

The Recommendations

N°.	Tavsiye	Yetkili Otorite tarafından Önerilen Eylem
1	<p>Ensure that official controls on hazelnut and dried fig producers include verification of compliance with hygiene requirements at least equivalent to the requirements laid down in Annex I to Regulation (EC) No 852/2004.</p>	<p>General hygiene rules have been specified in relation to primary production and related activities in the Regulation of Food Hygiene which was published on the Official Gazette No.28145 and dated 17.12.2011 and which is compliant with the Regulation No.852/2004. In accordance with Article 8 (4); the food business operators who produce or harvest plant products are responsible for taking sufficient measures for the following issues;</p> <ul style="list-style-type: none"> a) Keeping the equipments, cans, containers, vehicles, vessels and boats clean and disinfecting them appropriately when necessary after cleaning. b) Ensuring that the cleaning of plant products and their production, transportation and storage conditions are hygienic in necessary circumstances. c) Using potable or clean water in order to avoid contamination when necessary. d) Avoiding animals and insects which cause the contamination. e) Storing the wastes and hazardous substances in a manner which avoids the contamination and processing them. f) Taking into account the results of the analyses which have been carried out on the samples taken from the plants or on other samples and which are significant for human health. g) Using the plant protection products and biocides as specified in the relevant legislation. <p>In line with the provisions mentioned above (in Annex-1 of the Regulation No.852/2004), studies have been initiated for cooperation with engineers working within the scope of TARGEL project in order to verify the compliance with minimum technical hygienic conditions for food business operators who produce or harvest plant products</p>

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		laid down in the Regulation of Food Hygiene, published on the Official Gazette No.28145 dated 17.12.2011, during the official controls for the producers of dried figs and nuts.
2	Ensure that hazelnuts and dried figs intended for export to the EU comply with the relevant requirements of food law, as laid down in Article 11 of Regulation (EC) No 178/2002, or their equivalents, and do not contain aflatoxins at levels exceeding those set in Article 1 of Regulation (EC) No 1881/2006, as amended.	<p>The following practices will be carried out by our Ministry concerning the recommendation NNo.2;</p> <ul style="list-style-type: none"> a) An in-service training program which contains the conditions to be adapted during the preparation of the Health Certificate for the export of our dried fruits (figs, nuts and certain products derived from them) from Turkey to the EU will be organized with the participation of the relevant personnel from the <i>Central Organization</i> of our Ministry and from <i>Provincial Directorates</i>. b) An in-service training program will be organized with the participation of the relevant personnel from the <i>Central Organization</i> of our Ministry and from <i>Provincial Directorates</i>, for the purpose of ensuring unity in the preparation of certificates in line with the export controls within the scope of “<i>the Implementing Regulation on the Preparation of Health Certificates for Plant Food and Feed and on the Products Returned from the Export</i>” and with the demands of the exporting country, in sampling and result analyses and in the implementation of the Regulation. c) Implementing Instruction No.031792 on Health Certificates for the Export of Dried Fruits to the European Community, a copy of which has been provided to the FVO mission, will be published after its reissue within the scope of the recommendations of the FVO mission team.
3	Ensure that the deficiencies noted with regard to the analytical reports and the estimation of the measurement uncertainty are rectified to ensure that the performance criteria established in Regulation (EC) No 401/2006 are met.	<p>The following practices will be scheduled and completed by our Ministry for the third recommendation until the end of 2013.</p> <ul style="list-style-type: none"> a) An in-service training program will be organized on the subject of Sampling

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		<p>Methods for Mycotoxin (especially before the start of the export period) in order to ensure that the declaration No. 2011/32 which sets out the conditions for sampling for aflatoxin in nuts and figs and which is fully compliant to the EU Directive No. 401/2006/EC.</p> <p>b) A workshop will be organized on 22-23 January 2013 with the participation of the experts from 8 laboratories in order to ensure the compliance with the Directive No.401/2006/EC regarding the reporting format and to ensure the association of all laboratories in the country. In order to implement the workshop decisions in the whole country, training programs will be formulated within a program for 2013 (e.g. for calculating the measurement uncertainty) and it will be ensured that the personnel of private and public laboratories participate in the trainings.</p> <p>c) The National Food Reference Laboratory cannot perform its organizational duties due to the current lack of infrastructure with relation to proficiency testing. Therefore, Ankara Food Control Laboratory, the infrastructure of which is more convenient, will perform this duty until the National Food Reference Laboratory is ready.</p>