

ENVIRONMENTAL IMPACT ASSESSMENT REPORT

MEAT PROCESSING LINE (SLAUGHTERHOUSE)



Investor: Company "SOFRALB" shpk Tirana

Environmental Impact Assessor Company: "SORI-AL" shpk
EIA expert: Gezim HAXHIU

Address: Damjan- Fortuzaj Village, Adm. Unit of Vaqarr, Municipality of Tirana

ENVIRONMENTAL IMPACT ASSESSMENT REPORT

Object: Meat processing line (Slaughterhouse) of the Company "SOFRALB" shpk Tirana

1. Introduction

1.1. General

The company "SOFRALB" Sh.p.k registered in the National Registration Center on 08.08.2008, based in Tirana with NIPT K82008004C, represented by Mr. Artan KOÇI.

"SOFRALB" Sh.p.k exercises its activity in the environment of the Slaughterhouse owned by it's administrator, located in the village of Fortuzaj, Administrative Unit of Vaqarr, Municipality of Tirana.

In recent years, our country has adopted a series of laws and decisions of the Council of Ministers in the field of environmental protection, significantly improving the environmental and socio-economic legislation of the country. Also during this period Albania has signed a series of conventions and protocols in the climate of improving environmental quality in the country and the region. Some of these signed conventions are:

- Aarhus Convention on Access to Information, Public Participation in Environmental Decision-Making and Access to Justice in Environmental Matters, ratified by Law no. 8672, dated October 26, 2000,
- Rio De Janeiro Convention on Biodiversity, ratified on 10 November 1996
- ESPOO Cross-Border Context Environmental Impact Assessment Convention, 25 February 1991
- Convention on Long-range Atmospheric Pollution, Geneva, Switzerland, 13 November 1979.
- Convention on the Conservation of European Wildlife and Natural Habitats in Bern, 19 September 1979. Etc.

Being a member of a number of international conventions, as a result it is obliged to implement a system as effective as possible in the economic-social-environmental fields, for the regulation of the territory, especially in order to solve various environmental problems. "The environment is the source of everything that people need to live and develop." There are three elements that a nation needs: the people, the economic resources and the environment in which we live.

These are very much related to each other and can not do without them. The more degraded the environment, the worse it affects human health and socio-economic development. Therefore we need a better management of these three factors.

The environmental study is approved by the **National Environment Agency** of Tirana. The objectives of this institution are:

- To protect the environment.
- Creation of an urban structure with ecological orientation.
- To preserve natural resources and landscape features.

- To build an engineering infrastructure for the entire study area as a basic element for environmental protection.
- Taking into account areas with historical character and prominent environmental and landscape features, specifying the place where we will study from local plans, natural parks, protected areas.
- Elements provided by the norms in terms of environmental impact assessment (EIA).

The environmental impact assessment report (EIA), **based on the strategic development of Damjan Village part of the Vaqarr Administrative Unit in the Municipality of Tirana**, should include planning, rehabilitation and mitigation measures of the project impact in this area.

We will present the state of impact of this study on the environment of the area and human health, examine the positive and negative environmental factors and present the rehabilitation schemes and mitigation measures and the reduction of negative impacts.

1.2. DATA SUMMARY

- Activity: Meat Processing Line (Slaughterhouse)
- Total land area 2,000 m².
- Construction Area 785 m²
- Slaughterhouse Construction Area 689 m²
- Stable construction area 69 m²
- Company "SOFRALB" shpk Damjan-Fortuzaj village. Vaqarr Administrative Unit, Municipality of Tirana
- NIPT K 82008004 C
- Location of the activity: Vaqarr Village, SVaqarr Administrative Unit; municipality of Tirana
- Prepared the EIA Studio: "SORI-AL" shpk with its Specialists
Prof. Doc. Rexhep Koçi, Gezim Haxhiu
- Meat production and processing capacity 5 to 20 tons per day
- Way of Communication Cel. 069 696 7901

1.3. PURPOSE AND OBJECTIVES OF PROJECT ZONING

The purpose of this activity: The activity aims at the production, processing, packaging and finally the marketing of meat and its by-products as very important elements for the Albanian and foreign consumer market. We will get acquainted with the engineering methods and criteria of the activity in the chapter of activity description.

Purpose of the EIA: Provide a comprehensive, integrated and timely assessment of environmental impacts, projects or activities that require implementation, preventing and mitigating adverse environmental impacts;

The object under consideration is in operation, we will focus on the main issues of the activity which consist of:

- ☐ Description of the activity performed so far.
- ☐ Criteria and engineering methods applied to the Meat Processing Line (Slaughterhouse)
- ☐ Description of the existing environment
- ☐ Impacts that have affected the environment during the operation of the facility and the expected impacts.
- ☐ Measures and investments taken by this company for the protection of the environment in accordance with the implementation of the conditions of the existing Environmental Permit.
- ☐ Technical security measures at work

The company "SOFRALB" shpk with Legal Director Artan Koçi undertakes to implement the meat processing activity in accordance with the description of laws in the field of environment, introduced in the plans and programs of NATIONAL and LOCAL administrations.

Increased sensitivity to saving the environment and basic development have driven the emergence of process and production systems in the food sector with a perfect environmental compliance.

The design of a meat processing activity (slaughterhouse) should be done according to the requirements of the environmental impact assessment and taking into account **the following location criteria:**

- Away from urban areas, national roads and areas with high density of people and animals;
- In geological territories which create barriers to possible infiltration;
- Away from surface and groundwater sources, lakes / basins, forests, areas with high ecological / landscape impact, tourist areas, etc .;

1.4 COMPANY PROFILE

The data of the Company **"SOFRALB" shpk with Legal Director Artan Koçi** based on the data obtained from the Extract of the Commercial Register for the subjects of Limited Liability Company in summary form are:

- Unique Entity Identification Number (NIPT) K82008004C
- Date of registration 08/08/2008
- Name of the subject SOFRALB
- Legal form KPS
- Date of establishment 18/07/2008
- Headquarters: Tirana Vaqarr DAMJAN-FORTUZAJ Fortuzaj in the center of the village
- Object of the EIA Report Meat Processing Line (Slaughterhouse)

Object of the Company's activity

- Trade and storage of meat and by-products.
- Import, Export, wholesale and retail trade of various goods.
- Touristic agency
- Bars, Restaurants.
- Transport

SECTION II PROJECT DESCRIPTION

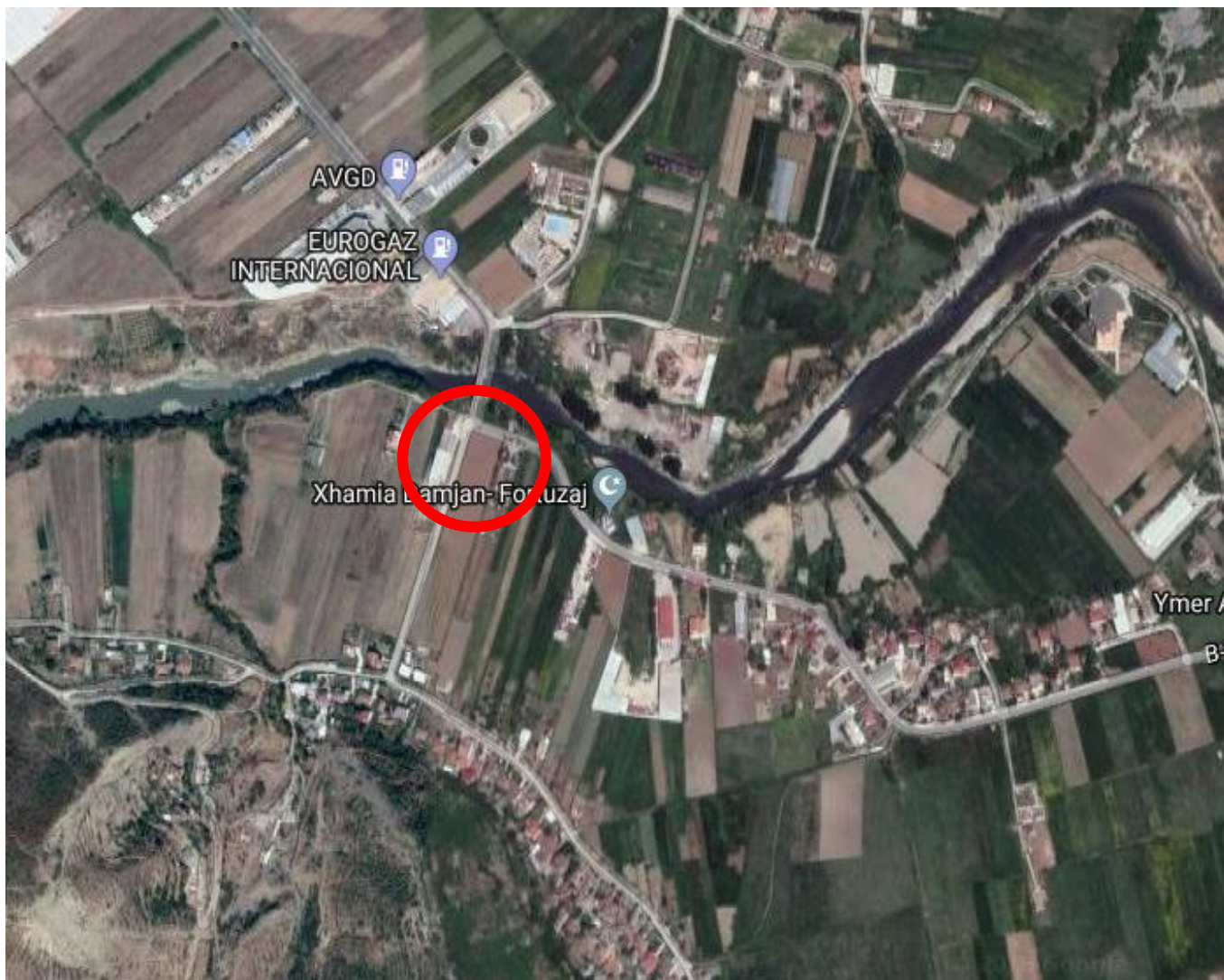
2.1. Location of the Facility: Meat processing line (Slaughterhouse)

Object: Meat processing line (Slaughterhouse) is located in the village Damjan-Fortuzaj Unit Adm. Vaqarr, Municipality of Tirana. Adjacent to the project area passes the Erzen River.

The total area of the land is 2000 m² with a building area of 785 m² with an utilization coefficient of 39.25%. In the territory of this facility is designed the construction of several small service facilities in function of the meat factory in the amount of 100 m².

The construction land is located in Cadastral Zone 3963 with Property No. 8/17;

The construction site is a rectangular plot which comes with a sloping cut from the drainage channel with a geographical east orientation.



2.2 . Urban Indicators

Meat processing line (Slaughterhouse) of the company "SOFRALB" shpk has the following Urban indicators:

- Total land area 2 000 m²
- The surface of the construction site 785 m²
- Construction area of the stable 69 m²
- Slaughterhouse construction area 689 m² • Green area 200 m²
- Parking area 200 m²
- Utilization coefficient 39.25%
- Number of floors 3 floors

The terrain where the facility is built is a plain area which is near the gentle hills of the village of Damjan-Fortuzaj, Vaqarr Administrative Unit.

2.3. Justification of land selection:

- Private property of the Company "SOFRALB" shpk
- The place is suitable for carrying out the activity in question, as it is far from inhabited centers and does not pose a concern for the population of the area.
- The company "SOFRALB" shpk with Legal Director Artan Koçi has built offices, relevant warehouses for the final purpose given by this project.
- The activity will take place in an area approved as an area for Meat processing line (Slaughterhouse) where in addition to the facility are set up and operate other production and processing facilities similar to the activity we are studying.
- The activity does not create social and environmental problems
- Other economic and commercial activities of the same type take place in the vicinity.
- The facility is in the vicinity of the Vaqarr Administrative Unit whose community has great employment needs
- Entrance and exit roads and their connection with the main roads such as the road Tirana - Ndroq, which meet the requirements of regulation, traffic and behavior on the road.
- The facility has at its disposal the secondary road which is connected to the above-mentioned main road by fulfilling the technical conditions for the free movement of vehicles and in case of breakdown of the entry of emergency vehicles into the facility.

2.4. Data on the plan, technological scheme and production capacity of the Meat Processing Line (Slaughterhouse).

The building covers an area of 2000 m², with a bearing capacity for a production intensity of up to 50 tons per day.

The machines that are installed consist of two production lines

The production capacity of carcasses does not exceed 50 tons per day.

In addition to the slaughterhouse, in good condition and with the required standards are the stables for keeping animals before the slaughter process. The complex consists of 2 stables with a carrying capacity of about 40 head of cattle and up to 200 small heads, capacity not used so far.

The building where the slaughter line machinery is installed has an area of 785 m²

The facilities are more than enough to establish the line of the slaughtering process, the bleeding of the skin release, the release of the breast and its opening, the automatic peeling mechanism, the veterinary control and the maturation of the meat after slaughter.

There is also the necessary space for keeping the treatment regime before slaughtering cattle and small animals. In this complex there are 2 stables which have sufficient capacity to hold up to 250 small heads and cattle.

Refrigerated rooms have been installed inside the slaughterhouse, including the refrigerated isolation room of the carcass when diseases are found from the veterinary visit.

The building is also equipped with an exit where the automatic production load can be made. Carcasses after the completion of the technological process of tempering are placed in refrigerated conditions or traded directly depending on the market attraction. The complex is in the shape of a rectangle that gives easy opportunities for communication of transport vehicles and operation of a good drainage and drainage system in case of floods or torrential rains.

2.4.1. The following facilities are located in the meat processing line (Slaughterhouse):

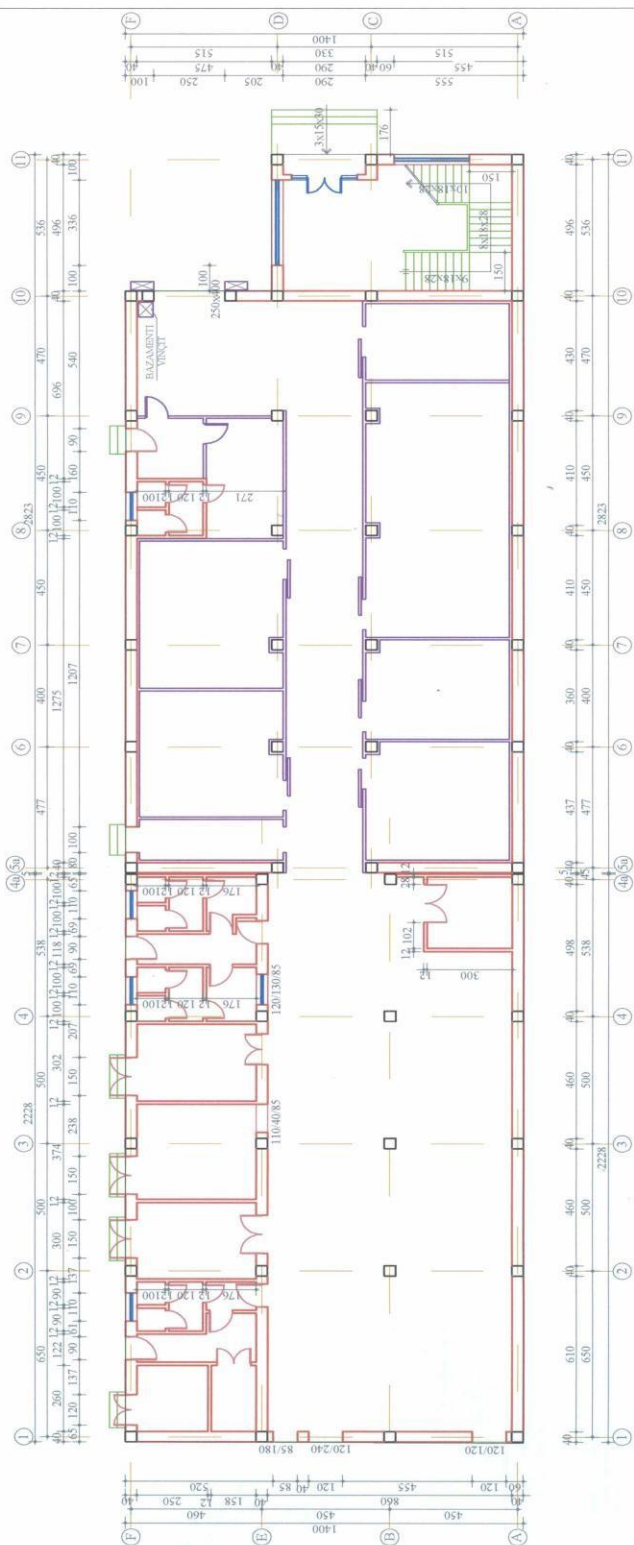
1. Cattle stable
2. Slaughterhouse
3. Meat production sector, etc.
4. Meat storage sector for which 5 refrigeration rooms are available.
5. Meat processing sector (Salami)
6. Wardrobe
7. Toilets
8. Offices




Overview of Meat Processing Line (Slaughterhouse)

Objekti: Linje Perpunimi Mishi (Thertore) e Shoqerise “SOFRALB”shpk Fshati Damjan-Fortuzaj Njesia Adm. Vaqarr; BashkiaTirane.

PLANIMETRIA	NE	KUOTEN	+1,00
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<div style="text-align: center;">  </div>	Objekt: LINJA E PERUNIMIT TE MISHIT VUARR	
	BILALI SHIPAR	ENJERIMI:
	PROJEKTUES	PLANIMETRIJA E KATIT PRIDRUE
	KONSTRUKTOR	Art. Dersish BILALI
	ELEKTUD	Ing. Nora BILALI
H/S	Ing. Ylli HOLLA	Ing. Mimica BARI

2.4.3. Floor and Walls

The floors are paved with clear coloured tiles. They are clean and washable, have pads and closures to remove water flowing from frequent washing, the walls are tiled and the rest are painted white, non-absorbent, water resistant, without pits or protruding, without cracks and without any pits that could be suitable for parasite colonies.

2.4.4. Ceiling and Doors

They are painted in a clear colour, are plastered and are easy to clean. Covering surfaces are constructed keeping in mind the importance of avoiding the deposition of microbes, mold, and to reduce condensation.

The gates are polished, non-absorbent, non-altered and easy to clean.

2.4.5. Windows and Ventilation

The windows are hermetically sealed and stick well to the wall. They are constructed in such a way as to avoid the accumulation of impurities. Window frames that are not needed for ventilation are blocked. Work areas are well adapted to different work processes. Air circulation is ensured through good ventilation which does not allow the accumulation of heat and vapors. Each window is equipped with nets against insects and their passage to the workplace.

2.4.6. Lighting

Adequate lighting is provided in all rooms. The lamps are positioned so that they are protected from collisions or breakage. All lighting points are located in such a way as to uniformly illuminate the entire environment without blinding the operators.

2.4.7. Toilets and changing rooms

The bathrooms have hygienic services for washing / disinfecting employees' hands, cold water, hot water, liquid soap, paper towels to dry hands and a basket for collecting them after use. The bathrooms are not in direct communication with the work and storage premises and are kept in acceptable hygienic conditions for the whole day and are washed and disinfected every day.

The sinks are positioned at points, through which the employees of the company must pass at the exit from the bathrooms, and their use is always mandatory when entering the work ward.

The dressing rooms and closets are sufficient and have walls and flat floors, plastered, washable and impermeable to water. It is predictable, in relation to the number of users of locker rooms, an adequate number of lockers for work clothes and for civilian clothes. It is forbidden to wear work clothes outside the work area or to enter in civilian clothes. It is envisaged that:

- To have certain surfaces that are used only for holding substances used for cleaning and disinfection of the structure and plants, are reserved only for specific personnel.
- To have cupboards and drawers only for storage of tools and equipment for cleaning and disinfection of premises and plants.

- To have closed cupboards to put tools and equipment for the small immediate maintenance necessary for the operation of production machines.

2.4.8. Exterior

The outside environment is fenced. The entire surface surrounding the production structures is in good condition. The entire surface is adjusted to minimize potential sources of pollution from the outside environment.

2.4.9. Work waste

Production waste (packaging or raw material waste) is temporarily accumulated in containers inside the premises in a designated place and removed within a short time being treated as garbage.

2.5. List of machineries that are part of the facility

The slaughterhouse has:

- special equipments for hanging and placing meat, to prevent contact of meat with floors, walls and fixed furniture.
- slaughter lines (where operated) constructed in such a way as to allow the continuation of the slaughter process and to avoid mutual contamination between different parts of the slaughter line.
- appropriate separation of slaughter lines to prevent mutual contamination.
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No	Name / Model
1	Pedals for the hallall rite
2	Cradle sitting down for cattle
3	Electric bleeding carrier
4	Electropneumatic conveyor
5	Conveyor with a galvanized rail for cattle blood flow
6	Pneumatic stop bleeding
7	Pneumatic carousel with belt
8	Electric conveyor
9	Stainless steel transport platform
10	Stainless steel platform for skin removal
11	Fixed stainless steel platform for lifting the head and opening the chest
12	Pneumatic stainless steel platform for removal of limbs and internal organs

13	Stainless steel slide transport
14	Pneumatic opener for removal of essential organs
15	Stainless steel rail for heads and limbs
16	Stainless steel pneumatic platform of separation
17	Pneumatic splitter
18	Steel roller conveyor for bleeding in halal rite
19	Electric conveyor
20	Exchange route for bleeding
21	Pneumatic stop bleeding
22	Exchange route for washing
23	Fixed stainless steel table for transport
24	Steel cutting table with sink
25	Double stainless steel cabin for draining blood and water
26	Blood suction pumps
27	Washing / Sterilizing the platform
28	Electric sterilization of the meat separator saw

2.6 Technological description of the carcass production process.

Each type of livestock or cattle has its own specific way of technological treatment during the slaughter process. This process begins with the admission of animals to slaughterhouses and the rest before slaughter.

2.6.1 Admission and rest process

Upon admission the animals stay in the foreground to relax and undergo the process of starvation. The pre-incubation time for fat cattle is 24-36 hours depending on the physical exertion, for small cattle it is 12-24 hours depending on age, body weight and physical exertion they have performed. The cattle in the period of starvation are deprived of food and water which is interrupted 2-3 hours before slaughter. Rest and hunger period is done for many technological reasons: avoiding physical exertion and nervous stimuli that affect the process of bleeding, reducing the content of food in the digestive tract which reduces the microbial load, facilitates further slaughter processes such as removal of the skin, removal of internal organs, etc. During stunning, the animal should not lose the function of the heart and respiratory organs as the defecation process is hindered, thus reducing the quality of the meat.

2.6.2 The process of de-bleeding.

After stunning, bleeding takes place, this process is performed by cutting the vein and the main artery. The purpose of bleeding is to remove blood, as its presence in the flesh becomes a source of decay, as it is known that the blood is a very suitable environment for microorganisms. Bleeding is performed in two positions in horizontal and vertical position, the most suitable is the vertical one as a better degree of bleeding is achieved.

Bleeding time is different depending on the type of livestock e.g. For cattle it should not be less than 6 minutes and not more than 20 minutes. Holding for a longer time would cause the removal of a high amount of blood, which would result in discoloration of the meat reducing the intensity of the colour.

After bleeding, the head is removed and the skin is removed mechanically.

The process continues with the removal and cleansing of the carcass from the internal organs. The bodies are then sawn in order to facilitate the transport of the slaughtered bodies, to facilitate and accelerate the processes of cooling, freezing and arranging them during storage in a frozen state.



2.6.3. Veterinary control.

Then comes the veterinary control, which consists of controlling the meat of cattle which may be affected by various diseases such as liver, heart, lungs and the meat itself. Also, when the meat during the control turns out to be affected by disease, it is separated and according to the doctor's assessment, it is sent for special subsequent treatments. After the veterinary control, the meat is stamped by the veterinarian and the technologist evaluates the quality of the meat, its type according to the standard in force and the appropriate destination is given. The slaughtered bodies

are also made of toilet which is of two types, wet and dry. Dry toilet consists of the removal of abdominal fat, bloody parts, unusable glands such as food, abscesses, diaphragm meat debris, tracheal and esophageal debris, etc. The wet toilet is always done behind the dry one, it is performed by the shower where the meat is washed with fresh and cold water in order to remove all impurities and blood on the surface. The wet toilet also aims to lower the temperature of the meat. Special care is taken after the wet toilet after drying with a dry cloth or with ventilation because the remaining moisture risks spoiling the meat.



2.6.4 Maturation of meat after slaughter

After the slaughter, the carcass must stay at room temperature in certain places for about 2-6 hours for technological reasons such as: to drain the meat from the blood waste, to reduce the temperature of the meat at room temperature, to have a reduction of pH, to be ready for the cooling process because freshly slaughtered meat is not allowed to enter directly into the refrigerator as there is a large temperature change and as a result of evaporation we have water

loss in the meat, and the meat will salivate and have a precedent for spoilage during maturity period.

2.6.5. Hygienic-sanitary conditions

Facilities, equipment and tools will meet a number of conditions to comply with EC Directive 64/433 / EEC. Fulfillment of this condition requires that the facilities for cattle and small (sheep, goats) be as follows:

- Suitable space in the animal waiting room before slaughter.
- Accurate daily slaughter calculations based on slaughtered animals.
- Special rooms for cleaning the stomach and intestines.
- Special rooms for storage of fat, skin, hair, horns that do not leave within the same day of slaughter.
- Special rooms for the preparation and cleaning of organs, including a special place for placing heads.
- Special facilities for housing sick or suspicious animals, as well as storage of confiscated meat.
- Sufficient heating and cooling facilities based on daily slaughter capacity.
- A very well equipped room for veterinary service
- Dressing rooms, showers or other personal care facilities not directly related to the workplace, shower rooms equipped with hot and cold water, running water and materials for cleaning and disinfecting hands as well as napkins a use only.
- Adequate storage (separation) for separating dirty parts from clean ones in the slaughterhouse
- Room, where all manipulations with the flesh are performed (floors protected from the effects of water and easily cleaned and disinfected, sufficient drainage to remove water, walls painted in light and smooth colors.
- Adequate ventilation, as well as steam production plants in all environments where meat handling is performed.
- Rooms with sufficient and suitable natural or artificial lighting which does not affect the color or create shadows.
- Special pressure equipment for drinking water
- Special hot water equipment
- System with guaranteed hygienic conditions for the white water network

Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

Objekti: Linje Perpunimi Mishi (Thertore) e Shoqerise “SOFRALB”shpk Fshati Damjan-Fortuzaj Njesia Adm. Vaqarr; BashkiaTirane.

- Work room with suitable equipment for cleaning and disinfection of tools and hands as close as possible to the workplace.
- For cleaning instruments hot water should not be lower than 82oC.

2.6.6. Photographic illustration of the above areas.



Exterior View of the Meat Processing Line (Slaughterhouse)



Image of the Stables

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Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

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BashkiaTirane.



Interior view of the slaughterhouse

Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

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BashkiaTirane.



Slaughterhouse floor with inland water withdrawal system

Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

Objekti: Linje Perpunimi Mishi (Thertore) e Shoqerise “SOFRALB”shpk Fshati Damjan-Fortuzaj Njesia Adm. Vaqarr;
BashkiaTirane.



Slaughterhouse floor with blood draw system and other debris

Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

Objekti: Linje Perpunimi Mishi (Thertore) e Shoqerise "SOFRALB"shpk Fshati Damjan-Fortuzaj Njesia Adm. Vaqarr;
BashkiaTirane.



Refrigerated rooms

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BashkiaTirane.



Electrical panel



Generator

2.7 Processing Capacity

Meat processing capacity **20 tons per day**

2.8 Environmental discharge information.

Discharges into the environment during the operation of the Meat Processing Line (Slaughterhouse) will be mainly solid waste of activity, livestock feed waste, organic waste of animal feces, animal waste dead from various viral causes, physical damage, natural, etc., water waste used for food, cleaning, hygienic and animal life (Urine), which may be mixed with faecal waste or special according to the drainage system of the silo. (The content of these wastes is estimated to be rich in various elements, which can also be potential environmental pollution.). in addition to these wastes, the unpleasant odour and gas released into the air from the stable activity is assessed by the most significant impacts in the field of environmental quality.

2.8.1. Air and surface water quality in the project implementation area

There is no environmental quality monitoring data for the Vaqarr area. No measurements of the environmental elements of the area have been made by the Ministry of Environment, as this area is not considered a problematic area, except for the water quality of the Erzen River that passes nearby.

2.8.2 Points where air discharges will take place and where wastewater will be discharged

These discharges will occur in the environment of the area of the Meat Processing Line (Slaughterhouse) and at the same time the water used in the river bed. In terms of wastewater, according to the investor, he will install a modern treatment plant.

2.8.3. Risks / potential accidents in the activity environment

From the operation of this activity, based on the technological process declared by the investor, no hazardous substances are used for the environment. Special care should be taken with liquid food, which if distributed in the environment of the area, causes serious pollution.

2.9 Description of installations that are part of the project: Connection of the facility with the engineering infrastructure:

2.9.1. Electric energy

The electricity supply for the building is provided with a 20 kw gauge located inside the surface of the building. Electric lines that depend on the electrical branch of OST branch Tirana do not pass inside the building.

2.9.2. Water supply

The water supply for the facility "SOFRALB" shpk has been provided by the system of WSS Tirana which is in full capacity and for the facility we are studying and does not affect the water supply of the inhabitants of the area.

2.9.3. Telephone network

According to the field update carried out by Albtelekom, there is a functioning telephone network in the defined area.

2.9.4 Sewage system

There is a sewage system. Both for a sanitary joint and for the technological discharges of the Meat processing Line (Slaughterhouse). They are discharged through collectors into the main canal that is close to the facility.

SECTION III

3. LOCAL AND INTERNATIONAL LEGAL FRAMEWORK

Managing entity "SOFRALB" shpk with Legal Director Artan Koçi undertakes to implement the activity of the **Meat Processing Line (Slaughterhouse)** in accordance with the description of laws in the field of environment, introduced in the plans and programs of NATIONAL and LOCAL administrations. Increased sensitivity to saving the environment and underlying development have driven the emergence of the process and production systems in the mining sector with perfect environmental compliance.

Based on Law no. 10 448, dated 14.07.2011 "On Environmental Permits" appendix 1, ID 7.7 point a project will be classified in the category of Environmental Permit Type B.

3.1 SUMMARY OF THE LEGAL BASIS FOR ENVIRONMENTAL MANAGEMENT

Legal Basis

Environmental legislation is built to protect and prevent specific and important environmental components. Thus, among the specifics we can mention.

<u>LEGAL BASIS</u>	
No. 10431, dated 09.06.2011	For environmental protection
Nr. 10 440, dated 07.07.2011	For environmental impact assessment
Nr. 10 463, dated 22.09.2011	For integrated waste management
Nr.156.dt.10.10.2013	For some changes in Law no. 10463 dt, 22.9.2011 For integrated waste management
Nr. 10 448, dated 14.07.2011	For environmental permits
No.9108 dated 17.07.2003	Chemical substances and preparations
No.9115 dated 24.07.2003	For environmental treatment of wastewater
No.8897 dated 16.05.2002	To protect the air from pollution
No.9587, dated 20.07.2006	For the protection of biodiversity
No. 8906, dated 6.6.2002	For protected areas Amended by: - Law No.9868, dated 04.02.2008
No. 10 081, dated 23.02.2009	Licenses, authorizations and permits in the Republic of Albania
No.10006, dated 23.10.2008	For the protection of wild Fauna
No.9587, dated 20.07.2006	For the protection of biodiversity

No.7875, dated 23.11.1994	For the protection of wild fauna and hunting ", Amended by: Law no. 9219 dated 08.04.2004
No. 9385, dated 04.05.2005	For forests and forest service, Amended by: - Law no. 9791 dated 23.07.2007
Nr. 8770 dated 19.04.2001	Updated security and physical security service
Nr. 9774 dated 12.07.2007	For noise management
No. 8402 dated 10.9.1998	For the control and discipline of construction works, Amended by: - Law No.9826, dated 1.11.2007
Nr. 9385, dated 4.5.2005	For forests and forest service
Nr. 8766, dated 05.04.2001	For Fire Protection and Rescue
Nr. 8756, dated 26.03.2001	For civil emergencies
Nr. 8652, dated 31.07.2000	For the organization and functioning of local government
<i>In the Albanian parliament, several laws have been approved in the framework of the inclusion of our country in various protocols and agreements. Among them we mention:</i>	
Law no. 9672 dated 26.10.2000	On the ratification of the Aarhus Convention "On the right of the public to have information and involvement in decision-making, as well as to address the court on environmental issues
Law no. 9334 dated 16.12.2004	On the accession of the Republic of Albania to the Kyoto Protocol "to the Convention on Climate Change (UNFCCC)
Law no. 9424 dated 06.10.2005	For the ratification of the strategic environmental assessment protocol
Decisions of the Council of Ministers	
No. 686 dt 29.07.2015	For the approval of the rules, responsibilities and deadlines for the development of the environmental impact assessment (EIA) procedure
No. 99, dt 18.02.2005	For the approval of the Albanian catalog of waste classification
No. 575 dt.24.06.2015	For the approval of requirements for inert waste management
No. 175 dt 19.1.2011	National strategy for waste management
No. 676, dt 20.12.2002	For declaring protected areas a natural monument
No.804, dt 4.11.2003	For the approval of the list of species of Albanian flora that are put under protection

No. 177, dt 31.3.2005	For permitted norms of liquid discharges and zoning criteria of receiving water environments
Nr.805, dt 4.12.2003	To approve the list of activities that affect the environment, for which an environmental permit is required
No.803, dt 4.12.2003	For air quality standards
No.103 dt 31.03.2002	For environmental monitoring in the Republic of Albania
No.435 dt 12.09.2002	On the approval of air emission norms in the Republic of Albania
No.994, dt 02.07.2008	To attract public opinion in environmental decision-making
Instructions and Regulations	
No.6527, dated 24.12.2004	On the allowable values of air pollutants in the environment from the emissions of gases and noises caused by road vehicles, and ways to control them
No.5, dated 28.12.2007	For service fees for environmental permits
No. 6, dated 27.11.2007	Approval of rules, content and deadlines for preparation of solid waste management plans
No. 6527 dated 24.12.2004	Above the permissible values of air pollutants in the environment gases and noises Amended by: - Instruction No.12, dated 15.6.2010

3.2. INTERNATIONAL LEGISLATION

Albania is part of a large number of environmental conventions and agreements and this has helped promote the drafting of national environmental laws in line with international practices.

- With the signing of the Stabilization and Association Agreement, the Albanian legal framework should be adapted to the laws and legal acts at the regional and EU level and below are briefly illustrated the main stages of the development of European policy in the field of environment, through a summary framework of the main goals of the community programs and the main directives deriving from such a sector.
- The EIA report on the project in question, considers and tries to align parts of it with EU legislation on environmental issues and beyond.
- **Conventions and Protocols:**
 - Kiev Protocol, On Strategic Environmental Assessment. Ratified in 2005
 - Cartagena Protocol, For Biosafety. Joined in 2005
 - Stockholm Convention on Persistent Organic Pollutants.
 - Cartagena Protocol, On Biosafety. Ratified in 2004.

- Washington Convention on International Trade in Endangered Species of Wild Flora and Fauna. Law no. 9021, dated 06.03.2003.

3.2.1. The main principles for environmental protection

The basic legal reference of the European Union is recognised by the "Treaty establishing the Constitution for Europe" which dictates the basic principles of the European Community. In the context of environmental protection, the "Treaty" sets out the achievement of some of the following principles in an integrated manner;

1. EU policies in the field of environment contribute to the achievement of the following objectives:
 - a. preserving ,protecting and improving the quality of the environment;
 - b. protection of human health;
 - c. agile and rational use of natural resources;
 - d. promotion in the international plan of measures for solving environmental problems at regional and global level
2. EU environmental policy aims at a high level of vigilance, given the diversity of situations in different regions of the European Union.
3. In order to promote environmental policy, the following should be considered:
 - a. available scientific and technical data;
 - b. environmental conditions in different EU regions;
 - c. advantages and benefits that may result from the action or lack of action;
 - d. from the socio-economic development of the EU as a whole and to the balanced development of particular regions.

Principles based on Chapter II of Law no. 10431, dated 09.06.2011 "On environmental protection";

- the principle of sustainable development
- the principle of care
- the principle of prevention
- "polluter pays" principle
- the principle of repairing environmental damage, renewal and rehabilitation of the damaged environment
- the principle of legal responsibility
- the principle of high-level protection
- the principle of integrating environmental protection into sectoral policies
- the principle of awareness and public participation in environmental decision-making
- the principle of transparency in environmental decision-making

3.2.2. Principles of food activity "For the meat processing sector"

1. The activity of meat processing is an activity of public interest.
2. Decision-making in the field of meat processing is done in terms of transparency, preceded by consultations with the community of the area and the written opinion of the relevant local government units.
3. The activity in the field of meat processing is developed respecting the principle of sustainable development and environmental protection.
4. The right to open a meat processing activity is a distinct right and independent of the right of ownership over the surface of the land where they are located.
5. State structures, which have in administration / ownership of land, public property, part of the allowed area have the right to enter into agreements with the subjects that gain a right for the establishment of meat processing activity on this public property, without subject to competitive leasing or emphyteusis procedures, at prices set by the Council of Ministers.
6. For the damages caused to third parties, by the holder of the meat processing permit, the latter is responsible.

3.3. Purpose of drafting the Environmental Impact Assessment report

The main purpose of preparing the Environmental Impact Assessment Report is to identify possible interactions of the project with the physical and social environment and environmental protection policies for the areas where the project will be implemented. More specifically, this document aims to:

- Minimize stresses in the environment and on people and in the first place in priority elements such as maintaining human health, soil, air control, and maintaining water quality.
- Focus on environmental issues as key to development planning activities by promoting a better understanding of the relationship between land use measures, existing facilities and specific infrastructure such as the transport or management of urban and industrial waste and their environmental, social and economic impact.
- Preserve or rehabilitate the natural environment through new elements of positive intervention, special works within the project or in parallel with it, which ensure the sustainable continuity of the biological environment including the human environment, fauna and flora in the surroundings of the received area in consideration.
- Identify the intersections and coordination of the project with the national and international legislative regulatory framework in the field of environment.
- Identify the protective status of the areas where the project will take place.
- Describe the natural and environmental values in the project area.
- Identify potential substantial negative impacts on natural values and the environment while proposing measures to mitigate them and protect the environment from these impacts.

- Facilitate the decision-making of the competent planning and environmental bodies for the project.
- Contribute to a more transparent project design process involving the public and other decision-making actors.
- To increase the administrative capacity of local government units, cooperation and efficiency of the planning system.
- To identify the constraints, opportunities and environmental resources of the area which will influence how the project development proposals should be drafted.
- To harmonize the impacts and benefits, ie the combined effects of different proposals for the development of proposed activities with existing activities and other projects and plans.

The main purpose of the EIA is to determine and assess the impacts that will have on the environment. Meat processing line (Slaughterhouse). This EIA report provides the company with a management instrument to implement in carrying out the planned works, all requirements to the environment to minimize residual impacts on the environment. This report presents a description of the project, the existing state of the environment and provides an impact assessment. At the end of the project, the compliance with the Environmental Management Plan (EMP) will be assessed and, if necessary, additional assessments and further impact mitigation actions will be required.

Pursuant to Law no. 10431 dated 9.6.2011 "On environmental protection", its article 3, we cite the Objectives of environmental protection.

- prevention, control and reduction of water, air, soil and other pollution of any kind;
- conservation, protection and improvement of nature and biodiversity;
- preserving, protecting and improving environmental sustainability with public participation;
- prudent and rational use of nature and its resources;
- preservation and rehabilitation of cultural and aesthetic values of the natural landscape;
- protection and improvement of environmental conditions;

The study and assessment of environmental effects is an important moment in the development cycle of a project. The study can be conducted simultaneously or in parallel with the project planning process and presented as a stand-alone or as part of a feasibility study.

The design and development of a sustainable project is related to the complexity of the project, the avoidance of potential environmental stresses, the sensitivity of the environmental components of the area where it will be implemented and the measures that will be taken to protect the environment.

Special attention will be paid to projects that cause obvious negative environmental effects such as the construction of industrial plants associated with emissions, infrastructure works (new roads) associated with effects that are very difficult to identify, effects that come as a result of increased access to resources as well as projects that interfere with the natural balance of nature. In the case of the implementation of various projects with environmental impacts, the most important environmental aspects to be considered in the area where the project will take place are:

- Current environmental situation and identification of specific ecosystems

- Existing environmental problems and the condition of different ecosystems in case the project is not implemented.
- Description of the environmental effects caused by the project and alternatives
- Assessment of overall environmental stress in the future
- Interaction of ecological, economic, social and cultural effects
- Recommendations for alternatives with lower negative effects (alternative methods, emission limitation, pollution in general).
- General assessment of the environmental situation in the perspective of project development and operation.

SECTION IV

4. SUMMARY OF THE ENVIRONMENTAL IMPACT ASSESSMENT REPORT

Activity: Meat processing line (Slaughterhouse) performed by the Company "SOFRALB" shpk CONTAINS:

The purpose of the project

- Summary
- Legal documentation of the Company "SOFRALB" shpk with Legal Director Artan Koçi
- Technical-legal documentation submitted by the Company "SOFRALB" shpk with Legal Director Artan Koçi

Project description

- Reasons for choosing the area to carry out the activity
- Abbreviated information about the Company "SOFRALB" shpk with Legal Director Artan Koçi
- Abbreviated information about the activity carried out by the Company "SOFRALB" shpk with Legal Director Artan Koçi

Data on the plan, the technological scheme of the Meat Processing Plant

- Data on the plan for establishing the scheme of the Meat Processing Line (Slaughterhouse).
- Data on the technological scheme of the Meat processing Line (Slaughterhouse).
- Data on the production capacity of the Meat Processing Line (Slaughterhouse).

Data on the existing environment of the area where the project is implemented and in its vicinity

- Description of the construction site

Description of installations that are part of the project

- Connection of the facility with the engineering infrastructure: Electricity, Water supply, Telephone network, Sewerage, Etc.
- Description of the production process of the Dairy Processing Plant

Cadastral area where the construction is built

Technical insurance

Potential environmental impacts and proposed measures for their mitigation and prevention

- Ndikimi pozitiv ne mjedis i aktivitetit
- Ndikimi negativ ne mjedis i aktivitetit

Project implementation management program and environmental impact monitoring of the project

- Programi i menaxhimit per zbatimin e projektit
- Programi i monitorimit te ndikimit ne mjedis te projektit.

Compliance of the project with the plans of territorial regulation and with the plans of economic development of the area, where the project is implemented

Permbledhja e keshillimeve me organet e qeverisjes vendere, publikun, etj.

Rehabilitation measures in case of pollution and damage to the environment

Conclusions

The purpose of the project

- Summary
- Legal documentation of the Company "SOFRALB" shpk with Legal Director Artan Koçi
- Technical-legal documentation submitted by the Company "SOFRALB" shpk with Legal Director Artan Koçi

SECTION V

5. Measures taken to avoid and mitigate environmental impacts.

5.1. Measures against air emissions

During the operation phase the sources from which gases and solid particles are caused and emitted are: the movement of vehicles.

1. The fuel which will be used by the vehicles that will operate will be of good quality.
2. The tools and vehicles that will be used during the operation phase will have been provided with the necessary technical services.
3. The machines and vehicles to be used will not be depreciated which may cause high level emissions into the atmosphere.
4. Spray the premises in order to reduce the amount of dust that may be caused during the movement of vehicles.
5. Vehicles around the facility will be sprayed with water to avoid dust.

5.2. Masat për emetimet në tokë

Based on the assessment analysis presented above, impacts on soil quality will be encountered only in the event that there are accidental discharges of liquids mixed with blood during the slaughter of animals, of the discharge waters of the Meat Processing Line (Slaughterhouse)), to hydrocarbons which affect the pollution of that surface. The magnitude of this impact will depend on the magnitude of the accident. The company will apply measures to prevent any accident in the environment.

1. The company will designate a suitable place equipped with collection bins
2. Any auxiliary material shall be stored in optimal conditions so that no accidental discharge to the ground occurs.
3. During the perimeter of the surface where the company will operate, drainage channels will be opened in order to systematize the surface waters of the square and to control any kind of spills within the project surface.

5.3. Measures to reduce impacts on surface waters

1. The company during the operation phase will cause urban water in a septic tank
2. It will systematize the surface waters of the square in which it will operate.
3. It will not dump any kind of waste in the Erzen River that passes near the facility.

5.4. Mitigation measures to reduce impacts on biodiversity

Impacts on biodiversity from project development are at fairly moderate levels. In order for the impacts that may be caused by the project to remain at these levels the company will implement the following measures:

1. Secondary roads and all infrastructure that will be used by the entity for the implementation of this project will be sprayed more periodically to reduce the level of diffusion of solid particles in the atmosphere.
2. The lighting of the area where the project will take place at night is designed in such a way that it is not disturbing for wildlife.

5.5. Mitigation measures to reduce landscape impacts

1. Tall trees have been planted around the square
2. The environment is kept organized and clean
3. The plant avoids causing and spreading dust in the atmosphere
4. The factory avoids the accumulation of waste for a long time.

SECTION VI

6. Conclusions and Summary

- Construction of green areas in the space around the building, is another factor for environmental protection.
- Vehicles are often cleaned to minimize dust pollution they may cause during the transportation of materials on city highways.
- During the operation of the facility, all measures have been taken to minimize or eliminate negative impacts on the environment.
- Establishment of Meat Processing Line (Slaughterhouse) there is no possibility of contamination.
- The surrounding areas are well maintained and have no presence: waste, dense vegetation, floods, etc.
- Reception stalls (vatha) should be with suitable and hygienic spaces that allow air circulation.
- The earrings are easy to clean and disinfect.
- Earplugs and livestock equipment (including walls, dividing lines, folding compartments, floors, belts, grills and doors) are easily cleanable and disinfectable, in all weather conditions.

6.1. Construction plan, design, and size of the slaughterhouse.

- Allow proper maintenance, cleaning and / or disinfection
- Avoid or minimize air contamination.
- Provide adequate working space, which allows the performance of all operations in a hygienic way.
- Provides adequate protection against the accumulation of impurities, contact with toxic materials, contamination by solid particles in the meat and the formation of condensation or unwanted accumulations of mold on the surface
- Allows the implementation of good hygiene practices, including protection from contamination and pest control

6.2. The plan of the slaughterhouses has:

- Enough space to do things satisfactorily.
- A clear division between clean and unclean areas of slaughterhouse work, in order to protect clean areas from contamination
- Have a sufficient number of rooms, suitable for the operations performed.

6.3. As a slaughterhouse with a continuous slaughter line it has:

- a) a slaughter environment
- b) cooling room (temperature should be: 0 - 7oC)
- c) freezing room (temperature should be: eg -18oC)
- d) a special room that is necessary in case the stomachs and intestines are emptied and cleaned in the slaughterhouse. (temperature should be: 3oC)
- e) a special environment for washing bins, holders and transporters of meat
- f) a special environment for the packaging of (insides if any).
- g) Special refrigerated environment for storage of meat declared unfit for human consumption.
- h) room (office) for official veterinarians equipped with internet and computer that has the Ruda system installed
- i) special room for the examination for trichinella as this examination is performed in the slaughterhouse. (in the case of pigs)
- j) special enclosed / isolated environment for all special cleaning materials.
- k) Dressing rooms.

6.4. The slaughterhouse ensures the spatial or temporal separation of the following operations:

- a) stunning and bleeding;
- b) in the case of pigs, burping, waxing, itching and burning;
- c) peeling of the skin and removal of internal organs;
- d) treatment and cleaning of plants;
- e) preparing and cleaning other ingredients, especially scalp removal if not done during slaughter.
- f) underwear packaging
- g) meat storage

• **Rooms** (premises where food products are prepared, treated or processed)

- a) **The walls** have a smooth surface up to a height suitable for cleaning. The walls are kept clean, have a light color and are in good condition.
- b) **Ceilings** and upper installations in production facilities have a smooth impermeable surface and easily cleaned. They need to be maintained. They should not allow mold to grow, dirt to accumulate, condensation, and solid dirt to fall.
- c) **Floor surfaces** are maintained in good working conditions, with smooth and resistant surfaces, built with impermeable, non-absorbent, non-toxic materials, which are easy to wash and, when necessary, disinfected.
- d) **Floor joints with walls** are of the right quality, arched, airtight against water accumulation, and prevent the growth of biological microorganisms

- **Windows** should be adequate and allow for effective cleaning.
 - a) All windows that open from the outside in the premises where food is treated are equipped with net against insects and pests.
 - b) Insect repellent nets are easy to clean.
 - c) Windows and other openings are constructed in such a way as to prevent the accumulation of dirt and condensation.
 - d) Windows and other openings are constructed in such a way as to prevent the accumulation of dirt and condensation.
- **Doors** (premises where food products are prepared, treated or processed).
 - a) Doors are easily cleaned and, where necessary, disinfected.
 - b) They are built with smooth and waterproof materials.
 - c) All interior and exterior doors (where necessary), allow effective closure and prevent pests.
- **Installation sites** on walls, ceilings, floors, windows are properly closed to prevent contamination.
The joints of the walls with the ceilings are of the right quality and prevent the growth of biological microorganisms.
- Discharge installations are appropriate to prevent the risk of contamination of the workplace; The floor construction allows adequate drainage from the surface when needed.
- The lighting is adequate and sufficient in all slaughterhouse premises.
- Ventilation with natural or artificial means is suitable and sufficient in all slaughterhouse premises.

Hand washing facilities.

- Equipment (sinks) for hand washing used by personnel engaged in the treatment of exposed meat to be equipped with faucets to prevent the spread of contamination.
 - a) The equipment should be close to the workplaces.
 - b) the equipment is supplied with hot and cold running water or with water of suitable temperature;
 - c) equipped with cleaning detergents and disinfectants and hygienic tools for drying hands.

Facilities for washing and disinfecting work tools.

- The slaughterhouse is equipped with a hot water system for washing and disinfecting vehicles, which must be supplied with hot water at not less than 82 ° C, or an alternative system that has the same effect.
Slaughter lines (where operated) are constructed in such a way as to allow the continuation of the slaughter process and to avoid mutual contamination between different parts of the slaughter line.Në asnjë rrethanë nuk duhet qe kafshët e varura të jenë në kontakt me dysHEME gjatë heqjes se lekures (rrjepjes).

Meat Preservation

- The slaughterhouse has suitable refrigeration spaces that ensure that the temperature throughout the meat is not higher than 3 degrees C for the offal and 7 degrees C for the other meats. The temperature remains constant during the storage time of the meat
- The cooling process is accompanied by sufficient ventilation to prevent condensation on the surface of the meat.

Water and energy supply

- Water supply with appropriate quantity and quality, to guarantee non-contamination of food products.
- Enough energy to complete all the necessary activities for 24 hours in a day.

Facilities for workers

- **Toilets** - Sufficient number of toilets equipped with an effective sewage system. The toilet door has a direct exit to the rooms where the meat is treated and suitable natural or mechanical ventilation. The position of the facilities for hand washing and sterilization guarantees use by all staff.
- **The changing rooms** are separate from the toilets and separate from the production premises. These rooms are kept clean and in good condition.

The investment made by the Company "SOFRALB" shpk, has no negative effects on the environment, as it is an activity that does not create premises for environmental pollution or bring negative consequences to the environment.

- The project has no negative impact on the environment.
- It is built in an area approved by the local urban development authorities.
- The building is built in accordance with urban and environmental criteria, respecting the existing legal framew

Permbledhje jo teknike e Vlersimit te Ndikimit ne Mjedis

Objekti: Linje Perpunimi Mishi (Thertore) e Shoqerise “SOFRALB”shpk Fshati Damjan-Fortuzaj Njesia Adm. Vaqarr;
BashkiaTirane.

