

WORLD TRADE ORGANIZATION

G/SPS/N/NIC/9
14 November 2003

(03-6134)

Committee on Sanitary and Phytosanitary Measures

Original: Spanish

NOTIFICATION

1.	Member to Agreement notifying: <u>NICARAGUA</u> If applicable, name of local government involved:
2.	Agency responsible: Ministry of Agriculture, Livestock and Forestry
3.	Products covered (provide tariff item number(s) as specified in national schedules deposited with the WTO; ICS numbers should be provided in addition, where applicable): Foodstuffs
4.	Regions or countries likely to be affected, to the extent relevant or practicable:
5.	Title, language and number of pages of the notified document: Technical Standard on the Hazard Analysis and Critical Control Point System (HACCP). (11 pages, in Spanish)
6.	<p>Description of content: The Hazard Analysis and Critical Control Point System (HACCP) identifies specific hazards and the preventive measures needed to control them, in order to ensure food safety. It is an instrument used to assess risks and establish control systems that focus on preventive measures rather than being based primarily on the analysis of the final product. All HACCP systems can adapt themselves to changes such as advances in equipment design and processing procedures, or technological developments.</p> <p>The HACCP can be applied to the entire length of the food supply chain, from the primary producer to the end consumer. The advantages of the system include not only improved food safety, but a more efficient use of resources and a more timely response to problems. Moreover, application of the HACCP system can facilitate inspection by supervisory authorities and promote international trade by increasing confidence in food safety.</p> <p>The full commitment and participation of both management and staff is essential if application of the HACCP system is to produce good results. Team work is also necessary and should involve experts such as biologists, vets, production workers, microbiologists, specialists in medicine and public health, food technologists, chemists and engineers, depending on the study being carried out. HACCP application is compatible with the application of quality control systems, such as the ISO 9000 series, and is the preferred method used to monitor food safety within the framework of such systems.</p>
7.	Objective and rationale: [X] food safety, [] animal health, [] plant protection, [X] protect humans from animal/plant pest or disease, [] protect territory from other damage from pests

8.	International standard, guideline or recommendation: <input checked="" type="checkbox"/> Codex Alimentarius Commission, <input type="checkbox"/> Office International des Epizooties, <input type="checkbox"/> International Plant Protection Convention, <input type="checkbox"/> None If an international standard, guideline or recommendation exists, give the appropriate reference and briefly identify deviations: Codex Standard CAC/GL 18 - 1993
9.	Relevant documents and language(s) in which these are available: 03 001-97 Technical Standard on the Hazard Analysis and Critical Control Point System (HACCP)
10.	Proposed date of adoption:
11.	Proposed date of entry into force: 12 January 1999 The notification procedure was delayed pending the adoption of Government decisions on the internal organizational infrastructure.
12.	Final date for comments: Agency or authority designated to handle comments: <input checked="" type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: MIFIC, Km 6 carretera a Masaya Tel.: (505) 267 0161 Ext. 1138 Fax: (505) 267 2019 E-mail: nsolano@mific.gob.ni ; luisdinarte@hotmail.com
13.	Texts available from: <input checked="" type="checkbox"/> National notification authority, <input checked="" type="checkbox"/> National enquiry point, or address, fax number and E-mail address (if available) of other body: MIFIC, Km 6 carretera a Masaya Tel.: (505) 267 0161 Ext. 1138 Fax: (505) 267 2019 E-mail: nsolano@mific.gob.ni ; luisdinarte@hotmail.com