



Funded by
the Better Training for Safer Food
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BETTER TRAINING FOR SAFER FOOD

TRAINING COURSE

ON “the implementation of union
rules in relation to microbiological
criteria and on the monitoring and
control of zoonoses and zoonotic
agents ”

MAINLY FOR EU
MEMBER STATES
UNDER THE “BETTER
TRAINING FOR SAFER
FOOD”



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INFORMATION TO NATIONAL CONTACT POINTS

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1. GENERAL INFORMATION

1.1. OBJECTIVES

The objective of the current course is to harmonise the approaches and to spread knowledge and best practice concerning:

- Implementation of microbiological criteria (Course 1)
- Control of zoonoses, with a particular focus on the control of Salmonella in poultry and pigs and Campylobacter along the poultry meat production chain (Course 2).

The specific objectives of Course 1 are to:

- Improve knowledge regarding Microbiological criteria in the EU legislation (Reg (EC) n°2073/2005 and amendments);
- Explain how food business operator have to comply with Microbiological Criteria, including Process Hygiene Criteria and provisions regarding sampling plans in the framework of HACCP-based food safety control plans.
- Explain how FBOs should comply with various technical guidance documents regarding Listeria monocytogenes testing and shelf-life studies in ready-to-eat foods
- Improve the capacity of Food inspectors to verify the implementation of microbiological criteria, including the framework of meat inspections
- Improve knowledge regarding the control of Campylobacter in the poultry supply chain, including the implementation of the new PHC for Campylobacter in poultry carcasses.
- Improve knowledge regarding requirements applying to microbiological sampling and testing of food in the context of official controls

The specific objectives of Course 2 are to:

- Improve knowledge regarding EU provisions on surveillance and control of Salmonella in poultry and pig populations (including Directive 2003/99/EC, Regulation 2160/2003);
- Explain sampling and testing requirements laid down in the implementing Regulations for testing at primary production (e.g. Regulation 517/2011);
- Improve the Assessment of the public health impact of Salmonella;
- Support the practical application of the EU provisions on the control of Salmonella in poultry and pigs in the Member States;
- Improve knowledge regarding risk factors for Salmonella in poultry and pigs, risk management options for Salmonella in poultry and pig populations including guides for good hygiene practices, and biosecurity measures;
- Improve knowledge the control of Campylobacter in poultry populations.

1.2. SUBJECTS COVERED

The subjects covered for the course on Microbiological Criteria are:

- Overview on microbiological criteria
- Microbiological sampling and testing in the context of official controls
- Implementation of Microbiological Criteria at FBO level

- Meat Inspection and Campylobacter control in poultry production chains

The subjects covered for the course on Zoonose are:

- Introduction to zoonose
- Risk Management related to Salmonella
- Control of Salmonella in Poultry and Pigs- Practical aspects
- Campylobacter

1.3. EVALUATION OF KNOWLEDGE ACQUIRED AND DISSEMINATION

It is advised to remind selected participants that knowledge acquired through this training shall be disseminated to colleagues. This training uses *train-the-trainer* approach; AETS Consortium will make soft copies of all the pedagogical material and tools available for this purpose.

Participants must also be informed that the knowledge acquired will be evaluated through anonymous:

- Pre-course tests organised at the beginning of the session;
- Post-course tests organised at the end of the session.

2-3 months following the course, an online questionnaire will also be sent by AETS consortium to each participant, in order to evaluate if the knowledge acquired has been used and disseminated.

1.4. EQUIPMENT OF PARTICIPANTS

It is recommended to ask participants to bring their own laptop or tablets.

1.5. SCHEDULE OF SESSIONS

14 Sessions of the programme are scheduled from June 2018 to December 2019. The dates for 2018 sessions and their location are provided in the table below.

Session No.	Country	Venue of the Seminar	Date
Session Z.1	Trim (Ireland)	Knightsbrook Hotel Dublin Rd, Trim, Co. Meath	26 to 29 June 2018
Session MC.1	Brussels (Belgium)	Manos Stephanie Hotel, Chaussée de Charleroi, 28	3 to 6 July 2018
Session Z.2	Trim (Ireland)	Knightsbrook Hotel Dublin Rd, Trim, Co. Meath	11 to 14 September 2018
Session	Riga	Avalon Hotel, Riga, 13. Janvāra iela 19, LV-1050, Riga,	23 to 26

MC.2	(Latvia)	Latvia	October 2018
Session Z.3	Riga (Latvia)	Avalon Hotel, Riga, 13. Janvāra iela 19, LV-1050, Riga, Latvia	13-16 November 2018
Session MC.3	Venise (Italy)	BEST WESTERN PLUS Quid hotel Venice Airport ****: Via Terraglio, 15 30174 Venice Mestre	27 to 30 November 2018
Session Z.4	Paris (France)	Novotel Charenton Le Pont, 3-5 Place des Marseillais, 94227 Charenton-le- Pont	21 to 24 January 2019 (starting on Monday)
Session Z.5	Venise (Italy)	BEST WESTERN PLUS Quid hotel Venice Airport ****: Via Terraglio, 15 30174 Venice Mestre	26 February to to 1 March 2019
Session MC.4	Riga (Latvia)	Avalon Hotel, Riga, 13. Janvāra iela 19, LV-1050, Riga, Latvia	1 to 4 April 2019 (starting on Monday)
Session MC.5	Uppsala (Sweden)	Radisson Blu Uppsala Hotel**** Stationsgatan 4 SE-753 40 Uppsala Sweden	04 to 07 June 2019
Session MC.6	Trim (Ireland)	Dublin Rd, Trim, Co. Meath	02 to 05 July 2019
Session Z.6	Riga (Latvia)	Avalon Hotel, Riga, 13. Janvāra iela 19, LV-1050, Riga, Latvia	22 to 25 October 2019
Session MC.7	Venise (Italy)	BEST WESTERN PLUS Quid hotel Venice Airport ****: Via Terraglio, 15 30174 Venice Mestre	19 to 22 November 2019
Session MC.8	Paris (France)	Novotel Charenton Le Pont, 3-5 Place des Marseillais, 94227 Charenton-le- Pont	10 to 13 December 2019

1.6. LOCATION OF COURSES

The training sessions will take place in:

- Paris (2),
- Brussels (1),
- Venice (3),
- Uppsala (1)
- Riga (4), and
- Trim (3).

2. SELECTION PROCESS

2.1. Invited countries

The project will support a total of 350 participants:

- 300 participants originating from EU Member States and Candidate Countries;
- 10 originating from EFTA and EEA countries;
- 40 originating from ENP countries, Mediterranean basin countries and selected non-EU countries.

The number of trainees per invited country per session 1 and 2 is available in Annex 1. NCPs are kindly invited to contact the project manager if they have any questions.

2.2. Selection Criteria

The Project Manager informs the NCPs of the selection criteria for participants as early as possible in the project course, and is careful to give priority to the participants corresponding to the following criteria:

- **Relevant technical background:** participants should preferably have the necessary knowledge in the relevant legislation and controls of food information and nutrient values;
- **Relevancy to daily work:** participants should, in priority, be staff of the competent authorities and be involved in the control of food products;
- **Sufficient language skills:** in order to ensure the transfer of knowledge and opportunities to exchange views, participants should master the language of the training session for which they applied;
- **Ability to share their experience:** priority will be given to participants whose position will allow them to share the outputs of the training sessions with colleagues.

The Project Manager will take care to give priority the participants corresponding to these criteria.

2.3. Process to be followed

The sharing of responsibilities in relation with the management of participation is aimed at ensuring that the expected number of supported participants from each country attending an event is reached.

•Tasks entrusted to the NCP

The National Contact Points are basically requested to:

- a) consider the number of participants to be supported by the project at each session according to the information provided by AETS Consortium.
- b) select participants complying with the above-mentioned selection criteria and request them to return a registration form using the template provided: **MCZ_Op14_Registration form.xlsx**.
- c) send to AETS Consortium a tentative list of trainees for the sessions planned in 2018 as soon as possible.
- d) send the registration forms to AETS by 11 June 2018. **The name of the file should clearly indicate the number of the session, the country and the name of the applicant.**
- e) send the registration forms for the reserve list to AETS Consortium

One address to send the information and liaise with the organiser:
20179604.MCZ@aets-consultants.com

•Tasks entrusted to the Organiser

The Organiser will verify the compliance of proposed participants with the selection criteria on the basis of the CVs and inform the NCP accordingly if the application can be accepted. It is therefore advisable to make sure that information in the registration form accurately reflects the adequacy of the profile of the participants with the selection criteria.

Actor in the process	Responsibilities
Organiser	<ul style="list-style-type: none">• Informs the NCP about the training course and selection criteria for the participants;• Informs the NCP on the number of participants the project will support and what exactly the support will comprise;• Provides to the NCP the template registration form to be completed and returned to the Project Management Unit;• Verifies that the profiles of the proposed participants do match the selection criteria and request clarifications to the NCPs when necessary;• Establishes the list of participants and informs the NCP;• Consults CHAFAEA if questions arise on how to allocate remaining “seats” when some invited countries do not send participants;• Makes the travel arrangements for the selected participants.

Actor in the process	Responsibilities
National Contact Point	<ul style="list-style-type: none"> • Informs the relevant government bodies and institutions about the training course; • Proposes CVs of possible participants (using the registration form template) to the organiser, according to the selection criteria and in the number corresponding to the proposed number of supported participants the programme; • Proposes additional participants, to be included in a reservation list to be used in case of vacant seats, to the organiser.

2.4. Deadlines for registration in training sessions

NCPs are kindly requested to provide the list of trainees for the sessions (main applications and reserve applications) before the specific deadlines below.

Session (Date)	Location	Deadline for registration
Session Z.1	Trim (Ireland)	June 11, 2018
Session MC.1	Brussels (Belgium)	June 18, 2018
Session Z.2	Trim (Ireland)	August 10, 2018
Session MC.2	Riga (Latvia)	September 21, 2018
Session Z.3	Riga (Latvia)	October 12, 2018
Session MC.3	Venise (Italy)	October 26, 2018
Session Z.4	Paris (France)	December 21, 2018
Session Z.5	Venise (Italy)	January 25, 2019
Session MC.4	Riga (Latvia)	March 1, 2019
Session MC.5	Uppsala (Sweden)	May 3, 2019
Session MC.6	Trim (Ireland)	May 30, 2019
Session Z.6	Riga (Latvia)	September 20, 2019
Session MC.7	Venise (Italy)	October 18, 2019
Session MC.8	Paris (France)	November 8, 2019

2.5. Applications on the reserve list

Considering the interest in the training could vary from country to country, **all the NCPS are encouraged to send additional registration forms as early as possible to be included in a reserve list** so that we can allocate additional place(s) to your country, if there are any cancellations or unfilled places from other countries.

3. ORGANISATION OF THE SESSIONS

3.1. PROJECT MANAGEMENT

AETS Consortium is composed of AETS, IZSV and FVI. The general management of the Contract is ensured by AETS.

3.2. SUPPORT PROVIDED BY THE PROJECT

Travel

For each supported participant, the project will provide a return flight ticket - in economy class or a return train ticket in first class using the most direct route.

For participants from non-EU countries, the project will also reimburse visa costs upon provision of the original receipts by the participants for the incurred expenses.

Upon arrival, transfer from the airport or station to the hotel will be arranged by the organiser, as well as the transfer from the training site to the airport on the last day of the training.

The project also provides health and repatriation insurance for all the trainees.

Accommodation

The project will provide full-board accommodation for subsidised trainees for the period of the training:

- on the day prior to the training: room charge (single occupancy) and dinner (depending on the arrival time);
- from the 1st to the 3th day of the training: full board accommodation including breakfast,
- 2 coffee breaks, lunch, dinner and room charge (single occupancy);
- on the 4th day of the training: breakfast, 1 coffee break and lunch for participant departing before 19:00, dinner and room charge (single occupancy) as required for the participants departing later or the day after the training.

Training courses

The following costs related to the implementation of the training courses will be covered by the project:

- Access to fully equipped meeting rooms;
- Transportation to the training centre;
- Costs of transport to the closest airport or train station and visa costs if any.

The project will also provide the following material:

- Stationary (notepad, pen, notepad-holder);
- A folder including hand-outs of all the lectures;
- USB key containing all the training material in electronic version;
- A group photo.

Prior to each session, detailed information will be displayed on www.foodinfo-europe.com.

4. LOCATION OF THE SESSIONS

4.1 LOCATION OF THE SESSIONS

BRUSSELS, BELGIUM

AETS will organise 1 training session at the Manos Stephanie Brussels close to the town centre. This hotel is ideally located in the vicinity of AETS Brussels Office (Avenue Louise). Criteria to select the four-star hotel was to find an excellent hotel with large meeting rooms and located in the heart of town in order to be able to visit Brussels easily by foot. Brussels is a city willing to share its legendary Grand-Place with its rounded cobblestones and golden houses, the Manneken Pis, the speech bubbles of its comic books, its Art Nouveau exteriors and its surrealism. And to taste the Brussels way of life, participants will have time to discover fluffy waffles and mesmerising chocolates. Brussels is also an excellent place to organise BTSF training sessions because it is closed to European Commission and it could facilitate observers attending the sessions.

Airport of arrival

Most of the participants will arrive in Brussels at the Brussels Airport - (BRU) or Train Station in Brussels. Transfers to the hotel are arranged with a private shuttle company. A taxi driver with the sign board of the BTSF logo will wait for them at the arrival hall. The transfer may be about 30 minutes.

Accommodation

Participants will be accommodated at the **Manos Stephanie Hotel******

Chaussée de Charleroi, 28

1060 Brussels - Belgium

Tel: 32 (0)2 5390250

fax: 32 (0)2 5375729

website: <http://www.manosstephanie.com/>

It is proposed to accommodate the participants in Manos Stephanie Hotel, a 4-star hotel, ideally located in the heart of Brussels and just seconds from Brussels famous Avenue Louise. The training course will be organised in Manos Conference Centre****, perfect venue for seminars in Brussels, at 200 meters by walk from the hotel.

Participants will find a lot of tourist attractions and spend a very nice day getting to know better our culture, history and tradition.

Participants will be accommodated in classic room elegantly furnished and decorated in the Louis XVI style, with large working desk, TV (55 channels), individually controlled air-conditioning, mini-bar, in-room safe. The richly appointed marble bathrooms are equipped with hair-dryers, bathrobes and luxury toiletries. Some classic rooms have a private terrace/Balcony.

For your convenience, It has free Wi-Fi and includes an on-site bar.

Hotel Manos Stephanie offers a delicious breakfast buffet consisting of a full range of hot and cold dishes.

Meeting Facilities

The training session will take place in Manos Conference Centre****, an environment designed to optimize lights and space, which offers seven conference rooms and can receive up to 100 participants in different configurations.

Meeting rooms are well equipped with all the necessary audio-visual material. Rooms take into the consideration the overall well-being and comfort of the participants offering light colours, plants, black and white pictures, and many other details for an enjoyable business.

It is possible to use small breakout rooms for working groups' activities so participants can better focus on their task.

Participants can enjoy relaxing breaks in the Coffee Lobby adjacent to the rooms. Coffee breaks with coffee, tea, fruit juice, fresh fruit and pastries are offered in the Coffee Lobby

The hotel also offers a copy/print service, fax machine and self-service business centre.

Social event

A touristic walk through the ancient city of Brussels will be organised before going to dinner on the first evening of the course to stimulate the networking among participants and tutors, and to show the cultural richness of the city. The guide will tell old stories in relation with food sector (butcher during the Mid Age, discovery of cocoa...). According to the weather conditions and to the physical aptitude of the participants the tour might be done by bus.

Each evening the management team will offer to the participants the possibility to spend some time together after dinner in one of the bars close to the hotel, enjoying the Brussels atmosphere and encouraging the informal networking.

4.2 LOCATION OF THE SESSIONS

PARIS, FRANCE

AETS will organise 2 training sessions at the NOVOTEL CHARENTON LE PONT Hotel ****: Criteria to select the four-star hotel was to find an excellent hotel with large meeting rooms and located at the outskirts of Paris city centre while keeping easy access to it with the addition of the neighbourhood of one of the most famous parks: “Bois de Vincennes” for an escape after the training. Paris also benefits from a variety of historical and innovative attractions, ensuring a fully entertaining program to all participants, starting with the Seine River also located a few hundred meters from the hotel.

Airports of arrival

Participants and tutors will have the possibility to arrive at two international airports of Paris, Charles de Gaulle International airport and Paris Orly International airport, the latter being located nearby the event location. Participants are kindly requested to meet the BTSF taxi driver in the airport terminal at a future communicated location.

The airports of Charles de Gaulle and Orly are located about 26km and 15 km from the event location respectively.

Accommodation

Participants will be accommodated at the:

NOVOTEL CHARENTON LE PONT Hotel ****
3-5 Place des Marseillais, 94227 Charenton-le-Pont
Tel : +33 (0)1 46 76 60 60
E-mail : H1549@accor.com

Website: <https://www.accorhotels.com/fr/hotel-1549-novotel-paris-sud-porte-de-charenton/index.shtml>

NOVOTEL CHARENTON LE PONT Hotel **** is located in the Capital of France, third most visited city in the world in 2016. The city gathers a multitude of attractions, with the Eiffel Tower as most worldwide known example, followed by the Champs-Élysées, and the Museum of the Louvre. Paris is a city of Science and Innovation as one can discover in the City of Science and Industry in La Villette. While its creation gets back to prehistorical times, Paris also manages to keep history alive. The “City of Lights” will with no doubt fulfil the participants' expectations for a fruitful training. The NOVOTEL CHARENTON LE PONT Hotel **** has about 1200 m² of conference rooms as well as a bar and a restaurant. It also offers direct link to the subway line number 8 of Paris for a direct access to most of Paris famous monuments.

Meeting Facilities

The Conference rooms are certified “Stress-Free” and are equipped with facilities including air-conditioning for comfort, wifi Internet connectivity, break-out areas for group work, AV equipment and specialised staff on hand to ensure every event runs perfectly. Lunches and dinners can be enjoyed in the Gourmet Bar with French Fine Cuisine.

Social event

Weather and daylight permitting, the group will visit the Zoo of Vincennes. Place of Biodiversity conservation, the zoo takes the visitors through several surprises.

4.3 LOCATION OF THE SESSIONS

UPPSALA, SWEDEN

AETS will organise 1 training session at Radisson Blu Uppsala Hotel****: Criteria to select the four-star hotel was to find an excellent hotel with large meeting rooms and located nearby the city centre. Uppsala is situated on the coast just north of Stockholm, it is home to a major university, Sweden's largest Cathedral (Gothic style, constructed in the 13th century), and the Uppsala castle. Uppsala has retained its small-town charm while offering a big city's selection of cultural activities, party life vibe and large number of important historic buildings.

On the city's edge is Gamla (Old) Uppsala, the original site of the town – once a flourishing 6th-century religious centre to the Norse gods. The Fyris river (Fyrisån) neatly divides the city into two different parts: the historic quarter to the west of the river and the administrative, residential and commercial area to the east.

Airports of arrival

The participants will arrive at the Stockholm-Arlanda International Airport and be transferred by bus to the proposed hotel. The transfer may take about 25/30 min. Being the largest airport in Sweden, it has very good flight connections to the main European airports.

Accommodation

Participants will be accommodated at the **Radisson Blu Uppsala Hotel******

Stationsgatan 4 SE-753 40 Uppsala Sweden

Tel : +33 (0)1 46 76 60 60

E-mail : H1549@accor.com

Website: <https://www.radissonblu.com/en/hotel-uppsala>

The Radisson Blu Uppsala is a 4* hotel located in the city centre, quite close to Uppsala Concert and Congress Centre as well as to the Linnaeus Garden and Museum.

Its rooms are individually furnished inspired by soothing hues of nature, with high comfort criterions.

The catering service will be at one of the hotel's restaurants or stylish bistro, which serve elegant food inspired by the Swedish nature, with very high-quality standards and variety.

Meeting Facilities

The meeting will be in one of the 7 conference rooms of the Radisson Blu Uppsala. These facilities are bright and fresh with new and modern furniture and all the technical equipment needed.

Social event

The Consortium proposes a walking guided tour in Uppsala, visiting the most important and emblematic monuments and the Linnaeus Garden. After the visit a special convivial diner will be offered in the city

4.4 LOCATION OF THE SESSIONS

TRIM, IRELAND

AETS will organise **3** training sessions at the KNIGHTSBROOK Hotel ****: Criteria to select the four star hotel was to find an excellent hotel with large meeting rooms and located out of Dublin centre while keeping easy and fast access to the city and airport. Trim and The Boyne Valley area possess a variety of points of interest from a whiskey distillery and small breweries to the Food and Veterinary Office and medieval and prehistoric monuments. Bars and restaurants in the hotel's neighbourhood will enable easy access for the participants willing to escape after the trainings.

Airport of arrival

Participants and tutors will arrive at Dublin international airport. Participants are kindly requested to meet the BTSF taxi driver in the meeting point of Terminal 1. The airport is approximately 50 km far from the hotel

Accommodation

Participants will be accommodated at the **KNIGHTSBROOK Hotel Spa & Golf Resort**

Dublin Road, Trim, Co. Meath

Website:

Tel: +353 46 9482100

E-mail: info@knightsbrook.com

Website: <http://www.knightsbrook.com//>

Knightsbrook Hotel****is located in the Heritage Town of Trim, northwest of Dublin. The town is a treasure trove of attractions, with not only Trim Castle, the largest Anglo-Norman castle in Europe, whose keep featured in Mel Gibson's Braveheart, but also home to more medieval buildings than any other town in Ireland. Trim is situated in The Boyne Valley area, which is at once Ireland's ancient capital and it's most sacred and mythical landscape. The sites and monuments in the Boyne Valley are amongst the best examples of their kind in Europe and are all within a short distance of each other; including the great prehistoric tombs at Brú na Bóinne (Newgrange) and the site of the infamous Battle of the Boyne.

The Knightsbrook 4 stars hotel is set in 186 acres of rolling parkland. The hotel has 131 deluxe executive rooms and several conference rooms, as well as a bar and a restaurant. It also offers a fully equipped health club with swimming pool, a spa, and golf in the picturesque heritage town of Trim County Meath.

The hotel offers free internet connection in each room.

Meeting Facilities

The Gulliver Suite at Knightsbrook Hotel is a private conference room set overlooking the stunning grounds of the hotel. Facilities include air-conditioning for comfort, wifi Internet connectivity, break-out areas for group work, AV equipment and specialised staff on hand to ensure every event runs perfectly. Lunches and dinners can be enjoyed in Rococo Restaurant, the Terrace Lounge or the Willow Suite.

Social event

Weather and daylight permitting, the group will visit the prehistoric site of the Hill of Tara for a walking tour. The social program will also consist of a welcome cocktail to "break the ice" on the day of arrival and a visit to the nearby town of Navan on the final evening, followed by a farewell dinner in Navan accompanied by the music of traditional Irish Musicians.

4.5 LOCATION OF THE SESSIONS

VENICE, ITALY

AETS will organise **3** training sessions at the BEST WESTERN PLUS Quid hotel Venice Airport ****: Criteria to select the four star hotel was to find an excellent hotel with large meeting rooms and located close to the International airport and to the old city centre.

Venice is one of the most renowned Italian cities, listed in its entirety as World Heritage Site. The city is one of the greatest European tourist destinations in the world, famous by its monuments, other historic building, channels and works of art. The Grand Canal and its fabulous Palaces, the Rialto Bridge, Piazza San Marco, St Mark's Basilica within others make this city a wonderful demonstration of art and architecture.

Airports of arrival

Participants and tutors will arrive at Venice Marco Polo Airport. Transfer to the hotel will be organised by a private taxi company and participants will be welcomed by the driver with a BTSF sign. The airport is approximately 10 min from the hotel by car.

Accommodation

Participants will be accommodated at the **BEST WESTERN PLUS Quid hotel Venice Airport ****:**

Via Terraglio, 15 30174 Venice Mestre

Website: [http:// www.quidhotelvenice.com](http://www.quidhotelvenice.com)

Tel : +33 (0)1 46 76 60 60

E-mail : H1549@accor.com

The BW Plus Quid is located in a nice shopping area, at walking distance from a pub and a pizzeria. Just in front to the hotel a bus stop allows to reach Venice city centre by public transport in about 20 minutes. The restaurant of the hotel offers a large variety of traditional Italian dishes and the quality of the food is of high standard.

The participants would also be able to recharge their batteries in the next Virgin Active, which is one of the most innovative and complete wellness center present worldwide. Spinning, Pilates, kinesis and swimming pool and the RELAX area with Sauna and Jacuzzi are a cure-all for brain and body.

Meeting Facilities

The training will take place in the modular meeting room, which can host up to 150 seats. With daylight, it is equipped with WI-FI Internet connection, comfortable chairs, blackboard, slide projector, wall screen and VHS video-recorder with TV monitor. It is situated on the ground floor with views and entrance to the terrace in the courtyard of the hotel, convenient for serving coffee breaks.

Social event

In the evening of the second day of training participants will enjoy a walking tour in Venice city centre. From Piazzale Roma participants will be guided towards San Marco Square, passing through Canal Grande and Rialto Bridge. At the end of the tour participants will be given the choice to enjoy some free time to take pictures and go shopping or to taste a glass of wine in a typical Venice bar (bacaro). The dinner will be organised in a restaurant close to Rialto Bridge where traditional Italian food will be served.

4.6 LOCATION OF THE SESSIONS

RIGA, LATVIA

AETS will organise **4** training sessions at the **AVALON Hotel, Riga****** Criteria to select the four star hotel was to find an excellent hotel with large meeting rooms and located close to the International airport and to the old city centre.

Riga is built on the Baltic Sea, where the Daugava flows Riga is an industrial, commercial, cultural and financial major region of Vidzeme.

Riga was founded in 1201 and is a former Hanseatic League member. Riga's historical centre is a UNESCO World Heritage Site. Furthermore, the city will be the European Capital of Culture in 2014, along with Umeå in Sweden. The city centre can be visited on foot, enjoying walking through its historical buildings and resting in its open air bars where music live can be heard.

Airports of arrival

Riga is served by Riga International Airport, the largest airport in the Baltic States. Transfers to the hotel will be arranged by the organiser with a referenced taxi company.

Accommodation

Participants will be accommodated at the
AVALON Hotel, Riga,
13. Janvāra iela 19, LV-1050, Riga, Latvia

Tel: + 371 6716 9999

Fax: + 371 6716 0751

E-mail: reservations@hotelavalon.eu

<http://www.hotelavalon.eu/>

The Avalon Hotel was opened in June 2007 and it combines modernity and tradition. Moreover, it has an ideal situation in the heart of the historic Old Town. In this hotel the delegates will be able to enjoy a beautiful view of the Daugava River.

Furthermore, Riga International Airport is only 10 kilometres from the Avalon Hotel. This four-star hotel hosts 111 comfortable guest rooms and suites. All rooms are equipped with air conditioning; shower with complimentary bath products; direct-dial phone; free high-speed, wireless Internet access; hair dryer; iron and ironing board ; mini bar; safe deposit box; flat screen TV set and pay TV; work desk with desk lamp; additional pillow.

Meeting Facilities

The conference room has a maximum capacity of 100 people in classroom style and 200 in theatre style (with chairs). A technician is at disposal in the beginning of the event for technical preparation and support, and on call during the event. The hotel offers technical support for full-scale conferences with screen; video projector; pad and pen for each delegate; DVD/CD/MP3 player; radio microphone; plasma TV; VAT; flipcharts; free high speed wireless internet access.

Social event

Riga is the birthplace of Art Nouveau, which can be discovered during a walk through the streets of the city. This city like most cities in the East countries is divided into two parts, the old and the new.

The old town, Vecrig is characterised by the Cathedral Square (Doma Laukums), high symphony of Romanesque, Gothic and Baroque Art. The new town, also called "quiet center" with its remarkable Art Nouveau facades offers monuments like the "Liberty monument" or the Cathedral of the Nativity of Christ built in "neo-Byzantine" style.

A walking tour of the city centre will be organised with an experienced local guide in the evening of the second day in order to stimulate the networking among participants and tutors. After having tasted the cultural richness of the city, the participants will be taken to a restaurant in an old authentic medieval house for the social dinner.

Annex 1 LIST OF INVITED COUNTRIES

COURSE MICROBIOLOGICAL CRITERIA

	Year Dates Sessions Location	2018			2019				
		3-6 July	23-26 Oct.	27-30 Nov	1 - 4 April	4-7 June	2-5 July	19-22 Nov.	10-13 Dec.
		S1_MC1	S2_MC2	S3_MC3	S4_MC4	S5_MC5	S6_MC6	S7_MC7	S8_MC8
		Bruxelles	Riga	Venise	Riga	Uppsala	Trim	Venise	Paris
1	Albania	1	1	1		1		1	
2	Austria		1	1	1		1		1
3	Belgium	1		1	1	1		1	
4	Bulgaria		1		1	1	1		1
5	Croatia	1		1		1	1	1	
6	Cyprus		1		1		1	1	
7	Czech Republic	1		1		1		1	1
8	Denmark	1	1		1		1		1
9	Estonia	1	1			1		1	
10	Finland		1	1	1		1		
11	France	1		1	1	1		1	2
12	Germany	1	1		1	1	1	1	1
13	Greece	1		1		1	1	1	
14	Hungary		1		1		1	1	1
15	Ireland	1		1		1		1	1
16	Italy	1	1	1	1		1	1	1
17	Latvia	1	1	1		1		1	
18	Lithuania		1	1	1		1		
19	Luxemburg	1			1	1		1	
20	Macedonia, the Former Yugoslav Republic		1		1	1	1		1
21	Malta	1		1			1	1	
22	Montenegro		1		1		1	1	1
23	Netherlands	1	1	1		1	1	1	1
24	Poland	1	1	1	1		1	1	1
25	Portugal	1	1	1		1		1	
26	Romania		1	1	1		1		1
27	Serbia	1		1	1	1		1	
28	Slovakia	1			1		1		1
29	Slovenia	1		1		1	1		
30	Spain	1	1	1	1	1		1	1
31	Sweden	1	1			1		1	1
32	Turkey	1	1		1		1		1
33	United Kingdom	1	1	1	1	1	1		1
TOTAL MS and candidates		24	22	21	21	20	21	22	20
34	Iceland	1		1					
35	Norway		1			1			
36	Switzerland			1					
TOTAL EFTA & EEA		1	1	1	2	0	1	0	0
37 a	Albania			1		1	1	1	1
37 b	Bosnia and Herzegovina		1	1	1		1		1
37 c	Kosovo		1		1	1		1	1
37	Potential Candidates & ENP Countries		2	2	2	2	2	2	3
38	Latin American Countries					2		1	
39	African countries					1	1		
40	Asian countries			1					2
TOTAL Other Countries		0	2	3	2	5	3	3	5
GRAND TOTAL		25	25	25	25	25	25	25	25

COURSE ZOONOSE

		Year	2018			2019	
		Dates	26-29 June	11-14 Sept.	13-16 Nov.	22-25 January	26 Feb to 1 March
		Sessions	S1_Z1	S2_Z2	S3_Z3	S4_Z4	S5_Z5
		Location	Trim	Trim	Riga	Paris	Venice
1	Albania		1		1		1
2	Austria			1		1	
3	Belgium		1		1		1
4	Bulgaria			1		1	
5	Croatia		1		1		1
6	Cyprus			1		1	
7	Czech Republic		1		1		1
8	Denmark			1			1
9	Estonia		1		1		1
10	Finland			1		1	1
11	France		1	1	1	2	1
12	Germany		1	1	2	1	1
13	Greece		1		1		1
14	Hungary			1		1	
15	Ireland		1	1	0		1
16	Italy		1	2	1	1	1
17	Latvia		1		1		1
18	Lithuania			1		1	1
19	Luxemburg		1		1		1
20	Macedonia, the Former Yugoslav Republic			0	1	1	
21	Malta		1		1		1
22	Montenegro			1		1	
23	Netherlands		2	1	1	1	1
24	Poland		2	1	1	1	1
25	Portugal		1		1		1
26	Romania			1		1	
27	Serbia		1		1		1
28	Slovakia			1		1	
29	Slovenia		1		1		1
30	Spain		2	1	1	1	1
31	Sweden		1		1		1
32	Turkey			1		1	
33	United Kingdom		1	2	1	1	1
TOTAL MS and candidates			24	21	22	19	22
34	Iceland			1			
35	Norway			1		1	
36	Switzerland		1				
TOTAL EFTA & EEA			1	2	0	1	0
37a	Albania			1		1	2
37b	Bosnia and Herzegovina			1	1	1	
37c	Kosovo				2	1	
37	Potential Candidates & ENP Countries			2	3	3	2
38	Latin American Countries					2	
39	African countries						1
40	Asian countries						2
TOTAL Other Countries				2	3	5	3
GRAND TOTAL			25	25	25	25	25

Annex 2 SCHEDULE FOR 2018-2019

Planning BTSF 2018 YEAR 2018

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
1	1	1	1	1	1
2	2	2	2	2	2
3	3	3	3	3	3
4	4	4	4	4	4
5	5	5	5	5	5
6	6	6	6	6	6
7	7	7	7	7	7
8	8	8	8	8	8
9	9	9	9	9	9
10	10	10	10	10	10
11	11	11	11	11	DL: Z1
12	12	12	12	12	
13	13	13	13	13	
14	14	14	14	14	
15	15	15	15	15	
16	16	16	16	16	
17	17	17	17	17	
18	18	18	18	18	DL Z1:flight booking DL: MC1
19	19	19	19	19	
20	20	20	20	20	
21	21	21	21	21	
22	22	22	22	22	
23	23	23	23	23 Invitation sent to NCPS	
24	24	24	24	24	
25	25	25	25	25	DL MC1:flight booking
26	26	26	26	26	MC2- Z1 Trim
27	27	27	27	27	
28	28	28	28	28	
29		29	29	29	
30		30	30	30	
31					

		Planning BTSF 2018																	
		YEAR 2018																	
		JULY			AUGUST			SEPTEMBER			OCTOBER			NOVEMBER			DECEMBER		
1	1				1			1			1	DL MC2:flight booking		1			1		
2	2				2			2			2			2			2		
3	3				3			3			3			3			3		
4	4	MCZ - MC1 Bruxelles			4			4			4			4			4		
5	5	(AETS)			5			5			5			5	DL MC3:flight booking		5		
6	6				6			6			6			6			6		
7	7				7			7			7			7			7		
8	8				8			8			8			8			8		
9	9				9			9			9			9			9		
10	10				10	DL: Z2		10			10			10			10		
11	11				11			11	MCZ - Z2 Trim (AETS)		11			11			11		
12	12				12			12			12	DL: Z3		12			12		
13	13				13			13			13			13	MCZ - Z3 Riga (AETS)		13		
14	14				14			14			14			14			14		
15	15				15			15			15			15			15		
16	16				16			16			16			16			16		
17	17				17			17			17			17			17		
18	18				18			18			18			18			18		
19	19				19			19			19			19			19		
20	20				20	DL Z2:flight booking		20			20			20			20		
21	21				21			21	DL: MC2		21			21			21	DL: Z4	
22	22				22			22			22	DL Z3:flight booking		22			22		
23	23				23			23			23	MCZ - MC2 Riga (AETS)		23			23		
24	24				24			24			24			24			24		
25	25				25			25			25			25			25		
26	26				26			26			26			26			26		
27	27				27			27			27	DL: MC3		27	MCZ MC3 Venise (AETS)		27		
28	28				28			28			28			28			28		
29	29				29			29			29			29			29		
30	30				30			30			30			30			30		
31	31																		

Planning BTSF 2019
YEAR 2019

JANUARY	FEBRUARY	MARCH	APRIL	MAY	JUNE
1	1	1 MCZ -Z5 Venice DL MC4	1 MCZ - MC4 Riga (AETS)	1	1
2 DL 24:flight booking	2	2	2	2	2
3	3	3	3	3 DL MC5	3
4	4 DL 25:flight booking	4	4	4	4 MCZ MC5 Uppsala (AETS)
5	5	5	5	5	5
6	6	6	6	6	6
7	7	7	7	7	7
8	8	8	8	8	8
9	9	9	9	9	9
10	10	10	10	10	10 DL MC6:flight booking
11	11	11 DL MC4:flight booking	11	11	11
12	12	12	12	12	12
13	13	13	13	13 DL MC5:flight booking	13
14	14	14	14	14	14
15	15	15	15	15	15
16	16	16	16	16	16
17	17	17	17	17	17
18	18	18	18	18	18
19	19	19	19	19	19
20	20	20	20	20	20
21	21	21	21	21	21
22	22	22	22	22	22
23	23	23	23	23	23
24	24	24	24	24	24
25	25	25	25	25	25
26	26 MCZ -Z5 Venice	26	26	26	26
27	27	27	27	27	27
28	28	28	28	28	28
29	29	29	29	29	29
30	30	30	30	30 DL MC6	30
31					

Planning BTSF 2019
YEAR 2019

JULY		AUGUST		SEPTEMBER		OCTOBER		NOVEMBER		DECEMBER	
1		1		1		1		1		1	
2	MCZ - MC6	2		2		2		2		2	
3	Trim	3		3		3		3		3	
4	(AETS)	4		4		4		4		4	
5		5		5		5		5		5	
6		6		6		6		6		6	
7		7		7		7		7		7	
8		8		8		8		8	DL: MC8	8	
9		9		9		9		9		9	
10		10		10		10		10		10	MCZ - MC8
11		11		11		11		11		11	Paris
12		12		12		12		12		12	(AETS)
13		13		13		13		13		13	
14		14		14		14		14		14	
15		15		15		15		15		15	
16		16		16		16		16		16	
17		17		17		17		17		17	
18		18		18		18	DL: MC7	18	DL MC8:	18	
19		19		19		19		19	MCZ - MC7	19	
20		20		20	DL: Z6	20		20	Venice	20	
21		21		21		21		21	(AETS)	21	
22		22		22		22	MCZ - Z6	22		22	
23		23		23		23	Riga	23		23	
24		24		24		24	(AETS)	24		24	
25		25		25		25		25		25	
26		26		26		26		26		26	
27		27		27		27		27		27	
28		28		28		28	DL MC7: flight booking	28		28	
29		29		29		29		29		29	
30		30		30	DL Z6:flight booking	30		30		30	



Annex 3: TRAINING COURSE ON “the implementation of union rules in relation to microbiological criteria and on the monitoring and control of zoonoses and zoonotic agents” MAINLY FOR EU MEMBER STATES UNDER THE “BETTER TRAINING FOR SAFER FOOD”

TRAINING PROGRAMME ON MICROBIOLOGICAL CRITERIA

DAY 1 : Arrival and introduction

Before 14:00 // Arrival and registration of participants

14:00 – 14:30

Welcome address



GEM01

BTSF promotional movie
Introduction to the training programme on Implementation of Microbiological Criteria
Distribution of the training material (folder and memory stick).

Method of training:

Lecture Day 1.1
Questions and Answers
Media: BTSF Video

Responsible tutor

Training Coordinator & Event Manager

14:30 – 15:00

Pre-Test



GEM02

OMBEA tool used to assess and collate answer to the opening questionnaire

- 20 questions

15:00 – 15:30

Icebreaking Coffee break.



GEM03

Each participant receives a paper either bearing the name of an EU country or of an EU capital city. They have to find the participant with the corresponding country/capital city and to learn about who she/he is and what is her/his professional background.

15:30 – 16:00

Round-table of trainees



GEM04

Each participant introduces his/her partner from the icebreaking coffee break :

- Name,
- Country of origin,
- Background.

16:00 – 16:30

Overview of Microbiological criteria



LEG01

Training objective / subjects covered

- Brief introduction to Microbiological criteria (Codex, EU strategy)
- Who decides what in the EU regarding the microbiological criteria legislation?
- Assessment of the EC regarding the use of Microbiological Criteria
- Areas of improvements and training

Method of training:

Lecture Day 1.2
Questions & answers

Responsible tutor

Training Coordinator
Aivars Berzins

16:30– 17:30

Explanation of the EU legal framework for microbiological criteria (EU Reg. (EC) 2073/2005)



Training objective / subjects covered

Explanation of the key aspects of the EU legal framework including:

- Hygiene Package



Funded by
the Better Training for Safer Food
Initiative of the European Union

LEG02

- Harmonisation of Microbiological Criteria in the EU market
- Respective role of the competent authorities and FBOs
- The categorization of microbiological criteria
- What are the Microbiological Criteria existing on each type of products

Method of training:

Lecture Day1.3

Questions & answers

Responsible tutor

Training Coordinator

Aivars Berzins and Zsuzsanna

17:30 – 18:15

Review of microbiological criteria per type of products



LEG02

Training objective / subjects covered

Presentation of microbiological criteria (process hygiene and food safety criteria) which applies for each category of product (Reg. 2073/2005):

- Ready-to-eat Food
- Meat and Meat products (further developed in day 3 in relation with official controls)
- Milk and dairy products
- Egg Products
- Fishery Products

Method of training:

Lecture Day1.3

Questions & answers

Responsible tutor

Zsuzsanna

18:15 – 18:30

Individual questions



GEM05

Training objective / subjects covered

Introduce questions sent in advance by participants. (See initial questionnaire).

Method of training

Discussions

Responsible tutor

Training Coordinator & Microbiological Criteria
Legislation Tutor

19:00 // Welcome drink

19:30 // Dinner at the hotel

DAY 2: Legal Framework and Implementation of Microbiological Criteria by FBOs

9:00 – 9:15

Anchoring game: EU legal framework for microbiological criteria (EU Reg. (EC) 2073/2005)



GEM06

Training objective / subjects covered

Brief reminder under the form of a Quiz on previous day's lectures

Method of training

Quiz – Day 2.1

Interactive vote

Responsible tutor

Training Coordinator

9:15 – 10:00

Microbiological criteria as a tool for FBOs



FBO01

Training objective / subjects covered

Explanations regarding how FBO's are integrating Microbiological Criteria in their Food Safety Management procedures:

- Legal background for HACCP and implementation of microbiological criteria
- Integration of compliance with microbiological criteria in HACCP
- Auto-controls (sampling frequency, validated methods, alternative methods)
- Shelf life studies and use of predictive mathematical models
- Reporting requirements (Dir. 99/2003)

Method of training

Lecture Day 3.2

Questions and Answers - Examples

Responsible tutor

Tutor on Microbiological criteria at FBOs' level

Miguel Prieto

10:00 – 10:30

Case studies on the application of Microbiological criteria along the food production chains



LEG04

Training objective / subjects covered

Practical experiences of application of microbiological criteria in various production chains:

- Application of microbiological criteria to Food of Non-Animal Origin (e.g sprouted seeds/Salmonella)
- Risk management example in Food of Animal Origin (introduction of a new microbiological criteria)

EFSA guidance document

Discussion to stimulate the harmonisation of point of views among the trainees

Method of training

Case Study 2.3 - Examples - Discussion

Responsible tutor

Training Coordinator & Microbiological Criteria
Legislation Tutor

Dario De Medici

10:30 – 11:00 // Coffee break and group photo

11:00 – 12:00

Microbiological criteria as a risk management tool



LEG03

Training objective / subjects covered

- Role of microbiological criteria within the risk analysis approach including public health goals (Appropriate Level of Protection, Food Safety Objective etc)
- Process of establishment of microbiological criteria based on scientific evidence for relevance to human health.
- Integration of scientific opinions and/or risk assessment to management tools focusing on microbiological criteria
- Risk management by the food business operators and competent authorities on the basis of Microbiological criteria

Method of training

Lecture Day 2.2 - Questions and Answers - Quizzes and self-assessment

Responsible tutor

Microbiological Criteria Legislation Tutor
Dario De Medici

12:00 – 13:00

Forum on the Verification of Microbiological Criteria implementation by FBO's



FBO07

Training objective / subjects covered

Forum and discussion with regards to the implementation of Microbiological Criteria by FBO's
Linkage with the following topics (Meat inspection and *Campylobacter*)

Method of training

Exercise Day 3.7 – Exercise conclusions

Responsible tutor

Tutor on Microbiological criteria at FBOs' level

13:00 – 14:00 // Lunch break

14:00 – 14:30

Survival of micro-organisms in Foodstuff



FBO03

Training objective / subjects covered

Reminder regarding the behaviour of micro-organisms, in particular zoonotic agents such as *Listeria monocytogenes* in foodstuff and factors affecting their growth, survival and inhibition (pH, Aw, temperature etc.)

Method of training

Lecture Day 3.3
Examples

Responsible tutor

Tutor on Microbiological criteria at FBOs' level
Bertrand Lombard / Helene Bergis

14:30– 15:00

Shelf-life studies for RTE food



FBO04

Training objective / subjects covered

Requirements for Shelf-life studies:

- Guidance document on Lm shelf-life studies for RTE foods, under Reg. (EC) N° 2073/2005
- Technical Document of the EURL Lm
- Technical guidance document on shelf-life studies for *Lm* in RTE foods

Method of training

Lecture Day 3.4
Questions and Answers
Examples

Responsible tutor

Tutor on Microbiological criteria at FBOs' level
Bertrand Lombard/ Helene Bergis (ANSES!)

15:00 – 15:30

Use of predictive mathematical models



FBO05

Training objective / subjects covered

Theory of mathematical modelling of *Lm* growth in food and explanations regarding its implementation by FBOs and CAs

Method of training

Lecture Day 3.5

Questions and Answers

Examples

Responsible tutor

Tutor on Microbiological criteria at FBOs' level

Miguel

15:30 – 16:00 // Coffee break

16:00 – 18:00

Exercise: Use of predictive mathematical model for *Lm*– Part 2

FBO06

Training objective / subjects covered

Practical application of predictive mathematical modelling of *Lm* growth in food stuff under the guidance of the tutor

Method of training

Exercise Day 3.6 – Group work

Use of simple modelling software

Responsible tutor

Tutor on Microbiological criteria at FBOs' level

Miguel

19:00 // Dinner



DAY 3: Official Controls and meat inspection

9:00 – 9:10

Anchoring game: Implementation of Microbiological Criteria



GEM07

Training objective / subjects covered

Quiz on the details of the lectures of the previous day

Method of training

Exercise Day 3.1

Use of OMBEA tool

Responsible tutor

Training Coordinator

9:10 – 9:45

Introduction into the competent authorities' roles in checking the compliance of food with microbiological criteria



OFC01

Training objective / subjects covered

Presentation about EU legal framework applicable to official controls:

- Legal background on the official control of food chain under Regulation (EC) No 882/2004
- Principles of risk based and efficient official controls by competent authorities
- Entry into force of relevant provisions of Reg (EU) 2017/625 (what is changed? what's similar?)
- Regulation (EC) No 178/2002 interpretation of microbiological test results, when no EU criteria were set down

Method of training

Lecture Day 2.4

Quizz - Questions & answers

Responsible tutor

Zsuzsanna

9:45 – 10:15

Microbiological sampling and testing of food in the context of official controls (including imported foodstuffs) Reporting requirements related to Microbiological Criteria



OFC02

Training objective / subjects covered

Different aspects of official microbiological sampling and testing:

- Verification the compliance with the rules and criteria, outbreak investigations, monitoring of microorganisms and/or toxins in food
- Application of EU microbiological criteria in control of imported products
- Explanations regarding the reporting requirements related to microbiological contamination of food
- Linkage with Directive 2003/99/EC regarding zoonoses
- Implementation of reinforced checks and safeguard measures on microbiological risks (i.e regulation 2017/186/EU)

Method of training

Lecture Day 2.5

Questions & answers

Responsible tutor

Zsuzsanna

10:15 – 10:30

Quiz on the regulatory framework for official controls and microbiological requirements



OFC03

Training objective / subjects covered

Quiz "New, unchanged, repealed": To promote an updated understanding of the regulatory framework on official controls, participants are asked to determine if a series of regulatory requirements are either New, Unchanged or Repealed

Method of training

Quizz 2.6

Questions & answers

Responsible tutor

Training Coordinator & Tutor on official controls

10:30 – 11:00 // Coffee break

11:00 – 11:45

Guidance document on official controls



OFC04

Training objective / subjects covered

Presentation of the guidance document on official controls, under Reg. (EC) N°882/2004, concerning microbiological sampling and testing of foodstuff

- Sampling strategies and sampling methods
- Codex general guidelines on sampling CAC / GL 50-2004
- Role of NRLs and official laboratories
- Testing methods in official controls
- Interpretation of microbiological analytical results



- Special guarantees

Method of training

Lecture Day 2.7

Questions & answers

Responsible tutor

Zsuzsanna

11:45– 12:30

Requirements regarding food testing for *Microbiological Criteria*

OFC05

Training objective / subjects covered

Overview of food testing methods and procedures in relation with various pathogenic microorganism
Focus on the implementation of the official controls in relation to *Listeria monocytogenes* criteria of RTE foods in conformity with the issues discussed in the EC Working Group on microbiological criteria

Method of training

Lecture Day 2.9

Questions & answers

Responsible tutor

Bertrand Lombard

Method of training

Exercise - solutions

Responsible tutor

Tutor on Food testing and Food sampling

12:30 – 13:45 // Lunch break

13:45– 14:30

Exercise on sampling plans

OFC06

Training objective / subjects covered

Following the guidance documents, groups of participants prepare a sampling plan :

- Determination of the sampling strategy (type of control, information needed)
- Determination of the relevant microbiological criteria
- Determination of the sampling plan (two-class / three-class)
- Number of samples and frequency of sampling

Method of training

Exercise 2.8

Responsible tutor

Tutor on Food testing and Food sampling, Zsuzsanna

14:30 – 14:45

Exercise on sampling plans -Part 2

OFC07

Training objective / subjects covered

Hand-out giving reasoning for answers to exercises

14:45 – 15h30

Implementation of Flexibility regarding microbiological criteria

OFC08

Training objective / subjects covered

Flexibility provided by the EU legislation:

- Reduced number of sampling units based on the history of HACCP documentation
- Use of alternative sampling sites and use of trend analyses
- Testing against alternative micro-organisms or testing of analytes other than microbiological ones

Method of training

Lecture

Questions & answers

Responsible tutor

Zsuzsanna

15:30 – 16:00

Forum on the Efficacy of Official Controls

OFC08

Training objective / subjects covered

Forum and discussion with regards to the implementation of official controls and on the promotion of their efficacy at national or regional level

Method of training

Discussion

Questions and answers

Conclusions

Responsible tutor

Training Coordinator - Tutor on official controls - Tutor on Food testing and Food sampling

16:00 – 16:15 // Coffee break

16:15 – 16:45

Meat Inspection: Compliance with Microbiological Criteria



MCA01

Training objective / subjects covered

Explanations regarding Meat inspections of relevance when verifying the implementation of Food Safety and Process Hygiene Criteria:

- Difference between Carcasses, Meat Products, Minced Meat, Mechanically Minced Meat from a Microbiological contamination perspective
- Verification of compliance
- Risk management measures on non-compliant meat products with regards to Process Hygiene Criteria
- Monitoring and reporting on risk management measures

Method of training

Lecture Day 3.8
Questions and Answers
Examples

Responsible tutor

Aivars Berzins
Miguel Prieto

16:45 – 17:15

Case Study on Meat Inspection



MCA02

Training objective / subjects covered

Implementation of Process Hygiene Criteria in Poultry and Pig Slaughterhouses

Method of training

Lecture Day 3.9
Questions and Answers
Examples

Responsible tutor

Miguel Prieto
Ingrid/ Eva

17:15 – 18:00

Introduction to Campylobacter



MCA03

Training objective / subjects covered

Specific aspects about Campylobacter that require to be understood by the trainees :

- **Public** health significance (numbers of human cases, costs for the disease), sources and transmission routes
- Prevalence of Campylobacter in the food chain (EU wide baseline survey 2008)
- Survival of Campylobacter along the food chain

Method of training

Lecture Day 3.10
Questions and Answers
Examples

Responsible tutor

Tutor on Campylobacter
Ingrid Hansson / Eva Olsson

20:00 // Dinner / Social event

DAY 4: Campylobacter control and Conclusions

Until 8:30: check out

8:30 – 8:45

Anchoring game: Early Birds Contest



GEM08

Training objective / subjects covered

A series of questions addressing Day 3 topics. Participants have to reply using the OMBEA system. The participant with the higher score wins extra coffee

Method of training

Exercise Day 4.1
Use of OMBEA tool

Responsible tutor

Training Coordinator

8:45 – 9:30

Food testing and official controls applicable to Campylobacter



MCA04

Training objective / subjects covered

Explanations regarding Reg (UE) 2017/1495 amending Reg (EC) n°2073/2005 and introducing Process Hygiene Criteria for Campylobacter.

Practical implementation of PHC for Campylobacter at FBO level and by CAs, including special measures needed for sampling, transport, analysis.

Method of training

Lecture Day 4.2

Responsible tutor

Tutor on Campylobacter



9:30 – 10:00

Exercise: Calculations on significance of different levels of Campylobacter.



MCA05

Training objective / subjects covered

Perform calculation regarding the significance of Campylobacter levels in carcasses/neck skins to support adequate risk management

Method of training

Exercise Day 4.3 (Individual)

Responsible tutor

Tutor on Campylobacter

Ingrid Hansson / Eva Olsson

10:00 – 10:30

Forum: How will the new PHC on Campylobacter affect FBOs and CAs



MCA06

Training objective / subjects covered

To exchange about the practical implications of implementing the new PHC on Campylobacter at FBO level and their verification by CAs. For example:

- Feedback from experienced countries
- Implementation of joint sampling with Salmonella
- Training needs

Method of training

Exercise Day 4.5 - Groups of 5

Responsible tutor

Tutor on Campylobacter

Ingrid Hansson / Eva Olsson

10:30 – 11:00 // Coffee break

11:00 – 11:30

Dissemination of the training programme



GEM09

Training objective / subjects covered

Present a turn-key one-day training programme that can be replicated by the trainees in their own country
Request feedback on the organisation of training events

Method of training

Presentation

Responsible tutor

Training Coordinator

11:30 – 12:00

Post-test (Repetition of day 1) and answers



GEM09

OMBEA tool used to assess and collate answer to the questionnaire

- 15 questions

12:00 – 12:15

Closing of the Training



GEM10

Review trainees' questions and expectations

Remarks by the trainees

Conclusions regarding the Food composition and information

12:15 – 12:45

Evaluation and delivery of training certificates



GEM11

Evaluation of the Training on line

Distribution of training certificates, group photo

12:45 – 13:30 // Lunch at the Hotel

After 13:30 // Free Time + Transfer to airport



TRAINING PROGRAMME ON ZONOSSES

DAY 1: Welcoming address and introduction on Zoonoses and the EU legal framework

Before 14:00 // Arrival and registration of participants

14:30 – 15:00

Welcome address



GEM01

Delivery of the training material (folder and memory stick).

To introduce the BTSF course “Control of zoonoses, with a particular focus on the control of *Salmonella* in poultry and pigs and *Campylobacter* along the poultry meat production chain” Welcome address, presentation of the program, tutors, participants and participants' expectations

BTSF promotional movie

Method of training:

Lecture Day 1.1

Questions and Answers

Media: BTSF video

Responsible tutor

Event Manager and Doris Mueller-Doblies

15:00 – 15:30

Pre-Test



GEM02

OMBEA tool is used to assess and collate answers to the opening questionnaire

- 15 questions asked with OMBEA tools
- General knowledge on zoonoses, *Salmonella*, *Campylobacter*, farm biosecurity and hygiene

Responsible tutor

Event Manager and Doris Mueller-Doblies

15:30 – 16:00

Icebreaking Coffee break.



GEM03

Each participant receives half of a microorganism/bacteria picture

He/she has to find the participant with the 2nd half of the same picture and to learn about who she/he is and what her/his professional background is.

Responsible tutor

Event Manager and Doris Mueller-Doblies

16:00 – 16:30

Round-table of trainees



GEM04

Each participant introduces his/her partner from the icebreaking coffee break:

- Name,
- Country of origin,
- Background.

Responsible tutor

Event Manager and Doris Mueller-Doblies

16:30 – 17:15

Module 1: Introduction to zoonoses –



ZEU01

Training objective / subjects covered

The importance of zoonoses on a global scale and with a particular focus on the situation in the EU. Participants will learn about the different zoonotic agents which are of most importance for human health and how the situation has developed over the past few years.

Method of training:

Lecture Day 1.2

Questions & answers

Responsible tutor

Training Coordinator Doris Mueller-Doblies



17:15– 18:00

Module 1: EU legal framework for the control of zoonoses



ZEU02

Training objective / subjects covered

Participants will be introduced to important EU legislation, starting with the General Food Law (Reg. 178/2002), Reg. 851/2004 and the Hygiene Package (Reg. 852 and 853/2004). They will also be introduced to the new Official Controls Regulation OCR, to Alert Systems (RASFF and EWRS), Directive 2003/99, Reg. 2160/2003 and Reg. 2073/2005

Method of training:

Lecture Day 1.2

Questions & answers

Responsible tutor

Tutor : Lesley Larkin

Training Coordinator Doris Mueller-Doblies

18:00 // Welcome drink

19:00 // Dinner at the hotel

DAY 2: Risk Management related to *Salmonella*

9:00 – 9:15

Anchoring game: Module 1: Zoonose and EU legal framework



GEM05

Training objective / subjects covered

Brief reminder under the form of a Quiz on previous day's lectures (i.e.: Which are the two most common pathogens causing food-borne zoonoses cases in the EU?).

Method of training

Quiz – Day 2.1

Interactive vote

Responsible tutor

Training Coordinator

Doris Mueller-Doblies

09:15 – 10:00

Module 2: *Salmonella* infection in poultry and pigs.



RMS01

Training objective / subjects covered

Participants will learn about specific properties of the bacterium *Salmonella* and how it infects livestock. (vertical and horizontal transmission). Infection of poultry and pigs will be covered in detail. *Salmonella* Enteritidis cases and other *Salmonella* serovars will be introduced.

Method of training

Lecture Day 2.3 - Examples - Questions and Answers -

Responsible tutor

Tutor : Doris Mueller-Doblies

10:00 – 10:45

Module 2: Risk factors for *Salmonella* infection on poultry and pigs



RMS02

Training objective / subjects covered

- Risk factors for *Salmonella* infection on poultry and pig farms; the most common pathways of introduction of *Salmonella* in poultry and pig farms. (infected breeders, contaminated feedingstuffs and/or drinking water; personnel hygiene; contaminated vehicles; lack of entrance restrictions; rodent; other animals)

Method of training

Lecture Day 2.4 - Examples - Questions and Answers -

Responsible tutor

Tutor : Antonia Ricci/Lisa Barco

Training Coordinator

Doris Mueller-Doblies

10:45 – 11:15 // Coffee break and group photo

11:15 – 12:00

Module 2: EU provisions on the control of *Salmonella* in Poultry



RMS03

Training objective / subjects covered

- EU legislation covering *Salmonella* control at the Primary Production level, starting with Reg. 2160/2003 and explaining all the sector-specific regulations. Establishing a link to Reg. 2073/2005 on Microbiological Criteria.

Method of training

Lecture Day 2.6

Questions and Answers

Responsible tutor

Tutor: Lesley Larkin

Training Coordinator:



12:00 – 12:30

Module 2: General risk management related to *Salmonella*



RMS04

Training objective / subjects covered

- General risk management of *Salmonella* infections on poultry farms. How to identify and prevent risk factors (equipment, staff, etc.)

Method of training

Lecture Day 2.5
Questions and Answers

Responsible tutor

Tutor: Antonia Ricci/Lisa Barco
Training Coordinator
Doris Mueller-Doblies

12:30 – 14 :00 // Lunch break

14:00– 15:15

Module 1: Zoonoses and EU legal framework – role-playing



ZEU03

Training objective / subjects covered

Group exercise – how to report an outbreak of *Salmonella* Enteritidis in your country.

- Each of the 5 groups will identify a speaker. Each group will share experiences and then, the speaker will deliver information to the audience in order to share experience from different member states.

Method of training

Exercise – Day 2.2

Responsible tutor

Tutor: Lesley Larkin
Training Coordinator
Doris Mueller-Doblies

15:15– 15:45

Module 2: Specific risk management related to *Salmonella*



RMS05

Training objective / subjects covered

- Specific risk management of *Salmonella* infections on pig farms. How to identify risk factors and avoid them.

Method of training

Lecture Day 2.6
Questions and Answers

Responsible tutor

Tutor: Dariusz Wasyl
Training Coordinator
Doris Mueller-Doblies

15 :45 – 16 :15 // Coffee break

16:15– 17:00

Module 2: *Salmonella* and AMR, new and emerging threats



RMS06

Training objective / subjects covered

- Basic knowledge on antimicrobial resistance and important AMR patterns seen in *Salmonella* isolates across Europe

Method of training

Discussion
Lecture

Responsible tutor

Tutor: Dariusz Wasyl
Training Coordinator
Doris Mueller-Doblies

17:00 – 17:30 Module 2: Specific risk management related to *Salmonella* (discussion)



RMS07

Training objective / subjects covered

Each group (5) prepare one question to ask to another group. (5 min)

Each group then prepares an answer to the specific question (5 min)

Each group delivers the answer to the audience (20 min)

This exercise allows participants to review and to anchor the main principles on risk management related to *Salmonella*.

Responsible tutor

Tutor: Dariusz Wasyl
Training Coordinator, Doris Mueller-Doblies

20:00 // Dinner / social event



DAY 3: Control of Salmonella and Campylobacter

9:00 – 9:15

Anchoring game: Exercise on *Salmonella*



GEM06

Training objective / subjects covered

Each of the 5 groups identifies a representative/ speaker. The tutor will give the same list of 10 words to each speaker. Each speaker will give a definition to the group in order that they identify the right word. (i.e.: salmonella, risk management, biosecurity).

Method of training

Exercise Day 3.1

Use of OMBEA tool

Responsible tutor

Training Coordinator and tutor

Doris Mueller-Doblies

09:15 – 10:00

Module 3: Control of *Salmonella* in poultry– practical aspects



COS01

Training objective / subjects covered

Biosecurity on poultry farms – Participants will learn the background about biosecurity and see lots of pictures of good and bad examples of biosecurity. Measures will be shared (entry of people, vehicles, equipment; change of clothing/provision of protective clothing; boot hygiene/change of boots/boot dips; cleaning and disinfection of buildings; control of rodents and wildlife; control over feed and drinking water quality; control over the source of the animals)

Method of training

Lecture Day 3.3

Questions & answers

Responsible tutor

Tutor

Doris Mueller-Doblies

10:00– 10:20 // Coffee break

10:20 – 11:30

Module 3: Control of *Salmonella* in poultry and pigs – practical aspects



COS02

Training objective / subjects covered

- Group exercise – A case of *Salmonella* infection on a laying farm is described. Participants are invited to investigate the different sources of infections and to discuss possible control options.
- A list of questions will be distributed to each of the 5 groups. Each group will have time to discuss the scenario and prepare answers. Then, each representative/ speaker will respond to their group's questions in front of the audience with the support of the training coordinator and tutor.

Method of training

Exercise

Groups of 6 to 7

Responsible tutor

Tutor

Antonia Ricci/Lisa Barco

Training Coordinator

Doris Mueller-Doblies

11:30 – 12:15

Module 3: Control of *Salmonella* in poultry and pigs



COS03

Training objective / subjects covered

- The holistic approach to *Salmonella* control. In this presentation, participants will learn about *Salmonella* control at the different levels of production, starting at the top of the breeding pyramid and involving all aspects of production.

Method of training

Lecture Day 3.2

Questions & answers

Responsible tutor

Tutor

Antonia Ricci

Lisa Barco

Dariusz Wasyl

Training Coordinator

Doris Mueller-Doblies

12:15 – 12:30

Module 3: *Salmonella* vaccination – practical aspects



Training objective / subjects covered

The audience will be divided into 2 groups and each group will have to give arguments to defend their opinion, on the



COS04 basis of two questions:
Do you think *Salmonella* vaccination should be allowed or even mandatory in all Member States?
Do you think *Salmonella* vaccination is good or not?

Method of training

Discussion
Questions & answers

Responsible tutor

Tutor
Antonia Ricci
Lisa Barco
Dariusz Wasyl
Training Coordinator
Doris Mueller-Doblies

12:30 – 13 :45 // Lunch break

13:45 – 14:45

Module 3: Control of *Salmonella* in poultry and pigs – practical aspects



COS05

Training objective / subjects covered

- Group exercise – A case of *Salmonella* infection on a pig farm is described. The groups will discuss the scenario, how to visit the farm and how to give advice
- A list of 2 questions will be distributed to each of the 5 groups. Each group will have time to discuss the scenario and prepare answers. Then, each representative/ speaker will respond to their group's questions in front of the audience with the support of the training coordinator and tutor.

Method of training

Exercise
Groups of 6 to 7

Responsible tutor

Tutor
Antonia Ricci
Lisa Barco
Dariusz Wasyl
Training Coordinator
Doris Mueller-Doblies

14 :45 – 15 :30

Module 4: *Campylobacter*



CAMP01

Training objective / subjects covered

Introduction to *Campylobacter*. Participants will learn about the bacteriological properties of *Campylobacter* and its ability to infect poultry.

Method of training

Lecture Day 3.4
Questions & answers

Responsible tutor

Tutor
Eva Olsson/Ingrid Hansson
Training Coordinator
Doris Mueller-Doblies

15:30– 16:00 // Coffee break

16:00 – 16:30

Module 4: Risk factors for *Campylobacter* Part 1



CAMP02

Training objective / subjects covered

Risk factors for *Campylobacter* – part 1

Method of training

Lecture Day 3.5
Questions & answers

Responsible tutor

Tutor
Eva Olsson/Ingrid Hansson
Training Coordinator
Doris Mueller-Doblies

16:30 – 17:15

Module 4: Risk factors for *Campylobacter* Part II



CAMP03

Training objective / subjects covered

Risk factors for *Campylobacter* – part 2 (set of measures)

Method of training

Lecture Day 3.6

Responsible tutor



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Questions & answers

Tutor

Eva Olsson/Ingrid Hansson

Training Coordinator

Doris Mueller-Doblies

17:15 – 17 :30

Module 4: *Campylobacter*



CAMP04

Training objective / subjects covered

Quiz on *Campylobacter* (e.g. What is the most common clinical sign of *Campylobacter* infection in humans?)

Method of training

Quiz Exercise

Questions & answers

Responsible tutor

Tutor

Eva Olsson/Ingrid Hansson

Training Coordinator

Doris Mueller-Doblies

20:00 // Dinner in traditional restaurant



DAY 4: *Campylobacter* and closing meeting

08:30 – 08:45

Anchoring game – Association game



GEM07

Training objective / subjects covered

Crossword to check the knowledge gained on *Campylobacter*

- On the basis of a definition, identify the correct word on each line and column.

Method of training

Eva Olsson

Ingrid Hansson

Responsible tutor

Tutors:

Eva Olsson/Ingrid Hansson

Training Coordinator

Doris Mueller-Doblies

08:45– 10:15

Module 4: *Campylobacter*



CAMP05

Training objective / subjects covered

Group exercise – *Campylobacter* outbreak linked to the consumption of raw milk from a dairy farm

- An outbreak of campylobacteriosis linked to a dairy farm selling raw milk is identified. Groups are asked to discuss possible pathways and explain to the farmers which investigations should be launched and which control measures will be implemented.

Method of training

Exercise Day 4.2

Groups of 5 students

Interactive vote

Responsible tutor

Tutor :

Ingrid Hansson/Eva Olsson

Lisa Barco

Training coordinator

Doris Mueller-Doblies

10:15 – 10:45 // Coffee break

10:45 – 11:15

Dissemination of the training programme



GEM08

Training objective / subjects covered

Present a turn-key one-day training programme that can be replicated by the trainees in their own country

Request feedback on the organisation of training events

Method of training

Presentation

Responsible tutor

Training Coordinator

Doris Mueller-Doblies

11:15 – 11:45

Post-test (Repetition of day 1) and answers



GEM09

Identify the success of the training course and the difficulty of assessing poor labelling.

Method of training

Responsible tutor

Training Coordinator

Doris Mueller-Doblies

11:45 – 12:00

Closing of the Training



GEM10

Review trainees' questions and expectations

Remarks by the trainees

Conclusions regarding the Zoonose programme

Method of training

Responsible tutor

Training Coordinator

Doris Mueller-Doblies

12:00 – 12:30

Evaluation and delivery of training certificates



Funded by
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GEM11

Evaluation of the Training on line
Distribution of training certificates, group photo

Method of training

Responsible tutor

Training Coordinator
Doris Mueller-Doblies

12:15 – 13:30 // Lunch at the Hotel / After 13:30 // Free Time + Transfer to airport