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FINAL REPORT OF AN AUDIT

CARRIED OUT IN

SPAIN

FROM 03 TO 13 MAY 2011

IN ORDER TO EVALUATE THE OFFICIAL CONTROLS RELATED TO SLAUGHTER AND
PROCESSING OF FRESH MEAT, IN PARTICULAR FRESH OVINE AND EQUINE MEAT

In response to information provided by the Competent Authority, any factual error noted in the draft report has been corrected; any clarification appears in the form of a footnote.

Executive Summary

This report describes the outcome of a Food and Veterinary Office (FVO) audit in Spain which took place from 3 to 13 May 2011. The objective of the audit was to evaluate the Competent Authorities (CAs) with regard to official controls and enforcement related to the slaughter of ovine and caprine animals and equidae and to the processing of fresh meat.

The eight slaughterhouses visited were approved for the specific activity evaluated by the audit team but the approvals were not kept under review as required by Article 31 of Regulation (EC) No 882/2004. In addition in all four slaughterhouses approved for slaughter of horses the conditions and procedures for slaughtering horses were not evaluated at the time this activity was approved. In three slaughterhouses visited (two sheep and one horse slaughterhouse) major deficiencies were detected concerning maintenance, installation and equipment, general and specific hygiene conditions, operational practices causing potential contamination of exposed meat. Public health risk could not be excluded. One of the slaughterhouses visited was not operational as it had been suspended by the Autonomous Community Competent Authority (ACCA) two weeks before the FVO audit. After the visit the ACCA withdrew the approval.

In six out of eight slaughterhouses visited, the performance of the food business operator (FBO) was poor. Workers were not properly trained and were not using the appropriate slaughter techniques. Significant problems with cleaning, slaughter hygiene, especially skinning and evisceration were noticed. Faecal contamination was widely present on carcasses. Microbiological testing of carcasses was not always reliable or did not reflect the actual situation. The situation seen in relation to food chain information (FCI) was unsatisfactory. Significant deficiencies were observed in relation to stunning of lambs and horses in four slaughterhouses. The official controls to verify the FBOs' compliance with the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 and the audits required by Article 4(4) of Regulation (EC) No 854/2004 to verify that FBOs apply procedures continuously and properly were not carried out at regular intervals. In the case of horse slaughter specific audits on the design of the equipment, pre-operational, operational and post-operational hygiene and training in hygiene and in work procedures were not done. Audits in the sheep slaughterhouses did not identify some major deficiencies identified by the audit team.

The CAs responsible for the control of feed-lots for horses and sheep have not yet organised the controls of the documentation and procedures to issue FCI. There is no feedback from the farm or feed-lot to the official veterinarian (OV) in the slaughterhouse.

Procedures for ante- and post-mortem inspection were generally in place in the slaughterhouses visited but the decisions taken were not always in line with the requirements of Article 5(3) of Regulation (EC) No 854/2004. Significant deficiencies were noticed concerning the performance of the post-mortem inspection. Transport documents were not properly verified in some cases. Animal welfare inspections (required by Article 5 of Regulation (EC) No 854/2004) were inadequate in five slaughterhouses visited and corrective actions were not adequately taken by the OVs.

The CAs in all seven ACs visited have not verified properly the effectiveness of official controls that OVs carried out and that the appropriate corrective action in accordance with Article 54 of Regulation (EC) No 882/2004 was taken when needed.

As a result of the inadequate official controls four out of eight slaughterhouses visited presented serious deficiencies and guarantees were requested by the audit team. The Spanish authorities initiated the withdrawal of the approval in one case and immediately stopped the activities in another three until the deficiencies are rectified by the FBOs.

A number of recommendations has been made to the CCA with a view to addressing the deficiencies identified during this audit.

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ABBREVIATIONS AND DEFINITIONS USED IN THIS REPORT

Abbreviation	Explanation
AC	Autonomous Community
ACCA	Autonomous Community Competent Authority
AESAN	Spanish Food Safety and Nutrition Agency
CA	Competent Authorities
CCA	Central Competent Authorities
EU	European Union
FBO	Food business operator
FCI	Food Chain Information
FVO	Food and Veterinary Office
MARM	Ministry of the Environment, Rural and Marine Affairs
MANCP	Multi annual national control plan
MS	Member State
OV	Official veterinarian

1 INTRODUCTION

The audit to evaluate official controls related to the slaughter of ovine and caprine animals and equidae and the processing of fresh meat in Spain formed part of the FVO's planned audit programme. It took place from 3 to 13 May 2011. It is part of a series of audits to Member States in 2011 and 2012. The audit team comprised four auditors from the FVO divided into two sub-teams. The audit team was accompanied during the whole audit by a representatives of both Central Competent Authorities (CCA), the Spanish Food Safety and Nutrition Agency (AESAN) and the Ministry of the Environment, Rural and Marine Affairs (MARM). An opening meeting was held on 3 May 2011 with the CCAs and the autonomous CA visited. At this meeting, the objectives of, and itinerary for the audit were confirmed by the audit team and the control systems were described by the authorities.

2 OBJECTIVES

The objective of the audit was to evaluate the CAs' official controls and enforcement related to the slaughter of ovine and caprine animals and equidae and to the processing of fresh meat.

In terms of scope, the audit concentrated primarily on the organisation of official controls (Articles 3-7 of Regulation (EC) No 882/2004) control and verification procedures and methods (Articles 8-10 of Regulation (EC) No 882/2004), enforcement (Articles 54-55 of Regulation (EC) No 882/2004) and registration and approval of establishments (Article 31 of Regulation (EC) No 882/2004). The specific area under review and in the framework of Regulations (EC) No 178/2002, (EC) No 852/2004, (EC) No 853/2004 and (EC) No 854/2004 were controls over fresh meat from ovine and caprine animals and equidae.

The audit team visited seven ACs in Spain. The ACs visited were selected according to the location of the most relevant slaughterhouses in the sectors evaluated. The following places were visited during this specific audit:

VISITS		No.	Comments
Competent authorities	Central	3	Opening and closing meeting, clarification meeting
	Autonomous Communities	7	One office visited, officials were present at the visits The following ACs were visited: Andalusia, Castile and Leon, Castile-La Mancha, Catalonia, Extremadura, Navarra and Valencian Community
	Local	16	One office visited, officials were present at the visits
Slaughterhouses		8	Four biggest for horses and four biggest for sheep according to the number of equine and sheep animals slaughtered in 2010. One of the equine slaughterhouses visited was not operational as it had been suspended by the ACCA two weeks before the FVO audit. During the audits, only slaughter of lambs younger than 12 months were seen. There are no specialised equine slaughterhouses in Spain. All equine animals are slaughtered on bovine lines.

VISITS	No.	Comments
Official laboratories	3	<i>Trichinella</i> laboratories in the slaughterhouses
Farms	1	Breeding pure-breed slaughter horses
Feed-lots	7	Four for sheep and three for horses; these feed-lots are widely used to select the horses and sheep for slaughter

3 LEGAL BASIS

The audit was carried out under the general provisions of the legislation of the European Union (EU) 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 performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules.

References to relevant EU legislation are given in Annex I and refer, where applicable, to the last amended version.

4 BACKGROUND

At the time of the FVO audit 91 slaughterhouses were approved for the slaughter of equidae. The total number of equidae slaughtered in Spain in 2009 was around 31 000. The four slaughterhouses visited cover around 40% (around 12 200 animals in 2010) of all equidae slaughtered in Spain. According to the information from the CCA there are no specialised horse slaughterhouses in Spain and all equidae are slaughtered on bovine slaughterlines. In general the slaughtering of horses is performed as a service for the butchers who usually buy live animals in the feed-lots. More than 99% of all live equidae slaughtered in Spain is of Spanish origin. Three slaughterhouses visited produced equine meat exclusively for the domestic market and one is slaughtering horses mainly for the Italian market.

In Spain 483 slaughterhouses are approved for sheep slaughter. The total number of animals slaughtered in 2009 was cca. 12 million. The four slaughterhouses visited slaughtered together around 640 000 ovine and caprine animals which represents cca. 5% of the annual slaughter in Spain.

5 FINDINGS AND CONCLUSIONS

5.1 FINDINGS AND CONCLUSIONS RELATED TO THE IMPLEMENTATION OF REGULATION (EC) NO 882/2004

5.1.1 Designation of Competent Authorities

Legal Requirements

Article 4 of Regulation (EC) No 882/2004 requires that the Member States (MS) shall designate the CAs responsible for the purposes and official controls set out in the Regulation and sets out the minimum operational criteria that each CA must meet.

Findings

A detailed description of the CAs can be found in the country profile for Spain which is accessible at: http://ec.europa.eu/food/fvo/ir_search_en.cfm. At the opening meeting both CCAs (MARM and AESAN) confirmed that there are no changes in the structure and organisation of both authorities as they are described in the country profile.

5.1.2 Co-ordination between Competent Authorities

Legal Requirements

Article 4(3) of Regulation (EC) No 882/2004 requires when a Member State confers the competence to carry out official controls on an authority or authorities other than a CCA, in particular those at regional or local level, efficient and effective co-ordination shall be ensured between all the CAs involved.

Findings

The Spanish CCA has conferred competence to the ACCAs to carry out official controls. The ACCAs are obliged to organise controls in line with the multi annual national control plan (MANCP) which is drawn up by the CCA. However the MANCP provides a lot of flexibility for the ACCAs especially with regard to the frequency of the official controls if certain controls are not required by the MANCP.

The ACCAs do not consider it necessary to organise them (for example the ACCAs that carry out controls over the identification of horses on the holdings and controls over the issuing of the FCI on the farms were not required by the MANCP and therefore not organised by them). Both CCAs have a limited overview on how the MANCP is implemented by the ACCAs.

The ACCAs are legally obliged to follow the requirements of the EU Regulations and Royal Decrees (National law). All implementing legislation is prepared by the ACCAs. There is no authority in Spain which is on the national level effectively co-ordinating the ACCAs to harmonise the implementation of the legislation.

Conclusion

Spain has conferred competence to the ACCAs to carry out official controls. It was not evident that there is efficient and effective coordination between all the CAs involved in relation to official controls in the scope of this audit as required by Art. 4(3) of Regulation (EC) No 882/2004.

5.1.3 Organisation and implementation of official controls

5.1.3.1 Operational criteria

Legal Requirements

Article 4 of Regulation (EC) No 882/2004 requires the CAs to ensure that staff carrying out official controls are free from any conflict of interest and that they have, or have access to, an adequate laboratory capacity for testing and a sufficient number of suitably qualified and experienced staff so that official controls and control duties can be carried out efficiently and effectively. The same Article requires that the CAs have appropriate and properly maintained facilities and equipment to ensure that staff can perform official controls efficiently and effectively and that they have the legal powers to carry out official controls and to take the measures provided for in this Regulation. The number of official staff involved shall be decided by the CA and shall be such that all the

requirements of Regulation (EC) No 854/2004 can be met.

Findings

In the holdings and slaughterhouses visited, the official controls are carried out by OVs, who are employed by the ACCAs. The requirements of Article 4 of Regulation (EC) No 882/2004 were not met at all levels with regard to consistency and quality of official controls and the effectiveness and appropriateness of official controls (see next chapter).

In one slaughterhouse visited only one OV is responsible for all the official controls and he was not supported by the official auxiliaries. Considering the size of the plant, the different activities (slaughter, cutting, casings production) and the throughput (100 lambs per hour), it is not possible to perform all the official tasks (for example checks on the animal welfare requirements and performing the post-mortem inspection) at the same time. In one horse slaughterhouse both OVs were busy with post-mortem inspection on a high-speed line and they were not able to check animal welfare. In both slaughterhouses deficiencies with regard to operational hygiene and animal welfare were observed.

5.1.3.2 Verification procedures

Legal Requirements

Article 4 of Regulation (EC) No 882/2004 requires the CAs to ensure the impartiality, consistency and quality of official controls at all levels and to guarantee the effectiveness and appropriateness of official controls. Article 8 states that they must have procedures in place to verify the effectiveness of official controls, to ensure effectiveness of corrective action and to update documentation where needed.

Findings

In all slaughterhouses visited, the inspection tasks and official controls required by Regulation (EC) No 854/2004 are carried out by the OV, however, very rarely with satisfactory results (see chapter 5.3). OVs are also obliged to keep the approvals of the establishments under review as part of their regular duties (see chapter 5.1.4). In all establishments visited several non-compliances noted by the audit team had not been identified and recorded by the OV.

Five ACCAs had no procedures in place to verify the effectiveness of official controls at establishment level.

One ACCA was able to provide evidence that the performance of the OVs was checked. However, the reports which were produced were more linked to the deficiencies found in the establishments than to the description of the performance of the OVs. Furthermore, reports which were produced by the supervisor did not mention that the regular audit reports produced monthly by the OV did not identify any deficiencies. It has to be noted that this establishment was suspended from activity after the visit of the FVO auditors until major deficiencies have been rectified and the FBO prepares an action plan to rectify the remaining deficiencies. In one other slaughterhouse, supervisory reports produced every six months contained almost the same deficiencies for more than three years.

In one AC the last supervisory visit by the ACCA was carried out in a sheep slaughterhouse more than 18 months ago and had identified many significant deficiencies in the establishment but without any follow-up. Since then, the supervisory tasks have been delegated to the provincial CA and no supervisory visits took place since that day.

Conclusions

The CAs in all seven ACs visited were not properly verifying the effectiveness and quality of official controls that OVs carried out. The CAs did not guarantee the effectiveness and appropriateness of official controls and that appropriate corrective action in accordance with Article 54 of Regulation (EC) No 882/2004 was taken when needed.

5.1.3.3 Procedures for performance and reporting of control activities

Legal Requirements

Article 8 of Regulation (EC) No 882/2004 requires that CAs carry out their official controls in accordance with documented procedures, containing information and instructions for staff performing official controls. Article 9 of the above Regulation requires CAs to draw up reports on the official controls carried out, including a description of the purpose of official controls, the methods applied, the results obtained and any action to be taken by the FBO concerned.

Findings

The ACCAs prepared documented procedures, containing information and instructions for staff performing official controls of the slaughterhouses. Reports were normally drawn up after official controls and a copy was provided to the operator. However, in many cases the instructions were not detailed enough. Also reports (usually in the form of the filled-in questionnaire) were not detailed enough to provide adequate information on identified deficiencies. In one case the report did not reflect the real situation and the information received by the FBO received was completely wrong (i.e. the report did not mention any shortcomings whereas a range of deficiencies were present in the slaughterhouse). In many cases it was impossible to evaluate corrective measures and follow up due to poor reporting. Furthermore, follow-up was often not properly documented.

5.1.4 Approval of food business operators

Legal Requirements

Article 31 of Regulation (EC) No 882/2004 requires MS to establish procedures for the registration/approval of food and feed business operators, for reviewing compliance with conditions of registration and for the withdrawal of approvals. The same Article requires that the CA shall keep the approval of establishments under review when carrying out official controls. If the CA identifies serious deficiencies or has to stop production at an establishment repeatedly and the FBO is not able to provide adequate guarantees regarding future production, the CA shall initiate procedures to withdraw the establishment's approval. However, the CA may suspend an establishment's approval if the FBO can guarantee that it will resolve deficiencies within a reasonable time.

Findings

The eight slaughterhouses visited were approved for the specific activity evaluated by the audit team. All establishments were approved before 2006 and were re-evaluated by the ACCAs for compliance with the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 in 2006 and 2007. All of them were found to be compliant with the requirements at that time. However, the CAs in the four slaughterhouses approved for slaughter of horses were not able to demonstrate that the conditions and procedures for slaughtering horses were evaluated when this activity was approved.

Until the entry into force of the new Royal Decree 191/2011 of 18 February on RGSEAA, the re-approval of the slaughterhouses was done in five-year intervals by the ACCAs. The task of keeping the approval under review lay with the OVs who are responsible for the official controls of the

particular establishment (see chapter 5.3). With the entry into force of the new Royal Decree, approvals are maintained and updated on an ongoing basis, rather than in five-year intervals. The OV's have no legal powers to suspend or withdraw the approval and they cannot impose measures. Rather, they present proposals on measures to be adopted to the ACCAs for ratification. Some ACCAs have legal procedures in place which have to be followed when they receive the proposal for suspension or withdrawal of the approval by the OV.

In four slaughterhouses visited (two sheep and two horse slaughterhouses) major deficiencies were detected by the audit team concerning maintenance, installation and equipment, general and specific hygiene conditions and operational practices causing actual or potential contamination of exposed meat. These four establishments did not fulfil approval conditions.

In one of these four slaughterhouses the ACCA suspended the approval in mid April just after the FVO had selected this establishment for the audit. When the audit team visited this establishment it was concluded that the FBO could not guarantee that it will resolve deficiencies within a reasonable time period and the ACCA decided to initiate procedures to withdraw the establishment's approval.

Conclusion

Official controls and the system to keep approvals under review as required by Article 31 of Regulation (EC) No 882/2004 does not guarantee that only establishments which fulfil all the approval conditions are in operation and that deficiencies are resolved within a reasonable time.

5.1.5 Enforcement measures

Legal Requirements

Article 54 of Regulation (EC) No 882/2004 requires a CA which identifies a non-compliance to take appropriate action to ensure that the operator remedies the situation. Article 55 of Regulation (EC) No 882/2004 states that MS shall lay down the rules on sanctions applicable to infringements of feed and food law and other EU provisions relating to the protection of animal health and welfare and shall take all measures necessary to ensure that they are implemented. The sanctions provided for must be effective, proportionate and dissuasive.

Findings

Royal Decree 1945/1983 provides for a range of sanctions including: warnings, penalties, suspension or closure of establishments, recall and destruction of products and withdrawal of the establishment's approval.

The audit team received some evidence in the ACs visited of sanctions taken in cases of non-compliance. Evidence was seen that fines were given in case of non-compliances.

Deadlines were rarely established for the correction of deficiencies and as a result, identified deficiencies remained outstanding over long periods of time (for example the establishment was not pest-proof for more than two years, temperature controls of the chilling rooms were not in operation for one year). Furthermore, deadlines for correction of deficiencies were not always complied with and when subsequent inspections noted the same deficiencies a new deadline for action was set.

The examination of the different documents provided by the ACCAs demonstrated that four slaughterhouses had a long standing history of significant non compliances mainly linked to structures, equipment as well as the implementation of general and specific hygiene during production. However none or insufficient action was taken although the approval conditions were no longer fulfilled. Situations were observed by the audit team where public health risk could not be excluded but no action was taken by the CA. In these cases the audit team requested immediate

action. The CA suspended the activities in one sheep slaughterhouse and confirmed that the suspension of the activities would not be lifted unless the deficiencies identified would be corrected. In addition, guarantees were provided to the audit team for the other two slaughterhouses.

One horse slaughterhouse had a long standing history of significant non compliances mainly linked to structure and equipment. Since 2009 the FBO has received and paid a substantial amount of fines. The ACCA suspended the approval just two weeks before the FVO audit (14 April 2011). The ACCA tried to obviate the visit of the FVO auditors with the explanation that the the juridical authorities prohibited entry to the establishment. The team insisted on the visit and entry was finally allowed. It was established on the spot that the establishment was dilapidated and beyond repair and the FBO is not in a position to bring the establishment into line with the requirements. It was clear that the actions taken by the ACCA which were limited to imposing the fines in the past two years were not effective and did not resolve the deficiencies. The ACCA initiated the procedure for the withdrawal of the approval.

Conclusions

The CAs in all seven ACs visited did not demonstrate that the appropriate corrective action in accordance with Article 54 of Regulation (EC) No 882/2004 was taken when needed. Other measures imposed by the CA in the case of non-compliance have not resulted in remedial actions being taken by the FBO. Sanctions laid down in national legislation are not effective, proportionate or dissuasive as required by Regulation (EC) No 882/2004. The ability of the CAs to take appropriate action on a routine basis *vis-à-vis* establishments showing ongoing deficiencies is questionable and was not demonstrated in the majority of establishments visited. In several cases in the establishments visited, appropriate sanctions were not taken in respect of non-compliances detected by official staff at establishment level or via official supervision.

5.2 FINDINGS AND CONCLUSIONS RELATED TO THE IMPLEMENTATION OF REGULATIONS (EC) NO 852/2004 AND (EC) NO 853/2004

5.2.1 Identification of animals

Legal requirements

Article 4(1) of Regulation (EC) No 852/2004 requires that FBOs carrying out primary production shall also comply with some specific requirements provided for in Regulation (EC) No 853/2004 including sending only properly identified animals to the slaughterhouse and to provide slaughterhouse operators with the FCI. FBOs operating slaughterhouses must ensure that the procedures that they have put in place in accordance with the general requirements of Article 5 of Regulation (EC) No 852/2004 guarantee that each animal or, where appropriate, each lot of animals accepted onto the slaughterhouse premises is properly identified (Annex II, Section II of Regulation (EC) No 853/2004). Regulation (EC) No 21/2004 sets out the requirements for identification of ovine animals and Regulation (EC) No 504/2008 sets out the requirements for identification of equidae.

Findings

5.2.1.1 Animal identification

All lambs seen on the holdings (feed lots) and in slaughterhouses were identified with an eartag in accordance with Regulation (EC) No 21/2004. In addition, the national legislation prescribes in

more detail the model and the placement of the tag (in the left ear and yellow plastic eartag with the registration number of the holding of birth). However a very small number of animals were not identified or the prescribed model of eartag was not used. Documentation on the ordering of the eartags and their application was kept and was in general satisfactory.

All slaughter horses seen on the farm and in the feed-lots were properly identified. Identification requirements of the Regulation (EC) No 504/2008 were mainly fulfilled.

5.2.1.2 *Movement documents*

All movements of all species, including horses and sheep, have to be covered by transport documents which are issued by the district OV prior to transport if the animals are moving between the ACs. For the movement within the AC this document can be issued by the keeper of the animals. In some ACs the movement documents can be issued, consulted and sent electronically. It includes amongst other data, the information and registration code from the holdings involved, the official code of the document, date of departure and arrival, the species and total number of animals per category (batch) and information concerning the transporter. The animal health status of the sheep holding of origin is checked in the database. The proof of disinfection has to be attached to the transport document.

ACs have developed different models, containing the minimum requirements laid down in the Royal Decree 947/2005 of 29/6/2005 and its modifications, but are free to add additional information. The different models are available on the website of the MARM.

The movement documents were always present, however the following was noted:

- Not all fields were systematically filled-in. It is not indicated which fields might be additional or not mandatory.
- The disinfection certificates were absent in around 5% of the cases.
- The dates of arrival were systematically wrongly communicated in one slaughterhouse: the date of issuing the movement certificate was communicated as an arrival date and registered as such in the movement database.
- The age of the animals was not mentioned if the lambs were older than four months.

5.2.1.3 *Registration of sheep in holdings*

The requirements for the holding registers as laid down in Annexe IV of the Royal Decree 947/2005 of 29/6/2005 contains the majority of the requirements of point B.2 of the Annex of Council Regulation (EC) No 21/2004. The last paragraph "*However, for animals identified in accordance with point 7 of Section A, the information set out in (a) to (d) of this point must be provided for each batch of animals having the same identification and must include the number of animals*" is not included in the Royal Decree.

In practice, this requirement is not implemented. In the case of sheep younger than 12 months, when batch identification is used, the number of animals is not included for each batch of animals having the same identification in the registration of the out-going animals.

In the feed-lots visited, the batches of lambs arriving are, in general, split and are classified and re-grouped by weight, sex and physical conformation. In two feed-lots, there was no internal traceability system to trace animals when the batches of animals were split and mixed with animals of other batches. In the registers only the total number of animals that left the feed-lot was recorded but not the identification number of the farm of birth (origin). The keepers could not demonstrate

how many animals of the same origin were present and how long they are staying on the feed-lot and therefore could not give reliable guarantees concerning the FCI.

Therefore the objectives of the Regulations (EC) No 21/2004, (EC) No 852/2004 and (EC) No 853/2004 in regard to traceability are not fully reflected in the Spanish legislation, which leads to a lack of comprehension of the traceability requirements and does not guarantee their implementation.

The CCA expressed their opinion that it is not required that the keeper of the animals have a system to ensure coherence between the information on the incoming animals and the animals leaving the holding.

In two other feed-lots visited, at the dispatch of the lambs, an annex to the transport document was attached, containing a list of the farms where the lambs were born included in this consignment. This was a requirement to ensure comprehensive correlation previously included in the RD 947/2005.

In one AC a model of electronic register is provided to the sheep holdings by the district veterinary office, however it does not include all the required data: e.g. deaths are not included in the electronic register on the farm but the keeper communicated them as a summary paper report to the district OV. The on-line figures are therefore not correct. The registration of the movements is carried out.

Conclusion

The system of animal identification and movement controls as designed by the Spanish CA could provide the guarantees that the animals slaughtered fulfil the requirements in relation to identification and FCI, with the exception of the last paragraph of point B2 of Annex to Council Regulation (EC) No 21/2004. Nevertheless the different deficiencies identified in relation to its operation and official controls weaken this ability. (see also 5.3.1)

5.2.2 General hygiene requirements

Legal requirements

Article 4(2) of Regulation (EC) No 852/2004 sets out that the FBO carrying out any stage of production, processing and distribution of food after the stage of primary production/associated operations shall comply with the general requirements of Annex II to this Regulation. These provisions relate to cleaning and maintenance, layout, design, construction, site and size of the food premises.

Findings

In six out of eight slaughterhouses visited, the performance of the FBO did not ensure that general hygiene requirements were met. Workers were not properly trained and they were not using appropriate slaughter techniques. Significant problems with cleaning, slaughter hygiene, especially skinning and evisceration were noticed. Faecal contamination was widely present on carcasses. Microbiological testing of carcasses was not reliable or was not reflecting the actual situation.

Own checks were not properly implemented in some cases particularly in relation to pest controls and procedures based on HACCP principles.

Most of the slaughterhouses visited did not comply with some of the general hygiene requirements and the following shortcomings were identified:

- Insufficient facilities available for disinfecting tools and equipment for washing hands for

the staff engaged in handling exposed meat at the slaughterline in particular in one sheep slaughterhouse.

- Maintenance problems were identified in all establishments visited: e.g. several damaged floors, doors, walls and ceilings were not easy to clean; some of the equipment and overhead structures were corroded. In most cases the maintenance programme was inadequate.
- Rodent and insect protection was in most cases not effective e.g. The presence of insects and infestation with termites damaging wooden door frames. In one slaughterhouse there were birds present in the slaughterhall during the slaughter operations.
- Drains from cooling equipment and wash hand basins were not properly ducted to floor drains in areas where unprotected meat was stored or processed.
- In four establishments visited, several rooms and equipment were insufficiently cleaned.

5.2.3 *Specific requirements*

Legal Requirements

Article 3 of Regulation (EC) No 853/2004 sets out that the FBO shall comply with the specific requirements of Annexes II and III to this Regulation. Article 4(3) of Regulation (EC) No 852/2004 states that the FBO shall adopt specific hygiene measures regarding compliance with hygienic criteria for foodstuffs, compliance with temperature control requirements, sampling and analysis.

Findings

In all establishments visited (to a larger extent in two sheep slaughterhouses and in two horse slaughterhouses) major deficiencies were identified.

Food Chain Information

The FCI is not routinely sent 24 hours in advance to the slaughterhouses. No permission had been given to deviate from this requirement. On several occasions the FCI was not present or not correctly filled-in or not signed. Consignments of sheep arrived from France without the FCI.

The FCI provided by several of the feed-lots visited is not reliable:

- The keepers of animals in the previous holdings had not provided FCI if the animals stay less than 30 days in the feed-lot.
- The time of residence in the feed-lot (sheep and horses) cannot be assessed and is not guaranteed.
- Systematic treatment took place in one feedlot visited. Nevertheless it was certified on the transport certificate that the animals were never treated with veterinary drugs.
- The FCI mentioned no treatment during the last 30 days, however the internal traceability was not conclusive to back up this statement.

Specific hygiene requirements:

- In one slaughterhouse the separate lockable facilities for sick or suspect animals were located next to the entrance of all the sheep and there was potential contact with the other animals.

- In all slaughterhouses visited, bleeding, skinning, evisceration and other dressing were not carried out in a manner that avoided contaminating the meat. In particular, during the removal of hides and fleece, contact between the outside of the skin and the carcass was not prevented and operators and equipment came into contact with the outer surface of hides and fleece. Severely unhygienic practices were observed in four slaughterhouses visited. Measures were not taken to prevent the spillage of digestive tract content and to ensure that evisceration is completed as soon as possible after stunning.
- Frequently, visible faecal contamination and recontamination were not removed. In two slaughterhouses, the carcasses were covered with the "omentum" prior to post-mortem inspection and trimming.
- Carcasses and offal came into contact with walls or work stands.
- The installations made it difficult for the CA to carry out post-mortem inspection under suitable conditions: e.g. 20 green offal was collected together in a chute at ground level; all red offal (plucks) attached on an A-frame in close contact, dripping onto the underlying ones without reliable correlation with the carcasses prior to post-mortem inspection. The design of the line did not allow the OV to inspect the back of the carcass.
- Parts of a slaughtered animal subject to post-mortem inspection did not remain identifiable as belonging to a given carcass and came into contact with other carcasses, offal or viscera.
- The fatty covering of sheep kidneys was not systematically removed.
- After post-mortem inspection, viscera or parts of viscera remained in the carcass (heart, liver). The CA had not authorised this practice, however, the CCA informed the audit team that a draft proposal is in the process of being adopted by the ACs.
- During chilling extensive condensation on the ceiling was noted. Condensation was dripping onto the surface of the meat in two sheep slaughterhouses.
- Exposed meat was not stored and transported separately from packaged meat so that it could be a source of contamination for the meat.
- Facilities for disinfecting tools with hot water were in place but in one slaughterhouse, they were not in operation and the temperature of the water at the slaughter line and in the stunning area was less than 82° C. In two slaughterhouses, the wash hand basins were not always used at the slaughter lines. Instead, hand-held hoses with cold water were used by the slaughter men, causing splashing and cross-contamination on exposed carcasses.

Identification marking

In general, the identification marking of meat cuts was satisfactory.

Microbiological criteria

Legal requirements

Microbiological criteria for foodstuffs are contained in Regulation (EC) No 2073/2005.

Findings

In all slaughterhouses visited, microbiological testing of carcasses is carried out in accordance with Commission Regulation (EC) No 2073/2005. However, in one sheep and one horse slaughterhouse where bad slaughter hygiene and faecal contamination were noticed, the results presented by the FBO indicated very low contamination. The OV in the sheep slaughterhouse had carried out official tests in which the results were over the limits of the above-mentioned Regulation. However, the OV took no further action to question or verify the credibility of the FBO's results.

HACCP-based systems

Legal Requirements

Article 5 of Regulation (EC) No 852/2004 requires that the FBO shall put in place, implement and maintain a permanent procedure or procedures based on the HACCP principles. The specific requirements for HACCP-based procedures in slaughterhouses are given in Section II of Annex II to Regulation (EC) No 853/2004.

Findings

HACCP-based systems were in place in all establishments visited, however in one sheep slaughterhouse, it was not referring to the EU-legislation, was very general and not up to date.

In one sheep and one horse slaughterhouse the pest control programme was inadequate: e.g. presence of birds, insects and infestation of termites.

In one sheep slaughterhouse, the training for the staff on hygienic procedures and controls was limited to a theoretical course, provided solely in paper form to the operators.

Traceability

Legal Requirements

According to Article 18 of Regulation (EC) No 178/2002 the traceability of food and food producing animals and any other substance intended to be incorporated into a food shall be established at all stages of production, processing and distribution. The FBO shall have in place systems and procedures to identify from whom they have been supplied and the other businesses to which their products have been supplied. Article 4(6) of Regulation (EC) No 854/2004 requires that verification of compliance with traceability requirements takes place in all approved establishments.

Findings

In all slaughterhouses visited, systems were in place to guarantee traceability. The systems were based on production/slaughter dates. In one ovine slaughterhouse the correlation between the slaughter, cutting and freezing dates was not correct.

Animal welfare at slaughter

Legal requirements

Council Directive 93/119/EC lays down the requirements for the movement, lairaging, restraining, stunning, slaughtering and killing of animals kept for farming purposes.

Findings

The audit team visited seven operating slaughterhouses where equidae and lambs were slaughtered. The following observations were made by the audit team:

- The state of maintenance and cleanliness of lairages was overall sufficient, with the exception of two slaughterhouses. In both, the lairages and watering equipment were very dirty. In one, the floors in the pens and in the corridors were cracked and uneven, and railings were rusty and broken. In one slaughterhouse the floor of the stunning box had two longitudinal levels so that animals had to keep their left limbs on a lower level.
- The handling of animals was overall adequate with the exception of one establishment where an electric prod was systematically used on horses, contrary to point 3 of Annex A(II) to Council Directive 93/119/EC.
- With regards to stunning of equidae, heads were not restrained. In one slaughterhouse a stick was placed under the jaw to prevent the animal from lowering its head, thus facilitating the correct positioning of the captive bolt stunner; stunning and bleeding was adequate in all six animals observed in this establishment. In another slaughterhouse, the animals were very nervous and the operator had difficulties to shoot in the correct position; at least five out of 23 horses were shot twice and even three times; one of them, although showing at the exit from the stunning box and after the third shot rhythmic breathing and positive corneal reflex, was being hoisted and shackled; it was shot a fourth time only at the request of the CA. In another slaughterhouse, one out of the nine horses observed showed rhythmic breathing and positive corneal reflex and was being hoisted and shackled; it was re-stunned only at the request of the audit team.
- Stunning and bleeding of lambs was inadequate in two slaughterhouses and recovery was observed during bleeding. In one slaughterhouse at least three lambs out of a group of ten observed showed a righting reflex and two out of another group of ten showed a return to rhythmic breathing and corneal reflex. The current used was less than 1A, which is the minimum current recommended by the EFSA (The European Food Safety Authority (EFSA) AHAW/04-027 scientific report "Welfare aspects of animal stunning and killing methods") for this species of animals. In one slaughterhouse the current used was 0.3A, even lower than the minimum current set by the CA for lambs in the CA procedures (0.7A). Additionally, restraining was inadequate and as a consequence the electrodes were not always positioned to span the brain, contrary to the requirements of Annex B(3) and Annex C(II)(3)(A) to Council Directive 93/119/EC. Bleeding was performed by stab sticking.
- Backup stunning equipment, required by Article 6 of Council Directive 93/119/EC, was not always in place during slaughter. In one slaughterhouse for equidae there was only one captive bolt stunner at the place of slaughter. In another slaughterhouse a backup was in place but could not be used because a piece was missing. In a third slaughterhouse there was one pneumatic instrument at the stunning box and another one at the exit from the revolving door; a manual backup for the main stunning equipment was not in place. A backup was missing also in one slaughterhouse for sheep.
- Staff training material evaluated in two slaughterhouses was inadequate. In one case it was very generic and not targeted at the slaughterhouse staff, describing, for example, how lairages should be designed. In the other case it was incorrect, as the syllabus handed to the staff explained that electric prods could be used on lambs.

Conclusions

Requirements with regard to the FCI, general and specific hygiene, HACCP-based cross checks and microbiological criteria were not consistently met and operational hygiene in particular was not

adequate and in line with the provisions of Regulations (EC) No 852/2004 and (EC) No 853/2004.

In four out of seven slaughterhouses several animal welfare requirements laid down in Council Directive 93/119/EC were not respected, in particular with regard to the stunning operations for lambs and horses. Training of staff, which were not able to recognise the signs of ineffective stunning and recovery from stunning, was inadequate.

5.3 FINDINGS AND CONCLUSIONS RELATED TO THE IMPLEMENTATION OF REGULATION (EC) NO 854/2004

5.3.1 Official controls of the identification of animals and movements

Findings

Document CNIGRE/doc.7/2007 Revision 2 has been adopted by all the CAs of the Autonomous Regions and it foresees that the OVs in the slaughterhouses should include in their manuals and guides of procedures for the controls of the documents and the identity of the ovine animals that are presented for slaughter. However, in the slaughterhouses visited, either the OV was not aware of the existence of this instruction, or it had not been considered. It lays down that the OV must control “*a full correspondence between the information on the transport document and the animals covered by it*”. However, in the case of slaughter lambs derogated from individual identification, the content of the movement documents did not allow the cross-checking of this information when the consignment contained animals from different holdings of birth (absence of eartag numbers, batch code or any other means of identification of the batch).

In all places visited, very little evidence was seen that the OVs, either at holding level or at the slaughterhouse had identified any non-compliance, weaknesses or mistakes and that action was taken or that the CA of the holding of dispatch was informed.

The CAs responsible for the control of feed-lots for horses and sheep have not yet organised the controls of the documentation and procedures to issue the FCI. There is no feed-back from the farm or feed-lot to the OV of the slaughterhouse.

5.3.2 Inspection tasks

Legal Requirements

Article 5(1) of Regulation (EC) No 854/2004 requires that the OV shall carry out inspection tasks in slaughterhouses in accordance with the general requirements of Section I, Chapter II, of Annex I, and with the specific requirements of Section IV, in particular as regards the FCI, ante-mortem inspection, animal welfare, post-mortem inspection and laboratory testing.

Article 5(2) of Regulation (EC) No 854/2004 requires that the health marking of carcasses shall be carried out in slaughterhouses and game-handling establishments in accordance with Section I, Chapter III, of Annex I. Health marks shall be applied by, or under the responsibility of, the OV when official controls have not identified any deficiencies that would make the meat unfit for human consumption.

Article 5(2) of Regulation (EC) No 854/2004 requires that after carrying out the controls mentioned in points 1 and 2, the OV shall take appropriate measures as set out in Annex I, Section II, in particular as regards the communication of inspection results, decisions concerning the FCI, decisions concerning live animals, decisions concerning animal welfare and decisions concerning

meat.

Findings

Food chain information

According to the requirements of Regulation (EC) No 853/2004 slaughterhouse operators must be provided with the FCI no less than 24 hours before the arrival of animals at the slaughterhouse, except if the CA so permits and provided it does not jeopardise the objectives of this Regulation. In these circumstances the FCI may arrive less than 24 hours before the arrival of the animals of all species to which it relates at the slaughterhouse or accompany these animals to the slaughterhouse. In all the cases seen the FCI was received together with the animals. The CAs did not provide evidence that this permission was granted to the FBOs and that the objectives of Regulation (EC) No 853/2004 were not jeopardised. Spain granted with Royal Decree 361/2009 of 20 March 2009 regulating FCI to accompany animals destined for slaughter a general exemption so that the FCI could accompany domestic solipeds, in accordance with Section III (7) of Annex II to Regulation (EC) No 853/2004.

The OVs did not provide documented results of the checks and analysis of the relevant information from the records of the holding of provenance of animals intended for slaughter and that the results of these checks and analysis were taken into account when they have carried out ante- and post-mortem inspections.

The audit team observed numerous transport documents issued by the farmers or by the district OVs which were incomplete or the link between the animals and the documents was absent (see section 5.2.1). No action was taken by the OVs in this regard.

Spanish legislation requires the FBOs to sign a statement that the animals were not treated in the past 30 days with veterinary medicinal products for which the withdrawal period had not expired at the date of slaughter. In some cases the audit team observed that the animals were present in the feed-lot for less than 30 days and the feed-lot operator did not have the information to demonstrate that the animals were not treated before their arrival at the feed-lot. The CAs were not aware of these situations and controls on the holdings with regard to the FCI were not carried out.

Ante-mortem and post-mortem inspections

Procedures for ante- and post-mortem inspections were generally in place in the slaughterhouses visited but the decisions taken were not always in line with the requirements of Article 5(3) of Regulation (EC) No 854/2004.

In two horse slaughterhouses because of overriding animal welfare considerations, horses underwent slaughter at the slaughterhouse without a full identity check. The FBOs checked the identity of the horses after slaughter. In one slaughterhouse the audit team was informed that there were around 4% of animals for which the identity after slaughter could not be verified (transponders were not detected). Regulation (EC) No 854/2004 requires that the OV is to ensure that animals whose identity is not reasonably ascertainable are declared unfit for human consumption. However, in 2010 and 2011. The OVs in these two slaughterhouses did not declare any animal carcass unfit for human consumption because of identity issues.

In all slaughterhouses visited a substantial amount of faecally contaminated carcasses passed the post-mortem inspection without any action taken by the OVs.

Post-mortem inspection was not correctly performed:

- the green offal was not adequately visually inspected: inspection was not done at all or the offal was not presented in a way that the OV could carry out the inspections, for example, collection of 20 green offal in a chute at ground level, green offal attached to carcass or removed before OV could inspect them;
- the red offal was not presented in a way that the OV could carry out the inspections (remained inside the carcass or all together on an A-frame); all red offal attached on an A-frame in close contact, without reliable correlation with the carcasses prior to post-mortem inspection;
- the OV did not inspect the back and peri-anal areas of the carcass;
- “Omentum” placed on carcass before post-mortem inspection took place, preventing the visual inspection of the carcass.

All carcasses seen were health marked, however the health mark was not readable on all carcasses. The health mark was placed on carcasses contaminated with wool and faeces.

5.3.2.1 *Animal welfare*

Animal welfare inspections as required by Article 5 of Regulation (EC) No 854/2004 were inadequate in five slaughterhouses visited and corrective action was not adequately taken by the OVs.

The procedures issued by the the CA for electrical stunning of lambs were inadequate in two out of three ACs, requiring a minimum current 0.7 Amperes for stunning lambs, whereas the minimum current recommended by the EFSA is 1 Ampere for all categories of ovine and caprine animals. Despite these procedures, in one slaughterhouse the CA accepted the use of 0.3 Ampere for stunning lambs. The remaining ACs did not provide information on their procedure in this regard, although they were requested to do so at the final meeting.

In one slaughterhouse checks performed in November 2010 by the ACCA to verify the effectiveness of the OV controls highlighted some of the deficiencies observed by the audit team, but no remedial actions have been taken.

In another establishment, where an external animal welfare audit had been carried out in December 2009, most of the deficiencies described in the report still persist.

In a third establishment where some corrective actions had been requested in December 2009, certain deficiencies had not been corrected.

5.3.2.2 *Laboratory testing for Trichinella.*

Laboratory testing for *Trichinella* was in line with Regulation (EC) No 2075/2005 and audit team did not identify particular shortcomings in relation to the testing of horse carcasses.

Conclusions

Procedures for ante- and post-mortem inspections were generally in place in the slaughterhouses visited but the decisions taken were in many cases not in line with the requirements of Article 5(3) of Regulation (EC) No 854/2004. Significant deficiencies were noticed concerning the performance of the post-mortem inspection and the decisions concerning meat. Animal welfare inspections as required by Article 5 of Regulation (EC) No 854/2004 were inadequate in five slaughterhouses visited and corrective actions were not taken by the OVs.

5.3.3 Audits of good hygiene practices and hazard analysis and critical control point (HACCP)-based procedures

Legal Requirements

Article 4 of Regulation (EC) No 854/2004 requires that OV shall carry out audits of good hygiene practices and HACCP-based procedures and any particular auditing tasks specified in the Annexes.

Article 4(4) requires that audits of good hygiene practices shall verify that FBOs apply procedures continuously and properly concerning at least checks on the FCI, the design and maintenance of premises and equipment, pre-operational, operational and post-operational hygiene, personal hygiene, training in hygiene and in work procedures, pest control, water quality; temperature control and controls on food entering and leaving the establishment and any accompanying documentation.

Article 4(5) requires that audits of HACCP-based procedures shall verify that FBOs apply such procedures continuously and properly, having particular regard to ensuring that the procedures provide the guarantees specified in Section II of Annex II to Regulation (EC) No 853/2004.

Findings

In all ACs visited the CAs prepared the instructions for the OVs on how and when to perform audits. Report templates were prepared. The frequency of audits varied from monthly to twice per year. Risk based approach was not always used for fixing the frequency and the nature and intensity of auditing tasks in respect of individual establishments. The FBOs' past record in relation to compliance with food law were especially not taken into account.

In all slaughterhouses visited there were significant differences between the situation described in the reports and the reality. In all slaughterhouses visited a substantial number of deficiencies observed by the audit team was not described in the reports. Limited information was available in the reports with regard to the design and maintenance of premises and equipment and pre-operational, operational and post-operational hygiene.

In one slaughterhouse where the audit team requested immediate action the OV did not report any non-compliances (for example there were non-protected openings in the roof and there were birds in the slaughterhall at the time of the FVO visit). In all four horse slaughterhouses the design of the equipment, pre-operational, operational and post-operational hygiene and training in hygiene and in work procedures were not audited.

Conclusions

The CAs responsible for the control of feed-lots for horses and sheep are not controlling documentation and procedures to issue the FCI. There is no feedback from the farm or feed-lot to the OV in the slaughterhouse.

The official controls to verify FBOs compliance with the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 and the audits required by Article 4(4) of Regulation (EC) No 854/2004 to verify that FBOs apply procedures continuously and properly were not carried out at regular intervals and were incomplete.

In the case of horse slaughter specific audits on the design of the equipment, pre-operational, operational and post-operational hygiene and training in hygiene and in work procedures were not done. Audits in the sheep slaughterhouses did not identify some major deficiencies identified by the

audit team.

6 OVERALL CONCLUSIONS

The official controls as currently implemented in the areas evaluated during the audit are not in line with the requirements of Regulation (EC) No 882/2004 as well as those of Regulation (EC) No 854/2004.

The findings of the audit indicate serious deficiencies in the performance of official controls carried out by the CAs to verify compliance with the requirements laid down in Regulation (EC) No 852/2004 and Regulation (EC) No 853/2004. In particular, implementation of the general and specific control requirements provided for in Regulation (EC) No 882/2004 and in Regulation (EC) No 854/2004 are unsatisfactory.

Significant shortcomings were noticed in the majority of the establishments visited which raise concerns as to the correct performance of auditing, supervision and the enforcement action in general by the CAs. In half of the establishments visited during this audit the approval conditions were not (or no longer) fulfilled, but no remedial action had been taken by the CAs; deficiencies in regard to maintenance, cleaning, hygiene, operational practices and slaughter hygiene were noted by the audit team but had not been recorded or followed-up by the Spanish authorities. In some of the establishments visited hygiene shortcomings were such as to result in a potential risk to public health.

Also, significant systemic deficiencies were noted in regard to the reliability of the FCI, the traceability of lambs younger than 12 months and to animal welfare at the time of slaughter.

7 CLOSING MEETING

A closing meeting was held on 13 May 2011 with representatives of the AESAN and the MARM. At this meeting, the audit team presented the main findings and preliminary conclusions of the mission. The CA commented but did not express major disagreement with the findings and conclusions presented.

For three slaughterhouses visited (two sheep and one horse slaughterhouse) where the audit team requested immediate action written guarantees were received. The CA suspended the activities in one sheep slaughterhouse and confirmed that the suspension of the activities would not be lifted unless the deficiencies identified are corrected. In addition, written guarantees were provided to the audit team for the other two slaughterhouses.

The audit team also received a document confirming that the CA withdrew the approval of the horse slaughterhouse which had been suspended in mid April 2011.

8 RECOMMENDATIONS

The CAs are invited to provide details of the actions taken and planned, including deadlines for their completion ('action plan'), aimed at addressing the recommendations set out below, within twenty five working days of receipt of this specific audit report.

Nº.	Recommendation
1.	To establish efficient and effective co-ordination between all the CAs involved as is required by Article 4(3) of Regulation (EC) No 882/2004.
2.	To enforce Article 8(3) of Regulation (EC) No 882/2004 (which states that the CAs must have procedures in place to verify the effectiveness of official controls, to ensure effectiveness of corrective action and to update documentation where needed) on all levels.
3.	To evaluate urgently all slaughterhouses currently approved in Spain for the slaughter of equidae and small ruminants with regard to the requirements of Regulations (EC) No 852/2004 and (EC) No 853/2004 and inform Commission services about the outcome of this evaluation.
4.	To ensure that only the establishments which fulfil the approval conditions are listed on the lists of approved establishments as is required by Article 31(2) of Regulation (EC) No 882/2004.
5.	To ensure that the appropriate corrective action in accordance with Article 54 of Regulation (EC) No 882/2004 is taken when needed and that the sanctions laid down in national legislation are effective, proportionate or dissuasive as required by Article 55 of Regulation (EC) No 882/2004.
6.	To ensure urgently that OVs perform the inspection tasks and audits of good hygiene practices and HACCP-based procedures and any other particular auditing tasks in line with the requirements of Regulation (EC) No 854/2004.
7.	To ensure the full implementation of Council Regulation (EC) No 21/2004, including in particular the last paragraph point B.2 of the Annex to ensure traceability of lambs younger than 12 months.
8.	To ensure urgently that animal welfare requirements as laid down in Council Directive 93/119/EC are met in slaughterhouses slaughtering horses and small ruminants.

The competent authority's response to the recommendations can be found at:

http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_inspection_ref=2011-6021

ANNEX 1 - LEGAL REFERENCES

Legal Reference	Official Journal	Title
Reg. 178/2002	OJ L 31, 1.2.2002, p. 1-24	Regulation (EC) No 178/2002 of the European Parliament and of the Council 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
Reg. 21/2004	OJ L 5, 9.1.2004, p. 8-17	Council Regulation (EC) No 21/2004 of 17 December 2003 establishing a system for the identification and registration of ovine and caprine animals and amending Regulation (EC) No 1782/2003 and Directives 92/102/EEC and 64/432/EEC
Reg. 882/2004	OJ L 165, 30.4.2004, p. 1, Corrected and re-published in OJ L 191, 28.5.2004, p. 1	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
Reg. 852/2004	OJ L 139, 30.4.2004, p. 1, Corrected and re-published in OJ L 226, 25.6.2004, p. 3	Regulation (EC) No 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs
Reg. 853/2004	OJ L 139, 30.4.2004, p. 55, Corrected and re-published in OJ L 226, 25.6.2004, p. 22	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
Reg. 854/2004	OJ L 139, 30.4.2004, p. 206, Corrected and re-published in OJ L 226, 25.6.2004, p. 83	Regulation (EC) No 854/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific rules for the organisation of official controls on products of animal origin intended for human consumption
Reg. 1/2005	OJ L 3, 5.1.2005, p. 1-44	Council Regulation (EC) No 1/2005 of 22 December 2004 on the protection of animals during transport and related operations and amending Directives 64/432/EEC and 93/119/EC and Regulation (EC) No 1255/97

Legal Reference	Official Journal	Title
Reg. 2073/2005	OJ L 338, 22.12.2005, p. 1-26	Commission Regulation (EC) No 2073/2005 of 15 November 2005 on microbiological criteria for foodstuffs
Reg. 2075/2005	OJ L 338, 22.12.2005, p. 60-82	Commission Regulation (EC) No 2075/2005 of 5 December 2005 laying down specific rules on official controls for Trichinella in meat
Reg. 2074/2005	OJ L 338, 22.12.2005, p. 27-59	Commission Regulation (EC) No 2074/2005 of 5 December 2005 laying down implementing measures for certain products under Regulation (EC) No 853/2004 of the European Parliament and of the Council and for the organisation of official controls under Regulation (EC) No 854/2004 of the European Parliament and of the Council and Regulation (EC) No 882/2004 of the European Parliament and of the Council, derogating from Regulation (EC) No 852/2004 of the European Parliament and of the Council and amending Regulations (EC) No 853/2004 and (EC) No 854/2004
Reg. 504/2008	OJ L 149, 7.6.2008, p. 3-32	Commission Regulation (EC) No 504/2008 of 6 June 2008 implementing Council Directives 90/426/EEC and 90/427/EEC as regards methods for the identification of equidae
Dir. 93/119/EC	OJ L 340, 31.12.1993, p. 21-34	Council Directive 93/119/EC of 22 December 1993 on the protection of animals at the time of slaughter or killing