

ANNEX

Response of the Competent Authorities of Denmark to the recommendations of Report ref. DG(SANCO)/2013-6686-MR of an audit carried out from 05 to 13 March 2013 in order to evaluate the control system in place governing the production and placing on the market of mechanically separated meat

N°.	Recommendation	Action Proposed by the Competent Authority
1	The CCA should ensure that the reports of official controls include a description of the control methods applied (see Article 9(2) of Regulation (EC) No 882/2004).	DVFA finds that this recommendation should be deleted or changed. As mentioned in our remarks to the draft report there is only described one case with an inspection report with insufficient documentation and it was not about control methods. If DVFA sees an inspection report with insufficient documentation we will decide how to react in the specific situation. Besides this DVFA estimates that there is no need for further special action on this point. DVFA has an ongoing strong focus on describing the control adequately. On this basis DVFA among other actions holds courses on how to document the control correctly when needed. Furthermore DVFA checks the quality of the inspection reports.
2	The CCA should keep establishments' approval under review when carrying-out official controls as required by Article 31(2) of Regulation (EC) No 882/2004 and therefore ensuring that deficiencies found by the audit team are corrected in the establishments visited and are not present in the other ones.	According to the existing control plans for establishments handling meat, the establishments' approval or registration must be taken under review during official controls within a period of one year. The CCA will by email underline to the CAs that deficiencies found on these controls and within this control area must be handled in accordance to the Inspection Manual and specific guides for various control topics.
3	The CAs should ensure that EU requirements for the production and use of each type of MSM are respected, in particular points (3) and (4), Chapter III, Section V, Annex III to Regulation (EC) No 853/2004.	The inspection of Poultry slaughterhouses and Pork slaughterhouse: Findings: Surfaces (floors, walls and equipment) were not maintained in a sound condition (damaged floor, presence of rust and flaking paint on the ceiling and walls, in some instances above exposed

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		<p>product). Response: Maintenance and repairs will be carried out. Will be confirmed and documented by local veterinarians no later than the below stated date. Follow up: no later than 1 September 2013.</p> <p>Finding: Pooling of water and blood on the floor. Response: Ongoing removal of water and blood on the floor. Repairs of the floor to will be carried. Will be confirmed and documented by local veterinarians no later than the above stated date. Follow up: repairs of the floor no later than 1.september 2013.</p> <p>Finding: Premises were not protected against the formation of condensation. Response: Personnel have been reinstructed in correct frequency in which to wipe off condensation. Will be confirmed and documented by local veterinarians during next audit. Follow up: immediately and ongoing.</p> <p>Finding: Dirty plastic bucket placed in a container with raw material for MSM production, contamination of the raw material. Response: The employee was warned and reinstructed the same day.</p>

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		<p>Follow up: Follow up of such specific episodes, by the local veterinarians, is always ongoing.</p> <p>The deputy veterinary officers at the visited establishments ensure that deficiencies found during inspection are corrected. This includes correcting the following:</p> <p>Finding: No registration of temperature and MSM after plate freezing (-18°C). Response: The establishment will provide such a registration. Follow up: The CA will follow up at the next audit.</p> <p>Finding: HACCP plan - checking and recording the temperature of chilled MSM before dispatch and registration of corrective action. Response: The temperature limits will be put into the registration form. Every corrective action will be registered. Follow up: The CA will follow up at the next audit.</p> <p>Finding: The official control has no written request for deficiencies in traceability and corrective actions. Non-compliance regarding temperature at dispatch was not documented by the official control. Response: CA has reported and documented non-compliance regarding</p>

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		<p>temperature at dispatch. CA has given a prohibition order for this non-compliance. Corrective action was taken and documented as well. CA have recorded that the establishment has no written procedures for MSM-production. CA will follow u by the next audit. Regarding traceability: CA has accepted establishment's way to trace the product, which means that they withdraw a whole week's production in a case of alert. However the establishment is now willing to implement another procedure, which will allow defining a batch on daily basis. Follow up: CA will follow at next audit.</p> <p>Finding: In one establishment low pressure MSM was obtained from flesh bearing bones processed up to three days after deboning whereas EU requirements indicate that mechanical separation must take place immediately after deboning. Response: The company was given a warning on the daily report by the local veterinary authorities. A new procedure was written and implemented 2 days after the inspection. This has been validated by the local authorities. Follow up: the new procedure is already in use.</p> <p>In the event of CCA publishing new guidelines, the Secretariat for Meat Inspection will distribute these to all deputy veterinary officers (DVOs). DVOs hold responsibility for implementation of new guidelines.</p>

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4	<p>The CAs should ensure that MSM sold to other establishments is accompanied by the necessary information which allows FBOs to use it in meat preparations or meat products in accordance with the requirements of point 3(d), 3(e) or 4(g), Chapter III, Section V of Annex III to Regulation (EC) No 853/2004.</p>	<p>It is not an obligation for the businesses that sell the MSM to inform the buyers about the rules on how the MSM legally can be used according to regulation (EC) No 853/2004. The quoted rules, point 3(d), 3(e) or 4(g), Chapter III, Section V of Annex III to Regulation (EC) No 853/2004, do not state, either directly or indirectly, that the seller is obligated to inform the buyer about the conditions on the use of the meat.</p> <p>Furthermore According to 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, article 17, Food and feed business operators at all stages of production, processing and distribution within the businesses under their control shall ensure that foods or feeds satisfy the requirements of food law which are relevant to their activities and shall verify that such requirements are met. Hence at every step in the food chain it is the individual food business responsibility that the relevant food law is observed, cf. regulation 178/2002, article 17, and it is not an obligation to the seller to inform the buyers about the law. E.g. when a business sells food additives it is not the seller's responsibility to inform the buyer about which food the additives legally can be used in. It is expected that the buyer already knows and follows the law, cf. regulation 178/2002, article 17.</p>