



EUROPEAN COMMISSION

Employment, Social Affairs and Equal Opportunities DG

Social Dialogue, Social Rights, Working Conditions, Adaptation to Change
Social Dialogue, Industrial Relations

Sectoral Social Dialogue Committee Contract Catering

**Minutes of the Working Group meeting
Brussels, 07 May 2009**

Present:

FERCO:		FERCO	Hans-Georg RUMMLER
		FERCO	Marie-Christine LEFEBVRE
	Portugal	AHRESP	Maria Helena da Cruz Serra PIRES
	Hungary	VIMOSZ	Lajos BÖRÖCZ
	Spain	FEADRS	Paloma FERNANDEZ ALLER DE RODA
EFFAT:		EFFAT	Kerstin HOWALD
	Hungary	VISZ	Judit RUISZNE NADAS
		VISZ	Zsofia KALMARZS
	Italy	UILTUCS	Sérgio DIECIDUE
		FILCAMS-CGIL	Carmelo CARAVELLA

Commission:

Elisabeth Aufheimer, DG EMPL F1.

The meeting is chaired by Mr Rummler (FERCO).

Presentation of the European Guide to Good Practice for Food Hygiene in the Contract Catering Sector:

After a short "tour de table", Mr Rummler and Ms Lefebvre explain the content of the "European Guide to Good Practice for Food Hygiene in the Contract Catering Sector".

In answering a question from a Hungarian VISZ – representative (EFFAT), Ms Lefebvre (FERCO) stresses that, once the Hygiene Guide is recognized at the EU level, national authorities and controllers will have to take it into consideration, when controlling companies of the contract catering sector. But it is not legally binding, it is an indication. The objective of the Commission was to seek some kind of harmonization through the recognition of Community Guides. The assessment of the content of the Guide will be done by the Member States, through a Permanent Standing Committee of Experts.

In addition, as far as food hygiene is concerned, national authorities always have the capacity to go beyond what is required by the EU regulation, which is the case in Hungary at the moment.

After some discussion mainly on training questions, it is agreed that, concerning the Hygiene Guide, no major problems have been identified and there is no need for further remarks or recommendations.

Identification of proposals for a joint training manual on food hygiene in the contract catering sector – next steps:

Mr Caravella (FILCAMS-CGIL – EFFAT) insists upon the importance of training and explains the current situation in Italy.

It is agreed to use the Guide as a background in order to draft a Training Manual on Food Hygiene.

The first steps will be:

- 1) to collect information on
 - what is already existing in the Member States,
 - what member organizations expect from such a training tool,
 - what is the added value of a Training Manual at the European level;
- 2) to identify which areas should be addressed
- 3) to decide which form it should take
- 4) to make proposals how it should be carried out (joint project?)

For the next working group meeting to be held on 10 September, the answers of the member organizations will be taken into consideration for further development of the project. The results will be presented at the plenary meeting, to be held on 6 October. The plenary meeting will have to decide how to pursue the matter.

Ms Lefebvre (FERCO) reports that there exists already a website "contract catering guide" <http://www.contract-catering-guide.org/>, which currently contains the "Guide to the economically most advantageous offer" and could be easily extended by a training manual on food hygiene.

End of the meeting

The chair thanks all the participants as well as the interpreters.