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the Better Training for Safer Food
Initiative of the European Union



BETTER TRAINING FOR SAFER FOOD

Training course 2021
on “the EU 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” initiative

Module on Zoonoses



ORGANISATION AND IMPLEMENTATION OF TRAINING ACTIVITIES ON “THE EU RULES IN RELATION TO MICROBIOLOGICAL CRITERIA AND ON THE MONITORING AND CONTROL OF ZOOSES AND ZOO NOTIC AGENTS UNDER THE “BETTER TRAINING FOR SAFER FOOD” INITIATIVE

1. COURSE OBJECTIVES

General objective

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

- 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 objective of this course is to provide training to competent authority officials to reach a common understanding and harmonize the implementation of EU legislation on Zoonoses in order to increase the level of expertise, it aims at creating a network for professionals and encourages dissemination.

The tutors used are active officers of different EU Member States Competent Authorities. This ensures that participants are given the opportunity to exchange and discuss with colleagues and receive training on matters related to the organization of controls.

The content of the sessions has been specifically designed for the targeted public. The training comprises presentations/discussion sessions, working group activities on case studies and practical workshops.

The targeted audience is represented by participants with a professional background involving official control activities on Zoonosis and Microbiological Criteria. They are officers of the national Competent Authority, relevant government ministries and inspection services.

Specific objectives

❖ *The specific objectives of Zoonoses 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.

2. SELECTION CRITERIA FOR PARTICIPANTS

- Participant must:
1. Fulfil the eligibility criteria
 2. Meet the minimum requirements
 3. Be selected using the evaluation criteria

Eligibility criteria for Course Zoonoses

Participants who have previously completed the BTSF courses on **Zoonoses** should be further assessed for their eligibility for this training based on a high score on the criteria below and their reasons for why they should be eligible

Participants must meet the minimum requirements below to ensure they can follow and fully participate in this course. Participants who do not meet the minimum requirements should not be proposed for the training.

Minimum requirements for Zoonoses	Yes/No
Participant must have: Sufficient level of language: 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, if not specified otherwise the official language of the workshops will be English.	

The evaluation criteria should be used as a tool to prioritise participation (higher score indicates higher priority), but there is no minimum score necessary.

Evaluation criteria for Course 2		Enter Score
a)	Participants preferably have the necessary knowledge in the relevant legislation and controls of food information and nutrient values. <u>Scoring</u> less than 3 years = 0 points; ≥ 3 years = 5 points; 5 - 10 years = 10 points; > 10 years = 12.5 points	
b)	Experience in daily work, participants should, in priority, be staff of the competent authorities and be involved in the control of food products, analysis and modelling <u>Scoring</u> no experience = 0 points; < 2 years = 5 points; 2-5 years = 7.5 points; > 5 years = 10 points	
c)	Contribution towards microbiological criteria and zoonoses. <u>Scoring</u> no experience = 0 points; < 2 years = 5 points; 2-4 years = 10 points; > 4 years = 12.5 points	
d)	During the course, participants will be provided with a training package to be used as support dissemination material. Commitment to disseminate the knowledge received is a prerequisite for course participation. <u>Scoring</u> Commitment to distribute the training material among their colleagues = 5 points; Point 1 plus preparing and giving presentations based on the training material for the staff of national competent authorities/uploading training material to national competent authorities' intranets/websites = 10 points Points 1, 2 plus preparing informative articles in the professional national journals = 15 points no commitment = 0 points	
Maximum total score		50

3. COUNTRY ALLOCATIONS

A total of 90 seats will be allocated across these last 2 sessions according to the tables below. Please note that the number of allocated seats for each country may be subject to variation.

Table 1: Suggested allocation for EU Member States and Candidate Countries

	Country / suggested allocation						
Member States	Austria	3	Germany	4	Poland	4	
	Belgium	4	Greece	1	Portugal	4	
	Bulgaria	2	Hungary	3	Romania	2	
	Croatia	2	Ireland	3	Slovakia	2	
	Cyprus	2	Italy	3	Slovenia	2	
	Czech Republic	3	Latvia	3	Spain		
	Denmark	2	Lithuania	2	Sweden	2	
	Estonia	3	Luxembourg	2			
	Finland	2	Malta	2			
	France	2	Netherlands	2			
	Total Member States					68	
	Candidate Countries	Albania	2	North Macedonia	1	Turkey	1
		Montenegro	1	Serbia	2		
Total Candidate Countries					7		
Global participation EU Member States and Candidate Countries					75		

Table 2: Suggested allocation for other non-EU Countries

	Country / suggested allocation					
EFTA/ EEA/ countries with special agreements.	Iceland	2	Norway	1	Switzerland	1
	Lichtenstein	0	UK (Northern Ireland)	2		
	Total EFTA/EEA/Countries with special agreements					6
Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries.	Bosnia & Herzegovina	2	Kosovo	2		
	Total Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries					4
Asian countries	China	1	Philippines	1	Thailand	1
	India		South Korea			
	Total Asian countries					3
Latin American countries	Argentina	1	Brazil	1		
	Total Latin American countries					2
African countries	Senegal					
	Total African countries					0
Global participation other non-EU Countries					15	

Should you consider that the number of allocated seats is insufficient to meet your country's training needs, please contact the Project Manager Marco MADEDDU or registration manager Niamh O'BRIEN at 20179604.mcz@aets-consultants.com as soon as possible, providing an explanation.

The contractor will evaluate your request and pass it to the Contracting Authority for consideration.

4. TRAINING DATES

All face-to-face activities have been postponed until September 2021. From May to September, six sessions of four days training will be held virtually. If the situation remains the same, we will continue having virtual sessions and an invitation letter will be sent to inform on new dates sessions. This Project planning covers session of the MC-A and Zoonoses module, MC-B module will be delivered at a later stage.

Virtual Classroom (VC) training courses will be delivered between May and September 2021 with approximately 40 people in each session.

Table 3: Zoonoses and MC-A

Year	Training session	Proposed dates	Location	Module	Deadlines
2021	Z 9	27-30 September	ONLINE BigBlueButton	Zoonoses	30/08/2021
	Z 10	15 -18 November	ONLINE BigBlueButton	Zoonoses	18/10/2021

ANNEX 1: BACKGROUND AND MAIN TOPICS COVERED IN TRAINING

Zoonosis Module Z

Some infections in animals, the so-called zoonoses, such as Salmonellosis and Listeriosis, can be transmitted to humans in particular through contaminated food and in some cases, by contact with the live or slaughtered animal. Specific measures against zoonoses exist in EU legislation relating to Veterinary Public Health. The most common foodborne diseases are caused by Campylobacter, Salmonella, Yersinia, E. coli and Listeria. Foodborne zoonotic diseases are a significant and widespread global public health threat. In the European Union, over 350,000 human cases are reported each year, but the real number is likely to be higher. To protect consumers, the EU has adopted an integrated approach to food safety from farm to fork. It consists of risk assessment (e.g. data collection, analysis, recommendations) and risk management (e.g. legislative measures, targets for reduction) measures. It is supported by timely and effective risk communication.

Food safety criteria have been defined for certain important foodborne bacteria and their toxins, including *Salmonella* and *Listeria*, in specific foodstuffs. To ensure the safety and quality of foods, food business operators and national food safety authorities perform tests against these criteria. Ultimately the safety of foodstuffs needs to be ensured by a preventative approach applying internationally recognised standards such as good hygiene and manufacturing practices (GHP and GMP) and hazard analysis critical control point (HACCP) principles. These standards have to be applied by food business operators at each stage of food production, processing and distribution. During these 4 days training participants will dive deep on the EU legal framework for control zoonoses, will focus as well on specific pathogens like Salmonella and Campylobacter, analysing risk factors, risk management, sampling and control options. Through case studies, forum of discussion and practical implementation and exercises, participants will build up knowledge and skills that will be essential to progress in their technical expertise and build confidence in the subjects covered.

The subjects covered for the course on Zoonoses are:

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

ANNEX 2: LEGISLATION AND GUIDANCE

Zoonoses

- **Regulation (EC) No 178/2002** on the general principles and requirements of food law and lays down procedures for the safety of foodstuffs;
- **Regulation (EC) No 852/2004** on the general rules for food business operators on the hygiene of foodstuffs;
- **Regulation (EC) No 853/2004** on specific hygiene rules for food of animal origin;
- **Regulation (EC) No 882/2004** on official controls;
- **Regulation (EU) No 2017/625** on official controls and other activities;
- **Regulation (EU) No 2018/2014** on Verification of PHC Salmonella on pig carcasses;
- **Regulation (EC) No 2073/2005** on the microbiological criteria for foodstuffs;
- **Regulation (EC) No 183/2005** and related legislation on requirements for feed hygiene;
- **Council Directive 2009/158/EC and Regulation (EC) No. 798/2008** on trade;
- **Regulation (EC) 1069/2009** and implementing **Regulation (EC) 142/2011** on animal by-products;
- **Regulation (EC) No 2160/2003** on control of Salmonella and other zoonotic agents;
- **Regulation (EC) 200/2010** (breeding chickens);
- **Regulation (EC) 517/2011** (laying chickens);
- **Regulation (EU) 200/2012** (broilers);
- **Regulation (EU) 1190/2012** (turkeys);
- **Regulation (EU) 2019/268** amending Regulations (EU) No 200/2010, (EU) No 517/2011, (EU) No 200/2012 and (EU) No 1190/2012 as regards certain methods for Salmonella testing and sampling in poultry.
- **Decision EU 2020/1729**;
- **Regulation (EC) No 851/2004**;
- **Decision 2000/57/EC and Decision No 2119/98/EC**;
- **Directive 2003/99/EC** monitoring and reporting Zoonotic Agents Foodborne outbreaks and Antimicrobial resistance;
- **Regulation (EU) 2017/1495**, amending Regulation (EC) No 2073/2005 as regards Campylobacter in broiler carcasses;
- **Regulation (EC) 1177/2006** regarding requirements for the use of specific control methods in the framework of the national programmes for control of Salmonella in poultry;
- **Regulation (EC) 627/2019** laying down practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation UE 2017/625 (art. 35 and 36 – verification of PHC for Salmonella and Campylobacter on carcasses at the slaughterhouse).



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ANNEX 3: AGENDA






Program Phase 2 Virtual - Control of Zoonoses (Z)

In the week preceding the training session	Introduction to BTSF Training	Communicate to participants: Introduction to the training programme, establishment of procedures and guidelines for the training, and online tools, problem-solving connection potential connection issues Invitation to participants to submit advance questions/ queries on the upcoming training topics
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Day 1 - Monday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	09:00 – 09:30		Registration of participants to the online environment		
	09:30 – 09:45	1.1	Welcome address – GEM01	BTSF Video Welcome address and introduction	Event Manager
	09:45 – 10:30	1.2	Roundtable of trainees	Each participant introduces themselves to the group with name, country, experience with the topic and “interesting fact” to break the ice	Event Manager
	10:30-10:50	1.3	Pre-Course Test – GEM02	Interactive tool will be used to assess and collate answers to opening questionnaire- survey style Questions asked with interactive tool	Event Manager
	10:50 – 11:05		Coffee break and re-registration		
	11:05-11:15	1.4	Overview	A brief overview of what to expect from this training session	Eva Olsson Engvall







Day 1 - Monday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:15 – 12:15	1.5	Presentation: Introduction to zoonoses	<ul style="list-style-type: none"> ▪ Impact of zoonoses ▪ Food-borne zoonoses ▪ EU legislation ▪ Outbreaks vs numbers 	Eva Olsson Engvall / Lesley Larkin
	12:15 – 13:00	1.6	Presentation: EU legal framework for the control of zoonoses	<ul style="list-style-type: none"> ▪ EU legislation framework ▪ EU communication platforms 	Lesley Larkin / Gema Lopez
	13:00 – 14:00		Lunch		
	– 14:00		Re-Registration of participants to the online environment		
	14:00 – 14:45	1.7	Presentation: Overview of Salmonella	<ul style="list-style-type: none"> ▪ Overview and laboratory methods for isolating and characterising Salmonella ▪ Salmonella infection in poultry, pigs and other livestock 	Gema López Orozco Antonia Ricci/ Lisa Barco
	14:45 – 15:15	1.8	Presentation – Microbiological Criteria	<ul style="list-style-type: none"> ▪ General considerations about the microbiological criteria ▪ Salmonella and Campylobacter criteria according to EU legislation 	Lisa Barco / Antonia Ricci








Day 2 - Tuesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00		Registration of participants to the online environment		
	09:00 – 09:15	2.1	Anchoring game: Quiz	Interactive game to revise the previous day's content	Training Coordinator
	09:15 – 10:00	2.2	Presentation: EU legislation on the control of Salmonella in Poultry	<ul style="list-style-type: none"> ▪ Relevant EU legislation ▪ Setting up and operating the <i>Salmonella</i> Control Programmes and key points of the programmes ▪ Sector specific detail 	Lesley Larkin Gema Lopez
	10:00 – 10:05		Comfort break		
	10:05 – 10:50	2.3	Presentation: Salmonella in poultry: risk factors, risk management & control options	<ul style="list-style-type: none"> ▪ Salmonella – risk factors in laying hens and broilers ▪ Control strategies ▪ Vaccination 	Antonia Ricci/ Lisa
	10:50 – 11:30	2.4	Presentation: Sampling of poultry flocks for Salmonella	<ul style="list-style-type: none"> ▪ Principles of sampling and best practice ▪ Sampling according to EU requirements 	Gema López Orozco Antonia/ Lisa
	11:30 – 11:45		Coffee break		
			Re-Registration of participants to the online environment		







Day 2 - Tuesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:45 – 12:30	2.5	Case Study	<p>Two different cases studies about the management of Salmonella in:</p> <ul style="list-style-type: none"> ▪ a laying hens farm ▪ a breeders Gallus gallus farm <p>will be proposed. The participants will be asked to analyse the studies, reply the questions, draw conclusions and summarize lessons learned</p>	Antonia Ricci/ Lisa Barco
	12:30 – 13:15	2.6	Presentation: Biosecurity measures for the control of Salmonella	<ul style="list-style-type: none"> ▪ What is biosecurity? ▪ Good and bad examples of biosecurity ▪ Cleaning and disinfection procedures ▪ Pest controls 	Antonia Ricci/ Lisa Barco
	13:15 to 14:25	Lunch			
		Re-Registration of participants to the online environment			
	14:25 – 14:45	2.7	Group Work: Salmonella vaccine practical aspects (Debate)	<p>The participants will be divided into groups (pros and cons) and will be asked to convince the other groups about:</p> <ul style="list-style-type: none"> ▪ advantages ▪ disadvantages <p>of vaccination (live vaccines)</p>	Antonia Ricci/ Lisa Barco
	14:45 – 15:30	2.8	Presentation: Salmonella in pigs: risk factors, risk management	<ul style="list-style-type: none"> ▪ Salmonella in fattening pigs and breeding pigs ▪ Salmonella infection in pigs and the importance of biosecurity 	Gema López Orozco








Day 3 - Wednesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00		Registration of participants to the online environment		
	09:00 – 09:15	3.1	Questions and answers	Review of the previous day	Training Coordinator
	09:15– 10:15	3.2	Group Work: Biosecurity on pig and poultry farms	<p>Participants will have some papers (e.g. reviews) summarising the main points about the biosecurity in pigs and poultry farms. They will be asked to discuss about these points and list the main issues which will be shared with the remaining groups.</p> <p>In this way the participants will consider all the points presented during the talks of the previous day.</p> <p>Material will be provided before the course, so participants will have the possibilities to read and think about.</p>	Antonia Ricci/ Lisa Barco
	10:15 – 10:45	3.3	Presentation: introduction to outbreak investigations on farms and during foodborne outbreaks of Salmonella	<ul style="list-style-type: none"> ▪ Veterinary investigations into Salmonella outbreaks on livestock farms ▪ Foodborne disease outbreak investigations by public health authorities 	Antonia/ Lisa
	10:45 – 11:15		Coffee Break		
			Re-Registration of participants to the online environment		
	11:15 – 12:15	3.4	Group exercise	Exercise on investigating a Salmonella Enteritidis outbreak	Lesley Larkin







Day 3 - Wednesday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	12:15 – 12:45	3.5	Presentation: Holistic approach to Salmonella control in poultry	<ul style="list-style-type: none"> Salmonella control in Poultry 	Lesley Larkin
	12:45 – 13:50		Lunch		
			Re-Registration of participants to the online environment		
	13:50 – 14:20	3.6	Presentation: Introduction to antimicrobial resistance (AMR)	<ul style="list-style-type: none"> Why bother with AMR? EU legislation on AMR monitoring 	Dariusz Wasyl
	14:20 – 15:00	3.7	Presentation: Antimicrobial resistance in Salmonella, Campylobacter and Escherichia coli	<ul style="list-style-type: none"> AMR in Salmonella – serovar (clone) does matter! Campylobacter – resistant zoonotic pathogen Escherichia coli stories (indicator, ESBL/AmpC/CP producers) 	Dariusz Wasyl
	15:00 – 15:45	3.8	Group work: Debate/discussion on AMR	<ul style="list-style-type: none"> The participants are asked to qualify him/herself into one of the 2 groups: G1 – not involved into AMR monitoring G2 – somehow involved in AMR monitoring. As a homework they should think of the answer for up to 5 Q: G1 – how would you (i.e. organise sampling targeting >60% of annual population); G2 – how do you organise ... During debate we go Q by Q starting from G1 – a volunteer refers the issue, the other G1 add. Then we go to G2, so they say what they like, or dislike, based on their practical experiences 	Dariusz Wasyl

Day 4 - Thursday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	Up to 09:00		Registration of participants to the online environment		
	09:00 – 09:50	4.1	Presentation: Overview of Campylobacter	<ul style="list-style-type: none"> ▪ Overview of Campylobacter and campylobacteriosis ▪ Public health significance ▪ Sources of infection, transmission routes ▪ Laboratory analyses ▪ EU Legislation 	Eva Olsson Engvall/ Ingrid Hansson
	09:50– 10:30	4.2	Presentation: Risk factors for Campylobacter – part 1	<ul style="list-style-type: none"> ▪ Risk factors at farm level ▪ Control strategies ▪ Biosecurity measures ▪ Management 	Eva Olsson Engvall/ Ingrid Hansson
	10:30– 10:45		Coffee break		
			Re-Registration of participants to the online environment		
	10:45 – 11:30	4.3	Presentation: Risk factors for Campylobacter Part II	<ul style="list-style-type: none"> ▪ Other control strategies at farm ▪ Risk factors and actions post farm level ▪ Monitoring and follow-up ▪ Information and education ▪ Process Hygiene Criterion for Campylobacter 	Eva Olsson Engvall/ Ingrid Hansson
	11:30 – 11:45	4.4	Anchoring game	Crossword	Eva Olsson Engvall/ Ingrid Hansson

Day 4 - Thursday

	TIME		TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	RESPONSIBLE TUTOR
	11:45-12:45	4.5	Exercise: Campylobacter	<p>Two case studies:</p> <ol style="list-style-type: none"> 1. Family outbreak, dairy farm 2. Outbreak associated with a wedding reception <p>The participants will be asked to analyse the studies, draw conclusions and summarize lessons learned</p>	Eva Olsson Engvall/ Ingrid Hansson
	12:45 – 14:00		Lunch		
			Registration of participants to the online environment		
	14:00– 14:20	4.6	Post-Course Test and Answers	Repetition of Pre-Course Test using interactive to identify the success of the training course	Training Coordinator
	14:20– 15:00	4.7	Evaluation of the Training online		
	15:00 – 15:30	4.8	Closing of the Training	<p>Group photo</p> <p>Final questions and remarks</p> <p>Closing of the training</p>	Training Coordinator



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ANNEX 4: TECHNICAL REQUIREMENTS

The VC sessions will be organised with the use of the BigBlueButton web conferencing tool accessed via a secure Moodle LMS Platform. The participants will be invited to a brief introductory session on Moodle in the week preceding the training. At this introductory session, participants will be invited to log in and test connectivity, audio and video, with AETS staff available to troubleshoot any issues. It will allow participants to become familiar with the platform and the conferencing tool.

They will also receive some general information on the course and have the opportunity to ask questions and to begin to engage with the discussion forums.

The participants must have a computer running the latest software and current browsers, with a working camera and audio system (speaker and microphone) as well as a good internet connection.

Additionally, in the morning of Day 1 of the VC, time will be dedicated to a technical session to refresh participants on the main features of the platform, and ensure connections are working properly.

ANNEX 5: TRAINING MATERIAL, OUTCOMES AND DISSEMINATION ACTIVITIES

Training material

All participants will receive the training material well in advance of the training. The material will include additional pre-recorded material for offline studies and presentations. Preparatory videos will introduce the specific topic and provide background information to participants.

Dissemination questionnaire

Two to three months after the respective training session, participants will receive a standard questionnaire requesting information on the dissemination activities of the participant after the training, and details on differences in the approach adopted in day-to-day work following the training.

Self-assessment test

Furthermore, the programme will include an anonymous knowledge test to be carried out at the beginning and at the end of each training session in order to measure the impact of the training on the understanding of the participants of the subjects taught.

Participants are expected to agree to carry out the above tests and to reply to the surveys and questionnaires. Participants agree to be registered in the BTSF Academy and agree to be recorded during Virtual Classroom Training sessions and to take a group photo of the participants and tutors at the end of the training. Videos and photo will be published in the BTSF Academy in the corresponding Training course section and will be visible only to the registered participants in that Training course.

Please find more information regarding data protection here:
<https://btsfacademy.eu/training/mod/page/view.php?id=417>

ANNEX 6: CONTRACTOR CONTACT DETAILS

The project is managed by Barbara Hernanz
Project Manager is Marco Madeddu

Training Coordinators of the 3 Modules will be Mary Howell, Aivars Bērziņš, Eva Olsson Engvall, Lesley Larkin and H  l  ne Bergis.

Separate notifications will be sent to National Contact Points for each course and will contain the names and contact details of the Event Manager and Assistant Event Manager as well as logistical details on the event.

All official communication between National Contact Points and the project will be maintained through the functional e-mail address 20179604.mcz@aets-consultants.com or by phone to +33 (0)5 59 72 43 23

The project website is www.foodinfo-europe.com. The website will be regularly updated with details of forthcoming courses.