Bundesministerium
Arbeit, Soziales, Gesundheit
und Konsumentenschutz

AGES

FOOD SAFETY REPORT 2018

FIGURES, DATA, FACTS FROM AUSTRIA

Federal Ministry for Labour, Social Affairs, Health and Consumer Protection (BMASGK)
AGES - Austrian Agency for Health and Food Safety GmbH

REPORT ACCORDING TO ART 32 PARA 1 LMSVG

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LIST OF ABBREVIATIONS

AAC	Administrative Assistance and Cooperation System
AAC FF	Administrative Assistance and Cooperation System Food Fraud
AGES	Agentur für Gesundheit und Ernährungssicherheit GmbH (Austrian Agency for Health and Food Safety)
BADGE	Bisphenol A diglycidyl ether
BMASGK	Federal Ministry of Labour, Social Affairs, Health and Consumer Protection
DIPN	Diisopropylnaphthaline
DIR	Directive
EFSA	European Food Safety Authority
E. coli	*Escherichia coli*
EC	European Commission
EU	European Union
F	Frozen
FA	Focused Audits
FAO	Food and Agriculture Organization of the United Nations
FS	Food Supplement(s)
FTE	Full-time Equivalent
GMO	Genetically Modified Organisms
HACCP	Hazard Analysis Critical Control Point
ICSMS	Information and Communication System on Market Surveillance
LMA	Food Authority
LMIV	Food Information Regulation
LMSB	Food Safety Report
LMSVG	Austrian Food Safety and Consumer Protection Act
LU	Livestock Unit
MCPD	Monochloropropane diol
MANCP	Integrated Multi-Annual National Control Plan
NCP	National Control Plan
ÖLMB	Austrian Food Code (Codex Alimentarius Austriacus)
OTA	Ochratoxin A
PAH	Polycyclic Aromatic Hydrocarbons
PCB	Polychlorinated biphenyls
PG	Product Group
RASFF	Rapid Alert System for Food and Feed
RAPEX	Rapid Exchange System (EU Rapid Alert System in line with the Product Safety Directive)
RG	Regulation
RS	Random Sample
SC	Subcommittee
SIHP	Samples from In-House Production
TFA	Trans-fatty Acids
VTEC	Shiga/Verotoxin producing *Escherichia coli*
WHO	World Health Organization of the United Nations
WSP	Water Supply Plant

TABLES

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1 SUMMARY

The 2018 Food Safety Report details the results of the official inspections carried out in line with the Austrian Food Safety and Consumer Protection Act (LMSVG) during 2018. These results are the outcome of the joint efforts undertaken by the Austrian provinces, the Austrian Agency for Health and Food Safety (AGES) and the Federal Ministry of Labour, Social Affairs, Health and Consumer Protection (BMASGK). The inspections were carried out according to a plan taking into account the precautionary principle and using a risk-based approach.

A total of 43,581 inspections were carried out at 33,187 businesses by the Austrian food authorities in 2018. Violations were found at 2,824 businesses (8.5 % of the businesses inspected). This means the share of businesses transgressing regulations remained about the same as in 2017. The official, regional veterinary bodies carried out 8,184 inspections at meat processing establishments and 2,259 inspections at dairy producers.

Table 1: Businesses with violations found during audits carried out by the food authorities

Year	Inspected Businesses	Businesses with violations	Businesses with violations in %
2016	35,057	2,899	8.3
2017	36,839	3,058	8.3
2018	33,187	2,824	8.5

AGES and the inspection bodies of Carinthia and Vorarlberg examined and analysed 25,743 samples. The percentage of samples that failed the tests was at 16.9 % and, thus, considerably lower than in 2017 and similar to prior years.

Table 2: Complaint rates for total samples

			Complaint rate in %			
Year	**Total**	**Harmful**	**Unsuitable**	**Composition**	**Labelling/ misleading Information**	**Other**
2016	16.9	0.5	3.5	1.5	9.4	3.9
2017	17.5	0.4	3.2	1.3	10.0	4.4
2018	16.9	0.5	2.8	1.5	10.1	3.7

The analysis and assessment showed no reason for complaint in 21,401 of samples taken (83.1 %). A total of 120 samples (0.5 %) were classified as harmful to health, 723 samples (2.8 %) were judged as unsuitable for human consumption or for their intended purpose. The most common reasons for objections were issues relating to labelling and information that might be misleading consumers, found in 2,595 samples (10.1 %). In 397 samples (1.5 %), the composition did not meet the required standards and 942 samples (3.7 %) were seen as unstable for various other reasons (e.g. hygiene regulations, depreciation in line with Art. 5 Para. 5 Item 4 LMSVG, Potable Water Regulation). The total rate of complaints amounted to 16.9 %.

A differentiated approach using a more detailed evaluation of the results, which are available in Chapter 4, is important for the comprehensive assessment of these figures.

Thus, taking a differentiated view of the samples classified as harmful, shows – for instance -- that the rate of complaints for suspect samples was 1.5 %, while only 0.3 % of standard samples were found to have adverse health effects. Thirty-six of the 120 harmful samples (30.0 %) faced complaints because of microbial contamination and a lack of hygiene. The 29 harmful samples that showed safety deficiencies (25.2 %) were found mainly in toys. Twenty-one complaints (17.5 %) due to contaminants were predominantly related to iodine and heavy metals and,

in individual cases PAH and aflatoxins. Harmful foreign matter and contaminants were found in 20 samples (16.7 %). Fourteen samples (11.7 %) were classified as harmful to human health based of their ingredients or their composition. None of the samples were found harmful to human health based on pesticide contamination.

Table 3: Complaint rates due to harmful health effects

	Year	Number of Samples	Harmful	Complaint rate
Total Samples	2016	26,844	145	0.5 %
	2017	28,026	117	0.4 %
	2018	25,743	120	0.5 %
Samples	2016	22,695	69	0.3 %
	2017	23,557	48	0.2 %
	2018	21,941	63	0.3 %
Suspect Samples	2016	4,149	76	1.8 %
	2017	4,469	69	1.5 %
	2018	3,802	57	1.5 %

All in all, the results show that the risk-based approach in the planning and carrying out of official food inspections works well in exposing deficiencies and guarantees safety to the highest extent possible. Testing more samples does not necessarily equal more safety. Risk-based audits, the "correct" samples -- statistically valid in terms of the sample numbers and randomness -- and targeted suspect samples are crucial for effective and efficient controls.

2 INTRODUCTION

The Austrian Food Safety and Consumer Protection Act (LMSVG) and the respective EU laws include regulations with the aim of ensuring food safety and protection from deception. Food laws have been harmonised throughout the EU. The same standards apply in each Member State. The monitoring of compliance with these standards is conducted at national levels.

All food operators across the EU must comply with food law regulations. They must introduce systems that monitor and ensure compliance with the standards given. Additionally, the traceability of ingredients used must be ensured throughout each processing level up to the sale of products to the end-consumer.

The official control system carries out the inspections and ensures that food operators perform their duties. Moreover, there is an obligation to inform the public in specific circumstances.

Article 32 LMSVG states that an annual food safety report (FSR) must be published. This report should serve as a contribution to transparency and as a fact-related compendium for all interested parties.

The content of the FSR focuses on detailing the results obtained from the enforcement of official food inspections in line with Art. 31 Para. 1 LMSVG. Furthermore, there are other reports, such as the Potable Water, Zoonoses and Pesticide Residues Report, as well as reports on the EU Rapid Alert System for Food and Feed (RASFF) and on the EU Rapid Alert System in line with the Product Safety Directive (Rapid Exchange System (RAPEX), which comprise the detailed results from certain domains within food safety monitoring.

3 FOOD CONTROL SYSTEM

The control of goods subject to the LMSVG (food, potable water, food contact materials, toys, and cosmetic products) is organised indirectly as part of the federal administration in Austria. Jurisdiction is in the hands of the federal government, while the enforcement of the laws is subject to indirect federal administration in the provinces. The samples are analysed and evaluated by AGES or the respective examination centres in Vienna, Carinthia and Vorarlberg (see figures 1, 2 and 3). AGES assists the BMASGK and the provinces in the development of a national control plan (NCP) and their reporting duties with statistical and specialist know-how and ensures the transfer of information between provinces and to the European Commission (RASFF, RAPEX, AAC, AAC FF). Further information can be found in the Integrated Multi-Annual National Control Plan (MANCP).

The official monitoring system is complex and the coordination of the tasks and institutions involved is dealt with by the BMASGK. Official audits follow the principles of quality assurance to ensure and maintain standardised inspections and a risk-based methodology.

Food Law is harmonised within the EU. Thus, all foods in the entire EU market are subject to the same safety and labelling regulations. Goods can be moved freely and actively between EU Member States. The controlling of compliance with the regulations is the national responsibility of the Member States, which are themselves subject to regular audits carried out by the European Commission (EC). This should guarantee that regulation compliance is checked equally reliably and sufficiently in all Member States. The reports are published by the EC (Country Profiles). Should the EC find any deficiencies in any national control systems during its audits, the Member State involved will be asked to remedy such issues. This will be checked during a subsequent EC audit.

However, there are not only regular EC audits in place to ensure free trade and the protection of consumers, but also European alert systems for information transfer about harmful or unsafe goods between the monitoring authorities of the Member States. RASFF (for food and feed), RAPAX and ICSMS (for toys and cosmetics) should be mentioned in this context. Thus, problems in EU-wide trade can be identified swiftly, measures taken and potential effects on consumers kept to a minimum. The alerts are made publicly accessible by the EC in the form of an overview.

(RAPEX Notifications)

(RASFF Portal)

(Website von ICSMS)

Figure 1: Food Control System in Austria

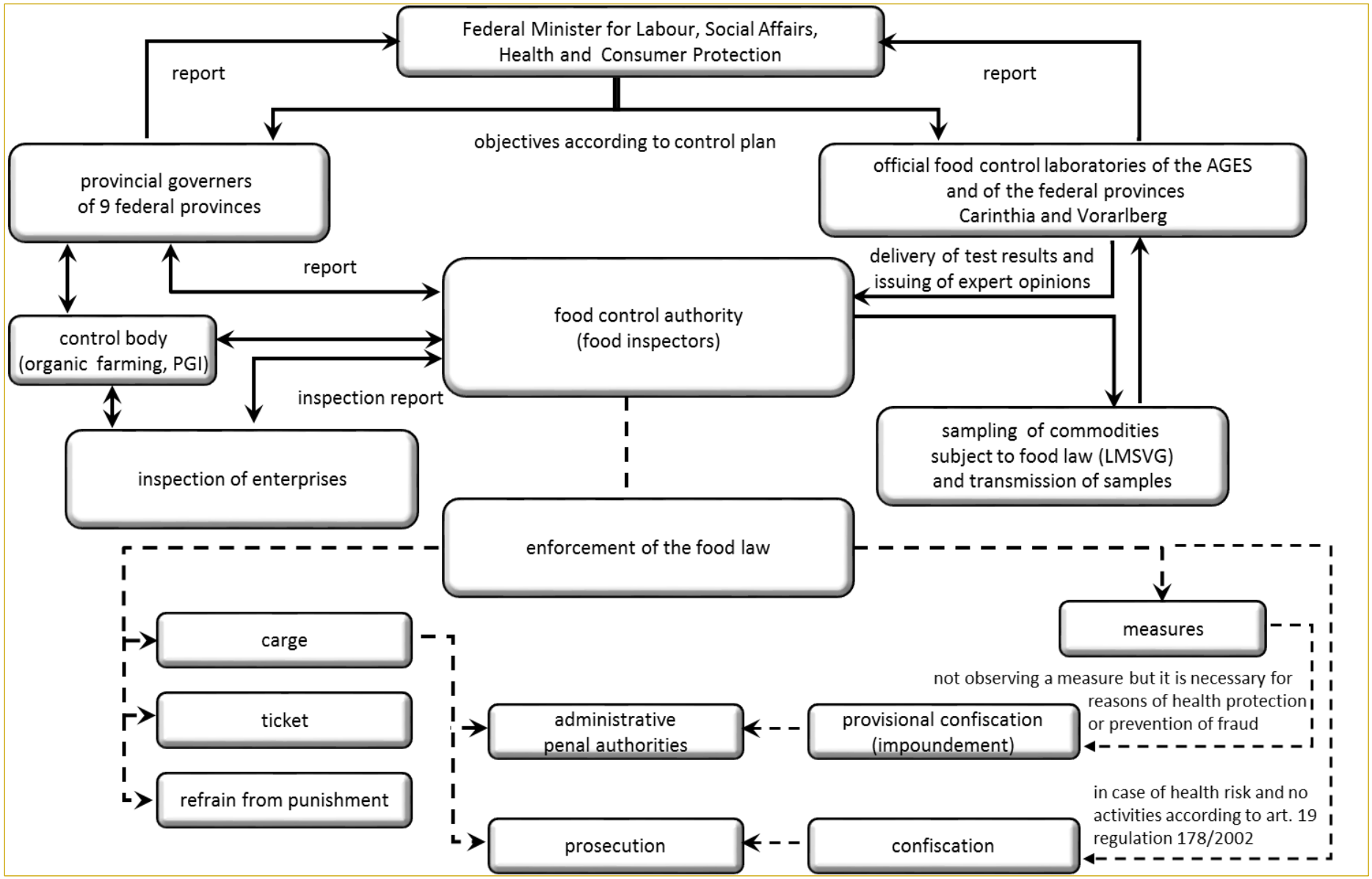


Figure 2: Border Control System in Austria

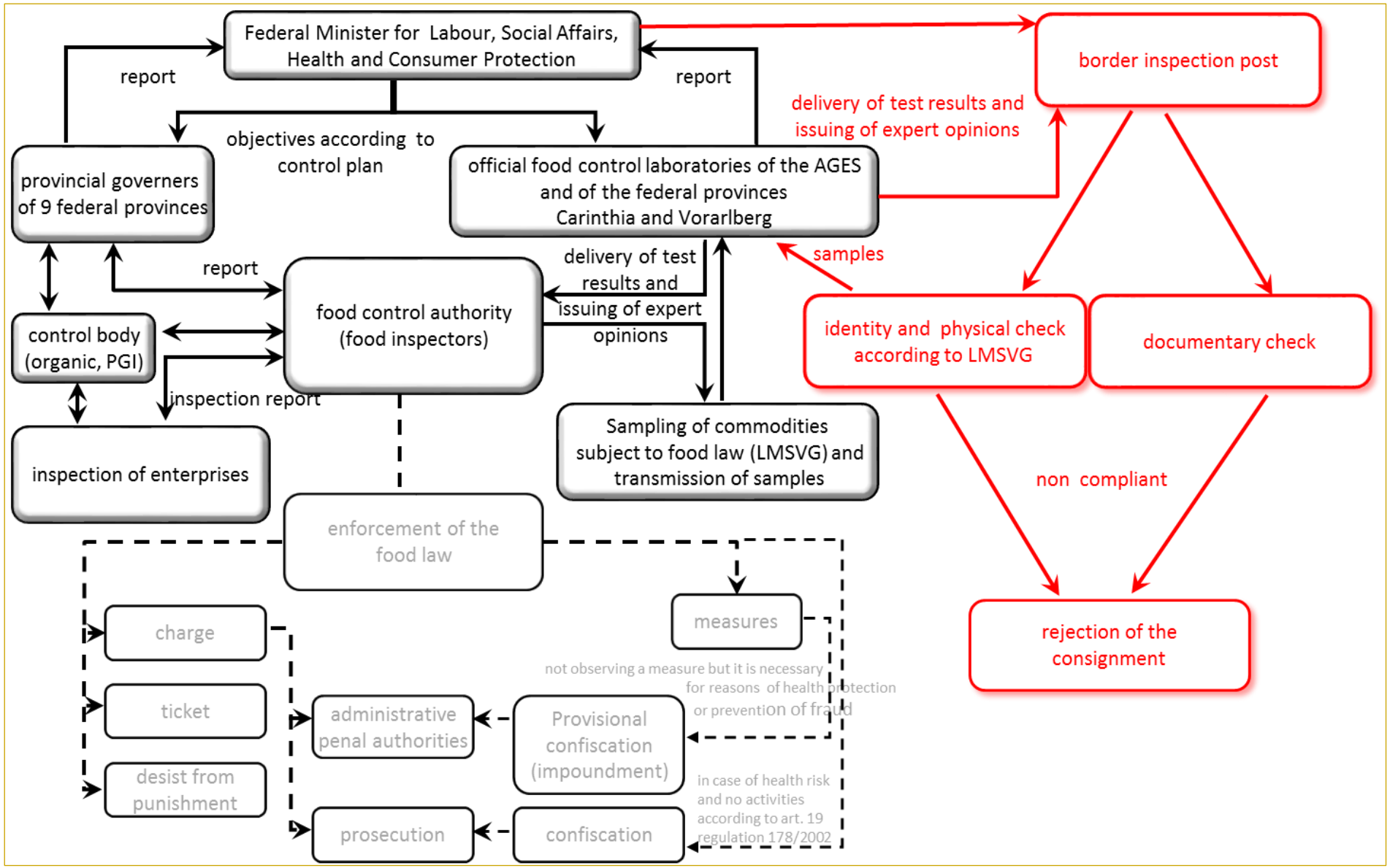
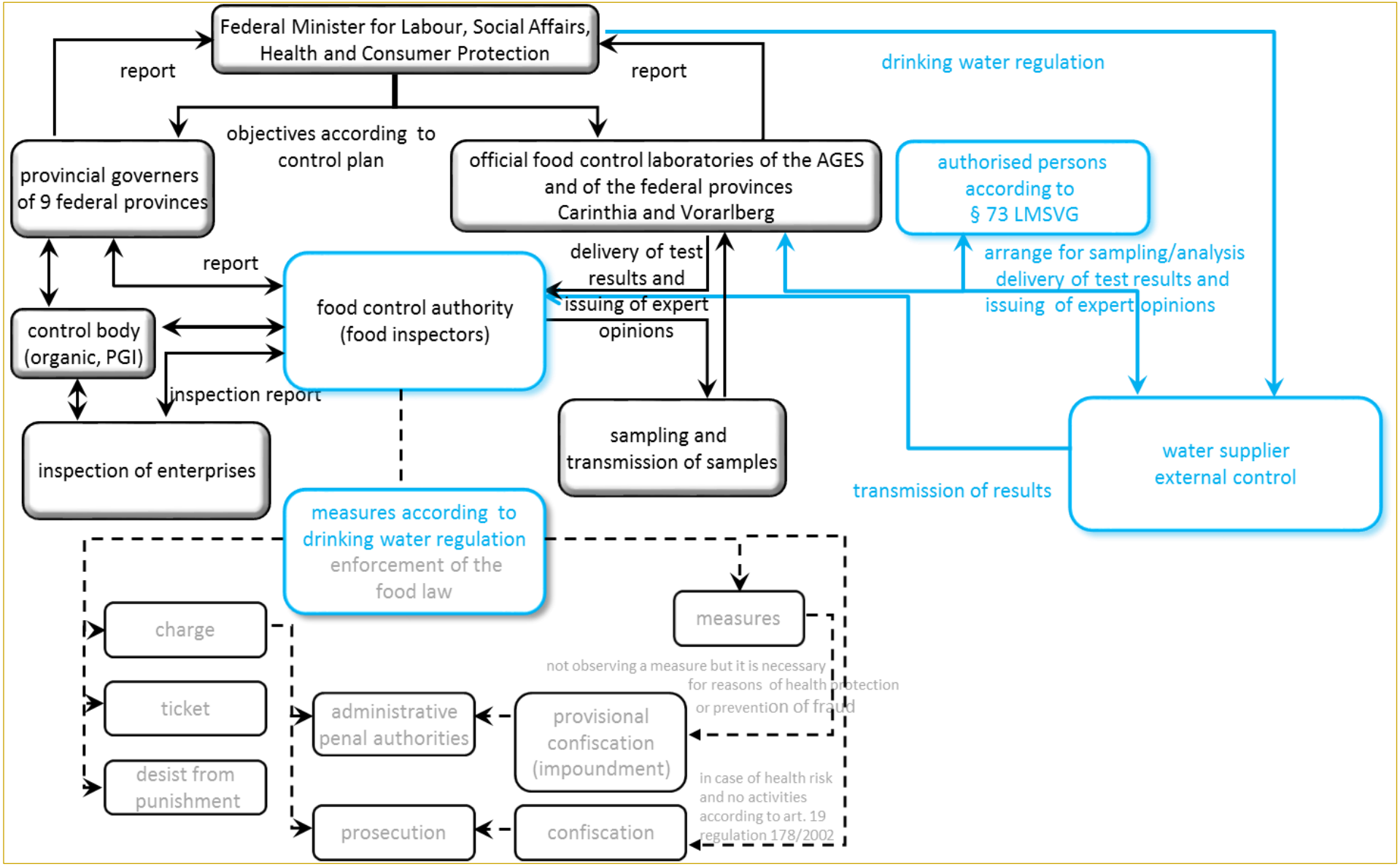


Figure 3: Potable Water Control System in Austria



3.1 Coordination of Monitoring and Control Plans

The BMASGK coordinates the control and monitoring activities of the bodies involved. An annual national control plan (NCP) is developed for audits (inspection of operators) and sampling in order to achieve this. This plan provides the framework for the activities of the authorities in each province and the examination centres.

"Plan samples" are taken on a routine basis throughout the year across the entire product range. They are categorised into market samples, which are passed on to the consumers without any further activity and provide an overview of the market; into targeted samples as part of focus audits (FA) and into samples from in-house production (SIHP) of goods that are made, processed or treated at the operator's facility.

Both market samples and SIHP samples are planned using a risk-based statistical approach. The findings from sampling measures make it possible to provide representative statements on food safety and on protection from misrepresentation.

Specific aspects are examined in detail as part of focus audits. Focus audits may be initiated on a short-term basis, pertaining to the current situation. Moreover, there are FAs that are part of monitoring programmes specified by the EC (e.g. the EU-wide pesticide control programme).

Businesses that process meat, milk and fish in large quantities (high-risk businesses) are subjected to additional checks as part of focus audits. These focus audits are designed to evaluate whether general and specific hygienic requirements are being applied and to check self-testing measures in high-risk, licensed businesses.

The results of these audits are important for discussing special safety and fraud protection issues.

Furthermore, samples are taken should there be any suspicions (suspicion samples), in addition to plan samples. These samples may be prompted by the regulatory authorities becoming aware of -- for example -- consumer complaints or official (national and EU) information and hints.

3.2 Conducting Controls

Controls and inspections are carried out and organised indirectly within the federal administration. The regulatory authorities of the respective provinces (food authorities (FAs), veterinary authorities) perform their activities under the responsibility of the provincial governors.

3.2.1 Audits

The regional authorities (food inspectors and veterinary food inspectors) inspect operators on a regular basis in line with the requirements stated in the audit section of the NCP. Such audits include inspections to determine whether the hygiene conditions at the facilities monitored reach legal standards via self-testing for products and manufacturing processes, and that all the requirements stated in the regulations of the European Union and Austria are complied with in full. Findings from SIHP sampling assist the regional authorities with their inspections of company self-testing. Audits are carried out on a risk-based level -- i.e. each site group is allocated a risk category determining the annual sample size for audits (e.g. a minimum of once per year for establishments in the highest risk category 9). The actual frequency of inspection and scope of control for each inspection is defined by the provincial governor based on the risk category and the concrete company risk.

The audits in meat processing plants (butchers, meat processors, and meat suppliers) are shown separately, as a separate audit plan has been developed for these facilities. The frequency of inspections is determined on the basis of the different types of business being conducted and their size (production volume).

3.2.2 Sampling

Samples are taken by the regional authorities in line with the specifications of the sample portion of the NCP (e.g. according to company type, such as retailers, wholesalers, importers, and caterers; or according to product group, such as meat, dairy, fish, fruit, vegetables, cosmetics, and toys). The samples are sent to AGES or the respective examination centres in Carinthia and Vorarlberg for evaluation and analysis. Should the evaluation (official certificate) result

in any complaints, the regional authority responsible must undertake the appropriate measures and/or file a legal complaint.

Table 4 illustrates the fulfilment level for the taking of plan samples and company inspections in relation to the NCP. The fulfilment of the plan for company inspections is calculated as the accumulated level of fulfilment over a number of years (two, three and five years), with the time period used dependent on the risk category of the establishment.

Table 4: Plan fulfilment for sampling and business inspections

Federal Province	Samples	Businesses	Meat Plants
Burgenland	107.9	73.5	94.8
Carinthia	80.6	70.5	74.7
Lower Austria	94.4	68.5	100.6
Upper Austria	83.8	85.6	116.7
Salzburg	106.2	38.6	44.1
Styria	103.8	78.8	90.4
Tyrol	99.6	62.7	120.7
Vorarlberg	104.8	52.3	66.1
Vienna	106.7	86.0	104.0
Austria	**97.1**	**71.7**	**98.6 %**

3.2.3 Inspections of products from organic production and with protected labelling

One task carried out by the regional food authorities is to ensure that products labelled "organic" are actually produced and placed on the market in line with the regulations for organic production (market control). In addition, there are controls on the correct use of protected geographical names or protected origin information and the correct use of names of guaranteed, traditional specialties. This also includes monitoring the activities of control points authorised for inspecting such production methods.

3.2.4 Ante-mortem and post-mortem inspections

One basic objective of ante-mortem and post-mortem inspections is guaranteeing meat that is fit for human consumption. The organisation of ante-mortem and post-mortem inspections in Austria's provinces is organised by the respective provincial government. They must use official veterinarians for conducting these examinations, who are also responsible for hygiene inspections in the slaughterhouses. The provincial government may train "official auxiliaries" to assist them and who are subject to professional supervision and instruction by the official veterinarians. This option is applied to some of the larger abattoirs.

Meat that is intended for human consumption must be examined before it is slaughtered (ante-mortem inspection) and afterwards (post-mortem inspection) or in the case of game, straight after it has been killed. Thus, the health and identity of each animal is checked before it is slaughtered. A slaughter ban might be declared or an evaluation may be conducted after an animal has been slaughtered separately and checked using special examinations in cases where suspicion arises. In the wild, the animal is examined before it is killed by taking a good look at it. A first examination is carried out by competent individuals (hunters with the appropriate qualifications) immediately after the animal has been killed. An official post-mortem meat inspection is carried out afterwards at a game handling establishment.

Should any suspicion arise that the meat might be defective, additional examinations, such as microbiological analysis, residue analysis or cooking and roasting samples are conducted. Meat considered unfit for human consumption must be disposed of professionally.

Meat that is deemed suitable for consumption is labelled with a health mark at the slaughterhouse. This labelling is standard throughout the EU. It is an oval

stamp which starts in Austrian abattoirs with the letters AT. Only meat with this mark may be used as food, processed into food and used as a food ingredient. The health mark allows the tracing of the abattoir and the post-mortem inspection body, but does not give information on the place of origin.

3.2.5 Import Controls

The objective of import controls is to ensure that food from third countries complies with the conditions that apply to consignments within the EU. EU-wide harmonised regulations must be applied for these controls. Import controls are carried out by the border veterinarians of the BMASGK (Figure 2).

3.2.5.1 Control of foods of animal origin

The border inspection posts are always located at the external borders of the EU. In Austria, these are the airports at Vienna-Schwechat and Linz. The controls include document checks, name checks and product control, to a certain extent. If the consignment complies with all the regulations, a Common Veterinary Entry Document (CVED) is issued. A notification about the processing of the consignment is sent electronically to the local authority at the place of destination. Should the consignment not conform to entry regulations, it will be rejected. In this case, the EU border inspection posts will be notified about the rejection.

3.2.5.2 Control of foods of non-animal origin

Stricter, EU-standardised controls are carried out for certain foods of non-animal origin, based on a number of specific legal regulations. These include specifications about the type of goods to be controlled (country of origin, product group, laboratory analysis). Should the goods comply with the regulations, they can enter the country. Goods that do not conform with the regulations must not be placed on the local market.

3.2.6 Control of Potable Water

The mandatory self-testing carried out by operators of water supply plants (WSP) are a major contributer to providing perfect drinking water, in addition to official controls.

According to Art. 5 of the Potable Water Regulation Fed. Law Gazette II No 304/2001, operators of WSPs must have their water tested by AGES, the regional examination centres or a person authorised to carry out such examinations once every year (larger plants more often) as a minimum, in line with Art. 73 LMSVG. The authorised persons are specialists who must provide evidence of their specific training and practical experience to the BMASGK. The findings of these outsourced checks must be reported to the provincial governor (FAs). Should the drinking water not meet the requirements, the operator must take appropriate measures immediately and notify the FA.

The data of the self-testing declarations form the basis of the Austrian Potable Water Report.

The official control of potable, drinking water is conducted by the regional regulatory authorities, as described in chapters 3.2.1 "Audits" and 3.2.2 "Sampling" (Figure 3).

3.3 Examination and Evaluation

The experts at AGES and the STAs of Carinthia and Vorarlberg examine and evaluate the samples taken by the authorities. Their expert opinions are passed on to the regional authorities and provide the basis for any potential measures and complaints.

The examinations encompass a plethora of test aspects that are rather complex to determine. Risk, origin, type, composition and apparent quality of the sample determine the types of analyses that will be carried out.

Smell, flavour, visual appearance (organoleptic findings) and labelling are always assessed (compliance with the respective regulations, fraud control). Other tests may be mandatory for special food groups. Meat and meat products, milk and dairy products and fish are tested for harmful pathogens (e.g. salmonella, listeria), for instance. Moreover, tests for heavy metals (lead, cadmium, mercury), pesticide residues or additives are also conducted, among others. New scientific findings, new laws, newly occurring hazards, specific presentation or specific composition often result in an ad-hoc examination.

3.3.1 Reasons for complaints in line with the LMSVG

The following reasons for complaints are stated in the LMSVG:

Harmful. Foods, objects for daily use and cosmetic products are harmful to health if they could pose a

health risk or have an adverse effect on health (e.g. caused by the presence of pathogens or banned substances or foreign bodies that could cause injuries).

Unsuitable for human consumption or **unsuitable for the intended use.** Foods are unsuitable for human consumption and objects are unsuitable for daily or cosmetic use if the intended purpose cannot be warranted. This is the case if a product has become unsuitable for human consumption/purpose following the contamination of a product with foreign bodies, rot, decay or decomposition (e.g. meat that makes a negative impression at the organoleptic examination).

Adulterated foods are foods that lack or contain insufficient quantities quality-determining constituents, the content of which is usually expected or that have been removed entirely or in parts; or that have been impaired by adding or not removing quality-reducing articles or substances; or are made to appear of better quality using additives or manipulation; or whose inferior quality is masked; or have been produced using illegal production methods.

Quality-reduced food is food that displays a considerable reduction in quality-determining constituents or in its specific, quality-determining effects or properties after production (without further treatment), unless it is unsuitable for human consumption (e.g. loss of aroma).

Mislabelled. Foods that are mislabelled that are presented using information that can be misleading as to its type, identity, composition, quantity, shelf-life, country or place of origin and production method; or foods that claim to have effects and properties they do not have. Furthermore, advertising stressing the attributes of a product which all comparable food products also possess is considered misleading (advertising with obvious statements).

Disease-related information on foods is prohibited. It is prohibited to ascribe prophylactic properties, treatments or healing powers for a human disease to a food or give this impression to consumers. Information on the mitigation of the risk of a disease may be given if approved by the EC, following positive test results by the EFSA, according to the regulation referring to nutritional and health related information. An overview of approved information can be found here: EU Register on nutrition and health claims.

Adverse effects caused by objects for daily use occur if their intended use could cause adverse effects in foods or cosmetic products.

Violation of a regulation, issued in line with Art. 4 Paragraph 3, Art. 6, Art. 19 Art. 20 or Art. 57 Paragraph 1 LMSVG.

Regulations for protection against fraud and deception also apply to objects for daily use and cosmetic products, correspondingly. The enforcement of the labelling regulations for objects for daily use is not governed by the LMSVG and, as a result, the FA cannot take any measures. Complaints are passed on to the competent regulatory authority in the respective province.

Food that is harmful or unsuitable for human consumption is referred to as "**unsafe**" food, in general.

3.4 Resources

The LMSVG is enforced by public servants in the Austrian provinces. The samples are examined and evaluated at AGES and the STAs in Vienna, Carinthia and Vorarlberg.

There are 200.6 food authority officers and 18.7 special food authority officers for conducting the Potable Water Regulation (shown in full time equivalent (FTEs)) and 946 veterinarians (shown as individuals) for ante-mortem and post-mortem inspections across Austria. However, these veterinarians are not exclusively active in this field (Source: MANCP 2017-2019).

AGES and the regional examination centres (Source: MANCP 2017-2019) have 189.2 individuals (shown as FTEs) at their disposal for the examination and evaluation of samples taken officially and by private individuals. The list, according to examination centre, is shown in Table 5. The data provided by AGES does not include auxiliary services from other divisions.

Table 5: Staff for examinations and evaluations of samples in line with LMSVG (in full time equivalent)

Examination Centre	FTE
AGES Food Safety Division	165.3
Vorarlberg State Institute for the Environment and Food Safety	13.4
Carinthia State Institute for Food Safety, Veterinary Medicine and the Environment	10.5

3.5 Measures

Should violations of food law requirements become evident following audits or inspections carried out by AGES or the examination centres in Carinthia and Vorarlberg, the regional authority responsible must undertake the appropriate measures to remedy any shortcomings. These include the restriction or banning of the product(s) on the market, prohibition of using certain areas or rooms, or even the closure of an establishment.

Should products be assessed as harmful, the operator in question must be notified immediately by the authority responsible. The operator must stop placing the product(s) on the market immediately and withdraw the product(s) using their own means (withdrawal or recall), inform customers and warn the public if the product has already reached the end consumer. Should the operator fail to comply with his or her obligations, the authority responsible will seize the product(s). AGES informs the public about risks that may exist on behalf of the BMASGK. Additionally, recalls by the operators are repeated by AGES on behalf of the BMASGK. Pursuant to the "Regulation by the Health Minister on Public Notifications by Retail Food Operators", retailers must inform consumers about goods they have sold and that have been classified as harmful, as well as about food that is connected to an outbreak of a food-borne disease, using a notice displayed in their shop and on their homepage.

The regional authority may also file a complaint for each violation at the appropriate penal authority, parallel to these statutory protection and information measures.

3.6 Austrian Food Code and Codex Commission

The Austrian food code (ÖLMB – Codex Alimentarius Austriacus) is designed to publish physical descriptions, definitions, analysis methods and assessment principles, as well as guidelines for placing goods on the market (Art. 76 LMSVG).

In legal terms, the ÖLMB is considered an "objectivated expert appraisal". It is not a legal regulation in the strictest sense.

A commission (Codex Commission) was established as a counsel for the Minister of Labour, Social Affairs, Health and Consumer Protection for all issues pertaining to regulations on food law and to prepare and update the ÖLMB. Pursuant to Art. 77 LMSVG, the commission consists of the Austrian provincial governments and the social partners, in addition to staff members of the BMASGK and AGES, or the examination centres in Carinthia and Vorarlberg respectively, and representatives of certain Federal Ministries, who are authorised to participate in line with Art. 73 LMSVG. The work of the Codex Commission follows procedural rules issued by the Federal Ministry of Health and Women's Affairs in line with Art. 77 Para. 8.

The Codex Commission has appointed sub-commissions and task forces to support the commission and assist in the preparation of resolutions, including the use of experts who help develop guidelines for the code. Following an assessment by the coordination committee, the guidelines are submitted to the plenary meeting of the Codex Commission for decision-making purposes and published by the BMASGK.

Various guidelines regarding good hygiene practice and the application of the principles of the self-monitoring system (Hazard Analysis Critical Control Point/HACCP) (Table 7) are developed, in addition to the continuous update of the chapters in the Austrian Food Code (Table 6).

The Codex Commission serves as a forum to prepare and coordinate the Austrian position in terms of the Social Partners for European and international committees and is addressed by the Executive Committee of the FAO/WHO Codex Alimentarius Commission (WECO) with questions coming from the FAO/WHO Codex Committee. Furthermore, the Codex Commission is also a platform for risk communications.

In 2018, the sub-commission for Hygiene published updated guidelines for caterers and the task group appointed by the BMASGK a recommendation:

- Hygiene guideline for caterers
- Recommendations on challenge tests and/or storage tests to objectively ensure storage life requirements pertaining to Regulation (EC) No. 2073/2005 relating to *Listeria monocytogenes*.

The guidelines for good hygiene practice and the application of HACCP principles at small-scale, artisan confectioners and also for the slaughtering and cutting of poultry were updated.

Paragraph 8 on "potentially misleading information" in Chapter A 3 General Evaluation Principles was updated.

Chapter A 8 Agricultural products from organic farming and their derivatives was replaced by the Directive on agricultural products from organic farming and their derivatives (Directive Organic Production) by the committee for Organic Production.

Chapters B 9 Yeast, Sourdough, Baking Soda, Leavening Agents for Special Purposes and B 10 Pregelatinised Flour, Malt Flour, Malt Extracts for Baking, Dough Acidifiers were incorporated into Chapter B 18 Baking Products.

Furthermore, the action thresholds for specific contaminants in foodstuffs were reviewed.

A document on the legal nature of the code was developed and can be accessed on the BMASGK website.

The ÖLMB can be found on the homepage of the BMASGK at Kommunikationsplattform VerbraucherInnengesundheit and on the website Österreichisches Lebensmittelbuch.

Table 6: Chapters in the Austrian Food Code

Number	Chapter Title
A 1	Judication for goods in line with the regulations of the LMSVG
A 3	General assessment principles
A 4	Flavourings, enzymes, additives
A 5	Labelling, presentation
B 1	Drinking water
B 2	Ice cream
B 3	Honey and other apiculture products
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 essences; sauces; creams; vinegar-based preparations; other vinegar-like condiments
B 11	Soup articles 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 and chocolate
B 16	Confectionery
B 17	Packaged water
B 18	Bakery products
B 19	Pasta products
B 20	Grains and ground products
B 21	Table salt
B 22	Sugar and sugar types
B 23	Spirits
B 24	Vegetables and preserved vegetables
B 25	Mayonnaises and delicatessen products
B 26	Soft drinks
B 27	Pilze und Pilzerzeugnisse
B 28	Mushrooms and mushroom products
B 29	Mustard
B 30	Cooking fats, cooking oil, spreadable fats and other fat products
B 31	Tea, tea-like products and infusions
B 32	Milk and dairy products
B 33	Cosmetic products
B 34	Cakes and pastries
B 35	Fish, crustaceans, molluscs and derivative products
B 36	Objects for everyday use

Table 7: Directives regarding good hygiene practice and the application of the basic principles of HACCP

Hygiene Directives
Directive for ensuring health requirements
Directive for staff training
Directive for retailers
Directive for large-scale catering, catering in the health sector and similar community care facilities
Directive for good hygiene practice in shelters in extreme locations (simple shelters for mountaineers in the mountains) and seasonally operated Alpine pastures
Directive for the slaughtering and dressing of cattle, pigs, sheep, goats and solipeds and the production of meat products
Directive for the slaughtering and dressing of poultry
Directive for rural poultry and rabbit slaughtering businesses
Directive for the slaughtering of farmed game
Directive for the slaughtering and processing of wild fish and fish from aquaculture
Directive for rural milk processing businesses
Directive for milk processing on Alpine pastures
Directive for microbiological criteria in milk
Directive for egg packaging and egg collection facilities
Directive for beekeeping
Directive for commercial milling businesses
Directive for commercial bakeries
Directive for commercial pastry shops
Directive for pasta products
Directive for ice cream production
Directive for commercial beverage production businesses
Directive for oil bottling in commercial businesses
Directive for rural fruit processing
Directive for good hygiene practice and the application of the HACCP principles in businesses that are involved in the logistics of frozen products
Directive for dispensing systems
Directive for hygiene for caterers
Hygienic safekeeping of bread and baked goods for self-service
Hygienic safekeeping of pastries and confectionary for self-service
Recommendation on the use of cloth towels as hygienic means for drying hands
Recommendation for sanitary facilities in businesses in line with Reg. (EC) No. 852/2004
Recommendation for self-testing in the production of meat products
Recommendation for thee production, storage and preparation of donor kebabs and similar meat preparations
Recommendation for challenge tests and/or storage trials in relation to *Listeria monocytogenes*
Information sheet: Salmonella: Tips for prevention
Information sheet: Correct and safer cooking with raw food
Information sheet on the consumption of raw milk and the handling of animals
Information sheet on the prevention of food-borne botulism
Information sheet on the storage, preparation and consumption of raw fruit and vegetables in households

4 CONTROL RESULTS

The evaluated results of the samples that were assessed in 2018, the findings from company inspections (audits) including dairies and meat establishments and slaughtered animals can be found as tables in the Annex.

The following sections are a summary of the results of the plan samples for the individual product groups and give details about consumer protection against misrepresentation and the findings of focus audits, as well as selected key topics. Additionally, this section includes the results of samples taken from organic production, residue analysis for animal food products, ante- and post-mortem inspections, import controls, suspect and harmful samples, as well as evaluations of the audits and of the rapid alerts undertaken.

The evaluation of the data is carried out in differentiated form.

4.1 Results Plan Samples

The 21,941 plan samples that were analysed and assessed are shown in Table 16 and are categorised in 5,234 SIHP, 10,299 market samples and 6,408 samples from focus audits. The findings of and any irregularities in the test results from the SIHP and market samples are described below. More information on complaints arising from misleading practices can be found in section 4.2. The findings of the focus audit samples are described in more detail in section 4.3. Meat and Meat Preparations

A total of 323 (13.7 %) of the 2,359 samples examined resulted in complaints. The complaint level ranged from 0.0 % in samples from natural casings (zero of one sample) up to 29.1 % from samples of the subgroup fresh or frozen game meat products (23 of 79 samples). The most common causes of complaints were incorrect labelling and/or misleading information.

Forty-six samples (1.9 %) -- 34 of which were SIHP (3.2 % of 1,065 samples) and 10 market samples (1.0 % of 1,015 samples), predominantly sausages, salted and smoked meat, as well as preserved meat – resulted in complaints due to inadequate or substandard composition. Their chemical composition did not conform to the regulations in the Austrian food code because they contained overly high nitrate or nitrite levels or there was an illegal use of additives. Complaints in 50 cases (2.1 %) (Table 16 Reasons for complaint "other") resulted from mostly microbial contamination caused by hygiene issues. The most common reason for objections in samples in the subgroup fresh or frozen game meat products was increased levels of lead.

Forty-six samples (1.9 %) were basically unsuitable for human consumption because of microbial contamination and/or organoleptic issues and as a result of overly high levels of lead -- especially in game meat and game meat products; this included 27 market samples (2.7 % of 1,015 samples) and 19 SIHP (1.8 % of 1,065 samples).

Nine samples (0.4 %) were classified as harmful (3x game meat products because of VTEC, 2x salted meat products because of PAH, 2x sausages because of *Listeria monocytogenes*, 1x sausages because of VTEC, 1x game meat products because of lead contamination).

4.1.1 Fish

A total of 97 (11.7 %) of 827 samples examined resulted in complaints, with a spectrum that ranged from 9.9 % in the subgroup sea fish products (14 of 141 samples) to 100.0 % in the subgroup other animals and products from this product group (two from two samples). The most common causes of complaint were labelling infringements and/or misleading information. Microbial contamination and/or organoleptic deficiencies caused by hygiene issues resulted in 15 complaints (1.8 %; Table 16 Complait reason "other").

Seventeen samples (2.1 %) were deemed unsuitable for human consumption (8x microbial contamination and/or organoleptic issues, 4x mercury, 2x nematodes, 2x *Listeria monocytogenes*, 1x cadmium). The composition of the product was objected to in 11 samples (6x pesticides, 4x illegal additives, 1x mercury).

One sample (0.1 %) was harmful because of salmonella contamination.

4.1.2 Milk and Dairy Products

A total of 143 of the 2,124 samples (6.7 %) that were analysed resulted in complaints. The complaint rate ranged from 4.5 % in the subgroup Milk (37 of 823 samples) up to 10.5 % in the subgroup Butter and butter products and clarified butter (17 of 162 samples). Significantly more SIHP (13.1 %; 92 of 703 samples) resulted in complaints than market samples (4.8 %; 23 of 483 samples). Fifty-three samples (2.5 %) were objected to as a result of mislabelling and/or misleading information. There were complaints due to composition deficiencies in five samples (0.2 %) (4x butter with overly high water levels, 1x raw milk with veterinarian drug residues).

Microbial contamination due to hygiene issues was the primary reason for complaint in 65 samples (3.1 %) (Table 16, Cause for complaint "other"). Twenty-six samples (1.2 %) were classified unsuitable for human consumption, primarily because of microbial contamination, four of which were samples taken from butter and butter products and clarified butter (2.5 % of 162 samples), 17 cheese samples (2.4 % of 720 samples), four dairy products excluding cheese and butter (1.0 % of 419 samples) and one milk sample (0.1 % of 823 samples).

Three samples (0.4 % of 720 samples) were classified as harmful (1x Staphylococcus toxin, 1x *Listeria monocytogenes*, 1x foreign body).

4.1.3 Poultry and Poultry Products

A total of 67 out of the 884 samples (7.6 %) that were analysed resulted in complaints, ranging from 3.3 % in the subgroups Soups with/made of poultry meat, poultry extracts and Soups made of poultry extracts (one of 30 samples) up to 18.8 % in the subgroup Poultry meat conserves (three of 16 samples). Thirty-three (3.7 %) of these samples were unsuitable for human consumption because of microbial contamination, mainly caused by Salmonella. Almost all unsuitable samples were found in the subgroups preparations made from poultry (19 of 141 samples; 13.5 %) and raw poultry fresh and deep frozen (13 of 576 samples; 2.3 %). Microbial contamination because of hygiene issues resulted in complaints in six samples (0.7 %) (Table 16 Cause for complaint "other"). The composition of the product was called into question in eight (0.9 %) cases (3x non-compliance with the regulations of the Austrian food code, 3x cleaning agent residues , 1x illegal additives, 1x non-compliance with the regulations of the ÖLMB and too high nitrite levels). Mislabelling and/or misleading information resulted in complaints in about 26 samples (2.9 %).

None of the samples were found to be harmful to human health.

4.1.4 Fats, Oils and related Products

A total of 155 (21.2 %) of the 732 samples that were analysed resulted in complaints, with a complaint rate of 14.0 % (25 of 179 samples) in the subgroup Delicatessen products up to 24.9 % (86 of 346 samples in the subgroup Vegetable oils. The most frequent causes of complaints were mislabelling and/or misleading information. In four samples (0.5 %), the composition did not conform to the legal regulations (2x trans-fatty acids, 2x glycidyl fatty acid esters, 1x composition in relation to the supplementary food regulation Federal Law Gazette II No. 133/1998). Seven samples (1.0 %) were found to be unsuitable for human consumption (5x frying fats that were used for too long, 2x organoleptic). Three delicatessen products (1.7 % of 179 samples) were objected to due to hygiene issues (Table 16, Cause for complaint "other").

None of the samples were found to be harmful to health.

4.1.5 Cereals and Cereal Products

A total of 88 of the 660 samples (13.3 %) that were analysed resulted in complaints with a range from 0.0 % in the subgroup Custard powder (zero of 24 samples) up to 25.0 % in the subgroup Starch and starch products (one of four samples). The complaints resulted predominantly from mislabelling and/or misleading information. Eighteen samples (2.7 %) were unsuitable for human consumption, including 9x rice because of pesticides and 6x organoleptic deficiencies because of incorrect storage. Twenty-three samples of rice (8.9 % of 258 cereal samples) resulted in complaints because of their composition (23x pesticides).

None of the samples were found to be harmful.

4.1.6 Bread and Baked Goods

A total of 199 of the 1,259 samples (15.8 %) resulted in complaints, ranging from 7.1 % in the subgroup Ready-made doughs and fillings (six of 84 samples) up to 34.5 % in Pastries (82 of 238) samples. The most frequent causes for complaints were mislabelling and/or misleading information. Eighteen samples (1.4 %) were unsuitable for human consumption (9x microbial contamination, 7x organoleptic deficiencies, 1x infestation by insects and foreign bodies each). Six samples (0.2 %) of Fine baked goods and confectionery (1.1 % of 528 samples) resulted in

complaints because of their composition (4x additives, 1x trans fatty acids, 1x aromas). Five Fine baked goods and confectionery (0.9 % of 528 samples) resulted in complaints because of hygiene issues (Table 16, Cause for complaint "other").

None of the samples were found to be harmful.

4.1.7 Sugar and Honey

A total of 79 of the 471 samples (16.8 %) resulted in complaints, mostly because of mislabelling and/or misleading information. The complaint rate in the subgroup Sugar and types of sugar was 29.5 % (13 of 44 samples, all because of mislabelling and/or misleading information) and 15.5 % (66 of 427 samples) in the subgroup Honey. Nine honeys (2.1 % of 427) resulted in complaints due to their composition (6x not complying with the Austrian Honey Regulation Federal Law Gazette II No. 40/2004, 1x veterinary drug residues, 1x pesticides, 1x adulteration). The honey sample contaminated with veterinary drug residues was found to be unsuitable for human consumption. Two honeys (0.5 % of 427) were objected to because of hygiene issues (Table 16, Cause for complaint "other").

None of the samples were found to be harmful.

4.1.8 Ice Cream

A total of 104 of the 861 samples (12.1 %) resulted in complaints. The complaint rate for SIHP from Ice cream from industrial production was considerably higher (seven of 32 samples; 21.9 %) than that from market samples (four of 56 samples; 7.1 %). Forty-two samples (4.9 %) resulted in complaints because of hygiene issues, showing increased contamination – primarily with Enterobacteriaceae and also *Bacillus cereus* and *E. coli* in individual cases (Table 16, Cause for complaint "other"). Thirteen samples (1.5 %), 12 of which from artisan production, were classified as unsuitable for human consumption because of increased levels of bacteria. Thirty-nine samples (5.1 % of 772) from artisan production, resulted in complaints due to their composition (cleaning agent residues). Mislabelling and/or misleading information was found in 15 samples (1.7 %).

One sample (0.1 %) was classified as harmful as a result of contamination with *Bacillus cereus*.

4.1.9 Cocoa and Sweets

A total of 179 of the 406 samples (44.1 %) resulted in complaints. The most frequent causes for complaints were mislabelling and/or misleading information. Eleven samples (2.7 %) resulted in complaints because their composition did not comply with Food Additives Regulation (EC) No. 1333/2008 (illegal use or too high levels of additives). Two cocoa products (0.9 % of 217 samples) did not comply with the Novel Food Regulation (EU) 2015/2283 as a result of an unapproved ingredient (Cannabidiol) (Table 16, Cause for complaint "other").

None of the samples were found to be harmful.

4.1.10 Fruit and Vegetables

A total of 326 of the 2,734 samples (11.9 %) that were analysed resulted in complaints, ranging between 3.2 % in the subgroup Mushrooms (three of 95 samples) and 23.8 % in the subgroup Fruit Products (88 of 370 samples). The most frequent causes for complaints were mislabelling and/or misleading information.

Forty-five samples (1.6 %) were found to be unsuitable for human consumption, mainly traced back to microbial contamination (z. B. *Bacillus cereus*) and/or organoleptic deficiencies (spoilage) resulting from poor hygiene or incorrect or overly long storage, and 2x because of pesticides. Twenty-four samples (0.9 %), 20 of which were market samples (1.8 % of 1,108 samples) resulted in complaints mainly because of a lack of freshness or the on-set of rot (Table 16, Cause for complaint "other"). The composition of 25 samples (0.9 %) did not conform to legal regulations, predominantly because of pesticide residues, nitrate or preservatives.

Nine samples (0.3 %) were classified as harmful (5x algae because of iodine, 2x almonds because of aflatoxins, 1x algae and grated walnuts each because of injury risk as a result of foreign bodies).

The subject of pesticide residues is discussed in a short, separate report under 4.3.1.1.

4.1.11 Spices, Seasonings and Condiments

A total of 74 of the 383 samples (19.3 %) analysed resulted in complaints, ranging from 3.8 % in the subgroup Powdered and dried basis mixes and stocks (two of 53 samples) up to 24.9 % in the subgroup Spices, seasonings and condiments (61 of 245 samples). The complaints were based mainly on mislabelling and/or misleading information. Two samples (0.5 %) were found unsuitable for human consumption because of *Bacillus cereus*.

None of the samples were found to be harmful.

4.1.12 Fruit Juices, Non-alcoholic Beverages

A total of 135 of the 624 samples (21.6 %) analysed resulted in complaints. Mislabelling and/or misleading information were the most common cause for complaints. Seven samples (1.1 %) were classified as unsuitable for human consumption because of microbial contamination. Twenty-six samples (4.2 %) were reduced in value as a result of hygiene issues (Table 16, Cause for complaint "other") and, thus, were objected to. In eight fruit juice samples (2.4 % of 333 samples, all SIHP), the composition did not comply with the legal regulations.

One fruit juice (0.2 %) was found unsuitable for human consumption because of the risk of injuries caused by foreign bodies.

4.1.13 Coffee and Tea

A total of 47 (12.7 %) of the 369 samples analysed resulted in complaints, with a complaint rate for SIHP (20 of 74 samples; 27.0 %) being significantly higher than that for market samples (24 of 138 samples; 17.4 %). From the 166 samples in the subgroup Coffee, coffee substitutes and derivatives, 16 samples (9.6 %) resulted in complaints and 31 of the 203 samples (15.3 %) in the subgroup Tea, tea-like products and derivatives resulted in complaints. The complaints were predominantly caused by mislabelling and/or misleading information.

Two tea samples were objected to because of hygiene issues and one sample did not conform to the Novel Food Regulation (EU) 2015/2283 because of the banned ingredient "Butterfly Pea Blossoms" (in total 1.5 % of 203 samples; Table 16, Cause for complaint "other").

None of the samples were found to be harmful.

4.1.14 Alcoholic Beverages

A total of 144 of the 603 samples (23.9 %) that were analysed resulted in complaints, ranging from 13.7 % in beer (31 of 226 samples) up to 31.9 % in spirits (99 of 226 samples). The complaint rate for SIHP (32.3 %; 98 of 303 samples) was considerably higher than for market samples (17.9 %; 41 of 229 samples). Mislabelling and/or misleading information (especially incorrect information about the alcohol content) were the most frequent causes of complaints. Four samples (0.7 %) were found unsuitable for human consumption (3x microbial contamination, 1x too high levels of fermentation by-products). Nine beer samples (4.0 % of 226) were classified as reduced in value because of beer-spoiling bacteria (Table 16, Cause for complaint "other"). The composition of four of 310 spirits did not comply with the Spirits Regulation (EC) No. 110/2008.

None of the samples were found to be harmful.

Inspections of wines and beverages containing wine and fruit wine are governed by the Austrian Wine Act and not by the LMSVG. Therefore, this report does not include test results for these products.

4.1.15 Drinking Water and Packaged Water

Official drinking water monitoring is carried out in addition to statutory self-tests and is mainly conducted in the form of focused audits. We would like to refer to the short report under 4.3.1.2. for further details.

A total of 54 of the 1,049 samples (5.1 %) analysed resulted in complaints, with the subgroup Drinking water showing a much lower complaint rate at 0.9 % (seven of 799 samples) than the other subgroups: Natural mineral water, Spring water 14.6 % (15 of 103 samples); Table water, Packaged drinking water, Soda water 23.2 % (16 of 69 samples); Ice cubes 20.5 % (16 of 78 samples). The complaint rate of SIHP (28.2 %; 20 of 71 samples) was considerably higher than that of market samples (14.8 %; 31 of 210 samples). Twenty-five samples (2.4 %) were found unsuitable for human consumption as a result of microbial contamination. Six samples (0.6 %) were objected to primarily because they did not conform with the provisions of the Hygiene Regulation (EU) No. 852/2004 (Table 16, Cause for complaint "other"). Twenty-five samples (2.4 %) were found to have been mislabelled and/or featuring misleading information.

None of the samples were found to be harmful.

4.1.16 Vinegar, Salt and Additives

This product group is divided into the subgroups Vinegar, Table salt, and Food additives and flavours. A total of 92 of the 314 samples (29.3 %) resulted in complaints, mostly because of mislabelling and/or misleading information.

None of the samples were found to be harmful.

The complaint rate for vinegar was at 19.7 % (24 of 122 samples), with 33.3 % for SIHP (eight of 24 samples) and 16.3 % for market samples (16 of 98 samples). One vinegar sample (0.8 %) was found

unsuitable for human consumption because of nematodes.

The complaint rate for table salt was 28.1 % (16 of 57 samples), with 50.0 % for SIHP (four out of eight samples) and 24.5 % for market samples (12 out of 49 samples). In eight samples (14.0 %), the composition (7x iodine content or the declaration referring to it, 1x additive) did not correspond with the regulations of the legal regulations.

A total of 52 of the 135 samples (38.5 %) resulted in complaints in the subgroup Additives and flavours, 14.3 % for SIHP (four out of 28 samples) and 51.5 % for market samples (35 out of 68 samples). In four samples (3.0 %), the composition was the reason for complaint due to the constituents (3x preservatives, 1x glazing agent). The results on the testing of the use of food additives in foods are shown in the corresponding product group.

4.1.17 Food for Special Target Groups

This product group includes 765 Children's and baby foods and Food supplements (FS), of which 240 samples were objected to. Mislabelling and/or misleading information were the most frequent causes of complaints.

A total of 75 of the 276 children's food samples (27.2 %) analysed resulted in complaints, with market samples showing a much higher complaint rate (42.1 %; 40 of 95 samples) than SIHP (19.2 %; five of 26 samples). Mislabelling and/or misleading information were the most frequent causes of complaints. One sample (0.4 %) was objected to because of its composition (banned ingredient stevia leaves).

None of the samples were found to be harmful.

A total of 165 of the 489 samples (33.7 %) of FS products resulted in complaints. The complaint rate for SIHP (38.0 %; 27 of 71 samples) was considerably higher than that for market samples (27.3 %; 57 of 209 samples). The majority of complaints resulted from mislabelling and/or misleading information on the products or on advertising and customer folders. Twelve samples (2.5 %) were found to be unsuitable for human consumption (7x ingredients with undesired effects, 2x too high vitamin content, 1x microbial contamination, 1x overly high levels each of zinc and lead). In 20 samples (4.1 %), the composition did not comply with the FS Regulation F.L.G. II No. 88/2004 or the Regulation for Dietary Foods for Special Medical Purposes F.L.G. II No. 416/2000 because of too low levels of ingredients. Thirteen samples (2.7 %; Table 16, Cause of complaint "other") resulted in complaints because they contained banned ingredients in violation of the regulations of the Novel Food Regulation (EU) 2015/2283.

Two FS (0.4 %) were found harmful (1x salmonella, 1x health risk because of ingredients).

4.1.18 Cosmetic Products

A total of 176 of the 666 samples (26.4 %) resulted in complaints. The complaint rate was considerably higher for SIHP with 40.2 % (39 of 97 samples) than for market samples (21.1 %; 92 of 435 samples). Mislabelling and/or misleading information were the most common reasons for complaint. In fifty-two samples (7.8 %), the complaints had mainly to do with missing or incomplete notification (Table 16,, Cause for complaint "other").

In seven samples (1.1 %), the intended purpose could not be guaranteed due to illegal ingredients (6x) or microbial contamination (1x). The composition in four samples (0.6 %) did not comply with the Cosmetics Regulation (EC) No. 1223/2009 mainly because of the use of illegal ingredients.

Two samples (0.3 %) were found harmful (1x sunscreen without UV filter, 1x health risk because of ingredients).

4.1.19 Objects for Daily Use

This product group is divided into Food contact materials, Toys, Equipment for food preparation, and Other objects for daily use. A total of 355 of the 1,063 samples (33.4 %) resulted in a complaint.

A total of 72 of the 484 samples (14.9 %) of food contact materials resulted in complaints, especially because of mislabelling and/or misleading information. Twenty samples (4.1 %) resulted in complaints because of their composition (14x missing or incomplete conformity declaration, 6x softening agents). Seven samples (1.5 %) were found to be unsuitable for their intended purpose (4x constructional defects, 3x unsuitable material). Eight samples (1.7 %) were found to be able to have an adverse effect on food (Table 16, Cause for complaint "other").

Two food contact materials (0.4 %) were found to be harmful (1x primary aromatic amines, 1x lead).

A total of 276 of the 523 samples (52.8 %) of toys resulted in complaints. In 82 samples (15.7 %), the composition did not comply with the regulations for this product group because of physical or chemical safety issues (e.g. phthalates, overly thin packaging foil, quality of acoustic toys and projectiles toys).

Three toys (0.6 %) were found to be unsuitable for their intended purpose as they were not saliva and sweat resistant. The complaints in 208 samples (39.8 %) were based mainly on missing or incomplete conformation declaration documents (Table 16, Cause for complaint "other").

Twenty-five toys (4.8 %) were found to be harmful because of risk of injury (12 because of too high sound pressure levels, 11x loose small parts that can be swallowed, 1x too strong magnet, 1x too high sound pressure level and small parts that can be swallowed).

The 7 complaints (70.0 % of the samples) in the 10 equipment samples from food production stemmed from hygiene issues. This product group included relatively few plan samples, as the share of suspect samples is much higher in the equipment used.

None of samples of the equipment used in food production were found to be harmful.

There were no complaints among the samples of 46 Other objects of daily use.

No product is currently allocated to product group 21.

4.1.20 Ready-to-Eat Food

This product group includes the subgroups Ready meals (sterilized, chilled, deep frozen) and Ready-to-eat food for direct sale and consumption. A total of 196 of the 2,238 samples (8.8 %) resulted in complaints.

Seventy of the 367 samples (19.1 %) taken from ready meals resulted in complaints almost exclusively because of mislabelling and/or misleading information. The complaint rate for SIHP (27.6 %; 35 of 127 samples) was considerably higher than for market samples (18.4 %; 34 of 185 samples). Three samples (0.8 %) were found to be unsuitable for human consumption because of minor contamination with *Listeria monocytogenes*. Nine samples (2.5 %) were objected to because of microbial contamination caused by poor hygiene (Table 16, Cause for complaints "other").

One ready meal (0.3 %) was classified as harmful because of *Listeria monocytogenes*.

A total of 126 samples (6.7 %) of the 1,871 samples taken from food intended for direct consumption resulted in a complaint. Hygiene issues in combination with microbial contamination and/or organoleptic deficiencies were the most frequent causes of complaints. A total of 36 (1.9 %) samples from this subgroup were found to be unsuitable for human consumption in line with Regulation (EC) No 852/2004 on Food hygiene, in addition to the samples with substandard quality. Twenty samples (1.1 %) were objected to because of mislabelling and/or misleading information. These included three samples (0.2 %) missing any allergen labelling.

Seven of the ready-to-eat foods intended for direct consumption (0.4 %) were found to be harmful because of contamination with *Bacillus cereus*.

4.1.21 Eggs and Egg Products

A total of 18 of the 550 samples taken (3.3 %) resulted in complaints. The complaints were caused mainly due to mislabelling and/or misleading information. One sample (0.2 %) was objected to because of its composition as a result of veterinary drug residues.

None of the samples were found to be harmful.

4.2 Aspects of Fraud Protection

4.2.1 General Information on Fraud Protection

Protecting the interests of consumers is an important objective in food regulation, in addition to food safety. To achieve this, the Austrian Food and Consumer Protection Act includes regulations which state that food must not be advertised or placed on the market if it carries misleading information. Such regulations are also embedded in the EU Food Information to Consumers Regulation (EUFIC) at European levels (integrity of information practice). Information must be accurate, clear and easy to understand for consumers.

4.2.2 Misleading Information

Both Art. 5 Paragraph 2 LMSVG and Art. 7 EUFIC state that food information must not be misleading, and that the term information also applies to advertising, presentation and packaging.

The following are listed as particularly misleading:

- Misleading information on the food's attributes, such as to its nature, identity, composition, quantity, durability, country of origin or place of provenance and method of manufacture or production
- Attributing effects or properties the food does not possess
- Suggestions that the food possesses special characteristics, when in fact all similar foods possess such characteristics, in particular through specifically emphasizing the presence or absence of certain ingredients and/or nutrients ("Advertising with Obvious Statements")
- Suggestions of the presence of a particular food or an ingredient through the means of product appearance, its description or pictorial representation, when a component naturally present or/and ingredient normally used in that food has been substituted with a different component or a different ingredient in reality ("Surrogate Rule").

Voluntary information on food, including pictures, and the environment in which the food is presented should, therefore, be examined pertaining their misleading character, taking into consideration additional legal regulations in certain cases, such as information regarding nutritional value or health, quality regulations or the labelling of products from organic production.

According to the jurisdiction of the European Court of Justice, a reasonably well-informed, alert, average consumer should be presumed when it comes the entire presentation of a product and all the information available about it, with the presentation considered in each individual case. Chapters A 3 "General Assessment Principles" and A 5 „Labelling, Presentation" of the Austrian food code contain more details on the evaluation of misleading information.

A sound assessment may even require additional information on the country of origin/place of provenance of the product and its raw materials, as well as on the recipe.

4.2.2.1 Complaints due to Misleading Information on Foods and Food Products

According to an internal AGES assessment of all SIHP and market samples taken, the average complaint rates due to misleading information in line with Art. 5 Paragraph 2 LMSVG or Art. 7 EUFIC in 2017 was similar to last year's figure at 1.3 % (2017: 1.4 %; 2016: 1.5 %; 2015: 1.3%).

Misleading information is predominantly voluntary information on foods, although each individual case must be looked considering the overall presentation, dispersing complaints over a wide area. However, an accumulation of misleading information can be found on a regular basis in some product groups, often affecting small-scale producers and also a number of products in the product range from a single manufacturer.

Higher complaint rates were registered in 2018 in sugars and sugar types (11.9 %), including inaccurate information on ingredients, in particular for alternative sweeteners, such as palm sugar, syrup made from rice starch and molasses. Inaccurate information on the origin and incorrect information on the mineral content were found in table salt (8.8 %). The most frequent causes for complaint in honey (7.1 %) pertained to incorrect information on botanical origin.

Some vegetable oils (4.3 %) were found to give the misleading impression that the product had special attributes (e.g. non-refined); misleading information was also objected to in the olive oil category.

A total of 4.1 % of children's food displayed misleading information on special properties. Incorrect information pertaining to the acidity of the product was found in vinegars (4.1 %).

4.2.2.2 Testing Special Product Groups as Part of Focus Audits

A total of 78 cosmetic products directly sold on markets, fairs and exhibitions and by agricultural direct marketers were tested as part of a focus audit. Many "self-made cosmetics" are produced only in small quantities by small-scale manufacturers and advertised are often made with special labels such as "natural cosmetics," "organic cosmetics," "home-made co", "without chemicals" and similar claims. Thus, the checking of labels and advertising statements pertaining to products was an important aspect of this audit, in addition to testing microbiological quality. In total, 32 samples (41.0 %) resulted in complaints. The most frequent issues were related to labelling (25x) and missing notifications (19x). Misleading claims such as "organic" or "natural product," despite the use of chemically-synthetic or heavily altered natural substances resulted in complaints for eight samples. Other misleading labelling pertained to the information "tested for allergens," despite the use of known contact allergens, and "unscented" despite the use of four allergenic scents and a clear citrus scent. No complaints resulted from the microbiological quality of the samples.

Ready meals offered as "vegan" were tested to see whether they were made without using animal products. Vegan foods are products of non-animal origin the production of which involves no ingredients, processing aids or non-food additives of animal origin or addition of such ingredients in processed or unprocessed form during any of the production and processing phases. A total of 51 ready meals were tested for animal ingredients and preservatives and contaminates as part of an FA. The labelling of the products as "vegan" gave no reason for complaint in any of the samples analysed. Twenty-three samples (45.1 %) were contaminated with traces of animal proteins. Given the minimal quantities involved, it is considered that the products were cross-contaminated with animal proteins.

Furthermore, the ingredients, microbiological status and general appearance of 78 FS labelled as "Superfoods" or "detoxes" were tested as part of a focus audit. The term "Superfood" is often used for foods that have health promoting effects. The term "detox" suggests to the consumer that the food has "detoxifying" or "purifying" effects and helps cleanse the body. However, as there is no legal definition of these terms, the effects claimed must be scientifically proven before they may be used. Such claims are subject to Regulation (EC) No. 1924/2006 on nutrition and health claims made on foods and the Food information Regulation regulations on the prohibition of misleading statements.

A total of 41 samples (52.6 %) resulted in complaints, mainly because of violations of Food Information Regulations. Ten samples (12.8 %) displayed unlawful information pertaining to nutritional values and health, while five samples (6.4 %) were objected to as a result of misleading information on detoxifying effects. Further complaints included overly high levels of lead (1x), status as novel food without license (3x) and substance levels clearly below the quality-determining ingredients declared on the packaging (3x).

4.2.3 Aspects of Adulteration

Food is considered adulterated in line with Art. 5 Paragraph 5 Item 3 LMSVG, if quality determining components or ingredients that are expected to be part of the food are either not present or added insufficiently or are completely or partially missing, or the quality of the food has been lowered by adding or not removing quality restricting substances, or the food was given an improved visual appearance or its deficiencies were masked using additives or manipulation, or if the food was made using unlawful manufacturing or production methods.

Composition criteria are mainly defined in the Austrian food code and also in EU directives to some extent and are targeted and tested as part of official inspections using analytical methods.

4.2.3.1 Complaints because of Food Adulteration

In 2018, the average rate of the complaints resulting from food adulteration was at a very low level at 0.2 %, similar to the results found in previous years (2017: 0.3 %; 2016: 0.4°%; 2015: 0.3 %) according to an internal AGES assessment of all SIHP and market samples.

The complaints predominantly affected meat products the maximum levels and tolerances of their composition is defined in the Austrian food code (e.g. ratio water:protein, fat:protein or collagen). This was also the cause for complaint for 4.9 % of canned meat, 3.4 % of sausages and 3.5 % of poultry sausages and cured and smoked poultry products.

The maximum permissible levels of water were exceeded in 2.7 % of butter samples. xxx

4.3 Focus Audits

Focus audits (FA) are carried out as part of the official inspection programme (set out in the NCP) on an annual basis. On the one hand, they are based on EU requirements and are often part of European-wide programmes and, on the other, specific control programmes are defined, based on national and international debates and/or findings from the inspection results of previous years. Occasionally, FAs are planned on a short-term basis as the result of current issues. The focus is risk-based and aims at potential problem areas. The results of the focus audits are illustrated in Table 8.

Table 8: Focus audits

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU-requirements
Irradiation	A-905	Powdered soups -- Irradiation	21	2	0	0	X
	A-906	Dried herbs – Irradiation	30	0	0	0	X
Objects for daily use	A-014	Plastic cooking utensils – aromatic amines	45	11	1	0	
	A-024	Drinking bottles – Biosphenol, BADGE	54	10	0	3	
	A-030	Public catering – aluminium dishes	53	1	0	0	
	A-032	Soothers (dummies, pacifiers) – Contents	18	0	0	0	
	A-037	Cans – Biosphenol, BADGE	47	0	0	0	
	A-038	Screw-top jars – Plasticisers	49	7	0	0	
	A-050	Metal dishes – Metal leaching	52	8	1	0	
GMO	A-915	Rice and rice products – GMO	53	0	0	0	X
	A-916	Soya and soya products – GMO	62	0	0	0	
	A-917	Papayas – GMO	50	0	0	0	
Childrens's foods	A-013	Supplementary food – Menus – Marketability	58	0	0	0	
	A-042	Baby formula and follow-up formula on milk basis – Contaminants	67	0	0	0	
Contaminants	A-004	Food – Acrylamide (Monitoring)	68	(0)	(0)	(0)	
	A-007	Nut-based spreads – Contaminants	35	0	0	0	
	A-017	Edible nuts, oilseeds – Aflatoxins	39	2	2	0	
	A-018	Coffee –PAH, Ochratoxin A	52	0	0	0	
	A-019	Grain, beer – Heavy metals, arsenic (Monitoring)	85	(0)	(0)	(0)	
	A-023	Algae – Heavy metals, arsenic, iodine (Monitoring)	29	(10)	(5)	(0)	X
	A-039	Herb teas – Pyrrolizidine alkaloids (Monitoring)	73	(0)	(0)	(0)	
	A-040	Dried fruit – Mycotoxins	55	0	0	0	
	A-041	Banana chips – PAH	31	0	0	0	
	A-052	Food – Glycidol fatty acid esters, 3-MCPD, 3-MCPD esters	55	0	0	0	
	A-902	Spinach, lettuce, rocket – Nitrate	88	8	0	0	X
	A-904	Food – Environmental contaminants (Monitoring)	32	(0)	(0)	(0)	
Cosmetic Products	A-006	Cosmetic products from trade fairs and markets – Marketability	78	32	0	0	
	A-012	Cosmetic products and supplements – suspect medical substances	31	13	1	2	
	A-029	Callus removers – Ingredients	30	5	0	0	
	A-036	Products for eyelashes and eyebrows – Safety	20	4	0	3	
	A-022	Whole Coconuts – Spoilage	28	15	0	15	

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU-requirements
Microbiologiy, Hygiene	A-025	Soft drinks from dispensers – Microbiology	51	15	0	5	
	A-026	Sea fish – Microbiology, mercury, phosphate, carbonates	102	14	0	5	
	A-034	Drinks made of water with herbs/Vegetables/Fruit – Microbiology	75	9	0	0	
	A-035	Soft ice cream – Microbiology	54	7	0	3	
	A-043	Beer from dispensers – Microbiology	45	4	0	2	
	A-051	Milk products for schools and childcare facilities – Microbiology, sugar	48	5	0	0	
FS	A-005	Supplements for special medical use –Ingredients, microbiology	10	4	0	0	
	A-011	Detox and superfood products – Ingredients, microbiology, presentation	78	41	0	0	
	A-048	Supplements for sports – Ingredients	97	27	0	1	
Pesticides	A-901	Foods – EU pesticide monitoring programme	156	4	0	1	X
	A-918	Foods – National pesticide monitoring programme	806	35	0	10	X
Radiation	A-913	Raw milk – Irradiation (Monitoring)	199	(0)	(0)	(0)	
Audits	A-010	Retail outlets – HACCP, self-monitoring	8	2	0	0	
	A-600	High-risk establishments with licences – self-monitoring	294	8	0	2	
Residues	A-900	Milk, eggs and honey – residue monitoring programme	757	4	0	1	X
Toys	A-001	Cheap toys from annual markets and fairs – Safety	63	46	5	0	
	A-003	Fashion dolls – Safety	30	12	0	0	
	A-015	Toy scooters, toy buggies – Safety	30	20	0	0	
	A-027	Acoustic toys – Safety	72	51	14	0	
	A-046	Lap toys – Safety	49	26	1	0	
Drinking water r	A-021	Disinfected drinking water – Effects of cloudiness (Monitoring)	269	(1)	(0)	(1)	
	A-031	Drinking water – Organic trace elements (Monitoring)	259	(0)	(0)	(0)	
	A-044	Drinking water in primary schools and childcare facilities – Microbiology (Monitoring)	240	(2)	(0)	(2)	
Zoonoses	A-800	Chicken meat – antibiotic-resistant pathogens (Monitoring)	341	(0)	(0)	(0)	X
	A-801	Mould cheese and raw sausages – pathogens	75	1	1	0	
	A-802	Raw milk products, raw sausages, raw cured meat from direct marketing – pathogens	79	2	1	1	
	A-803	Ready-to-eat fruit and vegetables – Microbiology	75	0	0	0	
	A-804	Alpine cheese – pathogens	75	14	1	5	

Topic	ID	Short title	Samples analysed	Complaints	Harmful to human health	Unsuitable*	EU-requirements
	A-805	Eggs from EU countries – Salmonella	50	0	0	0	
	A-806	Raw sausage made from/with game – VTEC	57	1	1	0	
Composition	A-008	Foods from ethnic food shops – trans-fatty acids	59	16	0	0	
	A-020	Vegan ready meals – animal proteins, preservatives, contaminants	51	0	0	0	
	A-033	Honey – Composition, Pyrrolizidine alkaloids	50	15	0	0	
	A-047	Poppy seeds – Morphine (Monitoring)	25	(0)	(0)	(0)	
Additives, Flavourings	A-002	Sweeteners – Composition	39	13	0	0	
	A-009	Confectionery, décor products garnishes – Colourings	61	32	0	0	
	A-016	Traditionally made cured meat - phosphate, nitrites, nitrates	52	2	0	0	
	A-045	Baked products and cereals with cinnamon, herb drinks – coumarin	57	1	0	0	

Numbers in brackets are the results of monitoring audits in line with Art. 37 LMSVG

* The category "unsuitable" includes "unsuitable for human consumption" (Art. 5 Para. 5 Item 2 LMSVG, Foods), "unsuitable of the intended purpose" (Art. 16 Para. 1 Item 2 LMSVG, objects for daily use) and "cannot guarantee its intended purpose" (Art. 18 Para. 1 Item 2 LMSVG, Cosmetics).

4.3.1 Summary of Selected Main Topics

4.3.1.1 Pesticide Residues

Pesticides and the active substances they contain must be approved in line with Regulation (EC) No, 1107/2009 from 21st October relating to the placing of plant protection products on the market. A pesticide's toxic effects on humans, residue behaviour, environmental behaviour and ecotoxicity, effectiveness and plant tolerance, as well as chemo-physical properties, must be assessed thoroughly prior to its approval (Competent authority is the Austrian Federal Office for Food Safety).

The application of pesticides may result in residues on or in foods of plant or animal origin. The maximum residue levels are determined in Regulation (EC) No. 396/2005 and harmonised across the EU.

A coordinated testing programme and a national testing programme for fruit, vegetables, cereals and foods of animal origin are carried out every year. Aubergines, bananas, broccoli, grapefruit, chicken eggs, cultivated mushrooms, melons, native olive oil, paprika, beef fat/dripping, table grapes, wheat grain and cereal-based solids for babies were tested as part of an EU-coordinated monitoring programme in 2018. The national monitoring programme included Basmati rice from Asia, pears, strawberries, fresh figs, cucumbers, millet and pseudo-cereals, potatoes, melons, peaches and nectarines, freshwater fish from third countries, tomatoes, cultivated mushrooms and special foods often reported in the RASFF system.

Foods are examined for pesticide residues as part of these programmes using extensive analysis. Furthermore, additional samples, including children's foods, are tested as part of FAs and plan sampling.

A total of 1,622 samples (excluding drinking water) were tested for pesticide residues. Residues exceeded the limit of quantitation (LOQ) in 801 samples (49.4 %), of which 45 samples (2.8 %) resulted in complaints for exceeding the maximum levels. Thus, 97.2 % of the samples conformed to the requirements in regard to maximum residue levels. More than one substance exceeding the LOQ was found in 542 samples, the highest number of multiple

residues were 16 substances in grapefruits from Turkey and 14 substances in a tomato sample from the Netherlands.

Exceeding the maximum residue levels does not automatically pose a health risk to consumers. The inspection also analyses whether the consumption of the food in question could pose such a risk. Whether products are finally found to be harmful or unsuitable for human consumption depends by how much the maximum levels are exceeded and on the average quantity consumed and the number of times the product is consumed (exposure assessment). The assessment of a sample using concrete analysis results taking into account exposure is done by experts.

None of the samples were found to be harmful and 11 samples (0.7 %) were found to be unsuitable for human consumption.

Results of the tests for glyphosate are described in more detail in chapter 4.3.1.11.

4.3.1.2 Drinking Water

Official drinking water inspections are conducted mainly in the form of focus audits. A total of 908 drinking water samples were analysed, 799 of which were plan samples and 109 suspect samples. Nineteen samples (2.1 %) resulted in complaints and all were found to be unsuitable for human consumption.

A total of 768 samples were analysed as part of three focus audits:

Two hundred and forty (240) drinking water samples were tested for microbiological contamination at nurseries and primary schools immediately after the end of the summer holidays. This assisted in the assessment of whether current food law regulations for drinking water are adhered to following a longer period of water stagnation in the buildings' mains system. Two samples (0.8) were found to be unsuitable for human consumption.

Two hundred and fifty-nine (259) samples were tested for wastewater indicators, alkylphenols, oestrogens, microcytes and perfluorinated alkylated substances (PFAS). The selection was done based on a list of substances that could be detected or have already been detected thanks to the quantities they are used in and their persistence in water. Trace substances and substances that are potentially endocrine effective -- and which are discussed in the draft of the new EU drinking water directive -- were the main focus of the selection process. Water supply plants (WSP) in areas with intensive agriculture were the preferred sampling targets. None of the samples was objected to and showed any traces of alkylphenols and oestrogens. Perfluorinated compounds (PFC) could be detected in 31 samples (12.0 %) with concentrations under the overall boundary limit of 0.1 µg/l as currently discussed at EU levels.

Two hundred and sixty-nine (269) drinking water samples were taken from WSPs with disinfection plants that take water mostly from wells and sources near rivers and streams. The inspections also tested whether clouding has an effect on disinfection. One sample (0.4 %) taken from a non-certified UV plant that was inoperative was found unsuitable for human consumption. No connection between clouding and the microbiological results of the samples could be deduced from the tests carried out.

4.3.1.3 Genetically Modified Organisms

A total of 171 samples were taken as part of official inspections, including 165 products from or with rice, soy, and papaya as part of different FAs, and tested for genetically modified organisms (GMO). Screening and specific tests on individual events were used to test both products manufactured in Austria and imports.

None of the samples resulted in complaints based on the detection of illegal GMOs. Ten samples taken from soy products contained traces of GMOs. Their amount was either below the boundary of the declaration obligation or so low that quantification was impossible.

4.3.1.4 Toys

Toys must conform to the Austrian Toy Regulation under the framework of the LMSVG F.L.G. II No. 203/2011 and other legal material, such as the Regulation (EC) No. 1907/2006 concerning the Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH). A total of 563 samples were analysed, 523 of which were plan samples and 40 suspect samples. Of the plan samples, 244 toys (46.7 %) were tested for special criteria as part of focus audits. Three hundred and ten samples (55.1 %) -- including 34 suspect samples (85.0 % of the suspect samples) -- resulted in complaints. The most frequent causes for complaints were safety-related deficiencies and formal labelling issues.

The composition of 70 samples (12.4 %) did not conform to the Austrian Toy Regulation due to various safety issues. Thirty samples (5.3 %) were found to be harmful because they contained small parts that could be swallowed by children or cause hearing damage.

Thirty-seven samples (6.6 %) were banned from being placed on the market because of overly high phthalate levels. Three toys (0.5 %) were found to be unsuitable for their intended purpose in line with Art. 16 Paragraph 1 Item 2 LMSVG.

4.3.1.5 Radioactivity

Food is tested for radiation on a routine basis as part of various programmes. As a result of its widespread production, raw milk serves as a general indicator for the contamination of food with artificial radionuclides and is therefore tested for Caesium-137 as part of selected raw milk inspection tours since the nuclear accident at Chernobyl. A total of 199 samples were analysed as part of this programme. An Austrian-wide average of about 0.4 Becquerel/l for Caesium-137 in raw milk was found. This figure is about 0.11 % of the limit of 370 Becquerel/l and is not considered relevant from a radiation-hygienic perspective.

Following the incident at the nuclear power plant in Fukushima, food from Japan was only allowed to be imported into the EU if a declaration by the Japanese authorities could be produced, stating the food's safety in respect to radiation. This measure was applied to all food at first, but has gradually been reduced, taking into account the current contamination and exposure situation. Only specific foods (e.g. mushrooms, fish, rice) from the prefectures that still suffer from the repercussions of the nuclear incident in Fukushima have been affected by this since 2016. The EU also requires local authorities to take random samples from imports from Japan and test them for the radionuclides Caesium-134 and Caesium-137, in addition to checking the Japanese clearance certificate. Austria has subjected all direct imports from Japan to metrological inspections from the beginning without exemption. The seamless inspections are still conducted for the foods affected. However, there were no direct imports of foods that were still subject to these inspections from Japan in 2018.

Moreover, all officially taken fish samples from the Pacific are examined for radiation, in addition to food from Japan. No Caesium-134 or Caesium-137 was detected in any of the fish samples tested in 2018. More information on these food and fish inspections, and all test results can be found on the homepage of the BMASGK (Foods from Japan).

4.3.1.6 Food Contact Materials

Materials and objects the purpose of which is to be in contact with food are pooled into product group 2001 "Food contact materials (excluding equipment and machinery in the food industry)". The different products range from dishes, drinking cups, packaging material, tins and seals to sausage casings, coffee filters and baking tins. The inspection of these products encompasses a variety of aspects, such as composition and a potential migration of substances from the contact material. Furthermore, labelling and in-house documents for checking conformity levels are also examined, in addition to finding out whether there is evidence of any adverse effects on food. Moreover, conformity declarations are inspected to see if they contain all the information and whether they comply with applicable regulations.

A total of 554 samples were examined, 70 of which were suspect samples (12.6 %). 300 (62.0 %) of the 484 plan samples were tested for specific criteria as part of focus audits. A total of 115 samples (20.8 %), including 43 suspect samples (61.4 of suspect samples) resulted in complaints.

Four samples (0.7 %) were found to be harmful (1x too high levels of formaldehyde, 1x each too high migration of lead and primary aromatic amines, 1x properties).

Eleven samples (2.0 %) were found to be unsafe – unsuitable for the intended purpose -- and 25 samples (4.5 %) resulted in complaints because of their nature, as they could have adverse effects on foods in a way that the food would become unsuitable for consumption or reduced or sub-standard in quality if the product would be used for its intended purpose.

Three samples (0.5 %) did not comply with the requirements of Regulation (EC) No. 852/2004 on food hygiene. Twenty samples (3.6 %) did not comply with the requirements of Regulation (EU) No. 10/2011 on plastic materials and articles intended to come into contact with food.

4.3.1.7 Children's and baby foods

Babies and infants are a particularly sensitive group with special dietary needs. This is why there are strict regulations for the composition and the microbiological nature of these products (e.g. Regulation concerning baby formula and follow-up formula, F.L.G. II No. 68/2008, Solid baby food regulation F.L.G. II No. 133/1998). Children's foods are always tested for contaminants and their composition, such as pesticides, heavy metals, MCPD esters, allergens, nutrients and vitamins, in addition to the analysis of microbiological quality and labelling. Special aspects are also examined via focus audits.

A total of 305 children's foods were examined, 125 samples of baby formula and follow-up formula and 180 samples of solid baby food. 81 samples (26.6 %) resulted in complaints, two samples of which were found to be unsuitable for human consumption (1x

organoleptic deficiencies; 1x insect infestation). 79 samples (25.9 %) resulted in complaints because of mislabelling. One sample (0.3 %) did not conform to the requirements of the solid food regulation F.L.G. No. 133/1998 because of illegal ingredients (stevia leaves).

4.3.1.8 Sea Fish

Fish is a very sensitive food from a hygiene perspective, being subject to high standards when placed on the market. The addition of illegal and undeclared additives is not allowed to disguise a lack of freshness. Maximum levels for mercury in fish have been determined, given that mercury specifically poses a problem in predatory fish.

A total of 102 samples were tested for their microbiological properties, additives and mercury levels as part of an FA. Fourteen samples (13.7 %) resulted in complaints. Five samples (4.9 %) were objected to because of microbial contamination and/or organoleptic deficiencies (3x unsuitable for human consumption and 2x reduced quality). Four samples (3.9 %) did not comply with Regulation (EC) No. 1333/2008 because of illegal additives. The maximum level for mercury was exceeded in three samples (2.9 %). Two of these samples were deemed unsuitable for human consumption. Two samples (2.0 %) had issues with the labelling.

4.3.1.9 Beverages from Dispensing Systems

Dispensing systems need to be in excellent condition to ensure the quality of the beverages served. However, the hygiene condition of the system and its immediate environment also have considerable significance, in addition to proper technical working. Proper hygiene conditions can only be assured by regular, thorough, professional cleaning.

The hygiene status of 51 soft drink and 45 beer samples was examined as part of two FAs. Fifteen soft drinks (29.4 %) resulted in complaints, eight of which (15.7 %) were found to be of reduced quality. Five samples (9.8 %) were deemed unsuitable for human consumption and two samples (3.9 %) did not comply with the requirements stated in the Hygiene Regulation (EC) No. 853/2004. A total of four (8.9 %) of the 45 beer samples resulted in complaints (2x each unsuitable for human consumption and reduced in quality).

4.3.1.10 Listeria

Listeria is spread widely in the environment and can contaminate food during its production and processing. The pathogen can reproduce in refrigerators given its ability to grow even at low temperatures. *Listeria monocytogenes*, in particular -- the pathogen which causes human listeriosis -- can cause severe medical conditions in people with weak immune systems. The following product groups were tested for listeria as part of focus audits in 2018: raw milk products, raw sausages and raw smoked products from direct marketing, raw sausages and mould cheese, ready-to-eat fruit and vegetables.

Low levels of *Listeria monocytogenes* were detected in two of 75 samples taken from raw sausages and mould cheese (2.7 %). These samples did not result in complaints as they came from products that do not provide favourable growth conditions for *Listeria monocytogenes*.

Two of 79 samples taken from raw milk products, raw sausages and raw smoked and salted goods from direct marketing were objected to because of *Listeria monocytogenes* (1x harmful to health, 1x unsuitable for human consumptions). Seven more samples (8.9 %) had low levels of listeria with *Listeria monocytogenes* found in six of them.

All 75 samples taken from ready-to-eat fruit and vegetables were listeria-free.

4.3.1.11 Glyphosate

Glyphosate is an active agent in a number of herbicides (non-selective herbicides) that have been authorised in Austria and around the globe for many years. The active substance glyphosate has been reauthorised for five years on a European level in November 2017, based on independent, scientific statements issued by the European risk and hazard assessment authorities.

Food is tested for glyphosate and its by-product aminomethyl phosphoric acid in Austria on a routine basis. A total of 195 samples were analysed in 2018, including 70 samples (35.9 %) from organic farming. The samples were taken mainly from the product groups honey (71 samples), cereal and maize (51 samples), fruit (41 samples) vegetables (22 samples) and oilseed (10 samples). Glyphosate was detected in five honey samples (7.0 % of the honeys) in identifiable quantities. None of the samples resulted in complaints because of glyphosate residues.

4.3.1.12 Mycotoxins

Mycotoxins are natural, secondary metabolites of fungus moulds. They are mostly heat-resistant and can have acute and chronic toxic effects. Maximum

levels for various mycotoxins are defined in the Regulation (EC) No. 1881/2006 setting maximum levels for certain contaminants in foodstuffs. Mycotoxin control is carried out preferably in focus audits to obtain representative results for entire batches.

AGES assumes that Deoxynivalenol and its acetylated derivatives, which bear considerable importance in cereal and maize cultivation, pose the highest risk. A total of 121 food samples, including 70 children's foods and 40 beers were tested for these substances. None of the samples resulted in complaints based on Deoxynivalenol or its acetylated derivatives.

Like Deoxynivalenol, fumonisins have derived from Fusarium toxins and occur predominantly in maize. The content of fumonisins was determined in 88 food samples, including 40 beer, 20 oilseed and 16 nut samples. The fumonisin levels conformed to the legal regulations in all samples

Aflatoxins are produced by the Aspergillus fungus and can be found mainly in regions with warm and humid climates. Aflatoxin B1 has the highest level of toxicity among known Aflatoxins and was classified as group 1 "carcinogenic to humans" by the International Agency for Research on Cancer (IARC). A total of 222 food samples were tested for Aflatoxin B1, B2, G1 and G2, mainly nuts (73 samples), dried fruits (61 samples), true nuts and oilseeds. Four samples (1.8 %) resulted in complaints due to their Aflatoxin levels, two of which were almond samples and found harmful to health.

Aflatoxin M1 is the main metabolite of Aflatoxin B1 and may be found in milk if the animals consume feed contaminated with Aflatoxins. A total of 21 milk samples were analysed as part of FA A-900-18, none of them tested positive for Aflatoxin M1.

Ochratoxin A is produced by a variety of mould fungi of the species Penicillium and Aspergillus and is formed mainly during storage. It has a damaging effect on the kidneys in humans and has been found to cause cancer during animal tests. A total of 226 food samples were tested for Ochratoxin A, predominantly dried fruit (55 samples), coffee (53 samples), beer (42 samples), nut-based spreads (33 samples) and fruit juices (11 samples). None of the samples resulted in complaints because of Ochratoxin A.

4.3.1.13 Acrylamide

Acrylamide has shown carcinogenic effects in animal tests and has been classified as potentially carcinogenic to humans. Rules on reducing the acrylamide content in foods were set in Regulation (EU) 2017/2158. Food businesses must apply measures to minimise and check acrylamide levels.

A total of 68 samples from the product groups biscuits and wafers, roast coffee, instant coffee, coffee substitutes, biscuits and rusks for babies and infants and cereal solids and other solids for infants were tested as part of monitoring. One sample (1.5 %) exceeded the reference value and the food operator was subjected to an inspection. MCPD, MCPD Esters and Glycidyl Fatty Acid Esters

Free MCPD (3- and 2-monochloropropanediol) and their esters, as well as glycidyl fatty acid esters are process contaminants that are created mostly in the refining of vegetable fats and oils. Vegetable fats and oils are heated to a high temperature in this process to remove unpleasant and bitter aromas and flavours. The esters are broken down in free MCPDs or glycidol during the digestive process. These substances, in particular 3-MCPD and glycidol, are presumed to be potentially carcinogenic. The effects 2-MCPD has on the body have not been sufficiently researched to date. Maximum levels for glycidol fatty acid esters in vegetable oils and fats, as well as in children's foods, have been in place since 19th March 2018. As a result, the following products were tested as part of FAs in 2018: nut-based spreads, vegan ready meals, baby foods and follow-up foods, fats and oils, preserved pastry goods and filled chocolates.

A total of 269 samples were analysed for their levels of MCPD, MCPD esters and glycidol fatty acid ester, predominantly fats and oils (110 samples, children's foods (84 samples), cocoa and cocoa products (28 samples) and nut-based spreads (15 samples).One sample of sunflower oil (0.9 % of the fats and oils tested) resulted in a complaint because of its glycidol fatty acid ester levels.

4.3.1.14 Polycyclic Aromatic Hydrocarbons (PAH)

PAH are a group of several hundred organic substances, which are made up of at least two aromatic rings. They are formed during combustion processes and can contaminate food via the environment. Additionally, manufacturing processes using high temperatures or smoke may cause PAH contamination. Contamination with PAH in toys may be caused by the use of plasticisers containing PAH. Maximum levels were defined for four marker substances, given that some substances are classified as genotoxic carcinogens.

A total of 315 food samples were tested for PAH, mainly fats and oils (156 samples), coffee (54 samples), dried fruit (31 samples), and meat products

(24 samples). Six food samples (1.9 %) (three meat products and three cosmetics) resulted in complaints due to their PAH levels. Two of these meat samples were found to be harmful and one meat sample unsuitable for human consumption.

4.3.1.15 Trans-Fatty Acids

Trans-fatty acids (TFA) are unsaturated fatty acids with at least one double bond in trans-configuration. Natural TFAs are formed by microbial activity in the rumen of ruminants and are present in milk with fat content of up to 6 %. Artificial TFAs are formed in the industrial hardening and deodorization of vegetable oils and have a negative effect on various risk factors related to cardiovascular disorders. Maximum levels for artificial trans-fats in foods are specified in the Trans-Fat Regulation F.L.G. II No. 267/2009.

The levels of TFAs and the labelling of baked goods containing fat and other foods from third countries available in ethnic food shops were tested as part of an FA. Sixteen of 59 samples (27.1 %) resulted in complaints, but only two samples (3.4 %) exceeded the legal maximum limit for TFAs. The labelling of 15 samples (25.4 %) did not comply with the requirements of the LMIV.

4.3.1.16 Colourings

Substances added to colour food may only be used if their use is harmless, it is required for technical reasons and consumers are not mislead by such use. The conditions under which they may be used are specified in the Regulation (EC) No. 1333/2008 on food additives.

A total of 61 samples taken from pastry goods, confectionery and decorations were tested for the use of food colourings and correct labelling as part of an FA. Thirty-two causes for complaint were based on incorrect labelling (e.g. missing or incomplete warnings referring to azo colourings, complaints in line with the LMIV). The samples (16.4 %) were objected to because of overly high colouring levels or the illegal use of colouring.

4.3.1.17 Coumarin

Coumarin is an aromatic compound found in a large variety of plants (e.g. cinnamon, woodruff). The consumption of this substance in large amounts may cause liver damage in some people. Regulation (EC) No. 1334/2008 on flavourings specifies legal maximum levels for coumarin appearing naturally in flavours and/or food additives with flavouring properties in foods that play a significant role in the consumption of this substance.

A total of 57 samples taken from baked goods and breakfast cereals with cinnamon, as well as alcohol-free herbal beverages, were tested. One sample (1.8 %) of spiced biscuits with cinnamon was objected to because it exceeded the maximum level for coumarin.

4.3.1.18 Additives (Phosphates and Nitrite/Nitrate) in traditionally Cured Meats

The use of nitrites or nitrates in meat products is legally limited because of the possible formation of carcinogenic nitrosamines. Phosphates bind water and are used in meat products to hold the meat together better.

Specific residue maximum levels for nitrates and nitrites have been determined for traditionally cured meat products in Regulation (EU) No. 1333/2008 on food additives taking into account the production processes used. Moreover, there are also maximum levels for phosphates.

A total of 52 traditionally cured meats (commercially and on farms), such as farmer's bacon, home-cured meat and cured loin were tested as part of a FA. Two samples (3.8 %) resulted in complaints because of overly high nitrate levels. None of the samples showed abnormal phosphate levels.

4.3.1.19 Extended Inspection Planning

Special issues are treated as extended inspection planning on a temporary basis as part of routine examinations of plan samples (see 3.3), to transfer data to the EFSA for a risk assessment, for instance.

Pumpkin seed oil was tested for sodium that is added in the form of salt to pumpkin seeds during the manufacturing process. The maximum sodium level was at 0.0064 g/100g, which corresponds to a salt content of 0.02 g/100g. Thus, exposure to salt via pumpkin seed oil can be considered very low.

Olive oil was tested for mineral oil residues. Aromatic mineral oil hydrocarbons (MOSH) were found in 90 % of the samples with a median of 6.2 µg/kg. Saturated mineral oil hydrocarbons (MOSH) were detected in 85.0 % of the samples with a median of 11.3 µg/kg.

Poultry meat was tested for nonsteroidal anti-inflammatory drugs (NSAID), which are banned in poultry farming. None of the samples tested positive for a substance of this group.

The tests for nickel and aluminium in cereal products, bread, baked and pastry goods, cocoa products,

fruit, mushrooms and nuts were conducted to collect data. The highest levels found pertained to aluminium n cocoa products with an average of 1.3 mg/100 g (median).

4.4 Samples from Organic Production

Food from organic production is basically subject to all the legal regulations that are applied to conventionally produced food. However, organic foods must also meet special requirements tested for as part of official audits, as a result of certain general and specific principles such as the ban on using GMOs or ionising radiation or restrictions in the use of external production materials (e.g. plant protection products) and additives. Additionally, labelling is also subject to specific rules. Essentially, these manufacturing regulations including authorised articles and substances and labelling laws are defined in Regulation (EC) No. 834/2007 and its implementing regulations.

Table 9: Results from samples taken in organic production

	Total samples	Plan samples	Suspect samples
Samples analysed	2,543	2,326	217
Samples failed	417	350	67
Samples failed in %	16.4	15.0	30.9
Cause for complaint			
Harmful to human health	7	5	2
Unsuitable	55	20	35
Composition	18	15	3
- Labelling according to (EC) Nr. 834/2007	5	4	1
Mislabelling/misleading information	325	301	24
- Labelling according to (EC) Nr. 834/2007	37	36	1
Other	31	23	8

About 76 % of the samples were taken in the eight product groups PG 01 (meat, meat preparations), 03 (milk, dairy products), 04 (poultry, poultry products), 06 (cereals, cereal products), 07 (bread, baked goods), 11 (fruit, vegetables), 14 (coffee, tea), and 18 (food for special target groups). The complaint rate in all organic products was 16.4 % (417 of 2,543 samples). More suspect samples (30.9 %; 67 of 217 samples) failed inspections than plan samples (15.0 %; 350 of 2,326 samples).

Seven samples (0.3 %) were harmful: three samples because of pathogenic germs (1x cheese with Listeria monocytogenes, 1x ice cream with Bacillus cereus, 1x FS with salmonella), one vegetable product because of injury risks caused by foreign materials, one milk sample because of contamination with chemicals, one sample algae because of overly high levels of iodine and one sample of almonds because of overly high levels of aflatoxins.

Five samples (0.2 %) resulted in complaints because their composition did not conform with the provisions of Regulation (EC) No. 834/2007: three meat samples because of overly high levels of nitrite/nitrate, and one fruit juice and one FS because of illegal ingredients.

In 37 samples (1.5 %), the labelling did not conform with labelling regulations for organic products in line with Regulation (EC) No. 834/2007 and its implementation regulations. This included three samples (0.1 %; 2x wheat, 1x rice) that were objected to because of their pesticide levels because of misleading labelling and their properties and composition.

4.5 Residue Tests in Food of Animal Origin

Live animals (cattle, pigs, poultry) , fresh meat from cattle, pig, sheep, goat, poultry, horses, farm game, wild game and aquaculture products, as well as milk, eggs and honey are tested for residues of banned substances, veterinary drugs and contaminants, in line with Directive 96/23/EC. The analysis of these

substances serves to control compliance with legal regulations at national and EU levels. Should any banned or unauthorised substances be detected or the maximum levels exceeded, the competent state authority (e.g. food testing centres or official veterinarians) must take measures in line with the Austrian Residue Control Regulation 2006 F.L.G. II No. 110/2006 (e.g. inspection of the agricultural establishment, closing the establishment, sample taking, complaint).

Testing for residues is a measure used by the BMASGK to improve the responsible application of veterinary drugs, such as antibiotics, even from the point of mitigating resistances to antimicrobials.

4.5.1 Live animals, meat and aquaculture products

A total of 8,772 samples were taken as part of the residue monitoring programme.

Residues were found in 15 samples (0.2 %). The maximum residue levels for antibiotics were exceeded in four samples and three samples had overly high levels of nonsteroidal anti-inflammatory substances (Metamizol and Diclofenac). One suet sample taken from an adult sheep exceeded the concentration level for total, non-dioxin-like PCBs. Lead, a heavy metal, was detected in six samples of game. One fish sample tested positive for leukomalachite green, a metabolite of malachite green.

The results of the tests for the remaining substance groups in the Austrian Residue Control Plan were inconspicuous.

4.5.2 Milk, Eggs and Honey

A total of 353 milk samples (cow, sheep and goat milk), 219 egg samples and 185 honey samples were taken.

The maximum residue levels for the anti-inflammatory, non-steroid substance Diclofenac were exceeded in one cow milk sample (0.3 % of 353 samples). One egg sample (0.5 % of 219 egg samples) exceeded the maximum residue cap of the coccidiostat salinomycin. The antibiotic Dihydrostreptomycin could be quantitatively determined in one honey sample (0.5 % of 185 honey samples). One honey sample (0.5 %) exceeded the residue cap for flonicamid, an insecticide.

4.6 Ante and Post-Mortem Inspections of Slaughter Animals

A total of 639,077 cattle were slaughtered and examined, 2,219 carcasses (0.3 %) were found to be unsuitable for consumption. Moreover, 618 horses and other equids were slaughtered and examined and four carcasses (0.6 %) were found to be unsuitable for consumption. A total of 12,127 of 5,123,942 slaughtered pigs were found to be unsuitable for consumption (0.2 %) and 94 (0.1 %) of 153,418 slaughtered sheep. From the 10,757 slaughtered and examined goats 697 carcasses (6.5 %) were found to be unsuitable for consumption. A total of 1,170,518 turkeys and 87,879,495 chickens were examined, 8,574 turkeys (0.7 %) and 828,418 chicken (0.9 %) were unsuitable for consumption.

Meat inspections in game processing establishments for wild game are carried out by officially authorised veterinarians. A total of 1,918 (1.5 %) from 126,808 game samples were found to be unsuitable for consumption (figures excluding Vorarlberg). Initial inspections are conducted by 33,110 specially trained hunters and gamekeepers.

All of the 5,123,942 slaughtered pigs were also tested for trichinae, with none of them testing positive. Additionally, equids neither tested positive for trichinae.

4.8 Import Controls

4.8.1 Food of Non-Animal Origin

A total of 64 of 710 consignments of food of non-animal origin from third countries were sampled. Two consignments of hazelnuts from Turkey showed increased levels of Aflatoxin. These consignments could not be marketed and were rejected.

Table 10 lists the results of the inspections for food of non-animal origin from third countries, which are subject to stricter import control, and the legal principles.

Table 10: Import control of food of non-animal origin

Country of origin or source country	Product	Volume in kg	Consignments	Sampled consignments	Consignments not conforming	Testing parameters
Turkey [1]	Hazelnuts with or without shells	512,557	55	2	0	Aflatoxins
Turkey [1]	Dried figs	822,949	57	5	0	Aflatoxins
Turkey[1]	Pistachios	3,119	5	2	0	Aflatoxins
Turkey [1]	Hazelnuts, pistachios, figs, processed or preserved	4,188,324	343	33	2	Aflatoxins
Turkey [1]	Flower, semolina, ground hazelnuts, fish and pistachios	670,890	45	5	0	Aflatoxins
Turkey[1]	Hazelnut paste, Pistachio paste, Fig paste	2,310,966	128	9	0	Aflatoxins
Turkey [1]	Nut and dried fruit mixtures	0	0	0	0	Aflatoxins
Turkey [1]	Cut and crushed hazelnuts	192,842	19	1	0	Aflatoxins
Ethiopia [1]	Spices	30,000	1	0	0	Aflatoxins
Eygpt[1]	Peanuts	4,000	2	1	0	Aflatoxins
Iran[1]	Pistachios	3,300	1	1	0	Aflatoxins
Turkey [2]	Apricots	0	0	0	0	Sulphites
Eygpt[2]	Strawberries	0	0	0	0	Pesticides
Thailand[2]	Peppers	5,853	37	3	0	Pesticides
Thailand[2]	Aubergines	0	0	0	0	Pesticides
Thailand[2]	Long beans	0	0	0	0	Pesticides
Turkey [2]	Dried grapes	0	0	0	0	Ochratoxin A
China[2]	Tea	394	4	1	0	Pesticides
Australia[2]	Almonds	0	0	0	0	Aflatoxins
China[3]	Rice products	0	0	0	0	GMO
India[4]	Guaran	0	0	0	0	Pentachlorphenol, Dioxin

Ursprungs- bzw. Herkunftsland	Produkt	Menge in kg	Sendungen	Beprobte Sendungen	Nicht entsprechende Sendungen	Untersuchungsparameter
USA[5]	Almonds	229,212	12	0	0	Aflatoxins
Canada[5]	Wheat	20,000	1	1	0	Ochratoxin A
India[6]	Okra	0	0	0	0	Pesticides
India[6]	Curry leaves	0	0	0	0	Pesticides
India[7]	Sesame seeds, betel leaves	0	0	0	0	Salmonella
Total		8,994,406	710	64	2	

Legal principles
1 Inspection in line with Reg. (EU) No. 884/2014
2 Inspection in line with Reg. (EG) No. 669/2009
3 Inspection in line with Commission Decision 2011/884/EU
4 Inspection in line with Reg. (EU) 2015/175
5 Inspection in line with Reg. (EU) 2015/949 altered by Decision (EU) 2017/1269
6 Inspection in line with Reg. (EU) No. 885/20147 replaced by Decision (EU) 2018/1660 as of 8th Dec. 2018
7 Inspection in line with Reg. (EU) 2017/186

Inspection of consignments from Japan for radiation

In 2018, no consignment from Japan was subjected to an inspection at the Austrian border inspection post at Vienna Airport in line with Regulation (EU) 2016/6, amended by Regulation (EU) 2017/2058.

Inspection of plastic kitchen articles from China

Two consignments (1,400 kg) of plastic kitchen articles from China were tested for polyamide and melamine in line with Regulation (EU) No. 284/2011 in the reporting year. Both consignments conformed to import regulations.

Inspections of organic food

A total of 1,184 consignments of organic foodstuffs imported from third countries were tested for their conformity. All consignments had the EU-conform control certificates required. As of 2018, the European Commission decided that consignments of specific organic foods and feeds – listed under the following CN codes: chapter 10, chapter 11, chapter 12 and chapter 23 -- must be tested for pesticides before they are cleared if they are imported from certain countries (Ukraine, Kazakhstan and the Russian Federation).

Fifty-eight consignments from Ukraine were inspected. The imported volume amounted to 11,607,058 kg. These consignments have been integrated in Table 11.

One consignment rape seeds from Ukraine did not conform with the import regulations for organic products. This consignment was licenced for import for conventional uses. The BMASGK also prepared a random sample plan for imported organic products for 2018. A total of 64 consignments were tested for pesticides as part of this random sample plan. One consignment of cinnamon and one of cardamom from Sri Lanka did not conform with the import regulations for organic food.

Table 11: Import controls of organic foodstuffs

Number of consign-	Type of consignment	Volume in kg
482	Fruits	8,973,251
3	Vegetables	3,310
249	Seeds, nuts, cereals	16,742,076
450	Various other foods	6,387,373

4.8.2 Foods of Animal Origin

Foods of animal origin from third countries must be subjected to inspection at the first EU-authorised border inspection post. A total of 108 consignments of foods of animal origin from third countries were subjected to import inspections at the Austrian border inspection posts. Four consignments were rejected because of incomplete documents.

Eight consignments of foods of animal origin were sampled. None of the findings resulted in complaints.

Seven samples were taken as part of the national sample plan. One consignment of insect flour (Novel Food) from Thailand was tested for microbial contamination on behalf of the BMASGK. As a result of the system of re-enforced checks installed across the entire EU, no samples were taken as no such consignments were processed at Austrian borders. This system responds if results from random samples that do not conform with EU regulations are found in an original manufacturing establishment in a third country.

Table 12: Import controls of food of animal origin

Product	Consignments	Cleared for import into the EU	Cleared for import into a customs warehouse in the EU	Consignments not conforming	Sampled consignments
Meat and meat products	9	8	0	1	1
Fishery products	66	64	0	2	2
Casings	4	4	0	0	1
Poultry meat and poultry meat products	4	3	0	1	0
Milk and dairy products	16	16	0	0	2
Honey	7	7	0	0	1
Collagen casings	0	0	0	0	0
Other foods (enzymes, insect flour)	2	2	0	0	1
Total	108	104	0	4	8

4.9 Suspect Samples

Some control activities and measures are used to investigate suspicions about foods and other articles subject to the LMSVG that to not conform with the legal regulations because of a current situation, in addition to plan samples (market samples, SIHP and focus audits). Triggers for taking suspect samples may include observations by supervisory officers, consumer complaints, results from routine checks or information from the EU-wide rapid alert systems.

A total of 1,051 of 3,802 suspect samples resulted in complaints (27.6 %), substantially more than the plan samples (15.0 %), which can be seen as evidence for the efficiency of suspicion-oriented sampling. The share of harmful suspect samples was 1.5 % (as opposed to 0.3 % in plan samples).

The more detailed data broken down in product groups and causes for complaint can be found in the annex (Table 17).

4.10 Audits

The food examination centres of the regional governments carried out 43, 518 audits in 33,187 businesses across Austria in 2018. The regional veterinary authorities conducted 8,184 inspections in 3,797 meat establishments and 2,259 inspections in 2,151 milk producing establishments. This results in a total of 54,024 audits in 39,135 businesses.

4.10.1 Results in General

Businesses are inspected with varying frequencies using a risk-based procedure. Thus, establishments in the highest risk category 9 are checked at least

once per year (100%) and businesses in the risk categories 3, 2 and 1 are inspected at a 10 % frequency. Should an establishment raise suspicions about deficiencies, checks and additional inspections become a priority. Should the results of the official inspection show that the risk of the establishment (e.g. because of an effective self-check system) is low, the frequency of inspections can be reduced to a certain extent.

The Food Safety Authority inspected 33,187 establishments and found food-law violations in 2,824 (8.5 %). In 213 cases there were breaches of hygiene regulations with regards to HACCP and training and general hygiene issues in 3,086 cases. Problems with the product composition were found in 285 cases and mislabelling and/or misleading information could be attributed to 2,341 establishments inspected. "Other" deficiencies (e.g. contaminants) were attributed in 1,590 cases. The percentage of businesses in which violations were found in 2018 remained around the same level as in previous years at 8.5 %.

Table 13: Violations found during audits

Year	Inspected Establishments	Establishments with violations	Establishments with violations in %	Hygiene (HACCP, training)	Hygiene general
2016	35,057	2,899	8.3	156	3,613
2017	36,839	3,058	8.3	225	3,566
2018	33,187	2,824	8.5	213	3,086

4.10.2 Focus Audit A-600 Inspection of Self-Tests at Licensed High-Risk Establishments

A more intrinsic, risk-based audit for the conducting of the general and hygiene requirements and self-tests at licensed high-risk businesses that process foods of animal origin, was carried out as part of this focus audit. A total of 294 food samples and 1,342 environment samples were taken at 174 businesses and analysed.

Eight (2.7 %) of the food samples resulted in a complaint. One sample of fish and cheese each were found to unsuitable for human consumption because of *Listeria monocytogenes* and *E. coli* respectively. Three samples were objected to because of hygiene issues or incorrect labelling. There were no reasons for complaints in 286 samples (97.3 %).

Environment samples give the local authorities information for the evaluation of hygiene conditions. Evidence of Listeria was found in the environment samples of 46 establishments (26.4 %). Additionally, food samples at six of these 46 businesses tested positive for Listeria and were reported due to the detection of this pathogen. Two of the samples (1.6 %) from the 128 establishments without environment samples (73.6 % of all businesses) were objected to because of Listeria or were reported due to the detection of Listeria. *Listeria monocytogenes* were found in 13 environment samples (1.0 % of all environment samples).

4.10.3 Milk Producing Businesses

A total of 2,259 business inspections were conducted at 2,151 milk producing establishments. A delivery stop was announced for 218 businesses (10.1 %) because they exceeded the number of bacteria and somatic cells or because of evidence of inhibitors.

4.10.4 Meat Establishments

An inspection for hygiene compliance and the regulations regarding self-tests at the licensed meat and meat processing businesses is carried out, in addition to the inspection of the individual animals as part of ante and post-mortem inspections. The inspections are conducted by official veterinarians.

There were 8,184 business inspections at 3,797 meat establishments. A total of 2,519 hygiene deficiencies, 1,471 documentation issues, 870 structural defects, 135 animal protection issues during the slaughtering process and 914 other deficiencies (e.g. regarding training, pest control monitoring etc.) were recorded.

4.11 Harmful Samples

Samples are evaluated as being harmful to human health if foodstuffs, objects of daily use and cosmetic products may have adverse effects on or are injurious to human health (e.g. because of the presence of pathogenic microorganisms, banned substances or foreign bodies that could cause injury).

A total of 120 samples (0.5 %) were found to be harmful in 2018.

A differentiated view of the samples found to be harmful showed that the complaint rate in suspect samples was at 1.5 %, while only 0.3 % of plan samples were harmful. In total, 57 of 120 harmful samples (47.5 %) were suspect samples, whereas the percentage of suspect samples in the total samples amounted only to 14.8 % (3,802 out of 25,743 samples).

The largest share of harmful samples was found in 30 of 563 samplings (5.3 %) of toys, followed by vegetable, potato and legumes products (13 of 454 samples; 2.9 %), game products (four of 158 samples; 2.5 %), FS (eleven of 544 samples; 2.0 %) and fresh or frozen sea fish at 1.9 % (five of 260 samples). Of these samples, five were taken specifically because of suspicions about the 30 toys, seven from the 13 vegetable, potato and legumes samples, nine of the 11 from FS and all five of the sea fish.

The causes for complaint due to samples that were found to be harmful are illustrated in Table 14. A total of 36 of the 120 harmful samples (30.0 %) resulted in complaints because of microbial contamination caused by a lack of hygiene. The 29 harmful samples featuring safety issues (24.2 %) came from toys. Twenty-one complaints (17.5 %) resulted from contaminants mainly from iodine and heavy metals, as well as PAH and aflatoxins in individual cases. Foreign bodies and contamination was found in 20 samples (16.7 %). None of the samples were found to be harmful because of pesticides.

Table 14: Reasons for complaint in harmful samples

	Foreign bodies, Impurities	Ingredients, Composition	Contaminants	Microbiology, Hygiene	Pesticides	Safety issues
Meat and meat products	3		3	7		
Fish		4		3		
Milk and milk products	2			4		
Bread, baked goods	4					
Ice cream				1		
Fruits and vegetables	4		13	1		
Fruit juices, non-alcoholic drinks	1					
Drinking water and packaged water	1					
Foods for special target groups		6	3	2		
Cosmetic products		2				
Objects for daily use	2	2	2	1		29
Ready meals	3			17		
Total	20	14	21	36	0	29

4.13 Rapid Alert Systems and Information for the Public

4.13.1 RASFF

This system facilitates the rapid sharing of information relevant for the safety of food and feed between EU authorities. If one Member State has information on the presence of a serious immediate or mid-term human health risk that is food- or feed-borne, this information is reported immediately to the EC (Rapid Alert System for Food and Feed (RASFF)) (exception: solely local significance). There are specific forms for these notifications. The alert is then passed on by the EC to the Member States via an internet-based system. This way, each country can take measures as quickly as possible. The overall manager of this system is SANTÉ-RASFF. The legal basis is found in Art. 50 of Regulation (EC) No. 178/2002 (EC basic regulation).

The Austrian point of contact for the administrative processing of RASFF notifications is located at AGES (RASFF contact point Salzburg). This is where all notifications are registered, evaluated and passed on to the competent authority or authorities. The way individual cases are processed depends whether the affected goods have been supplied to Austria or whether a connection to Austria can be excluded.

By forwarding the notification to the authorities, it is possible to act quickly. The competent authority of the provincial government will inspect the establishment named immediately and take the appropriate measures depending on the kind of danger. They may take samples, stop further placement of the good in question on the market and investigate whether the goods were delivered to other Austrian provinces or Member States.

Should the goods be further delivered to other Austrian provinces, the authorities of the provinces affected are notified immediately in line with Art. 42 LMSVG.

Should the product(s) be further delivered to other Member States, they will receive the required data (recipients, quantities) via RASFF to take action.

The RASFF contact point in Salzburg is responsible for collecting all information necessary, if a product sample is taken in Austria and a complaint registered by an expert. If a potential connection between such a product and another Member State is found, a RASFF notification is prepared and transferred to the Member States affected via Brussels.

4.13.2 RAPEX

The Rapid Exchange of Information System (RAPEX) is a rapid alert system established by the EU for more efficient consumer protection in the field of general product safety. RAPEX is based on the Directive 95/2001 EC on general product safety. The competent ministry for product safety in Austria and, thus, contact for RAPEX alerts is the BMASGK. RAPEX is also used for the rapid exchange of information on unsafe toys and cosmetic products, usually pursued by the local food safety authorities, as safety for toys and cosmetics is governed by the LMSVG. AGES (RAPEX national contact Salzburg) houses the local national contact for the alert administration for toys and cosmetics. This is where the alerts are collected, just like the RASFF alerts, and passed on to the competent authorities. (further procedure as in the RASFF system – see above).

4.13.3 Alerts via the EU Rapid Alert Systems

Austria received 1,233 RASFF alerts in 2018. A total of 808 of these alerts were forwarded to the competent food safety authorities. A total of 289 alerts already had a clear connection with Austria when they were received.

Of the 830 RAPEX alerts, 726 were forwarded to the competent food safety authorities. A total of 18 cases had a clear connection with Austria when the alerts were received.

A total of 153 products were reported to the national contact by the Austrian food safety authorities, 35 of which were forwarded to the appropriate RASFF and RAPEX contacts in the EC.

A total of 103 products were found to be harmful (71x foods, 4x objects for daily use, 28x toys), 49 of which were forwarded to the EC contacts. Moreover, Austria passed on an additional 37 alerts (not harmful) to the EC.

The remaining cases related predominantly to Austria, many of which were local incidents involving food from catering establishments or individual cases or cases in which the product had been withdrawn before it was placed on the market.

4.13.4 Information for the Public

If there is reasonable suspicion – based on the findings and expert opinions of AGES or one of the local examination centres or an AGES risk assessment based on an RASFF alert -- that products may be harmful and may, therefore, pose a risk to a larger group of the population (danger to the public), the Federal Minister of Labour, Social Affairs, Health and Consumer Protection must arrange for the public to be informed. Any measures taken by the manufacturer must be taken into account.

This also applies if there is reasonable suspicion that one or several concrete foodstuffs may pose a risk to more people, based on a report on a food-borne outbreak of a disease.

The public was informed 146 times in 2018, with 91 products found to be harmful. Overall, public notifications were put up in shops in 83 harmful cases. There were either only public notifications (e.g. local incidents) or the public notification was organised in addition to other ways of information such as a press release via the Austrian Press Agency Original Text Service (APA-OTS), a publication on the AGES homepage and/or mails via the AGES newsletter (Subscription at: AGES Newsletter Abo).

5 ANNEX

The following tables have been included:

Table 15: Total Samples
Table 16: Plan Samples
Table 17: Suspect Samples
Table 18: Audits regarding the type of establishment/business
Table 19: Results from meat establishments
Table 20**: Audits of Milk Producing Businesses** (Regulation (EC) No. 853/2004, Annex III, Section IX, Chapter I: Audits of milk producing establishments
Table 21: Examined Slaughters

Explanation to the tables

The table "Total Samples" details all the results from plan and suspect samples. The table "Plan Samples" includes the results of market samples, SIHP and focus audits. The line "focus audit samples" lists the samples of focus audits in all product groups. The table "Suspect Samples" only includes the information on suspect samples.

The complaint category "harmful to human health" includes harmful foodstuffs in line with Art. 5 Para. 4 Item 1 LMSVG, harmful objects for daily use in line with Art. 16 Para. 1 Item 1 LMSVG and harmful cosmetics in line with Art. 18 Para. 1 Item 1 LMSVG.

The complaint category "unsuitable" lists foodstuffs that are unsuitable for human consumption in line with Art. 5 Para. 5 Item 2 LMSVG, objects for daily use that are unsuitable for their intended use in line with Art. 16 Para. 1 Item 2 LMSVG and cosmetics the intended use of which cannot be guaranteed (Art. 18 Para. 1 Item 2 LMSVG).

The complaint category "composition" includes complaints in line with regulations that govern the composition of foods, cosmetics and objects for daily life and adulterations in line with Art. 5 Para. 5 Item 3 LMSVG.

The complaint category "labelling/misleading" lists both complaints in line with Art. 5 Para. 2 and 3 LMSVG and complaints in line with the food information regulation and various labelling regulations.

The complaint category "other" includes complaints in line with diverse regulations, such as the regulations on hygiene, Potable Water, Toys, Novel Foods, and also "quality reduction" in line with Art. 5 Para. 5 Item 4 LMSVG and complaints about objects for daily use in line with Art. 16 Para. 1 Item 3 LMSVG.

Each sample that resulted a complaint and every business or establishment that violated regulations was only counted once for the calculation of the columns "sample complaints" or "violations by businesses," even if several complaints or violations were registered per sample or business, respectively. As a result, these figures do not equal the number of complaints or violations, as they illustrate the complaints and violations for each category and, thus, can include multiple complaints of one sample.

Table 15: Total Samples

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading.	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
01 01	Raw meat fresh or frozen	387	2	32	0	11	8	53	24	2	51	13	13.7
01 02	Raw meat chopped, unseasoned	264	0	5	14	10	11	38	12	0	11	1	14.4
01 03	Meat products	364	0	13	2	31	17	58	22	1	42	6	15.9
01 04	Cured and smoked meat	487	2	17	10	41	13	79	23	2	48	15	16.2
01 05	Sausages	985	5	36	29	89	23	164	39	4	122	25	16.6
01 06	Meat conserves	84	0	1	4	15	0	20	1	0	27	4	23.8
01 07	Soups made of/with meat, meat extracts and soups thereof	66	0	0	0	7	0	7	0	0	27	4	10.6
01 08	Natural sausage casing	1	0	0	0	0	0	0	0	0	1	0	0.0
01 09	Game fresh or frozen	83	0	7	0	14	7	24	5	1	17	4	28.9
01 10	Game products	158	4	13	1	17	8	38	5	12	28	8	24.1
01	**Meat and meat products**	**2,879**	**13**	**124**	**60**	**235**	**87**	**481**	**131**	**22**	**374**	**80**	**16.7**
02 01	Sea fish fresh or frozen	260	5	18	2	7	10	41	7	10	210	31	15.8
02 02	Sea fish products	186	0	6	0	12	8	26	7	1	102	20	14.0
02 03	Freshwater fish fresh or frozen	207	0	5	9	6	7	27	5	9	100	19	13.0
02 04	Freshwater fish products	129	0	2	0	13	2	17	2	0	33	4	13.2
02 05	Shellfish, crustaceans, molluscs, derivative products	105	2	7	0	9	4	22	5	5	79	13	21.0
02 06	Other animals and derivative products	2	0	0	0	2	0	2	0	0	1	1	100.0
02 07	Conserves of the whole product group	128	0	0	0	12	3	15	1	0	102	14	11.7
02	**Fish**	**1,017**	**7**	**38**	**11**	**61**	**34**	**150**	**27**	**25**	**627**	**102**	**14.7**
03 01	Milk	871	2	5	5	5	34	50	20	9	24	1	5.7
03 02	Milk and dairy products (except cheese and butter)	473	1	13	0	25	18	54	11	0	53	4	11.4

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading.	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
03 03	Cheese	883	3	43	0	40	16	100	37	6	175	25	11.3
03 04	Butter and clarified butter	167	0	5	4	9	5	19	6	1	21	2	11.4
03	**Milk and dairy products**	**2,394**	**6**	**66**	**9**	**79**	**73**	**223**	**74**	**16**	**273**	**32**	**9.3**
04 01	Poultry fresh, frozen	669	0	39	0	10	9	56	39	1	135	27	8.4
04 02	Poultry products	187	0	25	1	5	10	36	26	0	24	2	19.3
04 03	Sausages and cured poultry products	170	0	7	7	19	4	34	7	3	37	16	20.0
04 04	Poultry conserves	18	0	0	0	3	0	3	0	0	12	3	16.7
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	30	0	0	0	1	0	1	0	0	19	1	3.3
04	**Poultry and poultry products**	**1,074**	**0**	**71**	**8**	**38**	**23**	**130**	**72**	**4**	**227**	**49**	**12.1**
05 01	Vegetable fat, margarine	127	0	8	4	28	1	37	1	1	54	17	29.1
05 02	Vegetable oils	372	0	9	2	81	0	90	0	1	147	39	24.2
05 03	Mayonnaises and related products	64	0	0	0	12	0	12	0	0	25	11	18.8
05 04	Delicatessen products	202	0	1	0	27	7	33	4	1	32	4	16.3
05 05	Marinades, dressings, emulsified sauces without egg	47	0	0	0	7	1	8	0	0	15	4	17.0
05	**Fats, oils and related products**	**812**	**0**	**18**	**6**	**155**	**9**	**180**	**5**	**3**	**273**	**75**	**22.2**
06 01	Cereals	269	0	15	23	10	1	38	0	26	184	33	14.1
06 02	Cereal products	260	0	15	0	31	1	46	0	4	87	10	17.7
06 03	Starch and starch products	4	0	0	0	1	0	1	0	0	2	1	25.0
06 04	Pudding powders	26	0	0	0	2	0	2	0	0	15	2	7.7
06 05	Muesli, muesli bars	175	0	3	0	28	1	32	0	2	88	16	18.3
06	**Cereals and cereal products**	**734**	**0**	**33**	**23**	**72**	**3**	**119**	**0**	**32**	**376**	**62**	**16.2**
07 01	Bread, baked goods and bakery products	250	2	8	0	20	1	31	0	5	35	6	12.4
07 02	Fine baked goods – confectionery	607	2	21	6	49	9	82	14	6	126	20	13.5
07 03	Pastries	247	0	4	1	88	0	90	2	0	85	34	36.4

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading.	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
07 04	Baking agents	16	0	0	0	4	0	4	0	0	6	2	25.0
07 05	Fine baked goods – crackers, nibbles, salted goods	82	0	0	0	8	0	8	0	0	52	6	9.8
07 06	Fine baked goods – long-life baked products	126	0	6	0	17	0	23	0	1	81	11	18.3
07 07	Ready-made doughs and fillings	102	0	2	0	7	0	8	2	0	24	6	7.8
07	**Bread and baked products**	**1,430**	**4**	**41**	**7**	**193**	**10**	**246**	**18**	**12**	**409**	**85**	**17.2**
08 01	Sugar and types of sugar	60	0	0	0	14	0	14	0	0	24	10	23..3
08 02	Honey	446	0	2	10	63	2	73	1	3	69	29	16.4
08	**Sugar and honey**	**506**	**0**	**2**	**10**	**77**	**2**	**87**	**1**	**3**	**93**	**39**	**17.2**
09 01	Ice cream from industrial production	108	1	3	0	10	4	16	3	1	58	9	14.8
09 02	Ice cream from artisan production	816	0	13	45	6	41	101	32	44	25	5	12.4
09	**Ice cream**	**924**	**1**	**16**	**45**	**16**	**45**	**117**	**35**	**45**	**83**	**14**	**12.7**
10 01	Cocoa and cocoa products	245	0	1	3	108	6	115	1	0	129	66	46.9
10 02	Sweets and confectionery	205	0	0	8	79	0	83	0	0	146	61	40.5
10	**Cocoa and sweets**	**450**	**0**	**1**	**11**	**187**	**6**	**198**	**1**	**0**	**275**	**127**	**44.0**
11 01	Fresh vegetables/frozen; potatoes, pulses and legumes	811	2	31	14	34	13	87	14	28	365	38	10.7
11 02	Vegetable, potato and pulse and legume products	454	13	7	1	76	7	100	4	5	213	58	22.0
11 03	Fruit fresh or frozen	718	0	31	3	16	14	64	8	23	575	48	8.9
11 04	Fruit products	414	0	16	7	93	1	109	7	3	219	45	26.3
11 05	Mushrooms	112	0	3	0	3	3	9	0	2	63	9	8.0
11 06	Mushroom products	69	0	2	0	4	0	4	2	0	48	3	5.8
11 07	Soups (without meat or poultry)	85	0	0	0	15	1	16	0	0	57	13	18.8
11 08	Nuts, peanuts in shells	183	2	8	0	12	5	27	1	2	147	20	14.8

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading.	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	117	1	2	0	15	1	17	1	2	88	16	14.5
11 10	Grains and seeds	144	0	4	0	14	0	17	0	0	68	11	11.8
11	**Fruit and vegetables**	**3,107**	**18**	**104**	**25**	**282**	**45**	**450**	**37**	**65**	**1,843**	**261**	**14.5**
12 01	Spices, seasonings and condiments	277	0	3	0	66	2	68	4	1	136	36	24.5
12 02	Mustards	85	0	0	0	11	0	11	0	0	17	6	12.9
12 03	Powdered and dried basis mixes and stocks	55	0	0	0	4	0	4	0	0	22	2	7.3
12	**Spices, seasonings and condiments**	**417**	**0**	**3**	**0**	**81**	**2**	**83**	**4**	**1**	**175**	**44**	**19.9**
13 01	Fruit juice, fruit syrups, fruit concentrates	380	0	9	9	69	11	94	18	3	60	13	24.7
13 02	Non-alcoholic beverages	318	1	5	0	50	21	75	21	3	62	21	23.6
13	**Fruit juices, non-alcoholic beverages**	**698**	**1**	**14**	**9**	**119**	**32**	**169**	**39**	**6**	**122**	**34**	**24.2**
14 01	Coffee, coffee substitutes; derivative products	173	0	0	0	16	0	16	0	0	61	5	9.2
14 02	Teas, tea-like products and infusions, products, derivative products	224	0	4	0	38	4	44	2	1	87	22	19.6
14	**Coffee and tea**	**397**	**0**	**4**	**0**	**54**	**4**	**60**	**2**	**1**	**148**	**27**	**15.1**
15 01	Beer	233	0	5	0	22	9	33	12	2	25	5	14.2
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
15 03	Spirits	321	0	1	4	103	0	105	0	1	57	6	32.7
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	70	0	0	0	14	0	14	0	0	27	5	20.0
15	**Alcoholic beverages**	**624**	**0**	**6**	**4**	**139**	**9**	**152**	**12**	**3**	**109**	**16**	**24.4**
16 01	Natural mineral water, spring water	119	1	5	0	13	1	20	2	3	25	5	16.8
16 02	Table water, packaged drinking water, soda water	71	0	4	0	13	1	16	3	1	4	1	22.5
16 03	Ice cubes	105	0	19	0	0	9	28	18	1	5	1	26.7
16 04	Drinking water	908	0	19	0	0	0	19	11	8	0	0	2.1

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading.	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
16	**Drinking water and packaged water**	**1,203**	**1**	**47**	**0**	**26**	**11**	**83**	**34**	**13**	**34**	**7**	**6.9**
17 01	Vinegar	126	0	1	2	25	0	26	0	1	56	12	20.6
17 02	Table salt	59	0	1	8	13	0	17	0	1	28	8	28.8
17 03	Additives and flavours	142	0	0	4	51	0	54	0	0	73	40	38.0
17	**Additives and flavours**	**327**	**0**	**2**	**14**	**89**	**0**	**97**	**0**	**2**	**157**	**60**	**29.7**
18 01	Children's and baby food	305	0	2	1	79	0	81	0	2	159	40	26.6
18 02	Food supplements	544	11	15	24	161	18	199	3	45	354	130	36.6
18	**Foods for special target groups**	**849**	**11**	**17**	**25**	**240**	**18**	**280**	**3**	**47**	**513**	**170**	**33.0**
19 01	Cosmetic products	707	2	7	5	169	61	193	1	1	474	107	27.3
19	**Cosmetic products**	**707**	**2**	**7**	**5**	**169**	**61**	**193**	**1**	**1**	**474**	**107**	**27.3**
20 01	Food contact materials (except 20 03)	554	4	11	22	58	31	115	0	0	391	88	20.8
20 02	Toys	563	30	3	101	115	234	310	0	0	552	305	55.1
20 03	Equipment for food preparation	124	2	0	0	0	94	95	1	0	58	46	76.6
20 04	Other objects for daily use	47	0	1	0	0	0	1	0	0	46	1	2.1
20	**Objects for daily use**	**1,288**	**36**	**15**	**123**	**173**	**359**	**521**	**1**	**0**	**1,047**	**440**	**40.5**
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready meals (sterilised, cooled, frozen)	449	3	8	0	66	12	84	12	2	109	15	18.7
22 02	Ready-to-eat foods for direct consumption	2,874	17	84	0	26	95	215	134	9	213	26	7.5
22	**Ready-to-eat food**	**3,323**	**20**	**92**	**0**	**92**	**107**	**299**	**146**	**11**	**322**	**41**	**9.0**
23 01	Raw eggs	451	0	2	2	7	1	12	1	2	64	3	2.7
23 02	Egg products	59	0	0	0	8	1	9	0	0	24	8	15.3
23 03	Cooked eggs	73	0	0	0	3	0	3	0	0	5	0	4.1
23	**Eggs and egg products**	**583**	**0**	**2**	**2**	**18**	**2**	**24**	**1**	**2**	**93**	**11**	**4.1**
	Total	**25,743**	**120**	**723**	**397**	**2,595**	**942**	**4,342**	**644**	**314**	**8,047**	**1,883**	**16.9**

Table 16: Plan Samples

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
01 01	Raw meat fresh or frozen	289	0	8	0	9	4	21	7	0	28	3	7.3
	SIHP	112	0	0	0	2	2	4	1	0	9	1	3.6
	Market samples	167	0	8	0	7	2	17	6	0	19	2	10.2
	Audit samples	10	0	0	0	0	0	0	0	0	0	0	0.0
01 02	Raw meat chopped, unseasoned	206	0	1	2	8	7	18	6	0	6	1	8.7
	SIHP	83	0	1	0	3	3	7	3	0	3	0	8.4
	Market samples	123	0	0	2	5	4	11	3	0	3	1	8.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 03	Meat products	276	0	5	2	30	12	44	12	0	27	1	15.9
	SIHP	90	0	3	1	13	6	21	6	0	7	0	23.3
	Market samples	176	0	2	1	17	6	23	6	0	19	1	13.1
	Audit samples	10	0	0	0	0	0	0	0	0	1	0	0.0
01 04	Cured and smoked meat	384	2	3	8	28	3	43	4	1	22	3	11.2
	SIHP	193	2	1	6	15	2	26	2	1	2	1	13.5
	Market samples	94	0	2	0	13	1	15	2	0	12	2	16.0
	Audit samples	97	0	0	2	0	0	2	0	0	8	0	2.1
01 05	Sausages	825	3	11	29	69	9	113	18	0	84	10	13.7
	SIHP	475	1	9	23	33	7	67	13	0	2	0	14.1
	Market samples	252	1	2	6	36	2	45	4	0	49	10	17.9
	Audit samples	98	1	0	0	0	0	1	1	0	33	0	1.0
01 06	Meat conserves	82	0	1	4	15	0	20	1	0	25	4	24.4
	SIHP	17	0	0	3	4	0	7	0	0	0	0	41.2
	Market samples	65	0	1	1	11	0	13	1	0	25	4	20.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 07	Soups made of/with meat, meat extracts and soups thereof	66	0	0	0	7	0	7	0	0	27	4	10.6
	SIHP	11	0	0	0	3	0	3	0	0	1	0	27.3
	Market samples	50	0	0	0	2	0	2	0	0	21	2	4.0
	Audit samples	5	0	0	0	2	0	2	0	0	5	2	40.0
01 08	Natural sausage casing	1	0	0	0	0	0	0	0	0	1	0	0.0
	SIHP	1	0	0	0	0	0	0	0	0	1	0	0.0
	Market samples	0	0	0	0	0	0	0	0	0	0	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	79	0	6	0	14	7	23	5	1	16	4	29.1
	SIHP	28	0	2	0	0	3	5	2	0	2	0	17.9
	Market samples	51	0	4	0	14	4	18	3	1	14	4	35.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
01 10	Game products	151	4	11	1	15	8	34	4	11	26	7	22.5
	SIHP	55	2	3	1	3	6	13	3	2	2	0	23.6
	Market samples	37	1	8	0	12	2	20	0	9	12	7	54.1
	Audit samples	59	1	0	0	0	0	1	1	0	12	0	1.7
01	**Meat and meat products**	**2,359**	**9**	**46**	**46**	**195**	**50**	**323**	**57**	**13**	**262**	**37**	**13.7**
	SIHP	**1,065**	**5**	**19**	**34**	**76**	**29**	**153**	**30**	**3**	**29**	**2**	**14.4**
	Market samples	**1,015**	**2**	**27**	**10**	**117**	**21**	**164**	**25**	**10**	**174**	**33**	**16.2**
	Audit samples	**279**	**2**	**0**	**2**	**2**	**0**	**6**	**2**	**0**	**59**	**2**	**2.2**
02 01	Sea fish fresh or frozen	181	0	10	2	5	3	19	3	7	154	15	10.5
	SIHP	5	0	0	0	0	0	0	0	0	1	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	82	0	5	0	3	1	8	1	3	70	7	9.8
	Audit samples	94	0	5	2	2	2	11	2	4	83	8	11.7
02 02	Sea fish products	141	0	3	0	9	2	14	4	1	78	10	9.9
	SIHP	6	0	0	0	1	0	1	0	0	0	0	16.7
	Market samples	114	0	2	0	8	2	12	3	1	74	10	10.5
	Audit samples	21	0	1	0	0	0	1	1	0	4	0	4.8
02 03	Freshwater fish fresh or frozen	189	0	1	9	6	7	23	3	7	90	15	12.2
	SIHP	52	0	0	0	1	1	2	1	0	1	0	3.8
	Market samples	101	0	1	0	5	6	12	2	1	56	6	11.9
	Audit samples	36	0	0	9	0	0	9	0	6	33	9	25.0
02 04	Freshwater fish products	122	0	2	0	12	1	15	1	0	31	3	12.3
	SIHP	38	0	1	0	6	1	8	1	0	3	0	21.1
	Market samples	68	0	1	0	6	0	7	0	0	28	3	10.3
	Audit samples	16	0	0	0	0	0	0	0	0	0	0	0.0
02 05	Shellfish, crustaceans, molluscs, derivative products	78	1	1	0	9	1	12	1	1	59	7	15.4
	SIHP	6	1	0	0	2	0	3	1	0	1	0	50.0
	Market samples	72	0	1	0	7	1	9	0	1	58	7	12.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
02 06	Other animals and derivative products	2	0	0	0	2	0	2	0	0	1	1	100.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	2	0	0	0	2	0	2	0	0	1	1	100.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Conserves of the whole product group	114	0	0	0	11	1	12	1	0	94	11	10.5

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	114	0	0	0	11	1	12	1	0	94	11	10.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
02	**Fish**	**827**	**1**	**17**	**11**	**54**	**15**	**97**	**13**	**16**	**507**	**62**	**11.7**
	SIHP	**107**	**1**	**1**	**0**	**10**	**2**	**14**	**3**	**0**	**6**	**0**	**13.1**
	Market samples	**553**	**0**	**10**	**0**	**42**	**11**	**62**	**7**	**6**	**381**	**45**	**11.2**
	Audit samples	**167**	**0**	**6**	**11**	**2**	**2**	**21**	**3**	**10**	**120**	**17**	**12.6**
03 01	Milk	823	0	1	1	4	32	37	17	2	22	0	4.5
	SIHP	151	0	0	0	4	23	26	12	0	1	0	17.2
	Market samples	82	0	1	0	0	5	6	4	1	2	0	7.3
	Audit samples	590	0	0	1	0	4	5	1	1	19	0	0.8
03 02	Milk and dairy products (except cheese and butter)	419	0	4	0	20	15	36	6	0	41	0	8.6
	SIHP	213	0	1	0	17	9	24	2	0	0	0	11.3
	Market samples	141	0	3	0	2	3	8	4	0	41	0	5.7
	Audit samples	65	0	0	0	1	3	4	0	0	0	0	6.2
03 03	Cheese	720	3	17	0	21	13	53	20	0	105	3	7.4
	SIHP	256	1	9	0	13	5	27	9	0	1	0	10.5
	Market samples	195	0	1	0	6	0	7	1	0	80	3	3.6
	Audit samples	269	2	7	0	2	8	19	10	0	24	0	7.1
03 04	Butter and clarified butter	162	0	4	4	8	5	17	6	0	18	1	10.5
	SIHP	83	0	3	4	7	5	15	5	0	0	0	18.1
	Market samples	65	0	1	0	1	0	2	1	0	18	1	3.1
	Audit samples	14	0	0	0	0	0	0	0	0	0	0	0.0
03	**Milk and dairy products**	**2,124**	**3**	**26**	**5**	**53**	**65**	**143**	**49**	**2**	**186**	**4**	**6.7**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	SIHP	**703**	**1**	**13**	**4**	**41**	**42**	**92**	**28**	**0**	**2**	**0**	**13.1**
	Market samples	**483**	**0**	**6**	**0**	**9**	**8**	**23**	**10**	**1**	**141**	**4**	**4.8**
	Audit samples	**938**	**2**	**7**	**1**	**3**	**15**	**28**	**11**	**1**	**43**	**0**	**3.0**
04 01	Poultry fresh, frozen	576	0	13	0	7	2	21	13	0	101	10	3.6
	SIHP	54	0	1	0	0	1	2	1	0	1	0	3.7
	Market samples	181	0	12	0	7	1	19	12	0	47	10	10.5
	Audit samples	341	0	0	0	0	0	0	0	0	53	0	0.0
04 02	Poultry products	141	0	19	1	5	4	25	19	0	18	2	17.7
	SIHP	43	0	5	1	1	1	7	6	0	0	0	16.3
	Market samples	98	0	14	0	4	3	18	13	0	18	2	18.4
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04 03	Sausages and cured poultry products	121	0	1	7	10	0	17	1	3	26	8	14.0
	SIHP	51	0	0	4	3	0	7	0	0	0	0	13.7
	Market samples	63	0	1	3	7	0	10	1	3	22	8	15.9
	Audit samples	7	0	0	0	0	0	0	0	0	4	0	0.0
04 04	Poultry conserves	16	0	0	0	3	0	3	0	0	11	3	18.8
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	12	0	0	0	3	0	3	0	0	11	3	25.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
04 05	Soups made of/with poultry meat, poultry extracts and soups thereof	30	0	0	0	1	0	1	0	0	19	1	3.3
	SIHP	1	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	25	0	0	0	1	0	1	0	0	15	1	4.0
	Audit samples	4	0	0	0	0	0	0	0	0	4	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
04	**Poultry and poultry products**	**884**	**0**	**33**	**8**	**26**	**6**	**67**	**33**	**3**	**175**	**24**	**7.6**
	SIHP	**153**	**0**	**6**	**5**	**4**	**2**	**16**	**7**	**0**	**1**	**0**	**10.5**
	Market samples	**379**	**0**	**27**	**3**	**22**	**4**	**51**	**26**	**3**	**113**	**24**	**13.5**
	Audit samples	**352**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**61**	**0**	**0.0**
05 01	Vegetable fat, margarine	108	0	1	2	24	0	25	0	0	46	12	23.1
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	86	0	1	1	21	0	22	0	0	36	9	25.6
	Audit samples	15	0	0	1	3	0	3	0	0	10	3	20.0
05 02	Vegetable oils	346	0	6	2	80	0	86	0	1	139	38	24.9
	SIHP	118	0	2	0	32	0	34	0	0	6	1	28.8
	Market samples	206	0	4	1	48	0	51	0	0	117	37	24.8
	Audit samples	22	0	0	1	0	0	1	0	1	16	0	4.5
05 03	Mayonnaises and related products	59	0	0	0	12	0	12	0	0	24	11	20.3
	SIHP	12	0	0	0	1	0	1	0	0	0	0	8.3
	Market samples	46	0	0	0	11	0	11	0	0	23	11	23.9
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
05 04	Delicatessen products	179	0	0	0	23	3	25	1	0	24	1	14.0
	SIHP	56	0	0	0	11	2	13	1	0	0	0	23.2
	Market samples	123	0	0	0	12	1	12	0	0	24	1	9.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
05 05	Marinades, dressings, emulsified sauces without egg	40	0	0	0	7	0	7	0	0	14	4	17.5
	SIHP	12	0	0	0	1	0	1	0	0	0	0	8.3

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	27	0	0	0	6	0	6	0	0	13	4	22.2
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
05	**Fats, oils and related products**	**732**	**0**	**7**	**4**	**146**	**3**	**155**	**1**	**1**	**247**	**66**	**21.2**
	SIHP	**205**	**0**	**2**	**0**	**45**	**2**	**49**	**1**	**0**	**6**	**1**	**23.9**
	Market samples	**488**	**0**	**5**	**2**	**98**	**1**	**102**	**0**	**0**	**213**	**62**	**20.9**
	Audit samples	**39**	**0**	**0**	**2**	**3**	**0**	**4**	**0**	**1**	**28**	**3**	**10.3**
06 01	Cereals	258	0	12	23	8	0	33	0	25	174	28	12.8
	SIHP	36	0	1	0	0	0	1	0	1	2	0	2.8
	Market samples	86	0	2	3	5	0	9	0	4	60	7	10.5
	Audit samples	136	0	9	20	3	0	23	0	20	112	21	16.9
06 02	Cereal products	227	0	6	0	27	0	32	0	0	75	7	14.1
	SIHP	83	0	0	0	10	0	10	0	0	0	0	12.0
	Market samples	92	0	6	0	17	0	22	0	0	49	7	23.9
	Audit samples	52	0	0	0	0	0	0	0	0	26	0	0.0
06 03	Starch and starch products	4	0	0	0	1	0	1	0	0	2	1	25.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	4	0	0	0	1	0	1	0	0	2	1	25.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
06 04	Pudding powders	24	0	0	0	0	0	0	0	0	13	0	0.0
	SIHP	7	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	17	0	0	0	0	0	0	0	0	13	0	0.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
06 05	Muesli, muesli bars	147	0	0	0	22	0	22	0	0	75	11	15.0
	SIHP	29	0	0	0	7	0	7	0	0	0	0	24.1

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	106	0	0	0	15	0	15	0	0	64	11	14.2
	Audit samples	12	0	0	0	0	0	0	0	0	11	0	0.0
06	**Cereals and cereal products**	**660**	**0**	**18**	**23**	**58**	**0**	**88**	**0**	**25**	**339**	**47**	**13.3**
	SIHP	**155**	**0**	**1**	**0**	**17**	**0**	**18**	**0**	**1**	**2**	**0**	**11.6**
	Market samples	**305**	**0**	**8**	**3**	**38**	**0**	**47**	**0**	**4**	**188**	**26**	**15.4**
	Audit samples	**200**	**0**	**9**	**20**	**3**	**0**	**23**	**0**	**20**	**149**	**21**	**11.5**
07 01	Bread, baked goods and bakery products	203	0	1	0	17	0	18	0	1	28	2	8.9
	SIHP	122	0	0	0	11	0	11	0	0	0	0	9.0
	Market samples	81	0	1	0	6	0	7	0	1	28	2	8.6
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
07 02	Fine baked goods – confectionery	528	0	11	6	44	5	62	7	2	101	14	11.7
	SIHP	210	0	6	0	15	3	24	5	1	1	1	11.4
	Market samples	227	0	5	1	20	2	27	2	1	46	9	11.9
	Audit samples	91	0	0	5	9	0	11	0	0	54	4	12.1
07 03	Pastries	238	0	2	0	82	0	82	1	0	77	27	34.5
	SIHP	112	0	1	0	38	0	38	1	0	0	0	33.9
	Market samples	126	0	1	0	44	0	44	0	0	77	27	34.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
07 04	Baking agents	16	0	0	0	4	0	4	0	0	6	2	25.0
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	16	0	0	0	4	0	4	0	0	6	2	25.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
07 05	Fine baked goods – crackers, nibbles, salted goods	75	0	0	0	7	0	7	0	0	46	5	9.3
	SIHP	8	0	0	0	1	0	1	0	0	0	0	12.5
	Market samples	66	0	0	0	6	0	6	0	0	45	5	9.1
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
07 06	Fine baked goods – long-life baked products	115	0	3	0	17	0	20	0	0	72	9	17.4
	SIHP	19	0	0	0	6	0	6	0	0	0	0	31.6
	Market samples	73	0	3	0	11	0	14	0	0	55	9	19.2
	Audit samples	23	0	0	0	0	0	0	0	0	17	0	0.0
07 07	Ready-made doughs and fillings	84	0	1	0	6	0	6	1	0	22	5	7.1
	SIHP	25	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	59	0	1	0	6	0	6	1	0	22	5	10.2
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
07	**Bread and baked products**	**1,259**	**0**	**18**	**6**	**177**	**5**	**199**	**9**	**3**	**352**	**64**	**15.8**
	SIHP	**496**	**0**	**7**	**0**	**71**	**3**	**80**	**6**	**1**	**1**	**1**	**16.1**
	Market samples	**648**	**0**	**11**	**1**	**97**	**2**	**108**	**3**	**2**	**279**	**59**	**16.7**
	Audit samples	**115**	**0**	**0**	**5**	**9**	**0**	**11**	**0**	**0**	**72**	**4**	**9.6**
08 01	Sugar and types of sugar	44	0	0	0	13	0	13	0	0	23	9	29.5
	SIHP	6	0	0	0	1	0	1	0	0	0	0	16.7
	Market samples	38	0	0	0	12	0	12	0	0	23	9	31.6
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
08 02	Honey	427	0	1	9	58	2	66	1	2	64	26	15.5
	SIHP	97	0	0	1	21	0	22	0	0	0	0	22.7

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	95	0	0	2	24	2	27	0	0	40	16	28.4
	Audit samples	235	0	1	6	13	0	17	1	2	24	10	7.2
08	**Sugar and honey**	**471**	**0**	**1**	**9**	**71**	**2**	**79**	**1**	**2**	**87**	**35**	**16.8**
	SIHP	**103**	**0**	**0**	**1**	**22**	**0**	**23**	**0**	**0**	**0**	**0**	**22.3**
	Market samples	**133**	**0**	**0**	**2**	**36**	**2**	**39**	**0**	**0**	**63**	**25**	**29.3**
	Audit samples	**235**	**0**	**1**	**6**	**13**	**0**	**17**	**1**	**2**	**24**	**10**	**7.2**
09 01	Ice cream from industrial production	89	1	1	0	10	1	11	3	0	43	4	12.4
	SIHP	32	1	1	0	6	0	7	2	0	0	0	21.9
	Market samples	56	0	0	0	4	1	4	1	0	43	4	7.1
	Audit samples	1	0	0	0	0	0	0	0	0	0	0	0.0
09 02	Ice cream from artisan production	772	0	12	39	5	41	93	31	38	25	5	12.0
	SIHP	561	0	6	33	5	29	71	21	32	9	1	12.7
	Market samples	157	0	3	6	0	8	15	5	6	13	3	9.6
	Audit samples	54	0	3	0	0	4	7	5	0	3	1	13.0
09	**Ice cream**	**861**	**1**	**13**	**39**	**15**	**42**	**104**	**34**	**38**	**68**	**9**	**12.1**
	SIHP	**593**	**1**	**7**	**33**	**11**	**29**	**78**	**23**	**32**	**9**	**1**	**13.2**
	Market samples	**213**	**0**	**3**	**6**	**4**	**9**	**19**	**6**	**6**	**56**	**7**	**8.9**
	Audit samples	**55**	**0**	**3**	**0**	**0**	**4**	**7**	**5**	**0**	**3**	**1**	**12.7**
10 01	Cocoa and cocoa products	217	0	0	3	99	2	101	0	0	112	57	46.5
	SIHP	56	0	0	0	24	0	24	0	0	0	0	42.9
	Market samples	123	0	0	3	58	2	60	0	0	86	40	48.8
	Audit samples	38	0	0	0	17	0	17	0	0	26	17	44.7
10 02	Sweets and confectionery	189	0	0	8	74	0	78	0	0	133	57	41.3
	SIHP	18	0	0	1	8	0	8	0	0	0	0	44.4

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	124	0	0	0	44	0	44	0	0	103	42	35.5
	Audit samples	47	0	0	7	22	0	26	0	0	30	15	55.3
10	**Cocoa and sweets**	**406**	**0**	**0**	**11**	**173**	**2**	**179**	**0**	**0**	**245**	**114**	**44.1**
	SIHP	**74**	**0**	**0**	**1**	**32**	**0**	**32**	**0**	**0**	**0**	**0**	**43.2**
	Market samples	**247**	**0**	**0**	**3**	**102**	**2**	**104**	**0**	**0**	**189**	**82**	**42.1**
	Audit samples	**85**	**0**	**0**	**7**	**39**	**0**	**43**	**0**	**0**	**56**	**32**	**50.6**
11 01	Fresh vegetables/frozen; potatoes, pulses and legumes	702	0	9	14	28	10	57	2	22	313	17	8.1
	SIHP	53	0	2	0	6	0	8	1	0	0	0	15.1
	Market samples	143	0	5	0	22	10	34	1	8	73	11	23.8
	Audit samples	506	0	2	14	0	0	15	0	14	240	6	3.0
11 02	Vegetable, potato and pulse and legume products	379	6	4	1	60	2	71	2	4	169	37	18.7
	SIHP	78	0	1	0	11	0	12	0	1	0	0	15.4
	Market samples	210	1	3	1	44	2	49	2	2	105	27	23.3
	Audit samples	91	5	0	0	5	0	10	0	1	64	10	11.0
11 03	Fruit fresh or frozen	649	0	17	3	13	8	41	4	18	519	31	6.3
	SIHP	41	0	0	0	0	3	3	0	2	0	0	7.3
	Market samples	131	0	2	0	13	5	20	1	6	89	14	15.3
	Audit samples	477	0	15	3	0	0	18	3	10	430	17	3.8
11 04	Fruit products	370	0	4	7	84	0	88	2	2	189	30	23.8
	SIHP	88	0	0	3	38	0	39	0	0	5	1	44.3
	Market samples	176	0	4	4	44	0	47	2	2	104	28	26.7
	Audit samples	106	0	0	0	2	0	2	0	0	80	1	1.9
11 05	Mushrooms	95	0	0	0	3	0	3	0	0	51	3	3.2

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	SIHP	4	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	49	0	0	0	3	0	3	0	0	25	3	6.1
	Audit samples	42	0	0	0	0	0	0	0	0	26	0	0.0
11 06	Mushroom products	67	0	2	0	4	0	4	2	0	47	3	6.0
	SIHP	5	0	0	0	0	0	0	0	0	0	0	0,0
	Market samples	62	0	2	0	4	0	4	2	0	47	3	6.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
11 07	Soups (without meat or poultry)	85	0	0	0	15	1	16	0	0	57	13	18.8
	SIHP	7	0	0	0	3	0	3	0	0	0	0	42.9
	Market samples	60	0	0	0	12	0	12	0	0	41	12	20.0
	Audit samples	18	0	0	0	0	1	1	0	0	16	1	5.6
11 08	Nuts, peanuts in shells	159	2	5	0	8	3	18	1	2	129	13	11.3
	SIHP	7	0	0	0	1	0	1	0	0	3	0	14.3
	Market samples	136	0	5	0	7	3	15	1	0	110	11	11.0
	Audit samples	16	2	0	0	0	0	2	0	2	16	2	12.5
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	92	1	1	0	13	0	14	1	1	74	13	15.2
	SIHP	12	0	0	0	0	0	0	0	0	5	0	0.0
	Market samples	65	1	1	0	3	0	4	1	1	55	3	6.2
	Audit samples	15	0	0	0	10	0	10	0	0	14	10	66.7
11 10	Grains and seeds	136	0	3	0	12	0	14	0	0	64	10	10.3
	SIHP	12	0	0	0	0	0	0	0	0	2	0	0.0
	Market samples	76	0	3	0	11	0	13	0	0	42	10	17.1
	Audit samples	48	0	0	0	1	0	1	0	0	20	0	2.1

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Microbiological	Other			
11	**Fruit and vegetables**	**2,734**	**9**	**45**	**25**	**240**	**24**	**326**	**14**	**49**	**1,612**	**170**	**11.9**
	SIHP	**307**	**0**	**3**	**3**	**59**	**3**	**66**	**1**	**3**	**15**	**1**	**21.5**
	Market samples	**1,108**	**2**	**25**	**5**	**163**	**20**	**201**	**10**	**19**	**691**	**122**	**18.1**
	Audit samples	**1,319**	**7**	**17**	**17**	**18**	**1**	**59**	**3**	**27**	**906**	**47**	**4.5**
12 01	Spices, seasonings and condiments	245	0	2	0	61	0	61	2	0	121	31	24.9
	SIHP	43	0	0	0	11	0	11	0	0	0	0	25.6
	Market samples	167	0	2	0	50	0	50	2	0	106	31	29.9
	Audit samples	35	0	0	0	0	0	0	0	0	15	0	0.0
12 02	Mustards	85	0	0	0	11	0	11	0	0	17	6	12.9
	SIHP	26	0	0	0	3	0	3	0	0	1	0	11.5
	Market samples	59	0	0	0	8	0	8	0	0	16	6	13.6
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
12 03	Powdered and dried basis mixes and stocks	53	0	0	0	2	0	2	0	0	20	0	3.8
	SIHP	1	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	51	0	0	0	2	0	2	0	0	19	0	3.9
	Audit samples	1	0	0	0	0	0	0	0	0	1	0	0.0
12	**Spices, seasonings and condiments**	**383**	**0**	**2**	**0**	**74**	**0**	**74**	**2**	**0**	**158**	**37**	**19.3**
	SIHP	**70**	**0**	**0**	**0**	**14**	**0**	**14**	**0**	**0**	**1**	**0**	**20.0**
	Market samples	**277**	**0**	**2**	**0**	**60**	**0**	**60**	**2**	**0**	**141**	**37**	**21.7**
	Audit samples	**36**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**16**	**0**	**0.0**
13 01	Fruit juice, fruit syrups, fruit concentrates	333	0	5	8	54	8	73	13	1	49	8	21.9
	SIHP	175	0	2	8	39	3	50	5	1	2	2	28.6

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	136	0	0	0	15	3	18	3	0	43	5	13.2
	Audit samples	22	0	3	0	0	2	5	5	0	4	1	22.7
13 02	Non-alcoholic beverages	291	1	2	0	41	18	62	19	2	58	21	21.3
	SIHP	83	1	0	0	13	2	16	2	1	4	1	19.3
	Market samples	95	0	0	0	28	1	29	1	0	46	18	30.5
	Audit samples	113	0	2	0	0	15	17	16	1	8	2	15.0
13	**Fruit juices, non-alcoholic beverages**	**624**	**1**	**7**	**8**	**95**	**26**	**135**	**32**	**3**	**107**	**29**	**21.6**
	SIHP	**258**	**1**	**2**	**8**	**52**	**5**	**66**	**7**	**2**	**6**	**3**	**25.6**
	Market samples	**231**	**0**	**0**	**0**	**43**	**4**	**47**	**4**	**0**	**89**	**23**	**20.3**
	Audit samples	**135**	**0**	**5**	**0**	**0**	**17**	**22**	**21**	**1**	**12**	**3**	**16.3**
14 01	Coffee, coffee substitutes; derivative products	166	0	0	0	16	0	16	0	0	55	5	9.6
	SIHP	35	0	0	0	7	0	7	0	0	5	1	20.0
	Market samples	55	0	0	0	8	0	8	0	0	35	4	14.5
	Audit samples	76	0	0	0	1	0	1	0	0	15	0	1.3
14 02	Teas, tea-like products and infusions, products, derivative products	203	0	0	0	28	3	31	1	0	74	15	15.3
	SIHP	39	0	0	0	13	0	13	0	0	3	3	33.3
	Market samples	83	0	0	0	15	1	16	0	0	39	12	19.3
	Audit samples	81	0	0	0	0	2	2	1	0	32	0	2.5
14	**Coffee and tea**	**369**	**0**	**0**	**0**	**44**	**3**	**47**	**1**	**0**	**129**	**20**	**12.7**
	SIHP	**74**	**0**	**0**	**0**	**20**	**0**	**20**	**0**	**0**	**8**	**4**	**27.0**
	Market samples	**138**	**0**	**0**	**0**	**23**	**1**	**24**	**0**	**0**	**74**	**16**	**17.4**
	Audit samples	**157**	**0**	**0**	**0**	**1**	**2**	**3**	**1**	**0**	**47**	**0**	**1.9**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
15 01	Beer	226	0	3	0	22	9	31	12	0	24	5	13.7
	SIHP	102	0	1	0	15	7	20	8	0	0	0	19.6
	Market samples	53	0	0	0	6	0	6	0	0	16	5	11.3
	Audit samples	71	0	2	0	1	2	5	4	0	8	0	7.0
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	00
15 03	Spirits	310	0	1	4	97	0	99	0	1	55	5	31.9
	SIHP	179	0	1	2	71	0	72	0	1	1	1	40.2
	Market samples	131	0	0	2	26	0	27	0	0	54	4	20.6
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV alcohol	67	0	0	0	14	0	14	0	0	26	5	20.9
	SIHP	22	0	0	0	6	0	6	0	0	0	0	27.3
	Market samples	45	0	0	0	8	0	8	0	0	26	5	17.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
15	**Alcoholic beverages**	**603**	**0**	**4**	**4**	**133**	**9**	**144**	**12**	**1**	**105**	**15**	**23.9**
	SIHP	**303**	**0**	**2**	**2**	**92**	**7**	**98**	**8**	**1**	**1**	**1**	**32.3**
	Market samples	**229**	**0**	**0**	**2**	**40**	**0**	**41**	**0**	**0**	**96**	**14**	**17.9**
	Audit samples	**71**	**0**	**2**	**0**	**1**	**2**	**5**	**4**	**0**	**8**	**0**	**7.0**
16 01	Natural mineral water, spring water	103	0	2	0	12	1	15	2	0	20	4	14.6
	SIHP	31	0	1	0	3	1	5	1	0	0	0	16.1
	Market samples	72	0	1	0	9	0	10	1	0	20	4	13.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 02	Table water, packaged drinking water, soda water	69	0	4	0	13	1	16	3	1	4	1	23.2

Prod-uct group	Product	Samples tested	Reason for Complaint					Samples resulting in com-plaints	Additional Information				Com-plaints/ Samples in %
			Harm-ful to human health	Un-suit-able	Com-posit-ion	Labelling/ Mislead-ing	Other		Impurities		Im-ported products	Com-plaints/ Im-ported samples	
									Micro-Bio-logi-cal	Other			
	SIHP	23	0	2	0	10	1	11	1	1	0	0	47.8
	Market samples	46	0	2	0	3	0	5	2	0	4	1	10.9
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 03	Ice cubes	78	0	12	0	0	4	16	12	0	4	0	20.5
	SIHP	3	0	1	0	0	0	1	1	0	0	0	33.3
	Market samples	75	0	11	0	0	4	15	11	0	4	0	20.0
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
16 04	Drinking water	799	0	7	0	0	0	7	7	0	0	0	0.9
	SIHP	14	0	3	0	0	0	3	3	0	0	0	21.4
	Market samples	17	0	1	0	0	0	1	1	0	0	0	5.9
	Audit samples	768	0	3	0	0	0	3	3	0	0	0	0.4
16	**Drinking water and packaged water**	**1,049**	**0**	**25**	**0**	**25**	**6**	**54**	**24**	**1**	**28**	**5**	**5.1**
	SIHP	**71**	**0**	**7**	**0**	**13**	**2**	**20**	**6**	**1**	**0**	**0**	**28.2**
	Market samples	**210**	**0**	**15**	**0**	**12**	**4**	**31**	**15**	**0**	**28**	**5**	**14.8**
	Audit samples	**768**	**0**	**3**	**0**	**0**	**0**	**3**	**3**	**0**	**0**	**0**	**0.4**
.17 01	Vinegar	122	0	1	0	24	0	24	0	1	56	12	19.7
	SIHP	24	0	1	0	8	0	8	0	1	2	1	33.3
	Market samples	98	0	0	0	16	0	16	0	0	54	11	16.3
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
17 02	Table salt	57	0	0	8	13	0	16	0	0	27	8	28.1
	SIHP	8	0	0	0	4	0	4	0	0	1	1	50.0
	Market samples	49	0	0	8	9	0	12	0	0	26	7	24.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
17 03	Additives and flavours	135	0	0	4	49	0	52	0	0	69	39	38.5

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	SIHP	28	0	0	1	3	0	4	0	0	2	2	14.3
	Market samples	68	0	0	3	33	0	35	0	0	37	25	51.5
	Audit samples	39	0	0	0	13	0	13	0	0	30	12	33.3
.17	**Additives and flavours**	**314**	**0**	**1**	**12**	**86**	**0**	**92**	**0**	**1**	**152**	**59**	**29.3**
	SIHP	**60**	**0**	**1**	**1**	**15**	**0**	**16**	**0**	**1**	**5**	**4**	**26.7**
	Market samples	**215**	**0**	**0**	**11**	**58**	**0**	**63**	**0**	**0**	**117**	**43**	**29.3**
	Audit samples	**39**	**0**	**0**	**0**	**13**	**0**	**13**	**0**	**0**	**30**	**12**	**33.3**
18 01	Children's and baby food	276	0	0	1	75	0	75	0	0	153	38	27.2
	SIHP	26	0	0	0	5	0	5	0	0	2	1	19.2
	Market samples	95	0	0	1	40	0	40	0	0	69	26	42.1
	Audit samples	155	0	0	0	30	0	30	0	0	82	11	19.4
18 02	Food supplements	489	2	12	20	139	13	165	2	36	317	106	33.7
	SIHP	71	1	3	3	22	1	27	1	3	2	2	38.0
	Market samples	209	1	6	7	45	7	57	1	11	161	44	27.3
	Audit samples	209	0	3	10	72	5	81	0	22	154	60	38.8
18	**Foods for special target groups**	**765**	**2**	**12**	**21**	**214**	**13**	**240**	**2**	**36**	**470**	**144**	**31.4**
	SIHP	**97**	**1**	**3**	**3**	**27**	**1**	**32**	**1**	**3**	**4**	**3**	**33.0**
	Market samples	**304**	**1**	**6**	**8**	**85**	**7**	**97**	**1**	**11**	**230**	**70**	**31.9**
	Audit samples	**364**	**0**	**3**	**10**	**102**	**5**	**111**	**0**	**22**	**236**	**71**	**30.5**
19 01	Cosmetic products	666	2	7	4	155	52	176	1	1	443	100	26.4
	SIHP	97	1	0	0	38	10	39	0	0	2	0	40.2
	Market samples	435	0	4	3	80	21	92	1	1	387	81	21.1
	Audit samples	134	1	3	1	37	21	45	0	0	54	19	33.6
19	**Cosmetic products**	**666**	**2**	**7**	**4**	**155**	**52**	**176**	**1**	**1**	**443**	**100**	**26.4**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	SIHP	**97**	**1**	**0**	**0**	**38**	**10**	**39**	**0**	**0**	**2**	**0**	**40.2**
	Market samples	**435**	**0**	**4**	**3**	**80**	**21**	**92**	**1**	**1**	**387**	**81**	**21.1**
	Audit samples	**134**	**1**	**3**	**1**	**37**	**21**	**45**	**0**	**0**	**54**	**19**	**33.6**
20 01	Food contact materials (except 20 03)	484	2	7	20	40	8	72	0	0	328	47	14.9
	SIHP	14	0	0	4	0	0	4	0	0	1	0	28.6
	Market samples	170	0	4	10	16	4	31	0	0	137	25	18.2
	Audit samples	300	2	3	6	24	4	37	0	0	190	22	12.3
20 02	Toys	523	25	3	82	96	208	276	0	0	512	271	52.8
	SIHP	3	0	0	0	3	2	3	0	0	1	1	100.0
	Market samples	276	5	3	28	38	94	118	0	0	268	115	42.8
	Audit samples	244	20	0	54	55	112	155	0	0	243	155	63.5
20 03	Equipment for food preparation	10	0	0	0	0	7	7	0	0	7	5	70.0
	SIHP	1	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	9	0	0	0	0	7	7	0	0	7	5	77.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
20 04	Other objects for daily use	46	0	0	0	0	0	0	0	0	45	0	0.0
	SIHP	1	0	0	0	0	0	0	0	0	1	0	0.0
	Market samples	27	0	0	0	0	0	0	0	0	26	0	0.0
	Audit samples	18	0	0	0	0	0	0	0	0	18	0	0.0
20	**Objects for daily use**	**1,063**	**27**	**10**	**102**	**136**	**223**	**355**	**0**	**0**	**892**	**323**	**33.4**
	SIHP	**19**	**0**	**0**	**4**	**3**	**2**	**7**	**0**	**0**	**3**	**1**	**36.8**
	Market samples	**482**	**5**	**7**	**38**	**54**	**105**	**156**	**0**	**0**	**438**	**145**	**32.4**
	Audit samples	**562**	**22**	**3**	**60**	**79**	**116**	**192**	**0**	**0**	**451**	**177**	**34.2**

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready meals (sterilised, cooled, frozen)	367	1	3	0	61	9	70	8	0	81	11	19.1
	SIHP	127	1	3	0	28	5	35	5	0	0	0	27.6
	Market samples	185	0	0	0	32	4	34	3	0	62	10	18.4
	Audit samples	55	0	0	0	1	0	1	0	0	19	1	1.8
22 02	Ready-to-eat foods for direct consumption	1,871	7	36	0	20	65	126	83	1	102	12	6.7
	SIHP	0	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	1,867	7	36	0	20	63	124	83	1	102	12	6.6
	Audit samples	4	0	0	0	0	2	2	0	0	0	0	50.0
22	**Ready-to-eat food**	**2,238**	**8**	**39**	**0**	**81**	**74**	**196**	**91**	**1**	**183**	**23**	**8.8**
	SIHP	**127**	**1**	**3**	**0**	**28**	**5**	**35**	**5**	**0**	**0**	**0**	**27.6**
	Market samples	**2,052**	**7**	**36**	**0**	**52**	**67**	**158**	**86**	**1**	**164**	**22**	**7.7**
	Audit samples	**59**	**0**	**0**	**0**	**1**	**2**	**3**	**0**	**0**	**19**	**1**	**5.1**
23 01	Raw eggs	428	0	0	1	6	0	7	0	1	58	1	1.6
	SIHP	66	0	0	0	2	0	2	0	0	0	0	3.0
	Market samples	63	0	0	0	4	0	4	0	0	11	1	6.3
	Audit samples	299	0	0	1	0	0	1	0	1	47	0	0.3
23 02	Egg products	53	0	0	0	8	0	8	0	0	23	7	15.1
	SIHP	19	0	0	0	0	0	0	0	0	0	0	0.0
	Market samples	34	0	0	0	8	0	8	0	0	23	7	23.5
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
23 03	Cooked eggs	69	0	0	0	3	0	3	0	0	3	0	4.3
	SIHP	12	0	0	0	2	0	2	0	0	0	0	16.7

Product group	Product	Samples tested	Reason for Complaint					Samples resulting in complaints	Additional Information				Complaints/ Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling/ Misleading	Other		Impurities		Imported products	Complaints/ Imported samples	
									Micro-Biological	Other			
	Market samples	57	0	0	0	1	0	1	0	0	3	0	1.8
	Audit samples	0	0	0	0	0	0	0	0	0	0	0	0.0
23	**Eggs and egg products**	**550**	**0**	**0**	**1**	**17**	**0**	**18**	**0**	**1**	**84**	**8**	**3.3**
	SIHP	**97**	**0**	**0**	**0**	**4**	**0**	**4**	**0**	**0**	**0**	**0**	**4.1**
	Market samples	**154**	**0**	**0**	**0**	**13**	**0**	**13**	**0**	**0**	**37**	**8**	**8.4**
	Audit samples	**299**	**0**	**0**	**1**	**0**	**0**	**1**	**0**	**1**	**47**	**0**	**0.3**
	Total	**21,941**	**63**	**331**	**339**	**2,268**	**620**	**3,291**	**376**	**197**	**6,831**	**1.395**	**15.0**
	SIHP	**5,234**	**12**	**77**	**99**	**694**	**144**	**972**	**126**	**48**	**101**	**22**	**18.6**
	Market samples	**10,299**	**17**	**192**	**97**	**1,248**	**289**	**1,702**	**196**	**64**	**4,289**	**953**	**16.5**
	Audit samples	**6,408**	**34**	**62**	**143**	**326**	**187**	**617**	**54**	**85**	**2,441**	**420**	**9.6**

Table 17: Suspect Samples

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
01 01	Raw meat fresh or frozen	98	2	24	0	2	4	32	17	2	23	10	32.7
01 02	Raw meat chopped, unseasoned	58	0	4	12	2	4	20	6	0	5	0	34.5
01 03	Meat products	88	0	8	0	1	5	14	10	1	15	5	15.9
01 04	Cured and smoked meats	103	0	14	2	13	10	36	19	1	26	12	35.0
01 05	Sausages	160	2	25	0	20	14	51	21	4	38	15	31.9
01 06	Meat conserves	2	0	0	0	0	0	0	0	0	2	0	0.0
01 07	Soups made from/with meat, meat extracts and soups thereof	0	0	0	0	0	0	0	0	0	0	0	0.0
01 08	Natural sausage casings	0	0	0	0	0	0	0	0	0	0	0	0.0
01 09	Game fresh or frozen	4	0	1	0	0	0	1	0	0	1	0	25.0
01 10	Game products	7	0	2	0	2	0	4	1	1	2	1	57.1
01	**Meat and meat products**	**520**	**4**	**78**	**14**	**40**	**37**	**158**	**74**	**9**	**112**	**43**	**30.4**
02 01	Sea fish fresh or frozen	79	5	8	0	2	7	22	4	3	56	16	27.8
02 02	Sea fish products	45	0	3	0	3	6	12	3	0	24	10	26.7
02 03	Freshwater fish fresh or frozen	18	0	4	0	0	0	4	2	2	10	4	22.2
02 04	Freshwater fish products	7	0	0	0	1	1	2	1	0	2	1	28.6
02 05	Shellfish, crustaceans, molluscs, products	27	1	6	0	0	3	10	4	4	20	6	37.0
02 06	Other animals and derivate-products	0	0	0	0	0	0	0	0	0	0	0	0.0
02 07	Conserves for the whole product category	14	0	0	0	1	2	3	0	0	8	3	21.4
02	**Fish**	**190**	**6**	**21**	**0**	**7**	**19**	**53**	**14**	**9**	**120**	**40**	**27.9**
03 01	Milk	48	2	4	4	1	2	13	3	7	2	1	27.1

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
03 02	Milk and dairy products (except cheese, butter),…) und Butter)	54	1	9	0	5	3	18	5	0	12	4	33.3
03 03	Cheese	163	0	26	0	19	3	47	17	6	70	22	28.8
03 04	Butter and clarified butter	5	0	1	0	1	0	2	0	1	3	1	40.0
03	**Milk and dairy products**	**270**	**3**	**40**	**4**	**26**	**8**	**80**	**25**	**14**	**87**	**28**	**29.6**
04 01	Poultry fresh, frozen	93	0	26	0	3	7	35	26	1	34	17	37.6
04 02	Poultry meat products	46	0	6	0	0	6	11	7	0	6	0	23.9
04 03	Sausages and cured products from poultry	49	0	6	0	9	4	17	6	0	11	8	34.7
04 04	Poultry meat conserves	2	0	0	0	0	0	0	0	0	1	0	0.0
04 05	Soups made from/with poultry, poultry extract and soups thereof	0	0	0	0	0	0	0	0	0	0	0	0.0
04	**Poultry and poultry products**	**190**	**0**	**38**	**0**	**12**	**17**	**63**	**39**	**1**	**52**	**25**	**33.2**
05 01	Vegetable fats, margarines	19	0	7	2	4	1	12	1	1	8	5	63.2
05 02	Vegetable oils	26	0	3	0	1	0	4	0	0	8	1	15.4
05 03	Mayonnaises and related products	5	0	0	0	0	0	0	0	0	1	0	0.0
05 04	Delicatessen products	23	0	1	0	4	4	8	3	1	8	3	34.8
05 05	Marinades, dressings, emulsified sauces without egg	7	0	0	0	0	1	1	0	0	1	0	14.3
05	**Fats, oil and related products**	**80**	**0**	**11**	**2**	**9**	**6**	**25**	**4**	**2**	**26**	**9**	**31.2**
06 01	Cereals	11	0	3	0	2	1	5	0	1	10	5	45.5
06 02	Cereal products	33	0	9	0	4	1	14	0	4	12	3	42.4
06 03	Starches and starch products	0	0	0	0	0	0	0	0	0	0	0	0.0
06 04	Pudding powder	2	0	0	0	2	0	2	0	0	2	2	100.0
06 05	Muesli, muesli bars	28	0	3	0	6	1	10	0	2	13	5	35.7

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
06	**Cereals and cereal products**	**74**	**0**	**15**	**0**	**14**	**3**	**31**	**0**	**7**	**37**	**15**	**41.9**
07 01	Bread, baked goods, bakery products	47	2	7	0	3	1	13	0	4	7	4	27.7
07 02	Fine baked goods – confectionery	79	2	10	0	5	4	20	7	4	25	6	25.3
07 03	Pastries	9	0	2	1	6	0	8	1	0	8	7	88.9
07 04	Baking agents	0	0	0	0	0	0	0	0	0	0	0	0.0
07 05	Fine baked goods – crackers, nibbles, salted goods	7	0	0	0	1	0	1	0	0	6	1	14.3
07 06	Fine baked goods – long-life baked products	11	0	3	0	0	0	3	0	1	9	2	27.3
07 07	Ready-made doughs and fillings	18	0	1	0	1	0	2	1	0	2	1	11.1
07	**Bread and baked goods**	**171**	**4**	**23**	**1**	**16**	**5**	**47**	**9**	**9**	**57**	**21**	**27.5**
08 01	Sugar and types of sugar	16	0	0	0	1	0	1	0	0	1	1	6.2
08 02	Honey	19	0	1	1	5	0	7	0	1	5	3	3.,8
08	**Sugar and honey**	**35**	**0**	**1**	**1**	**6**	**0**	**8**	**0**	**1**	**6**	**4**	**22.9**
09 01	Ice cream from industrial production	19	0	2	0	0	3	5	0	1	15	5	26.3
09 02	Ice cream from artisan production	44	0	1	6	1	0	8	1	6	0	0	18.2
09	**Ice cream**	**63**	**0**	**3**	**6**	**1**	**3**	**13**	**1**	**7**	**15**	**5**	**20.6**
10 01	Cocoa and cocoa products	28	0	1	0	9	4	14	1	0	17	9	50.0
10 02	Sweets and confectionery	16	0	0	0	5	0	5	0	0	13	4	31.2
10	**Cocoa and sweets**	**44**	**0**	**1**	**0**	**14**	**4**	**19**	**1**	**0**	**30**	**13**	**43.2**
11 01	Vegetables fresh/frozen; potatoes, pulses and legumes	109	2	22	0	6	3	30	12	6	52	21	27.5
11 02	Vegetable, potato, pulse and legume products	75	7	3	0	16	5	29	2	1	44	21	38.7

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
11 03	Fruit fresh or frozen	69	0	14	0	3	6	23	4	5	56	17	33.3
11 04	Fruit products	44	0	12	0	9	1	21	5	1	30	15	47.7
11 05	Mushrooms	17	0	3	0	0	3	6	0	2	12	6	35.3
11 06	Mushroom products	2	0	0	0	0	0	0	0	0	1	0	0.0
11 07	Soups (without meat or poultry meat)	0	0	0	0	0	0	0	0	0	0	0	0.0
11 08	Nuts, peanuts in shells	24	0	3	0	4	2	9	0	0	18	7	37.5
11 09	Ground/roasted nuts, desiccated coconut, salted nuts	25	0	1	0	2	1	3	0	1	14	3	12.0
11 10	Grains and seeds	8	0	1	0	2	0	3	0	0	4	1	37.5
11	**Fruit and vegetables**	**373**	**9**	**59**	**0**	**42**	**21**	**124**	**23**	**16**	**231**	**91**	**33.2**
12 01	Spices, seasonings and condiments	32	0	1	0	5	2	7	2	1	15	5	21.9
12 02	Mustards	0	0	0	0	0	0	0	0	0	0	0	0.0
12 03	Powdered and dried ready products	2	0	0	0	2	0	2	0	0	2	2	100.0
12	**Spices, seasonings and condiments**	**34**	**0**	**1**	**0**	**7**	**2**	**9**	**2**	**1**	**17**	**7**	**26.5**
13 01	Fruit juices, fruit syrups, fruit concentrates	47	0	4	1	15	3	21	5	2	11	5	44.7
13 02	Non-alcoholic beverages	27	0	3	0	9	3	13	2	1	4	0	48.1
13	**Fruit juices, non-alcoholic beverages**	**74**	**0**	**7**	**1**	**24**	**6**	**34**	**7**	**3**	**15**	**5**	**45.9**
.14 01	Coffee, coffee substitutes; derivative products	7	0	0	0	0	0	0	0	0	6	0	0.0
14 02	Tea, tea-like products and infusions; derivative products	21	0	4	0	10	1	13	1	1	13	7	61.9
14	**Coffee and tea**	**28**	**0**	**4**	**0**	**10**	**1**	**13**	**1**	**1**	**19**	**7**	**46,4**
15 01	Beer	7	0	2	0	0	0	2	0	2	1	0	28.6

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
15 02	Unused product category	0	0	0	0	0	0	0	0	0	0	0	0.0
15 03	Sprits	11	0	0	0	6	0	6	0	0	2	1	54.5
15 04	Other alcoholic beverages with more than 1.2 ABV and under 15 ABV	3	0	0	0	0	0	0	0	0	1	0	0.0
15	**Alcoholic beverages**	**21**	**0**	**2**	**0**	**6**	**0**	**8**	**0**	**2**	**4**	**1**	**38.1**
16 01	Natural mineral water, spring water	16	1	3	0	1	0	5	0	3	5	1	31.2
16 02	Natural mineral water, spring water	2	0	0	0	0	0	0	0	0	0	0	0.0
16 03	Ice cubes	27	0	7	0	0	5	12	6	1	1	1	44.4
16 04	Drinking water	109	0	12	0	0	0	12	4	8	0	0	11.0
16	**Drinking water and packaged water**	**154**	**1**	**22**	**0**	**1**	**5**	**29**	**10**	**12**	**6**	**2**	**18.8**
17 01	Vinegar	4	0	0	2	1	0	2	0	0	0	0	50.0
17 02	Table salt	2	0	1	0	0	0	1	0	1	1	0	50.0
17 03	Additives and flavours	7	0	0	0	2	0	2	0	0	4	1	28.6
17	**Additives and flavours**	**13**	**0**	**1**	**2**	**3**	**0**	**5**	**0**	**1**	**5**	**1**	**38.5**
18 01	Children's and baby foods	29	0	2	0	4	0	6	0	2	6	2	20.7
18 02	Food supplements	55	9	3	4	22	5	34	1	9	37	24	61.8
18	**Foods for special target groups**	**84**	**9**	**5**	**4**	**26**	**5**	**40**	**1**	**11**	**43**	**26**	**47.6**
19 01	Cosmetic products	41	0	0	1	14	9	17	0	0	31	7	41.5
19	**Cosmetic products**	**41**	**0**	**0**	**1**	**14**	**9**	**17**	**0**	**0**	**31**	**7**	**41.5**
20 01	Food contact materials (except 20 03)	70	2	4	2	18	23	43	0	0	63	41	61.4
20 02	Toys	40	5	0	19	19	26	34	0	0	40	34	85.0
20 03	Equipment for food preparation	114	2	0	0	0	87	88	1	0	51	41	77.2

Product group	Product	Samples taken	Reason for complaint					Samples resulting in complaints	Additional information				Complaints /Samples in %
			Harmful to human health	Unsuitable	Composition	Labelling /Misleading.	Other		Impurities		Imported products	Complaints /Imported products	
									Microbiologica	Other			
20 04	Other objects for daily use	1	0	1	0	0	0	1	0	0	1	1	100.0
20	**Objects for daily use**	**225**	**9**	**5**	**21**	**37**	**136**	**166**	**1**	**0**	**155**	**117**	**73.8**
21	**Unused product category**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0**	**0.0**
22 01	Ready meals (sterilised, cooled, frozen)	82	2	5	0	5	3	14	4	2	28	4	17.1
22 02	Ready-to-eat foods	1,003	10	48	0	6	30	89	51	8	111	14	8.9
22	**Ready-to-eat foods**	**1,085**	**12**	**53**	**0**	**11**	**33**	**103**	**55**	**10**	**139**	**18**	**9.5**
23 01	Raw eggs	23	0	2	1	1	1	5	1	1	6	2	21.7
23 02	Egg products	6	0	0	0	0	1	1	0	0	1	1	16.7
23 03	Cooked eggs	4	0	0	0	0	0	0	0	0	2	0	0.0
23	**Eggs and egg products**	**33**	**0**	**2**	**1**	**1**	**2**	**6**	**1**	**1**	**9**	**3**	**18.2**
	Total	**3,802**	**57**	**392**	**58**	**327**	**322**	**1,051**	**268**	**117**	**1,216**	**488**	**27.6**

Table 18: Audits according to type of business

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
01 01	Butchers, meat processing establishments	2,605	1,027	782	67	1	23	26	40	34	8.6
01 02	Game meat establishments and retailers	100	31	21	1	0	1	0	0	0	4.8
01 06	Wholesalers for meat, sausages, intestines	65	20	10	3	0	0	0	4	2	30.0
01 07	Points of sale for meat, sausages	1,108	376	296	31	0	13	10	30	18	10.5
01 08	Wholesalers for sausage casings	17	2	2	0	0	0	0	0	0	RS too small
02 01	Fish handlers and processing establishments (ROA)	43	57	34	4	0	0	1	1	2	11.8
02 02	Fishery product wholesalers	25	2	2	2	0	0	0	1	3	RS too small
02 03	Fish retailers	178	55	38	4	0	0	0	1	3	10.5
02 04	Fish handlers and processing establishments	125	52	38	2	0	0	0	2	0	5.3
02 05	Manufacturers and processing establishments of frog legs and escargots	4	3	1	1	0	0	0	1	0	RS too small
03 01	Milk handling and processing establishments (ROA)	584	645	355	50	1	33	3	46	17	14.1
03 02	Milk handling and processing establishments	1,210	596	494	32	0	11	4	17	15	6.5
03 03	Wholesalers for dairy products	15	2	2	0	0	0	0	0	0	RS too small
03 04	Milk and colostrum manufacturers	4	0	0	0	0	0	0	0	0	RS too small
04 02	Wholesalers for poultry meat	13	2	2	0	0	0	0	0	0	RS too small
04 03	Egg, poultry retailers	102	13	11	1	0	0	1	0	0	9.1
04 04	Egg product manufacturers (ROA)	9	16	9	1	0	2	0	0	0	11.1
04 05	Liquid egg manufacturers (ROA)	14	8	6	0	0	0	0	0	0	0.0

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
04 06	Egg packaging points (ROA)	441	102	88	4	0	1	0	3	0	4.5
05 01	Manufacturers and bottlers of cooking oil	262	114	91	6	0	0	1	7	0	6.6
05 02	Margarine manufacturers	1	0	0	0	0	0	0	0	0	RS too small
05 03	Wholesalers for cooking oil and vegetable oil	24	4	3	0	0	0	0	0	0	RS too small
05 04	Mayonnaise manufacturers	4	3	3	0	0	0	0	0	0	RS too small
05 05	Manufacturers of delicatessen products	45	64	30	7	1	4	0	13	1	23.3
06 01	Mills	152	58	46	8	0	0	1	17	3	17.4
06 02	Wholesalers for cereal and milled products	63	10	10	1	0	0	0	2	0	10,0
06 03	Starch makers	6	2	2	0	0	0	0	0	0	RS too small
07 01	Bread and baked goods factories	50	42	25	2	0	1	0	6	0	8.0
07 02	Pasta and noodles factories and makers	191	145	120	20	0	0	0	27	0	16.7
07 03	Bakeries	1,991	883	623	57	3	99	0	28	19	9.1
07 04	Pastry shops	932	826	572	48	1	63	15	33	13	8.4
08 01	Sugar factories	3	2	1	0	0	0	0	0	0	RS too small
08 02	Bottlers and wholesalers of honey, beekeepers	2,877	218	193	9	0	0	3	10	1	4.7
09 01	Industrial-sized ice-cream manufacturers	3	4	3	1	0	0	0	7	2	RS too small
09 02	Artisan ice cream makers	531	449	329	30	1	45	8	0	13	9.1
09 03	Stationary and moving ice cream points of sale (unpackaged ice cream)	487	73	57	7	0	5	3	0	4	12.3
10 01	Chocolate product factories and makers	50	46	23	8	0	0	0	17	0	34.8

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
10 02	Sugar product factories and makers	23	18	9	1	0	0	1	4	0	11.1
10 03	Retailers for chocolate and sugar products	174	48	33	3	0	0	0	5	2	9.1
11 01	Wholesalers for fruit, vegetables and mushrooms	382	48	36	7	0	0	6	1	2	19.4
11 02	Retailers for fruit, vegetables and mushrooms	381	84	57	9	0	1	1	1	13	15.8
11 03	Fruit processing establishments	451	187	129	17	0	2	1	25	2	13.2
11 04	Vegetable processing establishments	248	128	90	7	0	1	0	7	1	7.8
11 05	Mushroom processing establishments	14	12	8	0	0	0	0	0	0	0.0
11 06	Vegetable manufacturers (ROA)	11	11	4	2	0	0	0	2	3	RS too small
12 01	Spice manufacturers	88	45	34	4	0	0	0	6	0	11.8
12 02	Spice wholesalers	18	5	5	0	0	0	0	0	0	0.0
12 03	Mustard manufacturers	20	9	8	2	0	0	0	4	0	25.0
13 01	Makers of alcohol-free beverages	218	48	43	13	0	0	2	21	4	30.2
14 01	Coffee roasters, manufacturers of coffee substitutes	115	44	29	1	0	0	0	4	0	3.4
14 02	Tea packaging establishments	166	24	19	4	0	0	1	9	1	21.1
15 01	Breweries	295	105	77	16	0	0	0	19	10	20.8
15 02	Wine sellers	32	0	0	0	0	0	0	0	0	RS too small
15 03	Spirit makers	956	141	116	20	0	0	1	39	0	17.2
15 04	Makers of other alcoholic beverages	82	17	12	2	0	0	0	2	0	16.7
16 01	Bottlers of natural mineral and spring water	24	6	4	3	0	1	0	1	1	RS too small
16 02	Bottlers of table water, drinking water or soda water	34	8	5	3	1	1	0	4	1	60.0

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
17 01	Vinegar makers	45	11	8	1	0	0	0	1	0	12.5
17 02	Manufacturers of dough and baking mixtures, raising agents	16	8	7	0	0	0	0	0	0	0.0
17 03	Salt makers	2	1	1	0	0	0	0	0	0	RS too small
17 04	Makers of additives	37	22	7	1	0	0	0	1	0	14.3
17 05	Wholesalers for additives and flavourings	12	1	1	0	0	0	0	0	0	RS too small
18 01	Manufacturers of dietary foods, children's foods, food supplements	27	12	11	4	0	0	0	7	0	36.4
18 02	Wholesalers of dietary foods, children's foods, FS	162	35	26	13	0	0	2	28	6	50.0
18 03	Health product retailers, retailers with food supplements	690	156	132	35	0	0	5	61	13	26.5
18 04	Gyms and Fitness Studios	444	71	66	7	0	0	0	10	1	10.6
18 05	Manufacturers of children's foods	3	8	3	2	0	0	0	7	0	RS too small
18 06	Manufacturers of FS	75	55	41	11	0	1	2	11	6	26.8
19 01	Cosmetics manufacturers	401	143	123	23	0	0	2	32	6	18.7
19 02	Drugstores, perfumeries, retailers of cosmetic products	270	48	36	5	0	0	0	7	1	13.9
19 03	Drugstores, perfumeries, retailers of cosmetic products	2,089	269	219	92	0	1	5	128	26	42.0
19 04	Hairdressers, beauty salons, massage, pedicure and tanning businesses	4,229	148	143	0	0	0	0	0	0	0.0
19 05	Pharmacies	1,040	62	59	6	0	0	0	8	3	10.2
20 01	Manufacturers of materials and items that are in contact with food	178	28	25	2	0	0	5	0	0	8.0
20 02	Toy manufacturers	59	4	3	1	0	0	0	4	2	RS too small

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
20 03	Manufacturers of other objects for daily use	25	0	0	0	0	0	0	0	0	RS too small
20 04	Wholesalers of materials and items that are in contact with food	173	35	21	1	0	1	3	1	4	4.8
20 05	Toy wholesalers	71	11	10	10	0	0	3	7	15	100.0
20 06	Wholesalers of other objects for everyday use	75	4	4	0	0	0	0	0	0	RS too small
20 07	Wholesalers of materials and items that are in contact with food	462	57	49	14	0	1	2	17	17	28.6
20 08	Toy retailers	769	87	73	34	0	0	12	32	43	46.6
20 09	Retailers of other objects for everyday use	1,189	159	131	42	0	0	43	107	86	32.1
22 01	Food producing establishments in the community care sector	2,828	2,797	2,220	19	3	57	0	2	8	0.9
22 02	Food distributing establishments in the community care sector	3,933	1,385	1,219	4	1	4	0	2	3	0,3
22 03	Bed & Breakfast establishments licensed according to the trade regulation act	4,547	209	190	5	3	6	0	0	4	2.6
22 04	Catering businesses including Buschenschanken (wine taverns) with comprehensive food menus	23,493	9,480	7,035	494	113	1,441	9	43	332	7.0
22 05	Catering businesses including Buschenschanken (wine taverns) with limited food menus	36,464	10,674	8,591	414	53	788	12	48	212	4.8
22 06	Ready-made-food producers (not 22 01 to 22 05)	630	490	296	20	1	46	0	25	10	6.8
22 07	Food producing establishments in the community care sector with low staff numbers	828	337	278	1	0	4	0	0	1	0.4

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
22 08	Food distributing establishments in the community care sector with low staff numbers	2,222	656	593	1	0	0	0	1	0	0.2
23 01	Warehouses and cold storage facilities (not 23 02 to 23 05 – logistic centres, also storage, carriers)	448	117	67	10	1	7	1	11	1	14.9
23 04	Cold storage facilities and frozen goods warehouses for fish (ROA)	4	0	0	0	0	0	0	0	0	RS too small
23 05	Cold storage facilities and frozen goods warehouses for milk and dairy products (ROA)	4	1	1	0	0	0	0	0	0	RS too small
23 06	Hypermarkets, distribution centres	54	38	19	2	0	0	0	3	2	10.5
24 01	Food wholesalers	786	322	165	44	1	8	5	91	16	26.7
24 02	Food retailers	14,906	6,283	4,451	858	25	364	65	1,081	498	19.3
24 03	Beverage wholesalers	441	31	27	3	0	0	0	5	0	11.1
25 01	Audits of movable points of sale	2,734	727	488	53	3	35	7	27	31	10.9
26 01	Audits of other businesses	1,988	305	232	33	0	6	8	34	29	14.2
26 02	Audits of town festivals and other comparable events	2,096	490	346	2	0	1	3	6	4	0.6
27 02	Direct marketers of fish	146	26	21	2	0	1	0	1	0	9.5
27 03	Direct marketers of raw milk	255	57	45	8	0	5	0	1	3	17.8
27 05	Direct marketers of eggs	1,153	127	124	2	0	0	0	4	0	1.6
27 06	Direct marketers of other goods	3,045	368	298	14	0	2	2	20	4	4.7
28 01	Audits of WSPs with > 1000 m^3 of water distributed per day or more than 5,000 people supplied	318	36	25	0	0	0	0	0	0	0.0

Business category	Type of Business	Total number of businesses	Audits	Businesses inspected	Businesses with violations	VIOLATIONS					Businesses with violations in %
						Hygiene (HACCP, training)	Hygiene general	Composition	Mislabelling/misleading Info.	Other	
28 02	Audits of WSPs of > 100 and ≤ 1000 m³ of water distributed per day	733	70	52	1	0	0	0	0	1	1.9
28 03	Audits of WSPs of ≤ 100 m³ of water distributed per day	4,374	180	165	9	0	0	0	0	12	5.5
	Total	**139,039**	**43,581**	**33,187**	**2,824**	**213**	**3,086**	**285**	**2,341**	**1,590**	**8.5**

RS too small: random sample too small for a %-based evaluation (fewer than five businesses inspected) (ROA) Businesses requiring official approval

Table 19: Inspections results for meat establishments in line with the specific audit plan

Section	Business Category	Total number of businesses	Businesses inspected	Total no. of inspections	Businesses with violations	Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2)					
						Total	Inadequate documentation	Hygiene issues	Structural problems	Animal protection issues	Other issues
0	**Cold storage facilities repackaging centres**										
	Cold storage facilities and frozen goods storage facilities (only wrapped goods)	74	60	76	28	40	13	8	7	0	12
	Cold storage facilities and frozen goods storage facilities (also with open goods)	57	54	109	23	68	8	32	13	9	6
	Seasonal game collection facilities (up to 6 months)	13	9	9	2	5	2	1	0	0	2
	Non-seasonal game collection facilities (up to 6 months))	36	31	58	13	26	10	8	6	2	0
I/III	**Farm game slaughterhouses for hooved animals**										
	Slaughter up to 20 LU/a	2,198	1,066	1,094	429	862	333	218	104	37	170
	Slaughter 21-100 LU/a	733	601	620	281	513	191	144	78	21	79
	Slaughter 101-500 LU/a	197	176	338	101	323	112	121	51	10	29
	Slaughter 501-1,000 LU/a	23	23	99	17	93	15	33	15	18	12
	Slaughter 1,001-5,000 LU/a	26	25	159	14	127	19	84	13	3	8
	Slaughter 5,001-20,000 LU/a	23	23	286	16	253	9	157	41	15	31
	Slaughter over 20,000 LU/a	19	19	456	17	571	62	330	80	17	82
II	**Poultry and rabbit slaughterhouses**										
	Up to 10,000 units of poultry or rabbits/a	27	15	17	0	0	0	0	0	0	0
	10,001-150,000 units of poultry or rabbits/a	5	5	9	3	9	2	4	1	0	2
	150,001-1,000,000 units of poultry or rabbits/a	2	2	28	1	41	5	25	3	1	7
	More than 1,000,000 units of poultry or rabbits/a	6	6	137	5	89	27	39	7	1	15
I/II/III	**Hooved animals/Poultry/Farmed game dressing and cutting businesses**										

Section	Business Category	Total number of businesses	Businesses inspected	Total no. of inspections	Businesses with violations	Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2)					
						Total	Inadequate documentation	Hygiene issues	Structural problems	Animal protection issues	Other issues
	Production of up to 100 t deboned meat/a	1,142	618	719	232	467	186	139	76	0	66
	Production of more than 100-400 t deboned meat/a	108	108	219	62	163	55	70	21	0	17
	Production of more than 400-1,000 t deboned meat/a	40	40	204	24	138	23	74	29	0	12
	Production of more than 1,000-10,000 t deboned meat/a	49	49	408	26	282	44	177	26	0	35
	Production of more than 10,000 t deboned meat/a	24	24	508	19	383	82	160	75	1	65
IV	**Game processing businesses**										
	Processing up to 10 t game meat/a	167	102	113	31	51	16	20	8	0	7
	Processing more than 10-40 t game meat/a	6	5	20	0	0	0	0	0	0	0
	Processing more than 40-100 t game meat /a	2	2	8	2	5	2	1	0	0	2
	Processing more than 100-1,000 t game meat /a	5	5	52	3	31	1	22	5	0	3
	Processing more than 1,000 t game meat /a	2	2	35	1	4	1	3	0	0	0
V	**Production of minced meat**										
	Production of up to 10 t/a	33	31	61	5	16	0	10	1	0	5
	Production of more than 10-40 t/a	9	9	30	2	18	0	12	1	0	5
	Production of more than 40-100 t/a	7	7	40	4	28	0	19	1	0	8
	Production of more than 100-1,000 t/a	23	23	253	13	80	5	59	8	0	8
	Production of more than 1.000 t/a	11	11	217	8	103	6	58	4	0	35
VI	**Meat processing / preservation factories**										
	Production up to 100 t meat products/a	538	372	439	171	390	150	113	66	0	61
	Production of more than 100-400 t meat products/a	75	53	177	30	126	16	66	18	0	26
	Production of more than 400-1,000 t meat products /a	29	27	229	16	93	15	39	25	0	14

Section	Business Category	Total number of businesses	Businesses inspected	Total no. of inspections	Businesses with violations	Complaints resulting in written demands for remedy of recorded violations pursuant to Art. 39 (2)					
						Total	Inadequate documentation	Hygiene issues	Structural problems	Animal protection issues	Other issues
	Production of more than 1,000-10,000 t meat products /a	32	32	313	21	194	7	143	22	0	22
	Production of more than 10,000 t meat products /a	13	13	480	10	254	45	107	47	0	55
	Instant soups/ meat extracts	2	1	4	0	0	0	0	0	0	0
XII	**Animal fats and pork rinds**										
	Collectors	1	1	2	0	0	0	0	0	0	0
	Processors	5	5	10	0	0	0	0	0	0	0
XIII	**Processing business stomachs, bladders and intestines**	15	13	13	6	10	4	3	1	0	2
XIV/XV	**Gelatine and collagen businesses**	23	14	17	3	7	0	1	2	0	4
DV	**Direct marketers Poultry/Rabbits**	175	115	118	1	46	5	19	15	0	7
	Total	*	**3,797**	**8,184**	**1,640**	**5,909**	**1,471**	**2,519**	**870**	**135**	**914**

* In total, there are 5,759 businesses (divided into business categories) at 3,914 locations

Hygiene inspections in line with Art. 54 LMSVG	
Section I	Meat from hooved animals: Slaughtering businesses, dressing and cutting businesses
Section II	Meat from poultry and rabbits: Slaughtering businesses, dressing and cutting businesses
Section III	Meat from farmed game: Slaughtering businesses, dressing and cutting businesses
Section IV	Meat from wild game: Slaughtering businesses, dressing and cutting businesses

Hygiene inspections in line with Art. 31 Para. 1 LMSVG	
Section 0	Businesses with general activities; cooling facilities and repackaging centres, wholesalers
Section VI	Meat products: Processing businesses
Section XII	Rendered animal fats and pork rinds
Section XIII	Processed stomachs, intestines and bladders

Hygiene inspections in line with Art. 54 LMSVG	
Section V	Minced meat, meat preparations and mechanically separated meat

Hygiene inspections in line with Art. 31 Para. 1 LMSVG	
Section XIV	Gelatine
Section XV	Collagen
DV	Poultry and rabbits: Direct marketers

Table 20: Audits of Milk Producing Businesses
(Regulation (EC) No. 853/2004, Annex III, Section IX, Chapter I)

Type of production business	Businesses inspected	Total no. of inspections	No. of production businesses that have supplied milk	No. of production businesses that have been barred from supplying pursuant to ANNEX III Para. IX, Chapter I, Item III	Evidence of inhibitors	No. of businesses with hygiene issues
Production businesses producing cow's milk	2,034	2,122	27,511	217	264	338
Production businesses producing sheep's milk	23	23	227	1	0	2
Production businesses producing goat's milk	35	35	592	0	0	0
Production businesses processing raw milk into school milk	59	79	67	0	0	18
Total	**2,151**	**2,259**	**28,397**	**218**	**264**	**358**

Table 21: Examined Slaughters

	No. of Slaughters Tested	Test Results			Bacteriological tests	% unsuitable for consumption
		Suitable for human consumption	Suitable for consumption after being made suitable	Unsuitable for human consumption		
Foals	220	220	0	0	0	0.0
Horses and other solipeds	398	394	0	4	0	1.0
Solipeds total	618	614	0	4	0	0.6
Calves male	34,769	34,584	0	185	6	0.5
Calves female	20,386	20,312	0	74	4	0.4
Calves total	55,155	54,896	0	259	10	0.5
Bulls	270,813	270,340	8	465	67	0.2
Oxen	37,442	37,410	4	28	6	0.1
Heifers	125,277	125,109	7	161	25	0.1
Cows	205,545	203,919	61	1,565	231	0.8
Cattle in total	639,077	636,778	80	2,219	329	0.3
Pigs in total	5,123,942	5,111,663	152	12,127	16	0.2
including breeding sows	86,099	85,215	18	866	0	1.0
Lambs	139,816	139,753	0	63	0	0.05
Sheep	13,665	13,632	2	31	0	0.2
Sheep in total	153,481	153,385	2	94	0	0.1
Goats	10,757	10,039	21	697	0	6.5
Wild boars (farmed game husbandry)	993	993	0	0	0	0.0
Wild ruminants (farmed game husbandry)	4,166	4,163	3	0	0	0.0
Chickens	87,879,495	87,051,077	0	828,418	0	0.9
Turkeys	1,170,518	1,161,944	0	8,574	0	0.7
Other poultry	157,554	154,529	0	3,025	0	1.9
Domestic rabbits	0	0	0	0	0	0.0

Source: Statistik Austria; % of unsuitable for human consumption calculated from the data of Statistik Austria for better orientation .

Imprint

Owner, publisher and editor:

Federal Ministry of Labour, Social Affairs, Health and Consumer Protection
Stubenring 1 | 1010 Vienna
www.sozialministerium.at

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Available as a download
www.kvg.gv.at

June 2019
ISBN 978-3-85010-555-2

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