

**ANNEX 1**

**Response of the Competent Authorities of Finland to the recommendations of Report ref. DG(SANCO)/2013-6878-MR of an audit carried out from 10 to 20 June 2013 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**

No	Recommendation	Action Proposed by the Competent Authority
1	<p>To ensure appropriate coordination of the official controls of low-throughput slaughterhouses as required by Article 4(5) of Regulations (EC) No 882/2004 with a view to ensure compliance with general and specific hygiene requirements as laid down in Regulation (EC) Nos 852/2004 and 853/2004.</p>	<p>Owing to arrangements during the initial phase of transferring responsibility for monitoring activity to Evira (Finnish Food Safety Authority) at national level, various inspection veterinarians have been responsible for carrying out meat inspection and supervision in many low-throughput slaughterhouses. The coordination of monitoring activity will be developed further so that, at those low-throughput slaughterhouses that are under the supervision of inspection veterinarians from Evira's permanent staff the same person will be responsible for both meat inspection and establishment inspection. As part of the coordination process, the role of the regional managers of Evira's meat inspection unit will be stepped up.</p> <p>Following an amendment to the Food Act, since 1 June 2013 Evira has been able to agree both meat inspection and establishment inspection arrangements with the municipalities. The organisational arrangements for monitoring activities in 2013 at all inspection sites specified in municipal agreements are as described above. In future, however, the monitoring of low-throughput slaughterhouses will be organised in such a way that they will be under the supervision of inspection veterinarians from Evira's permanent staff.</p> <p>In order to help coordinate the monitoring of low-throughput slaughterhouses, a multiannual monitoring plan for such establishments is being drawn up. The monitoring plan will include both establishment monitoring guidelines for inspection veterinarians and a training plan for establishment inspectors. In addition, a register of inspectors' training will</p>

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		be kept. The findings of guidance and assessment visits and annual audits at low-throughput slaughterhouses will be used when planning training in future years.
2	To ensure during the approval process that all establishments when approved comply with Article 31(2) (c+d) of Regulation (EC) No 882/2004.	Evira's guidance document No 16033 'Establishment approval' issued in December 2012 will be fine-tuned in autumn 2013. Issues regarding the approval of establishments will be dealt with in training sessions held by Evira. The regional authorities will be asked to confirm, by means of guidance and assessment visits, compliance with the approval procedures laid down. Guidance and assessment visits by Evira to slaughterhouses, low-throughput slaughterhouses and associated establishments will include a check on whether establishments comply with the approval procedures.
3	To ensure that the system of official controls is organised in a way that ensures that the applied frequency is appropriate in all cases taking into account the relevant risks as required by Article 3(1) of Regulation (EC) No 882/2004.	Evira will be updating the instructions on inspection frequency and the risk classification of inspection targets included in its food control plan. Guidance on risk classification and inspection frequency will also be drawn up for slaughterhouses, reindeer slaughterhouses, low-throughput slaughterhouses and associated establishments. The competent authorities will apply the new guidance when drawing up their inspection plans for 2015.
4	To ensure that appropriate action is taken when non-compliances have been identified ensuring that the operator remedies the situation as required by Article 54 of Regulation (EC) No 882/2004.	Evira's food hygiene unit will carry out guidance and assessment visits focusing on supervision of slaughterhouses and low-throughput slaughterhouses and evaluation visits to reindeer slaughterhouses as regards meat inspection and associated supervision. These visits will involve an examination of the follow-up given to the correction of instances of non-compliance found by the supervisory authorities.  During guidance and assessment visits to the municipalities carried out by the Regional State Administrative Agencies, the regional authorities will order that remedial measures for non-compliance be improved in cases where the follow-up carried out by the municipal supervisory authorities is

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		<p>found to have been lacking.</p> <p>The publication of monitoring data through the Oiva system obliges monitoring authorities to carry out their follow-up inspections of undertakings in such a way as to ensure that operators have actually corrected the instances of non-compliance found. At present Oiva concerns food premises in the retail sector, but it will be extended to establishments from 1 May 2015. To date, use of Oiva as a follow-up tool has produced very positive results.</p>
5	<p>To ensure that the official control is effective as required by Article 4(2) of Regulation (EC) No 882/2004 and that the effectiveness of the controls is verified as required by Article 8(3) of Regulation (EC) No 882/2004 in particular in order to ensure that relevant deficiencies are detected by the CA and followed-up upon.</p>	<p>The effectiveness and efficiency of the municipal supervisory units' work will be improved primarily by stepping up use of the existing resources.</p> <p>The municipal supervisory units have been merged to form larger entities (Environmental and Health Sectors) and the target level for this work will be achieved at the start of 2014. Once the start-up period has been completed, this will improve management and increase resource use. Feedback has already been received on this in the context of reporting requirements (monitoring plan reports from the municipal supervisory units, constituting their own assessment of the effectiveness of monitoring activity). Monitoring by the municipal supervisory units will be improved at central and regional level. Evira's new strategy will see the development of a measuring tool to track the efficiency and effectiveness of the entire control chain. One proposed indicator is the number of inspections/time spent on monitoring. The most inefficient municipalities will be issued advice and guidance on how to improve the situation.</p> <p>The Food Act and other legislation concerning municipal environmental health protection are being amended, and this process will seek to increase the collection of municipal supervision fees and thus make more resources available for monitoring activity.</p> <p>Evira will be improving contacts with health inspection managers. In order</p>

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		<p>to improve management and ensure the effectiveness of monitoring activity, targeted training for health inspection managers will be organised as part of the regional training days on environmental health protection, for example. Evira will roll out a measuring tool for health inspection managers allowing them to track their units' efficiency on a month-by-month basis. The monitoring plan audits of the municipalities carried out by the Regional State Administrative Agencies will be transformed into guidance and assessment visits, which will help standardise and support the municipalities' activities. In the same context, a reform of the audit system for authorities in the entire control chain will be put into effect at Evira in order to meet the requirements of the Control Regulation, Regulation (EC) No 882/2004.</p> <p>Evira has issued more detailed instructions as part of the Oiva project (publication of monitoring data) in order to facilitate the work of the local authorities. Oiva currently covers food premises in the retail sector, but is being extended to cover establishments from 1 May 2015. Experience with Oiva to date suggests that it ensures effective implementation of corrective measures. Tracking of site-specific monitoring data will become possible as the KUTI ('Development of data acquisition on municipal food control') system becomes fully operative. This will allow the effectiveness and targeting of monitoring activity to be tracked and enable guidance to be better focused.</p>
6	To ensure that products of MSM as a raw material are labelled as such in order to ensure that products containing MSM intended for supply to the end consumer are correctly labelled in accordance with EU requirements (Chapter IV, Section V, Annex III of Regulation (EC) No 853/2004 and Directive 2000/13/EC).	On 9 July 2013 Evira sent a guidance letter to all inspection veterinarians responsible for establishments producing MSM, asking them to pay attention to the labelling of MSM at establishments and order establishments to correct any incorrect labels.
7	To ensure that the procedures implemented for ante-mortem examination in all slaughterhouses comply with	Evira will issue instructions in spring 2014 on the performance of ante-mortem examinations. Training will be provided to inspection veterinarians

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	Article 5(1) of Regulation (EC) No 854/2004.	once the instructions are ready.
8	To improve the awareness of the requirements of the Regulation (EC) No 2073/2005 amongst Food Business Operators in particular in small-scale establishments.	Once Evira Guidelines Nos 10501/1 and 10502/1 have been updated, training on the Microbiological Criteria Regulation, the Guidelines and HACCP auditing will be organised for the local food control authorities. Evira will inform operators of the new guidance. In addition, the local monitoring authorities will be encouraged to inform operators of the requirements of Regulation (EC) No 2073/2005.
9	To ensure that the official controls on potable water cover the requirements of Council Directive 98/83/EC.	<p>All the requirements of Directive 98/93/EC were transposed into national law by Regulation No 461/2000 of the Ministry of Social Affairs and Health on the quality and monitoring requirements for potable water. In accordance with the Ministerial Regulation, water is tested for contaminants and pesticides at least at the minimum frequency laid down in the Directive. Responsibility for official monitoring of water supply plants or food operators' own water sources lies with the health protection authorities.</p> <p>Food operators should ask the water supply plant for the test results for the less frequently tested parameters if the plant does not regularly make them available.</p> <p>Evira will rework the instructions on own-checks of water by approved food premises in autumn 2013. The instructions will include a section in which establishments in the food sector will be advised to separately ensure that they obtain the results of water supply plants' less frequently carried out tests and that these results are kept until the parameters in question are tested again.</p>