicurezza alimentare nella tua produzione / lavorazione?

Seleziona un'opzione

No

Sì, uno / pochi minori (ad esempio erano necessarie piccole azioni correttive)

Sì, uno / pochi principali (ad es. Era necessario il richiamo)

In caso affermativo, specificare

.....
Sezione III: necessità di formazione e materiali di orientamento

10. Selezionare le aree in cui è necessaria maggiore assistenza

Seleziona una o più opzioni

Principi generali di igiene e sicurezza alimentare

Programmi di prerequisiti (PRP) specifici per la produzione / trasformazione di alimenti biologici

Frode alimentare

Contaminanti di processo (ad esempio acrilammide, IPA) e residui (ad esempio pesticidi, medicinali veterinari)

Additivi alimentari e altri ingredienti consentiti nella lavorazione biologica

Prevenzione della contaminazione incrociata e del contatto incrociato, inclusa la gestione degli allergeni alimentari

Controllo della temperatura e garanzia della catena del freddo

Qualità dell'acqua potabile

Confezionamento, imballaggio; requisiti dei materiali a contatto con gli alimenti (FCM)

Trasporti e veicoli

Gestione dei rifiuti

Controllo dei parassiti

Pulizia e disinfezione

Personale: salute, igiene personale, formazione

Cultura della sicurezza alimentare

Ingredienti alimentari incl. materie prime, allergeni, requisiti di qualità

Determinazione della shelf-life degli alimenti

Test di laboratorio (superfici di produzione, materie prime, prodotti finali)

Etichettatura e indicazioni (nutrizionali, sanitarie)

Tracciabilità, richiamo, ritiro di alimenti dal mercato

Altro (specificare)
.....

11. Hai bisogno di assistenza riguardo ai seguenti principi HACCP?

Seleziona una o più opzioni

- Principio 1. Conduzione di un'analisi dei rischi
- Principio 2. Identificazione dei punti critici di controllo (CCP)
- Principio 3. Stabilire limiti critici nei punti critici di controllo
- Principio 4. Stabilire e attuare procedure di monitoraggio efficaci
- Principio 5. Stabilire azioni correttive
- Principio 6. Stabilire procedure di verifica
- Principio 7. Stabilire documenti e registrazioni

12. Quale forma / i di formazione sulla sicurezza alimentare preferireste?

Seleziona una o più opzioni

- Formazione in aula
- Formazione in linea via Internet (ad esempio Zoom, MS Teams)
- Formazione offline via Internet (ad es. Tramite homepage, Moodle)
- Formazione pratica in loco in un'impresa biologica ben funzionante
- Altro (specificare)

.....
13. Quali forme di materiale formativo sulla sicurezza alimentare preferireste?

Seleziona una o più opzioni

- Manuale
- Volantini (1-4 pagine)
- Brevi materiali di orientamento (> 4 pagine)
- Video
- Raccolta di procedure HACCP campione con soluzioni pratiche
- Pagina web con materiali di e-learning
- Altro (specificare)

.....
14. Di che tipo di materiale di orientamento avresti bisogno?

Seleziona una o più opzioni

- Patogeni di origine alimentare essenziali: alimenti associati; crescita e sopravvivenza; misure di controllo
- Pericoli chimici essenziali per gli alimenti biologici
- Principi di pulizia e igiene nella lavorazione degli alimenti biologici
- Campionamento e verifica della pulizia delle superfici di produzione
- Comprensione e misurazione della durata di conservazione degli alimenti
- Test microbiologici di alimenti pronti (RTE), incl. criteri microbiologici
- Informazioni sugli alimenti per i consumatori (FIC), etichettatura
- Informazioni nutrizionali
- Tracciabilità
- Richiamo e ritiro
- Etichettatura e gestione degli allergeni
- Esempi pratici di piani HACCP per la lavorazione di prodotti vegetali biologici
- Esempi pratici di piani HACCP per la lavorazione di prodotti animali biologici
- Altro (specificare)

Polish

Link:

https://docs.google.com/forms/d/e/1FAIpQLSfZV3pazxYDm3MYY_qpl4dAn6i4d2cFNNBJr2cH6qa-sMYVUw/viewform?usp=sf_link

SAFE-ORGfood - ankieta skierowana do przetwórców ekologicznych

Drogi producencie / przetwórcu produktów ekologicznych,
Głównym celem projektu SAFE-ORGfood jest promowanie bezpieczeństwa żywności w przetwórstwie produktów ekologicznych. Planujemy opracowanie programu nauczania i materiałów dydaktycznych odpowiednich dla rynku pracy i potrzeb producentów ekologicznych.
Po więcej informacji zapraszamy na profil Facebook oraz stronę www projektu:
<https://www.facebook.com/SAFEORGfood/> <http://safe-orgfood.eu/>

Wypełnienie kwestionariusza zajmie tylko kilka minut, a dostarczy wartościowych informacji na temat Państwa potrzeb w zakresie wiedzy o bezpieczeństwie żywności.

Kwestionariusz zawiera 3 krótkie sekcje dotyczące charakterystyki Państwa gospodarstwa/przedsiębiorstwa, doświadczenia w zakresie bezpieczeństwa żywności, potrzeb dotyczących szkoleń oraz materiałów szkoleniowych w zakresie bezpieczeństwa żywności.

I sekcja: charakterystyka respondenta**1. Jaki rodzaj gospodarstwa / firmy reprezentujecie Państwo?**

Można wybrać więcej niż jedną opcję

- Producent (rolnik) - produkcja roślinna
- Producent (rolnik) - produkcja zwierzęca
- Przetwórcą produktów roślinnych
- Przetwórcą produktów zwierzęcych
- Przetwarzam produkty z mojego gospodarstwa
- Przetwarzam zakupione surowce/produkty
- Inne (proszę określić)

2. Jaka jest wielkość Państwa gospodarstwa/firmy?

Proszę wybrać jedną opcję

- Małe rodzinne gospodarstwo (tylko 1-2 pracowników)
- Duże rodzinne gospodarstwo (3 - 5 pracowników)
- Mikrofirma (6 - 9 pracowników)
- Mała firma (10 - 49 pracowników)
- Średnia firma (50 - 249 pracowników)
- Duża firma (>250 pracowników)

3. Czy jest Pan/Pani certyfikowanym producentem / przetwórcą żywności ekologicznej?

Proszę wybrać jedną opcję

- Tak
- Nie
- Częściowo certyfikowany (niektóre produkty, niektóre linie produkcyjne)
- Proces certyfikacji jest w toku
- Inne (proszę określić)

4. Czy należą Państwo do stowarzyszenia producentów ekologicznych?

Proszę wybrać jedną opcję

- Tak
- Nie
- Jeśli tak, proszę podać nazwę stowarzyszenia

5. Jaki rodzaj produktów Państwo przetwarzacie?

Proszę podać jedną lub więcej opcji

- Owoce, jagody lub/i produkty pochodne
- Warzywa lub/i produkty pochodne
- Ziarna zbóż lub/i produkty pochodne
- Produkty piekarnicze

Zioła i przyprawy lub/i produkty pochodne
Rośliny oleiste i produkty pochodne
Mięso dużych zwierząt gospodarskich (bydło, bawół, koń, trzoda chlewna, owce, kozy)
Mięso małych zwierząt hodowlanych (np. królik)
Mięso drobiowe (kurczak, kaczka, indyk, przepiórka)
Mleko i produkty mleczne
Ryby i produkty rybne
Inne

.....
II sekcja: doświadczenie w zakresie bezpieczeństwa żywności

6. Czy jest Pan/Pani zapoznana z tematyką HACCP

Proszę wybrać jedną opcję

Tak

Nie

7. Czy macie Państwo w zakładzie funkcjonujący, wdrożony i utrzymywany system kontroli wewnętrznej opracowany na bazie zasad systemu HACCP?

Proszę wybrać jedną opcję

Tak

Nie

Mamy dokumentację systemu HACCP, ale nie mamy zapisów z praktycznego funkcjonowania systemu

Inne (proszę określić)

.....
8. W jakich szkoleniach z zakresu higieny żywności/bezpieczeństwa żywności uczestniczyli Państwo dotychczas?

Proszę wybrać jedną lub więcej opcji

Podstawowe szkolenie na temat higieny żywności (1 dzień)

Zaawansowane szkolenie na temat higieny/bezpieczeństwa żywności (3-dni)

Różne krótkie szkolenia z zakresu higieny/bezpieczeństwa żywności

Szkolenia/przedmioty z zakresu higieny/bezpieczeństwa żywności w szkole zawodowej/średniej/wyższej

Nie uczestniczyłam/tem w przeszłości w żadnym szkoleniu na temat bezpieczeństwa/higieny żywności

Inne (proszę określić)

.....
9. Czy mieli Państwo jakieś niezgodności/problemy dotyczące bezpieczeństwa żywności w produkcji/przetwórstwie w Państwa gospodarstwie/firmie?

Proszę wybrać jedną opcję

Nie

Tak, jedną/kilka małych (niewielkie działania korygujące były potrzebne)

Tak, jedną/kilka dużych (np. konieczne było wycofanie produktów)

Jeśli tak, proszę sprecyzować

.....
III sekcja: potrzeba szkoleń i materiałów informacyjnych/szkoleniowych

10. Proszę wybrać obszary, w których potrzebujecie Państwo wsparcia szkoleniowego

Proszę wybrać jedną lub więcej opcji

Ogólne zasady higieny i bezpieczeństwa żywności

Program warunków wstępnych (PRP) adekwatny do produkcji/przetwórstwa ekologicznych produktów

Zafałszowania żywności

Zanieczyszczenia procesowe (np. akrylamid, WWA), pozostałości (np. pestycydów, leków weterynaryjnych)

Dodatki do żywności i inne składniki dozwolone do stosowania w przetwórstwie produktów ekologicznych

Zapobieganie krzyżowym zanieczyszczeniom i kontaktowi, włączając zarządzanie alergenami w produkcji żywności

Kontrola temperatury i zachowanie łańcucha chłodniczego

Jakość wody pitnej

Pakowanie; wymagania dotyczące materiałów przeznaczonych do kontaktu z żywnością

Transport i pojazdy

Zarządzanie odpadami

Kontrola szkodników

Mycie i dezynfekcja

Pracownicy: stan zdrowia, higiena osobista, szkolenia

Kultura bezpieczeństwa żywności
Składniki żywności włączając surowce, alergeny, wymagania jakościowe
Ustalanie terminu przydatności do spożycia
Testy laboratoryjne (powierzchni produkcyjnych, surowców, produktów końcowych)
Etykietowanie, oświadczenia żywieniowe i zdrowotne
Identyfikowalność, wycofanie żywności z rynku
Inne (proszę określić)

.....
11. Czy potrzebują Państwo wsparcia szkoleniowego w zakresie następujących zasadach HACCP?

Proszę wybrać jedną lub więcej opcji

Zasada 1. Przeprowadzenie analizy zagrożeń
Zasada 2. Identyfikacja krytycznych punktów kontroli (CCP)
Zasada 3. Ustanowienie limitów krytycznych dla krytycznych punktów kontroli
Zasada 4. Ustanowienie i wprowadzenie efektywnych procedur monitorowania
Zasada 5. Ustanowienie działań korygujących
Zasada 6. Ustanowienie procedur weryfikacji
Zasada 7. Ustanowienie dokumentacji i zapisów

12. Jaką formę/formy szkolenia na temat bezpieczeństwa żywności preferujecie Państwo?

Proszę wybrać jedną lub więcej opcji

Szkolenie w sali wykładowej
Szkolenie on-line przez internet (np. Zoom, MS Teams)
Szkolenie off-line przez internet (np. przez stronę www, Moodle)
Praktyczne szkolenie w dobrze funkcjonującym przedsiębiorstwie ekologicznym
Inne (proszę wymienić)

.....
13. Jakie formy materiałów szkoleniowych z zakresu bezpieczeństwa żywności preferowałiby Państwo?

Proszę wybrać jedną lub więcej opcji

Podręcznik
Ulotki (1-4 strony)
Krótkie materiały szkoleniowe (> 4 stron)
Film
Zbiór przykładowych procedur HACCP z praktycznymi rozwiązaniami
Strona internetowa z materiałami e-learningowymi
Inne (proszę wymienić)

.....
14. Jakie materiały szkoleniowe (na temat których zagadnień) byłyby dla Państwa przydatne?

Proszę wybrać jedną lub więcej opcji

Główne patogeny przenoszone przez żywność: produkty, w których występują; wzrost i przeżywalność; środki kontrolne
Najważniejsze zagrożenia chemiczne w produkcji ekologicznej
Zasady czyszczenia i higieny w przetwórstwie żywności ekologicznej
Pobieranie próbek i weryfikacja czystości powierzchni produkcyjnych
Rozumienie i określanie okresu przydatności żywności do spożycia
Badania mikrobiologiczne żywności gotowej do spożycia, w tym kryteria mikrobiologiczne
Informacje o żywności dla konsumentów, etykietowanie
Informacje żywieniowe
Identyfikowalność
Wycofanie żywności z rynku
Znakowanie dotyczące alergenów i zarządzanie alergenami w produkcji
Praktyczne przykłady planów HACCP dla przetwarzania ekologicznych produktów roślinnych
Praktyczne przykłady planów HACCP dla przetwarzania ekologicznych produktów zwierzęcych
Inne (proszę wymienić)