Standard Summary Project Fiche

1. Basic Information
   1.1 CRIS Number: 2005/017-495-01-02
   1.2 Twinning Number: LV/2005-IB/AG/01/02
   1.3 Title: Adjustment of control of animal origin products foreseen for human consumption
   1.4 Sector: Agriculture / Food Safety
   1.5 Location: Republic of Latvia
   Food and Veterinary Service; Republikas square 2, Riga, LV 1981
   Ministry of Agriculture of Latvia; Republikas square 2, Riga, LV 1981

2. Objectives
   2.1 Overall Objective:
   To adjust control of animal origin products foreseen for human consumption
   2.2 Project purpose:
   • To build the system of controls in order to ensure meeting the EU food safety requirements of products of animal origin destined for human consumption by the competent authority.
   • Improvement of animal carcass quality grading, classification control and pricing system according to the classification of meat.
   2.3 Justification
   I. The Report of a Mission carried out by Food and Veterinary Office of the European Commission in Latvia from 22 to 26 November 2004 “In order to review the Action Taken by the Competent Authorities with Regard to the Up-grading of Certain Classes of Food Processing Establishments, Animal Health Controls and to Evaluate the Operation of Controls over Certain Products of Animal origin Intended for Human Consumption” reads:
   “Raw milk currently eligible for cheese production is not of the hygienic quality foreseen in Council Directive 92/46/EEC.”
   “[..] no corrective actions were taken, either by the operator or the Competent Authority, in order to prevent the use of non eligible raw milk for the production of milk products.”
   “In another milk processing establishment, a number of farms supplied milk, for which the quality criteria were not in compliance with the current national rules on total bacterial count and somatic cells count. The management did not inform the Competent Authority accordingly, moreover, the CA did not check the analysis results themselves. The non eligible milk was mixed in with eligible milk and used for production.”
   “Hygiene controls carried out by the operators and/or the official veterinary services were not fully in compliance with Commission Decision 2001/471/EC.”
   “The frequencies and the type of bacteriological analysis were not fully in compliance with Commission Decision 2001/471/EC.”
   “We have identified weaknesses in the organization of training including the holding of workshops, plus the monitoring of beef carcass classification and price reporting.”
3. Description

3.1 Background

**CLASSIFICATION OF ANIMAL CARCASSES**

Regulations of the Cabinet of Ministers No 411 “Regulations on quality and classification requirements and procedure for animal carcasses in which conformity of carcasses to quality and classification requirements is evaluated” were adopted in April 22, 2004, which state quality and classification requirements for cattle and pig (hereinafter – animal carcasses) in meat obtaining establishments (hereinafter – slaughterhouses) and which also states procedure in which conformity of animal carcasses to the quality and classification requirements is evaluated.

Regulations state what capacity slaughterhouses must fulfill classification – id est. 75 cattle and / or 200 pigs per week.

Regulations also state procedure of payment with suppliers of animals, procedure of control of quality and classification of carcasses as well as training and procedure of certification of classifiers.

As regards the Introscope method elaborated in 2000 for pig carcass classification, there is a Commission Decision (2005/307/EK) of April 12 2005 authorizing a method for grading pig carcasses in Latvia. The problem is that due to the changes in pig population during last 5 years’ period, the formula must be re-elaborated. Also several establishments in Latvia have bought and are willing to use another method for carcass classification like PG 200 Pork Grader. Therefore Latvia has sent to the Management Committee for Pig meat Part I of the Protocol in accordance with the Annex of the Regulation (EEC) Nr 2967/85 with a view to a new dissection trial for the approval of the following instrumental grading methods: Intrascope (Optical Probe), PG 200 Pork Grader, Ruler (two points so called ZP method). It is foreseen to start the dissection trial this year after approval in the Management Committee for Pig meat.

Taking into account that the system was implemented in Latvia as mandatory measure from May 1, 2004, during its operation several deficiencies and shortcomings were identified which need to be eliminated. Work on price notification and especially on control of correctness of the prices will be necessary. A program for the elimination of weaknesses should be elaborated step by step. Latvia would have to evaluate the taken market place of those slaughterhouses which perform classification and if it is less than 30 % then it is necessary to make amendments in national legislation to implement it also in other slaughterhouses, for example in those where around 50 cattle are slaughtered. Remembering that experience of Latvia in these questions is incomplete and to solve the problem of knowledge there is a need of experience of experts from EU Member States. To ensure national recording of market prices according to the scale for the classification of carcasses of adult bovines as stated in Council Regulation (EEC) No 3220/84 (of 13 November 1984 determining the Community scale for grading pig carcases) and in Commission Regulation (EC) No 295/96 (of 16 February 1996 laying down detailed rules for the application of Council Regulation (EEC) No 1892/87 as regards the recording of market prices of adult bovine animals, on the basis of the Community scale for the classification of carcases,), Regulations of the Cabinet of Ministers No 411 "Regulations on quality and classification requirements and procedure for animal carcasses in which conformity of carcasses to quality and classification requirements is evaluated” are elaborated where in the Articles 17 and 18 it is stated that slaughterhouse must pay for animal carcasses according classification results and carcass weight, where for carcasses which have higher quality as standard indices is obligate to pay more based on correction coefficients, in case if quality of carcasses is under standards slaughterhouse can pay less based on correction coefficients. At this moment the work to eliminate deficiencies has been started and with the order of the Ministry of Agriculture No 435 from November 30, 2004 there has been established working group to work on
implementation of this rule, where we would like to specify such practice from other member states.

• SURVEILLANCE OF QUALITY OF RAW MILK AND CONTROL OF MILK AND MILK PRODUCTS IN MILK COLLECTION, TRANSPORTING AND MILK PROCESSING ESTABLISHMENTS

At this moment in Latvia there are many small farms with up to 5 cows providing milk for milk and milk products for processing establishments (in Latvia in average around 65% of the milk supplied for processing is obtained in farms where there are 2 – 5 cows). This is the reason of huge number of milk collection routes established by milk processing establishments and individual mobile milk collectors (35 mobile milk collectors). Until December 31, 2005 Latvia has a transitional period for milk quality with stipulation that milk which does not correspond to the EU requirements should be separated from the one which replies to those and used for particular purposes. Requirements for quality of raw milk are stated in regulations of the Cabinet of Ministers No 251 (from April 6, 2004) “Regulations on milk and milk products circulation”.

Sampling of milk and milk products is based on standard LVS EN ISO 707:1997 „Milk and milk products. Guidelines for sampling.” (Commission Regulation (EC) No 214/2001 of 12 January 2001 laying down detailed rules for the application of Council Regulation (EC) No 1255/1999 as regards intervention on the market in skimmed-milk powder EC Regulation 214/2001). According to this standard FVS has elaborated and approved “Methodological guidelines for sampling of cheese which claims for support for private storage” and at this moment under elaboration there is “Methodological guidelines for sampling of butter which is offered for milk products’ market intervention”. It is foreseen after to adjust above mentioned elaborated guidelines / procedures for sampling of milk products in all the stages of their circulation other then intervention. However there is essential need for expertise from “old” EU Member States in elaboration of procedures regarding selection of samples when packages of milk product are of 5 kg, 20 kg, 25 kg and more and when sampling of such products is carried out in processing establishments and in storage places.

• SURVEILLANCE OF POULTRY MEAT

At this moment poultry meat inspection is carried out according to the Regulations of the Cabinet of Ministers No 460 (from 30 January, 2001) “Regulations Regarding Handling of Poultry and Rabbit Meat” but there are still no methodological guidelines elaborated.

EU legislation states that entrepreneurs must perform controls regarding hygiene situation, safety of their produced products but Competent Authority must control the following of the requirements. European Commission works also on new legislation acts for example stating allowed water content in poultry meat. In the nearest future it is also planned to accept EC Regulation about meat treatment with substances which eliminates the presence of microbes. Taking into account that full implementation of EU directly applicable legislation is still taking place in Latvia there is necessity to evaluate in details the level of implementation of the legislation in Latvia at the same theoretically and practically learning and improving the fields where there are still deficiencies. As Latvia is one the new Member States it would be necessary to receive expertise in the field related to the official control of poultry meat in whole chain of its circulation (in the meaning of this project – production and processing stages) from the Member States where this system is already implemented and is operational in good level.

• SURVEILLANCE OF FISHERY PRODUCTS

Inland waters:


Fishing in inland waters in Latvia is being done with small boats and fishery products are unloading in small amounts and without any regularity. At this moment there are not
auction places in Latvia. Therefore health checks should be carried out in unloading points. Taking into account before mentioned it would be necessary to evaluate situation which is in place now as well as how economically profitable are such unloading points. It is essential to understand and implement the appropriate elements of solution of such situations in other Member States, like – how and when is carried out inspection of fishery products of inland waters also how the distribution of such products in further food chain or its processing is carried out.

• **SURVEILLANCE OF SPECIFIC PRODUCTS OF ANIMAL ORIGIN**

Directive 92/118/EEC is laying down animal health and public health requirements which regulates trade and import into EU of those products which are not regulated by special regulations regarding pathogens (Directives 89/662/EEC and 90/425/EEC). At this moment there are 4 processing establishments of specific products of animal origin from which 3 are approved and 1 is in the approval process at the moment.

Directive 92/118/EEC does not state hygiene requirements for processing establishments of the products which is the main problem when it comes to approval and controlling procedures of the establishments. Therefore first it would be necessary to receive expertise in implementation and enforcement of legislation requirements in mentioned establishments including sampling issues and preparation of guidelines and procedures. For control of establishments Regulations of the Cabinet of Ministers No 269 (from 24 April, 2004) “Hygiene requirements in food circulation” is applied but it is necessary to elaborate methodological guidelines for implementation of unified requirements.

• **TRAINING**

  ○ **Animal carcass classification**

In 2005 classification of carcasses must be carried out in 14 slaughterhouses from which in 10 slaughterhouses classification of pig carcasses and in 6 slaughterhouses classification of cattle carcasses. In Latvia there is a lack of competent and experienced specialists which could provide qualitative training for industry as well as for officials of controlling institution. In the spring of the year 2004 Ministry of Agriculture organized 1 week long theoretical and practical trainings about classification of pig and cattle carcasses which was conducted by teachers from Lithuanian Veterinary Academy. Representatives from slaughterhouses and Food and Veterinary Service were participating in the seminar however training course was insufficient so it would be possible to perform qualitative surveillance of presentation and classification of animal carcasses in accordance with EU legislation requirements. There is elaborated instruction “Surveillance and Control of quality and classification of animal carcasses” within quality system of FVS.

At this moment there are 10 trained specialists in Food and Veterinary Service who should be able to perform control of classification of meat carcasses. But due to the fact that previous trainings were carried out when classification was not yet in place in the Republic of Latvia training could not be conducted in real situation. Taking into account that during the year 2005 it is foreseen to elaborate and submit to the European Commission for approval new formula for carcass classification there will be necessity for training so to ensure the application of unified control principles. It is foreseen within the project implementation to put emphasis on the training of both: classifiers and the controllers so to cover the gaps of knowledge and skills. It is going to be done by seminars and mostly practical training for classifiers here in Latvia as well as in one of the EU Member State. Selection of classifiers which are going to be trained within the project and which afterwards would proceed as trainers in Latvia as well as maintenance of future training activities (training of classifiers) is / will be the responsibility of the Ministry of Agriculture (activities described in points 3.1.3. and 3.1.4. under PART I of section 3.4. – Activities).

The main issue for Food and Veterinary Service is to train the trainers within inspectors whose responsibility is or will be in future the control of classification as it is delegated to the Service by the government. Food and Veterinary Service ensure also full
responsibility for maintenance of the results achieved by implementation of the project (activities described in points 3.5.2. and 3.5.3. under PART III of section 3.4. – Activities).

o **Surveillance of quality of raw milk and control in milk collection, transporting and milk processing establishments**

Food and Veterinary Service has elaborated and there are in operation several procedures for control of milk processing establishments, milk collections, mobile milk collection establishments. As part of controls of establishments there is a quality control of raw milk. Taking into account that during inspections there are still infringements being identified concerning milk quality, milk sorting and use for processing of milk products, it is necessary to strengthen inspection system by improvement of inspection and sampling methods. And taking into account the situation described in above there would be of high value the expertise from “old” EU Member States as there was similar situation in 60-70-ies of 20th century to the one in Latvia today with a great number of small farms. There is necessity for expertise in determining milk and milk products quality and safety criteria (according to the Directive 92/46/EC) and with help of that to raise the efficiency of quality control of raw milk to the highest taking into account the experience of EU Member States. It is foreseen within the project to have practical trainings for food inspectors of Food and Veterinary Service concerning control and surveillance of related establishments including quality control of raw milk as well as selection of samples of milk products in practice (activities described in points 3.5.4., 3.5.5. and 3.5.6. under PART III of section 3.4. – Activities).

o **Surveillance of poultry meat**

At this moment there are 6 poultry slaughterhouses from which 2 high capacity poultry slaughterhouses are approved for placing their products on the EU common market. At present there is not established group of trainers in Latvia which in future would be able to maintain trainings of qualification for food inspectors which work or start to work in the field of inspection of poultry meat. So the unified approach would be implemented within EU we strongly believe in necessity of training regarding poultry meat inspection in Latvia. It is foreseen during the project implementation to have practical trainings on ante and post mortem examination in practice for food inspectors in related establishments (particularly poultry slaughterhouses) including sampling and its methodology in practice as well as (activities described in points 3.5.4., 3.5.5. and 35.6. under PART III of section 3.4. – Activities).

o **Surveillance of fishery products**

**Landing places of fishery products in Latvia:**

According to the requirements of Council Regulation No 2406/96, which lays down necessity to determine the freshness and size categories, as well as visible presence of parasites in fishery products before their first selling, the checks of fishery products are carried out in 19 places of landing of Latvia. In total there are involved 16 officials in controlling the above mentioned Regulation. As the Regulation is very complicated and also Order No 213 (2004) of Food and Veterinary Service on the unified approach came in force only from 1 July 2004 there is a strong necessity for number of theoretical and practical training for the inspectors and experts on the issues like sampling of fishery products to determine the freshness and size categories, as well as parasite contamination, for determination of freshness and size categories and determination of visible parasites. It is foreseen during the project implementation to have practical trainings for food inspectors on examination and sampling of fishery products on their landing places for determination of freshness and for determination of parasite contamination as well as organization of practical on spot control and surveillance of fish products caught in the inland waters (activities described in points 3.5.4. and 3.5.6. under PART III of section 3.4. – Activities).

o **Surveillance of specific products of animal origin**

Within the training part of the project what concerns surveillance of specific products of animal origin it is going to be put emphasis on the classification, surveillance and control of
such related establishemnts (activities described in point 3.5.6. under PART III of section 3.4. – Activities).

- **Elaboration of procedures**

  During the implementation of the project it is foreseen to elaborate number of procedures regarding control of products of animal origin as well as recommendations for necessary procedures will be prepared. Also recommendations for improvement of existing procedures or for elaboration of new ones will be prepared within the project. Not to face the situation that after the end of the project Food and Veterinary Service again meets the problem with regard of elaboration of procedures because of the lack of adequate experience and / or knowledge regarding elaboration of working instructions and / or guidelines, it is foreseen to have separate training for Latvian experts on basic principles to be followed during the work on elaboration of above mentioned documents (activity described in point 3.5.1. under PART III of section 3.4. – Activities).

- **PROCUREMENT OF EQUIPMENT**

  - **Animal carcass classification**

    With regard to the control of animal carcass classification besides the necessity of the training there is also a lack of equipment, means – laptops for inspectors who perform control of classification of animal carcasses as inspection can be considered as finished when linear equation is compiled which can be done only using Excel format software. This is the reason why within the framework of the project the purchase of the 10 laptops particularly for inspectors who perform control of classification of meat carcasses is foreseen.

  - **Surveillance of products of animal origin within whole chain of food circulation**

    Taking into account implementation of state surveillance program number and kind of samples within monitoring program which must be taken by inspectors of Food and Veterinary Service has been raised. The equipment used until now has not been replaced for several years and is outdated and it has become useless.

    Food and Veterinary Service has 27 territorial units which perform state delegated functions of control of all the food products including animal origin foodstuffs (see also point 4 – Institutional Framework) within the whole food circulation chain starting from its production, processing and until the final distribution to the consumer. There are 211 meat processing establishments, 58 milk processing and collection establishments all over the territory of Latvia which are under surveillance of each territorial structural unit of Food and Veterinary Service as well as 100 fish processing establishments in 15 territorial structural units of Food and Veterinary Service. In addition to that there are also 1117 retail and wholesales establishments operating with products of animal origin also all over the territory of the Republic of Latvia which are as well the subject of official control carried out by Food and Veterinary Service by the delegation of the government (see Annex 8).

    So to ensure optimal work of all 27 territorial structural units and not delay with sampling process of products of animal origin which is essential part of control of food chain itself, sampling equipment is needed in each of the territorial unit.

    Project would be of great value for eliminating all deficiencies mentioned above in relevantly short period of time thus ensuring principle of unified approach in trade, animal movement and following quality and safety requirements.

3.2 **Linked activities:**

*See description of linked activities in Annex 7*

- Phare 1999 project “Modernisation and Capacity Building of Food Control at National and Regional Level” No LE9904.02. (11.2000 – 06.2002).
• Bilateral project between Latvia and Denmark “Implementation of EU Directives in Latvian Food and Veterinary Service” No LET0119 (01.2002 – 06.2003).
• Phare 2002 project “Food chain surveillance” No 2002/000-590-02-02 (01.09.2003. – 31.08.2004.).
• Phare 2003 project “Market Surveillance in Food Sector” No 2003/004-979-02-03.
• Bilateral project between Latvia – Netherlands “Strengthening of Food Control in Food and Veterinary Service in Latvia” No PPA02/LV/9/2.
• Transitional Facility program for year 2004 project No 2004/006-245-01-02 “Food control: beverages and specific food”.

3.3 Results:

*Mandated Twinning Result*

• Fully implemented and operational control system of classification of meat carcasses and recommendations / guidelines for surveillance of payment system in Latvia is elaborated;
• Procedures regarding control (including sampling and sampling methods) of products of animal origin particularly control of milk and milk products, products of specific animal origin, poultry products and fish products are evaluated and amended and elaborated if necessary and tested during project implementation;
• Officials involved in control of processing of products of animal origin are trained to be trainers for implementing unified approach in control and sampling and its methodology concerning milk and milk products, products of specific animal origin, poultry products and fish products as well as control of meat classification.

3.4 Activities:

*Twinning contract*

Contribution to improvement of control system of products of animal origin

Means:
- Resident Twinning Adviser (RTA) for 18 m/m with the main task to coordinate the project activities; information exchange and reporting system within the project. RTA has to be an expert on one or several issues covered by the project.

PART I – MEAT CLASSIFICATION SYSTEM

Component 1 - Improvement of legislation and surveillance of payment system regarding meat classification:

(Implementation of the Component 1 is under responsibility of the Ministry of Agriculture which will be the beneficiary of the results of Component 1 as well)

3.1.1. Analysis of existing system and documentation including harmonized legislation:

- Analysis of existing harmonized legislation regarding surveillance and control system of classification of pig and bovine carcasses and payment system;
- Analysis of existing surveillance of payment system regarding classification of pig and bovine carcasses based on classification results and weight of animals;
Means (indicative):
- Twinning expertise for approx. 10 m/d for analysis of existing documentation and harmonized legislation

3.1.2. Elaboration of recommendations:
- for improvements of harmonized legislation;
- for improvement of surveillance system regarding payment system according to the results of classification.

Means (indicative):
- Twinning expertise for approx. 20 m/d for elaboration of recommendations.

3.1.3. Training of the trainers for pig and bovine carcass classification (participants: group of future trainers up to 10 persons selected by MoA).

Means (indicative):
- Twinning expertise by 2 experts for 20 m/d in total for conducting training;
- 2 practical training workshops for approx. 10 participants for 10 days each workshop.

3.1.4. Study visit in order to organize practical training on classification on animal carcasses including control of animal price recording system to one of EU Member State.

Means (indicative):
- Twinning expertise for approx. 10 m/d for conducting training during study visit;
- Study visit for approximately 5 officials from Competent Authority for 3-5 days.

Component 2 - Improvement and implementation of surveillance and control system of classification of pig and bovine carcasses:

(Implementation of the Component 2 is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of Component 2 as well)

3.2.1. Analysis of existing system and documentation:
- Analysis of existing surveillance and control system of classification of pig and bovine carcasses;
- Evaluation of existing procedures regarding surveillance and control system of classification of meat carcasses and their compliance with requirements of EU legislation.

Means (indicative):
- Twinning expertise for approx. 10 m/d for analysis of existing system and documentation.

3.2.2. Elaboration of recommendations and / or guidelines for improvements of existing procedures and / or elaboration of new procedures taking into account EU Member State’s experience;
- Improvement of procedures and / or elaboration of new procedures taking into account EU Member State’s experience as well as elaborated recommendations;

Means (indicative):
- Twinning expertise for approx. 50 m/d for elaboration of recommendations and improvement of procedures.
3.2.3. Information activities with producers and slaughterhouses;

Means (indicative):
- Twinning expertise for approx. **2 m/d** for information activities with producers and slaughterhouses.

**PART II – CONTROL OF PRODUCTS OF ANIMAL ORIGIN**

*(Implementation of the PART II is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of PART II as well)*

**Component 3 - Improvement of procedures necessary for control and surveillance of products of animal origin:**

3.3.1. Evaluation of existing procedures and their compliance to the requirements of EU legislation in the following products of animal origin in particular stages of circulation:
- about quality control of raw milk and about control of milk collection and milk processing establishments;
- about classification, surveillance and control of products of specific animal origin;
- about organization of expertise at the fish products unloading places;
- about surveillance and control of fish products caught in the inland waters;
- about poultry inspection, including ante and post mortem evaluation

Means (indicative):
- Twinning expertise for approx. **50 m/d** for evaluation of existing procedures.

3.3.2. Elaboration of recommendations for improvement of existing procedures and / or development of new procedures for the following products of animal origin in particular stages of circulation;
Improvement of existing procedures and / or elaboration of new procedures for the following products of animal origin in particular stages of circulation taking into account recommendation elaborated during the project:
- about quality control of raw milk and about control of milk collection and milk processing establishments;
- about classification, surveillance and control of products of specific animal origin;
- about organization of expertise at the fish products unloading places;
- about surveillance and control of fish products caught in the inland waters;
- about poultry inspection, including ante un post mortem evaluation

Means (indicative):
- Twinning expertise for approx. **175 m/d** for elaboration of recommendations and improvement of procedures.

**Component 4 - Laboratory control of products of animal origin (meat, meat products, milk, milk products, fish, fish products) ((a) sampling methods (selection of samples); (b) sampling technique:**

3.4.1. Evaluation of existing procedures about sampling methods (selection of samples) and sampling technique and their compliance to the requirements of EU legislation:
- for the products of animal origin for microbiological control;
- for sampling at the fish products unloading places;
Means (indicative):
- Twinning expertise for approx. $30 \text{ m/d}$ for evaluation of existing procedures.

3.4.2. Elaboration of recommendations about improvement of existing procedures and / or development of new procedures regarding sampling and selection of samples of products of animal origin;
   Improvement of existing procedures and / or development of new procedures regarding sampling of products of animal origin
   ➢ for the products of animal origin for microbiological control;
   ➢ for sampling at the fish products unloading places;

Means (indicative):
- Twinning expertise for approx. $150 \text{ m/d}$ for elaboration of recommendations and improvement of procedures.

PART III - TRAINING

Component 5 – Training:

3.5.1. Training of trainers on elaboration of procedures and instructions and their role within internal quality system of Competent Authority;

Means (indicative):
- Twinning expertise for approx. $5 \text{ m/d}$ for conducting training;
- Theoretical training for approx. 15 participants for 5 days.

3.5.2. Training of inspectors:
   ➢ Methodology of elaboration of formula for classification of pig’s carcasses (~1 day);
   ➢ Classification of pigs, and bovine carcasses and quality standards:
     0 theory of quality standards (~1 day);
     0 quality standards for pig carcasses and their classification (practical training) (~2 days);
     0 quality standards for bovine carcasses and their classification (practical training) (~3 days);
   ➢ Surveillance and control of classification (~1 day):
     0 Control of carcasses classification;
     0 Control of classification equipment.

Means (indicative):
- Twinning expertise for approx. $10 \text{ m/d}$ for training of inspectors (approximately 10 participants);
- Training seminars.

3.5.3. Study visit to one of EU Member State for learning in details the surveillance and control system of classification of pig and bovine carcasses;

Means (indicative):
- Twinning expertise for approx. $10 \text{ m/d}$ for training during study visit;
- Study visit for approximately 10 officials from Competent Authority for 3-5 days.
3.5.4. Practical trainings of inspectors regarding sampling of products of animal origin:
- selection of samples and its methods in practice regarding milk and milk products;
- for sampling of fishery products to determine the freshness and size categories, as well as parasite contamination (for ~ 16 participants: food inspectors and experts);
- sampling and its methods in practice regarding poultry meat (slaughterhouses, processing establishments - ~ 30 participants);

Means (indicative):
- Twinning expertise for approx. 20 m/d for practical training;
- Practical training.

3.5.5. Study visit to one of EU Member State for learning in details the methodology of sampling of products of animal origin.

Means (indicative):
- Twinning expertise for approx. 10 m/d for training during study visit;
- Study visit for approx. 6 officials from Competent Authority for 3-5 days.

3.5.6. Theoretical / practical training of inspectors taking into account improved / elaborated procedures for the following products of animal origin in particular stages of circulation:
- about quality control of raw milk and about control of milk collection and milk processing establishments;
- about classification, surveillance and control of products of specific animal origin;
- about organization of expertise at the fish products unloading places (practical training on determination of freshness and size categories and determination of visible parasites for ~ 16 participants);
- about surveillance and control of fish products caught in the inland waters (practical training for ~ 16 inspectors);
- about poultry inspection, including ante un post mortem evaluation (practical training of food inspectors and state authorized veterinarians in establishments; ~ 15 participants for 5 days training).

Means (indicative):
- Twinning expertise for approx. 23 m/d for training;
- Theoretical and practical training.

Twinning Experts’ profile (indicative):
- At least five years working experience in relevant area;
- Experience in projects’ management / coordination issues;
- Relevant University degree;
- Fluency in English.

Short – term Experts’ profile (indicative):
- Competence of proposed short – term experts must cover issues related to the project:
  o carcass classification and its classification;
  o control of milk and milk products and its quality
  o control of fish and milk products
  o control of specific products of animal origin and its classification
Control of poultry meat
- At least five years experience in relevant area;
- Relevant University degree;
- Fluency in English.

Supply contract

Procurement of equipment for food inspectors foreseen for control of meat classification and for sampling of products of animal origin

The owner of the foreseen equipment will be Food and Veterinary Service.

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

Implementation of the project is foreseen partly in the Ministry of Agriculture (particularly in the Agricultural Department and Veterinary and Food Department) what concerns legislation adjustment on pricing system regarding animal classification and training of classifiers.

The main beneficiary of the project results is Food and Veterinary Service which is subordinated institution of the Ministry of Agriculture. Food and Veterinary Service has state delegation concerning control and surveillance of whole food chain including food products of animal origin within all the stages of food circulation which is the main subject of the project.

Pursuant to the new veterinary framework law – the “Law on Veterinary Medicine” enlarged the scope of State Veterinary Service.

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;
- Animal identification and herd register;

- **Classification of carcasses.**

With joining EU Food and Veterinary Service has new functions delegated by the government:

1. Control of storage places (state and private) intended for intervention products and taking samples of the products within intervention and analyzing them;
2. Sampling and testing of meat, fish, milk products for granting export refunds.
3. Issues export refund certificates for beef and cheese.

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. To the meetings of the Steering Committee also representatives from Central Financing and Contracting Agency (CFCA), European Commission Representation and Administrative Office for Twinning projects (AO) will be invited.

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

### 5. Detailed Budget

<table>
<thead>
<tr>
<th>€M</th>
<th>Transition Facility support</th>
<th>Co-financing</th>
<th>Total cost (TF plus cofinancing)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Investment Support</td>
<td>Institution Building</td>
<td>Total Transition Facility (=-I+IB)</td>
</tr>
<tr>
<td><strong>year 2006</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Twinning contract</td>
<td>0,79125</td>
<td>0,79125</td>
<td>0,079*</td>
</tr>
<tr>
<td>Supply contract</td>
<td>0,06</td>
<td>0,06</td>
<td>0,02*</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td>0,06</td>
<td>0,79125</td>
<td>0,85125</td>
</tr>
</tbody>
</table>

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

**private funds, FIs loans to private entities

### 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. Janis Briedis**, Director of Department of International Relations, Ministry of Agriculture; Phone: +371 7027567; Fax: +371 7830272, e-mail: janis.briedis@zm.gov.lv.

### 6.2 Twinning
National Twinning Contact point:

- **Ms Ruta Konstante** - Administrative Officer for Twinning projects; Phone: +371 7095622, Fax: +371 7095625; e-mail Ruta.Konstante@fm.gov.lv

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

The operational counterpart of the Twinning 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
N/A

### 6.4 Non-standard aspects
There will be no non-standard aspects regarding implementation of the project. Twinning 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 Covenant: **791 250 EUR** (parallel co-financing);

**Contract No 2** – Supply Contract: **80 000 EUR** (joint co-financing).

### 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</td>
<td>I Quarter of 2006</td>
<td>II Quarter of 2006</td>
<td>III Quarter of 2007</td>
</tr>
<tr>
<td>Supply</td>
<td>I Quarter of 2006</td>
<td>II Quarter of 2006</td>
<td>III Quarter of 2006</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.

### 9. Conditionality and sequencing

- Ensured co-financing by the state budget.

### Abbreviations:

FVS – Food and Veterinary Service
MoA – Ministry of Agriculture

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.
6. List of equipment for food inspectors already purchased and foreseen to be purchased within EU aid programs.
7. Description of linked activities
8. Number of food inspectors of Food and Veterinary Service by region;
   Number of establishments operating with food products of animal origin by region
9. Structure of Food and Veterinary Service
## LOGFRAME PLANNING MATRIX FOR

**Project:** "ADJUSTMENT OF CONTROL OF ANIMAL ORIGIN PRODUCTS FORESEEN FOR HUMAN CONSUMPTION"

<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 adjust control of animal origin products foreseen for human 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>

<table>
<thead>
<tr>
<th>Project purpose</th>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>• To build the system of controls in order to ensure meeting the EU food safety requirements of products of animal origin destined for human consumption by the competent authority.</td>
<td>Professionalism of ~ 90 food inspectors in the area of control of particular products of animal origin is increased considerably; Control system of FVS is strengthened.</td>
<td>Commission report; FVO mission reports; FVS annual reports.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Results</th>
<th>Indicators of Achievement</th>
<th>Sources of Information</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Mandated Twinning Result</strong></td>
<td>Procedures regarding food control system elaborated and implemented; Training of inspectors in the way - train to be trainer are carried out. Future trainers are ready to maintain the training within FVS; Inspection skills of food inspectors regarding control of particular products of animal origin is increased considerably; Equipment for food inspectors is delivered.</td>
<td>Reports of technical experts; Report on testing results and monitoring; FVS quarterly inspection reports; FVS annual reports; Evaluation reports of the seminars and workshops.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Activities</th>
<th>Means (Indicative)</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contribution to improvement of control system of products of animal origin: Technical advice provided by RPA on coordination of project activities; information exchange and reporting system within the project coordination</td>
<td>Twinning Covenant; Resident Project Advisor for 18 m/m</td>
<td>Appropriate administrative support (premises, office supplies) are provided; Staff in FVS and MoA is familiar with requirements of relevant legislation.</td>
</tr>
</tbody>
</table>
### PART I – MEAT CLASSIFICATION SYSTEM

**Component 1 - Improvement of legislation and surveillance of payment system regarding meat classification:**

*(Implementation of the Component 1 is under responsibility of the Ministry of Agriculture which will be the beneficiary of the results of the Component 1 as well)*

3.1.1. Analysis of existing system and documentation including harmonized legislation:
- Analysis of existing harmonized legislation regarding surveillance and control system of classification of pig and bovine carcasses and payment system;
- Analysis of existing surveillance of payment system regarding classification of pig and bovine carcasses based on classification results and weight of animals;

3.1.2. Elaboration of recommendations:
- for improvements of harmonized legislation;
- for improvement of surveillance system regarding payment system according to the results of classification;

3.1.3. Training of the trainers for pig and bovine carcass classification (participants: group of future trainers up to 10 persons selected by MoA);

3.1.4. Study visit in order to organize practical training on classification on animal carcasses including control of animal price system to one EU Member State.

**Component 2 - Improvement and implementation of surveillance and control system of classification of pig and bovine carcasses:**

*(Implementation of the Component 2 is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of Component 2 as well)*

3.2.1. Analysis of existing system and documentation:
- Analysis of existing surveillance and control system of classification of pig and bovine carcasses;
- Evaluation of existing procedures regarding surveillance and control system of classification of meat carcasses and their compliance with requirements of EU legislation;

3.2.2. Elaboration of recommendations and / or guidelines for improvements of existing procedures and / or elaboration of new procedures taking into account EU Member State’s experience;
- Improvement of procedures and / or elaboration of new procedures taking into account EU Member State’s experience as well as elaborated recommendations.

<table>
<thead>
<tr>
<th>Part</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td>3.1.1</td>
<td>Analysis of existing system and documentation including harmonized legislation;</td>
</tr>
<tr>
<td>3.1.2</td>
<td>Elaboration of recommendations;</td>
</tr>
<tr>
<td>3.1.3</td>
<td>Training of the trainers;</td>
</tr>
<tr>
<td>3.1.4</td>
<td>Study visit;</td>
</tr>
<tr>
<td>3.2.1</td>
<td>Analysis of existing system and documentation;</td>
</tr>
<tr>
<td>3.2.2</td>
<td>Elaboration of recommendations and / or guidelines for improvements of existing procedures and / or elaboration of new procedures taking into account EU Member State’s experience;</td>
</tr>
</tbody>
</table>
### 3.2.3 Information activities with producers and slaughterhouses

**PART II – CONTROL OF PRODUCTS OF ANIMAL ORIGIN**

(Implementation of the PART II is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of PART II as well)

Component 3 - Improvement of procedures necessary for control and surveillance of products of animal origin:

<table>
<thead>
<tr>
<th>3.3.1. Evaluation of existing procedures and their compliance to the requirements of EU legislation in the following products of animal origin in particular stages of circulation:</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ about quality control of raw milk and about control of milk collection and milk processing establishments;</td>
</tr>
<tr>
<td>➢ about classification, surveillance and control of products of specific animal origin;</td>
</tr>
<tr>
<td>➢ about organization of expertise at the fish products unloading places;</td>
</tr>
<tr>
<td>➢ about surveillance and control of fish products caught in the inland waters;</td>
</tr>
<tr>
<td>➢ about poultry inspection, including ante un post mortem evaluation</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3.3.2. Elaboration of recommendations for improvement of existing procedures and / or development of new procedures for the following products of animal origin in particular stages of circulation;</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ about quality control of raw milk and about control of milk collection and milk processing establishments;</td>
</tr>
<tr>
<td>➢ about classification, surveillance and control of products of specific animal origin;</td>
</tr>
<tr>
<td>➢ about organization of expertise at the fish products unloading places;</td>
</tr>
<tr>
<td>➢ about surveillance and control of fish products caught in the inland waters;</td>
</tr>
<tr>
<td>➢ about poultry inspection, including ante un post mortem evaluation</td>
</tr>
</tbody>
</table>

Component 4 - Laboratory control of products of animal origin (meat, meat products, milk, milk products, fish, fish products ((a) sampling methods (selection of samples); (b) sampling technique):

<table>
<thead>
<tr>
<th>3.4.1. Evaluation of existing procedures about sampling methods (selection of samples) and sampling technique and their compliance to the requirements of EU legislation:</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ for the products of animal origin for microbiological control;</td>
</tr>
<tr>
<td>➢ for sampling at the fish products unloading places;</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>3.4.2. Elaboration of recommendations about improvement of existing procedures and / or development of new procedures regarding sampling</th>
</tr>
</thead>
<tbody>
<tr>
<td>➢ Twinning expertise for ~2 m/d for information activities;</td>
</tr>
<tr>
<td>➢ Twinning expertise ~50 m/d in total for evaluation of existing procedures;</td>
</tr>
<tr>
<td>➢ Twinning expertise ~175 m/d in total for elaboration of recommendations and improvements of procedures;</td>
</tr>
<tr>
<td>➢ Twinning expertise ~30 m/d in total for evaluation of existing procedures;</td>
</tr>
<tr>
<td>➢ Twinning expertise ~150 m/d in total for elaboration of</td>
</tr>
</tbody>
</table>

---

*Twinning expertise ~2 m/d for information activities*
and selection of samples of products of animal origin;

Improvement of existing procedures and / or development of new procedures regarding sampling of products of animal origin:

- for the products of animal origin for microbiological control;
- for sampling at the fish products unloading places;

**PART III – TRAINING**

(Implementation of the PART III is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of PART III as well)

Component 5 – Training:

3.5.1. Training of trainers on elaboration of procedures and instruction and their role within internal quality system of Competent Authority;

3.5.2. Training of inspectors:
  - Methodology of elaboration of formula for classification of pig’s carcasses (~1 day);
  - Classification of pigs, sheep, goats and bovine carcasses and quality standards:
    - theory of quality standards (~1 day);
    - quality standards for pig carcasses and their classification (practical training; ~2 days);
    - quality standards for bovine carcasses and their classification (practical training; ~3 days);
  - Surveillance and control of classification (~1 day):
    - Control of carcasses classification;
    - Control of classification equipment.

3.5.3. Study visit to one of EU Member State for learning in details the surveillance and control system of classification of pig and bovine carcasses;

3.5.4. Practical trainings of inspectors regarding sampling of products of animal origin:
  - selection of samples and its methods in practice regarding milk and milk products;
  - for sampling of fishery products to determine the freshness and size categories, as well as parasites contamination (for ~16 participants: food inspectors and experts);
  - sampling and its methods in practice regarding poultry meat (slaughterhouses, processing establishments ~30 participants);

3.5.5. Study visit to one of EU Member State for learning in details the methodology of sampling of products of animal origin

3.5.6. Theoretical / practical training of inspectors taking into account improved / elaborated procedures for the following products of animal origin recommendations:

- Training for ~15 participants for 5 days;
- Twinning expertise for ~5 m/d in total for training;
- Theoretical training seminar;
- Practical workshops;
- Twinning expertise for ~10 m/d in total for training of ~10 participants;

- Twinning expertise for ~10 m/d for training during study visit;
- Study visit for ~10 officials from Competent Authority for 3-5 days;
- Practical training;
- Twinning expertise for ~20 m/d in total for practical training;

- Study visit for ~6 officials from Competent Authority for 3-5 days;
- Twinning expertise for ~10 m/d in total for training during study visit;
<table>
<thead>
<tr>
<th>origin in particular stages of circulation:</th>
<th>visit:</th>
<th>Supply contract</th>
</tr>
</thead>
<tbody>
<tr>
<td>about quality control of raw milk and about control of milk collection and milk processing establishments;</td>
<td>Theoretical and practical training;</td>
<td>Twinning expertise for ~23 m/d in total for training;</td>
</tr>
<tr>
<td>about classification, surveillance and control of products of specific animal origin;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>about organization of expertise at the fish products unloading places (practical training on determination of freshness and size categories and determination of visible parasites for ~16 participants);</td>
<td></td>
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<tr>
<td>about surveillance and control of fish products caught in the inland waters (practical training for ~17 inspectors);</td>
<td></td>
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<tr>
<td>about poultry inspection, including ante un post mortem evaluation (practical training of food inspectors and state authorizes veterinarians in establishments; ~15 participants for 5 days training).</td>
<td></td>
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</tr>
<tr>
<td>Procurement of equipment for food inspectors foreseen for control of meat classification and for sampling of products of animal origin</td>
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</tbody>
</table>

**Preconditions**

- Necessary issues of Regulation of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs (EC) No 852/2004 is harmonized with national legislation
- Necessary issues of Regulation of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules (EC) No 882/2004 is harmonized with national legislation
### Annex 2

**Detailed implementation chart**  
*Project Title: Adjustment of control of animal origin products foreseen for human consumption*

<table>
<thead>
<tr>
<th>Contract 1: Twinning</th>
<th>Project months</th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
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<th>15</th>
<th>16</th>
<th>17</th>
<th>18</th>
</tr>
</thead>
<tbody>
<tr>
<td>Contribution to improvement of control system of products of animal origin:</td>
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<tr>
<td>Technical advice provided by RPA on coordination of project activities; information exchange and reporting system within the project coordination</td>
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</tbody>
</table>

**PART I – MEAT CLASSIFICATION SYSTEM**

**Component 1** - Improvement of legislation and surveillance of payment system regarding meat classification:  
*(Implementation of the Component 1 is under responsibility of the Ministry of Agriculture which will be the beneficiary of the results of Component 1 as well)*

3.1.1. Analysis of existing system and documentation including harmonized legislation:
- Analysis of existing harmonized legislation regarding surveillance and control system of classification of pig and bovine carcasses and payment system;
- Analysis of existing surveillance of payment system regarding classification of pig and bovine carcasses based on classification results and weight of animals;

3.1.2. Elaboration of recommendations:
- for improvements of harmonized legislation;
- for improvement of surveillance system regarding payment system according to the results of classification;

3.1.3. Training of the trainers for pig and bovine carcass classification (participants: group of future trainers up to 10 persons selected by MoA);

3.1.4. Study visit in order to organize practical training on classification on animal carcasses including control of animal price recording system to one EU Member State.

**Component 2** - Improvement and implementation of surveillance and control system of classification of pig and bovine carcasses:  
*(Implementation of the Component 2 is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of Component 2 as well)*

3.2.1. Analysis of existing system and documentation:
- Analysis of existing surveillance and control system of classification of pig and bovine carcasses;
- Evaluation of existing procedures regarding surveillance and control system of classification of meat carcasses and their compliance with requirements of EU legislation;

3.2.2. Elaboration of recommendations and / or guidelines for improvements of existing procedures and / or elaboration of new procedures taking into account EU Member State’s experience;  
- Improvement of procedures and / or elaboration of new procedures taking into account EU Member State’s experience as well as elaborated recommendations.

3.2.3. Information activities with producers and slaughterhouses

**PART II – CONTROL OF PRODUCTS OF ANIMAL ORIGIN**  
*(Implementation of the PART II is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of PART II as well)*

---

*February 2005*
### Component 3 - Improvement of procedures necessary for control and surveillance of products of animal origin:

3.3.1. Evaluation of existing procedures and their compliance to the requirements of EU legislation in the following products of animal origin in particular stages of circulation:
- about quality control of raw milk and about control of milk collection and milk processing establishments;
- about classification, surveillance and control of products of specific animal origin;
- about organization of expertise at the fish products unloading places;
- about surveillance and control of fish products caught in the inland waters;
- about poultry inspection, including ante un post mortem evaluation

3.3.2. Elaboration of recommendations for improvement of existing procedures and/or development of new procedures for the following products of animal origin in particular stages of circulation; Improvement of existing procedures and/or elaboration of new procedures for the following products of animal origin in particular stages of circulation taking into account recommendation elaborated during the project:
- about quality control of raw milk and about control of milk collection and milk processing establishments;
- about classification, surveillance and control of products of specific animal origin;
- about organization of expertise at the fish products unloading places;
- about surveillance and control of fish products caught in the inland waters;
- about poultry inspection, including ante un post mortem evaluation

### Component 4 - Laboratory control of products of animal origin (meat, meat products, milk, milk products, fish, fish products):

3.4.1. Evaluation of existing procedures about sampling methods (selection of samples) and sampling technique and their compliance to the requirements of EU legislation:
- for the products of animal origin for microbiological control;
- for sampling at the fish products unloading places;

3.4.2. Elaboration of recommendations about improvement of existing procedures and/or development of new procedures regarding sampling of products of animal origin; Improvement of existing procedures and/or development of new procedures regarding sampling and selection of samples of products of animal origin:
- for the products of animal origin for microbiological control;
- for sampling at the fish products unloading places;

### PART III – TRAINING

(Implementation of the PART III is under responsibility of Food and Veterinary Service which will be the beneficiary of the results of PART III as well)

### Component 5 – Training:

3.5.1. Training of trainers on elaboration of procedures and instructions and their role within internal quality system of Competent Authority

3.5.2. Training of inspectors:
- Methodology of elaboration of formula for classification of pig’s carcasses;
- Classification of pigs, sheep, goats and bovine carcasses and quality standards;
### Project months

<table>
<thead>
<tr>
<th>Month</th>
<th>1</th>
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<td>Project months</td>
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<tr>
<td>3.5.3. Study visit to one of EU Member State for learning in details the surveillance and control system of classification of pig and bovine carcasses;</td>
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<td>3.5.4. Practical trainings of inspectors regarding sampling of products of animal origin;</td>
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<tr>
<td>- selection of samples and its methods in practice regarding milk and milk products;</td>
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<tr>
<td>- for sampling of fishery products to determine the freshness and size categories as well as parasite contamination</td>
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<tr>
<td>- sampling and methods in practice regarding poultry meat</td>
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<tr>
<td>3.5.5. Study visit to one of EU Member State for learning in details the methodology of sampling of products of animal origin</td>
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<tr>
<td>3.5.6. Theoretical / practical training of inspectors taking into account improved / elaborated procedures for the following products of animal origin in particular stages of circulation:</td>
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<tr>
<td>- about quality control of raw milk and about control of milk collection and milk processing establishments;</td>
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<tr>
<td>- about classification, surveillance and control of products of specific animal origin;</td>
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<tr>
<td>- about organization of expertise at the fish products unloading places;</td>
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<tr>
<td>- about surveillance and control of fish products caught in the inland waters;</td>
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<tr>
<td>- about poultry inspection, including ante un post mortem evaluation</td>
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</tbody>
</table>

### Contract 2: Supply

| Procurement of equipment for food inspectors foreseen for control of meat classification and for sampling of products of animal origin |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |  |

- theory of quality standards
- quality standards for pig carcasses and their classification (practical training)
- quality standards for bovine carcasses and their classification (practical training)
- Surveillance and control of classification:
  - Control of carcasses classification;
  - Control of classification equipment.
### Annex 3

#### CUMULATIVE CONTRACTING and DISBURSEMENT SCHEDULE (MEUR)

<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Contract 1 (Twinning)</strong></td>
<td></td>
<td></td>
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<tr>
<td>Contracted total</td>
<td>0,79125</td>
<td></td>
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<tr>
<td>TF</td>
<td>0,79125</td>
<td></td>
<td></td>
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<tr>
<td>Disbursed total</td>
<td>0,633</td>
<td>0,712125</td>
<td>0,79125</td>
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</tr>
<tr>
<td>TF</td>
<td>0,633</td>
<td>0,712125</td>
<td>0,79125</td>
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<td>National</td>
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<td>0,0711</td>
<td>0,079</td>
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<td><strong>Contract 2 (Supply)</strong></td>
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</tr>
<tr>
<td>Contracted total</td>
<td>0,0836</td>
<td></td>
<td></td>
<td></td>
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<tr>
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<tr>
<td>National</td>
<td>0,0236*</td>
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<tr>
<td>Disbursed total</td>
<td>0,01672</td>
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<td>TF</td>
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<tr>
<td>National</td>
<td>0,00472</td>
<td>0,0236*</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

* Including non-eligible costs (VAT = 18%) – 3 600 EUR
List of relevant Acquis

Legislation regulating issues of classification of carcasses:

2. Council Regulation (EEC) No 3220/84 of 13 November 1984 determining the Community scale for grading pig carcases
3. Commission Regulation (EEC) No 2930/81 of 12 October 1981 adopting additional provisions for the application of the Community scale for the classification of carcases of adult bovine animals
5. Council Regulation (EEC) No 1186/90 of 7 May 1990 extending the scope of the Community scale for the classification of carcases of adult bovine animals

Legislation regulating production of raw milk and milk products relating to the project activities:


Legislation regulating sampling and sampling methods for foodstuffs relating to the project activities

13. Commission Directive 2001/22/EC of 8 March 2001 laying down the sampling methods and the methods of analysis for the official control of the levels of lead, cadmium, mercury and 3-MCPD in foodstuffs
15. Commission Directive 2004/16/EC of 12 February 2004 laying down the sampling methods and the methods of analysis for the official control of the levels of tin in canned foods
16. **Commission Directive 2002/26/EC** of 13 March 2002 laying down the sampling methods and the methods of analysis for the official control of the levels of ochratoxin A in foodstuffs

**Legislation regulating production of poultry meat relating to the project activities**

17. **2001/471/EC: Commission Decision** of 8 June 2001 laying down rules for the regular checks on the general hygiene carried out by the operators in establishments according to Directive 64/433/EEC on health conditions for the production and marketing of fresh meat and Directive 71/118/EEC on health problems affecting the production and placing on the market of fresh poultry meat


**Legislation regulating production of fishery products relating to the project activities**


22. **Commission Regulation (EEC) No 3703/85** of 23 December 1985 laying down detailed rules for applying the common marketing standards for certain fresh or chilled fish


**Legislation regulating production of specific products of animal origin relating to the project activities**


**Legislation regulating to general issues concerning project activities**


List of related national regulations

Legislation regulating issues of classification of carcasses:

1. Regulations of the Cabinet of Ministers No 411 “Regulations on quality and classification requirements and procedure for animal carcasses in which conformity of carcasses to quality and classification requirements is evaluated”.

Legislation regulating production of raw milk and milk products relating to the project activities:

2. Regulations of the Cabinet of Ministers No 251 (from April 6, 2004) “Regulations on milk and milk products circulation”;

Legislation regulating production of poultry meat relating to the project activities:


Legislation regulating production of fishery products relating to the project activities:

4. Regulations of the Cabinet of Ministers No 89 (from 17 April, 1998) “Regarding Hygiene Requirements and Criteria for Freshness and Size for Production and Placing on the Market of Fishery Products”

Legislation regulating production of specific products of animal origin relating to the project activities:

5. Regulation of the Cabinet of Ministers No 334 (from 29 April, 2004) “Regulations about food contamination and requirements on food packaging comprising of caustic substances and its labeling”

6. Draft Regulations “Amendments for Regulation of the Cabinet of Ministers No 334 (from 29 April, 2004) “Regulations about food contamination and requirements on food packaging comprising of caustic substances and its labeling”’

Legislation regulating to general issues concerning project activities:

7. Law on Veterinary Medicine
8. Law On the Supervision of the Handling of Food
10. Regulations of the Cabinet of Ministers No 269 (from 24 April, 2004) “Hygiene requirements in food circulation”
List of equipment for food inspectors already purchased and foreseen to be purchased within EU aid programs

<table>
<thead>
<tr>
<th>Item</th>
<th>Name of the item</th>
<th>Number of units</th>
<th>PHARE 2002</th>
<th>PHARE 2003</th>
<th>TF 2005</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.1.</td>
<td>Refrigerator / freezer</td>
<td>7</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.2.</td>
<td>Refrigerator</td>
<td>7</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.3.</td>
<td>Bacteriological incubator, cooler</td>
<td>7</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.4.</td>
<td>Bacteriological incubator</td>
<td>12</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.5.</td>
<td>Colony counter</td>
<td>7</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.6.</td>
<td>System for preparation of bacteriological media</td>
<td>1</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.1.</td>
<td>Water purification system</td>
<td>1</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.2.</td>
<td>Conductivity meter</td>
<td>1</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.3.</td>
<td>Atomic absorption spectrophotometer</td>
<td>1</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.1.</td>
<td>Sample-transport containers (Electric box)</td>
<td>88</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.2.</td>
<td>Sample Transport containers</td>
<td>134</td>
<td>x</td>
<td></td>
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<tr>
<td>3.3.</td>
<td>Thermometer</td>
<td>171</td>
<td>x</td>
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<tr>
<td>3.4.</td>
<td>Refrigerator-freezer</td>
<td>50</td>
<td>x</td>
<td></td>
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<tr>
<td>1.1.</td>
<td>Moisture analyser</td>
<td>21</td>
<td>x</td>
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<tr>
<td>2.1.</td>
<td>Portable automatic digital refractometer</td>
<td>38</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.2.</td>
<td>Transparent for detection of size and color intensity</td>
<td>38</td>
<td>x</td>
<td></td>
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<tr>
<td>2.3.</td>
<td>Slide gauges</td>
<td>38</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.4.</td>
<td>Knives</td>
<td>45</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.5.</td>
<td>Balances</td>
<td>40</td>
<td>x</td>
<td></td>
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</tr>
<tr>
<td>2.6.</td>
<td>Pocket lamps</td>
<td>38</td>
<td>x</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1.1.</td>
<td>Gas-burner with handle, small bottle</td>
<td>49 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.2.</td>
<td>Polypropylene bottles, for use in autoclaves 0.5 l</td>
<td>490 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.3.</td>
<td>Polypropylene bottles, for use in autoclaves 1.0 l</td>
<td>490 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.4.</td>
<td>Stainless steel knives, length of blade 20-25 cm</td>
<td>98 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.5.</td>
<td>Stainless steel spoons</td>
<td>100 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.6.</td>
<td>Stainless steel shovels</td>
<td>49 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.7.</td>
<td>Spatula, length 25-35 cm</td>
<td>49 units</td>
<td></td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>1.8.</td>
<td>Scoops, volume from 100 ml, length of handle 50 cm</td>
<td>98 units</td>
<td></td>
<td></td>
<td>X</td>
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<tr>
<td></td>
<td>Description</td>
<td>Quantity</td>
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<tr>
<td>1.9.</td>
<td>Pocket lamp</td>
<td>49 units</td>
<td>X</td>
<td></td>
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<tr>
<td>1.10.</td>
<td>Photo camera</td>
<td>39 units</td>
<td>X</td>
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<tr>
<td>1.11.</td>
<td>Plastic container for instruments</td>
<td>49 units</td>
<td>X</td>
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<tr>
<td>1.12.</td>
<td>Big saw for bones</td>
<td>1 unit</td>
<td>X</td>
<td></td>
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</tr>
<tr>
<td>2.1.</td>
<td>Butter drills, length 540 mm</td>
<td>49 units</td>
<td>X</td>
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</tr>
<tr>
<td>2.2.</td>
<td>Cheese drills, length 150 mm</td>
<td>49 units</td>
<td>X</td>
<td></td>
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</tr>
<tr>
<td>2.3.</td>
<td>Hand mixer, for small volumes</td>
<td>49 units</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.4.</td>
<td>Hand mixer, for big volumes</td>
<td>49 units</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.1.</td>
<td>Stainless steel saw</td>
<td>49 units</td>
<td>X</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.2.</td>
<td>Electrical saw</td>
<td>49 units</td>
<td>X</td>
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<tr>
<td>4.1.</td>
<td>Drill, long, 80 cm</td>
<td>49 units</td>
<td>X</td>
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<tr>
<td>4.2.</td>
<td>Drill, short, 40 cm</td>
<td>49 units</td>
<td>X</td>
<td></td>
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</tr>
<tr>
<td>4.3.</td>
<td>Multi-section spit for sampling, length 250 cm</td>
<td>49 units</td>
<td>X</td>
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</tbody>
</table>
Description of linked activities


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.

Bilateral project between Latvia and Denmark “Implementation of EU Directives in Latvian Food and Veterinary Service” No LET0119 (01.2002 – 06.2003).

The purpose of the project was to support Food and Veterinary Service of the Republic of Latvia in the following issues:
- Support the process of preparation of guidelines for further practical implementation of Latvian legislation according to EU regulation as to meat inspection;
- Information of Latvian Meat industry about the upgrading of the inspectors capability and attitude concerning meat inspection and hygiene control;
- Development of veterinarian courses according to the specific training requirements in Latvia;
- Train the trainers from Latvian specialists from different organisations in specific subjects in order to be prepared for future role as specialist teacher.

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

The purpose of the project was to strengthen the capacity of food chain surveillance institutions particularly Food and Veterinary Service by developing risk management system and implementation of Rapid Alert System. It was also foreseen to purchase laboratory equipment for the State Veterinary Medicine Diagnostic Centre as well as for inspectors (list of equipment see in Annex 6) of Food and Veterinary Service that will be of great help to carry out food safety inspection (contact thermometers, cold boxes for sample transportation and refrigerators for sample storage.

Project implementation was prolonged until November, 2004 and all the foreseen activities were implemented and results were achieved as it was planned in the development stage of the project.

Phare 2003 project “Market Surveillance in Food Sector” No 2003/004-979-02-03.

The project was to assist the Ministry of Agriculture, in particular related institutions such as the Food and Veterinary Service, to implement the control system of fresh fruit and vegetables marketing standards according to Regulation 1148/2001, and to ensure proper functioning of the milk producers register and animal herds register according to EU Directives 64/432/EEC and 97/12/EC. The project would include the development of Guidebooks on control of marketing standards of fresh fruits and vegetables, relevant training of staff and equipment. With regard to the national animal register and herds register the project will support the development of an information exchange system ensuring proper functioning of the milk producers’ register as well as a pig recording system in line with EU
legislation and provide for the relevant training and supply of equipment for food inspectors (list of equipment see in Annex 6).

**Bilateral project between Latvia – Netherlands “Strengthening of Food Control in Food and Veterinary Service in Latvia” No PPA02/LV/9/2.**

The goal of the project was to contribute to an effective and efficient level of compliance on food safety and food hygiene regulations and practices in the Latvian Food Supply Chain concurrent with the “acquis communautaire”.

The overall project purpose was to strengthen the structures and capacities of food inspection and control within the Food and Veterinary Service (FVS) in Latvia.

During the implementation of the project there were achieved the following project results:

1. A set of standard procedures and instructions were established and implemented, enabling FVS-inspectors to carry out inspections after EU standards in establishments processing plant origin food and foodstuffs in producing, wholesaling, retailing and catering establishments.

2. The development of an approach for the yearly planning of inspection and control activities, based on the deliverance and implementation of a year plan for 2004, especially focusing on sample taking and laboratory analyses.

3. Training capacities upgraded and training programmes established and implemented

**Transitional Facility program for year 2004 project No 2004/006-245-01-02 “Food control: beverages and specific food”.

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. Therefore controls of those producers must be improved to ensure effective and unified control in accordance with HACCP principles. Main beneficiary of the project will be Food and Veterinary Service which has State delegation regarding control of drinking water, natural mineral water, spring water and other beverages.

The purpose of the project is to improve and strengthen control system of different type of beverages regarding sampling methods, updated training system to raise the competence of inspectors. Emphasis will be put also on training regarding HACCP systems.
## Number of food inspectors of Food and Veterinary Service by region

### Number of establishments operating with food products of animal origin by region

<table>
<thead>
<tr>
<th>No.</th>
<th>Name of region</th>
<th>Number of food inspectors in the region</th>
<th>Number of meat processing establ. in the region</th>
<th>Number of milk processing establ. in the region</th>
<th>Number of fish processing establ. in the region</th>
<th>Number of retail establ. (where products of animal origin are operated with) in the region</th>
<th>TOTAL number of mentioned establ. in the region</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Aizkraukle</td>
<td>6</td>
<td>3</td>
<td>2</td>
<td>-</td>
<td>31</td>
<td>42</td>
</tr>
<tr>
<td>2.</td>
<td>Aluksne</td>
<td>3</td>
<td>2</td>
<td>2</td>
<td>-</td>
<td>22</td>
<td>29</td>
</tr>
<tr>
<td>3.</td>
<td>Balvi</td>
<td>4</td>
<td>6</td>
<td>1</td>
<td>-</td>
<td>19</td>
<td>30</td>
</tr>
<tr>
<td>4.</td>
<td>Bauska</td>
<td>6</td>
<td>12</td>
<td>3</td>
<td>-</td>
<td>38</td>
<td>59</td>
</tr>
<tr>
<td>5.</td>
<td>Cesis</td>
<td>7</td>
<td>8</td>
<td>2</td>
<td>2</td>
<td>46</td>
<td>65</td>
</tr>
<tr>
<td>6.</td>
<td>Daugavpils</td>
<td>12</td>
<td>15</td>
<td>3</td>
<td>4</td>
<td>72</td>
<td>106</td>
</tr>
<tr>
<td>7.</td>
<td>Dobele</td>
<td>5</td>
<td>9</td>
<td>-</td>
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Annex 8