



# Lebensmittel- sicherheitsbericht 2013

Zahlen, Daten, Fakten aus Österreich



# Food Safety Report 2013

## Figures, data, facts from Austria

Report in accordance with § 32 (1) FSCPA

### Imprint

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[www.FMH.gv.at](http://www.FMH.gv.at)

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Available as a download from  
[www.kvg.gv.at](http://www.kvg.gv.at)

June 2014

ISBN 978-3-902611-78-9

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## Dear Readers!



Life is not possible without eating and drinking – these activities constitute an important part of our everyday lives. Dining is also an emotional experience, more than just the intake of nutrients, and we are seeing the topic of food featuring in the media with increasing regularity. In this context it is extremely important that the associated risks and dangers are portrayed accurately.

Consumers have a right to safe food and sufficient information regarding its composition, nutritional value, production methods and special properties. Laws and regulations that are (and must be) adapted to reflect market trends and changing culinary practices provide the requisite guarantee.

Controls and transparency are required to ensure that these provisions are enforced and that we can remain confident in the safety of our food. As the minister responsible, I am continually working to refine the monitoring system. Consumer protection was optimised further in 2013 with an increase in penalties for administrative violations.

The safety of food, packaging, toys and cosmetics is governed by the Food Safety and Consumer Protection Act and the regulations issued as a consequence. Although this is a matter involving harmonised EU law, controls are implemented on a national basis. In Austria this is the responsibility of the delegated federal administrative authorities at state level, coordinated by my office. Safety and protection against misrepresentation are assured thanks to the precautionary activities of many business owners as well as through the work of the official supervisory authorities.

The Food Safety Report summarises and presents the data collected from across Austria in a compact manner. The report is intended to provide a sound reference work for all interested parties, help build confidence in the system and showcase the efforts of all the contributors: food inspectors, official veterinarians, appointed experts, laboratory staff at AGES and food testing authorities and my departmental staff. I wish to personally offer my heartfelt thanks to all these people who devote themselves on a daily basis to ensuring our safety with respect to food, beverages, toys and cosmetics.

Kind regards

Alois Stöger

Federal Minister for Health

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## List of abbreviations

AAC	Austrian Alimentary Code (Codex Alimentarius Austriacus)
ASP	Auditing and sampling plan
AGES	Austrian Agency for Health and Food Safety
ATR	Austrian trade regulations
BPA	Bisphenol A
ClaimsReg	Regulation on nutrition and health claims made about food
CommCat	Community catering
CVED	Common Veterinary Entry Document
DG SANCO	Directorate General for Health and Consumer Protection
DIR	Directive
EC	European Commission
EFSA	European Food Safety Authority
EU	European Union
FAO	Food and Agriculture Organisation of the United Nations
FL Reg.	Food Labelling Regulation
FMH	Federal Ministry of Health
FRO	Frozen
FS	Food supplement
FSA	Food Safety Authority
FSCPA	Food Safety and Consumer Protection Act
FSR	Food Safety Report
FSTCs	Food safety testing centres
FTE	Full-time equivalent
FVO	Food and Veterinary Office of the EU
GMO	Genetically modified organisms
HACCP	Hazard Analysis Critical Control Point
LUs	Livestock units
NLD	Nutrition Labelling Directive
PA	Priority action
PAHC	Polycyclic aromatic hydrocarbons
PCB	Polychlorinated biphenyls
PGI	Protected Geographical Indication
RAPEX	Rapid Exchange System
RASFF	Rapid Alert System for Food and Feed
RICP	Risk-based integrated control plan
SMP	Sample
STEC	Shiga toxin-producing Escherichia coli
TFA	Trans fatty acids
WHO	World Health Organisation
WSS	Water supply system

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# 1 Summary

In 2013 the state food safety supervisory authorities controlled 46,214 businesses and the Agency for Health and Food Safety (AG-ES) or the state testing facilities (Vienna, Carinthia, Vorarlberg) tested and assessed 31,333 samples. The state veterinary authorities controlled 23,977 meat businesses and 3,117 dairy production businesses.

Testing and analysis of 26,689 samples (85.2%) provided no grounds for rejection. However, 117 samples (0.4%) were deemed to be harmful to human health and 1,137 samples (3.6%) were unfit for human consumption or their prescribed use. The most common grounds for rejection were inadequate labelling and misleading information in the case of 2,991 samples (9.5%). 1,392 samples (4.4 %) were rejected for various other reasons (e.g. infringement of regulations governing hygiene, qualitative deterioration according to §5.5 Z4 FSCPA, potable water). The overall rate of rejection was 14.8%.

In order to obtain a comprehensive evaluation of these figures it is important to view them differentially on the basis of the detailed analyses of the results, which are presented in detail in Chapter 4.

For instance, a differentiated analysis of the samples deemed to be harmful to human health shows that the rejection rate was 1.4% for suspect samples, while only 0.2% of the routine samples were harmful to human health. The highest proportion, involving four from 106 samples (3.8%) was for game meat products, followed by miscellaneous alcoholic beverages (one of 43 samples; 2.3%) and food production equipment (five of 239 samples; 2.1%). Of the samples that were harmful to human health one in four game meat products, the alcoholic beverage and four of five food production equipment samples were taken on the basis of a suspected inadequacy. A total of 73 from 117 samples harmful to human health (62.4%) were suspect samples.

The highest rejection rates for the routine samples were for food production equipment, table salt, game meat products and vegetable oils. The overall rejection rate for the routine samples was 12.0% and 28.9% for the suspect samples.

The results show that the risk-based approach for planning and implementing official food quality controls is appropriate to uncover weak points and to guarantee safety in the best possible manner. A higher number of samples does not automatically mean a higher level of safety. The "right" samples, statistically based on the extent of sampling taken representatively, are decisive in ensuring an efficient and effective control system.

**Table 1: Health hazard rejection rates**

	Year	No. of samples	Harmful to health	Rejection rate
Total samples	2011	31,782	159	0.5 %
	2012	30,966	124	0.4 %
	2013	31,333	117	0.4 %
Routine samples	2011	25,775	70	0.3 %
	2012	26,377	57	0.2 %
	2013	26,138	44	0.2 %
Suspect samples	2011	6,007	89	1.5 %
	2012	4,589	67	1.5 %
	2013	5,195	73	1.4 %

## 2 Introduction

The Food Safety and Consumer Protection Act (FSCPA) and relevant EU law include rules aiming to guarantee food safety and offer protection against misleading information. Food law has been harmonised across the EU. The same regulations apply in every member state. Compliance with these regulations is audited at a national level.

All business owners across the entire EU must comply with the food law regulations. They are obliged to implement systems that monitor and ensure regulatory compliance. It must be possible to track the ingredients in the foodstuffs at every stage of production, right up to their sale to the end consumer.

The official control system monitors and ensures that businesses fulfil their obligations. In extraordinary cases there is an obligation to notify the public.

Section 32 of the FSPCA specifies that a Food Safety Report (FSR) is to be prepared annually. This report is intended to enhance transparency and serve as a fact-based reference work for all interested parties.

The main focus of the FSR is to present the results of the execution of the auditing and sampling plan (ASP) in accordance with § 31 para 1 FSCPA. In addition, there are other reports such as the potable water, zoonosis and residual pesticide reports, reports on the EU Rapid Alert System for Food and Feed (RASFF) and the EU rapid warning system (Rapid Exchange System (RAPEX)) in accordance with the product safety directive, containing detailed results from specific areas of food safety monitoring.

## 3 Food control system

In Austria, federally delegated administrative authorities organise control of the goods within the scope of the FSCPA (food, potable water, food contact materials, toys, cosmetic products). Laws are enacted federally, but responsibility for execution lies with federally delegated administrative authorities at state level. Samples are analysed and assessed by AGES or the state testing facilities in Vienna, Carinthia and Vorarlberg (Figures 1, 2 and 3). AGES supports the Federal Ministry of Health (FMH) and the states with statistical know how and expertise in preparing the sampling and auditing plans. It also provides assistance in fulfilling their reporting obligations and ensures the exchange of information between the federal states and/or to the European Commission (RASFF, RAPEX).

Official monitoring is a complex system, with the FMH responsible for coordinating both the activities and the institutions involved. In order to ensure standardised controls and the implementation of a risk-based approach, the official control entities adhere to quality assurance principles in their activities.

Food law is harmonised across the EU. This means that food in all EU markets is subject to the same safety and labelling regulations. Goods can be traded freely and actively between the EU member states. The member states are responsible for monitoring compliance with the provisions at the national level. The Food and Veterinary Office (FVO) of the European Commission (EC) carries out regular audits to ensure this is the case. This guarantees that compliance with provisions is monitored reliably and adequately in all member states in as similar a manner as possible. The EC publishes the FVO audit reports ([The Food and Veterinary Office - Country Profiles](#)). If the FVO determines the existence of shortcomings in the national control systems, the member states are advised to remediate these. This is then checked during the next FVO site audit.

In order to ensure the free movement of goods and protect consumers, not only does the FVO undertake regular site visits, but European warning systems are also in place for exchanging information between the authorities responsible for controls in the member states with respect to products that are harmful to human health or are unsafe. One such system is RASFF (for foodstuffs and animal feed) and the other is RAPEX (toys and cosmetic products). This means that inadequacies in the movement of goods across the European Union can be identified quickly, measures undertaken and any possible impact on consumers kept as minimal as possible. The European Commission also issues overviews of these alerts to the public.

[\(RAPEX notifications\)](#)

[\(RASFF Portal\)](#)



Figure 1: Food quality control system in Austria

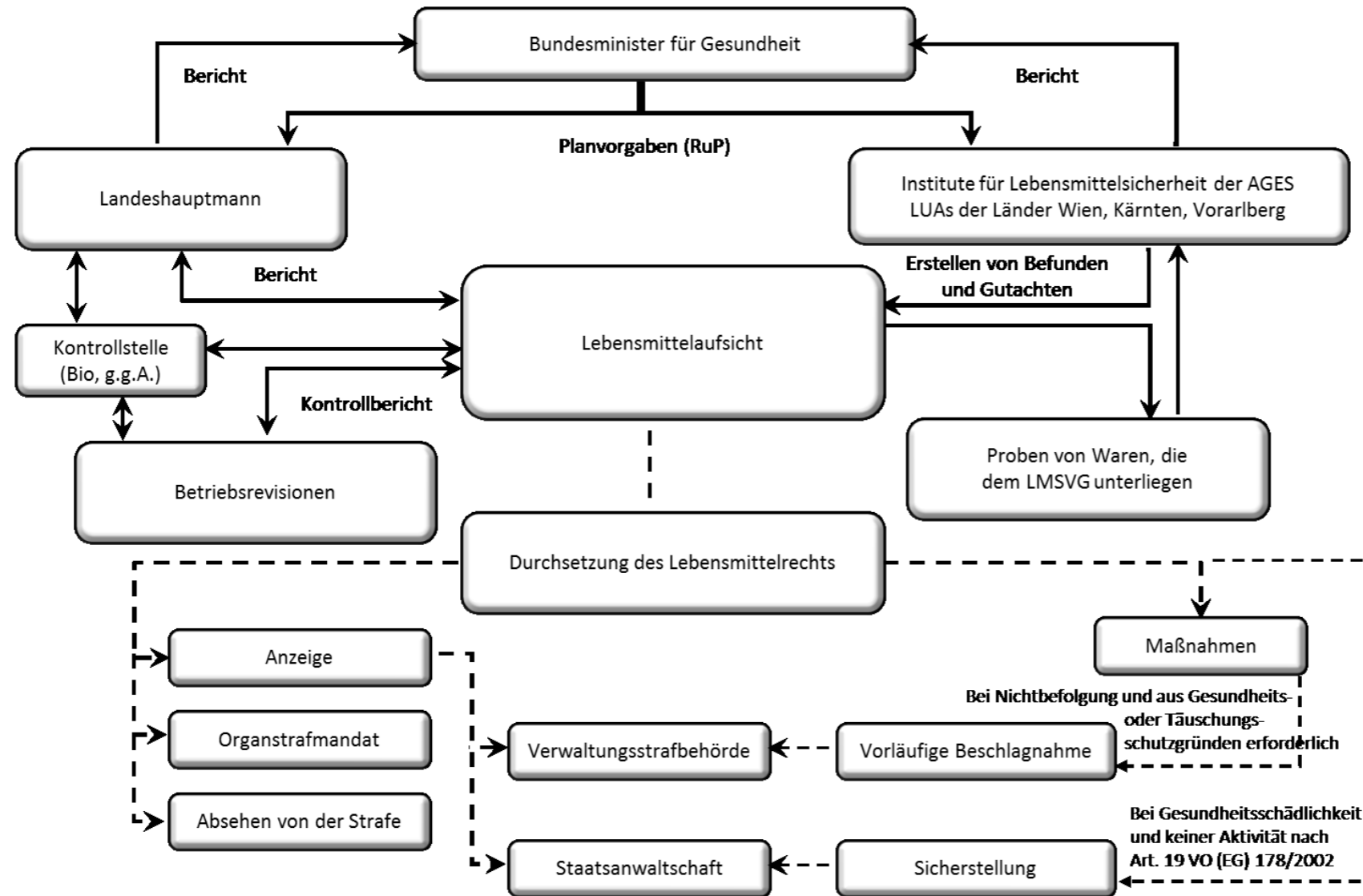


Figure 2: Border control system in Austria

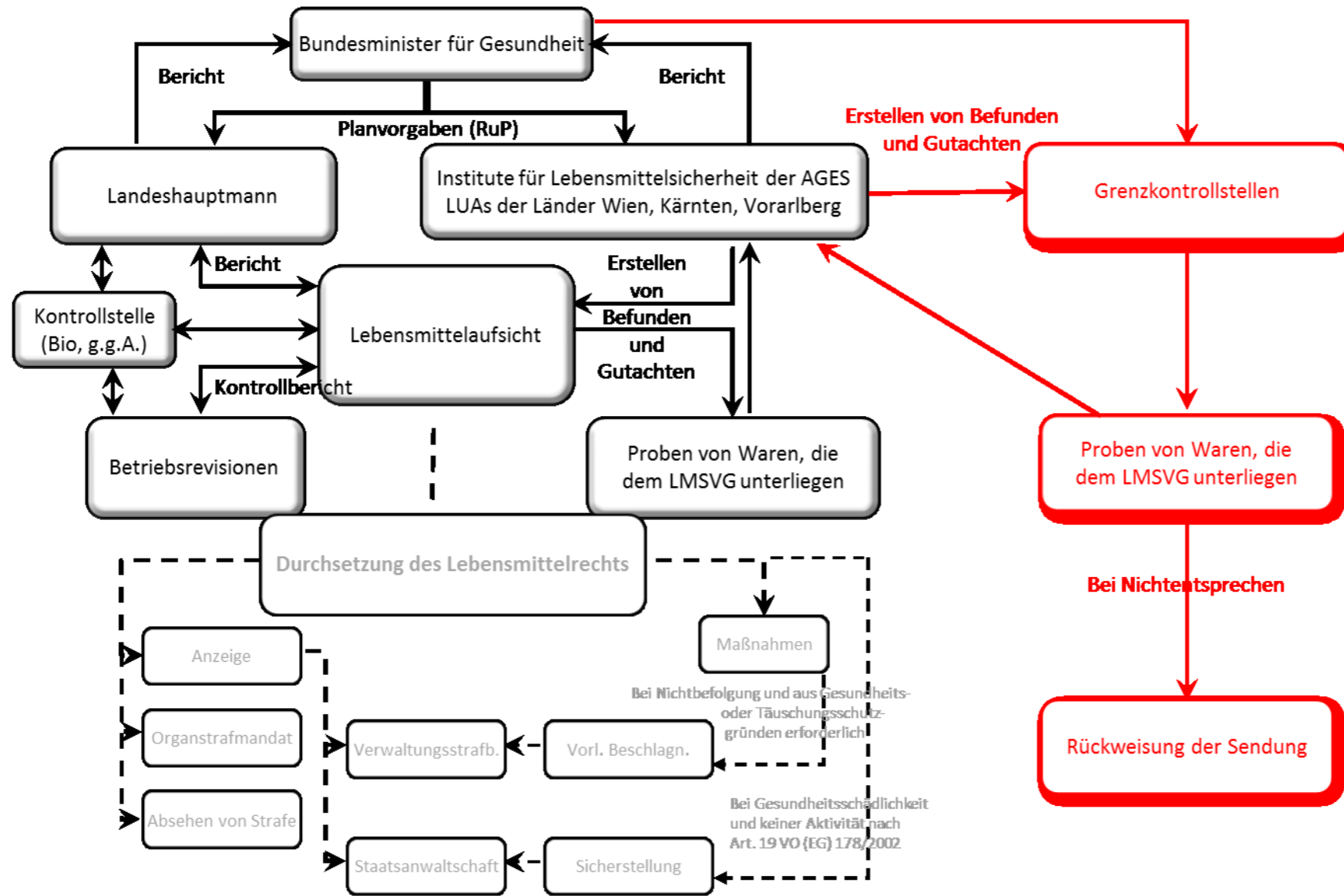
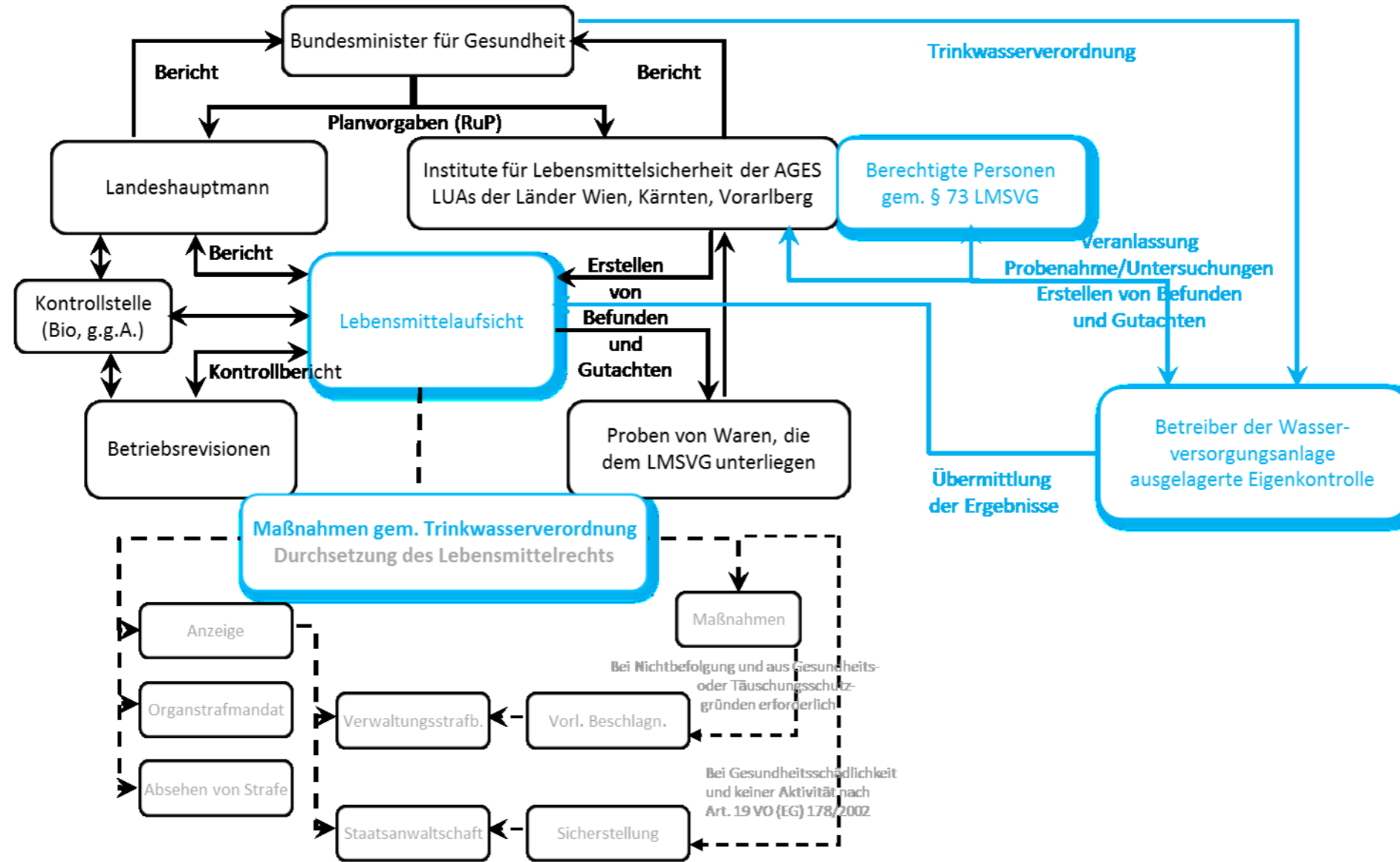


Figure 3: Potable water control system in Austria



### 3.1 Coordination of control and monitoring schedules

The FMH co-ordinates control and monitoring activities of the authorities involved. Additionally, an **auditing schedule** (control of businesses) and a **sampling plan** (number of samples to be taken per category) are prepared annually, which define the framework for the activities of supervisory authorities in each federal state.

Samples are taken routinely throughout the year and across the whole spectrum of goods. The results of these sampling activities ("**routine samples**") allow for representative statements on food safety to be made.

Additionally, so-called **priority actions** (PAs) are included in the sampling plan. In the course of PAs (scheduled in sampling plan) certain classes of goods are sampled and tested in a targeted manner. Spontaneous PAs are carried out whenever cause for concern arises. Additionally, there are sampling plans in the course of monitoring programs that are required by the EC, e.g. EU-wide pesticide residue control. These results are essential for addressing specific safety aspects.

In addition to planned sampling ("**planned samples**": combining routine samples and priority action samples), sampling on suspicion ("**suspect samples**") is also undertaken. The latter can be based inter alia on alerts from supervisory bodies, consumer complaints or intelligence from the early warning systems.

### 3.2 Execution of controls

Controls are organised and conducted through the indirect process of federal administration. Under the stewardship of the state heads of government, the state supervisory bodies concerned take action (Food Safety Authority (FSA), Veterinary Authority).

#### 3.2.1 Audits

The state authorities ("food inspectors" and "veterinary food inspectors") control businesses according to the audit plan parameters. They check, among other things, whether the respective internal control measures applicable to products, production processes and operational hygiene safeguard compliance with all requirements of EU and Austrian legal norms sufficiently. Audits are carried out on the basis of risk, i.e. in accordance with the results of the risk-based integrated control plan (RICP). A risk category is assigned to each class of businesses, which determines the annual selection quota for full audits, e.g. at least once per year in businesses of the highest risk category 9. The state head of government determines the actual frequency of controls and their complexity for each control visit on the basis of the risk category and the specific operational risk.

Audits of meat businesses (meat handling and processing businesses, meat supply businesses) are shown separately as a separate audit plan was prepared for these types of operations. The frequency of controls is determined in accordance with the different types and sizes (production volumes) of the businesses.

#### 3.2.2 Sampling

The state supervisory bodies take samples in accordance with the requirements of the sampling plan (e.g. by type of operation such as retail, wholesale, importers, catering, etc. or by product groups such as meat, milk, fish, fruit, vegetables, cosmetics, toys, etc.). Samples are sent to AGES or to the Vienna, Carinthia or Vorarlberg state testing facilities for analysis and assessment. If the assessment ("official expert report") cites rejections, the competent state authority must undertake measures and/or press charges.

The following table shows the level of sampling and business control fulfilment with reference to the auditing and sampling plan. Fulfilment of the business control plan is calculated as cumulative fulfilment for a number of years (two, three and five years). The time frames applied are a function of the risk category of the relevant businesses.

**Table 2: Plan fulfilment for sampling and business controls**

Federal state	Samples	Businesses	Meat businesses
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Federal state	Samples	Businesses	Meat businesses
Burgenland	110.6 %	69.3 %	77.3 %
Carinthia	118.5 %	89.9 %	86.1 %
Lower Austria	104.1 %	65,0 %	93.7 %
Upper Austria	98.9 %	91.1 %	97.0 %
Salzburg	103.6 %	22.5 %	70.1 %
Styria	112.8 %	63.7 %	102.3 %
Tyrol	121.3 %	68.9 %	93.9 %
Vorarlberg	116.2 %	36.7 %	54.5 %
Vienna	90.6 %	100.7 %	111.4 %
<b>Austria</b>	<b>104.7 %</b>	<b>71.1 %</b>	<b>93.5 %</b>

### 3.2.3 Controls of products from organic production and/or with protected designations

One task of state FSAs is to check whether goods declared as "organic" products are in fact produced and placed on the market in accordance with the provisions for organic production (market control). Furthermore, FSAs control the accurate use of geographical details or protected origin designations as well as appropriate use of certified traditional food designations on the market. This includes monitoring the work by control authorities approved for supervising these types of production.

### 3.2.4 Ante-mortem and post-mortem testing

A fundamental goal of ante-mortem and post-mortem testing is to guarantee that meat is fit for human consumption. State heads of government are responsible for organising the testing of animals for slaughter and meat in the relevant state. They use the services of official veterinarians, who are also responsible for hygiene controls in relevant businesses, to achieve these objectives. State heads of governments may call in "official expert assistants" for support who are subject to supervisory control and direction by official veterinarians. This option is being utilised in some large slaughterhouses.

Under EU law, meat intended for human consumption must be inspected before slaughter (ante-mortem inspection) and after slaughter (post-mortem inspection) or after killing in the case of game. This ensures that every animal's state of health and identity is tested. In suspicious cases, slaughtering is either prohibited or the carcass is reassessed at a later time after it has been slaughtered and inspected separately. In the wild, animals are inspected prior to killing by "identifying the game" (assessing the animal visually). After killing, initial inspection is carried out by a knowledgeable person (hunters with relevant training). The official post-mortem inspection then takes place at the game processing business.

If the meat is suspected of being inadequate, additional tests such as microbiological analyses, residue analyses or cooking / roasting samples are carried out. Meat unfit for human consumption is disposed of in a professional way.

Meat fit for human consumption is labelled at the slaughterhouse with a "fit for consumption" mark. This marking is prescribed across the EU. It consists of an oval stamp, which starts with AT for Austrian slaughterhouses. Only meat with this marking is permitted to be used as a foodstuff, further processed into food, or used as a food ingredient. The fit-for-consumption mark indicates the relevant slaughterhouse and meat inspection authority, but it is not a country-of-origin symbol.

### 3.2.5 Import controls

The aim of import controls is to ensure that food from non-EU countries complies with the requirements that apply to consignments within the EU. Controls employ regulations that are harmonised across the EU. Import controls are carried out by FMH border veterinarians. From the end of 2010, national border veterinarians are also responsible for controlling imports of food of non-animal origin (Figure 2).

#### 3.2.5.1 Control of food of animal origin

Border control stations are always located at the external borders of the EU. In Austria these are Vienna-Schwechat and Linz airports. Checking includes document control, identity control and a certain percentage of goods examinations. If the consignment complies, a Common Veterinary Entry Document (CVED) is issued. A notification indicating clearance of the consignment is sent electronically to the relevant local authority at the place of destination. If the consignment fails to comply with the import requirements, the consignment is rejected. In this case the EU border control stations are informed of the rejection.

### 3.2.5.2 Controlling food of non-animal origin

Standardised intensified EU controls exist for certain foods of non-animal origin, based on several specific legal provisions containing specifications about the types of goods to be controlled (country of origin, class of goods, laboratory analyses). If the product complies it can be imported. If the consignment does not comply, the goods are not permitted to be placed on the market.

### 3.2.6 Control of potable water

In addition to official controls, compulsory water supply plant operator self-monitoring constitutes an essential component in the process of providing flawless potable water.

Under § 5 of the Potable Water Regulation the operator of a water supply plant must have the water analysed once a year (more frequently for large plants) either by AGES, by testing facilities of the states or by a person authorised for the purpose under § 73 FSCPA. Authorised persons are specialists who have to provide evidence of their specific training and practical experience to the FMH. Results of such outsourced self-monitoring are communicated to the state head of government (FSA). If inadequacies are found, the operator must take measures and report to the FSA accordingly.

Data provided through self monitoring serve as a basis for the Austrian Potable Water Report.

Potable water is officially controlled by the state supervisory authorities as described in Sections 3.2.1. "Audits" and 3.2.2. "Sampling" (Figure 3).

## 3.3 Testing and assessment

Experts from AGES as well as from the state testing facilities in Vienna, Carinthia and Vorarlberg analyse and assess the samples taken officially. Expert reports are sent to the relevant state authority and form the basis for any measures taken or charges laid.

The examinations comprise a plethora of test aspects, some of which involve considerable time and effort to determine. The risk, origin, type, composition and optical nature of a sample determine which analyses will be carried out.

In all cases, the odour, taste, appearance ("organoleptic finding") and marking are checked (compliance with the relevant regulations and misrepresentation control). Additional testing may be mandatory for specific product groups. For example, meat and meat products, milk and milk products or fish are analysed for the presence of pathogenic organisms (e.g. salmonella, listeria). Tests are also conducted for heavy metals (lead, cadmium, mercury), plant protection residues or additives. New scientific insights, new legal norms, newly occurring hazards, a particular presentation or special composition frequently lead to case-by-case controls.

### 3.3.1 FSCPA-based grounds for rejection

The following grounds for rejection are named in the FSCPA:

**Harmful to health:** Foodstuffs, utility items and cosmetics that are likely to endanger or damage a person's health (e.g. the presence of pathogenic germs or foreign objects that may cause damage to teeth).

**Unfit for human consumption:** Foodstuffs (utility items and/or cosmetics are unfit for the prescribed usage) in cases when their prescribed utility cannot be guaranteed. This arises when a product has become unfit for human consumption, either due to con-

tamination caused by a foreign substance or through other means, through decomposition, spoilage or deterioration (e.g. meat that gives a negative impression during an organoleptic examination).

**Adulterated:** Food is adulterated when value-defining constituents assumed to be present have not been or only insufficiently added or completely or partially removed or it has been compromised through the addition or failure to remove devaluing materials or it has been given the appearance of higher quality through additives or manipulation or its inferiority has been masked or if it has been produced by means of an illegal type of process.

**Deteriorated:** Foodstuffs that after their production (without further processing) have experienced a substantial reduction in constituents determining their value or in their specific value-defining effect or quality, without becoming unfit for human consumption, (e.g. loss of flavour).

**Deceptive labelling:** Foodstuffs with information that is misleading with respect to characteristics of the food such as type, identity, constitution, composition, quantity, origin, provenance, production or harvesting process, or information about effects or characteristics the food concerned does not have. It is misleading to advertise a characteristic that applies in principle to all products of the same category, i.e. advertising self-evident characteristics.

**Health claims** are prohibited in the context of food. It is prohibited to ascribe any characteristics of prevention, treatment or healing of human diseases to a food, or to create such an impression. In accordance with the Claims Regulation, information regarding the reduction of a disease risk is possible if it has been audited positively by EFSA and approved by the European Commission. An overview of approved information can be retrieved here: [EU Register on nutrition and health claims](#). Details relating to dietary foods are also permissible if the information is true in terms of their dietary purpose.

**Adverse impact** applies when utility items being used for their intended purpose are capable of having an adverse effect on food or cosmetics.

**Infringement of a regulation** issued in accordance with § 4 para 3, § 6, § 19, § 20 or § 57 para 1 FSCPA

**Provisions for protection against misrepresentation** also apply correspondingly to utility items and cosmetic products. However, labelling regulations for these goods are not enforced in accordance with the FSCPA, i.e. the FSA cannot specify measures. Complaints will be forwarded to the relevant supervisory authority in the federal state.

Food that is harmful to human health and unfit for human consumption are jointly referred to as "**unsafe**" food.

### 3.4 Resources

The FSCPA is enforced by officers of the federal states. AGES, state testing institutes in Vienna, Carinthia and Vorarlberg and the Klagenfurt veterinary testing institute test and assess samples.

There are 248.25 food control bodies available for these activities across Austria (including administrative staff specified as fulltime equivalents; Source: Multi-annual Integrated Control Plan, data as of December 2010) and 911 veterinarians (specified as persons; Source: Government Gazette 2011). Veterinarians are for the most part only involved in these tasks for minimal amounts of time. Table 3 shows the individual federal state officials.

**Table 3: Employees involved in enforcing the FSCPA**

Federal state	Burgenl.	Carinthia	LO	UA	Salzb.	Styria	Tyrol	Vorarlb.	Vienna
Food Safety Authority	8	17.5	53.25	48	15.8	37	22	6.7	40*
Veterinarians	36	75	227	200	57	217	62	32	5

\* excluding administrative staff

There are 300.8 persons (specified as fulltime equivalents) available to AGES (Source: AGES 2013) and the state testing facilities (Source: Multi-annual Integrated Control Plan, data as of December 2010) for the analysis and assessment of official and private samples. Table 4 lists the testing facilities. AGES data do not contain any support activities for other business areas.

**Table 4: Staff for testing and assessing samples under FSCPA (in FTE)**

Inspection authority	FTE
AGES food safety unit	189.96
Municipality of Vienna food testing centre; MA 38	54.5
Vorarlberg State Institute for the Environment and Food Safety	26.8
Carinthia food testing centre	28.75
State institute for veterinary medicine testing in Klagenfurt	0.8

### 3.5 Measures

In cases where infringements of food safety legislation become evident in the course of business audits or assessments by AGES and/or the state testing facilities in Vienna, Carinthia and Vorarlberg, the competent state authority takes measures to rectify the deficiencies. This includes, for instance, restricting or prohibiting the placement of goods on the market, prohibiting the use of certain premises, or forcing the closure of a business.

In cases where products are assessed as harmful to health, the relevant business shall be informed by the competent supervisory body immediately. The latter shall refrain from placing any more goods on the market without delay, withdraw them from the market themselves (withdrawal or recall), inform their customers and warn the public should the goods have already reached the end consumers. If the business owner fails to comply with his/her obligation, the competent authority shall seize the goods. AGES informs the public of any existing risk on behalf of the FMH. Every recall a business initiates is repeated by AGES on behalf of the FMH. In accordance with the "Regulation of the Federal Health Minister on Public Notifications by Retail Food Business Operators", retail food business operators are compelled to inform consumers by way of in-store notices and through their website about food sold by them and assessed as being harmful to human health and about food that related to a food-related outbreak of illness.

Parallel to these mandatory safety and information measures, the state authority can press charges in relation to each individual infringement with the competent prosecution department.

### 3.6 Austrian Alimentary Code and Codex Commission

The Austrian Alimentary Code (AAC - Codex Alimentarius Austriacus) serves to publicise product names, definitions of terms, testing methods and assessment principles, as well as directives for placing goods on the market (§ 76 FSCPA).

Legally, the Austrian Alimentary Code is classified as an "objectified expert report". It is not a legal norm in the narrow sense.

A commission has been established for the purpose of advising the Federal Minister for Health in respect of all food safety related regulations as well as for the preparation of the AAC, i.e. the Codex Commission. Under § 77 FSCPA the Commission is composed of the following members: staff of the FMH and AGES or LUAs, and under § 73 FSCPA authorised personnel of certain federal ministries, the states, management and labour representatives. Die Codex Commission operates in accordance with rules of procedure issued by the FMH under § 77 para 8.

In order to support and prepare their decisions, the Codex Commission employs subcommittees and working groups to prepare codex directives with the assistance of experts in the field. These are be presented to the Codex Commission for resolution after having been dealt with by the plenary session of the coordination committee and published by the Federal Minister for Health.

In addition to continually updating sections of the AAC (Table 5) a number of guidelines are prepared with respect to good hygiene practice and the application of the principles of the system of self monitoring (Hazard Analysis Critical Control Point (HACCP)) (Table 6).



Die Codex Commission serves as a forum for preparing and fine-tuning the Austrian position for European and international panels between employers and unions, and is involved regularly by the presidency of the FAO/WHO Food Code Commission (WECO) in resolving questions arising from committees of the FAO/WHO Codex. Additionally, the Codex Commission serves as a platform to communicate risk.

The AAC can be retrieved from the homepage of the BMG under [Communication platform for consumer health](#) and from the website [Österreichisches Lebensmittelbuch \[Austrian Alimentary Code\]](#).

**Table 5: AAC sections**

Number	Chapter title
A 3	General assessment principles
A 5	Labelling, presentation
A 8	Agricultural products from organic farms and products derived from these
B 1	Potable water
B 2	Ice cream
B 3	Honey
B 4	Fruit
B 5	Preserves and other fruit products
B 6	Syrups
B 7	Fruit juices, vegetable juices
B 8	Vinegar; balsamic vinegars; salad seasonings, sour seasonings; vinegar essence; sauces, creams, vinegar-based preparations; other vinegar-like seasoning products
B 9	Baking yeast, sourdough, baking powder, raising agents for special purposes
B 10	Pregelatinized flour, malt flour, malt extracts for baking powders, dough acidifiers
B 11	Soup items and related products
B 12	Coffee, coffee products
B 13	Beer
B 14	Meat and meat products
B 15	Cocoa and chocolate products, food with cocoa products or chocolates
B 16	Confectionery
B 17	Packaged water
B 18	Bakery products
B 19	Pasta products
B 20	Grains and grain products
B 21	Salt
B 22	Sugar and sugar types
B 23	Spirits
B 24	Vegetables and preserved vegetables
B 25	Mayonnaises and related products
B 26	Soft drinks
B 27	Mushrooms and mushroom products
B 28	Spices and spice extracts
B 29	Mustard
B 30	Edible fats, edible oils, spreadable fats and other fat products
B 31	Tea and tea-like products
B 32	Milk and milk products
B 33	Cosmetic products
B 34	Cakes and pastries
B 35	Fish, crabs, molluscs and products produced from these
B 36	Utility items

**Table 6: Guidelines relating to good hygiene practise and the application of HACCP principles**

<b>Hygiene guidelines</b>
Guidelines to ensure health requirements
Guidelines for staff training
Guidelines for retail businesses
Guidelines for large kitchens, public health service kitchens and comparable community care facilities
Guidelines for good hygiene practice in protective huts in extreme locations (simple mountain climbing accommodation in mountains) as well as in seasonally operated alpine pastures
Guidelines for the slaughter and cutting of cattle, pigs , sheep, goats and equids and for the production of meat products
Guidelines for the slaughter and cutting of poultry
Guidelines for rural poultry and rabbits slaughtering businesses
Guidelines for the slaughter of farmed game
Guidelines for the slaughter and processing of wild or aquaculture fish
Guidelines for rural milk processing businesses
Guidelines for milk processing on alpine pastures
Guidelines for micro biological criteria for milk
Guidelines or egg packaging and egg collection facilities
Guidelines for beekeeping
Guidelines for commercial milling businesses
Guidelines for commercial bakeries
Guidelines for commercial pastry shops
Guidelines for pasta products
Guidelines for ice cream production
Guidelines for commercial beverage production businesses
Guidelines for oil collection in commercial businesses
Guidelines for rural fruit processing

## 4 Control results

The annex contains tables showing the assessment outcomes for the samples evaluated in 2013 plus the results of the business audits, including milk production and meat businesses and slaughters.

The results for the routine samples for the individual product groups, aspects of protection against misleading information and the results of the priority actions and selected prioritised issues are described in summary.

In addition, the results of residue tests for animal feed, ante-mortem and post-mortem tests, import controls, suspect samples, audit evaluations and rapid warning reports are presented.

The data is evaluated in a differentiated manner.

### 4.1 Routine sample results

In addition to the numerous samples during the course of the various priority actions, 15,863 routine samples were tested and assessed (Table 15). The results and/or anomalies are indicated below the different product groups.

#### 4.1.1 Meat and meat preparations

Of the 2,577 samples assessed, 387 (15.0%) were rejected. 29.9% (20 of 67 samples) were rejected in the conserved meat subgroup, primarily attributable to inadequacies in their composition (12 samples; 17.9%). Of the 55 samples of fresh or frozen game meat, 12 (21.8%) were rejected primarily for their hygiene inadequacies.

The most frequent grounds for rejection were labelling problems. Rejection is due to misleading information related mostly to the absence or incorrect declaration of animal species and a use by date that was too long. 75 samples (2.9%) were unfit for human consumption due to hygiene deficiencies (microbial contamination and/or organoleptic defects). Misrepresentations (81 samples; 3.1%) were predominantly attributable to compositions failing to fulfil the AAC.

Seven samples (0.3%) were assessed as being harmful to human health (three raw sausages due to STEC, one venison sausage for an excessively high lead content and two samples of cured and smoked meat and one 'scalded sausage' for an excessively high content of polycyclic aromatic hydrocarbons (PAHC).

#### 4.1.2 Fish

Of the 656 samples assessed, 71 (10.8%) were rejected. The most frequent grounds for rejection were poor hygiene (microbial contamination and/or organoleptic defects), with 12 samples (1.8%) unfit for human consumption. Labelling inadequacies and/or misleading information resulted in the rejection of 37 samples (5.6%).

No sample was harmful to human health.

#### **4.1.3 Milk and milk products**

Of the 1,066 samples assessed, 75 (7.0%) were rejected. The rejection rate was highest in the milk products subgroup with 11.0 % (32 of 290 samples), primarily attributable to hygiene inadequacies in with whipped cream. Overall, six of 460 cheeses (1.3%) and five of 290 milk products (1.7%) were assessed as being unfit for human consumption due to hygiene inadequacies. Various labelling inadequacies also led to rejections.

One goats cheese (0.1%) was determined to be harmful to human health due to listeria.

#### **4.1.4 Poultry and poultry products**

Of the 503 samples assessed, 73 (14.5%) were rejected. The most common grounds for rejection were hygiene inadequacies. Of these, 29 samples (5.8%) were determined to be unfit for human consumption due to microbial contamination (particularly salmonella) and/or organoleptic defects. Labelling inadequacies resulted in the rejection of 13 samples (2.6%) and misrepresentation by means of an excessively long use-by date or due to undeclared or incorrectly declared ingredients resulted in 16 samples (3.2%) being rejected.

No sample was determined to be harmful to human health.

#### **4.1.5 Fats, oils and related products**

Of the 771 samples assessed, 142 (18.4%) were rejected, with the delicatessen products subgroup having a significantly lower rejection rate of 8.4% (20 of 239 samples). The most common grounds for rejection were labelling inadequacies and/or misleading information (149 samples; 19.3%). Two of 84 vegetable fats (2.4%) and one oil (0.3% of 331 samples) were deemed unfit for human consumption due to organoleptic defects and three of 239 delicatessen products (1.3%) due to insufficient hygiene.

No sample was determined to be harmful to human health.

#### **4.1.6 Grain and grain products**

Of 336 samples assessed, 52 (15.5%) were rejected, almost exclusively due to labelling inadequacies and/or misleading information. Three samples (0.9%) were deemed unfit for human consumption due to insect infestation or microbiological contamination.

One sample (0.3%) was determined to be harmful to human health due to insect infestation.

#### **4.1.7 Bread and baked products**

Of 1,023 samples assessed, 150 (14.7%) were rejected. This group also included pasta products, which had a rejection rate of 31.7% (60 of 189 samples). The most common grounds for rejection were labelling inadequacies and/or misleading information. 18 samples (1.8%) were assessed as being unfit for human consumption due to microbial contamination and/or organoleptic defects, predominantly with respect to pastries and bakers' confectionery as well as pasta products.

Two pastry products (0.2%) were determined to be harmful to human health (one sample due to a foreign body, one sample due to bacillus cereus).

#### **4.1.8 Sugar and honey**

Of the 431 samples assessed, 94 (21.8%) were rejected, primarily due to labelling infringements and/or misleading information. Three honey samples were unfit for human consumption due to residues of veterinary medicines.

No sample was determined to be harmful to human health.

#### **4.1.9 Ice cream**

Of the 859 samples assessed, 88 (10.2%) were rejected. The most common grounds for rejection were hygiene inadequacies. Eight samples (0.9%), exclusively from commercial production, were deemed unfit for human consumption due to elevated bacteria levels (six samples; 0.7%) or elevated levels of quaternary ammonium compound (two samples; 0.2%). Labelling infringements or misleading information played practically no role in this product group.

No sample was determined to be harmful to human health. .

#### **4.1.10 Cocoa and sugar confectionery**

Of the 226 samples assessed, 53 (23.5%) were rejected, with the rejection rate for cocoa and cocoa products at 16.4% (19 from 116 samples) and for sugar confectionery at 30.9% (34 from 110 samples). The most common grounds for rejection were labelling infringements and/or misleading information.

Two samples of cocoa products (1.7%) were unfit for human consumption due to organoleptic defects.

No sample was determined to be harmful to human health.

#### **4.1.11 Fruit and vegetables**

Of the 1,392 samples assessed, 190 (13.6%) were rejected, the range lying between 3.5% for the grated/roasted nuts, coconut flakes and salted nuts subgroup (2 from 57 samples) and 23.4% for the kernels and seeds subgroup (11 from 47 samples). The most common grounds for rejection were microbial contamination and/or organoleptic defects, attributable to hygiene inadequacies or incorrect/excessively long storage, resulting in the product's spoilage. 32 samples (2.3%) were unfit for human consumption almost exclusively on these grounds for rejection. Labelling inadequacies and/or misleading information resulted in the rejection of 159 samples (11.4%).

One sample of figs (0.1%) was deemed to be harmful to human health due to their excessive level of ochratoxin A.

The issue of plant protection product residues is presented in a separate brief report under 4.3.1.1 below.

#### **4.1.12 Spices and spice products**

Of the 287 samples assessed, 38 (13.2%) were rejected, mostly due to inadequate labelling and/or misleading information.

Three samples (0.6%) were deemed harmful to human health (one spice due to salmonella, one spice due to aflatoxin and one sauce base due to its gluten content despite being declared gluten free).

#### **4.1.13 Fruit juices, non-alcoholic beverages**

Of the 395 samples assessed, 53 (13.4%) were rejected. Grounds for rejection were primarily inadequate labelling and/or misleading information (51 samples; 12.9%). The composition of five samples (1.3%) did not comply with the relevant regulations. Seven of 235 fruit juices (3.0%) were rejected due to hygiene inadequacies (Table 15, Ground for rejection "other").

No sample was determined to be harmful to human health.

#### **4.1.14 Coffee and tea**

Of the 241 samples assessed, 31 (12.9%) were rejected, with the rejection rate significantly higher for tea (27 of 157 samples; 17.2%) than for coffee (4 of 84 samples; 4.8%). The rejections mostly involved inadequate labelling and/or misleading information. Eight samples of tea (5.1%) were rejected as they contained unapproved novel food ingredients or were classified as pharmaceuticals (Table 15, Ground for rejection "other").

No sample was determined to be harmful to human health.

#### **4.1.15 Alcoholic beverages**

Of the 314 samples assessed, 65 (20.7%) were rejected with the rejection rate significantly lower for the subgroup of miscellaneous alcoholic beverages (5.9%; two of 34 samples). The most common rejections were issued due to inadequate labelling and/or misleading information. One sample (0.3%) was deemed unfit for human consumption due to sensory inadequacies.

No sample was harmful to human health.

The control of wine, wine-based beverages and fruit wine is subject to the Wines Act and not the FSCPA. Consequently, control results for these products are not included in this report.

#### **4.1.16 Potable water and packaged water**

Of the 277 samples assessed, 42 (15.2%) were rejected, with the highest rejection rates being for the subgroup table water, packaged potable water, soda water with 21.6% (8 from 37 samples). The most common ground for rejection was microbial contamination. Six of these samples (2.2%; five samples of ice cubes and one soda water) were deemed unfit for human consumption.

No sample was harmful to human health.

Readers are referred to the summary report under 4.3.1.2 below with regard to potable water.

#### **4.1.17 Additives and flavourings**

This product group is subdivided into vinegar, table salt and additives and flavourings. Of the 158 samples assessed, 45 (28.5%) were rejected, primarily due to inadequate labelling and/or misleading information (44 of 158 samples; 27.8%). The rejection rate for vinegar was 11.1% (seven of 63 samples), for table salt 34.0% (17 of 50 samples) and for additives and flavourings 46.7% (2145 samples). The composition of eight of the 50 table salt samples (16.0%) failed to comply with the provisions with respect to their mineral levels.

No sample was harmful to human health.

#### **4.1.18 Foodstuffs for special target groups**

This product group encompasses baby food and food supplements. Of the 165 baby foods assessed, 29 (17.6 %) were rejected, almost exclusively due to inadequate labelling. Of the main reason was the manufacturer's failure to comply with the provisions of the ClaimsReg and der Nutrition Labelling Directive (NLD).

Of the 237 food supplements assessed, 64 (27.0%) were rejected. The majority of rejections were attributable to inadequate labelling and misleading information. The composition of 12 samples (5.1%) failed to fulfil the legal provisions primarily due to unapproved ingredients. One food supplement (0.4%) was unfit for human consumption (due to an unauthorised quantity of benzylkonium chloride).

No sample was harmful to human health.

#### **4.1.19 Cosmetic products**

Of the 496 samples assessed, 65 (13.1%) were rejected. The most common ground for rejection was misleading information and/or inadequate labelling (48 samples; 9.7%).

One sample (0.1%) was assessed as being harmful to human health due to microbial contamination.

#### **4.1.20 Utility items**

This product group is subdivided into materials with food contact, toys, food production tools and miscellaneous utility items.

Of the 183 food contact materials assessed, 32 (17.5%) were rejected primarily due to inadequate labelling and/or misleading information (22 samples; 12.0%). Seven samples (3.8%) were rejected on the basis of their composition (particularly for the absence of conformity declarations). Ten samples (5.5%) were rejected largely due to inadequate hygiene or as they were unsuitable for their specified use (Table 15, Ground for rejection “other”).

No food contact material was harmful to human health.

Of the 278 toys assessed, 46 (16.5%) were rejected, largely due to inadequate labelling and/or misleading information (39 samples; 14.0%). 12 samples (4.3%) were rejected due to a lack of safety pursuant to the Toy Safety Directive (Table 15, Ground for rejection “other”) and the composition of two toys (0.7%) failed to meet the Plasticiser Regulation due to excessive phthalate levels.

Four toys (1.4%) were assessed as being harmful to human health (three samples due to injury risk and one sample due to microbial contamination).

Of 17 food production tools assessed, all 17 (100%) were rejected due to inadequate hygiene. This product group encompassed relatively few routine samples as the proportion of suspect samples is significantly higher for the tools currently in use.

No food production tool was harmful to human health.

Of the 19 miscellaneous utility items, one sample (5.3%) was rejected due to inadequate hygiene.

No other utility item was assessed as being harmful to human health.

#### **4.1.21 Ready-to-eat food**

Of the 2,775 samples assessed, 262 (9.4%) were rejected. This product group encompassed the subgroups ready-made meals sterilised or frozen and ready-to-eat prepared foods for direct supply.

Of the ready-made meals (387 samples), 54 samples (14.0%) were rejected. The most common grounds for rejection were inadequate labelling and/or misleading information (41 samples; 10.6%). Five samples (1.3%) displayed microbial contamination due to inadequate hygiene and were assessed as being unfit for human consumption.

One ready-made meal was deemed to be harmful to human health due to a foreign object.

Of the prepared foods for direct supply (2,388 samples), 208 samples (8.7%) were rejected. The most common ground for rejection was primarily inadequate hygiene and/or organoleptic defects. As a result, in addition to rejections pursuant to Regulation (EU) No. 852/2004 Hygiene of Foodstuffs or for having deteriorated, 64 assessments (2.7%) were deemed to be unfit for human consumption.

Six prepared foods for direct supply (0.3%) were harmful to human health due to contamination by bacillus cereus.

Readers are referred to the summary report under 4.3.1.6 below regarding horse meat tests.

#### **4.1.22 Eggs and egg products**

Of the 181 samples assessed, 15 (8.3%) were rejected. This product group encompasses the raw eggs subgroup plus the egg products and boiled eggs subgroup.

The rejection rate for raw eggs was 2.7% (3 of 113 samples) and was attributable to inadequate labelling.



In the egg products and boiled eggs subgroup 17.6% (12 of 68 samples) were rejected. All the rejections can be attributed to inadequate labelling of boiled and coloured Easter eggs.

No sample was harmful to human health.

## **4.2 Aspects of protection against misrepresentation**

### **4.2.1 General note on protection against misrepresentation**

This aspect includes not only misleading information with respect to products subject to the FSCPA in accordance with § 5 para 2 FSCPA, but also misrepresentation regarding the composition of products.

### **4.2.2 Misleading information**

Misleading information about food can involve characteristics such as the nature of the product, identity, properties, composition, quantity, durability, origin or provenance and method of production or manufacture. In addition, this includes information regarding the effects or characteristics the food does not have as well as information intended to communicate that a food has special characteristics although all comparable foodstuffs have these same characteristics (“advertising with self-evident information”)

Many of these items of information are not mandatory under the applicable legal provisions, but are voluntary pieces of information.

In determining whether information may be misleading, it is assumed under case law that consumers are circumspect, reasonably well-informed and observant, taking the overall presentation and all available information into account.

In certain cases there are binding regulations with respect to voluntary information such as nutritional and health-related information, protected designations (protected designations of origin and protected geographical information, guaranteed traditional specialties) or for labelling products originating from organic agriculture. As of 2015 provision is being made in Regulation (EU) No. 1169/2011 regarding information for consumers about foodstuffs or further provisions regarding voluntary labelling of origin.

In individual cases, controls require additional information about raw materials or formulations.

#### **4.2.2.1 Rejections due to misleading information in accordance with § 5 para 2 FSCPA for food**

The average rejection rate due to misleading information in accordance with § 5 para 2 FSCPA was 1.8% according to an internal AGES evaluation, constituting an almost unchanged rejection rate in comparison with the preceding years (2012: 1.7%; 2011: 1.8%).

As in the previous year, the additives and flavourings product group was noticeable for the high rejection rate (illegitimate images with respect to the naturalness of the additive steviol glycoside in tabletop sweeteners or misleading information regarding the identity of the sweetening ingredient; the impression was created that it was part of the plant stevia rebaudiana).

In addition, there was a higher rejection rate for beer (false information about the original wort, misleading information regarding origin from a region) and for edible vegetable oils (olive oil that did not belong to the category indicated; advertising with self-evident information).

Rejection rates were also above the average for honey (misleading nomenclature; advertising with self evident information), spices (advertising with self-evident information), spirits (misleading nomenclature) and fruit products (misleading information regarding composition).

#### **4.2.2.2 Priority action food with voluntary information referring to Austria - Monitoring**

In 2013 a monitoring action was conducted to audit the directive published by the Austrian Codex Commission in March 2011 regarding the non-deceptive use of information referring to Austria. 77 samples (encompassing 28 sausage, 15 cured goods, two miscellaneous meat product, 16 cheese and 10 milk samples as well as six miscellaneous milk products) with voluntary information with reference to Austria in their presentation were taken in manufacturing businesses, where the origin of the primary ingredient (meat or milk) was also recorded. The presentation was audited with respect to its deceptiveness with reference to voluntary information referring to Austria.

Of the 77 samples, the presentation of 73 included written information referring to Austria or to a more narrowly defined local area (Federal state, region). 66 samples included pictorial representations and 47 samples (61.0%) used Austrian flags or the colours of the Austrian flag.

The origin of the primary ingredient in 66 samples (88.3%) was Austria, so the voluntary indication of origin in the presentation focused on a product manufactured in Austria from Austrian raw materials, thereby complying with the directives of the Austrian Codex Commission. The origin of the primary ingredient in one sample was Austria and Germany. It was unknown or not determined for eight samples.

The presentation in three samples (sausages) made a local reference to a federal state or region that did not match the origin of the primary ingredient, i.e. meat. A recommendation was made to attach an additional explanation in a prominent position in order to prevent consumers from possibly being misled with respect to the origin of the raw material and to refer to the provisions of Regulation(EU) No. 1169/2011 to be applied in future.

These results form the basis for planning more targeted controls in future.

#### **4.2.3 Aspects of adulteration**

The significance of official fraud controls has been highlighted by the publicity regarding cases with a broad scope (e.g. horsemeat scandal). Food is deemed to be adulterated when value-defining constituents assumed to be present have not been or only insufficiently added or completely or partially removed or it has been compromised through the addition or failure to remove devaluing materials or it has been given the appearance of higher quality through additives or manipulation or its inferiority has been masked or if it has been produced by means of an illegal type of process.

In this context the potential cases range from deviations from the properties specified in the Austrian Alimentary Code without the corresponding declaration all the way to cases of fraud.

##### **4.2.3.1 Rejections for adulterated food**

According to an internal AGES evaluation the average rejection rate for adulteration was 0.4% (2012: 0.5%). As in previous years, the majority of rejections involved meat products (preserved meat, sausages), the composition of which fails to apply with the detailed directives set out in the Austrian Code. Rejections for honey (Overheating - unauthorised process) reflected the trend of many years.

### **4.3 Prioritised issues**

Priority actions (specified in 'auditing and sampling plan') are also undertaken annually within the scope of official controls and extend past routine controls. They are based on the one hand on EU requirements and are often part of pan-European programs. On the other hand, they are defined as the result of national or international discussions and/or knowledge from control results from specific control programs from previous years. In some cases actions are planned spontaneously as a result of a current need for action. The focus is risk-based and centres on possible problem areas.

Table 7: Priority actions

Issue	Code	Brief title	Samples assessed	Samples rejected	Harmful to health	unfit*	EU-specification
Radiation	A-905	Spices for radiation	30	0	0	0	x
	A-906	Instant soups for radiation	20	5	0	0	x
	A-907	Fresh crabs and shellfish for radiation	22	2	0	0	x
Utility items	A-005	Kitchen utensils - Melamine, Formaldehyde	22	14	0	0	
	A-006	Food packaging businesses	23	1	0	0	
	A-038	Paper and cardboard packaging - Photoinitiators	36	0	0	0	
	A-050	Monthly hygiene products - Microbiology	29	0	0	0	
GMO	A-037	Genetically-modified food - Papaya	32	1	0	1	
	A-914	Genetically-modified food - Corn	52	0	0	0	x
	A-915	Genetically-modified food - Rice	104	0	0	0	x
	A-916	Genetically-modified food - Soy	58	0	0	0	x
Baby food	A-012	Infant and follow-on formula- Contaminants, residues, microbiology	54	7	0	0	
	A-023	Baby food in jars - Contaminants, residues	44	10	0	0	
Contaminants	A-008	Grain, products - Ergot alkaloids (Monitoring)	82	(0)	(0)	(0)	x
	A-015	Pumpkin seed oil, Olive oil- Contaminants, residues	60	4	0	0	
	A-039	Bread, cakes, biscuits and pastries - Mycotoxins (Monitoring)	78	(0)	(0)	(0)	x
	A-902	Spinach and lettuce - National nitrate control program	127	5	0	1	x
	A-904	Food - Dioxins, PCB (Monitoring)	22	(0)	(0)	(0)	x
	A-920	Food - Acrylamide (Monitoring)	59	(0)	(0)	(0)	x
	A-921	Food - Furan (Monitoring)	93	(0)	(0)	(0)	x
Cosmetic products	A-001	Cosmetic products with active ingredients - Active pharmaceutical ingredients	47	32	1	0	
	A-003	Linament with essential oils - Allergenic fragrances	54	26	0	0	
	A-016	Baby, children's' cosmetics - Ingredients, contaminants, microbiology	56	11	0	0	x
	A-030	Facial and eyecare products – Hygiene status, ingredients	54	4	0	0	
	A-040	Cosmetic products containing surfactant - 1,4-Dioxan (Monitoring)	57	(2)	(0)	(0)	
	A-049	Eye lash growth products - Active pharmaceutical ingredients (Monitoring)	24	(7)	(0)	(0)	
	A-051	Children's' tattoos – Heavy metals, PAHC, organostannous compounds	12	7	0	0	
Microbiology, Hygiene	A-004	Beer open from hotel breweries - Hygiene status	23	3	0	0	
	A-017	Milk products for schools and kindergartens - Hygiene status	42	1	0	0	
	A-019	Food from stalls - Hygiene status, PAHC	64	11	2	2	
	A-024	Canned tuna (from previously opened containers) - Hygiene status, biogenic amines	99	19	2	7	
	A-032	Ice cubes in ice cube or round ice cube bags - Hygiene status	31	12	0	3	
	A-033	Whipped cream from whipped cream makers - Hygiene status	102	40	0	10	
	A-034	Grilled fish on a stick - Hygiene status, PAHC	19	0	0	0	
	A-041	Food and utility items from take-away pasta and noodle stands - Hygiene status	88	21	0	4	
Food supplements	A-025	Food supplements with particular ostentatious claims - Ingredients, microbiology, labelling	41	19	0	0	
	A-042	Food supplements with the ingredient "hoodia gordonii" – Ingredients	6	6	0	0	
	A-043	Food supplements for special populations - Ingredients, microbiology, labelling	30	6	0	2	
Pesticides	A-026	Freshwater fish - Pesticides, PCB	81	0	0	0	
	A-901	Food – EU pesticide control program	175	1	1	0	x
	A-918	Food - National pesticide control program	770	13	0	2	x
Radioactivity	A-913	Raw milk – Radioactivity (Monitoring)	201	(0)	(0)	(0)	

Issue	Code	Brief title	Samples assessed	Samples rejected	Harmful to health	unfit*	EU-specification
Residues	A-018	Foreign honey - Residues, origin	50	2	0	0	
	A-900	Milk, eggs, honey - Residue control program	745	3	0	2	x
Toys	A-002	Toys in connection with food - Safety, labelling	52	22	0	0	
	A-027	YoYo balls - Safety, labelling	39	11	0	0	
	A-035	Wooden toys - Formaldehyde, safety	52	6	1	1	
Deception	A-009	Food with voluntary information referring to Austria - Labelling (Monitoring)	77	(5)	(0)	(0)	
Potable water	A-010	Potable water in publicly accessible buildings – Installation metals (Monitoring)	171	(6)	(0)	(0)	
	A-011	Potable water from free-standing water dispensers (water coolers) - Hygiene status (Monitoring)	98	(15)	(0)	(0)	
	A-020	Water supply system (10 - ≤ 100 m <sup>3</sup> /d) - Microbiology, chemical parameters	65	13	0	13	
	A-044	Potable water - Pesticide agents, metabolites (Monitoring)	216	(13)	(0)	(0)	
Zoonoses	A-014	Isolates according to § 38 para 1 Z 6 and § 74 FSCPA - Document audit	---				
	A-031	Berries growing near ground level - Noroviruses	64	0	0	0	
	A-801	Unheated, ready-to-eat products from businesses that fall under the retail food hygiene directive - pathogenic germs	105	4	0	0	
	A-802	Fresh, raw chickens (unpacked or packaged in gas permeable foils) - Campylobacter (Monitoring)	111	(0)	(0)	(0)	
Composition	A-007	Fatty baking products, sweet spreads, microwave popcorn - Trans fatty acids, salt	93	0	0	0	
	A-021	Millet seeds - Impurities	21	1	0	0	
	A-022	Ready-made meals , meat products with beef information - Animal species	266	36	0	0	
	A-029	Ready-made meals, sausage products, kebab, meat meals from restaurants - Animal species	68	8	0	0	
	A-048	Special oils - Residues, Contaminants, marketability	50	32	0	3	
Additives, aromas	A-013	Fennel tea - Estragole, methyl eugenol	95	0	0	0	
	A-028	Chewing gum, frying and deep frying fats – Butylated hydroxy-anisole, butylated hydroxytoluene	30	12	0	0	x
Additives, aromas	A-036	Alcohol-free soft drinks - Benzene (Monitoring)	46	(0)	(0)	(0)	
	A-047	Aromas and aroma preparations – Summary analysis, hygiene status (Monitoring)	29	(4)	(0)	(0)	

Figures in brackets are results from monitoring activities in accordance with § 37 FSCPA

\* The category “unfit” encompasses the assessments “unfit for human consumption” (§ 5 para 5 Z 2 FSCPA, Food ), “unfit for the prescribed use” (§ 16 para 1 Z 2 FSCPA, Utility items) and “no guarantee of the prescribed utility” (§ 18 para 1 Z 2 FSCPA, Cosmetics).

### 4.3.1 Presentation of selected prioritised issues

#### 4.3.1.1 Plant protection product residues

Plant protection products and/or the active ingredients they contain must be approved within the meaning of Regulation(EG) No. 1107/2009 dated 21 October 2009 with respect to placing plant protection products on the market. Prior to approval the human toxicological properties, residue behaviour, environmental behaviour and ecotoxicology, efficacy and plant tolerance as well as the physico-chemical properties of a plant protection product are comprehensively assessed (responsibility of the Federal Office of Food Safety).

The use of plant protection products can result in residues on or in foodstuffs of plant or animal origin. The maximum levels of residues are specified in Regulation(EG) No. 396/2005 and harmonised across the EU.

Each year a coordinated EU control program and also a national control program is conducted for fruit, vegetables, grain and food of animal origin. In 2013 apples, miscellaneous food for babies/infants, strawberries, whole cabbages, lettuces, cows milk, peaches/nectarines/hybrids, leeks, rye/oats, pork and tomatoes were tested. The national

control program encompassed pineapples, cherries, lettuces, vegetables, paprika incl. chillies, spinach, grapes, mandarins/clementines, game meat, oilseeds, plums, zucchini, milled products, organic oats and preserved vegetables. As part of these programs the products are analysed extensively for plant protection product residues. Further samples, including baby food/infant formula are also tested within the scope of PAs and during the course of routine sampling.

In 2013 a total of 2,381 samples (excluding potable water) were tested for plant protection product residues. 906 samples (38.1%) exhibited residues above the limit of analytical determination, with 24 samples (1%) being rejected for exceeding the permissible maximum content. This means that 99.0% of the samples were in compliance with requirements for maximum residue values.

In 534 samples (22.4%) more than one substance was detected, with the highest number of multiple residues recorded being 13 substances for four samples (one sample of grapes, two samples of grapeseed oil and one sample of strawberries).

Exceeding the maximum residue content does not automatically constitute a health risk for consumers. As part of the assessment, checks are also undertaken to determine whether there is a health risk associated with consuming the affected food.

Whether products are ultimately deemed to be harmful to human health or unfit for human consumption or whether an infringement of the regulation with respect to maximum plant protection residues levels is punished depends on the level of excess and the average amount of consumption and consumption frequency of the food and/or the food category (exposure assessment). The expert involved makes their determination regarding the sample on the basis of the specific results of the analysis, taking the exposure into account.

In 2013 one cabbage sample (0.04%) was determined to be harmful to human health as it exceeded the maximum residue content of dimethoate (total of dimethoate and omethoate, expressed as dimethoate) with a content of 0.314 mg/kg.

#### **4.3.1.2 Potable water**

The official control of potable water is governed by the multiannual risk based control plan for potable water ([Mehriähriger risikobasierter Kontrollplan Potable water \(MK-TW\) 2011-2015](#)) and its use predominantly implemented in the form of PAs. A total of 955 potable water samples were tested, of which 871 were routine samples and 84 suspect samples. 50 samples (5.2%) were rejected. No sample was harmful to human health and 26 samples (2.7%) were assessed to be unfit for human consumption.

540 samples were assessed during the course of four PAs:

98 potable water samples from water coolers, in which microbial contamination was determined in 13 samples (13.3%) and an extraneous odour and extraneous taste (2.0%) in two samples.

206 samples were taken from a control of current active substances in pesticides and corresponding metabolites from a pipe network of water supply systems with an output water volume of > 100 m<sup>3</sup>/day in areas with intensive agricultural use. Active substances, relevant metabolites or irrelevant metabolites over 0.1 µg/l were detected in 33 samples (16.0%), with the parameters exceeding the value specified in the Potable Water regulation in 13 samples.

During the course of one monitoring action, 171 samples of potable water from publicly accessible buildings were tested for installed metals. The parameter value for nickel was exceeded in six samples (3.5%). An elevated lead content was also detected in nine samples (5.3%). 65 water supply systems with a water volume of 10 – 100 m<sup>3</sup>/day were tested on site, the water being tested chemically and microbiologically. The water from 13 water supply systems (20.0%) was assessed as being unsafe - unfit for human consumption (11 samples due to microbiology, one sample due to trichlormethane and one due to the results on site).

#### 4.3.1.3 Genetically modified organisms

In 2013, 276 samples were tested for genetically modified organisms (GMO) during the course of official controls, including 246 samples of corn, soya, rice and papaya in four PAs. Screening procedures and/or specific tests for single events were used to test not only products produced in Austria, but also imported products.

Two samples (0.7%) of dried papaya had to be rejected owing to the detection of an authorised GMO. Traces of GMO were present in 10 samples (3.6%). Their levels were either below the limit for an obligatory declaration or so minimal that it was impossible to quantify.

#### 4.3.1.4 Toys

Within the framework of the FSPCA, toys must comply with the Austrian Toy Regulation and other legal materials such as the Azodyes Regulation and the Plasticiser Regulation. A total of 388 samples were assessed, of which 373 were routine samples and 15 suspect samples. 74 samples (19.1%) were rejected. The most common grounds for rejection were safety-related and formal labelling inadequacies.

18 samples (4.6%) failed to comply with the Toy Safety Regulation owing to various safety inadequacies. Six samples (1.5%) had to be evaluated as harmful to human health due to a serious health risk. Four toys for children under three years of age (1.0%) were harmful to human health due to the presence of ingestible small parts. One projectile toy (0.3%) was deemed to be harmful to human health due to the risk of hearing loss and a bubble blowing solution due to contamination with *pseudomonas aeruginosa* (0.3 %).

Two samples (0.5%) failed to comply with the Plasticiser Regulation as they contained excessive quantities of phthalates. Two toys (0.5%) were unsuitable for their specified use in accordance with § 16 para 1 Z 2 FSCPA as their colour coating was not saliva and perspiration resistant.

#### 4.3.1.5 Radioactivity

Foodstuffs are routinely tested for radioactivity within the scope of various programs. In this context due to its widespread production, raw milk serves as a general indicator for food contamination with artificial radionuclides and since the nuclear accident in Chernobyl is therefore tested regularly for caesium 137 on the basis of selected raw milk routes. During the course of this program a total of 201 samples were measured in the reporting period. The average level of caesium 137 in the raw milk across Austria was around 0.5 Becquerel/l. This value is around 0.14% of the limit of 370 Becquerel/l and is therefore practically irrelevant in terms of radiation hygiene.

Since the accident at the Fukushima nuclear plant, food from Japan is only permitted to be imported into the EU if it has a declaration from Japanese authorities confirming its safety with respect to radioactivity. In addition to checking these documents, random samples of these imports are tested by the EU for radionuclides caesium 137 and caesium 137 employing a risk-based approach. All direct imports from Japan to Austria must come via the two border control points at Schwechat Airport and Linz Airport and are all controlled without exception (see 4.6 Import inspections for results).

All official fish samples from the Pacific are also tested. A current list with the results can be found on the homepage of the FMH ([Nahrungsmittel aus Japan](#)). Of the 118 samples assessed, two (1.7%) contained traces of caesium 137. As no caesium 134 was detected, the caesium 137 found was not from the Fukushima nuclear reactor accident, but from terrestrial atomic weapons testing.

#### 4.3.1.6 Horse meat

In February 2013 the RASFF reported that in Great Britain ready-made meals had been found to contain horsemeat although the meat had been declared as beef. In response to this, 659 samples were taken in Austria as part of two nationwide PAs, one state action in Carinthia and tests of routine samples as well as samples related to the RASFF reports between February 11 and March 31, 2013. The tests for horsemeat and/or undeclared or falsely declared

animal species were primarily undertaken on ready-made meals, sausages, kebabs and other meat preparations as well as raw meat.

Twelve samples (1.8%) contained horsemeat and were rejected on the grounds of adulteration in accordance with § 5 para 2 FSCPA. Veterinary pharmaceutical products were not detected in any samples with horsemeat. In addition, 39 samples (5.9%) were rejected for misleading information due to other undeclared or falsely declared animal species. 16 samples (2.4%) did not comply with the FL Reg. as the list of ingredients was incomplete with respect to the animal species of the meat used. The highest rejection rate with respect to false declarations of animal species was for kebab meat (12 of 77 samples; 15.6%).

#### 4.3.1.7 Trans fatty acids

Trans fatty acids (TFA) are unsaturated fatty acids with at least one double bond in trans configuration. Natural TFA are formed in the rumen of ruminants as a result of microbial activity and exist up to a level of 6% in milk fat. Artificial TFA are formed during the technological hardening and deodorising of vegetable oils and exert a negative impact on various risk factors for cardiovascular diseases.

In 2008 the content of artificial trans fatty acids was tested in various foodstuffs, with high levels present in donuts in particular. On September 1, 2009 the Trans Fatty Acid Regulation BGBL. II No. 267/2009 came into force, specifying the maximum content of artificial trans fatty acids in foodstuffs. In 2011 and 2013 further priority actions to order compliance with this regulation were undertaken. After a PA in 2008 still found 18 of 30 donuts and one of 57 samples of pastries and puff pastry products with elevated levels of artificial TFA, in 2011 only one of 68 samples of donuts and one of 36 samples of pastries and puff pastry products were rejected. In 2013, the maximum levels were not exceeded in any of the 93 samples.

As shown in Table 8, the average level of artificial trans fatty acids in donuts, pastries and puff pastry products has dropped significantly since the maximum levels came into force in 2009.

**Table 8: TFA content (in g/100 g food) in donuts, pastries, and puff pastry products**

	Donuts	Pastries/Puff pastry products
<b>2008</b>	2.48	0.33
<b>2011</b>	0.09	0.11
<b>2013</b>	0.33	0.22

#### 4.3.1.8 Extended test planning

As part of the testing of routine samples (see 3.3) special issues are addressed by incorporating them as extended test planning for a limited time in order for instance to transmit data for risk assessment to the EFSA. In this context, the health risk from lead and cadmium in fruit juices, beer, bread and biscuits, pasta products, chocolate, potatoes, horseradish and lettuce was rated as minimal. The allergens casein and egg proteins in sausages and meat products as well as the mycotoxins aflatoxin and zearalenone in vegetable oils delivered normal results. The frequent detection of bacillus cereus in ice cream resulted in the inclusion of this germ into the routine scope of this product group.

Arsenic does not constitute a relevant health risk in horseradish, lettuce, potatoes, bread and biscuits. However, the data do show a potential risk from arsenic in rice and provide a valuable contribution to the discussion about a pan-European threshold level for arsenic in rice products.

Tests for PAHC confirmed the minimal level of these substance in cereal flakes, bran, corn products, dry vegetables and dry fruit. The data for PAHC in vegetable oils as well as smoked and cured products underline the necessity of routine testing of these goods.

## 4.4 Residue testing of foods of animal origin

According to the provisions of DIR 96/23/EC live animals (cattle, pigs, poultry), fresh meat originating from cattle, pigs, sheep, goats, poultry, horses, farmed game, wild game and aquaculture products as well as milk, eggs and honey are to be tested for residues of banned substances, veterinary pharmaceutical products or contaminants.

Analyses of these substances are used to control compliance with legal regulations at national and EU level. If prohibited or non-approved substances are detected and/or the limits exceeded, the competent authority in the country (FSA or official veterinarians) must implement measures in accordance with the Residue Control Regulation 2006 (e.g. control agricultural operations, lock down the business, take samples, official notification).

Moreover, the FMH employs numerous measures to improve the responsible use of antibiotics, also to reduce antibiotic resistance.

### 4.4.1 Live animals, meat and aquaculture products

Overall, 8,999 samples were taken as part of the residue control plan.

Residues were detected in 13 samples (0.1%). Substances, the use of which is forbidden in animals used for producing food, were detected such as the antithyroid thiouracil (1), chloramphenicol (2), and the non-steroidal anti-inflammatory products phenylbutazone (1) and flunixin (1).

The prescribed maximum residue levels were exceeded in eight samples: enrofloxacin (1), organic chlorine compounds such as polychlorinated biphenyls – PCB 118, 138, 153 and 180 as well as lindane (1), ochratoxin (1) and lead (5). Residues of substances with anabolic effect, beta-agonists, anthelmintics, tranquilizers, coccidiostats, carbamates and pyrethroids could not be detected. The tests for organic phosphorus compounds and dyes were inconclusive.

### 4.4.2 Milk, eggs and honey

A total of 350 milk samples (cows, sheep and goats milk), 221 egg samples and 174 honey samples were taken.

One sample of raw chicken eggs contained Lindan, a long-forbidden pesticide. Sulfonamides (sulfadimidin and sulfathiazol), the use of which is not permitted for bees, were detected in two honey samples. No residues of pharmacologically active substances or contaminants were detected in any of the milk samples.

## 4.5 Ante-mortem and post mortem inspection

In 2013, 623,272 cattle were slaughtered and tested, with 2,013 carcasses found to be unfit for human consumption (0.3%). 1,004 horses and other equines were slaughtered and tested, with five carcasses found to be unfit for human consumption (0.5%). Of the 5,396,038 slaughtered pigs tested, 9,835 were unfit for human consumption (0.2%) and 44 (0.03%) of the 140,266 sheep. 5,107 goats were slaughtered and tested, with six carcasses (0.1%) unfit for human consumption. 1,004,840 turkeys and 70,550,177 chickens were tested, with 8,961 turkeys (0.9%) and 889,001 chickens (1.3%) unfit for human consumption.

The meat inspections in wild game processing businesses are performed by official veterinarians. Of the 145,230 game items, 1,093 (0.8%) were found to be unfit for human consumption. The initial examination is carried out by 27,427 specially trained hunters.

All 5,396,038 slaughtered pigs were also examined for trichinae, with no positive case being detected, nor for the horses and equidae.



## 4.6 Import inspections

### 4.6.1 Non-animal food

Samples were taken from 97 of 1052 consignments of non-animal food from non-EU countries.

Of the 1052 consignments of non-animal food from non-EU countries, 97 were sampled. One consignment of hazelnuts and three consignments of pistachios from Turkey did not comply with the aflatoxin level requirements and two consignments of okra from India did not fulfil the pesticide level requirements. These six consignments were not transportable and/or were rejected. Table 9 shows the imports, their test results and the legal basis in summary form.

**With Table 9: Import inspections of non-animal food**

Country of origin	Product	Import quantity (kg)	No. of shipments	No. of shipments sampled	No. of non-compliant shipments	Test parameter
Turkey <sup>1</sup>	Hazelnuts in shell or shelled	1,472,254	88	8	1	Aflatoxin
Turkey <sup>1</sup>	Cut or chopped hazelnuts	83,200	4	0	0	Aflatoxin
Turkey <sup>1</sup>	Dried figs	1,213,535	86	15	0	Aflatoxin
Turkey <sup>1</sup>	Pistachios	9,760	23	13	3	Aflatoxin
Turkey <sup>1</sup>	Hazelnuts, pistachios, figs, prepared or preserved	4,956,546	401	29	0	Aflatoxin
Turkey <sup>1</sup>	Flour, semolina, hazelnut powder, figs, pistachios	818,000	58	4	0	Aflatoxin
Turkey <sup>1</sup>	Hazelnut paste, pistachio paste, fig paste	3,230,170	178	7	0	Aflatoxin
Turkey <sup>1</sup>	Nut or dried fruit mixture with figs, hazelnuts and pistachios	743	2	1	0	Aflatoxin
USA <sup>1</sup>	Almonds in shell or shelled	480	1	0	0	Aflatoxin
Egypt <sup>2</sup>	Strawberries	22,315	21	1	0	Pesticides
Thailand <sup>2</sup>	Paprika	3,468	40	4	0	Pesticides
Thailand <sup>2</sup>	Eggplants	128	7	1	0	Pesticides
Thailand <sup>2</sup>	Brassica vegetables	1	1	0	0	Pesticides
Thailand <sup>2</sup>	Basil	98	6	0	0	Pesticides, Salmonella
Thailand <sup>2</sup>	Coriander leaves	74	8	0	0	Pesticides, Salmonella
India <sup>2</sup>	Mace	5,000	4	1	0	Aflatoxin
India <sup>2</sup>	Nutmeg	5,000	4	1	0	Aflatoxin
China <sup>2</sup>	Dried noodles	18,986	1	1	0	Aluminium
China <sup>2</sup>	Tea	850	1	1	0	Aflatoxin
Kenya <sup>2</sup>	Beans	3,968	6	0	0	Pesticides
China <sup>3</sup>	Chinese vegetable, soya and soy products	151,502	10	2	0	Melamine

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Country of origin	Product	Import quantity (kg)	No. of shipments	No. of shipments sampled	No. of non-compliant shipments	Test parameter
Ukraine <sup>5</sup>	Sunflower oil	1,455,688	78	3	0	Mineral oil
India <sup>8</sup>	Okra	8,770	24	5	2	Pesticides

- 1 Control in accordance with REG (EU) No. 1152/2009
- 2 Control in accordance with REG (EU) No. 669/2009
- 3 Control in accordance with REG (EU) No. 1135/2009
- 4 Control in accordance with resolution of the Commission 2011/884/EU (2013 no imports)
- 5 Control in accordance with REG (EU) No. 1151/2009
- 6 Control in accordance with REG (EU) No. 258/2010 (2013 no imports)
- 7 Control in accordance with decision of the Commission 2008/47 (2013 no imports)
- 8 Control in accordance with REG (EU) No. 91/2013 in force as of 18.2.2013

#### Inspection of consignments from Japan for radioactivity

In the reporting year, 48 consignments of food from Japan were controlled at Austrian border control points. They were predominantly small consignments, imported by air. 35 consignments were destined for Austria, with 13 consignments going to Slovakia. The total weight of the imported goods was 20,309 kg. 35 consignments were sampled. No elevated radioactivity was detected in any consignment.

#### Control of plastic kitchen utensils from China

Six consignments of plastic kitchen utensils from China were tested in accordance with Regulation (EU) No. 284/2011 for polyamide and melamine. No consignment had an elevated polyamide or melamine content.

#### Organic food inspections

669 consignments of organic food were inspected upon import from non-EU countries with respect to their conformity. All consignments conformed.

**Table 10: Import inspections of organic food**

Number of consignments	Type of consignment	Quantity (kg)
166	Fruit	2,585,409
50	Vegetables	902,391
212	Seeds, nuts, grain	3,365,771
241	various other foods	1,558,219

#### 4.6.2 Foodstuffs of animal origin

Foodstuffs of animal origin must be subject to controls at the first EU border. 203 consignments of foodstuffs of animal origin from non-EU countries were controlled at Austrian border control stations, with 12 consignments rejected due inadequate documentation.

The majority of cases of imported milk and milk products were kosher products from Israel (27 of 33 consignments).

**Table 11: Import inspections of food of animal origin from non-EU countries**

Product	No. of consignments	Authorised for import into EU	Authorised for import to EU customs warehouse	No. of non-compliant consignments	No. of consignments sampled
Meat and meat products	14	6	3	5	1
Fishery products	94	93	1	0	6
Animal casings	26	26	0	0	3
Poultry meat and poultry meat products	14	10	2	2	1
Milk and milk products	33	29	0	4	1
Egg products	2	2	0	0	0
Honey	19	18	0	1	1
Gelatine/miscellaneous foods	1	1	0	0	0
Total	203	185	6	12	13

13 consignments of food of animal origin were sampled. Ten samples were taken on the basis of the sampling plan. Three samples were taken as a result of the pan-EU system of reinforced checks. This system is activated when non-EU conforming results are detected in random samples from a certain holding of origin in a non-EU country. The results of all samples were satisfactory.

## 4.7 Suspect samples

In addition to planned sampling (routine samples, priority actions and producer samples), some of the control activities are directed at following up evidence of foods that fail to conform to legislation and/or other goods subject to the FSCPA in relation to specific situations. The collection of suspect samples can be triggered inter alia by observations made by supervisory bodies, consumer complaints, results of routine testing or information from the EU-spanning rapid warning system.

Of the 5,195 suspect samples, 1,500 (28.9%) were rejected, significantly more than for routine samples (12.0%), providing an indication of the efficiency of suspicion-based sampling. The proportion of samples harmful to human health in this context is 1.4% (in contrast to 0.2% for routine samples).

Detailed data subdivided according to product groups and grounds for rejection can be found in the Annex (Table 16).

## 4.8 Audits

In 2013, the state FSAs undertook 46, 214 audits in 35,487 businesses. The state veterinary authorities undertook 23,977 business inspections in meat businesses at 4,005 premises and 3,117 business inspections in 3,024 milk production businesses. That resulted in a total of 73,308 audits in 42,516 businesses.

### 4.8.1 Results in general

In accordance with the risk based approach, businesses are audited at differing frequencies. Consequently, businesses in the highest risk category 9 are controlled at least once annually with (100%) and businesses in the risk categories 3, 2 and 1 are controlled at a rate of 10%. If there is the suspicion of an inadequacy in a business, controls and/or additional controls are definitely a priority.

Of the 35,487 businesses controlled by the FSA, 3,384 (9.5%) were found to have infringed the legal food product provisions. There were 214 cases of hygiene violations relating to HACCP and training and 4,308 cases of general hygiene violations.

**Table 12: Violations; Extract from Table 17**

Year	Businesses inspected	Hygiene (HACCP, training)	Hygiene in general
2011	34,704	340	5,381
2012	34,151	230	4,323
2013	35,487	214	4,308

The results show the welcome tendency that the number of infringing businesses has fallen over the last three years. There has also been a positive trend in the overall average of businesses in terms of operational self-monitoring and staff training.

The results for "General hygiene" underlines the significance of hygiene inspections during the course of audits.

#### **4.8.2 Milk production businesses**

3,117 business audits were conducted at 3,024 milk production businesses. Delivery bans were issued to 317 businesses (10.5%) due to excessive germ and somatic cell counts and/or the detection of inhibitors.

#### **4.8.3 Meat businesses**

In addition to controlling individual animals during ante-mortem or post-mortem inspections, compliance with hygiene provisions and provisions regarding self-monitoring in the approved meat producing and processing businesses is also controlled. Official veterinarians conduct the controls.

23,977 business controls were carried out. 6,720 controls (28.0%) resulted in rejections. In 3,102 cases there was inadequate hygiene, in 854 cases structural inadequacies resulted in official measures, in 1,468 cases inadequate documentation was established and in 1,296 cases there were other inadequacies (e.g. regarding training, pest control monitoring etc.).

### **4.9 Rapid warning systems and public notification**

#### **4.9.1 RASFF**

This system serves to communicate relevant food and feed product safety information between EU authorities quickly. When a member state has information regarding the existence of a serious immediate or indirect risk for human health emanating from food or animal feed products, this information is reported immediately to the European Commission (Rapid Alert System for Food and Feed (RASFF)) (Exception: event of purely local significance). There are special forms for these reports. The EC forwards the report to the member states via an Internet-based system. This means that every country is able to undertake measures in the quickest possible way. The general administrator of the system is DG SANCO. The statutory basis can be found in Article 50 of Regulation 178/2002 ("General Food Law Regulation").

AGES houses the Austrian contact point for the administrative processing of RASFF reports (RASFF Salzburg liaison centre). It is here that all reports are recorded, evaluated and forwarded to the relevant authority or authorities. The manner in which individual cases are processed depends upon whether the goods involved were actually or possibly delivered to Austria or whether any connection to Austria can be ruled out.

As reports are forwarded to the authorities action can be taken quickly. The relevant federal state FSA visits the business named in the report immediately and initiates measures subject to the type of risk. For instance, it can take samples, prohibit any further distribution of the goods and establish whether these have been delivered to other Austrian or member states. The FSAs of the Austrian states involved are informed immediately in the event of delivery to any of them.

If products have been delivered to other member states they receive the requisite data via the RASFF (consignee companies, quantities supplied) in order to take action.

If a product sample is taken in Austria and rejected by an assessor, the RASFF contact centre in Salzburg is responsible for collecting all the requisite information. If it becomes apparent that such a product may involve another country, an RASFF notification is created and then forwarded to the affected countries via Brussels.

#### **4.9.2 RAPEX**

The Rapid Exchange of Information System is a EU rapid warning system of protecting consumers efficiently with respect to general product safety. RAPEX was developed on the basis of DIR 95/2001 on general product safety. The relevant ministry for product safety in Austria and consequently also the contact for RAPEX notifications is the Federal Ministry for Labour, Social Issues and Consumer Protection (“BMASK”). Notifications for unsafe toys and cosmetics are also exchanged via RAPEX, with the FSAs responsible for ensuring toy and cosmetic safety governed by the FSCPA. The support centre for administrative processing of toy and cosmetics notifications can be found within the AGES (RAPEX Salzburg support centre). As with the RASFF notifications, it is here that notifications are collected, evaluated and forwarded to the relevant authority/authorities (further procedure the same as for RASFF reports - see above).

#### **4.9.3 Notifications via the EU rapid warning system**

In 2013 Austria received 780 RASFF notifications. Of these, 396 were sent to the relevant FSAs. An unambiguous Austrian involvement was already evident for 151 notifications at the time the notifications were received.

Of the 660 RAPEX notifications, 536 were sent to the relevant FSAs. An unambiguous Austrian involvement was already evident for 24 notifications at the time the notifications were received.

The Austrian FSAs reported 126 goods to the contact centre. Of these, 24 cases were forwarded to the relevant RASFF or RAPEX office in the EC. Overall 100 were assessed as being harmful to human health (91 food, 1 food contact material, 2 cosmetics, 6 toys), of which 14 were forwarded to the relevant offices at the EC. Furthermore, Austria forwarded 10 additional notifications (assessed as safe to human health) to the EC. These primarily involved aflatoxin in nuts.

The remaining cases only involved Austria, many of which were local events.

#### **4.9.4 Public notification**

The Federal Minister for Health must inform the public if there is a justified suspicion that goods are harmful to human health on the grounds of the test results and report from the agency or a state testing authority or a risk evaluation undertaken by the agency, based on an RASFF notification, with a significant population group being endangered as a result (common threat). Any measures undertaken by businesses must be taken into account.

The same applies if on the basis of a report of an outbreak of a food-based illness there is a justified suspicion that one or more specific foodstuffs are endangering humans.

In 2013, there were 41 public notifications. Products harmful to human health were involved in 33 cases. Overall notices were put up in businesses in 36 cases. In 19 cases a dispatch was sent via the Austrian Press Agency original text service (APA-OTS), a publication on the AGES homepage and/or via the AGES newsletter.

(Register at: [AGES Newsletter Abo](#)).

## 5 Annex

### The following tables are included:

Table 13:	Total samples
Table 14:	Scheduled samples
Table 15:	Routine samples
Table 16:	Suspect samples
Table 17:	Audits according to type of business
Table 18:	Results for meat businesses
Table 19:	Audits of milk production businesses
Table 20:	Slaughterhouses inspected

### Notes on the tables

The “Total samples” table includes all the results from the routine samples and the suspect samples. The “Scheduled samples” table includes all the results of the priority actions, the routine samples and the samples collected during the course of audits (producer samples). The “Routine samples” table lists all results discussed in Chapter 4.1 (control results from routine samples). The “Suspect samples” contains only the information regarding suspect samples.

The rejection category “Harmful to human health” encompasses foodstuffs harmful to human health in accordance with § 5 para 5 Z 1 FSCPA, utility items harmful to human health in accordance with § 16 para 1 Z 1 FSCPA and cosmetics harmful to human health in accordance with § 18 para 1 Z 1 FSCPA.

The rejection category “Unfit” encompasses foodstuffs that are unfit for human consumption in accordance with § 5 para 5 Z 2 FSCPA and cosmetics that cannot be used in accordance with their prescribed application (§ 18 para 1 Z 2 FSCPA).

The rejection category “Composition” encompasses rejections on the basis of regulations governing the composition of food, cosmetics and utility items as well as fraudulence in accordance with § 5 para 5 Z 3 FSCPA.

The rejection category “Misleading information” includes not only rejections in accordance with § 5 para 2 and 3 FSCPA but also rejections under various labelling regulations.

The rejection category “Other” encompasses rejections according to various regulation such as the Hygiene Regulation, Potable Water Regulation, Toy Safety Regulation, a regulation covering novel foodstuffs as well as “Devaluation” in accordance with § 5 para 5 Z 4 FSCPA and rejections of utility items in accordance with § 16 para 1 Z 2 and 3 FSCPA.

Each rejected sample and each business with infringements was counted only once for calculating the columns “Samples rejected” and “Businesses with infringements”, even if a sample was rejected for multiple reasons or a business infringed multiple times. Consequently, these figures do not correspond with the total grounds for rejection or infringements as these represent the individual rejections or infringements per category, therefore sometimes including multiple rejections.

Table 13: Total samples

Product group	Product	Samples as-sessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	other			
01 01	Raw meat fresh or frozen	741	1	61	1	16	29	31	126	43	3	91	36	17.0
01 02	Raw meat chopped, unseasoned	557	1	36	23	19	10	33	105	42	3	31	7	18.9
01 03	Meat preparations	757	0	37	7	17	41	24	111	41	1	107	28	14.7
01 04	Cured and smoked meat	561	5	33	18	30	24	11	111	21	6	41	12	19.8
01 05	Sausages	2,000	14	88	58	96	120	45	334	76	10	168	53	16.7
01 06	Preserved meat	86	0	0	12	3	11	3	22	0	2	30	7	25.6
01 07	Soups with/or made from meat, meat extracts and soups made from this	74	0	0	0	3	5	0	8	0	0	8	0	10.8
01 08	Natural casings	5	0	0	0	0	0	0	0	0	0	1	0	0.0
01 09	Game fresh or frozen	110	1	8	0	5	1	6	19	10	1	27	5	17.3
01 10	Game products	106	4	0	2	5	26	1	35	2	1	9	3	33.0
02 01	Saltwater fish fresh or frozen	334	4	22	0	4	6	10	38	18	1	262	29	11.4
02 02	Saltwater fish products	326	3	15	0	7	5	21	43	18	1	250	36	13.2
02 03	Freshwater fish fresh or frozen	191	0	1	0	3	2	4	9	2	1	83	3	4.7
02 04	Freshwater fish products	129	0	1	0	9	6	4	17	1	1	37	3	13.2
02 05	Shellfish, crustacean, mollusc products	185	1	11	0	7	8	9	29	10	1	154	21	15.7
02 06	Miscellaneous animals and products made from them	0	0	0	0	0	0	0	0	0	0	0	0	
02 07	Preserved food from the entire product group	156	0	4	1	5	5	4	15	2	1	135	13	9.6
03 01	Milk	1,053	1	7	0	2	2	8	18	8	2	6	0	1.7
03 02	Dairy products (excluding cheese and butter)	794	0	26	0	11	21	64	105	55	0	87	11	13.2
03 03	Cheese	1,161	4	58	2	33	32	31	139	50	3	258	36	12.0
03 04	Butter and concentrated butter	139	0	4	0	2	2	3	11	5	1	24	5	7.9
04 01	Poultry meat fresh, frozen	633	0	53	1	9	15	19	79	40	4	146	35	12.5
04 02	Poultry meat preparations	298	0	27	0	11	7	13	49	34	0	53	10	16.4
04 03	Sausages and cured products from poultry meat	157	2	3	10	17	8	9	39	4	2	52	17	24.8
04 04	Preserved poultry meat	24	0	0	3	0	1	0	3	0	0	9	3	12.5
04 05	Soups with/from poultry meat, poultry meat extracts and soups made from these	16	0	0	0	1	1	0	2	0	0	4	1	12.5
05 01	Vegetable fats, margarine	94	0	2	3	22	9	10	23	0	0	34	11	24.5
05 02	Vegetable oils	434	3	15	3	143	55	15	140	1	10	153	38	32.3
05 03	Mayonnaise and related products	80	0	1	1	3	14	2	17	0	1	19	2	21.3
05 04	Delicatessen products	336	0	9	0	10	26	8	40	10	0	37	5	11.9



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Product group	Product	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Microbiolog.	other			
05 05	Marinades, dressings, emulsified sauces without egg	118	0	2	1	5	10	2	15	0	0	42	7	12.7
06 01	Grain	183	0	5	1	16	11	0	22	0	3	82	11	12.0
06 02	Grain products	517	1	19	3	33	30	3	69	5	3	262	23	13.3
06 03	Starch and starch products	14	0	3	0	4	0	0	5	0	0	8	4	35.7
06 04	Custard powder	31	0	0	1	2	1	0	2	0	0	12	2	6.5
06 05	Muesli, muesli bars	97	0	0	0	11	5	1	15	0	0	52	7	15.5
07 01	Bread, pastries and biscuits	515	7	16	1	17	28	4	69	4	8	61	9	13.4
07 02	Fine bakery products – Products baked by confectioner	751	5	21	2	28	47	9	94	18	7	85	17	12.5
07 03	Pasta products	302	0	19	0	36	65	20	95	21	1	101	19	31.5
07 04	Leavening agents	7	0	0	0	0	2	1	3	0	0	1	1	42.9
07 05	Fine bakery products - Crackers, nibbles, salty baked snacks	69	0	5	0	4	2	0	8	0	0	34	5	11.6
07 06	Fine bakery products – Long-life bakery products	75	0	0	1	3	7	0	9	0	0	47	6	12.0
07 07	Preformed dough, dough and baking mixtures	136	0	5	0	4	4	3	13	4	1	34	6	9.6
08 01	Sugar and types of sugar	89	1	4	3	17	9	8	28	0	2	30	12	31.5
08 02	Honey	478	0	4	15	48	50	27	92	0	7	116	11	19.2
09 01	Ice cream from industrial production	65	0	4	0	2	0	2	7	4	0	39	2	10.8
09 02	Ice cream from commercial production	972	0	12	0	0	3	89	101	42	5	14	3	10.4
10 01	Cocoa and cocoa products	204	0	7	0	17	14	5	33	0	1	78	10	16.2
10 02	Confectionery	214	0	2	1	31	44	17	68	0	1	143	56	31.8
11 01	Vegetables fresh/frozen; potatoes, pulses	1,038	1	62	10	15	17	5	102	15	16	537	59	9.8
11 02	Vegetable, potato, pulse- products	475	0	27	3	30	39	9	89	16	5	214	54	18.7
11 03	Fruit fresh or frozen	857	1	29	4	10	18	12	64	5	6	755	49	7.5
11 04	Fruit products	408	2	14	5	38	57	3	93	8	1	218	48	22.8
11 05	Mushrooms	107	0	9	0	0	3	3	14	4	1	77	9	13.1
11 06	Mushroom products	86	1	2	0	2	5	2	9	2	2	66	6	10.5
11 07	Soups (without meat or poultry meat)	77	0	0	0	10	4	0	10	0	0	42	7	13.0
11 08	Nuts, unshelled peanuts, ...	150	0	12	0	2	12	0	23	1	1	116	16	15.3
11 09	Grated/roasted nuts, coconut flakes, salted nuts	90	0	6	0	1	0	2	9	6	0	77	4	10.0
11 10	Kernels and seeds	130	0	6	2	8	6	1	20	0	1	80	9	15.4
12 01	Spices, spice extracts, spice sauces	337	3	18	3	16	28	30	77	3	10	201	49	22.8
12 02	Culinary mustard	79	0	1	1	4	5	0	9	0	0	12	1	11.4
12 03	Base and dry ready-made products, stocks	67	1	1	0	2	1	1	6	0	1	9	2	9.0
13 01	Fruit juices, fruit syrups, fruit concentrates	353	0	1	2	23	27	14	51	2	1	61	12	14.4

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Product group	Product	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Microbiolog.	other			
13 02	Non-alcoholic soft drinks	359	1	1	4	24	27	8	44	4	1	98	24	12.3
14 01	Coffee, coffee substitute; products from these	142	0	1	0	2	7	0	9	0	0	65	3	6.3
14 02	Tea, tea-like products; products from these	295	0	1	0	29	20	9	41	0	0	102	17	13.9
15 01	Beer	211	0	3	1	16	21	13	36	1	3	24	8	17.1
15 02	Product group not yet specified													
15 03	Spirits	265	0	4	5	66	25	0	67	0	3	48	3	25.3
15 04	Misc. alcoholic beverages with over 1.2 Vol.% and under 15 Vol.% alcohol	43	1	0	2	4	7	0	8	0	2	26	3	18.6
16 01	Natural mineral water, spring water	129	0	4	2	7	3	14	25	1	4	17	4	19.4
16 02	Table water, soda water, package potable water	109	0	2	1	1	1	9	11	2	1	4	0	10.1
16 03	Ice cubes	220	0	22	0	0	0	34	55	35	1	4	1	25.0
16 04	Potable water	955	0	26	0	0	0	26	50	39	11	3	1	5.2
17 01	Vinegar	81	0	1	2	3	8	0	11	0	1	35	7	13.6
17 02	Table salt	57	0	0	13	16	4	9	21	0	0	23	10	36.8
17 03	Additives and flavourings	67	0	0	0	19	4	11	21	0	0	45	5	31.3
18 01	Baby food products	323	1	2	4	70	12	1	60	0	2	193	38	18.6
18 02	Food supplements	397	0	4	29	146	47	20	140	0	54	268	86	35.3
19 01	Cosmetic products	873	2	1	21	96	1	95	170	2	0	679	108	19.5
20 01	Materials with food contact (excluding 20 03)	441	3	2	32	75	1	74	128	4	6	318	98	29.0
20 02	Toys	388	6	0	2	76	8	25	74	1	0	375	67	19.1
20 03	Food production equipment	239	5	6	0	0	0	181	134	40	3	105	76	56.1
20 04	Miscellaneous utility items	103	0	0	1	7	0	24	21	1	1	73	5	20.4
21	Product group not yet specified													
22 01	Ready-made meals sterilised or frozen	699	3	19	1	38	35	23	95	26	0	223	28	13.6
22 02	Preprepared ready-to-eat meals for direct delivery	3.757	27	192	1	25	32	150	374	240	20	260	38	10.0
23 01	Raw eggs	410	1	4	1	6	3	4	16	1	2	10	2	3.9
23 02	Egg products, boiled eggs	142	0	4	0	4	17	1	22	2	0	31	4	15.5
<b>Total</b>		<b>31,333</b>	<b>117</b>	<b>1,137</b>	<b>326</b>	<b>1,662</b>	<b>1,329</b>	<b>1,392</b>	<b>4,644</b>	<b>1,052</b>	<b>255</b>	<b>9,051</b>	<b>1,602</b>	<b>14.8</b>

Table 14: Scheduled samples

Product group	Products	Samples as-sessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	other			
01 01	Raw meat fresh or frozen	539	0	15	0	8	9	19	49	22	1	39	10	9.1
01 02	Raw meat chopped, unseasoned	438	0	11	16	11	8	20	59	21	0	19	1	13.5
01 03	Meat preparations	559	0	20	7	13	36	14	81	21	0	68	19	14.5
01 04	Cured and smoked meat	428	5	10	13	16	18	8	61	7	3	25	5	14.3
01 05	Sausages	1.647	6	25	58	68	98	23	222	22	6	117	33	13.5
01 06	Preserved meat	79	0	0	12	2	9	3	20	0	2	29	6	25.3
01 07	Soups with/or made from meat, meat extracts and soups made from this	72	0	0	0	3	5	0	8	0	0	7	0	11.1
01 08	Natural casings	4	0	0	0	0	0	0	0	0	0	1	0	0.0
01 09	Game fresh or frozen	106	1	6	0	5	1	6	17	9	1	26	4	16.0
01 10	Game products	99	3	0	2	4	25	0	33	1	1	9	3	33.3
02 01	Saltwater fish fresh or frozen	245	0	10	0	2	3	6	18	10	0	202	14	7.3
02 02	Saltwater fish products	278	1	12	0	7	3	17	34	12	0	220	28	12.2
02 03	Freshwater fish fresh or frozen	176	0	0	0	3	2	3	7	2	0	77	2	4.0
02 04	Freshwater fish products	122	0	1	0	8	5	2	14	0	1	33	2	11.5
02 05	Shellfish, crustacean, mollusc products	138	0	4	0	7	8	6	18	5	1	121	14	13.0
02 06	Miscellaneous animals and products made from them	0	0	0	0	0	0	0	0	0	0	0	0	
02 07	Preserved food from the entire product group	145	0	3	1	4	5	4	13	2	0	123	11	9.0
03 01	Milk	1.023	0	0	0	2	1	6	9	5	0	6	0	0.9
03 02	Dairy products (excluding cheese and butter)	714	0	20	0	9	11	60	87	49	0	65	4	12.2
03 03	Cheese	838	1	14	1	17	17	18	60	15	2	172	10	7.2
03 04	Butter and concentrated butter	123	0	2	0	0	1	3	6	4	0	19	1	4.9
04 01	Poultry meat fresh, frozen	503	0	17	1	5	6	11	33	19	0	98	13	6.6
04 02	Poultry meat preparations	208	0	16	0	6	3	8	29	22	0	25	1	13.9
04 03	Sausages and cured products from poultry meat	134	0	0	9	11	7	3	23	0	0	41	6	17.2
04 04	Preserved poultry meat	24	0	0	3	0	1	0	3	0	0	9	3	12.5
04 05	Soups with/from poultry meat, poultry meat extracts and soups made from these	15	0	0	0	1	1	0	2	0	0	4	1	13.3
05 01	Vegetable fats, margarine	88	0	2	3	22	9	10	23	0	0	32	11	26.1
05 02	Vegetable oils	376	0	6	3	136	51	13	124	0	6	126	29	33.0
05 03	Mayonnaise and related products	65	0	0	1	3	11	1	12	0	0	17	2	18.5
05 04	Delicatessen products	274	0	3	0	3	15	5	20	4	0	25	2	7.3

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Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	other			
05 05	Marinades, dressings, emulsified sauces without egg	86	0	0	1	5	9	2	13	0	0	36	7	15.1
06 01	Grain	170	0	2	1	11	6	0	14	0	1	72	5	8.2
06 02	Grain products	481	1	2	3	33	28	0	52	1	1	247	16	10.8
06 03	Starch and starch products	11	0	0	0	4	0	0	2	0	0	5	1	18.2
06 04	Custard powder	30	0	0	1	2	1	0	2	0	0	12	2	6.7
06 05	Muesli, muesli bars	93	0	0	0	11	5	1	15	0	0	52	7	16.1
07 01	Bread, pastries and biscuits	408	0	1	1	12	14	1	26	0	0	45	4	6.4
07 02	Fine bakery products – Products baked by confectioner	652	2	9	2	25	36	9	67	12	3	76	14	10.3
07 03	Pasta products	267	0	13	0	36	65	15	85	13	0	91	17	31.8
07 04	Leavening agents	4	0	0	0	0	1	0	1	0	0	0	0	25.0
07 05	Fine bakery products - Crackers, nibbles, salty baked snacks	65	0	3	0	4	2	0	6	0	0	32	3	9.2
07 06	Fine bakery products – Long-life bakery products	71	0	0	1	3	5	0	7	0	0	47	6	9.9
07 07	Preformed dough, dough and baking mixtures	107	0	2	0	3	2	1	6	3	0	21	2	5.6
08 01	Sugar and types of sugar	69	0	0	3	17	7	8	21	0	0	28	11	30.4
08 02	Honey	455	0	3	12	46	50	27	88	0	4	113	10	19.3
09 01	Ice cream from industrial production	48	0	2	0	2	0	1	4	2	0	33	2	8.3
09 02	Ice cream from commercial production	926	0	12	0	0	3	82	94	40	5	14	3	10.2
10 01	Cocoa and cocoa products	181	0	4	0	16	13	5	28	0	0	70	10	15.5
10 02	Confectionery	181	0	0	1	26	30	15	51	0	0	122	42	28.2
11 01	Vegetables fresh/frozen; potatoes, pulses	861	1	13	10	12	14	2	50	1	11	459	27	5.8
11 02	Vegetable, potato, pulse- products	368	0	6	3	25	29	4	52	4	3	168	34	14.1
11 03	Fruit fresh or frozen	764	0	19	4	8	14	5	45	0	4	679	37	5.9
11 04	Fruit products	328	1	3	4	29	43	3	64	1	1	174	31	19.5
11 05	Mushrooms	94	0	4	0	0	3	2	8	2	1	74	7	8.5
11 06	Mushroom products	73	0	0	0	2	5	2	6	0	1	55	3	8.2
11 07	Soups (without meat or poultry meat)	69	0	0	0	8	3	0	8	0	0	38	6	11.6
11 08	Nuts, unshelled peanuts, ...	125	0	6	0	1	8	0	14	1	1	95	11	11.2
11 09	Grated/roasted nuts, coconut flakes, salted nuts	85	0	5	0	1	0	1	7	6	0	75	4	8.2
11 10	Kernels and seeds	112	0	1	2	7	5	1	13	0	0	68	6	11.6
12 01	Spices, spice extracts, spice sauces	263	2	1	3	13	22	7	41	2	0	151	25	15.6
12 02	Culinary mustard	73	0	0	1	4	3	0	6	0	0	12	1	8.2
12 03	Base and dry ready-made products, stocks	62	1	0	0	2	0	1	4	0	1	9	2	6.5
13 01	Fruit juices, fruit syrups, fruit concentrates	321	0	1	2	18	20	7	40	2	1	59	11	12.5

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Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Microbiolog.	other			
13 02	Non-alcoholic soft drinks	307	0	0	4	22	22	0	32	0	1	88	20	10.4
14 01	Coffee, coffee substitute; products from these	133	0	0	0	2	7	0	8	0	0	58	2	6.0
14 02	Tea, tea-like products; products from these	273	0	0	0	19	15	8	30	0	0	95	12	11.0
15 01	Beer	200	0	0	1	14	18	9	30	1	0	22	7	15.0
15 02	Product group not yet specified													
15 03	Spirits	246	0	1	5	60	23	0	61	0	1	48	3	24.8
15 04	Misc. alcoholic beverages with over 1.2 Vol.% and under 15 Vol.% alcohol	41	0	0	2	4	7	0	7	0	1	23	2	17.1
16 01	Natural mineral water, spring water	84	0	1	2	5	3	1	8	1	0	14	3	9.5
16 02	Table water, soda water, package potable water	105	0	2	1	1	1	9	11	2	1	4	0	10.5
16 03	Ice cubes	202	0	20	0	0	0	27	47	32	1	3	0	23.3
16 04	Potable water	871	0	18	0	0	0	25	41	32	11	1	0	4.7
17 01	Vinegar	78	0	1	1	3	7	0	10	0	1	32	6	12.8
17 02	Table salt	50	0	0	13	13	3	6	18	0	0	21	9	36.0
17 03	Additives and flavourings	65	0	0	0	19	4	11	21	0	0	42	5	32.3
18 01	Baby food products	310	0	1	4	65	10	0	52	0	1	186	33	16.8
18 02	Food supplements	340	0	3	23	103	36	14	105	0	41	224	57	30.9
19 01	Cosmetic products	822	2	0	21	92	1	77	153	1	0	629	98	18.6
20 01	Materials with food contact (excluding 20 03)	333	3	0	18	47	1	13	62	1	3	254	56	18.6
20 02	Toys	373	5	0	2	72	8	24	71	1	0	361	64	19.0
20 03	Food production equipment	76	1	0	0	0	0	49	33	9	1	18	15	43.4
20 04	Miscellaneous utility items	77	0	0	1	7	0	5	5	1	0	64	1	6.5
21	Product group not yet specified													
22 01	Ready-made meals sterilised or frozen	564	2	6	1	36	34	17	75	15	0	191	23	13.3
22 02	Preprepared ready-to-eat meals for direct delivery	2.749	6	89	0	14	25	117	218	146	2	143	10	7.9
23 01	Raw eggs	353	0	0	1	1	2	1	5	0	1	0	0	1.4
23 02	Egg products, boiled eggs	123	0	0	0	2	16	0	16	0	0	24	0	13.0
<b>Total</b>		<b>26.138</b>	<b>44</b>	<b>451</b>	<b>285</b>	<b>1.363</b>	<b>1.058</b>	<b>884</b>	<b>3.144</b>	<b>584</b>	<b>128</b>	<b>7.532</b>	<b>1.028</b>	<b>12.0</b>

Table 15: Routine samples

Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		
01 01	Raw meat fresh or frozen	429	0	14	0	6	8	15	42	9.8
01 02	Raw meat chopped, unseasoned	331	0	6	16	11	4	20	46	13.9
01 03	Meat preparations	379	0	18	1	7	13	13	47	12.4
01 04	Cured and smoked meat	262	2	9	8	11	10	8	45	17.2
01 05	Sausages	1.002	5	23	44	34	69	16	171	17.1
01 06	Preserved meat	67	0	0	12	2	6	2	20	29.9
01 07	Soups with/or made from meat, meat extracts and soups made from this	34	0	0	0	2	1	0	3	8.8
01 08	Natural casings	4	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	55	0	5	0	3	1	5	12	21.8
01 10	Game products	14	0	0	0	0	1	0	1	7.1
<b>01</b>	<b>Meat and meat preparations</b>	<b>2.577</b>	<b>7</b>	<b>75</b>	<b>81</b>	<b>76</b>	<b>113</b>	<b>79</b>	<b>387</b>	<b>15.0</b>
02 01	Saltwater fish fresh or frozen	117	0	3	0	1	1	6	11	9.4
02 02	Saltwater fish products	90	0	3	0	5	2	4	13	14.4
02 03	Freshwater fish fresh or frozen	98	0	0	0	3	2	3	7	7.1
02 04	Freshwater fish products	101	0	1	0	6	4	2	12	11.9
02 05	Shellfish, crustacean, mollusc products	105	0	4	0	2	4	6	16	15.2
02 06	Miscellaneous animals and products made from them	0	0	0	0	0	0	0	0	
02 07	Preserved food from the entire product group	145	0	1	0	4	3	4	12	8.3
<b>02</b>	<b>Fish</b>	<b>656</b>	<b>0</b>	<b>12</b>	<b>0</b>	<b>21</b>	<b>16</b>	<b>25</b>	<b>71</b>	<b>10.8</b>
03 01	Milk	226	0	0	0	1	0	4	5	2.2
03 02	Dairy products (excluding cheese and butter)	290	0	5	0	5	6	19	32	11.0
03 03	Cheese	460	1	6	1	10	13	12	36	7.8
03 04	Butter and concentrated butter	90	0	0	0	0	0	2	2	2.2
<b>03</b>	<b>Milk and milk products</b>	<b>1.066</b>	<b>1</b>	<b>11</b>	<b>1</b>	<b>16</b>	<b>19</b>	<b>37</b>	<b>75</b>	<b>7.0</b>
04 01	Poultry meat fresh, frozen	260	0	17	0	3	6	11	30	11.5
04 02	Poultry meat preparations	139	0	12	0	4	2	8	25	18.0
04 03	Sausages and cured products from poultry meat	92	0	0	5	8	5	3	17	18.5
04 04	Preserved poultry meat	1	0	0	0	0	0	0	0	0.0
04 05	Soups with/from poultry meat, poultry meat extracts and soups made from these	11	0	0	0	1	0	0	1	9.1
<b>04</b>	<b>Poultry and poultry products</b>	<b>503</b>	<b>0</b>	<b>29</b>	<b>5</b>	<b>16</b>	<b>13</b>	<b>22</b>	<b>73</b>	<b>14.5</b>
05 01	Vegetable fats, margarine	84	0	2	3	16	5	7	21	25.0
05 02	Vegetable oils	331	0	1	2	52	37	13	80	24.2
05 03	Mayonnaise and related products	44	0	0	1	2	10	1	11	25.0

Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		
05 04	Delicatessen products	239	0	3	0	2	14	2	20	8.4
05 05	Marinades, dressings, emulsified sauces without egg	73	0	0	0	4	7	2	10	13.7
<b>05</b>	<b>Fats, oils and related products</b>	<b>771</b>	<b>0</b>	<b>6</b>	<b>6</b>	<b>76</b>	<b>73</b>	<b>25</b>	<b>142</b>	<b>18.4</b>
06 01	Grain	90	0	2	0	4	4	0	10	11.1
06 02	Grain products	143	1	1	3	12	16	0	28	19.6
06 03	Starch and starch products	6	0	0	0	1	0	0	1	16.7
06 04	Custard powder	20	0	0	0	1	0	0	1	5.0
06 05	Muesli, muesli bars	77	0	0	0	9	2	1	12	15.6
<b>06</b>	<b>Grain and grain products</b>	<b>336</b>	<b>1</b>	<b>3</b>	<b>3</b>	<b>27</b>	<b>22</b>	<b>1</b>	<b>52</b>	<b>15.5</b>
07 01	Bread, pastries and biscuits	225	0	1	1	11	11	1	23	10.2
07 02	Fine bakery products – Products baked by confectioner	472	2	8	2	14	24	8	52	11.0
07 03	Pasta products	189	0	7	0	15	43	11	60	31.7
07 04	Leavening agents	3	0	0	0	0	1	0	1	33.3
07 05	Fine bakery products - Crackers, nibbles, salty baked snacks	37	0	1	0	4	2	0	5	13.5
07 06	Fine bakery products – Long-life bakery products	44	0	0	0	3	2	0	5	11.4
07 07	Preformed dough, dough and baking mixtures	53	0	1	0	2	2	1	4	7.5
<b>07</b>	<b>Bread and baked products</b>	<b>1.023</b>	<b>2</b>	<b>18</b>	<b>3</b>	<b>49</b>	<b>85</b>	<b>21</b>	<b>150</b>	<b>14.7</b>
08 01	Sugar and types of sugar	45	0	0	1	5	3	2	9	20.0
08 02	Honey	386	0	3	10	30	45	25	85	22.0
<b>08</b>	<b>Sugar and honey</b>	<b>431</b>	<b>0</b>	<b>3</b>	<b>11</b>	<b>35</b>	<b>48</b>	<b>27</b>	<b>94</b>	<b>21.8</b>
09 01	Ice cream from industrial production	44	0	0	0	2	0	1	3	6.8
09 02	Ice cream from commercial production	815	0	8	0	0	3	75	85	10.4
<b>09</b>	<b>Ice cream</b>	<b>859</b>	<b>0</b>	<b>8</b>	<b>0</b>	<b>2</b>	<b>3</b>	<b>76</b>	<b>88</b>	<b>10.2</b>
10 01	Cocoa and cocoa products	116	0	2	0	8	9	4	19	16.4
10 02	Confectionery	110	0	0	1	15	21	8	34	30.9
<b>10</b>	<b>Cocoa and confectionery</b>	<b>226</b>	<b>0</b>	<b>2</b>	<b>1</b>	<b>23</b>	<b>30</b>	<b>12</b>	<b>53</b>	<b>23.5</b>
11 01	Vegetables fresh/frozen; potatoes, pulses	268	0	5	2	9	8	2	25	9.3
11 02	Vegetable, potato, pulse- products	247	0	4	1	15	22	4	41	16.6
11 03	Fruit fresh or frozen	235	0	10	0	5	14	5	32	13.6
11 04	Fruit products	232	1	2	2	27	34	1	53	22.8
11 05	Mushrooms	68	0	3	0	0	0	0	3	4.4
11 06	Mushroom products	67	0	0	0	2	1	2	5	7.5
11 07	Soups (without meat or poultry meat)	46	0	0	0	1	3	0	4	8.7
11 08	Nuts, unshelled peanuts, ...	125	0	6	0	1	8	0	14	11.2
11 09	Grated/roasted nuts, coconut flakes, salted nuts	57	0	1	0	0	0	1	2	3.5
11 10	Kernels and seeds	47	0	1	0	4	5	1	11	23.4

Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		
<b>11</b>	<b>Fruit and vegetables</b>	<b>1.392</b>	<b>1</b>	<b>32</b>	<b>5</b>	<b>64</b>	<b>95</b>	<b>16</b>	<b>190</b>	<b>13.6</b>
12 01	Spices, spice extracts, spice sauces	175	2	0	1	8	16	5	30	17.1
12 02	Culinary mustard	66	0	0	0	1	3	0	4	6.1
12 03	Base and dry ready-made products, stocks	46	1	0	0	2	0	1	4	8.7
<b>12</b>	<b>Spices and spice products</b>	<b>287</b>	<b>3</b>	<b>0</b>	<b>1</b>	<b>11</b>	<b>19</b>	<b>6</b>	<b>38</b>	<b>13.2</b>
13 01	Fruit juices, fruit syrups, fruit concentrates	235	0	0	2	12	18	7	35	14.9
13 02	Non-alcoholic soft drinks	160	0	0	3	8	13	0	18	11.3
<b>13</b>	<b>Fruit juices, non-alcoholic beverages</b>	<b>395</b>	<b>0</b>	<b>0</b>	<b>5</b>	<b>20</b>	<b>31</b>	<b>7</b>	<b>53</b>	<b>13.4</b>
14 01	Coffee, coffee substitute; products from these	84	0	0	0	0	4	0	4	4.8
14 02	Tea, tea-like products; products from these	157	0	0	0	13	12	8	27	17.2
<b>14</b>	<b>Coffee and tea</b>	<b>241</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>13</b>	<b>16</b>	<b>8</b>	<b>31</b>	<b>12.9</b>
15 01	Beer	73	0	0	0	9	9	4	16	21.9
15 02	Product group not yet specified									
15 03	Spirits	207	0	1	4	38	15	0	47	22.7
15 04	Misc. alcoholic beverages with over 1.2 Vol.% and under 15 Vol.% alcohol	34	0	0	1	0	2	0	2	5.9
<b>15</b>	<b>Alcoholic beverages</b>	<b>314</b>	<b>0</b>	<b>1</b>	<b>5</b>	<b>47</b>	<b>26</b>	<b>4</b>	<b>65</b>	<b>20.7</b>
16 01	Natural mineral water, spring water	49	0	0	1	3	3	0	6	12.2
16 02	Table water, soda water, package potable water	37	0	1	1	0	0	6	8	21.6
16 03	Ice cubes	116	0	5	0	0	0	13	18	15.5
16 04	Potable water	75	0	0	0	0	0	10	10	13.3
<b>16</b>	<b>Potable water and packaged water</b>	<b>277</b>	<b>0</b>	<b>6</b>	<b>2</b>	<b>3</b>	<b>3</b>	<b>29</b>	<b>42</b>	<b>15.2</b>
17 01	Vinegar	63	0	0	1	3	4	0	7	11.1
17 02	Table salt	50	0	0	8	11	3	6	17	34.0
17 03	Additives and flavourings	45	0	0	0	19	4	11	21	46.7
<b>17</b>	<b>Additives and flavourings</b>	<b>158</b>	<b>0</b>	<b>0</b>	<b>9</b>	<b>33</b>	<b>11</b>	<b>17</b>	<b>45</b>	<b>28.5</b>
18 01	Baby food products	165	0	0	0	27	4	0	29	17.6
18 02	Food supplements	237	0	1	12	48	22	10	64	27.0
<b>18</b>	<b>Food products for special target groups</b>	<b>402</b>	<b>0</b>	<b>1</b>	<b>12</b>	<b>75</b>	<b>26</b>	<b>10</b>	<b>93</b>	<b>23.1</b>
19 01	Cosmetic products	496	1	0	1	48	0	17	65	13.1
<b>19</b>	<b>Cosmetic products</b>	<b>496</b>	<b>1</b>	<b>0</b>	<b>1</b>	<b>48</b>	<b>0</b>	<b>17</b>	<b>65</b>	<b>13.1</b>
20 01	Materials with food contact (excluding 20 03)	183	0	0	7	22	0	10	32	17.5
20 02	Toys	278	4	0	2	36	3	12	46	16.5
20 03	Food production equipment	17	0	0	0	0	0	17	17	100.0
20 04	Miscellaneous utility items	19	0	0	0	0	0	1	1	5.3
<b>20</b>	<b>Utility items</b>	<b>497</b>	<b>4</b>	<b>0</b>	<b>9</b>	<b>58</b>	<b>3</b>	<b>40</b>	<b>96</b>	<b>19.3</b>
<b>21</b>	<b>Product group not yet specified</b>									



Anhang – Routineproben

Product group	Products	Samples assessed	Grounds for rejection						Rejected samples	Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		
22 01	Ready-made meals sterilised or frozen	387	1	5	1	17	24	17	54	14.0
22 02	Preprepared ready-to-eat meals for direct delivery	2,388	6	64	0	9	19	114	208	8.7
<b>22</b>	<b>Ready-to-eat food</b>	<b>2,775</b>	<b>7</b>	<b>69</b>	<b>1</b>	<b>26</b>	<b>43</b>	<b>131</b>	<b>262</b>	<b>9.4</b>
23 01	Raw eggs	113	0	0	0	1	2	0	3	2.7
23 02	Egg products, boiled eggs	68	0	0	0	0	12	0	12	17.6
<b>23</b>	<b>Eggs and egg products</b>	<b>181</b>	<b>0</b>	<b>0</b>	<b>0</b>	<b>1</b>	<b>14</b>	<b>0</b>	<b>15</b>	<b>8.3</b>
<b>Total</b>		<b>15,863</b>	<b>27</b>	<b>276</b>	<b>161</b>	<b>740</b>	<b>709</b>	<b>610</b>	<b>2,180</b>	<b>13.7</b>

Table 16: Suspect samples

Product group	Product	Samples as-sessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	Other			
01 01	Raw meat fresh or frozen	202	1	46	1	8	20	12	77	21	2	52	26	38.1
01 02	Raw meat chopped, unseasoned	119	1	25	7	8	2	13	46	21	3	12	6	38.7
01 03	Meat preparations	198	0	17	0	4	5	10	30	20	1	39	9	15.2
01 04	Cured and smoked meat	133	0	23	5	14	6	3	50	14	3	16	7	37.6
01 05	Sausages	353	8	63	0	28	22	22	112	54	4	51	20	31.7
01 06	Preserved meat	7	0	0	0	1	2	0	2	0	0	1	1	28.6
01 07	Soups with/or made from meat, meat extracts and soups made from this	2	0	0	0	0	0	0	0	0	0	1	0	0.0
01 08	Natural casings	1	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	4	0	2	0	0	0	0	2	1	0	1	1	50.0
01 10	Game products	7	1	0	0	1	1	1	2	1	0	0	0	28.6
02 01	Saltwater fish fresh or frozen	89	4	12	0	2	3	4	20	8	1	60	15	22.5
02 02	Saltwater fish products	48	2	3	0	0	2	4	9	6	1	30	8	18.8
02 03	Freshwater fish fresh or frozen	15	0	1	0	0	0	1	2	0	1	6	1	13.3
02 04	Freshwater fish products	7	0	0	0	1	1	2	3	1	0	4	1	42.9
02 05	Shellfish, crustacean, mollusc products	47	1	7	0	0	0	3	11	5	0	33	7	23.4
02 06	Miscellaneous animals and products made from them	0	0	0	0	0	0	0	0	0	0	0	0	
02 07	Preserved food from the entire product group	11	0	1	0	1	0	0	2	0	1	12	2	18.2
03 01	Milk	30	1	7	0	0	1	2	9	3	2	0	0	30.0
03 02	Dairy products (excluding cheese and butter)	80	0	6	0	2	10	4	18	6	0	22	7	22.5
03 03	Cheese	323	3	44	1	16	15	13	79	35	1	86	26	24.5
03 04	Butter and concentrated butter	16	0	2	0	2	1	0	5	1	1	5	4	31.3
04 01	Poultry meat fresh, frozen	130	0	36	0	4	9	8	46	21	4	48	22	35.4
04 02	Poultry meat preparations	90	0	11	0	5	4	5	20	12	0	28	9	22.2
04 03	Sausages and cured products from poultry meat	23	2	3	1	6	1	6	16	4	2	11	11	69.6
04 04	Preserved poultry meat	0	0	0	0	0	0	0	0	0	0	0	0	
04 05	Soups with/from poultry meat, poultry meat extracts and soups made from these	1	0	0	0	0	0	0	0	0	0	0	0	0.0
05 01	Vegetable fats, margarine	6	0	0	0	0	0	0	0	0	0	2	0	0.0
05 02	Vegetable oils	58	3	9	0	7	4	2	16	1	4	27	9	27.6
05 03	Mayonnaise and related products	15	0	1	0	0	3	1	5	0	1	2	0	33.3
05 04	Delicatessen products	62	0	6	0	7	11	3	20	6	0	12	3	32.3

Anhang – Verdachtsproben

Product group	Product	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	Other			
05 05	Marinades, dressings, emulsified sauces without egg	32	0	2	0	0	1	0	2	0	0	6	0	6.3
06 01	Grain	13	0	3	0	5	5	0	8	0	2	10	6	61.5
06 02	Grain products	36	0	17	0	0	2	3	17	4	2	15	7	47.2
06 03	Starch and starch products	3	0	3	0	0	0	0	3	0	0	3	3	100.0
06 04	Custard powder	1	0	0	0	0	0	0	0	0	0	0	0	0.0
06 05	Muesli, muesli bars	4	0	0	0	0	0	0	0	0	0	0	0	0.0
07 01	Bread, pastries and biscuits	107	7	15	0	5	14	3	43	4	8	16	5	40.2
07 02	Fine bakery products – Products baked by confectioner	99	3	12	0	3	11	0	27	6	4	9	3	27.3
07 03	Pasta products	35	0	6	0	0	0	5	10	8	1	10	2	28.6
07 04	Leavening agents	3	0	0	0	0	1	1	2	0	0	1	1	66.7
07 05	Fine bakery products - Crackers, nibbles, salty baked snacks	4	0	2	0	0	0	0	2	0	0	2	2	50.0
07 06	Fine bakery products – Long-life bakery products	4	0	0	0	0	2	0	2	0	0	0	0	50.0
07 07	Preformed dough, dough and baking mixtures	29	0	3	0	1	2	2	7	1	1	13	4	24.1
08 01	Sugar and types of sugar	20	1	4	0	0	2	0	7	0	2	2	1	35.0
08 02	Honey	23	0	1	3	2	0	0	4	0	3	3	1	17.4
09 01	Ice cream from industrial production	17	0	2	0	0	0	1	3	2	0	6	0	17.6
09 02	Ice cream from commercial production	46	0	0	0	0	0	7	7	2	0	0	0	15.2
10 01	Cocoa and cocoa products	23	0	3	0	1	1	0	5	0	1	8	0	21.7
10 02	Confectionery	33	0	2	0	5	14	2	17	0	1	21	14	51.5
11 01	Vegetables fresh/frozen; potatoes, pulses	177	0	49	0	3	3	3	52	14	5	78	32	29.4
11 02	Vegetable, potato, pulse- products	107	0	21	0	5	10	5	37	12	2	46	20	34.6
11 03	Fruit fresh or frozen	93	1	10	0	2	4	7	19	5	2	76	12	20.4
11 04	Fruit products	80	1	11	1	9	14	0	29	7	0	44	17	36.3
11 05	Mushrooms	13	0	5	0	0	0	1	6	2	0	3	2	46.2
11 06	Mushroom products	13	1	2	0	0	0	0	3	2	1	11	3	23.1
11 07	Soups (without meat or poultry meat)	8	0	0	0	2	1	0	2	0	0	4	1	25.0
11 08	Nuts, unshelled peanuts, ...	25	0	6	0	1	4	0	9	0	0	21	5	36.0
11 09	Grated/roasted nuts, coconut flakes, salted nuts	5	0	1	0	0	0	1	2	0	0	2	0	40.0
11 10	Kernels and seeds	18	0	5	0	1	1	0	7	0	1	12	3	38.9
12 01	Spices, spice extracts, spice sauces	74	1	17	0	3	6	23	36	1	10	50	24	48.6
12 02	Culinary mustard	6	0	1	0	0	2	0	3	0	0	0	0	50.0
12 03	Base and dry ready-made products, stocks	5	0	1	0	0	1	0	2	0	0	0	0	40.0
13 01	Fruit juices, fruit syrups, fruit concentrates	32	0	0	0	5	7	7	11	0	0	2	1	34.4

Anhang – Verdachtsproben

Product group	Product	Samples assessed	Grounds for rejection						Rejected samples	Additional information				Rejected samples in %
			Harmful to health	Unfit	Composition	Misleading information	FL Reg.	Other		Impurities		Foreign goods	Rejected foreign samples	
										Micro-biolog.	Other			
13 02	Non-alcoholic soft drinks	52	1	1	0	2	5	8	12	4	0	10	4	23.1
14 01	Coffee, coffee substitute; products from these	9	0	1	0	0	0	0	1	0	0	7	1	11.1
14 02	Tea, tea-like products; products from these	22	0	1	0	10	5	1	11	0	0	7	5	50.0
15 01	Beer	11	0	3	0	2	3	4	6	0	3	2	1	54.5
15 02	Product group not yet specified													
15 03	Spirits	19	0	3	0	6	2	0	6	0	2	0	0	31.6
15 04	Misc. alcoholic beverages with over 1.2 Vol.% and under 15 Vol.% alcohol	2	1	0	0	0	0	0	1	0	1	3	1	50.0
16 01	Natural mineral water, spring water	45	0	3	0	2	0	13	17	0	4	3	1	37.8
16 02	Table water, soda water, package potable water	4	0	0	0	0	0	0	0	0	0	0	0	0.0
16 03	Ice cubes	18	0	2	0	0	0	7	8	3	0	1	1	44.4
16 04	Potable water	84	0	8	0	0	0	1	9	7	0	2	1	10.7
17 01	Vinegar	3	0	0	1	0	1	0	1	0	0	3	1	33.3
17 02	Table salt	7	0	0	0	3	1	3	3	0	0	2	1	42.9
17 03	Additives and flavourings	2	0	0	0	0	0	0	0	0	0	3	0	0.0
18 01	Baby food products	13	1	1	0	5	2	1	8	0	1	7	5	61.5
18 02	Food supplements	57	0	1	6	43	11	6	35	0	13	44	29	61.4
19 01	Cosmetic products	51	0	1	0	4	0	18	17	1	0	50	10	33.3
20 01	Materials with food contact (excluding 20 03)	108	0	2	14	28	0	61	66	3	3	64	42	61.1
20 02	Toys	15	1	0	0	4	0	1	3	0	0	14	3	20.0
20 03	Food production equipment	163	4	6	0	0	0	132	101	31	2	87	61	62.0
20 04	Miscellaneous utility items	26	0	0	0	0	0	19	16	0	1	9	4	61.5
21	Product group not yet specified													
22 01	Ready-made meals sterilised or frozen	135	1	13	0	2	1	6	20	11	0	32	5	14.8
22 02	Preprepared ready-to-eat meals for direct delivery	1.008	21	103	1	11	7	33	156	94	18	117	28	15.5
23 01	Raw eggs	57	1	4	0	5	1	3	11	1	1	10	2	19.3
23 02	Egg products, boiled eggs	19	0	4	0	2	1	1	6	2	0	7	4	31.6
<b>Total</b>		<b>5,195</b>	<b>73</b>	<b>686</b>	<b>41</b>	<b>299</b>	<b>271</b>	<b>508</b>	<b>1,500</b>	<b>468</b>	<b>127</b>	<b>1,519</b>	<b>574</b>	<b>28.9</b>

Table 17: Audits according to type of business

Business group	Type of business	Number of businesses	Number of audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene in general	Composition	FL Reg., misl. informat.	Other	
01 01	Butchers and meat processors	2,981	1,436	1,009	137	5	82	31	99	73	13.6
01 02	Game processors and retailers	83	17	17	4	0	3	0	0	5	23.5
01 06	Meat, sausage and offal wholesalers	81	31	16	3	0	0	0	8	0	18.8
01 07	Meat and sausage retail outlets	1,488	618	442	60	0	26	13	55	44	13.6
01 08	Intestine wholesalers	15	4	4	0	0	0	0	0	0	SMP too small
02 01	Fish handlers and processors (ROA)	56	37	19	2	0	0	0	2	0	10.5
02 02	Fish products- wholesalers	25	12	9	2	0	0	0	2	0	22.2
02 03	Fish retailers	183	56	44	9	0	7	0	2	7	20.5
02 04	Fish handlers and processors	53	41	24	1	0	0	0	1	0	4.2
02 05	Businesses producing and processing frogs legs and snails	2	0	0	0	0	0	0	0	0	SMP too small
03 01	Milk handling and processing businesses (ROA)	561	617	318	37	3	41	1	15	17	11.6
03 02	Milk handling and processing businesses	1,064	441	349	20	1	10	2	9	6	5.7
03 03	Milk product wholesalers	25	7	5	0	0	0	0	0	0	0.0
03 04	Milk and colostrum producers	30	4	3	0	0	0	0	0	0	SMP too small
04 02	Poultry meat wholesalers	13	4	4	0	0	0	0	0	0	SMP too small
04 03	Egg, poultry meat retailers	91	26	19	3	0	10	0	0	1	15.8
04 04	Egg product manufacturers (ROA)	9	14	7	1	0	0	0	0	1	14.3
04 05	Liquid egg manufacturers (ROA)	29	5	5	0	0	0	0	0	0	0.0
04 06	Egg packaging facilities (ROA)	470	271	243	5	0	2	0	2	3	2.1
05 01	Edible oil manufacturers and fillers	160	83	58	21	0	0	1	55	3	36.2
05 02	Margarine manufacturers	1	1	1	0	0	0	0	0	0	SMP too small
05 03	Edible oil and vegetable fat wholesalers	21	5	3	2	0	0	0	2	0	SMP too small
05 04	Mayonnaise manufacturers	3	2	2	0	0	0	0	0	0	SMP too small
05 05	Manufacturers of delicatessen products	33	22	17	1	0	1	0	3	0	5.9
06 01	Mills	149	69	48	10	0	0	0	20	2	20.8
06 02	Grain and milling product wholesalers	53	17	12	0	0	0	0	0	0	0.0
06 03	Starch manufacturers	5	0	0	0	0	0	0	0	0	SMP too small
07 01	Bread and bakery product factories	43	49	27	2	0	4	0	2	1	7.4
07 02	Pasta product factories and manufacturers	115	91	68	20	0	0	0	61	5	29.4
07 03	Bakeries	2,070	984	705	49	7	108	1	8	14	7.0
07 04	Confectioners	819	730	522	42	6	67	1	24	13	8.0

Business group	Type of business	Number of businesses	Number of audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene in general	Composition	FL Reg., misl. informat.	Other	
08 01	Sugar factories	2	1	1	0	0	0	0	0	0	SMP too small
08 02	Honey packagers, wholesalers, apiarists	2,078	242	200	23	0	0	5	32	1	11.5
09 01	Industrial ice cream manufacturers	2	2	2	0	0	0	0	0	0	SMP too small
09 02	Commercial ice cream manufacturers	464	381	293	36	4	81	1	1	11	12.3
09 03	Fixed and mobile ice cream retail outlets (unpackaged ice cream)	821	85	59	11	0	26	0	0	1	18.6
10 01	Chocolate product factories and manufacturers	43	36	24	4	0	4	0	14	0	16.7
10 02	Confectionery factories and manufacturers	20	20	8	1	0	2	0	1	0	12.5
10 03	Chocolate and confectionery retailers	231	48	35	1	0	0	0	1	0	2.9
11 01	Vegetable, fruit and mushroom wholesalers	391	165	141	16	2	0	5	12	6	11.3
11 02	Vegetable, fruit and mushroom retailers	376	140	89	10	0	0	3	2	5	11.2
11 03	Fruit processors	244	121	80	8	0	2	0	12	0	10.0
11 04	Vegetables processors	161	104	67	10	0	0	2	11	0	14.9
11 05	Mushroom processors	7	3	2	1	0	0	0	1	0	SMP too small
12 01	Spice manufacturers	36	26	18	3	0	0	0	5	0	16.7
12 02	Spice wholesalers	36	6	5	0	0	0	0	0	0	0.0
12 03	Mustard manufacturer	13	11	8	3	0	0	2	3	1	37.5
13 01	Non-alcoholic beverage manufacturers	182	46	34	7	0	1	0	11	1	20.6
14 01	Coffee roasters, coffee substitute manufacturers	62	23	20	3	0	0	0	9	0	15.0
14 02	Tea packagers	57	27	19	3	0	0	0	7	0	15.8
15 01	Breweries	189	77	61	16	0	6	2	24	4	26.2
15 02	Wine merchants	81	1	1	0	0	0	0	0	0	SMP too small
15 03	Spirit manufacturers	719	126	105	19	0	0	1	37	1	18.1
15 04	Producers of miscellaneous alcoholic beverages	73	29	24	2	0	0	0	4	0	8.3
16 01	Packagers of natural mineral water or spring water	21	7	4	0	0	0	0	0	0	SMP too small
16 02	Packagers of table water, potable water or soda water	36	10	9	1	0	1	0	0	0	11.1
17 01	Vinegar manufacturers	24	9	6	0	0	0	0	0	0	0.0
17 02	Dough, baking mixture, raising agent manufacturers	12	11	9	0	0	0	0	0	0	0.0
17 03	Salt works	3	1	1	0	0	0	0	0	0	SMP too small
17 04	Additive manufacturers	30	12	8	0	0	0	0	0	0	0.0
18 01	Manufacturers of diet. food, baby food, FS	59	36	29	6	0	1	2	11	0	20.7
18 02	Wholesalers of diet. food, baby food, FS	149	20	19	7	0	0	1	16	2	36.8
18 03	Health food merchants, retailers with food supplements	526	141	118	30	0	2	11	65	7	25.4
18 04	Fitness studios	628	60	55	4	0	0	1	9	0	7.3
19 01	Manufacturers of cosmetic products	296	97	81	12	0	0	0	9	19	14.8

Business group	Type of business	Number of businesses	Number of audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene in general	Composition	FL Reg., misl. informat.	Other	
19 02	Wholesalers with cosmetic products	285	25	24	6	0	0	1	6	3	25.0
19 03	Drugstores, perfumeries, retailers with cosmetic products	2,504	532	458	63	0	0	4	95	13	13.8
19 04	Hair dressers, cosmetic salons, massage, podiatry and tanning centres	4,191	220	212	2	0	0	2	2	2	0.9
19 05	Pharmacies	973	121	119	9	0	0	3	7	1	7.6
20 01	Manufacturers of materials and objects that come into contact with food	127	34	30	1	0	0	0	1	0	3.3
20 02	Toy manufacturers	30	3	2	1	0	0	0	1	0	SMP too small
20 03	Manufacturers of miscellaneous utility items	72	9	9	0	0	0	0	0	0	0.0
20 04	Wholesalers of materials and objects that come into contact with food	125	20	18	0	0	0	0	0	0	0.0
20 05	Toy wholesalers	56	8	8	1	0	0	1	1	0	12.5
20 06	Wholesalers of miscellaneous utility items	85	12	11	0	0	0	0	0	0	0.0
20 07	Retailers of materials and objects that come into contact with food	337	72	58	10	0	0	6	18	2	17.2
20 08	Toy retailers	692	180	141	14	0	0	2	13	3	9.9
20 09	Retailers of miscellaneous utility items	1,167	221	165	23	0	0	4	18	5	13.9
22 01	Community care facilities producing food	3,009	2,824	2,420	38	2	116	1	8	12	1.6
22 02	Community care facilities distributing food	4,162	1,588	1,466	15	2	15	0	2	3	1.0
22 03	Bed-and-breakfasts with licence under ATR	4,290	222	203	2	0	2	0	0	2	1.0
22 04	Hotel and restaurant businesses including wine taverns with a wide selection of food	27,646	10,120	7,638	737	111	1,923	3	59	402	9.6
22 05	Hotel and restaurant businesses including wine taverns with a limited selection of food	35,768	11,336	9,288	644	47	1,053	7	85	163	6.9
22 06	Manufacturers of ready-made meals (not 22 01 to 22 05)	388	348	200	16	0	14	0	22	4	8.0
23 01	Warehouses and cold storage facilities (not 23 02 to 23 05 – Logistics centres, also Warehousing Freight forwarders)	380	124	74	9	2	19	0	11	0	12.2
23 04	Cold storage facilities and frozen goods storage facilities for fish (ROA)	2	2	1	0	0	0	0	0	0	SMP too small
23 05	Cold storage facilities and frozen goods storage facilities for milk and milk products (ROA)	3	2	2	0	0	0	0	0	0	SMP too small
23 06	Superstores, distribution centres	50	37	20	3	0	2	0	6	0	15.0
24 01	Food wholesalers	738	347	191	57	4	10	5	134	19	29.8

Business group	Type of business	Number of businesses	Number of audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene in general	Composition	FL Reg., misl. informat.	Other	
24 02	Food retailers	15,283	6,853	5,009	944	14	563	73	1,101	428	18.8
24 03	Beverages wholesalers	411	71	63	6	0	0	2	6	0	9.5
25 01	Audits of mobile sales stands	4,473	1,417	894	82	2	81	1	27	14	9.2
26 01	Audits of miscellaneous businesses	1,328	394	165	5	1	4	1	2	8	3.0
26 02	Audits of outdoor fairs and other comparable events	1,887	978	741	9	0	5	1	5	1	1.2
27 02	Direct marketers of fish	106	35	29	1	1	1	0	0	1	3.4
27 03	Direct marketers of raw milk	250	73	67	10	0	10	0	0	0	14.9
27 05	Direct marketers of eggs	835	117	89	7	0	3	1	2	3	7.9
27 06	Direct marketers of miscellaneous goods	118	51	37	1	0	0	0	0	1	2.7
<b>Total</b>		<b>130,574</b>	<b>46,214</b>	<b>35,487</b>	<b>3,384</b>	<b>214</b>	<b>4,308</b>	<b>204</b>	<b>2,299</b>	<b>1,344</b>	<b>9.5</b>

SMP too small: Sample too small for an analysis in % terms (fewer than five businesses inspected)  
 (ROA) Businesses requiring official approval



**Table 18: Inspection results for meat businesses in accordance with the specific audit plan**

Section	Business category	Total no. of businesses	Total no. of inspections	No. of complaints resulting in written demands for remediation of recorded violations pursuant to § 39 (2)				
				Total	Inadequate documentation	Inadequate hygiene	Struct. problem	Other issues
0	<b>Cold storage facilities repackaging centres</b>							
	Cold storage facilities and frozen goods storage facilities (only wrapped goods)	71	174	48	21	19	4	4
	Cold storage facilities and frozen goods storage facilities (also with open goods)	39	119	85	14	54	11	6
	Seasonal game collection facilities (up to 6 months)	23	27	13	5	2	1	5
	Non-seasonal game collection centre (over 6 months)	29	143	93	23	57	11	2
I / III	<b>Farmed game-/Ungulate slaughter businesses</b>							
	Slaughter up to 10 LU/a	1,798	1,634	761	262	264	96	139
	Slaughter 11-300 LU/a	1,350	2,072	881	264	300	162	155
	Slaughter 301-1,000 LU/a	78	473	283	54	123	65	41
	Slaughter 1,001-5,000 LU/a	29	374	252	26	118	75	33
	Slaughter over 5,000 LU/a	46	2,130	924	312	370	93	149
II	<b>Poultry and rabbit slaughterhouses</b>							
	Up to 10,000 U. poultry or rabbits/a	10	12	5	2	0	0	3
	10,001-150,000 U. poultry or rabbits/a	4	29	12	1	9	1	1
	More than 150,000 U. poultry or rabbits/a	7	388	75	8	49	4	14
I / II / III	<b>Ungulate/Poultry/Farmed game cutting businesses</b>							
	Production of up to 25 t deboned meat/a	1,021	971	177	44	91	27	15
	Production of more than 25-50 t deboned meat/a	286	390	154	38	62	29	25
	Production of more than 50-250 t deboned meat/a	84	853	196	49	97	24	26
	Production of more than 250 t deboned meat/a	144	6,447	1,050	126	704	104	116
IV	<b>Game processing businesses</b>							
	Processing up to 250 t game meat/a	60	253	77	4	50	4	19
	Processing more than 250 t game meat/a	5	142	23	0	12	2	9
V	<b>Production of minced meat</b>	64	2,066	389	30	243	34	82
VI	<b>Meat processing businesses/preservation factories</b>							
	Production up to 150 t meat products/a	891	817	191	54	66	38	33

Section	Business category	Total no. of businesses	Total no. of inspections	No. of complaints resulting in written demands for remediation of recorded violations pursuant to § 39 (2)				
				Total	Inadequate documentation	Inadequate hygiene	Struct. problem	Other issues
	Production more than 150-250 t meat products/a	33	422	113	27	33	17	36
	Production more than 250 t meat products/a	81	3,900	842	72	363	47	360
	Instant soups/Meat extracts	4	8	0	0	0	0	0
	<b>Animal fats and greaves</b>							
XII	Collectors	3	4	5	0	2	0	3
	Processors	3	11	6	2	0	0	4
XIII	<b>Processing businesses stomachs, bladders and intestines</b>	16	26	4	0	1	0	3
XIV/XV	<b>Gelatine and collagen businesses</b>							
DV	<b>Direct marketers Poultry /Rabbits</b>	8	16	11	6	2	3	0
<b>Total</b>		<b>**</b>	<b>23,977</b>	<b>6,720</b>	<b>1,468</b>	<b>3,102</b>	<b>854</b>	<b>1,296</b>

\*\* In total there are 6,278 businesses (divided into business categories) at 4,005 locations

Hygiene inspections in accordance with § 54 FSCPA	
<b>Section I</b>	Meat from ungulates: Slaughtering businesses, cutting businesses
<b>Section II</b>	Meat from poultry and rabbits: Slaughtering businesses, cutting businesses
<b>Section III</b>	Meat from farmed game: Slaughtering businesses, cutting businesses
<b>Section IV</b>	Meat from wild game: Game processing and cutting businesses
<b>Section V</b>	Minced meat, meat preparations and mechanically recovered meat

Hygiene inspections in accordance with § 31 para 1 FSCPA	
<b>Section 0</b>	Businesses with general activities: Refrigeration and repackaging centres, wholesale markets
<b>Section VI</b>	Meat products: Processing businesses
<b>Section XII</b>	Rendered animal fats and greaves
<b>Section XIII</b>	Processed stomach, intestines and bladders
<b>Section XIV</b>	Gelatine
<b>Section XV</b>	Collagen
<b>DV</b>	Poultry and rabbits: Direct marketers

**Table 19: Audits of milk production businesses**

(Regulation (EG) No. 853/2004, Annex III, Section IX, Chapter I)

Type of production businesses	No. of inspected businesses	No. of audits	No. of production businesses that have supplied milk	No. of production businesses that have been barred from supplying pursuant to Annex III para IX, Sect. I (III)	No. of detections of inhibitors	No. of businesses with hygiene inadequacies
Production businesses producing cows milk	2,974	3,061	35,805	316	157	245
Production businesses producing sheeps milk	5	7	264	0	0	0
Production businesses producing goats milk	19	20	497	1	0	1
Production businesses processing raw milk into school milk	26	29	8	0	0	3
<b>Total</b>	<b>3,024</b>	<b>3,117</b>	<b>36,574</b>	<b>317</b>	<b>157</b>	<b>249</b>

**Table 20: Tested slaughters**

	No. of slaughters tested	Test results			No. of bacteriological tests	% Unfit for human consumption
		Fit for human consumption	Fit for human consumption after making fit for use	Unfit for human consumption		
Foals	471	471	0	0	4	0.0
Horses and other solipeds	533	528	0	5	1	0.9
Total solipeds	1,004	999	0	5	5	0.5
Calves male	40,483	40,296	0	187	13	0.5
Calves female	28,614	28,531	0	83	9	0.3
Calves in total	69,097	68,827	0	270	22	0.4
Steers	291,617	291,246	10	361	52	0.1
Oxen	30,015	29,999	1	15	4	0.05
Heifers	103,622	103,441	16	165	37	0.2
Cows	198,018	196,432	114	1,472	268	0.7
Cattle in total	623,272	621,118	141	2,013	361	0.3
Pigs in total	5,396,038	5,386,191	12	9,835	4	0.2
including breeding sows	94,217	93,236	0	981	0	1.0
Lambs	119,719	119,700	0	19	0	0.02
Sheep	20,547	20,522	0	25	0	0.1
Sheep in total	140,266	140,222	0	44	0	0.03
Goats	5,107	5,101	0	6	0	0.1
Wild pigs from farmed game husbandry	475	475	0	0	1	0.0
Wild ruminants from farmed game husbandry	4,076	4,071	0	5	0	0.1
Chickens	70,550,177	69,661,176	0	889,001	0	1.3
Turkeys	1,004,840	995,879	0	8,961	0	0.9
Miscellaneous poultry	5,245	5,241	0	4	0	0.1
Domestic rabbits	11,593	11,540	0	53	0	0.5

Source: Statistics Austria; % unfit for human consumption calculated from Statistics Austria data for improved orientation



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Der vorliegende Bericht bietet einen kompakten Überblick über die Daten, die im Jahr 2013 im Rahmen der Überwachung nach dem Lebensmittelsicherheits- und Verbraucherschutzgesetz österreichweit erhoben wurden.