Food safety

# Moroccan Regulations: Law 28-07, ONSSA

One day to know what Law 28-07 on the food safety of food products and its implementing texts require of your establishment, and how an ONSSA inspection unfolds. Health authorisation or approval, operator responsibility, traceability, withdrawal, labelling, inspections and what follows are explained from your own activity, then compared with your file and your practices.

**Duration : 1 day**

## Objectives

1. Explain the architecture of Moroccan food safety regulation: Law 28-07, implementing texts, the role of ONSSA
2. Identify the regime that applies to your establishment, health authorisation or approval, and the documents in the file
3. Describe the operator's permanent obligations: own checks, traceability, withdrawal and informing the authority
4. Prepare for an ONSSA inspection and for following up its observations
5. Link the legal requirements to your HACCP plan and to the private standards you are aiming for

## Programme

**Day 1 — morning**

• Why a framework law: the operator's primary responsibility, precaution, traceability

• ONSSA: missions, regional services, contacts for the establishment

• Health authorisation and approval: establishments concerned, putting the file together, visit, changes to declare

• Implementing texts and sector texts: how to find those that concern your products

**Day 1 — afternoon (workshop)**

• Day-to-day obligations: HACCP-based own checks, hygiene, traceability, withdrawal and recall

• Labelling of products placed on the Moroccan market: principles and points often raised

• Import and export: entry controls, health certificates requested by destination countries

• Official controls, sampling, possible consequences of an inspection

• Workshop: self-assessment of your establishment against the legal requirements and list of actions

## Teaching methods

• Presentation of the texts in force, with a summary sheet per obligation

• Case study: the file of a fictional establishment, document by document

• Inspection simulation: the inspector's questions, documents requested, the team's answers

• Self-assessment of your establishment in sub-groups

• Delivered in French or Darija depending on the group

## Assessment and documents

Knowledge test at the end of the day, reaction survey at D+1. Each participant receives a numbered certificate verifiable online; the company receives the training report and the self-assessment carried out in the workshop.

Bilingual materials for every participant; each classroom course comes with its digital twin on OmniLearn.

**Good to know**

The course “HACCP According to Codex (CXC 1-1969, Rev. 2020)” details the HACCP plan on which own checks rely. For a withdrawal exercise on a real batch, see “Traceability, Withdrawal, Recall and Crisis Management”.

## Practical information

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| **Duration** | 1 day |
| **Audience** | Management, quality, production, regulatory affairs, logistics |
| **Prerequisites** | No prerequisites |
| **Group size** | Groups of 6 to 12 participants, in-company |
| **Format** | In-company, face to face on your site |
| **Language** | French, Darija or English; bilingual materials |
| **Funding** | OFPPT special training contracts (TFP), GIAC, Maroc PME: we prepare the applications with you, at no extra cost. |
| **Programme customisation** | Programme adapted to your procedures, your equipment and your audience |

## Frequently asked questions

**What is the difference between health authorisation and approval?**
Both regimes exist depending on the nature of the activity and the products. The morning explains which applies to your establishment and what each implies for the file and the visits; your case is checked during the workshop.

**Does the training stand in for legal advice?**
No. It gives quality teams and management an operational reading of the texts. For a question of interpretation on a particular case, ONSSA remains the reference contact.

**Is it useful for a site already certified to a GFSI standard?**
Yes. Private standards require compliance with the legislation of the country of production. The auditor checks the authorisation or approval and the compliance of labelling; the course helps you provide the evidence.

**Can it be attended in Darija?**
Yes, the session can be delivered in Darija or French, with bilingual materials. This is useful when team leaders accompany inspectors during visits.