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**GENERAL AUDIT**

**REPORT OF A SPECIFIC AUDIT**

**CARRIED OUT IN CYPRUS**

**FROM 20 TO 28 JANUARY 2009**

**REGARDING**

**POULTRY MEAT AND POULTRY MEAT PRODUCTS**

**PART B – SECTOR SPECIFIC ISSUES**

### **EXECUTIVE SUMMARY**

*This report describes the outcome of an inspection mission carried out by the Food and Veterinary Office in Cyprus, from 20 to 28 January 2009.*

*The objective of the mission was to verify, as part of a general audit, that official controls for poultry meat and poultry meat products are carried out in compliance with Community legislation and in accordance with the Cypriot multi-annual national control plan drawn up in accordance with Article 41 of Regulation (EC) No 882/2004.*

*The report concludes that there is a comprehensive control system in place which includes regular controls of poultry farms and establishments. Overall the system, which is the subject of internal audits, works effectively. However, there are some weaknesses particularly as regards implementation of Hazard Analysis Critical Control Point plans and post-mortem inspection in slaughterhouses.*

*The report includes a number of recommendations addressed to the Cypriot Competent Authority and aimed at rectifying the identified shortcomings and enhancing the control system in place.*

## TABLE OF CONTENTS

<b>1. INTRODUCTION</b> .....	<b>5</b>
<b>2. OBJECTIVES OF THE MISSION</b> .....	<b>5</b>
<b>3. LEGAL BASIS FOR THE MISSION</b> .....	<b>5</b>
<b>4. BACKGROUND</b> .....	<b>5</b>
4.1. PRODUCTION AND TRADE INFORMATION .....	5
<b>5. MAIN FINDINGS</b> .....	<b>6</b>
5.1. LEGISLATION AND IMPLEMENTING MEASURES.....	6
5.2. COMPETENT AUTHORITY .....	6
5.3. OFFICIAL CONTROLS OF PRODUCTION AND PLACING ON THE MARKET .....	6
5.3.1. <i>Approval procedures</i> .....	7
5.3.2. <i>Controls in slaughterhouses: Ante-mortem and Post-mortem inspection</i> .....	8
5.3.3. <i>Controls in other establishments</i> .....	10
5.3.4. <i>Official sampling</i> .....	11
5.3.5. <i>Own-checks</i> .....	11
5.4. LABORATORIES.....	12
<b>6. CONCLUSIONS</b> .....	<b>13</b>
6.1. COMPETENT AUTHORITY .....	13
6.2. OFFICIAL CONTROLS OF PRODUCTION AND PLACING ON THE MARKET .....	13
6.2.1. <i>Approval procedures</i> .....	13
6.2.2. <i>Controls in slaughterhouses</i> .....	13
6.2.3. <i>Controls in other establishments</i> .....	13
6.2.4. <i>Official sampling</i> .....	13
6.2.5. <i>Own-checks</i> .....	14
6.3. LABORATORIES.....	14
6.4. OVERALL CONCLUSION.....	14
<b>7. CLOSING MEETING</b> .....	<b>14</b>
<b>8. RECOMMENDATIONS</b> .....	<b>14</b>
<b>ANNEX – LEGAL REFERENCES</b> .....	<b>16</b>

### ABBREVIATIONS & SPECIAL TERMS USED IN THE REPORT

AMI	Ante-mortem Inspection
AV	Approved Veterinarian
CA	Competent Authority
CCA	Central Competent Authority
CCP	Critical Control Point
CP	Cutting Plant
CRL	Community Reference Laboratory
DVO/s	District Veterinary Office/s
EC	European Commission
EU	European Union
FBO/s	Food Business Operator/s
FCI	Food Chain Information
FVO	Food Veterinary Office
GHP	Good Hygiene Practices
HACCP	Hazard Analysis Critical Control Points
LCFAO	Laboratory for Control of Food of Animal Origin
MANCP	Multi-annual National Control Plan
MANRE	Ministry of Agriculture, National Resources and Environment
MS	Member State
MT	Mission Team
OA/s	Official Auxiliary/ies
OV/s	Official Veterinarian/s
PMI	Post-mortem Inspection
PMP	Poultry Meat Products
RASFF	Rapid Alert System for Food and Feed
SH/s	Slaughterhouse/s
VPHD	Veterinary Public Health Division
VS	Veterinary Services

## 1. INTRODUCTION

The mission took place in Cyprus from 20 to 28 January 2009 and was undertaken as part of the Food and Veterinary Office (FVO) planned mission programme.

The mission team (MT) comprised three inspectors from the FVO.

## 2. OBJECTIVES OF THE MISSION

The objective of the current mission was to verify, as part of a general audit, that official controls for poultry meat and poultry meat products are carried out in compliance with Community legislation and in accordance with the Cypriot multi-annual national control plan (MANCP) drawn up in accordance with Article 41 of Regulation (EC) No 882/2004.

In pursuit of this objective, the MT proceeded as follows:

- an opening meeting was held on 20 January 2009 with the Competent Authority (CA). At this meeting the MT confirmed the objectives of, and itinerary for the mission, and requested additional information required for the satisfactory completion of the mission;
- the following sites were visited:

COMPETENT AUTHORITY VISITS		
Central		
District Veterinary Office		
PRIMARY PRODUCTION		
Farms	1	
FOOD PROCESSING FACILITIES		
Slaughterhouses	4	
Cutting plants	3	Two attached to the SHs visited
Meat Product Establishments	2	Attached to the SHs visited

- representatives from the CA accompanied the MT during the whole mission.

## 3. LEGAL BASIS FOR THE MISSION

The mission was carried out in agreement with the Cypriot Authorities and under the general provisions of Community legislation and, in particular:

- Article 45 of Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls in Member States performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules;
- Commission Decision 98/139/EC of 4 February 1998, laying down certain detailed rules concerning on-the-spot checks carried out in the veterinary field by Commission experts in the Member States (MS).

## 4. BACKGROUND

### 4.1. PRODUCTION AND TRADE INFORMATION

The MT was informed by the CA that at present Cyprus does not produce any poultry meat or poultry meat products either to export to third countries or intended for dispatch to other MS.

## **5. MAIN FINDINGS**

### **5.1. LEGISLATION AND IMPLEMENTING MEASURES**

#### Legal basis

Article 4.2 (e) and Article 8 of Regulation (EC) No 882/2004.

#### Observations

The main piece of national legislation used by the CA for the official control of poultry meat and poultry meat products is the National Law 150 (I)/2003-2006 for the hygiene production of food of animal origin and their placing on the market as well as other relevant issues, and its amendments Law 148(I)/2004 and L80(I)/2006.

Directives 98/83/EC and 95/2/EC have been transposed into national legislation.

### **5.2. COMPETENT AUTHORITY**

#### Legal basis

Article 4 of Regulation (EC) No 882/2004. Section III of Annex I to Regulation (EC) No 854/2004, in particular Chapter IV.

#### Observations

At central level the CA is the Veterinary Public Health Division (VPHD) of the Veterinary Services (VS) within the Ministry of Agriculture, Natural Resources and Environment (MANRE).

At regional level the VS consists of five District Veterinary Offices (DVOs), some of which have an additional level with rural offices.

General training on poultry meat was organised in 2007 for the VS staff, covering different issues such as legislation, official control, Ante-mortem Inspection (AMI), Post-mortem Inspection (PMI), sampling analysis procedures among others.

As regards the training provided to the Official Auxiliaries (OAs) carrying out AMI and PMI, the CA informed to the MT that OAs appointed after 1 January 2006 will complete the training foreseen in paragraphs 1 and 2 Part B Chapter IV Section III Annex I to Regulation (EC) No 854/2004 by the end of 2009. The CA informed the MT that all the OA currently carrying out AMI and PMI in poultry slaughterhouses (SHs) were appointed before 2006 and therefore the above-mentioned training requirements do not apply (paragraph 7 Part B Chapter IV Section III of Annex I to Regulation (EC) No 854/2004).

The CA stated that there is not sufficient staff to carry out all official tasks properly in the official laboratory and in SHs, in particular, as regard AMI and PMI. The CA clarified that the delay in issuing laboratory test results is due to lack of laboratory staff (See details in point 5.3.4). They also informed the MT that the problem with the lack of staff was already mentioned to the MANRE and new veterinarians would be employed.

### **5.3. OFFICIAL CONTROLS OF PRODUCTION AND PLACING ON THE MARKET**

There is a comprehensive system of official controls of the poultry meat and poultry meat products production chain with detailed written procedures

distributed to all districts, and including forms used in the different circumstances indicated in instructions from the CA.

Official controls are carried out in accordance with an annual plan specifying the minimum frequency of inspection which is issued by the CA.

### *5.3.1. Approval procedures*

#### Legal basis

Article 4 of Regulation (EC) No 853/2004. Article 31 of Regulation (EC) No 882/2004.

#### Observations

There is a procedure in the national legislation for the approval of establishments. This procedure is also described in the MANCP.

The process to re-approve all the establishments in Cyprus on the basis of the new Community provisions which became applicable as from 1 January 2006 (Regulations (EC) Nos 852/2004, 853/2004, 854/2004 and 882/2004), started in 2006. The MT noted that establishments visited have been re-approved in accordance with the new legislation and that the new official document giving the approval was provided to the Food Business Operators (FBOs).

However, by way of derogation from article 4 of Regulation (EC) No 853/2004 low capacity poultry establishments operating before 2006 have not been re-approved yet. These establishments are operating under transitional derogation as established in Article 4 of Regulation (EC) No 2076/2005. At the time of the mission there were 14 low capacity SHs (representing 63% of the Cypriot poultry SHs) and 3 low capacity cutting plants (CPs) (representing 25% of the Cypriot CPs).

None of the low capacity establishments have been yet re-approved against the new regulations (deadline 31 December 2009).

In one DVO after review of documents related to one low-capacity SH under the above-mentioned derogation, the MT noted that this SH was allowed to slaughter up to 350,000 birds per year which was more than the maximum capacity stipulated by the CA at the time it was approved (150,000 birds/year). The CA stated that this SH is in compliance with the Community regulations and it will be re-approved shortly.

Conditional approval – the MT visited one establishment where conditional approval was granted in the past. However the procedure established in Article 3 of Regulation (EC) No 854/2004 was not properly followed as the three month deadline prescribed in the above-mentioned regulation for a new on-site visit had not been respected. At the end final approval was given within the six month period as prescribed under Community legislation.

The MT noted that the CA has followed the prescribed procedure to approve the poultry establishments visited during the mission. Despite the fact that the approved premises visited by the MT presented in general a good level of compliance with Community requirements, the MT noted some hygiene shortcomings which had not been previously reported by the CA.

The MT verified that establishments, including low capacity ones are assessed for compliance with Regulations (EC) No 852/2004 and (EC) No 853/2004 using a standard checklist covering the necessary points.

### *5.3.2. Controls in slaughterhouses: Ante-mortem and Post-mortem inspection*

#### Legal basis

Annex II to Regulation (EC) No 852/2004. Section II of Annex III to Regulation (EC) No 853/2004. Chapter V of Section IV of Annex I to Regulation (EC) No 854/2004.

#### Observations

The MT visited four SHs two out of them being classified by the CA as low capacity SH.

Regular inspection visits separate from their daily work are carried out by the Official Veterinarian (OV) in the SHs.

Poultry SHs are visited for inspection at least twice a year. This frequency is determined by the VS and is claimed by them to be based on a general risk assessment. From 2009 a new system based on a risk assessment will be implemented in all food establishments. The criteria for the new risk assessment study are the one established in Article 3 of Regulation (EC) No 882/2004 (See Part A of this report).

The MT noted that inspection visits are carried out by OVs and in accordance with the frequency specified in their annual inspection plan for poultry SHs. However, in one SH visited the CA procedure was not followed as the inspection report was signed by an OA.

Inspection reports were available in the establishments visited. In all establishments visited the MT noted that the prescribed inspection and follow-up inspection forms and checklists are used by the OV or the OA. When deficiencies were identified by the CA during their inspection visit a proper follow-up was conducted to verify the correction of any non-compliances. There are also combined DVO/CCA visits in establishments; however, a check list is not always filled in. In this case an official letter is drafted and provided to the FBO.

During the MT visits of the SHs one or more of the following shortcomings were noted:

- crates for delivering animals not properly cleaned and disinfected in contravention of paragraph 3 Chapter I Section II of Annex III to Regulation (EC) No 853/2004;
- slaughter lines not designed to avoid cross-contamination between the different parts of the slaughter line (splash of washing water) in contravention of paragraph 2 c Chapter II Section II of Annex III to Regulation (EC) No 853/2004;
- premises are not kept clean or maintained in good repair and condition in contravention of paragraph 1 Chapter I of Annex II to Regulation (EC) No 852/2004;
- premises do not permit protection against contamination, in particular, inadequate pest control in contravention of paragraph 2 I, Chapter I of Annex II to Regulation (EC) No 852/2004;

- premises not protected against the formation of condensation in contravention of paragraph 2(b), Chapter I of Annex II to Regulation (EC) No 852/2004;
- animals were not always properly stunned. In other SH the animals were not suffered avoidable excitement in reception area and the SH staff did not properly handle birds during emptying of crates.

During the final meeting, the CA provided evidence that most of the deficiencies detected by the MT in one SH had been already corrected.

### AMI

AMI is carried out at farm level prior to slaughter by an approved veterinarian (AV). At the SH a simplified AMI is carried out either by an OA or OV or AV.

The MT visited one poultry farm. This poultry farm was under official control and the flock records were kept in order.

The birds have to be accompanied by an animal health certificate and a transport document. When the AV carry out the AMI of birds in the farm a form is filled in with the food chain information (FCI) which is sent to the DVO but it is not sent to the SH operator as is prescribed in paragraph 1, 2 Chapter II section II of Annex I to Regulation (EC) No 854/2004 and in paragraphs 1, 2 Section III of Annex II to Regulation (EC) No 853/2004.

These forms have been developed by the CA and include all Community requirements concerning the FCI and the health certificate referred in Chapter X Section IV of Annex I to Regulation (EC) No 854/2004.

In the SH, AMI is based on a documentary check, identification of the consignment and animal welfare issues.

After AMI a form should be completed by the OA or OV or AV, however in some SH visited the AMI it was not done although it is required by the CA procedures for inspection in SHs.

In low capacity SHs not yet re-approved (see point 5.3.1), a simplified AMI is carried out either by an OA or AV. The MT was informed that OA or AV were not always permanently present at SHs (as they are responsible also for other establishments) and do not check all live birds during the AMI.

### PMI

In accordance with the instructions of the Cypriot CA, PMI in high capacity SHs shall be carried out by an OA under the supervision of the OV.

The mission team noted that PMI is carried out by an OA under the supervision of the OV. The MT was informed by the DVO that the OV are responsible for more than one SH among other tasks and they can not be permanently present at SH during its operating hours. OV frequently supervise the work of the OA. This supervision comprises documentary check of the AMI and PMI records. Therefore, the OV is not always able to personally carry out the daily inspection of the viscera and body cavity of a representative sample of the birds and the daily inspection of a random sample of each batch of birds having the same origin and any further investigation if necessary as it is established in Part B Chapter V, Section IV of Annex I to Regulation (EC) No 854/2004.

Records of results of PMI were available in the SHs visited.

In low capacity establishments there is no permanent presence of officials from the DVO to carry out PMI. The MT was informed in one DVO that even in some cases the PMI is not always carried out without delay after slaughter as the AO or AV in charge is also responsible for more than one SH. In any case, the CA informed the MT that all carcasses remain in the SH until inspected by the OA or AV.

Some deficiencies detected by the MT regarding PMI in SHs visited were:

- carcasses were washed after evisceration, before the PMI, preventing the OV from assessing properly the possible faecal contamination (paragraph 5 and 8 Chapter IV Section II of Annex III to Regulation (EC) No 853/2004);
- in one SH the location of PMI point did not permit the proper inspection due to the fact that the mirror was not properly installed and the line speed was too fast in contravention of paragraph 6 Chapter IV, Section II of Annex III to Regulation (EC) No 853/2004 and paragraph 1 Part D Chapter II of Annex I to Regulation (EC) No 854/2004;
- carcasses were disposed by the OA without any further investigation carried out by the OV.

### 5.3.3. *Controls in other establishments*

#### Legal basis

Annex II; Section VI of Regulation (EC) No 853/2004.

#### Observations

The MT visited two CPs, two meat products and meat preparations establishments attached to SHs and one independent CP.

The establishments visited were found to be broadly in compliance with Community requirements (Annex II to Regulation (EC) No 852/2004; and Annex III to Regulation (EC) 853/2004).

Poultry CPs, meat preparations and poultry meat products establishments are visited for inspection at least twice a year. From 2009 a new system based on a risk assessment will be implemented in all food establishments. The criteria for the risk assessment study are the one established in Article 3 of Regulation (EC) No 882/2004.

The MT noted that inspection visits are carried out by OV and in accordance with the frequency specified in their annual inspection plan for CPs and meat and products and meat preparations establishments.

During the visits to the establishments by the MT one or more of the following shortcomings were noted:

- crates used for exposed meat were not always kept in good condition and clean in contravention of paragraph 1(c), Chapter V of Annex II to Regulation (EC) No 852/2004;
- premises not protected against the formation of condensation in contravention of paragraph 2(b), Chapter I of Annex II to Regulation (EC) No 852/2004.

#### 5.3.4. Official sampling

##### Legal basis

Point 8 (c) of Article 4 of Regulation (EC) No 854/2004.

##### Observations

An official sampling programme for the control of poultry and poultry meat products exists and is updated yearly under the guidance of the CA. The sampling procedure is described in a protocol distributed to all DVOs.

The official sampling programme in the poultry sector includes feed and water from poultry farms (Directive 96/23/EC on residues), water in establishments, neck skin sample, poultry meat, meat products and meat preparations.

The frequency of sampling analysis is determined in the annual programme. However in one establishment visited the sampling frequency mentioned in the national sampling programme was not met.

The sampling programme is implemented in all the districts visited.

Analyses of neck skin for *Salmonella* in order to verify the FBO own-checks analyses are carried out in accordance with Commission Regulation (EC) No 2073/2005.

Apart from the neck skins analysis, the CA takes samples for microbiological examination (*Salmonella*, *E coli*, *Campylobacter*, aerobic colony count) in SHs, CPs and meat products and meat preparations establishments.

Official control of drinking water for microbiology by the CA was carried out in all the establishments visited. However, physicochemical analysis was not done.

The delivery of results of analyses was not done in a reasonable time to enable effective action to be taken in the case of non-compliance (e.g. result showing presence of *E Coli* in official sample of drinking water delivered one month after sample was taken).

In the establishments visited the MT also noted that samples of poultry meat were taken in order to investigate for the presence of residues in the framework of the National Residues Monitoring Plan (Directive 96/23/EC).

#### 5.3.5. Own-checks

##### Legal basis

Article 4 of Regulation (EC) No 2073/2005.

##### Observations

Concerning own checks systems based on Hazard Analysis Critical Control Points (HACCP) principles, all establishments visited had a documented HACCP plan.

Audits of the HACCP plans and Good Hygiene Practices (GHP) are performed by the OV when visiting establishments as it is established under Article 4 paragraphs 2, 3, 4 and 5 of Regulation (EC) No 854/2004.

However, the mission team noted that in a significant number of establishments the HACCP plans are not fully implemented in line with Article 5 of Regulation (EC) No 852/2004.

The following shortcomings related to HACCP plans were noted and not mentioned in the CA inspection reports:

- critical limits for Critical Control Points (CCP) often exceeded without remedial action being taken (air chilling temperature);
- HACCP plans do not always describe corrective actions and verification procedures;
- in one establishment visited the HACCP plan was not followed at all. The FBO stated that the SH was recently approved (November 2008) and after a few months operating they realised that the HACCP plan prepared by their consultant was not appropriate for this SH. Therefore, the HACCP plan will be modified.

Microbiological analyses on products, water and surfaces are carried out in accredited laboratories.

FBOs carry out analysis of water in accredited laboratories. All the microbiological water results available in the establishments visited were in line with Directive 98/83/EC. Analysis of potable water is also carried out by FBOs for physicochemical parameters.

As regards process hygiene criteria, neck skin of poultry carcasses are sampled regularly for testing under the *Salmonella* monitoring programme implemented by the FBOs. However, in two low capacity SHs visited in one district these analyses were not carried out in 2007 and 2008. The CA can not justify on the basis of a risk analyses that low capacity SHs are exempt from these sampling analyses as provided for in Chapter 3 of Annex I to Regulation (EC) No 2073/2005.

Furthermore in all SHs visited the frequencies (from two to twelve times a year) of these analyses are not carried out in accordance with Chapter 3 of Annex I to Regulation (EC) No 2073/2005 where the frequency is set as once a week.

The MT noted during the visit to the SHs that none of the samples taken by the FBOs showed a positive result.

As regards food safety criteria, samples are taken in poultry ready-to-eat products to test for *Listeria monocytogenes*. Poultry, meat preparations of poultry and poultry meat products are also tested for *Salmonella* and other microorganisms.

#### **5.4. LABORATORIES**

##### Legal basis

Articles 11 and 12 of Regulation (EC) No 882/2004.

##### Observations

The mission team did not visit any laboratory during this mission. There is only one laboratory responsible for carrying out official analyses for food of animal origin in Cyprus, the laboratory for the Control of Food of Animal Origin (LCFAO) under the VS.

This laboratory is accredited for the analyses carried out and participates regularly in proficiency tests organized by international organisations and the Community Reference Laboratory (CRL) with satisfactory results.

## **6. CONCLUSIONS**

### **6.1. Competent Authority**

Staff carrying out official control has an extensive training.

Not all official tasks are carried out properly in the official laboratory or in the SHs, in particular, regarding PMI due to a lack of staff.

### **6.2. Official controls of production and placing on the market**

#### *6.2.1. Approval procedures*

The CA has followed the prescribed procedure to approve poultry establishments. Poultry establishments visited by the MT were re-approved after 1 January 2006 in accordance with the new hygiene package. However, the procedure for granting conditional approvals was not always applied adequately.

#### *6.2.2. Controls in slaughterhouses*

Regular inspection visits apart from their daily work are carried out adequately by the OV in the SHs with the determined frequency.

However, PMI is not carried out in SHs in full compliance with Part B Chapter V Section IV of Annex I to Regulation (EC) No 854/2004 and Chapter IV Section II of Annex III to Regulation (EC) No 853/2004.

AMI is not always carried out at SH level as required in Part A Chapter V Section IV of Annex I to Regulation (EC) No 854/2004.

FCI is not provided to the SH operator as required by paragraph 1, 2 Chapter II section II of Annex I to Regulation (EC) No 854/2004 and in paragraphs 1, 2 Section III of Annex II to Regulation (EC) No 853/2004.

The conditions of slaughterhouses were generally satisfactory; however, some deficiencies were identified during the course of the FVO inspection.

#### *6.2.3. Controls in other establishments*

There is a comprehensive and documented system of official controls of poultry establishments. All the poultry establishments visited by the MT were controlled by the OV with the determined frequency. Despite the fact that premises visited by the MT presented in general a good level of compliance with Community requirements, some deficiencies had not previously been reported in the official reports and therefore had not been corrected.

#### *6.2.4. Official sampling*

A comprehensive national monitoring programme for microbiology and residues is implemented by the CA in poultry establishments. However, this programme was not fully followed by the CA in all the poultry establishments visited. Furthermore, official control of potable water does not include physicochemical parameters.

#### 6.2.5. *Own-checks*

FBOs have put in place a permanent procedure based on the HACCP principles as it is established under Article 5 of Regulation (EC) No 852/2004. However, the deficiencies noted by the MT undermine the effectiveness of some of the plans.

Moreover, audits of HACCP plans are not properly carried out by the CA. This is contrary to Articles 4.3 and 4.5 of Regulation (EC) No 854/2004.

Testing of poultry carcasses under the Salmonella monitoring programme implemented by FBOs is not carried out in line with the frequency established in Chapter 3 of Annex I to Regulation (EC) No 2073/2005.

### 6.3. **Laboratories**

The CA has designated laboratories to support the official control in the poultry sector in accordance with Article 11 and 12 of Regulation (EC) No 882/2004.

### 6.4. **OVERALL CONCLUSION**

There is a comprehensive control system in place which includes regular controls of poultry farms and establishments. Overall the system, which is the subject of internal audits, works effectively. However, there are some weaknesses particularly as regards implementation of HACCP plans and PMI in SHs.

## 7. **CLOSING MEETING**

During the closing meeting held in Nicosia on 28 January 2009, the MT presented the findings and preliminary conclusions of the mission to the CA.

During this meeting, the CA acknowledged all the findings and preliminary conclusions presented by the MT and gave a commitment to correct the deficiencies. Furthermore, the CA provided evidence that most of the deficiencies detected by the MT in one SH had been already corrected.

The CA pointed out that the VS were of the opinion that for PMI in low capacity establishments Directive 71/118/EEC is still in effect. The MT was also informed that this Directive is currently applied for controls of equipment and structure as such in the case of low-capacity establishments. The CA also ensured that the PMI always takes place even if only in a part of the batch and not continuously and that this problem is only in the low capacity SHs.

## 8. **RECOMMENDATIONS**

The CA should provide Commission services with an action plan, including a timetable for its completion, within one month of receipt of the report, in order to address the following recommendations:

1	The CA should ensure that there is sufficient staff to carry out effectively the official control in the poultry sector.
2	The CA should ensure that provisions for conditional approval as laid down in Article 3 of Regulation (EC) No 854/2004 are consistently applied.

3	The CA should ensure that official veterinarians carry out inspection tasks in SHs in accordance with Regulation (EC) No 854/2004. In particular PMI should be carried out in accordance with Part B, Chapter V Section IV to Regulation (EC) No 854/2004 and Chapter IV Section II of Annex III to Regulation (EC) No 853/2004.
4	In order to comply with the requirements of Annex II to Regulation (EC) No 852/2004, Annex II and Annex III to Regulation (EC) No 853/2004 and article 4 of Regulation (EC) No 854/2004, the CA should ensure that the deficiencies found by the MT are corrected in the establishments visited and are not present in the other approved ones.
5	The CA should ensure that official supervision of potable water quality including physicochemical parameters is implemented as required paragraph 1 (a), Chapter VII of Annex II to Regulation (EC) No 852/2004.
6	The CA should verify that FBOs maintain an appropriate permanent procedure based on HACCP principles as it is established under Article 5 of Regulation (EC) No 852/2004.
7	The CA should ensure that SH operators take samples for testing for Salmonella in poultry carcasses in line with the frequency established in Chapter 3 of Annex I to Regulation (EC) No 2073/2005.

## ANNEX – LEGAL REFERENCES

Reference number	Full title	Publication details
Directive 95/2/EC	European Parliament and Council Directive 95/2/EC of 20 February 1995 on food additives other than colours and sweeteners	OJ L 18.03.1995, p 1
Directive 96/23/EC	Council Directive of 29 April 1996 on measures to monitor certain substances and residues thereof in live animals and animal products and repealing Directives 85/358/EEC and 86/469/EEC and Decisions 89/187/EEC and 91/664/EEC.	OJ L 125, 23.05.1996, p 10
Directive 98/83/EC	Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption	OJ L 330, 5.12.1998, p. 32–54
Regulation (EC) No 852/2004	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3
Regulation (EC) No 853/2004	Regulation (EC) No 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22
Regulation (EC) No 854/2004	Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organization of official controls on products of animal origin intended for human consumption	OJ L 139, 30.4.2004, p. 206, Corrected and re-published in OJ L 226, 25.6.2004, p. 83
Regulation (EC) No 882/2004	Regulation (EC) No 882/2004 of the European Parliament and of the Council of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules	OJ L 165, 30.4.2004, p. 1, Corrected and re-published in OJ L 191, 28.5.2004, p. 1
Regulation (EC) No 2073/2005	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs.	OJ L 338, 22.12.2005, p. 1
Regulation (EC) No 178/2002	Regulation (EC) No 178/2002 of the of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety.	OJ L 31 01.02.2002, p 1
Regulation (EC) No 2076/2005	Commission Regulation (EC) No 2076/2005 of the European Parliament and of the Council of 5 December 2005 laying down transitional arrangements for the implementation of Regulation (EC) No 853/2004/ (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council and amending Regulation (EC) No 853/2004 and (EC) No 854/2004.	OJ L 338, 22.12.2005, p 83