



Funded by
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BETTER TRAINING FOR SAFER FOOD

Training Course on “the control of food contact materials, their use and marketing” mainly for EU Member States under the “Better Training for Safer Food” initiative



SERVICE CONTRACT NUMBER: 2017 96 07 INFORMATION TO NATIONAL CONTACT POINTS

Version	Valid from	Descriptions of modifications
1	03/07/2023	-
2	02/02/2024	Change of locations



**INVITATION LETTER TO BTSF NATIONAL CONTACT POINTS SEEKING APPLICATIONS FOR
BTSF TRAINING ACTIVITIES ON
THE CONTROL OF FOOD CONTACT MATERIALS, THEIR USE AND MARKETING
UNDER THE “BETTER TRAINING FOR SAFER FOOD” INITIATIVE
SERVICE CONTRACT NUMBER 2017 96 07**

PHASE 2

Valid as of 02/02/2024

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1. **Course objectives**

General objective

The General objective of BTSF is to ensure a high level of consumer protection throughout the EU internal market and to increase levels of trade in safe food across the globe by the implementation of efficient, objective and adequate official controls. This objective is achieved by training the staff of the competent authorities, offering a better network and ongoing dialogue with partners from both within, and outside, the European Union, thus contributing to a high level of expertise and competence.

Reminder of BTSF General Objectives:

- Ensuring and maintaining a high level of consumer protection
- To improve and harmonise official controls in EU countries and create the conditions for a level playing field for food businesses contributing to EU priority on jobs and growth
- To ensure safety of food imports from non-EU countries on the EU market, and ultimately to reducing risks for EU consumers and providing EU businesses with easier access to safe goods from non-EU countries
- To ensure a harmonisation of control procedures between EU and non-EU partners in order to guarantee a parallel competitive position of EU businesses with their non-EU counterparts
- To build confidence in the EU regulatory model with competent authorities of other international trade partners and pave the way for new food market opportunities and increased competitiveness for EU operators.
- Ensuring fair trade with non-EU countries and in particular developing countries.

Specific objectives

The objective of this course is to spread knowledge and best practices in official control of FCMs and ensure better enforcement of EU rules thanks to exchanges of best practices between participants, specifically on:

- Control of the whole food contact materials chain and the compliance of the FCM manufacturing and importing establishments with the requirements of Regulation (EC) No 1935/2004;
- Examination of written materials and in particular the specifications regarding declaration of compliance for food contact materials.
- Assessment of the implementation of good manufacturing practice by FBOs, and decision taking



2. Training dates and locations

The table below provides an overview of the schedule for Phase 2 on Food Contact Materials. Three sessions will take place in the latter half of 2023, and the remaining seven sessions will be distributed across 2024.

The training sessions will start on Monday afternoon and finish around lunchtime on Thursday.

The geographical locations of the sessions have been selected as FCM Producers in these places have agreed to allow us to visit their premises. The visits will take place during the morning of Day 2 of each session.

Training dates and Locations

Year	Training Session	Course title	Location	Proposed dates	Registration deadline
2023	Session 12	Food Contact Materials	Valencia, Spain	25/09/2023 - 28/09/2023	22/08/2023
	Session 13	Food Contact Materials	Porto, Portugal	16/10/2023 - 19/10/2023	04/09/2023
	Session 14	Food Contact Materials	Bratislava, Slovakia	20/11/2023 - 23/11/2023	18/09/2023
2024	Session 15	Food Contact Materials	Bologna, Italy	22/01/2024 - 25/01/2024	13/11/2023
	Session 16	Food Contact Materials	Valencia, Spain	04/03/2024 - 07/03/2024	08/01/2024
	Session 17	Food Contact Materials	Bratislava, Slovakia Riga, Latvia	15/04/2024 - 18/04/2024	05/02/2024
	Session 18	Food Contact Materials	Bologna, Italy Riga, Latvia	27/05/2024 - 30/05/2024	18/03/2024
	Session 19	Food Contact Materials	Bratislava, Slovakia Porto, Portugal	08/07/2024 - 11/07/2024	29/05/2024
	Session 20	Food Contact Materials	Porto, Portugal Bologna, Italy	09/09/2024 - 12/09/2024	01/07/2024
	Session 21	Food Contact Materials	Valencia, Spain	21/10/2024 - 24/10/2024	15/07/2024

For organisational purposes, names of participants should be communicated at the latest 6 weeks before each workshop. A reminder will be sent to NCPs before each event.



3. Selection criteria for participants

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

1. Eligibility criteria for BTSF Training on the Control of Food Contact Materials, their use and marketing

Only **eligible participants** should be further assessed against the minimum requirements below.

- Sufficient language skills in English: 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

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.

2. Minimum requirements for Food Contact Materials

Yes/No

- Participants must have relevant technical background:
- The subject must be relevant to participants' daily work: participants should, in priority, be staff of the competent authorities and be involved in the control of food contact materials as control inspector involved in control activities in food establishments and food contact materials premises or in central authorities as a policy officer. However officials from Competent Authorities involved in planning and control activities will be invited too. Participants will be grouped based on their level of knowledge and experience.
- Participants should preferably have the necessary basic knowledge in the relevant legislation and controls of food contact materials;
- Participants should have preferably participated in the BTSF e-learning module on food contact materials.
- Participants should have the 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 evaluation criteria should be used as a tool to prioritise participation (higher score indicates higher priority), but there is no minimum score necessary.

3. Evaluation criteria for Food Contact Materials		Enter Score
a)	<p>Experience in Food Contact Material related activities within a Competent Authority in the areas of food/feed safety, specifically on:</p> <p>Overview of Legal Provisions and the different Materials and articles of Food Contact Materials (LPM)</p> <p><u>Scoring</u></p> <p>less than 3 years = 0 points; ≥ 3 years = 5 points; 5 - 10 years = 10 points; > 10 years = 12.5 points</p>	
b)	<p>Experience in implementing Food Contact Material related activities within a Competent Authority in areas of food/feed safety, in particular in areas such as:</p> <p>Official Controls of Plants (Recycling Plant, Converting Plants and Food industry), with focus on DoC and SD (OCP)</p> <p><u>Scoring</u></p> <p>no experience = 0 points; < 2 years = 5 points; 2-5 years = 7.5 points; > 5 years = 10 points</p>	
c)	<p>Contribution towards:</p> <p>Good Manufacturing Practices and Quality Management System (GMP)</p> <p>National Control Plan and role of Laboratory (NCP)</p> <p><u>Scoring</u></p> <p>no experience = 0 points; < 2 years = 5 points; 2-4 years = 10 points; > 4 years = 12.5 points</p>	
d)	<p>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.</p> <p><u>Scoring</u></p> <ol style="list-style-type: none"> 1. Commitment to distribute the training material among their colleagues = 5 points; 2. 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 3. Points 1, 2 plus preparing informative articles in the professional national journals = 15 points 4. no commitment = 0 points 	
Maximum total score		50

4. Country allocations

Approximately 300 participants will be trained in Phase 2 of the project, with an average of 30 participants foreseen to attend each session, with the exception of sessions 11 and 15 (25 and 35 participants respectively). 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 / suggested seat allocation					
Member States	Austria	7	France	10	Malta	6
	Belgium	9	Germany	11	Netherlands	6
	Bulgaria	6	Greece	7	Poland	11
	Croatia	6	Hungary	9	Portugal	7
	Cyprus	8	Ireland	8	Romania	7
	Czechia	6	Italy	11	Slovakia	7
	Denmark	7	Latvia	8	Slovenia	7
	Estonia	7	Lithuania	6	Spain	17
	Finland	8	Luxembourg	5	Sweden	11
	Total Member States					218
Candidate Countries	Albania	3	North Macedonia	7	Türkiye	9
	Bosna and Herzegovina	0	Serbia	8	Ukraine	3
	Montenegro	6				
Total Candidate Countries					36	
Global participation EU Member States and Candidate Countries					254	

Suggested allocation for other non-EU Countries

	Country / suggested seat allocation					
EFTA/ EEA/ countries with special agreements	Iceland	2	Norway			4
	Lichtenstein	0	UK (Northern Ireland)			3
	Total EFTA/EEA/Countries with special agreements					9
Other non-EU European countries	Switzerland	4	UK (GB)			3
	Total other non-EU European countries					7
Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries	Algeria	1	Georgia	2	Morocco	2
	Armenia	1	Israel	2	Syria	1
	Azerbaijan	2	Jordan	1	Tunisia	2
	Belarus	2	Lebanon	1		
	Egypt	2	Moldova	3		
	Total Potential candidate countries, Eastern Partnership and Southern Neighbourhood countries					22
Asian countries	China	1	Thailand			1
	India	1	Vietnam			1
	Total Asian countries					4
Latin American countries	Argentina	1	Brazil	1		
	Total Latin American countries					2
African countries	Gabon	1	Senegal	1		
	Total African countries					2
Global participation other non-EU Countries					46	

National Contact Points are welcome to nominate more participants than indicated in the table above. Additional candidates will be added to the reserve list and if seats become available National Contact Points will be informed in due time.

Table 4: Suggested allocation per country per session

Year	2023		2024		2024		2024		2024	
Dates	25-28 Sept	16-19 Oct	20-23 Nov	22-25 Jan	4-7 Mar	15-18 Apr	27-30 May	8-11 July	9-12 Sept	21-24 Oct
Sessions	S12	S13	S14	S15	S16	S17	S18	S19	S20	S21
Deadline	22nd Aug	4th Sept	18th Sep	13th Nov	8th Jan	5th Feb	18th Mar	29th May	1st July	15th July
Partner	AiNIA	AETS	AETS	AETS	AiNIA	AESA	AETS	AETS	AESA	AETS
Location	Valencia	Porto	Bratislava	Bologna	Valencia	Riga	Riga	Porto	Bologna	Valencia
	Allot	Allot	Allot	Allot	Allot	Allot	Allot	Allot	Allot	Allot
Member States										
1 Austria	1		1	1	1		1	1		1
2 Belgium	1	1	1	1	1	1	1	1	1	1
3 Bulgaria	1	1			1	1	1		1	
4 Croatia	1		1	1		1		1		1
5 Cyprus	1	1			1		2	1	1	
6 Czechia	0	1			1	1		1	1	1
7 Denmark	1	1	1	1		1	1			1
8 Estonia	1	1		1	1	1	1			1
9 Finland	1	1	2		1	1			1	
# France	1	1	2	1	1	1	1	1	1	1
# Germany	1	2	1	1	2		1	1	1	1
# Greece	0	1		1			2	1	1	1
# Hungary	1	1	1	1	1	1	1	1		1
# Ireland	0	1		1	2	1	1	1	1	
# Italy	1	1	1	2	1	1	1	1	1	1
# Latvia	1	1	1		1	1		1	1	1
# Lithuania	0		1	1		1	1	1		1
# Luxembourg	0	1			1		1	1	1	
# Malta	1		1	1		1	1			1
# Netherlands	1		1	1	1	1	1	1		
# Poland	1	1	2	1	1	1	1	1	1	1
# Portugal	1	1	1		1	1		1		
# Romania	1	1	1	1	1	1	1		1	1
# Slovakia	1	1		1	1	1		1	1	
# Slovenia	1	1	1	1	1	1	1		1	1
# Spain	2	1	2	1	2	2	2	1	2	2
# Sweden	2		1	1	1	1	1	1	1	2
	22	22	23	21	23	22	24	21	20	20
Candidate Countries										
# Albania				1		1				1
# Montenegro	1	1		1	1		1	1		0
North Macedonia, the Republic of		1	1	1	1			1	1	1
# Serbia	1	1	1	1	1			2		1
# Türkiye	1	1		1	1	1	1	1	1	1
# Ukraine					2	1				
	3	4	2	5	6	3	2	5	2	4
Total MS + CC	25	26	25	26	29	25	26	26	22	24
EFTA/EEA/SAC										
# Iceland				1	1					
# Norway		1			2		1			
# UK (Northern Ireland)		1							1	
	0	2	0	1	3	1	1	0	1	0
Other non-EU Europe										
# Switzerland		1	1			1		1		
# United Kingdom		1			1				1	
	0	2	1	0	1	1	0	1	1	0
Potential Candidates &										
# Algeria			1			1				
Armenia				1						
Azerbaijan										2
Egypt							2			
Georgia								2		
Israel									2	
Jordan							1			
Lebanon				1		1				
Moldova			1		1	1				
Morocco			1					1		
Syria										1
Tunisia				1					1	
	0	0	3	3	1	3	3	3	3	3
Asian countries										
China										1
India									1	
Thailand					1					
Vietnam			1							
	0	0	1	0	1	0	0	0	1	1
Latin American Countries										
Argentina									1	
Brazil										1
	0	0	0	0	0	0	0	0	1	1
African countries										
Gabon									1	
Senegal										1
	0	0	0	0	0	0	0	0	1	1
Total non-EU	0	4	5	4	6	5	4	4	8	6
TOTAL	25	30	30	30	35	30	30	30	30	30

5. Face-to-face logistical arrangements

In the case of 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 on the morning and training will commence on the afternoon (depending on travel connections, participants may be requested to arrive at the training venues one day before the seminar. Return travel will be on the afternoon of the final day, according to flight connections.

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



ANNEX 1: BACKGROUND AND MAIN TOPICS COVERED IN TRAINING

Background

The aim of this project on Food Contact Materials is to spread knowledge and best practices on official controls of FCMs and to ensure better enforcement of the EU rules.

Main topics covered in the training

The subjects covered on the course on Food Contact Material are:

Module 1: *Overview of Legal Provisions and the different Materials and articles of Food Contact Materials (LPM)*

- Brief introduction on Food Contact Material Legislations (general and specific)
- Regulation (EC) No 1935/2004, harmonization of FCM official controls in the EU
- Respective roles of competent authorities and Food Business Operators
- The Role of EFSA and the Role of FCM and Risk Assessment
- Different material and articles and theirs their requirements

Module 2: *Official Controls of Plants (Recycling Plant, Converting Plants and Food industry), with focus on DoC and SD (OCP)*

- Field visit to a packaging manufacturer and virtual visit of a food contact material user
- Welcoming introduction to the QMS, visit on the basis of checklist and discussion
- Brief introduction on Declaration of Compliance (DoC) and the Supporting Documentation (SD)
- Specific provisions for DoC and SD in the EU legislation
- Inspection/Checks of DoC and SD

Module 3: *Good Manufacturing Practices and Quality Management System (GMP)*

- Enforcement of GMP
- Quality management system

Module 4: *National Control Plan and role of Laboratory (NCP)*

- Organisation and structure of official controls
- Setting up of food contact materials national plans
- Role of Laboratory in assessment



ANNEX 2: LEGISLATION AND GUIDANCE

Relevant EU Legislation and Guidelines

<p>1. Legislation on official controls</p>	<p>Commission Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017 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, amending Regulations (EC) No 999/2001, (EC) No 396/2005, (EC) No 1069/2009, (EC) No 1107/2009, (EU) No 1151/2012, (EU) No 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Regulations (EC) No 1/2005 and (EC) No 1099/2009 and Council Directives 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Regulations (EC) No 854/2004 and (EC) No 882/2004 of the European Parliament and of the Council, Council Directives 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Decision 92/438/EEC (Official Controls Regulation)</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32017R0625</p> <p>Commission Delegated Regulation (EU) 2021/1353 of 17 May 2021 supplementing Regulation (EU) 2017/625 of the European Parliament and of the Council with regard to the cases and conditions under which competent authorities may designate official laboratories</p> <p>which do not fulfil the conditions in relation to all the methods they use for official controls or other official activities</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32021R1353&from=EN</p>
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FOOD CONTACT MATERIALS

<p>2. General legislation</p>	<p>https://ec.europa.eu/food/safety/chemical-safety/food-contact-materials_en</p>
<p>i. The framework Regulation</p>	<p>Regulation (EC) No 1935/2004 of October 2004 on materials and articles intended to come into contact with food and repealing Directives 80/590/EEC and 89/109/EEC. Regulation (EC) No 1935/2004 was amended by Regulation (EU) 2019/1381 on the transparency and sustainability of the EU risk assessment in the food chain amended with effect from 27 March 2021.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX%3A02004R1935-20210327</p> <p>Commission Regulation on Good Manufacturing Practices</p> <p>Regulation (EC) No 2023/2006 of 22 December 2006 on good manufacturing practice for materials and articles intended to come into contact with food.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:02006R2023-20080417&rid=1</p>



ii. **EU legislation on
specific materials**

Plastic Materials

Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food (amendments Commission Regulation (EU) 2020/1245 (September 2nd 2020 amending Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food), Commission Regulation (EU) 2019/1338, Commission Regulation (EU) 2019/988, Commission Regulation (EU) 2019/37, Commission Regulation (EU) 2018/831, Commission Regulation (EU) 2018/213, Commission Regulation (EU) 2018/79, Commission Regulation (EU) 2017/752, Commission Regulation (EU) 2016/1416, Commission Regulation EU 2015/174, Commission Regulation (EU) No 865/2014, Commission Regulation (EU) No 202/2014, Commission Regulation (EU) No 1183/2012, Commission Regulation (EU) No 1282/2011, Regulation (EU) No 321/2011.

https://eur-lex.europa.eu/search.html?DTN=0010&DTA=2011&qid=1544182323983&D_B_TYPE_OF_ACT=regulation&DTS_DOM=EU_LAW&typeOfActStatus=REGULATION&type=advanced&lang=en&SUBDOM_INIT=CONSLEG&DTS_SUBDOM=CONSLEG

Active and intelligent Materials

Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food

<https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1538470990355&uri=CELEX:32009R0450>

Register of substances with a valid application for authorisation (Regulation (EC) No 450/2009 - active and intelligent materials and articles)

https://ec.europa.eu/food/system/files/2019-08/cs_fcm_legis_active-intelligent_register.pdf

Ceramics

Council Directive 84/500/EEC of 15 October 1984 on the approximation of the laws of the Member States relating to ceramic articles intended to come into contact with foodstuffs.

<https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:01984L0500-20050520&qid=1544373298930&from=EN>



<p>ii. EU legislation on specific materials (cont.)</p>	<p>Regenerated Cellulose Film</p> <p>Commission Directive 2007/42/EC of 29 June 2007 relating to materials and articles made of regenerated cellulose film intended to come into contact with foodstuffs.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1538471820480&uri=CELEX:32007L0042</p>
<p>iii. Other EU Legislation</p>	<p>Commission Regulation (EU) 2018/213 - on the use of bisphenol A in varnishes and coatings intended to come into contact with food and amending Regulation (EU) No 10/2011 as regards the use of that substance in plastic food contact materials</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/PDF/?uri=CELEX:32018R0213&from=EN</p> <p>Commission Regulation 1895/2005/EC of 18 November 2005 on the restriction of use of certain epoxy derivatives in materials and articles intended to come into contact with food.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1538472118856&uri=CELEX:32005R1895</p> <p>Commission Directive 93/11/EEC of 15 March 1993 concerning the release of the N-nitrosamines and N-nitrosatable substances from elastomer or rubber teats and soothers.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?qid=1538472243077&uri=CELEX:31993L0011</p> <p>Products originating or consigned from China or Hong Kong</p> <p>Commission Regulation (EU) No 284/2011 of 22 March 2011, laying down specific conditions and detailed procedures for the import of polyamide and melamine plastic kitchenware originating in or consigned from the People's Republic of China and Hong Kong Special Administrative Region, China.</p> <p>https://eur-lex.europa.eu/legal-content/EN/TXT/?uri=CELEX:32011R0284</p>
<p>iv. National Legislation</p>	<p>Non-harmonised food contact materials in the EU: Regulatory and market situation: BASELINE STUDY: Final report</p> <p>https://publications.jrc.ec.europa.eu/repository/handle/JRC104198</p>
<p>v. EU Guidelines</p>	<p>Union Guidelines on Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food.</p> <p>https://ec.europa.eu/food/system/files/2016-10/cs_fcm_plastic-guidance_201110_en.pdf</p> <p>Union Guidance on Regulation (EU) No 10/2011 on plastic materials and articles intended to come into contact with food as regards information in the supply chain</p> <p>https://ec.europa.eu/food/system/files/2016-10/cs_fcm_plastic-guidance_201110_reg_en.pdf</p>



<p>v. EU Guidelines (cont.)</p>	<p>EU Guidance to the Commission Regulation (EC) No 450/2009 of 29 May 2009 on active and intelligent materials and articles intended to come into contact with food.</p> <p>https://ec.europa.eu/food/system/files/2019-08/cs_fcm_legis_active-intelligent_register.pdf</p> <p>EU guidelines on conditions and procedures for the import of polyamide and melamine kitchenware originating in or consigned from People's Republic of China and Hong Kong Special Administrative Region, China.</p> <p>https://ec.europa.eu/food/system/files/2016-10/cs_fcm_legis_china_guidelines_import-polyamide-melamine.pdf</p>
<p>vi. EFSA: Food Contact Materials</p>	<p>https://www.efsa.europa.eu/en/topics/topic/food-contact-materials</p> <p><i>EFSA's guidance on Food contact material applications (Plastic materials, Recycling process to produce recycled plastic, Active and intelligent materials and articles and Regenerated cellulose film)</i></p> <p>https://www.efsa.europa.eu/en/applications/foodcontactmaterials/regulationsandguidance</p> <p>1. Administrative guidance for the preparation of applications on substances to be used in plastic food contact materials</p> <p>https://www.efsa.europa.eu/en/supporting/pub/en-6514</p> <p>2. Note for Guidance for the Preparation of an Application for the Safety Assessment of a Substance to be used in Plastic Food Contact Materials</p> <p>https://www.efsa.europa.eu/en/efsajournal/pub/rn-21</p>
<p>vii. National Guides</p>	<p><i>Nordic Council of Ministers:</i> www.norden.org/en/publications</p> <p>Food contact materials and articles: Printing Inks (Check lists for compliance in industry and trade and control by food inspection) 2012</p> <p>https://www.norden.org/en/publication/food-contact-materials-and-articles-printing-inks</p> <p>https://www.norden.org/en/publication/food-contact-materials-short-version (2014)</p> <p>https://www.norden.org/en/publication/nordic-checklist-food-contact-materials (2015)</p> <p><i>Istituto Superiore di Sanità</i> www.iss.it</p> <p>Guidelines for the application of the Regulation (EC) 2023/2006 to the supply chain of materials and articles intended to come into contact with food, 2011</p> <p>https://www.iss.it/documents/20126/45616/11_37_web.pdf/dfaa215a-c020-14d2-5956-f3cbba5a7f66?t=1581098800630</p>







<p>v. European Associations Guides</p>	<p>-<i>Confederation of European Paper Industries (CEPI)</i>: https://www.cepi.org/policy-area/product-safety</p> <p>Good Manufacturing Practice for the Manufacture of Paper and Board for Food Contact https://www.cepi.org/wp-content/uploads/2021/07/FCG-044-10-GMP-final-2010-.pdf</p> <p>-<i>Plastics Europe</i>: https://plasticseurope.org/</p> <p>Risk Assessment of non-listed substances (NLS) and non-intentionally added substances (NIAS) under Article 19 of Commission Regulation (EU) No 10/2011 of 14 January 2011 on plastic materials and articles intended to come into contact with food https://plasticseurope.org/sustainability/plastics-health/safety-of-plastics/food-contact/</p> <p>Guidelines for Good Manufacturing Practice for Plastic Materials and Articles intended for Food Contact applications https://plasticseurope.org/sustainability/plastics-health/safety-of-plastics/food-contact/</p> <p>-<i>Association of the European Adhesive & Sealant Industry (FEICA)</i> Guideline for Good Manufacturing Practice of food packaging adhesives in Reference to Regulation (EU) No 2023/2006 https://www.pac.gr/bcm/uploads/gmp-feica.pdf (2015)</p> <p>-<i>European Metal Packaging (EMPAC)</i> https://www.metalpackagingeurope.org/</p> <p>Guidelines for the application of the Regulation (EC) 2023/2006 to the supply chain of materials and articles intended to come into contact with food https://www.pac.gr/bcm/uploads/gmp-metal-packaging.pdf</p> <p><i>European Printing Ink Association (EUPIA)</i> https://www.eupia.org/</p> <p>Guidelines for the application of the Regulation (EC) 2023/2006 to the supply chain of materials and articles intended to come into contact with food https://www.eupia.org/fileadmin/user_upload/160331_EuPIA_GMP_4th_version_final.pdf</p>
<p>vi. Council of Europe Resolutions</p>	<p>https://www.edqm.eu/en/resolutions-policy-statements</p>
<p>vii. OTHER</p>	<p>Bamboo</p> <p>NOTE: Summary of discussions of the Expert Working Group on Food Contact Materials ('FCM') on the use and placing on the market of plastic food contact materials and articles containing ground bamboo or other similar constituents (23rd June 2020) https://ec.europa.eu/food/system/files/2021-06/cs_fcm_meeting-ind_20200623_en.pdf</p> <p>Multi-language versions of brochures and guidance https://ec.europa.eu/food/safety/chemical-safety/food-contact-materials/brochures_en</p>



ANNEX 3: TRAINING PROGRAMME BETTER TRAINING FOR SAFER FOOD TRAINING COURSE ON FOOD CONTACT MATERIALS Programme

Day 1

	TIME		REF	TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	TUTOR
	14:00	14:30		Registration		
	14:30	14:45	1.1	Introduction to Better Training for Safer Food programme initiative	Introduce Better Training for Safer Food programme and the training programme. Video on Better Training for Safer Food.	EM/ TC
	14:45	15:30	1.2	Legal provisions on FCM	<ul style="list-style-type: none"> ▪ Generic, specific and national legislation on FCM ▪ Strategic approach of the EU to the FCM control and harmonization process of FCM legislation; ▪ Specific legislation of some FCM in the European Union and reference to the non-harmonized (e.g.: JRC report) ▪ Specific legislation and most recent legislation adopted in the EU level on FCMs; ▪ How FCM safety and compliance is established and why BO are responsible for ensuring compliance of their FCMs ▪ Practical information in the FCM control and information on techniques 	BH
	15:30	16:00	1.3	<ul style="list-style-type: none"> ▪ Pre-course Test 	Interactive tool will be used to assess and collate answers to opening questionnaire-survey style	EM/ TC
	16:00	17:00	1.4	Ice-breaking Coffee Break	<p>While having a coffee, the participants will take part in an ice-breaking game.</p> <p>They all receive half an image and find the person with the other half to discuss and get to know each other!</p> <p>Based on the ice-breaking coffee break, each participant will introduce their partner to the group with name, country, experience with the topic and “interesting fact”</p>	EM/ TC










	17 :00	17:30	1.5	Enforcement of GMP Regulation	<ul style="list-style-type: none"> Introduction to the regulation on the application of GMP and the requirements. To discuss the harmonized implementation of the official controls (the new regulation) in the enforcement of GMP Regulation in combination with tools such as Industry's Guides on GMPs for FCMs, EU and national guidelines for the official control, checklists) and national measures for sanctions for non-compliances. 	BH
	17:30	18:30	1.6	Working groups exercise: Preparation of checklist	<p>The objective is to prepare participants for the virtual visit of a packaging industry</p> <ul style="list-style-type: none"> Preparation for audit activities (desk review, risk-based targeting, check-list development) Preparation by competent authorities of checklists for inspectors: Groups working on how to build a checklist on the control of FCM compliance related to the stage of the supply chain (FCM producing plant) in terms of Traceability, implementation of GMP, DoCs, Supporting Documentation etc. <p>30 minutes for preparation of checklist, 5 minutes per group for presentation in plenary</p>	ZM
	18:30	18:40	1.7	Review of trainees' expectations Discussions Q. and A.	Question/answer	ZM & BH

19:00
19.30

Welcome drink in hotel
Dinner in hotel



Day 2						
	TIME	REF	TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	TUTOR	
	08:00	13:00	2.1	Visit to FCM Producer	Departure from hotel and arrival at site. Topics Covered: <ul style="list-style-type: none"> ▪ FCM Production ▪ BO Interview protocol ▪ Documentary checks ▪ Compliance checks ▪ QM and procedures to follow during the visit ▪ Final Discussion and Q&A Return to hotel	JAG/ ZM
	13:00	14:00		Lunch		
	14:00	15:30	2.2	Recycling Plastics	<ul style="list-style-type: none"> ▪ New Regulation ▪ Brief explanation of the issues in the control of recycling plants with a focus on the differences from the control of the conventional plants 	JAG
	15:30	16:00		Coffee break		
	16:00	17:00	2.3	Risk assessment of FCM	Introduction to the guidelines with the tiered approach in the assessment of FCM substances contained in FCM and potentially migrating from them (not only starting substances and additives but also oligomers, NIAS) Data requirements from FBOs when they make risk assessments for their FCM materials and products Q&A	JAG
	17:00	17:45	2.4	Q&A Forum/ Practical Exercise on Risk Assessment		
	17:45	18:30	2.5	Control of FCM articles (e.g.: kitchen wares from Third Countries) and Requirement of materials	General and specific requirements of FCM articles such as kitchenware. Information to the consumers, issues of compliance and focus on proper labelling will be discussed. JRC guideline Information on how to control the FCM compliance in respect of documentation, General requirement such as traceability, application of GMPs	JAG

19:00 *Social event & Dinner in traditional restaurant*



Day 3

	TIME		REF	TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	TUTOR
	09:00	10:00	3.1	Quality Assurance System and Limitations of Third-Party systems	<p>Information on the components of a Quality Assurance System and how to evaluate its adequateness compared to the nature of the activities performed (e.g. stage of supply chain, complexity of the product)</p> <p>Present and discuss quality assurance systems required by applicable legislation and authorization decisions, self-monitoring and co-responsibility on the part of operators with practical examples and discuss the use of the third-party systems such as BRC and limitations</p>	JA
	10:00	11:00	3.2	Practical Group Exercise: Preparation of checklist	<p>Preparation for the virtual visit of a FBO using packaging</p> <p>Prepare different checklists for business operators of different stages of supply chain (e.g.: border, wholesalers, distributors, producers of multi materials with adhesive etc.) and to share professional experience with participants. The audience will be divided into groups in order to work on different case studies</p>	ZM
	11:00	11:30		Coffee break		
	11:30	12:30		Inspection of DoC and SD	<p>How to assess DoC's and compare with legislative requirements for the intended use</p> <p>Introduction of Declarations of Compliance (DoC), specific requirements for DoCs</p> <p>Introduction of Supporting Documentation (SD) of compliance and explanations of what the supporting documentation consists of</p> <p>Specific provisions for SD in the EU legislation. The SD to demonstrate compliance: Aim of the SD; SD for Compliance to established limits and requirements (positive lists, Regulated tests; SD for Compliance to general requirements; (art. 3 Reg (EC) 1935/2004)</p> <p>Assessment of DoC and SD</p> <p>Content of the session: discussion on examples of DoC's covering Plastic FCM. Specific provisions for DoC on specific materials or topics (it will be specified the aim of DoC, who has to issue them (references to EU guidance document) and to whom are addressed.</p> <p>Introduction of the Commission's 'Guidance on information in the supply chain.</p>	MS
	12:30	13:30		Lunch		




	13:30	15:00		Virtual Visit – FCM User and Exercises	How to check compliance of FCM in a food industry regarding the use of FCM (food packaging, food production equipment) in terms of DoCs, traceability, etc. The objective of the visit is to focus on food processing equipment, not only packaging (view on FCM) and not deal with Hygiene aspects.	JA/ZM
	15:00	15:30		Coffee break		
	15:30	16h00		FCM Sampling Laboratory	<ul style="list-style-type: none">FCM sampling and Laboratory control (conditions of migrations tests, difficulties)The benefit of laboratory expertise on the daily work for the control of FCM	MS
	16:00	17:15		Practical Session: Inspection of DoC and SD		MS
	17:15	17:30		Discussions Q. and A.		



Day 4

	TIME		REF	TITLE OF SESSION	TRAINING OBJECTIVE/ SUBJECTS COVERED	TUTOR
	09:00	09:30		National Control Plan	<ul style="list-style-type: none"> The main objective is to inform the officers about setting risk-based national control plans on food contact materials set up and how it could influence their daily work. The specific objectives are: <ul style="list-style-type: none"> To know the basic principles of official control in the EU To know legal basis and purpose to set up national plans for food contact materials To know the general content of food contact materials national plans according to the stage To define orientations to set up national plans for food contact materials 	MS/ ZM
	09:30	09:45		Practical Session: Inspection of DoC and SD	Brainstorming session	MS
	09:45	10:45		Follow-up, RASFF and Controls	<ul style="list-style-type: none"> Techniques and practices to follow-up on non-compliances RASFF New reg. 625/2017: techniques & practices to follow up on non-compliances Quiz on some different examples of follow-up on non-compliances: recall or destruction /sanction. 	MS
	10:45	11:05		Post-Course Test	Identify the success of the training course Repetition of Pre-course Test undertaken on day1	
	11:05	11:25		Coffee break		
	11:25	11:45		Post-Course Test	Identify the success of the training course <ul style="list-style-type: none"> Answers to the Test Review trainees' questions and expectations Remarks by the trainees	



	11:45	12:15		Information on the training material provided and its use. Dissemination presentation and information on FCM. Final Forum, Q&A	
	12:15	12:45		Closing of the Training (TC and EM)	Closing of the Training Evaluation of the Training Online Distribution of Certificates and USB
	12:45		Lunch and Airport Transfer of participants		



ANNEX 4: TRAINING MATERIAL, OUTCOMES AND DISSEMINATION ACTIVITIES

Training material

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 Kit

This contains the following training materials:

- All course presentations
- Study notes on field trips and group activities/discussions and conclusions thereof
- The course syllabus
- The training information sheet
- Glossary of terms and abbreviations used in the course
- Additional references for further study
- Written guidance on how to actively disseminate course knowledge to colleagues upon participants' return to their home countries, different methodologies/examples/best practice
- Other information and material delivered at the course such as quizzes, FAQs etc.

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.



ANNEX 5: CONTRACTOR CONTACT DETAILS

The Project is managed by: AETS Consultants
Project Manager: Franck Boccas/ Niamh O'Brien (to be approved)
Training Coordinator for Course: Zoi Mousia

Separate notifications will be sent to the 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 20179607.fcm@aets-consultants.com or by phone to +33 (0)5 59 72 43 23.

All information on BTSF training projects contracted to AETS Consultants can be found at the [BTSF Academy](#) website and at <https://thetrainingplace.eu/>

These websites will be regularly updated with details of forthcoming courses.