



STATE OF ISRAEL

Ministry of Agriculture and Rural Development
Veterinary Services and Animal Health, P.O.B 12, Beit –Dagan, 50250

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[REDACTED]

Acting Director
Veterinary Services
1417- Athalassa
Lefkosia (Nicosia)
Cyprus
E-mail: [REDACTED]

Israeli Audit of the Cyprus Veterinary Services, Central Laboratories and slaughterhouses.

The visit of delegates of the Veterinary Services of Israel to Cyprus took place between 04/04/2016 and 07/04/2016.

The delegates visited and audited Central Veterinary Service (CCA), central laboratories in Nicosia and two Slaughterhouses for multispecies mammals (cattle, sheep and pigs).

The purpose of the visit was to assess the compatibility and equivalence, and fulfillment of the requirement for the export from Cyprus to Israel of bovine and ovine meat.

The different observations that were recorded and documented during the audit are reported in this document.

CCA - non compliances:

CCA central authority has not issued instructions regarding the implementation of HACCP-SSOP-SPS. Veterinarians have a good technical base, but have not been trained in the detailed specific topics and applicative aspects which are required.

HACCP

Slaughter plants for Israel must have an active and efficient HACCP system. The two plants that were visited - lack this system. A central regulation should be implemented and monitored. The implementation should be followed by the CCA.

1. HACCP monitoring and verification. There is no identified location in the plants for CCP monitoring or verification. A system of zero tolerance for visible fecal or gastrointestinal matter for carcasses and offal should be implemented.
2. In the line of production, there is no location for visual identification by the operators for fecal/ gastrointestinal matter contamination. This location is usually called in meat plants "zero tolerance".



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3. In the Chilling rooms - multiple findings of carcasses with visible fecal contamination were documented – this should be handled by the different levels of Veterinary control.
4. A pre shipment review is not performed and documented.

SSOP

5. SSOP - absence of pre-operational and operational veterinary examination at daily frequency. The examinations should be done after the corresponding determination of inspection units to perform daily.
6. SSOP - has been done in conjunction with the elements of the SPS.
7. NC: there are written NCs (non-compliances) by the official vet, but there is no mechanism of written response by the commercial operator with the respective follow up by the official vet. until the event is officially closed.
8. Cracks and fissures in big plastic boxes containing exposed pork cuts to be deliver. It is impossible to cleaning and disinfects the boxes under these conditions. There was no reference of the veterinary control to this serious issue.

SPS

9. In general there are maintenance deficiencies that are not handled by any SPS program (plant and Veterinary control). In addition: frequent documentations, non-compliances, corrective actions and verification are missing.

Ante Mortem (AM)

10. No special cases detected are documented in ante-mortem procedure. All ante-mortem findings must be documented.

Animal Welfare (AW)

11. The law of the European Economic Community for animal welfare is not applied. Previous to slaughter, wounded animal is waiting in the general reception. Fallen or wounded animals should be immediately humanely sacrificed.
12. Stunning and slaughter of sheep. Serious animal welfare problems are observed. The electric stunning device is not applied in the correct position in all animals. Stunning is incomplete and the animals are semi-conscious during slaughter.
13. There is a great vocalization (shouts) of pigs in the slaughterhouse. There is a deficiency AW in handling of pigs for slaughter.



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14. There is no method for verification of insensitivity after stunning.
15. Sheep are downloaded manually from vehicles without ramp by raising them by the wool.
16. With no restrainer, the animals are stunned while moving. This method is not correct and not effective.
17. Sheep legs were cut while the animals were still alive.

Establishments

List of findings in plant (REDACTED)

HACCP

18. HACCP monitoring and verification - There is no identified location in the plant for CCP monitoring or verification.
19. In the line of production, there is no location for visual identification by the operators for fecal/ gastrointestinal matter contamination. This location is usually called in meat plants "zero tolerance".

SSOP

20. Rust and condensation on rails and metal construction above carcasses.
21. NC: NC: there are written NCs (non-compliances) by the official vet, but there is no mechanism of written response by the commercial operator with the respective follow up by the official vet. until the event is officially closed.
22. SSOP - Has been done in conjunction with the elements of the SPS. Since the importance and criticality of SSOP versus SPS are different, check frequency and points should be different.
23. SSOP – There is absence of pre-operational and operational veterinary examination at daily frequency, with the corresponding determination of inspection units to perform daily.

Processing

24. The wash of sheep carcasses is done without avoiding splashing the other carcasses.
25. The carcasses have not been separated from all thoracic and abdominal viscera or their head when they are being washed. There is potential for contamination.
26. There is no separation of sections between offal and sheep carcasses.
27. The preventive closure of the rectum and esophagus is not practiced during the operation. This could be the reason for the fecal/gastrointestinal matter contamination found on the carcasses.



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28. The chilling room intended for veterinary quarantine for the vet re-inspection, has not been identified.
29. Operators push the carcasses by hand without using any hook for moving from one place to another. This can cause cross contamination.
30. Operational defects are observed during the skinning process. The "dirty-hands clean hands principle" is not used in the correct way.
31. Cracks and fissures in big plastic boxes containing exposed pork cuts to be deliver. It is impossible to cleaning and disinfects the boxes under these conditions.

SPS

32. Cobwebs were detected in different parts of the corridors, especially above the product line.
33. The sanitary barrier for washing and disinfecting hands and boots, is lacking the facility for washing boots' soles.

Animal Welfare

34. The law of the European Economic Community for animal welfare is not applied. Previous to slaughter, wounded animal is waiting in the general reception. Fallen or wounded animals should be immediately humanely sacrificed.

List of findings in plant – [REDACTED]

HACCP

35. There is presence of green stains of fecal and /or gastrointestinal matter in significant number of bovine carcasses.
36. Absence of closure of rectum and esophagus – which contribute to fecal and /or gastrointestinal matter contaminations.
37. There is no control for "zero tolerance" after the entire process of skinning, evisceration and dressing.
38. Green spots (fecal and gastrointestinal matter contamination) are not eliminated during deboning and cutting. Operators cut the quarters without previous examination and in spite of the detection of contamination stains.
39. There is no identification of the CCP in specific locations.
40. There is a CCP for slaughter and bleeding. The company cannot prove the importance and criticality of this CCP.

SSOP



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41. Sheep carcasses with viscera, casings and heads are stored in the cold storage (no separation).
42. Plastic box with bovine tails was on the floor of a chilling room for carcasses. Some of the tails were in contact with the wall.
43. NCs and corrective actions are missing the documented response of the company. Only the veterinarian is documenting the process.
44. There is no separation of SSOP and SPS issues

SPS

45. General lack of maintenance.
46. Socket destroyed in a corner of the carcasses chilling room. It has not been detected by plant staff and by the veterinarian.
47. Poor lighting in work stations and sanitary facilities.

Animal welfare

48. Stunning and slaughter of sheep - The electric stunning device is not applied correctly (at the precise anatomical location on the head). This is a serious animal welfare problem.
49. With no use of restrainer, animals are stunned while freely moving. This method do not allow correct application of stunning.
50. Sheep legs were cut while the animals were still alive.

Process

51. In the deboning and cutting section - clumsy use of equipment by the operators. Professional training should be applied.
52. In the deboning and cutting section - the protective clothes of the operators were not fully protecting the products (for example - beard cover was not used).
53. Moving carcasses by hands (sterilizable stainless metal hooks should be used).
54. There is no separation between carcasses during chilling. No air circulation which is important for the chilling.
55. Sector for frozen products is in poor status of maintenance. Dripping on boxes of products, Ice accumulation and disordered boxes with product in storage.
56. An operator is smoking in the animal pens. He does not understand what the problem with his smoking is.



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57. There is great vocalization (shouts) of pigs in the slaughterhouse, which indicates of an AW problem with pigs handling in the slaughterhouse.
58. There is no method performed for verification of insensitivity after stunning. No checks to verify the absence of palpebral or corneal reflex were done.
59. Sheep are downloaded manually from vehicles without ramp by raising them by the wool, causing them unnecessary pain and stress.

CONCLUSIONS

- a. In order to continue the process of habilitation, the non-compliances documented in this report, should be corrected and the corrective actions should be reported by the CCA to our service. The report of the corrective actions should be given in the Israeli web application [REDACTED] by one contact person. As was determined during the closing meeting, your contact person will be Dr. [REDACTED]. We will send her the instructions and password by e-mail.
- b. After correcting the non- compliances, a new audit should be scheduled in the Slaughterhouses that have been proposed to Israel. The corrective actions will be evaluated with reference to the production systems and the veterinary control (local, regional, central).
- c. As was discussed during the closing meeting, we will check with the head of Israel Veterinary Services and Animal Health, the possibility of training Cyprus professionals in our establishments and veterinary Services.

Finally I want to thank our hosts in Cyprus for the hospitality, patience and deference they have shown for us.

Daniel Faingold.
Veterinary Control of Animal Origin Products Abroad

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- Dr. [REDACTED] Chief Veterinary Officer, IVSAH
Dr. [REDACTED] Chief Vet. Officer of animal origin products control Department.
Dr. [REDACTED] Chief Import & Export Veterinary Officer, IVSAH.