

Final report
for the EFTA Surveillance Authority mission to Norway
from 11 to 19 January 2010
regarding application of EEA legislation
related to the safety of food of animal origin, in particular poultry meat and
poultry meat products

Please note that the comments from the Norwegian competent authorities to the factual content of the report, if any, have been included in the body of the report in italic print. Comments and information on the corrective actions taken and planned are included in Annex 5 and referred to in footnotes in italic print.

Table of contents

| | | |
|----------|--|-----------|
| 1 | INTRODUCTION | 3 |
| 2 | OBJECTIVES OF THE MISSION | 3 |
| 3 | LEGAL BASIS FOR THE MISSION | 4 |
| 4 | NATIONAL LEGISLATION | 4 |
| 5 | INFORMATION ON PRODUCTION AND TRADE | 4 |
| 6 | MAIN FINDINGS | 5 |
| 6.1 | TRANSPOSITION AND APPLICATION OF RELEVANT LEGISLATION | 5 |
| 6.2 | COMPETENT AUTHORITIES | 5 |
| 6.3 | ORGANISATION AND LEGAL POWERS | 5 |
| 6.4 | FINANCIAL AND HUMAN RESOURCES | 6 |
| 6.5 | TRAINING OF PERSONNEL | 6 |
| 6.5.1 | Official veterinarians | 6 |
| 6.5.2 | Auxiliaries | 7 |
| 6.5.3 | Basic system auditing | 8 |
| 6.6 | REGISTRATION AND VETERINARY SUPERVISION OF POULTRY HOLDINGS FOR MEAT PRODUCTION .. | 8 |
| 6.7 | APPROVAL OF POULTRY PROCESSING ESTABLISHMENTS | 9 |
| 6.8 | VETERINARY SUPERVISION OF POULTRY PROCESSING ESTABLISHMENTS..... | 9 |
| 6.8.1 | Own control systems and audits | 9 |
| 6.8.2 | Pre slaughter health inspection | 10 |
| 6.8.3 | Post mortem inspection | 10 |
| 6.8.4 | General hygiene conditions at establishments..... | 10 |
| 6.8.5 | Cleaning and disinfection of means of transport of live birds..... | 11 |
| 6.8.6 | Potable water in slaughterhouses and processing establishments | 11 |
| 6.9 | ANIMAL WELFARE AT THE TIME OF SLAUGHTER | 12 |
| 6.10 | SALMONELLA AND CAMPYLOBACTER CONTROL | 12 |
| 6.11 | LABORATORY SERVICES | 13 |
| 6.11.1 | Private laboratory A | 13 |
| 6.11.2 | Private laboratory B..... | 13 |
| 6.11.3 | The National Veterinary Institute | 14 |
| 7 | FINAL MEETING | 15 |
| 8 | CONCLUSIONS | 15 |
| 8.1 | OVERALL CONCLUSION | 15 |
| 8.2 | APPROVAL OF POULTRY PROCESSING ESTABLISHMENTS | 15 |
| 8.3 | POST MORTEM INSPECTION | 16 |
| 8.4 | GENERAL HYGIENE CONDITIONS AT ESTABLISHMENTS | 16 |
| 8.5 | CLEANING OF MEANS OF TRANSPORT OF LIVE BIRDS | 16 |
| 9 | RECOMMENDATIONS TO THE NORWEGIAN COMPETENT AUTHORITY | 17 |
| | NOTIFICATION OF CORRECTIVE ACTION AND A PLAN FOR COMPLETION OF MEASURES | 17 |
| | ANNEX 1 - LIST OF ABBREVIATIONS AND TERMS USED IN THE REPORT | 18 |
| | ANNEX 2 - OTHER RELEVANT LEGISLATION | 19 |
| | ANNEX 3 – INFORMATION ON PRODUCTION AND TRADE | 21 |
| | ANNEX 4 – COMMENTS FROM THE NFSA TO THE DRAFT REPORT | 22 |
| | ANNEX 5 – CORRECTIVE ACTION TAKEN AND PLANNED BY THE NFSA | 23 |

1 Introduction

The mission took place in Norway from 11 to 19 January 2010. The mission team comprised two inspectors from the EFTA Surveillance Authority (the Authority).

The last mission to Norway on the safety of poultry meat and poultry meat products was carried out in November 2006. During that mission the Authority assessed the performance of the competent authorities, and the application of Council Directives 71/118/EEC and 89/437/EEC, and other relevant European Economic Area (EEA) legislation.

The final reports from the previous missions, including information provided by the Norwegian competent authorities on action taken, are available at the Authority's website: <http://www.eftasurv.int>.

The opening meeting was held with representatives of the Ministry of Agriculture and Food, the Ministry of Health and Care Services and the Norwegian Food Safety Authority (NFSA) on 11 January 2010 at the NFSA head office in Oslo. At the meeting the objectives and itinerary of the mission were confirmed by the mission team and the representatives of Norway provided additional information to that set out in the Norwegian reply to the Authority's pre-mission questionnaire.

Throughout the mission representatives of the head office of the NFSA, based in Oslo and Sandnes, accompanied the mission team. In addition, representatives of the relevant regional offices and district offices of the NFSA participated during meetings at the district offices and the visits to the different farms and establishments.

The final meeting was held at the NFSA head office in Oslo on 19 January 2010, at which the mission team presented its main findings and some preliminary conclusions from the mission.

The abbreviations used in the report are listed in Annex 1.

2 Objectives of the mission

The objective of the mission was to assess the application by the Norwegian competent authority of Council Directive 71/118/EEC¹ and other relevant EEA legislation in the field of hygiene of poultry meat and poultry meat products.

The meetings with the competent authorities and the visits to poultry holdings, slaughterhouses and other establishments are listed in Table 1.

¹ As the "Food hygiene package" will not be fully implemented in the EFTA states until 1 May 2010 the mission was based on the current legislation.

Table 1: Competent authorities, establishments and farms visited during the mission

| | Number | Comments |
|---|--------|--|
| Competent authorities | 5 | Included are the opening and the final meetings. The representatives of the regional and district levels were met at their offices and during the visits to the establishments |
| Laboratories | 3 | Laboratories analysing official and private samples |
| Slaughterhouse | 3 | Slaughterhouses slaughtering: broilers and turkeys |
| Cutting plants and processing establishments | 4 | Some of the cutting plants were on the same site as the slaughterhouses. |
| Freezer store | 1 | A freezer store with facilities to freeze and thaw carcasses |
| Farms | 2 | One farm producing broilers and one farm producing turkeys |

3 Legal basis for the mission

The legal basis for the mission was:

- a) Point 4 of the Introductory Part of Chapter I of Annex I to the EEA Agreement.
- b) Article 1(e) of Protocol 1 to the Agreement between the EFTA States on the Establishment of a Surveillance Authority and a Court of Justice (Surveillance and Court Agreement).
- c) The Act referred to at Point 1.2.74 of Chapter I of Annex I to the EEA Agreement, 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.
- d) The Act referred to at Point 6.1.2 of Chapter I of Annex I to the EEA Agreement, *Council Directive 71/118/EEC of 15 February 1971 on health problems affecting trade in fresh poultry meat*, as amended, updated and as adapted to the EEA Agreement by the sectoral adaptations referred to in Annex I to that Agreement.

Additional EEA legislation relevant for the mission is listed in Annex 2.

4 National legislation

The main Norwegian Act creating the general framework for the functioning of the NFSA is Act No 124 of 19 December 2003 relating to food safety and plant and animal health (the Food Act). The Food Act also provides the legal basis for regulations in the relevant fields adopted by the Ministry of Agriculture and Food, the Ministry of Health and Care Services and the Ministry of Fisheries and Coastal Affairs.

5 Information on production and trade

According to the answer to the pre-mission questionnaire Norwegian farmers need a licence from the Ministry of Agriculture and Food to produce broilers and turkeys. The maximum number of broilers and turkeys permitted at one farm is 120000 broilers or 30000 turkeys slaughtered on an annual basis. The producers must have a contract with a slaughterhouse.

According to the answer to the pre-mission questionnaire the slaughter and processing of poultry in Norway is divided between a large co-operative and a private sector with two main companies. The figures for the production of poultry meat in Norway are given in Annex 3.

In the pre-mission questionnaire the Authority asked Norway for figures on import of poultry meat but they were not provided with the answer to the pre-mission questionnaire. At the opening meeting this request was repeated by the mission team, but the NFSA did not supply this information.

6 Main findings

6.1 Transposition and application of relevant legislation

At the initial meeting the mission team was informed by the representatives of the NFSA that the current EEA legislation in the field of poultry meat hygiene had been transposed into the Norwegian legislation to the best of their knowledge.

Later this year the current EU food legislation, the so called “Food hygiene package” which includes *inter alia* the Regulations (EC) 853/2004 and 854/2004, is expected to be implemented by the EFTA states. The representative of the Ministry of Agriculture and Food and the Ministry of Health and Care Services informed the mission team at the initial meeting on 11 January 2010 that the regulations of the “Food hygiene package” would be available in consolidated (updated) versions in Norwegian at the time of implementation. Furthermore, the NFSA has issued guidelines in Norwegian that are translations of guidelines issued by the European Commission.

6.2 Competent Authorities

The Ministry of Agriculture and Food is responsible for primary production on land, the Ministry of Health and Care Services is responsible for processed food and drinking water, while the Ministry of Fisheries and Coastal Affairs is responsible for the primary production in aquatic environments. In addition, the Ministry of Agriculture and Food is administratively responsible for the NFSA. The head office reports to the three ministries, depending on the fields concerned.

The NFSA is the competent authority controlling the production of poultry meat from farm level to the finished products.

6.3 Organisation and legal powers

The NFSA is organised in three levels. The head office of the organisation has the overall responsibility for the surveillance and updating of the legislation, and the continuous monitoring of the food chain in general, including animal welfare issues and animal health. Internal working procedures for the organisation as a whole and the interconnection between the three levels are under continuous development. There has been a reorganisation since the last poultry mission in 2006. The main difference is how the head office is organised. The previous national centres are now an integrated part of the head office which is located in six different places in Norway.

The regional level with its eight regional offices coordinates the activity of the district offices and is the competent authorities of appeal of decisions made by the district offices. Each regional office is responsible for eight to ten district offices.

There are 54 district offices. The district offices carry out all the inspections and enforce the Food Act and legislation on animal health and welfare and thus forming a vital foundation for the organisation as a whole.

The district offices report to the regional offices, which report to the head office. The district offices deliver reports regarding the budget, quarterly reports and yearly reports on their activities.

6.4 Financial and human resources

According to the answer to the pre-mission questionnaire official controls of poultry slaughterhouses, and cutting plants attached to the slaughterhouses, are performed by official veterinarians and official auxiliaries. In poultry slaughterhouses the activities of the official auxiliaries regarding certain operations of the post mortem inspection are also permitted carried out by slaughterhouse staff who have received special training. Official controls of cutting plants not in connection with slaughterhouses, poultry meat preparation plants (poultry meat products) and poultry cold stores are also performed by other staff, such as food scientists, from the district office. The mission team was informed by a representative of a district office that when the food scientist working for the office inspected a cutting plant he did so under the official veterinarian's supervision and responsibility.

The mission team was informed by a representative of the regional office that the district offices did not always have the manpower to do all the tasks assigned to them which are required under EEA legislation. At one district office the official veterinarian of a poultry slaughterhouse and processing plant where a full system audit had not been carried out since 2004 informed the mission team that it was difficult to carry out a proper audit due to the huge amount of activities in the establishment. At another district office the mission team was informed that the tasks assigned to them regarding poultry meat production could not be performed with the frequency required.

6.5 Training of personnel

According to the answer to the pre-mission questionnaire all employees in the NFSA attend a general introduction program to give all newly hired employees knowledge about the NFSA, how it is organised and their different assignments and tasks.

6.5.1 Official veterinarians

Official veterinarians are veterinarians who are appointed by the NFSA to carry out inspections and audits in establishments such as slaughterhouses and cutting plants in accordance with applicable legislation.

Only those veterinarians who have been authorised by the NFSA, and have obtained a veterinary education ("cand.med.vet"), can work as an official veterinarian.

According to the answer to the pre-mission questionnaire the NFSA has taken into consideration the requirements for official veterinarians given in Regulation (EC) 854/2004 in their training programmes for the last three years. Furthermore, the Norwegian School of Veterinary Science has amended its curriculum to cover the

requirements set out in this Regulation. Veterinarians who already work as meat inspectors have had to complete a two week course in order to meet the additional requirements given in Regulation (EC) 854/2004. The course was developed and arranged by the NFSA and the Norwegian School of Veterinary Science.

According to the answer to the pre-mission questionnaire this course has taken place three times, i.e. in 2007, 2008 and 2009, and 158 veterinarians working as official veterinarians for the NFSA have passed the course. From 2010 two day meetings/courses for the continuing training of official veterinarians will be arranged on a yearly basis. The individual official veterinarian will only be offered this training once every three years. The main topics of the course in 2010 will be supervision and food safety.

6.5.2 Auxiliaries

Official auxiliaries assist the official veterinarians with the meat inspection under the veterinarians supervision and responsibility. To work as an official auxiliary you have to complete the official auxiliaries training program given by the NFSA. Official auxiliaries are trained and educated by the NFSA based on their former skills and experience.

According to the answer to the pre-mission questionnaire the NFSA in the years 2007 and 2008 developed a new model for training of official auxiliaries. The programme is based on former training programmes and takes into account the requirements for the official auxiliaries given in Regulation (EC) 854/2004. Nine official auxiliaries have fulfilled the new training programme and at the time of the mission 24 persons were participating in the programme, six of them regarding poultry meat. The training is mainly taking place at the candidates place of work but also the candidates have the opportunity to participate in activities in other slaughterhouses and other control activities, e.g. at holdings and different food processing plants. A theoretical part is given to the candidates collectively two times for one week each time. From 2010 there will be arranged yearly two days meetings/courses for the continuing training of official auxiliaries covering the same subjects as for the official veterinarians but adapted to the official auxiliaries.

Slaughterhouse staff can according to EEA legislation be trained to take over certain functions of the official auxiliaries i.e. post mortem inspections. The mission team was informed by the official veterinarians in the slaughterhouses visited that the slaughterhouse staff had the same training as the official auxiliaries.

According to the answer to the pre mission questionnaire there are plans for further training of slaughterhouse staff to act as auxiliaries. A private research organization of the Norwegian meat industry has started working with the NFSA to develop a new training program for slaughterhouse staff that can carry out the activities of the official auxiliaries regarding certain operations of the post mortem inspection in poultry slaughterhouses. This training programme will correspond to the training of the official auxiliaries regarding these certain operations and in addition also contain subjects as the NFSA's responsibility, activities and role, understanding of the staffs role regarding these official activities and some required basic knowledge in subjects as hygiene, microbiology and food safety, anatomy, pathology and animal welfare. The training programme contains one week theory course and minimum three weeks practical training mainly managed by an official veterinarian, at the local slaughterhouse. The slaughterhouse staff have to pass an exam for this program, after being evaluated by the official veterinarian.

6.5.3 Basic system auditing

According to the answer to the pre mission questionnaire a new regional training program was established in 2008 by the NFSA to educate lead auditors. The program includes a two day course in systems auditing before the officials carry out at least three system audits, minimum one as audit leader and then a one day gathering with presentations of results, exchange of experience and a review of the program. After finishing this programme the officials have to pass a final online examination. To join this training program the officials also have had to participate in at least five system audits together with experienced auditors. The developing of this training programme also includes education of regional course-leaders.

By the information given in the pre-mission questionnaire 138 candidates had passed the system auditing examination at the time of the mission.

During this mission at the meetings with the officials of the regional and district offices performing the control at the establishments visited, the mission team was informed that all staff had got training to fulfil their tasks.

6.6 Registration and veterinary supervision of poultry holdings for meat production

According to the answer to the pre-mission questionnaire all keepers of poultry are required to inform the district office before the start of production. The data have to be given in writing and contain all necessary information about the holding, the owners address, official production number, birth day number, the capacity, kind of production and the competence of the farmer. The owner also has to forward information to the district office of any change concerning the premises or cessation of activities. The district office enters all names into a separate protocol. A follow up inspection by the district office is not mandatory.

The mission team confirmed how poultry holdings were registered in the central database and quality control system (MATS) in a district office. The information in MATS concerning holdings contains the registration number, name of the owner, address and type of activity. However, the central database system does not have information on the capacity, production form and the competence of the farmer. This information is only available at district level.

The mission team was informed by a representative of one district office that all poultry holdings were inspected by official veterinarians on a yearly basis and an official sample for *Salmonella* taken for analyses. A representative of another district office informed the mission team that the official veterinarians were only able to inspect about 10% of the poultry holdings in the district and take an official sample for *Salmonella*. However in the remaining 90% of the holdings an official sample for *Salmonella* was taken by district officials that were not official veterinarians.

The mission team visited two holdings rearing poultry for meat production. One rearing turkeys for slaughter and the other rearing broilers. The mission team confirmed that the two farmers had registered all the information required by the EEA legislation both using computer systems and handwritten forms. The computer systems had backup systems. Biosecurity measures were in place and the houses seemed bird and pest proof. According to the farm records no medicines or vaccines were used in the production.

The mission team confirmed that both holdings had been visited by an official veterinarian from the district office within the last year. An inspection had been carried out by the official veterinarian and official samples taken for *Salmonella*.

6.7 Approval of poultry processing establishments

According to the answer to the pre-mission questionnaire the approval of poultry processing establishments, and any subsequent suspension or withdrawal of the approval, is carried out in accordance with current national legislation. Furthermore instructions on re-approval procedures related to establishments falling within the scope of Regulation (EC) 853/2004 have been developed. The establishments will have to apply for re-approval by filling out a form containing a statement of compliance with the new regulations. Based on NFSA's knowledge of the establishments and their history of compliance with the old legislations, there will be a risk assessment of which establishments require an on-site inspection before re-approval.

According to the answer to the pre-mission questionnaire the NFSA keeps a list of approved establishments that is also available on its website. However the mission team found that the list was not up to date. For example, an establishment that was approved eight months ago was not included in the list and the activities of some of the establishments visited were not up to date.

The mission team noted that the approval of a newly approved establishment (2009) after extensive renovation, approved for slaughtering, cutting, meat preparation and meat processing, was given without the competent authority assessing the supply of potable water coming from a private drilling hole, as set out in Council Directive 98/83/EC. Physical and chemical analyses had not been carried out since 1998.

6.8 Veterinary supervision of poultry processing establishments

6.8.1 Own control systems and audits

The mission team observed in the slaughterhouses and processing establishments visited that own control systems were in place. The documents the mission team requested were available and on the flow charts and risk assessments examined by the mission team the critical control points were defined and so were the critical limits, monitoring, registration and corrective action.

In the answer to the pre-mission questionnaire it was stated by the NFSA that audits of the different establishments are the responsibility of the district offices of the NFSA. A plan specifying tasks and frequency is set up by each district office, including audits of actual establishments. Current frequency is one system audit annually of food establishments. According to the answer to the pre-mission questionnaire an audit in a poultry meat establishment with several activities (slaughtering, cutting, cold store, meat processing) normally takes more than one day.

However the mission team observed that audits of the own control system of poultry establishments were not always carried out annually and in one establishment the mission team was informed by the official veterinarians that the last full system audit was carried out by the competent authority in December 2004. The official veterinarian explained that it was difficult to carry out a proper audit due to the huge amount of activities in the establishment.

6.8.2 *Pre slaughter health inspection*

The farmers are obliged to fill out and sign a declaration with relevant up to date information of poultry flocks sent for slaughter. In the slaughterhouses and at a poultry holding visited the mission team confirmed that this was usually sent about three days in advance of the poultry arriving at the slaughterhouse. The example examined by the mission team did not indicate if feed additives had been used and the eventual withdrawal period if such feed had been used.

6.8.3 *Post mortem inspection*

According to the answer to the pre-mission questionnaire the permanent presence of the official veterinarian is required during slaughter. The post mortem inspection can however be carried out by an auxiliary either official or employed by the slaughterhouse operator. The auxiliaries work always under the supervision of the official veterinarian.

The official veterinarian performs a detailed inspection of a sample of birds rejected as being fit for human consumption during the *post mortem* inspection and examines a random sample of birds which have undergone and passed the *post mortem* inspection.

In a slaughterhouse visited, the mission team, accompanied by the official veterinarian, observed visible faecal contamination on fully dressed chicken carcasses which were on the way to the cutting machinery. It was estimated by the mission team together with the official veterinarian that about three percent of the carcasses had visible faecal contamination. The official veterinarian made no decision to have the faecal contamination removed or to declare the meat unfit for human consumption. The inspection team was not aware of nor informed of any corrective measures taken by the competent authority on this matter during the visit.²

6.8.4 *General hygiene conditions at establishments*

In a poultry processing plant visited the mission team observed heavy condensation dripping all along a line where an exposed ready to eat product was being prepared. The official veterinarian of the slaughterhouse confirmed that this had never been followed up by the district office.³

In this same establishment the official veterinarian informed the mission team that *Listeria monocytogenes* had been found in ready to eat products. He further informed the mission team that the district office and the company were aware of positive results regarding *Listeria monocytogenes* in the facilities. This was confirmed by the mission team when visiting a laboratory analysing own control samples from this establishment for *Listeria monocytogenes*.

The representative of the district office informed the mission team that fully cooked products from this establishment were marketed as not ready to eat products even though these types of products have traditionally been marketed as ready to eat.

² The NFSA started immediate corrective measures of this finding after the presentation in the final meeting and reported back to the Authority during the preparation of the draft report. See Annex 5 to this report page 23.

³ The NFSA started corrective measures of this finding and the two subsequent comments after the presentation in the final meeting and reported back to the Authority during the preparation of the draft report. See Annex 5 to this report page 23.

In the chilling rooms of some of the establishments condensation on the ceiling surfaces were observed by the mission team and in one establishment with the possibility of contaminating exposed ready to eat products.

In two establishments the mission team observed that wrapping and packaging from unassembled packaging material was done in the same space where exposed meat was present. In one of the establishments visited there was a good separation, different rooms for each activity, i.e. wrapping and packaging operations. In one of these establishments the mission team observed a staff member manipulating packaging material and wrapping material in contact with exposed meat products without hand washing between the different operations.

The mission team observed in a storeroom of a processing establishment that non-meat ingredients intended for processed products were kept in broken bags with the contents exposed allowing for a risk of contamination.

The mission team observed in a processing room in a poultry processing establishment a vessel containing detergent which was not being used at this time of the day.

In a turkey slaughterhouse the mission team observed that hand washing facilities and facilities for disinfecting tools with water supplied at not less than 82°C were missing at the first work station. In the same establishment one of the boxes for disinfecting tools was found to hold water only at 80.5°C, but this was corrected during the visit.

In a processing establishment the mission team observed that rooms for storing packaging material were dusty and had air connections with rooms in the processing area.

The mission team visited a freezing store which also was approved for freezing and thawing ovine and porcine meat carcasses. The premises were in a good condition and the flow of goods in and out of the establishment well registered. However the mission team observed some packaged parcels in the store without labels that the manager informed the mission team was dog food. In this store there was also stored packaged and labelled pieces of wood that were to be used for scientific purposes.

6.8.5 Cleaning and disinfection of means of transport of live birds

In two out of three slaughterhouses visited by the mission team the cleaning and disinfection of the transport vehicles was done on site. However in one slaughterhouse the manager informed the mission team that the cleaning and disinfection was carried out at a nearby cleaning facility. When asked the representative of the district office informed the mission team that this facility had not been inspected or authorised.

At a slaughterhouse visited the mission team inspected the crates for live birds which the official veterinarian confirmed should be clean and ready for the transport of another batch. However the mission team found visible faecal soiling on most of the crates. The official veterinarian asked the slaughterhouse staff if the crates had been disinfected but a staff member gave the explanation they had only been cleaned and no disinfectant was used because of the heavy workload of the staff.

6.8.6 Potable water in slaughterhouses and processing establishments

The mission team checked the implementation of the EEA requirements regarding the quality of water used in the food industries visited.

In one establishment, water samples were taken by the company in conformity for frequency and parameters analysed, however *Clostridium perfringens* was not analysed in one of the monitoring checks.

In another establishment the audit monitoring for potable water was not in conformity with the EEA requirements in respect to the frequency and parameters analysed.

In a third establishment, the competent authorities did not take part in the determination of the sampling points for potable water.

In a fourth establishment, newly approved (2009) after renovation and supplied by water from a private drilling hole belonging to the company, the total absence of analysis related to chemical parameters of water used within the premises was observed by the mission team and the official veterinarian in charge of the establishment explained that the audit monitoring analyses concerning the chemicals parameters had been carried out in 1998.

6.9 Animal welfare at the time of slaughter

According to the answer to the pre-mission questionnaire the transport of live animals in Norway is regulated by EEA legislation. In addition, Norway does have national regulations regarding transport of live animals which include stricter rules regarding transport of live poultry for transport taking place entirely within the territory of Norway. As an example, the means of transport must be fitted with a temperature monitoring device as well as with a means of recording the data. The means of transport must be approved, even for short journeys. In a slaughterhouse visited by the mission team the team noted that the temperature of the transport compartment of the vehicle transporting live poultry was checked and registered by the official veterinarian upon arrival.

In the three slaughterhouses visited the stunning and slaughter of chickens and turkeys was observed by the mission team. In one of the slaughterhouses the water was flowing out of the entrance of the water bath stunner giving the chicken pre-stun shocks that were clearly noted by the mission team and the official veterinarian.

In the same slaughterhouse full sized chickens that had died during the journey to the slaughterhouse were thrown into a crate where a live injured small chicken (runt) had been put, with the risk of the live animal being hit. The official veterinarian informed the mission team that this was standard practice and that the foreman killed such chickens when he had time.

6.10 Salmonella and Campylobacter control.

According to the answer to the pre-mission questionnaire faecal samples for *Salmonella* spp. analyses are taken for every flock of poultry 18 days before slaughter. The farmer takes a faecal sample for analyses for every flock and the competent authority takes an official sample for analyses once per year. If found positive the flock is destroyed.

Furthermore, samples for *Campylobacter* spp. analyses are taken in the period from May to November by the farmer before slaughter and if found positive the products are frozen.

The mission team was informed by the official veterinarian of a slaughterhouse visited that the results of the *Salmonella* spp and *Campylobacter* spp. analyses were received by fax before slaughter. This was always the case for *Salmonella* spp. but if the results for *Campylobacter* spp. had not been received the flock of unknown status was slaughtered and treated as a positive flock until results of analyses proved the flock to be negative.

At a meeting at the National Veterinary Institute the mission team was presented with the results of baseline studies that will be published by the European Food Safety Authority in the coming months that shows that *Salmonella* spp. in Norway in poultry flocks is very low, 0.1% of the flocks and the prevalence of *Campylobacter* spp. was 3.3% in the flocks.

6.11 Laboratory services

All the laboratories visited by the inspection team were found satisfactory for the tasks they performed in the field of this mission.

All the three laboratories visited regularly participate in proficiency tests organized by different reference laboratories mainly with good results however, in a private laboratory mainly performing analyses for private establishments, two out of three samples analysed for *Campylobacter* spp. gave false negative results.

6.11.1 Private laboratory A

The mission team visited a private laboratory performing mainly chemical analysis on feed material (70% of total analysis); a certain amount of analysis for both chemical and bacteriological parameters is carried out on water and food. The laboratory was accredited by the Norwegian accreditation body (Norsk Akkreditering) according to ISO/IEC 17025:2005; the last accreditation certificate was dated 21 December 2007 and is valid until 7 November 2010. The last audit by Norsk Akkreditering was carried out in May 2009 however the last accreditation certificate has not yet been received by the laboratory. The laboratory has also been appointed by the NFSA as the national reference laboratory for animal proteins in feed.

All the microbiological and chemicals parameters which are relevant for this mission, apart *Salmonella* spp. and *Campylobacter* spp. in faeces, are accredited for several matrixes (food, water and environmental samples).

The representative of the laboratory informed the mission team that the laboratory carries out analyses for private establishment; samples are collected using adequate equipment provided by the laboratory and are sent by different way of transport (private, mail, etc.). Sometimes they arrive at the laboratory without a proper form filled by the establishment but the mission team verified that samples are labelled in a way that the laboratory can easily trace the origin of the samples and the parameters to be tested.

The inspection team found the layout and premises to be satisfactory, competent staff and adequate equipment for the duties carried out.

Only the omission of the proper date of unsealing of some bottles containing media was observed.

6.11.2 Private laboratory B

The mission team visited another private laboratory, part of a network of laboratories spread over the country. All sites belonging to the network use the same quality assurance system based on ISO/IEC 17025:2005 and are accredited by the Norwegian accreditation body. Inspections from the accreditation body are performed annually. The last inspection was in March 2009 and the next one is planned for March 2010. This laboratory has also been appointed by the NFSA as the National reference laboratory for the matrix milk for both biological and chemical parameters.

The majority of samples, about 90%, are submitted to the laboratory by food business operators. 20-30% are feed samples and the rest is food. The laboratory does test samples of ready to eat meat and fish products for *Listeria monocytogenes*.

A representative of the laboratory informed the mission team that the laboratory has to report all findings of pathogens like *Salmonella* spp., *Campylobacter* spp. and *Listeria* spp. to the competent authority i.e. the relevant district office of the NFSA.

The mission team asked the laboratory to see some of the positive findings of *Listeria monocytogenes*. During the evaluation of analyses results the mission team saw results from a food business operator's own control samples that confirmed the information given by a representative of a district office that this food business operator had many positive results of *Listeria monocytogenes* both in ready to eat poultry meat products and in environmental samples.

The laboratory analyses a large number of samples for *Salmonella* spp. for the food business operators own check programmes.

The laboratory is organised in working stations, each one in charge of a specific duty in the performance of the relevant analysis. The mission team observed properly equipped facilities in good state of maintenance, with functional layout.

The laboratory provides it's customers with the proper sampling equipment. The results of analyses are registered in a database that the representative of the laboratory said all laboratory sites will be able to use by the end of 2010.

6.11.3 The National Veterinary Institute

The mission team visited the National Veterinary Institute; this is a research institute in the areas of animal health, fish health and food safety, whose primary function is supply of research support to the NFSA and other authorities. The National Veterinary Institute and its branches cover the whole of Norway. The public sector is the main customer of the National Veterinary Institute. Private entrepreneurs could have access to its services, but this does not occur in practice.

A contract with the NFSA was signed in 2006 and is annually reviewed considering the up-dating of official tasks to be carried out.

The National Veterinary Institute is accredited by the Norwegian accreditation body, according to ISO/IEC 17025:2005. The first accreditation is dated April 1998 with a periodical assessment carried out every year and a renewal every five years. There were 56 accredited methods at the time of the visit of the mission team: 23 for microbiology, 15 for chemistry, 14 for genetically modified organisms and four for veterinary medicine.

The National Veterinary Institute is organised in four departments, 22 sections and five regional laboratories. A quality assurance manager is responsible for quality system and coordination of local quality assurance personnel (one for each section/regional laboratory).

The National Veterinary Institute has been appointed by the NFSA as national reference laboratory for several parameters including those relevant for this mission e.g. *Salmonella* spp., *Campylobacter* spp., *E.coli*, etc. However ring tests for these parameters involving

other Norwegian official laboratories responsible for the analysis of samples in the context of this mission are not organised by the National Veterinary Institute but by other reference laboratories abroad. Nevertheless, the National Veterinary Institute organises small ring tests and methods of validation tests for the official national laboratories involved in the topics of this mission.

The mission team observed competent staff and found premises and facilities sufficient and in proper state of repair.

7 Final meeting

A final meeting was held on 19 January 2010 at the head office of the NFSA in Oslo with representatives from the Ministry of Food and Agriculture, the Ministry of Health and Care Services and the NFSA. At this meeting, the mission team presented its main findings and some preliminary conclusions of the mission. The Norwegian representatives did not indicate any disagreement with the main findings and the preliminary conclusions presented.

Some of the findings of the mission team were serious, i.e. condensation problems and contamination of carcasses, although not considered as an immediate risk to food safety. Due to that, it was agreed that the competent authority should take action as soon as possible and provide the Authority with a notification of action taken. The notification of action taken and planned was received while writing the draft report and is annexed to this report (Annex 5, page 23)

At the meeting the mission team also explained that, based on a more detailed assessment of the information received during the mission, additional conclusions could be included in the report.

8 Conclusions

8.1 Overall conclusion

The NFSA did not provide the mission team with evidence of a satisfactory supervision of all poultry establishments i.e. slaughterhouses, cutting plants, meat preparation plants and meat processing plants.

The NFSA official inspectors had not noted several of the shortcomings in the slaughter and processing of poultry meat that were noted by the mission team. Furthermore the competent authority did not take any immediate action when the mission team pointed out serious hygiene problems.

Some of the conclusions of the last mission carried out in November 2006 had not been followed up by the competent authority as the mission team identified several shortcomings in the same field of activities.

8.2 Approval of poultry processing establishments

Compliance with Article 6(1) of Council Directive 71/118/EEC could not be assured as the NFSA's lists of approved establishments were not up to date.

Compliance with the third paragraph of Article 6(1) and points 6 and 7 of Chapter I of Annex I to Council Directive 71/118/EEC could not always be assured since in the approval process of a newly approved establishment, approved for slaughtering, cutting,

meat preparation and meat processing, the approval was given without the competent authority assessing the physical and chemical parameters of potable water supplied from a private drilling hole within the meaning of Council Directive 98/83/EC.

8.3 Post mortem inspection

Compliance with point 53(a) and (b) of Chapter IX of Annex I to Council Directive 71/118/EEC could not always be assured since fully dressed poultry carcasses or parts thereof with visible faecal contamination were not declared unfit for human consumption.

8.4 General hygiene conditions at establishments

Compliance with point 1(e) of Chapter I to Council Directive 71/118/EC and point 2(e) of Chapter I, Annex A to Council Directive 77/99/EC could not be fully assured since condensation was found on the ceiling of processing rooms and chillers.

Compliance with point 74(d) and (e) of Chapter XIV to Council Directive 71/118/EC could not be fully assured since packaging was not assembled before being brought into the room and handled by the same staff that was handling fresh meat.

Compliance with point 2(a) and (b) of Chapter I of Annex I, to Council Directive 71/118/EC could not be fully assured since facilities for washing hands and disinfecting tools with water supplied at not less than 82°C were missing at one work station.

Compliance with point 74(c) of Chapter XIV of Annex I to Council Directive 71/118/EC could not always be assured since rooms for storing packaging material were dusty.

Compliance with point 2 of Chapter II of Annex B to Council Directive 77/99/EC could not always be fully assured since ingredients forming part of the composition of meat products were found in a store room in broken bags which did not preclude for risk of contamination.

Compliance with point 13 of Chapter I of Annex I to Council Directive 71/118/EC could not always be fully assured since a detergent was found in a room used for processing meat instead of a room or secure place for storage of detergents, disinfectants and similar substances.

Compliance with point 1(b) of Article 4, points 2 and 3 of Article 7 of Council Directive 98/83/EC could not always be fully assured since the minimum requirements set out in Annex I, Parts A and B were not always tested, the monitoring program met not always the minimum requirements set out in Annex II and the sampling points have not always been determined by the competent authorities.

8.5 Cleaning of means of transport of live birds

Compliance with point 12 of Chapter I of Annex I to Council Directive 71/118/EEC could not always be fully assured since not all the slaughterhouses had separate facilities for cleaning transport vehicles for live birds and the cleaning was carried out at facilities that were not authorised by the competent authority.

Compliance with Chapter V, 18(d) of Annex I of Council Directive 71/118/EC could not always be fully assured since crates for delivering poultry were not properly cleaned nor disinfected each time they were emptied.

9 Recommendations to the Norwegian competent authority

Notification of corrective action and a plan for completion of measures

Norway should notify the Authority, within two months of receiving the final report by way of written evidence, the corrective actions taken and a plan for corrective measures and actions including a timetable for completion of measures still outstanding, relevant to all the conclusions under Chapter 8 of this report. The Authority should also be kept informed of the completion of the measures included in the timetable.

Annex 1 - List of abbreviations and terms used in the report

| | |
|-----------|--|
| Authority | EFTA Surveillance Authority |
| EEA | European Economic Area |
| NFSA | Norwegian Food Safety Authority |
| MATS | New electronic operational quality management system for case handling in the NFSA |

Annex 2 - Other relevant legislation

The following legislation has also to be taken into account in the context of this mission:

- a) The Act referred to at Point 1.1.1 of Chapter I of Annex I to the EEA Agreement, *Council Directive 89/662/EEC of 11 December 1989 concerning veterinary checks in intra-Community trade with a view to the completion of the internal market*, as amended and as adapted to the EEA Agreement by the sectoral adaptations referred to in Annex I to that Agreement.
- b) The Act referred to at Point 5.1.7 of Chapter I of Annex I to the EEA Agreement, *Council Directive 92/118/EEC of 17 December 1992 laying down animal health and public health requirements governing trade in and imports into the Community of products not subject to the said requirements laid down in specific Community rules referred to in Annex A (I) to Directive 89/662/EEC and, as regards pathogens, to Directive 90/425/EEC*, as amended.
- c) The Act referred to at Point 7.1.1 of Chapter I of Annex I to the EEA Agreement, *Council Directive 96/22/EC of 29 April 1996 concerning the prohibition on the use in stockfarming of certain substances having a hormonal or thyrostatic action and of β -agonists, and repealing Directives 81/602/EEC, 88/146/EEC and 88/299/EEC*, as amended.
- d) The Act referred to at Point 7.1.2 of Chapter I of Annex I to the EEA Agreement, *Council Directive 96/23/EC 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*, as amended.
- e) The Act referred to at Point 1.1.9 of Chapter I of Annex I to the EEA Agreement, *Council Directive 96/93/EC of 17 December 1996 on the certification of animals and animal products*, as adapted to the EEA Agreement by the sectoral adaptations referred to in Annex I to that Agreement.
- f) The Act referred to at Point 7a of Chapter II of Annex XX to the EEA Agreement, *Council Directive 98/83/EC of 3 November 1998 on the quality of water intended for human consumption*.
- g) The Act referred to at Point 6.1.4 of Chapter I of Annex I to the EEA Agreement *Council Directive 77/99/EEC of 21 December 1976 on health problems affecting intra-Community trade in meat products*, as amended, updated and adapted to the EEA Agreement by the sectoral adaptations referred to in Annex I to that Agreement.
- h) The Act referred to at Point 6.2.40 of Chapter I of Annex I to the EEA Agreement *Commission Decision 2001/471/EC 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*, as amended.

- i) The Act referred to at Point 7.1.8a of Chapter I of Annex I to the EEA Agreement *Directive 2003/99/EC of the European Parliament and of the Council of 17 November 2003 on the monitoring of zoonoses and zoonotic agents, amending Council Decision 90/424/EEC and repealing Council Directive 92/117/EEC.*
- j) The Act referred to at Point 9.1.2 of Chapter 1 of Annex I to the EEA Agreement, *Council Directive 93/119/EC of 22 December 1993 on the protection of animals at the time of slaughter or killing*, as amended.
- k) The Act referred to at Point 54j of Chapter XII of Annex II to the EEA Agreement, *Council Directive 93/43/EEC on the hygiene of foodstuffs*, as amended.
- l) The Act referred to at Point 18 of Chapter XII of Annex II to the EEA Agreement, *Directive 2000/13/EC of the European Parliament and of the Council of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs*, as amended and as adapted to the EEA Agreement by the sectoral adaptations referred to in Annex I to that Agreement.

Annex 3 – Information on production and trade

Total production of poultry meat in Norway in 2008

| Type of product | 2008 (in tonnes) |
|--|------------------|
| | fresh /frozen |
| Meat and edible meat offal of chicken | 73005 |
| Meat and edible meat offal of turkey | 8787 |
| Meat and edible meat offal of ducks, geese or guinea fowls | 385 |

Total put on the market of other countries of the European Economic Area

| Type of product | 2008 (in tonnes) |
|--|------------------|
| | fresh /frozen |
| Meat and edible meat offal of chicken | 894 |
| Meat and edible meat offal of turkey | 17 |
| Meat and edible meat offal of ducks, geese or guinea fowls | 114 |

Total exported to third countries

| Type of product | 2008 (in tonnes) |
|--|------------------|
| | Fresh/ frozen |
| Meat and edible meat offal of chicken | 10 |
| Meat and edible meat offal of turkey | 11 |
| Meat and edible meat offal of ducks, geese or guinea fowls | 6 |

Annex 4 – Comments from the NFSA to the draft report

Ugradert

-

Helse og omsorgsdepartementet
Postboks 8011 Dep.
0030 Oslo

Deres ref:
Vår ref: 2009/173661
Date: 26.03.2010
Org.nr: 985 399 077

Att: Halvard Kvamsdal

Statens tilsyn for planter, fisk, dyr og næringsmidler



Subject: Draft report of EFTA Surveillance Authority's mission to Norway 11 to 19 January 2010 on Poultry Meat and Poultry Meat Products

Norway was invited to comment on the factual content or other elements of the draft report, within 25 working days of the receipt of the report.

It is the opinion of the Main Office of the Norwegian Food Safety Authority (NFSA) that the present draft contains an objective, detailed and accurate description of observed circumstances and findings at the establishments visited. We do appreciate that facts are presented with reference to sources, i.e. where the mission team's information is from the pre-mission questionnaire or e.g. from local representatives of NFSA during the mission, it is presented in the report as such.

We will also like to draw your attention to the notification already given of the two particular issues mentioned in the final meeting of the mission.

Completion of measures still outstanding will assumedly be addressed in a reply to the final report.

Regards

Eivind Smith
Deputy Head of Section

Kopi til: Landbruks- og matdepartementet v/V. Larvoll, Postboks 8007 Dep.,
0030 Oslo

e-Kopi til:
Sonja Kluge-Berge
Kristina Landsverk

Mattilsynet
Hovedkontoret

Saksbehandler: Eivind Smith
TF: 51684328
Besøksadresse: Kyrkjevegen 332
E-post: postmottak@mattilsynet.no
(Husk mottakers navn)

www.mattilsynet.no
Postadresse: Postboks 383
Felles postmottak, Postboks 383
2381 Brumunddal
Telefaks: 23 21 68 01

Annex 5 – Corrective action taken and planned by the NFSA

EFTA Surveillance Authority
Rue de Belliard 35
B-1040 Brussels
Belgium

Case No 67232
Deres ref: Event No 534521
Vår ref: 2009/173661
Dato: 02.02.2010
Org.nr: 985 399 077

Att. *****

Statens tilsyn for planter, fisk, dyr og næringsmidler



Ugradert
-

NOTIFICATION TO ESA ON TWO CONCLUSIONS IN THE FINAL MEETING

The Authority presented its observations and findings 19 January 2010 at the final meeting of the above mentioned mission, and *i.a.* the meeting concluded that regarding gravity urgent actions are essential on two particular issues:

1. Relative frequent incidence of faecal contamination in carcasses of slaughtered broilers observed at an approved poultry slaughterhouse.
2. Laboratory results revealing comprehensive and long-lasting existence of *Listeria spp.* in some ready-to-eat poultry meat products and in environment as well in a poultry meat production establishment.

Following corrective actions are made by the NFSA on these two issues.

1. Faecal contamination in carcasses of slaughtered broilers**1.1 Strategy for actions composed by the actual DO and RO**

The actual regional office (RO) of the Norwegian Food Safety Authority (NFSA) has in co-operation with the actual district office (DO) composed an outline of corrective actions and a plan for corrective measures and actions.

1.1.1 The DO's corrective actions and measures

DO's follow-up of the relevant establishment

- Urgent decision dated 20 January 2010 has been issued by the DO for faecal contamination. This is to be followed by enforcement measures in case of none compliance within deadline.
- Weekly meetings with the establishment until NFSA's consideration is that stated circumstances are kept under control by the establishment.

- Quick follow-up with decisions of possible additional derogations. Enforcement measures by NFSA to decisions not complied with by the establishment.

Plan for intensified follow-up of the establishment composed by DO

- Intensified supervision of hygiene under slaughtering, with particular focus on absence of visible faecal contamination. Documentation of supervision.
- Implementing of daily supervision of cutting of poultry meat, until indication from a risk assessment allows reducing of frequency.

1.1.2 RO's planned measures for quality assurance of the supervision of poultry in the region (with main focus on broiler production).

Supervision of poultry meat establishments

- Review of the actual establishments and discussions of some challenges to the supervision of the said establishments.
- Gathering on calibration of the local meat inspection units in the region, concerning animal welfare and food safety. Accomplished immediately and later annually.

The intention is calibration of the supervision and exchange of competence and experience.

1.2 *Confirmation of actions taken*

The establishment has given report, dated 21 January 2010, to the official veterinarian on their response to the above mentioned urgent decision, with a description of their actions taken to compliance.

A report from the official veterinarian to the RO is dated 28 January 2010, containing a swift overview of actions taken by the establishment on the decision, including his assessments. According to the official veterinarian's report the actions as described by the establishment have given a substantial improvement of the situation regarding faecal contamination in carcasses of the slaughtered broilers, but there is still need for more flush points at the slaughtering line. They will be installed as soon as requisite equipment is received.

On 1 February 2010 the RO and DO made an inspection of the poultry slaughterhouse in community. They observed a significant reduction of faecal contamination in the carcasses, due to the installed flush points at the slaughter line in combination with a higher water pressure.

As regards the establishment's description of their own supervision of the contamination in the slaughtered poultry, the RO and DO is agreeing on that such inspection is to be carried out by the slaughterhouse staff as a basic procedure, with an additional supervision from person in charge as a spot check.

1.3 *Ensure that faecal contamination is prevented*

The actual RO will be instructed by HO on a regularly reporting of their supervision of the DO's follow-up on faecal contamination in carcasses of slaughtered broilers.

A procedure is already established for the ROs to give report to HO three times annually on specified issues (tertiary reporting), enabling the HO to be informed on essential directing conditions. As reports from some ROs on special issues can be included, HO

will make use of it to be held informed on this RO's assessment of the hygiene situation at the slaughtering line in this particular poultry slaughterhouse.

2. *Listeria* spp. in a poultry meat production establishment

The actual RO has given a report dated 29 January 2010 on measures taken in connection with findings of *Listeria* spp. in products from a poultry meat production establishment.

2.1 Decision and complaint in the establishment

Decision made by the DO on the problems of *Listeria*, dated 11 December 2008, demanding

- implementing of a higher frequency of sampling of products packed in the package section,
- taking more environmental samplings from the processing line in the package section, and
- comply with the duty to alert the food safety authority in cases of a product might cause health risk.

It appears that there were disagreement between DO and the establishment on which products that should be covered by the definition ready-to-eat. In the establishment's own-check system there were a lot of positive laboratory results of *Listeria* in heat-treated products which the establishment did not define as ready-to-eat.

There was a complaint to the decision on higher frequency in the sampling, but RO sustained the decision made by DO. In the case handling document from the RO regarding this complaint, there is a treatment in some depth on the issue of which products are to be deemed as ready-to-eat. RO has a clear opinion on that heat-treated products traditionally viewed by the consumer as ready-to-eat, *are* to be considered as such.

2.2 Results of the establishment's own-check system – analyses of Listeria

By request from DO the establishment carried out a monitoring of *Listeria* in 2009. The incidence of *Listeria* was examined in heat-treated products and in environment as well. In the period 15.12.2008 to 12.05.2009 it was analysed 1240 samplings of products for occurrence of *Listeria*, resulting in 75 positive (ca 6 %). A great number of environment samplings were also taken, with 18 positive in the same period of time.

The establishment has documentation of quantitative tests showing amount of *Listeria* in most cases to be <10 cfu/g. Some incidents established an existence of 20-30 cfu/g.

2.3 Effectuation of measures at the establishment

2.3.1 Administrative actions according to current legislation

- Immediately enforcement by DO of following-up consequences of the above mentioned complaint, – *i.e.* in addition to salad meat a wider range of products are to be considered as ready-to-eat products.
- DO notify a decision in the coming days on:
 - all heat-treated products including chilled and frozen meat, but with exception for breaded products, to be included in the establishment's category of ready-to-eat products,
 - prohibition of the establishment's placing on the market of products with occurrence of Listeria, comprising all heat-treated, ready-to-eat products.

2.3.2 Administrative actions according to the new hygiene regulation

DO will under the new legislation too, act in accordance with the above mentioned consideration that all heat-treated products produced by the establishment, chilled and frozen included but with exception for breaded products, are in the category of *ready-to-eat products*.

The new microbiological criteria are implying absence of Listeria in 25g in a wide range of the establishment's products, as long as the product is under immediate control of the establishment.

If the establishment should be unable to comply with the new hygiene requirements, DO will take necessary enforcement measures to achieve compliance.

2.3.3 Local supervision practically

2.3.3.1 Completing of audit of the establishment's HACCP system before 15.03.2010

- It is the regional director's decision to construct an audit team with intention to a follow-up within a short-term perspective of the establishment by an audit of the issue Listeria. This team is to be constructed in a way to ensure the requirement for competence on profession, audit technique, administration and HACCP.
 - In particular an audit of the salad meat production line in the establishment, based on a risk assessment carried out by the DO focusing on what is most urgent in connection with the Listeria problems.
 - Bringing in competence from the three other DOs in the region. RO will be involved in the planning phase of this audit.
 - The chief of the actual DO will participate and will be directly responsible for execution of following-up the establishment. In this respect a consideration of the establishment's ability to comply with the new hygiene legislation regarding absence of Listeria will be essential.
 - The HACCP audit is to be carried out before 15.03.2010.

2.3.3.2 Conducting of audits later in 2010 – a totally review of the establishment

- Audits of all sections of the establishment regarding flow of goods, rooms and HACCP. This work is to be started in February and completed in October.

- Conducting a total review of the establishment focusing on areas where a special need is considered before a re-approval of the establishment. This involves *i.a.* focusing on risk analyses and flow diagrams.

2.3.3.3 Weekly inspections

As earlier there will be performed weekly inspections in the cutting section for broiler and turkey meat, based on an assessment of risk of non-conformance and consequences. In addition these weekly inspections will be extended to other problem issues too at the establishment.

2.3.3.4 Control of documents/ registrations

DO is planning a strategy for controlling and supervising the establishment's documentations and registrations. This control is to be carried out in connection with the weekly inspections of the establishment.

2.4 *RO's direction of the DO*

Special following-up of actual DO and of actual establishment

In addition to RO's involvement in planning of coming HACCP-audit of Listeria, RO will pay close attention to DO's following-up the establishment, including DO's general supervision and conducting of audits as well, and an assessment of the adequacy of DO's strategy for control of documents and registrations.

Internal audits in NFSA

RO is performing yearly audits of all DOs in the region, with variation of areas to focus on from the one year to another. For 2010 are audits of food area planned. In consequence RO will carry out audits of cutting of meat and meat preparation.

Such audits are planned for the autumn of 2010.

2.5 *Consequences*

HO has to consider possible consequences from this issue for the rest of the Norwegian meat industry, to ensure equal conditions and consistency.

Yours Sincerely

Trude Longva
Deputy Head of section animal products