



**STATE OF ISRAEL**  
**MINISTRY OF AGRICULTURE AND RURAL DEVELOPMENT**  
**Veterinary Services and Animal Health**  
**The Department of Control of Animal Products**

FINAL REPORT OF AN AUDIT CONDUCTED IN

THE NETHERLANDS

20 NOVEMBER TO 26 NOVEMBER 2018

EVALUATING THE EQUIVALENCE OF THE FOOD SAFETY SYSTEM  
FOR BOVINE MEAT AND TABLE EGGS EXPORTED TO ISRAEL



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**1. INTRODUCTION**

The Israeli Veterinary Services and Animal Health (IVSAH) conducted an audit in The Netherlands from 20 November to 26 November 2018. The audit team was comprised of two auditors from the IVSAH Central Competent Authority (CCA). Representatives from the Dutch CCA accompanied the auditors throughout the entire audit.

The opening meeting was held on 20 November 2018 in with NVWA. At this meeting, the objectives and itinerary of the audit were confirmed.

**2. OBJECTIVES**

This was a routine equivalence verification audit. The objective of this audit was to evaluate whether the Dutch food safety system is equivalent to that of the IVSAH and will therefore be eligible to export bovine meat to Israel.

The entire inspection chain was evaluated to determine whether The Netherlands's official controls are sufficient to ensure that the food being exported to Israel is unadulterated and safe for human consumption, that there is minimal possibility for the entrance of animal disease, and that animal welfare is protected.

The specific objectives for this audit were the labeling and traceability of meat throughout the manufacturing process, and the effectiveness of official controls regarding noncompliances and verification of corrective actions by the CCA.

In order to achieve these objectives, the following sites were visited:

**Veterinary Services and Animal Health, P.O.B 12, Beit –Dagan, 50250**



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<b>AUDIT SCOPE SUMMARY</b>			
Visit/meeting		Number	Description
Competent Authority	Central (CCA)	2	NVWA
	Regional (RCA)	3	During establishment audits
	Local (LCA)	3	Veterinary Inspectors within each establishment audited
Laboratory		1	NVWA laboratory, Wageningen
Establishments		2	beef slaughterhouses
		1	cold storage facility

### 3. LEGAL BASIS

The audit was undertaken under the general provisions of Israeli legislation and in particular Animal Diseases Regulations, (Meat Importation), 1974.

### 4. BACKGROUND

According to national law, kosher slaughter is permitted in the Netherlands in order to satisfy the needs of the local population and therefore kosher meat is not exported to Israel. In accordance with Israeli law which forbids the import of non-kosher meat into Israel, only organs and other products defined as offal are exported to Israel from the Netherlands.

### 5. FINDINGS: OFFICIAL CONTROLS

This was the first audit in the Netherlands since prelisting was approved in 2016.

Official controls throughout the inspection chain were shown to be very good.

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Knowledge of IVSAH regulations, in particular regarding shelf life of meat products, was not promulgated to the establishments. There have been several noncompliances of shelf life determination which was inconsistent with Israeli regulations. Methods to facilitate communication of IVSAH requirements have improved and with the NVWA's use of the IVSAH food inspection website, these noncompliances are not expected to occur in the future.

**Competent Authority Assessment**

Item Number	Item	scale							
1	Legal base including laws, rules and procedures	8. Good							
2	The structure of the Competent Authority (CA) ensures compliance with equivalence.	9. Very good							
3	The Central Competent Authority maintains a good domain over the entire inspection chain.	8. Good							
4	Training at the three veterinary inspectors levels of control.	6. Sufficient							
5	Supervision of the CA over the self-control food safety programs implemented by the establishments.	8. Good							
6	Reliability.	9. Very good							
7	The health status of inspected establishments is reflected in the records of official controls and inspection services.	7. Satisfactory							
8	Official Controls meet the requirements of the State of Israel.	8. Good							
Equivalence Level		7.9							
Very poor	Poor	Very insufficient	Insufficient	Below Sufficient	Sufficient	Satisfactory	Good	Very good	Excellent
1	2	3	4	5	6	7	8	9	10

**6. FINDINGS: LABELING AND TRACEABILITY**

A traceability exercise was satisfactorily performed in both slaughterhouses. One establishment was able to show the root cause of a shipment that was rejected in Israel due to organoleptic changes. In the other establishment, a shipment that was rejected for export to the United States because of the presence of shigatoxin-producing *Escherichia coli* (STEC) was exported to Israel.

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**Establishment Assessment**

Item Number	Item	scale
1	Infrastructure	9. Very good
2	Maintenance	8. Good
3	Sanitation	8. Good
4	Processes & activities	7. Satisfactory
5	Self-Control Programs (food- Safety): HACCP, SSOP, PRPs, GMPs, SPSs, Pathogen Reduction	8. Good
6	Self-Control Programs (Others): Animal Welfare, Food Defense, etc	8. Good
7	Self Sampling of products and analysis results	8. Good
8	Traceability, Recall, Training	9. Very good
		Equivalence Level <b>8.1</b>
		Very poor    Poor    Very insufficient    Insufficient    Below Sufficient    Sufficient    Satisfactory    Good    Very good    Excellent
		<span style="background-color: red; color: white; padding: 2px;">1</span> <span style="background-color: orange; color: white; padding: 2px;">2</span> <span style="background-color: yellow; color: black; padding: 2px;">3</span> <span style="background-color: gold; color: black; padding: 2px;">4</span> <span style="background-color: lightgreen; color: black; padding: 2px;">5</span> <span style="background-color: green; color: white; padding: 2px;">6</span> <span style="background-color: darkgreen; color: white; padding: 2px;">7</span> <span style="background-color: forestgreen; color: white; padding: 2px;">8</span> <span style="background-color: limegreen; color: white; padding: 2px;">9</span> <span style="background-color: darkslategrey; color: white; padding: 2px;">10</span>

**7. CLOSING MEETING**

A closing meeting was held on 8 November 2018 with representatives of the competent authorities. At this meeting, the main findings of the audit were presented by the auditors.

**8. NONCOMPLIANCES**

A complete list of all noncompliances observed can be found on the IVSAH website [www.foodinspection.co.il](http://www.foodinspection.co.il).

**9. CONCLUSION**

During the audit there were no significant human health risks that need to be immediately addressed.

The NVWA has shown to be equivalent with the IVSAH. The NVWA is requested to post proposed corrective actions and estimated date of

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implementation to the website for approval by IVSAH. The implementation of these corrective actions should be verified by the NVWA and will be verified by the IVSAH during a subsequent audit. The IVSAH may request additional information regarding the Netherlands's inspection procedures related to verification of establishment HACCP systems. The IVSAH will continue to evaluate the Dutch food safety system based on these actions and will notify you of our final determination.