

An Roinn Talmhaíochta,  
Iascaigh agus Bia  
Campus Gnó Mhaigh Nuad  
Mhaigh Nuad  
Co. Chill Dara



Department of Agriculture,  
Fisheries and Food  
Maynooth Business Campus  
Maynooth  
County Kildare

## FOOD SAFETY

### Registration of Primary Producers of Honey

**Q What is primary production?**

**A** It means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes the harvesting of wild products. Primary products include honey, which is designated a product of animal origin.

**Q Why does a primary producer of honey have to register?**

**A** EU regulations on food and food safety, commonly referred to as the Hygiene Package, came into effect on 1 January 2006 to revise and consolidate earlier legislation. The objectives of the Regulations include focusing controls on what is necessary for public health protection and clarifying that it is the primary responsibility of food business operators to produce food safely. Part of the requirements of these Regulations is that people involved in the production of primary products must be registered as food business operators.

**Q What is a Food Business Operator?**

**A** This means the natural or legal persons responsible for ensuring the requirements of food law are met within the food business under their control.

**Q How does that affect a primary producer?**

**A** The 'food business' referred to above 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 or distribution of food.

**Q What do I have to do to comply with the EU Regulations?**

**A** The requirements that are relevant to producers of honey are:

- to keep any facilities used in connection with primary production and associated operations, including facilities used to store and handle feed, clean and, where necessary after cleaning, to disinfect them in an appropriate manner;
- to keep clean and, where necessary after cleaning, to disinfect, in an appropriate manner, equipment, containers, crates, vehicles and vessels;
- to use potable water, or clean water, whenever necessary to prevent contamination;
- to ensure that staff handling the honey are in good health and undergo training on health risks;
- as far as possible to prevent animals and pests from causing contamination;
- to store and handle waste and hazardous substances so as to prevent contamination;
- to prevent the introduction and spread of contagious diseases transmissible to humans through food, including by taking precautionary measures when introducing new bees and reporting suspected outbreaks of such diseases to the competent authority;
- to take account of the results of any relevant analyses carried out on samples taken from bees or other samples that have importance to human health;

- to use feed additives and veterinary medicinal products correctly, as required by the relevant legislation and
- to keep records relating to the measures put in place to control hazards.

Food business operators producing honey are, in particular, to keep records on

- the nature and origin of feed for the bees;
- veterinary medicinal products or other treatments given to the bees, dates of administration and withdrawal periods;
- the use of plant protection products and biocides;
- the occurrence of diseases that may affect the safety of the honey;
- the results of any relevant analyses carried out on samples taken from the bees or other samples taken for diagnostic purposes, that have importance for human health and
- any relevant reports on checks carried out on the bees or honey.

**Q What else do these requirements apply to?**

**A** As well as affecting primary producers, these requirements also apply to:

- the transport, storage, and handling of primary products at the place of production;
- the transport of live animals or products of plant origin and
- transport operations to deliver primary products from place of production to an establishment.

**Q How do I register?**

**A** Please complete the attached registration application form and post it to the address below.

**Q What happens if I don't register?**

**A** You will not be able to sell your produce legally without this registration. The Regulations also form part of the cross compliance requirements under the Single Payment Scheme.

**Q Are there any exceptions?**

**A** Yes. These requirements do not apply to honey for private domestic use or to honey supplied directly by the producer to the final consumer or to local retail establishments directly supplying the final consumer. Please contact this Department if you wish to apply for an exemption.

**Q Where is this list kept?**

**A** The register is maintained by this Department. The Food Safety Authority of Ireland (FSAI) also has access to it.

*Crop Production and Safety Division  
Department of Agriculture, Fisheries and Food  
Maynooth Business Campus  
Maynooth  
Co Kildare*