



Food hygiene and control on fishery products and live bivalve molluscs Fact Sheet

LEARNING OBJECTIVES

The course will allow participants to improve their knowledge and practical skills on:

- Legislative requirements for fishery products and live bivalve molluscs throughout the production and distribution chain, including primary production. This section will include, inter alia:
 - Guidance on definitions,
 - The use of potable or clean water,
 - Temperature requirements,
 - Parasites in fishery products,
 - Import conditions for fishery products and live bivalve molluscs,
 - Microbiological criteria,
 - Marine biotoxins (management and analytical methods of detection),
 - Classification and management of production areas for bivalve molluscs including the management of molluscs or marine gastropods harvested outside classified production areas,
 - Freshness criteria for fishery products;
- Requirements for vessels and on-land establishments;
- The tasks of the competent authorities;
- The tasks and responsibilities of food business operators in order to meet the legislative requirements for fishery products and live bivalve molluscs

CONTENT INDEX

- Pre-test
- Welcome
- Unit 1. Introduction/recapitulation of the system of legal requirements on control of food hygiene and safety of fisheries products
- Unit 2. Requirements to food business operators in on control of food hygiene and safety of fisheries products, excl. live bivalve molluscs
- Unit 3. Specific hazards and control measures related with fisheries products, excl. live bivalve molluscs
- Unit 4. Requirements to Official Controls, monitoring and surveillance related with fisheries products excl. live bivalve molluscs
- Unit 5. Requirements to food business operators on control of hygiene and safety of live bivalve molluscs
- Unit 6. Requirements to Official Controls, monitoring and surveillance of live bivalve molluscs
- Post-test
- BTSF participant Satisfaction Questionnaire

Duration

Total estimated duration of this e-Learning module is around 6/7 hours.

Please note that the effective duration of the learning process is influenced by some different factors:

- The initial background in this field
- The study method
- The attention dedicated to more readings such as in depth contents, useful links, etc.

Participants

Eligible beneficiaries are National Authority staff dealing with Food hygiene and control on fishery products and Live Bivalve Molluscs issues in EU Member States, as well as in Non-EU Countries.