



Food and
Veterinary Service
Republic of Latvia

Identified findings during visits at the dairy establishments in Moldova

Inga Skādule
STE,
Food and Veterinary Service of Latvia





Food and
Veterinary Service
Republic of Latvia



FINDINGS

Prerequisite programs

Planning, design, location and size of food production premises does not meet the technological process for the production of food products (no premises for package, disinfection material and food additives storing, problems at the receiving points)

There is **no scheme** of the technological solutions and flow of raw material, products, personnel, packaging.

Identification of possibility of **cross-contamination** is missing

There is no suitable and sufficient mechanical ventilation.
Condensation is formed that can affect the safety and quality of the food

Planning, design, location and hygienic condition is not on acceptable level for storage of packaging materials, labels, food additives, materials of washing and disinfection etc.

The **surface** of premises is difficult to clean and, as necessary, disinfect, in many places in walls, ceiling were opened, even rusted tubes



Food and
Veterinary Service
Republic of Latvia



FINDINGS

Prerequisite programs

There was not **lamps** covered with protective cover in the some areas

There is no suitable and adequate natural and/or artificial **lighting** in the premises

Inadequate monitoring of **pest control** (chemical substances are kept in the production area)

In the production and storage premises, the **doors** are not loosely closed, there is the possibility of pests

The **old production equipment** is in a faulty state and , with rust, cannot be easily washed and disinfected (including wooden selfs for storage of cheese with freckles).

In alomst all production rooms, the **surfaces** of floors, walls, ceilings, doors in a faulty state, can not be easily washed and, if necessary, disinfected. Possibility of contamination of products in open type processes



Food and
Veterinary Service
Republic of Latvia



FINDINGS

HACCP PRINCIPLES

Materials for **hand** disinfection and hygienic drying were not found at all

For **hand drying** the slow working hot air flow equipment is used on entrance into production premises what makes hand drying process too long

In the production areas on the floor **water accumulates**

There is no suitable **drainage** which have to be designed and constructed to avoid the risk of (hand washing water flowing on the floor and etc.) contamination

Hot and hot **water supply** was not guaranteed in the personnel and processing area

Insufficient portable drinking water **laboratory analysis** frequency (for example, last potable water laboratory analysis was performed only on 2011)

The **territory** of the enterprise is uneven, dirty, rain and sewage accumulates

General problems with hygien



Food and
Veterinary Service
Republic of Latvia

FINDINGS

HACCP PRINCIPLES

The chemical, physical and biological **hazards** are not defined

The representatives of establishment could not show the **flow diagrams** of production processes

Pasteurization process: The HACCP plan it is specified that the pasteurization temperature is registered on the thermogramm but the thermograph was out of order on pasteurization line, no records available

In the HACCP plan not established **corrective actions** for pasteurization if thermogram is out of order

There were not specified methods, frequency and responsibilities to be used for determining if the HACCP-based procedures are working correctly (**verification** activities), e.g. whether CCP's or Operative prerequisite program (OPRP) monitoring is implemented and monitored, correctness of records, check of the person providing monitoring activities, physical check on the process being monitored etc.





FINDINGS

HACCP PRINCIPLES

HACCP system is made, has certificates that establishment works in compliance with the Standard ISO 22000 : 2005, ISO 9001 : 2005, that Quality Management System is implemented and maintained but in reality is not effectively established, e.g. the hazards are not identified, the preferred parameters are recorded in many cases but not real parameters (e.g. temperature, time, amount of used nitrates, other ingredients etc.), verification procedures for CCP are not in place

The HACCP system is made by consultant company but in establishment is not Quality manager and those duties lay on high level production specialists, busy on production

Laboratory does not perform raw-milk laboratory tests on antibiotics, somatic cell count, of the plate count, cleanness, freezing and temperature control

Ineffective microbiological control of final product regarding: *Salmonella*, *Listeria monocytogenes* and *Staphylococcus aureus*

There were no possibilities to perform a traceability of production, processing and distribution of products at all stages

No proper labeling (transitional period)

**Спасибо за
внимание!!!**

