

STATE OF ISRAEL

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

Bet Dagan Israel, September 15 2014

Dr. Agnieszka Borkowska
General Veterinary Inspectorate,
Warszawa, Poland

agnieszka.borkowska@wetgiw.gov.pl

Subject: **Visit to the Veterinary Services in Poland and bovine meat production facilities.**

Dear Agnieszka,

I hope you have received my e-mails contains a draft of our requirements and photos taken on the task of establishing [REDACTED]. Non compliances of audited establishments were reported on our site Foodinspection.co.il.

I want to thank you and your service for joining us during the audit and thank the chief veterinary officer for appointing you as our main contact person in Poland for future procedures related to food safety.

Just to avoid misunderstandings, I want to emphasize some concepts:

1. As was discussed at the final meeting in Washaw, after our consultation with our directors, the decision was that the establishment [REDACTED] will be able to continue exporting to Israel once you approve that all corrective actions from the audit were done.
2. We do not approve slaughterhouses. Our role is to audit the function of official Veterinary services at different levels.
3. After corrective actions reported and doing the necessary modifications in issues related to Israel's requirements, your service will have the possibility to add or remove slaughtering companies to or from the list of exporting establishments to Israel (pre listing).
4. Starting next audit, part of the establishments will be audited. If the percentage of rejected establishments will not exceed 20%, the pre listing will continue as long as corrective actions will be done.
5. A rejection of more than 20% of the audited facilities will mean a failure of the entire control system with the consequences of delisting all establishments.
6. Israeli veterinary services prioritize the complete cycle in the production of meat: Slaughtering, carcasses chilling, deboning, cutting, packaging, and storage of frozen meat. The product may eventually be stored in cold storages or facilities specifically approved for that purpose.

7. Currently, deboning and cutting plants receiving meat from different slaughterhouses may not be authorized because of reasons like food defense.
8. Establishments authorized to Israel, should have one chief official veterinarian that belongs to the veterinary services of Poland. This veterinarian will be responsible to daily inspect the establishments' food safety programs and self-control as well as to maintain the record of the official documentation on the issues of HACCP-SSOP-SPS and corrective actions.
9. CCP1: Control zero tolerance for gastro intestinal and fecal matter: today is not done at the end of the process but takes place during the process by the operators, with no documentation needed to improve work processes. This important critical control point should be done and documented by quality control monitor, at the end of the entire process, before carcasses washing.
10. SSOP / SPS programs: there is no separation between these two self-control programs. On check list of daily monitoring, elements of both programs are together. The importance of the control of surfaces in contact with the product or not contact with the product should define the frequency of monitoring and the importance of corrective actions.
11. Programs for pathogen reduction are applied in order to check and maintain the effectiveness of the HCCP and SSOP. In the current audit it was concluded that sample are undertaken and not for all pathogen that should be checked. The sampling program of directive 5000.1 of the FSIS was adopted by Israel and should be implemented as part of the self-control programs.

Sincerely yours

Dr. Daniel Faingold. 

Food safety control abroad.

Dr. [REDACTED] Officer of animal origin products control
Department.

Dr. [REDACTED] Deputy chief Veterinary Office

Dr. [REDACTED] Director, Food safety office.

Dr. [REDACTED] Chief Import/export IVSAH.

Dr. [REDACTED] Food Safety control Department.