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FINAL REPORT OF A MISSION

CARRIED OUT IN

MALTA

FROM 07 TO 11 DECEMBER 2009

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

A mission to Malta was carried out from 07 to 11 December 2009 in order to evaluate the follow-up action taken by the competent authorities (CA) with regard to official controls related to the safety of food of animal origin, in particular meat, milk and their products.

In response to the recommendations made in report DG(SANCO)/2007-7588 the CA provided an action plan which did not provide satisfactory guarantees to any of the 13 recommendations. Additional clarifications were requested, however, this information was not received.

Concerning the staffing situation of the central competent authority (CCA) progress was seen but the problem of appointing sufficient staff still exists.

Recommendations concerning registration and approval of establishments have not been sufficiently addressed and there are establishments in operation without a valid approval. Furthermore, animals continued to be slaughtered in the non-approved emergency slaughter facility of the red meat slaughterhouse (SH), which does not provide conditions compliant with the European Union (EU) requirements.

Progress was seen as 2 rabbit SHs were approved and some initiatives were also noted regarding the traditional Maltese on-farm cheese production but national legislation both for rabbit SHs and on-farm cheese producers will only be communicated to the Commission Services in the next few weeks.

Official controls based on risks were set up but the evaluation of establishments has had so far no impact on the inspection frequencies. In addition no evidence was seen regarding consistent follow-up inspections and appropriate action was not taken to ensure that food business operators (FBO(s)) remedy the situation.

The recommendations to rectify deficiencies in the State owned red meat SH were also not addressed resulting in serious non-compliances from the general and specific hygiene point of view. The slaughter result was not acceptable with visible faecal contamination on bovine carcasses.

Ante- and post-mortem inspections are still not in compliance with the Regulations.

Trichinella examination of pigs and horses has not been carried out for a period of over 2 years.

Controls of raw milk criteria concerning bovine milk were found to be satisfactory but the situation as regards small ruminants does, however, remain a concern.

The official controls were in general able to detect these deficiencies, however, enforcement when needed was not used.

Only very limited progress has been noted since the last mission in 2007 and none of the recommendations in relation to food safety controls had been addressed sufficiently. In the State owned red meat SH and the adjacent CP, the deficiencies in its operation have not been addressed resulting in serious non-compliances.

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

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ABBREVIATIONS AND DEFINITIONS USED IN THIS REPORT

Abbreviation	Explanation
AH	Animal Health
CA	Competent Authority
CCA	Central Competent Authority
CP	Cutting Plant
EC	European Commission
EU	European Union
FBO(s)	Food Business Operator(s)
FCI	Food Chain Information
FHVED	Food Health and Veterinary Enforcement Directorate
FVO	Food and Veterinary Office
HACCP	Hazard Analysis and Critical Control Points
MP	Meat Product
MRRA	Ministry for Resources and Rural Affairs
OV	Official Veterinarian
SH	Slaughterhouse
VRFCDD	Directorate General for Veterinary Regulation and Fisheries Conservation and Control

1 INTRODUCTION

The mission took place in Malta from 07 to 11 December 2009 as part of the planned mission programme of the FVO. The mission team comprised 2 FVO inspectors and was accompanied during the mission by representatives from the CCA, the Directorate General for Veterinary Regulation and Fisheries Conservation and Control (VRFCCD).

An opening meeting was held on 07 December with the CCA in Valetta. At this meeting, the objectives, itinerary, and reporting procedures were confirmed, and information complementary to that received in the course of the preparation of the mission was requested by the mission team.

2 OBJECTIVES OF THE MISSION

The objective of the mission was the evaluation of the follow-up action taken by the CA in response to the recommendations made in report DG(SANCO)/2007-7588 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,
- the implementation of these rules by FBOs.

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

In pursuit of these objectives, the mission itinerary included the following:

Competent authorities		Comments	
Competent authorities	Central	1	Opening and closing meeting
Food production / processing / distribution - activities			
SHs		2	One red meat (including its annexed unit) and one rabbit SH
Cutting Plant (CP)		3	
Meat products / Minced meat/meat preparation		2	
Milk processing plant		2	One on-farm cheese processing establishment
Cold store		2	One stand-alone, one annexed to a meat processing establishment

3 LEGAL BASIS FOR THE MISSION

The mission was carried out under the general provisions of Community 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 legal references are provided in Annex 1. Legal acts quoted in the report refer, where applicable, to the last amended version.

4 BACKGROUND

The previous mission to Malta with the same objectives was carried out from 21 to 24 May 2007, the results of which are described in report DG(SANCO)/2007-7588 – MR Final (hereafter referred to as report 2007-7588).

In response to the recommendations made in report 2007-7588 the CA provided an action plan which did not provide satisfactory guarantees to any of the 12 recommendations covered by the scope of this mission. Additional clarifications were requested, however, this information was not received.

Report 2007-7588 is accessible at: http://ec.europa.eu/food/fvo/ir_search_en.cfm.

5 FINDINGS AND CONCLUSIONS

5.1 COMPETENT AUTHORITY AND ORGANISATION

A detailed description of the CA can be found in the country profile for Malta which is accessible at: http://ec.europa.eu/food/fvo/country_profiles_en.cfm.

Legal requirement:

Article 4.1 of Regulation (EC) No 882/2004 requires Member States to designate the CAs responsible for official controls.

Findings:

Malta has a centralised veterinary service and the offices at central level are responsible not only for policy and co-ordination but also for the implementation of controls. In the report hereafter CA is also used for the Central Competent Authority.

The distribution of responsibilities amongst CAs remains as described in the previous report. The VRFCCD under the Ministry for Resources and Rural Affairs (MRRA) is the CA responsible for controls on the production of food of animal origin. The VRFCCD has the responsibility for the registration and approval of establishments under Regulation (EC) No 853/2004 including rabbit SHs and on farm cheese producers (see details in 5.3.1). The Food Safety Commission under the Ministry for Social Policy is responsible for the registration of all food businesses.

Conclusion:

The VRFCCD is clearly designated as the CA for the areas covered by this mission.

5.2 RESOURCES FOR PERFORMANCE OF CONTROLS

5.2.1 Legal basis for controls

Legal requirements:

Article 4 of Regulation (EC) No 882/2004 requires that the necessary legal powers to carry out controls are in place and that there is an obligation on FBOs to undergo inspection by the CAs.

Article 8 requires that the CA have the necessary powers of access to food business premises and documentation.

Findings:

The mission team was informed that the CA has the necessary legal power to carry out official controls and has access to food business premises and their documentation.

5.2.2 Staffing provisions and facilities

Legal requirement:

Article 4 of Regulation (EC) No 882/2004 requires the CA to ensure that they have access to a sufficient number of suitably qualified and experienced staff; that appropriate and properly maintained facilities and equipment are available; and that staff performing controls are free of any conflict of interest.

Findings:

In response to Recommendation 2 of report 2007-7588 “ To appoint enough official staff to implement the programme of official controls as required in Article 4(2)(c) of Regulation (EC) No 882/2004, and to provide for them training in accordance with Article 6 of Regulation (EC) No 882/2004” the CA indicated that “ *training of staff will be carried out through programmes developed by the Institute of Agriculture and the University of Malta. At present the Institute has been asked to formulate the necessary training programmes for support staff and different training programmes for further development of Veterinary Inspectors. To enable the Veterinary Regulation, Fisheries Conservation and Control Directorate to meet its obligations a call for a number of contracts of service is being developed to fulfil obligations.*”

Calls for veterinary positions were advertised by the MRRA every year for the Food Health and Veterinary Enforcement Directorate (FHVED) and to date only 50 % of the vacant positions have been filled. There have been in total 6 calls for candidates but since the previous mission only 2 veterinarians have been recruited. The FHVED still has vacant positions but some improvement was noted in relation to official controls over rabbit SHs and on-farm cheese producers.

The CA stated that certain laboratory analyses were not carried out due to a shortage of staff in the laboratory.

The mission team verified that training programmes were in place. The annual training programme for 2009 included audit training for 11 staff, of which 4 were from the FHVED. Furthermore, 5 veterinarians participated in the Better Training for Safer Food courses organised by the Commission Services.

Conclusion:

Staff is in general trained but staff shortages persist.

5.3 ORGANISATION AND IMPLEMENTATION OF OFFICIAL CONTROLS

5.3.1 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 and approval of food and feed business establishments, for reviewing compliance with conditions of registration and for the withdrawal of approvals.

Findings:

In response to Recommendation 5 of report 2007-7588 “To bring the approval procedure in line with Article 31 (2) (c), (d) and (e) of Regulation (EC) No 882/2004” the CA indicated that “*the approval procedure is in line with Article 31 (2) (c), (d) and (e) of Regulation (EC) No 882/2004. The establishments covered by Commission Decision 2004/439/EC of 29th April 2004 notified under document C(2004)1707 are continuously evaluated and the provisions of sub-articles (c), (d), and (e) are applied as necessary.*”

In response to Recommendation 6 of report 2007-7588 “To urgently approve the rabbit SHs and on-farm raw milk cheese producers as required in Article 4 of Regulation (EC) No 853/2004 or to register those that according to national law operate in the framework of Article 1(3) and (5) the CA indicated that *“the rabbit SHs and on-farm raw milk cheese producers requiring approval under Regulation (EC) No 853/2004 will be approved after the necessary inspections and improvements, where necessary, have been carried out. This approval will follow the implementation of the programme of official controls referred to in (2) above. The other producers are already registered and development of this registration remains on-going.* The CA also indicated that: *“an application system has been formulated for rabbit SHs slaughtering more than 50 heads per week and a call for veterinary inspector is announced to audit the premises that apply for approval. A similar call for 2 Inspectors to cover the on-farm raw milk cheese producers will be run simultaneously. These cheese producers that fall under the framework of Article 1 (3) and (5) and also those falling under Article 4 of Regulation (EC) 853/2004 all produce traditional cheeselets in small quantities normally within the family kitchen of the operators.”*

In response to Recommendation 7 of report 2007-7588 “To urgently ensure that only approved activities are performed in the establishments” the CA indicated that *“the activities performed in establishments are approved activities. Non-approved activities are dealt with in accordance to Regulation and are discontinued forthwith on detection.”* The CA also indicated that *“this is an on-going activity ensured by continuous inspections of all establishments and through market surveillance. Warning letters have been issued to inform establishments to discontinue any non-approved activities or productions. Follow-up inspections are planned to ensure that warnings have been adhered to.”*

The conditional approval of the dairy plant visited which was valid for 3 months had expired on 5 November 2009 and no further approval or prolongation was issued. The CA explained that there had been a delay for administrative reasons.

The approval document was not available in the red meat SH visited. In this SH significant deficiencies were identified regarding the application of general and specific hygiene requirements. Although according to the official list available on the internet this establishment is allowed to carry out slaughter of bovine, porcine, ovine, caprine animals and equidae, in the approved part only bovine and porcine animals are slaughtered. Small ruminants and horses are slaughtered in the non-approved emergency slaughter facility (Annex) which does not provide conditions compliant with the EU requirements. Small ruminants are regularly slaughtered in this Annex, however, during the General review mission in 2008 the CA stated that small ruminants are slaughtered on the modified pig line in accordance with the Halal rites but this is not the case.

The CP adjacent to this red meat SH is in operation without approval. The FBO stated that all cutting activities have been transferred to the designated cutting area 2 weeks before this mission. The staff in the cutting hall are butchers not employed by the FBO and not covered by the working procedures of the FBO. The CA stated that this is the situation which hampers the approval of this CP because its structure and equipment fulfils the EU requirements.

The CA has started to approve rabbit SHs. Two were approved in November 2009. In one fully approved establishment visited the FBO was given 6 months to rectify some important shortcomings after the approval (i.e. no water control, pasteurisation temperature is not recorded, no microbiological control of surfaces and equipment). The CA planned to approve the establishment for cutting with separation in time.

According to the CA another rabbit SH qualifies for approval and it is expected to be approved in 2010.

The CA informed the mission team about a plan of the Rabbit Meat Producers Organisation to

establish a new rabbit SH for their members including small producers. A specific limit for on-farm slaughter is being introduced by the draft national regulation for slaughtering of rabbits for human consumption for holdings rearing 49 does or less.

Data concerning the number of rabbits slaughtered and the number of classified on-farm SHs currently in operation is still not available to the CA.

Two on-farm cheese producers who also place their products on the market via retail shops were visited. One holding who kept 70 ovine animals and had on farm cheese processing facilities was registered by the Food Safety Commission and was under the supervision of the Health Inspectorate Services. The other holding with 4 sheep and one goat had no registration. It was explained to the mission team that the production took place in the kitchen of the owner.

None of the on-farm cheese producers have so far been approved – when needed and the CA had no clear overview about the number of facilities requiring approval. An official inspector started to visit and evaluate the farms in order to improve the situation for possible approval. The CA explained that they cannot carry out any formal approval before the national legislation is in force.

Conclusions:

Recommendation 5 has not been sufficiently addressed to be in line with Article 31 (2) (c), (d) and (e) of Regulation (EC) No 882/2004 as a procedure for granting conditional approval is not applied adequately.

Recommendation 7 was not addressed as establishments are still in operation without a valid approval.

Recommendation 6 has not been fully addressed as national measures for registration or approval of rabbit SHs and on-farm cheese producers are not in place.

5.3.2 Prioritisation of official controls

Legal requirement:

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 Community, imports into the Community and to products placed on the Community market.

Findings:

In response to Recommendation 1 of report 2007-7588 “ To draw up the official control for approved establishments taking into consideration the general obligations of Article 3 of Regulation (EC) No 882/2004 and Article 4(9) of Regulation (EC) No 854/2004” the CA indicated that “ *official control programmes for approved establishments in line with general obligations have been established. The present programme will be developed further depending on availability of Veterinary Inspectors and results of regular visits. We are concluding the recruitment of an expert to organise and co-ordinate the necessary control inspections and audits on the approved establishments. It is envisaged that this specialist will act instead of the Director for Food Health and Inspection until this post is filled.*”

In response to Recommendation 3 of report 2007-7588 “To urgently design and implement an official control programme for registered establishments as required in Article 4 of Regulation (EC) No 854/2004, in particular for those on-farm raw milk cheese producers selling to retailers and the 4 largest rabbit SHs” the CA indicated that “*the call for the contract of service is meant to source the*

necessary Veterinary Inspectors to cover both the on-farm raw milk cheese producers selling to retailers and the rabbit slaughter houses slaughtering more than 50 heads per week. Once these contractual services are in place the official control programme of the establishments concerned will be implemented. It is envisaged that this will be in place by end of October 2007. In addition the CA stated that “there is an ongoing recruitment of a specialist who will co-ordinate and enhance the present Veterinary Inspectors involved in the control programme for registered establishments.”

The CA has established a model for determining the frequency of official controls based on risk, which encompasses all the relevant criteria. The control frequency for 2009 as described in the official inspection programme is, however, based only on the type of activity performed and the full set of criteria has not yet been taken into account.

In one out of 3 establishments visited, that were approved for more than one year, the planned frequency was followed and in the others less official controls were carried out. The CA referred to the shortage of staff which prevented them from reaching the planned frequency, similarly to what was found during the previous mission. However, 2 of the official inspectors met were not aware of the contents of the official inspection programme for 2009 and thus did not know the minimum frequencies prescribed for their controls.

Official control of on-farm cheese producers registered by the Food Safety Commission has started and since 2008 an official veterinarian (OV) had visited 45 sheep and goat farms out of 371 .

Conclusions:

Recommendation 1 was not satisfactorily addressed as a system was set up for the evaluation of establishments encompassing all the relevant criteria but this system has so far had not been fully implemented.

Limited progress was seen concerning official control of registered establishments and measures to address Recommendation 3 have started.

5.3.3 Procedures for performance and reporting 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.

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.

Findings:

Procedures for staff carrying out official controls were still under development.

Reports were generally produced after official controls and in all cases the FBO was provided with a copy with the exception of the red meat SH.

In general check lists were used for official controls but in some cases they had not been updated to reflect the requirements of EU food hygiene legislation as described already in the previous report.

In most of the cases seen deadlines were given to rectify the deficiencies, but frequently no follow-up inspection was carried out to ensure that corrective action is taken and shortcomings persisted.

Conclusion:

Although some progress can be noted in relation to the performance of control activities procedures are not complete, follow-up was not effective and there was a lack of corrective action taken which is contrary to Article 8(3) of Regulation (EC) No 882/2004.

5.4 ENFORCEMENT MEASURES

5.4.1 Measures in the case of non-compliance

Legal requirement:

Article 54 of Regulation (EC) No 882/2004 requires a CA who identifies non-compliance to take appropriate action to ensure that the operator remedies the situation.

Findings:

The CA identified a number of shortcomings and serious non-compliances (see point 5.7) no evidence was seen regarding enforcement of corrective action and a clear documented follow-up was frequently absent.

Conclusion:

Although several shortcomings and serious non-compliances were reported only limited corrective actions were taken to ensure that the FBO remedies the situation.

5.4.2 Sanctions

Legal requirement:

Article 55 of Regulation (EC) No 882/2004 states that Member States shall lay down the rules on sanctions applicable to infringements of feed and food law and other Community 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.

Findings:

The CA stated that sanctions had been used in 2 cases in 2009 concerning live animals.

Despite the serious deficiencies identified by the CA over a considerable time, in particular in the red meat SH (state owned abattoir) no evidence of sanctions could be provided.

Conclusion:

There is a system in place for applying administrative fines and other sanctions but these were not used in relation to establishments.

5.5 VERIFICATION AND REVIEW OF OFFICIAL CONTROLS AND PROCEDURES

5.5.1 Verification procedures

Legal requirement:

Article 4 of Regulation (EC) No 882/2004 requires the CAs to ensure the impartiality, consistency and quality of official controls at all levels and to guarantee the effectiveness and appropriateness of official controls.

Article 8 states that they must have procedures in place to verify the effectiveness of official controls, to ensure the effectiveness of corrective action and to update documentation where needed.

Findings:

In response to Recommendation 4 of report 2007-7588 “and to develop control and verification procedures as required in Article 8 of Regulation (EC) No 882/2004” the CA stated that “ *Control and verification procedures in line with Article 8 of Regulation (EC) No 882/2004 are being carried out*”

Official controls are carried out in accordance with documented procedures, however, there is no system in place to verify the effectiveness of official controls and it is not ensured that corrective action is taken when needed.

Conclusion:

The control and verification procedure is not in line with Article 8 of Regulation (EC) No 882/2004.

5.5.2 *Audit*

Legal requirement:

Under Article 4 of Regulation (EC) No 882/2004 the 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.

Recommendation 4 of report 2007-7588 was “To ensure that audits as foreseen in Article 4 (6) of Regulation (EC) No 882/2004 are carried out” the CA response was not complete and in 2008 the Ca stated that “*the audit manual will be developed and internal audits are planned for the second semester of 2009.*”

Findings:

Three units out of 4 in the veterinary services have been subject to an internal audit regarding processes and procedures during 2009. This was a document check and for next year the CA indicated that establishment visits may be introduced as a further means for verification.

Conclusion:

A system for internal audit has been initiated and it is planned to be further developed.

5.6 NATIONAL MEASURES AND DEROGATIONS

Legal requirements:

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

Article 7 of Regulation (EC) No 2074/2005 allows Member States to grant establishments manufacturing foods with traditional characteristics derogations from certain requirements set out in Regulation (EC) No 852/2004.

Findings:

In response to Recommendation 8 of report 2007-7588 “To adopt national measures, as stated in Article 10(3) of Regulation (EC) No 853/2004, for on-farm slaughter of small ruminants” the CA stated that *“provisions are underhand to organise small ruminant slaughter at the red-meat slaughter house in its annexed unit, including Al-Al slaughter. It is envisaged that on-farm slaughter of small ruminants will not be tolerated once the organised slaughter of small ruminants is established. However, the contracted Veterinary Services also cover an on-call Veterinary Inspector to enable ante-mortem and post-mortem inspection of on-farm slaughter. It is foreseen that this system will start operating as from September 2007.”*

The CA stated that the draft national legislation concerning requirements for on-farm production and sale of Traditional Maltese Gbejna and other dairy products is at the final stage and will be communicated to the Commission Services in the next few weeks.

The CA further stated that on-farm slaughter of small ruminants is not tolerated and ovine and caprine animals are slaughtered in the non-approved unit annexed to the SH. The system for an emergency slaughter on farm is still not in place.

Conclusions:

On-farm slaughter of small ruminants is no longer tolerated. The national legislation for on-farm cheese producers is still in the preparatory phase and the legislative situation remains largely unchanged since the previous mission.

5.7 FOOD BUSINESS OPERATORS' OBLIGATIONS AND OFFICIAL CONTROLS

5.7.1 General hygiene requirements

Legal requirements:

The FBO shall comply with general hygiene requirements as set out in Annex II of Regulation (EC) No 852/2004. These provisions relate to cleaning and maintenance, layout, design, construction, siting and size of food premises.

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 FBO compliance with these requirements.

Findings:

In response to Recommendation 9 of report 2007-7588 “To urgently ensure that the red meat SH, including its annexed unit and the non-approved CP, operates fulfilling all the requirements established in Regulations (EC) No 852/2004, No 853/2004...” the CA stated that *“the red meat SH and its annexed CP are proceeding with the necessary development in accordance with the action established. Once this action plan is completed these two units will be operating in line with regulations. The CP will be audited and approved if compliant with regulations by the end of September 2007”*. The CA also stated that *“a letter indicating standards to be maintained in the red meat SH was issued on week 22 in 2007. A re-evaluation of the procedures relating to the non-approved CP and annexed units is planned for week 39 were it is presumed that compliance with Article 5 (a) and (e) of Council Regulation (EC) No 854/2004 (traceability and collection of vertebral columns) would be in place.”*

In response to Recommendation 11 of report 2007-7588 “To urgently ensure that the registered establishments comply with the basic hygiene requirements as required by Regulation (EC) No 852/2004 the CA stated that *“In general registered establishments comply with the basic hygiene requirements as required by Regulation (EC) No 852/2004. All efforts are made during inspection*

visits to ensure that obligations and requirements are met. When any modification is made in processes the procedure is reviewed and any necessary action is taken.”

Observations

The red meat SH, is still operating without being in full compliance with the general hygiene requirements. For example:

- Persons, that were not employed by the FBO (i.e. middle man) were entering and exiting the slaughter hall in their private clothes and were trimming carcasses after the post-mortem inspection.
- Farmers were present in a technical room opening directly to the bovine slaughter hall.
- The layout, construction, equipments and facilities available fulfil the relevant requirements but it was noted that the SH was not sufficiently protected against the entry of pests and doors were left open to the exterior.
- From the expedition area carcasses were being placed directly on the floor of a truck.
- Carcasses were seen in touch with floors and walls.

The annexed unit for emergency slaughter was not pest-proof, damaged floors as well as some old rusty equipment were in place. There was no appropriate lairage facility and the walls and floors of the animal reception area were not easy to clean.

The non-approved CP which was found to be generally satisfactory as regards structure and equipment had only been used regularly for the last 2 weeks. Staff working there were not employed by the FBO but by butchers (see also point 5.3.1). Hygiene of operation was very poor (i.e. mobile phones used during the cutting, hand wash facilities not regularly used). Cut meat was being delivered through the expedition area of the SH and placed directly on the floor of a truck.

Most of these deficiencies had already been noted by the CA.

In one of the 2 meat product (MP) plants visited maintenance had been neglected (floors damaged, rusty equipment, condensation droplets under cooling equipment directly over exposed product etc.), the freezer was in poor order, insufficient cleaning and procedures as described regarding the flow were not always followed. In the other MP plant visited maintenance and cleaning was satisfactory. However, both of these plants were not sufficiently protected against the entry of pests. Most of these deficiencies had been detected by the CA.

The approved rabbit SH was found to be generally compliant with regard to layout, design, construction and size but was missing soap and a means of drying hands at the wash basins. Furthermore, no results for analysis of the water were available. This had been also detected by the CA.

In the MP establishments and in the SH the analysis of water was not in full compliance with Council Directive 98/83/EC as regards the parameters and the only result of a physico-chemical analysis was dated 2003. This had not been detected by the CA.

The registered on-farm cheese processing establishment visited was found to be in compliance with most of the requirements but the milking parlour was not easy to clean and was in need of refurbishment. The milking equipment was also in need of service. This had been detected by the CA.

Conclusions:

In 2 approved establishments visited serious deficiencies in relation to general hygiene were noted. These had in most cases been noted by the CA in several inspection reports but no evidence of

enforcement could be seen.

The 2 recommendations of report 2007-7588 in relation to compliance with hygiene requirements in registered and approved establishments have not been adequately addressed.

5.7.2 *Specific requirements*

Legal requirements:

Article 3 of Regulation (EC) No 853/2004 sets out that the FBO shall comply with the specific requirements of Annexes II and III of 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.

Details on microbiological criteria foodstuffs shall comply with are set out in Regulation (EC) No 2073/2005 and 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 FBO compliance with the requirements of Regulation (EC) No 852/2004 and No 853/2004. These cover a range of items with regard to requirements for SHs, CPs, emergency slaughter, game handling, raw milk and dairy products and other products of animal origin.

Findings:

In response to Recommendation 9 of report 2007-7588 “To urgently ensure that the red meat SH, including its annexed unit and the non-approved CP, operates fulfilling the requirements established in Regulation (EC) No 852/2004 and No 853/2004” the CA stated that “ *the food operator visited during the FVO Mission is being inspected again in week 31 with follow-up visits on a regular basis to ensure that the necessary micro-biological testing is carried out. We have no other indications of non-compliance in this area.*”

In response to Recommendation 10 of report 2007-7588 “To urgently ensure that the FBOs comply with the microbiological testing required in Regulation (EC) No 2073/2005 the CA stated that” *In general food operators comply with the required micro-biological testing in line with Commission Regulation (EC) 2073/2005 and Article 13 of Council Regulation EC 1760/2000. The food establishment that was not compliant with these regulations has since the mission taken the necessary steps to comply with all regulations.*

Observations

The red meat SH was not complying with the specific hygiene requirements. The slaughter result was not acceptable with visible faecal contamination, hair and skin remained in particular on bovine hind legs. For pigs the situation was slightly better but not satisfactory as bristles remaining on the carcasses were noted in the chiller.

Two bovine animals were accepted for slaughter with one ear tag and the OV was only able to present confirmation for one.

The mission team requested additional guarantees in relation to bovine slaughter to be provided at the final meeting.

In the CP butchers (not employed by the FBO) used their own knives and none of the sterilising boxes were in operation.

The annexed emergency slaughter unit was not seen in operation.

In the red meat SH and its annexed CP microbiological control of surfaces and equipment was not carried out.

In the red meat SH no samples were taken for microbiological examinations of carcasses for one year. This had been detected by the OV and repeatedly reported to the CVO.

In the 2 plants, producing minced meat and meat preparation, the microbiological sampling for these products was not in full compliance with Regulation (EC) No 2073/2005 as regards the frequency and/or number of samples taken. The FBO reduced the frequency without obtaining a negative result during a 6 week consecutive period. This had not been detected by the CA.

In one MP establishment a register for monitoring the temperature of carcasses and meat arriving from the red meat SH located in the neighbourhood, contained frequently high (30-32°C) core temperature. Furthermore, several sterilising boxes were not working at an appropriate temperature, some of them were not regularly used and rust was noted in the over-head structures.

In one MP establishment visited the cutting room was equipped with 2 sterilisers and only one was working appropriately. Some of the cutting boards seen were badly worn down.

The rabbit SH visited was found to be generally compliant with the specific hygiene requirements.

Conclusions:

Recommendation 9 has not been addressed as the specific hygiene requirements in the red meat SH and CP are still not met despite the ability of the OV to correctly identify the deficiencies. The other establishments visited were mostly compliant with the specific hygiene requirements, however full compliance with the provisions of Regulation (EC) No 2073/2005 had not been achieved.

5.7.3 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 Hazard Analysis Critical Control Point (HACCP) principles.

Specific requirements for HACCP-based procedures in SHs are detailed in Section II of Annex II to Regulation (EC) No 853/2004.

Article 4 of Regulation (EC) No 854/2004 requires that 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.

Findings:

HACCP systems were in place in all establishments visited with the exception of the red meat SH. The FBO stated that there were no records available after June 2009 when the person responsible left the establishment. In relation to the HACCP prerequisites only the water control and pest control was carried out in this establishment.

In several establishments visited the HACCP plans were not updated and did not reflect the current activities.

In individual cases critical limits were not properly defined, quantified or not defined at all. In several cases the critical control points identified were rather control points according to the definition provided by Codex Alimentarius.

Conclusion:

Although HACCP systems were in place in the establishments visited, in a number of cases procedures were not completed or respected and the plan was not updated. The red meat SH had no records after June 2009. The official controls were in many cases able to identify these deficiencies.

5.7.4 Identification marking and labelling

Legal requirements:

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.

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 No 1825/2000 set out specific labelling requirements for beef meat.

Findings:

In response to the Recommendation 9 of report 2007-7588 “To urgently ensure that the red meat SH, including its annexed unit and the non-approved CP, operates fulfilling the requirements established in Regulation (EC) No 1760/2000” the CA gave a general statement that “*The red meat SH and its annexed CP are proceeding with necessary development in accordance with the action established. Once this action plan is completed these 2 units will be operating in line with regulations by the end of 2007.*”

In response to Recommendation 10 of report 2007-7588 “To urgently ensure that the FBOs comply with the beef meat and MP requirements in Article 13 of Regulation (EC) No 1760/2000 the CA stated that “*In general FBOs comply with Article 13 of Regulation (EC) No 1760/2000.*”

Observations:

On most products seen the requirements regarding labelling and identification marking were complied with.

In the red meat SH a system has been introduced with white stickers attached to each carcass which contains the relevant information concerning beef labelling as well as the kill number.

In one establishment beef originating in another MS was cut and later labelled with only country of origin and not born, raised, slaughtered etc. as foreseen in Regulation (EC) No 1760/2000.

In a dairy plant visited it was explained that only the fresh milk had an identification mark and it was further stated that the other products with only the name of the establishment on the label will be correctly labelled from February 2010.

Conclusion:

Recommendations 9 and 10 have not been fully addressed as requirements concerning identification marking and beef labelling were only partially complied with.

5.7.5 Traceability

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 verification of compliance with traceability requirements takes place in all approved establishments.

Findings:

The system for traceability in the red meat SH has been improved by the introduction of computer generated stickers which contain the relevant information including kill number. The old system was parallel used and it was seen that different kill numbers (yellow tags) were used on the various parts of the same carcasses. On some occasions these kill numbers fell off and were found on the floor, thus compromising a proper traceability. On the last day of the mission it was seen that the kill numbers had been harmonised.

In one MP establishment several intermediate products were seen without any labelling. In the other MP establishment visited traceability was ensured through an extensive and well documented system.

Conclusion:

Traceability systems were in place in the establishments visited, but proper traceability was not always guaranteed in the red meat SH.

5.8 OFFICIAL INSPECTION TASKS IN ESTABLISHMENTS FOR VERIFICATION OF THE FOOD BUSINESS OPERATORS' COMPLIANCE

5.8.1 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 SHs 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 SH.

According to Article 5(1) of Regulation (EC) No 854/2004 the OV shall carry out inspection tasks in SHs also as regards FCI.

Findings:

Recommendation 9 of report 2007-7588 was to urgently ensure that the red meat SH including its annexed unit and the non-approved CP, operates fulfilling all the requirements established in Regulations (EC) Nos 852/2004, 853/2004 and 1760/2000 and to ensure that official controls are carried out in line with Article 5 of Regulation (EC) No 854/2004. In their response to the part concerning official controls the CA stated that “*Official controls in line with Article 5 of Regulation (EC) No 854/2004 are already present and that further development with reference to FCI are foreseen by the next internal control visit programmed for the end of September 2007.*”

Observations

A system for FCI was in place in the red meat SH. It was however noted that the information was not available to the OV responsible for ante mortem inspection until after the animals had been slaughtered (sometimes several days later). Furthermore, in a few of the forms seen the statement concerning the animal health situation on the farm of origin was missing and this had not been noted or acted upon by the FBO or the OV.

Conclusion:

Recommendation 9 concerning the FCI has been addressed and a system for FCI is in place

however not implemented in line with the provisions of Regulation (EC) No 853/2004.

5.8.2 *Ante-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 of Regulation (EC) No 854/2004.

Findings:

Recommendation 9 of report 2007-7588 was to urgently ensure that the red meat SH including its annexed unit and the non-approved CP, operates fulfilling all the requirements established in Regulations (EC) No 852/2004, No 853/2004 and No 1760/2000 and to ensure that official controls are carried out in line with Article 5 of Regulation (EC) No 854/2004. In their response to the part concerning official controls the CA stated that “*Official controls in line with Article 5 of Regulation (EC) No 854/2004 are already present.*”

Observations

Ante mortem inspection was regularly performed and documented in the red meat SH. However, in case of bovine animals identity checks were carried out after slaughter and the documentation was not complete as some confirmation was missing for animals slaughtered with one ear-tag.

The responsible official stated that he in general does not carry out ante-mortem inspection of small ruminants slaughtered in the annexed unit of the red meat SH as he could be occupied by the regular slaughter or is not on duty at the time, which is similar to the findings noted in report 2007-7588.

Conclusions:

Recommendation 9 on official controls has not been addressed as ante-mortem inspection of small ruminants is not in compliance with the Regulations and the situation remains unchanged since the previous mission.

5.8.3 *Post-mortem inspection*

Legal requirements:

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

Findings:

Recommendation 9 of report 2007-7588 was “to urgently ensure that the red meat SH including its annexed unit and the non-approved CP, operates fulfilling all the requirements established in Regulations (EC) No 852/2004, No 853/2004 and No 1760/2000 and to ensure that official controls are carried out in line with Article 5 of Regulation (EC) No 854/2004.” In their response to the part concerning official controls the CA stated that “*Official controls in line with Article 5 of Regulation (EC) No 854/2004 are already present.*”

Observations

The post-mortem inspection of pigs and bovines were not carried out by official auxiliaries but by staff employed by the FBO. The green offal was not palpated for bovine and porcine animals. Carcasses with visible faecal contamination passed the PM without any further action.

Records from the post-mortem examinations in the red meat SH were kept in a book by the OV and

were later transcribed into an official form. Some delays were however, noted in this later procedure.

Examinations for detection of the presence of Trichinella test in pigs and horses had (with the exception of some test runs) not been performed since June 2007, (but some samples were taken). The method supposed to be used was the magnetic stirrer method and it was stated that 2 laboratory operators had been trained in Rome for this specific purpose. In 2009 from January to 30 September 66 357 pigs and 55 horses were slaughtered.

Conclusion:

Post-mortem inspections are not carried out in compliance with Community requirements as in the red meat SH the post-mortem inspection is not carried out by official staff and Trichinella examinations have not been carried out for more than 2 years

5.8.4 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 SHs 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.

Finding:

In the red meat SH, the health marks were applied under official control but were not always easy to read. Health marks were applied to pigs and horses slaughtered although the post-mortem inspection was not complete.

Conclusion:

Health marks seen were applied as foreseen in the legislation although post-mortem inspection had not been carried out as required by the legislation.

5.8.5 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. Council Directive 93/119/EC sets out Community rules with regard to the protection of animals at the time of slaughter or killing.

Findings:

Exposure to carbon dioxide method was used for stunning of pigs in the red meat SH. For bovine the captive bolt was used and the equipment was working appropriately and back-up equipment was available. In the annexed unit, the electrical stunning equipment used for stunning of small ruminants was not in conformity with Annex C II (3/A) of Council Directive 93/119/EC as it did not contain an audible or visible device indicating the length of time of its application to an animal and spare stunning equipment was not available.

In a rabbit SH visited the electric stunning equipment used was not fitted with all the necessary measurement devices as foreseen in Annex C, II, 2 of Council Directive 93/119/EC and spare stunning equipment was not available.

Conclusion:

Some deficiencies were noted as regards the electric stunning equipment used for stunning of small ruminants and rabbits.

5.8.6 Criteria for raw milk

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 and the CA carries out official controls to verify that health requirements and hygiene requirements for raw milk and colostrum are complied with and monitors the checks carried out for plate count, somatic cell count and residues of antibiotic substances.

Findings:

Recommendation 12 of report 2007-7588 was “To bring the health requirements and criteria for raw milk in line with Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004.” In their response the CA stated that “*All efforts are being made to ensure that health requirements and criteria for raw milk are in line with Chapter I of Section IX of Annex III to Regulation (EC) No 853/2004. Council Directive 64/432/EEC for cow herd and Council Directive 91/68/EEC for sheep and goat herds are adhered to. Continuous, regular testing of all herds producing milk is carried out for both brucellosis and tuberculosis.*”

Observations

Herds are not allocated a health status but on-farm raw milk cheese producers are provided with certificates confirming the testing of their herds as described in report 2007-7588.

A draft procedure was seen for the handling of milk and the herd in which a reactor or an animal under suspicion for Brucellosis had been detected. This draft procedure was basically a flow chart with limited details and the mission team was informed that it was planned to have a proper procedure in place early next year. Some evidence was provided that these procedures were followed.

Hygiene checks on bovine dairy farms were carried out according to a draft procedure. According to the CA 120 inspections had been carried out in 2009 of which around 40% had been revisits. Total number of bovine dairy herds was around 130.

Hygiene checks on herds with milk production from small ruminants showing an interest in an approval under Regulation (EC) No 853/2004 has already started in 2008. Until today 45 herds have been inspected out of 371. The intention of these visits is mainly to gather information on the situation before a decision has been taken on national measures concerning approvals.

Tests were generally not in place as regards testing for raw milk criteria for small ruminants but the CA explained that a sample was taken during official inspections of these producers (10 had been analysed until the time of the mission for antibiotics and Phosphatase) and that the farmers were encouraged to take samples.

Tests regarding the raw milk criteria for bovine and caprine milk were carried out in compliance with the relevant legislation. Appropriate measures were taken as regards exceeding the criteria for bovine milk but as regards caprine milk similar measures were not taken and the CA was not informed of non-compliances as required by point 5 Chapter I Section IX of Annex III to Regulation (EC) No 853/2004. This had not been addressed by the CA.

The CA indicated that the National Veterinary Laboratory had been nominated as NRL for the dairy sector.

Conclusion:

The situation as regards controls of raw milk criteria concerning bovine milk was found satisfactory, but the situation as regards small ruminants does however remain a concern. Therefore Recommendation 12 has only been partly addressed in relation to raw milk criteria and related official controls.

6 OVERALL CONCLUSIONS

Only very limited progress has been noted since the last mission in 2007 and none of the recommendations in relation to food safety controls has been addressed sufficiently. In the State owned red meat SH and the adjacent CP, the deficiencies in its operation have not been addressed resulting in serious non-compliances.

7 CLOSING MEETING

A closing meeting was held on 11 December 2009 with the representatives of the CA. At this meeting the mission team presented the findings and preliminary conclusions of the mission and advised the CA of the relevant time limits for production of the report and their response. The representatives of the CA acknowledged the findings and conclusions presented by the mission team.

Additional information, documentation and the requested guarantees on action already taken and planned in order to address the findings in the establishments visited was also provided.

The document received regarding bovine slaughter hygiene provided some guarantees only in relation to one single day. The FVO received after the mission an email in which the CVO committed to “not spare any effort at guaranteeing the alignment of this establishment to the requirements of Regulations (EC) No 852/2004, No 853/2004, 2073/2005 and 1760/2000. We will adopt normal working procedures and request corrective action with deadlines and proceed to suspend the establishment if any of the actions requested are not met.”

8 RECOMMENDATIONS

The competent authority of Malta is invited to provide the Commission services with an action plan describing the action taken or planned in response to the recommendations of this report and setting out a time table and a description of the actions taken to correct the deficiencies found, within 25 working days of receipt of the report.

N°.	Recommendation
1.	To appoint enough official staff to implement the programme of official controls as required by point 2 (c) in Article 4 of Regulation (EC) No 882/2004.
2.	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,

N°.	Recommendation
	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 in Article 4 of Regulation (EC) No 853/2004.
3.	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.
4.	To ensure that corrective action is taken when needed as required by point 1 of Article 54 of Regulation (EC) No 882/2004.
5.	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.
6.	To urgently ensure that the food business operators comply with the microbiological testing as required by Regulation (EC) No 2073/2005.
7.	To ensure that system for food chain information is operating as foreseen in Section III of Annex II to Regulation (EC) No 853/2004.
8.	To ensure that official controls are carried out in line with Article 5 of Regulation (EC) No 854/2004.
9.	To urgently ensure implementation of all provisions regarding Trichinella testing in compliance with Regulation (EC) No 2075/2005.
10.	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/ap/ap_mt_2009-8278.pdf

ANNEX 1 - LEGAL REFERENCES

Legal Reference	Official Journal	Title
Reg. 882/2004 - Article 45 (MS)	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. 852/2004	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
Reg. 853/2004	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin
Reg. 854/2004	OJ L 139, 30.4.2004, p. 206, Corrected and re-published in OJ L 226, 25.6.2004, p. 83	Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption
Reg. 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. 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

Legal Reference	Official Journal	Title
Reg. 2073/2005	OJ L 338, 22.12.2005, p. 1-26	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Reg. 2074/2005	OJ L 338, 22.12.2005, p. 27-59	Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004
Reg. 2075/2005	OJ L 338, 22.12.2005, p. 60-82	Commission Regulation (EC) No 2075/2005 of 5 December 2005 laying down specific rules on official controls for Trichinella in meat
Reg. 2076/2005	OJ L 338, 22.12.2005, p. 83-88	Commission Regulation (EC) No 2076/2005 of 5 December 2005 laying down transitional arrangements 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 and amending Regulations (EC) No 853/2004 and (EC) No 854/2004
Dir. 64/432/EEC	OJ 121, 29.7.1964, p. 1977-2012	Council Directive 64/432/EEC of 26 June 1964 on animal health problems affecting intra-Community trade in bovine animals and swine
Dir. 89/662/EEC	OJ L 395, 30.12.1989, p. 13-22	Council Directive 89/662/EEC of 11 December 1989 concerning veterinary checks in intra-Community trade with a view to the completion of the internal market
Dir. 91/68/EEC	OJ L 46, 19.2.1991, p. 19-36	Council Directive 91/68/EEC of 28 January 1991 on animal health conditions governing intra-Community trade in ovine and caprine animals
Dir. 93/119/EC	OJ L 340, 31.12.1993,	Council Directive 93/119/EC of 22 December 1993

Legal Reference	Official Journal	Title
	p. 21-34	on the protection of animals at the time of slaughter or killing
Dir. 96/22/EC	OJ L 125, 23.5.1996, p. 3-9	Council Directive 96/22/EC of 29 April 1996 concerning the prohibition on the use in stockfarming of certain substances having a hormonal or thyrostatic action and of β -agonists, and repealing Directives 81/602/EEC, 88/146/EEC and 88/299/EEC
Dir. 96/23/EC	OJ L 125, 23.5.1996, p. 10-32	Council Directive 96/23/EC of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC
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
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. 2002/99/EC	OJ L 18, 23.1.2003, p. 11-20	Council Directive 2002/99/EC of 16 December 2002 laying down the animal health rules governing the production, processing, distribution and introduction of products of animal origin 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
Dir. 2004/41/EC	OJ L 157, 30.04.2004, p.33 corrected and re-published in OJ L 195, 02.06.2004, p. 12	Directive 2004/41/EC of the European Parliament and of the Council of 21 April 2004 repealing certain Directives concerning food hygiene and health conditions for the production and placing on the market of certain products of animal origin intended for human consumption and amending Council Directives 89/662/EEC and 92/118/EEC

Legal Reference	Official Journal	Title
		and Council Decision 95/408/EC