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FINAL REPORT OF AN AUDIT

CARRIED OUT IN

MALTA

FROM 22 TO 31 JANUARY 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

Executive Summary

The report describes the outcome of an audit carried out by the Food and Veterinary Office (FVO) in Malta from 22 to 31 January 2013. The main objective of the audit was 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.

Although some significant improvements have been made since 2009 this FVO audit found that the Maltese authorities have failed to deliver on some of the guarantees and commitments provided in response to the 10 recommendations made in the previous FVO audit report DG(SANCO)/2009-8278.

Serious shortcomings were still present in the old State owned slaughterhouse in relation to structure, maintenance and general hygiene practices during the slaughter process with visual faecal contamination present on many bovine carcasses due to poor operational practices. The operational hygiene problems identified during slaughter of bovine animals could pose a serious public health risk. It was obvious from the documentation seen and the FVO audit findings that the CCA did not have sufficient powers to enforce the hygiene requirements in this old State owned slaughterhouse.

The Maltese authorities have continued their efforts to improve the staffing situation but a high number of vacancies still persists. The CA, however, expect that all vacant veterinary posts will be filled by the end of 2013 through on-going recruitment activities.

The risk-based routine inspection frequencies used in Malta are based on a generic risk assessment dividing all establishments into three categories without taking into account the food business operator's (FBO) past record as regard compliance or the reliability of own checks despite the guarantees provided by the CA in the response to earlier recommendations.

The CCA was in most cases using the possibility to grant conditional approvals but in several cases the final approval had been granted without ensuring that the Hazard Analysis Critical Control Point (HACCP)-based own checks and testing against microbiological criteria in accordance with Regulation (EC) No 2073/2005 had been fully implemented. The new smaller State owned slaughterhouse, which has been in operation since November 2011 is built to a high standard fulfilling the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 with only some minor problems identified.

One of the two approved rabbit slaughterhouses has since the 2009 FVO audit been separated from the co-located farm and is now allowed to receive rabbits from other farms as well. National legislation has been adopted for the use of derogations for slaughtering of small numbers of lagomorphs on farms with no more than 50 does.

Despite earlier recommendations and guarantees provided no ovine/caprine farms have yet been approved for the on-farm production of cheeselets for sale to wholesalers. The Maltese authorities still consider the possibility to allow this production under a modified approval in accordance with a national derogation. No raw milk quality controls were carried out on ovine/caprine farms except from a small number of farms delivering their milk to an approved dairy establishment

The system of official controls was generally capable of identifying general and specific hygiene problems but did not ensure compliance with the requirements in relation to HACCP-based systems and microbiological controls. Shelf life studies or testing for Listeria monocytogenes in "ready-to-eat" (RTE) meat products supporting its growth were not carried out in most of the establishments visited. Ante-mortem and post-mortem inspection including Trichinella testing was generally carried out in line with the requirements.

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
CA(s)	Competent Authority(ies)
CAR	Corrective Action Request
CCA	Central Competent Authority
CCP(s)	Critical Control Point(s)
CP	Country Profile
DG(SANCO)	Health & Consumers Directorate General
EHD	Environmental Health Directorate
EU	European Union
FBO(s)	Food Business Operator(s)
FCI	Food Chain Information
FSC	Food Safety Commission
FVO	Food and Veterinary Office
HACCP	Hazard Analysis of Critical Control Points
HIS	Health Inspectorate Services
MANCP	Multi-Annual National Control Plan
MRRA	Ministry for Resources and Rural Affairs
NVL	National Veterinary Laboratory
OV	Official Veterinarian
RTE	“Ready-to-eat”
SFCU	Safety of Food Chain Unit
SOP	Standard Operational Procedure
TB	Tuberculosis
TBC	Total Bacterial Count (Plate count at 30 °C)
VPRD	Veterinary and Phytosanitary Regulation Department
VRD	Veterinary Regulations Directorate

1 Introduction

The audit took place in Malta from 22 to 31 January 2013 as part of the planned audit programme of the FVO. The FVO audit team comprised 2 auditors from the FVO.

The FVO audit team was accompanied throughout the audit by representatives from the Central Competent Authority (CCA), the Veterinary and Phytosanitary Regulation Department (VPRD) under the Ministry for Resources and Rural Affairs (MRRA).

The opening meeting was held on 22 January 2013 with the CCA in Valletta. 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 objective of the audit was 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) in response to the recommendations made in report DG(SANCO)/2009-8278 – MR Final (hereafter referred to as report 2009-8278) 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, minced meat, meat preparations, 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:

COMPETENT AUTHORITIES			**Comments**
Competent authorities	Central	2	Opening and closing meeting
	Local	11	Official veterinarians (OV) in establishments visited
FOOD PRODUCTION / PROCESSING / DISTRIBUTION – ACTIVITIES			
Slaughterhouses		3	2 State owned slaughterhouses and 1 rabbit slaughterhouse
Cutting premises		4	1 co-located and 3 with other activities
Minced meat / meat preparation establishments		2	Establishments with other activities
Meat products establishments		3	Establishments with other activities
Cold stores		5	All located in meat processing establishments / also approved for re-wrapping
Milk processing plants		2	
On farm cheese producer		1	Located on holding with milking ewes
Dairy holdings		1	Bovine milk producer

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 Malta was carried out from 7 to 11 December 2009, the results of which are described in report 2009-8278. This report is accessible at:

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

The action plan received from the Maltese authorities provided satisfactory guarantees in response to all of the report's recommendations.

5 Findings And Conclusions

5.1 Competent Authorities

5.1.1 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

The designation and structure of the CAs having the main responsibilities for food safety, animal health, animal welfare and plant health in Malta are described in the Maltese Multi-Annual National Control Plan (MANCP) and in the FVO's Country Profile (CP) for Malta.

The new name of the veterinary department, VPRD (formerly the Agriculture and Fisheries Regulation Department, AFRD) reflects recent changes in both structure and responsibilities at central level that have not yet been included in the MANCP and CP.

The CA for controls on food of animal origin, the Veterinary Regulations Directorate (VRD) now comprises the following three units:

- Animal Health Unit;
- National Veterinary Laboratory (NVL);

- Safety of Food Chain Unit (SFCU).

It is foreseen that all three units are to be under the responsibility of a Principal Veterinary Officer but only the post in the NVL has been filled so far.

The SFCU is the unit within the CA responsible for the implementation of official controls from farm to fork, which include guidance, approval and inspection of all types of establishments for food of animal origin. The SFCU is subdivided into four Sections covering Animal By-products (ABP), Red Meat Establishments, White Meat Establishments and Dairy Establishments.

The Maltese authorities have in response to recommendation 1 of the report 2009-8278: "To appoint enough official staff to implement the programme of official control" made commitments regarding the employment of additional official staff in order to be able to implement the programme of official controls as required by Regulation (EC) No 882/2004, Article 4, point 2(c).

Observations:

- There are still a number of vacancies in the newly restructured VPRD. In the SFCU alone only 11 of the 20 veterinary posts and 7 of the 25 veterinary support officer posts foreseen have been filled so far.
- The CA have made efforts to improve the staff situation and it is foreseen through additional recruitment that all remaining veterinary post vacancies will have been filled by the end of 2013.

5.1.2 Co-operation and co-ordination between and within Competent Authorities

Legal requirements

Article 4(3) of Regulation (EC) No 882/2004 provides for efficient and effective co-ordination and co-operation between CAs. Article 4(5) of the Regulation requires that, when, within a CA, more than one unit is competent to carry out official controls, efficient and effective co-ordination and co-operation shall be ensured between the different units.

Audit findings

Due to the centralised structure and limited size of the country there are no problems identified in relation to co-ordination and co-operation within the CA.

There is a level of co-operation between the VRD and the Environmental Health Department (EHD) in relation to registration of food premises. The Health Inspectorate Services (HIS) of the EHD is responsible for the official controls and sampling in retail outlets.

Observations:

- The SFCU and the HIS have during 2012 carried out combined inspections in food premises in order to monitor Intra-EU trade, local trade, to prevent illegal slaughter, illegal sales and any activity that may lead FBOs to commit fraud.
- During a recent meeting between the directors of the VRD and the EHD an agreement was reached on future co-operation in relation to joint inspection activities and the distribution of responsibilities in establishments covered by both authorities and joint training activities.

5.1.3 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 CA's response to recommendation 2 of report 2009-8278: "To ensure that the complete implementation of the recommendation of the report DG(SANCO)/2007-7588 with regard to the registration and approval procedure especially: To ensure that only activities, for which the establishments have approvals, are performed there. To bring the approval procedure in line with Article 31 of Regulation (EC) No 882/2004.To urgently approve the rabbit slaughterhouses and on farm cheese producers as required by Article 4 of Regulation (EC) No 853/2004" was considered to be satisfactory.

Retail establishments are registered with the FSC by its respective secretariat within the EHD. Registration of primary production under Regulation (EC) No 852/2004 and approval of food businesses under Regulation (EC) No 853/2004 is done by the VRD. Procedures for approval of food businesses are published on the Internet. Approval of premises in accordance with Regulation (EC) No 853/2004 is based on a number of on-site visits/audits carried out by veterinary staff within the SFCU.

There is a formal procedure for assessment and approval of establishments with standardised checklists to evaluate structural requirements, HACCP pre-requisites and HACCP implementation.

Observations:

The approval process and documentation was checked in all the establishments visited and the following observations were made:

- The approval process in most cases comprised a three-month conditional approval, followed by a second three-month conditional approval and the final approval.
- In most cases seen the final approval had been granted despite some outstanding issues in relation to HACCP-based own checks and microbiological testing still remaining.
- Two rabbit slaughterhouses, both located in rabbit farms have since the 2009 FVO audit been approved and listed in accordance with the requirements of Regulation (EC) No 853/2004. One of the two rabbit slaughterhouses only slaughters rabbits from its own farm while the other receives animals from other farms as well. National legislation has been adopted for the use of derogations for the slaughtering of small number of lagomorphs on farms with no more than 50 breeding female rabbits (does).
- The VRD is carrying out bi-annual animal health checks on all ovine and caprine farms (Brucellosis testing on all farms / TB (Tuberculosis) testing on mixed farms) and has compiled an inventory of the holdings that could be producing cheeselets for sale to wholesalers. Although the holdings have been identified so far no registration or approval under Regulations (EC) No 852/2004 and No 853/2004 has taken place.
- According to the CA there will be no requirement for any cheeselet producers to be fully approved under Regulation (EC) No 853/2004 but one large farm with a cheeselet production facility has requested to be approved to allow trade with other Member States. It

is foreseen that around 290 farms with more than 10 milking ewes or goats can be covered by a modified approval and using a special triangular identification mark in accordance with a national derogation. Approximately 900 remaining small farms with 10 milking ewes/goats or less producing cheeselets in small quantities are expected to be registered only. The proposed national derogation has been presented to the Commission and the other Member States but has not been approved.

- No approval documentation was available in the old State owned slaughterhouse. Neither the CA nor the FBO had a copy of the approval on their files. The co-located cutting plant is in operation without having been approved.

5.1.4 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

In response to recommendation 3 of report 2009-8278: "To ensure that official controls are carried out regularly, on a risk basis and with the appropriate frequency as required by Article 3(1) of Regulation (EC) No 882/2004" the CA stated that "*The risk analysis for each establishment has been carried out and the results of this exercise approved.*"

Observations:

- The risk based routine inspection frequencies used in Malta are based on a generic risk assessment dividing establishments into three categories: "Low-risk" (at least once a year), "Medium-risk" (at least twice a year) and "High-risk" (at least every three months) in accordance with the type of establishment.
- The established frequencies do not take into account the FBO's past record as regard compliance with feed and food law or the reliability of own checks as required by Article 3(1) of Regulation (EC) No 882/2004. In some cases additional inspections were foreseen but these were not based on any documented risk assessment.
- It was noted that the actual frequency used in "High-risk" establishments was three routine inspections per year and not once every three months as indicated in the risk assessment. The CA stated that this was due to a typing-error and that the correct frequency should be three routine inspections per year.
- During 2012 the CA had focussed on achieving the required number of routine inspections and to a lesser degree on covering all aspects of the defined scope of the inspections.

5.1.5 Official sampling and laboratory analysis

Legal requirements

Article 4 of Regulation (EC) No 882/2004 requires CAs to have, or to have access to, adequate

laboratory capacity. Article 11 of the Regulation establishes requirements for sampling and analysis and Article 12 requires the CA to designate laboratories that may carry out analysis of samples taken during official controls. It also lays down accreditation criteria for the laboratories so designated.

Audit findings

The SFCU does not take any official samples of final products to verify FBOs' compliance with food safety and process hygiene criteria. Official samples of final products covered by the requirements of Regulation (EC) No 2073/2005 are collected from retail outlets by the HIS and tested in the Public Health Laboratory, which is accredited by the Maltese National Accreditation Body (NAB-Malta) in accordance with ISO 17025.

Trichinella samples are collected during the slaughter of porcine animals and horses in the approved slaughterhouses and tested at the NVL using the Community reference method. The microbiological carcass samples from the two State owned slaughterhouses are also tested at the NVL.

Observations:

- The CA did not have full knowledge of the Public Health Laboratory's official sampling plan or the test results of samples originating from SFCU approved establishments. At the request of the FVO audit team the SFCU obtained documentation from the EHD regarding official sampling and testing in the Public Health Laboratory.
- The annual sampling plans provided by the EHD for 2011 and 2012 include regular samples taken at retail level of both locally produced and imported products covered by the scope of this FVO audit. The laboratory testing parameters required 5 units to be taken and include testing for *Listeria monocytogenes* when required. The FVO audit team received at the closing meeting a copy of the results from the surveys carried out in 2011 and 2012.
- The NVL regularly participates in *Trichinella* proficiency testing organised by the Community *Trichinella* Reference Laboratory and through another test provider. The NVL had performed well during all the proficiency tests they participated in during the past two years.
- The NVL has not yet been ISO 17025 accredited. However, the CA stated that the process in relation to *Trichinella* testing is advanced and the laboratory is awaiting the accreditation audit. Accreditation for other tests are expected at a later stage.

5.1.6 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 CA has provided guidance on the duties that any OV must abide to when performing official controls in the document: "***Guidelines on the duties of the Official Veterinarian engaged to perform official controls in the food of animal origin sector as per Regulation (EC) No 854/2004***" (version 4, dated 03/12/2012).

The CA issued on 03/12/2012 a new Standard Operating Procedure (SOP) with the title: "***Performing Official Controls in CR 853 Approved Establishments***" (ref. SOP/SFC/001/2012) which came into effect 01/01/2013. The purpose of this SOP is to provide a generic procedure in order to implement the content of the guidelines.

The new SOP/SFC/001/2012 states that officials (OVs and support staff) will carry out controls on products of animal origin covering all aspects that are important for protecting public health and, where appropriate, animal health and animal welfare. The officials must according to the SOP use as an *aide-memoir,* the most recent checklist/s that cover the type of official control performed. These checklists are part of the annexes of the Internal Audits Manual.

Observations:

- The CA has developed a number of specific checklists that are to be used during the official controls in approved establishments and on animal holdings producing milk for human consumption.
- The FVO audit team found that in several cases some of the relevant checklists had not been used or not used consistently during the official controls although the area covered by the checklists had been prescribed in the scope of the inspection.
- The structure of the inspection reports and the topics covered varied considerably. Follow-up on shortcomings identified during previous inspections had not always been sufficiently documented.

5.1.7 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 CA response to recommendation 4 of report 2009-8278: "To ensure that corrective action is taken when needed as required by point 1 of Article 54 of Regulation (EC) No 882/2004" was considered to be satisfactory. In relation to serious non-compliances identified in the State owned red meat slaughterhouse visited the CA stated that: "*The corrective actions that could be executed in the short term have been duly addressed whereas the actions involving alterations of the structures and procurement have been initiated. A net improvement of the hygiene of carcasses has been registered.*"

The CA issued on 01/08/2012 a SOP with the title: "***Guidelines on enforcement actions***" (ref. SOP/SFC/001/2011) with the attached Corrective Action Request (CAR) form (ref. CAR/Enf/01/09) and an SOP with the title: "***Official controls: Enforcement actions/follow up visits***" (ref. SOP/SFC/002/2011).

Observations:

- Corrective action had been requested using the CAR form in several cases where non-compliances had been identified. In most cases the CAR included a deadline for completion

of the corrective action but often the corrective action had not been signed off in a timely manner and in other cases not at all.

- It was obvious from the records and the observations made during the visit to the old State owned slaughterhouse that the CA had not been able to take appropriate action to ensure that the operator remedies the unacceptable situation in this establishment.

5.1.8 Verification and review of official controls and procedures

Legal requirements

Article 4 (6) 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

The director of the VRD regularly carries out combined inspections together with the officials from the SFCU in order to provide training and ensure consistency and quality of official controls.

The FSC is legally required to carry out internal audits on the CAs in terms of Regulation (EC) No 882/2004. Internal audits are carried out by the various CAs making up the FSC and in 2012 the VRD carried out six internal audits of which three are relevant to the scope of this FVO audit (e.g. audit of the Meat Inspection Section and audit of the Establishment Section of the SFCU). Some of the shortcomings identified by the FVO audit team had already been identified in the internal audit reports and corrective action was being discussed at follow-up meetings.

Conclusions on Competent Authorities

The CA have continued their efforts to employ additional official staff and expect to have filled all vacant veterinary post by the end of 2013.

The CA has failed to meet all the commitments provided in response to recommendation 2 of report 2009-8278. Establishments have been granted full approval without being fully in compliance with the requirements of Regulations (EC) No 852/2004 and No 853/2004.

Despite the commitment provided in response to recommendation 3 of report 2009-8278 the CA has not established proper risk based inspection frequencies taking into account the FBO's past record and reliability of own checks as required by Article 3(1) of Regulation (EC) No 882/2004.

Official controls are carried out in accordance with documented procedures as required by Article 8 of Regulation (EC) No 882/2004 but in some cases parts of the required procedures had not been followed.

Despite guarantees provided in response to recommendation 4 of report 2009-8278 the CA had not been able take appropriate action in the old State owned slaughterhouse to ensure that the operator remedies the situation in relation to the serious non-compliances identified as required by Article 54 of Regulation (EC) No 882/2004.

Procedures are in place to verify the effectiveness of official controls as required by Article 8 of

Regulation (EC) No 882/2004. However, they have not been able to ensure the effectiveness of corrective action taken as required by Article 54 of Regulation (EC) No 882/2004.

5.2 Official controls over food Business Operators' compliance with hygiene rules at establishment level

5.2.1 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, site layout 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

As part of the documented procedures (see point 5.1.6.) the CA has developed a number of specific checklists/aide memoires which are available to the officials. In particular, for the evaluation of compliance with the general and specific requirements the available checklists are the following:

- HACCP pre-requisite checklist which includes among other areas the verification of staff training, staff medical records, cleaning records, maintenance records, water distribution, pest control, temperature and calibration of equipment.
- Specific detailed checklists for the assessment of different types of establishments such as meat product, red meat cutting, red meat slaughterhouses, mince meat and meat preparations, dairy and cold stores.

In response to recommendation 5 of report 2009/8278: "To urgently ensure that approved establishments and in particular the red meat slaughterhouse fulfil all the general and specific requirements established in regulations (EC) No 852/2004 and No 853/2004" the CA provided satisfactory guarantees to the effect that a number of corrective actions were carried out or initiated at the State owned slaughterhouse.

Observations:

In relation to the general and specific hygiene requirements and the guarantees provided by the CA in the action plan in response to report 2009-8278 the FVO audit team noted the following:

- The new small State owned slaughterhouse in operation since 2011 has been built to a high standard in line with the EU requirements. The establishment normally operates one day per week and the slaughter activity during 2012 had been quite limited. The FVO audit team

only identified a few minor issues regarding operational hygiene that had not been identified by the CA.

- A code of practice for meat middlemen/wholesalers/distributors and transporters in the Government slaughterhouse had been implemented in 2010 and addressed the situation regarding the presence of middlemen in the slaughter line which was one of the serious shortcomings identified in report 2009-8278. However, the code of practice does not prevent access of middlemen/wholesalers/distributors and transporters to the dispatch areas in both slaughterhouses and allows middlemen to carry out cutting activities in the adjacent non-approved cutting facility in the old slaughterhouse. The CA stated that the approval has not been granted to the cutting facility due to the difficulties in guaranteeing the traceability of bovine meat from the carcasses de-boned by the middlemen (see section 5.1.3).
- In the old State owned slaughterhouse the FVO audit team noted serious shortcomings regarding maintenance and cleaning such as widespread rusty overhead structures and peeling paint over carcass railings, inadequate pest proofing of the facility, widespread mould growth in carcass chiller due to excessive condensation and sterilisers not operating at the required 82^{o}C temperature in different work stations. In addition, operational hygiene was unsatisfactory with faecal contamination observed on carcasses due to inadequate dressing technique and unhygienic practices (e.g. faecal contaminated hide in contact with meat and cross contamination from carcasses being handled with contaminated hands and/or coming into contact with contaminated structures). Most of the issues identified by the FVO audit team had been identified and documented by the OVs as part of the official controls but the majority of the shortcomings identified had not been addressed by the FBO.
- In other establishments visited by the FVO audit team the official controls over general and specific requirements were performed regularly and had been able to identify most shortcomings. However, the following was noted by the FVO audit team:
    - In one large meat product establishment the official controls did not identify the presence in the production area of unused equipment that was not adequately cleaned or maintained (rust, meat particles and other contamination).
    - In another smaller meat product establishment producing meat products, minced meat and meat preparations the OV did not identify that the equipment was not cleaned adequately despite non-compliances with the process hygiene criteria (see section 5.2.3). The FVO audit team also noted that exposed RTE meat products and raw meat from the co-located retail shop was stored in the chilling room used by the approved facility without adequate separation to avoid cross contamination. The CA took immediate action to remedy the situation.

Conclusion

Despite the guarantees provided by the CA in response to recommendation 5 of report 2009-8278 significant general and specific hygiene requirement deficiencies still persist in the old State owned slaughterhouse. Some of the non-compliances identified could pose a serious public health risk.

The system of official controls is generally capable of identifying shortcomings relating to the general and specific hygiene requirements but appropriate corrective action is not always ensured.

5.2.2 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

In order to carry out official controls over HACCP-based procedures the CA has developed the HACCP implementation and review checklist that must be completed yearly or after any significant change to the procedures. In addition, some elements of the HACCP system such as heat treatment and the hazard analysis are evaluated using the specific checklists described in section 5.2.1.

Observations:

- The HACCP implementation and review checklist was not always completed by the OV at the required frequency. The CA stated that this was due to the shortage of staff and with the new recruitments that had taken place they will be able to meet the required frequencies in the future.
- The FVO audit team noted the following deficiencies not identified by the CA during the official controls in the establishments visited:
    - In three establishments visited the critical limits for some of the critical control points identified were described as temperature ranges, which made it unclear when to take corrective action to ensure that the CCP was under control. In several of the establishments with a large number of CCPs identified some of these could be controlled by implementation of good hygiene practices.
    - The official controls did not verify the FBO validation of the CCPs (e.g. cooking process ensuring that the entire product included in the batch had reached the required critical limit).
    - In one establishment producing meat products the cooking equipment had not been calibrated despite the calibration requirement included in the HACCP plan.
    - In one large meat product establishment some potential hazards such as chemical contamination from the brine and during the smoking process had not been taken into account during the hazard analysis. In addition in the same establishment one of the CCPs was not monitored at all and another CCP was not monitored for all the batches.

Conclusion

The system of official controls in place does not fully ensure that the FBOs put in place, implement and maintain a permanent procedure or procedures based on HACCP principles in line with Article 5 of Regulation (EC) No 852/2004.

5.2.3 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 evaluation of FBO compliance with the microbiological requirements of Regulation (EC) No 2073/2005 is included in the duties of the OV during official controls. As part of the HACCP pre-requisite checks the OV must evaluate the microbiology monitoring plan implemented by the FBO. In addition, some of the specific checklists (meat product, mince meat and meat preparation and dairy establishment) described in section 5.2.1 include additional microbiological compliance verification checks.

In response to recommendation 6 of audit report 2009/8278 "To urgently ensure that food business operators comply with the microbiological testing as required by Regulation (EC) No 2073/2005" the CA confirmed that microbiological tests of carcasses as well as tests on water were in place in the State owned slaughterhouse.

Observations:

- In one mince meat and meat preparation establishment also producing meat products the results regarding process hygiene criteria had been unsatisfactory and the CA requested the FBO to take corrective actions in order to address the situation. A satisfactory CAR which included adequate cleaning of the equipment used for the performance of this activity was documented. However, the FVO audit team noted that the cleaning of this equipment was inadequate. In addition, the presentation of the laboratory test results for meat preparations did not allow for a correct evaluation of compliance with the criteria set out in Regulation (EC) No 2073/2005 (e.g. *E. coli* results presented as >1 100 cfu/g while the maximum limit (M) in the Regulation is 5 000 cfu/g).
- In the same establishment the official controls identified that only one sample unit instead of five was taken as part of the microbiological monitoring plan for finished products. However, in two other establishments visited the official controls had not identified the same shortcoming in the FBOs' sampling plans.
- In two establishments producing RTE meat products the CA did not identify that the FBO did not include as part of their sampling scheme the sampling of processing areas and equipment for *Listeria monocytogenes*. This requirement of Article 5 of Regulation (EC) No 2073/2005 is not detailed in the official control procedures. The FVO audit team noted that shelf life studies had not been performed in two meat product establishments visited that produced RTE meat products able to support the growth of *Listeria monocytogenes*.
- In the establishments producing ready to eat meat and dairy products visited the FVO audit team noted that the FBOs could not prove that the analytical methods used were the reference methods in Annex I to Regulation (EC) No 2073/2005 or alternative analytical methods validated against the reference method. This had not been identified by the CA.
- In the new State owned slaughterhouse no carcass microbiological results were available as

sampling had just started recently despite the fact that the slaughter activity had been carried out for over one year. This issue had been identified by the official controls several times including as part of the approval procedures.

- In the old State owned slaughterhouse the documented official controls indicated that the OV requested to be presented with the carcass microbiological results. However, the OV stated that the results were not made available before the visit by the FVO audit team. The FVO audit team noted the following:
    - The frequency of testing was once every three weeks for bovine, porcine and ovine carcasses. Chapter 3 of Annex I to Regulation (EC) No 2073/2005 allows reducing the weekly required testing frequency to fortnightly after six consecutive weeks of satisfactory results in case of *Enterobacteriaceae* and aerobic colony count and 30 consecutive weeks in case of *Salmonella*. Evidence of the fulfilment of these requirements was not available. Moreover, the FVO audit team noted that between March and October 2011 sampling did not take place.
    - Analyses of trends in the test results of carcasses were presented. However, no documented corrective actions were available when trends towards unsatisfactory results or unsatisfactory results were observed. Moreover, the criteria used to evaluate compliance with the process hygiene criteria were in some cases higher than the criteria described in Annex I to Regulation (EC) No 2073/2005.

Conclusion

The system of official controls in Malta does not ensure that the FBOs comply with the requirements of Regulation (EC) No 2073/2005.

5.2.4 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

Traceability requirements must be evaluated as part of the HACCP prerequisite checks. Specific checklists such as meat product and dairy establishment are used for the evaluation of compliance with identification mark and labelling requirements.

Observations:

- Traceability exercises were included as part of the official controls carried out by the CA during inspections in approved establishments.
- In two meat product establishments visited the FVO audit team noted that some unidentified intermediate products were stored in the chilling rooms.
- The final products evaluated by the FVO audit team were correctly labelled and the identification mark was applied correctly. However, the labelling of one not fully cooked meat preparation (Maltese sausage) did not include the required cooking instruction to the consumer.
- The labelling of bovine carcasses and de-boned beef was in line with the requirements of Regulations (EC) No 1760/2000 and (EC) No 1825/2000.

Conclusion

Traceability, labelling and identification marking was generally found to be in compliance with the EU requirements.

5.2.5 Food Chain Information

Legal requirements

According to Article 3 of Regulation (EC) No 853/2004, the FBO shall comply with the relevant provisions of Annexes II and III to this Regulation. In particular the FBOs operating slaughterhouses must as appropriate, request, receive, check and act upon food chain information (FCI) 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 OV shall carry out inspection tasks in slaughterhouses also as regards FCI.

Audit findings

Observations:

- The FVO audit team noted that the OV evaluated the FCI during the ante-mortem inspection after the FBO had evaluated it. FCI was available for all the animals presented for slaughter in the slaughter dates evaluated by the FVO audit team.
- The FVO audit team noted that the FCI forms used did not cover all the points listed in point 3 of Section III of Annex II to Regulation (EC) No 853/2004 (e.g. health status of the holding of provenance and the name and address of the private veterinarian normally attending the holding of provenance).
- No FCI system and procedures had yet been implemented in the rabbit slaughterhouses.

Conclusion

Regular controls over FCI are performed by the CA but the forms issued by the CA do not ensure that all the relevant points regarding FCI are covered. Rabbits are not yet covered by FCI.

5.2.6 Ante-mortem and post-mortem inspection

Legal requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the OV 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

The OV carries out the ante- and post-mortem inspections and findings are recorded. In addition to the paper documentation an IT system had been developed to record the results of ante- and post-mortem inspections.

Observations:

- In the establishments visited ante-mortem inspection was carried out and documented satisfactorily. The FVO audit team noted that some animals had been rejected at ante-mortem and euthanised.
- The FVO audit team observed the post-mortem inspection of bovine animals in the two State owned slaughterhouses. The OV carried out and documented the inspection satisfactorily. However, the FVO audit team noted that the mesenteric and gastric lymph nodes of bovines were not palpated in line with Chapter I (B.6) of Section IV of Annex I of Regulation (EC) No 854/2004. The CA stated that this inspection task was not performed due to health and safety at work reasons.
- The ante- and post-mortem inspection of rabbits were observed in one rabbit slaughterhouse visited and no shortcomings were identified.
- The situation regarding *Trichinella* testing has improved since audit 2009-8278 and now all porcine and horse carcasses are tested for the presence of the parasite. The tests are carried out at the NVL and carcasses are released by the CA before the results have been received.

Conclusion

Ante-mortem inspection was carried out in line with the requirements of Regulation (EC) No 854/2004. Post-mortem inspection was not carried out fully in line with the requirements of Regulation (EC) No 854/2004. *Trichinella* testing was carried out in accordance with the requirements of Regulation (EC) No 2075/2005.

5.2.7 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 OV when official controls have not identified any deficiencies that would make the meat unfit for human consumption.

Audit findings

Health marking is carried out by the FBO under the supervision of the CA. The CA stated that the health mark is kept by the CA officials.

Observations:

- In the old State owned slaughterhouse the health mark was under the control of the CA and was handed out to the FBO who health marked the carcasses under the supervision of the CA. In the new State owned slaughterhouse the health mark was kept by the FBO but during the FVO visit the CA informed the FVO audit team that in the future it will be kept by the CA and only handed out to the FBO to carry out health marking under the supervision of the CA.
- Bovine carcasses subject to *BSE* testing are only health marked after negative results are obtained.
- The FVO audit team confirmed that detained carcasses waiting for further actions before declaring the meat fit for human consumption were not health-marked.
- Carcasses of animals declared fit for human consumption after on farm slaughter are health marked with a square health mark.

Conclusion

Health marking was applied in line with the requirements of Article 5 of Regulation (EC) No 854/2004.

5.2.8 Animal welfare at the time of slaughter or killing

Legal requirements

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

Audit findings

The CA has developed animal welfare checklists to support the animal welfare checks done by the OV during ante-mortem inspection. Different areas such as animal transport, unloading, lairage and stunning are detailed for verification.

An on farm emergency slaughter procedure had been put in place and the old emergency slaughter facility had been dismantled. The procedure involves the use of two vehicles (one refrigerated) with two slaughterhouse butchers and an OV travelling to the farm to carry out the procedure. The CA stated that 58 animals had been subject to on farm emergency slaughter during 2012.

Observations:

- In addition to the daily animal welfare checks the FVO audit team noted that animal welfare was included within the scope of audits carried by the CA.

- Animal welfare checklists were only available for bovine and porcine animals. According to the OV small ruminants were also subject to daily animal welfare checks but these checks were not documented. In the new State owned slaughterhouse these checks had just started to be documented on the day of the FVO visit. In the old State owned slaughterhouse daily animal welfare checks were documented in a satisfactory manner, identified shortcomings and corrective actions were taken. In the new State owned slaughterhouse in spite of the lack documented daily checks the OV had in the past identified issues regarding unsatisfactory electrical stunning of pigs which had been addressed satisfactorily.
- The FVO audit team noticed that animals were handled and stunned satisfactorily in the slaughterhouses visited. Spare equipment stunning was available as a back up in case the primary stunning equipment failed.

Conclusion

The system of official controls regarding animal welfare is capable of ensuring that the animal welfare requirements of Regulation (EC) No 1099/2009 are met.

5.2.9 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

In response to recommendation 10 of report 2009-8278: "To ensure compliance with criteria for raw sheep and goat's milk laid down in Section IX of Annex III to Regulation (EC) No 853/2004" the CA stated that "*The microbiological criteria of milk for raw sheep and goat milk have been drawn up. By the end of the first quarter 2011, it is envisaged that farms will either be approved or ordered to cease their operations.*"

The official controls on bovine dairy holdings are carried out by one dedicated veterinary officer and one Assistant Veterinary Support Officer (one additional post vacant) covering all the 119 Maltese bovine dairy holdings according to established frequencies. The frequency of inspection is based on past history and established risk; good farms with low risk are inspected once every year, intermediate farms twice annually and poor performers with higher risk three to four times annually. The Maltese farms are relatively small with only 10 larger holdings having more than 75 milking cows.

The official controls on ovine/caprine holdings are at the moment carried out by one veterinary officer (one additional post vacant) assisted by two Assistant Veterinary Support Officers. All ovine/caprine farms are tested twice annually for *Brucellosis* (last positive case found in 1996). Malta has been free of bovine TB since 1992.

Observations:

- The official controls in bovine dairy holdings were carried out in accordance with the established frequencies. The controls were carried out using checklists and covered both

animal health, animal welfare and hygiene requirements for raw milk production.

- All bovine raw milk is sent to one dairy establishment where checks for Total Bacteria Counts (TBC), Somatic Cell Counts and inhibitors are carried out in accordance with the raw milk requirements. The OV was provided with copies of the test results.
- The dairy establishment had procedures in place to ensure compliance with the raw milk quality parameters in a timely manner. Any breaches regarding inhibitors were immediately reported to the CA for further action and the CA also received copies of warning letters sent to the producers.
- One example was presented of corrective action taken when a test for inhibitors in the milk silo had been found to be positive. This included documentation verifying that the milk in question had been sent for incineration.
- Due to the staff shortage it was only possible to cover 50% of the 290 cheeselet producers with more than 10 ewes/goats in 2012. The controls in the holding visited were carried out using checklists and covered both animal health, animal welfare and hygiene requirements for production of cheeselets.
- There are no samples of raw milk collected and checked for compliance with the raw milk criteria (TBC and inhibitors) in any of the ovine/caprine holdings producing cheeselets despite the guarantees provided in response to recommendation 10 of report 2009-8278.
- Only the ovine holdings supplying one approved dairy establishment were checked for TBC and inhibitors at reception. Each delivery was tested but no calculation of rolling geometric average was performed. However, the TBC results seen during the visit to this establishment were generally very low (around 100 000 cfu/ml) and well below the limit of 1.5 million cfu/ml.

Conclusion

The official controls on dairy holdings and in approved dairy establishments are generally able to ensure compliance with the EU requirements. However, despite the guarantees provided in response to recommendation 10 of report 2009-8278 it is still not ensured that raw sheep and goat's milk comply with the requirements of Regulation (EC) No 853/2004.

5.2.10 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 issued on 03/12/2012 a new SOP with the title: "***Reporting of Official Controls***" (ref. SOP/VRD/001/2012) which came into effect on 01/01/2013. The purpose of this SOP is to provide a generic template for the preparation of reports when carrying out official controls as required by Article 9 of Regulation (EC) No 882/2004.

Observations:

- Documentation relating to the approval of establishments and reports of the official controls

carried out were available in all the establishments visited.

Conclusion

The documentation in relation to official controls is generally in line with the requirements in Article 9 of Regulation (EC) No 882/2004.

5.2.11 Animal by-products

Legal requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the OV carries out inspection tasks, including ABP. Annex II to Regulation (EC) No 1774/2002 sets out the requirements for the collection and transport of ABP, including requirements for identification, records and the use of commercial documents.

Audit findings

All the ABP was collected in marked containers and transported directly to an incinerator for destruction. Category 2 and 3 ABP was in most cases treated in the same way as category 1 (Specified Risk Material, SRM) and sent for incineration. The official controls also included controls on the collection and handling of ABP in the approved establishments.

Conclusion

The collection, transport and identification of ABP is in line with the EU requirements.

6 Overall Conclusions

Although some significant improvements have been made since the 2009 FVO audit this FVO audit found that the Maltese authorities have failed to deliver on some of the guarantees and commitments provided by the Maltese authorities to DG(SANCO), especially in relation to the old State owned slaughterhouse.

The officials met were competent and sufficiently trained and skilled but the CCA does not have sufficient powers to enforce the hygiene requirements in the old State owned slaughterhouse. The maintenance and operational hygiene problems identified could pose a serious public health risk.

7 Closing Meeting

A closing meeting was held on 31 January 2013 with the CCA, the Veterinary and Phytosanitary Regulation Department. 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.

N°.	Recommendation
1.	To continue the efforts to recruit enough official staff to implement the programme of official controls as required by Article 4, point 2(c) of Regulation (EC) No 882/2004.
2.	To bring the approval procedure fully in line with the requirements in Article 31, point 2 of Regulation (EC) No 882/2004.
3.	To ensure that the official controls are carried out regularly, on a risk basis taking into account the food business operator's past record as regard compliance or the reliability of own checks as required by Article 3(1) of Regulation (EC) No 882/2004.
4.	To ensure that the official controls are carried out in accordance with the documented procedures that have been established in line with Article 8 of Regulation (EC) No 882/2004.
5.	To ensure that appropriate action is taken when non-compliances have been identified to ensure that the operator remedies the situation as required by Article 54 of Regulation (EC) No 882/2004.
6.	To carry out a detailed analysis of the structural, maintenance and hygienic status of the old State owned slaughterhouse in order to establish a detailed and realistic action plan with clear deadlines so that the establishment can be brought fully in line with the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 in a timely manner.
7.	To ensure that cutting and boning of meat in the two State owned slaughterhouses is carried out fully in line with the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004.
8.	To ensure that food business operators comply with the relevant requirements of Regulation (EC) No 2073/2005 in order to ensure that the microbiological criteria can be met. When necessary the food business operator must conduct shelf-life studies in line with the requirements in Article 3(2) of the Regulation.
9.	To ensure compliance with criteria for raw sheep and goat's milk laid down in Section IX of Annex III to Regulation (EC) No 853/2004.

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=2013-6860

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. 1774/2002	OJ L 273, 10.10.2002, p. 1-95	Regulation (EC) No 1774/2002 of the European Parliament and of the Council of 3 October 2002 laying down health rules concerning animal by-products not intended for human consumption
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

Legal Reference	Official Journal	Title
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
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. 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