

Organisation and implementation of training activities on Food hygiene and flexibility under the Better Training for Safer Food initiative

Workshop agenda

Day 1 – General overview, exclusion from the scope, flexibility and HACCP

09.00	Welcome addresses - Course background, objectives & expected results
09:20	State of art in the EU
09:50	Flexibility through the Hygiene Regulations: general overview and concept: <ul style="list-style-type: none"> • legal bases; flexibility provisions included in the FHP • guidance document of the EC
10.20	Activities excluded from the scope of the hygiene Regulation: general provisions, practical examples
11.00	Coffee break
11.20	Flexibility in relation to building, lay out and equipment of establishments for reasons other than "traditional methods" and "geographical constrains"
11.40	The DG SANCO report 2010-6150 on the application of the hygiene regulations in small establishments producing meat and meat products of mammals and dairy products: main findings, areas of concern, best practices
12.10	Flexibility with regard to the implementation of procedures based on the HACCP principles, and facilitation of the implementation of the HACCP principles in certain food businesses: scope and practical examples
13.00	Lunch break
14.30	Flexibility with regard to Regulation (EC) n° 2073/2005; scope and practical examples
15.00	Breakout Session: Case Studies prepared by tutors on Flexibility with regard to the implementation of procedures based on the HACCP principles – Tutors will present case studies and participants (divided in Working Groups) will be asked to work on case studies presentations
16.00	Coffee break
16.30	Plenary Session: Case Studies "Flexibility with regard to the implementation of procedures based on the HACCP principles" – A representative for each WG will present the results of the work done on case studies
17.00	Discussions and interactive participants' response <i>Discussion on the cases studies with questions and answers prompted by the tutors.</i>
17.30	Conclusions of Day 1 (summary of main topics)
17.45	End of Day 1
20.00	Social dinner

Day 2 – Flexibility, traditional methods and products, geographic constraints

9.00	Flexibility provisions pursuant to Article 7 of Regulation (EC) n° 2074/2005: foods with traditional characteristics.
9.30	Flexibility measures to enable the continued use of traditional methods: state of the art, practical examples
10.00	Flexibility measures to accommodate the needs of food businesses situated in regions that are subject to special geographic constraints: state of the art, practical examples
10.30	Coffee break
11.00	Implementation of flexibility and achievement of objectives of the Hygiene Regulations
11.30	Participants contribution: the implementation of flexibility on traditional methods and traditional products in the Member States (selected presentations sent by participants prior to commencement of the workshop and reviewed by the tutors)
12.30	Lunch break
14.00	Breakout Session: Case Studies prepared by tutors on: foods with traditional characteristics. Tutors will present case studies and participants (divided in Working Groups) will be asked to work on case studies
15.00	Plenary Session: Case Studies foods with traditional characteristics – A representative for each WG will present the results of the work done on case studies
15.30	Coffee break
16.00	Discussions and interactive participants' response <i>Discussion on the cases studies with questions and answers prompted by the tutors.</i>
16.30	Conclusions of Day 3 (summary of main topics)
16.45	End of Day 3
20.00	Dinner

Day 3– Field visits

07.30	<p>Participants will be divided in 2 groups, each of them will be divided in two subgroups so as to allow for easy access to establishments and maximise benefit for participants.</p> <p>Each group will visit one food establishment in the morning and one in the afternoon, and visits will be carried out separately in time for subgroups. Each subgroup will be followed by a tutor</p> <p>Each field visits will include a brief presentation of the establishment to be visited and of the flexibility measures adopted.</p>			
	<u>Group 1A</u>	<u>Group 1B</u>	<u>Group 2A</u>	<u>Group 2B</u>
08.00	Field visit to an establishment benefitting from the flexibility provisions operating in the milk sector		Field visit to a small establishment benefitting from the flexibility provisions operating in the meat sector	
12.00	Lunch break			
13.00	Field visit to a small establishment benefitting from the flexibility provisions operating in the meat sector		Field visit to an establishment benefitting from the flexibility provisions operating in the milk sector	
16.30	Return to hotel / training venue Coffee break			
17.30	End of Day 3			
20.00	Dinner			

Day 4– Field visits

07.30	<p>Participants will be divided in 2 groups, each of them will be divided in two subgroups so as to allow for easy access to establishments and maximise benefit for participants.</p> <p>Each group will visit one food establishment in the morning and one in the afternoon, and visits will be carried out separately in time for subgroups. Each subgroup will be followed by a tutor</p> <p>Each field visits will include a brief presentation of the establishment to be visited and of the flexibility measures adopted.</p>			
	<u>Group 1A</u>	<u>Group 1B</u>	<u>Group 2A</u>	<u>Group 2B</u>
08.00	Field visit to a small establishment benefitting from the flexibility provisions operating in the milk sector		Field visit to an establishment benefitting from the flexibility provisions operating in the meat sector	
12.00	Lunch break			
13.00	Field visit to an establishment benefitting from the flexibility provisions operating in the meat sector		Field visit to a small establishment benefitting from the flexibility provisions operating in the milk sector	
16.30	Return to hotel / training venue Coffee break			
17.30	End of Day 4			
20.00	Dinner			

Day 5 – Flexibility and Official Controls

08.30	Outcomes of the field visits, questions and answers on field visits
09.30	Flexibility and implications for official controls <ul style="list-style-type: none">• assessment of the implementation of flexibility provisions by competent authorities• use of guides to good practice and implications for official controls
10.30	Coffee break
10.50	Best practices for official controls when flexibility is applied: general presentation and contribution from selected participants
11.10	National measures and notification process
11:50	Granting of individual flexibility measures and documentation in individual establishments
12.10	Guidance for FBO and CA on flexibility measures available at National level: the importance of awareness, practical examples
12.30	Lunch break
13.30	Breakout Session: Role playing “Best practices for official controls when flexibility is applied”. Two teams of three people each will be appointed. The first one will play the role of a team of inspectors, the second one will play as FBOs of a small company producing traditional cheese products. An inspection will be simulated.
14.30	<i>Lessons learned – topics covered</i>
15.00	Coffee break
15.20	Conclusions <ul style="list-style-type: none">- On-line evaluation of training- Training certificates
	Travel to airport for those who have an afternoon flight
20.00	Dinner (for those with flights on the day after)