

## Competent Authority response to the report recommendations, received 10 June 2014

### ANNEX

Response of the Competent Authorities of Estonia to the recommendations of Report ref. DG(SANCO)/2014-7166 -MR of a/an audit carried out from 18 March 2014 to 28 March 2014 in order to evaluate controls of contaminants in food of plant origin.

<i>N°</i>	<i>Recommendation</i>	<i>Action Proposed by the Competent Authority</i>
1	Ensure that hygiene provisions in primary production of FNAO are controlled to meet requirements laid down in Article 4 and in part A of Annex I to Regulation (EC) No 852/2004.	Risk based inspection procedures will be worked out by the end of 2014. Risk based inspection procedures will be implemented and regular checks will be carried out from January 2015.
2	Ensure that staff responsible for official food contaminant controls, including those taking samples under monitoring programmes, receive appropriate training on contaminants as required by Article 6 and Annex II of Regulation (EC) No 882/2004 and are kept up to date so that they can perform their task competently as required by Article 4 of the same Regulation.	There will be two training days organised in September 2014 for inspectors responsible for official food contaminants controls, where they will be given an overview of the food contaminants covered with the Regulation 1881/2006. This training will be carried out by food toxicologist from Estonian University of Life Sciences. Continuous up to date information will be sent to inspectors via e-mails and issues related to food contaminants controls will continue to be one issue discussed at annual meetings with inspectors. In June 2014 an annual meeting of inspectors carrying out controls in meat processing establishments will be held and one topic will be PAH in smoked meat products.
3	Ensure that the implementation of auto control plans based on HACCP principles in food businesses are fully assessed as required by Article 10(2)(d) of Regulation (EC) No 882/2004.	HACCP plan assessment will be controlled during assessing CVC inspectors.
4	Ensure that samples accepted by the laboratory for the analysis of nitrate and PAHs have an adequate weight/quantity as stipulated in Regulation (EC) No 401/2006 and Regulation (EC) No1882/2006.	Continuous training of staff taking samples on the requirements set in the Regulations about the sampling methods and sampling weights for samples taken for the analysis of different contaminants. The laboratories will continuously monitor at the reception of samples that the weight/quantity of the sample is adequate as stipulated in the Regulations and in the case there is a deviation,

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		there must be a note on the sample cover letter why inspector has not taken the quantity stipulated in the legislation, otherwise the sample will be rejected at the reception.
5	Ensure that analytical results are uniformly reported with adequate information on recovery and expanded MU as required by Annex II, p. 4.4 of Regulation (EC) No 401/2006 (mycotoxins), Annex to Regulation (EC) 1882/2006 (nitrates).	Recovery and expanded measurement uncertainty will be reported in all test protocols as required by Annex II, p. 4.4 of Regulation (EC) No 401/2006 (mycotoxins), Annex to Regulation (EC) 1882/2006 (nitrates).
6	Ensure procedures for verification that the official controls of contaminants are effectively implemented as required by Article 8 of Regulation (EC) No 882/2004.	During assessment of CVC inspectors work more emphasis will be put on the assessment of the organisation and performance of food contaminants controls by CVC inspectors. The assessment of inspectors work will continue to have two parts: first the documentary checks and second a <u>joint inspection</u> to at least one food processing establishment, where actual control of the FBO takes place and the real life performance of CVC inspector can be assessed.