REPUBLIC OF CYPRUS

MINISTRY OF HEALTH

STATE GENERAL LABORATORY

1451 NICOSIA

Single integrated multi-annual national control plan in relation to Regulation (EC) No. 882/2004 and Decision 2007/363/EC for the period from 2007 to 2009

1. Introduction

The State General Laboratory (SGL) is the Official Control Laboratory granted under the Food (Control and Sale) Law 1996-2007 for the chemical and microbiological analysis of foodstuffs and water and implements the relevant needed research and surveillance/monitoring and control in these areas, according to relevant programmes **- multi-annual laboratory control plans.** It encompasses twenty (20) specialised laboratories. All the laboratories related to the food safety and official control of foodstuffs (except Lab. 9 see below) including drinking water, are **accredited** since 2002 by the Greek Accreditation Body ESYD in many fields/scopes of food analyses, according to the EN ISO/IEC 17025:2005 standard.

2. National control plans

Appropriate National control plans, **multi-annual,** are prepared in cooperation of MPHS and SGL, for both locally produced and imported foodstuffs (see below) and are preventive as far as possible in nature. They are based on the requirements of the framework and specific EU legislation and on the categorisation of risk, i.e. vulnerability of the foodstuff to spoilage, previous poor results, known safety problems, increased consumption by the consumer, especially high risk or vulnerable population groups (e.g. children), information from RASFF system etc.

3. Strategic objectives of the national control plan

Objective 1 (General): **Constant supply** of **safe foodstuffs**, and making sure that the dietary intake of various chemicals (additives, contaminants and residues) allergens, micro-organisms and GMO present in foodstuffs is kept at safe levels.
Objective 2 Constant supply of healthy foodstuffs, keeping consumers properly fed and nourished.
Objective 3 Control of the quality of foodstuffs including labelling, nutritional value, adulteration, authentication and region/country of origin.

Objective 4 Control of chemical safety of foodstuffs, additives, contaminants, residues (veterinary and pesticides) including drinking water.
Objective 5 Control of Microbiological and Biological (GMO, Allergens) safety of foodstuffs, including drinking water.

4. Designation of the competent authorities, national reference laboratories and delegated control bodies

The Competent Authorities in Cyprus for the official Control of foodstuffs, according to the relevant harmonized E.U. legislation Food (Control and Sale) Law are**: (a) The Ministry of Health (**MH) through its two departments: (i) The Medical and Public Health Services (MPHS) for sampling, inspection and enforcement. (ii)The State General Laboratory (SGL) for official laboratory food control, drafting of National Control Plans in cooperation with the MPHS and relevant evaluation/assessment of results. **(b)** For the veterinary (raw meat and animal products) and plant controls inspections and sampling, the Competent Authority is the **Ministry of Agriculture Natural Resources and Environment** (MANRE) by its two departments (i) The Veterinary Services and (ii) The Department of Agriculture.

5. Reporting and communication channels

The link between the MPHS and the central, regional and local services and the SGL is achieved by written circulars, letters, fax, telephone etc.

The link between SGL and the competent Authorities (Ministry of Health and MPHS and MANRE and Veterinary Services), regional (district) and local services are direct by correspondence, meetings, telephones, faxes and e-mails.

The structure of the MPHS of the Ministry of Health is shown in the Organogram 1

The structure of the SGL and its communication to MPHS and Veterinary Services are shown in the Organogram 2 (Appendix I).

6. Multi-annual laboratory control plans

State General Laboratory of Cyprus, Multi-annual laboratory control plans

1. Delegation of official control tasks to control bodies		
Competent authority responsible	Control bodies or category of control body as appropriate	Official control tasks delegated
a) Ministry Of Health		

(i) The Medical and Public Health Services (MPHS) (ii) State General Laboratory (SGL) The current infrastructure (see Organogramme 2) of the SGL encompasses twenty (20) laboratories of which fourteen (14) specialized food laboratories of the SGL, are providing a wide range of highly sophisticated **analytical** services, target oriented surveys and research biological covering chemical, microbiological and radiological aspects of food quality and safety, including drinking water.	(i) The Medical and Public Health Services (MPHS) (ii) State General Laboratory (SGL) All the laboratories related to the food safety and official control of foodstuffs (except Lab. 9) including drinking water, are **accredited** since 2002 by the Greek Accreditation Body ESYD in many fields/scopes of food analyses, according to the EN ISO/IEC 17025 standard (see below Tables for the scope/methods of accreditation).	The SGL is the Official Control Laboratory granted under the Food (Control and Sale) Law for the chemical and microbiological analysis of foodstuffs and water and implements the relevant needed research and surveillance/monitoring and control in these areas, according to relevant programmes **- multi-annual laboratory control plans** (see below).

The laboratories related to the food safety and **official control** of foodstuffs including drinking water are 14:

Lab. 1: Food Composition & Food Quality Nutritional Value

Lab. 2: General Water Examination

Lab. 4: Quality Control of Pharmaceuticals, Cosmetics and Food Supplements

Lab. 5: Veterinary Drug Residues

Lab. 6: Environmental Chemistry I (for organic pollution of drinking water)

Lab. 8: Pesticide Residues

Lab. 9: Control of Radionuclides

Lab.12: Articles in contact with food and safety of toys

Lab.13: Food Additives & Special Analysis of food

Lab.14: Environmental & other Food Contamination Natural Toxins

Lab.15: Water,Drug & Environmental Microbiology

Lab.16: Food Microbiology(Including food Allergens)

Lab.20: NMR Laboratory

Lab 21: GMO Laboratory

Describe the arrangements to ensure that the legislative requirements regarding delegation of control tasks to control bodies are met.

Appropriate National control plans, **multi-annual,** are prepared in cooperation of MPHS of Ministry of Health and SGL for foodstuffs (sale) in general. With the Veterinary Services of the **Ministry of Agriculture Natural Resources and Environment** (MANRE) the SGL executes analysis and control for residues in raw meat products. The controls are applied for both locally produced and imported foodstuffs (see below) and are preventive as far as possible in nature. They are based on the requirements of the relevant framework and specific EU legislation and on the categorisation of risk, i.e. vulnerability of the foodstuff to spoilage, previous poor results, known safety problems, increased consumption by the consumer, especially high risk or vulnerable population groups (e.g. children), information from RASFF system etc.

In general the violative samples are as far as possible retained, retrieved and/or destructed and or

notified in RASFF according to the relevant requirements of Regulations (EC) No. 178/2002 and No. 882/2004 by the relevant competent authority of Cyprus, which is the Health Services of the Ministry of Health.

More specifically the **multi-annual** (laboratory**) control plans** (three years) for all the needed controls except in the field of residues, are the following so as to cover all the relevant areas of specific EU food legislation (Regulations, Directives, Decisions, for Maximum Limits, methods of analysis and sampling etc.). For residues control are dealing the Labs.5, 8 & 14 of SGL and their multi-annual control plans will be sent by the Veterinary Services of MANRE. In the following Tables 1-13 the priorities/parameters of controls for the several food group/items, the relevant legislation and the accredited methods are shown:

TABLES OF THE INTEGRATED MULTIANNUAL NATIONAL CONTROL PLAN
State General Laboratory

Table 1

LAB No.1

Name: FOOD COMPOSITION, QUALITY AND NUTRITION LAB

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	Acidity	Olive oil, Veget. oils	Titrimetric 2568/91	Reg.2568/91
	Perox. Value	Olive oil, Veget. oils	Titrimetric 2568/91	Reg. 2568/91
	K_{232}	Olive oil	Phasmatophotometric 2568/91	Reg.2568/91
	K_{270}	Olive oil	Phasmatophotometric 2568/91	Reg. 2568/91
	ΔK	Olive oil	Phasmatophotometric 2568/91	Reg. 2568/91
	Fatty acids	Olive oil Veget. oils	GLC 2568/91	Reg. 2568/91
	Sterols	Olive oil	GLC* 2568/91	Reg. 2568/91
	Fructose	Honey	AOAC Official Met*	2001/110/EU
	Glucose	Honey	AOAC Official Met*	2001/110/EU
	Sucrose	Honey	AOAC Official Met*	2001/110/EU
	Moisture	Honey	Manual of Food* Quality Control (FAO 1986)	2001/110/EU
	Deastase Index	Honey	Apidology 1997 * Harmonised methods for the European Honey Commision extr.issue, 35-37	2001/110/EU

	HMF	Honey	Apidology 1997 * Harmonised methods for the European Honey Commision	2001/110/EU
	IRMS	Honey	AOAC 991.12-2000* J.of AOAC Inter. Vol. 75 Mr 3,1992	2001/110/EU
	Histamine	Fish	J.of AOAC * International Vol. 81, No 5 1998	Reg. 2073/2005
	TVB	Fish	Dec. 95/149/EC	Dec. 95/149/EC
	Erucic acid	Sauce	GLC Dir. 80/891/EU*	Dir. 80/891/EU
	Nutritional Claims (proximate , trace elements etc)	Several foods	Several approved methods*	90/496/EEC 2000/13EU
2008	All the parameters of 2007 will be repeated in 2008			
	ECN42	Olive oil	HPLC 2568/91*	Reg. 2568/91
2009	All the parameters of 2008 will be repeated in 2009			
	Stigmastadien	Olive oil	GLC 568/91*	Reg.2568/91
	Waxes	Olive oil	GLC 568/91*	Reg. 2568/91

* Non Accredited method

Table 2

LAB No.2

Name: GENERAL WATER ANALYSIS

YEAR	PARAMETER	FOOD GROUP/ITEM	METHOD	EC LEGISLATION
2007	pH	***Drinking Water*** (Distribution networks, bottled water, mobile water containers, vending machines)	APHA 4500-H^+	**Directive 98/83/EE**
	Conductivity		APHA2510-B	
	Nitrate		APHA4500-B	
	Chloride		APHA4500-B	
	Sulfate		APHA4500-E *	
	Nitrite		Colorimetric *	
	Ammonium		Molecular * absorption spect/try	
	Fluoride		Ion Selective electrode *	
	Boron		AES-ICP *	
	Lead		AAS-GF *	
	Cadmium		AAS-GF *	
	Chromium		AAS-GF *	
	Nickel		AAS-GF *	
	TOC(for supplies >10000m3/day)		Combustion /infrared technique*	
		Natural Mineral water		
	Nitrate		APHA4500-B	**Directive 2003/40/EE**
	Nitrite		Colorimetric *	
	Chromium		AAS-GF *	

	Arsenic		AAS-HG *	
2008	The first 14 parameters of 2007 will be repeated in 2008			
	Cyanide	***Drinking Water*** *(*Distribution networks, bottled water, mobile water containers, vending machines)	Ion Chromatography *	**Directive 98/83/EE**
		Natural Mineral water		
	The first 4 parameters of 2007 will be repeated in 2008			
	Cyanide		Ion Chromatography *	**Directive 2003/40/EE**
	Nickel		AAS-GF	
	Fluoride		Ion Selective Electrode *	
2009	All the parameters of 2008 will be repeated in 2009			

* : non accredited method

Table 3

LAB No.: 04

Name: QUALITY CONTROL OF PHARMACEUTICALS, COSMETICS AND FOOD SUPPLEMENTS

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	Anabolic steroids* Stimulants* Vitamins*	<u>Food Supplements</u> The lab will continue to implement quality controls based on the national surveillance program. These controls will include analysis for the presence of a group of anabolic steroids and stimulants, the investigation of suspicious samples for the presence of control substances .The completion of the set-up and verification of the method for the analysis of vitamins is expected to be in 2007.	1) Qualitative analysis of anabolic steroids and stimulants in food supplements-GC/MS 2) Quantitative analysis of Caffeine in Food Supplements-GC(FID) 3)Developed method for the Determination of Vitamins in food supplements-HPLC	202/46/EC
2008	Anabolic steroids* Stimulants* Vitamins* Heavy metals*	Addition to the above tests in 2008 the implementation of the vitamins control for compliance with the label declaration is for seen to be carried out.	1) Qualitative analysis of anabolic steroids and stimulants in food supplements 2) Quantitative analysis of Caffeine in Food	202/46/EC

		Parallel to this, the Lab will make efforts for the preparation including the method development and validation for the determination of heavy metals in Food Supplements.	Supplements 3) Developed method for the Determination of Vitamins in food supplements 4) Developed method for the Determination of Heavy metals in food supplements-ICP	
2009	Anabolic steroids* Stimulants* Vitamins* Heavy metals*	The laboratory will in addition to the carried out controls (anabolic steroids, vitamins) also implement the controls for heavy metals.	1) Qualitative analysis of anabolic steroids and stimulants in food supplements 2) Quantitative analysis of Caffeine in Food Supplements 3) Developed method for the Determination of Vitamins in food supplements 4) Developed method for the Determination of Heavy metals in food supplements	202/46/EC

* Non accredited methods

Samples/Year analysed (75-100)

Table 4

LAB No. 06

Name: LAB OF ENVIRONMENTAL CHEMISTRY I

YEAR	**PARAMETER**	**FOOD GROUP/ITEM (e.g. vegetables/tomatoes)**	**METHOD**	**EC LEGISLATION (only No. of Directive etc)**
2007	Benzene	**WATER**	ΜΕΘ 06 03 11: based on USEPA 502.2	**Directive 98/83/ΕΕ concerning the quality of drinking water**
	Benzo(a)pyrene		ΜΕΘ 06 03 08: based on USEPA 550	
	1,2 dichloroethane		ΜΕΘ 06 03 11: based on USEPA 502.2	
	Pesticides (OCls, OPS and Triazines)		ΜΕΘ 06 02 02:based on USEPA 508 and	

			ΜΕΘ 06 02 01	
	Polycyclic aromatic Hydrocarbons		ΜΕΘ 06 03 08: based on USEPA 550	
	Tetrachloroethane & trichloroethane		ΜΕΘ 06 03 11: based on USEPA 502.2	
	Trihalomethanes		ΜΕΘ 06 03 04: Based on USEPA 504	
	Vinyl chloride		ΜΕΘ 06 03 11: based on USEPA 502.2	
2008	Monitoring as above			
	Additionally Pesticide metabolites and growth regulators such as Nonyl –phenols and Hormones		Liquid Chromatography and gas chromatography with mass spectrometers (LC/MS) and HRGCMS respectively	
	Acrylamide		Liquid chromatography and PDA detector	
2009	The monitoring will continue as during 2008			

Table 5

LAB No.8
Name: PESTICIDE RESIDUES/DIOXINS AND DIOXIN LIKE COMPOUNDS

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	Pesticides (organophosphorous, Pyrethroids,carbamates, Organochlorines, Dithiocarbamates and others)	<u>Products of plant origin</u> Apples Head Cabbage Leek Lettuce Tomatoes Peaches, Nectarines Rye or Oats Strawberries Baby food Organic produce Potatoes Grapes	<u>Multi Residue method:</u> Ethyl acetate extraction, GPC clean up GC-MS/ITD GC-FPD GC-ECD LC-MS/MS** <u>Iso octane extraction</u> for the	<u>Directives:</u> 76/895/EEC 86/362/EEC 90/642/EEC 96/5/EEC

		Citrus Leafy vegetables Oils Herbs	determination of Dithiocarba-mates as CS_2	
	Pesticides and PCBs	<u>Animal origin products</u> Raw milk Thermal treated milk Fish	<u>Multi Residue method 1:</u> Ethyl acetate extraction, GPC clean up GC-ECD GC-FPD GC-MS/ITD <u>Multi Residue method 2:</u> Soxtec extraction, GPC clean up GC-ECD GC-MS/ITD	<u>Directives:</u> 86/363/EEC 91/321/EEC 96/23/EC
	Dioxins / Furans and Dioxin like PCBs	Fish Meat Milk Milk products Eggs Milk Milk products	Chemical analysis by HRGCMS (Subcontracting) Determination by DR Calux method* (under Licence agreement)	<u>Regulation:</u> 466/2001/EC
2008	Pesticides (organophosphorous, Pyrethroids,carbamates, Organochlorines, Dithiocarbamates and others)	<u>Products of plant origin</u> Beans Carrots Cucumbers Oranges or Mandarins Pears Potatoes Rice Spinach Baby food Organic Produce Grapes Strawberries Leafy vegetables Oils Herbs	<u>Multi Residue method:</u> Ethyl acetate extraction, GPC clean up GC-MS/ITD GC-FPD GC-ECD LC-MS/MS ** <u>Iso octane extraction</u> for the determination of Dithiocarba-mates as CS_2	<u>Directives:</u> 76/895/EEC 86/362/EEC 90/642/EEC 96/5/EEC
	Pesticides and PCBs	<u>Animal origin products</u> Raw milk Thermal treated milk Baby food Fish	<u>Multi Residue method 1:</u> Ethyl acetate extraction, GPC clean up GC-ECD GC-FPD GC-MS/ITD <u>Multi Residue method 2:</u>	<u>Directives:</u> 86/363/EEC 91/321/EEC 96/23/EC

			Soxtec extraction, GPC clean up GC-ECD GC-MS/ITD	
	Dioxins/Furans and Dioxin like PCBs	Fish Meat Milk Milk products Eggs Milk Milk products	Chemical analysis by HRGCMS (Subcontra-cting) Determination by DR Calux method* (under Licence)	<u>Regulation:</u> 466/2001/EC
2009	Pesticides (organophosphorous, Pyrethroids,carbamates, Organochlorines, Dithiocarbamates and others)	<u>Products of plant origin</u> Aubergines Bananas Cauliflower Grapes Orange juice Peas Peppers sweet Wheat Baby food Organic produce Potatoes Citrus fruit Leafy vegetables Strawberries Oils Herbs	<u>Multi Residue method:</u> Ethyl acetate extraction, GPC clean up GC-MS/ITD GC-FPD GC-ECD LC-MS/MS* <u>Iso octane extraction</u> for the determination of Dithiocarba-mates as CS_2	<u>Directives:</u> 76/895/EEC 86/362/EEC 90/642/EEC 96/5/EEC
	Pesticides and PCBs	<u>Animal origin products</u> Raw milk Milk products Baby food Fish	<u>Multi Residue method 1:</u> Ethyl acetate extraction, GPC clean up GC-ECD GC-FPD GC-MS/ITD <u>Multi Residue method 2:</u> Soxtec extraction, GPC clean up GC-ECD GC-MS/ITD	<u>Directives:</u> 86/363/EEC 91/321/EEC 96/23/EC
	Dioxins/Furans and Dioxin like PCBs	Fish Meat Milk Milk products Eggs Milk	Chemical analysis by HRGCMS (Subcontracting) Determination by DR Calux	<u>Regulation:</u> 466/2001/EC

		Milk products Fish	method* (Under Licence)	

* Non accredited method

** Note: LC-MS/MS Determination not yet accredited

Table 6

LAB No. 12

Name: Food Contact Materials and Safety of Toys

YEAR	PARAMETER	FOOD CONTACT GROUP/ITEM (e.g. plastics, ceramics, etc)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	Identification of plastics, monomers and additives	Plastic and multilayer materials	FT-IR*	882/2004 /EC 1935/2004/EC 2002/72/EC
	Overall migration by article filling (non-volatiles)	Plastic materials and articles and silicone kitchen ware	EN 1186-1:2002* EN 1186-9:2002 (Gravimetric)	882/2004 /EC 1935/2004/EC 2002/72/EC
	Overall migration by total immersion (non-volatiles)	Plastic materials and articles	EN 1186-1:2002* EN 1186-3:2002 (Gravimetric)	882/2004 /EC 1935/2004/EC 2002/72/EC
	Migrated Lead and Cadmium	Ceramic articles	84/500/EC and amendment 2005/31/EC (ICP ,ICP-MS)	882/2004 /EC 1935/2004/EC 84/500/EC and amendment 2005/31/EC
	Migrated Lead and Cadmium	Glassware articles	EN 1388-2:1986 84/500/EC and amendment 2005/31/EC, ISO 7886 (ICP ,ICP-MS)	882/2004 /EC 1935/2004/EC EN 1388-2:1986
	Migrated Bisphenol A	Plastic and and multilayers articles and coated cans	In –house method based on method ISNN-1018-5593-EC and MAT1-CT92-0006, PM/Ref 13480 (HPLC)	882/2004 /EC 1935/2004/EC 2002/72/EC
	DEHA	Plastic articles and cling films	HPLC,GC-MS*	882/2004 /EC 1935/2004/EC 2002/72/EC
	Migrated N-nitrosamines and N-nitrosable substances	Elastomer and rubber teats and soothers	93/11/EEC (GC)*	2004/1/EC 93/11/EEC
	Residual Vinyl chloride monomer	Plastic materials and articles	80/766/EEC (GC-HS)*	882/2004 /EC 1935/2004/EC 78/142/EEC
	Phthalates	Plastic materials and articles ,Cling films, Children care articles	HPLC, GC-MS*	882/2004 /EC 1935/2004/EC 2002/72/EC

	Aromatic primary amines	Nylon materials and articles ,kitchen utensils	HPLC, GC-MS*	882/2004 /EC 1935/2004/EC 2002/72/EC
	Styrene	Plastic take-away articles	HPLC, GC-HS*	882/2004 /EC 1935/2004/EC 2002/72/EC
	ITX	Tetra pack for milk, fruit juices ,etc.	GC*	882/2004 /EC 1935/2004/EC 2002/72/EC
2008	The parameters of 2007 will be repeated in 2008			
	Migrated BADGE BFDGE and NOGE	Plastic and multilayers articles and coated cans	In –house method based on method ISNN-1018-5593-EC and MAT1-CT92-0006, PM/Ref 13480 (HPLC-Fluor.det)*	882/2004 /EC 1935/2004/EC 1895/2005
	Migrated Semicarbazide (SEM)	Plastic gaskets in lids	LC-MS*	882/2004 /EC 1935/2004/EC 2002/72/EC and amendment 2004/1/EC
	Migrated Vinyl chloride monomer	Plastic materials and articles	81/432/EEC (GC-HS)*	882/2004 /EC 1935/2004/EC 78/142/EEC
	Migrated ESBO	Plastic gaskets in lids	GC, GC-MS*	882/2004 /EC 1935/2004/EC 2002/72/EC and amendment 2005/79/EC
	Formaldehyde	Melamine articles and kitchen utensils and wood kitchen utensils	13130-23:2002 Photometric method, GC*	882/2004 /EC 1935/2004/EC 2002/72/EC
	ITX	Tetra pack for milk, fruit juices ,etc.	GC*	882/2004 /EC 1935/2004/EC 2002/72/EC
	Organic volatiles	Plastic and silicone articles , kitchen wares and utensils	GC-HS*	882/2004 /EC 1935/2004/EC 2002/72/EC
2009	The parameters of 2008 will be repeated in 2009			

* Non Accredited methods

Parameters in blue font – Regulations and Directives adopted but not applicated in FCM laboratory yet and most of them notified in RASFF.

Table 7

LAB No.13

Name: FOOD ADDITIVES AND SPECIAL ANALYSIS OF FOODSTUFF

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	1. Sudan dyes / Para Red	Chilli, chilli products, curcuma & palm oil	RASFF News notification 03/92, Dec. 2003 (HPLC/PDA)*	Commission Decision 2005/402/EC
	2. Cow's milk or caseins	Raw milk & cheeses	Regulation 213/2001/EC (IEF)*	Directive 2000/13/EC
	3. **Colours:** carmine, synthetic colours (e.g. E_{122}, E_{110}, E_{124})	Ice-creams, drinks, sweets etc.	NMKL No.157,1997(HPLC/PDA)* NMKL No.130,1989(HPLC/PDA)* NMKL No. 114, 1985 (TLC)*	Directive 94/36/EC
	4. **Preservatives:** benzoic / sorbic acid, sulphur dioxide, nitrites / nitrates, propionic acid	Salads, sauces, dried fruit, meat products, bakery products etc.	NMKL No. 124, 2.ed.,1997 (HPLC/PDA) Journal Analyst Lond. 1928, Vol. 53 (Volumetric) CYS ENV 12014-4:1998* (HPLC/PDA) GC/FID	Directive 95/2/EC
	5. **Sweeteners**: cyclamates,aspartame, saccharin, acesulfame-K	Soft drinks, chewing gums	CYS EN: 12857:1999 CYS EN: 12856:1999 (HPLC/PDA)	Directive 94/35/EC
	6. Coumarin	Cinnamon samples and bakery wares	ΜΕΘ 13* 09 01 (HPLC/PDA)*	Directive 88/388/EC
2008	1. Sudan dyes / Para Red	Chilli, chilli products, curcuma & palm oil	RASFF News notification 03/92, Dec. 2003 (HPLC/PDA)*	Commission Decision 2005/402/EC
	2. **Colours:** ethyl ester of beta-apo-8'-carotenic acid, synthetic colours (e.g. E_{122}, E_{102}, E_{123})	Butter, ice-creams, sweets, drinks, etc.	EC Regulation 1082/96 (UV/VIS)* NMKL No.130,1989(HPLC/PDA)	Directive 94/36/EC
	3. **Preservatives:** sulphur dioxide, benzoic/ sorbic acid	Dried fruit, shrimps, wine, margarines/ spreads	Journal Analyst Lond. 1928, Vol. 53 (Volumetric) NMKL No.124, 2ed.,1997 (HPLC/PDA)	Directive 95/2/EC Directive 2003/89/EC
	4. **Sweetemers:** aspartame, saccharin,	Low calories fruit yoghurts and deserts	CYS EN: 12856:1999 (HPLC/PDA)	Directive 94/35/EC

	acesulfame-K			
	5. Cow's milk or caseins	Yoghurts and cheeses	Regulation 213/2001/EC (IEF)*	Directive 2003/13/EC
	6. **Antioxidants** e.g. BHA, BHT	Fats and Oils	GC/FID*	Directive 95/2/EC

* Non Accredited methods

Table 8

LAB No. 14

Name: ENVIRONMENTAL AND OTHER FOOD CONTAMINATION AND NATURAL TOXINS

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	Aflatoxins B1 B2, G1, G2,	Nuts, dried fruit-Cereals, baby food	AOAC 991.31(2005)	Reg. EC No.1881/2006
	Aflatoxin M1	Milk	AOAC 2000.08 (Final Action 2004)	Reg. EC No.1881/2006
	Nitrates	Vegetables, potatoes, baby food	CYS EN 12014-2:1997	Reg. EC No.1881/2006
	Patulin	Apple juice and puree	CEN-320*	Reg. EC No.1881/2006
	Ochratoxin A	Cereals, dried vine fruit	JAOAC 83, 2000*, p. 1377	Reg. EC No.1881/2006
	PAHs	Smoked meat	JAOAC 75 1992* P.872 ISO/DIS15753*	Reg. EC No.1881/2006
	Heavy Metals (Pb, Cd, Hg, Sn)	Vegetables, meat, fish, cereals	AOAC 999.10 (Final Action 2005)	Reg. EC No.1881/2006
	Deoxynivanenol	Cereals	HPLC/IAC/UV*	Reg. EC No.1881/2006
	Zearalenone	Cereals	HPLC/IAC/UV*	Reg. EC No.1881/2006
2008	All the parameters of 2007 will be repeated in 2008 in above the following:			
	Deoxynivanenol	Cereals	HPLC/IAC/UV*	Reg. EC No.1881/2006
	Fumonisines	Maize	HPLC/IAC/FL*	Reg. EC No.1881/2006
2009	All the parameters of 2007 will be repeated in 2009 in above the following:			
	Deoxynivanenol	Cereals	HPLC/IAC/UV*	Reg. EC No.1881/2006
	Fumonisines	Maize	HPLC/IAC/FL*	Reg. EC No.1881/2006
	T-2 and HT-2 Toxines	Cereals	GC-MS*	Reg. EC No.1881/2006

* Non Accredited methods

Table 9

LAB No.15
Name: WATER, DRUG AND ENVIRONMENTAL MICROBIOLOGY LABORATORY (Bottled water)

YEAR	PARAMETER	FOOD GROUP/ITEM	METHOD	EC LEGISLATION
2007	1) Coliforms / Escherichia coli	Bottled waters incl. mineral waters	ISO 9308-1:2000 / APHA 9223/05	98/83/EC 80/777/EEC
	2) Enterococci		ISO 7899-2:2000	98/83/EC 80/777/EEC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC 80/777/EEC
	4) Total viable count (22 and 37 ºC)		EN ISO 6222:1999	98/83/EC 80/777/EEC
	6) Pseudomonas aeruginosa		EN ISO 12780	98/83/EC 80/777/EEC
2008	1) Coliforms / Escherichia coli	Bottled waters incl. mineral waters	ISO 9308-1:2000/ APHA 9223/05	98/83/EC 80/777/EEC
	2) Enterococci		ISO 7899-2:2000	98/83/EC 80/777/EEC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC 80/777/EEC
	4) Total viable count (22 and 37 ºC)		EN ISO 6222:1999	98/83/EC 80/777/EEC
	6) Pseudomonas aeruginosa		EN ISO 12780	98/83/EC 80/777/EEC

2009	1) Coliforms / Escherichia coli	Bottled waters incl. mineral waters	ISO 9308-1:2000/ APHA 9223/05	98/83/EC 80/777/EEC
	2) Enterococci		ISO 7899-2:2000	98/83/EC 80/777/EEC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC 80/777/EEC
	4) Total viable count (22 and 37 ºC)		EN ISO 6222:1999	98/83/EC 80/777/EEC
	6) Pseudomonas aeruginosa	Bottled waters incl. mineral waters.	EN ISO 12780	98/83/EC 80/777/EEC
	7) Parasites, giardia and cryptosporidium*			98/83/EC

* Non accredited method

Table 10

LAB No. 15

Name: WATER, DRUG AND ENVIRONMENTAL MICROBIOLOGY LABORATORY (Drinking water)

YEAR	PARAMETER	FOOD GROUP/ITEM	METHOD	EC LEGISLATION
2007	1) Coliforms / Escherichia coli	Drinking water (tap water)	ISO 9308-1:2000/ APHA 9223/05	98/83/EC
	2) Enterococci		ISO 7899-2:2000	98/83/EC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC
	4) Total viable count (22 and 37 ºC)		EN ISO 6222:1999	98/83/EC mostly samples from the final product of the drinking water treatment plants
	6) Pseudomonas aeruginosa		EN ISO 12780	Drinking water derived from storage water tanks of schools hospitals, military camps etc.
	7) Legionella		ISO 11731:1998	hot and cold water

				systems in hospitals
2008	1) Coliforms/ Escherichia coli	Drinking water (tap water)	ISO 9308-1:2000/ APHA 9223/05	98/83/EC
	2) Enterococci		ISO 7899-2:2000	98/83/EC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC
	4) Total viable count (22 and 37 ^{o}C)		EN ISO 6222:1999	98/83/EC mostly samples from the final product of the drinking water treatment plants
	6) Pseudomonas aeruginosa		EN ISO 12780	Drinking water derived from storage water tanks of schools hospitals, military camps etc.
	7) Legionella		ISO 11731:1998	98/83/EC hot and cold water systems in hospitals
2009	1) Coliforms / Escherichia coli	Drinking water (tap water)	ISO 9308-1:2000 / APHA 9223/05	98/83/EC
	2) Enterococci		ISO 7899-2:2000	98/83/EC
	3) Sulphite-reducing clostridia		ISO 6461-2:1986	98/83/EC
	4) Total viable count (22 and 37 ^{o}C)		EN ISO 6222:1999	98/83/EC mostly samples from the final product of the drinking water treatment plants
	5) Pseudomonas aeruginosa		EN ISO 12780	Drinking water derived from storage water tanks of schools hospitals, military camps etc.
	6) Legionella		ISO 11731:1998	hot and cold water systems in hospitals
	7) Parasites giardia and cryptosporidium*			98/83/EC

* Non accredited method

Table 11

LAB No.16
Name: FOOD MICROBIOLOGY

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	*Escherichia coli* Coliforms Enterobacteriaceae *Staphylococcus aureus* *Bacillus cereus* Salmonella spp. Listeria spp. *Listeria monocytogenes* Total Count Yeast and Mould Count	Ready to eat foods from school canteens	ISO 16649-2: 2001* & ISO 11866-2:1997 ISO4832.2006 ISO 21528-2:2004 ISO6888-1:1999 ISO 7932:2004 NMKL, 71:1999 ISO 11290-1 ISO 11290-2 ISO 4833:2003* Spiral HPA 2004* FDA Ch. 18	Food (Sale and Control) Law 1996-2006 and or Regulation 882/2004 and or Regulation 2073/05/EC
		Ready to eat foods from restaurants and cafeterias		
		Ready to eat foods from Hotels		
		Ready to eat foods from cruise ships		
		Confectionery and bakery products		
		Cheese and Halloumi		
		Cured meats mainly ham		
		Ready to eat foods from private clinics and government hospitals		
		Ready to eat foods from prisons		
		Ready to eat foods from elderly homes		
		Ready to eat foods from army camps		
		Staph enterotoxin		
		Ready to eat foods from soccer stadium canteens		
		Juices pasteurised, fresh and sterile		
		Ice cream and frozen desserts		

	All of the above plus Campylobacter spp. Staph enterotoxin Clostridium perfirngens	Food poisoning and complaints investigations	ISO 10272* Eliza Transia Plate* ISO 7937*	
	Enterobacteriaceae Phosphatase test Peroxidase test Antibiotic residues	Pasteurised milk and cream	ISO 21528-2:2004 Dairy Regulations, 2004* Delvo SP*	
	Enterobacteriaceae *Enterobacter sakazakii*	Infant formulae	ISO 21528-2:2004 ISO 22964:2006*	
2008	*Escherichia coli* Coliforms Enterobacteriaceae *Staphylococcus aureus* *Bacillus cereus* Salmonella spp. Listeria spp. *Listeria monocytogenes* Total Count Yeast and Mould Count	Ready to eat foods from restaurants and cafeterias Ready to eat foods from Hotels Ready to eat foods from cruise ships Ready to eat foods from college and university canteens Confectionery products made with raw egg Confectionery products with patisserie and fresh cream Dairy Products Traditional Cyprus Diary products: Halloumi, Anari and Flaouna Cheese Ready to eat foods from private clinics and government hospitals Ready to eat foods from prisons Ready to eat foods from nursery and elderly homes Suspicious Foods acc. the Rapid Alert System Traditional Cyprus Cured meats Sprouted seeds Foods for special medical purposes	ISO 16649-2: 2001* & ISO 11866-2:1997 ISO4832.2006 ISO 21528-2:2004 ISO6888-1:1999 ISO 7932:2004 NMKL, 71:1999 ISO 11290-1 ISO 11290-2 ISO 4833:2003* Spiral HPA 2004* FDA Ch. 18	Food (Sale and Control) Law 1996-2006 and or Regulation 882/2004 and or Regulation 2073/05/EC

		Pre-cut packaged salads		
	All of the above plus Campylobacter spp. Staph enterotoxin Clostridium perfirngens	Food poisoning and complaints investigations	ISO 10272* Eliza Transia Plate* ISO 7937*	
	Enterobacteriaceae Phosphatase test Peroxidase test Antibiotic residues	Pasteurised milk and cream from the point of sale	ISO 21528-2:2004 Dairy Regulations, 2004* Delvo SP*	
	Enterobacteriaceae *Enterobacter sakazakii*	Infant formulae	ISO 21528-2:2004 ISO 22964:2006*	

2009	*Escherichia coli* Coliforms Enterobacteriaceae *Staphylococcus aureus* *Bacillus cereus* Salmonella spp. Listeria spp. *Listeria monocytogenes* Total Count Yeast and Mould Count	Private Catering Companies – Evening and weekend sampling Ready to eat foods from school and college canteens Ready to eat foods from restaurants and cafeterias Night inspection and sampling Ready to eat foods from Hotels and Agro tourism Inns Ready to eat foods from cruise ships (weekly and short daily cruises) Confectionery and bakery products Imported Dairy products Cured meats mainly ham Ready to eat foods from private clinics and government hospitals Ready to eat foods from prisons Ready to eat foods from elderly homes Ready to eat foods from army camps Ready to eat foods from soccer stadium canteens Saturday and Sunday sampling Juices unpasteurised Foods from Street Vendors	ISO 16649-2:2001* & ISO 11866-2:1997 ISO4832:2006 ISO 21528-2:2004 ISO6888-1:1999 ISO 7932:2004 NMKL, 71:1999 ISO 11290-1 ISO 11290-2 ISO 4833:2003* Spiral HPA 2004* FDA Ch. 18	Food (Sale and Control) Law 1996-2006 and or Regulation 882/2004 and or Regulation 2073/05/EC
	All of the above plus Campylobacter spp. Staph enterotoxin Clostridium perfirngens	Food poisoning and complaints investigations	ISO 10272* Eliza Transia Plate* ISO 7937*	
	Enterobacteriaceae Salmonella spp. *Enterobacter sakazakii*	Infant formulae and other baby foods	ISO 21528-2:2004 ISO 22964:2006*	
	Enterobacteriaceae Phosphatase test	Pasteurised milk and cream from the point	ISO 21528-2:2004	

	Peroxidase test Antibiotic residues	of sale	Dairy Regulations, 2004* Delvo SP*	

* Non accredited methods

Table 12

LAB No. 20

Name: SNIF-NMR

YEAR	PARAMETER	FOOD GROUP/ITEM (e.g. vegetables/tomatoes)	METHOD	EC LEGISLATION (only No. of Directive etc)
2007	• $(D/H)_I$, $(D/H)_{II}$, R in ethanol • $^{13}C/^{12}C$ in ethanol • $^{18}O/^{16}O$in ethanol	WINES (20 SAMPLES)	***20 01 01*** SNIF-NMR (2676/90), ***20 03 01**** IR-MS (2676/90)	2729/2000, 2120/2004
2008	• $(D/H)_I$, $(D/H)_{II}$, R in ethanol • $^{13}C/^{12}C$ in ethanol • $^{18}O/^{16}O$in ethanol	WINES (20 SAMPLES)	***20 01 01*** SNIF-NMR (2676/90), ***20 03 01**** IR-MS (2676/90)	2729/2000 2120/2004
2009	• $(D/H)_I$, $(D/H)_{II}$, R in ethanol • $^{13}C/^{12}C$ in ethanol • $^{18}O/^{16}O$in ethanol	WINES (20 SAMPLES)	***20 01 01*** SNIF-NMR (2676/90), ***20 03 01**** IR-MS (2676/90)	2729/2000 2120/2004

* Non accredited methods

Table 13

LAB No. 21
Name: GMO

YEAR	PARAMETER	FOOD GROUP/ITEM	METHOD	EC

		(e.g. vegetables/tomatoes)		**LEGISLATION (only No. of Directive etc)**
2007	- Roundup Ready Soya - 35S promoter/ NOS Terminator - Bt-176 Maize - Bt-11 Maize - 35S promoter/ NOS Terminator - LL Rice 62 - LL Rice 601 - 35S Bar - 35S Promoter/ NOS Terminator Quantification 35S Promoter	Soya Milk Baby Infant Formulae Soya Sauce Bakery Products Cured meats Maize Flours Maize Starches Canned Corn Rice milk Rice Positive found samples containing Maize	Screening method 35S/NOS Real Time PCR Detection of Roundup Ready Soya* Real Time PCR Screening method 35S/NOS Real Time PCR Detection of Bt-176 Maize* Real Time PCR Detection of Bt-11 Maize* Real Time PCR Screening method 35S/NOS Real Time PCR Quantification 35S* Promoter –Real Time PCR	1829/2003 EC
2008	- Roundup Ready Soya - 35S promoter/ NOS Terminator - Bt-176 Maize - Bt-11 Maize - MON 863 Maize - 35S promoter/ NOS Terminator	Soya Flour Soya Kebab Processed Food containing Soya Soya GM free labels Canned Corn Frozen Corn Pop Corn Corn Flakes	Screening method 35S/NOS Real Time PCR Detection of Roundup Ready Soya* Real Time PCR Screening method 35S/NOS Real Time PCR Detection of Bt-176 Maize* Real Time PCR	1829/2003 EC

			Detection of Bt-11 Maize* Real Time PCR Detection of MON 863 Maize* Real Time PCR	
	- LL Rice 62 - LL Rice 601 - 35S Bar - 35S Promoter/ NOS Terminator	Rice Milk Rice Rice biscuits/cakes	Screening method 35S/NOS Real Time PCR	
	Quantification 35S Promoter	Positive found samples containing Maize	Quantification 35S* Promoter –Real Time PCR	
2009	Roundup Ready Soya - 35S promoter/ NOS Terminator	Tofu Raw materials at point of entry Products containing lecithin Desserts Soya Snacks	Screening method 35S/NOS Real Time PCR Detection of Roundup Ready Soya* Real Time PCR	1829/2003 EC
	- Bt-176 Maize - Bt-11 Maize - MON 863 Maize - NK 603 Maize - 35S promoter/ NOS Terminator	Maize Flours Canned Corn Frozen Corn Maize snacks Processed foods containing maize ingredients Raw materials at point of entry	Screening method 35S/NOS Real Time PCR Detection of Bt-176 Maize* Real Time PCR Detection of Bt-11 Maize* Real Time PCR Detection of MON 863 Maize* Real Time PCR Detection of NK 603 Maize* Real Time PCR	
	LL Rice 62 - LL Rice 601 - 35S Bar - 35S Promoter/		Screening method 35S/NOS Real Time PCR	

	NOS Terminator Quantification 35S Promoter	Positive found samples containing Maize	Quantification 35S* Promoter –Real Time PCR	

* Non accredited methods

2. National reference laboratories:[1]		
National reference laboratories	Competent authority responsible	Designated analytical activities
The following Labs of SGL are designated to EC as **National Reference Laboratories** (NRLs).		
Lab. 5: Veterinary Drug Residues Lab. 8: Pesticide Residues Lab.14: Environmental & other Food Contamination Natural Toxins	Ministry of Agriculture Natural Resources and Environment (MANRE)	Lab. 5, 8 & 14 of SGL are the NRL for Residues all groups (according to the Commission Decision 2006/130/EC).
Lab. 8: Pesticide Residues	Ministry of Health (MH)	Pesticides in cereals, pesticides in food of animal origin, pesticides single residues methods and pesticides in fruit and vegetables. Also Dioxins and PCBs.
Lab.12: Food contact materials and toys control	Ministry of Health (MH)	Materials and articles in contact with food
Lab.14: Environmental & other Food Contamination Natural Toxins	Ministry of Health (MH)	Heavy metals, mycotoxins, PAHs.
Lab.15: Food Microbiology (Including food Allergens)	Ministry of Health (MH)	E. coli, Campylobacter, Listeria monocytogenes, Staphylococcus, Parasites, Antimicrobial resistance, Animal proteins
Lab 21: GMO	Ministry of Health	GMO in foodstuffs

[16] National reference laboratories are not prescribed by Plant Health Law

Laboratory	(MH)	

According to the Commission Decision 2006/130/EC the SGL (Labs 5, 8 & 14) are designated as NRL for all groups of residues.

The above stated Labs 8, 14 & 15 of SGL are designated as NRL by letters of the Director of SGL on behalf of Director General of Ministry of Health to European Commission dated 5/9/2006 (Mrs Patricia Brunko and Mr Eric Poudelet).

The Lab 12 & 21 were nominated as NRL to the relevant CRL.

All the above stated **National Reference Laboratories** of SGL have been designated as NRL according to the requirements of Regulation No.882/2004 (Article 33). Within these requirements and having in mind that Cyprus is a small country and these laboratories act also as Official control laboratories (see below) the Cyprus NRLs fulfil and execute the following responsibilities:

- Collaboration with the relevant CRLs in their area of competence.
- Dissemination of information that the CRL supplies to the Competent Authorities.
- Provide scientific and technical assistance to the Competent Authorities for the implementation of coordinated control programmes/multiannual control plans.
- For the moment in Cyprus there are no other nominated official control laboratories other than the SGL´s laboratories, so the organisation of comparative tests can not be fulfilled.
- SGL is accredited according to ISO 17025:2005

As the SGL is accredited according to ISO 17025:2005, applies all the needed quality controls, audits, internal and external (participation in appropriate proficiency testing, collaborative trials, including that organised by the CRLs) during the execution of the national control plan as applicable.

Organisation and management of official controls by competent authorities

3. Laboratory facilities

The resources at national level which are devoted to food safety controls for the 14 Laboratories of SGL (see Organogramme) dealing with food safety, are for the year 2006 the following:

- Financial: CY£4.361.454 as provided by the Ordinary and Development Budget

The basic budget of SGL for food safety is funded by the Government of Cyprus as they are governmental departments. A smaller percentage is funded (for SGL) from EU.

- Personnel:

  1 Director

  5 Senior Chemists (head of five sections)

  19 Chemists (10 of them head of the 10 chemical food control and water labs and 9 are deputies).

  6 Microbiologists (2 of them are head of the 2 microbiological food and water Labs and 2 are deputies).

15 chemists/analysts

5 microbiologists/biologists/analysts

5 technicians

- Infrastructure and equipment:

The 14 laboratories of SGL which are related to the food safety and quality are hosted in an area of about 1400 m^2 in the old building and 1200m^2 in the new building.

The SGL has an Information Technology Unit (IT), a library, secretariat, accountant and stores (for the chemicals, reagents, standards and consumables).

The basic equipment of the 14 laboratories (dealing with food safety and quality) of SGL are:

16 High Pressure Liquid Chromatographs (HPLC) with several detectors (FL, PDA, Conductivity, UV, RI, EC etc

15 Gas Chromatographs (GC) with several detectors (FID, ECD, FPD, NPD, TCD etc.)

3 Gas Chromatograph-Mass Spectrometers (GC-MS)

1 Liquid Chromatography-Mass Spectrometer (LC-MS)

1 Liquid Chromatography-Dual Mass Spectrometer (LC-MS-MS)

3 Atomic Absorption Spectrophotometers (AAS) with Flame Ionisation, Heated Graphite Furnace, Cold Vapour units

1 Inductively Coupled Plasma (ICP)

1 Inductively Coupled Plasma-Mass Spectrometer (ICP-MS)

1 Gas Chromatograph-Isotope Ratio Mass Spectrometer (GC-IRMS)

1 SNIF-NMR

9 Spectrophotometers UV/VIS

7 Keldjal apparatus

2 ELISA

2 Fluorometers

1 Flame Photometer

1 TLC Scanner

1 Electrophoresis units

1 TOC unit and 1 TOX unit

1 Scintillation Counter

1 Real time PCR

1 Spiral Plater

Centrifuges, Laminar Flow, Incubators, Microscopes, Balances, Fridges, Freezers, pH meters, Fiber extraction unit, PCs, etc.

4. Laboratories [other than national reference laboratories]:

Describe procedures for:

- designation of laboratories

The above stated Laboratories (Lab.1, 2, 4, 5, 6, 8, 9, 12-15, 17, 20 and 21) of SGL are the designated as **Official Control Laboratories** according to the Food (Control and Sale) Laws of 1996-2005.

- ensuring that requirements which apply to official laboratories are met

All the above Official Control Laboratories of SGL (except Lab.9) are **accredited** (11 of them since 2002) by the Greek Accreditation Body ESYD in many fields/scopes of food and water analyses, according to the EN ISO/IEC 17025 standard (see Tables 1-13 for the scope/methods of accreditation).

Control systems [*by sector, including horizontal arrangements where applicable*]

For each of the following sectors describe:

- the control methods and techniques used and where and when applied

For most of the applied methods and techniques the above Official Control Laboratories of SGL are accredited and these are shown / marked by asterisk (*) in the Tables 1-13 previously mentioned.

- control priorities, resource allocation and how they relate to risk categorisation

The control priorities according to the prioritisation of the risk are shown in the Tables 1-13 for the several specific fields of food control.

- verification of planned arrangements including reporting arrangements

The verification of the planned arrangements for the multiyear control is shown graphically for some cases of official control, in the figures 1-5. These figures show the effectiveness of the applied control, because the percentage of the violative samples during the years is declining. More specifically for e.g. for aflatoxins, the preventive nature of the applied plan results to almost zero contaminated samples found in the Cyprus market.

- arrangements for the application of **horizontal** legislation across different sectors/sub-sectors
- in the drafting of multi-annual control plans the above legislation is taken into account (see Tables 1-13)
- how **specific control plans** or programmes required by community legislation are integrated into the control systems for the relevant sectors or sub-sectors as appropriate

The integration of specific control plans for the relevant sectors of community legislation is shown in Tables 1-13 where all these requirements for several sectors are taken into account.

5. Identification of training needs of SGL

As the 14 laboratories of SGL are accredited all the training needs are identified and

programmed in the beginning of each year for the next year and are recorded and documented in the relevant documents of the quality system of SGL.

More specifically, the training programmes of the personnel of SGL includes local training or visits to relevant laboratories in E.U. countries competent to perform the analysis and tests for the official control of foodstuffs i.e.: training in recent developments in the method of analysis or tests in relation to chemical and microbiological food safety (quality, adulteration, food additives, contaminants, pesticides & veterinary residues, radioactivity and microbiological parameters). The training includes also study visits at respective relevant authorities, agencies or research institutes of EU countries, so as to follow up the advances in the field and to put the needed priorities in the food control surveillance/monitoring and needed applied research.