

BETTER TRAINING FOR SAFER FOOD

ISSN N°: 1831-6778 • April 2010 • Catalogue N°: ND-AT-10-002-EN-N

NEWS // APRIL 2010

About this newsletter

This newsletter contains information on training activities organised within the Better Training for Safer Food initiative of the European Commission Directorate-General for Health and Consumers. It also gives details of all other issues related to the initiative.

Further information on Better Training for Safer Food can be found at: http://ec.europa.eu/food/training_strategy/index_en.htm

Training programmes

2010 sees the return following an absence, of training on certain areas which featured within BTSF in previous years. This edition of the BTSF newsletter puts the spotlight on two of these subjects.

On guard against BSE

The EU has introduced comprehensive measures to protect human and animal health from Bovine Spongiform Encephalopathy (BSE) and other Transmissible Spongiform Encephalopathies (TSE). These measures have been consolidated into a single framework which is updated on the basis of scientific advice and international standards.

The measures govern the entire production chain and the commercialisation of live animals and products of animal origin for domestic markets, intra-community trade, import and export. They cover monitoring of TSE in bovine, ovine and caprine animals, removal of specified risk material and animal feed prohibitions and lay down rules regarding eradication of TSE. Furthermore they lay down procedures, criteria and categories for classification of countries according to BSE status in line with World Organisation for Animal Health (OIE) standards.

Training on prevention, control and eradication of TSEs took place for the first time within BTSF in 2008 and has been re-introduced for 2010. The programme comprises five three-day workshops, each of which includes a day's practical training on feed sampling and testing for BSE. All workshops are in Oldenburg/Wilhelmshaven, Germany, with two scheduled for April, one for May and two for June.

Around 30 people should attend each workshop from EU Member States, candidate, European Free Trade Association and European Neighbourhood Policy countries as well as selected third countries. The external contractor responsible for the management, organisation and implementation of this activity is the European Training Platform for Safer Food.

The target of the training is to further harmonise Member State approaches so as to allow comparison of situations in different Member States. In addition the training should increase national authorities' ability to check for compliance with legal requirements in this field.

The training focuses on implementation and control of risk reducing measures to combat and eradicate BSE and includes details of past experience and difficulties encountered at field level. Main topics are EU provisions on risk material removal, feed ban, monitoring and commercialisation as well as practical application of these provisions. The EU reporting system on surveillance and monitoring programmes is also to be covered.

Ensuring contact materials and food don't mix

Food contact materials (FCM) are all materials and articles intended to come into contact with food, including packaging, cutlery, dishes, processing machines and containers. Such materials should not transfer their components into food-stuffs in unacceptable quantities.

To protect consumers and avoid contamination of food, migration limits have been established for plastic materials. However, reports have shown that these limits are often exceeded. Training on FCM **ran in 2007 and returns for 2010 with the aim of increasing the effectiveness of official controls on compliance with these limits.**





In addition, EU regulations require manufacturers to provide declarations of compliance with migration limits along with supporting documents. The training has a further objective of better enabling official inspectors to check all relevant documentation.

Six three-day courses are planned. Four of these are addressed to inspectors of food and FCM premises and are scheduled to be held in Ljubljana in May, in Lisbon in June and October and in Tallinn in September. The other two workshops are mainly for national authority staff responsible for setting up control plans. They are to take place in Ljubljana in May and in Tallinn in September.

Approximately 45 people are to attend each course. In the first instance they will come from EU Member States and candidate countries. Additional participants may come from European Free Trade Association, European Neighbourhood Policy and third countries. The contractor for this programme is the European Training Platform for Safer Food.

Topics include EU FCM provisions with a special focus on those adopted in recent years and enforcement of the Regulation on good management practice. Further issues to be covered are setting up of national FCM control plans, preparation of check-lists for inspectors and information for inspectors on materials used in FCM.

The training will have a strong emphasis on practical exercises. These focus on inspection of declarations of compliance and supporting documents and inspections of FCM premises including sampling of FCM.

Upcoming events

12-14 April: Prevention, control and eradication of transmissible spongiform encephalopathies, Oldenburg/Wilhelmshaven, Germany

12-16 April: Food hygiene and controls of fishery products and live-bivalve molluscs, Santander, Spain

19-21 April: Prevention, control and eradication of transmissible spongiform encephalopathies, Oldenburg/Wilhelmshaven, Germany

19-23 April: Food hygiene and controls of milk and dairy products, Brescia, Italy

19-23 April: Better Training for Safer Food in Africa - regional food hygiene workshop for East Africa, Uganda

20-23 April: Official controls on food and feed of non-animal origin, Genoa, Italy

26-28 April: The EU Rapid Alert System for Food and Feed, Jordan

26-30 April: Animal health controls (bees), Prague

26-30 April: Control and eradication of salmonella in poultry and pigs, Berlin

27-29 April: EU food standards for fishery and aquaculture products, Peru

27-30 April: The EU Trade Control and Expert System (TRACES), Tunisia

For further information on all issues related to BTSF please visit:

http://ec.europa.eu/food/training_strategy/training/index_en.htm

