

## Good Practice Guides

Through regulation, the Member States foster the preparation of the national and Community *good hygienic practice guides* based on the principles of the *HACCP* approach.

The good hygienic practice guides are voluntary reference documents and are developed by professional branches in food sector for professionals. Each good hygienic practice guide contains the *recommendations specific* to the sector to which it refers. In those documents, there are recommendations concerning means, appropriate methods, procedures whose implementation shall achieve the control of *sanitary requirements* (regulatory requirements or non-regulatory requirements) during preparation, transformation, production, conditioning, storage, transport, distribution, handling and sale or when foodstuffs are available to consumers. They also allow professionals to make the harmonization of the hygiene rules for an activity segment.

The guides are developed in accordance with the provisions defined in the regulation 852/2004. The guides previously developed according to the Directive 93/43, are still applicable where they are compatible with the objectives defined in the new regulation.

Member States must assess such guides to ensure that they have been developed taking into account the regulation 852/2004 and to ensure that their contents are practicable in the segment for which it is intended. In France, they consult the *French agency for sanitary safety* (ANSES). They are then presented to the *French National Institute of Consumer* (INC) for information before being published in the France's Official Gazette ("Journal Officiel").

In Article 3 on general requirements, the Regulation n°1935/2004 of 27 October 2004 requires that materials and articles intended to come into contact with food is produced according to *good manufacturing practices*. Applicable since 1 August 2008, Regulation EC n°2023/2006 of 22 December 2006 defines the rules for *good manufacturing practice* for materials and articles intended to come into contact with foodstuffs. It applies to all sectors and at all stages of manufacturing, processing and distribution of materials and objects to the production of starting materials, not included.