

# Food Safety Plan of Catalonia

2022/2026



**Generalitat  
de Catalunya**

Salut/Agència Catalana  
de Seguretat Alimentària



# 00.



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# 01.



## Introduction



# 1.1 Introduction



Article 43 of Law 18/2009, of 22 October, on public health, provides for the drawing up of the Food Safety Plan of Catalonia (PSA), which is valid for five years. The Law defines this Plan as the reference framework for the public actions of the Administration of the Generalitat de Catalunya and local authorities in the area of food safety. It comprises the guidelines and deployment of actions and programmes to be carried out in order to achieve the intended goals, which are none other than to prevent food-borne diseases; to reduce human exposure to food-borne hazards; to maintain a high level of protection of citizens' interests in food matters, and to contribute to consolidating the prestige of Catalan food products on the national and international markets.

The Law on public health foresees that the Food Safety Plan of Catalonia includes food safety objectives in the areas of food safety; animal health, nutrition and welfare; plant health; animal and plant protection products, and environmental pollution, if they directly affect food safety, as well as all the services, programmes and actions to be developed, and their evaluation and monitoring mechanisms. It also establishes that the drafting procedure must ensure the involvement of government authorities, institutions, scientific societies and professionals involved in food safety, as well as civil society. Finally,

the Law provides that, following a favourable report from the Food Safety Steering Committee and the Governing Board of the Public Health Agency of Catalonia, the Plan will be approved by the Government of Catalonia on the proposal of the ministries responsible for health, agriculture, food, livestock, fisheries, consumer affairs and the environment.

The integrated food safety system model that has been running in Catalonia for more than a decade is based on a "One Health" approach, according to which human health, animal health and the environment in which they coexist are interdependent, and is geared towards making food safe to eat. A large amount of human and material resources are devoted to monitoring and official control throughout the food chain, to raising awareness of all parties concerned, including consumers, and to promoting good practice. All these interventions are based on the best and latest scientific knowledge, as well as on the skills and experience of all those involved.

The reference standards taken into account are European Union regulations and the scientific evidence compiled and managed by the Catalan Food Safety Agency (ACSA), the European Food Safety Authority (EFSA) and other international bodies such as the World Health Organization (WHO). These

solid benchmarks, together with the efforts of the operators in the food chain and the consolidated intervention structures of the responsible bodies of the Government of Catalonia and local government, mean that Catalonia has one of the best food safety systems in the world. It is a system that has been consolidated thanks to the efforts of many years, but which needs to be continuously improved by incorporating the necessary interventions according to the new challenges that emerge. Therefore, the Food Safety Plan (PSA) consists of a consolidated set of interventions, new interventions that respond to new challenges, as well as sufficient flexibility to meet any new needs that may arise during its lifetime.

The PSA 2022-2026, in addition to establishing a clear basis for food safety interventions in the medium term, lays the foundations for integrated intervention, better coordination and a better position to anticipate all future needs and challenges. The shared commitment to work every day to protect public health by preventing food-borne diseases is clearly defined in this strategic document, which transparently and explicitly identifies the objectives to be achieved and the actions to be developed in this area.

For this new Food Safety Plan of Catalonia 2022-2026, a series of contextual and reference elements

have been considered, as well as the main data that allow to understand the current food safety situation in Catalonia. Using a planning methodology based on the concepts of management by objectives, strategic maps and scorecards, the Plan specifies the objectives to achieve, the bodies responsible and the interventions planned for the period comprised between January 2022 and December 2026.

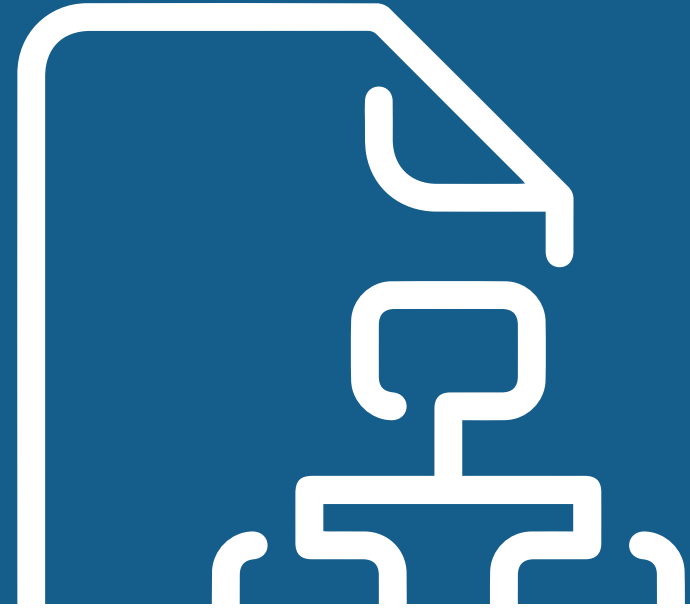
As in previous stages, the methodology for drawing up the Plan is based on the principles of management by objectives, which is fully in line with the specifications set out in Law 18/2009, of 22 October, on public health, as it allows to establish the actions to be carried out as to achieve a set of objectives in a concrete and quantifiable manner. It is based on a logical sequence of thought in which what is to be achieved is considered first and, subsequently, actions to be taken are settled. The method also includes the corresponding evaluation system, as foreseen in the aforementioned Law.

Another key element of the Plan is that it is conceived as the reference framework for a results-oriented public policy on food safety that must be monitored and evaluated periodically. Feedback on the impact of interventions implemented is capital so as to make the necessary corrections, with a view that the impact is real and measurable and it results in the maximum efficiency and effectiveness of public actions in this area.

Interventions set out in the Plan must be understood as lines of action that must be implemented through concrete action programmes, which must be defined, designed and implemented by each of the responsible bodies. In this sense, Plan 2022-2026 has opted for a more schematic approach and a more graphic format to facilitate its overall vision. More detailed information on the particularities of each intervention can be found in each of the programmes in which this Strategic Plan is operationally deployed.

As in previous stages, this new Plan 2022-2026 must be the strategic reference for public intervention in food safety in Catalonia over the next five years. Its application should represent a new advance in food safety in Catalonia, relying on innovation and continuous improvement in a capital area such as food safety, a tantamount pillar of citizens' health and for our country's image and economic standing in international markets.

# 02.



## **Methodology, strategy maps and structure**



## 2.1 Methodology



*The management-by-objectives methodology used for the drawing up of the Plan responds to a logic according to which a set of interventions, actions or programmes must generate an impact that allows the achievement of the planned goals.*

In accordance with the provisions of Article 43 of Law 18/2009, of 22 October, on public health, the Food Safety Plan (PSA) is the reference framework for the public actions of the Administration of the Government of Catalonia and local authorities in this area. It comprises the guidelines and deployment lines of the actions and programmes to be carried out to achieve the planned goals.

The Law on public health expressly states that the Plan must include the objectives to achieve, the set of services, programmes and actions to develop and the evaluation mechanisms for monitoring the Plan. To fulfil this mandate, a methodology based on the principles of planning by objectives has been applied since 2007.

This planning system responds to a logic whereby a set of interventions, actions or programmes must generate an impact in order to achieve the planned objectives. In accordance with this, the starting point is a mission and, taking into account a number of well-defined goals, long-term objectives (8-10 years) are established and interventions are set to achieve them. This methodology also includes an evaluation procedure to assess the results of the implementation

of the plan and the extent to which its goals have been achieved. Basically, it consists of monitoring through different quantitative indicators and observing whether they are moving towards or away from the planned goals.

This methodology has been in use since the inception of the Food Safety Plan of Catalonia and in all its editions, as it has great logical consistency and simplicity both, yielding very good results as to monitoring the food safety situation in Catalonia and as to compliance with the Plan. For this reason, it is the reference methodology too for the new Food Safety Plan 2022-2026.

Although they have already been covered in previous food safety plans, a reminder of the main basic concepts in use is of help.

Public intervention aims to solve problems and meet the needs of society. Problems can be defined as deviations or potential deviations from a desired situation. Needs are defined in terms of what must be done to prevent, control or solve a certain problem. In general, the problem occurs when a gap is observed between the existing situation and the situation

considered optimal, a gap to be reduced through the implementation of measures that meet the observed needs. It is also conceivable that the gap does not exist, but that the goal may be to maintain a situation that is deemed acceptable or optimal and, so, to avoid the occurrence or aggravation of a problem. A large majority of objectives in the field of food safety are related to this second form of need, given that a reasonably high level of food safety is assumed. Thus, for example, a target may be set to keep the incidence of food-borne diseases below a certain rate, even if the rate has already been reached, because in this case, the need is to continue to intervene so as to keep the parameter within levels considered optimal or acceptable.

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Objectives are defined as aims expressed in a concrete, precise and measurable way.

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Following the methodology of management by objectives, objectives are defined as aims expressed in a concrete, precise and quantifiable way. For an objective to be considered as such it must have associated indicators, success criteria and a timeline. These objectives should be aligned with the mission and ultimate goals of the strategic plan. In this general planning scheme, it is also necessary to define interventions, which are actions carried out with a view to achieve planned objectives.

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The Food Safety Plan is a general framework that gives coherence, structure and an overall vision to food safety policy in Catalonia.

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The Food Safety Plan is a general framework that gives coherence, structure and an overall vision to food safety policy in Catalonia, but leaves operational planning and implementation to the bodies or units in charge of implementation. A more detailed definition or deployment of the strategic and specific objectives and interventions is restricted to the managing bodies, so they can be tailored to the particularities of each stage of the food supply chain and each intervention area.

Implementing intervention programmes in a coordinated and complementary fashion should enable an integrated and efficient food safety system to be maintained, which is the model of public

intervention chosen for application in Catalonia after the approval of the Catalan Law on food safety, and that was continued with Law 18/2009, on public health, which meant a strengthening of the existing view of food safety policy as public health policy. As mentioned above, Law 18/2009, on public health, followed the approach of the 2002 Law on food safety, which established an integrated food safety system in Catalonia with the coordinated participation of all the responsible bodies on the basis of specific and shared objectives.

For a better understanding of the structure and contents of Plan 2022-2026 you may need to recall the planning stages according to the management-by-objectives methodology, which are briefly described below.



## 2.2 Definition of mission, vision and goals

As elements of strategic planning, we must first address defining the mission, vision and goals. The mission is defined as the ultimate goal to be achieved, the *raison d'être*, the general direction or orientation to be pursued. This mission needs to be further specified and made more concrete through the identification of goals, which are the different elements into which the mission can be broken down. The vision is defined as the representation of the ideal situation that one aspires to reach in the future. These elements of strategic planning were already defined in the first Food Safety Plan and, as the definition remains valid, are included below.



### Mission

Maintain a high level of food safety in Catalonia on the basis of a strategic plan that is an indicative instrument and reference framework in which, in collaboration with all participants in the food chain, including consumers, the objectives and interventions to be developed by the Catalan government agencies and the monitoring and evaluation systems are defined.



### Vision

A food chain in which health hazards and related problems are eliminated or reduced to acceptable levels through effective systems established in a participatory and consensual manner, implemented in a coordinated and complementary way by operators at each stage of the chain, from primary production to consumption. Likewise, the competent authorities efficiently and in a coordinated manner verify and enforce compliance with the standards, and the public, sensitive and well-informed, have full confidence in these actions due to the credibility they have in the evaluation, management and communication systems implemented and, at the same time, actively participate by collaborating with the competent authorities and applying best food safety practices in the domestic sphere.



### Purposes

Prevent food-related diseases and reduce their incidence and prevalence to the lowest reasonably achievable and acceptable levels.

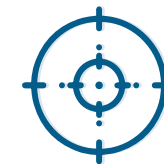
Prevent and reduce to reasonably possible and acceptable levels human exposure to agents capable of causing food-borne disease.

Maintain a high level of confidence in the Catalan food safety system both among citizens of Catalonia and in other countries and international markets.

Maintain a high level of protection of citizens' interests in areas and issues related to food safety such as: animal health, feed and welfare, plant health, and product quality in the food chain.

Maintain a high level of fairness of sales transactions in all aspects of food safety.

## 2.3 Definition of objectives and interventions of Plan 2022-2026



Based on the definition of the mission, vision and goals, long-term **objectives** (10 years) are established. Following the management-by-objectives methodology, definition of strategic objectives is necessary for each of the areas included in the Plan. Strategic objectives are further specified in the form of specific objectives. Within the framework of the Food Safety Plan of Catalonia, objectives are classified into two major relevant groups: health objectives and risk reduction objectives.



**Health objectives** refer to health status or situation of the population with respect to a given problem and are usually assessed in terms of morbidity, as they aim at reducing incidence of food-borne diseases to lowest possible levels.



**Risk reduction targets** refer to health risk factors needing to be reduced or kept as low as possible. They typically relate to reducing prevalence of hazards at different stages of the food chain so as to reduce exposure of humans to food-borne hazards. Also included in this group are objectives referring to achievement of high levels of food chain activity compliance with safety standards

established by regulations, since there is a consensus of experts on the preventive conditions to implement, which are included in current legislation. Compliance with these standards should result in a decrease in prevalence of hazards throughout the food chain and in the food made available to consumers, resulting in a low exposure of the population to hazards and, as a consequence, a low incidence of food-borne diseases.



The Plan also incorporates **assurance objectives for other food safety issues**. These objectives fall within the scope of issues that do not represent an immediate risk or health problem, but which relate to public confidence and legitimate expectations of food products and the food chain, such as quality, labelling or animal welfare.



Once objectives have been identified, **interventions** must be designed, meaning the activities to be implemented in order to achieve the planned objectives, i.e. to solve, prevent, control or minimise the occurrence of the identified problems. The ultimate definition, the programming and implementation of these interventions, as well as the resources to be mobilised, are tasks for the

implementing agencies and represent a mandate in terms of actions to be carried out.

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The evaluation of results is a basic element in any strategic planning because it makes it possible to study whether the objectives have been achieved or, if necessary, to analyse what changes need implementation in order to obtain the desired results.

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Law 18/2009 on public health refers to the need to provide for outcome evaluation systems. **Outcome evaluation** is a basic element in any strategic planning because it makes it possible to study whether the previously established objectives have been achieved in order to guide interventions and, if necessary, reorient them to obtain the desired results. Along these lines, the designing, monitoring and analysing results is conducive to continuous improvement and constitutes a very valuable learning framework for all parties involved. It also allows for a cycle of continuous improvement to be generated supported by evidence and quantitative data.



The formulation of the objective and the evaluation are closely linked, since when the objective is defined the indicator to be used must be defined along with the target to be reached –and eventually its level. In the event that target level is not reached, or in cases where evaluation is hampered by difficulties obtaining data to construct indicators, investigating the reasons why this is so is mandatory to find appropriate solutions and continue to drive continuous improvement of performance evaluation. For the evaluation of results in this new stage, a methodology similar to that described in the first Food Safety Plan of Catalonia should continue to be in use, and results should be classified into the following different categories:

✓ **Objective fully achieved (CA)**

When the level of the indicator has shown the expected change and in the expected direction, to levels equal to or above the target level.

✓ **Objective partially achieved (PA)**

When the level of the indicator has shown a change in the expected direction.

✗ **Objective not met (NA)**

The level of the indicator did not show a change in the expected direction or the change was in an unexpected direction.



The Food Safety Plan is primarily aimed at protecting public health from food-borne diseases. For this reason, it is necessary to set health objectives as primary objectives and to establish monitoring indicators. However, indicators of incidence of food-borne communicable diseases are not of absolute value and do not in themselves provide a comprehensive picture, due to the complexity and multiple factors to be taken into account in this area. There are other parameters to be considered for a comprehensive approach to food safety and for which monitoring objectives and indicators need to be established.



The conceptual framework of the Plan envisages that high levels of compliance with regulatory safety standards in terms of facilities, equipment, self-monitoring, staff training and process hygiene will help contribute to minimising the prevalence (presence and concentration) of hazards throughout the food chain. This should result in either reducing exposure of consumers to food-borne hazards or preserving it at acceptable levels, leading to a low incidence of food-borne diseases in the population. All this, together with compliance with quality standards, composition, labelling, animal welfare and other issues related to meeting the legitimate expectations of the public, should lead to high level of public and international confidence in the Catalan food chain and its products, to the benefit of the country's standing and international presence in terms of tourism and exports. To generate this chain

of results, a number of well-defined interventions need to be implemented. These include the adoption of food safety regulations, awareness-raising and promotion of good practices throughout the food chain and the implementation of monitoring and official control systems, as well as interactive communication, coordination and collaboration measures for all parties involved in the food chain.



In this context, risk **assessment** programmes or interventions foreseen in the Plan aimed at providing the best possible scientific knowledge for proper risk management and communication. **Management** programmes should make it possible to prevent risks and, where necessary, to respond rapidly to imminent risks. Finally, **communication** and collaboration interventions should be oriented towards the creation of joint work networks and a permanent exchange of information and opinion between all parties concerned.

These logical sequences and conceptual framework have marked the design and structure of the Food Safety Plan of Catalonia from the outset. Thus, the Plan includes objectives and indicators for the incidence of food-borne diseases; the prevalence of hazards at all stages of the food chain, especially food made available to consumers at retail level; the degree of compliance with preventive regulations or regulations that are applicable to food safety, as well as the degree of compliance with normative regulations on issues that do not affect food safety, such as animal welfare, commercial quality, differentiated quality, nutritional and health claims, among others.

This structure of objectives, indicators and cause-effect relationships follows a logic that can be represented in the form of strategy maps, which is discussed in more detail in the following section.



#### **Risk assessment**

To have the best scientific knowledge



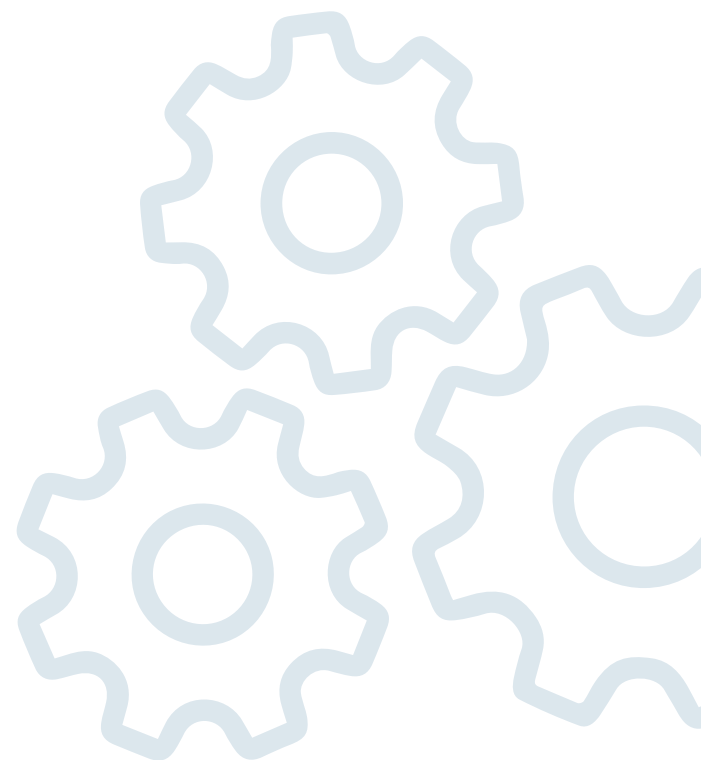
#### **Risk management**

Minimise risks according to the principles of prioritisation, prevention and rapid response

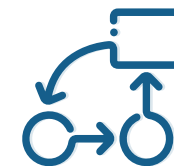


#### **Risk communication**

Building networks for information exchange and joint work, maintaining a high level of public awareness and trust



## 2.4 Strategic map



The concept of the strategy map comes from the field of entrepreneurial business, and was developed by Robert S. Kaplan and David P. Norton in the book *Strategy Maps: Converting Intangible Assets into Tangible Outcomes*. The concept had previously been introduced by them in a book (*The Balanced Scorecard*), which talked about balanced scorecards as a tool to represent cause-effect relationships between indicators and their link to strategy. These tools, although they have their own methodology and structure in the field of business management, can be used with appropriate adaptations to the field of food safety.

The purpose of this model is primarily to provide organisations with a system that allows them to show an overview of the strategy. It is an essential tool to allow all stakeholders to have a clear overview of what the strategy is and how it is structured.

Strategy maps are a way of providing a large-scale view of strategy and are directly related to balanced scorecards, which allow the necessary measurement tools to be incorporated into the strategy so that its success can be evaluated in accordance with the

principle that states “You cannot control or improve what you cannot measure”

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**The strategy map gives an overview and a vision of cause-effect relationships, while allowing each unit involved to understand its role in the overall strategy.**

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It is important to point out that in order to establish the map it is essential to know beforehand which variables we plan to work with. Objectives could be defined in a very simple way, as the aspirational end point or the results you want to achieve. The strategy map includes a series of actions to be implemented in order to achieve these objectives, which are organised in a diagram where the existing cause-effect relationships can be represented.



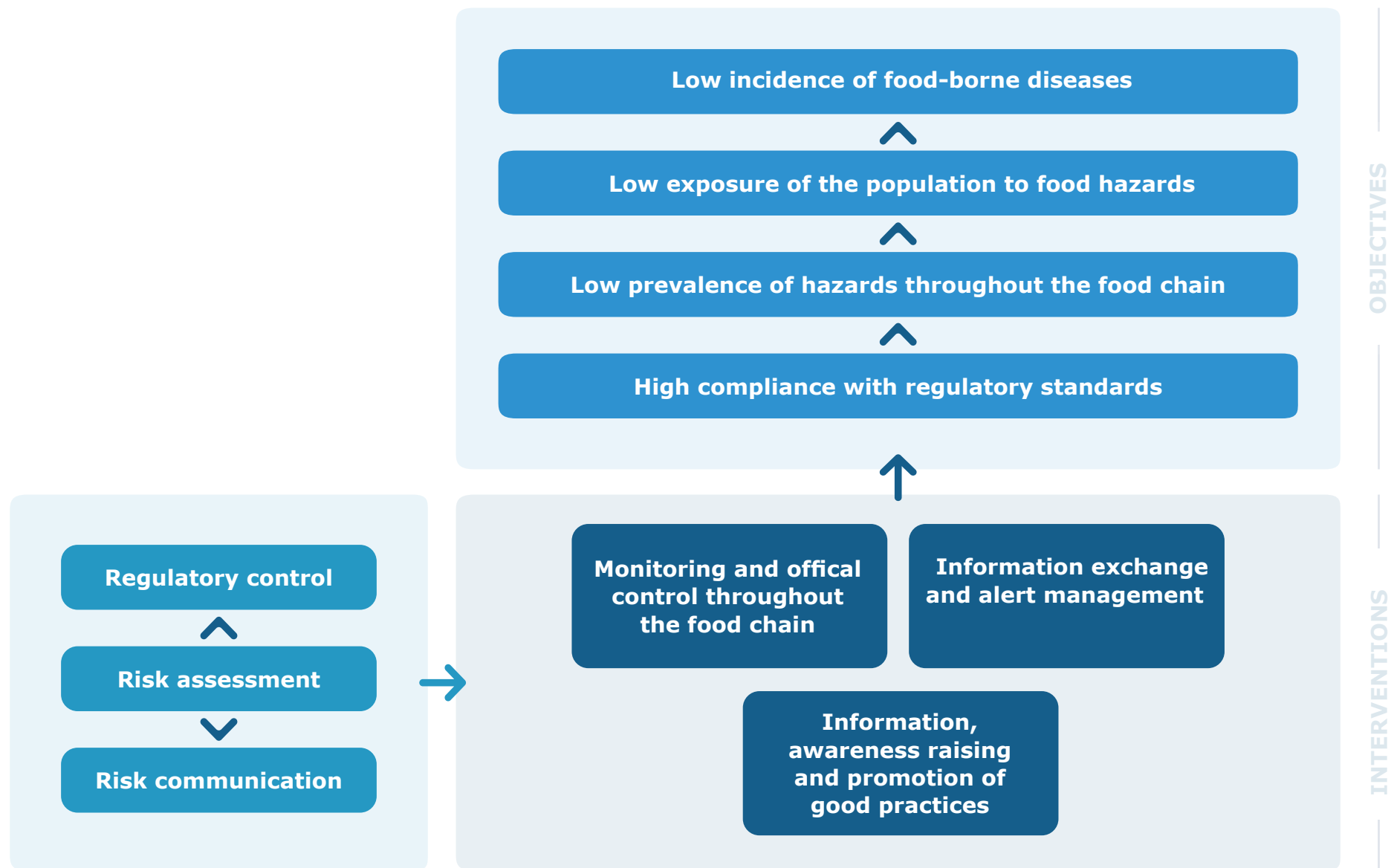
The strategy map allows each unit involved to know what its role is in the overall strategy or, in other words, what position and function

it plays in the overall picture. This is particularly important as it allows for better communication between the different units or bodies concerned in order to achieve common objectives that are clearly spelled out. This tool not only facilitates understanding for the people and units involved, but is also a useful instrument for easier comprehension by the public.

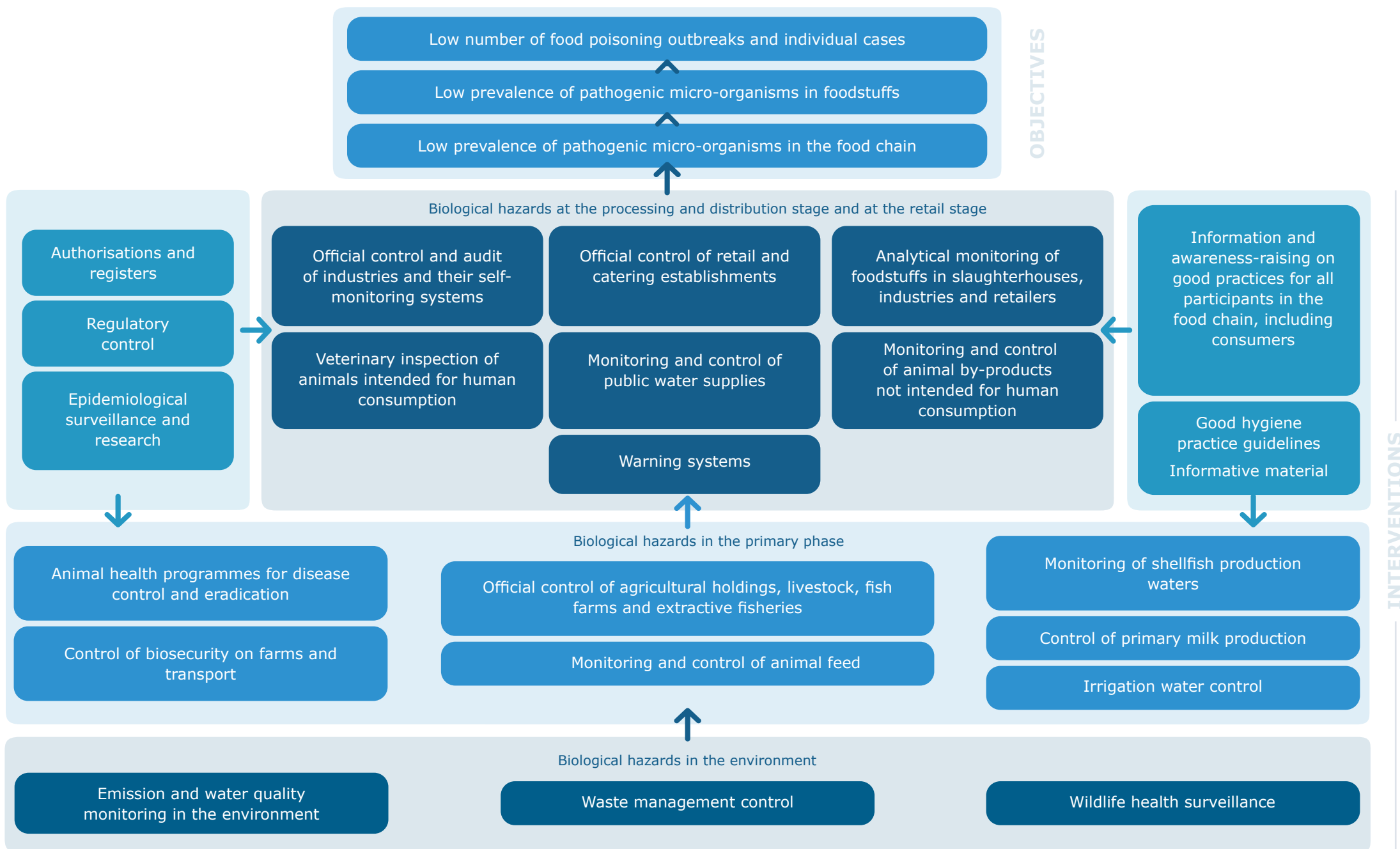
As mentioned above, the strategy map allows to view the cause-effect relationships between the different strategic objectives and the different interventions, making it easier to understand the strategy as a whole and also at component level, thus providing a graphic description of the strategy.

The following tables show the strategic maps on which the Food Safety Plan of Catalonia is based.

## Strategic map of the Food Safety Plan of Catalonia

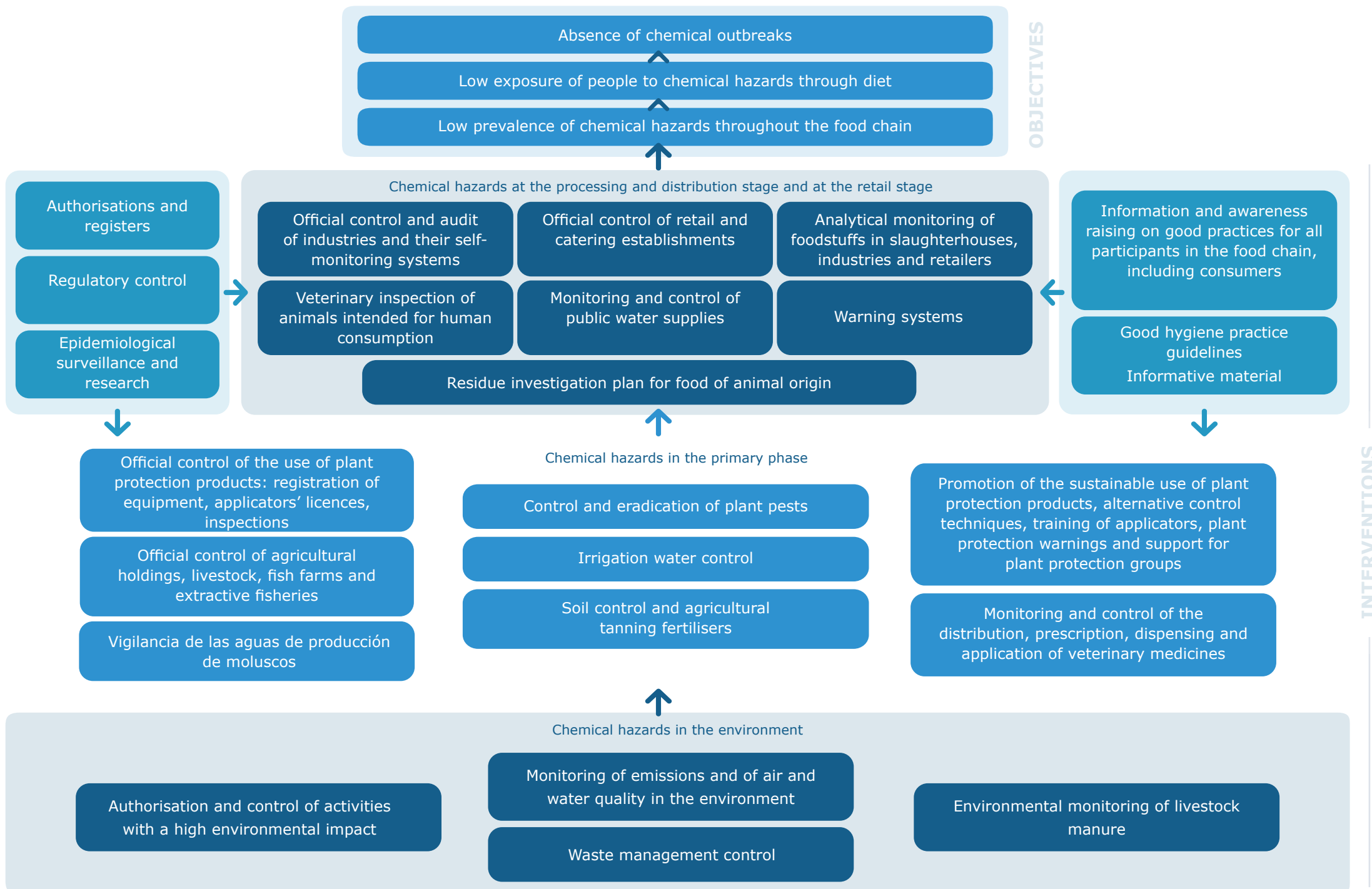


# Microbiological hazards strategy map

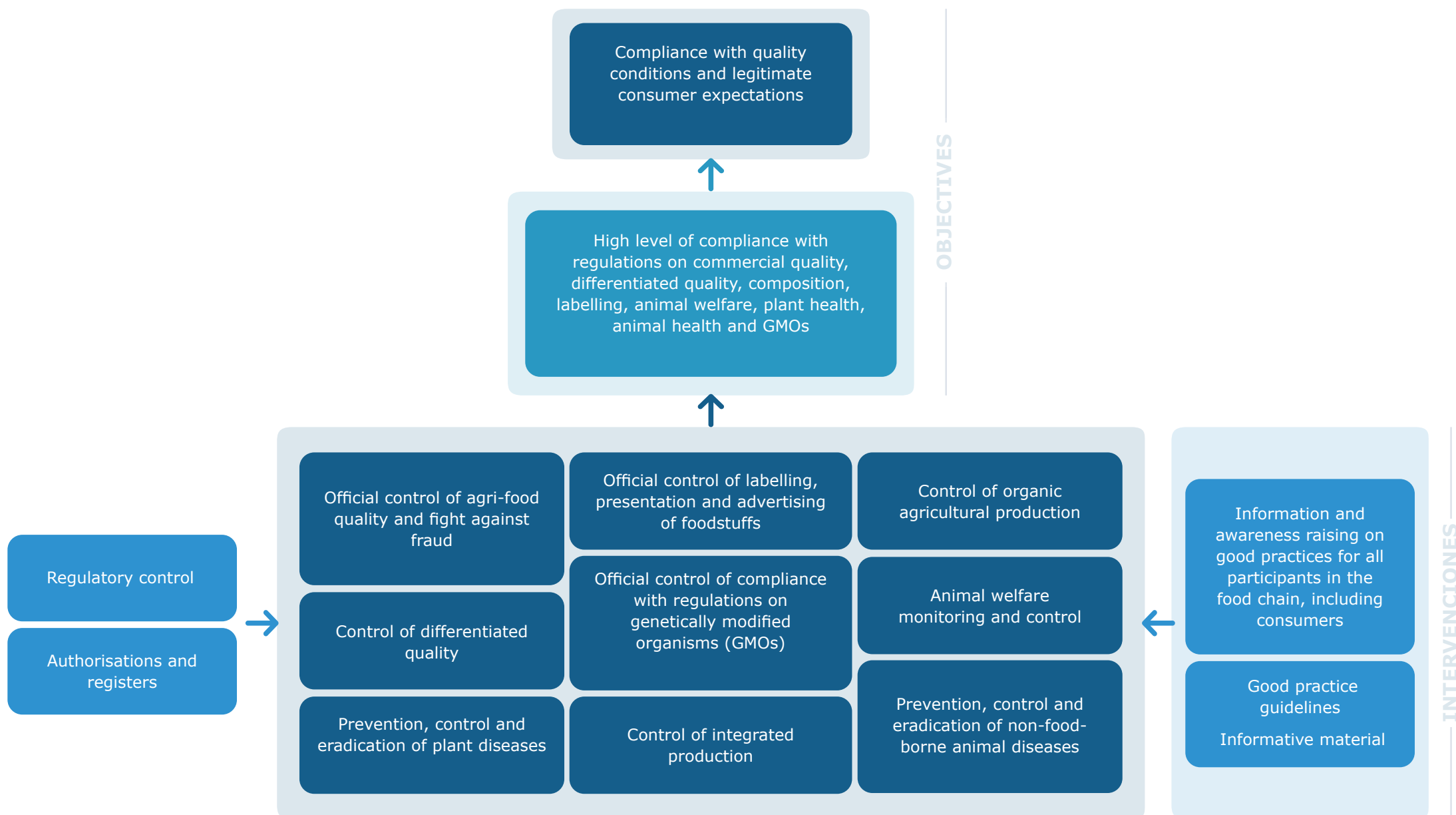




# Chemical hazards strategy map

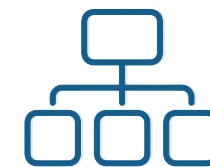


# Strategy map on quality and other legitimate consumer expectations



## 2.5 Structure of the Food Safety Plan of Catalonia 2022-2026

*One of the purposes of the Plan is to monitor the entire food chain in accordance with a balanced scorecard that allows for an objective and global view of the situation at all times.*



The Food Safety Plan of Catalonia (PSA) is the reference tool for public intervention in this area. As specified in the food safety plans that have preceded it, it establishes an intervention model based on the definition of the objectives to be achieved. It also defines the monitoring indicators and the interventions to be applied, whose impact must either improve the existing situation up to the objective or expected level or maintain the situation already achieved in the cases that are considered adequate or acceptable.

One of the implicit purposes of this model is to monitor the entire food chain according to a battery of relevant indicators, and to build a balanced scorecard that allows an objective and global vision of the situation at all times for correct decision-making. Within this objective of monitoring the food supply chain, it is recommended that as much disaggregation of data as possible be achieved, in order to obtain more specific indicators that allow the most detailed, fine-tuned work to be done within each area.



Indicators are particularly important as indispensable elements of planning and monitoring. Indicators are defined as

variables, markers or parameters that allow for partial or total knowledge of an existing phenomenon and/or its magnitude, as well as the measurement of changes with respect to its situation over time. They make it possible to assess the degree to which objectives are achieved in the implementation of a plan, project, programme or activity. For these purposes, percentages, rates or other quantifiable elements are used to allow comparisons, trend observation and monitoring over time.

The set of indicators chosen constitute what can be called a “scorecard” or, in other words, the scorecard is made up of a set of indicators that should allow the implementation of the strategy, as well as the execution of the actions themselves and the impact of the strategy on the achievement of the objectives, to be measured from different angles. The scorecard is, in short, an essential management tool that should make it possible to monitor the initiatives promoted in the implementation of the strategy, evaluate the results and support decision-making.

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Indicators are defined as variables or parameters that make it possible to identify an existing phenomenon and/or its magnitude, as well as to measure changes with respect to its situation over time.

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As there is strong interrelationship between all the Plan’s interventions (see strategic maps) and the expected impact objectives, the structure of the Food Safety Plan of Catalonia can be simplified into two large blocks. The first is the objectives and the scorecard, classified and structured in categories, which make up the logical sequence and structure already mentioned, and the second is the set of interventions that must contribute to achieving these objectives, which are also subject to a logical classification and ordering. In this way, the Food Safety Plan of Catalonia 2022-2026 maintains a simplified structure that allows food safety policy to be understood as a whole.

## Categories of indicators that make up the scorecard of the Food Safety Plan of Catalonia



**Incidence of food-borne diseases in the population**



**Exposure of the population to food hazards**



**Prevalence of hazards in food made available to the public**



**Prevalence of hazards upstream in the food chain**



**Degree of compliance with the preventive food safety regulations that are applicable to activities in the food chain**



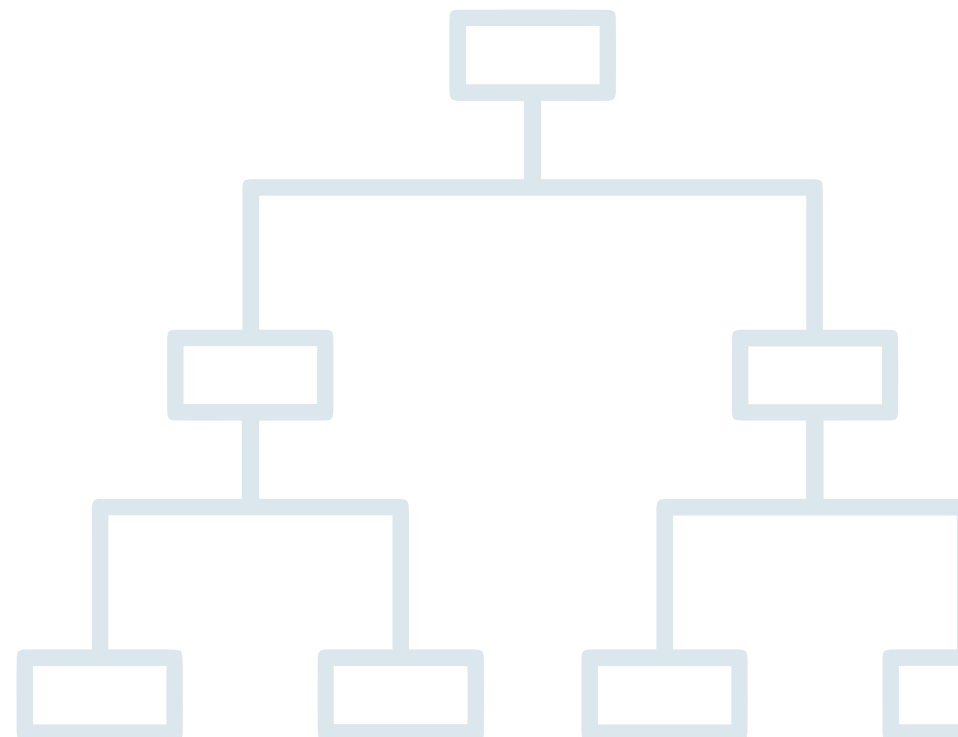
**Degree of compliance with regulations on other related issues that do not affect food safety, such as quality or animal welfare**

It is important to stress that the Food Safety Plan of Catalonia must include the entire set of interventions that make up food safety policy in Catalonia, and that these are all programmes and actions carried out in a sustained and continuous manner over time. These actions are at the core of public intervention in food safety and, for the most part, unavoidable commitments provided for in EU regulations and part of the Plan since its inception. It is also necessary to explicitly list the specific improvement actions to be carried out in this new phase. That is why a special space is reserved for the specific improvement actions envisaged for period 2022-2026.

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**Although there is a set of interventions of a permanent nature that constitutes the core of public intervention in food safety, it is necessary to clearly describe the specific improvement actions to be carried out in this new phase.**

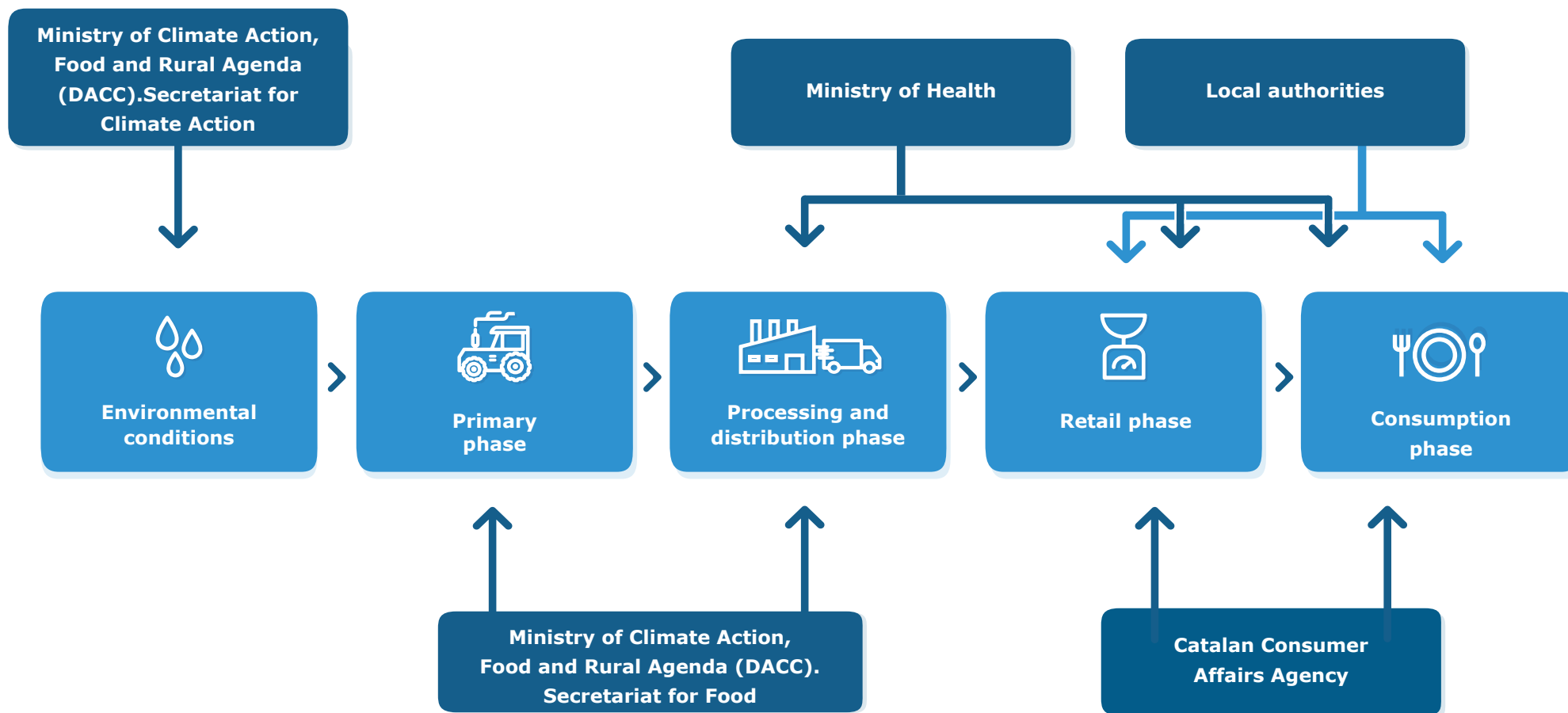
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## General structure of the Food Safety Plan of Catalonia 2022-2026



## Food chain and public bodies involved at each stage to ensure food safety



# 03.



## **Strategic and specific objectives**



# 3.1 Strategic and specific objectives

*Objectives are defined as aims or goals to be achieved, expressed in a specific, measurable way through the definition of the monitoring indicators, success criteria and timeline for each objective.*



Strategic planning is aimed at achieving the objectives oriented towards the mission, vision and goals. In this context, objectives are defined as the aims or goals to be achieved expressed in a specific, measurable way. To ensure the specificity and measurability, indicators, success criteria and timeline for each objective must be defined. Depending on their scope, a distinction can be made between strategic objectives, which are more general in approach, and specific objectives, which are far narrower.

A dashboard is a management tool that allows for the evolution and results of a given strategy or policy, such as a food safety policy, to be monitored, and it does so based on a set of meaningful indicators. It is a very powerful tool for communicating and understanding the established strategy and for measuring its implementation and results. This tool provides all stakeholders with an overview of the overall strategy, the objectives to be achieved, the areas of work and the current situation, including possible deviations from the planned objectives. This overview is completed by the strategy map, which establishes the cause-effect relationships between interventions and between interventions and objectives. This makes it easier to understand both the strategy and the distribution of roles and to better align efforts towards specific, shared objectives.

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A dashboard is a management tool that allows a given strategy's evolution to be monitored based on a set of meaningful indicators. It allows comparison of levels achieved with target levels for each parameter chosen as monitoring indicator.

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The first Food Safety Plan of Catalonia put certain strategic objectives in place that have been worked on in recent years. Using the experience gained, we have taken these strategic objectives, which give us a global understanding of food safety policy, and broken them down into more specific objectives. In other words, the deployment of the strategic objectives have given way to objectives specifically focusing on the situation to be achieved.

The following tables set out the strategic and specific objectives of the Plan for period 2022-2026 with the corresponding success criteria and indicators. One of the most commonly used indicators are the so-called "compliance rates", which are defined as the percentage of compliance with current regulations.












## Strategic objectives (1/3)

Code	Objective	Success criterion	Indicator
<b>Food safety</b>			
<b>Incidence of food-borne diseases caused by biological agents</b>			
<b>SO-01</b>	Stabilise the number of food-borne outbreaks at a low level, both overall and in specific areas such as catering, elderly care homes, school canteens and in the home.	Low number of outbreaks per year	Number of outbreaks per year.
<b>SO-02</b>	Minimise the incidence of food-borne diseases of biological origin.	Low incidence of food-borne diseases	Incidence of food-borne diseases per 100,000 population and year.
<b>Presence of biological hazards in the food chain</b>			
<b>SO-03</b>	Minimise the presence of biological hazards at all stages of the food chain.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations and/or internationally recognised benchmarks.
<b>Food-borne exposure to chemical agents and the related diseases</b>			
<b>SO-04</b>	Maintain freedom from outbreaks of food-borne chemical poisoning.	Absence of outbreaks	Number of outbreaks per year.
<b>SO-05</b>	Minimise people's exposure to chemical hazards through diet.	Compliance rates $\geq 99\%$	Compliance rates of the total diet with internationally recognised benchmarks.

## Strategic objectives (2/3)


Code	Objective	Success criterion	Indicator
<b>Presence of chemical hazards in the food chain</b>			
<b>SO-06</b>	Minimise prevalence of chemical hazards at all stages of the food chain.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations and/or internationally recognised benchmarks.
<b>Adverse reactions to food</b>			
<b>SO-07</b>	Contribute to minimising the exposure of sensitive individuals to food components that may cause them to have an adverse reaction by giving them a choice suited to their needs through correct labelling.	Compliance rates $\geq 99\%$	Compliance rates of labelling and composition of foodstuffs with the regulations in force.
<b>General food safety condition</b>			
<b>SO-08</b>	Food chain activities must be carried out under appropriate conditions, in compliance with expected standards for facilities, equipment, processes, self-monitoring and training of personnel in order to control food hazards, to prevent, eliminate and/or reduce them to acceptable levels and to ensure compliance with other conditions required for the sale of products on the European and international markets.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations.
<b>Food safety issues</b>			
<b>Quality</b>			
<b>SO-09</b>	Foodstuffs must comply with the qualities provided for in the regulations in force and with information provided by the food chain operators, in order to enable consumers to exercise their right to make consumption choices appropriate to their needs based on reliable information.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations.

## Strategic objectives (3/3)

Code	Objective	Success criterion	Indicator
<b>Animal welfare</b>			
<b>SO-10</b>	Activities in the food chain must be conducted in such a way as to avoid unnecessary pain and suffering for food-producing animals.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations.
<b>Animal and plant health</b>			
<b>SO-11</b>	Food-producing animals must be in conditions of proper health.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations.
<b>SO-12</b>	Food chain activities must be carried out under appropriate plant health conditions with responsible use of plant protection products.	Compliance rates $\geq 95\%$	Rates in accordance with current regulations.


# Specific objectives (1/6)

Timeline: 2026

Code	Objective	Success criterion	Indicator
<b>Food safety</b>			
<b>Incidence of food-borne diseases caused by biological agents</b>			
<b>O-01</b>	Outbreaks of food poisoning.	$\leq 1$ outbreaks per $10^5$ inhab.	Total outbreaks reported per $10^5$ inhab./year
<b>O-02</b>	Outbreaks of food poisoning in the catering industry	$\leq 0.5$ outbreaks per $10^5$ inhab.	Outbreaks declared in the catering industry per $10^5$ inhab./year
<b>O-03</b>	Outbreaks of food poisoning in elderly care homes due to agents other than norovirus	$\leq 1$ outbreak per year	Number of outbreaks reported in elderly care homes/year
<b>O-04</b>	Outbreaks of food poisoning in elderly care homes due to norovirus with direct association with food	$\leq 2$ outbreaks per year	Number of outbreaks reported in elderly care homes/year
<b>O-05</b>	Outbreaks of food poisoning in school canteens by agents other than norovirus	$\leq 1$ outbreak per year	Number of outbreaks reported in school canteens/year
<b>O-06</b>	Outbreaks of norovirus food poisoning in school canteens with direct association with food	$\leq 2$ outbreaks per year	Number of outbreaks reported in school canteens/year
<b>O-07</b>	Outbreaks of food-borne outbreaks in the domestic setting	$\leq 0.5$ outbreaks per $10^5$ inhab.	Outbreaks reported in the domestic setting per $10^5$ inhab./year
<b>O-08</b>	Incidence of non-typhoidal <i>Salmonella</i> diseases	$\leq 15$ cases per $10^5$ inhab.	Cases reported per $10^5$ inhab./year
<b>O-09</b>	Incidence of <i>Campylobacter</i> diseases	$\leq 30$ cases per $10^5$ inhab.	Reported cases per $10^5$ inhab./year
<b>O-10</b>	Incidence of <i>Listeria</i> diseases	$\leq 0.7$ cases per $10^5$ inhab.	Reported cases per $10^5$ inhab./year

## Specific objectives (2/6)

Timeline: 2026

Code	Objective	Success criterion	Indicator
O-11	Incidence of diseases caused by <i>Clostridium botulinum</i>	≤ 0.1 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
O-12	Incidence of diseases caused by <i>E. coli</i> O157:H7	≤ 0.1 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
O-13	Incidence of diseases caused by <i>Yersinia enterocolitica</i>	≤ 0.3 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
O-14	Incidence of <i>Shigella</i> diseases	≤ 0.1 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
O-15	Incidence of <i>Anisakis</i> diseases	≤ 0.1 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
O-16	Incidence of <i>Triquinella</i> diseases	≤ 0.1 cases per 10 <sup>5</sup> inhab.	Reported cases per 10 <sup>5</sup> inhab./year
Prevalence of biological hazards at the primary stage			
O-17	Pathogenic micro-organisms in feed for food-producing animals	≥ 95 %	Compliance rate
O-18	Mycotoxins in feed for food-producing animals	≥ 95 %	Compliance rate
O-19	Compliance with preventive measures for spongiform encephalopathies in animal feed	≥ 95 %	Compliance rate
O-20	Tuberculosis in cattle holdings	≥ 99 %	% of negative holdings
O-21	Brucellosis in cattle holdings	≥ 99 %	% of negative holdings
O-22	Bovine spongiform encephalopathy	Absence of cases	Reported cases per year
O-23	Brucellosis in sheep and goat holdings	≥ 99 %	% of negative holdings
O-24	Scrapie in sheep and goats	≤ 2 cases per year	Reported cases per year
O-25	<i>Salmonella</i> in batches of laying hens for breeding	≥ 99 %	% of negative batches



## Specific objectives (3/6)

Timeline: 2026

Code	Objective	Success criterion	Indicator
O-26	<i>Salmonella</i> in batches of laying hens	≥99 %	% of negative batches
O-27	<i>Salmonella</i> in batches of meat chickens	≥99 %	% of negative batches
Prevalence of biological hazards in food placed on the market			
O-28	Prevalence of biological hazards in food	≥95 %	Compliance rate
O-29	Prevalence of biological hazards in ready-to-eat foods	≥99 %	Compliance rate
O-30	Prevalence of biological hazards in public water supplies	≥99 %	Compliance rate
Incidence of diseases due to exposure to chemicals through diet			
O-31	Outbreaks of food-borne chemical agent poisoning	Absence	Number of reported outbreaks of food-borne chemical agent poisoning per year
O-32	Exposure of people to chemical hazards through diet	≥99 %	Rates in accordance with current regulations and/or internationally recognised benchmarks
Prevalence of chemical hazards at the primary stage			
O-33	Plant protection products in plant products	≥95 %	Compliance rate
O-34	Prohibited substances, veterinary medicines and plant protection products in animals, water and feed in supply animal holdings	≥95 %	Compliance rate
O-35	Heavy metals and other undesirable substances in feed intended for food-producing animals	≥95 %	Compliance rate




## Specific objectives (4/6)

Timeline: 2026

Code	Objective	Success criterion	Indicator
<b>O-36</b>	Prohibited substances and medicinal products in feed for food-producing animals	≥95 %	Compliance rate
<b>O-37</b>	Prohibited substances and medicinal products in feed for food-producing animals	≥95 %	Compliance rate
<b>O-38</b>	Antibiotics in primary production: milk, honey and aquaculture	≥95 %	Compliance rate
<b>Prevalence of chemical hazards in food made available to consumers</b>			
<b>O-39</b>	Polycyclic aromatic hydrocarbons	≥95 %	Compliance rate
<b>O-40</b>	Heavy metals	≥95 %	Compliance rate
<b>O-41</b>	Dioxins and PCBs	≥95 %	Compliance rate
<b>O-42</b>	Plant protection	≥99 %	Compliance rate
<b>O-43</b>	Additives and other technological ingredients	≥95 %	Compliance rate
<b>O-44</b>	Substances migrated from food contact materials	≥99 %	Compliance rate
<b>O-45</b>	Chemical hazards in public water supplies	≥99 %	Compliance rate
<b>Adverse reactions to food</b>			
<b>O-46</b>	Reliability of food information and labelling so that people sensitive to certain food components make a choice suited to their needs	≥99 %	Compliance rates of food labelling and composition with current regulations on adverse reactions to foods

## Specific objectives (5/6)


Timeline: 2026

Code	Objective	Success criterion	Indicator
<b>General food safety conditions</b>			
<b>O-47</b>	Food safety conditions for agricultural holdings	≥95 %	Compliance rate
<b>O-48</b>	Food safety conditions for livestock holdings	≥95 %	Compliance rate
<b>O-49</b>	Food safety conditions for fishing operations and shellfish harvesting	≥95 %	Compliance rate
<b>O-50</b>	Food safety conditions for aquaculture farms	≥95 %	Compliance rate
<b>O-51</b>	Food safety conditions for feed production establishments	≥95 %	Compliance rate
<b>O-52</b>	Food safety conditions for industrial food production and distribution establishments	≥95 %	Compliance rate
<b>O-53</b>	Food safety conditions for retail and catering establishments, including non-eat-in establishments	≥95 %	Compliance rate
<b>Other food safety issues</b>			
<b>Labelling, information and quality</b>			
<b>O-54</b>	Food labelling, composition and advertising	≥95 %	Compliance rate
<b>O-55</b>	GMO labelling and GMO content of food on the market	≥95 %	Compliance rate
<b>O-56</b>	Organic production	≥95 %	Compliance rate
<b>O-57</b>	Differentiated quality (PDO, PGI, TSG)	≥95 %	Compliance rate
<b>O-58</b>	Integrated production	≥95 %	Compliance rate

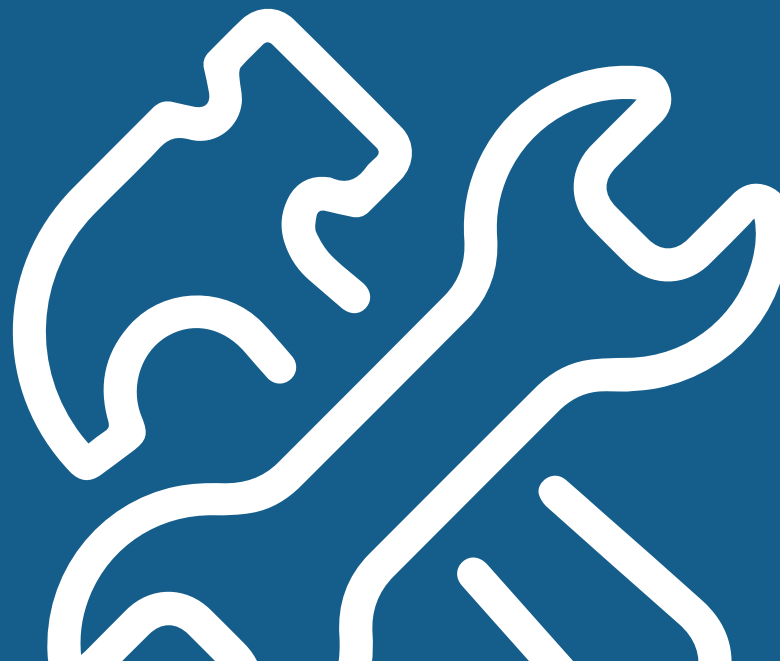


## Specific objectives (6/6)

Timeline: 2026

Code	Objective	Success criterion	Indicator
O-59	Nutritional information	≥95 %	Compliance rate
O-60	Nutrition and health claims	≥95 %	Compliance rate
Animal welfare			
O-61	Animal welfare on farms	≥95 %	Compliance rate
O-62	Animal welfare in transport	≥95 %	Compliance rate
O-63	Animal welfare in slaughterhouses	≥95 %	Compliance rate

# 04.



## Interventions



# 4.1 Interventions

*Interventions are the measures or actions carried out to achieve the intended objectives.*



Achieving objectives requires the implementation of a series of measures called interventions. These are programmes, activities or initiatives that aim to have an impact on the reality in which they are intended to intervene. The set of interventions that form part of the Plan show clear inter- and cause-effect relationships, which have been mentioned in the section dedicated to strategic maps. They also respond to a logical structure based on the principles of risk analysis, and therefore provide for interventions in the field of evaluation, management and communication, complemented by others relating to the quality and efficiency of the services provided by the government agencies with responsibilities in the field of food safety.

Risk assessment interventions seek to have the best scientific knowledge at their disposal in order to guide risk communication and risk management. Risk management interventions aim at minimising risks, taking into account the principles of prioritisation, prevention and rapid response. They form a set of actions aiming at establishing and verifying the implementation of preventive measures against food hazards, as well as other issues such as commercial and differentiated quality or animal welfare. In the area of risk communication, interventions aim at promoting interactive exchange and collaboration among all parties involved in order to build networks

for information exchange and teamwork, and to maintain a high level of public awareness and trust. Interventions are also planned in regard to quality, efficiency and coordination of services provided by the responsible government agencies.

Following this outline, the interventions or programmes to implement so that objectives are achieved by 2026 are defined below. Listed next to each intervention is the main organisation responsible, or organisations when responsibility is shared, identified by the following abbreviations:

**ACA:** Agència Catalana de l'Aigua (Catalan Water Agency)

**ACDC:** Agència Catalana del Consum (Catalan Consumer Affairs Agency)

**ACSA:** Agència Catalana de Seguretat Alimentària (Catalan Food Safety Agency (specialised area of the ASPCAT)

**ΣACSA:** Catalan Food Safety Agency, in collaboration with the other public bodies involved.

**AL:** local authorities

**ASP:** Agència de Salut Pública de Catalunya (Public Health Agency of Catalonia, ASPCAT)

**ASPB:** Agència de Salut Pública de Barcelona (Public Health Agency of Barcelona)

**ARC:** Agència de Residus de Catalunya (Waste Agency of Catalonia)

**DACC:** Departament d'Acció Climàtica, Alimentació i Agenda Rural (Ministry of Climate Action, Food and Rural Agenda)

**DINT:** Departament d'Interior (Ministry of Home Affairs)

**Nota:** The Public Health Agency of Barcelona (ASPB) is the local authority in charge of food safety for the territorial area of Barcelona. As such, it implements interventions that in the rest of Catalonia are carried out by the Ministry of Health through the Public Health Agency of Catalonia. In other words, interventions assigned to the Public Health Agency of Catalonia and local authorities in the rest of Catalonia are handled by the Public Health Agency of Barcelona in the city of Barcelona.

## 4.2 Risk assessment

To have the best scientific knowledge






Code	Intervention	Responsible body
<b>Food risk assessment</b>		
I-001	Activity of the Scientific Food Safety Advisory Committee	ACSA
I-002	Activity of the ad hoc expert groups for risk assessment	ACSA
I-003	Network of external experts for the assessment of food risks	ACSA
I-004	Promotion of assessment studies and support for evaluation and research projects	ACSA
I-005	Assessment of total dietary exposure to pollutants in Catalonia	ACSA
I-006	Support for food safety risk management by issuing opinions, guidelines and recommendations	ACSA
I-007	Compilation of scientific and technical information and of centres and lines of research in the field of food safety	ACSA
I-008	Epidemiological research, compilation and analysis of data on food-borne human diseases in Catalonia	ASP
I-009	Maintenance and updating of the hazard map of the food chain	ACSA
I-010	Risk assessment for the development of GHP guidelines	ACSA
I-011	Analysis of knowledge and dietary habits of the population	ACSA



## 4.3 Risk management

Minimising risks according to the principles of prioritisation, prevention and rapid response







Code	Intervention	Responsible body
<b>Regulatory framework</b>		
I-012	Needs analysis, participation and promotion of regulatory initiatives	DACC - ASP - AL - ACSA
<b>Information, awareness raising and promotion of good practices</b>		
I-013	Information, awareness raising and promotion of good practices for all participants in the food chain	DACC - ASP-P - ACDC - AL - ACSA
I-014	Promoting the development of good hygiene practice guides (GHPG)	ΣACSA
I-015	Promoting the application of best practices in food reuse and donation	ASP - ACSA - AL
<b>Environmental monitoring and control of agents with food safety significance</b>		
I-016	Authorisation and control of activities with a high environmental impact	DACC
I-017	Emission and air quality monitoring	DACC
I-018	Monitoring of emissions and water quality in the environment	ACA
I-019	Monitoring of reused water	ACA - DACC - ASP
I-020	Environmental monitoring of livestock manure	DACC - ACA - ARC - ASP
I-021	Waste management control	ARC


Code	Intervention	Responsible body
I-022	Wildlife and game health surveillance	DMA - DACC - ASP
I-023	Coordinated system for monitoring the waters of the Ebro and foodstuffs in its area of influence	ACA - DACC - ASP
<b>Monitoring and control in the primary phase</b>		
<b>Register of activities</b>		
I-024	Register of agricultural and food industries	DACC
<b>Agricultural production</b>		
I-025	General register of agricultural production	DACC
I-026	Promoting good practices, control and management of agricultural fertilisers	DACC - ACA - ASP - ARC
I-027	Official control of the hygiene of primary agricultural production	DACC
I-028	Agricultural soil monitoring	DACC
I-029	Irrigation water control	ACA - DACC - ASP-P
I-030	Promotion of best farming practices	DACC
I-031	Registration and regular inspection of equipment to apply plant protection products	DACC
<b>Plant health and plant protection</b>		
I-032	Plant pest control and eradication	DACC

Code	Intervention	Responsible body
I-033	Control of the placing on the market of plant protection products	DACC
I-034	Control of the use of plant protection products	DACC
I-035	Monitoring and control of plant protection products in fruits and vegetables	ASP - DACC
I-036	Boosting sustainable use of plant protection products by reducing risks to human health and the environment	DACC
I-037	Training and information for plant protection product applicators	DACC
I-038	Plant protection warning system	DACC
I-039	Support for activities of plant protection groups	DACC
<b>Veterinary medicines, banned substances, plant protection products, contaminants and mycotoxins</b>		
I-040	Authorisation and registration of marketing operators and dispensing of veterinary medicines	DACC
I-041	Monitoring and control of the distribution, prescription, dispensing and application of veterinary medicines in food-producing animals	DACC
I-042	Management of alerts regarding veterinary medicines	DACC
I-043	Monitoring and control of residues of medicinal products and other substances in livestock holdings and products of animal origin	DACC - ASP-P
<b>Livestock production and animal feed</b>		
I-044	Authorisation and registration of animal feed and SANDACH (animal by-products not intended for human consumption) establishments	DACC
I-045	Monitoring and control of feed operators (manufacturers, sellers and transporters) and of the labelling of feed products	DACC

Code	Intervention	Responsible body
I-046	Alert management for animal feed	DACC
I-047	Monitoring and control of animal by-products not intended for human consumption (SANDACH)	ARC - DACC - ASP
I-048	Register of livestock holdings	DACC
I-049	Monitoring and control of hygiene conditions on livestock holdings	DACC
I-050	Monitoring and control of identification, registration and movement of animals	DACC - ASP-P
I-051	Monitoring and control of hygiene and sanitary conditions in primary milk production	DACC - ASP-P
I-052	Support for the implementation of biosecurity measures on farms and in animal transport	DACC
<b>Animal health</b>		
I-053	Monitoring, combating and eradication of food-borne animal diseases	DACC - ASP
I-054	Monitoring and control of bovine diseases	DACC
I-055	Monitoring and control of sheep and goat diseases	DACC
I-056	Monitoring and control of <i>Salmonella</i> of public health importance in poultry farms	DACC
I-057	Transmissible spongiform encephalopathies monitoring and control	DACC
I-058	Support for activities of livestock health protection groups	DACC
<b>Fisheries and aquaculture</b>		
I-059	Monitoring and control of hygiene in extractive fishing and shellfish harvesting	DACC
I-060	Hygiene monitoring and control in aquaculture and seaweed production	DACC
I-061	Monitoring and control of water quality, molluscs and toxic phytoplankton	DACC - ACA

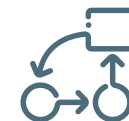




Code	Intervention	Responsible body
I-062	Controls of shellfish production areas	DACC
<b>Conditionality</b>		
I-063	Linking the receipt of financial support by operators at the primary stage to compliance with food safety conditions in the framework of European cross-compliance rules	DACC
<b>Monitoring and control of the processing and distribution phase</b>		
I-064	Authorisation and registration of food industries	ASP
I-065	Monitoring and control of food industries	ASP
I-066	Audit of self-monitoring procedures for food activities	ASP
I-067	Monitoring and control of public water supplies	ASP
I-068	Monitoring and control of chemical residues in food of animal origin	ASP
I-069	Health inspection of animals slaughtered for human consumption	ASP
<b>Information exchange and alert management</b>		
I-070	Rapid information exchange and alert system	ASP
<b>Monitoring and control of retail trade and catering establishments</b>		
I-071	Monitoring and control of retail and catering establishments	ASP -ACDC- AL

Code	Intervention	Responsible body
I-072	Monitoring and control of health risk of mass caterers	ASP
I-073	Analytical monitoring and control of biological and chemical safety of foods made available to the consumer	ASP
I-074	Monitoring and control related to adverse reactions to foods	ASP - ACC
<b>Epidemiological surveillance and outbreak management</b>		
I-075	Systems for the reporting, investigation, collection and analysis of information on food-borne diseases	ASP
I-076	Monitoring of antimicrobial resistance in the food chain	DACC - ASP
I-077	Investigation and management of food-borne disease outbreaks	ASP

## 4.4 Management of other food safety issues

Ensure that the food supply chain meets the legitimate expectations of the public in areas such as quality, reliability of information, animal welfare and animal and plant health.






Code	Intervention	Responsible body
<b>Information, awareness raising and promotion of good practices</b>		
I-077	Information, awareness raising and promotion of good practices on food safety issues	DACC - ACSA -ACDC- ASP - AL
<b>Monitoring and official control</b>		
I-078	Monitoring and control of agri-food quality and the fight against fraud	DACC
I-079	Control of integrated production	DACC
I-080	Control of organic production	DACC
I-081	Control of differentiated quality	DACC
I-082	Register of control and certification bodies for agri-food products of Catalonia	DACC
I-083	Control of labelling, presentation, advertising and documentation accompanying marine resources	DACC -ACDC- ASP
I-084	Animal welfare monitoring and control	DACC - ASP
I-085	Monitoring, combating and eradication of non-food-borne animal diseases	DACC
I-086	Monitoring and control of compliance with current legislation on genetically modified organisms (GMOs)	DACC -ACDC- ASP
I-087	Control of labelling and advertising and the veracity of information	ACC

## 4.5 Risk communication

Building networks for information exchange and joint work, maintaining a high level of public awareness and trust








Code	Intervention	Responsible body
<b>Dialogue and participation</b>		
I-088	Communication and coordination systems between the different actors in the food supply chain	ΣACSA
<b>Knowledge and information</b>		
I-089	Gathering information on the level of public knowledge, perception and trust in the field of food safety	ΣACSA
I-090	Communication between experts, public administrations and media	ΣACSA
I-091	Awareness raising, promotion and dissemination of food safety knowledge and good practices	ACSA - DACC - ASP -ACDC- AL
I-092	Food legislation database	ACSA
I-093	Answering queries on food safety	ACSA - DACC - ASP -ACDC- AL
I-094	Handling of complaints and suggestions from the public	ACSA - DACC - ASP -ACDC- AL
<b>Crisis management</b>		
I-095	Food crisis management and communication systems	ASP - ACSA - DACC - ACC - AL

## 4.6 Quality, efficiency and coordination of services

Providing efficient and quality services by the responsible government agencies







Code	Intervention	Responsible body
<b>Quality of interventions</b>		
I-096	Integrated food safety policy planning	ACSA - DACC - ASP -ACDC- AL
I-097	Periodic review of the food safety situation in Catalonia	ACSA - DACC - ASP -ACDC- AL
I-098	Regular monitoring of the implementation of the Food Safety Plan of Catalonia	ACSA - DACC - ASP -ACDC- AL
I-099	Quality assurance systems for food safety programmes and services	ACSA - DACC - ASP -ACDC- AL
I-100	Quality systems for services provided by official laboratories	ACSA - DACC - ASP -ACDC- AL
<b>Coordination</b>		
I-101	Coordination systems with other supra-territorial institutions with food safety responsibilities	DACC - ASP - ACSA
I-102	Food Safety Steering Committee	ΣACSA
I-103	Inter-ministerial and inter-administrative coordination	ΣACSA

Code	Intervention	Responsible body
I-104	Coordination, analysis of results and promotion of improvement actions as a result of the audits that European institutions and third countries carry out in Catalonia in the field of food safety	ASP - DACC - ACC - AL - ACSA
I-105	Institutional co-operation and co-ordination with law enforcement, prosecution and judicial authorities on matters that may constitute a food safety offence	DINT - ASP - DACC -ACDC- AL - ACSA
<b>Training, information and capacity-building for agents</b>		
I-106	Training and information systems for staff in the service of government agencies	ASP - DACC - ACC - AL - ACSA
<b>Monitoring and evaluation</b>		
I-107	Training and information systems for staff in the service of government agencies	ASP - DACC - AL - ACSA
I-108	Internal audit of official food chain control	ASP - DACC -ACDC- AL - ACSA
<b>Transparency and information for the public</b>		
I-109	Transparency and information for the public	ASP - DACC - ACC - AL - ACSA

## 4.7 Specific improvement actions



Public intervention policy on food safety is made up of the interventions indicated in the previous sections, which constitute a body of programmes and services that respond to food safety needs, are permanent or demonstrate continuity over time and, in most cases, originate from a need for compliance with existing European regulations. Likewise, in coordination with this set of activities and in an integrated manner with the whole, certain specific improvement actions must be scheduled for period 2022-2026 as listed below.

Specific improvement actions for period 2022-2026		
Code	Action	Responsible bodies
A-01	Strengthen systems for assessment, monitoring, <b>early warning and rapid response to emerging risks</b> , such as those arising from climate change, novel foods, new food trends and new technologies.	 ACSA - ASP - DACC - ACC - AL
A-02	Reinforce the role of the <b>self-monitoring system as a basic pillar underpinning food safety</b> and achieve excellence in its design and implementation by operators, through: the promotion of the post of the <b>self-monitoring manager</b> in food businesses, the improvement of <b>training for all staff</b> involved in food chain activities, <b>collaboration agreements</b> with associations of food business operators and <b>regular self-monitoring audits</b> in businesses.	 ACSA - ASP - DACC - AL
A-03	<b>Strengthen support to small operators</b> to enable them to comply with their food safety obligations through the implementation of flexibility criteria, <b>guides to best practices, training, and advice and support systems.</b>	 ACSA - ASP - DACC - ACC - AL
A-04	Strengthen the <b>investigation of food-borne disease alerts and outbreaks</b> as well as the management and communication of the resulting information, with a focus on <b>feedback in the improvement of self-monitoring and official control.</b>	 ASP - AL - DACC

<b>A-05</b>	Promote the <b>reduction of the use of the most hazardous plant protection products and the responsible use of plant protection products.</b>		DACC
<b>A-06</b>	Promote the <b>responsible and reduced use of antibiotics</b> and strengthen the monitoring of microbial resistance throughout the food chain.		DACC - ASP
<b>A-07</b>	Ensure greater <b>transparency</b> regarding the implementation and results of official food safety monitoring and control programmes.		ASP - DACC -ACDC- AL
<b>A-08</b>	Adapt monitoring and official control systems to <b>new trends, innovations and sales modalities</b> , such as Internet sales, home delivery, etc.		ASP - DACC - AL - ACC
<b>A-09</b>	Reinvigorate risk communication and develop better mechanisms to <b>combat misinformation and misleading news</b> on food safety.		ACSA - ASP - DACC -ACDC- AL
<b>A-10</b>	Improve official control and consumer information on <b>origin, traceability, identification, labelling and allergens</b> at all stages of the food chain, with a particular focus on catering and retail with increased collaboration between responsible bodies.		ASP - DACC - ACC - AL
<b>A-11</b>	Align food safety policies in the UN <b>Agenda 2030</b> and adapt food safety assurance systems to the specificities of specific areas such as <b>the circular economy, reuse, the fight against food waste, donations and food crisis provision.</b>		ACSA - ASP - DACC - AL
<b>A-12</b>	Strengthen monitoring and official control in certain areas where there is a need for specific <b>control due to the associated risks or certain particularities</b> , such as in the case of <b>ready-to-eat food</b> ; food supplements; materials that come into contact with food, and products from outside the European Union.		ASP - AL
<b>A-13</b>	Strengthen the operability and interconnectivity of the information systems as well as the <b>coordination, cooperation and standardisation of procedures</b> of the government agencies responsible for food safety, <b>effectively integrating local authorities and providing specific support in their areas of competence:</b> restaurants, retail trade, non-eat-in markets, trade shows and catering and distribution chains.		ASP -ACDC- AL - DACC - ACSA



# 05.



## References

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# 05. References

Catalan Consumer Affairs Agency (ACDC)

<http://consum.gencat.cat/es/inici>

Spanish Agency for Food Safety and Nutrition (AESAN)

[https://www.aesan.gob.es/AECOSAN/web/home/aecosan\\_inicio.htm](https://www.aesan.gob.es/AECOSAN/web/home/aecosan_inicio.htm)

Spanish Agency for Medicines and Medical Devices

<https://www.aemps.gob.es/>

Catalan Food Safety Agency (ACSA)

<http://acsa.gencat.cat/es/inici>

Agence fédérale pour la sécurité de la chaîne alimentaire (AFSCA)

<http://www.afsca.be/professionnels/>

Public Health Agency of Catalonia (ASPCAT)

<https://salutpublica.gencat.cat/ca/inici>

Ministry of Climate Action, Food and Rural Agenda (DACC)

<http://agricultura.gencat.cat/es/inici>

European Centre for Disease Prevention and Control (ECDC)

<https://www.ecdc.europa.eu/en>

European Commission Food Safety

[https://ec.europa.eu/food/overview\\_en](https://ec.europa.eu/food/overview_en)

European Food Safety Authority

<https://www.efsa.europa.eu/es>

Centers for Disease Control and Prevention (CDC)

<https://www.cdc.gov/spanish/>

Food and Agriculture Organization of the United Nations (FAO)

<http://www.fao.org/home/es/>

FAO. Climate change: Unpacking the burden on food safety

<http://www.fao.org/documents/card/es/c/ca8185en/>

Food Standards Agency

<https://www.food.gov.uk/>

Generalitat de Catalunya. Catalan Office for Climate Change

<https://canviclimatic.gencat.cat/es/inici>

Statistical Institute of Catalonia (Idescat)

<https://www.idescat.cat/?lang=es>

United States Food and Drug Administration (FDA)

<https://www.fda.gov/food>

United States Department of Agriculture (USDA)

<https://www.usda.gov/>

World Health Organization (WHO)

<https://www.who.int/news-room/fact-sheets/detail/food-safety>

World Organization for Animal Health

<https://www.oie.int/es/>