



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine

OFFICIAL CONTROLS FOOD & FOOD SAFETY

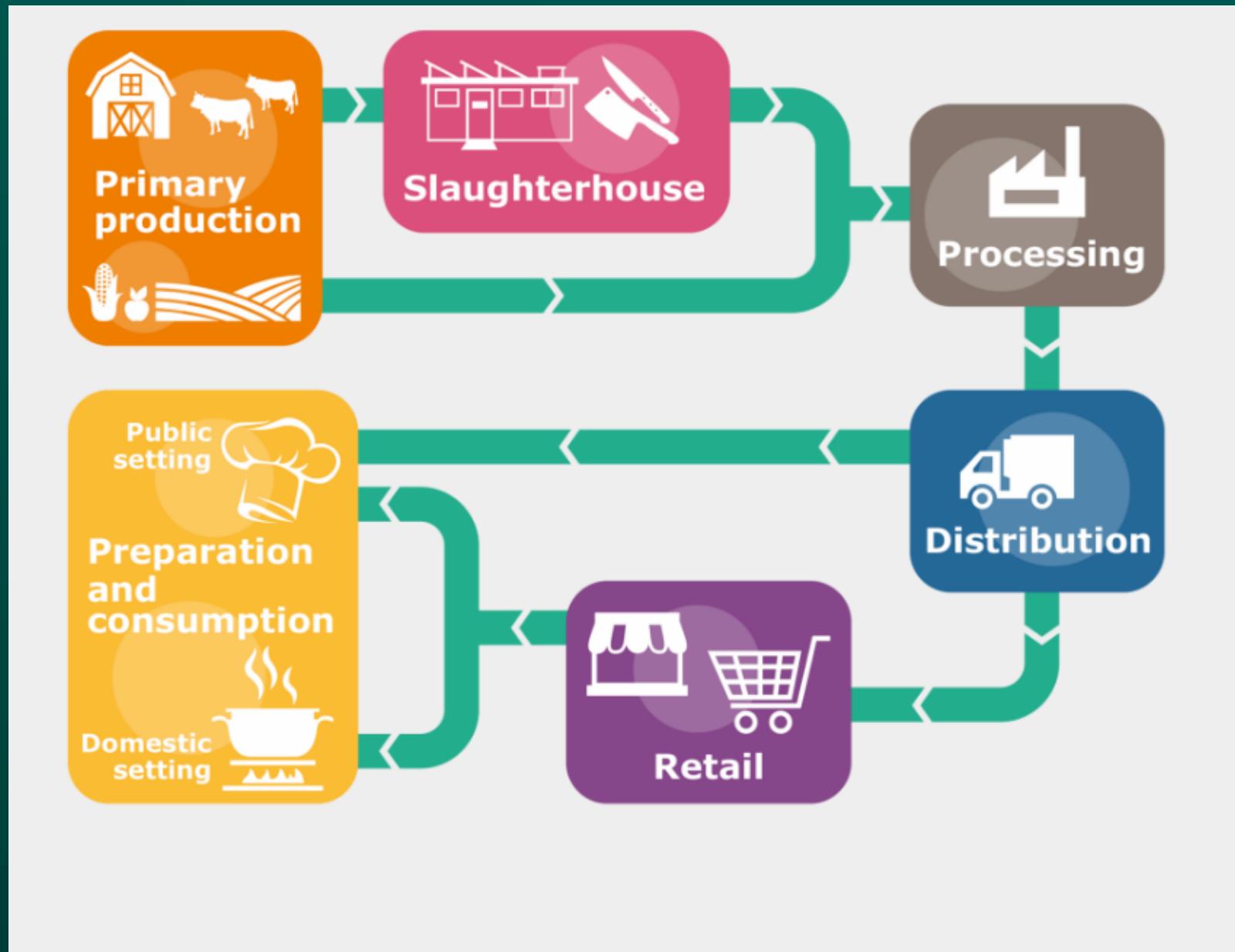
Horticulture and Plant Health Division
Niamh Kellaghan, Agricultural Inspector
12 November 2025
Horticulture Industry Forum Meeting

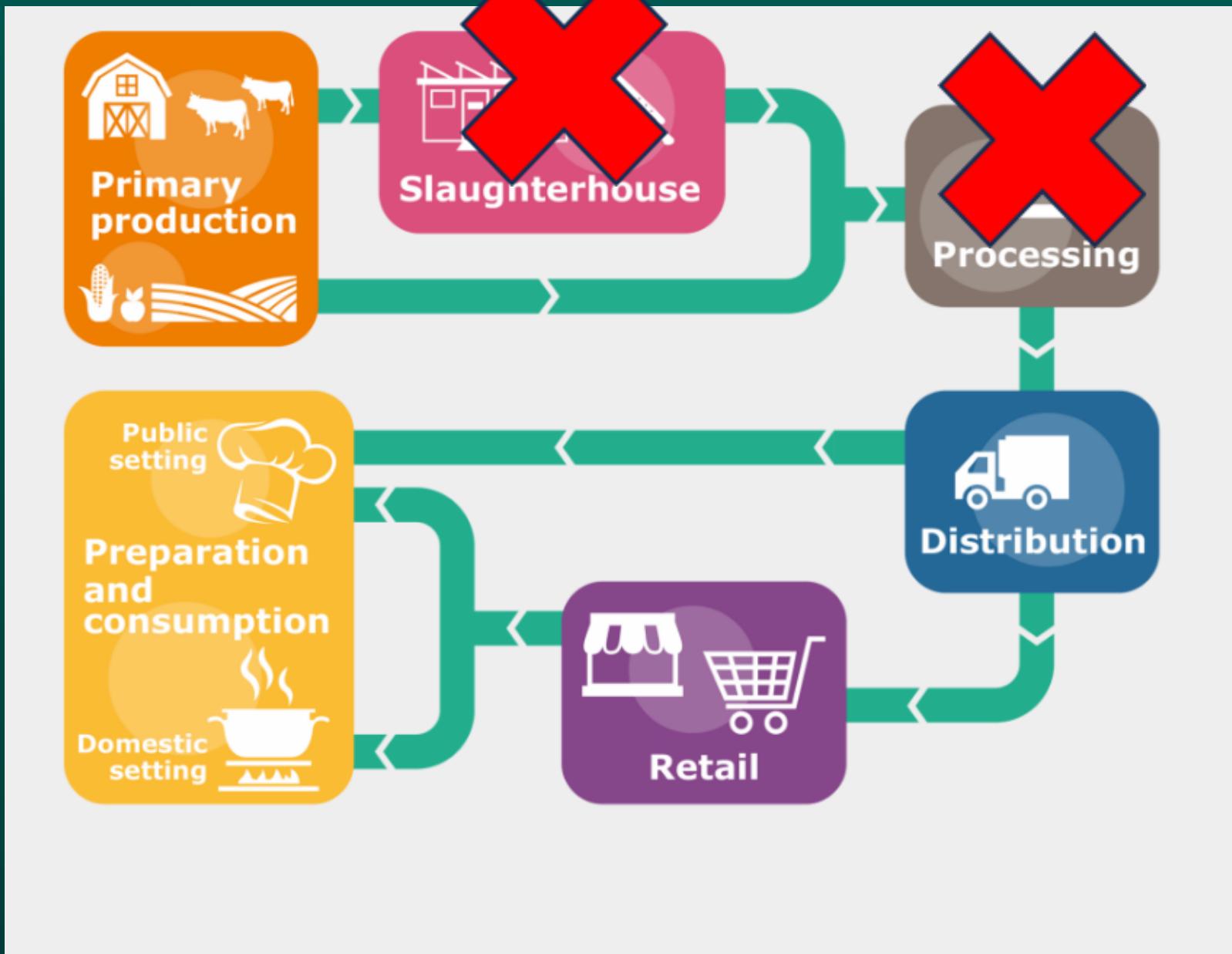
Food Business Operator

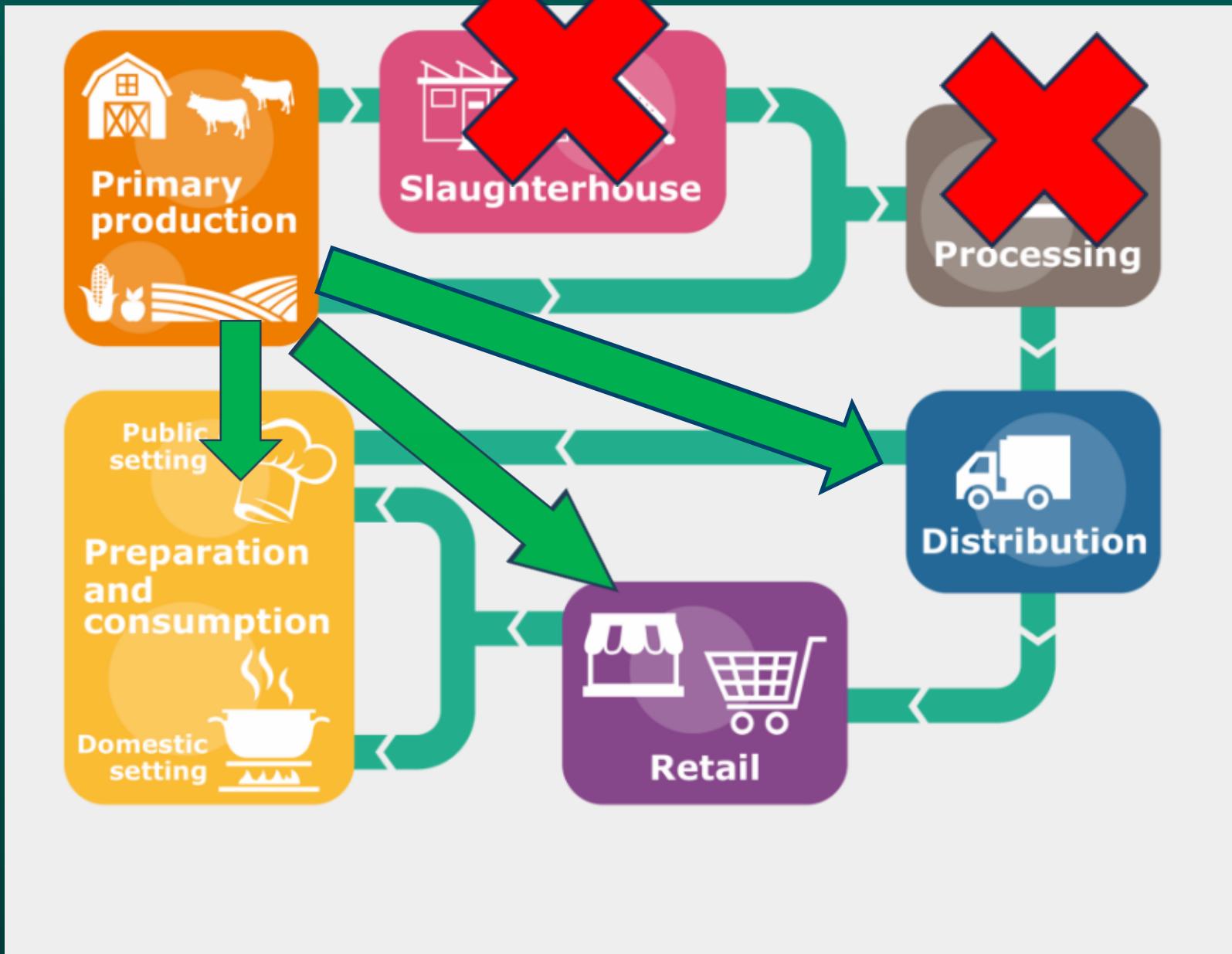


‘food business’ means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food

‘food business operator’ means the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control







Food Law

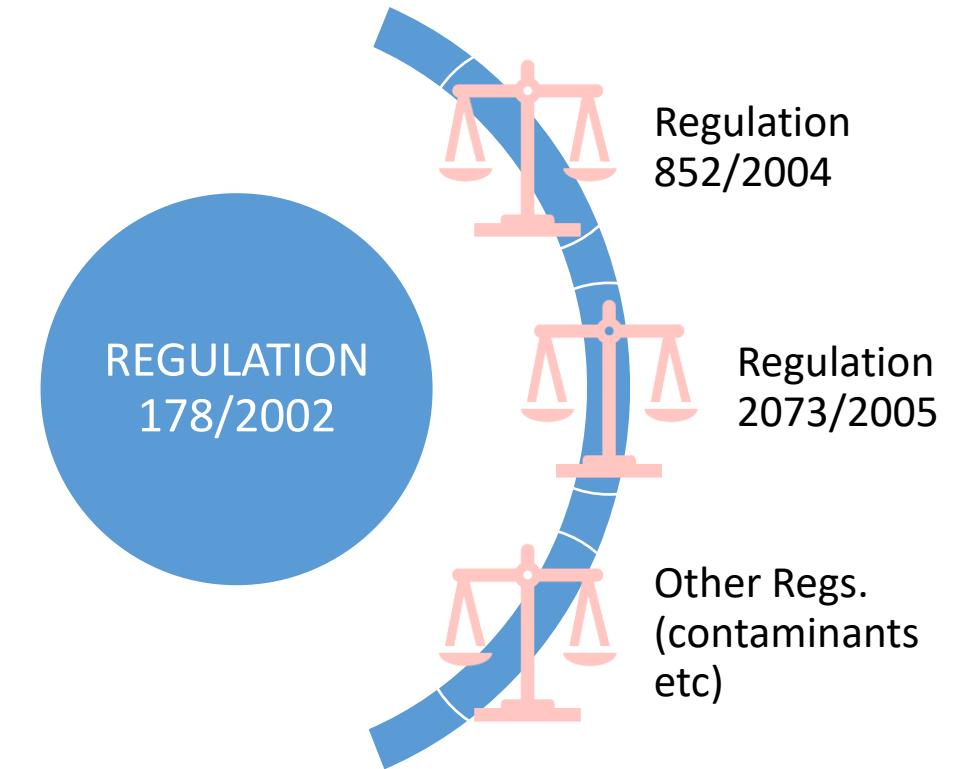


- Official Controls Legislation

- Reg. 2017/625
 - Sets out requirements for official controls and other official activities

S.I. 22 of
2022

- Transposed 2017/625 into National Law



Official controls - what are they?

Official controls are carried out by Competent Authorities (**DAFM, HSE, SFPA, FSAI etc**) to:

- ensure the safety and integrity of all food, food products and ingredients at each stage of the agri-food chain
- verify that all Food Business Operators involved in the agri-food chain are complying with legal requirements and hygiene standards

Official controls include audits, inspections, sampling and analysis of food establishments, foods and goods

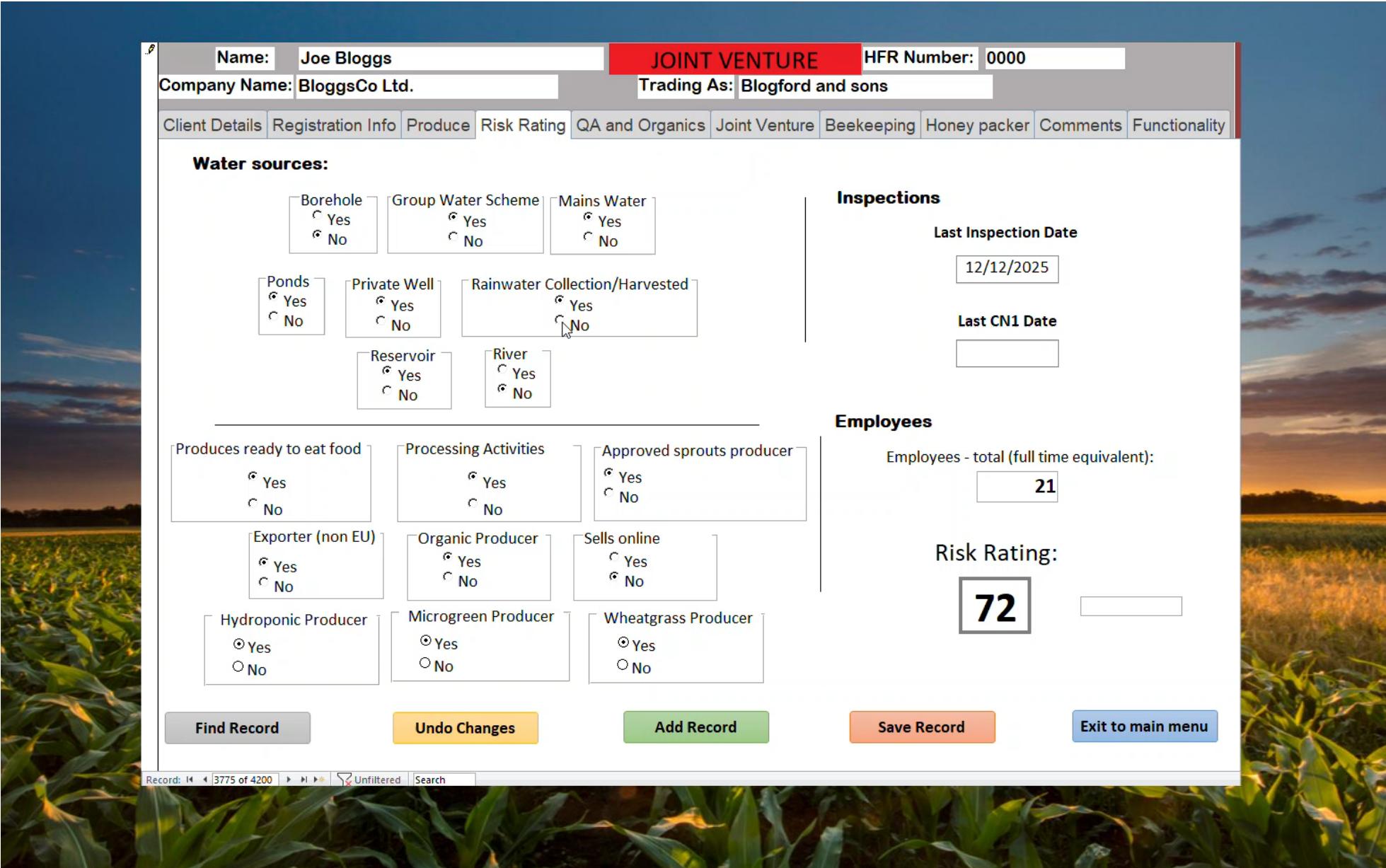
General Rules – Official Controls Reg.

2017/625



Risk Based Official Controls – Who to Inspect?





Name: Joe Bloggs **JOINT VENTURE** HFR Number: 0000

Company Name: BloggsCo Ltd. Trading As: Blogford and sons

Client Details Registration Info Produce Risk Rating QA and Organics Joint Venture Beekeeping Honey packer Comments Functionality

Water sources:

Borehole <input type="radio"/> Yes <input checked="" type="radio"/> No	Group Water Scheme <input type="radio"/> Yes <input checked="" type="radio"/> No	Mains Water <input type="radio"/> Yes <input checked="" type="radio"/> No
Ponds <input type="radio"/> Yes <input checked="" type="radio"/> No	Private Well <input type="radio"/> Yes <input checked="" type="radio"/> No	Rainwater Collection/Harvested <input type="radio"/> Yes <input checked="" type="radio"/> No
Reservoir <input type="radio"/> Yes <input checked="" type="radio"/> No	River <input type="radio"/> Yes <input checked="" type="radio"/> No	

Produces ready to eat food <input type="radio"/> Yes <input checked="" type="radio"/> No	Processing Activities <input type="radio"/> Yes <input checked="" type="radio"/> No	Approved sprouts producer <input type="radio"/> Yes <input checked="" type="radio"/> No
Exporter (non EU) <input type="radio"/> Yes <input checked="" type="radio"/> No	Organic Producer <input type="radio"/> Yes <input checked="" type="radio"/> No	Sells online <input type="radio"/> Yes <input checked="" type="radio"/> No
Hydroponic Producer <input checked="" type="radio"/> Yes <input type="radio"/> No	Microgreen Producer <input checked="" type="radio"/> Yes <input type="radio"/> No	Wheatgrass Producer <input checked="" type="radio"/> Yes <input type="radio"/> No

Inspections

Last Inspection Date: 12/12/2025

Last CN1 Date:

Employees

Employees - total (full time equivalent): 21

Risk Rating: 72

Buttons:

- Find Record
- Undo Changes
- Add Record
- Save Record
- Exit to main menu

Record: 14 | 3775 of 4200 | Unfiltered | Search



Characterisation of Hazards



Physical



Biological

Types of Hazards

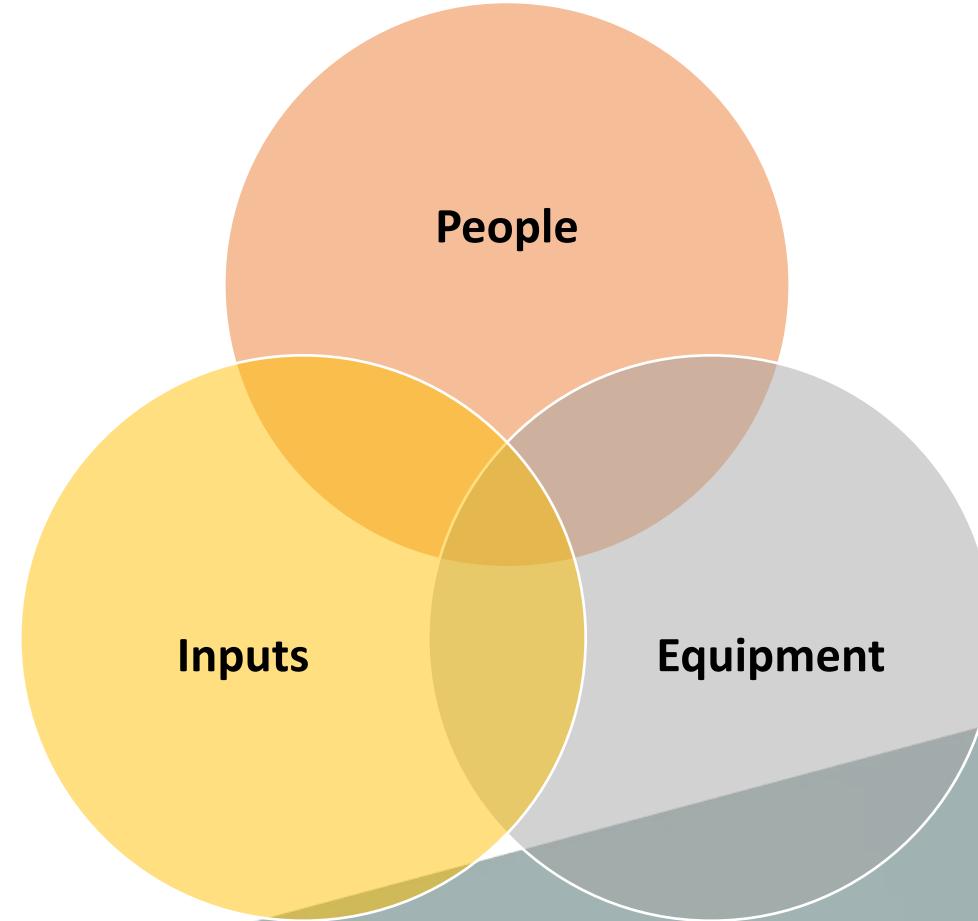


Allergen



Chemical

Potential Source of Hazards



Key Areas

- Appropriate site/site history
- Water source & usage
- Pest Control
- Staff Facilities
- Staff Training



Key Areas

- Waste management
- Plant Protection Products usage
- Good Harvest Practices
- Good Hygiene Practices
- Documentation



Records & Traceability



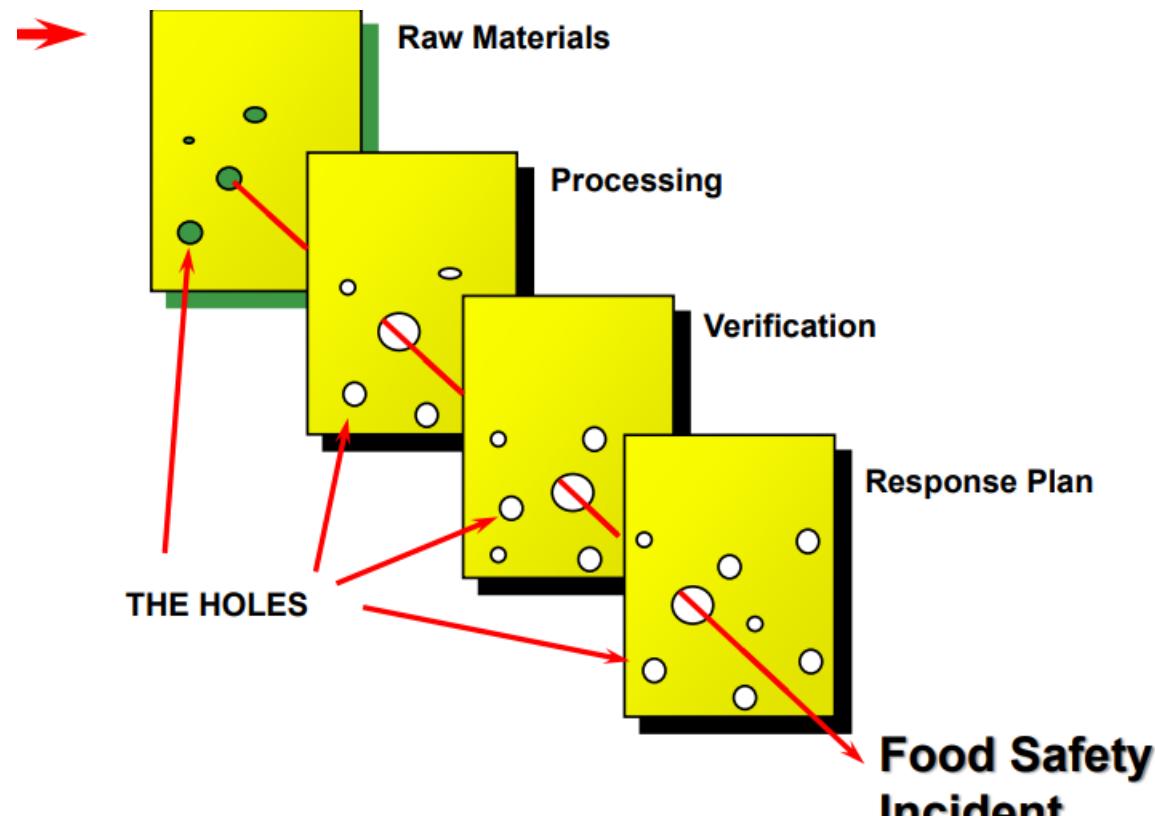
ONE STEP BACKWARDS



ONE STEP FORWARD



Why does it matter?



FOOD INCIDENTS



- DAFM – Competent Authority for primary production - to be informed immediately
- Produce which is injurious to human health or unfit for human consumption to be recalled/withdrawn without delay
- DAFM “Risk Managers” – will work with FBO to manage and close incidents
- DAFM will inform FSAI (may require a Food Alert)
- Robust traceability vital
- Time critical provision of information

**Food Safety
Quality
Public Health**



**Market Losses
Downtime
Reputational
Damage**



For further information visit:

- www.gov.ie/en/department-of-agriculture-food-and-the-marine/collections/horticulture/
- Commission notice on guidance document on addressing microbiological risks in fresh fruits and vegetables at primary production through good hygiene



Project: Assessing the risk of foodborne pathogen contamination in fresh fruit and vegetable production



**Andrea Baqueiro
Samuel Kenyon
Achim Schmalenberger
Kaye Burgess**

We want to improve Pathogen Surveillance for Irish Apple and Spinach growers



**Growers
would you like to
participate?**



ul.ie/research/safegreen
Learn more!

(083) 352 5063

(087) 002 3927



An Roinn Talmhaiochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine

Register your
interest here



University of Limerick,
Castletroy, Co. Limerick, V94
T9PX



Teagasc, Ashtown, Dublin 15, Co.
Dublin. D15 DY05

For any enquiries

baqueiro.andrea@ul.ie

samuel.kenyon@teagasc.ie

achim.schmalenberger@ul.ie

kaye.burgess@teagasc.ie



Thank you for your attention.

Any Questions?