

REPUBLIC OF ARMENIA

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Adopted on June 21, 2014

ON FOOD SAFETY

CHAPTER 1

GENERAL PROVISIONS

Article 1. Subject matter of this law

1. This law shall regulate the relations pertaining to the safety of food, substances in direct contact with food, safety in food chain and service provision stages of trade and public food sector, as well as shall establish the human health protection securities envisaged by the state against the harmful and unsafe effect of food and substances in direct contact with food.

Article 2. Main concepts

1. The main concepts used in this law are:

1) **authorized body (bodies):** state body (bodies) authorized by the Government of the Republic of Armenia, which draft(s) policy, carries (carry) out control and (or) provides (provide) services in food safety;

2) **food products (hereinafter referred to as food):** food of animal, vegetable, bacteriological, mineral, artificial or biotechnological origin in natural, treated or processed condition envisaged for humans to use in food, including special purpose food, bottled potable water, bottled mineral potable water, alcoholic products (including beer and beer based beverages), non-alcoholic beverages, biologically active supplements, gummies, initial cultures and ferments of microorganisms, yeast, food additives and flavouring agents, as well as food raw materials;

3) **food raw materials:** raw materials of animal, vegetable, bacteriological, mineral, artificial or biotechnological origin and potable water used for food production (preparation);

4) **food component (food ingredient):** food or material (including food additives, flavouring agents) which, according to the rules of recipe preparation, are used in food production (preparation) and make its integrating part;

5) **special purpose food:** food for which requirements on the content and (or) correlation of separate materials or all the materials and ingredients are defined or for which the content of separate materials and (or) their correlation are modified compared to their natural content in such food and (or) in the ingredients of which initially non-available materials or ingredients (except for nutrient additives and flavouring agents) are included and (or) for which the manufacturer declares about their medicinal and (or) preventive properties and which is envisaged for a separate category of people to use;

6) **enriched food:** food in which one or more nutrient and (or) biologically active material(s) and (or) probiotic microorganisms are added, which are either initially non-available or available in insufficient quantity or have decomposed during the technological procedure (during production) and the content of each nutrient or biologically active material used for the enrichment guaranteed by the manufacturer is brought to the level corresponding the criteria defined for the food being the source of nutrient or other distinctive features, and the maximum level of nutrient and (or) active materials content shall not exceed the upper secure level of their usage in case of obtaining them through every possible source (in case such levels exist);

7) **food chain (food sector):** the stages of production, treatment, processing, distribution, storing, preserving, transferring, importing, exporting and selling the food and its ingredients starting from initial production ending with consumption. The food chain also involves the materials envisaged for contacting with food or food raw material, as well as trade and public food services sector;

8) **initial (primary) production:** food raw materials production, plant, crop and wild plant harvest, agricultural animal production before slaughter, milking, as well as hunting and fishing;

9) **treatment:** cleaning, sorting or grading, drying, cooling, cutting, packaging food raw material via which the produce (raw material) is getting prepared to be used in food processing or preparation;

10) **food expiry date:** a period, during which the food must fully meet the safety requirements set for it and stipulated by the legislation of the Republic of Armenia, keep the consumer properties mentioned in the labeling, and after the completion of which the food becomes unsafe and not suitable for targeted use,

11) **food safety:** a condition of food confirming the absence of unacceptable risk pertaining to the harmful influence on human life or health or life and health of future generations,

12) **counterfeit food:** food

a. the ingredients of which have changed without the relevant change in labeling,

b. the labeling of which has changed without the relevant change in ingredients,

c. to which other substances have been added or it has been processed using other substances in order to conceal

noncompliance with the defined requirements,

d. in the labeling of which there is an incorrect indication on the special purpose of the food,

e. which in order to be presented or proposed, the name, trade mark or trade name of another organization is used without getting an appropriate permission from that organization,

13) **food safety threat (threat):** biological, chemical or physical substance available in food and (or) food condition, which may have a negative impact on human health,

14) **hazard analysis and critical control point system (hereinafter referred to as HACCP system):** a preventive management system ensuring food safety,

15) **unsafe food:** food which is not suitable for human consumption and in case of storing, preparing, using, serving and consuming it for the purpose intended, it shall be harmful for human life and health,

16) **food contamination (contamination):** penetration and existence of objects, particles, substances and organisms (contaminants, pollutants) in the food in a quantity not common to the given food or exceeding the defined levels, due to which the food shall acquire properties hazardous for human health,

17) **residual substances:** residual quantities of any substance and (or) elements of chemical and (or) biological origin, as well as substances and (or) elements derived as a result of their metabolism and erosion (division), the use of which in certain quantity shall be allowed in separate phases of food production, especially in initial production phase,

18) **food additives:** any substance (or substance mixture) notwithstanding its nutrient value, which is not usually used directly in the food but is added to it in the production, transfer and storage stages becoming its component,

19) **biologically active additives:** separate or combined concentrated units of natural or nature-identical food or other substance with physiological impact, which are envisaged for using together with food or involving in food ingredients and is marketed in precise small portion in pills, capsules, bottles or other small packages,

20) **food flavouring agent (flavouring agent):** flavouring substance or flavouring preparation or thermal technological flavouring agent or common flavouring agent or substance used before the flavouring agents or its mixture (flavouring part) not directly used in food, which is envisaged for giving the food odour and (or) taste (except for sweet, sour and salty) by or without adding other ingredients,

21) **labeling:** information on the food in notes, pictures, signs, symbols, other markings and their combination on consumer packaging, transportation packaging or in other forms of data carrier fixed, attached to or put in consumer and (or) transportation packagings,

22) **material in direct contact with food:** any material not considered food by the Government of the Republic of Armenia, which is used in food production, storage, transfer, sale, packaging and labeling stages and is in direct contact with food,

23) **nutrient value:** accepted concept for assessing the nutrients (proteins, fats, carbohydrates, vitamins, minerals etc.), ingredients forming the energy and biological values of food, which

a. getting decomposed in the organism generate energy (proteins, fats and carbohydrates), make the energy value of food and are expressed in calories or joules,

b. do not generate energy, but take part in and regulate the metabolism of the organism (vitamins, mineral salts, including micro-elements, other substances and water) and their content determines the biological value of the food,

24) **technological processes:** actions necessary for food production, through which food raw material undergoes certain technological treatment and processing,

25) **technological equipment:** relevant equipment to carry out technological processes, which ensures the implementation of the regime envisaged during the given technological process,

26) **technological instruction:** an approved document of the manufacturer, in which, according to the technological documentation, the technological regime of preparation, performance rules of technological processes and the technological equipment used for their implementation are established,

27) **genetically modified organism:** any biological existence generated through genetic engineering, which is able to transfer or reproduce the genetic substance and (or) contains genetic engineering substance and is different from natural organisms,

28) **irradiated food:** food treated with ionizing radiation,

29) **new food:** food or food ingredient, which was not previously used for human consumption in the Republic of Armenia, specifically the food or its ingredient is considered new if the new or initial molecular structure has been purposefully modified, food or food ingredients composed of or detached from bacteria, fungi or weeds, plants, derived from animals, except for the food or food ingredients obtained in traditional ways and popular as being safe, as well as the food and food ingredients, to which previously unused production process has been applied and as a result the composition or structure of the food or food ingredients has significantly changed, which had an impact on food value, digesting process or the content of undesirable substances in it,

30) **fast frozen food:** food, during the freezing process of which depending on the food type the maximum crystallization phase (zone) was accomplished as fast as possible and as a result the temperature acquired after the thermal stabilization remains 180° C below zero and lower in all the parts, and during the marketing of which these properties are mentioned in labeling. The food under Code 2105.00 in category EEA PL “Ice cream and similar frozen products” is not considered frozen food,

31) **put into circulation:** selling or transferring in other ways the produce or proposing for any other kind of transfer,

32) **food traceability:** the possibility to detect the manufacturer and future possessors, except for the last consumer of the food, as well as the place of origin (production, preparation) of food and (or) food (nutrient) raw material through documents (paper and (or) USB sticks),

33) **food batches:** certain food quantity having one name, identical usage and package, produced in compliance with one regional (interstate) national standard and (or) organization standard and (or) other documents of the manufacturer produced by

one manufacturer in a certain period of time, attached to which the accompanying documents ensuring food traceability are submitted,

34) **food chain operator:** any physical or legal entity operating in all the stages of food chain,

35) **responsible (official) person in charge of food safety:** food chain operator employee, who, in the framework of vested authorization is responsible for ensuring the safety of the food at the disposal of the food chain operator and the performance of requirements of the RA legislation on food safety,

36) **technical regulation:** a document, which has been adopted in compliance with the International treaties of the Republic of Armenia approved as prescribed by the legislation of the Republic of Armenia or by the law of the Republic of Armenia or the Government decision of the Republic of Armenia, which define mandatory fulfillment of the requirements on the produce safety, characteristics and (or) processes, ways of producing related to it, including administrative provisions applied, as well conditions for produce import and marketing. It can also include concepts, conventional signs, packaging, labeling and tagging requirements, sanitary, phytosanitary, veterinary-sanitary norms, as well as requirements on state registration of produce and (or) industrial plants applied for produce, process or way of producing,

37) **food hygiene (hereinafter referred to as hygiene):** all the conditions and measures necessary for ensuring food safety and validity, as well as risk management of the food used for the purpose intended,

38) **initial (primary) produce:** not processed produce used in food production, including edible plants, vegetable, veterinary, hunting and fishing produces,

39) **container packing:** putting one or several types of packaged food or the substances in direct contact with food in a second container,

40) **packaging:** packing food in direct-contact containers,

41) **processing:** thermal treatment (except for freezing and cooling), flue-curing, canning, ripening, mowing, salting down, drying, pickling, marinating, condensing, extraction, extrusion or the combination of these processes,

42) **chain of refrigerators:** in all food chain stages storing in refrigerators such types of food (especially frozen) the appropriate storage of which in the conditions of environmental temperature shall be impossible,

43) **removal:** bringing the food not meeting the requirements of the legislation of the Republic of Armenia into a condition, in which it is not suitable for any of its usage or application and which excludes its adverse impact on humans, animals and environment,

44) **suspension to use:** using the food not meeting the requirements of the legislation of the Republic of Armenia for purposes different from those envisaged for food or from those for which that food is usually being used.

Article 3. The scope of law application

1. This law applies to all the parties involved in food safety issues in food chain, as well as substances in direct contact with food, nutrient and biological active additives production and circulation stages.

2. This law does not apply to:

- 1) preparing, processing, using or storing homemade food designated for private or family use,
- 2) food transported through the Republic of Armenia, except for the cases when the transit transfer may threaten the health of the population and environment,
- 3) food made as a result of food processing and preparation work carried out for scientific-research and educational purposes, not subject to marketing.

Article 4. Legislation on food safety

1. The relations pertaining to food safety shall be regulated by this Law, Civil Code of the Republic of Armenia and other legal acts.

2. Where international treaties of the Republic of Armenia provide for norms other than those provided for by this Law, the norms of the international treaties shall apply.

Article 5. State policy principles and issues applied for ensuring food safety

1. The main state policy principles and issues for ensuring food safety are:

- 1) ensuring the fulfillment of the legal acts in food safety and the supremacy of using safe food and protecting consumers' rights with the aim of protecting human life and health,
- 2) ensuring human life, health and environmental security during the operations carried out in all food chain phases,
- 3) ensuring cooperation and exchange of information with relevant international and regional organizations with the aim of food safety protection,
- 4) ensuring the introduction of food safety international criteria and requirements in the Republic of Armenia,
- 5) adopting decisions on the changes in state policy based on scientifically grounded assessments while assessing the scientifically grounded risks of food safety and their management.

Article 6. The powers of the Government of the Republic of Armenia in food safety

1. The Government of the Republic of Armenia has the following powers in food safety:
 - 1) approval of national target programmes in food safety,
 - 2) ensuring the introduction of international criteria and requirements of food safety in the Republic of Armenia,
 - 3) establishing the procedures on import, export and transfer of food and substances in direct contact with food,
 - 4) establishing the norms of sanitary-hygienic requirements and food safety,
 - 5) approving the procedure of registering and issuing certificate on biologically active additives by setting the list of required documents, the forms of relevant expert opinions and the expertise fees amount,
 - 6) approval of the list of and the requirements on safety of the substances in direct contact with food which are used in food production, storage, transportation, sale, packaging and labeling stages,
 - 7) approval of safety requirements on biologically active additives in production and circulation stages,
 - 8) approval of the list of biologically active additives prohibited to use in production and circulation stages,
 - 9) approval of the list of food additives permitted in the Republic of Armenia,
 - 10) approval of the requirements on technological instruction,
 - 11) single list approval of the food and substances in direct contact with food, subject to sanitary epidemic control and state registration in the Republic of Armenia,
 - 12) approval of the procedures of state registration and keeping certificate registry of the manufacturers of food, substances in direct contact with food and food suppliers,
 - 13) approval of procedure on issuing an opinion on food chain operator activities producing food of animal origin,
 - 14) approval of sanitary epidemic and hygienic requirements of the goods subject to sanitary epidemic control, including special requirements on food hygiene,
 - 15) approval of the procedure on issuing the safety single document – state registration certificate, confirming the compliance with food sanitary epidemic and hygienic requirements, approval of state registration certificate form,
 - 16) approval of the procedure of state sanitary epidemic control over transport means transferring food, substances in direct contact with food,
 - 17) approval of the requirements on food production and separate circulation sectors,
 - 18) set up a schedule of installation of an appropriate hygienic and industrial regime and HACCP system,
 - 19) approval of requirements on labeling of food, substances in direct contact with food and labeling specifics,
 - 20) approval of the suspension to use and removal procedures of hazardous food,
 - 21) adoption of other legal acts stemming from this Law.

CHAPTER 2

THE REQUIREMENTS ON FOOD SAFETY

Article 7. Food and substances in direct contact with food considered unsafe and their management

1. The food and the substances in direct contact with food are considered unsafe if they:
 - 1) do not comply with the requirements on safety and food hygiene as defined by the legal acts in food safety,
 - 2) do not hold a safety approving document,
 - 3) the validity period has expired.
2. Unsafe food and substances in direct contact with food are subject to withdrawal from market for suspension of use or destruction in the prescribed manner.
3. If there is no accompanying document, and the product owner cannot confirm its origin and there are signs of spoilage or hazard to human health, then the given product batch is subject to suspension of use or destruction as prescribed by the Government of the Republic of Armenia.
4. If there are no accompanying documents during the import of food and substances in direct contact with food, they are sent back to the exporting country.
5. The possessor of unsafe food and unsafe substances in direct contact with food in case of the food and substances being unsafe or having any substantial doubt on their being unsafe or after being informed about it shall urgently start the process of withdrawal from market by undertaking the following steps:
 - 1) to separately register and store the food and substances in direct contact with food of the given batch excluding their availability to the consumer,
 - 2) inform the supplier of the given food, substances in direct contact with food, the purchaser and the authorized body about it.
6. The supervisory body shall carry out the control over the process of withdrawing from market the whole batches of detected unsafe food and unsafe substances in direct contact with food and the analysis of risk type, volume and degree pertaining to its circulation, as well as inform the population about it via mass media as necessary.
7. Where the unsafe food, substances in direct contact with food have been sold to the consumer, the vendor shall take back the food, substances in direct contact with food and satisfy the consumers requirements as prescribed by the law of the Republic of Armenia “On Consumers’ Rights Protection”.

8. The withdrawal from the market, expertise, transportation, storage, suspension of use or destruction of the unsafe food, unsafe substances in direct contact with food shall be made at the expenses of the possessor of the food.

Article 8. THE REQUIREMENTS ON FOOD SAFETY

1. The food production (except for public food), technological regime and technological process shall be implemented in compliance with the technological instruction for the given food approved by the manufacturer.
2. The food raw material, nutrient and biological active additives and the substances in direct contact with food acquired for processing shall satisfy the requirements defined by the legal acts and the manufacturer.
3. The potable water added to the food during food preparation, treatment and processing shall comply with the requirements on potable water prescribed by legal acts.
4. Food additives prohibited by the legislation of the Republic of Armenia shall not be used in food preparation, treatment and processing stages or stored in areas designed for food production and storage.
5. The means, equipment and materials used for cleaning and disinfecting the food production and storage areas, technological equipment and tools, as well as for fighting against insects and rodents, shall not contaminate food or alter its properties thus threatening human health.
6. Food production, transportation, storage and sale shall be carried out in compliance with the legal acts requirements.
7. In order to ensure food safety, appropriate hygienic and production regime and HACCP self control system is introduced.
8. For the purpose of assisting the introduction of good hygienic and manufacturing procedures (GHP and GMP) and HACCP system the supervisory body shall issue methodic manuals and organize trainings according to manufacturing spheres.
9. For the purpose of introducing and enforcing the good hygienic and manufacturing procedures and HACCP system the food chain operator shall ensure the training of the employees.

Article 9. The requirements on the safety, labeling and packaging of food, substances in direct contact with food

1. The food, substances in direct contact with food in food chain shall satisfy the requirements prescribed by the legal acts in food safety.
2. The labeling of food, substances in direct contact with food in the Armenian language is mandatory. The food, substances in direct contact with food shall be labeled in legible, 3 mm font size.
3. The labeling of the food, substances in direct contact with food shall include:
 - 1) name,
 - 2) ingredients, except for the following cases:
 - a. fresh fruit (including soft fruit) that have not undergone treatment and vegetables (including potato),
 - b. vinegar derived from one type of food raw material (without adding up other ingredients),
 - c. food consisting of one ingredient, under the condition that the existence of that ingredient can be defined by the food name,
 - d. where there is no other requirement on separate food types as prescribed by the legislation regulating food safety.
 - 3) list of allergens used during food production or preparation and available in the final produce even if modified,
 - 4) net weight or volume,
 - 5) production date,
 - 6) expiry date,
 - 7) storage conditions as defined by the manufacturer or envisaged by the legislation regulating food safety for separate food types. For the food, the quality and safety of which is changed after opening the packaging which protects it from spoilage, the storage conditions after opening the packaging shall also be noted,
 - 8) names of manufacturer, importer, their representative, business (home) address,
 - 9) instructions and (or) restrictions on food, including food preparation, if without those instructions and restrictions the food usage shall become difficult or may harm consumers' health, result in reduction or loss of food taste properties,
 - 10) country of origin,
 - 11) nutrient value indicators, taking account of the general requirements on the labeling of food nutrient value,
 - 12) the mark used for batch identification,
 - 13) other information on mandatory labeling as defined for separate food types by the legislation regulating food safety,
 - 14) data on existence of the ingredients derived from using genetically modified organisms in food.
4. The labeling of food, substances in direct contact with food may comprise extra data, including on the document in accordance with which the given food has been produced and the name designed for it, the trademark, the data on the person holding exclusive rights for the trademark, the name of the country of origin, the name of the license issuer and the location, signs of voluntary certification systems can be distinguished (identified).
5. The alteration of the information on the food, substances in direct contact with food put into circulation shall be prohibited.
6. The repackaging of the expired food and its sale as food shall be prohibited.
7. The labeling of the food, substances in direct contact with food shall be legible, complete and reliable, which will make it possible to identify the food and its manufacturer.
8. The packaging of the food, substances in direct contact with food shall ensure their safety in all the stages of manufacturing and circulation in accordance with the technological instruction.

9. The sale of the food, substances in direct contact with food with damaged packaging and labeling shall be prohibited.
10. The import into the Republic of Armenia and the sale in the Republic of Armenia or usage of the food, substances in direct contact with food in public food sector, shall be prohibited despite the language used for marking the expiry date, if:
 - 1) the validation date has expired,
 - 2) less than 30 days have remained till the general expiry date and less than 1/4 validation period for the products having less than 120 days of expiry date,
 - 3) there is no expiry date on the packaging or container or it is not legible,
 - 4) the expiry date is double labeled or the original expiry date is removed and a new expiry date is indicated.The requirement in Point 2 of this part applies only to the food imported into the Republic of Armenia.
11. The Armenian labeling of the food, substances in direct contact with food imported into the Republic of Armenia on the original expiry date indicated by the manufacturer shall be prohibited.
12. The provisions on the food labeling requirements as prescribed by this article do not apply to the food produced in public food sector and realized on spot.

Article 10. Hazard analysis and critical control points

1. Hazard analysis and critical control point (HACCP) system is based on the following principles and steps:
 - 1) hazard analysis: the possible hazard source is specified and the possibility of its existence is assessed, control measures are defined,
 - 2) specification of control critical points: those points, procedures or production phases are specified which are subject to control with the purpose of preventing, removing or reducing the hazard till the acceptable level,
 - 3) specification of critical limit for each critical point: a critical limit for each critical control point is determined, through the criteria of which it is possible to separate the acceptable and unacceptable levels of the hazard source or the maintenance of which ensures the control over the critical point,
 - 4) establishment of audit procedures for each critical point,
 - 5) establishment of corrective actions project for the cases when during the audit it is detected that the given critical point has run out of control (according to critical point criteria the hazard source has exceeded the acceptable level),
 - 6) establishment of inspection procedure carried out on planned periodicity: the efficacy (assessment) of HACCP system operation is grounded, the aim, mode, frequency, procedure, expertise and other assessment actions, as well as those responsible for their performance, are defined,
 - 7) establishment of a system of documentation and registration of HACCP system steps and procedures.
2. HACCP system is used in food production, processing and distribution stages after the initial production operations.

Article 11. Putting the food into circulation

1. The food and (or) its ingredients should be safe for human lives, health and environment.
2. It is prohibited to:
 - 1) use in the food produced in the Republic of Armenia food raw materials containing genetically modified organisms, feed additives and animal growth stimulators, including hormonal agents, as well as residues of prohibited medications,
 - 2) involve narcotic and psychotropic agents subject to control as defined by the legislation of the Republic of Armenia in the biologically active additives,
 - 3) register the biologically active additives, if their names coincide or are confusingly similar to a medication registered in the state registry of medicines of the Republic of Armenia,
 - 4) produce, import or market in the Republic of Armenia the food included in the list of the goods subject to registration as approved by the Government of the Republic of Armenia without registering it in the prescribed manner, except for the cases defined by the legislation of the Republic of Armenia.
3. Registration, denial of registration, suspension, annulment and extension of registration period are ensured by the supervisory body based on the opinion issued by the authorized bodies in the sphere of sanitary-epidemic safety of the population.

Article 12. Putting the new, irradiated, special-purpose food into circulation

1. The new, irradiated, special-purpose food and (or) their ingredients shall be safe for human life, health and environment.
2. The food chain operators with technological instructions on approving the new technological processes, new food production, packaging, transportation and sale, shall ground the requirements on their safety, packaging, labeling and nutrient value maintenance and define their expiry dates. Expiry dates are defined for the food, the properties of which alter some period after its production or acquire properties dangerous for human health.
3. Irradiating treatment of food shall be carried out if there exists a technological need for it for the following purposes:
 - 1) destruction of microorganisms: stop rotting (spoilage) process and eliminate the hazard of food poisoning,
 - 2) reducing food loss during storage by slowing down the ripening, sprouting or growing processes,
 - 3) destruction of organisms harmful for food and plants of vegetable origin.
4. The production, import and marketing of irradiated special-purpose food and food containing irradiated ingredient shall be

prohibited.

5. The use of genetically modified organisms, feed additives and animal growth stimulators, including hormonal agents in the production of special-purpose food, as well as in import and sale phases shall be prohibited.

6. The new, irradiated, special-purpose and enriched food registered and having state registration certificate shall be permitted to be produced, imported and marketed in the Republic of Armenia, except for the cases prescribed by the legislation of the Republic of Armenia.

Article 13. The responsibilities of the food operators in fulfilling hygienic requirements

1. The food operators shall ensure the fulfillment of the requirements on the hygiene of food, substances in direct contact with food, which are based on the following principles:

- 1) food operators bearing basic responsibility for food safety,
- 2) ensuring food safety in food chain phases, including initial production,
- 3) implementation of procedures for the fulfillment of food hygiene requirements set by the Government of the Republic of Armenia,
- 4) marking and laboratory expertise of the food produced, processed and sold by the food operators,
- 5) ensuring refrigerator chain,
- 6) strengthening the responsibility and credence of the food operators towards food safety through applying HACCP system principles,
- 7) definition of bacteriological standards and requirements of thermal regime control based on scientific risk assessment,
- 8) ensuring the compliance of the imported food with the hygiene requirements prescribed by the legislation of the Republic of Armenia or set by the corresponding legal acts of the exporting country.

2. The food operators shall:

- 1) stick to the requirements on the food hygiene set by the legislation of the Republic of Armenia,
- 2) ensure that the employees having direct contact with food in food production and circulation phases pass medical investigation in the cases prescribed by the legislation of the Republic of Armenia,
- 3) ensure industrial control over production batches in any industrial stage, including production, circulation and suspension to use by periodicity defined by them,
- 4) stop the production, sale or suspension to use right away in the cases where a violation has occurred, which can make the food dangerous, ensure withdrawal from market, carry out the relevant expertise, after which organize destruction,
- 5) provide the food purchasers, the supervisory body with the documents certifying the product safety upon request,
- 6) cooperate with the supervisory body by way of risk prevention or reduction,
- 7) ensure identification and traceability in all the stages of food chain.

3. The requirements on food hygiene apply to all the stages of food chain.

4. The food operators shall ensure that the food production, treatment, processing and distribution in the food chain stages under their control, are carried out in compliance with the relevant requirements on food hygiene as defined by the legislation of the Republic of Armenia.

Article 14. Hygienic requirement on processes interlinked with the food initial production

1. The food operators involved in food chain primary production and interlinked processed shall fulfill the rules on hazardous factors control as prescribed by the legislation of the Republic of Armenia, including:

- 1) control over possible food contamination caused by air, water, food, pesticides, agrochemicals, veterinary medications and biocides, as well as by storing, processing and removing the waste,
- 2) control over the animal and plant conditions and health that may possibly affect human health.

2. The food operators involved in production and interlinked processes of food of animal origin as well as hunting and fishing products, shall undertake the following adequate measures:

- 1) ensuring cleanliness, and as necessary disinfection after cleaning of industrial areas used for initial and (or) interlinked processes, including feed storage areas,
- 2) ensuring cleanliness and then disinfection of all the equipment, tools, contents, containers and means of transportation used in production and (or) interlinked processes,
- 3) ensure cleanliness of the animals subject to slaughter and producing animals as possible,
- 4) usage of only potable or clean water and prevention of water pollution as necessary,
- 5) ensuring the instructions on the risks pertaining to satisfactory health conditions of the staff in direct contact with food,
- 6) prevention of pollution by animals and pests as possible,
- 7) transferring hazardous materials and waste by preventing food contamination,
- 8) prevention of occurring and spreading infectious diseases transferred to humans through food, including implementation of new animal adoption and warning measures undertaken based on the information on the possibility of outbreak of such diseases by the supervisory body,

9) control establishment over the residual quantity of the medicinal products and substances used for the purpose of preventing animal diseases,

10) usage of feed additives and veterinary preparations in compliance with the defined instructions or the requirements of the legislation of the Republic of Armenia.

3. The food operators involved in food production of vegetable origin including wild plant harvesting and interlinked processes, shall undertake the following adequate measures:

1) ensuring the cleanliness and then the disinfection of all the areas, equipment, tools, content, containers and means of transportation used in the production and (or) interlinked processes,

2) ensuring the hygienic conditions of production, transfer and storage by way of ensuring the cleanliness of the food of vegetable origin,

3) usage of only potable or clean water, and prevention of water pollution as necessary,

4) ensuring the instructions on the satisfactory health conditions of the staff in direct contact with food and the risks pertaining to health,

5) transfer of hazardous materials and waste by preventing food contamination,

6) special attention towards the relevant expertise of samples taken from the plants or other samples, which affect human health,

7) usage of pesticides, agrochemicals and biocides as defined by the requirements of the legislation of the Republic of Armenia.

4. The food chain operators shall undertake relevant corrective actions in order to remove the problems and infringements detected during the state control carried out by the supervisory body.

Article 15. The procedure of grounding the safety of the food, substances in direct contact with food in the production, treatment and circulation stages

1. The import, usage in the production or sale of the food, substances in direct contact with food without the accompanying documents substantiating the safety (veterinary-sanitary registered forms (license, reference, certificate) phito-sanitary certificate, health certificate, quality and safety management system certificate, certificate or statement of compliance, opinion of accredited and designated expertise laboratory) as defined by the legislation of the Republic of Armenia shall be prohibited.

2. In the cases defined by the legislation of the Republic of Armenia the substances in direct contact with food can be used in the production only provided the accompanying document confirming the safety is available.

3. The food of animal origin sold in the Republic of Armenia according to the law of the Republic of Armenia “On veterinary” is subject to compulsory expertise.

4. The food of vegetable origin produced and sold in the Republic of Armenia as defined by the law of the Republic of Armenia “On food safety state control” is subject to phitosanitary monitoring.

5. The food trade, as well as the services provided in public food sector shall comply with the requirements of the Republic of Armenia law “On trade and services”.

CHAPTER 3

GENERAL HYGIENE REQUIREMENTS ON FOOD CHAIN STAGES

Article 16. The requirements on food chain stages

1. Food chain stages shall be implemented in compliance with the requirements set by the legal acts in food safety.

2. The means of transportation for food transfer shall ensure the maintenance of quality properties of the food, shall not harm the packaging and protect from contamination in compliance with the norms prescribed by the legal acts in food safety protection.

3. Food transfer shall be carried out via transportation means corresponding the requirements set by the legal acts in food safety.

4. A sanitary passport is provided for the transportation means transferring food, the issuance procedure and the samples of which are approved by the authorized body.

5. The areas designed for food production and circulation stages shall be constructed, furnished, reconstructed and kept in compliance with the requirements on the given food as prescribed by the legal acts in food safety protection.

6. The employees in direct contact with food in food production and circulation stages shall undergo medical examination as defined by the law.

Article 17. Registration of food chain operators included in food chain

1. In order to get registered, the food chain operators (except for those selling agricultural food and agricultural animals and engaged in itinerant trade, producing biological vaccinations used in veterinary) in the Republic of Armenia shall submit the following information to the body registering the food chain operators and keeping register:

1) food chain operator denomination or name, surname,

- 2) type of activity (operation),
 - 3) activity location,
 - 4) taxpayer identification number (TIN)
 - 5) series and number of state registration certificate,
2. The registration shall be made in the following deadlines:

- 1) those food chain operators functioning as of the date of the law coming into effect – during one year from the date of the law coming into effect,
 - 2) those food chain operators established after the law has come into effect – before starting actual activity.
3. As provided for by Part 1 of this article the data submitted by the food chain operator are entered into the relevant division of the official website of the body registering the food chain operators and keeping register, after which the food chain operator is included into the database designed for food chain operators.
4. In case of any changes occurred in the the submitted data the food chain operator additionally informs the body registering the food chain operators and keeping register about during 3 days after the change has occurred.
5. The food chain operator submits the information mentioned in Parts 1 and 4 of this article to the body registering the food chain operators and keeping register by directly handing them or by mail or by fax or by e-mail or by getting online registered in official website.
6. Based on the received information the body registering the food chain operators and keeping register shall establish a database of operations carried out by the food chain operators and the areas of their realization.

Article 18. Submitting opinion on the activities of the food chain operators producing food of animal origin

1. The food chain operators producing food of animal origin act based upon the activity conclusion.
2. The activity conclusion is provided within the following deadlines:
 - 1) those food chain operators engaged in producing food of animal origin as of the date of the law coming into effect – within one year after the date of the law coming into effect,
 - 2) those food chain operators engaged in producing food of animal origin established after the date of the law coming into effect – before starting the actual activity.
3. In order to provide the food chain operator producing food of animal origin a conclusion, fee is charged five times the amount of the minimum salary defined.
4. The food chain operator producing food of animal origin transfers (pays) the fee set by Part 3 of this article to the extrabudget account of material reward and system development fund of the supervisory body before submitting an application on receiving a conclusion.
5. By way of issuing an activity conclusion to the food chain operator producing food of animal origin as defined by Part 1 of this article, the sectors and types of production of food of animal origin, as well as the conclusion procedure are set by the Government of the Republic of Armenia.

Article 19. Traceability

1. The traceability of food, substances in direct contact with food, nutrient and biological additives is ensured in all the stages of food chain.
2. The food chain operators shall develop and install systems and procedures, which will allow identifying the physical or legal entities supplying products to them or receiving products from them.
3. The food chain operators submit the information received on food, substances in direct contact with food, physical and legal entities on traceability procedures and (or) product flow to the supervisory body at the latter's request.

Article 20. Restrictions on import, usage and sale of unsafe food, unsafe substances in direct contact with food

1. Import, production, sale or usage in public food service sector of unsafe and counterfeit food, unsafe and counterfeit substances in direct contact with food shall be prohibited.
2. If the unsafe food the substances in direct contact with food refer to a part of the batch, the food, substances in direct contact with food or the whole nutrient and biological active additives in the given batch shall be considered as unsafe.

Article 21. Requirements on food advertisement

1. Advertising the food not having documents grounding its safety shall be prohibited.
2. Advertising the special purpose food without conformity with health state authorized body, shall be prohibited.
3. Advertising the trade marks or company names shall be prohibited, provided such types of food are produced by those trade names or company names for which the law of the Republic of Armenia “On Advertising” has provided restrictions.

CHAPTER 4

RIGHTS AND RESPONSIBILITIES OF FOOD CHAIN OPERATORS

Article 22. The rights and responsibilities of food chain operators

1. The food chain operators are entitled to:
 - 1) get the necessary information and advice on the legal acts in food safety protection, as well as the operations of food and nutrient and biological additives in production and circulation stages,
 - 2) other rights prescribed by this law and other legal acts.
2. The food chain operators shall
 - 1) ensure the stages of food production and circulation, as well as the fulfillment of the legal acts requirements regulating the functions pertaining to the services provided,
 - 2) in order to include into the database the new, enriched, irradiated, special purpose food and nutrient and biological active additives (except for public food) produced and marketed in the Republic of Armenia for the first time, provide the information provided for by this law on such product produced and (or) marketed by them as defined by the body registering food chain operators and keeping register,
 - 3) provide the necessary documents provided for by this law, ensure the access of the supervisory body official to the relevant manufactories, provide the samples necessary for expertise in the prescribed manner,
 - 4) cooperate with the supervisory body by way of risk prevention or reduction,
 - 5) by way of risk analysis provide the supervisory body data on unsafe food, substances in direct contact with food, or nutrients and biological active additives to determine their traceability,
 - 6) ensure the environmental protection during their activities,
 - 7) undertake relevant corrective actions in order to remove the problems and infringements detected during the state control carried out by the supervisory body,
 - 8) fulfill other responsibilities defined by this law and other legal acts.
3. The food chain operators are responsible for producing safe food.

CHAPTER 5

THE LIABILITY FOR THE INFRINGEMENT OF THIS LAW, FINAL AND TRANSITIONAL PROVISIONS

Article 23. The liability for the infringement of this law

1. Those violating the requirements prescribed by the law “On food safety” shall bear liability as prescribed by the law.

Article 24. Final and transitional provisions

1. This law comes into effect on the tenth day following its official promulgation.
2. The second sentence of Part 2, Part 3, Point 2 of Part 11 of Article 10, Part 6 of Article 13 and Part 4 of Article 17 shall come into effect from January 1, 2015.
3. Upon coming into effect of this law, the law of the Republic of Armenia HO-193-N “On food safety”, dated December 15, 2006 shall be repealed, except for Part 3 of Article 8, which remains in effect till the deadline prescribed by Part 2 of this article.
4. In compliance with the law of the Republic of Armenia HO-193-N “On food safety” dated December 15, 2006, the adopted legal acts shall act insofar as they are without prejudice to this law.

President of the Republic of Armenia

S. Sargsyan

June 22
Yerevan
HO-135-N