Honey Production

When does a primary producer become a food business
Definition

‘Primary production’ means the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products.

Honey and other food from bee production: all the beekeeping activities must be considered as primary production. This includes beekeeping (even if this activity extends to having bee-hives at a distance from the bee-keeper’s premises), the collection of honey, its centrifugation and the wrapping and/or packaging at the beekeeper’s premises. Other operations outside the beekeeper’s premises (e.g. the centrifugation and/or wrapping/packaging of honey) cannot be considered as primary production, including those carried out on behalf of beekeepers by collective establishments (e.g. cooperatives)
Sale of honey

• Are you manufacturing and bottling honey?
• Are you a small scale manufacturer giving donations to family and friends for their consumption or providing a jar of honey as a raffle prize
• Are you only selling small amounts of honey directly from your own premises as doorstep sales direct to the final consumer.
• The answer of yes to the above would exempt you from registration as a food business establishment
Retail Sales and Registration as a food business establishment

• Are you selling to retail shops or other premises
• You require registration as a food business establishment under
• Regulation (EC)No 852/2004 on the hygiene of foodstuffs .Article 6(2)
• A application form can be found on the Carmarthenshire County Council website.
APPLICATION FOR THE REGISTRATION OF A FOOD BUSINESS ESTABLISHMENT

(Regulation (EC) No.852/2004 on the hygiene of foodstuffs, Article 6(2))

This form should be completed by food business operators in respect of new food business establishments and received by the relevant Food Authority 28 days before commencing food operations. On the basis of the activities carried out, certain food business establishments are required to be approved rather than registered. If you are unsure whether any aspect of your food operations would require your establishment to be approved, please contact Carmarthenshire County Council for guidance.

1. Address of establishment (or address at which moveable establishment is kept)  Post Code
2. Trading name of food business  Telephone No.
3. Full Name of food business operator(s) (or Limited company where relevant)
4. Head Office address of food business Operator (where different from address of establishment)  Post Code
   Telephone No.  E-mail

5. Type of food activity (Please tick ALL the boxes that apply):
   - Staff restaurant/canteen/kitchen
   - Hospital/residential home/school
   - Retailer (including farm shop)
   - Distribution/warehousing
   - Restaurant/café/snack bar
   - Food manufacturing/processing
   - Market / Market stall
   - Catering
   - Hotel/pub/guest house
   - Forex
   - Private house used for a food business
   - Movable establishment e.g. ice cream van
   - Wholesale/cash and carry
   - Primary producer – livestock
   - Food Broker
   - Primary producer – arable

6. If this is a new business, the date you intend to open
   Signature of Food Business Operator
   Date
   Name (BLOCK CAPITALS)

The completed form should be sent to:
Food, Safety and Health
Homes and Sofer Communities
Carmarthenshire County Council
3 Spillman Street
Carmarthen
Carmarthenshire
SA31 1LE

AFTER THIS FORM HAS BEEN SUBMITTED, FOOD BUSINESS OPERATORS MUST NOTIFY ANY CHANGES TO THE ACTIVITIES STATED ABOVE TO THE FOOD AUTHORITY AND SHOULD DO SO WITHIN 28 DAYS OF THE CHANGE(S) HAPPENING.
• Requirements of a food room

Premises to be sited, designed and constructed to enable it to be kept clean and maintained in good repair and condition as to avoid the risk of contamination in particular by animals and pests. Adequate provision is to be made for the cleaning and where necessary, disinfecting of working utensils and equipment. Where foodstuff are cleaned as part of the food business’ operation, adequate provision is to be made for this to be undertaken hygienically. e.g. filtration
A private water supply will require regular sampling to ensure a potable quality
Appropriate facilities are to be available to maintain adequate personal hygiene including facilities for the hygienic washing and drying of hands and hygienic sanitary arrangements. with Protective clothing and footwear to be provided worn and stored within the production area only.
Specific requirements

Surfaces in contact with food are to be in a sound condition and be easy to clean and where necessary to disinfect.

This will require the use of smooth washable, corrosion-resistant and non-toxic materials as honey is acidic.

Adequate provision is to be made for the cleaning and disinfecting of working utensils and equipment.

All food handlers are expected to undertake training commensurate with their work activity. This may be a level of awareness or the minimum level 2 training if recommended by the Beekeepers Association.
Food safety management system and traceability

- Assembly & maintenance
- Medication, treatment & feeding bees
- Storing & transporting

Hive

- Transport of supers to extraction

- Storage prior to Extraction

- Extracting
  - Ripening
  - Straining
HACCP
1. Conduct a hazard analysis.
2. Determine the critical control points.
3. Establish critical limits.
4. Establish monitoring procedures.
5. Establish corrective actions.
6. Establish verification procedures.
7. Establish record keeping and documentation procedures
## Hazard Analysis

### An example of some hazards

<table>
<thead>
<tr>
<th>Biological</th>
<th>Yeast</th>
<th>Risk</th>
<th>Control</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Yeast</td>
<td>low</td>
<td>Ensure extracted product is kept in air tight containers and not exposed to air for extended periods of time. Do not expose granulated honey to moisture or air to prevent fermentation</td>
</tr>
<tr>
<td></td>
<td>Clostridium botulinum</td>
<td>Med</td>
<td>Ensure all equipment is thoroughly cleaned. Do not allow supers or Apiary equipment to sit directly on the ground. Note: Honey may contain spores as the product is not heated sufficiently to destroy the pathogen.</td>
</tr>
<tr>
<td>Chemical</td>
<td>Acaricides</td>
<td>Med</td>
<td>Follow manufacturer’s instructions so veterinary products are not applied when supers are on the hive.</td>
</tr>
<tr>
<td></td>
<td>Insecticides</td>
<td>low</td>
<td>Ensure hive entrance is secure to reduce the risk of wax moth. Store supers in stacks or in sealed bags to avoid wax moth infestation.</td>
</tr>
<tr>
<td></td>
<td>Preservatives</td>
<td>low</td>
<td>Only use products suitable for Bee Hives or do not treat hive bodies.</td>
</tr>
<tr>
<td></td>
<td>Cleaning Agents</td>
<td>Med</td>
<td>Ensure manufacturer’s instructions are followed for dilution rates and product limitations. Ensure diluted products are thoroughly rinsed off equipment before use.</td>
</tr>
</tbody>
</table>
Physical Hazards

• The main hazard will be the use of glass jars
• Any damaged or chipped glass jars shall be discarded
• Jars can be disinfected by a temperature of 82c for at least 30 seconds.

• As each honey production will be unique to you the producer it is recommended that you draw up your own haccp document based on the principles mentioned