



Service Contract 2016 96 05 (Phase 2)

Organisation and implementation of training activities on **Controls on contaminants in food** under the “Better Training for safer Food” initiative

Course 2: Official controls plans and systems

1. Training objectives

General objectives and courses within the project

The aim of the project is to organise training activities on controls of contaminants in food and feed (CTM), in order to ensure that Member States carry out these controls in conformity with the EU regulatory framework. The overall objective is to reply to a general need to ensure consumer protection and to improve the capacity of Competent Authorities to implement the EU legislation on contaminants in food and feed in a harmonised way. This need can be met only by an effective and trustworthy control system on contaminants built from farm to fork. The training is delivered in two different training courses:

Course 1 – EU regulations and guidelines applicable to the control of contaminants : a basic course focused on increasing the common understanding of the EU legislative framework related to the control of contaminants in food and feed.

Course 2 – Official controls plans and systems for the control of contaminants: a more advanced course striving to improve the capacity of Competent Authorities to set up systems for the control of contaminants, and therefore to ensure appropriate and harmonised implementation of the monitoring and official controls plans in this field.

The global objectives of the training applicable to Course 1 and Course 2 are (1) to ensure a high level of protection of human and animal health and of the environment and (2) removal of internal barriers to trade.

Specific objectives of the project

Course 1

- ✚ Harmonizing the understanding of EU requirements for the controls on contaminants
- ✚ Improving the general knowledge on contaminants, their sources and existing EU guidelines for their prevention
- ✚ Promoting exchanges and cooperation within EU

Course 2

- ✚ Enhancing the ability of Competent Authorities to build efficient control systems on contaminants along the agri-food chain
- ✚ Developing the endowment of Control Authorities staff for a complete and coherent implementation of official controls
- ✚ Identifying and disseminating good control practices among Member States



2. Selection criteria for applicants for Course 2: Official controls plans and systems

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

1. Eligibility criteria

Applicants must be Competent Authority staff in charge of the control of contaminants in feed and food. Nominees shall have attended the course on CTM organized over 2013-2016 and/or Course 1 of the current project's Phase 1 (2017-2018) or Phase 2 (2019-2020)

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

2. Minimum requirements

Yes/No

Applicants to this training course should:



have a good working level of English

The following evaluation criteria can be used by NCPs to prioritize participation (higher score indicates higher priority). There is no minimum score necessary.

3. Evaluation criteria

Enter Score

- | | | |
|----|---|--|
| a) | Total years of experience in controls on contaminants within a Competent Authority in areas of food/feed safety and/or quality, animal health, animal welfare.
<u>Scoring</u>
less than 1 year = 0 points; 1 -3 years = 5 points; 3 - 5 years = 7,5 points; > 5 years = 10 points | |
| b) | Years of specific experience as Central/Regional Administration Officials responsible for the development, coordination and implementation of the official monitoring and controls plans
<u>Scoring</u>
no experience = 0 points; < 3 years = 5 points; 3 - 5 years = 7,5 points; > 5 years = 10 points | |
| c) | Contribution towards very specific advanced outcomes in the contaminants sector.
<u>Scoring</u>
no experience = 0 points; < 3 years = 5 points; 3 - 5 years = 7.5 points; > 5 years = 10 points | |
| d) | During the course, participants will be provided with a training package to be used | |



	<p>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 	
e)	<p>Applicants should have preferably not attended the <u>same</u> course during CTM Phase 1 (2017-2018).</p> <p><u>Scoring</u></p> <p>Former participation in Ph1 = 0 points ; No former participation in Ph1 = 5 points</p>	
Maximum total score		50

3. Country allocations for March-August 2021 for Course 2

A total of 80 seats are allocated per the tables below for the period. Please note that the number of allocated seats per country for the period is indicative. As the Virtual Classroom format allows a higher number of trainees, all NCPs are encouraged to provide as many applicants as possible for each training event. Even if a country does not have allocated seats for the period per the tables below, the NCP may still send applicants. Any excess applicants will be considered as reserves and activated as feasible.

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

	country / suggested allocation			
Member States	Austria	4	Germany	4
	Belgium	3	Greece	3
	Bulgaria	2	Hungary	2
	Croatia	4	Ireland	3
	Cyprus	2	Italy	4
	Czech Republic	3	Latvia	4
	Denmark	3	Lithuania	3
	Estonia	2	Luxembourg	1
	Finland	2	Malta	2
	France	2	Netherlands	2
	Total Member States			60
Candidate Countries	Albania	2	N. Macedonia	1
	Montenegro	2	Serbia	3
	Total Candidate Countries			13



Table 2: Suggested allocation for other non-EU Countries

	country / suggested allocation					
EFTA/ EEA countries	Iceland	4	Norway	2	Switzerland	1
	Total EFTA/EEA Countries					7
Global participation other non-EU Countries						7

4. Training dates for Course 2

For the period March-June 2022, there will be 3 training sessions under Course 2 in the form of a virtual classroom (VC). The tentative dates of the 3 VC sessions (approx. 40 participants per session of 5 working days each) are listed below:

Table 3: Training dates – Course 2

Year	Training session	Tentative dates	Location	Course Title
2022	VC15	28 March – 01 April	online	C2: Official controls plans and systems
	VC16	02 – 06 May	online	C2: Official controls plans and systems
	VC18	27 June – 01 July	online	C2: Official controls plans and systems

Please note the above training dates are subject to change in case not enough participants get registered for the respective VC. The NCPs and participants will be informed well in advance about any potential change in the planning.



Annex 1: Background and main topics covered in the training

Background

Contaminants represent an important component of EU food safety legislation and are regulated on one hand in the legislation on chemical substances in food and on the other hand, in the legislation on undesirable substances in feed. An essential link exists between the legislation on contaminants in food and undesirable substances in feed, as the dioxin crisis showed in the past. Indeed safe food is based on safe feed and healthy animals.

The regulatory limits on maximum allowed levels of contaminants in food and feed must be reasonably achievable and guarantee the public health. At the same time, they must motivate operators in the implementation of preventive measures and provide inspectors with tools to evaluate their effectiveness so as to avoid contamination of food and feed.

The main mission of the legislation on official controls on food and feed is to control that the EU legislation is respected. Moreover, it aims not only at controlling the respect of regulatory levels imposed by law but also to check whether operators are conscious and care about their responsibility to implement and make use of prevention tools. Good quality of raw materials, good agricultural practices, good storage conditions, use of improved sorting procedures, good manufacturing practices and HACCP are some of the tools and methods to avoid or decrease contamination of food and feed.

Sound legislation on food safety should go hand in hand with a sound system on official controls, able to guarantee the accurate and harmonized implementation of EU legislation along the agri-food chain. The risk management of contaminants shall cover the agri-food chain as a whole. The systems of official controls are developed by each Member State (MS) and take into account the EU legislation on food safety and the specific legislation on different topics, such as contaminants in food and undesirable substances in feed. The Health and Food Audits and Analysis Directorate ensures that the EU legislation is properly implemented and enforced in a harmonized way across the EU.

Given the complexity of existing control systems, co-operation, co-ordination and communication among various Competent Authorities is crucial. Still, according to the last HFAA audits on contaminants, the co-operation remains limited in certain MSs and consequently undermines the efficiency of the control system as a whole. Last but not least, the planning, implementation and the verification of official controls faces as well several difficulties among a range of MSs. In this context, the continuous training and exchange of practices among Competent Authorities' staff would enhance the overall performance of the system.

Topics covered under Course 2: Official controls plans and systems

Topic 1: From risk assessment to the establishment of contaminants level

At the end of Topic 1, participants will be able to:

- ✚ examine the outcomes of risk assessment and EFSA opinions, and consider them for the risk management of contaminants
- ✚ consider other factors / approaches for the risk management as regards contaminants in feed and food

Topic 2: Risk management measures for contaminants in food and feed

At the end of Topic 2, participants will be able to:



- ✚ identify and use existing risk management measures with regards to contaminants / undesirable substances in the control activity all along the agri-food chain
- ✚ employ various tools in the risk management of contaminants / undesirable substances (e.g. COPs, MLs and their combinations with COPs, dietary advice)

Topic 3: Implementation of Official Controls: planning, procedures and controls on imports

At the end of Topic 3, participants will be able to:

- ✚ plan official controls on contaminants and examine their completeness from field till fork
- ✚ use a harmonised approach in the development of particular control procedures
- ✚ describe existing good practices on planning and implementation of official controls
- ✚ describe the official controls on contaminants in food / feed at an import level
- ✚ prepare RASFF notifications and implement follow-up activities following a RASFF notification

Topic 4: Implementation of official controls: on-site control activities

At the end of Topic 4, participants will be able to:

- ✚ control a food or feed operator and appraise the efficient implementation of prevention measures and self-monitoring
- ✚ apply harmonised control approaches
- ✚ describe best practices and make use of existing tools to tackle current issues in the implementation of control activities

Topic 5: Implementation of official controls: sampling, analysis and interpretation of results

At the end of Topic 5, participants will be able to:

- ✚ develop sampling procedures for the control of different contaminants
- ✚ verify whether analysis method and reporting of results comply with EU requirements
- ✚ interpret the analytical results and develop follow-up actions

Topic 6: Integration activity

At the end of Topic 6, participants will be able to:

- ✚ analyse an incident of contamination and develop follow-up actions
- ✚ assess the performance of a control system on contaminants and propose actions for its improvement



Annex 2: Legislation and guidance documents for Course 2

Topic 1

- ✚ Regulation EC/178/2002 of the European Parliament and of the Council of 28 January 2002 laying down the general principles and requirements of food law, establishing the European Food Safety Authority and laying down procedures in matters of food safety and its amendments
- ✚ Opinion of the Scientific Committee on a request from EFSA related to A Harmonised Approach for Risk Assessment of Substances which are both Genotoxic and Carcinogenic. The EFSA Journal (2005) 282, 1-31.
- ✚ Diane Benford, P. Michael Bolger, Philip Carthew, Myriam Coulet, Michael DiNovi, Jean-Charles Leblanc, Andrew G. Renwick, Woodrow Setzer, Josef Schlatter, Benjamin Smith, Wout Slob, Gary Williams, Tanja Wildemann. Application of the Margin of Exposure (MOE) approach to substances in food that are genotoxic and carcinogenic. Food and Chemical Toxicology 48 (2010) S2–S24.
- ✚ EFSA and WHO - Review of the Threshold of Toxicological Concern (TTC) approach and development of new TTC decision tree, 2016. Available at <https://efsa.onlinelibrary.wiley.com/doi/epdf/10.2903/sp.efsa.2016.EN-1006>
- ✚ EFSA Scientific Committee - Simon J. More, Vasileios Bampidis, Diane Benford, Jos Boesten, Claude Bragard, Thorhallur I. Halldorsson, Antonio F Hernández-Jerez, Susanne Hougaard Bennekou, Kostas P. Koutsoumanis, Hanspeter Naegeli, Søren S Nielsen, Josef R Schlatter, Dieter Schrenk, Vittorio Silano, Dominique Turck, Maged Younes, Ursula Gundert-Remy, George E N Kass, Juliane Kleiner, Anna Maria Rossi, Rositsa Serafimova, Linda Reilly and Heather M Wallace. Guidance on the use of the Threshold of Toxicological Concern approach in food safety assessment – Available at <https://www.efsa.europa.eu/sites/default/files/consultation/consultation/181112-d.pdf>

Topic 2

- ✚ Council Reg. (EEC) 315/93 of 8 February 1993 laying down Community procedures for contaminants in food and its amendments
- ✚ DIRECTIVE 2002/32/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 7 May 2002 on undesirable substances in animal feed and its amendments
- ✚ Commission Regulation (EC) No 1881/2006 of 19 December 2006 setting maximum levels for certain contaminants in foodstuffs and its amendments.
- ✚ Reg. (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 Reg. (EC) 999/2001, (EC) 396/2005, (EC) 1069/2009, (EC) 1107/2009, (EU) 1151/2012, (EU) 652/2014, (EU) 2016/429 and (EU) 2016/2031 of the European Parliament and of the Council, Council Reg. (EC) 1/2005 and (EC) 1099/2009 and Council Dir. 98/58/EC, 1999/74/EC, 2007/43/EC, 2008/119/EC and 2008/120/EC, and repealing Reg. (EC) 854/2004 and (EC) 882/2004 of the European Parliament and of the Council, Council Dir. 89/608/EEC, 89/662/EEC, 90/425/EEC, 91/496/EEC, 96/23/EC, 96/93/EC and 97/78/EC and Council Dec. 92/438/EEC (Official Controls Regulation)
- ✚ Reg. (EU) 2015/786 of 19 May 2015 defining acceptability criteria for detoxification processes applied to products intended for animal feed as provided for in Directive 2002/32/EC of the European Parliament and of the Council
- ✚ Commission Rec. 2010/161/EU of 17 March 2010 on the monitoring of perfluoroalkylated substances in food
- ✚ Commission Rec. 2013/165/EU of 27 March 2013 on the presence of T-2 and HT-2 toxin in cereals and cereal products
- ✚ Commission Rec. 2014/118/EU of 3 March 2014 on the monitoring of traces of brominated flame retardants in food Text with EEA relevance
- ✚ Commission Rec. 2014/661/EU of 10 September 2014 on the monitoring of the presence of 2 and 3-monochloropropane-1,2-diol (2 and 3-MCPD), 2- and 3-MCPD fatty acid esters and glycidyl fatty acid esters in food
- ✚ Commission Rec. (EU) 2015/682 of 29 April 2015 on the monitoring of the presence of perchlorate in food
- ✚ Commission Rec. (EU) 2015/1381 of 10 August 2015 on the monitoring of arsenic in food
- ✚ Commission Rec. 2016/2115 of 01/12/2016 on the monitoring of the presence of Δ9-tetrahydrocannabinol, its precursors and other cannabinoids in food
- ✚ Commission Rec. (EU) 2016/1110 of 28 June 2016 on the monitoring of the presence of nickel in feed
- ✚ Commission Rec. (EU) 2016/1111 of 6 July 2016 on the monitoring of nickel in food
- ✚ Commission Rec. (EU) 2018/464 of 19 March 2018 on the monitoring of metals and iodine in seaweed, halophytes and products



based on seaweed

- ✚ Commission Rec. 2006/583/EC of 17 August 2006 on the prevention and reduction of Fusarium toxins in cereals and cereal products
- ✚ Commission Rec. 2003/598/EC of 11 August 2003 on the prevention and reduction of patulin contamination in apple juice and apple juice ingredients in other beverages
- ✚ Commission Rec. 2014/662/EU of 10 September 2014 on good practices to prevent and to reduce the presence of opium alkaloids in poppy seeds and poppy seed products
- ✚ Commission Rec. 2012/154/EU of 15 March 2012 on the monitoring of the presence of ergot alkaloids in feed and food
- ✚ Commission Rec. (EU) 2015/976 of 19 June 2015 on the monitoring of the presence of tropane alkaloids in food
- ✚ Commission Rec. 2007/196/EC of 28 March 2007 on the monitoring of the presence of furan in foodstuffs
- ✚ Commission Rec. (EU) 2016/22 of 7 January 2016 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits, repealing Rec. 2010/133/EU
- ✚ Compilation of agreed monitoring recommendations as regards the presence of mycotoxins and plant toxins in food. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/cs_monitoring_recommendations_en.pdf
- ✚ Commission Rec. 2014/193/EU of 4 April 2014 on the reduction of the presence of cadmium in foodstuffs
- ✚ Commission Rec. (EU) 2017/84 of 16 January 2017 on the monitoring of mineral oil hydrocarbons in food and in materials and articles intended to come into contact with food
- ✚ GOOD PRACTICES FOR THE FEED INDUSTRY Implementing the Codex Alimentarius Code of Practice on Good Animal Feeding, FAO and IFIF 2010. Available at <http://www.fao.org/3/i1379e/i1379e00.htm> Prevention and Reduction of Food and Feed Contamination, Codex Alimentarius 2012. Available at <http://www.fao.org/3/i2556e/i2556e.pdf>
- ✚ Commission Rec. (2013/711/EU) of 3 December 2013 on the reduction of the presence of dioxins, furans and PCBs in feed and food

Topic 3

- ✚ Reg. (EC) No 882/2004 of 29 April 2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules
- ✚ Reg. (EU) 2017/625 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
- ✚ Reg. (EU) 16/2011 of 10 January 2011 laying down implementing measures for the Rapid alert system for food and feed
- ✚ Commission Dec. 2008/654/EC of 24 July 2008 on guidelines to assist Member States in preparing the annual report on the single integrated multiannual national control plan provided for in Reg. (EC) 882/2004 of the European Parliament and of the Council
- ✚ Reg. (EC) 669/2009 of 24 July 2009 implementing Reg. (EC) 882/2004 of the European Parliament and of the Council as regards the increased level of official controls on imports of certain feed and food of non-animal origin and amending Dec. 2006/504/EC and its amendments
- ✚ Commission Implementing Reg. (EU) 884/2014 of 13 August 2014 imposing special conditions governing the import of certain feed and food from certain third countries due to contamination risk by aflatoxins and repealing Reg. (EC) 1152/2009 and its amendments
- ✚ Commission Rec. 2014/661/EU of 10 September 2014 on the monitoring of the presence of 2 and 3-monochloropropane-1,2-diol (2 and 3-MCPD), 2- and 3-MCPD fatty acid esters and glycidyl fatty acid esters in food
- ✚ Commission Rec. (EU) 2015/682 of 29 April 2015 on the monitoring of the presence of perchlorate in food
- ✚ Commission Rec. (EU) 2016/1110 of 28 June 2016 on the monitoring of the presence of nickel in feed
- ✚ Commission Rec. (EU) 2016/1111 of 6 July 2016 on the monitoring of nickel in food
- ✚ Commission Rec. (EU) 2018/464 of 19 March 2018 on the monitoring of metals and iodine in seaweed, halophytes and products based on seaweed
- ✚ Commission Rec. 2006/583/EC of 17 August 2006 on the prevention and reduction of Fusarium toxins in cereals and cereal products
- ✚ Commission Rec. 2003/598/EC of 11 August 2003 on the prevention and reduction of patulin contamination in apple juice and



- apple juice ingredients in other beverages
- Commission Rec. 2014/662/EU of 10 September 2014 on good practices to prevent and to reduce the presence of opium alkaloids in poppy seeds and poppy seed products
 - Commission Rec. 2012/154/EU of 15 March 2012 on the monitoring of the presence of ergot alkaloids in feed and food
 - Commission Rec. (EU) 2015/976 of 19 June 2015 on the monitoring of the presence of tropane alkaloids in food
 - Commission Rec. 2007/196/EC of 28 March 2007 on the monitoring of the presence of furan in foodstuffs
 - Commission Rec. (EU) 2016/22 of 7 January 2016 on the prevention and reduction of ethyl carbamate contamination in stone fruit spirits and stone fruit marc spirits, repealing Rec. 2010/133/EU
 - Commission Rec. 2014/118/EU of 3 March 2014 on the monitoring of traces of brominated flame retardants in food Text with EEA relevance
 - Commission Rec. (EU) 2015/1381 of 10 August 2015 on the monitoring of arsenic in food
 - Commission Rec. 2013/165/EU of 27 March 2013 on the presence of T-2 and HT-2 toxin in cereals and cereal products
 - Commission Rec. 2016/2115 of 01/12/2016 on the monitoring of the presence of Δ^9 -tetrahydrocannabinol, its precursors and other cannabinoids in food
 - Commission Rec. (EU) 2017/84 of 16 January 2017 on the monitoring of mineral oil hydrocarbons in food and in materials and articles intended to come into contact with food
 - Commission Rec. 2013/647/EU of 8 November 2013 on investigations into the levels of acrylamide in food
 - Commission Rec. 2010/307/EU of 2 June 2010 on the monitoring of acrylamide levels in food
 - Commission Rec. 2010/161/EU of 17 March 2010 on the monitoring of perfluoroalkylated substances in food
 - Commission Implementing Reg. (EU) 2015/175 of 5 February 2015 laying down special conditions applicable to the import of guar gum originating in or consigned from India due to contamination risks by pentachlorophenol and dioxins
 - Commission Implementing Reg. (EU) 2015/949 of 19 June 2015 approving the preexport checks carried out on certain food by certain third countries as regard the presence of certain mycotoxins
 - Questions & Answers Paper on the provisions of Reg. (EC) 669/2009 as regards the increased level of official controls on imports of certain feed and food of non-animal origin, March 2015.
 - COMMISSION STAFF WORKING DOCUMENT on the enforcement by national customs authorities of Reg. (EC) 669/2009 of 24 July 2009 implementing Reg. (EC) 882/2004 of the European Parliament and of the Council as regards the increased level of official controls on imports of certain feed and food of non-animal origin and amending Dec. 2006/504/EC and its amendments
 - Risk evaluation of chemical contaminants in food in the context of RASFF notifications
 - Rapid Assessment of Contaminant Exposure tool (RACE) - 15 May 2019: available at <https://efsa.onlinelibrary.wiley.com/doi/abs/10.2903/sp.efsa.2019.EN-1625>

Topic 4

- Reg. (EC) 852/2004 of the European Parliament and of the Council of 29 April 2004 on the hygiene of foodstuffs and its amendments
- Reg. (EC) 853/2004 of the European Parliament and of the Council of 29 April 2004 laying down specific hygiene rules for food of animal origin and its amendments
- Reg. (EC) 1831/2003 of the European Parliament and of the Council of 22 September 2003 laying down requirements for feed hygiene and its amendments
- Reg. (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
- Commission Regulation (EC) 1831/2003 of 22 September 2003 setting maximum levels for certain contaminants in foodstuffs and its amendments
- Directive 2002/32/EC of the European Parliament and of the Council of 7 May 2002 on undesirable substances in animal feed
- Commission Implementing Regulation (EU) 2019/627 of 15 March 2019 laying down uniform practical arrangements for the performance of official controls on products of animal origin intended for human consumption in accordance with Regulation (EU) 2017/625
- Guidance Document. Key questions related to import requirements and the new rules on food hygiene and official food controls. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/ia_ic_guidance_importrequirements.pdf
- Commission Notice on the implementation of food safety management systems covering prerequisite programmes (PRPs) and procedures based on the HACCP principles, including the facilitation/flexibility of the implementation in certain food businesses



(2016/C 278/01)

- ✚ Commission Recommendation (EU) 2016/2115 of 1 December 2016 on the monitoring of the presence of Δ^9 -tetrahydrocannabinol, its precursors and other cannabinoids in food
- ✚ Nicolandi L., Barzanti P., Enrico D., Gherardi P., Osella M.C., Marino C., Ru G. "Food safety and Small Developed Businesses: survey in piedmont dairy operators" VI° Veterinary Epidemiology National Workshop Orvieto (TR), 1-2 december 2011
- ✚ Scientific Opinion on the risks for human health related to the presence of tetrahydrocannabinol (THC) in milk and other food of animal origin EFSA Journal 2015;13(6):4141

Topic 5

- ✚ Reg. (EC) 401/2006 of 23 February 2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs and its amendments
- ✚ Reg. (EU) 2017/644 of 5 April 2017 laying down methods of sampling and analysis for the control of levels of dioxins, dioxin-like PCBs and non-dioxin-like PCBs in certain foodstuffs and repealing Reg. (EU) 589/2014
- ✚ Guidance document for CA for the control of compliance with EU legislation on aflatoxins. November 2010. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/cs_contaminants_sampling_analysis-guidance-2010_en.pdf
- ✚ Guidance document for the implementation of Commission Reg. (EU) 691/2013 of 19 July 2013 amending Reg. (EC) 152/2009 as regards methods of sampling and analysis. Standing Committee on the food chain and animal health section animal nutrition at its meeting on 16-17 June 2014. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/animal-feedguidance_documents_691_2013_en.pdf
- ✚ Guidance document for the implementation of Commission Reg. (EU) 519/2014 of 16 May 2014 amending Reg. (EC) 401/2006 laying down the methods of sampling and analysis for the official control of the levels of mycotoxins in food. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/cs_contaminants_sampling_guidance-sampling-final_en.pdf
- ✚ ISO/IEC 17025 on 'General requirements for the competence of testing and calibration laboratories
- ✚ Reg. (EC) 765/2008 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 9 July 2008 setting out the requirements for accreditation and market surveillance relating to the marketing of products and repealing Reg. (EEC) 339/93
- ✚ Reg. (EC) 1882/2006 of 19 December 2006 laying down methods of sampling and analysis for the official control of the levels of nitrates in certain foodstuffs
- ✚ Reg. (EC) 333/2007 of 28 March 2007 laying down the methods of sampling and analysis for the control of the levels of trace elements and processing contaminants in foodstuffs and its amendments
- ✚ Reg. (EC) 152/2009 of 27 January 2009 laying down the methods of sampling and analysis for the official control of feed and its amendments
- ✚ Reg. (EU) 2015/705 of 30 April 2015 laying down methods of sampling and performance criteria for the methods of analysis for the official control of the levels of erucic acid in foodstuffs and repealing Commission Directive 80/891/EEC
- ✚ Report on the relationship between analytical results, measurement uncertainty, recovery factors and the provisions of EU food and feed legislation. Available at https://ec.europa.eu/food/sites/food/files/safety/docs/cs_contaminants_sampling_analysis-report_2004_en.pdf

Topic 6

Not applicable



Annex 3: Agenda for Course 2

BTSF training on Controls on Contaminants in food Course 2: Official control plans and systems Virtual Classroom Training Programme - Year 2021



VC team:

TC: Training Coordinator; T: Tutor; F: Break-out Room Facilitator; EMT: Event Management Team

General PLENARY		Theoretical modules PLENARY				Practical modules PLENARY				Practical modules BREAK-OUT ROOMS (3)				Games, Q&A for the day, ToK PLENARY				Interactive social activity online PLENARY																																			
CET	Day 1 - Mon				Day 2 - Tue				Day 3 - Wed				Day 4 - Thu				Day 5 - Fri				CET																																
	4 hrs 45 min				5 hrs 30 min				6 hrs				5 hrs 45 min				3 hrs 45 min																																				
	Topic 1: From risk assessment to the establishment of contaminants levels				Topic 2: Risk management measures for contaminants in food and feed				Topic 3: Implementation of Official Controls: planning, procedures and controls on imports Topic 4: Implementation of official controls: onsite control activities				Topic 4: Implementation of official controls: onsite control activities Topic 5: Implementation of official controls: sampling, analysis and interpretation of results				Topic 6: Integration activity																																				
10:00	EMT	Introduction of the TC & EMT			TC	Game for previous day recap			TC	Game for previous day recap			TC	Game for previous day recap			TC	Game for previous day recap			10:00																																
10:15		IT platform usage instructions			T2	2.1	Control measures for contaminants in feed and food: part 1, food contaminants			T4	3.1	Current and new OCR		T6	4.3	Official controls on contaminants in food		F1 F2 F3	6.1	Integration activity: contaminants from feed to food	10:15																																
10:30		Video on the BTSF Initiative								T4	3.2	Setting up control programmes on ontaminants in feed and food Q&A (10 min)		F1 F2 F3	4.4	Simulation of an official control on contaminants in food					10:30																																
10:45	TC	Training objectives & week overview								F1 F2 F3	3.3	Case study on NCP for contaminants		T7	5.1	Implementation of sampling procedures					10:45																																
11:00	EMT	Introduction of the participants through an ice-breaking activity			T2	2.2	Discussion: control measures in feed and food - food contaminants			F1 F2 F3	3.3	Case study debrief		Simulation debrief		Integration activity debrief		11:00																																			
11:15														Simulation debrief		Integration activity debrief		11:15																																			
11:30														Integration activity debrief		Integration activity debrief		11:30																																			
11:45	EMT	Initial test of knowledge			T3	2.3	Control measures for contaminants in feed and food: part 2, undesirable substances in feed			F1 F2 F3	3.3	Case study debrief		Implementation of sampling procedures		EMT TC	Final test of knowledge and discussion of results		11:45																																		
12:00														Q&A (10 min)					Final test of knowledge and discussion of results		12:00																																
12:15																		12:15																																			
12:30	Break				Break				Break				Break				Break				12:30																																
12:45																					Break				Break				Break				Break				12:45																
13:00																																					Break				Break				Break				Break				13:00
13:15																																																					Break
13:30	T1	1.2	Risk assessment and risk management in the risk analysis cycle		T3	2.4	Discussion: control measures in feed and food - undesirable substances in feed		T4	3.4	Procedures for the performance of control activities Q&A (10 min)		F1 F2 F3	5.2	Case study on sampling procedures for the control of contaminants		TC	Dissemination messages		13:30																																	
13:45																	Chafea online evaluation		13:45																																		
14:00	T1	1.3	Reminders on risk management measures at EU level		T2	2.5	Control measures for contaminants in feed and food: focus on recent developments and outlook Q&A (10 min)		T5	3.5	Official controls on imported food and feed and RASFF notification system Q&A (10 min)		F1 F2 F3	5.2	Case study on sampling procedures for the control of contaminants		EMT	Group photo & closure		14:00																																	
14:15	T1	1.4	Discussion: from risk assessment to risk management														Case study debrief								14:15																												
14:30																	14:30																																				
14:45	Break				Break				Break				Break				Break				14:45																																
15:00																					Break				Break				Break				Break				15:00																
15:15	TC	Q&A for the day			F1 F2 F3	2.6	Case study on control measures and prevention of contamination: links between feed and food			F1 F2 F3	3.6	Simulation of a RASFF notification preparation		T7	5.3	Analysis and interpretation of results		15:15																																			
15:30	EMT TC	Interactive social activity online								Simulation debrief		Q&A (10 min)				15:30																																					
15:45										Official controls along the feed chain on undesirable substances Q&A (10 min)		F1 F2 F3	5.4			Practical activity: Interpretation of results and follow-up activities		15:45																																			
16:00																		16:00																																			
16:15																		16:15																																			
16:30					16:30																																																
16:45					TC	Q&A for the day			F1 F2 F3	4.2	Simulation of an official control on undesirable substances in feed		Practical activity debrief				16:45																																				
17:00	Simulation debrief		TC								Q&A for the day				17:00																																						
17:15									TC	Q&A for the day							17:15																																				
17:30																				17:30																																	



Annex 4: Technical requirements

The VC sessions will be organised through the Microsoft Teams (MS Teams) online conferencing platform. The link to the training will be accessible through the BTSF Academy (<https://btsfacademy.eu/training/>). Each participants will receive credentials prior to the training week. All training materials and the MS Teams usage tutorial will also be available on the BTSF Academy portal.

The participants should have a computer with a working camera and audio system (speaker and microphone) as well as a good internet connection.

To minimise technical issues, the registered participants will be invited to a short test session in the days preceding the training week. This will allow them to test their equipment and get familiar with the main web conferencing tools of the MS Teams.

Additionally, in the morning of Day 1 of the VC, a time slot will be dedicated to further technical explanations on the IT platform features and ensuring connections are working properly.

Annex 5: Training material, outcomes and dissemination activities

Training material

Participants will receive in advance the training material to be used during the VC. The following materials of relevance to the course will be uploaded and made accessible on the BTSF Academy:

- Modules Description & Syllabus
- all theoretical presentations
- any materials needed to prepare for the practical modules

During the training week, participants will be regularly divided in break-out rooms to work on different exercises and case studies within smaller groups. All products from the practical activities (case studies, exercises, open discussions) will be shared with the right after the end of the training.

Test of Knowledge (ToK)

An anonymous test to assess the knowledge of the participants will be performed at the beginning (initial test) and at the end (final test) of the training week. The same set of questions will be used for the initial and final test. The test will be conducted using Google Forms - the link to access the test will be shared with participants on Day 1

The test results will be transposed into graphics showing the starting level of the group on Day 1 and the progress made on Day 5. The answers will be projected on-screen and discussed in plenary on Day 5.

All answers received are anonymous, and will be analysed in bulk without any individualising. The Event Management Team (EMT) and the Training Coordinator will provide detailed information to the participants about the purpose of the ToK, and will instruct them how to perform it.

Chafea online evaluation survey

Feedback on each virtual training session will be collected through the Chafea online evaluation survey, completed by all participants at the end of the training. The EMT will provide instructions to the participants how to access and fill out the survey through the BTSF Academy.




Trainees will be asked to evaluate the course in several aspects: performance of tutors, technical coverage and training materials, networking and interaction opportunities provided during the training, relevance of the topics to their everyday work, reaching the training objectives.



Dissemination questionnaire

The questionnaire intends to measure the sustainability and longer-term impact of the training by verifying how the knowledge acquired is used further in each participant's daily work, as well as whether and how the information received has been disseminated among other relevant staff from the participant's organisation.

The behaviour changes and dissemination survey (link via Google Forms) will be dispatched to the participants a couple of months after each training session, inviting them to provide information on the dissemination activities they carried out:

-  distributing of the training material among their colleagues by uploading it to national competent authorities' intranets/websites
-  delivering presentations based on the training material received during the training
-  preparing informative articles in the professional national journals etc.

Personal data protection

Consent to carry out the above tests and to reply to the surveys is a prerequisite for participation in the training. The participants will agree to be registered in the BTSF Academy, recorded during the VCs, and included in a group photo 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 registered users of the BTSF ACADEMY.

Please find more information regarding data protection here:

<https://btsfacademy.eu/training/mod/page/view.php?id=417>

NSF EC will process personal data only with the explicit prior consent of each applicant/participant. A specific Personal Data Consent Form will be provided to each BTSF applicant at the outset of their communication with the EMT. As a data processor, NSF EC has prepared its own BTSF-specific Personal Data Protection Notice explaining the background, purposes of personal data processing, types of data collected, data security measures in place and rights of the data subjects. The notice and further information on data protection is available on the NSF EC BTSF website - <https://btsf.nsfinternational.eu/data-protection/>

Annex 6: Contractor contact details

Project managed by:	NSF Euro Consultants Consortium
Project Manager:	Ms. Ogniana Glavoussanova-Mereteva
Training Coordinator for Course 2:	Mr. Carlo Brera
Project website:	btsf.nsfinternational.eu

Separate notifications will be sent to the National Contact Points in advance of each training session, announcing the names and contact details of the Event Management Team and the deadline for receipt of applications

All official communication between National Contact Points and the Project team will be maintained through the functional e-mail address 2016.96.05@nsf-ecg.com.