

# COWINHY

Number of the Project n° : 2007-1955/002-001 LE3 MULPRO

## COWINHY

CONVENTION N° 2007 – 1955/002-001 -LE3-MULPRO - COWINHY

Nom du document dans la convention COWINHY : 2 RESULTENQUETE\_FR

# T2 Rapport d' ENQUETES NATIONALES sur l' Allemagne

- DATE du Rapport : mai 2008
- ORGANISATION :

*bfw*

- NOM DU CHEF DE PROJET :

Contact:

Katja Abelein

Berufsbildungswerk des DGB GmbH (bfw)  
Competence Center EUROPA  
Im Neuenheimer Feld 582  
69120 Heidelberg

Tel.: 0 62 21/50 257 43

Fax: 0 62 21/50 257 44

Email: [katja.abelein@bfw.EU.com](mailto:katja.abelein@bfw.EU.com)

- RAPPORT DES RESULTATS DES ENQUETES FAITES EN ALLEMAGNE
-

## T2-Report Enquete Cowinhy

The numbers in the brackets correspond with the number of the questions in the excel-file.

(2) Documents used as reference in the field of food safety:

**Official:** EU Food hygiene legislation 852/2004  
BasisVo 178/2002  
Wine Ordinance §14  
Hygiene Guide of Wine (German Viniculture Association)  
Lebensmittelhygieneverordnung (Food Hygiene Regulation)  
IFS  
AP-test reports of the chamber of agriculture  
**Explanatory:** Codex Alimentarius  
Behr's Verlag

(9) Interest to have a guide in one sector – there's a **general interest**, there is higher motivation, it's good when it is picked out as a central topic

(14) Taken part in **creating a National Good Practise Guide:**

Hygiene Guide for Making Wine; General Practise of Wine Making for the Work group of German Viniculture Association; Hygiene Concept of the German Sugar Industry; HACCP Concept of the German Sugar Industry

(20/21) No one took part in creating an EU Good Practise Guide. Regarding a branch of industry someone mentioned the Code of Practise of AIJN (European Fruit Juice Association) and a Guideline from the German Brewer Association that informs about the new EU-Food regulations and includes current experiences from the operational brewery practise.

(23) **EU Food hygiene** legislation brought about:

- Training of the staff, internal checks
- introduction of a management-system, that includes HACCP and directives for operations and maintenance, but only documentation according to German Wine Law

(26) **Personal wishes/ general needs:**

**This issue should** be discussed in the wine industry.

Less and more specific regulations, less changes at already existing regulations, a more comprehensible language for the texts.

Trainings should be offered.

(28) The situation **between customer and supplier** is regarded as good. Syndicates are regarded as irrelevant on this subject. There aren't any plans to expand business into Europe.

The effects of the new regulations brought about

- variance analysis of the basic conditions of hygiene

- formulation of a HACCP-System which is documented with focus on filling
- the awareness of the staff on hygiene was raised
- only ISO certified suppliers are chosen

(39-43) **Already certified companies** had certifications in form of:

- IFS (International Food Standard)
- ISO 9000-9002
- EcoStep
- SGF FKS
- ISO 22000
- ISO 14000
- BRC
- HCCP
- Bio-Zert
- GMP13/QC

(47) Questions are rarely raised (but are increasing) and then mostly regarding:

- management-systems and HACCP
- microbiological topic
- technological topics

(48) **Recent reports** about the situation of food safety:

- monitoring programmes on food of chemist agencies and EU

(49)

- comprehension, training and introduction of a “comprehended” HACCP-Concept
- retraceability
- Definitions of possible dangers and evaluation of risks

are regarded as gaps in the application of the EU Food hygiene legislation.

(50) Nobody saw any strong points of EU Food hygiene legislation or had possible solutions for the shortcomings of the EU Food hygiene legislation to suggest.

(51.10) **Interests for trainings** exist for:

- how to apply the regulations in the companies
- how do handle open wine bottles in the sales room
- what kind of measurable (by taste, smell or sight) quality defaults are there

One suggestion for an adequate method is to provide a publication with examples of application including illustrations

(54) Trainings are offered by:

- EcoStep
- Behr's
- Associations

All trainings have been mostly theoretical.

(57-64) As strong points of these trainings are regarded

- contact with other companies and the possibility to discuss problems and ways of solving them
- it's been a specific training for the relevant food sector

As weak points are regarded

- trainings are not concretely related to the branch
- trainings give no help for an application in practise

The trainings took from half a day to two days.

Visits of the production facilities rarely took place.

Most persons were satisfied with the training and it fulfilled their expectations.

Things wished to be added:

- exemplification at the production facility
- explanation of problematic topics

(67) Trainings which are known to be on offer but were not attended:

- HACCP and its concrete application
- organisation of production facilities from a hygienic point of view

As strong points of e-learning are regarded:

- you're free to do it when you want to
- you can take the time you need
- you can do it at home, you don't have to go somewhere else
- imparts theoretical knowledge
- cuts down travel
- cuts down costs

As weak points of e-learning are regarded:

- you need a lot of discipline
- the contact to other companies is missing
- no discussion possible
- it does not relate to practical experience

### Conclusion:

We contacted 173 companies to have the results. They were very interested by the survey and as it was a very long questionnaire, we organised the survey as an interview with open questions.

The summary of the survey is then a synthesis of all the remarks and comments made by the companies and federations.