STANDARD SUMMARY PROJECT FICHE

1. Basic Information
   1.1 Désirée Number: ES01.05.01
   1.2 Twinning Number: ES2001/IB/AG/01
   1.3 Title: Strengthening of the food inspection system
   1.4 Sector: Agriculture
   1.5 Location: Estonia

2. Objectives
   2.1 Overall objective:
   In Estonia, the efficiently functioning food inspection system will be operating in accordance with the EU principles, considering the new approach proposed in “EU White Paper on Food Safety” (COM (1999) 719 final).

   2.2 Project purpose:
   Establishing an integrated food control system throughout the food chain (animal and non-animal origin, processed food, distribution) that includes all the Estonian control bodies: the Veterinary and Food Board, the Health Protection Inspectorate and the Consumer Protection Board as well as the Veterinary and Food Laboratory. High quality of food inspection service; high quality food control laboratories service will be available for inspection authorities; efficient exchange of information concerning food safety and inspection between food control authorities and all the parties involved in the implementation of food safety and quality legislation will be provided.

   2.3 Accession partnership and NPAA priority
   a) Accession partnership priority
   4. Priorities and intermediate objectives
      4.1 Short-term Reinforcement of institutional and administrative capacity: / ... /
      reinforcement of phytosanitary and veterinary administrations / ... /
      4.2 Medium-term Reinforcement of institutional and administrative capacity: / ... /
      the reinforcement of food control administration.

   b) NPAA
      5.2 Agriculture
      1. Internal market
      1.2 Foodstuffs
      Main emphasis will be laid on the improvement and consolidation of inspections and the necessary laboratories.

3. Description
3.1 Background and justification:

Background

According to the Government of the Republic Act, the Ministry of Agriculture is responsible for the preparation of food legislation in Estonia. The Ministry of Agriculture also co-ordinates implementation of food legislation. Control and inspection is carried out by the Ministry of Agriculture, the Ministry of Social Affairs and the Ministry of Economic Affairs through their subordinate authorities (see the structure of the Estonian food inspection system in annex 6). The subordinate authorities responsible for inspection and control are the following:

- The Veterinary and Food Board (under the Ministry of Agriculture) inspects the establishments which produce foodstuffs of animal origin;
- The Health Protection Inspectorate (under the Ministry of Social Affairs) inspects all the other establishments which deal with food processing and the related activities (processing of food of non-animal origin, storage, transport, distribution, catering);
- The Consumer Protection Board (under the Ministry of Economic Affairs) performs the market surveillance of foodstuffs - checks the correctness of labelling, storing conditions, and correspondence of food to the labelling on retail level.

The Plant Production Inspectorate and the Control Centre of Plant Production (under the Ministry of Agriculture) are not directly involved in the control and inspection of foodstuffs. They perform the inspection of raw material of plant origin.

According to the new Food Act, the official control situation will change. Some of the tasks of the Health Protection Inspectorate will be transferred to the Veterinary and Food Board. Thus, the Health Protection Inspectorate will only inspect catering and retail establishments. Market surveillance will still be the duty of the Consumer Protection Board. The transfer of functions will take place within 2000 and has to be completed by January 1st 2001.

Problems to be addressed

Estonia has stated readiness to join the EU on 1 January 2003. Since the basic legal acts of the field of foodstuffs have been adopted, the main stress should be laid on implementation and enforcement of legislation. Due to the establishment of new requirements (see the list of regulations and laws in Annex 5) and because of changes in inspection objectives, inspection officials need training and the institutions should be better equipped.

This project should provide an efficiently functioning food inspection system, considering the above-mentioned changes, which will come into force before the 1 January 2001. The project should provide the food inspection system with well trained food inspectors, sufficiently equipped laboratories, a common information system (network) connecting all the parties participating in the food control chain. The expertise of the compliance of the Estonian food safety and quality legislation with the EU legislation is included.

3.2 Linked activities:
The past Phare activities and projects:
- Assistance to the Estonian dairy industry to accelerate its integration to the EU, AFNOR (96-0831.00). Expired in June 1997;
First international project for Estonian food producers and food control authorities concerning food safety (including HACCP implementation). Representatives from industry, University and food control authority side were obtained first knowledge about the food safety topics in EU.

- Assistance to upgrading the efficiency of the Estonian Food Processing Industry (9506.02.01). Expired in December 1998;

Project main objective was to train HACCP trainers for Estonia on the basis of previously determined industries (meat, dairy, fishery and bakery industries). To the end of project:

12 specialists were trained for HACCP as trainers;
8 companies had fully implemented HACCP;
HACCP handbook was published

- Development of the Veterinary and Food Inspectorate in veterinary and food control (ADAS - 97-0670). Expired in September 1999

Project objective was to restructure Veterinary and Food Inspectorate according to the EU requirements, including training of inspectors, procurement of inspection equipment etc.

- Design of integrated food quality and safety information network (ATA 97 - 5387). Expired in May 1998;

Project wider objective was to map Estonian food control system, determine the needs for hardware and design a network to connect all institutions into one communication system. To the end of project expiry data the food control system was mapped, hardware specifications were made and design for RAPEX network was done. Due the lack of the main legislation at this time the RAPEX was only solution build up a network connecting all relevant institutions into one network.

- IT equipment for integrated food quality and safety information network (9610.04 and 9621.02.05). Expired in March 1999;

Project objective was to supply all previously determined institutions at least with one computer and printer, also purchase servers to administrate RAPEX network. All previously determined tasks were completed.

- Installation of, and equipment for the integrated food quality and safety information network (9621.02.05). Expired in June 2000.

Project objective was to design a RAPEX software and install it. All tasks were completed by June 2000.

The activities undertaken by other parties:

- World Bank Loan No 3983 projects for purchasing laboratory and inspection equipment and for training food control inspectors (food sampling).

Project has two objectives:

a) supply Veterinary and Food Laboratory with equipment necessary for routine analysis and chromatographic analysis; Chromatographs were bought to VFL in 1998 to be able to perform minimum number of analysis required by EU. Equipment for routine analysis were bought in 1999 and 2000
b) train veterinary and phytosanitary inspectors for food sampling. Training project is still underway and will end in November 2000

- Carl Bro Food a/’s project supported by Danish Ministry of Food, Agriculture and Fisheries, on the evaluation of present laboratory facilities and future requirements for equipment and training of laboratory staff in Estonia

Project had two main objectives:

evaluation of laboratories and future requirements for equipment;
evaluation of needs for training of laboratory staff.

Evaluation was carried out in 1996 and following activities involved with the purchase of laboratory equipment and equipment for inspectors are mainly undertaken considering the results of that project (including equipment described in Annex 4).
Project “Competence Centre of Veterinary Public Health” has been proposed under Phare 2001 programme. The objectives of the project are as follows:

- Graduates of Veterinary Faculty meet requirements of Directives 91/496/EEC, 97/78/EC and Advisory Committee on Veterinary Training (ACVT) XV/E/8488/2/98.
- Structure and facilities of the Competence Centre and Faculty of Veterinary Medicine of Estonian Agricultural University meet requirements of European Association of Establishments for Veterinary Education (EAEVE).

The retraining foreseen in the frame of the project “Strengthening of the Food Inspection System” aims at retraining of food inspectors on inspection of meat plants, the inspection of dairy plants, the inspection of fish plants, the inspection of the other establishments processing food of animal origin, the inspection of the establishments processing food of non-animal origin, the inspection of wholesale warehouses, the inspection of shops, the inspection of catering establishments, border control; whereas the current project “Competence Centre of Veterinary and Public Health” aims at retraining authorised veterinarians on food hygiene, pathology and contagious diseases.

### 3.3 Results:

1. Increasing the quality of food inspection service carried out by the Veterinary and Food Board (VFB), the Health Protection Inspectorate (HPI) and the Consumer Protection Board (CPB) to ensure the efficient enforcement of legal acts and co-ordination of the inspection activities of the bodies involved:
   - 1.1 Legislation is properly enforced (see budget line 1 – expert).
   - 1.2 Food control inspectors from different inspection authorities (the Veterinary and Food Board (VFB), the Health Protection Inspectorate (HPI) and the Consumer Protection Board) are sufficiently trained (see budget line 1 – training).
   - 1.3 Inspection manuals for inspectors are prepared and published (see budget line 1 – publishing).
   - 1.4 Voluntary guides to good hygiene practice used as a guide to compliance with hygiene provisions are prepared and published (see budget line 1 – publishing).

2. The food control laboratories are sufficiently equipped to provide food control authorities with laboratory services in all necessary areas:
   - 2.1 the department of virology of the Tartu Department of Veterinary and Food Laboratory is constructed and equipped (see budget line 2 – construction and equipment for virology dept.)
   - 2.2 the Tallinn and Tartu departments of the Veterinary and Food Laboratory are supplied with equipment for microbiological, residue and contaminant analysis (see budget line 2 – equipment for other laboratories).

3. Efficient information exchange between food control authorities and all the parties involved in the implementation of food safety and quality legislation has been achieved:
   - 3.1 a common network of food control authorities is established (see budget line 2 – Common Network)

4. The legal expertise of the compliance of the Estonian food legislation with the EU directives was provided and recommendations made (see budget line 1 – PAA and Short term experts).
3.4 Activities:
The improvement of inspection services and co-ordination of the inspection activities of the bodies involved to ensure the efficient enforcement of legal acts.
Most of the legal acts based on the EU directives and necessary for the regulation of food sector have been passed and it is important to guarantee their efficient implementation. For this, the activities of four kinds have been planned:
a) training of inspectors;
b) the elaboration of inspection manuals;
c) the elaboration of the necessary instructions for the implementation of legal acts (above all necessary in the sector of the implementation of food hygiene and self-control);
d) purchase of the technical equipment necessary for inspection (thermometers, pH-meters, lux-meters).

Training of inspectors
It is planned to carry the training of inspectors out in two parts according to the principle of trainers’ training. The aim of the training is to provide practical knowledge for inspection in different sectors and to get acquainted with the practical implementation of legal acts.

The training will be conducted in the following sectors: the inspection of meat plants, the inspection of dairy plants, the inspection of fish plants, the inspection of the other establishments processing food of animal origin, the inspection of the establishments processing food of non-animal origin, the inspection of wholesale warehouses, the inspection of shops, the inspection of catering establishments, border control.

The training of 25 inspectors dealing with different sectors (15 VFB, 5 HPI, 5 CPB) will be realised in an EU member state. This will provide an opportunity to see the implementation of the EU requirements and the inspection of the conformity with the requirements. Training should be as practical as possible, treating of the implementation of legal acts and inspection in the above mentioned establishments. As the inspectors are of different specialities, it will actually be individual training as one sector will be represented by 1 – 5 persons. The duration of one study trip will be up to three weeks and depend on the complexity of the sector.

The specialists trained in an EU member country and foreign experts will in the form of workshops carry out the trainings directed at other inspectors in Estonia (by sectors). 80 inspectors altogether will participate in workshops. The duration of one workshop will be 2 days (see result 1).

Inspection manuals
In co-operation with foreign experts, the inspectors who participated in the study trip will elaborate manuals on the inspection in different establishments.

Voluntary guides to good hygiene practise used as a guide to compliance with hygiene provisions
The inspectors who participated in the study trip, the Estonian experts (including the representatives of establishments) and foreign experts will compile voluntary guides to facilitate the implementation of legal acts. Above all, the guides re necessary to facilitate the implementation of hygiene requirements and self-control (HACCP). The guides will serve as instructions both for inspectors and establishments (see result 1).

Equipment for inspectors
The Veterinary and Food Board, the Health Protection Inspectorate and the Consumer protection Board will be provided with the equipment required for temperature, luminous intensity and pH measurement inspection (see the list of the necessary equipment in Annex 4)(see result 2).

Development of laboratories

- construction of a virology department to the Tartu department of the Veterinary and Food Laboratory (costs will be borne from the state budget);

- equipping the virology department with the necessary equipment (see the list of the necessary equipment in Annex 4);

- procurement of other equipment for the Tallinn and Tartu departments of the Veterinary and Food Laboratory (see the list of the necessary equipment in Annex 4).

- improvement of information exchange between food control authorities and all the parties involved in the implementation of food safety and quality legislation (see result 2 and 3).

The constructing and equipping of the virology department derives from the fact that currently such a separate laboratory is totally missing in Estonia. The virology tests are conducted in other laboratories all over Estonia, which disturbs their main activities. The central laboratory is essential to quickly respond to the possible disease outbreaks, which is currently not possible.

Very intensive co-operation is going on with Finnish National Veterinary Research Centre. The list of required equipment has been drafted in accordance with the expertise provided by the Finnish National Veterinary Research Centre as they have years of knowledge in that particular field.

Common network

The main objective of Common Network is to provide better exchange of information between food control authorities (Veterinary and Food Board, the Health Protection Inspectorate and the Consumer Protection Board), laboratories and scientific research institutes, to use all databases administered by different institutions via one network etc. For the implementation of Network following steps should be carried out:

- mapping of the existing databases and IT systems involved in food control;
- analysis of the need for new databases;
- analysis of the detailed need for additional hardware;
- design, development and installation of the required software; and
- purchase of hardware (see result 3).

Legal expertise of the compliance of the Estonian food legislation with the EU directives

The expertise of all the food acts valid in Estonia should be conducted by a foreign expert. The aim of the expertise is to detect the possible differences between the Estonian and the EU legal acts. As a result of the expert's work, a report on the conformity of legal acts and proposals for the necessary amendments or for the elaboration of new legal acts will be made. There are about 700 pages of the legal acts requiring expertise (the list of legal acts is provided in Annex 5) (see result 4).
Following experts will be needed to carry out the above mentioned activities:

A long-term pre-accession advisor and PAA assistant for 2x12 man month (MM)

Tasks:
- project co-ordination,
- advice to strengthen the food inspection system,
- organization of a study trip,
- organization of the workshops to be organized in Estonia,
- arrangement of the translation and printing of manuals and instructions,
- expertise of legal acts, including the analysis of the possible differences between the Estonian and the EU legal acts,
- preparation of a report on the conformity of legal acts,
- recommendations for the necessary amendments or for the elaboration of new legal acts,
- co-ordination of the procurement of hardware and the development and installation of software.

PAA’s assistant will be contracted by the PAA and will be financed in the framework of the twinning covenant. PAA’s assistant will be responsible for provision of a full time assistance for purposes of translation and interpretation on a daily basis.

Short-term experts
3 experts (1 for the food of animal origin, 1 for the food of non-animal origin and 1 for retail, wholesale and catering) - training and manuals (3 x 3 MM)

Tasks:
The elaboration of a training plan, the preparation of training materials, practical training, the collection and processing of the required materials for the elaboration of manuals, the preparation of the script of the manual, the arrangement of the expertise of the script.

2) 1 expert for voluntary guides (1 x 6 MM)

The collection and processing of the required materials for manuals, the preparation of the script of the manual, the organization of a seminar introducing the instructive materials.

3) 2 experts for Common Network (2 x 3 MM)

The review and analysis of the materials involved in the PHARE project “Design of Integrated Food Quality and Safety Information Network (ATA 97 – 5387)” expired in May 1998. Recommendations for changes in the system:

- mapping of the existing databases and IT systems involved in food control;
- the analysis of the need for new databases;
- the analysis of the detailed need for the required hardware and software;
- the preparation of tender documents for the development of software and the procurement of hardware

4. Institutional Framework

The direct beneficiaries involved in this project are the following:
- Ministry of Agriculture as the institution responsible for the preparation of food legislation;
- Veterinary and Food Board, the Health Protection Inspectorate, the Consumer Protection Board as the institutions directly performing inspection in the different parts of food chain;
- Veterinary and Food Laboratory as the institution providing inspection authorities with relevant analyses.

5. Detailed Budget

<table>
<thead>
<tr>
<th></th>
<th>Phare Support</th>
<th>Total Phare (=I+IB)</th>
<th>National Co-financing*</th>
<th>IFI*</th>
<th>TOTAL</th>
</tr>
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<tbody>
<tr>
<td><strong>1. Twinning component:</strong></td>
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<tr>
<td>PAA+PAA assistant</td>
<td>260 000</td>
<td>260 000</td>
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<td>260 000</td>
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<tr>
<td>short- and medium- term experts</td>
<td>325 000</td>
<td>325 000</td>
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<td>325 000</td>
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<tr>
<td>Study trip and training for inspectors</td>
<td>75 000</td>
<td>75 000</td>
<td>10 000</td>
<td></td>
<td>85 000</td>
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<tr>
<td>Publishing of inspection manuals and voluntary guides</td>
<td>50 000</td>
<td>50 000</td>
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<td></td>
<td>50 000</td>
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<tr>
<td><strong>2. Investments</strong></td>
<td>1 265 000</td>
<td>1 265 000</td>
<td>560 000</td>
<td></td>
<td>1 825 000</td>
</tr>
<tr>
<td>Equipment for inspectors</td>
<td>100 000</td>
<td>100 000</td>
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<td>100 000</td>
</tr>
<tr>
<td>Construction of the virology department of VFL</td>
<td></td>
<td></td>
<td>560 000</td>
<td></td>
<td>560 000</td>
</tr>
<tr>
<td>Equipment for the virology department of VFL</td>
<td>400 000</td>
<td>400 000</td>
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<td>400 000</td>
</tr>
<tr>
<td>Equipment for the other laboratories</td>
<td>565 000</td>
<td>565 000</td>
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<td>565 000</td>
</tr>
<tr>
<td>Software design and hardware for Common Network</td>
<td>200 000</td>
<td>200 000</td>
<td></td>
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<td>200 000</td>
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<tr>
<td><strong>Total</strong></td>
<td>1 265 000</td>
<td>710 000</td>
<td>1 975 000</td>
<td>570 000</td>
<td>2 545 000</td>
</tr>
</tbody>
</table>

From the 2001 Estonian state budget 560 000 EUR is foreseen for co-financing of the project.
6. Implementation arrangements

6.1 Implementing agency
The CFCU is the implementing agency responsible for tendering, contracting and accounting. Responsibility for technical preparation, implementation and control will rest with the recipient institution.

PAO:
Mr Renaldo Mändmets
Deputy Secretary General
Ministry of Finance
Suur-Ameerika 1, TALLINN
Ph. +372 6113 545
renaldom@fin.ee

PO:
Mr Kaido Kroon
Counsellor in Management
Ministry of Agriculture
Lai 39/41
Ph.+372 6256 129
Fax: +372 6313 628
kaido.kroon@agri.ee

6.2 Twinning
The Ministry of Agriculture is the beneficiary institution
Contact person for PAA and the project manager:
Mr. Martin Minjajev
Ministry of Agriculture
Bureau of Food Inspection
tel: +372 6256 211
fax: +372 6256 210
martin.minjajev@agri.ee

Contact persons in the Health Protection Inspectorate (HPI) and the Consumer Protection Board (CPB):

HPI:
Mr. Heino Lutsoja
Vice-Director
tel: +372 656 7701
fax: +372 656 7706
tk@tki.estnet.ee

CPB:
Mrs. Helle Aruniit
Director
tel: +372 620 1700
fax: +372 620 1701
helle.aruniit@consumer.ee

The project is directed at three agencies in the administration field of the ministry. The Ministry of Agriculture will be the Estonian co-ordinator of the project. PAA and the PAA assistant will be working at the Ministry of Agriculture. The other experts participating in the project will also be working at the Ministry of Agriculture.

A Memorandum of Understanding will be signed between involved institutions to avoid misunderstandings and guarantee the best co-operation.

The Steering Committee will be summoned to monitor the progress of the project. The Steering Committee will consist of representatives of Veterinary and Food Board, Veterinary and Food Laboratory, Ministry of Agriculture, Health Protection Inspectorate, Consumer Protection Board, EC Delegation, Ministry of Finance and CFCU.
The project will be divided into 3 components: training and manuals, common network and legislation. Each component has a head of component who is responsible for those activities and is as well day-to-day counterpart for PAA and experts. Each component has a working group, which consists of representatives of relevant institutions.

To avoid complications in running the project a PAA assistant will be hired. He/she will be responsible for technical work and smooth flow of information between different parties of the project.

6.3 Non-standard aspects

The project will consist of two components: twinning and investment. For the investment component, the DIS Manual rules are strictly followed. For the twinning component, the Twinning Manual rules apply.

6.4 Contracts

The expected number of contracts is 6.

7. Implementation schedule

7.1 Start of tendering/call for proposals:
August 2001.
7.2 Start of project activity:
7.3 Project completion:
November 2003.

8. Equal opportunity

Women’s participation in the project will in no way be restricted and equal opportunities will be guaranteed for both men and women.

9. Environment

Environment can only be considered in wider sense - with the improvement of food inspection services the effect on environment will be achieved through the better fulfilment of requirements by relevant institutions.

10. Rates of return
Not applicable as financial and economic rates of return are almost impossible to assess. But the whole population will gain from the improved food inspection services.

11. **Investment criteria**
   
   11.1 Catalytic effect:
   Phare support is essential for upgrading the food inspection system to the level acceptable in the EU.
   
   11.2 Co-financing:
   The project will be co-financed by the Estonian Government through the state budget funds in the amount of 0,57 MEUR.
   
   11.3 Additionality:
   Not applicable as state institutions are involved and no private investments are foreseen (relevant).
   
   11.4 Project readiness and size:
   The project will be ready for implementation as soon as funds are available. To guarantee this, all the involved institutions have carried out the assessment of training and investment needs.
   
   11.5 Sustainability:
   The responsibility for carrying out efficient food inspection services, which comply with the relevant EU norms and requirements, rests with the state. This is why the state guarantees the sustainability of the project and further financial contributions to maintain the service on high level.
   
   11.6 Compliance with state aid provisions:
   State aid provisions of the Europe Agreement will be respected and Phare DIS rules applied to all investments.
   
   11.7 Contribution to the National Development Plan:
   Not applicable

12. **Conditionality and sequencing**

   According to the Food Act, transfer of responsibilities between institutions has taken place.
ANNEXES TO PROJECT FICHE

1. Logical framework matrix in standard format (compulsory)
2. Detailed implementation chart (compulsory)
3. Contracting and disbursement schedule by quarters for the full duration of the programme (including the disbursement period) (compulsory)
4. Laboratory and inspection equipment
5. List of the relevant laws and regulations (optional)
6. Structure of the Estonian food inspection system
## Phare Log Frame

<table>
<thead>
<tr>
<th>Project</th>
<th>Strengthening of the food inspection system</th>
</tr>
</thead>
<tbody>
<tr>
<td>Programme name and number</td>
<td>ES01.05.01</td>
</tr>
<tr>
<td>Contracting period expires:</td>
<td>31/12/2003</td>
</tr>
<tr>
<td>Disbursement period expires:</td>
<td>31/12/2004</td>
</tr>
<tr>
<td>Total budget:</td>
<td>2 545 000 EUR</td>
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<tr>
<td>Phare budget:</td>
<td>1 975 000</td>
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</table>

### Overall objective

The efficiently functioning food inspection system in Estonia is operating in accordance with the EU principles, considering the new approach proposed in the “EU White Paper on Food Safety” (COM(1999)719 final).

### Objectively verifiable indicators

- The whole food inspection system functions efficiently, legislation is properly enforced.
- Number of food related diseases have decreased

### Sources of Verification

- Reports of Estonian Statistics Board

### Project purpose

1. High quality of food inspection service.
2. High quality food control laboratories service is available to inspection authorities.
3. Efficient exchange of information concerning food safety and inspection between food control authorities and all the parties involved in the implementation of the food safety and quality

### Objectively verifiable indicators

1. The food inspection carried out by the Veterinary and Food Board (VFB), the Health Protection Inspectorate (HPI) and the Consumer Protection Board (CPB) is in accordance with the EU principles.
2. Laboratories are equipped and staff is trained (see annex 4) to conduct the full scope of required analyses.
3. An information exchange system between different institutions is established;

### Sources of Verification

- Reports of Estonian Statistics Board
  - Number of food related infections has decreased
  - Number of detected cases of contaminated food has increased

### Assumptions

- Good co-operation between the institutions involved.
- Sufficient number of inspectors in all the inspection authorities involved.
4. The Estonian food legislation is in full compliance with the EU legislation.

4. A written report on the compliance of the Estonian legal acts with the EU directives and recommendations on necessary amendments are prepared.

<table>
<thead>
<tr>
<th>Results</th>
<th>Objectively verifiable indicators</th>
<th>Sources of Verification</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1</td>
<td>Trained staff of inspection authorities.</td>
<td>1.1 Training is completed as follows: a) training of trainers on specific inspection matters – 25 persons (VFB – 15; HPI – 5; CPB – 5); b) training workshops for other personnel by trained trainers and foreign experts on specific inspection matters for up to 80 persons;</td>
<td>• Quarterly project reports. • Project monitoring and evaluation report in the end of project • Beneficiary evaluation sheets after every component is completed (except investment component). • Annual statistical report of food control authorities on inspections carried out • Annual statistical report of Veterinary and Food Laboratory on the number of samples analysed</td>
</tr>
<tr>
<td>1.2</td>
<td>Inspection manual(s) on specific inspection matters are prepared and published.</td>
<td>1.2 Comprehensive manuals for the inspectors’ everyday work are published (for up to 9 different control areas).</td>
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<tr>
<td>1.3</td>
<td>Voluntary guides to good hygiene practice used as a guide to the compliance with hygiene provisions are prepared and published.</td>
<td>1.3 User friendly and easy understandable guides are published (for up to 9 different areas).</td>
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<tr>
<td>1.4</td>
<td>VFB, HPI and CPB inspectors have been supplied with thermometers, lux-meters and pH-meters.</td>
<td>1.4 VFB, HPI and CPB inspectors are supplied with thermometers, lux-meters and pH-meters (see the list of equipment in annex 4)</td>
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<tr>
<td>2.1</td>
<td>The department of virology of the Tartu department of the Veterinary and Food Laboratory is established and sufficiently equipped.</td>
<td>2.1 The department of virology is built up and sufficiently equipped (see the list of equipment in annex 4)</td>
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</tbody>
</table>
2.2 The Tallinn and Tartu departments of the Veterinary and Food Laboratory have been supplied with the equipment for microbiological, residue and contaminant analysis.

3. Common Network between food control authorities has been established:
   a) mapping of existing databases and IT systems involved in food control has been executed,
   b) the analysis of the need of new databases has been made,
   c) the analysis of the detailed need for additional hardware and software has been made,
   d) software has been designed, developed and installed and hardware has been purchased.

4. Legal expertise and recommendations on the compliance of the Estonian legal acts with the EU directives has been provided.

<table>
<thead>
<tr>
<th>Activities</th>
<th>Means</th>
<th>Cost</th>
<th>Assumptions</th>
</tr>
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<tbody>
<tr>
<td>1. Twinning:</td>
<td></td>
<td>1. Twinning - 710 000</td>
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</table>
- PAA + PAA assistant;
- Short- and medium-term experts;
  a) 3 experts for training and manuals;
  b) 1 expert for voluntary guides;
  c) 2 experts for Common Network;
- publication of manuals and voluntary guides;

2. Investments:
- equipment for inspectors;
- construction of the virology department of the Veterinary and Food laboratory
- the equipment for virological analysis;
- equipment for microbiological, residue and contaminant analysis for the Veterinary and Food Laboratory;
- software design and hardware for Common Network;

<table>
<thead>
<tr>
<th>short-term expertise</th>
<th>medium-term expertise</th>
<th>PAA</th>
<th>Experts</th>
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<td></td>
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2. Investments – 1 825 000
- 100 000
- 560 000 (estonian co-financing)
- 40 000
- 565 000
- 200 000

Preconditions
- Timely availability of experts
- Estonian institutions ability to absorb the results of expertise

- good co-operation between different institutions
- A memorandum of understanding signed
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## CUMULATIVE DISBURSEMENT SCHEDULE (by quarters)

### ANNEX 3b

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<td>III</td>
<td>IV</td>
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<td>II</td>
<td>III</td>
<td>IV</td>
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</tr>
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<td></td>
</tr>
<tr>
<td>4 Hardware for</td>
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<td>0,06</td>
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<td>0,1</td>
<td>0,1</td>
<td>0,1</td>
<td>0,1</td>
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<tr>
<td>Common Network</td>
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<tr>
<td><strong>TOTAL</strong></td>
<td>0,145</td>
<td>0,287</td>
<td>0,988</td>
<td>1,576</td>
<td>1,658</td>
<td>1,82</td>
<td>1,903</td>
<td>1,975</td>
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</table>
ANNEX 4

Equipment for laboratories and food control authorities

Project N°: ES
Project title: Strengthening of the food inspection system

I Equipment for the department of virology of the Veterinary and Food Laboratory

<table>
<thead>
<tr>
<th>Laboratory equipment</th>
<th>Number of equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Laminar flow cabinet</td>
<td>5</td>
</tr>
<tr>
<td>Freezer - 40° C; -70° C; -198° C</td>
<td>2 + 1 + 1</td>
</tr>
<tr>
<td>Refrigerator +4°C</td>
<td>3</td>
</tr>
<tr>
<td>Incubator (130 l)</td>
<td>2</td>
</tr>
<tr>
<td>Incubator (60 l)</td>
<td>2</td>
</tr>
<tr>
<td>CO₂ incubator</td>
<td>2</td>
</tr>
<tr>
<td>Universal centrifuge with thermoregulation +4-37°C</td>
<td>3</td>
</tr>
<tr>
<td>Water-bath with shaker</td>
<td>3</td>
</tr>
<tr>
<td>Vortex-stirrer</td>
<td>2</td>
</tr>
<tr>
<td>Corrosion-resistant vacuumpump with microfiltration system</td>
<td>1</td>
</tr>
<tr>
<td>Autoclave</td>
<td>3</td>
</tr>
<tr>
<td>Shakers</td>
<td>4</td>
</tr>
<tr>
<td>Analytical balances</td>
<td>2</td>
</tr>
<tr>
<td>Hood</td>
<td>1</td>
</tr>
<tr>
<td>Laboratory dishwasher</td>
<td>1</td>
</tr>
<tr>
<td>Stationary UV-lamps</td>
<td>16</td>
</tr>
<tr>
<td>Portative UV-lamps</td>
<td>16</td>
</tr>
<tr>
<td>Set of containers for storing and transportation in liquid nitrogen</td>
<td>1</td>
</tr>
<tr>
<td>Cryotome</td>
<td>1</td>
</tr>
<tr>
<td>Heat-drying cabinet</td>
<td>1</td>
</tr>
</tbody>
</table>

II Other equipment required for the Tallinn and Tartu departments of the Veterinary and Food Laboratory

a) LC-MS/MS system (1 device for the Tallinn department of the Veterinary and Food Laboratory)

Form 1 July, 2000 a new directive will be effective in the EU, supplementing the former 93/256/EC. The new directive will provide stricter requirements for the analytical methods used in the monitoring of medicine residues. According to the new directive, the mass-spectrometric method used to detect the prohibited substances (group A, see the EU directive 96/23/EC Annex I) collect at least 4 so called identification points (either GC-MS or LC-MS chromatographic separation). But in group A (prohibited substances) there are plenty of compounds which due to their chemical characteristics require the use of LC chromatographic method (LC-MS).

In addition, the purchase of LC-MS/MS equipment is also necessary for the reason that thanks to the selectivity of detection the apparatus is very sensible enabling to set the
detection level below 2 µg/kg (also required by a respective EU directive). Most of the other methods based on spectrophotometric detection do not enable that.

c) **HPLC system (1 equipment for the Tallinn department of the Veterinary and Food Laboratory)**

Even now the number of chromatographs used by the chromatography department of the Veterinary and Food Laboratory is not sufficient and it is rather easy to predict the future number of analysis to be made as:
1) the number of the substances to be analysed and the number of matrixes will increase,
2) in case of positive results (towards penicillin G, many microbiologically positive results) it should be possible to make immediate additional analyses in the future,
3) the animal feed safety control will be extended.

d) **Automatic dialysis (deprotinization) system (1 equipment for the Tallinn department of the Veterinary and Food Laboratory)**

Dialysis is an efficient method to purify samples. For several reasons, chromatographs and spectrometric detectors are not able to determine the substances to be analysed in unpurified samples. Dialysis is widely used in the respective European laboratories for the purification of milk and honey but also several tissue extracts. The equipment would not only enable automatic dialysis but also the insertion of samples into the chromatograph.

e) **The automatic solid phase extraction system (1 equipment for the Tallinn department of the Veterinary and Food Laboratory)**

The solid phase extraction is actually the most wide-spread sample purification method. and with the equipment it is possible to automatize the above mentioned process. It also enables the automatic insertion of samples to be analysed chromatographically. Thus, the whole analytic procedure will become automatic which is very important for the increase in trial precision. At the same time, less labour will be required and the determinations related to accreditation and validation will become simpler.

e) **EIA counter (1 equipment for the Tallinn department of the Veterinary and Food Laboratory)**

EIA is a wide-spread analytical method of high sensitiveness of which the use is much cheaper than the use of the HPLC, LC-MS or GC-MS methods. At the same time, it also has several shortcomings (e.g. inaccuracy) being a quantitative method. In practice, the EIA method is used to decrease the number of samples in case of their big number. The result will be a smaller number of samples for which more expensive verifying methods can be used. Thus, the EIA method enables to save money.

f) **GFAAS system (1 device for the Tartu department of the Veterinary and Food Laboratory)**

The existing AAS equipment does not meet the needs of the laboratory as the method requires big sample quantities. The sample pre-treatment periods get longer and the determination precision is not sufficient. With the existing equipment it is not possible to check the toxic element content on the required level.

g) **The automatic culture medium makers and fillers (2 + 2 devices for the Tallinn and Tartu departments of the Veterinary and Food Laboratory)**
For the reason that the work load of the departments of bacteriology and microbiology has increased it is necessary to reduce the relative importance of manual labour with the procurement of the above mentioned equipment for the bigger laboratories in Tallinn and Tartu.

III The equipment required for the inspectors of the Veterinary and Food Board and the Health Protection Inspectorate

<table>
<thead>
<tr>
<th>Device</th>
<th>Number of devices</th>
<th>Institution</th>
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<tbody>
<tr>
<td>pH meters</td>
<td>10</td>
<td>The Veterinary and Food Board</td>
</tr>
<tr>
<td></td>
<td>20</td>
<td>The Health Protection Inspectorate</td>
</tr>
<tr>
<td>Lux-meters</td>
<td>10</td>
<td>The Health Protection Inspectorate</td>
</tr>
<tr>
<td></td>
<td>20</td>
<td></td>
</tr>
<tr>
<td>Thermometers</td>
<td>40</td>
<td>The Veterinary and Food Board</td>
</tr>
<tr>
<td></td>
<td>40</td>
<td>The Health Protection Inspectorate</td>
</tr>
</tbody>
</table>

NB! The list of equipment and technical specifications have been identified and drafted with the consultation of Finnish expertise.
LIST OF RELEVANT LAWS AND REGULATIONS

Project N°: ES
Project title: Strengthening of the food inspection system

Food Act (RT I 1999, 30, 415; 58; 608)

Regulations of the Government:

- Regulation of the Government No. 142 of 4 May 1999 “The composition, quality and labelling requirements for juice, concentrated juice, dried juice, nectar and juice drink” (RT I 1999, 45, 513).
  Based on the directives 93/77/EEC, 93/45/EEC, 73/437/EEC.

  Based on 74/409/EEC.

- Regulation of the Government No. 156 of 17 May 1999 “Establishment of the requirements for materials and articles intended to come into contact with food, the special requirements for the groups of thereof and the methods of testing the safety of such materials and articles” (RT I 1999, 50, 549).

- Regulation of the Government No. 192 of 10 June 1999 “Establishment of the purity requirements for food additives and the methods of analysis for official control” (RT I 1999, 63, 639).


- Regulation of the Government No. 292 of 6 October 1999 “Establishment of the list of and permitted limits of flavourings by food groups, the requirements set for flavourings, and the conditions and methods of the use and preparation of such substances and special requirements for the labelling” (RT I 1999, 74, 702).
  Based on the directive 88/388/EEC (amended by 91/71/EEC).

  Based on the directive 93/43/EEC.
• Regulation of the Government No. 330 of 2 November 1999 “Rules for the sampling and laboratory analysis of food samples taken from the official food control” (RT I 1999, 84, 767) 
Based on 85/591/EEC, 92/2/EC, 89/397/EEC, 93/99/EEC.

• Regulation of the Government No. 354 of 16 November 1999 “Requirements for extraction solvents, conditions and methods of the use of extraction solvents and permitted limits of residue content in food” (RT I 1999, 87, 797). 
Based on the directive 88/344/EEC (amended by 92/115/EEC, 94/52/EC, 97/60/EC).

• Regulation of the Government No 389 of 21 December 1999 “List of the border inspection posts for import and export of live animals, and products of animal origin, food and raw food material, feeds, plants and plant products, goods, which are under Convention of International Trade of Endangered Species (CITES) and requirements for border inspection posts for import and export of live animals and animal products” (RT I 1999, 98, 865)

• Regulation of the Government No. 390 of 21 December 1999 “Establishment of the requirements for the labelling of food, the procedure for labelling and dissemination of information in any other manner and the procedure for informing of the origin of the raw material used” (RT I 1999, 98, 866). 

• Regulation of the Government No. 435 of 29 December 1999 “Rules and criteria for the authorisation of laboratories to operate as official laboratory or as reference laboratory” (RT I 2000, 2, 5; 41, 264) 
Based on 89/397, 93/99.

• Regulation of the Government No. 436 of 29 December 1999 “Establishment of the composition and quality requirements for food for particular nutritional uses, requirements for substances used to prepare food for particular nutritional uses and requirements for the handling of food for particular nutritional uses and the special requirements and procedure for the labelling and dissemination of information in any other manner” (RT I 2000, 2, 6). 

• Regulation of the Government No. 444 of 30 December 1999 “The procedure for the proceedings of approval of food businesses engaged in different forms of handling” (RT I 2000, 2, 14).

• Regulation of the Government No. 446 of 30 December 1999 “The methods for assessment of the conformity of novel foods to the requirements and the procedure for the application for and issue of handling permits” (RT I 2000, 3, 18). 
Based on the regulation 258/97/EC and the recommendation 97/618/EC.

• Regulation of the Government No. 14 of 12 January 2000 “Establishment of the list and permitted limits of permitted contaminants by food group” (RT I 2000, 6, 38)

- Regulation of the Government No. 26 of 31 January 2000 “Establishment of the procedure for the application for and issue of permits for the handling of food for particular nutritional uses” (RT I 2000, 8, 50). Based on the directive 89/398/EMÜ.

- Regulation of the Government No. 81 of 7 March 2000 “The list and limits of food additives by food groups, the conditions and methods of the use of food additives and special requirements for the labelling” (RT I 2000, 23, 131). Based on the directives 89/107/EC (amended by 94/34/EC), 94/35/EC (amended by 96/83/EC), 94/36/EC, 95/2/EC (amended by 96/85/EC, 98/72/EC).


- Regulation of the Government No. 176 of 30 May 2000 “The special requirements for the labelling and dissemination of information in any other manner of food produced from genetically modified soya and maize” (RT I 2000, 43, 275); Based on the regulations 98/1139/EC, 49/2000/EC.

- Regulation of the Government No. 198 of 20 June 2000 “The composition and quality requirements for food for special medical purposes, requirements for substances used to prepare food for special medical purposes and requirements for the handling of food for special medical purposes and the special requirements and procedure for the labelling and dissemination of information in any other manner” (RT I 2000, 49, 314); Based on 1999/21/EEC.

**Regulations of the Minister of Agriculture:**

- Regulation of the Minister of Agriculture No. 24 of 21 October 1999 “Fresh meat hygiene requirements” (RTL 1999, 151, 2145) (64/433/EEC; 92/45/EEC; 91/495/EEC; 84/371/EEC)

• Regulation of the Minister of Agriculture No. 29 of 21 October 1999 “Hygiene requirements for factory and fish vessels” (RTL 1999, 152, 2148) (91/493/EEC; 92/48/EEC; 94/356/EEC)

• Regulation of the Minister of Agriculture No. 27 of 21 October 1999 “Hygiene requirements for the production and the processing bivalve molluscs, crustaceans and marine gastropods products” (RTL 1999, 150, 2134) (91/492/EEC; 94/356/EMÜ)

• Regulation of the Minister of Agriculture No. 28 of 21 October 1999 “Hygiene requirements for the production of milk and milk-based products” (RTL 1999, 150, 2135) (92/46/EEC; 92/71/EC 89/384/EEC; 95/165/EC)

• Regulation of the Minister of Agriculture No. 30 of 21 October 1999 “Hygiene requirements for a dairy farm” (RTL 1999, 150, 2136) (92/46/EEC; 89/362/EMÜ)

• Regulation of the Minister of Agriculture No. 25 of 21 October 1999 “Egg and egg products hygiene requirements” (RTL 1999, 150, 2132) (89/437/EEC; 91/684/EEC)

• Regulation of the Minister of Agriculture No. 44 of 21 June 2000 "Minced meat and meat preparation hygiene requirements and terms and order for record keeping" (RTL 2000, 79, 1185) (94/65/EC)

• Regulation of the Minister of Agriculture No. 45 of 21 June 2000 "Meat products hygiene requirements and terms and order for record keeping" (RTL 2000, 76, 1148) (77/99/EEC; 94/383/EC; 94/837/EC)

• Regulation of the Minister of Agriculture No. 47 of 28 June 2000 "Veterinary and food control procedures on import and export of the goods" (RTL 2000, 74, 1131)
Structure of Estonian Food Inspection system

Project No: ES
Project title: Strengthening of the food inspection system