



Food inspection office of canton of Berne



**Dr. vet. Paul Boss
Director of food inspection office**

Programme 19.05.2017

10:00	Presentation inspectorate	Dr. Paul Boss
10:40	Presentation inspections in dairy plants and cheese factorys	Ph. Jenzer
11.20	Discussion	
12.00	End	Dr. Paul Boss



Portrait of the CL Bern

Main Task: Food inspection

- Inspections
- Sampling
- Analyses, Assessments

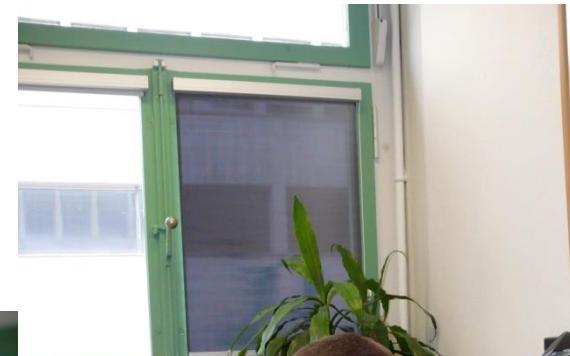
Further Tasks:

- environment safety
(chemical, biological, radiation)
- bath water control

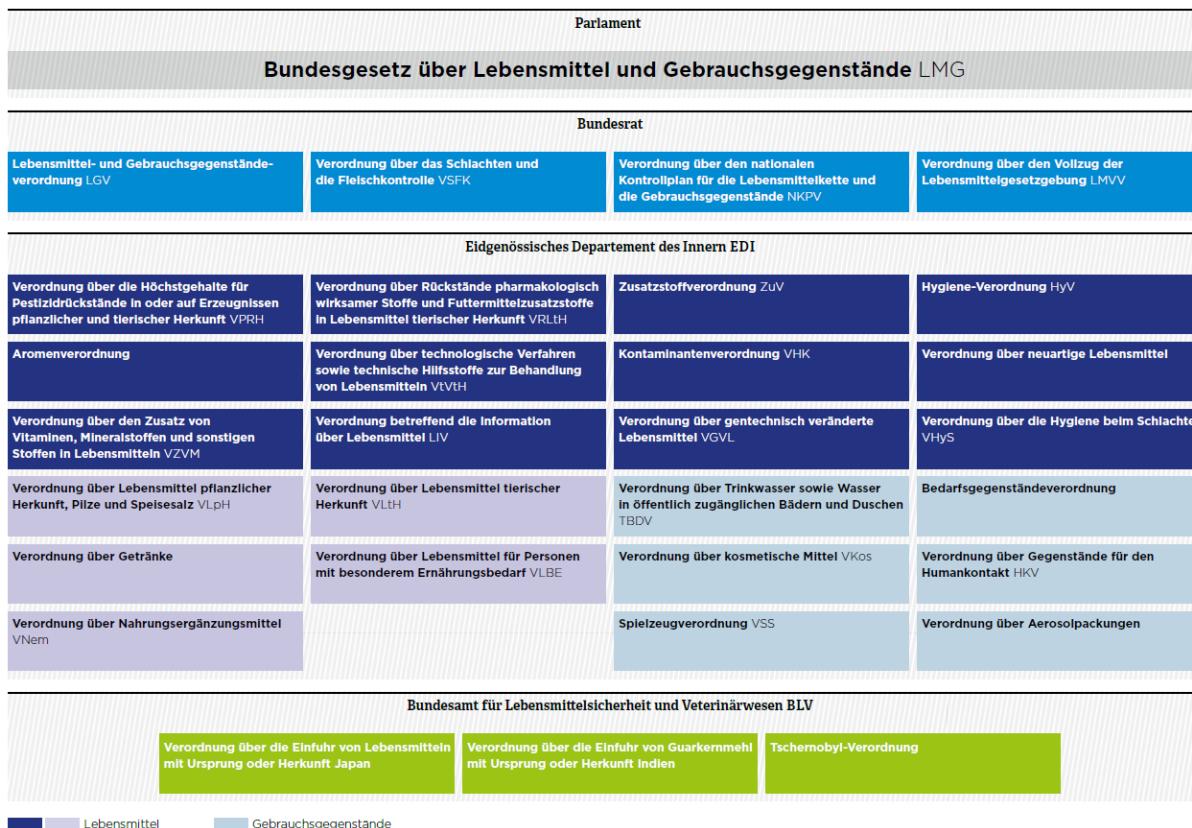


Characteristics of CL

- 75 employees (chemists, biologists, engineers, laboratory workers, inspectors...)
- Budget: sFr. 9 Mio. per year
- ca. 10'000 samples
- ca. 6'000 inspections



Swiss Food Safety Legislation



- Equivalent with EC (bilaterals)

Purposes

- Food and commodities safety
- Hygiene of food and commodities
- Protection of deception
- Information of consumer



Scope

- Production, Importation, processing, storage, trade, selling, transportation (except own use)
- Farm production, Army, Restaurants, Drugstores, Internet etc.



Scopes

- Food, foodstuff, drinking water, alcoholic drinks
- Commodities: dishes, food-packagings, cosmetics, toys, jewellery etc.



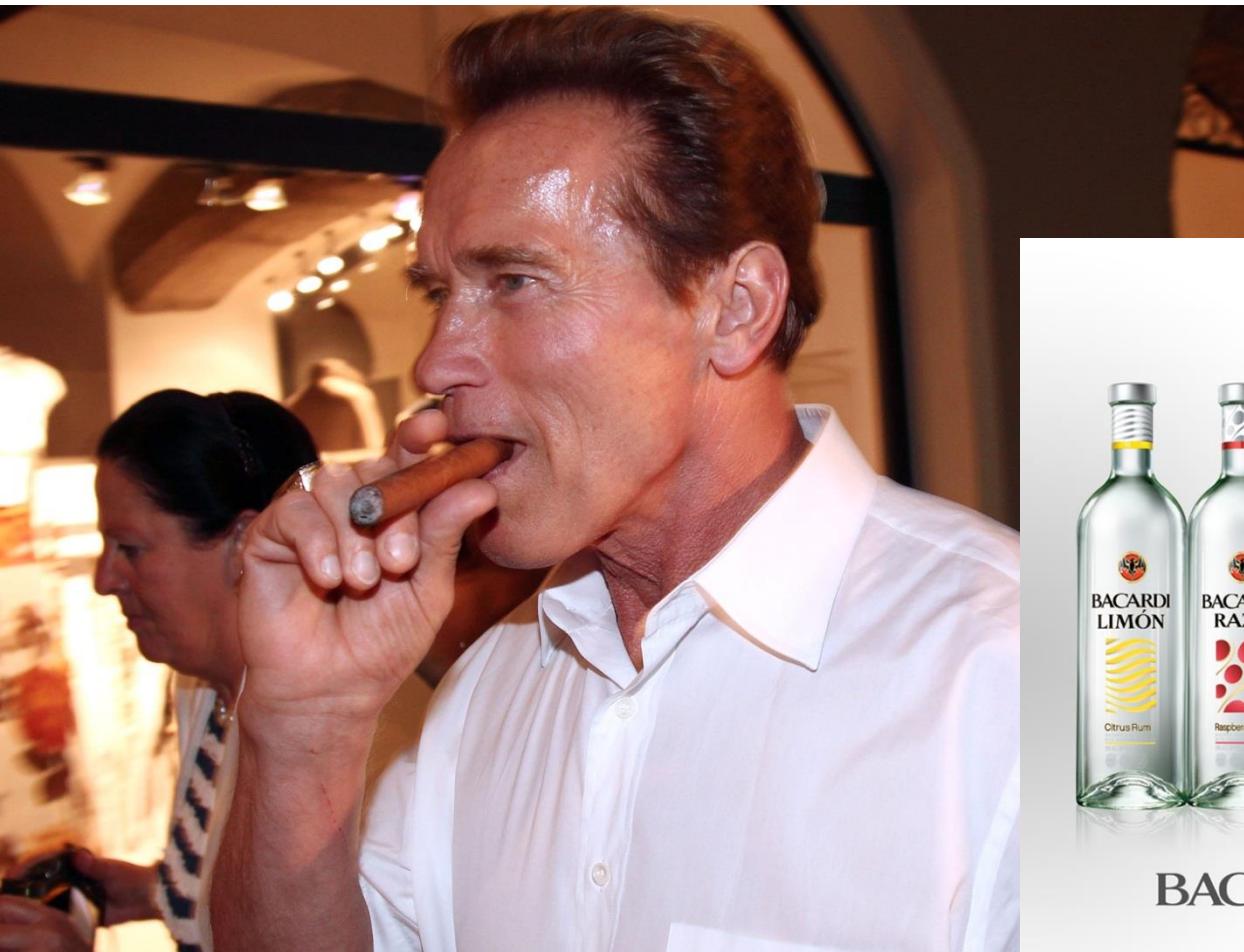


Food safety

- Protection of consumer health



Health protection



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Health protection



Protection from deception

- Good quality (microbiological, chemical...)
- Declaration has to be true
- No false expectations by declaration
 - production country
 - composition
 - production and processing (organic, labels...) etc.



Self control for food safety

- Responsible person
- Knowledge of legislation
- HACCP-systems
- Documentation, monitoring
- Workers training
- Analysing raw materials and products



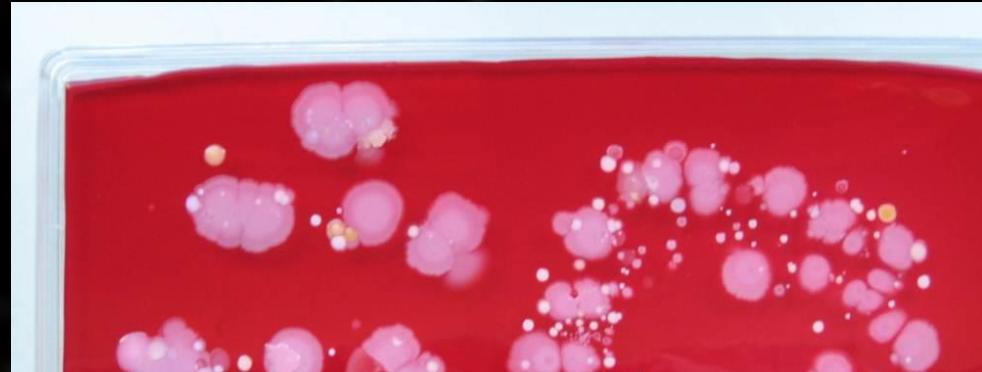
Laboratory

- **Series analysing** (drinking water)
- **Campaigns** (microbiology, pesticides)
- **Processing testing** (microbiology, sampling during inspections)

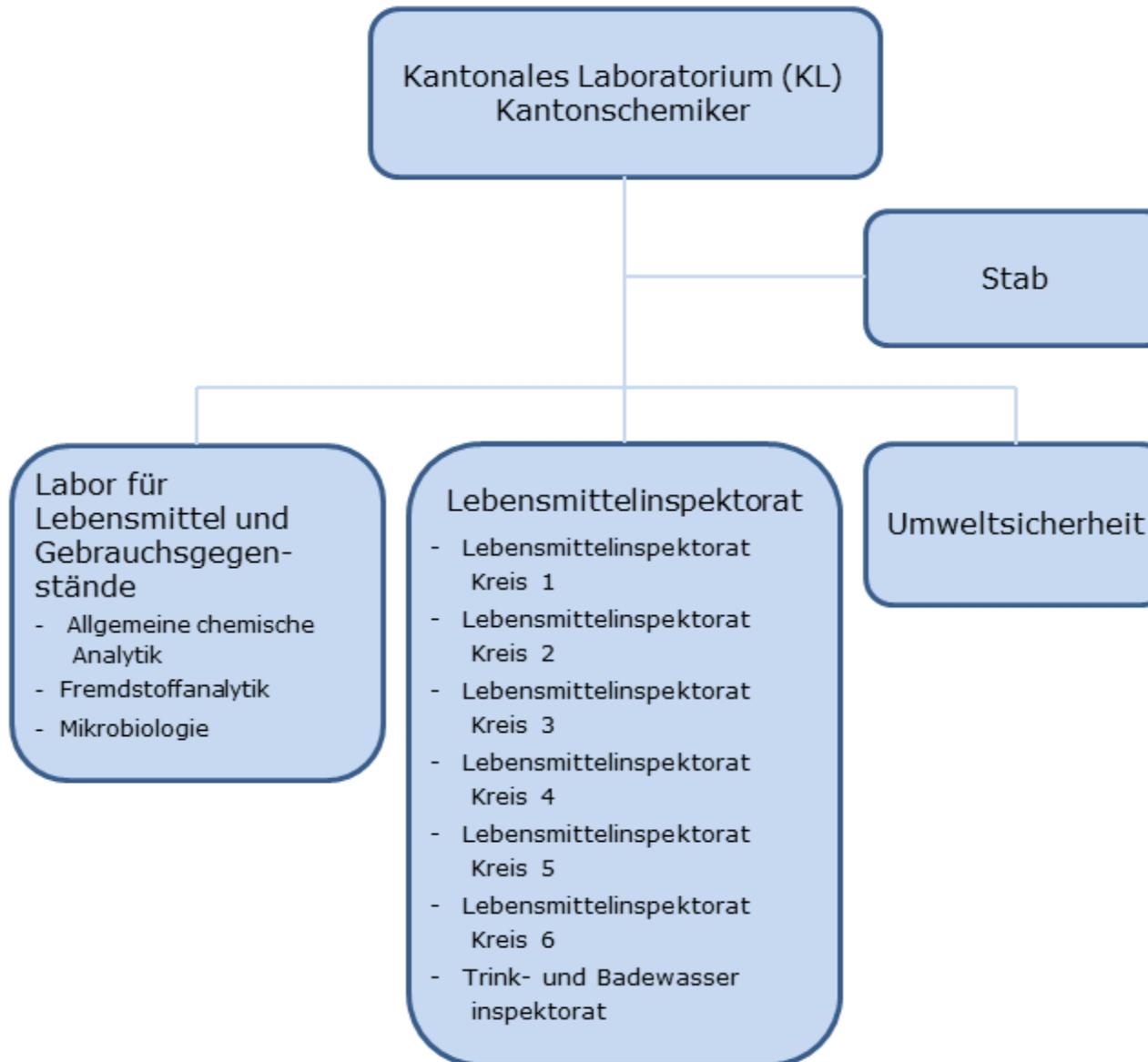




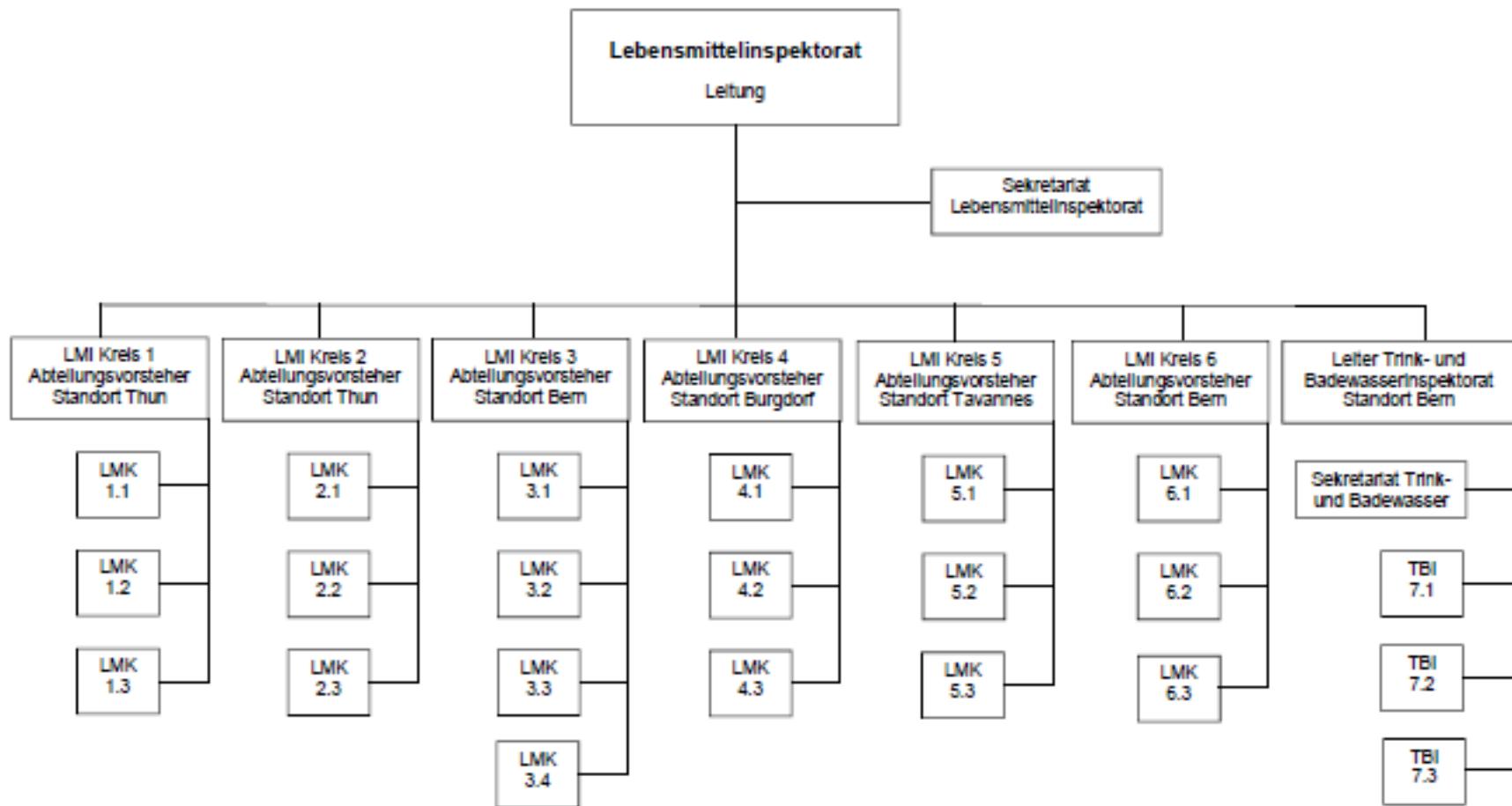
Escherichia coli



Organigramm KL Bern



Lebensmittelinspektorat

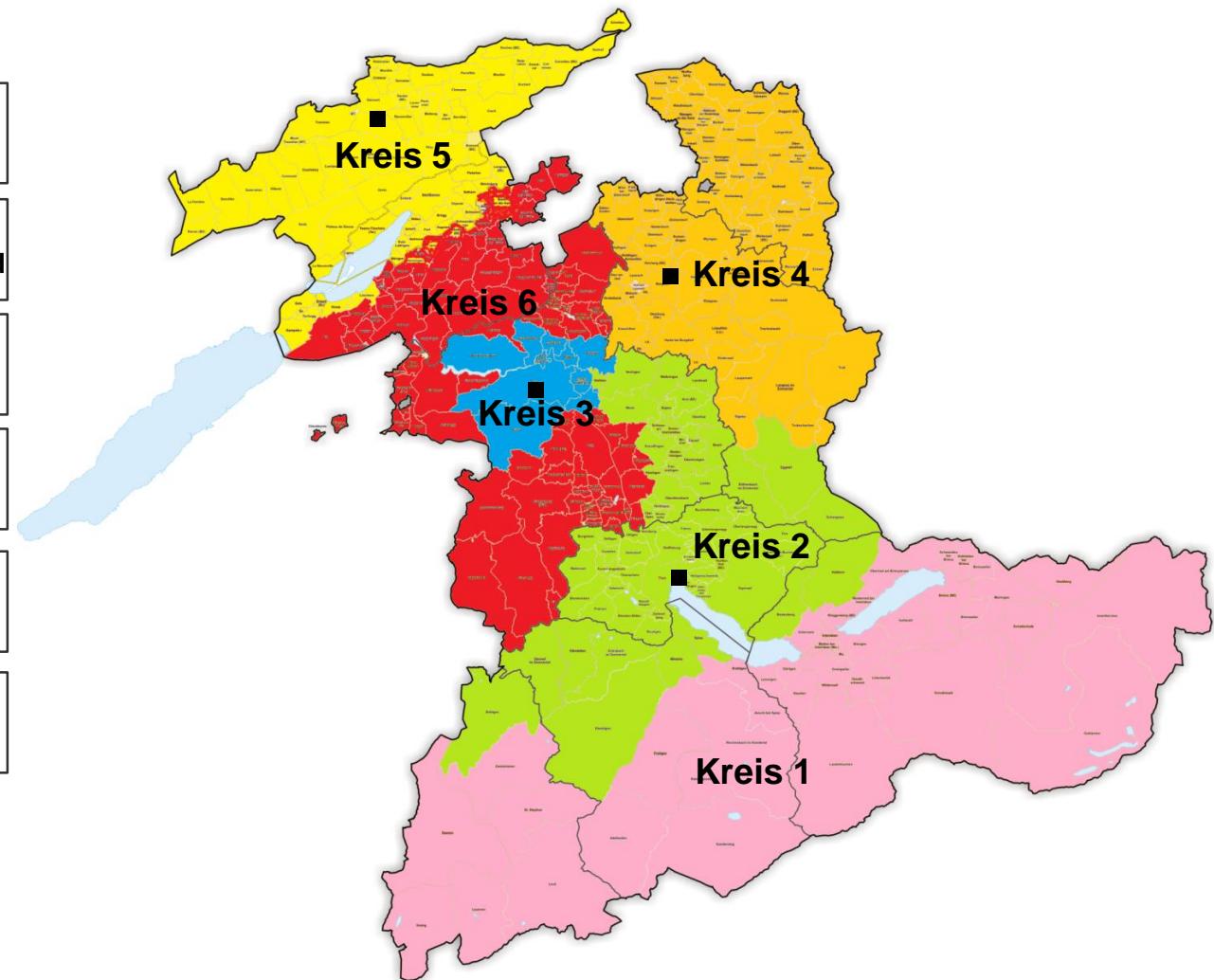




Kontrollkreise des Lebensmittelinspektorats



- Kreis 6: Bern
Mittelland und Seeland**
- Kreis 5: Tavannes
Berner Jura-Biel-Seeland**
- Kreis 4: Burgdorf
Emmental-Oberaargau**
- Kreis 3: Stadt Bern
Bern und Umgebung**
- Kreis 2: Thun
Bern Mittelland**
- Kreis 1: Thun
Berner Oberland**



Tasks of Inspection

- Inspection food producers and commodity producers (13'500)
- Inspection primary production
- Sampling
- Investigation of food intoxications



Tasks of Inspection

- Autorisations EC
 - Meat companies and industries
 - Cheese and dairy plants
 - Milk collecting companies
- TRACES, RASFF
- planning applications
- Checking self control before autorisation of restaurants





Key figures

- 180 Industrial food companies
- 1200 commercial companies
- 2800 shops and stores
- 4400 restaurants and hotels
- 4000 canteens, bars, hospitals, take-aways...
- 750 others







Thank you for your attention!

