Standard Summary Project Fiche

1. Basic Information
   1.1 CRIS Number: 2004/006-245-01-02
   1.2 Twinning Light Number: LV/2004/EC/02
   1.3 Title: Food control: beverages and specific food
   1.4 Sector: Free Movement of Goods
   1.5 Location: Republic of Latvia
       Ministry of Agriculture of Latvia; Republikas sq.2, Riga, LV 1981
       Food and Veterinary Service; Republikas sq.2, Riga, LV 1981

2. Objectives
   2.1 Overall Objective:
       To improve safety of food for human and animal consumption.
   2.2 Project purpose:
       - Strengthening control system of drinking water and beverages safety, GMO and Novel Food, and HACCP.
   2.3 Justification
       EU comprehensive monitoring report on Latvia’s preparations for membership:
       “More efforts are needed to ensure appropriate control of genetically modified and novel food. Latvia needs to proceed to implementing the action plan for implementing Hazard Analysis Critical Control Points (HACCP) principles. Particularly important is the training of inspectors to audit the implementation of HACCP principles.”

       Peer Review 2003, Evaluation Mission on HACCP in Latvia:
       “The Latvian authorities agreed: (...) To continue to provide practical training on auditing of HACCP plans, and to provide on-going professional training, to all inspectors.”

3. Description
   3.1 Background

       According to the Law on Food Circulation and Regulations of the Cabinet of Ministers of the Republic of Latvia, the Food and Veterinary Service (FVS) is designated as the inspection body for drinking water, natural mineral water, spring water and beverages (alcoholic and non-alcoholic beverages) in Latvia.

       For improvement of control system to ensure safety of drinking water and beverages, food inspectors have to be trained on implementation of the adopted EU legislation. At present there are about 90 producers of drinking water and beverages. Most of them are integrated establishments meaning that they have different type of activities. Currently there are: 3 spirit producers; 12 producers of strong alcoholic beverages; 8 producers of alcoholic cocktails; 3 wine producers; 22 beer producers; 23 non-alcoholic beverages producers; 9 juices producers; 34 drinking water producers; 1 natural mineral water producer and 4 spring water producers.

       As the number of one type establishments in each region is small, inspectors of the Food and Veterinary Service usually are responsible for control of different type of establishments as well as sampling.

       The FVS has been responsible for the implementation of the above mentioned issues for two years and new staff has been hired to ensure the enforcement. Therefore the project would support to improve these activities.

       The FVS has developed sampling procedures for drinking water as well as procedures for estimation of testing results, but officials still have problems with estimation of positive testing results and actions taken in these cases. Therefore existing procedures need to be
revised and the need for development of new appropriate procedures will be identified regarding actions to be taken by officials in cases of non-compliant testing results.

There are many small producers of drinking water, mineral water and beverages, which still use out-of-date equipment in their production and therefore hand operations are still in place. Elaboration of methodological guidelines for inspections of these producers would ensure efficient and uniform control.

Currently inspectors of FVS have training seminars in area of drinking water and beverages control once a year. During these seminars it was clear that inspectors need special methodological guidelines for inspections in these establishments, because they have different understanding about demands of legislation and its accommodation in practice.

Adopted EU legislation determines new demands for producers of drinking water and beverages. Inspectors of FVS must be trained to understand these demands in practice; therefore they need the study visits in establishments, which work in conformity with EU legislation for long time. During study visit inspectors would gain practical skills on the way in which inspection is performed in EU countries as well as they would be acknowledged with all related inspection documentation.

Adopted EU legislation allows Member States to provide derogations in several cases, including limits of chemical parameters of drinking water and mineral water, therefore inspectors of FVS must be trained on different hazards and evaluation of self control system which is based on HACCP principles.

Deliberate release or placing on the market of genetically modified organisms

The Monitoring Council of Genetically Modified Organisms and novel foods (hereinafter - the Council), is a co-ordinating and consultative institution for the purpose of preventing or reducing the potentially harmful effect on human health and the environment of the contained use, and releasing into the environment and placing on the market of genetically modified organisms (hereinafter- GMO). The Council consults monitoring institutions and consumers, providing recommendations and informs the public on the circulation of modified organisms. The Council is the institution, which examines the applications of users of GMOs and manufacturers, and distributors of novel foods to prepare recommendations, on the basis of which permits for the contained use, release into the environment and placing on the market are issued.

Clear rules are already set out in the EU for the assessment and authorisation of GMOs, GMO food and feed, but the responsibilities are currently divided between the Member States and the EU. The Regulation on GMO food and feed replaces this with a “one door - one key” procedure for the scientific assessment and authorisation of GMOs, GMO food and feed. In the light of new established GMO framework, European Food Safety Authority (EFSA) may ask the competent assessment body to carry out the risk assessment of food or feed; or in particular case, if the application concerns GMOs to be used as seeds or other plant propagating material, shall ask a competent body to carry out environmental risk assessment.

Also current sampling strategies for GMO detection needs to be improved. In the nearest future several EU legislation norms which will cover possible strategies for three scenarios of GMO detection will be adopted, therefore elaboration or improvement of existing guidelines and training on implementation of new approach will be significant outcome during implementation of project (Technical guidance for sampling and detection of genetically modified organisms and material produced from genetically modified organisms).

Training of inspectors

According to Council Directive No 93/43/EEC on the hygiene of foodstuffs “The competent authorities shall carry out controls and audits in accordance with Directive 89/397/EEC in order to ensure that the provisions concerning implementation of hygiene rules and HACCP should be in compliance with EU legislation”.

Part of the training of inspectors is held at the Latvian Agricultural Consultation and Education Supporting Centre. The training is financed through the funding of the Ministry of Agriculture. All inspectors have received some kind of practical auditing training, but this
needs to be continued, particularly training on the sport on the identification of CCPs and evaluation of set up control measures and corrective actions.

During the Peer review mission in 2003 in Latvia concerning HACCP it was identified that HACCP based systems have several Critical Control Points (CCPs) but systems have faults in the risk analysis, in pointing out the correct CCPs and in carrying out the right control measures and corrective actions. Real hazard identification was not present.

At recent time, the several trainings have been conducted for risk assessors on basic principles for risk assessment of GMOs within the UNEP/GEF project “Development of National Biosafety framework in the Republic of Latvia” activities. However, having regard that this is a rapidly developing field, considerable attention should be given to training and maintaining the scientific, “state of the art” quality of the Council as a body responsible on GMOs risk assessment matters. To date no one application has been submitted to the Council. There is no practical experience in this field. Thus, the practical training for risk assessors will benecessary.

**Strengthening of laboratory testing system**

All laboratories involved in official food control system are already accredited according to the requirements of EN ISO 17025 standard. Although accreditation scope of laboratories should be extended in order to include all methods used in monitoring programs.

In the framework of **Phare 2002** project (Food Chain Surveillance) laboratory equipment is to be purchased. The assessment of requested needs was carried out in September 2002 by independent expertise. Although progress regarding possibilities of laboratory testing of food products is considerably increased there are still measures which food control laboratories are not able to cover. In Latvia requirements for drinking water are set by the Regulations of the Cabinet of Ministers No.235. According to these regulations Food and Veterinary Service is the official authority responsible for control of potable water. However, for instance radioactivity is one of the parameters, which the FVS cannot check in its own laboratory because of lack of appropriate equipment as well as analytical methods. At this moment other accredited laboratories in Latvia are not able to perform such analyses as well.

The EU Council Directive 98/83/EC requires Member States to monitor concentrations of radionuclides in public drinking water and fixes parameter values for tritium content and indicative dose. Therefore assessment of drinking water radioactivity content is an important topic, both in normal and in emergency situations.

Laboratory equipment needed for implementation of analysis of radioactivity is planned for Central laboratory of SVMDC. This list of equipment includes water samples evaporation system, rotary evaporation system, high-resolution liquid scintillation spectrometer and fume hoods. Purchase and installation of equipment will enable SVMDC to perform control of level of contamination of water with tritium and to carry out all required measurements.

Concern about radioactivity content of water intended for human consumption has been brought to public attention by EU Council Directive 98/83/EC. Lack of equipment needed for control of tritium will obstruct introduction of EU legislation in Latvia and decrease awareness of consumers about potential health risks in the European Union.

3.2 Linked activities:

- **LE9904.02 “Modernisation and Capacity Building of Food Control at National and Regional Level”**.

  The project consisted of four components: (a) Design of the Control System and Capacity Building for Ministry of Welfare through Twinning; (b) Supply of equipment to the Ministry of Welfare and the Ministry of Agriculture; (c) Training for State control and supervision system; (d) Implementation of the Communication system.

  Implementation of the Communication system was meant to improve the capacity of the Ministry of Agriculture, FVS in food safety and quality control. In spite of the number of
problems raised during the implementation of this part of the project (including temporary stopping of the implementation stage) the system analysis has been made that will be of great help for Latvian state surveillance authorities in the future. To ensure effective work with data of laboratory analysis (samples taken during the inspections) the Testing Samples System (TSS) was established.

- Phare 2002 project “Food chain surveillance” No 2002/000-590-02-02 (01.09.2003. – 31.08.2004.).

  It is envisaged within the project to strengthen capacity of food chain surveillance institutions particularly Food and Veterinary Service by developing risk management system and implementation of Rapid Alert System. It is also foreseen to purchase laboratory equipment for the State Veterinary Medicine Diagnostic Centre as well as for inspectors of Food and Veterinary Service that will be help to carry out food safety inspection (contact thermometers, cold boxes for sample transportation and refrigerators for sample storage.

- Phare 2002 project “Environment monitoring” No 2002/000-590-09-01.

  The main beneficiary of the project is Ministry of Environment. The aim of the project implementation is to strengthen institutions responsible for environmental monitoring (Latvian Environment Agency, Latvian Hydrometeorological Agency, Public Health Agency) in the areas of drinking water, wastewater, surface water, waste, and air quality.

  The proposed Transition Facility project “Food control: beverages and specific food” will not overlap with mentioned Phare 2002 project as they are covering different area of public interest. “Environment monitoring” mainly focuses on development of data registration system derived from monitoring data.

- Peer review on HACCP (08.07.2003.-11.07.2003.).

  Within the framework of the Peer review mission the basic introduction training to HACCP and self-control principles was given.

3.3 Results:

**Guaranteed Twinning Light Result**

- Existing procedures regarding sampling procedures of drinking water are analysed and necessary improvements are indicated
- Control system concerning safety of drinking water and beverages improved;
- Proposal of procedures regarding drinking water elaborated; methodological guidelines/proposals for inspectors of FVS for inspection of small producers of drinking water, mineral water and fruit and vegetable juices elaborated;
- Increased capacity of officials in area of drinking water, mineral water, spring water, wine and fresh fruits and vegetable juices;
- Laboratory staff trained on the acquisition and implementation of new testing methods

**Overall Results**

- Increased capacity of officials in relation with official control in food area particularly for mineral water, spring water, fruit and vegetables juices, alcholic beverages as well as for auditing of HACCP;
- Accomplished training for the risk assessors concerning placing on the market of GMO;
- Laboratory capacity concerning testing of drinking water is raised.
- Laboratory equipment concerning testing of drinking water and beverages in place

3.4 Activities:

**Twinning light contract**
Contribution to improvement of control system of drinking water and beverages

1. Analysis of existing sampling procedures and estimation of testing results regarding drinking water

Means (indicative):
- Short term expert for approx. 10 m/d for analysis of existing procedures and system.

2. Contribution to elaboration of the proposal for improvement of existing and development of new (if necessary) procedures regarding drinking water:

Means (indicative):
- Short term expertise for approx. 30 m/d for work with procedures.

3. Contribution to elaboration of methodological guidelines / proposals for inspectors of FVS for inspection of small producers of drinking water, mineral water and fruit and vegetables juices

Means (indicative):
- Short term expertise for approx. 90 m/d for elaboration of guidelines.

4. Study visit for know-how transfer in the area of inspection in producers of drinking water, mineral water, spring water, wine and fresh fruits and vegetables juices

Means (indicative):
- Short term expertise for approx. 15 m/d for training during the study visit;
- Study visit for approximately 5-7 people for 5 days.

5. Practical training of laboratory staff in EU-Member State laboratory devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins; (e) training on use of equipment foreseen to be purchased within the project

Means (indicative):
- Short term expertise for approx. 10 m/d for practical training in laboratory;
- 1 study visit for approx. 5-7 laboratory staff.

Twinning Light Experts’ profile (indicative):
- At least three years experience in relevant area;
- Relevant University degree;
- Fluency in English.

Service contract

Strengthening of State Food Control and Supervision System with Training Assistance

1. Training seminar for inspectors of FVS on different hazards of drinking water and beverages and its assessment

Means (indicative):
- Short term expertise for approx. 10 m/d for training on hazards and their assessment;
21 May 2004

- Training seminar for approximately 25 officials.

2. Training seminar for inspectors of FVS on evaluation of self control system of producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider)

Means (indicative):
- Short term expertise for approx. 10 m/d for training on evaluation of particular self-control systems;
- Training seminar for approximately 20 officials.

3. Training “in the field” concerning evaluation and control of self control system in producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider)

Means (indicative):
- Short term expertise for approx. 24 m/d for training “in the field”;
- Practical trainings “in the field” for approximately 6 officials.

4. Workshop for risk assessors on general principles and methodology of the environmental risk assessment which deliberates release or placing on the market of GMO

Means (indicative):
- Short term expertise for approx. 6 m/d for training of risk assessors;
- Workshop for approximately 20 risk assessors.

5. Training seminar for inspectors of FVS on practical control of GMO and different hazards in the particular area

Means (indicative):
- Short term expertise for approx. 28 m/d for training seminar;
- Training seminars for approximately 180 inspectors in total.

6. Training “in the field” concerning the control of GMO

Means (indicative):
- Short term expertise for approx. 16 m/d for training “in the field”;
- Practical trainings “in the field” for approximately 8 officials.

7. Thorough training seminar and workshop for officials involved in control of HACCP principles and auditing of HACCP

Means (indicative):
- Short term expertise for approx. 48 m/d for seminar on HACCP;
- Thorough training seminars combined with workshop for approximately 70 officials in total.

8. Seminar / workshop of laboratory staff in devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins
Means (indicative):
- Short term expertise for approx. 8 m/d for seminar / workshop on laboratory methods;
- Thorough training seminar / workshop.

Supply contract

Procurement of laboratory equipment concerning testing of drinking water and beverages

The owner of the foreseen equipment will be State Veterinary Medicine Diagnostic Centre of Food and Veterinary Service where it is going to be installed as well.

Means:
Supply contract.

3.5 Lessons learned:

According to the Interim Evaluation Report No IE/LE/AGR/01019 there are remarks that will be taken into consideration by the implementing authority during, implementation and finalization of the project:

1) “2.6. - …In addition, the beneficiaries were not too precise in estimating the budget for the equipment supplies and installation of the information system on food control.” This remark is going to be taken into consideration and all the budgetary subjects are going to be recalculated with assistance of local experts.

2) “3.6.1. – The rating “unsatisfactory” is in part due to the difficult programme environment involving many stakeholders and major changes in the structural policy of food control during the course of the project implementation.” Project is going to have two main stakeholders – FVS and SVMDC that is under supervision of FVS. Also the structural policy of state is determined clearly now and no more crucial changes are expected in this respect.

3) “4.1.4. - The SPO should also ensure that the regional food control specialists who have no knowledge of foreign languages benefit from the training activities.” This remark goes together with contribution that was asked (allocation of the certain amount of finances for translation needs) from the project in the previous proposals.

4. Institutional Framework

The overall responsibility of the envisaged project lays with the Ministry of Agriculture, which is responsible for the elaboration of policy and legislation, implementation of the EU *acquis communautaire* in veterinary sector, while Food and Veterinary Service is responsible for the technical implementation and realisation of the project.

Project Steering Committee will be established to monitor project implementation. The Steering Committee will comprise representatives from competent authorities and competent institutions – Ministry of Agriculture and Food and Veterinary Service and Latvian Food Centre.

The Steering Committee will be led by Senior Programme Officer and it will review and approve the project reports and make recommendations in regard of the project activities for the following period.

Pursuant to the new veterinary framework law – the “Law on Veterinary Medicine” enlarged the scope of State Veterinary Service. As from 1 January, 2002 State Veterinary Service was supplemented with following tasks:

- Veterinary border control;
- Food Safety and quality control in production of plant origin products.

Article 4 of the Law on Veterinary Medicine lays down the provision that Food and Veterinary Service, based on requirements set by the State surveillance programs and regulatory documents, shall organize and ensure joint State surveillance and control in the following areas:

- Prophylactics and eradication of animal infectious diseases;
- Animal welfare;
- State surveillance and control in food chain of animal origin products in accordance with the division of authority among the Ministries;
- **Surveillance and control in the chain of animal waste products**;
- Surveillance and control in the chain of veterinary medicines, veterinary pharmaceuticals and means of animal care;
- Surveillance and control in the chain of animal foodstuffs and food additives;
- Classification of carcasses.

Based on Article 11 on the Law on Veterinary Medicine, the SVMDC:
1) Carries out functions of a reference laboratory in the areas of laboratory diagnostics of animal infectious diseases and laboratory control of residues;
2) Fulfils reference functions in respect of other types of laboratory examinations in accordance with authority of the Cabinet of Ministers;
3) Ensures laboratory examinations provided by residue control programme;
4) On request, in accordance with the procedure provided by the Cabinet of Ministers, carries out laboratory examinations in diagnostics of animal infectious diseases, as well as laboratory examinations associated with environmental, veterinary drugs, pharmaceuticals, animal feed, feed additives and circulation of food;
5) Organizes interlaboratory calibration of the self-check laboratories belonging to establishments.

5. **Detailed Budget (in EUR)**

<table>
<thead>
<tr>
<th></th>
<th>Transition Facility Support</th>
<th>National</th>
<th>TOTAL Eligible costs</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Investment Support</td>
<td>Institution Building</td>
<td>Total TF (=I+IB)</td>
</tr>
<tr>
<td>Twinning Light contract*</td>
<td>0</td>
<td>116 300</td>
<td>116 300</td>
</tr>
<tr>
<td>Service contract*</td>
<td>0</td>
<td>224 000</td>
<td>224 000</td>
</tr>
<tr>
<td>Supply contract**</td>
<td>67 500</td>
<td>67 500</td>
<td>22 500</td>
</tr>
<tr>
<td>Total</td>
<td>67 500</td>
<td>340 300</td>
<td>407 800</td>
</tr>
</tbody>
</table>

* Non quantifiable contribution towards Twinning and Service contract will include office space, office support, salaries for the counterpart staff, necessary translation, telephone, fax, internet connection, copying and printing services, preparation of the premises.

**National co-financing for Supply contract will be earmarked in state budget as soon as project will be approved.

6. **Implementation Arrangements**

6.1 Implementing Agency

- Central Finance and Contracting Agency, Ministry of Finance, Smilšu iela 1, Riga LV-1919;
  - PAO **Mrs. Inta Vasaraudze**, Under State Secretary of the Ministry of Finance;

- The overall technical responsibility is under the Ministry of Agriculture; Republikas laukums 2, Riga, LV-1010;
  - Contact person **SPO: Mr. Aivars Lapīns**, Deputy State Secretary, Ministry of Agriculture; Phone: +371 7027112; Fax: +371 7830272, e-mail: aivars.lapins@zm.gov.lv.

6.2 Twinning Light

For the Twinning Light Covenant counterpart will be the Ministry of Agriculture; Republikas laukums 2, Riga, LV-1981;
• Contact person: SPO: Mr. Aivars Lapinš, Deputy State Secretary of the Ministry of Agriculture.
  Phone: +371 7027112; Fax: +371 7830272, e-mail: Aivars.Lapins@zm.gov.lv

The operational counterpart of the Twinning Light will be:

• **Mr. Viktors Grapmanis**, Director of the Veterinary and Food Department, Ministry of Agriculture; Republikas sq. 2, Riga, LV-1010;
  Phone: (+371) 7027245; Fax: +371 7027205, e-mail: viktors.grapmanis@zm.gov.lv

• **Mr. Vinets Veldre**, Director of Food and Veterinary Service.
  Phone: +371 7325446, Fax: (+371) 7322727; e-mail: vinets.veldre@pvd.gov.lv

• **Mrs. Biruta Amolina**, Head of International Projects Management Division, Food Surveillance Department, Food and Veterinary Service;
  Phone: +371 7095269, Fax: (+371) 7322727; e-mail address: biruta.amolina@pvd.gov.lv;

6.3 Service

For the Service contract counterpart will be the Ministry of Agriculture; Republikas laukums 2, Riga, LV-1981;

• Contact person: SPO: Mr. Aivars Lapinš, Deputy State Secretary of the Ministry of Agriculture.
  Phone: +371 7027112; Fax: +371 7830272, e-mail: Aivars.Lapins@zm.gov.lv

The operational counterpart of the Service contract will be:

• **Mr. Vinets Veldre**, Director of Food and Veterinary Service.
  Phone: +371 7325446, Fax: (+371) 7322727; e-mail: vinets.veldre@pvd.gov.lv

• **Mrs. Biruta Amolina**, Head of International Projects Management Division, Food Surveillance Department, Food and Veterinary Service;
  Phone: +371 7095269, Fax: (+371) 7322727; e-mail address: biruta.amolina@pvd.gov.lv;

• **Mr. Uldis Armanis**, Director of Latvian Food Center.
  Phone: +371 7021744, Fax: +371 7021713; e-mail: uldis.armanis@lpc.gov.lv

6.4 Non-standard aspects

There will be no non-standard aspects regarding implementation of the project. Twinning Light manual will be followed in case of twinning.

Ratio: if during project implementation the project cost for some reasons will decrease, the Transition Facility financing will also decrease proportionally.

6.5 Contracts

| Contract No 1 – Twinning Light Covenant: 116 300 EUR; |
| Contract No 2 – Service Contract: 224 000 EUR; |
| Contract No 3 – Supply Contract: 90 000 EUR (including joint co-financing: 26 550 EUR, which includes non-eligible costs, VAT of 18 % = 4 050 EUR)). |

7. Implementation Schedule

<table>
<thead>
<tr>
<th></th>
<th>Start of tendering</th>
<th>Start of project activity</th>
<th>Completion</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twinning Light</td>
<td>IV Quarter of 2004</td>
<td>I Quarter of 2005</td>
<td>II Quarter of 2005</td>
</tr>
<tr>
<td>Service</td>
<td>IV Quarter of 2004</td>
<td>I Quarter of 2005</td>
<td>IV Quarter of 2005</td>
</tr>
<tr>
<td>Supply</td>
<td>I Quarter of 2005</td>
<td>II Quarter of 2005</td>
<td>III Quarter of 2005</td>
</tr>
</tbody>
</table>

8. Sustainability:
Financial sustainability will be guaranteed. Latvian Government will cover future maintenance and operational costs. FVS has hired staff under which responsibility are issues covered by this project. These personnel consequently will be responsible for the successful implementation of the project. Implementation of workshop for risk assessors is under responsibility of Latvian Food Center.

9. **Conditionality and sequencing**
   - Procurement of equipment is subject to the approval by EU expert.
   - Ensured co-financing by the state budget.

**Abbreviations:**

FVS – Food and Veterinary Service
MoA – Ministry of Agriculture
MOH – Ministry of Health
LFC – Latvian Food Center
SVMDC – State Veterinary Medicine Diagnostic Center

**ANNEXES TO PROJECT FICHE**

1. Logical framework matrix in standard format
2. Detailed implementation chart
3. Contracting and disbursement schedule by quarter for full duration of program (including disbursement period)
4. List of relevant Acquis
5. List of relevant national regulations.
**LOGFRAME PLANNING MATRIX FOR**

**Project: “FOOD CONTROL: BEVERAGES AND SPECIFIC FOOD”**

<table>
<thead>
<tr>
<th>Overall objective</th>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>• To improve safety of food for human and animal consumption.</td>
<td>➢ Increased quality of inspections and number of infringements identified during inspections is reduced.</td>
<td>➢ FVS quarterly inspection reports; ➢ FVS annual reports.</td>
<td>➢ Legislation and other documentation requiring parliamentary or official approval will be submitted to relevant institutions in time.</td>
</tr>
</tbody>
</table>

**Project purpose**

<table>
<thead>
<tr>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Professionalism of food inspectors in the area of control of drinking water and beverages, and GMO as well as of HACCP auditing is increased considerably;</td>
<td>➢ Commission report; ➢ FVO mission reports; ➢ FVS annual reports.</td>
<td>➢ Support from other relevant institutions; ➢ Adequate provision from state budget; ➢ All necessary data and documentation are made available to the experts in sufficient time.</td>
</tr>
</tbody>
</table>

**Results**

<table>
<thead>
<tr>
<th>Guaranteed Twinning Light Result</th>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Existing procedures regarding sampling procedures of drinking water are analysed and necessary improvements are indicated; ➢ Control system concerning safety of drinking water and beverages improved; ➢ Proposal of procedures regarding drinking water elaborated; methodological guidelines/proposals for inspectors of FVS for inspection of small producers of drinking water, mineral water and fruit and vegetable juices elaborated; ➢ Increased capacity of officials in area of drinking water, mineral water, spring water, wine and fresh fruits and vegetable juices; ➢ Laboratory staff trained on the acquisition and implementation of new testing methods</td>
<td>➢ Manuals regarding food control system elaborated; ➢ Inspection skills of food inspectors regarding control of drinking water and beverages, and GMO is increased considerably; ➢ Professionalism of food inspectors in the area of HACCP auditing is strengthened and improved; Laboratory equipment purchased.</td>
<td>➢ Reports of technical experts; ➢ Report on testing results and monitoring; ➢ FVS quarterly inspection reports; ➢ FVS annual reports’ Improved HACCP auditing protocols.</td>
<td>➢ Support from other relevant institutions; ➢ Adequate provision from state budget; ➢ All necessary data and documentation are made available to the experts in sufficient time.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Overall Results</th>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Increased capacity of officials in relation with official control in food area particularly for mineral water, spring water, fruit and vegetables juices, alcoholic beverages as well as for auditing of HACCP; ➢ Accomplished training for risk assessors concerning placing on the market of GMO; ➢ Laboratory capacity concerning testing of drinking water is raised.</td>
<td>➢ Reports of technical experts; ➢ Report on testing results and monitoring; ➢ FVS quarterly inspection reports; ➢ FVS annual reports’ Improved HACCP auditing protocols.</td>
<td>➢ Support from other relevant institutions; ➢ Adequate provision from state budget; ➢ All necessary data and documentation are made available to the experts in sufficient time.</td>
<td></td>
</tr>
<tr>
<td>Activities</td>
<td>Means (Indicative)</td>
<td>Assumptions</td>
<td></td>
</tr>
<tr>
<td>--------------------------------------------------------------------------</td>
<td>------------------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>Contribution to improvement of control system of drinking water and beverages;</td>
<td>Twinning Light Covenant; Short term expertise for approx. 10 m/d for analyses of existing procedures and system;</td>
<td>Both organizations recruit and retain adequate staff; Appropriate administrative support (premises, office supplies) are provided; Staff in FVS and LFC is familiar with requirements of relevant legislation.</td>
<td></td>
</tr>
<tr>
<td>Analysis of existing sampling procedures and estimation of testing results regarding drinking water;</td>
<td>Short term expertise for approx. 30 m/d for work with procedures; Short-term expertise for approx. 90 m/d in total for elaboration of guidelines;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contribution to elaboration of the proposal for improvement of existing and development of new (if necessary) procedures regarding drinking water;</td>
<td>Short-term expertise for approx. 15 m/d in total for training during study visit; Study visit;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contribution to elaboration of methodological guidelines / proposals for inspectors of FVS for inspection of small producers of drinking water, mineral water and fresh fruit and vegetable juices;</td>
<td>Short-term expertise for approx. 10 m/d in total for self-control systems; Training seminar; Short-term expertise for approx. 24 m/d in total for training “in the field”; Trainings “in the field”; Short-term expertise for approx. 6 m/d in total-training of risk assessors; Workshop; Short-term expertise for approx. 28 m/d in total for training seminar; Training seminars;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Study visit for know-how transfer in the area of inspection in producers of drinking water, mineral water, spring water, wine and fresh fruits and vegetables juices;</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Practical training of laboratory staff in EU-member state laboratory devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Strengthening of State Food Control and Supervision System with Training Assistance:**

<table>
<thead>
<tr>
<th>Activities</th>
<th>Means (Indicative)</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Training seminars for inspectors of FVS on different hazards of drinking water and beverages and its assessment;</td>
<td>Service Contract Short-term expertise approx. 10 m/d in total - training on hazards;</td>
<td>Both organizations recruit and retain adequate staff; Appropriate administrative support (premises, office supplies) are provided; Staff in FVS and LFC is familiar with requirements of relevant legislation.</td>
</tr>
<tr>
<td>Training seminar for inspectors of FVS on evaluation of self control system in producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider);</td>
<td>Training seminar; Short-term expertise for approx. 10 m/d in total for training on self-control systems; Training seminar;</td>
<td></td>
</tr>
<tr>
<td>Training &quot;in the field&quot; concerning evaluation and control of self control system in producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider);</td>
<td>Short-term expertise for approx. 24 m/d in total for training &quot;in the field&quot;;</td>
<td></td>
</tr>
<tr>
<td>Workshop for risk assessors on general principles and methodology of the environmental risk assessment which deliberates release or placing on the market of GMO;</td>
<td>Trainings &quot;in the field&quot;; Short-term expertise for approx. 6 m/d in total-training of risk assessors; Workshop; Short-term expertise for approx. 28 m/d in total for training seminar; Training seminars;</td>
<td></td>
</tr>
<tr>
<td>Training seminar for inspectors of FVS on practical control of GMO and different hazards in the particular area;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Training “in the field” concerning the control of GMO;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thorough training seminar and workshop for officials involved in control of HACCP principles and auditing of HACCP;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Seminar / workshop of laboratory staff in devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins.

**Procurement of laboratory equipment concerning testing of drinking water and beverages**

- Short-term expertise for approx. **16 m/d** in total - training “in the field”;
- Trainings “in the field”;
- Short-term expertise for approx. **48 m/d** in total for seminar on HACCP;
- Training seminars on HACCP;
- Short-term expertise for approx. **8 m/d** in total for seminar on laboratory methods;
- Training seminar for 4 days;
- **Supply contract.**

**Preconditions**

- To elaborate and adopt relevant legislative norms.
- The governmental support - the protection of human health and environment will remain as a priority.
- Procurement of equipment is subject to the approval by EU expert.
- Ensured co-financing by the state budget.
**Detailed implementation chart**  
**Project Title: Food control: beverages and specific food**

| Contract 1: Twinning Light |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Contribution to improvement of control system of drinking water and beverages** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Analysis of existing sampling procedures and estimation of testing results regarding drinking water |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Contribution to elaboration of the proposal for improvement of existing and development of new (if necessary) procedures regarding drinking water |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Contribution to elaboration of methodological guidelines / proposals for inspectors of FVS for inspection of small producers of drinking water, mineral water and fruit and vegetables juices |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Study visit for know-how transfer in the area of inspection in producers of drinking water, mineral water, spring water, wine and fresh fruits and vegetables juices |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Practical training of laboratory staff in EU-member state laboratory devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

| Contract 2: Service |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Strengthening of State Food Control and Supervision System with Training Assistance** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Training seminar for inspectors of FVS on different hazards of drinking water and beverages and its assessment |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Training seminar for inspectors of FVS on evaluation of self control system of producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Training “in the field” concerning evaluation and control of self control system in producers of mineral water and spring water, fruit and vegetables juices, alcoholic beverages (especially beer, wine and cider) |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Workshop for risk assessors on general principles and methodology of the environmental risk assessment which deliberates release or placing on the market of GMO |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Training seminar for inspectors of FVS on practical control of GMO and different hazards in the particular area |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Training “in the field” concerning the control of GMO |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Thorough training seminar and workshop for officials involved in control of HACCP principles and auditing of HACCP |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| Seminar / workshop of laboratory staff in devoted to the acquisition and implementing of new testing methods: (a) determination of carbamates and glyphosates in plant origin products; (b) determination of patulin in plant origin products; (c) determination of ochratoxin A by HPLC; (d) determination of trichothecenes group mycotoxins |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

| Contract 3: Supply |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
| **Procurement of laboratory equipment concerning testing of drinking water and beverages** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |
## CUMULATIVE CONTRACTING and DISBURSEMENT SCHEDULE (EUR)

<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Contract 1 (Twinning Light)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contracted total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disbursed total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td>116 300</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>National</td>
<td>10 600</td>
<td>13 250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Contract 2 (Service)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contracted total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td>224 000</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disbursed total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td>134 400</td>
<td>201 600</td>
<td>224 000</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Contract 3 (Supply)</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Contracted total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td>67 500</td>
<td></td>
<td></td>
<td>67 500</td>
<td></td>
</tr>
<tr>
<td>National</td>
<td>26 550*</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disbursed total</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>TF</td>
<td>40 500</td>
<td>67 500</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>National</td>
<td>15 930</td>
<td>26 550*</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Including non-eligible costs (VAT = 18%) – 4 050 EUR
List of relevant Acquis

7. EU Council Directive 2003/40/EC establishing the list, concentration limits and labelling requirements for the constituents of natural mineral waters and the conditions for using ozone-enriched air for the treatment of natural mineral waters and spring waters
8. EU Council Regulation 1576/89/EEC laying down general rules on the definition, description and presentation of spirits drinks
9. EU Council Regulation 1493/1999/EC on the common organization of the market in wine
Annex 5

List of related national regulations

Currently the Alcohol Circulation Law and following Regulations of the Cabinet of Ministers determine the requirements for drinking water and beverages:

1. Regulations of the Cabinet of Ministers No 235 (adopted from May 31, 2003) “The mandatory requirements of harmlessness and quality for drinking water, procedure of monitoring and control” (implementing provisions set by Directive 98/83/EC);
2. Regulations of the Cabinet of Ministers No 35 (adopted from January 23, 2001) “The mandatory requirements of harmlessness and labeling for natural mineral water and spring water” (implementing provisions set by Directive 80/777/EEC);
3. Regulations of the Cabinet of Ministers No 128 (adopted from March 18, 2003, come into force on May 1, 2004) “The mandatory requirements of harmlessness and labeling for fruit juices and similar products” (implementing provisions set by Directive 2001/112/EC);
5. Regulations of the Cabinet of Ministers No 101 (adopted from March 6, 2001) “The mandatory requirements of harmlessness for spirit and alcoholic beverages and requirements of labeling for alcoholic beverages”;
6. Regulations of the Cabinet of Ministers No 292 (adopted from August 22, 2000) “Regulations on food contamination”;
7. The Regulations of the Cabinet of Ministers No 323 “Regulations on use and release of genetically modified organisms”;
8. The Regulations of the Cabinet of Ministers No 323 “Regulations on use and release of genetically modified organisms” (adopted on 19 September 2000).

As project now: