FINAL REPORT OF A MISSION
CARRIED OUT IN GREECE
FROM 12 TO 16 FEBRUARY 2001
IN ORDER TO EVALUATE THE OPERATION OF CONTROLS
OVER THE PRODUCTION OF
MEAT PRODUCTS, MEAT PREPARATIONS, MINCED MEAT
AND PROCESSED CASINGS
ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

Nomos/nomi – Prefectural veterinary service(s)
CA – Competent Authority
GDVS - General Directorate of Veterinary Services
CCA – Central Competent Authority
HQ – Headquarters
BIP – Border Inspection Posts
FVO – Food and Veterinary Office
CVO – Chief Veterinary Officer
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1. INTRODUCTION

The mission took place in Greece from 12\textsuperscript{th} to 16\textsuperscript{th} February 2001. The mission team comprised two inspectors from the Food and Veterinary Office (FVO).

The mission was undertaken as part of the FVO's planned mission programme.

The inspection team was accompanied during the whole mission by a representative from the central competent authority (CCA).

An opening meeting was held on 12 February 2001 in Athens with the central competent authority, the Ministry of Agriculture, General Veterinary Directorate, Directorate of Veterinary Public health. At this meeting, the inspection team confirmed the objectives of, and itinerary for, the mission, and additional information required for the satisfactory completion of the mission requested.

2. OBJECTIVES OF THE MISSION

The objective of the mission was to evaluate the performance of the competent authority in respect of controls over the production of meat products, meat preparations, minced meat and processed casings in the framework of Council Directives 77/99/EEC, 92/118/EEC and 94/65/EC. This was the first mission undertaken to Greece for this purpose. It formed part of a wider series of missions to all Member States and certain third countries evaluating control systems and operational standards in this sector.

In pursuit of this objective, the following sites were visited

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<td>Meat product plant</td>
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<td>Casings plant</td>
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<td>Meat product (non industrial capacity) plant</td>
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3. LEGAL BASIS FOR THE MISSION

The mission was carried out under the general provisions of Community legislation and, in particular:

Council Directive 77/99/EEC on health problems affecting the production and marketing of meat products and certain other products of animal origin 1,

Council Directive 94/65/EC of 14 December 1994 laying down the requirements for the production and placing on the market of minced meat and meat preparations2,


In addition, compliance with the following Community legislation was also assessed:


4. BACKGROUND

4.1. Summary of previous mission results

Various missions have been carried out in Greece. They include the following:

- DG(SANCO)/1063/2000, milk and milk products
- XXIV/1470/1998, animal welfare during transport

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1 OJ No. L 26 v. 31.1.1977 p. 85
3 OJ No L 62, 15.03.1993
4 OJ No L 038, 12.02.1998, p. 10
5 OJ No L 013, 16.01.1997, p. 18
• DG(SANCO)/1133/2000 production of poultry meat

• DG(SANCO)/1192/2000, controls over the production of fresh meat (porcine)

The reports of these missions are, or will be available under their specific reference numbers on the Health and Consumer Protection Directorate-General’s Internet site at:


In the reports of the previous missions a number of deficiencies have already been identified, relating in particular to weaknesses in supervisory systems and the documentation relating to these systems. A recommendation to correct this situation was made in the report DG(SANCO)/1133/2000. Similar recommendations of relevance for this mission have been made in relation to the following points:

• Approval procedures:

to ensure compliance with the requirements of the Directive 64/433/EEC, to re-evaluate all approved establishments and correct the deficiencies found within a short delay (XXIV/1512/1998)

• Veterinary supervision:

to ensure the veterinary presence in the establishments is in compliance with the requirements of the Directive 64/433/EEC, and to make serious efforts to recruit and train the necessary staff (XXIV/1512/1998); to provide an adequate level of veterinary supervision in meat premises in order to comply with the requirements of Directive 64/433/EEC (SANCO/1192/2000)


to correct differences in supervisory effort between different nomi and establishments (XXIV/1512/1998)


to provide adequate veterinary resources in order to put in place effective control systems to ensure that the standards laid down in the legislation can be met (SANCO/1192/2000)

• Training

to organise training of the veterinary staff and plant personnel

• Traceability and trade documentation

Greater emphasis should be put on the development of systems which allow better traceability (XXIV/1512/1998)
4.2. Follow-up

As stated in mission report SANCO/1192/2000, the ongoing developments in the red meat sector on the basis of the recommendations made in the mission report XXIV/1512/1998 have been discussed with the Greek Authorities.

**Approval conditions of the establishments:** The central competent authority has insufficient resources to review all the EU approved fresh meat establishments in order to verify compliance with the requirements of EU legislation.

Since the last FVO fresh meat mission (XXIV/1512/1998) the central competent authority has visited some EU (and non-EU approved) slaughterhouses. Some of the reports of these visits were available.

The CCA pointed out the difficulties faced by the local veterinary authorities (prefectures) in closing down slaughterhouses (generally owned by the municipalities) in some regions (remote areas, islands), where there is the need to slaughter a limited number of animals. Nevertheless the local authorities have closed down a number of these establishments (about 40).

The CCA stated that there are still some non-EU approved slaughterhouses where the number of animals slaughtered exceeds the limits set down in Article 4 of Council Directive 64/433/EEC.

**Veterinary supervision:** A Circular was sent out in June 2000 to Directors of the veterinary services in the Prefectures to give comprehensive instructions on the performance of veterinary supervision in fresh meat establishments.

Due to the lack of resources the follow-up carried out by the central veterinary service in order to assess the implementation of these guidelines has been limited to some regions.

**Training of veterinary staff:** Seminars on hygiene were organised by the CCA with involvement of the meat training schools (Athens and Thessaloniki) belonging to the Ministry of Agriculture. Information on attendance and content of these seminars was given to the mission team.

**Health marking:** Instructions to the local veterinary services have been issued by the CCA in order to ensure that health marking is performed according to the provisions of the EU legislation.

The central competent authority declared that the national health mark is still used in EU approved establishments because the consumers prefer meat bearing the national health mark as a guarantee that it has been produced locally.
4.3. Production and trade information

Data related to production and trade exchange have been requested from the CCA and are still awaited (deadline 7 March 2001).

5. MAIN FINDINGS

5.1. Legislation

The relevant Community legislation has been transposed into Greek legislation in the following legal acts:


5.2. Competent Authorities

5.2.1. Management structure

There are no practical changes in the structure and organisation of the competent authorities from that described in previous mission reports.

However, the mission team was informed that, according to the Law no 2741/99 of 28 September 1999 a new authority to deal with food controls has been created. This authority, called Ενιαίος Φορέας Ελέγχου Τροφίμων (Ε.Φ.Ε.Τ.), “Integrated Service for Food Inspection”, under the Ministry of Development, is responsible for the production, trade and retail of processed food. Responsibility for primary production stays with the Ministry of Agriculture. The new authority is currently not operational due to the lack of secondary legislation concerning the separation of tasks between the Ministries involved, and the lack of staff. The mission team was informed that no time limit could be given for the new authority to become operational and that in practice all food supervision is still under the Ministry of Agriculture.

As mentioned in report DG(SANCO)1192/2000, the CCA (Directorate General of Veterinary Services) and local competent authorities (prefectural veterinary services) are accountable to different government administrations (the Ministry of Agriculture and the Ministry of Interior respectively). There is no direct line of command between the central and local levels of the veterinary administration. This statement, however, was questioned by the CVO during the initial meeting of the current mission. He insisted that there is a line of command, and the prefectures have to implement instructions issued by the CCA, but due to a lack of co-ordination it is difficult to check if this is done.
During the mission (SANCO)1192/2000, the mission team was informed that there was a draft law to re-establish the former regional veterinary inspectorates and develop a more direct line of command. This law was supposed to be promulgated by the Parliament at the end of 2000. This, however, has not occurred yet, and the CCA indicated the first semester of 2001 as a possible time.

5.2.2. Independence

The Staff Regulation for staff employed by the government administrations does not allow employees to take up other duties unless special permission is granted. The veterinary staff at the central level and the staff of the BIPs are paid directly by the Ministry of Agriculture. The veterinary staff of the prefectures (nomi) are paid by the Ministry of Interior.

5.2.3. Financial resources

The CCA confirmed that the budget of the veterinary service is still 6 billion drachmae (1.8 million €), as indicated in the previous report, including disease eradication. This budget can be increased in case of disease outbreaks. The CCA expects to have additional funds allocated in relation to BSE controls.

5.2.4. Personnel resources

Central level.

The problems with understaffing of the CCA, described in previous FVO reports, remains. The division dealing with fresh meat and meat products/preparations has 2 permanent officers and two temporary agents. Some staff are employed for a period of 8 months only.

The CVO informed the mission team that 15 new veterinary posts have been allocated for the CCA by the Ministry. They are supposed to be filled in April - May 2001. Six of these are foreseen for public health matters.

Local level (prefectures)

There are no precise figures available in the HQ concerning the number of staff in the Prefectural veterinary services.

In the three Prefectures visited by the mission team the situation was as following:

- In Korinthos, there are 12 veterinary officers and 12 assistants (the latter for the animal health purposes only). Five veterinarians are dealing with public health matters. They are responsible for the supervision of 3 slaughterhouses (one of them low capacity), 1 cutting plant (low
capacity), 2 meat product establishments, 1 fishery product establishment and 7 milk product establishments (4 of them small scale).

- In Athens Central, there are 8 veterinary officers, supervising a total of 60 establishments (no slaughterhouses). The CCA stated that the staff situation in this Prefecture is particularly difficult – it requires great effort from the staff to meet basic needs.

- In Thessaloniki, there are 58 permanent veterinary officers and 6 temporary agents, 32 of them dealing with public health purposes, including BSE. They are responsible for the supervision of 160 food establishments of all kinds and for new approvals (15-20 new approvals granted in 2000). It was explained to the mission team that, from the point of view of staffing, the Prefecture of Thessaloniki enjoys the best situation in the country, due to the availability of the veterinarians in this town, in which the Veterinary Faculty is located.

5.2.5. Recruitment and training of the veterinary staff

As mentioned in the mission report DG(SANCO)/1192/2000, there has been no recruitment of permanent veterinary personnel for more than ten years (additional information requested from the CCA, deadline 7 March 2001).

The staff is mainly trained locally under the responsibility of the prefectures. At the central level, two seminars on animal health are planned. Two officials from each prefecture will participate.

There has been training for fresh meat, milk and fishery products, but none so far in relation to the areas covered by this mission.

In the Prefectures visited, the following was noted:

- In Korinthos, there is no formal training programme for the veterinary staff, only informal meetings to discuss actual problems.

- In Thessaloniki, training in HACCP was carried out for the veterinary personnel: 3 one-week courses for 20 people each during November/December 2000. New training courses are dependent upon financial resources.

5.2.6. Legal/enforcement powers

The implementation of Presidential decrees is under the responsibility of the CCA.

The responsibility for the correct application of this legislation in the establishments falls to the prefectural veterinary services in the 54 Prefectures.
In practice, there are no routine co-ordination meetings between the CCA and the Prefectures. Two meetings related to HACCP were held last year. Meetings to address specific problems are organised ad hoc.

The CCA does not carry out inspections of the Prefectures. Concerning establishments, there are sporadic visits in relation to some new approvals. Only one veterinary inspector is available for this purpose, both for meat products and fresh meat establishments. 32 visits were carried out in 2000.

Routine inspections of the establishments are performed by the Directors of the Prefectural veterinary services.

5.2.7. Prioritisation of controls

The mission team was informed, that the following items are priorities:

- disease eradication programmes
- improvements in milk establishments
- improvements in slaughterhouses.

5.2.8. Documentation of controls

Controls at central level

As mentioned above, 32 on-the-spot visits in the establishments (fresh meat, meat products) were performed in 2000. The mission team was told that the reports are not produced at every visit, but only in the case of serious findings.

Control at local (prefecture) level

An instruction has been sent by the CCA to the official veterinarians requesting record keeping according to a prescribed model. The mission team has seen these records in the establishments visited. They contain general descriptions of the problem identified, but no information about corrective action, deadlines, follow up, etc. (see section 5.3.2).

5.2.9. Laboratory service

There are 17 official laboratories and 2 Veterinary Institutes under the General Directorate of the veterinary Services. These laboratories are supposed to carry out examinations of official samples.

There is no reference laboratory for meat products and meat preparations. Such reference laboratories exist only for residues and milk products.
5.2.10. Import controls

There are 12 BIPs in Greece, which are under control of the Animal Health department of the General Directorate of Veterinary Services.

Fresh pig meat is imported mainly from Holland, Denmark, France and other Member States (Spain, Germany). There is no imports of fresh pig meat from third countries.

5.2.11. Food safety controls

Zoonosis controls are under the Animal Health Department of the General Directorate of Veterinary Services. Directive 92/117/EEC is implemented in Greece as Presidential Decree 402/94.

The following zoonoses and pathogens are required to be notified: Bovine TB, Brucellosis, Salmonellosis, Trichinellosis, Campylobacteriosis, Echinococcosis, Listeriosis, Rabies, Toxoplasmosis, Yersiniosis.

A body under the Ministry of Health collects data regarding human cases. There is co-operation between the General Directorate of Veterinary Services and the Ministry of Health. However, the GDVS has access only to data regarding veterinary cases.

The representatives of the GDVS believe that data concerning human cases are communicated to the veterinary services of the Prefectures.

National programmes to respond to outbreaks are available for Brucellosis (bovine, ovine and caprine) and TB (bovine).

5.3. Veterinary supervision

5.3.1. Approval of the establishments

Approval procedure

Approval is granted at local level by the veterinary service of the Prefecture. The approval procedure is the following:

- written application to the Director of the Prefectural veterinary service
- inspection of the establishment by the veterinary service to check compliance
- the Director issues a “licence to operate” and informs the CCA

The role of the CCA is normally to attribute a veterinary approval number to the establishment, on the basis of the dossier from the
Prefecture. In some cases the CCA carries out an on-the-spot inspection in an establishment prior to approval, e.g. in cases where Community funds have been involved.

Lists of approved establishments

The mission team received two different lists for meat products and two different lists for meat preparation/minced meat establishments. The first lists, as published on the official web site of the Ministry of Agriculture (www.minagric.gr/greek/2.3.2.html), show the approved establishments by approval number. The second lists show the establishments listed by Prefecture (Nomos).

These lists do not seem to correspond to each other. On the list of meat product establishments, listed by prefectures, there are 9 establishments, approved according to Art. 8 of the Presidential Decree 204/96 (corresponding to the Article 8 of Directive 77/99/EEC – industrial meat products establishments), which do not have an approval number. None of the establishments approved according to Art. 9 of the Presidential Decree 204/96 (corresponding to the Article 9 of Directive 77/99/EEC - establishments without an industrial structure or production capacity) were granted an approval number. Moreover, on the list of establishments by prefectures there are only 51 industrial meat product establishments, compared to 81 on the list by approval number.

Observations on the spot

During the visits to the establishments it was noted, that in a number of cases, approval was granted to establishments with serious layout deficiencies, e.g. cross-over of production lines and lack of rooms required in EC legislation. It was explained that, until 1994, according to the previous legislation, no evaluation of blueprints was required prior to approval.

One meat product establishment without an industrial capacity and one casing plant were granted national approval only (national health marks and national approval numbers).

In the above mentioned meat product establishment, meat from a non-approved cold store was found.

The files concerning approval in the establishments were generally not complete.

5.3.2. Controls in the establishments

Documentation and effectiveness of the controls
The frequency and length of the veterinary visits was satisfactory, with the exception of one establishment, producing cut meat, minced meat and meat preparations, where visits only took place once a week.

The documentation of the controls varied between different nomi. In the Nomos of Central Athens, the OV produced a written report every month, according to a standardised form supplied by the CCA. In the Nomos of Thessaloniki, the OV carried out the checks according to a questionnaire prepared by the Prefectural veterinary directorate, but produced a report only in case of serious deficiencies. In the Nomos of Korinthos, the reports were also produced only in case of serious deficiencies. In a number of cases, the deficiencies identified by the mission team had not previously been noted by the OV.

Where the deficiencies were noted by the OV, documentation of corrective action, deadlines for improvement and follow-up were unsatisfactory or non-existent. For example, in one establishment the same problems were mentioned by the OV in January 2001 as in August 2000, i.e. no corrective action had apparently been taken between the two reports.

In one non-industrial meat processing plant, the mission team noted that the cannery was not supervised at all. The OV did not carry out any of the checks required by the Directive 77/99/EEC.

In one minced meat establishment it was noted that the official sampling was not performed according to the requirements of the Directive 94/65/EC (pooled samples only, not taken on a regular basis).

The mission team was told that the OVS are supervised by the Directors of the Prefectural veterinary services (or Heads of Public health divisions), but in none of the establishments/Nomi visited by the mission team was any form of written evidence of these supervisory checks presented.

As mentioned before, there are no routine checks by the CCA of the establishments, except in special situations.

Health marking

In a number of cases, a mark indicating the Greek origin of the product, oval in shape and similar to the Community health mark was used.

In one case, an oval health mark with the text “Greece / est. no / Inspected” was seen.
Boxes with pre-printed health marks were used in a number of establishments. No control over these health marks could be demonstrated.

In one case, both national and EC-health marks were applied to frozen minced meat in consumer packaging.

In one establishment, printing of labels with health marks was undertaken with the authorisation of the Veterinary services. However, there was no veterinary supervision of their use afterwards. In another establishment, located in the same Prefecture and supervised by the same OV, the printing of labels was undertaken without the authorisation of the Veterinary service. The reason given was lack of time within the service. The company keeps its own computerised records, but there was no evidence that these records are checked by the OV.

**SRM-controls**

The CCA has distributed the national transposition of Commission Decision 2000/418/EC regulating the use of risk materials as regards transmissible spongiform encephalopathies, and amending Decision 94/474/EC, together with a detailed instruction to all the Nomi in Greece. This documentation, however, was not available in all the establishments visited. In one establishment visited, the OV told the mission team that she did not redistribute this documentation to the plant concerned due to the fact that they only receive boxed frozen beef meat. In this plant, however, the management has received the instruction via the producer’s association.

The argument that the plants received only frozen boxed meat and were therefore not concerned by the instructions was repeated in all the plants visited.

5.3.3. **Scrutiny of own-checks**

The evidence of the supervision of own-checks system by the official service was in principle satisfactory. A number of deficiencies were found:

- In two establishments, the OVs were not aware that the company kept records of the use of the health marks.

- In one establishment, the complete lack of own-checks on canning and canned products, as required by Directive 77/99/EEC, had not prompted any action by the OV.

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6 O.J. L 158 of 30.06.2000
• In minced meat/meat preparation establishments, the results of the microbiological checks on minced meat were unsatisfactory at several occasions, but no corrective action had been taken. The OV countersigned the results but did not take action.

• In two establishments, rodent baits were present in the processing rooms without any reaction from the OV.

5.3.4. Certification and trade documentation

Most of the establishments visited did not export. In one establishment exporting to Romania and Cyprus, the following remarks were made:

• Copies of the certificates bore the original signature and stamp of the veterinary services.

• In a certificate for Romania (model required by the Romanian services) it was stated that “the animals comes from the herds free from any infectious diseases”.

• In many cases, incoming trade documents (Greek and Spanish) did not contain the required information concerning time of freezing.

5.3.5. Traceability

The system was checked in two establishments visited. In one establishment, the traceability system allowed tracing back products to incoming meat. In the other, traceability was related only to the batch (one day’s production).

5.4. Establishments

The mission team visited 2 meat preparation plants, 1 minced meat plant, 2 meat product plants, 1 meat product plants without industrial capacity, 1 casing plant.

5.4.1. Structure and layout

In all establishments, except one, there were significant layout problems, due to cross-over of production lines and lack of rooms required in EC legislation.

5.4.2. Maintenance and cleanliness

Maintenance problems were mostly minor and would be easy to rectify: some rusty equipment, paint over rust, leaking pipes and chilling units. Damaged poor quality floors are a more general problem.

Cleanliness was satisfactory in all the plants visited.
5.4.3. *Operational hygiene*

In one establishment, risks of contamination of products were identified in several areas (plastic trays put directly on the floor, condensation, splashing on final exposed product, presence of birds in the production areas, dirty equipment, equipment damaged and not easy to clean, dirty water in two pasteurisers, no clear separation between clean and dirty containers in the washing room, dust in ventilation system, unhygienic removal of packaging material).

In two establishments an unhygienic removal of boxes prior to chopping frozen meat was noted (wooden pallets and removal of boxes in the same room in which fresh meat is handled).

Condensation in several cold stores and production rooms, with risk for contamination of unprotected products, was noted.

In one establishment, diverse rubbish (condemned half rotten products, spare ribs from test production, left over minced meat, sausages, etc) was found in a cold store.

5.4.4. *Own-checks*

**Potable water control**

The checks were performed according to Directive 80/778/EC. Potable water control was in principle satisfactory. However:

In one plant, the residual chlorine was not deactivated (examination results all microbiologically negative). In another establishment, no results for water examination were available for the year 2000. It was explained that this was due to co-operation problems with the laboratory working under the Ministry of Health, and appointed to carry out water examinations, which refused to accept samples.

**Temperature control**

In one establishment, there were no records of temperature controls available, including the heat treatment of meat products. Questioned on temperature parameters for the production of canned products, the manager referred to the tradition within the family.

**Pest control**

In one large plant, pest control was completely unsatisfactory. Birds were seen flying in the processing room over open pasteurisers, in which water was visibly contaminated.

**Medical certificates**
Two models of the medical certificates (medical booklets) were seen by the mission team. In the new model, the obligation to report sickness to the superior is clearly mentioned.

In one establishment operative health issues were checked in depth. It was noted that there was a compulsory health training programme, that the foreman was responsible for the hygiene of his staff, and that a programme of bacteriological checks of the personnel's hands was in place.

Training of the staff

The programme was checked in three establishments visited and was found satisfactory.

6. Conclusions

6.1. Competent authorities

Council Directives 77/99/EEC and 94/65/EC appear to have been transposed directly into the Greek legislation.

The structure of the Greek Competent Authority has not changed since the last FVO mission in September 2000 (SANCO/1192/2000). There is no direct line of command between the central authority and the prefectures. The CCA office dealing with meat is understaffed (two permanent veterinary posts only) and cannot carry out any routine inspections, with the exception of some of the new approvals. There is no written procedure for prioritisation of controls.

There is a draft law re-establishing the former regional veterinary inspectorates (7 in the past, 13 proposed now) and introducing some direct line of command. This law was expected to pass through parliament at the end of year 2000, but this has been delayed.

The CCA has been promised 15 new veterinary posts, of which 6 are for veterinary public health matters. These posts are expected to be filled in April-May 2001.

A law establishing a new body involved in food checks has been passed in September 1999. This body, the Integrated Service for Food Inspection, working under the Ministry of Development, will deal with all processed foods and retail trade. The new authority is still not operational due to a lack of secondary legislation (separation of tasks between the existing and the new authorities) and lack of staff.

The veterinary authorities in two prefectures (nomi) visited (Thessaloniki, and Korinthos) appeared to be sufficiently staffed and properly organised. In the third prefecture, Athens Central, the staff situation appeared insufficient.
6.2. Veterinary supervision

6.2.1. Approval of the establishment

A number of establishments have been approved with significant structural deficiencies.

Many establishments are not approved according to EC legislation, and the lists of approved establishments are incomplete and confusing. One cold store seems not to be approved at all.

6.2.2. Controls in the establishments

The frequency and length of veterinary supervision visits to establishments was satisfactory. There is written evidence of the supervisory activities. However, outside the Central Athens prefecture, reports were only produced in case of serious deficiencies. In a number of cases, deficiencies identified by the mission team had not been noted by the official services. The documentation concerning follow up of the checks, deadlines, corrective actions and supervision of the local official services by a higher level was insufficient or missing.

6.2.3. Scrutiny of own checks

Due to a number of deficiencies noted, this was not completely satisfactory.

6.2.4. SRM - checks

Concerning SRM checks, only de-boned bovine meat was used in all establishments visited. The CCA has distributed the documentation related to SRM removal (implementation of Commission Decision 2000/418/EC and instruction) to all prefectures. This documentation, however, was not present in some of the plants visited.

6.3. Establishments

In all plants visited, except one, significant problems with the structure and layout were noted. In three plant, hygiene problems with risk for contamination of the products were noted. Minor maintenance problems were noted in all plants visited, except the casing plant. Systems of own checks were in place in all establishments visited.

In one non-industrial meat processing plant, the cannery did not fulfil any of relevant EC requirements

The mission team experienced a positive attitude to further improvements from the veterinary staff of the prefectures and the management of the plants visited.
7. **CLOSING MEETING**

A closing meeting was held on 16 February 2001 with the CCA. At this meeting, the main findings and conclusions of the mission were presented by the inspection team, and accepted by the CCA.

8. **RECOMMENDATIONS**

8.1. **To the competent authorities of Greece**

8.1.1. To review the existing approvals of establishments in order to confirm compliance with Community legislation, and to ensure that the establishment operators take any necessary upgrading action.

8.1.2. To improve the veterinary supervision of establishments by developing a uniform documented system of reporting and follow up of corrective actions.

8.1.3. To take action in order to establish a documented system for internal control within the Competent Authority.

8.1.4. To take action to ensure that the establishment operators correct the deficiencies identified in the establishments visited and to ensure that similar deficiencies in all other approved establishments are corrected.

8.1.5. To advise the Commission on progress with the setting up of Е.Ф.Е.Т., the Integrated Service for Food Inspection.

An outline plan describing the action to be taken to respond to the findings and conclusions of the mission, and to implement the recommendations made in points 8.1.1 to 8.1.5, should be provided to the Commission Services within three months of receiving the final report. This plan should include timetables for the completion of action required.

8.2. **To the Commission Services**

8.2.1. To review the action plan requested from the Greek authorities against the conclusions and recommendations contained in the report.
ADDENDUM

In their letter of 25 April 2001, reference 361468 (DG SANCO ref. A/51242), the Greek authorities provided a number of comments on the draft report's recommendations.

Recommendation 8.1.1. The Greek authorities indicated that, prior to the mission, in October 2000, they issued guidelines and instructions for re-examination of the approvals of all meat establishments. The new lists are currently being prepared and, once finished, a copy will be provided to the Commission.

Recommendation 8.1.2. The Central Competent Authority (Directorate of Veterinary Public Health) has issued instructions to the official veterinarians to keep records according to a prescribed model. The CCA has requested the Prefectures to keep specific records of corrective measures, deadlines and follow-up measures.

Recommendation 8.1.3. The Greek authorities indicated that this issue is currently being discussed within the competent services.

Recommendation 8.1.4. The Greek authorities provided information concerning action taken by the competent prefectural authorities in relation to the establishments where deficiencies were found by the mission team.

The Greek authorities did not provide any comments in relation to Recommendation 8.1.5.