



ACTIVITIES BELOW THE LIMIT OF TRIVIALITY

Sales of homemade food

LOCALFOOD.BG FOUNDATION

Source:

www.foedevarestyrelsen.dk



SEMI SUBSISTENCE FARMING

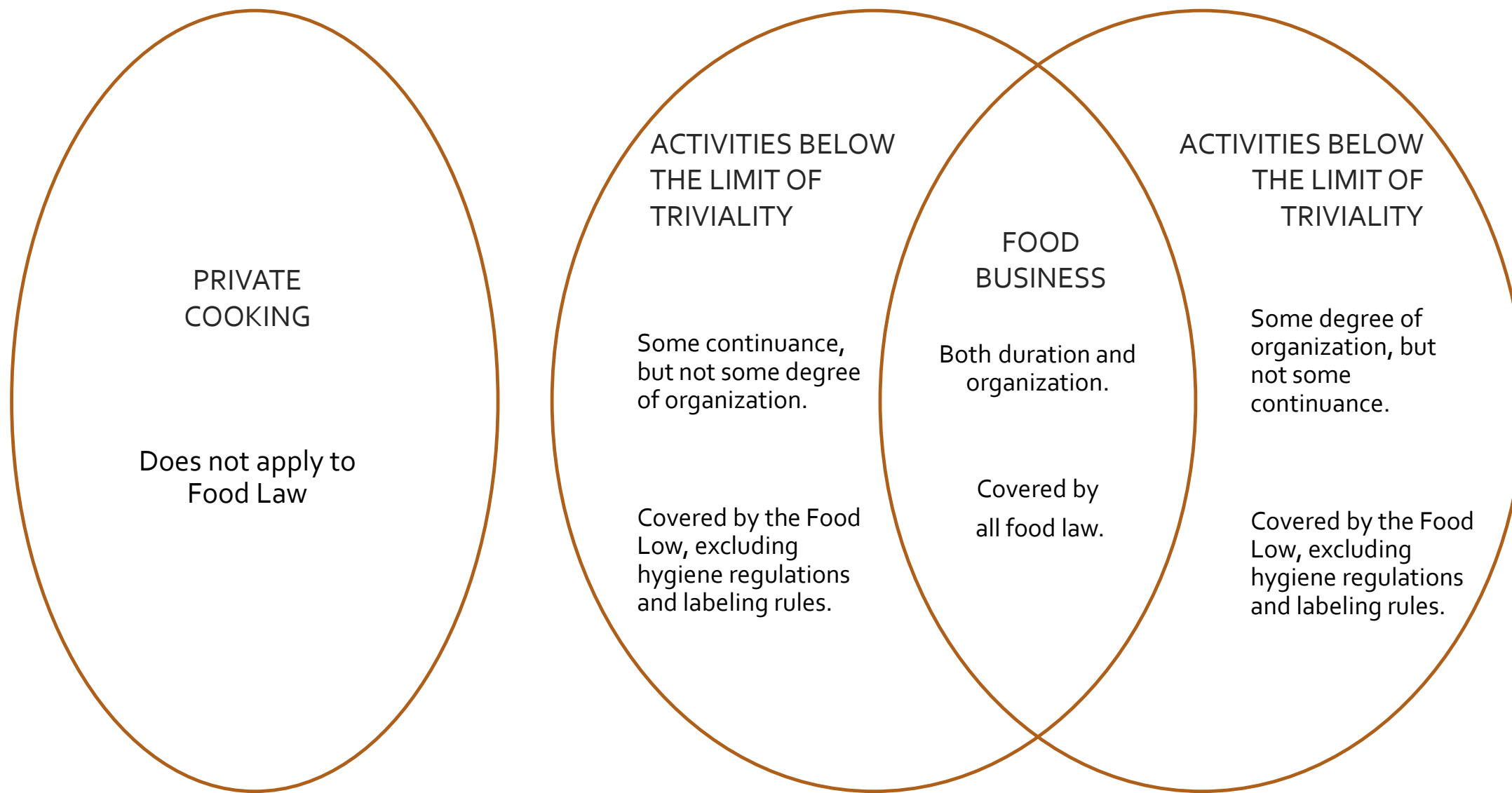
Small and medium-sized family farms that produce products for their own consumption and partially offer goods for the market.

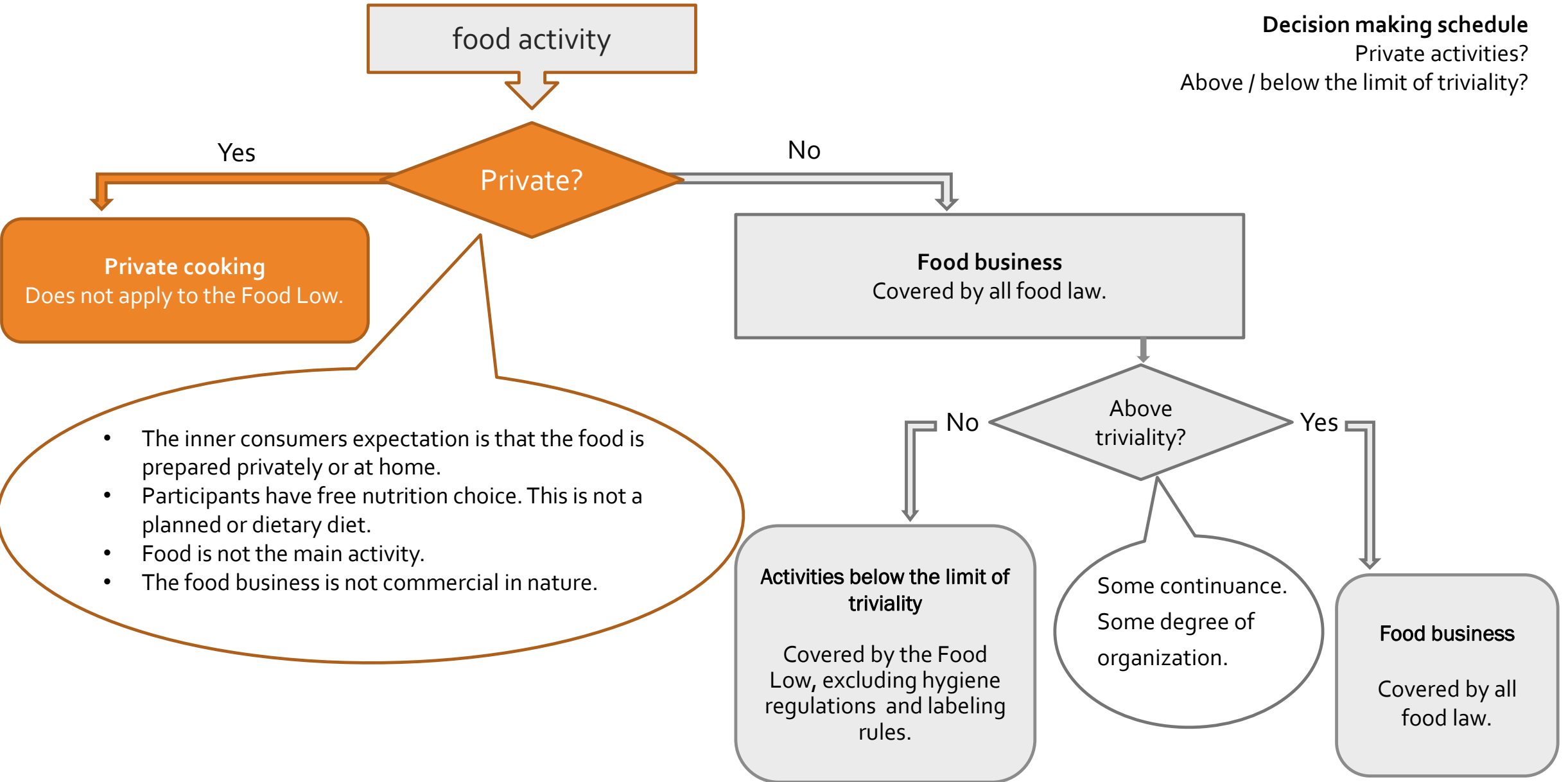
LIMIT OF TRIVIALITY

This is the boundary between preparing food for irregular activities at home and professional food production.

Activities below the limit of triviality are those that are not carried out by occupation, systematically and for the purpose of making a profit; which are not permanent; which are carried out for a short period of time and are carried out by individuals, whether they registered as traders.

Graphics: Private areas and food companies





ACTIVITIES BELOW THE LIMIT OF TRIVIALITY



They must comply with the rules of food law.



No responsibility under the requirements of the Hygiene Regulation EU 852/2004.



No responsibility under the requirements of the Regulation on specific hygiene rules for food of animal origin EU 853/2004.



No responsibility under the specific requirements of the regulations for hygiene and food labeling.



Allowed mainly to end users - in front of the farm.



Allowed to local retailers located within a radius of 50 km from the place of production.



Allowed when individuals collect small quantities of wild mushrooms, berries or herbs, which they sell to restaurants or shops.

DELIVERIES UNDER THE LIMIT OF THE TRIVIALITY OF SMALL QUANTITIES OF PRODUCTION



No registration with the Food Agency is required:

- Plant foods and mushrooms,
- Fish and snails,
- Up to 4000 kg / year. honey and other bee products,
- Up to 500 pcs / year. small and 15 pcs./year. big chase.

For each financial year, the primary producer must have documentation proving that the quantities delivered do not exceed the instructions and the limits of the permitted distance of deliveries.



The following activities are subject to mandatory entry in a special register at the Food Agency:

- Slaughter and delivery from the farm of poultry up to 500 pieces / year.
- Slaughter and delivery from the farm of rabbits up to 500 pieces / year.
- Slaughter and delivery from the farm of farmed wild birds, with the exception of ostriches up to 500 pieces / year.
- Delivery of live mussels, etc. up to 4000 kg / year.
- Delivery of eggs up to 100,000 per year, when the eggs are not sorted by quality or weight classes.

REQUIREMENTS

Activities below the limit of triviality are carried out with responsibility for the food that is produced, sold or given to others.

It is always the responsibility of the business operator to ensure that the food does not make consumers ill. This means that, among other requirements, the food must not contain harmful substances, pathogenic bacteria, viruses or parasites.

Operators with activities below the limit of triviality must comply with the following requirements:

- The food must not be dangerous to health or unfit for human consumption, according to Art. 14 of EU Regulation 178/2002.
- Marketing must not be misleading in accordance with Art. 16 of EU Regulation 178/2002.
- The food business must comply with Art. 17 of EU Regulation 178/2002. This means that it must meet the relevant requirements of food law, including checking that it complies with the rules.
- The operator must ensure traceability and have documentation of where he receives the raw materials, according to Art. 18 of EU Regulation 178/2002.
- The food operator must ensure the withdrawal from the market of foods that do not comply with food law, for example by warning in the media, etc., according to Art. Article 19 of EU Regulation 178/2002.

REQUIREMENTS

The person responsible for food activities must ensure that he has the necessary amenities and conditions, whether he uses the kitchen in his own home, a kitchen in a community center or a market stand.

The person must ensure that the food is not dangerous and that it is fit for human consumption.

Among other requirements, the responsible person must ensure that:

- There is enough space to handle the food so that it does not get contaminated.
- There is a possibility for washing and drying hands and dishes.
- There is sufficient capacity if it is necessary to heat the food, such as have a sufficient number of hotplates or ovens.
- There is enough space and capacity to keep food warm when needed.
- Has the necessary cooling capacity if the food requires refrigeration or freezing, such as to have the required number of refrigerators or freezers.
- When necessary, for example at a market stand, have a coating to avoid contamination of food.



LOCAL FOOD HUBS

Cooperation, logistics,
marketing, training,
business development

IDEA AND FUNCTIONS

Because small farms need care that requires multi-layered and in-depth expertise + a specific integrated approach

Specialized regional centers for operational assistance to micro, small and family businesses in agriculture, food and tourism.

Public-private partnerships initiated on the community-driven local development principle.

Facilitate and shorten business registration processes. Trains business.

They directly support the conditions and environment for business development, adaptability and diversification

Consultation and advocacy for legislative changes to improve food processing and sales opportunities.

They help increase the share of local food in public procurement in the local areas.

Improve the possibilities in primary production.

They catalyze closer cooperation between actors in the local food sector to improve their logistics and trade links, marketing and overall performance.



NATIONAL LOCAL FOOD PROGRAM 2021 - 2031

7 targets
for the local food hubs

7 TARGETS FOR THE LOCAL FOOD HUBS

Objective 1: **Diversification and increase of local food production** in order to meet the demand and increase their added value.

Objective 2: **Regulations for individuals producing food** in home kitchens and conditions.

Objective 3: Improving the opportunities for processing and sale of food by micro-farms and enterprises through **consultations and improvement of legislation**.

Objective 4: Increase the share of **local food in public procurement** through better award and quality criteria.

Objective 5: Improving opportunities in **primary production**.

Objective 6: **Closer cooperation between actors** in the local food sector.

Objective 7: **Increase the importance of local foods** and actors in their food chain.



QUESTIONS

Thank you for your attention!

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