

ANNEX

Response of the Competent Authorities of Lithuania to the recommendations of Report ref. DG(SANCO)/2013-6671-MR of an audit carried out from 29 May to 07 June 2013 in order to evaluate the food safety control systems in place governing the production and placing on the market of fishery products

N°.	Recommendation	Action Proposed by the Competent Authority
1	The CA should notify to the European Commission and Member States their national legislation regarding the direct supply, by the producer, of small quantities of primary products to the final consumer or to local retail establishments directly supplying the final consumer in line with Directive 98/34/EC.	The rules for veterinary requirements for placing on the local market (for final consumers or retail companies) fish harvested in small quantities will be notified in accordance with Directive of the European Parliament and of the Council 98/34/EC laying down a procedure for the provision of information in the field of technical standards and regulations.
2	The CA should ensure that only establishments which fully comply with the requirements foreseen in Regulations (EC) Nos 852/2004 and 853/2004 are approved in accordance with Article 3 of Regulation (EC) No 854/2004.	In the second half of 2013, training for inspectors of territorial SFVSs on official veterinary control of fishery products with the focus on control issues related to the enforcement of requirements for the veterinary approval of fishery establishments is planned. By the end of 2013, on the order of the director of the State Food and Veterinary Service in order to increase the effectiveness of control, 10 co-ordination centres (territorial SFVSs) will be appointed one of their functions being the assignment of veterinary approval numbers and conduct of HACCP audits with the most experienced inspectors involved in those tasks.
3	The CA should ensure that official controls on the landing of fishery products are carried out regularly with checks on the hygiene conditions of landing and random organoleptic examinations to verify compliance with freshness criteria, as defined in Chapters I and II of Annex III to Regulation (EC) No 854/2004.	By the end of 2013 work instruction of quality system KT-2-1-D3 “Division of food handling entities into risk groups” is planned to be amended in order to classify loading places as low risk group and inspect them every two years instead of every three years. Every inspection includes also assessment of sensory parameters of fishery products in accordance with work instruction KT-2-1-6-D1 „Instruction for assessment of sensory parameters of food products“. Relevant parts of Annex 4 “Checklist of landing site of fishery products, first sale auction,

ANNEX

Response of the Competent Authorities of Lithuania to the recommendations of Report ref. DG(SANCO)/2013-6671-MR of an audit carried out from 29 May to 07 June 2013 in order to evaluate the food safety control systems in place governing the production and placing on the market of fishery products

N°.	Recommendation	Action Proposed by the Competent Authority
		<p>wholesale market” of work instruction KT-2-2-8 „Official veterinary control of fishery product handling entities” are completed including those concerning freshness of fishery products.</p> <p>Fisheries Service under the Ministry of Agriculture of the Republic of Lithuania carries out control of freshness, size category of fish caught in the Baltic sea in accordance with Council Regulation (EC) No 2406/96 of 26 November 1996 laying down common marketing standards for certain fishery products.</p> <p>Fisheries Service under the Ministry of Agriculture of the Republic of Lithuania is the competent authority responsible for inspection of landing and transshipment operation from the vessels of third countries carried out in Klaipėda state harbour, submission of information on illegal, unreported and unregulated fishing to the European Commission.</p>
4	<p>The CA should ensure, through documented assessment of the HACCP plans in the approved establishments and vessels that food business operators implement and maintain procedures based on the HACCP principles that fully comply with Article 5 of Regulation (EC) No 852/2004, in particular that monitoring of critical limits is working effectively and that staff performing this task is fully aware of its duties.</p>	<p>In the second half of 2013, the training for the inspectors of territorial SFVS will be organised, that will include presentation of shortcomings detected by the FVO as well as effectiveness of HACCP system in establishments, training of employees – inspectors of territorial SFVS when carrying out HACCP audit in establishments before completing relevant parts of checklists must ascertain if critical control limits are properly monitored, if employees are well informed of their tasks.</p> <p>Internal Audit Department of the SFVS drafts annual plans, according to which audits territorial SFVS, how they conduct official controls of establishments and HACCP audits.</p>

ANNEX

Response of the Competent Authorities of Lithuania to the recommendations of Report ref. DG(SANCO)/2013-6671-MR of an audit carried out from 29 May to 07 June 2013 in order to evaluate the food safety control systems in place governing the production and placing on the market of fishery products

N°.	Recommendation	Action Proposed by the Competent Authority
5	The CA should provide guarantees that fishery products placed on the EU market have been handled in establishments approved according to Regulation (EC) No 853/2004. These guarantees in particular should cover vessels transporting and storing bulk frozen fishery products in their own temperature controlled holds or rooms.	By e-mail of 2 September 2013 responsible officers of Klaipėda SFVS and border inspection posts carrying out inspection of import from third countries or intra-Community trade were instructed to ensure that fishery products can be unloaded only from approved transport vessels in case of bulk transport. Internal Audit Department of the SFVS will audit the performance of the officers above. In the third quarter of 2013, State Food and Veterinary Service will write the letters to the competent authorities of Norway, Iceland and Faroe Islands requesting not to re-load and transport fishery products of Norway, Iceland and Faroe Islands in unapproved transport vessels.
6	The CA should ensure that the sampling plan for histamine used in the context of food business operators' own checks complies with the requirements laid down in Regulation (EC) No 2073/2005.	On 18 September 2013 the training is planned by the National Aquaculture and Fishery Products Producers Association for the fish farmers and processors that will include presentation on requirements for production, labelling and placing on the market of fishery products. During this training the inspectors of territorial SFVS will be instructed that when carrying out HACCP audit, special emphasis should be placed on the correct sampling and assessment of laboratory results.
7	The CA should ensure that the sampling plan and method of analysis for histamine used in the context of official controls are carried-out in accordance with Article 11 of Regulation (EC) No 882/2004 and that this method is under the scope of accreditation of designated laboratories, according to Article 12 of Regulation	The Histamine methods, used for official control, are currently under revision in NFVRAI Vilnius and Klaipėda laboratories according to the requirements of Regulation (EC) No 882/2004 and Regulation (EC) No 2073/2005. Methods will be validated and included in the scope of accreditation until the end of 2013.

ANNEX

Response of the Competent Authorities of Lithuania to the recommendations of Report ref. DG(SANCO)/2013-6671-MR of an audit carried out from 29 May to 07 June 2013 in order to evaluate the food safety control systems in place governing the production and placing on the market of fishery products

N°.	Recommendation	Action Proposed by the Competent Authority
	(EC) No 882/2004.	
8	The CA should ensure that laboratories designated for performing official control analyses for the determination of levels for polycyclic aromatic hydrocarbons adopted the latest changes introduced by Regulation (EU) No 835/2011, in order to allow the determination of the four specific substances (PAH4), (Benzo(a)pyrene, Chrysene, Benz(a)anthracene and benzo(b)fluoranthene).	NFVRAI Vilnius and Klaipėda laboratories adopted the latest changes of the method used for official control for the determination of levels for polycyclic aromatic hydrocarbons allowing the determination of the four specific substances (PAH4), (Benzo(a)pyrene, Chrysene, Benz(a)anthracene and benzo(b)fluoranthene), according to the latest changes introduced by Regulation (EU) No 835/2011. Methods will be validated and included in the scope of accreditation until the end of 2013.