



United States
Department of
Agriculture

Food Safety
and Inspection
Service

Washington, D.C.
20250

Dr. Mate Brstilo
Assistant to the Minister-Chief Executive
Veterinary Directorate
Ministry of Agriculture and Forestry
Ul. grada Vukovara 78, P.P. 1034
10000 Zagreb
Republic of Croatia

NOV 30 2007

Dear Dr. Brstilo:

The Food Safety and Inspection Service (FSIS) conducted an on-site audit of Croatia's meat inspection system September 6 to September 17, 2007. Comments received from the government of Croatia have been included as an attachment to the final report. Enclosed is a copy of the final audit report.

If you have any questions regarding the FSIS audit or need additional information, please contact me at telephone number (402) 344-5100, by facsimile at (402) 344-5169, or electronic mail at donald.smart@fsis.usda.gov.

Sincerely,

Donald Smart
Director
International Audit Staff
Office of International Affairs

Enclosure

FINAL

NOV 27 2007

**FINAL REPORT OF AN AUDIT CARRIED OUT IN CROATIA
COVERING CROATIA'S MEAT INSPECTION SYSTEM**

SEPTEMBER 06 THROUGH SEPTEMBER 17, 2007

Food Safety and Inspection Service
United States Department of Agriculture

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ABBREVIATIONS AND SPECIAL TERMS USED IN THE REPORT

CCA	Central Competent Authority, Ministry of Agriculture, Forestry and Water Management - Veterinary Administration
MAFVM	Ministry of Agriculture, Forestry and Water Management
CVI	Croatian Veterinary Institute
FSIS	Food Safety and Inspection Service
PR/HACCP	Pathogen Reduction/Hazard Analysis and Critical Control Point Systems
SSOP	Sanitation Standard Operating Procedures
SPS	Sanitation Performance Standards
<i>E. coli</i>	<i>Escherichia coli</i>
<i>Salmonella</i>	<i>Salmonella</i> species
<i>Lm</i>	<i>Listeria monocytogenes</i>

1. INTRODUCTION

The audit took place in Croatia from September 6 through September 17, 2007.

An opening meeting was held on September 06, 2007, in Zagreb, Croatia with the Central Competent Authority (CCA). At this meeting, the auditor confirmed the objective and scope of the audit, the auditor's itinerary, and requested additional information needed to complete the audit of Croatia's meat inspection system.

The auditor was accompanied during the entire audit by representatives from the CCA, the Ministry of Agriculture, Forestry and Water Management (MAFVM), and/or representatives from the county and local inspection offices.

2. OBJECTIVE OF THE AUDIT

This audit was a routine audit. The objective of the audit was to evaluate the performance of the CCA with respect to controls over the slaughter and processing establishments certified by the CCA as eligible to export meat products to the United States.

In pursuit of the objective, the following sites were visited: the headquarters of the CCA, one county inspection office, one establishment level inspection office, one laboratory performing analytical testing on United States-destined product, and one meat processing only establishment.

Competent Authority Visits			Comments
Competent Authority	Central	1	
	County	1	
	Local	1	Establishment level
Residue Laboratories		1	
Microbiology Laboratories		0	
Meat Slaughter and Processing Establishments		0	
Meat Processing Establishments		1	

3. PROTOCOL

This on-site audit was conducted in four parts. One part involved visits with officials of the CCA to discuss oversight programs and practices, including enforcement activities. The second part involved an audit of a selection of records in the country's inspection headquarters or county offices. The third part involved an on-site visit to one meat processing only establishment. The fourth part involved a visit to one government laboratory, the CVI - Zagreb Residue and Chemistry Laboratory which was conducting analyses of field samples for Croatia's national residue control program.

Program effectiveness determinations of Croatia's inspection system focused on five areas of risk: (1) sanitation controls, including the implementation and operation of Sanitation Standard Operating Procedures and Sanitation Performance Standards, (2)

animal disease controls, (3) slaughter/processing controls, including the implementation and operation of Hazard Analysis and Critical Control Points (HACCP) programs and a testing program for generic *E. coli*, (4) residue controls, and (5) enforcement controls, including a testing program for *Salmonella*. Croatia's inspection system was assessed by evaluating these five risk areas.

During the on-site establishment visit, the auditor evaluated the nature, extent, and degree to which findings impacted on food safety and public health. The auditor also assessed how inspection services are carried out by Croatia and determined if establishment and inspection system controls were in place to ensure the production of meat products that are safe, unadulterated, and properly labeled.

At the opening meeting, the auditor explained that Croatia's meat inspection system would be audited against two standards: (1) FSIS regulatory requirements and (2) any equivalence determinations made for Croatia. FSIS requirements include, among other things, daily inspection in all certified establishments, periodic supervisory visits to certified establishments, humane handling and slaughter of animals, ante-mortem inspection of animals and post-mortem inspection of carcasses and parts, the handling and disposal of inedible and condemned materials, sanitation of facilities and equipment, residue testing, species verification, and requirements for HACCP, SSOP, and testing for generic *E. coli* and *Salmonella*.

Equivalence determinations are those that have been made by FSIS for Croatia under provisions of the Sanitary/Phytosanitary Agreement.

Currently, the only equivalence determination Croatia has requested is for the collection and testing of *Salmonella* samples. FSIS has determined that Croatia's collection of samples by the establishments and testing of samples by private laboratories are equivalent to FSIS' requirements.

4. LEGAL BASIS FOR THE AUDIT

The audit was undertaken under the specific provisions of United States laws and regulations, in particular:

- The Federal Meat Inspection Act (21 U.S.C. 601 et seq.).
- The Federal Meat Inspection Regulations (9 CFR Parts 301 to end), which include the Pathogen Reduction/HACCP regulations.

5. SUMMARY OF PREVIOUS AUDITS

Final audit reports are available on FSIS' website at the following address:
http://www.fsis.usda.gov/Regulations_&_Policies/Foreign_Audit_Reports/index.asp

The last two FSIS audits for Croatia were held in March 2005 and March/April 2006. No establishments were delisted and no Notices of Intent to Delist (NOID) were issued by

the CCA during either audit. Inspection system monitoring, control records, and establishment system documents were also audited.

The following deficiencies were identified during the 2005 audit:

- In one establishment, the stainless steel bins used for edible product in the processing room had rough welds.
- In one establishment, no waste receptacles were present at the hand wash sinks in the deboning room.
- In one establishment, equipment used in the ice production room was not stored in a sanitary manner.
- In one establishment, the ice production room was not maintained in a sanitary condition.
- In one establishment, containers of flavoring were opened in a manner that prevented resealing of packages and protection of unused ingredients.
- In two establishments required to submit samples for *Salmonella* testing, the number of samples submitted was less than the two per month required by the equivalence agreement.
- In one establishment, species verification testing was not being performed as required.

The following deficiencies were identified during the 2006 audit:

- In two establishments, beaded and dripping condensation was observed on overhead structures, pipes, and rails in areas where exposed product was stored or in areas where employees handling exposed products were working.
- In one establishment, employees were handling product cartons, opening the cartons, and handling exposed product without sanitizing their hands or contact surfaces between these actions.
A hydraulic hose on a product mixer was rough and worn in a section that could contact tubs of exposed product.
- In one establishment, blood, hair, and debris from the previous days operations were observed on the floor in the slaughter area during pre-operational sanitation inspection.
Fat and product residue were observed on a hose and spray nozzle used at the carcass evisceration station during pre-operational sanitation inspection.
A door that opened out to the loading dock for inedible materials storage, did not seal sufficiently to exclude insects and vermin from entering the establishment.

6. MAIN FINDINGS

6.1 Government Oversight

The Veterinary Directorate is the central government competent body for veterinary service in Croatia. The Veterinary Directorate is part of the Ministry of Agriculture. From the Veterinary Directorate there are side branches to the five State Veterinary Institutions for clinical support, laboratory diagnosis and food control testing, i.e., the Croatian Veterinary Institute, the Faculty of Veterinary Medicine at the University of

Zagreb, the Center for Reproduction in Livestock Breeding and the Veterinary Chamber. Leading directly from the Veterinary Directorate are the Veterinary Inspection Officers at Border Stations and the County Veterinary Officers at 20 County Offices and the City of Zagreb. These County Veterinary Offices directly oversee the Authorized Veterinary Inspectors that are located at the local Veterinary Stations.

6.1.1 CCA Control Systems

There is a Program for Inspection Activities issued each year by the Veterinary Directorate with a minimum frequency of inspection activities in the field. There can be no part-time government employees and full-time government employees cannot perform private, establishment-paid tasks, thereby avoiding a possibility of conflict-of-interest.

6.1.2 Ultimate Control and Supervision

The above structure is from the Veterinary Law (Official Gazette No. 71/1997, 105/2001, 172/2003 and 41/2007). All of the Authorized Veterinarians at the first level of inspection are approved directly by the MAFVM. All of the Authorized Veterinarians at the inspection level are hired by the Veterinary Organizations acting as private limited liability companies under contract and by authorization of the MAFVM. The program for the year allows for additional inspection control as needed.

6.1.3 Assignment of Competent, Qualified Inspectors

The Directorate employs about 43 veterinarians in the Headquarters in Zagreb, 51 veterinary inspectors in the border crossing stations, 96 county (district) veterinary inspectors and the rest of the 993 authorized veterinarians are in various positions in animal health, public health, meat, poultry and milk inspection as well at the various laboratory facilities.

6.1.4 Authority and Responsibility to Enforce the Laws

The official veterinarian is a veterinarian authorized to perform those tasks of the state administration which have been transferred to authorized veterinary organizations. The Minister, at the proposal of an authorized veterinary organization, appoints authorized veterinarians. The MAFVM gives the authorization to official veterinarians. There is a Food Law which also provides some of the necessary guidance which is titled Food Law (Official Gazette No. 46/2007). This Food Law provides clearer definitions of the requirements for both veterinary and sanitary inspection in terms of responsibilities for official control of food of animal origin.

6.1.5 Adequate Administrative and Technical Support

Croatia's MAFVM has adequate administrative and technical support and has the ability to support a third party audit.

6.2 Headquarters Audit

The auditor conducted a review of inspection system documents at CCA headquarters in Zagreb. The records review focused primarily on food safety hazards and included the following:

- Internal review reports.
- Supervisory visits to establishments that were certified to export to the United States.
- Training records for inspectors and laboratory personnel.
- Label approval records such as generic labels and animal raising claims.
- New laws and implementation documents such as regulations, notices, directives and guidelines.
- Sampling and laboratory analyses for residues.
- Sanitation, slaughter and processing inspection procedures and standards.
- Control of products from livestock with conditions such as tuberculosis, cysticercosis, etc., and of inedible and condemned materials.
- Export product inspection and control including export certificates.
- Enforcement records, including consumer complaints, recalls, seizure and control of noncompliant product, and withholding, suspending, withdrawing inspection services from or delisting an establishment that is certified to export product to the United States.

No concerns arose as a result of the examination of these documents.

6.3 Audit of County Office and Local Inspection Site

The auditor conducted a review of inspection system documents at the County office in Petrinja with the County Veterinary Inspector/Supervisor and also with the Veterinarian-in-Charge at one establishment visited. This establishment was located in Petrinja.

No concerns arose as a result of the examination of these documents.

7. ESTABLISHMENT AUDITS

The FSIS auditor visited a total of one establishment, processing only. This establishment was neither delisted nor received a Notice of Intent to Delist (NOID) by Croatia inspection officials.

Specific deficiencies are noted in the attached individual establishment review forms.

8. RESIDUE AND MICROBIOLOGY LABORATORY AUDITS

During laboratory audits, emphasis was placed on the application of procedures and standards that are equivalent to United States requirements.

The residue laboratory audit focused on sample handling, sampling frequency, timely analysis data reporting, analytical methodologies, tissue matrices, equipment operation and printouts, detection levels, recovery frequency, percent recoveries, intra-laboratory

check samples, international check samples, and quality assurance programs, including standards books and corrective actions.

While a microbiology laboratory visit was not within the scope of the current audit, performance was assessed through interviews conducted at the CCA, County, and local inspection office. During these interviews, emphasis was placed on ensuring that the application of procedures and standards are equivalent to United States requirements. Assessment of microbiology laboratories focused on sample receipt, timely analysis, analytical methodologies, recording and reporting of results.

No concerns arose as a result of these interviews.

The following laboratory was audited:

The CVI - Zagreb at Zagreb, a government laboratory, was audited for residues.

9. SANITATION CONTROLS

As stated earlier, the FSIS auditor focuses on five areas of risk to assess Croatia's meat inspection system. The first of these risk areas that the FSIS auditor reviewed was Sanitation Controls.

Based on the on-site audit of the meat processing establishment, and except as noted below, Croatia's inspection system had controls in place for SSOP programs, all aspects of facility and equipment sanitation, the prevention of actual or potential instances of product cross-contamination, good personal hygiene practices, and good product handling and storage practices.

In addition, and except as noted below, Croatia's inspection system had controls in place for water potability records, chlorination procedures, back-siphonage prevention, separation of operations, temperature control, work space, ventilation, welfare facilities, and outside premises.

9.1 SSOP

The meat processing establishment audited was evaluated to determine if the basic FSIS regulatory requirements for SSOP were met, according to the criteria employed in the United States domestic inspection program. The SSOP in the establishment audited was found to meet the basic FSIS regulatory requirements, with the following deficiency:

- Preventive measures were not included as a part of corrective actions for SSOP deficiencies in the establishment and official inspection records.

9.2 Sanitation

The enforcement of all aspects of FSIS sanitation requirements were not implemented by government inspectors in the meat processing establishment audited. The following deficiencies were noted:

- In the equipment washing room, rusty metal was observed on the overhead structure at the entrance door.
- In the raw product un-packaging room, heavy condensate was observed on ceiling and overhead pipes.
- In the processing room, a metal table used for holding processing supplies had product residue buildup and meat pieces in the open end table frame structure.
- In the processing room, a piece of plastic patch and rough welding were observed on the conveyer belt.
- In the processing room, liquid was observed dripping on the fine grinding equipment from the overhead refrigeration unit and there was product residue buildup inside an electrical switch panel cover.

10. ANIMAL DISEASE CONTROLS

The second of the five risk areas that the FSIS auditor reviewed was Animal Disease Controls. These controls include ensuring control over condemned and restricted product, and procedures for sanitary handling of returned and reconditioned product. The auditor determined that Croatia's inspection system had adequate controls in place in the meat processing only establishment visited.

There had been no outbreaks of animal diseases with public health significance since the last FSIS audit.

11. SLAUGHTER/PROCESSING CONTROLS

The third of the five risk areas that the FSIS auditor reviewed was meat processing controls. The controls include the following areas: ingredients identification; control of restricted ingredients; formulations; processing schedules; equipment and records; and processing controls of cured, dried, and cooked products.

The controls also include the implementation of HACCP systems in meat processing establishments.

11.1 Humane Handling and Slaughter

The establishment audited was a meat processing only establishment.

11.2 HACCP Implementation

All establishments approved to export meat products to the United States are required to have developed and adequately implemented a HACCP program. Each of these programs was evaluated according to the criteria employed in the United States' domestic inspection program.

The HACCP programs were reviewed during the on-site audit of the meat processing establishment. The establishment had adequately implemented the basic HACCP systems requirements.

The following deficiencies were noted for ongoing HACCP systems requirements:

- In the HACCP records, there were no initials or signature for one verification activity for CCP1.
- In the HACCP records, some temperature monitoring entries for CCP2 were missing for “Tea Pate” product.
- In the HACCP records, during the pre-shipment record review it was not clear that all critical limits were met and, if appropriate, corrective actions were taken.

11.3 Testing for Generic *E. coli*

Croatia has adopted the FSIS regulatory requirements for generic *E. coli* testing.

The meat processing only establishment audited was not required to meet the basic FSIS regulatory requirements for generic *E. coli* testing.

11.4 Testing for *Listeria monocytogenes*

The meat processing only establishment audited was producing ready-to-eat products for export to the United States. The products presently exported to the U.S. are fully cooked, commercially sterile canned products and not exposed to the environment after heat treatment. Therefore, testing for *Listeria monocytogenes* is not required by FSIS.

12. RESIDUE CONTROLS

The fourth of the five risk areas that the FSIS auditor reviewed was Residue Controls. These controls include sample handling and frequency, timely analysis, data reporting, tissue matrices for analysis, equipment operation and printouts, minimum detection levels, recovery frequency, percent recoveries, and corrective actions.

The CVI - Zagreb at Zagreb, a part of the Croatian government, was audited.

No concern arose during the audit of residue laboratory. All the deficiencies reported in the last audit were corrected.

13. ENFORCEMENT CONTROLS

The fifth of the five risk areas that the FSIS auditor reviewed was Enforcement Controls. These controls include the enforcement of inspection requirements and the testing program for *Salmonella*.

Some U.S. requirements were not adequately enforced in the meat processing only establishment audited.

Specific deficiencies are noted in the attached individual establishment review form.

13.1 Daily Inspection in Establishments

Inspection was being conducted daily in the meat processing only establishment visited.

13.2 Testing for *Salmonella*

Croatia has adopted the FSIS requirements for testing for *Salmonella* with the exception of the following equivalent measure(s).

- *Salmonella* samples are collected by the establishments and analyzed in private laboratories.

The meat processing only establishment audited was not required to perform *Salmonella* testing for ready to eat products (RTE).

13.3 Species Verification

Species verification was being conducted in the establishment visited. No deficiencies were observed.

13.4 Periodic Reviews

During this audit it was found that in the certified establishment visited, periodic reviews of the establishment were being performed and documented as required.

13.5 Inspection System Controls

The CCA had controls in place for restricted product and inspection samples; shipment security, including shipment between establishments; and prevention of commingling of product intended for export to the United States with product intended for the domestic market.

In addition, controls were in place in the meat processing establishment presently exporting to the US for the importation of only eligible meat products from other countries for further processing.

Lastly, adequate controls were found to be in place for security items, shipment security, and products entering the establishment from outside sources.

14. CLOSING MEETING

A closing meeting was held on September 17, 2007, with the CCA. At this meeting, the primary findings and conclusions from the audit were presented by the auditor.

The CCA understood and accepted the findings.

Farooq Ahmad, DVM
Senior Program Auditor

A handwritten signature in black ink, appearing to read "Farooq Ahmad", written over a horizontal line.

15. ATTACHMENTS

Individual Foreign Establishment Audit Forms
Foreign Country Response to Draft Final Audit Report

United States Department of Agriculture
Food Safety and Inspection Service

Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Gavrilovic d.o.o. Gavrilovicev trg Petrinja, Hrvatska	2. AUDIT DATE 09/11/2007	3. ESTABLISHMENT NO. 399	4. NAME OF COUNTRY Croatia
	5. NAME OF AUDITOR(S) Farooq Ahmad, DVM		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	
Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements		Part E - Other Requirements	
10. Implementation of SSOP's, including monitoring of implementation.		36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.		37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	X
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	
Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	X
19. Verification and validation of HACCP plan.		47. Employee Hygiene	
20. Corrective action written in HACCP plan.		48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		Part F - Inspection Requirements	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
Part C - Economic / Wholesomeness		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin Prod Standards/Boneless (Defects/AQL/Park Skins/Moisture)		54. Ante Mortem Inspection	O
Part D - Sampling Generic E. coli Testing		55. Post Mortem Inspection	O
27. Written Procedures	O	Part G - Other Regulatory Oversight Requirements	
28. Sample Collection/Analysis	O	56. European Community Directives	O
29. Records	O	57. Monthly Review	
Salmonella Performance Standards - Basic Requirements		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

60. Observation of the Establishment

Date: 09/11/2007 Est #: 399 (Gavrilovic d.o.o. [P]) (Petrijna, Hrvatska, Croatia)

12/13/51 Preventive measures were not included as a part of corrective actions for SSOP deficiencies in the establishment and official inspection records. The inspection officials assured that immediate corrective actions will be taken. [Regulatory references: 9 CFR 416.15, 416.16 and 416.17]

22 (1) In the HACCP records, there were no initials or signature for one verification activity for CCP1.
(2) In the HACCP records, some temperature monitoring entries for CCP2 were missing for "Tea Pate" product.
(3) In the HACCP records, during the pre-shipment record review it was not clear that all critical limits were met and, if appropriate, corrective actions were taken. The government official assured immediate corrective actions. [9 CFR 417.5]

39 In the equipment washing room, rusty metal was observed on the overhead structure at the entrance door. The government official assured immediate corrective actions. [9 CFR 416.2(b)(1)]

41/46/51 In the raw product un-packaging room, heavy condensate was observed on ceiling and overhead pipes. The government official assured immediate corrective actions. [9 CFR 416.2(d) and 416.4]

45/51 (1) In the processing room, a metal table used for holding processing supplies had product residue buildup and meat pieces in the open end table frame structure.
(2) In the processing room, a piece of plastic patch and rough welding were observed on the conveyer belt. The government official assured immediate corrective actions. [9 CFR 416.3(a)]

46/51 In the processing room, liquid was observed dripping on the fine grinding equipment from the overhead refrigeration unit and there was product residue buildup inside an electrical switch panel cover. The government official assured immediate corrective actions. [9 CFR 416.4]

61. NAME OF AUDITOR
Farooq Ahmad, DVM

62. AUDITOR SIGNATURE AND DATE

Farooq Ahmad 11/27/07



REPUBLIKA HRVATSKA
MINISTARSTVO POLJOPRIVREDE,
ŠUMARSTVA I VODNOGA GOSPODARSTVA
Veterinary Directorate

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Telefon: 61 06 111, Telefax: 61 09 200

Class: 322-01/07-01/475
Filing number: 525-6-07-6/T.K.
Zagreb, November 13, 2007.

Donald Smart, Director
USDA, FSIS
Office of International Affairs
International Audit Staff
1299 Farnam Street
Suite 300, Landmark Center
Omaha, NE 68102

Subject: Reply by the competent authority of the Republic of Croatia to the draft final audit report of the USDA/FSIS inspection carried out from September 6 through September 17, 2007 in the Republic of Croatia

Dear Dr. Smart,

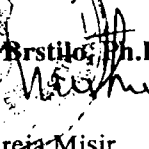
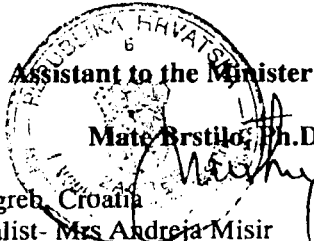
We are sending you a short reply to the received FSIS draft final audit report, related to the inspection carried out by the USDA/FSIS in the Republic of Croatia during the period from September 6 through September 17, 2007. In that time Dr. Farooq Ahmad visited us with a purpose of checking and officially verifying Croatia's veterinary meat inspection system.

Regarding on identified deficiencies during the USDA/FSIS audit in establishment, we report that corrective measures was initiated immediately, during the monitoring by USDA/FSIS inspector, and has been continued after the completion of the audit. Corrective action measures initiated and verified by the competent veterinary inspectorate, confirm that all deficiencies have been eliminated .

With this letter we declare, that we do not have any objections to the FSIS draft final report of an audit carried out in Republic of Croatia, from year 2007.

We would like to thank you very much for all the instructions given to us, as well as for an open professional cooperation extended by USDA/FSIS inspector during the inspection as well as your competent authorities.

Sincerely yours,

Assistant to the Minister – Director
Mate Brstilo, Ph.D



C.C. (1) U.S. Embassy, Thomas Jefferson 2, 10 010 Zagreb, Croatia
Foreign Agricultural Service, Agricultural Specialist- Mrs Andreja Misir
2. Archives-here