

Invitation Letter to BTSF National Contact Points seeking applications for BTSF training activities on preparedness and management of food-borne outbreaks - Chafea/2016/BTSF/09

Phase 2

Valid as of 29/09/2022

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1. Course objectives

General objective

The training program will aim at disseminating best practices for the multidisciplinary management, investigation and reporting of food-borne outbreaks, improving knowledge of this complex area of work and ensuring consistent and high implementation standards across the Union.

Specific objectives

- to stress the importance of preparedness for foodborne outbreaks and to improve outbreak preparedness;
- to further improve procedures for crisis management;
- to improve knowledge on initiatives introduced to identify a risk more rapidly, to enable a faster and reliable exchange of data and information, to find the source more quickly and to facilitate the traceability investigation;
- to present experiences at national level concerning the improvement of preparedness and management of foodborne outbreaks, so as to facilitate the identification of best practices;
- to promote exchange of experience in order to increase the level of expertise and harmonization in the management of foodborne outbreaks;
- to promote the establishment of effective surveillance systems for the early detection and prompt recognition of foodborne outbreaks;
- to strengthen investigation and reporting of national and multinational food-borne outbreaks;
- to disseminate best practices for communication in case of crisis.

2. Training dates and locations

Four Face to Face training will be organised in 3 days with approximately 30 people attending in September 2022. It will be designed in the following way: opening introductory session in the Afternoon on the first day, two full day sessions on and closing day.

The course agenda is attached (Annex 3).

Table 1: Training dates and Location

Year	Training sessions	Course title	Location	Proposed date	Registration deadline
2022	TS 12	Preparedness and management of food-borne outbreaks	Rome	13 - 16 December 2022	11 November 2022
2023	TS 13	Preparedness and management of food-borne outbreaks	Valencia	24 - 27 January 2023	22 December 2022
	TS 14	Preparedness and management of food-borne outbreaks	Warsaw	7-10 March 2023	3 February 2023

For organisational purposes, names of participants should be communicated at the latest around 30 days before the workshop. A reminder will be sent to NCPs before the event.

3. Selection criteria for participants

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

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.

1. Minimum requirements for Preparedness and management of food-borne outbreaks	Yes/No
Participant must: <ul style="list-style-type: none"> • Have minimum 3 years of professional experience in public health sector or official control on food safety • Competent authority responsible for investigation and/or management of foodborne outbreaks 	Yes/No

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

2. Evaluation criteria for Preparedness and management of food-borne outbreaks		Enter Score
a)	Professional experience in public health or official control on food safety <u>Scoring</u> less than 3 years = 0 points; ≥ 3 years = 5 points; 5 - 10 years = 10 points; > 10 years 12.5 = points	12.5
b)	Experience in foodborne outbreak investigation and/or management <u>Scoring</u> no experience = 0 points; < 2 years = 5 points; 2-5 years = 10 points; > 5 years = 12.5 points	12.5
c)	Experience in surveillance systems to early detect foodborne outbreaks <u>Scoring</u> no experience = 0 points; < 3 years = 5 points; 3-6 years = 10 points; > 6 years = 12.5 points)	12.5
d)	Experience in traceability investigation <u>Scoring</u> 1. no experience = 0 points; < 2 years = 5 points; 2-4 years = 10 points; > 4 years = 12.5 points	12.5
Maximum total score		50

4. Country allocations

A total of 30 seats will be allocated per each session according to the tables below. Please note that the number of allocated seats for each country may vary.

Table 2: Suggested allocation for EU Member States and Candidate Countries

	Country	ROME	VALENCIA	WARSAW
		13 - 16 December 2022	24 - 27 January 2023	7-10 March 2023
Member States	Austria	2	2	
	Belgium	2	2	
	Bulgaria	2		2
	Croatia			
	Cyprus		2	
	Czech Republic			2
	Denmark	2		2
	Estonia			2
	Finland			2
	France		2	
	Germany	2	2	2
	Greece	2	2	
	Hungary	2	2	
	Ireland	2		2
	Italy	2	2	2
	Latvia			2
	Lithuania			2
	Luxembourg			
	Malta	2	2	
	Netherlands	2	2	2
Poland			2	
Portugal	2	2		

	Romania		2	
	Slovakia			
	Slovenia			
	Spain	2	2	
	Sweden			2
Total Member States		26	26	26
Candidate Countries	Albania			
	North Macedonia			
	Montenegro			
	Serbia	2		
	Turkey		2	2
Total Candidate Countries		2	2	2
EFTA/EEA/ countries with special agreements	Iceland			
	Norway			2
	Switzerland	2		
	Liechtenstein			
	UK (northern Ireland)			
Total EFTA/EEA/countries		2	0	2
Potential Candidate Countries	Bosnia and Herzegovina		2	
	Kosovo			
Total Potential Candidate Countries		0	2	0
		30	30	30

5. Face-to-face logistical arrangements

In the face-to-face training sessions, the European Commission will fund in full the visa, travel, accommodation, meals, and field visit costs for all training participants. No daily allowance will be paid on top of this. Any other costs are to be paid by the participants themselves.

Participants will arrive at the training venues during Tuesday morning (or Monday evening according to the flight connections) and training will commence on Tuesday afternoon. Return travel will be on Friday afternoon or Saturday morning according to flight connections.

The OPERA team will liaise further with the nominated participants for all logistics and practical aspects.

Annex 1: Background and main topics covered in training

Background

A food crisis can have severe impacts on health, it may also cause social alarm and generate a negative impact on economic operators. It is therefore vital that, before it occurs, agreed procedures are in place to ensure optimal management, guarantee minimal damage and provide adequate and clear information to consumers and other stakeholders.

Experience has been gained from a number of multinational foodborne outbreaks, such as the 2011 STEC outbreak in sprouts. As pointed out by the lessons learned from the 2011 outbreak ("Commission Staff Working Document SANCO/13004/2011"), a crisis can have a high economic impact and, in order to reduce such impact, prevention plays an important role. Therefore, taking into account the Commission's priority on growth and employment, further to improve procedures for crisis management, more focus should also be given to outbreak preparedness, which would enable preventing or limiting the extent of an outbreak. Preparedness and response planning are essential elements for effective monitoring, early warning of and combating serious cross-border threats to health.

The present training will address issues listed above through the adoption of a practical approach, aimed to increase knowledge of Competent Authorities and field inspectors on preparedness and management on foodborne outbreaks, in order to increase the level of expertise and harmonisation.

It should further be considered that food-borne outbreak management, investigation and reporting require a multidisciplinary approach at local, national and, if multinational, European and international level and between public and veterinary/food safety authorities. The inter-sectoral approach includes food, feed and human health aspects and it is important to ensure the interoperability between human health and veterinary sectors for preparedness and response planning. To facilitate the multidisciplinary collaboration, invited countries will be requested to select on the specific training sessions two officials coming respectively from the public health authorities and the veterinary/food safety authorities.

Main topics covered in the training

- Foodborne outbreaks and crisis management: institutional and legal framework
- Lessons learned from previous outbreaks
- Elements of food- and waterborne disease (FWD) outbreaks
- Reporting: use of EWRS, RASFF and similar alert and reporting systems at national level
- ECDC - EFSA rapid outbreak assessments (ROA)
- Outbreak preparedness:
 - competent authorities and crisis networks, organisation of intersectoral preparedness exercises
 - contingency plans, development of outbreak management plan and risk communication plan
 - surveillance and early detection
- Outbreak investigation:
 - Identification, confirmation, diagnosis, rapid assessment and case-definition
 - Develop hypothesis and analytical studies
 - Tracing back/forward
- Molecular typing methods for FWD surveillance and outbreaks investigation
- Outbreak and crisis management, standard operational procedures, coordination
- Crisis and risk communication
- Awareness on outbreaks related to bioterrorism: preparedness and action plans
- Awareness on fraudulent practices in the food sector: basic elements

Annex 2: Legislation and guidance

Elements of food- and waterborne disease (FWD) outbreaks

1. Regulation (EU) 2017/625 on official controls and other official activities performed to ensure the application of food and feed law, rules on animal health and welfare, plant health and plant protection products.
2. Directive 2003/99/EC on the monitoring of zoonoses and zoonotic agents, as amended
3. Commission Implementing Decision 2019/300/EU establishing a general plan for crisis management in the field of the safety of food and feed
4. Decision No 1082/2013/EU on serious cross-border threats to health
5. Regulation (EC) No 851/2004 establishing a European centre for disease prevention and control
6. DG Agriculture & Rural Development: Monitoring Agri-trade Policy. Map 2016-1
7. EC DG SANTE. RASFF Annual Report. 2018
8. EFSA and ECDC, 2016. The European Union summary report on trends and sources of zoonoses, zoonotic agents and food-borne outbreaks in 2017. EFSA Journal 2018;16(12):5500, 262 pp.
- 8a. EFSA, 2019. Scientific report on the European Union One Health 2018 Zoonoses Report. EFSA Journal 2019;17(12):5926, 276 pp. <https://doi.org/10.2903/j.efsa.2019.5926>
9. Food Control and Public Health Laboratory. MFG Jermini, Cantonal Laboratory, Ticino, Switzerland. 2014 Elsevier Inc.

2. Lessons learned from previous outbreaks

10. Overview report of a series of fact-finding missions carried out in 2013 and 2014 in order to gather information on emergency preparedness arrangements. DG(SANTE) 2014-7651 – MR
11. Commission Staff working document. Lessons learned from the 2011 outbreak of Shiga toxin-producing Escherichia coli (STEC) O104:H4 in sprouted seeds SANCO/13004/2011

Outbreak and crisis management, standard operational procedures, coordination

12. FAO/WHO framework for developing national food safety emergency response plans. Rome 2010
13. FAO/WHO guide for developing and improving national food recall systems. FAO and WHO, Rome 2012
14. FSAI. Inter-Agency Protocol for the Management of a Food Crisis. April 2014
15. FSAI. Guidance Note n. 10. Product Recall and Traceability. (Revision 3). 2013
16. FSAI. Code of Practice n. 5. Food Incidents and Food Alerts. 2004
17. WHO. Foodborne disease outbreaks: Guidelines for investigation and control. 2008
18. FSAI. Management of Outbreaks of Foodborne Illness. April 2014
19. FSA. Management of outbreaks of foodborne illness in England and Wales. May 2008
 - WHO website: http://www.who.int/foodsafety/areas_work/foodborne-diseases/ferg/en/
 - PLOS collection: <http://collections.plos.org/ferg2015>
 - Interactive tool ^[SEP] https://extranet.who.int/sree/Reports?op=vs&path=/WHO_HQ_Reports/G36/PROD/EXT/FoodborneDiseaseBurden
 - TESSy: <https://ecdc.europa.eu/en/publications-data/european-surveillance-system-tessy>
 - ATLAS: <https://ecdc.europa.eu/en/surveillance-atlas-infectious-diseases>
- 19a. European Centre for Disease Prevention and Control. HEPSE – health emergency preparedness self-assessment tool – user guide. Stockholm: ECDC; 2018.

Outbreak investigation

20. EC Guidance on the Implementation of Articles 11, 12, 14, 17, 18, 19 and 20 of Regulation 178/2002 - 26 January 2010
21. Regulation (EC) 1760/2000 on beef identification and traceability
22. Regulation (EC) 1830/2003 on the traceability and labelling of GMO
23. Regulation (EC) No 65/2004 unique identifiers for GMO
24. Regulation (EU) 589/2008 on marketing standards for eggs certain information to be indicated on transport packaging containing eggs and on accompanying documents, for the purpose of carrying out checks
25. Regulation (EU) 1379/2013 on fishery and aquaculture products
26. Commission Implementing Regulation (EU) No 208/2013 traceability requirements for sprouts and seed
27. ECDC EFSA. Multicountry outbreak of new *Salmonella enterica* 11:z41:e,n,z15 infections associated with sesame seeds – 13 June 2017. Stockholm and Parma: ECDC/EFSA; 2017
28. EFSA and ECDC, 2016. Type E botulism associated with fish product consumption – Germany and Spain. EFSA supporting publication 2016:EN-1157. 7 pp. doi:10.2903/sp.efsa.2016.EN-1157
29. Weiser AA, Thöns C, Filter M, Falenski A, Appel B, Käsbohrer A (2016) FoodChain-Lab: A Trace-Back and Trace-Forward Tool Developed and Applied during Food-Borne Disease Outbreak Investigations in Germany and Europe. PLoS ONE 11(3): e0151977. doi:10.1371/journal.pone.0151977
30. Zenner D, Zoellner J, Charlett A, Marmairis W, Lane C, Chow JY. Till receipts - a new approach for investigating outbreaks? Evaluation during a large *Salmonella* Enteritidis phage type 14b outbreak in a north west London takeaway restaurant, September 2009. Euro Surveill. 2014;19(27):pii=20848. Available online: <http://www.eurosurveillance.org/ViewArticle.aspx?ArticleId=20848>
31. EFSA, 2014. Tracing of food items in connection to the multinational hepatitis A virus outbreak in Europe. EFSA Journal 2014;12(9):3821, 186 pp. doi:10.2903/j.efsa.2014.3821
32. Garvey P, McKeown P, Kelly P, Cormican M, Anderson W, Flack A, Barron S, De Lappe N, Buckley J, Cosgrove C, Molloy D, O'Connor J, O'Sullivan P, Matthews J, Ward M, Breslin A, O'Sullivan MB, Kelleher K, McNamara A, Foley-Nolan C, Pelly H, Cloak F, Outbreak control team. Investigation and management of an outbreak of *Salmonella* Typhimurium DT8 associated with duck eggs, Ireland 2009 to 2011. Euro Surveill. 2013;18(16):pii=20454.
33. Matthias Greiner, Federal Institute for Risk Assessment (BfR). Tracing back and forward – source identification in foodborne outbreaks. Principles and measures: How to overcome a life-threatening crisis in the food chain. Berlin, 14-15 November 2013
34. European Food Safety Authority; Tracing seeds, in particular fenugreek (*Trigonella foenum-graecum*) seeds, in relation to the Shiga toxin-producing *E. coli* (STEC) O104:H4 2011 Outbreaks in Germany and France

Molecular typing

35. EC (European Commission), 2012. Vision paper on the development of data bases for molecular testing of foodborne pathogens in view of outbreak preparedness. http://ec.europa.eu/food/safety/docs/biosafety-crisis-vision-paper_en.pdf
36. V. Rizzi et al. The ECDC-EFSA molecular typing database for European Union public health protection. Euroreference 2 - March 2017
37. European Centre for Disease Prevention and Control. Expert Opinion on the introduction of next-generation typing methods for food- and waterborne diseases in the EU and EEA. Stockholm: ECDC; 2015.
38. Whole genome sequencing initiatives and activities at the European Centre for Disease Prevention and Control. Karin Johansson, Saara Kotila, Daniel Palm and Ivo van Walle. European Centre for Disease Prevention and Control. Rome, 16 June 2016
39. Franz et al. Comparison of three WGS analytical pipelines in a multi-country *S. Enteritidis* outbreak. Poster at the Technical meeting on the Impact of WGS on food safety management, FAO, 23-25 May 2016

40. EC DG SANTE. Request for technical support on the collection of data on molecular testing in food/animal isolates of food-borne infections. Ares(2013)65361 - 18/1/2013
41. ECDC and EFSA. Multicountry outbreak of Salmonella Enteritidis phage type 8, MLVA type 2-9-7-3-2 and 2-9-6-3-2 infections, 7 March 2017. ECDC and EFSA: Stockholm and Parma; 2017
42. ECDC roadmap for integration of molecular and genomic typing into European-level surveillance and epidemic preparedness – Version 2.1, 2016-19. Stockholm: ECDC; 2016
- 42a. EFSA (European Food Safety Authority), García Fierro R, Thomas-Lopez D, Deserio D, Liebana E, Rizzi V and Guerra B, 2018. Outcome of EC/EFSA questionnaire (2016) on use of Whole Genome Sequencing (WGS) for food- and waterborne pathogens isolated from animals, food, feed and related environmental samples in EU/EFTA countries. EFSA supporting publication 2018:EN-1432, 49 pp. doi:10.2903/sp.efsa.2018.EN-1432

Reporting

43. Commission Implementing Decision (EU) 2017/253 of 13 February 2017 laying down procedures for the notification of alerts as part of the early warning and response system established in relation to serious cross-border threats to health and for the information exchange, consultation and coordination of responses to such threats pursuant to Decision No 1082/2013/EU
 - https://ec.europa.eu/food/safety/rasff_en
 - https://ec.europa.eu/health/preparedness_response/generic_preparedness/planning/rapid_alert_en
 - <https://ecdc.europa.eu/en/threats-and-outbreaks/epidemic-intelligence>

Crisis and risk communication

44. EFSA. Best practice for crisis communicators. How to communicate during food or feed safety incidents. 2016
45. WHO (World Health Organization), 2008. Outbreak Communication Planning Guide. Available online: <http://www.who.int/ihr/elibrary/WHOOutbreakCommsPlanngGuide.pdf>
46. EFSA procedures for responding to urgent advice needs. 2012. Available online: <http://www.efsa.europa.eu/en/supporting/pub/279e>

Awareness on outbreaks related to bio-terrorism: preparedness and action plans

47. Terrorist Threats to Food. Guidance for Establishing and Strengthening Prevention and Response Systems. Food Safety Department - World Health Organization. 2002
48. PAS 96:2014. Guide to protecting and defending food and drink from deliberate attack
 - BRC Global Standard for Food Safety, v.7
 - IFS Food v.6

Awareness on fraudulent practices in the food sector: basic elements

49. GFSI position on mitigating the public health risk of food fraud. July 2014
50. SSAFE. Food Fraud Vulnerability Assessment Tool. 2015
51. The EU Food Fraud Network and the System for Administrative Assistance & Food Fraud. Annual Report 2016
52. Food Fraud and “Economically Motivated Adulteration” of Food and Food Ingredients. Renée Johnson. January 2014. Congressional Research Service. 7-5700. www.crs.gov/R43358
53. Moore, J, Spink, J, and Lipkus, M., Development and Application of a Database of Food Ingredient Fraud and Economically Motivated Adulteration from 1980 to 2010. Journal of Food Science, 2012, Volume 77 (Number 4), p. R118-R126.
54. Food fraud prevention. Nestec Ltd.
 - TACCP (Threat Assessment and Critical Control Point): a practical guide 2014 (Campden BRI) <http://www.campdenbri.co.uk/publications/pubDetails.php?pubsID=4640>

Annex 3: Agenda

DAY 1 – Foodborne outbreaks: reporting and alert systems, surveillance and early detection

<i>Time</i>	<i>Topic</i>	<i>Tutor</i>
13.50	Registration of participants	Event Manager
14.00	Welcome addresses presentation of tutors, presentation of participants	Training coordinator, A. Mancuso
14.30	Introduction from DG SANTE representative	DG SANTE
14.40	Self-assessment test	
15.00	05a. Reporting: Alert Systems <i>Presentation & polls</i>	L. Cabedo
15.20	Open discussion session	
15.30	Coffee break	
15.50	05b. Reporting: Early Warning Systems <i>Presentation & polls</i>	J. Schlundt
16.10	Open discussion session	
16.20	06. Surveillance and early detection <i>Presentation</i>	J. Schlundt
17.00	Open discussion session	
17.20	End of Day 1	
19.00	Welcome drink and dinner	

DAY 2 – Outbreaks preparedness and investigation

08.30	07a. Outbreak preparedness: competent authorities and crisis networks, organisation of intersectoral preparedness exercises <i>Presentation</i>	R. Ellard
08.50	Open discussion session	
09.00	07b. Outbreak preparedness: outbreak management plan, contingency plans <i>Presentation</i>	R. Ellard
09.30	Open discussion session	
09.40	08a. Outbreak investigation I: identification, confirmation, diagnosis, rapid assessment and case-definition <i>Presentation</i>	S. Pongolini
10.30	Open discussion session	
10.40	Coffee break	
11.00	08b. Outbreak investigation II: develop hypothesis and analytical studies	S. Pongolini

	<i>Presentation, Case studies</i>	
11.50	Open discussion session	
12.00	08c. Outbreak investigation: case studies <i>Exercises</i>	S. Pongolini
12.30	Lunch break	
13.30	09. Working group: foodborne outbreak scenario <i>Different scenarios of possible FWD outbreaks are considered. Groups are asked to define the specific steps and activities for case-definition, cases identification, approaches for sources investigation.</i>	
15.30	Coffee break	
15.50	Outcomes of the WGs	
17.00	End of Day 2	
18.00	Guided tour	
20.00	Social dinner	

DAY 3 – Tracing back/forward, Molecular typing methods, case studies

08.30	10a. Tracing back/forward <i>Presentation, Automatic response systems (ARS)</i>	L. Cabedo
08.50	10b. Challenges for food traceability <i>Presentation of examples</i>	R. Ellard
09.10	Open discussion session	
09.20	11a. Molecular typing methods for FWD surveillance and outbreaks investigation <i>Presentation</i>	J. Schlundt
10.00	11b. Molecular typing: current situation in EU and future developments <i>Presentation</i>	S. Pongolini
10.20	Open discussion session	
10.30	Coffee break	
10.50	12. Working group on tracing investigation <i>For each scenario groups are asked to define specific trace back/forward and surveillance activities for the identification and neutralization of contamination sources</i>	
11.50	Outcomes of the WGs	
12.30	Lunch break	
13.30	13. Working group on preparedness, management and communication in case of a food outbreak	
16.00	Coffee break	
16.20	Outcomes of the WGs	
17.30	End of Day 3	
20.00	Dinner	

DAY 4 –17th June 2022 - Crisis management and communication, bioterrorism, food frauds

08.30	14. Outbreak and crisis management, standard operational procedures, coordination <i>Presentation</i>	R. Ellard
09.00	Open discussion session	
09.10	15. Crisis and risk communication <i>Presentation</i>	R. Ellard
09.40	Open discussion session	
09.50	16. Awareness on outbreaks related to bio-terrorism: preparedness and action plans <i>Presentation, Automatic response systems (ARS)</i>	A. Mancuso
10.10	Open discussion session	
10.20	Coffee break	
10.40	17. Awareness on fraudulent practices in the food sector: basic elements <i>Presentation, Automatic response systems (ARS)</i>	R. Ellard
11.10	Open discussion session	
11.20	Dissemination of the contents of the training	A. Mancuso
11.30	Self-assessment test	
11.40	Summary of the training	A. Mancuso
11.50	Open discussion session	
12.20	Conclusions <ul style="list-style-type: none">• On-line evaluation of training• Training certificates End of the training session	
13.00	Lunch	
14.00	Travel to airport	

Annex 4: 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. Preparatory videos will introduce the specific topic and provide background information to participants.

All participants will receive a Dissemination Kit electronically to enable them to actively disseminate course knowledge upon their return from BTSF training. Participants attending face-to-face courses will receive the information on the USB key.

Dissemination questionnaire

Participants will be requested to commit themselves to disseminate the knowledge received via different dissemination methods, i.e. informing colleagues about the information received at the training, distributing (photocopying or sending via electronic way) the training materials among their colleagues, preparing informative articles in the professional national journals or preparing presentations based on the training materials for the staff of national Competent Authorities or other disseminating methods which could be appropriate to share the information received via the BTSF training. During the course participants will be provided with a training package to be used as supporting dissemination material. 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.

Test of knowledge

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.

Annex 5: Contractor contact details

The project is managed by OPERA Srl



Project manager:

Claudio BOMPARD

Training coordinator:

Alberto MANCUSO

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 20169609foodborneoutbreaks@btsftraining.com or by phone to + 39 06 80773315.

All information on BTSF training can be found at the [BTSF Academy](https://www.btsfacademy.com) website and at <https://www.opera-btsftraining.eu/>. The website will be regularly updated with details of forthcoming courses.

Data Protection Notice for the BTSF online Trainings

This processing operation concerns the participation in BTSF online training activities which are held within the context of the Better Training for Safer Food Initiative (BTSF) and hosted in the BTSF ACADEMY to provide wider accessibility to training in the areas of food law, feed law, animal health and animal welfare rules, as well as plant health rules by using a state-of-the-art and interactive e-learning system. The BTSF is a Commission DG Health and Food safety (DG SANTE) Initiative managed by the Consumers, Health, Agriculture and Food Executive Agency (Chafea) and aimed at organising a EU training strategy in the areas mentioned above.

This data protection notice explains the reason for the processing of all personal data provided and how Chafea collects and handles them and ensures their protection. It also details how that information is used and what rights the data subject may exercise in relation to the data. Your personal data is processed in accordance with Regulation (EU) No 2018/1725. Please find more details on the following link <https://btsfacademy.eu/training/mod/page/view.php?id=417>.