1. Basic information
1.1. CRIS number: 2002/000-580-02-01  
   Twinning number: PL/IB/2002/EC/02
1.2. Title: Strengthen the food control administration
1.3. Sector: Internal market
1.4. Location: Poland

2. Objectives
2.1. Overall objective:
   Improvement of the quality and safety of food in order to improve free movement of goods and to protect consumers’ health through strengthening effectiveness of work of the Sanitary Inspection at the county level in the field of official food control.

2.2. Project purpose:
   Modernisation of the methods of work of the Sanitary Inspection (particularly at the county level) and strengthening its effectiveness through:
   adjustment of the principles of Sanitary Inspection activity in Poland in the field of official food control to the needs of protection of consumers’ health and the EU requirements as well as standardisation and modernisation of the methods of its work.

2.3. Accession Partnership and NPAA priorities

NPPA PRIORITY 1.12: ADJUSTMENT OF POLISH LEGISLATION IN THE AREA OF FOODSTUFFS SAFETY
1. FINAL OBJECTIVE
   Abolishment of the technical barriers in trade of foodstuffs between Poland and EU. Alignment of the level of foodstuffs safety in Poland with Community level through full harmonization of Polish legislation with the acquis communautaire
2. INTERMEDIATE OBJECTIVES
   • Passing a new law on health conditions of food and nutrition (Act on health conditions of food and nutrition adopted on 11 May 2001),
   • Adoption of executive acts to the law.

ACCESSION PARTNERSHIP - Free movement of goods

"Continue in parallel to the deletion of the pre-market approval system, the transposition and implementation of legislation in the field of foodstuffs and the rationalisation and reinforcement of the food control administration, as well as the training of inspectors and food operators”.

2.4. Contribution to the National Development Plan n.a.
2.5. Cross Border Impact: n.a.

3. Description
3.1. Background and justification
   Sanitary Inspection is an official food control body performing surveillance over food of plant origin health quality in the field of production and processing as well as over mass catering and in the field of turnover of all kinds of food.

   The following legal basis creates the framework for Sanitary Inspection competencies and activity:
   Act of 11 May 2001 on health conditions of food and nutrition (J. of Acts No 63, item 634) which implements the following EU Directives:

   There is a need to prepare an executive regulation on the ways and methods of the official food control in Poland resulting from the delegation of the Act on health conditions of food and nutrition. This
regulation should cover and implement all issues covered in the above mentioned directives and the acquis.

In the area of food quality and safety, Sanitary Inspection has as its statutory duty the surveillance over, i.a.:

- health quality of foodstuffs and stimulants (produced on the home market and imported as well – Sanitary Inspection i.a. performs its surveillance over imported food health quality both in border crossings and in destination places - for specified product. In general, such surveillance consists in assessment of the laboratory samples of products, particularly in relation to the new product. However, mainly for the products imported usually, the inspections in the aspect of organoleptic features, purity, presence of pests, labelling etc. are performed. The assessment of documentation and of sanitary – hygienic conditions of transport means is also performed. The laboratory tests are performed at random).
- observation of the health conditions of production and turnover of these products (with the exception of the surveillance which is the statutory duty of veterinary services),
- nutrition hygiene in the aspect of nutritional prevention of foodborne diseases and diet-related diseases,
- assessment of epidemiological situation in the area of food poisonings and food infections.

and in particular, the examination of food products with the consideration of:

- nutritional value of food,
- microbiological quality, including contamination by pathogens, mainly salmonella, campylobacter, staphylococci, anaerobic micro-organisms, listeria monocytogenes;
- chemical contamination in the course of determination in food i.a. of residues of harmful metals, (nitrates and nitrites), residues of pesticides and antibiotics used in animal husbandry (tests aiming at the examination of antibiotics (and if need be - other agents) residues in products of animal origin, mainly in milk, are performed by Sanitary Inspection at the stage of turnover, not in production –which belongs to the duties of Veterinary Inspection and internal controls in the plant),
- permitted additives,
- other biological and chemical distinguishing features influencing on food health quality in relation with:
  - food commonly consumed
  - novel foods including genetically modified ones
  - food for special nutritional purposes, including medical foods
  - dietary supplements
  - meals and daily diets in mass catering, mainly in closed institutions (schools, educational institutions, hospitals)
and
- sanitary-hygienic assessment of food production and processing plants and transport means,
- examination of utility objects, including food packaging.

According to the new amendments to the Act of 11 May 2001 on Health conditions of food and nutrition, the system of pre-market authorisation i.e. permissions (licences) for foodstuffs, with the exception of the novel food including GMO, will be eliminated. Still existing system (till the end of 2002) of permissions covers the dietetic food and the food of special nutritional purposes, which do not meet Polish requirements and standards. The so far issued permissions will be valid till the end of 2002. Such a change would allow the harmonisation of Polish legislation with UE requirements.

Presently, Sanitary Inspection at various levels examines about 120 features of food health quality using about 90 various laboratory methods. It is necessary to stress that full realisation of all new and harmonised with EU requirements tasks in the aspect of food health quality will require the assessment of about two hundred different health quality features of food and the use of over one hundred analytical methods and sensory analysis. These methods will be applied at all Sanitary Inspection levels and in research institutions forming the background of Sanitary Inspection, mainly Food and Nutrition Institute and National Institute of Hygiene.

Presented estimation of the number of studied measuring units and applied methods is only preliminary.

The organisational structure of sanitary-epidemiological stations includes Departments (or Divisions) of Food Hygiene, Nutrition and Utility Objects, which are responsible for the realisation of most of tasks, related to food health quality and safety, and nutrition hygiene. Some of these tasks are realised in co-
operation with other organisational units of stations, e.g. with departments of epidemiology, hygiene of
children and adolescents, work hygiene or preventive specialistic surveillance. However, the main
competencies and decision rights concerning food lie always with the Department of Hygiene of Food,
Nutrition and Utility Objects (in Chief Sanitary Inspectorate and in all sanitary-epidemiological stations).
Because of that, good preparation for work and high professional qualifications of the workers of these
departments, in particular their managers, are so important, along with adequate work organisation and
good technical equipment. It should be stressed that in recent years the number of issues related to food
quality and safety has increased. Presently, they account for 20-30% of all problems within the
competencies of Sanitary Inspection.

The activities of Sanitary – Epidemiological Stations are supervised in the basic problems of hygiene and
health quality of food and nutrition by the Chief Sanitary Inspectorate and by ministerial research-
development units - Food and Nutrition Institute and National Institute of Hygiene.

One of the task of this surveillance is also successive upgrading of professional qualifications and work
quality of persons employed in official food control, and improvement of organisation and functioning
efficiency of Sanitary Inspection in this field.

In the area of residues monitoring there is a strong collaboration between Sanitary and Veterinary
Inspection. This problem was described in document “Food Safety Strategy in Poland”.

Over 4000 persons are employed in Sanitary Inspection /at voivodeship level – about 1000 persons, at
the county level - about 3100 persons/ in departments and divisions of hygiene of food, nutrition and
utility objects, with 53.5% working in territorial surveillance and 38.8% in laboratories of food testing.
About 36% of the workers have university education and 63% have secondary , post-secondary and
incomplete higher education. The workers of Sanitary Inspection supervising food and nutrition health
quality account for about 20% of all workers in this inspection at country level.

The workers of the department of hygiene of food, nutrition and utility objects undergo systematic
education in the form of cascade professional skill upgrading, mainly in the scientific research institutes
of the Ministry of Health.

The comparisons carried out as yet of Sanitary Inspection activities with official food control in EU
countries show, that its restructurization and reorganisation would be welcome for increasing its work
effectiveness and efficiency. The changes should include not only the problems connected with the
number of Sanitary Inspection personnel, improvement of the supply of new equipment and
indispensable highly effective apparatus, better accommodation facilities and technical background but
also introduction of modern working methods. The activities of the restructured Sanitary Inspection in the
area of health quality and safety of food should be compatible with the requirements of the Polish legal
regulations adapted to EU requirements and other international documents, such as e.g. Codex
Alimentarius or The White Paper on Food Safety.

In Poland there are 316 county sanitary-epidemiological stations, and 222 of them have laboratories / 950 employers/. These stations supervise over 345 000 food production plants and mass catering or
turnover institutions. On the average, one county sanitary-epidemiological station supervises 1100 such
plants. The Sanitary Inspection carries out annually 2 788 000 (in the year 2000) analyses of food and
sanitary samples. Including over 317 000 chemical analyses. According to UE directives the Inspection
should conduct, besides that, systematic monitoring of health quality.

Over the last years a significant reduction has been observed in the number of laboratories in Sanitary
Inspection, with simultaneous concentration of their potential. This reduction of station laboratories has
been a result of changed administration division in our country but also it was due to the other actions,
which included cumulating of laboratories belonging to various departments of sanitary epidemiological
stations. Presently the number of laboratories carrying out food testing is estimated to be about 265.

Present project will support Poland particularly in the course of training. In the realization of the project it
has been assumed that training should be provided to 1620 workers of the Sanitary Inspection
particularly at the county level. They will be supposed to receive “theoretical” education / with elements
of practical character / in the modern supervision in food production, processing and turnover plants and
in mass catering institutions. This would include training in HACCP system verification and auditing (for
370 participants), interpretation and implementation of food law (for 950 participants), in the criteria of
evaluation of infant and small children food quality (300 participants).

Strengthening of the Sanitary Inspection, in the course of its staff qualifications upgrading, will improve

02.01 Strengthen the food control administration - p.3
the surveillance and situation in the field of food safety - it is one of the most important components of food safety strategy. It has been assumed that this project would be supplementary to the PHARE 2001 project focused on food safety strategy and on improvement of qualifications (training courses) as well as upgrading of the equipment of the voivodeships’ laboratories of Sanitary Inspection (modern laboratory instruments, equipment and computers).

3.2. Linked activities
This project will be realised taking into account the PHARE 2001 project “Food safety system” PL01 02 04. As it was mentioned, project awarded to the Ministry of Health in year 2001 is focused mainly on the improvement of relevant equipment and upgrading of staff qualifications particularly at the regional level as well as on implementation of food safety strategy. In the framework of 2002 project, which will continue the activities envisaged in 2001, the special attention will be paid to upgrading the qualifications of the staff with a particular focus on the county level of the Sanitary Inspection.

PHARE 2000 project “Food control administration” PL00.0407 awarded to the Ministry of Agriculture and Rural Development concerns the control of marketable (commercial) quality of food and food of animal origin at the stage of production and processing, with the exclusion of turnover. Co-ordination of the activities of the Ministry of Health within the current project with the activities of the Ministry of Agriculture and Rural Development under PHARE 2000 will be ensured.

Additionally, in Poland 6 PHARE projects were realised with the participation of the National Food and Nutrition Institute, aimed at the ensuring of quality and improvement of hygienic standards, including the introduction of HACCP system in various branches of food industry and HACCP auditing by official food control. The National Food and Nutrition Institute has also an extensive experience in co-operation with the FAO in the realisation in Poland of the project “Strengthening Food Control System” in 1994-1995, and the FAO project “Household Food Consumption and Anthropometric Survey” which has to be finished at the end of 2001.

3.3. Results
• upgrading of the professional qualifications and knowledge of the Sanitary Inspection employees
• implementation of the new methodology of the sanitary surveillance;
• strengthening of effectiveness and efficiency of Sanitary Inspection work.

3.4. Activities

Twinning:
In order to achieve envisaged project purposes, there would be a need to receive an assistance and consultation from EU experts in:
– assessment of the Polish legal regulations implementing UE acquis
– preparation of training programmes for the employees of the Sanitary Inspection and contribution to their realisation
– preparation of the training materials
– preparation of the concepts of restructurization

One long-term expert PAA and a number of short-term experts would be required.

Requirements for experts: good knowledge of: EU regulations on official food control; practical aspects of official food control activities; HACCP system and its verification and auditing;

In the framework of twinning there would be also the following activities required:
– Implementation of the UE principles of the official food control;
– Training of about 1620 employees of the Sanitary Inspection, particularly from its county level, in all relevant areas of Inspection activity. Taking into account the kind of training topic, such a training would be theoretical (lectures, seminars, discussions) or practical (workshops, demonstrations, practices) - for the i.a. following groups: inspectors executing routine surveillance, heads of the
departments/ divisions and sections of the hygiene of food, nutrition and utility objects) - in the food law, implementation and auditing of the HACCP system.

Proposed training courses:

<table>
<thead>
<tr>
<th>Nr</th>
<th>Topics – in general</th>
<th>Number of days</th>
<th>Number of participants</th>
<th>Number of courses</th>
<th>Number of trained persons</th>
<th>Number of persons/days</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Implementation of the quality assurance systems, particularly the HACCP system</td>
<td>4</td>
<td>30</td>
<td>4</td>
<td>120</td>
<td>480</td>
</tr>
<tr>
<td>2</td>
<td>HACCP auditing</td>
<td>5</td>
<td>20</td>
<td>5</td>
<td>100</td>
<td>500</td>
</tr>
<tr>
<td>3</td>
<td>HACCP assessment, control and verification</td>
<td>3</td>
<td>30</td>
<td>5</td>
<td>150</td>
<td>450</td>
</tr>
<tr>
<td>4</td>
<td>Polish food law harmonization with EU requirements – EU directives and new Polish regulations</td>
<td>3</td>
<td>50</td>
<td>4</td>
<td>200</td>
<td>600</td>
</tr>
<tr>
<td>5</td>
<td>Official food control regulations – and their practical implementation</td>
<td>2</td>
<td>50</td>
<td>5</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>6</td>
<td>Food labeling regulations and their interpretation</td>
<td>1</td>
<td>50</td>
<td>5</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>7</td>
<td>Regulations concerning the sanitary – hygienic requirements, GHP/GMP and HACCP rules and their practical interpretation</td>
<td>1</td>
<td>50</td>
<td>5</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>8</td>
<td>Special aspects of nutrients' assessment for infants and babies</td>
<td>2</td>
<td>50</td>
<td>6</td>
<td>300</td>
<td>600</td>
</tr>
<tr>
<td><strong>Total</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td><strong>1620</strong></td>
<td><strong>3 630</strong></td>
</tr>
</tbody>
</table>

- Study visits may be part of the project (in case of such a need, i.e. if there is no other possibility to solve certain problems in the course of training programs)

- Preparation and publication of training materials (taking into account training requirements and needs) and handbook for Sanitary Inspection staff at regional (voivodeship) and local (county) level on how to carry out the surveillance according to the EU requirements. Planned handbook would consist of guidelines in the field of Sanitary Inspection functioning and working methods in the scope of surveillance over food health quality and safety. The aim of such a publication is the unification and standardisation of particular working methods and activities. Its purpose would be also the facilitation of activity of individual groups of Sanitary Inspection staff. Preparation of such a material seems to be indispensable for the educational purposes. It should consist of theoretical issues and practical as well. The assumption is that this handbook would cover the following topics: food law, methodology of surveillance over functioning quality assurance systems in institutions (incl. GHP/GMP and HACCP).

**Investments:**

**Didactic and communication equipment for training purposes:** *(estimated total price – 50 000 euro)*

In order to assure the required high level of training, and taking into account the level of Projectors (4), slide projectors (2), multimedia projectors (3), hardware with appliances for presentation and software (3), digital cameras – for the purpose of training presentations of relevant situation – for example in audited or controlled institutions (3), TV/video set (2); as well as communication equipment such as copying machine, fax, hardware and software, printers and notebook, palmtop, handheld.

Didactic equipment would be located in the planned training places, i.e. the practical training would be realised in the Food and Nutrition Institute or - in case of such a need caused by organisational aspects - in the proper (because of relevant laboratory equipment) selected stations. In the theoretical part, envisaged training would take place mostly in the Food and Nutrition Institute, with the exception of courses on auditing, which have to be partly realised in food plants.
4. Institutional framework

- Minister of Health – superior surveillance over Chief Sanitary Inspector
- Chief Sanitary Inspector – responsible for i.a. the surveillance over health conditions of food and nutrition in order to protect human’s health
- Voivodeship (Regional) Sanitary Inspectors and Sanitary-Epidemiological Stations

(National Food and Nutrition Institute – scientific research institute, supporting Ministry of Health).

Minister of Health and particularly Chief Sanitary Inspector are responsible for the organisation and proper functioning of the Sanitary Inspection. National Food and Nutrition Institute is the scientific-research institution subordinated to the Minister of Health, will support the sector in realisation and implementation of project. Beneficiaries of this project are: Sanitary Inspection at the central, regional (voivodeship) and county levels.

5. Budget

<table>
<thead>
<tr>
<th>Contract</th>
<th>PHARE financing</th>
<th>Total PHARE</th>
<th>National Co-financing</th>
<th>International financing institutions</th>
<th>TOTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Investment</td>
<td>50 000</td>
<td>50 000</td>
<td>15 000</td>
<td>65 000</td>
<td></td>
</tr>
<tr>
<td>2. Twinning</td>
<td>1 950 000</td>
<td>1 950 000</td>
<td>400 000</td>
<td>2 350 000</td>
<td></td>
</tr>
<tr>
<td>TOTAL</td>
<td>50 000</td>
<td>1 950 000</td>
<td>2 000 000</td>
<td>415 000</td>
<td>2 415 000</td>
</tr>
</tbody>
</table>

The co-financing funds for the project implementation will be available.

6. Implementation arrangements

6.1. Implementing Agency

PAO: Mrs Krystyna Gurbiel, Under-secretary of State, Office for the Committee of European Integration; Al. Ujazdowskie 9, 00-918 Warsaw, tel. 48 22 455 52 41, fax 48 22 455 52 43
CFCU: Co-operation Fund, 4A Górnowaska Str., 00-444 Warsaw; tel. 48 22 622 00 31, fax 48 22 622 95 69

The CFCU is responsible for handling tendering, contracting and payments of contracts on behalf of the MoH, which is responsible for project preparing and its implementation.

6.2. Twinning

One long-term expert and a number of short-term experts will assist in project implementation,

- one long-term expert: consultations throughout 24-months stay in Poland,
- short-term experts: consultations in 18 units – Chief Sanitary Inspectorate, National Food and Nutrition Institute and 16 Voivodeship (Regional) Sanitary-Epidemiological Stations

PAA will be located in Chief Sanitary Inspectorate

Beneficiaries: Ministry of Health, Chief Sanitary Inspectorate (Department of Food Hygiene, Nutrition and Utility Objects), sanitary-epidemiological stations county level,

Co-financing in the twinning will cover:

- Training room and facilities,
- Arrangement of participants, mailing, communication costs,
- Copying of training material
- payment of board and lodging of trainees (accommodation and nutrition),
- transport,

Contact:
Mrs. Małgorzata Jakóbczyk, Chief Sanitary Inspectorate, 38/40 Długa Str. Warsaw; 48 22 635 45 81 ext. 115, fax 48 22 635 61 94
Dr. Lucjan Szponar, Food and Nutrition Institute, 61/63 Powsinska Str., 02-903 Warsaw, tel. 48 22 55 09 677, 842 21 71, fax 48 22 842 11 03

6.3. Non-standard aspects;

No non-standards contracts are envisaged under this project. DIS Manual will be strictly followed. Twinning covenant is envisaged for the value 1 950 000 euro.
6.4. Contracts
1. Didactic Equipment – 65 000 euro (50 000 euro Phare + 15 000 euro of National co-financing) - joint-co-financing
2. Twinning – 2 350 000 euro (1 950 000 euro Phare + 400 000 euro of National Co-financing).

7. Implementation schedule:
7.1. Start of tendering – I- II quarter 2003
7.2. Implementation beginning – III quarter 2003
7.3. Project end – IV quarter 2005

8. Equal opportunities:
This project will be open to both women and men, on the equal basis. The guarantee of equal opportunities for women and men is Polish Occupational Act, which excludes discrimination in the employment. Candidate suitability will be judged solely on merits, including professional experience.

11. Investment criteria: n.a.
12. Conditionality and sequencing:
The project could start its activity in 2002. Its realisation will provide conditions for strengthening of the position of the Sanitary Inspection as one of the most important central organs of official food control in Poland.

Sequence of actions:
- Preparation of the concepts and modern model of functioning of Sanitary Inspection in the field of official food control with the consideration of requirements of the new Act on health conditions of food and nutrition
- Preparation of the training programmes for the personnel of sanitary inspection employed in the official food control,
- Purchase of the equipment for training purposes
- Preparation and printing of training materials and procedures used in the official food control,
- Realisation of the training programme for the personnel of the official food control

Conditionality:
Adoption of necessary amendments to Act on Health Conditions of Food and Nutrition.
i.a. relevant amendments to this Act in the scope of pre-market authorisation, which will serve to bring the Polish legislation in line the principles of the EU food safety system.

Adoption of secondary legislation under this Act.

Working-out of updated hygienic surveillance methods over establishments of food production, processing and turnover.
## Programme name and number:

<table>
<thead>
<tr>
<th>02.01 Strengthen the food control administration</th>
</tr>
</thead>
</table>

### Overall objective

Improvement of the quality and safety of food in order to improve free movement of goods and to protect consumers’ health through strengthening effectiveness of work of the Sanitary Inspection in the field of official food control.

### Objectively Verifiable Indicators

- % of food products of inadequate quality - evaluation of the health quality of food.
- Results of the control of the Sanitary Epidemiological Stations at county level - valuation of the effectiveness of work of the sanitary inspection - Knowledge tests’ results - level of knowledge of courses’ participants before and after training courses.

### Sources of Verification

- Criteria established by the Chief Sanitary Inspectorate and the Food and Nutrition Institute
- Documentation of the Ministry of Health and chief Sanitary Inspectorate
- Results of the activity of the Sanitary Inspection and other official food control organs - documentation from inspections

### Project purpose

Modernisation of the methods of work of the Sanitary Inspection and strengthening its effectiveness through: adjustment of the principles of Sanitary Inspection activity in Poland in the field of official food control to the needs of protection of consumers’ health and the EU requirements as well as standardisation and modernisation of the methods of its work.

### Objectively Verifiable Indicators

- Number of trained persons – 1620 persons
- Professional qualifications of the employees of the Departments of the Hygiene of Food, Nutrition and Utility
- Objects upgraded – number of certificates
- Number and % of correct answers in the questionnaires to evaluate level of professional qualifications (verification of the documentation)
- Level of implementation of new methods of work
- Handbook with new procedures and methodology of surveillance disseminated for ca. 3000 inspectors
- New and amended legal regulations in the field of official food control - 10 regulations

### Sources of Verification

- Criteria established in the Chief Sanitary Inspectorate and the National Food and Nutrition Institute
- Documentation of the Ministry of Health, Chief Sanitary Inspectorate, Voivodship Sanitary-Epidemiological Stations, National Food and Nutrition Institute
- Documentation on the training provided
- Results of the inspections of the activities of the sanitary inspection performed by the Chief Sanitary Inspectorate and subordinated scientific institutes
- Reports of the experts contracted under twinning

### Assumptions

- Sufficient funding
- Involvement of the Polish Government in the integration processes in the area of the food law

### Results/Outputs

Upgrading of the professional qualifications and knowledge of the employees of the Sanitary Inspection covered by the

### Objectively Verifiable Indicators

- Number of the employees of the Sanitary Inspection covered by the

### Sources of Verification

- Documentation of the Ministry of Health, Chief Sanitary Inspectorate,

### Assumptions

- Implementation of the new food law
- Participation of the Polish and foreign
Sanitary Inspection employees; implementation of the new methodology of the sanitary surveillance; strengthening of effectiveness and efficiency of Sanitary Inspection work.

<table>
<thead>
<tr>
<th>Activities</th>
<th>Means</th>
<th>Sources of Verification</th>
<th>Assumptions</th>
</tr>
</thead>
<tbody>
<tr>
<td>Twinning assistance and consultation from EU experts in: assessment of the Polish legal regulations implementing UE acquis preparation of the training programmes for the employees of the Sanitary Inspection and contribution to their realisation practical implementation of the new methods, preparation of the procedures preparation of the training materials preparation of the concepts of restructurization</td>
<td>Twinning covenant (PAA and certain number of short-term experts). Training Information materials, handbook. <strong>Investments:</strong> Purchases of relevant envisaged equipment</td>
<td>Documentation of the Ministry of Health, Chief Sanitary Inspectorate, National Food and Nutrition Institute, reports of the EU experts</td>
<td>Harmonisation of the food law in the area of official food control with the EU requirements</td>
</tr>
</tbody>
</table>

- number of training course certificates
- Results of the controls and audits of the Sanitary-Epidemiological Stations at county level to evaluate their preparation to accreditation and their activities
- Number of establishments covered by official food control per 1 employee
- Number of inspections per one employee per year
- Number of analytical determinations of food samples and sanitary samples
- Number of audits
- Number of establishments in poor sanitary conditions
- Number and % of disqualified food samples
- Frequency of inspections per one establishment of food production or turnover

National Food and Nutrition Institute, report of the EU experts

experts

Punctual continuation by the government bodies of the adopted integration programmes with the UE
(practical and theoretical training courses) in the food law, implementation and auditing of the HACCP system. Preparation of the training materials (taking into account training requirements and needs) and handbook.

**Investments:**
Purchases of necessary modern didactic equipment.

**Preconditions**
- Granting appropriate financial means for the project
- Harmonisation of the national food law with the EU requirements
- Contracting of national experts and the EU experts

### ANNEX 2-3 Implementation, contracting and disbursement schedules

<table>
<thead>
<tr>
<th>Date of drafting</th>
<th>Planning period</th>
</tr>
</thead>
<tbody>
<tr>
<td>04.2002</td>
<td>2003 - 2005</td>
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#### 02.01 Strengthen the food control administration

<table>
<thead>
<tr>
<th>PLANNED</th>
<th>Budget Allocation Cost Estimate in MEUR</th>
</tr>
</thead>
<tbody>
<tr>
<td>I’03</td>
<td>II’03</td>
</tr>
<tr>
<td>--------------------------------</td>
<td>----------------------------------------</td>
</tr>
<tr>
<td>I</td>
<td>II</td>
</tr>
<tr>
<td>Implementation schedule</td>
<td>C</td>
</tr>
<tr>
<td>Contracting schedule</td>
<td>1.95</td>
</tr>
<tr>
<td>Disbursement schedule</td>
<td>0.35</td>
</tr>
</tbody>
</table>

**Legend:**
- D = design of project
- C = tendering and contracting
- I = contract implementation and payment