STANDARD SUMMARY PROJECT FICHE – TRANSITION FACILITY

1. Basic information

1.1 CRIS Number: 2006/018-182.02.02 (TWL number: CZ06-IB-AG-02-TL)
1.2 Title: Enhancing the Food Law Enforcement by the Czech Agriculture and Food Inspection Authority (CAFIA)
1.3 Sector: Agriculture
1.4 Location: Czech Republic, Czech Agriculture and Food Inspection Authority

2. Objectives

2.1 Overall Objectives
- Obligations stemming from the acquis in the area of food safety are completely fulfilled in the Czech Republic and competent authorities are performing control activities in such a way that free movement of goods is fully ensured, while high level of consumer protection is maintained

2.2 Project purpose
- The food law enforcement by the Czech Agriculture and Food Inspection Authority (CAFIA) is enhanced (Regulation No. 178/2002/EC, 852/2004/EC, 882/2004/EC, 37/2005/EC)
- Inspection, laboratory and negotiation capacities and skills are strengthened (Technical capacity, liquid chromatography for pesticide residues analysis, methods for detection of fraud and authenticity, auditing of controlled subjects and laboratories authorized for official control of foodstuff, inspection of HACCP system setup)

2.3 Justification
The project reflects general food law requirements, as described in the Regulation No. 178/2002/EC and responds to the findings and recommendations of the recent FVO (Food and Veterinary Office – under the European Commission) missions to the Czech Republic. Links to the Comprehensive Monitoring Report on the Czech Republic’s Preparations for Membership (CMR) and gaps described in the Final Report of “Strengthening Food Safety Policy in the Czech Republic” project are mentioned as well.

In this context, the proposed project particularly responds to the Article 17, Paragraph 2 (Regulation No. 178/2002/EC): “Member States shall enforce food law, and monitor and verify that the relevant requirements of food law are fulfilled by food and feed business operators at all stages of production, processing and distribution.” The core of the project is therefore focused on training in application, implementation and enforcement of the specific EC Regulations where further assistance is needed.

Similarly, the CMR reports “Further efforts are still needed to complete alignment and implementation of legislation in the area of foodstuffs”. This statement is a conclusion derived from a sentence describing the state of acquis transposition until September 2003: “Transposition of the foodstuffs acquis is almost complete, though further amendments to framework legislation (notably for the deletion of the pre-market approval for food for particular nutritional uses) and to national measures on labelling, official control irradiation, novel foods, labelling of genetically modified foodstuffs and monitoring of temperatures are necessary to ensure full alignment” (Chapter No. 1, Free movement of goods).

Since the publication of the CMR a lot of work has been done and the proposed project is not focused on national measures, but mainly on implementation and enforcement of EC legislation, however, reflects one of the mentioned areas – monitoring of temperatures, where a new regulation (Regulation No. 37/2005/EC) was adopted. The proper implementation of the mentioned Regulation will be given by training in its applicability and enforcement.

Furthermore, the project also respects the Article 8 (Regulation No. 178/2002/EC): “Food law shall aim at the protection of the interests of consumers and shall provide a basis for consumers to make informed choices in relation to the foods they consume. It shall aim at the prevention of: (a) fraudulent or deceptive practices; (b) the adulteration of food; and (c) any other practices which may mislead the consumer.”

The methods of adulteration are being constantly changed and are still more sophisticated. In order to keep up with the times the capacity for detection of fraud and authenticity has to be strengthened. In this respect, the project provides two activities – training in methods used for SNIF-NMR (Site-specific Natural Isotope Fractionation Nuclear Magnetic Resonance) and IRMS (Isotope Ratio Mass Spectrometry) to enlarge the range and accuracy of analysis and study visit to familiarize the CAFIA staff with the best practices, effective operation and full potential in connection with NMR&IRMS.
A need for enhancement in the protection of the Czech consumers from fraudulent practices and the adulteration of food is also mentioned in the Final Report of the previous Phare project entitled “Strengthening Food Safety Policy in the Czech Republic” (Chapter No. 6, Conclusion and Recommendations): “CAFIA is presently able to carry out several types of analytical tests to detect adulteration in the majority of foodstuffs available on the Czech market. However, more advanced techniques are now available in the market, especially those based on NMR and isotope spectroscopy and ionic liquid chromatography which CAFIA does not have. Depending on the level of funding in the next 2-5 years they are willing and able to carry out more sophisticated tests which will undoubtedly enhance the protection of the Czech consumer from fraudulent claims on food quality, food composition and origin.”

The following gaps identified by FVO missions have been taken into account:

1. The latest FVO mission carried out in the Czech Republic from 25th to 29th April 2005 (ref. DG SANCO/7628/2005 - MR Final) concerning controls of pesticides in food of plant origin identified the following imperfections:

   Chapter No. 5.2.5.3 Analysis: “…. In total, the residue screen covers approximately 140 pesticides. However, out of approximately 200 active substances having MRLs (Maximum Residues Levels) and which are registered in the Czech Republic, only 63 active substances can be analysed by these methods. A wider range of methods is hindered by the lack of relevant reference standards and some limitations in equipment. The reported limit of quantification meets the required sensitivity to enforce the lowest regulated MRLs in many, but not all, cases.

   Most of the pesticides regulated for baby food in Commission Directives 2003/13/EC and 2003/14/EC are not covered by the methods used in any CAFIA laboratory.”

2. Final Report of the mission carried out in the Czech Republic from 30th August to 3rd September 2004 (ref. DG SANCO/7314/2004 – MR final), Chapter No. 6.5.4. Control at visited premises: “The control on the marketplace is the responsibility of CAFIA. The two inspections supervised were currently inspected less than the stated annual inspection frequency. One left inadequate records of the visit to allow follow up. In both premises the assessment of relevant auto controls including the HACCP (Hazard Analysis and Critical Control Points) system were considered inadequate.” and part No. 6.12. Overall Conclusion: “…The inspections of premises observed were not well structured and lacked adequate assessment of HACCP systems”.

The training in HACCP system is supported by the CMR as well (Chapter No. 1, Free movement of goods): “…. Further efforts are still needed to: ensure that Hazard Analysis Critical Control Points (HACCP) is enforced at all stages…”.

Lastly, to be in line with current trends in food safety systems (as stated in Paragraph No. 30, the preamble of the Regulation No. 178/2002/EC: “A food business operator is best placed to devise a safe system for supplying food and ensuring that the food it supplies is safe; thus, it should have primary legal responsibility for ensuring food safety. Although this principle exists in some Member States and areas of food law, in other areas this is either not explicit or else responsibility is assumed by the competent authorities of the Member State through the control activities they carry out. Such disparities are liable to create barriers to trade and distort competition between food business operators in different Member States.”) training in audits of controlled subjects has been included as well.

3. Description

3.1. Background and justification

Due to the outbreak of BSE, the dioxin crisis etc., which affected the European Union in recent years, overall anxiety about food safety issues has increased. It triggered the legislation process and the European Commission proposed a comprehensive set of rules, standards and monitoring practises to guarantee that the food is as safe as possible. The outcome resulted in the adoption of new Regulations (e.g. No. 178/2002/EC, No. 852/2004/EC, No. 882/2004/EC) introducing general principles governing food law and laying down procedures on food safety.

Since the legislation itself means only half of the success, the effective enforcement is the other crucial half lying on the Member States. Responsibility for enforcement, in the view of the subsidiary principle, should remain primarily a national, regional and local task.

CAFIA is one of the key players in the food safety system of the Czech Republic. It bears responsibility for enforcement of EC legislation for foodstuffs of non-animal origin. It endeavours in the near future to be involved in all those measures and activities that are necessary to improve food safety standards and systems.
3.2 Linked activities

The project reflects the above-mentioned facts by proposed training activities focused on application, implementation and enforcement of the specific EC Regulations where further assistance is necessary (No. 37/2005/EC, No. 882/2004/EC, No. 852/2004/EC, No. 178/2002/EC).

These Regulations consist of the Regulation adopted before the accession (Regulation No. 178/2002/EC), nearly simultaneously with the accession (Regulation No. 852/2004/EC and No. 882/2004/EC – both of them were adopted on 29th April 2004) and after the accession (Regulation No. 37/2005/EC) of the Czech Republic to the EU. By definition the purpose of the Transition Facility is to continue in assistance to the new Member States in their efforts to strengthen their administrative capacity to implement Community legislation and to foster exchange of best practice, as a follow-up of the assistance provided until accession under Phare.

The reason why further assistance in case of the recent EC Regulations mentioned above is needed, in contrast to the old Member States, is that the Czech Republic did not take part in negotiations during preparation of this legislation and therefore, is not acquainted with the heart of the legislation, its construction and implications to that extent as the old Member States. It created factual disparity which should be tackled by the proposed project.

The second part of the project strongly responds to the gaps identified by the two latest FVO missions, the CMR and the previous Phare project (limited capacity for pesticides analysis, methods for detection of fraud and authenticity and drawbacks in control of HACCP system – see quotations in the part 2.3). Both parts are interconnected and have mutual relation (i.e. control-laboratory activities; interpretation of the Regulations-practical implementation).

The third part (European negotiation, training in professional terminology) stems from the duties which have arisen due to the EU membership.

The project content could be regarded as a tool, which would enable and contribute to the change from the present to the desired state. The desired state means the situation when the new EC Regulations are used in precise and accurate way, smoothly implemented, the capacity of laboratories and human resources is enhanced and the CAFIA’s ability to face the requirements that stem from the EU membership and recent development in the area of food safety is strengthened. Furthermore, it means that the CAFIA has the capacity to participate in twinning-out projects focused on applicant countries. Finally, it means that the minor drawbacks reported by the two latest FVO missions are eliminated or at least reduced.

3.2 Linked activities

Necessary modernisation and restructuring measures have taken place since mid 90’s, utilising own capital, state subsidies and Community support.

This project stems from the CAFIA projects CZ 9809-04-01&02 Support to the Czech Agriculture and Food Inspectorate and CZ 9809-04-03&04 Servers, personal computers and cabling and telecommunication equipment. The objective of the former was to provide necessary technical assistance to bring the Czech food control system in line with EU standards from the point of view of legislation and inspection practices. The purpose was especially to provide sufficient training to the relevant CAFIA staff in the selected fields of the official control of foodstuffs and legislation. The objective of the latter was to improve the information system in order to establish a well functioning system linking up the CAFIA head office with the regional offices and the customs authorities via the investments in the telecommunication equipment, which allowed a faster distribution of information about the foodstuffs. The investments into the CAFIA information system were also focused on modernization of IT equipment and unification of net operation systems.

The above-mentioned activities were further developed in the CZ2002/IB/AG/01 Strengthening Food Safety Policy project. The project went further and provided a follow-up on a number of components, namely on training CAFIA’s staff skills and competence; CAFIA was certified according to the ISO 9001:2000 series standard for quality management systems and a food safety information system was built. In the sphere of further education of CAFIA employees, the project contributed to a deeper knowledge and skills of CAFIA personnel and ensured a smooth functioning of a new organisational structure of CAFIA via professional and management training. CAFIA addressed other authorities involved in food safety issues in the Czech Republic to co-operate in establishing the common information system which would serve for collecting data about dangerous foodstuffs and for their transfer to either surveillance authorities or to consumer based on the nature of the data.

The information system contains inspection data of the State Veterinary Administration, State Phytosanitary Administration, Central Institute for Supervision and Testing in Agriculture, Public Health Service and Customs Authorities.

Project builds on experiences gained through education of CAFIA employees in the frame of Strengthening Food Safety Policy project. It also reflects recommendations written in project’s final report (Chapter No. 6 – Conclusion and Recommendations, page 44: “CAFIA is presently able to carry out several types of analytical tests...”
to detect adulteration on the majority of foodstuffs available on the Czech market. However, more advanced techniques are now available in the market, especially those based on NMR (Nuclear Magnetic Resonance) and isotope spectroscopy and ionic liquid chromatography which CAFIA does not have.”

In the meanwhile, CAFIA acquired new SNIF-NMR (Site-specific Natural Isotope Fractionation Nuclear Magnetic Resonance) and IRMS (Isotope Ratio Mass Spectrometry) equipment. However, employees in charge do not have experiences to use and perform necessary tasks. ENCA project will contribute to effective application of recent advances methods in connection with SNIF-NMR and IRMS (the training in methods for detection of fraud and authenticity and study stay focused on NMR&IRMS methods and techniques for specific food commodities - for more information see part 3.4).

Additional expertise has been obtained through the Phare 2004/082-071-077 “Safe Food All Over Europe” project (coordinated by Veneto Region, Regional Government, Padova, Italy) run within the Phare Small Projects Programme scheme. This project, commenced in November 2004, enabled an exchange of experience and information among experts coming from countries in eastern and southern Europe. Surveillance bodies and food research institutions in EU and Phare countries were put together to compare their practices in dealing with implementation of EU food safety acquis.

Exchange of know-how, exchange of information concerning methods, procedures and tools used in the food control, establishment of personal contacts among inspectors in the cross-border region with the purpose of long-term co-operation are the specific objectives of the currently ongoing project CZ.04.4.83/3.1.00.1/0043 entitled “Co-operation of the Czech and Austrian food inspectors in the Czech-Austrian cross-border region”. The project runs under the Initiative INTERREG IIIA and should lead to a better integration and harmonization of control procedures in both countries. Exchange of know-how is carried out through short study stays of inspectors to the partner’s border regions.

### 3.3 Results

Specific results stemming from the individual parts of the project

#### 1. Twinning Light

**Training**

After the training activities will have been finished the following outcomes will be achieved:

- The outcome of the training in application and enforcement of the EC regulations (stated in the table 1) as well as of the training in auditing of external laboratories authorized for official control of foodstuff and the training in inspection of HACCP system setup will be that by the end of the project the trained CAFIA’s staff will be able to formulate concrete control procedures to ensure proper implementation of the relevant acquis.

- Methods for detection of fraud and authenticity will improve the enforcement of the Article 8 (Regulation No. 178/2002/EC) and therefore, will contribute to the protection of consumers’ interests aimed at the prevention of fraudulent or deceptive practices, the adulteration of food and any other practices which may mislead the consumer.

- Training in European negotiation and the training in professional terminology will result in diminishment of gaps in experience between relevant authorities of old Member States and the CAFIA in dealing with matters connected with EU membership.

**Benchmark:** approx. 424 CAFIA staff trained in 10 training sessions, necessary professional knowledge and information gained and practical skills enhanced.

*Note: Some of the employees may attend more than one training session.*

**Transfer of know-how via study visits**

By the end of the project employees taking part in study visits will be able to apply learned methods (methods connected with LC/MS/MS and SNIF-NMR&IRMS). Practically it means that trained staff in charge will be capable to carry out analysis in order to ensure that duties stemming from the relevant acquis (Article 8, Regulation No. 178/2002/EC; Directives 2003/13/EC and 2003/14/EC) are performed.

**Benchmark:** international experience for approx. 8 CAFIA staff members obtained; programme of study visits successfully completed, practical skills of the CAFIA staff established, participants have a comprehensive overview
of recent methods used in connection with liquid chromatography with mass spectrometry (LC/MS/MS – triple quad) and NMR&IRMS

2. Supply of equipment
Thanks to the new equipment (liquid chromatograph with mass spectrometer - LC/MS/MS – triplequad) CAFIA will be able to cover by its methods most of the pesticides regulated for baby food in Commission Directives 2003/13/EC and 2003/14/EC by the end of the project. It means that the obligations stemming from the two mentioned Directives will be fulfilled. It will contribute to the project purpose by the enhancement of CAFIA’s technical capacity.

Benchmark: the equipment installed and in operation

Note: the supply of SNIF-NMR&IRMS is not part of the project, the CAFIA invested in it by itself.

3.4. Activities
Within the framework of the twinning project the following activities are envisaged. Training, investment support and international experience are to be run within the 6-month-period.

1. Twinning Light

Preparatory phase
An initial meeting will be organised in order to ensure smooth project’s progress. The agenda will consist of:
• fine-tuning of project’s schedule and arrangements
• slight adjustment of training seminars content according to current CAFIA knowledge in the relevant fields
• presentation about CAFIA organisation structure, environment, previous projects and their results, duties, competencies and obligations, organizational setting and staff

The initial meeting will be directly followed by training activities. Two representatives of the twinning partner institution will visit CAFIA for the period of 3 days (i.e. 6 man-days) at the beginning of the project.

Training
The training plan reflects the needs of requirements given by relevant EU legislation which came or come into force in 2005 and 2006. The set up of the plan is driven by our policy of continuous improving of the official authority inspections. The training should enhance both the theoretical knowledge and practical implementation and provision of Regulation No. 37/2005, Regulation No. 178/2002, Regulation No. 852/2004, Regulation No. 882/2004, followed by setting up HACCP systems (Hazard Analysis Critical Control Point, i.e. a system of critical points used as an important indicator in the field of food hygiene), audit of laboratories and inspected entities. Special attention should be paid to training related to the recent purchase of a new SNIF-NMR (Site-specific Natural Isotope Fractionation Nuclear Magnetic Resonance) and IRMS (Isotope Ratio Mass Spectrometry) equipment at CAFIA.

Training activities consist of the following:
• training in audits of external laboratories authorized for official control of foodstuff
• training in operation of the NMR&IRMS equipment
• training in audits of controlled subjects
• training in the correct control procedures and techniques including planning, implementation and evaluation of HACCP systems
• training in negotiation
• training in professional terminology

Since indicators of achievement have to be quantifiable and verifiable, an internal training evaluation form will be used to assess the quality of seminar, the fulfilment of the seminars’ objectives and their impact on the target groups. Every participant of a training session will be obliged to fill in the form and an average mark will be regarded as the indicator of achievement.
List of the seminars duration and number of participants is given in the table below

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The target group will be selected from inspectors, inspector-specialists, senior inspectors and other senior officials (including top and middle management, lawyers, laboratory staff etc.) from both the headquarters and all regional inspectorates according to their specialization and duties. A detailed description of training activities in given in Annex 2

**Transfer of know how (via study visits)**

In order to be acquainted with the best practices and to use full potential of the liquid chromatograph and SNIF-NMR&IRMS (the supply of the latter is not part of the project, the CAFIA invested in it by itself) in terms of capacity and a range of methodologies, two study stays will be organized:

- Study stay for the staff in charge of LC/MS/MS (broadening a range of pesticide residues analysis)
- Study stay for the staff in charge of NMR&IRMS (methods applicable to fraud detection, authenticity control and verification of the origin of food and agricultural products)

Both stays will be focused on practical applicability for the foodstuff analysis and methodology development

During the study visits expert knowledge will be transferred, participants will learn how the equipment (liquid chromatograph and SNIF-NMR&IRMS) can be effectively controlled, “best-practice” examples will be demonstrated and comprehensive guidelines transferred.

**Justification of the study visits:**

CAFIA laboratory staff in charge of SNIF-NMR&IRMS will participate in the training activity “Methods for detection of fraud and authenticity” and staff who will be in charge of the supplied liquid chromatograph with mass spectrometer LC/MS/MS (triple quad) will take part in the training concerning basic principles, control and operation of liquid chromatograph as a part of the supply contract. In addition to these training activities focused more on theory, performance of basic methods and possible uses of the equipments, two study visits will be arranged.

The indispensability and added value of the study visits lies in the opportunity to experience the equipment in common daily operation including whole process of sample preparation, measurement and evaluation. Furthermore, the participants could observe how things are done in another MS, establish contacts and learn from people with a similar job and responsibilities who would not probably take part as lecturers in training activities because of limited number of experts coming to the Czech Republic. They will also be acquainted with the effective control of the equipment and ways how to use its full potential. In case of SNIF-NMR&IRMS, methods and techniques for specific food commodities will be showed. Moreover, the study visits are necessary in terms of the fact that best practices and methodology development could be practically demonstrated.

Lastly, other Czech authorities do not have sufficient experience with operation of the above mentioned equipments comparing to the old Member States.

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Total number of participants 8/5

The project is expected to last 6 months

Background, education and experience required of Short term experts -

The required EU Experts profile

Senior experts assigned to the Contract must be nationals of an EU Member State, civil servants or staff of mandated bodies.

a) General requirements:
- should be educated at a University degree level
- should have previous experience of working in foreign countries, particularly in countries with economies in transition
- be fluent in English
- possess necessary computer skills
- experience in relevant food safety issues related to the content of seminars and workshops
- good oral and presentation skills
- experience with implementation of projects in the related areas
- ability to conduct discussions and develop close interaction with seminar participants

Note: Prior to their project activity EU experts have to be acquainted with the situation in the relevant fields in the Czech republic.

This requirement responds to former projects where a seminars’ content was not precisely adjusted accordingly to CAFIA staff knowledge in the relevant fields; in order to prevent from similar drawbacks, selected experts should be acquainted with the present situation and knowledge in their field in the Czech Republic. Information could be obtained via CAFIA web sites – www.szpi.gov.cz and through consultations with appropriate CAFIA experts.

b) Specific requirements:

Due to the restricted number of experts who can be requested under TWL, 10 training sessions were assorted into six groups. The result of this operation is that the training sessions are put together in a logical way and that all the training sessions in one seminar group can be covered by the same experts (two experts as lecturers per training session or seminar group are expected) with the same expert profile. The seminar groups and requested experts’ profiles are specified below.

I. Group - Applicability and enforcement of the Regulation No. 37/2005/EC

Expert profile:
- expert (metrologist and methodist and/or inspector) from a supervisory body caring out inspections of foodstuffs of plant origin
- should be familiar with the Regulation No. 37/2005/EC and the international agreement ATP and their application
- practical experiences with official control of deeply frozen foodstuffs
- comprehensive knowledge and experiences with sampling and procedures of measurement
- good knowledge of measurement instrumentation


Expert profile:
- expert from a supervisory body caring out inspections of foodstuffs of plant origin
- have knowledge of the application of the above mentioned regulations in daily control practises (control management)
- ability to explain the interpretation of the regulations clearly. It should be based on the personal experiences obtained during the negotiations of these regulations in Council and Commission working groups

III. Group - Application of the Regulation No. 852/2004/EC; Inspection of HACCP system setup; Auditing of controlled subjects

Expert profile:
- expert (chief inspector, inspector, head of the control department, lawyer) from a supervisory body caring out inspections of foodstuffs of plant origin
ability to explain the interpretation of the Regulation No. 852/2004/EC clearly (especially the articles 4 to 6). It should be based on personal experience obtained during the negotiations of this regulation in Council and Commission working groups
practical experience with inspection of HACCP system setup by food operators and retail sector
practical experience with audits of controlled subjects in the frame of inspections

IV. Group - Auditing of laboratories authorized for official control of foodstuff
Expert profile:
- familiarity with the standard EN ISO/IEC 17 025
- experience with the operation of a laboratory focused on food analysis
- experience with proficiency testing
- experience with methods’ validation (knowledge of standard methods which are being used for food analysis)
- general overview in food chemistry, biochemistry, microbiology and sensory analysis
- general overview in metrology, uncertainty of measurement, statistics

V. Group - Methods for detection of fraud and authenticity (NMR&IRMS)
Expert profile:
- theoretical knowledge of physical and chemical analytical methods with special emphasis on food isotope analysis
- at least 4 year-experience with operating of NMR&IRMS devices; performance of isotope methods and possible uses of the equipments in food analysis
- experience with development, implementation, verification and accreditation of isotope methods used for detection of fraud and authenticity

VI. Group - European negotiation; Training in professional terminology
Expert profile:
- comprehensive knowledge of the comitology and the decision-making processes of the European Union
- at least 8 years of practical experience with active negotiation in Council and Commission working groups (preferably focused on food safety and quality issues)
- practical experience with language and terminology revision of official EU documents written in English (related to food safety, official control of foodstuffs, etc. – e.g. RASFF reports, setup of monitoring programmes, preparation for meetings etc.)

The following number of experts should be available for the project implementation:
- Approx. 12 EU senior experts with minimum experience of 8 years, preferably up to 15 years (i.e. Class 2 expert), in the field of food safety policy, with the capacity to run the seminars as described in 3.4 the team leader is expected to spend in the CR approx. 4x2 days (8 man-days)
- 1 project leader + 1 senior expert (both from the group of experts mentioned above) to attend the initial meeting due to the preparatory arrangements (6 man-days)

On the whole, the twinning partners will spend approx. 90 man-days at CAFIA..

The required project’s leader profile
Project leader has to comply with the general requirements for senior experts (mentioned above). Furthermore, has to meet the following specific requirements:

Specific requirements:
- experience as a project leader with implementation of projects in related areas
- minimum of 10 years professional working experience in the field of food safety
- strong management, communication and organisational skills

2. Supply of equipment
The requirement is based on the latest FVO mission where the equipment limitations in connection with pesticide residues analysis are mentioned (as stated in the FVO report “Most of the pesticides regulated for baby food in Commission Directives 2003/13/EC and 2003/14/EC are not covered by the methods used in any CAFIA laboratory.”)
In order to fulfil obligations given by acquis the scope of methods has to be enlarged. Nowadays, the liquid chromatograph with mass spectrometer LC/MS/MS (triplequa d) is the only equipment which enables analysis of polar pesticides and also to enlarge a range of analysis. Furthermore, this device can be used for multi-residual
analysis of mycotoxins, enables detection of banned drugs and other biologically active substances in foodstuffs. 

**There is no similar laboratory device available in CAFIA.**

**Technical specification:**
The equipment consists of a liquid chromatograph (LC) and a mass spectrometer based on a triple quadrupole (MS/MS – triplequad). The whole set is controlled by PC with a specialized software. The supply includes also source of steady voltage, source of liquid nitrogen and other basic facilities (for more see Annex 5: Needs analysis for the investment part of the project).

Beside the technical equipment **the request for training as a part of supply contract** will be given. It means that persons in charge (3 persons; training should last 5 days at least) should be acquainted with the basic principles, control and operation of this chromatograph. It is very common that contractors provide such training as a part of the supply.

The professional skills focused on practical application (methodologies) will be consequently enhanced through a study stay (see below).

The total costs for SU are expected to be approx. 350 000 €.

Note: Two trainings related to the supplied equipment will be carried out. The first one, under SU project’s component, will be provided by a contractor of the chromatograph. The aim will be to familiarize the staff in charge with the basic principles, control and operation of the specific chromatograph model, which will be delivered. The content will also include essential theory related to liquid chromatography used for pesticide analysis, performance of basic tasks and possible uses and maintenance of the equipment.

The second training (study visit) will be focused on methods and their practical application. It means that broad range of methods and methodology development will be demonstrated in common daily operation. Best practices, effective control and use of full equipment’s potential will be showed as well.

3.5. **Lessons learned**

There are new requirements in relation to the CAFIA administrative capacity. That is the reason why the institutional enhancement should be considered a continuing process which can guarantee the effective use of the national as well as the external resources invested for the achievement of this purpose. Compatibility with the administrative and operational procedures of EU coordination rules is amongst the main priorities in this area.

Despite the fact that the project deals mainly with new requirements, relevant conclusions and recommendations of previous Phare projects have been taken into account during project’s preparation. The enhancement in more advanced techniques to detect adulteration as stated in the Final Report of the previous Phare project called „Strengthening Food Safety Policy in the Czech Republic“ is one of the conclusions which was included in the proposed project by means of the training seminar “Methods for detection of fraud and authenticity (NMR&IRMS)”. The need for acquaintance with the situation in the relevant fields in the Czech Republic is based on the experiences obtained during previous projects’ realization especially in connection with seminars’ preparation and the necessity of their adjustment to CAFIA staff knowledge. This was incorporated in the project design as a specific requirement for senior experts.

The project fiche has been prepared by a working group that includes representatives from different CAFIA units to meet their training needs and other requirements. The project outline was discussed with MoA and MoF officials who have given assistance and guidance. Careful attention was paid when designing the fiche to avoid an over-ambitious project. The project is therefore targeted to specialised components of food safety.

4. **Institutional framework**

Main co-ordinators of legal regulations connected with food safety are Ministry of Agriculture (MoA), which is mainly responsible for veterinary, phytosanitary regulations and regulations associated with production and labelling of foodstuffs (apart from catering), and Ministry of Health (MoH), mainly responsible for hygiene regulations in the area of catering and objects and materials coming into contact with foodstuffs, and, in relation to food production, for specification of microbial requirements for foodstuffs, for the area of natural and artificial additives, and flavourings of foodstuffs, determination of contents of contaminants, residues of pesticides and veterinary drugs in foodstuffs and conditions for food irradiation. Given Ministries co-operate in transposition and implementation of regulations so that all areas are covered in a corresponding manner and safety is reached in the whole food chain from feeding-stuffs to final products.
The inspection of foodstuffs within the Czech Republic is ensured by the two ministries (MoA, MoH) in mutual cooperation, which is managed by members of the government. The complex inspection of food safety, including protection of consumer, pursuant to the European documents as "White paper on Food Safety", is delegated by the law to the following administration bodies: Czech Agriculture and Food Inspection Authority (MoA), State Veterinary Administration of the Czech Republic (MoA), Central Supervising and Testing Institute for Agriculture (MoA), State Phytosanitary Administration (MoA), and competent bodies of public health protection (MoH). Customs authorities, subordinated to Ministry of Finance (MoF), are involved in food safety issues as well since they release imported foods into circulation within the Czech Republic.

CAFIA is a state authority responsible for supervision of safety, quality and labelling of foodstuffs. Within the assigned competencies CAFIA inspects foodstuffs, raw materials for their production, agriculture and tobacco products and fresh cut flowers. The above mentioned competences apply to the production, storage, transport and sale (including import).

To ensure that the project focus is in line with all required principles, a Steering Committee will be established. It will consist of the institutions co-operating in the project (CAFIA, EU twinning partner, Centre for Foreign Assistance of MoF, Central Finance Contracts Unit of MoF, Ministry of Agriculture – SPO representative), will coordinate and supervise the implementation of activities and will hold a meeting every three months.

The beneficiary institution for twinning project is the CAFIA. After the project completion the CAFIA will be the owner of the supplied equipment.

5. Detailed Budget (in M€)

<table>
<thead>
<tr>
<th>€M</th>
<th>Transition Facility support</th>
<th>Co-financing</th>
<th>Total cost (TF plus co-financing)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Investmen t Support</td>
<td>Institution Building</td>
<td>Total Transition Facility (=I+IB)</td>
</tr>
<tr>
<td>Year 2006</td>
<td>Investmen t Support</td>
<td>Institution Building</td>
<td>Total Transition Facility (=I+IB)</td>
</tr>
<tr>
<td>Twinning Light</td>
<td>0,160</td>
<td>0,160</td>
<td>0,005</td>
</tr>
<tr>
<td>Supply</td>
<td>0,260</td>
<td>0,260</td>
<td>0,090</td>
</tr>
<tr>
<td>Total</td>
<td>0,260</td>
<td>0,160</td>
<td>0,420</td>
</tr>
</tbody>
</table>

*Contributions from National, Regional, Local, Municipal authorities, FIs loans to public entities, funds from public enterprises

**Private funds, FIs loans to private entities

The amounts for national co-financing indicated in the table correspond to cash co-financing. The Supply contract will be jointly co-financed by MoA, chapter No. 329 of the state budget.

Parallel co-financing for the study visits from CAFIA’s resources is estimated approx. at 5 000 €. In addition, the Czech Authorities will cover all costs necessary for the implementation of the TWL contract (travel costs, seminar venues, office space and facilities for MS experts). Contributions from the Czech administration for an effective implementation of the twinning light may be further detailed in the twinning contract.

VAT does not constitute eligible expenditure except where it is genuinely and definitely borne by the final beneficiary. VAT which is considered recoverable, by whatever means, cannot be considered eligible, even if it is not actually recovered by the final beneficiary or individual recipient.

6. Implementation arrangements

6.1 Implementing Agency

The CFCU will be the Implementing Agency responsible for tendering, contracting and accounting with assisting in good project design and implementation and Phare procurement and payment rules. The implementation agency is represented by Mr. Jan Slavíček, CFCU, Nábř. Kpt. Jaroše 1000, Praha 7, 170 00, tel: 257 044 551, fax: 257 044 550, e-mail: jan.slavicek@mfcr.cz, URL: http://phare.mfcr.cz
CFCU - Administrative Office (AO) – contact point Mr. David Stoklasa, phone +420-2-5704-4552, fax +420-2-5704-4552, e-mail: david.stoklasa@mfcr.cz

Contact point: Mr. Jiří Sochor, Foreign Affairs Unit of the CAFIA, Květná 15, 603 00 Brno, Czech Republic, Tel: +420-542426647, Fax:+420-542426647, e-mail: jiri.sochor@szpi.gov.cz

National Contact Point (NCP) of Centre of Foreign Assistance (CFA) is Ms. Jana Hendrichová, Director dpt.58, phone +420-2-5704-4568, e-mail: jana.hendrichova@mfcr.cz. The CFA is fully responsible for overall monitoring and interim evaluation of the project.

After the project completion the CAFIA will be the owner of the supplied equipment.

6.2 Twinning light
CAFIA has necessary structure to manage the finances and handle logistics required for its organization and implementation. The CAFIA’s Foreign Affairs Unit in Brno will be in charge of administration of the project. The contact person for this project within CAFIA as a beneficiary institution is Mr. Jiří Sochor, Foreign Affairs Unit of the CAFIA, Květná 15, 603 00 Brno, Czech Republic, Tel: +420-542426647, Fax:+420-542426647, e-mail: jiri.sochor@szpi.gov.cz

6.3 Non-standard aspects
N/A

6.4 Contracts
In the project framework two contracts are expected:

Contract 1 – TWL contract 0,165 M€ (0,160 TF + 0,005 National co-financing)
Contract 2 – Supply of Equipment 0,350 M€ (0,260 TF + 0,090 National co-financing)

7. Implementation Schedule

7.1 Start of tendering/call for proposals:
Twinning Light 3Q / 2006
Supply of equipment: 3Q / 2006

7.2. Start of project activity:
TwinningLight 2Q / 2007
Supply of equipment: 1Q / 2007

7.3. Project Completion:
TwinningLight 4Q / 2007
Supply of equipment: 1Q / 2007

8. Sustainability

Project beneficiary is convinced that it has the capacity to make use of project outcomes in the future and continue project activities. The content of seminars will be used in the future, due to the continuous changes in EU legislation. Some of the seminars may also be used for newly hired staff in the inception training. In addition, CAFIA intends to use some of the course for a twinning out with EU candidate countries.

In case of the supply (chromatograph) the CAFIA is planning to set aside sufficient financial resources needed for the equipment maintenance and upgrade.

There are three elements of sustainability: institutional, financial and political stability. CAFIA

- is an institution with a defined vision, mission, and values
- has developed technical competency of the staff
- conducts its performance reviews
- is flexible and able to adapt to the changing internal and external environments
- has a tradition of more than 50 years in food safety
- is an indispensable part of the food safety system in the Czech Republic
- is an organizational unit of the Czech Ministry of Agriculture
• is funded from the government budget
• has its policy in line with EU requirements and long term perspectives

9. Conditionality and sequencing

The following assumptions are made or actions are to be undertaken or approved before the TWL contract starts:

**Conditionality:**

• Slight constructional adaptations enabling installation of the liquid chromatograph have to be done. This condition will be fulfilled after the project will have been approved by the EC. The CAFIA’s contact person (Mr. Jiří Sochor) will inform about this fact the Economic and Personnel Department and the Head of Laboratory Department of the Inspectorate in Prague to take appropriate measures in order to be in line with the proposed implementation chart.
• Availability of the required MSs short term experts is crucial

**Sequencing:**

• Most of the project activities can take place in parallel and will be dealt with different project working/seminar groups, details of which are to be defined during the preparation of the project.

**ANNEXES TO PROJECT FICHE:**

1. Logframe Planning matrix
2. Detailed implementation chart
3. Contracting and disbursement schedule
4. Description of training activities
5. Needs analysis for the investment part of the project
6. List of relevant Laws and Regulations
## LOGFRAME PLANNING MATRIX

**Programme number:** TF CZ 2006  
**Total Budget:** 0,515 M€  
**TF contribution:** 0,420 M€  
**Contracting period expires:** 15 December 2008  
**Disbursement period expires:** 15 December 2009

### Overall Objective

<table>
<thead>
<tr>
<th>Obligations stemming from the acquis in the area of food safety are completely fulfilled in the Czech Republic and competent authorities are performing control activities in such a way that free movement of goods is fully ensured, while high level of consumer protection is maintained</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Objectively verifiable indicators</strong></td>
</tr>
<tr>
<td>Fulfillment of all duties according to the acquis by the end of transitional periods</td>
</tr>
<tr>
<td>Keeping to the deadlines for transposition of the EC legislation into national legislation and its effective enforcement</td>
</tr>
<tr>
<td><strong>Sources of verification</strong></td>
</tr>
<tr>
<td>Country Summary Evaluation Report produced by the independent external consultant for the European Commission</td>
</tr>
<tr>
<td>FVO reports of missions</td>
</tr>
</tbody>
</table>

### Project Purpose

<table>
<thead>
<tr>
<th>The food law enforcement by the Czech Agriculture and Food Inspection Authority is enhanced (Regulation No. 178/2002/EC, 852/2004/EC, 882/2004/EC, 37/2005/EC)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Objectively verifiable indicators</strong></td>
</tr>
<tr>
<td>Understanding, correct application and implementation of the Regulations (Articles) mentioned in the PF</td>
</tr>
<tr>
<td>Wider range of performed analysis – the number of analysed substances will increase by 200 by the end of 2008; ability to carry out analysis given by EC legislation</td>
</tr>
<tr>
<td>More active participation in European negotiation - increase in number of spoken contributions during meetings by the end of 2008 comparing to 2006</td>
</tr>
<tr>
<td>CAFIA’s experts will participate in at least 1 twinning-out project focused on applicant and third countries by the end of 2009</td>
</tr>
<tr>
<td><strong>Sources of verification</strong></td>
</tr>
<tr>
<td>FVO reports of missions</td>
</tr>
<tr>
<td>CAFIA’s internal documentation</td>
</tr>
<tr>
<td>CAFIA’s internal laboratory documentation - testing protocols</td>
</tr>
<tr>
<td>Press releases</td>
</tr>
<tr>
<td>CAFIA’s minutes from meetings of Council and Commission working groups</td>
</tr>
<tr>
<td>Projects’ documentation</td>
</tr>
</tbody>
</table>

### Results

| **1. Twinning Light** |

**Preparatory arrangements**

**Training**

1. Ability of the CAFIA’s staff trained in the EC regulations (stated in the table 1), HACCP system setup and

| **Objectively verifiable indicators** |
| Internal organisation rules and guidelines on control procedures, practices and techniques in connection with the described seminars’ topic will be updated or new ones will be consequently set up within one year after the project will have been finished. |
| **Sources of verification** |
| CAFIA’s internal organisation rules and guidelines on control procedures, practices and techniques |
| Written records from inspections |

| **Assumptions** |
| The Czech Republic fulfils any remaining gaps necessary for the Copenhagen and Madrid criteria to be achieved.  
Economic entities have access to information about food safety within the whole food chain |
auditing of external laboratories to formulate concrete control procedures to ensure proper implementation of the relevant acquis
II. Methods for detection of fraud and authenticity will improve the enforcement of the Article 8 (Regulation No. 178/2002/EC)
III. Training in European negotiation and the training in professional terminology will result in diminishment of gaps in experience between relevant authorities of old Member States and the CAFIA in dealing with matters connected with EU membership.

Transfer of know-how via study visits
IV. Duties stemming from the relevant acquis (Article 8, Regulation No. 178/2002/EC; Directives 2003/13/EC and 2003/14/EC) are performed

2. Supply of equipment
Investment support
V. CAFIA is able to cover by its methods most of the pesticides regulated for baby food in Commission Directives 2003/13/EC and 2003/14/EC

More time efficient inspectors, increased number of inspections per inspector.
II. The range and accuracy of analysis is enlarged
III. Enlarged vocabulary of professional terms, improved communication and understanding with foreign counterparts and EU bodies
IV. New methods are learned and applied. Furthermore, the CAFIA is able to conduct analysis of at least 90% of active substances mentioned in the Directives 2003/13/EC and 2003/14/EC by the end of 2007.

V. CAFIA is technically equipped with liquid chromatograph with mass spectrometer - LC/MS/MS – triplequad.in the time frame according to the implementation chart
• The figure of analysed active substances (pesticides) will increase from present number (approx. 150) up to approx. 300 by the end of the year 2008

II. Results of the Proficiency and inter-laboratory comparative tests
• Final Reports of the future FVO missions
• CAFIA’s internal laboratory documentation
III. Internal training evaluation form
IV. CAFIA’s internal laboratory documentation - testing protocols
• Internal methodology guidelines
• Final project report
• Final Reports of the future FVO missions
V. CAFIA’s internal laboratory documentation - testing protocols
• Report of Pesticide Residue Monitoring Results of the Czech Republic
• Certification of accreditation
• CAFIA’s press release
• Final project report
• Photo-documentation
• Final Reports of the future FVO missions
• CAFIA’s information system “Control and Laboratory Activity”

Activities | Means | Assumptions
--- | --- | ---
1. Twinning Light | EU assistance + State budget co-financing | Experienced twinning partners found and available for the
**Preparatory arrangements**
- Fine-tuning of project’s schedule and arrangements
- Slight adjustment of training seminars content according to current CAFIA’s knowledge in the relevant fields
- Presentation about CAFIA’s organisation structure, environment, previous projects and their results, duties, competencies and obligations, organizational setting and staff

**Training**
- Training in audits of external laboratories authorized for official control of foodstuff
- Training in operation of the NMR&IRMS equipment
- Training in audits of controlled subjects
- Training in the correct control procedures and techniques including planning, implementation and evaluation of HACCP systems
- Training in negotiation
- Training in professional terminology

**Transfer of know how (through study visits)**
- Study stay for the staff in charge of LC/MS/MS
- Study stay for the staff in charge of NMR&IRMS

**2. Supply of equipment**

**Investment support**
- Liquid chromatograph with mass spectrometer LC/MS/MS (triplequad)

**Preconditions**
- N/A

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| Approx. 12 foreign experts: 1 project leader + 11 EU senior experts involved in 10 training (on the whole approx. 90 man-days – including preparatory arrangements; for details – see the PF) | 10 training sessions for the CAFIA staff – details see in the PF |
| Study stays | Approx. 8 people/5days (i.e. 40 man-days) – focused on NMR&IRMS methods and techniques for specific food commodities, and pesticides residues analysis |
| **Budget:** | **TWL:** approx. 0,165 M€ (0,160 TF + 0,005 National co-financing) |
| | **SU:** approx. 0,350 M€ (0,260 TF + 0,090 National co-financing) - see needs analysis under the Annex 5 |
| **planned period of the project existence** | Active involvement and positive attitude towards training of the CAFIA staff |
| Allocation of appropriate human, technical and financial resources to the specific tasks | Effective co-operation between the project stakeholders |
| Proper project management | |

MoA-CAFIA.doc
DETAILED IMPLEMENTATION CHART

Project Title: Enhancing the Food Law Enforcement by the Czech Agriculture and Food Inspection Authority (CAFIA)

<table>
<thead>
<tr>
<th>Year</th>
<th>Action</th>
<th>2005</th>
<th>2006</th>
<th>2007</th>
</tr>
</thead>
<tbody>
<tr>
<td>2005</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1)</td>
<td>TWL contract</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Start of tendering</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Start of project activity</td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Project completion</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>2)</td>
<td>Supply contract</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Start of tendering</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Start of project activity</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td></td>
<td>Project completion</td>
<td></td>
<td></td>
<td>X</td>
</tr>
</tbody>
</table>
### CUMULATIVE CONTRACTING AND DISBURSEMENT SCHEDULE

#### Cumulative Quarterly Contracting Schedule (in M €)

<table>
<thead>
<tr>
<th>Project</th>
<th>4Q/06</th>
<th>1Q/07</th>
<th>2Q/07</th>
<th>3Q/07</th>
<th>4Q/07</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enhancing the Food Law Enforcement by the Czech Agriculture and Food Inspection Authority (CAFIA)</td>
<td>0.260</td>
<td>0.420</td>
<td></td>
<td></td>
<td>0.420</td>
<td></td>
</tr>
</tbody>
</table>

#### Cumulative Quarterly Disbursement Schedule (in M €)

<table>
<thead>
<tr>
<th>Project</th>
<th>4Q/06</th>
<th>1Q/07</th>
<th>2Q/07</th>
<th>3Q/07</th>
<th>4Q/07</th>
<th>Total</th>
</tr>
</thead>
<tbody>
<tr>
<td>Enhancing the Food Law Enforcement by the Czech Agriculture and Food Inspection Authority (CAFIA)</td>
<td>0.234</td>
<td>0.362</td>
<td>0.420</td>
<td></td>
<td>0.420</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Applicability and enforcement of the Regulation No. 37/2005/EC</td>
<td>monitoring of temperatures of deeply frozen foodstuffs intended for human consumption in the means of transport, warehousing and storage (based on the Commission Regulation No. 37/2005/EC of 12 January 2005 on the monitoring of temperatures in the means of transport, warehousing and storage of quick-frozen foodstuffs intended for human consumption); application of the international agreement - ATP (agreement on transport of the spoilable foodstuffs and the specialised means of transport designated for these purposes); mutual relationship between the Regulation No. 37/2005/EC and ATP agreement</td>
<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Auditing of laboratories authorized for official control of foodstuff</td>
<td>guidelines for audits of external laboratories authorized for official control of foodstuff; examination and qualification of laboratories carrying out wine analysis in order to wine classification (CAFIA is in charge of supervision of the Community legislation in wine and viniculture sector based on the article No. 72, of the Regulation No. 1493/1999/EC); criteria of audits, job (qualification) requirements for auditors, conducting of audits, evidence, conclusions, audit management</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>Methods for detection of fraud and authenticity</td>
<td>focused on use of isotopic methods (NMR and IRMS); know-how transfer – broadening the range and accuracy of analysis</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4</td>
<td>Auditing of controlled subjects</td>
<td>audits of controlled subjects in the frame of inspections; way of application in other EU member state</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Inspection of HACCP system setup</td>
<td>knowledge and practical experiences transfer - inspection of food safety in connection with HACCP system setup by food operators and retail sector</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6</td>
<td>Application of the Regulation No. 882/2004/EC</td>
<td>understanding of the application of the selected articles (6 to 11 and 16 to 25) in other EU member states</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>Application of the Regulation No. 852/2004/EC</td>
<td>understanding of implications for control procedures which stem from the Regulation 852/2004/EC (specifically the articles 4 to 6); comparison with other MS</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8</td>
<td>Application of the Regulation No. 178/2002/EC</td>
<td>general principles and requirements of food law with special attention paid to articles 12 (Food and Feed exported from the Community), 14 (Food safety requirements) and 16 (Presentation)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>European negotiation</td>
<td>strategic planning, negotiation tactics, compromise building, types of compromise building, minimisation of conflict and deadlocks, procedural requirements in Council and Commission working groups, communication</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>Training in professional terminology</td>
<td>training is a highly interactive course, tailored to CAFIA specific needs; it should lead to broadening of the professional terminology – EU, food law, terminology related to the specific areas of knowledge (e.g. tractability, pesticide residues, food contaminants etc.); enhancing of written and verbal communication skills; participants should learn how to analyse terms and conditions, how to recognize misleading and unacceptable terms</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
NEEDS ANALYSIS FOR THE INVESTMENT PART OF THE PROJECT

Investment justification (relation to acquis)

The needs for the investment are based on the latest FVO mission carried out in the Czech Republic from 25th to 29th April 2005 (ref. DG SANCO/7628/2005 - MR Final) concerning controls of pesticides in food of plant origin. There the equipment limitations are mentioned. Chapter 5.2.5.3 Analysis: “In total, the residue screen covers approximately 140 pesticides. However, out of approximately 200 active substances having MRLs and which are registered in the Czech Republic, only 63 active substances can be analysed by these methods. A wider range of methods is hindered by the lack of relevant reference standards and some limitations in equipment. The reported limit of quantification meets the required sensitivity to enforce the lowest regulated MRLs in many, but not all, cases. Most of the pesticides regulated for baby food in Commission Directives 2003/13/EC and 2003/14/EC are not covered by the methods used in any CAFIA laboratory.”

In order to fulfil obligations given by acquis the scope of methods and range of analysis has to be enlarged. Investment in appropriate laboratory device is the way how to tackle this situation.

Technical specification

The liquid chromatograph with mass spectrometer LC/MS/MS (triplequad) is the only equipment which enables analysis of polar pesticides and also to enlarge a range of analysis. Furthermore, this device can be used for multi-residual analysis of mycotoxins, enables detection of banned drugs and other biologically active substances in foodstuffs. It also enables parallel detection of mycotoxins, by which the limits have been already set up (Regulation No. 466/2001/EC) or are in preparation. Results obtained by this equipment comply with request on testing methods given by Regulation No. 882/2004/EC. There is no similar laboratory device available in CAFIA.

The equipment consists of a liquid chromatograph (LC) and a mass spectrometer based on a triple quadrupole (MS/MS – triplequad). The whole set is controlled by PC with a specialized software. The supply includes also source of steady voltage, source of liquid nitrogen and other basic facilities. The equipment has to be located in laboratory with air-conditioning. Other requests include appropriate electric power input and possible insert of liquid nitrogen.

The liquid chromatograph has to be controlled only by qualified and trained personnel. Beside the technical equipment the request for training as a part of supply contract will be given. It means that persons in charge (3 persons; training should last 5 days at least) should be acquainted with the basic principles, control and operation of this chromatograph.

Financial sustainability

In case of an investment in equipment, evidence that the beneficiary has foreseen coverage of costs for maintenance, up-date and operation in relation with the supply has to be given. Therefore, brief analysis of financial sustainability was carried out.

The main findings are presented bellow:

The range of analysis (analysed substances) will be broadened, new methods will be introduced. It means slight increase of costs in chemicals and reference standards.

The equipment will be controlled and operated by current CAFIA staff (no additional request on manpower) Effective operation of liquid chromatograph will depend on availability of trained staff and operational resources. It will be solved by the project’s training activities. CAFIA will set aside financial resources covering operational costs (operational costs include - electric power, chemicals, HPLC columns, basic facilities, liquid nitrogen)

- The next year (after the equipment will have been installed), there will be extra costs including ordinary maintenance, purchase of spare parts and basic facilities (on the whole approx. 1 700 EUR). These costs will be covered by CAFIA too.

The total costs for SU are expected to be approx. 350 000 €.
LIST OF RELEVANT LAWS AND REGULATIONS

Czech Republic

Fundamental acts
- Act no. 110/1997 Coll., on foods and tobacco products, in valid wording (MA)
- Act no. 258/2000 Coll., on protection of public health (MH)
- Act no. 166/1999 Coll., on veterinary care (MA)
- Act no. 146/2002 Coll., on Czech Agriculture and Food Inspection Authority, in valid wording (MA)
- Act no. 91/1996 Coll., on feed-stuffs, in valid wording (MA)
- Act no. 147/1996 Coll., on phytosanitary care, in valid wording (MA)

Other acts connected with food safety
- Act no. 115/1995 Coll., on viticulture and wine-growing, in valid wording (MA)
- Act no. 92/1996 Coll., on varieties, seeds for sowing and seedlings of grown plants, in valid wording (MA)
- Act no. 156/1998 Coll., on fertilizers, in valid wording (MA)
- Act no. 242/2000 Coll., on ecological agriculture (MA)
- Act no. 79/1997 Coll., on drugs, in valid wording (MH)
- Act no. 157/1998 Coll., on chemical substances and chemical preparations, in valid wording (ME)
- Act no. 153/2000 Coll., on handling GMO and products (ME)
- Act no. 59/1998 Coll., on responsibility for damage caused by a defective product (MIT)
- Act no. 552/1991 Coll., on state inspection, in valid wording (MIT)
- Act no. 18/1997 Coll., on peaceful utilization of nuclear energy and ionizing radiation (Atomic Act) (SONS)
- Act no. 634/1992 Coll., on consumer protection (MIT)
- Act no. 13/1993 Coll., on customs

EURFundamental acts
- Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules
- Council Regulation (EEC) No 315/93 of 8 February 1993 laying down Community procedures for contaminants in food
- Commission Regulation (EC) No 466/2001 of 8 March 2001 setting maximum levels for certain contaminants in foodstuffs