



ORGANISATION AND IMPLEMENTATION OF TRAINING ACTIVITIES OF FOOD HYGIENE AT PRIMARY PRODUCTION UNDER THE BETTER TRAINING FOR SAFER FOOD INITIATIVE

Contract number 2013 96 12

SUMMARY

1. Background information

The new package on food law regulations centres the food hygiene policy in objectives to be reached by food business operators. In 2009 the substantial different approach still caused difficulties in interpretation of certain objectives in relation to Reg. 852/2004 and producers lacked guidance. Several specific guidance were developed in relation to Reg. 852/2004 and Reg. 853/2004, and additional specific guides were developed by the food business sectors, at national or EU level. Progress has been detected by the Health and Food Audits and Analysis office of the European Commission, but further harmonisation, cooperation and enhancement of official controls is possible in some food sectors as regards primary production.

2. Objectives

The objective of this program is to raise awareness and to promote a common understanding of the rules to be complied with by food operators and producers operating at primary production level, disseminating best practices for official controls regarding primary production activities, and enhance the exchange of experience in order to identify practical solutions for further to implementation of official controls at primary production level (production, growing/rearing/harvesting, including transport, storage and handling).

The courses will provide inspection and control techniques for the verification of the compliance of Regulations (EC) No 852/2004 and 853/2004 in those provisions applying to primary production, and will go through their practical application through real examples and with the help of the specific guidance documents and specific guides of good practice developed by different food business sectors.

The courses include site visits to primary production establishments, (i.e. cattle and pig farms, fishing vessels, landing sites and aquaculture farms, production areas of LBM and purification centre, vegetable growing fields and seeds and seeds for sprouting producer), that will help to exchange opinions and have a common understanding of the practicalities of the control requirements.

3. Content of the training

The program foresees the organisation of formal presentations, daily discussion and working group, and practical site visits to appropriate establishments, with debriefing sessions after the visits.

The **general contents** adapted to the specificities and peculiarities of land animals, fish and fish aquaculture, LBM and food of plant origin are included in the four four-days training courses:

- legislative requirements concerning registration of food businesses operating at primary production;
- general hygiene requirements and application of procedures relating to the control of hazards in



primary production and associated operations, including use of national, sectorial or EU guides to good practice;

- precautionary measures concerning the storage, handling and use of fertilisers, plant protection products and biocides;
- precautionary measures concerning the storage, handling and disposal of waste, including proper disposal of dead animals, waste and litter;
- rules and measures relating to record-keeping;
- use of flexibility provisions;
- official controls concerning primary production (including reference to guide to good practice, sampling methods and other specialised inspection procedures, analytical results);
- preparation of audit activities (research, desk review, risk based targeting, checklist development, etc.), performing the audit, collection of audit evidence, drawing findings and conclusions and making recommendations (relationship between these steps in the process), reporting on the audit and follow-up;

Specific contents per training course:

C1 - Course on Food Hygiene at primary production of Domestic Land animals

C2a - Course on Food Hygiene at primary production of Domestic Land animals

C2b – Course on Food Hygiene at primary production of Live Bivalve Molluscs

C3 – Course on Food Hygiene at primary production of Food of non-animal origin

Specific contents for Course 1 & 2a and 2b, food from animal origin:

- legislative requirements concerning materials intended for use as animal feed or for manufacturing compound feeding stuffs at farm level, including preparation, storage, use and traceability of feed;
- legislative requirements concerning the correct and appropriate use of veterinary medicinal products and feed additives and their traceability;
- protective measures to prevent the introduction and spread of contagious diseases transmissible to humans through food, including by taking precautionary measures when introducing new animals and reporting suspected outbreaks of such diseases to the competent authority.

Specific contents for Course 1 on primary production of land domestic animals:

- measures relating to the cleanliness of slaughter and production animals;
- specific rules relating to milk production holdings (Regulation (EC) No 853/2004);
- specific rules relating to the handling of eggs (Regulation (EC) No 853/2004);

Specific contents for Course 2a on primary production of aquatic animals (fish):

- specific rules relating to aquaculture fishery products and live bivalve molluscs (Regulation (EC) No 853/2004);

Specific contents for Course 2b on primary production of live bivalve molluscs:

- specific rules relating to live bivalve molluscs (Regulation (EC) 852/2004, Annex I and relevant parts of Annex II and section VII of Annex III of Regulation (EC) 853/2004);

Specific contents for Course 3 on primary production of food of plant origin:



- legislative provisions in Regulation (EC) 853/2004 on primary production;
- protective measures to prevent bad agricultural practice and pests from causing contamination of food;
- procedures, practices and methods to ensure that food is produced, handled, packed, stored and transported under appropriate hygienic conditions;
- Specific seeds and seeds for sprouting Regulations 208/2013, 209/2013, 210/2013 and 211/2013, with special focus on requirements of establishments producing sprouts.

4. Targeted audience

The courses are addressed to both officials from Competent Authorities involved in the planning of official controls based on risks (preferably at headquarters' level), and field inspectors involved in control activities on food hygiene at primary production level in the following fields:

- Course 1 – Domestic land animals and products of animal origin derived;
- Course 2a – Aquatic animals and products of animal origin derived thereof;
- Course 2b – Live Bivalve Molluscs;
- Course 3 – Food of non-animal origin.

For all three courses, participants should be proficiency in English and be able to share their experience.

5. Calendar and locations

Name Course	Training session	Location	From	To	Deadlines
Land animals	C1-S1	Budapest, Hungary	2017-05-15	2017-05-19	2017-05-05
Land animals	C1-S2	Trim, Ireland	2017-10-09	2017-10-13	2017-09-04
Land animals	C1-S3	Budapest, Hungary	2018-03-19	2018-03-23	2018-02-05
Land animals	C1-S4	Trim, Ireland	2018-09-24	2018-09-28	2018-08-13
Aquatic animals	C2-S1	Vigo, Spain	2017-06-19	2017-06-23	2017-05-08
Aquatic animals	C2-S2	Chioggia, Italy	2017-11-06	2017-11-10	2017-09-25
Aquatic animals	C2-S3	Chioggia, Italy	2018-05-07	2018-05-11	2018-03-26
LBM	C2-S4	Vigo, Spain	2017-12-11	2017-12-15	2017-10-30
LBM	C2-S5	Vigo, Spain	2018-09-24	2018-09-28	2018-08-27
Fnao	C3-S1	Budapest, Hungary	2017-06-05	2017-06-09	2017-05-05
Fnao	C3-S2	Budapest, Hungary	2017-09-18	2017-09-22	2017-08-07
Fnao	C3-S3	Bologna, Italy	2017-11-27	2017-12-01	2017-10-16
Fnao	C3-S4	Alicante, Spain	2018-02-26	2018-03-02	2018-01-15
Fnao	C3-S5	Alicante, Spain	2018-05-21	2018-05-25	2018-04-09