

**Annex I. DG(SANCO)2008-7939 - Response to the CA to the recommendation.**

**CA RESPONSE RECEIVED 8/12/2008**

<b>No.</b>	<b>Recommendation</b>	<b>Action proposed by Competent Authority</b>
1	To adjust the procedure for the audit of good hygiene practices and HACCP based on procedures to detect serious shortcomings. To reflect in the final compliance rate the actual situation and to take all aspects into account according to Article 4 of Regulation (EC) No 854/2004.	The methodical instruction No 2007/01/HYGI on audits takes into account all aspects of Article 4 to Regulation (EC) 854/2004 as well as the used check list. To improve auditors' performance, more attention will be paid to this topic during their training. This problem will also be discussed on regularly organized meetings.
2	To ensure that official controls are carried out on a risk basis and with appropriate frequency in accordance with Article 3 of Regulation (EC) No 882/2004.	Official controls are carried out on risk basis with appropriate frequency as explained during the mission (see point 5.1.3.2 of the mission report, last paragraph). The basic risk assessment is made on the central level (MANCP – minimal frequency of inspections). Individual cases are judged by the appropriate DVI pursuant to Article 3 (paragraph 1 a-d) and frequency is adjusted.
3	To have procedures in place to verify the effectiveness of official controls in accordance with Article 8 of Regulation (EC) No 882/2004.	<p>The mission team did not asked questions regarding verification procedures during this mission. There are several procedures to verify the effectiveness of official controls. The mission team has been informed about the review of the audit system and has been provided with the new methodical instruction issued by the SVA CR regarding audit procedures. This new system has been introduced after on year of experiences. This is considered to fulfill requirements of the Article 8 to Regulation (EC) 882/2004.</p> <p>Other procedures to verify the effectiveness of official controls are for example:</p> <ul style="list-style-type: none"> <li>- report on application of the Multi-Annual National Control Plan (MANCP)</li> <li>- regular amendments of methodical instructions</li> <li>- evaluation of administrative procedures initiated by RVAs</li> <li>- extraordinary control actions</li> <li>- etc.</li> </ul>

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4	To ensure that official certification is accurate and authentic as required by Article 30 of Regulation (EC) No 882/2004.	The official certification is being repeatedly subject to staff training.
5	To review establishments currently conditionally approved in line with Article 31 of Regulation (EC) No 882/2004.	The conditional approval is in line with Article 31 to Regulation (EC) 882/2004. All new establishments have been approved permanently after maximum of 6 months of conditional approval and appeared on the list of EU approved establishments. In several cases the RVA forgot to delete them from the list of conditional approved establishments. The Article 31 to Regulation (EC) 882/2004 requires that the competent authority shall maintain up-to-date lists of approved establishments not conditionally approved establishments.
6	To maintain up-to-date lists of approved establishments and make them available as required by Article 31 (2) (f) of Regulation (EC) No 882/2004.	All shortcomings found during the mission have been rectified immediately.
7	To implement Article 4 of Regulation (EC) No 853/2004 with regard to registration of food businesses in particular the wild game collection centers.	Registration of new established facilities for storage of hunted wild game carcasses has already started; existing facilities will be registered continuously.
8	To take the necessary measures to bring the microbiological controls fully in line with Regulation (EC) No 2073/2005.	All veterinary staff involved in food hygiene has been trained in new microbiological requirements. More attention will be paid to this topic on regularly organized meetings.