

Course B Planning of Monitoring and official controls of food improvement agents

Day 1 – Legal background				
Time	Title of the session (Tutor)		Training Objective / Subjects Covered	Mod.
14 :30	Registration			
14 :30	15 :00	Pre-course test	(presented by Mar Carretero)	B0.01
15 :00	15 :15	Introduction to Better Training for Safer Food programme initiative	Introduce Better Training for Safer Food programme and the CHAFEA project “Legislation and control of food improvement agents in the EU”. Video on Better Training for Safer Food and Video on food additives.	B0.02
15 :15	15 :30	Introduction to the rationale of this course –COURSE B	Presentation of the conclusions of SANTE F, fact finding mission on official controls of food additives in EU MS. Information on the SANTE F audit activities in Member in the field of Food Improvement Agents. Main conclusions addressed during Course A.	B0.03
15:30	16 :15	Ice breaking Coffee break		
16 :15	16:45	Lecture on the legislation applicable to the Common Authorisation procedure and legislation of Food Additives	Short reminder of Regulation 1331/ 2008 Common Authorization procedure. Regulation (EC) 1333/2008 through the angle design and implemented of control plan by a Competent Authority. (presented by Mar Carretero)	B1.01
16:45	17:15	Reminder on the content of EU legislation on flavourings.	Reminder about the content of regulation 1334/2008 Regulation (EC) 2065/2003 on smoke flavourings and Regulation (EC) 1321/2013. Specific control points to take care of during control plans. (presented by Claude Lambre)	B1.02
17:15	17:30	Lecture on the legislation applicable to the control of Food Enzymes.	Presentation of the content of Regulation (EC) 1332/2008 on Food Enzymes through the angle of a Control plan prepared and implemented by a Competent Authority. (presented by Claude Lambre)	B1.03
17:30	18:30	Pedagogical Project	Step 1 – presentation of the objectives, grouping of participants (6 groups), assignment of topics. (presented by Mar Carretero)	Proj.
19:30	Dinner			

Day 2 – Design of official controls

Time	Title of the session	Training Objective / Subjects Covered	
09 :00 09 :45	Official controls legislative framework	Provisions Laid down in Regulation 882/2004 with focus on the application to FIA. Requirements of new regulation on official controls (EU) 2017/625, main elements and changes related to the risk-based approach, burden to the FBO, frequency based on the possibility of fraudulent and deceptive practices, consideration of the likelihood that consumers might be misled about the properties, quality, composition coming in particular from the use or labelling of FIA. (presented by Claude Lambre)	B1.04
09 :45 10:30	Risk management measures EU level	To present the guidance documents available on Food additives. To present the Q/A paper on food flavourings and new publication on authorised enzymes. Information about working documents available on PAFF committee concerning FIA issues. (presented by Claude Lambre)	B2.01
10:30 11:00	Coffee break		
11:00 11:30	Sources of information for planning and implementation of official controls	Rasff notification and the Administrative Assistance and cooperation system (AAC) as a tool of exchange of information and documents, administrative enquiries and joint on-the -spot inspections in case of non-compliances for FIA. (presented by Claude Lambre)	B2.02
11.30 12:00	Re-evaluation programme of food additives	State of the play of the re-evaluation programme according to Regulation 257/2010, main risk management actions taken as a consequence of the re-evaluation. EFSA's opinions, main conclusions and approach to the follow-up when some concerns have been identified. (presented by Claude Lambre)	B2.03
12:00 12:30	Monitoring of food additive intake	Explanation on the content of Art. 27 to Regulation (EC) 1333/2008 on the monitoring of food additives intake and presentation of a monitoring system for the consumption and use of food additives on a risk-based approach. What is expected by the Commission for analysing and reporting on dietary intake of food additives at EU Level? common methodology for the gathering of information from the Member States. (presented by Claude Lambre)	B2.04
12:30 14:00	Lunch		
14:00 14:30	Monitoring enzymes exposure	Explanation on the Food Enzymes Intake Model tool for estimating chronic dietary exposure to food enzymes used in different food processes. (Claude Lambre)	

Day 2 – Design of official controls

Time	Title of the session	Training Objective / Subjects Covered	
14:00 15:30	Practical exercise on the monitoring of food additives intake and food additives consumption	Participants will be split preferably into groups focusing on different additives groups (e.g. azo dyes, preservatives, etc.) and using the EFSA Comprehensive Consumption Database will exercise to: filter the relevant consumption data relevant to the foodstuffs for an EU Member State. carry out the estimation of food additive intake in foodstuffs using the Tier level approach (Tier II). The aim is to understand that this estimation lead to the calculation of the theoretical maximum daily intake and in case that the figure is higher that the ADI to proceed to estimation based on the official controls food additives occurrence data (estimated daily intake). (Claude Lambre)	B2.05
15:30 16:00	Coffee break		
16 :00 16 :30	Practical exercise on the monitoring of food additives intake and food additives consumption	Continuation of the above session Brief debriefing of the exercise. (presented by Claude Lambre)	B2.06
16:30 16:45	Discussions/ Q. and A		B2.07
16:45 18:00	Pedagogical Project	Step 2 – desk research on the assigned food chain (type of FIA commonly used, scientific opinions, existing reports and notifications). (Claude Lambre)	Proj.
19:30	Dinner		

Day 3 – Preparation of control plans

Time	Title of the session	Training Objective / Subjects Covered	
09 :00 10 :00	Control Plans of Food Improvement Agents	In the context of Multianual Control Plans present how the control of FIA shall be incorporated, authorities involved and methods to set priorities and implement national control plans in a uniform way: Scope of the control plans; planning and priorities of controls; controls of to be performed according to the food business operator activity; control methods. (presented by Tatjana Marcenkova)	B3.01
10:00 10:30	Design of Control Plans	Description of the food chain in case of FIA, specific considerations for the identification and categorisation of food business operators to be controlled for additives, enzymes and flavourings. (presented by Tatjana Marcenkova)	B3.02

Day 3 – Preparation of control plans

Time	Title of the session	Training Objective / Subjects Covered	
10:30 11:00	Coffee break		
11 :00 11 :45	Risk based prioritization of controls	Elements to consider for prioritization in FIA, general rules: identification of the risk coming from the use, the likelihood of misleading, the operators past records, the reliability and result of own controls by operators or third party. Examples of different risk ranking tools. Identification and selection of additives, flavourings to be consider a priority. (presented by Tatjana Marcenkova)	B3.03
11 :45 12:30	Methods of official control	Activities for official control of FIA, criteria for selection of the most appropriate one for FIA, inspection, assessment of the GMP results of audits of HACCP, monitoring surveys, sampling and analysis. Relations with other official control programs. (presented by Tatjana Marcenkova)	B3.04
12:30 14:00	Lunch		
14:00 15:00	Practical exercise on prioritization and design of control plans	The activity will be focus in scenarios covering different sectors of FIA in order to identify the additives or flavourings to be controlled the industries where the official control will be more effective and the appropriate method of control. (presented by Tatjana Marcenkova)	B3.05
15:00 15:30	Discussion Q/A		
15:30 16:00	Coffee break		
16:00 18:00	Pedagogical Project	Step 3 – Design of a comprehensive control plan in relation with the assigned food chain. (presented by Tatjana Marcenkova)	Proj.
19:30	Dinner		

Day 4 – Implementation and monitoring of control plans

Time	Title of the session	Training Objective / Subjects Covered	
9:00 9:45	Implementation of official control in FIA	Inspection procedures, sampling strategies for specific cases in case of (for instance) nitrates and nitrites in meat preparations, phosphates, etc. Documented procedures to support official control activities. Design of checklists, fact sheet or supportive document to use by the inspectors. (presented by Catherine Evrevin)	B4.01
09:45 10 15	Enforcement actions	Measures to be taken in case of infringements on the use, labelling, distribution of FIA. Co-responsibility of FBOs Follow up actions. (presented by Catherine Evrevin)	B4.02
10:15 10:45	Coffee break		

12:00	12:30	Practical session	Practical scenarios Assess when a non-compliance to the use, labelling, distribution of FIA shall be notified by RASFF or Administrative Assistance and Cooperation systems. (presented by Catherine Evrevin)	B4.03
10:45	11:30	Evaluation of results	Indicators, collecting data and analysis of the results, adjustment considering the efficacy and effectivity of the control plan. (presented by Catherine Evrevin)	B4.04
11:30	12:00	Report data of FIA control plans	What to report and How? Reporting data to EFSA's call of data. (presented by Catherine Evrevin)	B4.05
12:00	12:30	Risk Communication	Communication strategies applicable to the official control of FIA. (presented by Catherine Evrevin)	
12:30	14:00	Lunch		
14:00	15:30	Pedagogical Project	Step 4 – Finalisation of project under the form of a power point. (presented by Catherine Evrevin)	Proj.
15:30	16:00	Coffee break		
16:00	17:30	Presentation of Pedagogical Projects	A speaker is designated in each group to present the project Presentation of 3 Projects	Proj.
17:30	17:45	Discussions/ Q. and A		Proj.
18:30		Social Event/Dinner		

Day 5

Time		Title of the session	Training Objective / Subjects Covered	
8:30	9:30	Presentation of Pedagogical Projects	Presentation of last 3 Projects Debriefing of the projects.	Proj.
9:30	10:15	Training of staff performing official controls.	Diagnostic of training needs What kind of action can be taken to improve the understanding of the topic? What kind of action can be taken to improve the efficiency of control activities? (presented by Mar Carretero)	B5.01
10:15	10:30	Conclusion	Debriefing of the whole session by the TC. (presented by Mar Carretero)	B0.04
10:30	11:15	Coffee break and check-out		
11h15	11h45	Closing of the Training	Post-course questionnaire	B0.05

11:45	12:00	(TC and EM)	On-line evaluation of the training	B0.06
12:00	12 :30		Distribution of training certificates	B0.07
12:30		Lunch and Airport Transfer of participants		