

# TACD

TRANS ATLANTIC  
CONSUMER DIALOGUE

DIALOGUE TRANSATLANTIQUE  
DES CONSOMMATEURS

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## INSPECTION

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There is a need for a coherent, hazard-based inspection program which covers food production from farm to table, consisting of the following items:

A general food inspection which follows and assesses the content of undesirable micro-organisms, chemicals and physical hazards in various foods—both presently and in the long term. This would provide a basis for both national and international decision making.

A system of industry self control in all stages of production from farm to table, based on HACCP (Harzard Analysis Critic Control Point System adopted by Codex) principles. The control system should be approved and regularly reviewed by authorities

Frequent and unannounced inspection by the authorities responsible for inspection of manufacturers and their control program to including sampling of manufactured goods; intensive control campaigns in susceptible areas; and screening tests.