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FINAL REPORT OF AN AUDIT

CARRIED OUT IN

PORTUGAL

FROM 21 JANUARY TO 01 FEBRUARY 2013

IN ORDER TO EVALUATE THE FOLLOW-UP ACTION TAKEN BY THE COMPETENT
AUTHORITIES WITH REGARD TO OFFICIAL CONTROLS RELATED TO THE SAFETY OF
FOOD OF ANIMAL ORIGIN, IN PARTICULAR MEAT, MILK AND THEIR PRODUCTS

In response to information provided by the Competent Authority, any factual error noted in the draft report has been corrected; any clarification appears in the form of a footnote.

Executive Summary

The report describes the outcome of an audit carried out by the Food and Veterinary Office (FVO) in Portugal from 21 January to 1 February 2013. The main objectives of the audit were to evaluate the official controls related to production and storage of food of animal origin and the follow-up action taken by the competent authorities (CAs) with regard to official controls related to the safety of food of animal origin, in particular meat, milk and their products.

The Portuguese CAs have addressed four of the five recommendations of the previous audit, which took place in 2009 (reference DG(SANCO)/2009-8220 – hereafter referred to as report 2009-8220). In the meat and dairy sectors evaluated, the General Directorate for Food and Veterinary Food Safety Service (DGAV) has made improvements in the performance of official controls since the previous audit. Although improvements have been made regarding the post-mortem inspections and the raw milk criteria, they are yet to be fully addressed. The main problem identified during this audit was in relation to raw milk criteria. Raw milk which does not meet the criteria for somatic cell count and total bacterial count continues to be supplied by the holdings without sufficient action by either the Food Business Operator (FBO) or by the CA. The follow-up action taken by the CA varies between regions and even within the regions (continuous warning letters, unlimited derogation to undergo heat treatment, no action, no farm visits etc).

Improvements have been seen in the meat and dairy sectors evaluated during this audit. The CA has developed comprehensive management systems and procedures and has further developed the internal audit systems. Follow-up of non-compliant findings during the CA controls and audits require better attention, as well as the official controls on the criteria laid down in the FBO's procedures based on Hazard Analysis of Critical Control Points (HACCP) principles and to the evaluation of traceability systems. The history of previous visits is not sufficiently taken into account in the establishment of the risk based frequency of visits.

Significant differences were seen between the official control systems in the autonomous region Açores and the official controls on the mainland. In the autonomous region Açores several issues were noted by the FVO audit team with regard to their delivery of official controls such as: failing to carry out inspections at the stated frequency at approved establishments (in particular the meat processing establishments where some were not inspected since 2007); no enforcement action taken when non-compliances were found, especially in the case of raw milk criteria; and there were no regular hygiene controls (other than animal health) carried out on dairy farms. Internal audits by the CA did not take place in the autonomous region Açores, whilst the results of the internal audits on the mainland have contributed to improving their official control procedures.

The CA acknowledged the main findings and in a number of cases corrective action has already been initiated or taken.

A number of recommendations have been made to the CA with a view to addressing the deficiencies identified during this audit.

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ABBREVIATIONS AND DEFINITIONS USED IN THIS REPORT

Abbreviation	Explanation
ABP	Animal by-products
ASAE	Authority for Food and Economic Security of the Ministry for Economy Innovation and Development
CA(s)	Competent Authority(ies)
CCA(s)	Central Competent Authority(ies)
CCP(s)	Critical Control Point(s)
COM	European Commission
DGAV	General Directorate for Food and Veterinary Safety Services
DG(SANCO)	Health & Consumers Directorate General
EC	European Community
EU	European Union
FBO(s)	Food Business Operator(s)
FVO	Food and Veterinary Office
HACCP	Hazard Analysis of Critical Control Points
IGAMOAT	General Inspection of the Ministry of Agriculture, Maritime, Environmental and Spatial Planning
PACE	Plan for Approval and Control of Establishments
PAIS	Meat Inspection Supervision Plan
PCOL	Plan for Official Control of Raw Milk

1 INTRODUCTION

The audit took place in Portugal from 21 January to 1 February 2013 as part of the planned audit programme of the FVO. The FVO audit team comprised four auditors from the FVO.

The FVO audit team was accompanied throughout the audit by representatives from the Central Competent Authority (CCA), the DGAV.

The opening meeting was held on 21 January 2013 with the CCA in Lisbon. At this meeting the FVO audit team confirmed the objectives of, and itinerary for the audit, and additional information required for the satisfactory completion of the audit was requested.

2 OBJECTIVES

The main objectives of the audit were to evaluate the official controls related to production and storage of food of animal origin and the follow-up action taken by the CAs in response to the recommendations made in report 2009-8220 – MR Final with regard to:

- CA organisation and operation;
- official controls over FBOs' compliance with general and specific rules on the hygiene of food of animal origin.

In particular, controls over meat of domestic ungulates, farmed game, wild game, minced meat, meat preparations, mechanically separated meat, meat products, raw milk and dairy products in the framework of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004, (EC) No 854/2004 and (EC) No 882/2004 were subject to this evaluation.

In pursuit of these objectives, the audit itinerary included the following meetings and visits:

Table 1

COMPETENT AUTHORITIES			Comments
Competent authorities	Central	√	Opening and closing meeting
	Regional	4	The autonomous region Açores, the region Norte, the region Centro and the region Lisboa e Vale do Tejo
FOOD PRODUCTION / PROCESSING / DISTRIBUTION – ACTIVITIES			
Slaughterhouses		5	Two with annexed cutting plants and cold stores; one with annexed cutting plants, cold stores and meat processing and mechanical separated meat; one with annexed meat processing (roasted piglets); one with annexed cutting plant (for removal of Specific Risk Materials) and game meat handling (game meat is seasonal and was out of operation)

Cutting premises	4	One with annexed cold store; three with annexed meat processing
Meat products establishments	4	
Cold stores	1	
Milk processing plants	4	
Dairy holdings	3	
Dairy collection centre	1	
Casing establishment	1	

3 LEGAL BASIS

The audit was carried out under the general provisions of EU legislation and, in particular Article 45 of Regulation (EC) No 882/2004 of the European Parliament and of the Council on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.

Full EU legal references are provided in Annex 1. Legal acts quoted in this report refer, where applicable, to the latest amended version.

4 BACKGROUND

The previous audit concerning the safety of food of animal origin in Portugal was carried out from 2 to 13 March 2009, the results of which are described in report 2009-8220 – MR Final. This report is accessible at:

http://ec.europa.eu/food/fvo/index_en.cfm

The action plan received from the Portuguese authorities in response to the report's recommendations provided satisfactory guarantees on paper in relation to four of the five recommendations and an unsatisfactory response to the remaining recommendation.

The Portuguese authorities provided an up date on actions taken in response to the remaining recommendation (No 5) *“to ensure that raw milk supplied to dairy establishments fulfils the requirements of Annex III, Section IX, Chapter I, Part III of Regulation (EC) No 853/2004 and that the official controls are carried out in conformity with Annex IV of Regulation (EC) No 854/2004”*.

In addition, the follow-up module of the country profile Portugal contains additional information provided by the CA during the GFA in 2011. Recommendations 3 and 5 are “Action taken” meanwhile 1, 2 and 4 are “In progress”.

This report contains references to the country profile Portugal with reference number DG(SANCO)/2011-6077-Final (hereafter referred to as country profile Portugal 2011-6077), which can be found at the following link: http://ec.europa.eu/food/fvo/last5_en.cfm?co_id=PT

5 FINDINGS AND CONCLUSIONS

5.1 NATIONAL MEASURES AND DEROGATIONS

Legal requirements

According to Article 10 of Regulation (EC) No 853/2004 Member States may, without compromising the achievement of the objectives of Regulation (EC) No 853/2004 adopt national measures adapting the requirements laid down in Annex III. The national measures refer to continued use of traditional methods and regions subject to geographical constraints and are subject to notification to the Commission and other Member States. National rules may be maintained or established for placing on the market of raw milk or raw cream for direct human consumption and to permit the use of raw milk not meeting the criteria for plate count and somatic cell count. Article 7 of Regulation (EC) No 2074/2005 allows Member States to grant establishments manufacturing foods with traditional characteristics derogations from certain requirements set out in Regulation (EC) No 852/2004.

Audit findings

The CA has established the following national legislation in response to recommendation 1 of the previous report: “*to ensure compliance with Article 10 of Regulation (EC) No 853/2004, in particular for the production of traditional products*” and the Commission and other Member States have been notified:

- for roasted piglets: Decree No 25034/200 of 16 November 2009;
- for lambs and kids: Decree No 25483/2009 of 20 November 2009; and
- for cheese in straw: Decree No 25484/2009 of 20 November 2009.

The CA stated that no additional derogations are established, in particular for the autonomous region Açores.

In May 2012 the CA requested a further derogation from the Commission services for a further derogation for piglets, which is still being discussed:

- exemption to not remove the tonsils;
- exemption from microbiological sampling of carcasses destined for immediate roasting;
- exemption for examining for *Trichinella*.

Conclusions:

The CA have addressed recommendation 1 by adopting national measures which refer to continued use of traditional methods and regions subject to geographical constraints and the Commission and other Member States have been notified.

5.2 COMPETENT AUTHORITIES

5.2.1 Designation of Competent Authorities

Legal requirements

Article 4 of Regulation (EC) No 882/2004 requires Member States to designate the CAs responsible for the purposes and official controls set out in the Regulation. It also lays down operational criteria for the CAs.

Audit findings

A recent re-structuring of the Veterinary Services took place as a result of the merging of the Ministry of Agriculture with the Ministry of Environment and Spatial Planning. As a result the DGAV is no longer only the CA for food of animal origin, but also for other types of food and products (phyto-sanitary products and food of non-animal origin). The recent restructuring has had no detrimental impact on the operation of the meat and dairy sectors being evaluated during this audit.

The ASAE, the Authority for Food and Economic Security of the Ministry for Economy Innovation and Development mainly deals with fraudulent investigations in the sector being evaluated. Although no Memorandum of Understanding has been established between the DGAV and the ASAE, information is exchanged on an ad-hoc basis.

In response to recommendation no 3 of the previous audit report (“*to take immediate action in order to ensure, that post mortem inspection is carried out in compliance with the requirements of Section IV of Annex I to Regulation (EC) No 854/2004*”) the CA informed the FVO audit team that training has been provided and workshops have been organised for official staff involved in post-mortem inspection, including in the autonomous region Açores. The CA also established a meat inspection manual which is published on the DGAVs' intranet web page and introduced a meat inspection supervision plan (PAIS), which included supervision on the officials carrying out post-mortem inspections.

Although these actions have improved considerably the situation, it has not been sufficient to address fully the recommendation no. 3, as proven by the findings under chapter 5.3.6. In one region where verified, the FVO audit team identified that not all officials received training regarding post-mortem inspection since the previous audit. The FVO audit team made some observations in one pig slaughterhouse located in this region which are mentioned in chapter 5.3.6 of this report.

The CA informed the FVO audit team that training for official staff regarding the new animal welfare Regulation (EC) No 1099/2009 commenced in the second semester of 2012. The training will continue in 2013, but the dates still need to be approved.

5.2.2 Registration/approval of Food Business establishments

Legal requirements

Article 31 of Regulation (EC) No 882/2004 requires Member States to establish procedures for the registration/approval of food and feed business establishments, for reviewing compliance with conditions of approval and for the withdrawal of approvals.

Audit findings

The procedure for the approval of food and feed business establishments is described in the country profile Portugal 2011-6077. The approval procedure in place allows the granting of temporary approvals. The FVO audit team identified that the evaluation of the procedures based on HACCP-principles does not always form part of the approval procedure and is, in some establishments, still not in place at the time when final approval is granted.

The FVO audit team also noted that the listing of establishments is not up-to-date. For example, the CA informed the FVO audit team that one meat processing establishment was not approved for cutting whilst this activity took place. The CA has initiated corrective action for the establishment concerned.

5.2.3 Prioritisation of official controls

Legal requirements

Article 3 of Regulation (EC) No 882/2004 requires that official controls are carried out regularly, on a risk basis and with appropriate frequency. Controls shall be carried out at any of the stages of the production and processing chain and, in general, are to be carried out without prior warning. Controls shall be applied with the same care to exports from the EU, imports into the EU and to product placed on the EU market.

Audit findings

The Plan for Approval and Control of Establishments (PACE) is risk based as is the Plan for Official Control of Raw Milk (PCOL) The computerised control plans in place, which are described in detail in the country profile Portugal 2011-6077 are used by the official staff and allow a better assessment of the situation to be made. The frequency of controls at establishment level takes into account several criteria, amongst them the activity risk (manipulation of products or probability of generating risk during production), the dimension risk (according to the Portuguese industrial licensing regulation calculated from the number of FBO staff and the electric power) and the compliance degree. The four level compliance degree follows the degree of compliance with seven indicators: facilities/equipment, general hygiene, HACCP, analytical requirements, water quality, traceability and animal-by-products. If significant non-compliance levels 4 and 3 are found, follow-up visits must be carried out within one and three months respectively.

The CA of the region Centro informed the FVO audit team that the PCOL initially only concerned bovines, but that in 2012, after the plan had been revised, its scope was extended to all dairy livestock holdings, irrespective of the species.

The FVO audit team identified that if the results of the follow up of the significant non-compliances are favourable, the frequency is thereafter automatically reduced and the history of significant non-compliance levels 3 or 4 is no longer taken into account.

The FVO audit team identified that in the autonomous region Açores the frequency of inspection visits was not followed even though the same risk categorisation is established as applied on the mainland. For example the intervals between official visits, in particular in meat product establishments exceeded significantly the set frequency (4 years instead of 24, 18, 12 or 6 months depending on the risk level). Regarding the meat processing establishments 11 out of 26

establishments were not visited for two years and four establishments not since 2007. The CA of the autonomous region Açores committed to providing an urgent action plan to evaluate the sector for meat products and meat preparations.

In the autonomous region Açores, it was planned to have the PCOL in place in 2008. It is now adopted, but not yet implemented. Consequently no risk based frequency visits are established to check the hygiene requirements at dairy holdings. The CA informed the FVO audit team at the final meeting that the CA of the autonomous region Açores has signed an instruction to implement the PCOL with immediate effect.

5.2.4 Procedures for performance of control activities

Legal requirements

Article 8 of Regulation (EC) No 882/2004 requires that CAs carry out their official controls in accordance with documented procedures, containing information and instructions for staff performing official controls.

Audit findings

The computerised control plans in place, which are described in the country profile Portugal 2011-6077 are used by the official staff and allow a better assessment of the situation to be made. The use and the extent varies between the regions visited. In region Norte, for example the control system is more advanced and becomes more and more paperless. The computerised systems allow the analysis of several aspects of the official controls such as the performance of staff, performance of FBOs and the identification of problem areas. The system is not yet fully used to analyse available data where the main problems arose.

In the autonomous region Açores, a similar programme to the PACE is in place, but there is no exchange of available information between the autonomous region Açores and the DGAV at headquarters. The CA informed the FVO audit team that the programme will be made compatible with the PACE in the first quarter of 2013.

In the autonomous region Açores, the CA carries out visits to holdings if dairy establishments inform the CA of receiving non-compliant raw milk. These visits however, do not include hygiene aspects during milking and focus more on animal health aspects only.

5.2.5 Enforcement measures

Legal requirements

Article 54 of Regulation (EC) No 882/2004 requires a CA which identifies a non-compliance to take appropriate action to ensure that the operator remedies the situation. Article 55 of the Regulation states that Member States shall lay down the rules on sanctions applicable to infringements of feed and food law and other EU provisions relating to the protection of animal health and welfare and shall take all measures necessary to ensure that they are implemented. The sanctions provided for must be effective, proportionate and dissuasive.

Audit findings

The FBO receives an official report after each control containing the non-compliances identified with legal references and requires the FBO to take corrective actions within the deadlines given in order to remedy the situation. A number of enforcement measures are established should the FBO not remedy the situation. Amongst them, the suspension of operations, trade restrictions, withdrawal of the establishments' approval, application of penalties and sanctions if appropriate. The CA provided statistical evidence of the measures applied in 2011 and 2012. The CA of the autonomous region Açores recently visited one meat processing establishment (see also 5.2.3). As a result of the significant non-compliance found, the CA suspended the activities of this establishment.

Non-compliances were not always followed up within the given deadlines, in particular non-compliance levels one and two. In several cases seen, these will only be followed up during the next planned CA inspection, which – in line with the set frequency - may take place within 18 months only. In addition, the CA confirmed in several cases that the action plan of the FBO in response to the non-compliance levels one and two were not evaluated.

5.2.6 Verification and review of official controls and procedures

Legal requirements

Article 4 of Regulation (EC) No 882/2004 requires the CAs to ensure the impartiality, consistency and quality of official controls at all levels and to guarantee the effectiveness and appropriateness of official controls. Article 8 states that they must have procedures in place to verify the effectiveness of official controls, to ensure effectiveness of corrective action and to update documentation where needed. Under Article 4 of the Regulation CAs are required to carry out internal audits, or have external audits carried out. These must be subject to independent scrutiny and carried out in a transparent manner.

Audit findings

In the regions visited the FVO audit team received information on audits organised by the DGAVs' internal audit team. Audits in the meat and dairy sector took place in 2009 and 2010 with follow-up in 2011. An internal audit was also carried out to evaluate the official controls over animal by-products. The audit reports evaluated covered the same topics as those covered during FVO audits. In response to the CA audit reports, the regions have to provide an action plan to the recommendations of the CA audit reports. The DGAV did not carry out internal audits in the autonomous region Açores and neither did the regional CA organise internal audits.

In 2012 the IGAMOAT, the General Inspection of the Ministry of Agriculture, Maritime, Environmental and Spatial Planning carried out an external audit of the General Directorates of the Ministry covering certification for exports. This report has been drafted and the DGAV has provided their comments. The DGAV did not yet receive a final report.

Conclusions on Competent Authorities

The CA has developed comprehensive management systems and procedures and has further developed the internal audit systems. Follow-up of non-compliant findings during the official controls requires better attention, as well as the official controls on the criteria laid down in the FBO's procedures based on HACCP principles and to the evaluation of traceability systems. The history of previous visits is not sufficiently taken into account to establish the establishment risk based frequency of controls.

The CA have not yet fully addressed recommendation no. 3 (see also chapter 5.3.6) . Significant differences were seen in the official control systems in the autonomous region Açores compared to the official controls on the mainland. In the autonomous region Açores several issues were noted by the FVO audit team with regard to their delivery of official controls such as: failing to carry out inspections at the stated frequency at approved establishments (in particular the meat processing establishments); no enforcement action was taken when non-compliances were found, especially in the case of non-compliant raw milk criteria and there were no regular hygiene controls (other than animal health) carried out on dairy holdings. Internal audits by the CA did not take place in the autonomous region Açores, whilst the results of the internal audits have contributed to improving the official control procedures on the mainland.

5.3 OFFICIAL CONTROLS OVER FOOD BUSINESS OPERATORS' COMPLIANCE WITH HYGIENE RULES AT ESTABLISHMENT LEVEL

5.3.1 General and specific hygiene requirements

Legal requirements

Article 4(2) of Regulation (EC) No 852/2004 establish that the FBO carrying out any stage of production, processing and distribution of food after the stage of primary production/associated operations shall comply with general hygiene requirements as set out in Annex II to Regulation (EC) No 852/2004. These provisions relate to cleaning and maintenance, layout, design, construction, siting and size of food premises.

Article 3 of Regulation (EC) No 853/2004 sets out that the FBO shall comply with the specific requirements of Annexes II and III to this Regulation. Article 4(3) of Regulation (EC) No 852/2004 states that FBOs shall adopt specific hygiene measures regarding compliance with microbiological criteria for foodstuffs, compliance with temperature control requirements and sampling and analyses.

Article 4(2) of Regulation (EC) No 854/2004 specifies that the CA shall carry out official controls in respect of products of animal origin to verify the FBO's compliance with these requirements.

Audit findings

The CA has introduced a number of corrective actions in response to recommendation 2 of the previous report (*“correct the deficiencies in the establishments visited, with particular emphasis to serious hygiene deficiencies in the slaughterhouses, in order to ensure, that they fully comply with the requirements of the Community legislation, and in particular with Article 4 and Annex II of Regulation (EC) No 852/2004 and Article 3 and Annex III of Regulation (EC) No 853/2004. The CAs should take appropriate action to ensure, that similar deficiencies in other establishments not visited by the FVO audit team are also corrected”*), which requested compliances with the general and specific hygiene requirements in food establishments. Amongst these actions were the reinforcement of mandatory follow-up controls in establishments where significant non-compliances were identified during official controls and reinforcement of supervision. At regional level audit reports are validated by the person responsible for the PACE and by the regional director. At central level, the reports are evaluated and central staff participate in the afore-mentioned follow-up controls.

The proposed corrective actions were not enforced in the autonomous region Açores.

In the establishments visited, the FBOs were in general compliant with the general and specific hygiene requirements, with a few exceptions where improvements in certain areas are needed.

The FVO audit team made the following observations regarding facilities, equipment and maintenance:

- different grades of corrosion were present on parts of ceilings, walls, flooring and overhead structures in several establishments visited but none was significant;
- condensation was present in several rooms of some establishments visited and in some rooms condensation was above places where unpacked meat was stored or being processed;
- flaking paint was present in a few establishments visited;
- the working surfaces were not always smooth and contained deep crevices in some cutting plants visited. This was also the case for the cutting boards used for splitting carcasses on the line;
- the lay-out of some establishments visited, in particular smaller meat product establishments visited was not adapted to their increased production;
- the storage of the packaging material was not kept pest proof (damaged wall) in one meat processing establishment.

Regarding hygiene operation a few observations were made by the FVO audit team of which the most important were:

- despite the permanent presence of the official veterinarian during the slaughter process in one pig slaughterhouse visited, the FVO audit team identified that the speed of the slaughter line was too high and the FBO had not taken sufficiently measures to remove dirt and waste. This resulted in a high level of condensation, accumulation of blood, grease, and food waste on the floor. In addition the place of the official veterinarian was assigned at an incorrect location (for more details see chapter 5.3.6 of this report);
- in several bovine slaughterhouses dirty bovine animals were accepted for slaughter without any action being taken by the FBO or the official veterinarian. In a few cases seen this resulted in faecal contamination of the carcasses. In one slaughterhouse visited where dirty animals were accepted for slaughter, there was a continuous use of water during the slaughter process.

Conclusion

The CA made progress in addressing recommendation 2 of the previous report, however the proposed corrective actions were not enforced in the autonomous region Açores. Despite a number of deficiencies being identified by the FVO audit team, the FBOs were found to be, in general, compliant with the general and specific hygiene requirements. The proposed corrective actions were not enforced in the autonomous region Açores. The CA did not implement appropriate action or impose sanctions on FBOs regarding the arrival of dirty bovine animals and in one pig slaughterhouse in relation to the operational hygiene.

5.3.2 HACCP-based systems

Legal requirements

On the basis of Article 5 of Regulation (EC) No 852/2004 the FBO shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles. Section II of Annex II to Regulation (EC) No 853/2004 lays down the specific requirements for HACCP-based procedures in slaughterhouses. Official controls in respect of all products of animal origin in the scope of Regulation (EC) No 854/2004 shall include audits of HACCP-based procedures (Article 4 (3)(a) and (5) of Regulation (EC) No 854/2004).

Audit findings

Where evaluated, the FBO of the establishments visited had put in place and implemented procedures based on HACCP principles. The FVO audit team identified that the results of official controls on the evaluation of procedures based on HACCP-principles resulted mainly in recommendations to the FBOs whilst some seen were non-compliant facts. The FBOs' procedures evaluated by the FVO audit team were not up-to-date in all cases or some procedures were not well described and validated:

- in one meat processing establishment the durability tests of certain meat products was not yet completed and the procedure for one main product produced just started in 2012. The FBO initiated these controls based on a CA recommendation;
- the Critical Control Points (CCPs) were not sufficiently validated or supported by documented evidence, in particular the smoking temperature/time period in establishments processing traditional meat products. On one occasion the FVO audit team noted that the CA had made a recommendation to the FBO;
- in a few cases seen the monitoring of CCPs was insufficiently recorded;
- some establishments visited did not have facilities for disinfecting tools with hot water supplied at not less than 82 °C and used an alternative system. The CA could not provide evidence of having evaluated the alternative systems ensuring that these have an equivalent effect;
- staff in one dairy establishment visited could not demonstrate that one adhesive on an acrylic base used for labelling matured cheese, was safe for use in the food industry;
- spices with an expired use by date were present in the storage area in one meat processing plant visited. The FBO did not have a systemic control procedure in place to monitor the use-by-date of the spices;
- the CA control reports did not record the above two observations.

In the establishments visited, the quality of potable water was well monitored by FBOs and controlled by the CAs.

Conclusion

The FBOs had procedures in place based on HACCP principles, which are subject to official controls. The official controls did not in all cases evaluate sufficiently in depth the FBOs' procedures.

5.3.3 Microbiological criteria for foodstuffs

Legal requirements

Details on the microbiological criteria foodstuffs shall comply with are set out in Regulation (EC) No 2073/2005. Article 1 of Regulation (EC) No 2073/2005 specifies that the CA shall verify compliance with the rules and criteria laid down in that Regulation. These cover a range of items with regard to requirements for slaughterhouses, cutting plants, emergency slaughter, game handling, raw milk and dairy products and other products of animal origin.

Audit findings

The CA informed the FVO audit team that the Ministerial Law 699 is being reviewed in order to determine small quantities of production of minced meat, meat preparations and fresh poultry meat in small slaughterhouses and establishments. With reference to chapter 3 of Annex I to Regulation (EC) No 2073/2005, this will determine the exemptions for microbiological sampling frequencies.

The CA excluded microbiological sampling of carcasses of piglets below 20 kg destined for immediate roasting. The CA is seeking a derogation from the Commission from this requirement.

In one meat product establishment visited, a significant discrepancy between the results from the in-house laboratory and an external laboratory was noted by the FVO audit team, but not by the CA during official controls. The FBO did not take corrective actions in the case of unfavourable results for hamburgers. Nevertheless a reduced sampling scheme for microbiological criteria had been accepted by the CA.

No other major non-compliances have been identified by the FVO audit team regarding the implementation of the microbiological criteria for foodstuffs.

Conclusion

The CA ensured that the FBO verified compliances with the rules and criteria laid down in Regulation (EC) No 2073/2005 apart from the microbiological sampling of carcasses of piglets below 20 kg destined for immediate roasting, for which the CA is seeking a derogation.

5.3.4 Traceability, labelling and identification marking

Legal requirements

According to Article 18 of Regulation (EC) No 178/2002 the traceability of food and food-producing animals and any other substance intended to be incorporated into a food shall be established at all stages of production, processing and distribution. The FBO shall have in place systems and procedures to identify from whom they have been supplied and the other businesses to which their products have been supplied. Article 4(6) of Regulation (EC) No 854/2004 requires that the verification of compliance with traceability requirements takes place in all approved establishments.

Provisions for the identification marking of a product of animal origin are made in Article 5 and Annex II, Section I to Regulation (EC) No 853/2004 and verification of compliance with these requirements is foreseen by Article 4(6) of Regulation (EC) No 854/2004. Article 3 of Directive 2000/13/EC sets out the particulars on the labelling of foodstuffs to be delivered as such to the ultimate consumer. Regulations (EC) No 1760/2000 and 1825/2000 set out specific labelling requirements for beef meat.

Audit findings

Where evaluated, the establishments visited, had traceability systems in place. The FVO audit team made a number of observations regarding traceability, labelling and identification marking, which were not recorded in the official control reports.

In a few meat processing establishments the FVO audit team identified missing links to ensure the content of the labelling or to ensure the origin of the products used i.e. to make reconciliation. In one casing establishment visited, the FBO had recently reviewed the procedures in place but some missing links were identified to ensure reconciliation i.e. arriving documents referred to barrels and net weight whilst the internal traceability referred to bundles of casings.

The FVO audit team identified in one slaughterhouse visited, with annexed cutting plant and meat processing facilities, that mechanically separated meat was used in the production of one type of meat product. The use of mechanically separated meat was not indicated as an ingredient on the product label.

The FBO's records of the cold store visited did not match for three out of five consignments checked against the number of products present per consignment in the store.

Regarding labelling of beef meat, the following issues arose:

- in one slaughterhouse visited, the carcass of one bovine animal, born and partially raised in Spain, thereafter raised and slaughtered in Portugal was incorrectly labelled as "*origin Spain*";
- some carcasses of bovine animals over one year of age in the chiller of a cutting plant were classified in the slaughterhouse of origin as "*novilha*". The FBO of the cutting plant prepared the labelling for the next cuts and attached the labels already to the carcasses containing the misleading wording "*vitela rosida*". The indication "*vitela*" may not be used in the labelling of meat of bovine animals aged more than 12 months old as foreseen in Council Regulation (EC) No 361/2008;
- in the same establishment spices were present that were not identified or had an expiry date.

Conclusion

The FBOs had established traceability systems, which could in general identify from whom they have been supplied and the other businesses to which their products have been supplied, and which are subject to verification during official controls. The CA controls did not sufficiently evaluate in depth the traceability systems in place, including the labelling requirements resulting in a number of observations made during this audit.

5.3.5 Food Chain Information

Legal requirements

According to Article 3 of Regulation (EC) No 853/2004, the FBO shall comply with the relevant provisions of Annex II and III to this Regulation. In particular the FBOs operating slaughterhouses must as appropriate, request, receive, check and act upon food chain information in respect of all animals, other than wild game, sent or intended to be sent to the slaughterhouse. According to Article 5(1) of Regulation (EC) No 854/2004 the official veterinarian shall carry out inspection tasks in slaughterhouses also as regards the food chain information.

Audit findings

In the slaughterhouses visited, the food chain information was available for animals presented for slaughter. Regarding the treatment of animals the food chain information referred to the prophylactic plans, but dates of treatment were not completed although foreseen in the models seen. The prophylactic plans also contained fields for therapeutic treatment but these were also not completed and consequently it was not clear from the plans if animals had been treated or not.

In the slaughterhouse visited in the autonomous region Açores the food chain information was not completed regarding the destination of the animals and the transport details. Despite the fact that 25% of the animals were declared unfit for human consumption at post-mortem inspection, the food chain information did not provide information on recent treatment or diseases which the animals suffered from.

Conclusion

The food chain information is present but not always reliable and complete. The official veterinarian during his controls had not identified these deficiencies.

5.3.6 Ante-mortem and post-mortem inspection

Legal requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the official veterinarian carries out inspection tasks, including ante-mortem inspection of all animals before slaughter in accordance with the general requirements of Section I, Chapter II of Annex I to Regulation (EC) No 854/2004 and post-mortem inspection in accordance with the general requirements of Section I, Chapter II of Annex I and the specific requirements of Section IV, Regulation (EC) No 854/2004.

Specific rules on official controls for *Trichinella* in meat are laid down in Regulation (EC) No 2075/2005.

Audit findings

Records of results of ante-mortem inspection were well maintained. Since the previous audit the performance of the post-mortem inspection has improved. Despite this a number of observations were identified by the FVO audit team:

- the sub-mandibular lymphnodes were not always cut in one slaughterhouse;

- in one pig slaughterhouse visited the sternum and brain of the pigs were removed before the post-mortem inspection and were not systematically checked;
- renal fat of kidneys was not always removed in two slaughterhouses visited;
- in one slaughterhouse visited the post-mortem records did not indicate that the lungs of all bovine animals coming from herds with a T12 status were condemned, which is not in line with the Portuguese instruction issued in Circular Letter No 16 of 1 February 2011;
- in a slaughterhouse in the Açores, up to 25% of the bovine animals were condemned for several reasons such as eye carcinoma, hydroema, cachexie, mastitis, pneumonia, podophilia, etc. In addition, the majority of the calves slaughtered were condemned.

In response to recommendation no 3 of the previous audit report (“*to take immediate action in order to ensure, that post mortem inspection is carried out in compliance with the requirements of Section IV of Annex I to Regulation (EC) No 854/2004*”) the CA informed the FVO audit team that training has been provided and workshops have been organised for official staff involved in post-mortem inspection, including in the autonomous region Açores. The CA also established a meat inspection manual which is published on the DGAVs' intranet web page and introduced a meat inspection supervision plan (PAIS), which included supervision on the officials carrying out post-mortem inspections.

In response to recommendation no 4 of the previous audit report (“*to take immediate action in order to bring the examination for Trichinella in conformity with the requirements of Annex I, Section IV, Chapter IX(C) of Regulation (EC) No 853/2004 and Chapter II of Regulation (EC) No 2075/2005*”) the CA informed the FVO audit team that all slaughterhouses that slaughter species susceptible to *Trichinella* perform the test method described under Chapter I, Annex I, Regulation No 2075/2005. The samples are tested in one of the 68 in-house slaughterhouse laboratories. The technicians prepare the samples and the examination is carried out by the official veterinarian.

The in-house laboratories are not accredited and proficiency tests are not yet organised. Where evaluated, the slaughterhouses followed the test method referred to above. In the slaughterhouse visited in the autonomous region Açores, the samples are sent to an external laboratory located on another island and it takes up to 11 days before the results are available. As a consequence of the delayed test results, the pig meat has been released before the test results are available.

The Portuguese CA informed the FVO audit team that they requested a derogation from the Commission on the *Trichinella* examination for piglets up to 20 kg. In the absence of a response from the Commission the testing is not carried out in any slaughterhouse.

Conclusion

Improvements were noted by the FVO audit team regarding the post-mortem inspections, however they are not yet fully addressed. The DGAV addressed recommendation no 4 of the previous report regarding *Trichinella* examination but exempted piglets up to 20 kg, for which the CA is seeking a derogation from the Commission. The laboratories, however, are not accredited and proficiency tests are not yet organised. In the autonomous region Açores, the CA did not prevent pig carcasses being placed on the market for which results were not yet available.

5.3.7 Health marking

Legal requirements

Article 5(2) of Regulation (EC) No 854/2004 requires that health marking of carcasses of domestic ungulates, farmed game mammals other than lagomorphs and large wild game as well as half-carcasses, quarters and wholesale cuts shall be carried out in slaughterhouses and game-handling establishments by, or under the responsibility of, the official veterinarian when official controls have not identified any deficiencies that would make the meat unfit for human consumption.

Audit findings

The FVO audit team noted that the health marking was correctly applied with with the exception of one pig slaughterhouse in the autonomous region Açores. In this slaughterhouse pig carcasses were health marked and dispatched without waiting for the test results for *Trichinella* examination (for more details see chapter 5.3.6 of this report).

Conclusion

The health marking was correctly applied in line with Article 5(2) of Regulation (EC) No 854/2004, with the exception of one pig slaughterhouse in the autonomous region Açores.

5.3.8 Animal welfare at the time of slaughter or killing

Legal requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the official veterinarian carries out inspection tasks, including animal welfare. Regulation (EC) No 1099/2009 sets out EU rules with regard to the protection of animals at the time of slaughter or killing.

Audit findings

- The FBOs of the slaughterhouses visited were aware of the content of Regulation (EC) No 1099/2009 requiring the adoption of additional requirements. In three out of the five slaughterhouses visited, the FBO had not yet provided the required training to the designated animal welfare teams.
- One slaughterhouse visited was well prepared for the additional requirements. The designated team had been established, procedures have been adapted, a supervisory system was put in place, the results recorded and evaluated. The FBO concluded on the first supervisory results that the use of the electric prod needs to be reduced.
- In two slaughterhouses visited, the FVO audit team noted that the electric prod was used too often and in one of these two slaughterhouses it was used continuously. This was not identified by the FBO.
- In another slaughterhouse visited, the restrainer was not well designed to allow adequate stunning of cattle. The animals, in particular, smaller cattle could freely turn and their heads were not fixed. In this slaughterhouse, the staff member used one knife for bleeding only.

Conclusion

In most of the slaughterhouses visited, the FBOs were not yet fully prepared to deal with the new animal welfare requirements laid down in Regulation (EC) No 1099/2009.

5.3.9 Control of milk production holdings and of raw milk upon collection

Legal requirements

Article 8 of Regulation (EC) No 854/2004 requires that Member States shall ensure that official controls with respect to raw milk and dairy products take place in accordance with Annex IV to Regulation (EC) No 854/2004. The CA shall carry out official controls to verify that health requirements and hygiene requirements for raw milk and colostrum are complied with and monitor the checks carried out for plate count, somatic cell count and residues of antibiotic substances.

Audit findings

The CA has introduced a number of corrective actions in response to recommendation 5 of the previous report (“to ensure that raw milk supplied to dairy establishments fulfils the requirements of Annex III, Section IX, Chapter I, Part III of Regulation (EC) No 853/2004 and that the official controls are carried out in conformity with Annex IV of Regulation (EC) No 854/2004”). Amongst the action taken is the establishment of an information network between the CA and the FBO communicating the supplying farms' animal health status. The CA also referred to the computerised systems PCOL, PACE and PCNR (the national residue monitoring plan).

The FVO audit team made the following observations:

- in the autonomous region Açores, the CA carries out visits to holdings if dairy establishments inform the CA of receiving non-compliant raw milk. These visits however, do not include hygiene aspects during milking and are mainly focused on animal health aspects only;
- the dairy establishments visited, followed their procedures to refuse to accept raw milk which contains antibiotic residues and followed by an investigation at the holding of origin.
- the raw milk which did not meet the criteria for somatic cell count (geometric average over at least a three-month period) and for total bacterial count (geometric average over at least a two month period) continued to be accepted at dairy establishments and without sufficient action taken by the FBO to ensure that milk meets the criteria. In one region visited, the CA was not informed by the FBO of deliveries of raw sheep milk which was non-compliant with the criteria for total bacterial count;
- the follow-up action taken by the CA varies between the regions and even within the regions visited:
 - in the autonomous region Açores, where the governmental service (CERCLA) is responsible for the sampling and analysis of raw milk in dairy holdings and collection centres the test results are also made available to the CA. Nearly 40% of the dairy holdings have values for somatic cell count above 400 000 (geometric average over at least a three month period) and 10% of the holdings have values for total bacterial count

above 100 000 (geometric average over at least a two month period). The CA in the autonomous region Açores did not take any action to suspend the delivery of raw milk from bovines from production holdings when the FBO had not corrected the situation within three months of first notifying the CA of non-compliance with the criteria with regard to plate count and/or somatic cell count, as foreseen in Annex IV, Chapter II, 2 of Regulation (EC) No 854/2004,

- in the region Centro, 19 out of 53 sheep holdings, mainly very small ones, had a geometric average for total bacterial count above 500 000 for the production of cheese produced with raw milk (up to 3 million in some cases). The CA did not take action to suspend the delivery of raw milk from sheep from production holdings when the FBO had not corrected the situation within three months of first notifying the CA of non-compliance with the criteria with regard to plate count and/or somatic cell count, as foreseen in Annex IV, Chapter II,2 of Regulation (EC) No 854/2004,
 - in one region visited, a derogation may be provided to the holding of origin to supply the dairy establishment with raw milk which does not meet the criteria for somatic cell count and/or for total bacterial count. The derogations granted do not contain deadlines. For one case followed, the FVO audit team noted that a derogation was granted without prior inspection of the holding and the criteria for somatic cell count were still within the set limits. The derogation followed a notification by the dairy establishment that the criteria exceeded the limits over a two month period only.
- In one other region visited, for the case followed, the dairy holding received continuous warnings, however, the CA did not request any further actions.

Conclusion

Although improvements were seen with regard to the control of milk production holdings and of raw milk upon collection, the CA still broadly fails to ensure that the raw milk supplied to dairy establishments fulfils the requirements of Annex III, Section IX, Chapter I, Part III of Regulation (EC) No 853/2004 and that the official controls are carried out in conformity with Annex IV to Regulation (EC) No 854/2004. Raw milk which does not meet the criteria regarding somatic cell count and total bacterial count continues to be supplied by the holdings without sufficient action by either the FBO or by the CA. Hence the deficiencies identified in the previous audit were still evident to the FVO Audit team and therefore the corrective actions in response to recommendation 5 of the previous report cannot yet be considered as satisfactory.

5.3.10 Animal by-products

Legal requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the official veterinarian carries out inspection tasks, including animal by-products. Title II, Chapter I, section I of Regulation (EC) No 1069/2009 sets out the requirements for the collection and transport of animal by-products, including requirements for identification, records and the use of commercial documents.

Audit findings

The CA verifies during the official controls the FBOs' management of animal by-products, which

includes the verification of compliances with the requirements for the collection and transport, identification, records and use of commercial documents. Despite these controls a number of observations were made which were not reported by the CA:

- in the autonomous region Açores, where a derogation allows the use of landfill sites for all the categories of the animal by-products (ABP), the ABPs collected were not identified;
- in one slaughterhouse visited, containers with specific risk materials were overloaded, which resulted in the dripping of liquids. In addition the specific risk materials in the storage area were not sufficiently stained. Not all containers used for the storage of animal by-products (category 2 and 3) were leak proof. The FBO had identified this problem and had already ordered additional containers. The FVO audit team also noted environmental pollution at the unloading bay for liquid animal by-products;
- in one cutting plant visited, the FVO audit team witnessed the collection of animal by-products. The commercial documents were completed in line with the specifications of the CA. The driver had the necessary licences available for the collection of animal by-products, the two means of transports were identified with the corresponding category of animal by-products. However, the collection of animal by-products caused spoilage in two different locations and one unidentified crate with bones (category 3) was noted.

Conclusion

The requirements for the collection and transport of animal by-products, including requirements for identification, records and the use of commercial documents were not fully complied with in some establishments.

5.3.11 Documentation of official controls

Legal requirements

Article 9 of Regulation (EC) No 882/2004 requires CAs to draw up reports on the official controls carried out, including a description of the purpose of official controls, the methods applied, the results obtained and any action to be taken by the business operator concerned.

Audit findings

The CA use check-lists for carrying out official controls. The FBO receives an official report after each control containing the non-compliances identified with legal references. The CA has established deadlines in the reports to address the non-compliances identified. Within the given deadlines the FBO must take corrective action to remedy the situation.

The FVO audit team noted that there is a disparity in the quality of the inspection reports. Some reports were very detailed, others were less detailed. Some reports contained recommendations whilst some of the recommendations were factual non-compliances.

Conclusion

The documentation of official controls was in general in line with the requirements of Article 9 of Regulation (EC) No 882/2004, however not always fully.

6 OVERALL CONCLUSIONS

The CA provided satisfactory guarantees to three of the five recommendations of the previous report. In the meat and dairy sectors evaluated, the DGAV has made improvements in the performance of official controls since the previous audit. Although improvements have been made regarding the post-mortem inspections and raw milk criteria, they are not yet fully addressed. The main problem identified during this audit was in relation to the raw milk criteria and their enforcement. In addition, some deficiencies have been noticed in regard to FCI.

The CA has developed comprehensive management systems and control procedures and further developed the internal audit system. Follow-up of non-compliant findings during the CA controls and audits requires better attention, as well as the official controls on the criteria laid down in the FBOs' procedures based on HACCP principles and to the evaluation of traceability systems.

Significant differences were seen between the official control systems in the autonomous region Açores and the official controls on the mainland. In the autonomous region Açores several issues were noted by the FVO audit team with regard to their delivery of official controls such as: failing to carry out inspections at the stated frequency at approved establishments (in particular the meat processing establishments where some were not inspected since 2007); no enforcement action taken when non-compliances were found, especially in the case of raw milk criteria; and no regular hygiene controls (other than animal health) were carried out on dairy farms.

Internal audits by the CA did not take place in the autonomous region Açores, whilst the results of the internal audits have contributed to improve the official control procedures on the mainland.

7 CLOSING MEETING

A closing meeting was held on 1 February 2013 with the CCA, the DGAV. At this meeting the FVO audit team presented the findings and preliminary conclusions of the audit and advised the CCA of the relevant time limits for production of the report and their response.

The representatives of the CCA acknowledged the findings and conclusions presented by the FVO audit team. In addition, information on action already taken and planned in order to address particular findings in the establishments visited was provided.

8 RECOMMENDATIONS

An action plan describing the action taken or planned in response to the recommendations of this report and setting out a time table to correct the deficiencies found should be presented to the Commission within 25 working days of receipt of the report.

Nº.	Recommendation
1.	The Competent Authorities should, in line with Article 3 (1) of Regulation (EC) No 882/2004, ensure that official controls are carried out regularly, on a risk basis and with appropriate frequency, in particular in the meat sector in the autonomous region Açores.

Nº.	Recommendation
2.	The Competent Authorities should, in line with Article 3 (1) of Regulation (EC) No 882/2004, ensure that official controls are carried out regularly, on a risk basis and with appropriate frequency in the dairy sector, and, in particular, to implement the Plan for Official Control of Raw Milk in the autonomous region Açores.
3.	The Competent Authorities should keep the approval of establishments under review when carrying out official controls, in particular in the autonomous region Açores. as laid down in Article 31 (2) of Regulation (EC) No 882/2004. An urgent evaluation of the sector for meat products and meat preparations should be carried out.
4.	The Competent Authorities should have procedures in place to verify the effectiveness of official controls that they carry out and to ensure that corrective action is taken when needed and that the documentation referred to in paragraph 1 is updated as appropriate, as set out in Article 8.3 of Regulation (EC) No 882/2004, in particular in the autonomous region Açores.
5.	The Competent Authorities should, in accordance with Article 4 (6) of Regulation (EC) No 882/2004, in particular in the autonomous region Açores, carry out internal audits or should have external audits carried out, and should take appropriate measures in the light of their results, to ensure that they are achieving the objectives of this Regulation.
6.	The Competent Authorities should strengthen and broaden the procedures in place, in particular, the meat inspection supervision plan for the meat sector in order to verify the effectiveness of official controls and effectiveness of corrective actions in the meat and dairy sector and to update documentation where needed, as set out in Article 8 of Regulation (EC) No 882/2004. Particular attention should be given to the post-mortem inspection, the trichina examination, the official controls over the food business operators' procedures based on Hazard Analysis Critical Control Point principles, traceability and labelling requirements.
7.	The Competent Authorities should ensure that raw milk supplied to dairy establishments fulfils the requirements of Annex III, Section IX, Chapter I, Part III of Regulation (EC) No 853/2004.
8.	The Competent Authorities should ensure that official controls on raw milk are carried out in conformity with Annex IV of Regulation (EC) No 854/2004.

The competent authority's response to the recommendations can be found at:

http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2013-6862

ANNEX 1 - LEGAL REFERENCES

Legal Reference	Official Journal	Title
Reg. 1760/2000	OJ L 204, 11.8.2000, p. 1-10	Regulation (EC) No 1760/2000 of the European Parliament and of the Council of 17 July 2000 establishing a system for the identification and registration of bovine animals and regarding the labelling of beef and beef products and repealing Council Regulation (EC) No 820/97
Reg. 1825/2000	OJ L 216, 26.8.2000, p. 8-12	Commission Regulation (EC) No 1825/2000 of 25 August 2000 laying down detailed rules for the application of Regulation (EC) No 1760/2000 of the European Parliament and of the Council as regards the labelling of beef and beef products
Reg. 178/2002	OJ L 31, 1.2.2002, p. 1-24	Regulation (EC) No 178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety
Reg. 852/2004	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
Reg. 853/2004	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin
Reg. 854/2004	OJ L 139, 30.4.2004, p. 206, Corrected and re-published in OJ L 226, 25.6.2004, p. 83	Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption
Reg. 882/2004	OJ L 165, 30.4.2004, p. 1, Corrected and re-published in OJ L 191, 28.5.2004, p. 1	Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules

Legal Reference	Official Journal	Title
Reg. 2073/2005	OJ L 338, 22.12.2005, p. 1-26	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Reg. 2074/2005	OJ L 338, 22.12.2005, p. 27-59	Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004
Reg. 2075/2005	OJ L 338, 22.12.2005, p. 60-82	Commission Regulation (EC) No 2075/2005 of 5 December 2005 laying down specific rules on official controls for Trichinella in meat
Reg. 1069/2009	OJ L 300, 14.11.2009, p. 1-33	Regulation (EC) No 1069/2009 of the European Parliament and of the Council of 21 October 2009 laying down health rules as regards animal by-products and derived products not intended for human consumption and repealing Regulation (EC) No 1774/2002 (Animal by-products Regulation)
Reg. 1099/2009	OJ L 303, 18.11.2009, p. 1-30	Council Regulation (EC) No 1099/2009 of 24 September 2009 on the protection of animals at the time of killing
Reg. 1162/2009	OJ L 314, 1.12.2009, p. 10–12	Commission Regulation (EC) No 1162/2009 of 30 November 2009 laying down transitional measures for the implementation of Regulations (EC) No 853/2004, (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council
Dir. 96/93/EC	OJ L 13, 16.1.1997, p. 28-30	Council Directive 96/93/EC of 17 December 1996 on the certification of animals and animal products

Legal Reference	Official Journal	Title
Dir. 98/83/EC	OJ L 330, 5.12.1998, p. 32-54	Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption
Dir. 2000/13/EC	OJ L 109, 6.5.2000, p. 29-42	Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs