



# BETTER TRAINING FOR SAFER FOOD

Annual report 2011



Executive Agency  
for Health and  
Consumers

The Directorate-General for Health and Consumers of the European Commission and the Executive Agency for Health and Consumers manage the 'Better Training for Safer Food' initiative. This report describes the activity of 'Better Training for Safer Food' in 2011.

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# Better Training for Safer Food

Annual report **2011**



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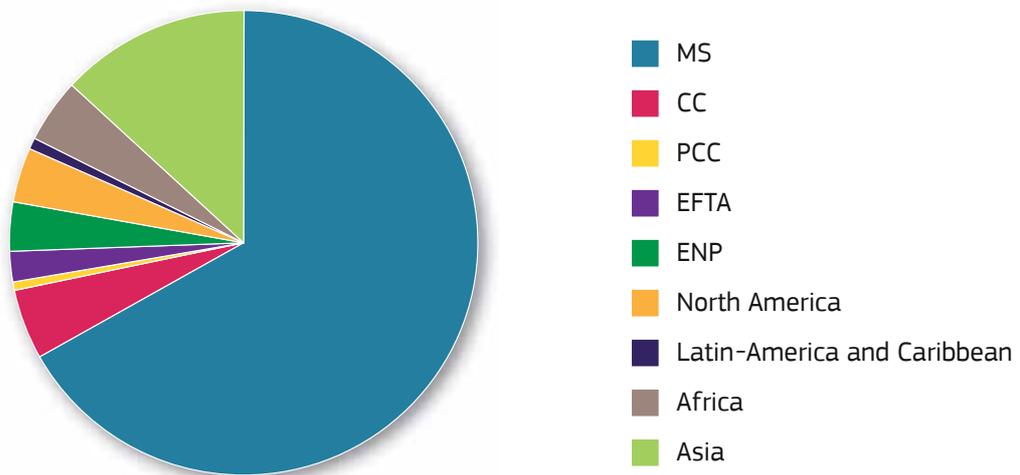
# Acronyms

## Explanation of acronyms that appear in this document

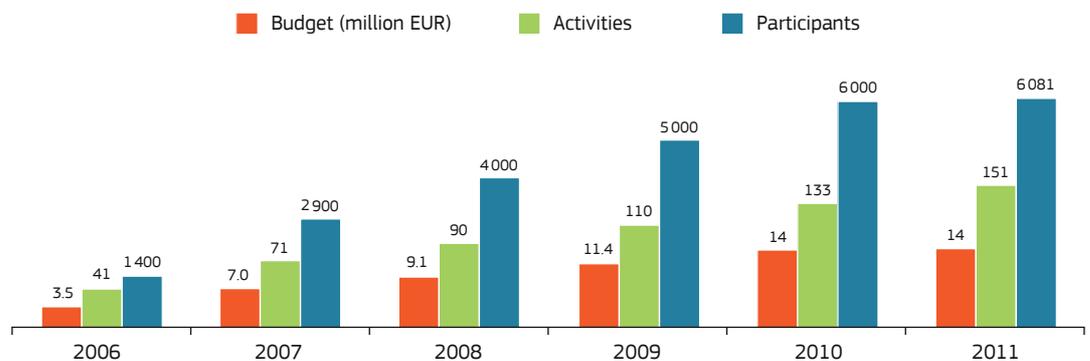
ABP	Animal by-products
ASEAN	Association of South-East Asian Nations
ASF	African swine fever
BIP	Border inspection post
BTSF	Better Training for Safer Food
CC	Candidate country
CCP	Critical control point
CSF	Classical swine fever
EAHC	Executive Agency for Health and Consumers
EFSA	European Food Safety Authority
EFTA	European Free Trade Association
ENP	European Neighbourhood Policy
FNAO	Food of non-animal origin
FVO	Food and Veterinary Office
GMO	Genetically modified organisms
HACCP	Hazard analysis and critical control point
HPAI	Highly pathogenic avian influenza
LBM	Live bivalve molluscs
MS	Member State
NCP	National contact point
NRMP	National residue monitoring plans
PCC	Potential candidate country
PPP	Plant protection products
RASFF	Rapid Alert System for Food and Feed
TRACES	Trade Control and Expert System
TSE	Transmissible spongiform encephalopathies
TC	Third countries
VMP	Veterinary medical products
WPM	Wood packaging material

# General overview of BTSF activities in 2011

Distribution of participants for the 2011 BTSF activities



BTSF evolution 2006–11



# Foreword

The year 2011 has marked the fifth anniversary of the launch of the 'Better Training for Safer Food' initiative (BTSF). Since 2006, the initiative has expanded from one comprising seven programmes to one providing training on some 30 different subjects related to food, veterinary and plant health issues. Around 30 000 official control staff of EU Member States and third countries have been trained directly, to say nothing of those who have benefited indirectly through dissemination of expertise acquired by participants at training.

A high point of the year was undoubtedly the fifth anniversary celebrations. These took place at a workshop for Mediterranean countries on plant health controls, in the presence of John Dalli, the European Commissioner for Health and Consumer Policy.

The fifth anniversary event gave everyone the opportunity to look back with satisfaction at what BTSF has achieved so far. However, as we have repeatedly stressed, it is even more important to look forward to the challenges which lie ahead.

Effective dissemination has always been essential to the success of BTSF and, as has been pointed out, more could be done in this area. The year 2011 has seen an important step in this direction with the launch of the development of the first five BTSF e-learning modules.

Further work will be done in this area in 2012 and e-learning will form an integral part of our drive to

reach an ever larger audience in the years to come. The number of subjects covered by e-learning is set to reach 10 by 2013 and should expand further after that.

This mirrors the expansion of the subjects covered by the standard BTSF activity. Four new programmes were included for the first time in 2011 and a further six are to be added in 2012.

Another important step towards increasing the impact of BTSF which has been taken in 2011 is the launch of the second interim evaluation of the initiative. This is to be concluded during 2012 and should enable us to assess the effect BTSF has on individual and institutional capacity, and to examine key challenges and identify ways of improving training quality.

All of these actions make a concrete contribution to ensuring the safety of Europe's food and to increasing levels of trade in safe food across the globe. Aside from the obvious health benefits, the economic advantages of increased trade and protection against public health crises and their socioeconomic costs demonstrate the importance of BTSF, particularly in the current economic climate.

I would like to take this opportunity to thank everyone involved in BTSF for their contribution to the initiative's success in 2011 and I am sure that this success will continue in the years to come.



**Paola Testori Coggi**  
*European Commission*  
*Director-General*  
*for Health and Consumers*

# Introduction

'Better Training for Safer Food' (BTSF) is an initiative of the European Commission Directorate-General for Health and Consumers, managed by the Executive Agency for Health and Consumers (EAHC). It trains EU Member State and third-country officials involved in checking compliance with EU food and feed law, animal health and welfare rules and plant health rules.

The initiative aims to increase officials' awareness of relevant EU legislation so as to give them a better understanding of the checks they need to carry out and ensure more harmonised and efficient controls. This is vital to protect public, animal and plant health and to allow businesses to compete on a level playing field and reap the benefits of trade in safe food.

The training complements national training in these areas by promoting an EU-level understanding. It also aims to spread knowledge as widely as possible amongst the target audience. For this reason, participation at BTSF events is intended mainly for people who can pass on knowledge acquired from the training to their colleagues.

Training for third and particularly developing countries helps them to better understand EU and international standards and ensure that their products comply. This contributes to making EU imports safer and giving EU consumers access to a diverse range of safe and wholesome food, while also ensuring safer food for developing country consumers.

Such training eases access to the EU market for developing country products and cuts rejections at EU borders. It also facilitates transfer of the EU legislative model across the globe. This has potential knock-on effects on intra-regional trade among third countries, based on international standards.

BTSF comprises training programmes on subjects related to its main areas of focus. They are chosen

following consultation within the Health and Consumers DG and with other Commission services via the inter-service steering group. Consultation with national authorities takes place through the network of national contact points and sources such as Rapid Alert System for Food and Feed (RASFF) notifications and Food and Veterinary Office (FVO) reports are also used.

Some programmes are EU-based and primarily for EU Member State and candidate country participants, with places for participants from the European Free Trade Association (EFTA), European neighbourhood policy (ENP) and selected third countries where appropriate. Others take place in third countries and are specifically for participants from the region of the world in which they are held.

The EU-based training programmes are composed of workshops with a balanced practical and theoretical approach. They include presentations, discussion, practical exercises, case study work and, in many cases, site visits, during which participants observe the work of the establishment they are visiting and perform practical exercises.

Training for third countries is composed partly of similar workshops to those held in Europe. Some programmes also include sustained training and technical assistance missions. These are aimed at assisting the beneficiary countries in areas where deficiencies have been identified, including thorough training and collaboration with competent authorities.

All BTSF workshops have an international selection of participants and tutors. This increases the value of the knowledge exchanged during the training.

This report details the work which has been done in all areas covered by BTSF over the past year and provides information for anyone interested in getting involved. I hope you find it both useful and informative.



**Salvatore Magazzù**  
Head of the Consumers  
and Food Safety Unit,  
Executive Agency  
for Health and Consumers

## CHAPTER 1

# Training 2011 EU-based programmes

Programme	Courses	Participants	Hosting countries
HACCP	27	514	Germany, France, Hungary, Malta, Portugal, Sweden, United Kingdom
BIP	4	156	Germany, Poland, United Kingdom
Animal welfare	3	211	Spain, Italy
Zoonoses	2	72	Denmark
Plant protection products	3	88	Austria, Estonia
Food hygiene/controls	18	376	Belgium, Denmark, Spain, France, Hungary, Ireland, Italy, United Kingdom
Feed law	5	155	Denmark, Italy, Romania
Plant health controls	10	290	Spain, Ireland, Italy, Poland, Portugal
Food/feed of non-animal origin	5	247	Spain, Italy, Latvia, Netherlands
Animal by-products	4	221	Belgium, Lithuania, Portugal
Health of aquaculture animals	3	117	Spain, United Kingdom
Health of bees/zoo animals	3	117	Czech Republic, Germany
TSE	4	122	Belgium, United Kingdom
TRACES	3	88	Austria, Greece, Slovenia
Quality schemes	7	226	France, Italy
Audit systems/internal auditing	6	177	Spain, France, Ireland, Netherlands, Portugal
Support for EU controls	10	147	Ireland
<b>Total</b>	<b>117</b>	<b>3324</b>	

## Hazard analysis and critical control point principles

All EU food and feed businesses must implement procedures based on hazard analysis and critical control point (HACCP) principles. HACCP is recognised as the most effective tool for improving safety. It aims to identify hazards and prevent food contamination, while helping to verify compliance with safety requirements.

The system consists of seven principles to be followed in sequence. These are hazard analysis, identification of critical control points (CCPs), establishment of critical limits, monitoring of CCPs, establishment of corrective actions, documentation and verification of effectiveness.

Member States must check that businesses respect HACCP requirements. The Commission is therefore organising training for officials responsible for verifying compliance with EU rules by food and feed businesses.

### Workshops

**7 workshops on course 1** in Hungary (April, July, September), Germany (May), the United Kingdom (July × 2), France (September)  
**20 workshops on course 2** in the United Kingdom (February, April, May, October × 2), Malta (March, May, June), Hungary (March), Portugal (March × 2, May, June × 2, July, October), Sweden (March, September), Germany (September), France (October)

### Participants/countries of origin

**Member States 412**

**Candidate countries 47**

**EFTA 14**

**ENP 12**

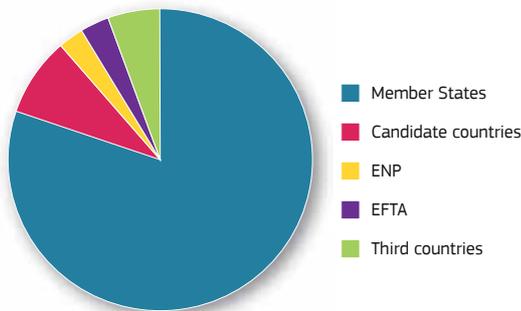
**Third countries 29**

**514 participants** from all EU Member States,  
**3** candidate countries,  
**4** EFTA,  
**7** ENP and  
**10** third countries

### Tutors

**20** tutors from **6** EU Member States (France, Germany, Hungary, Portugal, Sweden, United Kingdom)

## HACCP participants



HACCP training includes two course types. Type 1 covers development, implementation and maintenance of control procedures based on HACCP principles. Courses begin with a look at the background to HACCP, including relevant EU legislation, guidance sources, benefits and barriers to implementation. They go on to deal with the role of prerequisite food hygiene requirements and planning stages in development and implementation of HACCP systems.

The seven principles are outlined in sequence with participants required to prepare an HACCP plan for a breaded chicken operation as a case study. Participants are also given a basic understanding of how to approach audits of HACCP systems through reviews of HACCP-based documentation and use of audit check lists.

Practical activities include exercises on prerequisite programmes, terms of reference, flow diagrams, document review and check list preparation, as well as blank slides to be completed by participants on benefits of HACCP and barriers to its implementation.

Further exercises take place in food and feed establishments, where participants are required to confirm a flow diagram, identify potential hazards and control measures for process steps and present verbal reports of their findings. In 2011, visits took place to a ketchup manufacturer, a meat cutting plant, a brewery and establishments dealing with tomato products and noodles.

Course 2 develops participants' ability to conduct audits to verify implementation of HACCP systems by food and feed businesses and compliance with hygiene requirements. It refreshes background knowledge of HACCP, including national and international standards and certification schemes.

Participants also refresh their understanding of the role of prerequisite food hygiene requirements as the

foundation for HACCP systems. This covers the role of good practice guides and industrial terminology. Further subjects for refreshment are the planning stages of the development and implementation of HACCP and the seven principles and their application.

Training on auditing principles is based on international guidance sources and aims to develop participants' ability to audit implementation of HACCP systems and compliance with hygiene requirements.

Practical activities include short exercises on prerequisite programmes, flow diagrams and blank slides on benefits of HACCP, the role of consultants and validation methods. Additionally, HACCP document review exercises and an HACCP audit case study help to develop documentation assessment skills.

An exercise on flexibility of approaches to HACCP requirements is used to encourage discussion and gather information on approaches for various types of operations.

Participants visit food and feed businesses and are required to confirm flow diagrams and assess implementation of specific CCPs. The groups present an oral report of their findings. In 2011, operations visited included a bakery, a pasta producer, a port bottling plant, a soft drink producer, a snack manufacturer, a fish cannery, a ready meal producer and an institutional caterer.

## Veterinary and food safety checks in airport, seaport, road and rail border inspection posts

Border controls are vital for ensuring that EU imports meet required standards and for protecting public and animal health. EU legislation lays down health and supervisory requirements that Member States must apply to imports of live animals and

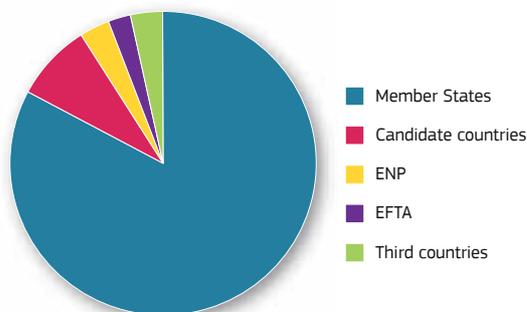
food from third countries. These are designed to ensure that imports meet equivalent standards to those required for production in, and trade between Member States.

Officials engaged in border controls at airport, sea-port, road and rail border inspection posts (BIPs) in

EU, candidate and European Free Trade Association countries need adequate training in order to implement effective and harmonised checks. The training covers veterinary and food safety border controls and aims to disseminate good control practices, improve knowledge of this field and ensure consistent and effective performance.

<b>Workshops</b>	<b>2 workshops</b> in seaport BIP in Germany (May, October) <b>1 workshop</b> in airport BIP in the United Kingdom (June) <b>1 workshop</b> in road/rail BIP in Poland (September)
<b>Participants/countries of origin</b> <b>Member States 129</b> <b>Candidate countries 13</b> <b>EFTA 4</b> <b>ENP 5</b> <b>Third countries 5</b>	<b>156</b> participants from <b>26</b> EU Member States, <b>5</b> candidate countries, <b>1</b> EFTA country (Norway) and <b>4</b> ENP countries (Algeria, Israel, Morocco, Ukraine), <b>3</b> other European/third countries (Albania, Bosnia and Herzegovina, Singapore)
<b>Tutors</b>	<b>25 tutors</b> from EU/candidate/EFTA countries

#### BIP participants



All three types of workshop cover selected aspects of EU legislation, especially where interpretation can be difficult, procedures for controls on imports and transit of products. They also look at cooperation with customs, intelligence gathering, risk assessment and information exchange with other competent authorities. Discussion groups on common problems with veterinary checks are a feature of all workshops, particularly with regard to certification and decision-making.

Airport and road/rail workshops have an added focus on control of live animals, including pets and personal imports. Road/rail workshops deal with con-



trol of re-imported consignments and exit checks on transit consignments. Seaport and airport BIP training courses feature destruction of kitchen waste and other waste animal products from vessels and aircraft, and checks on consignments sent by post or courier.

## Animal welfare standards on the farm, during transport and at slaughter and killing for disease control

The European Commission has been developing animal welfare legislation for over 30 years and has been at the forefront of international welfare initiatives. Animals are recognised as sentient beings by the Treaty on the Functioning of the European Union and, in formulating and implementing policy, the EU pays full regard to their welfare.

EU legislation on farm animals aims to ensure that they are kept and raised in accordance with their physiological needs. The EU also provides for protection of animals during transport, including handling at transfer points and destination.

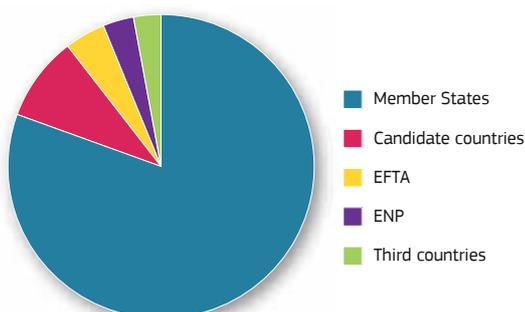
Slaughter legislation aims to minimise suffering by ensuring use of approved stunning and killing methods based on scientific knowledge and practical experience. In order to be allowed to export to the EU, third-country establishments must give proof of equivalent humane treatment at slaughter. New legislative developments provide for development of standard welfare operating procedures and appointment of welfare officers by businesses to ensure that standards are met.

Food and Veterinary Office (FVO) reports have noted deficiencies in application of stunning and killing methods in slaughterhouses and transport requirements in EU and third countries. Disease outbreaks have shown up limitations of certain techniques used in killing for disease control. There is also a lack of compliance with legislation for protection of farm animals.

In order to ensure compliance with EU and international standards and develop good practices, the EU provides training on animal welfare at slaughter and killing for disease control, during transport and on the farm. It is mainly for official veterinarians ensuring adherence to these standards and developing practices to improve their application.

<b>Workshops</b>	<p><b>1 workshop</b> on welfare during transport in Italy (June)</p> <p><b>1 workshop</b> on welfare of pigs on farms in Italy (September)</p> <p><b>1 workshop</b> on welfare at slaughter in Spain (November)</p>
<b>Participants/countries of origin</b>	
<b>Member States 152</b>	<b>211</b> participants from all EU Member States
<b>Candidate countries 17</b>	and candidate countries,
<b>EFTA/ENP 14</b>	<b>2</b> EFTA, <b>5</b> ENP and
<b>Third countries 28</b>	<b>5</b> third countries (Albania, Botswana, Chile, Serbia, Thailand)
<b>Tutors</b>	<b>45 tutors</b> from EU/candidate/EFTA countries

### Animal welfare participants



Each workshop consists of two days of theoretical presentations and a day's practical training. For workshops on welfare of pigs, practical work is done on a pig farm, for those on slaughter, at a slaughterhouse for red and poultry meat, and for those on transport, in transport companies, on vehicles or at control posts applying international animal welfare standards.

Sessions on welfare of pigs on the farm cover relevant EU legislation and the scientific basis for proper housing, management and handling of pigs. Existing farming systems are assessed as regards requirements for manipulability, rooting materials and flooring types, and welfare outcomes are examined.



Participants are trained in carrying out inspections at farm level, with practical guidance given on checking compliance of farming systems and management practices with EU legislation. Practical training focuses on assessment of housing conditions and management practices and includes demonstration of welfare measures.

Workshops on slaughter and killing for disease control are dedicated exclusively to stunning and killing of the main commercial species, focusing on the EU legislative framework for protection of animals at slaughter. They take account of the particularities of each species.

The workshops cover relevant EU legislation and international guidelines. They also take account of recent legislative developments in terms of assessment of standard operating and monitoring procedures, scientific support and the role of welfare officers.

Other subjects include the scientific basis for proper handling, stunning and killing in terms of animal behaviour and anatomy, assessment of lairage facilities and handling of animals and monitoring of welfare outcomes. Main stunning and killing techniques used in Europe are examined and, for each method, parameters such as conditions for use, critical points, advantages and disadvantages and evaluation of effectiveness are considered.

Training on welfare during transport also considers relevant EU legislation and the international framework before looking at the scientific basis for proper transport of animals in terms of behaviour, stress

and feeding needs. Transport conditions and records to check are considered, as are practical aspects of handling, loading and unloading of animals and emergency care during transport.

Control post requirements and design of vehicles are further topics, the latter covering density, drinking devices, headroom, access ramps and stalls. Participants also look at application of navigation systems for monitoring and enforcing welfare requirements.

Each course type takes account of bio-security, public health and implications of welfare on food safety and quality. They also present and compare alternatives to legislation for assessing welfare, as well as practical experience and third-country perspectives.

Practical training for each workshop enables participants to develop their ability to identify problems and find solutions using case-study and problem-solving techniques. The training should also collect information to contribute to development of Internet-based welfare learning activities.

### **Monitoring of zoonoses, investigation of food-borne outbreaks and applying microbiological criteria in foodstuffs**

Zoonoses are diseases or infections, such as *salmonella*, that can be transmitted from animals to humans, usually through contaminated food or contact with infected animals. The EU has legislation to ensure that zoonoses, zoonotic agents and related

antimicrobial resistance are properly monitored, and that food-borne outbreaks receive proper epidemiological investigation. It also aims to see that effective measures are taken to detect and to control *salmonella* and other zoonotic agents during production, processing and distribution of food in order to reduce their prevalence and public health risks.

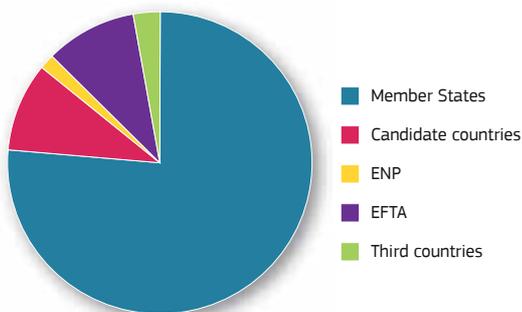
EU targets are being established for reducing prevalence of zoonoses. They should be achieved by establishing national control programmes. Live ani-

mal and hatching egg imports will become subject to equivalent controls to those in place at Member State level.

Further EU regulations define criteria for food categories and microbes, based on scientific advice, internationally approved principles and risk assessment. Two types of such criteria exist: food safety criteria, applicable to products at the end of the manufacturing process and during their entire shelf-life; and process hygiene criteria, applicable during production.

<b>Workshops</b>	<b>1 workshop</b> on each of microbiological criteria and investigation of food-borne outbreaks, both in Denmark in November
<b>Participants/countries of origin</b>	
<b>Member States 55</b>	<b>72 participants</b> from all EU Member States,
<b>Candidate countries 7</b>	<b>4</b> candidate countries,
<b>EFTA 7</b>	<b>2</b> EFTA countries (Norway, Switzerland),
<b>ENP 1</b>	<b>1</b> ENP country (Ukraine) and
<b>Third countries 2</b>	<b>2</b> third countries (Azerbaijan, Serbia)
<b>Tutors</b>	<b>19 tutors</b> from EU/candidate/EFTA countries

### Microbio and zoonoses participants



Training in these fields is aimed at harmonising Member State approaches to control of zoonoses and zoonotic agents and increasing the efficacy of Member State staff in this area. This should facilitate intra-EU trade of live animals, hatching eggs, egg products and poultry meat and help third countries to export such products by guiding them in implementing control programmes.

Courses cover the implementation of microbiological criteria and investigation of food-borne outbreaks, and control of zoonoses, in particular *salmonella* control in poultry and pigs. Training is provided in large part through case studies.



Workshops on microbiological criteria and investigation of food-borne outbreaks cover use of microbiological criteria for risk management and harmonisation of monitoring of foodstuffs. They also look at implementation by businesses, including *listeria* shelf-life studies and measures for different foodstuffs, and verification of this by competent authorities.

As regards outbreak investigation, the workshops consider tools such as cohort analysis, case control studies, software applications and strain typing and use of outbreak investigation for assessing risks from different foodstuffs. They also deal with outbreak classification according to epidemiological and sample evidence, place of exposure and contributing factors, as well as reporting and communication.

Courses on zoonoses introduce EU provisions on surveillance and control of *salmonella* in poultry and pigs and their application and consider the public health impact of *salmonella*. They also look at risk factors and risk management options for *salmonella*, including good hygiene practice guides.

Biosecurity issues are covered, as are monitoring of antibiotic use in pigs and poultry, occurrence and control of antimicrobial resistance and control of *campylobacter* in poultry.

## Evaluation and registration and control of use and marketing of plant protection products

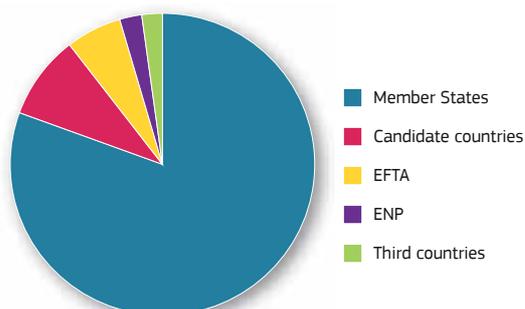
Active ingredients in plant protection products (PPP) must not pose a threat to human health or the environment. Nor must they exceed established residue levels.

New legislation requires Member States to re-evaluate their current authorisations of active ingredients for use in PPP within a short time frame. All Member States must adapt their systems and work with other national authorities in order to facilitate implementation of the new legislation and harmonise authorisation systems.

The need for an integrated approach to controls on environmental and health issues has been highlighted by recent cases of illegal trade and use of unauthorised pesticides in some Member States. Member States must verify that PPP comply with conditions for use and that information on labelling is accurate.

<b>Workshops</b>	<b>2 workshops</b> on evaluation and registration in Austria (November), Estonia (December) <b>1 workshop</b> on control of use and marketing in Austria (December)
<b>Participants/countries of origin</b>	
<b>Member States 71</b>	<b>88</b> participants from all EU Member States,
<b>Candidate countries 8</b>	<b>3</b> candidate countries,
<b>EFTA 5</b>	<b>2</b> EFTA countries (Norway, Switzerland),
<b>ENP 2</b>	<b>1</b> ENP country (Jordan) and
<b>Third countries 2</b>	<b>1</b> third country (Serbia)
<b>Tutors</b>	<b>15 tutors</b> from EU/candidate/EFTA countries

### PPP participants



Training courses cover evaluation and registration and control of use and marketing. For each session, participants are divided into five groups of around seven people led by experts from different Member States.

The main goal of training on evaluation and registration is to ensure that Member States have a consistent approach to compliance checking and re-registration of PPP and to reduce potential for legal challenges from companies alleging that procedures have not been followed. The workshops also aim to improve the skills base at national level in order to contribute to work sharing and make efficient use of resources.



New PPP legislation and work on zonal systems and mutual recognition form part of the programme. The training gives instruction on administrative procedures for compliance checking and scientific principles and procedures to be adopted.

Participants work through practical examples to reduce the backlog of work and improve work sharing between Member States. They also evaluate the risk envelope approach. The overall strategy is to establish a programme identifying substances to be assessed, provide clear criteria to perform assessments and provide advice and technical support, and set deadlines for undertaking training and assessing its results.

A key outcome is draft documentation for use by national regulatory authorities. It contains guidance on administrative procedures, documentation, data protection, assessment of equivalent specifications of active substances, re-registration, the risk envelope, mutual recognition, work sharing and audits.

Training on control of use and marketing focuses mainly on pesticides for which harmonisation is lacking and measures are required. Main aims are identification of weaknesses and measures to strengthen control systems and facilitation of experience sharing. The training should also enable national authorities to develop a control system to ensure proper use and marketing of PPP and prevent illegal trade and use.

Previous training has shown that work is needed on transposition and control of classification and labelling

requirements. Moreover, links with worker safety and environmental monitoring should be analysed.

Working groups look at current and future EU legislative frameworks and analyse other legislative provisions which impact on pesticide controls. They also examine the structure of national control systems and coordination with competent authorities in areas such as control of maximum residue levels in food of plant origin. Overviews are given of national control activities and of infringements and follow-up in national systems.

The strategy of these courses is to establish a programme identifying Member States to be used as study cases, examine criteria for planning and monitoring controls and provide training, advice and technical support. It also entails setting up working groups to examine Member State control systems and techniques, identify weaknesses and organise follow-up workshops on issues needing further investigation.

This is to lead to the production of a report giving national authorities guidance on strategies for planning controls, risk analysis, administrative procedures, support for laboratories and assessment of and follow-up to non-compliance.

## Food hygiene and controls

The EU has developed measures to ensure high standards of hygiene during food production and proper con-

trol of food. These rules apply to all food businesses and types of food, and cover the whole food chain.

Rules for food of animal origin introduce requirements related to provision of food-chain information, risk-based meat inspection, slaughter and de-boning establishments and game meat. Rules on biotoxin detection in shellfish, microbiological criteria for certain types of food and raw milk production require-

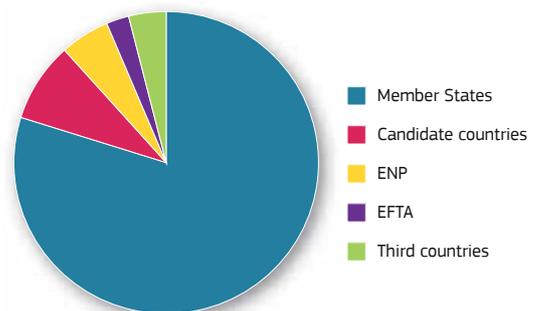
ments have been revised. The Commission has issued three guidance documents on more complex food control requirements.

Training on the subject aims to increase expertise in food safety issues at all stages of production, processing and distribution of meat, milk and fish products among control staff checking compliance by businesses with EU rules.

<b>Workshops</b>	<p><b>7 workshops</b> on meat and meat products in the United Kingdom (February), Belgium (March, May), Hungary (April, June), France (September, October, both on meat products)</p> <p><b>5 workshops</b> on fishery products and LBM in Spain (March, May, June), Denmark (April), Ireland (October)</p> <p><b>6 workshops</b> on milk and dairy products in Italy (March, September, October), Hungary (May), Ireland (June), Belgium (October)</p>
<b>Participants/countries of origin</b>	
<b>Member States 301</b>	<b>376</b> participants from <b>27</b> EU Member States,
<b>Candidate countries 31</b>	<b>4</b> candidate countries,
<b>EFTA 10</b>	<b>2</b> potential candidate countries (Albania, Bosnia and Herzegovina),
<b>ENP 19</b>	<b>3</b> EFTA countries (Liechtenstein, Norway, Switzerland),
<b>Third countries 15</b>	<b>12</b> ENP countries (Algeria, Armenia, Belarus, Egypt, Georgia, Israel, Jordan, Lebanon, Moldova, Morocco, Palestinian Authority, Ukraine) and from <b>5</b> third countries (Peru, Mexico, Iran, Rwanda, Singapore)
<b>Tutors</b>	<b>66 tutors</b> from 11 countries



Food hygiene participants



Workshops on meat and meat products include group sessions covering EU legislation, food chain information, controls in primary production, animal welfare and organisation of official controls. Site visits to slaughterhouses and processing plants enable participants to consider control plans for salmonellosis and HACCP-based procedures.

Sessions on products derived from meat take a practical approach. Presentations look at the aims and application of EU food law, good hygiene practice and HACCP, while participants conduct mock inspections

and audits. Practical exercises look at meat transformation and preservation methods and visits to processing establishments focus on heat treatment, cooling and freezing.

For fishery products training, presentations give updates on food hygiene legislation and look at microbiological criteria, import requirements and border controls. Participants visit fish farms, landing sites, vessels, auction halls and processing establishments during which they examine safety requirements for live bivalve molluscs (LBM) and aquaculture products, hygiene and controls and HACCP-based procedures.

Workshops dedicated specifically to LBM deal with import controls, LBM classification and control and monitoring of harvesting and production areas. During site visits to production areas, participants observe sampling and consider control and management issues, bacterial and viral health standards, contaminants and marine biotoxins. Further visits focusing on hygiene and control aspects take place to dispatching centres and processing plants.

Training on milk and dairy products begins with a visit to the national milk quality reference centre, where an overview is provided of official controls and raw milk criteria. Subsequent visits take place to farms, and cheese and dairy factories, where aspects related to raw milk and cheese production are covered. The visits also deal with application of EU requirements, organisation of controls and audits, HACCP plans, heat treatment, cleaning and disinfection. Aside from the visits, group presentations look at food safety and microbiological criteria.

It can be stressed that the subjects presented and discussed during this training course cover a wide distribution of topics of interest in the field of food hygiene, giving a very high added value to the attendance to these trainings for the participants.

## Feed law

Production of animal feed is one of the most important sectors of agricultural activity. Approximately 230 million tonnes are fed to farmed animals in the EU annually. Additives are used to improve quality of feed and food of animal origin, or to improve animal health and welfare.

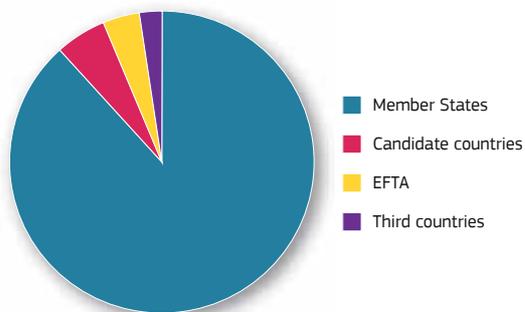
EU legislation ensures that feed materials, additives and feedstuffs are only marketed if they are of requisite quality and scientific evaluation shows that they present no danger to human and animal health or the environment and do not adversely affect livestock production. Only materials from animals fit for human consumption may be used in feed.

EU feed hygiene requirements introduce key elements in ensuring feed safety. These include compulsory registration of feed businesses, approval of establishments using certain additives, pre-mixtures and compound feedstuffs and harmonised good hygiene practice requirements. HACCP principles have been introduced for all stages other than primary production, as have production requirements at farm level and EU and national feed production practice guides.

<b>Workshops</b>	<b>5 workshops</b> in Denmark (May, September), Italy (June, November), Romania (October)
<b>Participants/countries of origin</b>	
<b>Member States 137</b>	<b>155</b> participants from <b>26</b> Member States,
<b>Candidate countries 8</b>	<b>3</b> candidate countries,
<b>EFTA 6</b>	<b>2</b> EFTA countries (Norway, Switzerland) and
<b>Third countries 4</b>	<b>4</b> third countries (Argentina, Brazil, Chile, South Africa)
<b>Tutors</b>	<b>7 tutors</b> from EU/candidate/EFTA countries



### Feed law participants



Feed law training aims to increase expertise on feed safety at all stages of production, processing and distribution.

Topics addressed include registration, approval and inspection requirements for establishments, hygiene requirements, HACCP procedures, use of national or EU guides and requirements for use of raw and processed materials in feed. Rules for authorisation, supervision and labelling of additives are covered, as are prohibited materials, marketing and labelling of feed for particular nutritional purposes and authorisation of bioproteins.

Further subjects are authorisation of genetically modified food and feed, traceability and labelling of genetically modified organisms (GMO) and products produced from GMO, risks from biological and chemical contaminants and controls for managing such

risks. Participants also look at sampling and other inspection procedures and import controls on raw or processed materials intended for use as feed or for manufacturing compound feedstuffs.

Site visits enable participants to view establishments involved in production, manufacturing and marketing of feed materials and compound feedstuffs.

### Plant health controls

Food and Veterinary Office (FVO) missions have revealed a lack of knowledge of potato control directives in some Member States. They also revealed differences between Member State inspectors' approaches and ability with regard to internal controls under the EU passport regime and handling of pest outbreaks. Further discrepancies have been noted as regards controls on imports of various plants and plant products.

Emergency decisions have been adopted to prevent introduction and spread of specific harmful organisms. These require Member States to organise surveys to assess whether their territories are free of such organisms, often in forested areas. Differences exist between Member State approaches to the surveys, and eradication measures often appear ineffective.

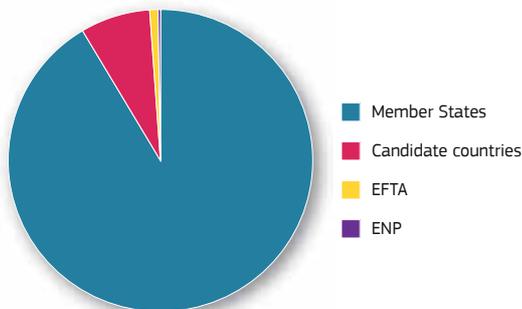
Wood packaging material (WPM) can contain harmful organisms and rates of interceptions of WPM from third countries containing harmful organisms have been high in recent years, while wood from infected countries also poses a threat elsewhere. FVO reports

indicate that approaches to WPM inspections vary among Member States. Also, a harmonised approach

to authorisation of treatment facilities for WPM is necessary.

<b>Workshops</b>	<p><b>1 workshop</b> on potato quarantine controls in Poland (October)</p> <p><b>1 workshop</b> on the internal quarantine regime in Spain (March)</p> <p><b>1 workshop</b> on the quarantine regime for imports in Portugal (June)</p> <p><b>2 workshops</b> on wood packaging material in Portugal (March, June)</p> <p><b>3 workshops</b> on non-forestry emergency decisions in Italy (May, September), Ireland (November)</p> <p><b>2 workshops</b> on forestry emergency decisions in Portugal (February, September)</p>
<b>Participants/countries of origin</b>	
<b>Member States 264</b>	<b>290</b> participants from all Member States and candidate countries,
<b>Candidate countries 23</b>	
<b>EFTA 2</b>	<b>2</b> EFTA countries (Norway, Switzerland) and
<b>ENP 1</b>	<b>1</b> ENP country (Tunisia)
<b>Tutors</b>	<b>21 tutors</b> from EU/candidate/EFTA countries

### Plant health control participants



Further areas covered are inspection and sampling of host plants and surface waters, internal and EU-level notifications, planning and conducting of import controls and infringement procedures. Practical elements of inspection and sampling are presented during field trips to storage places and watercourses.

Training on the EU internal plant quarantine regime focuses on EU internal control provisions for registration of producers and plant passports. Subjects presented include relevant EU legislation and international standards, plant passport regime requirements, registration requirements for producers and inspection of production and storage places.

The training is for national-level officials involved in planning and policy-making and field inspectors involved in execution of the legislation. It covers potato control directives, inspections under the plant passport regime, import controls, inspections required by EU emergency decisions in forested and non-forested areas and control of WPM.

Training on the EU plant quarantine regime for potatoes covers application of EU potato quarantine pest provisions, with special focus on ring rot and brown rot. Subjects include bacteria and potato cyst nematodes, pathogen and disease description, monitoring, assurance of appropriate resources, quarantine measures, traceability and follow-up checks.



Further topics are quarantine requirements for products with plant passports, particularly articles destined for protected zones and regulated by EU emergency decisions, practical elements of inspection, preparation and storage, and issuing of passports. The training also looks at internal controls within export certification systems, internal market checks, quarantine measures following interceptions, non-regulated pest management, handling of outbreaks, infringements and sanctions and notifications. Field trips take place to plant health offices to present facilities and to premises of registered producers to present practical elements of inspection and sampling.

Workshops on the EU plant quarantine regime for imports focus on application of EU provisions for various aspects of import control. In particular, they deal with relevant EU legislation and international standards, policymaking and import control planning, internal coordination and cooperation with border authorities.

They also look at practical elements of inspections, identity and health checks, inspection at places other than points of entry, control of imports used for scientific purposes and quarantine measures. Additional subjects include non-regulated pest management, notifications at domestic and EU level and use of interception data from other Member States.

Field visits take place to designated points of entry, BIPs and inspection posts at places of destination. Practical elements include inspection of wood or wood products, plants for planting, cut flowers, potatoes and tropical fruit.

Training on WPM looks at application of the International Plant Protection Convention and EU WPM provisions, particularly on material from high-risk countries. Subjects presented include definition and types of WPM, requirements for WPM in international trade, and EU legislation on WPM controls, wood species, processed wood, debarked and bark-free wood and organisms which move with WPM.

Also covered are targeting and profiling of high-risk consignments, risks related to WPM of particular

origin, inspection of imported and internally transported WPM, sampling, non-compliant material and notifications. Further subjects include infringement procedures, production of WPM by heat treatment and other methods and procedures for repaired or recycled WPM. Participants visit storage places and WPM manufacturers to view practical elements of inspection and sampling.

Training on internal controls required by EU emergency decisions for forested and non-forested areas presents application of EU provisions, relevant legislation and international standards, and establishment and development of survey methodologies. It also looks at scientific and statistical principles, choice of observation points, policymaking, internal coordination, practical elements of surveys, sampling, and registration and reporting of results.

Further subjects include management of specific organisms, notifications, requirements for production, import and movement of propagating material, and characteristics of forested or non-forested areas. Participants visit sites where surveys are carried out, including nurseries, parks and greenhouses in the case of non-forestry training, and forests for surveys on forested areas. Elements covered include inspections, use of pheromone traps and sampling.

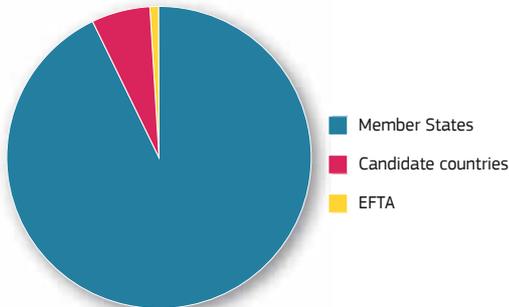
## Controls on food and feed of non-animal origin

Controls on food and feed imports at their point of entry into the EU are fundamental to safeguarding animal, plant and public health. EU legislation provides for a list to be drawn up of feed and food of non-animal origin that should be subject to tighter controls based on risk. This should allow the risk to be countered effectively and facilitate accurate data collection.

The legislation imposes health and supervisory requirements to ensure that imports can be placed on the EU market safely. It defines conditions to be met by points of entry in order to ensure uniform effectiveness of controls.

<b>Workshops</b>	<b>5 workshops</b> in Italy (May, November), Netherlands (July), Spain (September), Latvia (October)
<b>Participants/countries of origin</b>	
<b>Member States 230</b>	<b>247</b> participants from all EU Member States and candidate countries and
<b>Candidate countries 15</b>	<b>2</b> EFTA countries (Norway, Switzerland)
<b>EFTA 2</b>	
<b>Tutors</b>	<b>10 tutors</b> from 6 EU Member States

### Feed of non-animal origin participants



The Commission has launched training for officials involved in import controls on food and feed of non-animal origin in EU and other European Economic Area countries. This aims to improve knowledge and implementation of relevant EU legislation and develop good control practices.

The training takes place in designated points of entry. Topics addressed include relevant legislation and its implementing rules, implementation of control procedures and standard operating procedures.

Other subjects are information exchange and cooperation with customs, and performance of documentary and physical checks. Participants visit customs stations and undertake sampling procedures and exercises simulating official controls.

### Animal by-products

Animal by-products (ABP) are materials of animal origin not intended for human consumption. Over 16 million tonnes are produced in the EU each year.

Depending on the risk they pose, ABP are transformed into products used in animal feed, cosmetics, pharma-

ceuticals, medical devices and laboratory reagents or other technical products. Otherwise, they are disposed of by incineration or co-incineration following pre-treatment. More and more ABP are imported from or exported to third countries.

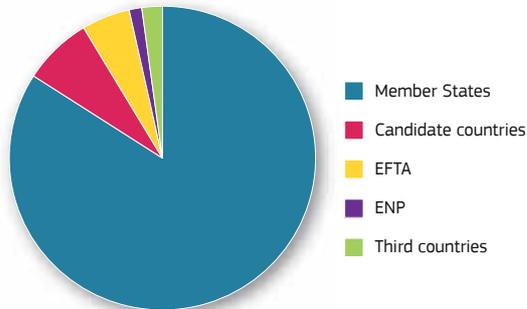
Use of certain ABP in feed can spread disease or contaminants. ABP can pose a threat to health via the environment, if not properly disposed of.

The EU has adopted measures in order to protect the food and feed chain and only material derived from animals fit for human consumption may be used in feed. EU legislation determines possible uses for ABP outside the food chain and imposes identification and traceability rules. It also introduces alternative disposal methods such as bio-gas or composting, and import, export and transit requirements for certain ABP and derivatives.

A revised ABP regulation, applicable from 2010, clarifies relevant health rules and makes them more risk-proportionate. The Commission has prepared measures for application of the new regulation to sectors handling ABP.

<b>Workshops</b>	<b>4 workshops</b> in Belgium (March), Lithuania (May, October), Portugal (November)
<b>Participants/countries of origin</b>	
<b>Member States 186</b>	<b>221</b> participants from all EU Member States and candidate countries,
<b>Candidate countries 16</b>	
<b>EFTA 11</b>	<b>2</b> EFTA countries (Norway, Switzerland),
<b>ENP 3</b>	<b>2</b> ENP countries (Egypt, Tunisia) and
<b>Third countries 5</b>	<b>4</b> other European/third countries (Albania, Brazil, Faeroe Islands, Serbia)
<b>Tutors</b>	<b>9 tutors</b> from EU/candidate/EFTA countries

### ABP participants



It is important to spread knowledge about the main rule changes and provide a forum for exchange on techniques for handling of ABP. The Commission has thus launched training for officials responsible for verifying compliance by businesses with EU ABP standards. Industry staff may take part at their own expense.

Initial lectures give an overview of the new rules and their impact on the rendering sector and on the energy, animal feed, pet-food, fertiliser and other technical sectors, as well as general traceability rules. Export issues are covered in terms of products authorised by EU legislation, specific export requirements and rules for products such as hides, skins and processed products.



Further export-related subjects include bilateral agreements and industry guarantees to ensure security of the food and feed chain. Specific requirements for imports are also covered, as are EU controls in Member States and FVO audits. Practical exercises enable participants to compare the new rules with the old so as to allow them to gain a good understanding of the new regulation.

### Health of aquaculture animals

Reports from Member States and stakeholders show a need for training on fish, mollusc and crustacean diseases. This training aims to convey a common understanding of the current situation of certain diseases and related EU legislation. It should also equip veterinary services to guard against such diseases.

#### Workshops

**2 workshops** on fish diseases in the United Kingdom (May, June)

**1 workshop** on mollusc and crustacean diseases in Spain (May)

#### Participants/countries of origin

**Member States 107**

**Candidate countries 3**

**EFTA 5**

**Third countries 2**

**117** participants from **25** Member States

and all candidate countries,

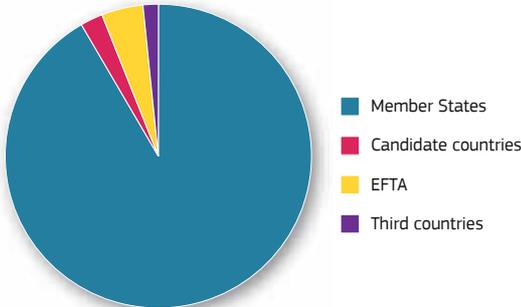
**2** EFTA countries (Norway, Switzerland) and

**1** third country (Jamaica)

#### Tutors

**16 tutors** from **5** EU Member States (Spain, Finland, France, Italy, United Kingdom)

### Aquaculture animals participants



Certain workshops focus on mollusc and crustacean diseases, while others deal with fish diseases. Each workshop presents application of EU provisions for control of relevant aquatic diseases. They also cover subjects including EU legislation on aquaculture animals, in particular marketing and import rules, pathogen and disease description and surveillance.

Inspection and sampling procedures, outbreak measures and internal and EU-level notifications are presented using scenarios and study cases. Participants visit mollusc and crustacean farms or fish farms to

view practical inspection and sampling. During visits to fish farms, participants also look at hatchery, nursery and grow out facilities.

### Health of bees and exotic zoo animals

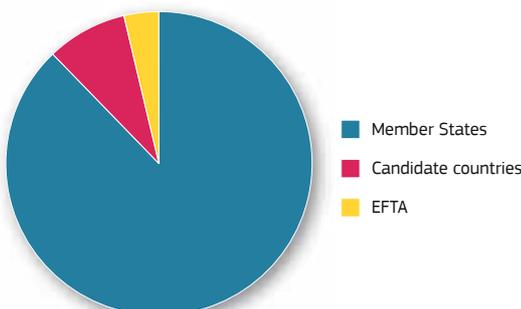
Reports from Member States and stakeholders show a need for training on diseases affecting bees and zoo animals. Training has been launched in order to convey a clear understanding of the situation of certain diseases and related EU legislation. It should also increase the capacity of veterinary services to guard against such diseases.

Workshops on bee diseases cover veterinary controls on honey and bumble bees, and early detection of pests. They look at application of EU provisions for disease and pest control, with special focus on the small hive beetle and *Tropilaelaps* mites, EU legislation for honey and bumble bees and pathogen and disease description.

Further topics include monitoring, planning and assurance of resources, inspection and sampling rules for beehives, outbreak measures illustrated by case studies, traceability, follow-up checks, internal and EU-level notifications and import controls. Field trips to

<b>Workshops</b>	<b>2 workshops</b> on bees in the Czech Republic (May, September) <b>1 workshop</b> on zoo animals in Germany (March)
<b>Participants/countries of origin</b>	
<b>Member States 103</b>	<b>117</b> participants from all EU Member States,
<b>Candidate countries 10</b>	<b>3</b> candidate countries (Croatia, Macedonia, Turkey) and
<b>EFTA 4</b>	<b>2</b> EFTA countries (Norway, Switzerland)
<b>Tutors</b>	<b>10 tutors</b> from EU/candidate/EFTA countries

### Bees and zoo animals participants



beehives entail presentation of practical elements of inspection and sampling.

Workshops on diseases affecting zoo animals and zoo approval procedures cover good veterinary practices for checks on exotic animals destined for EU zoos and EU requirements for approval of zoos. Topics include relevant EU provisions and their application, zoo approval procedures, controls at destination on animals imported from third countries and measures for movement of animals between approved zoos and from non-approved to approved zoos.

Further subjects are quarantine procedures upon introduction of animals into approved zoos and internal and EU-level notifications. Participants visit zoos to view practical elements of inspection and management procedures.

## Prevention, control and eradication of transmissible spongiform encephalopathies

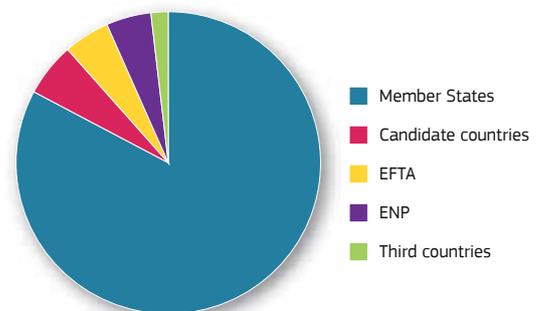
The EU has laid down comprehensive and stringent rules for prevention, control and eradication of certain transmissible spongiform encephalopathies (TSE). It has consolidated all TSE measures into one framework and updates them on the basis of scientific advice and international standards.

The rules cover the entire production and marketing chain of live animals and products of animal origin. They also lay down procedures for monitoring of TSE in bovine, ovine and caprine animals, removal of specified risk material, feed prohibition and classifying countries according to BSE status.

<b>Workshops</b>	<b>4 workshops</b> in Belgium (June, November), the United Kingdom (September, December)
<b>Participants/countries of origin</b>	
<b>Member States 101</b>	<b>122</b> participants from <b>25</b> EU Member States,
<b>Candidate countries 7</b>	<b>2</b> candidate countries (Croatia, Turkey),
<b>EFTA 6</b>	<b>1</b> EFTA country (Norway),
<b>ENP 6</b>	<b>5</b> ENP countries (Morocco, Tunisia, Algeria, Armenia, Ukraine) and
<b>Third countries 2</b>	<b>2</b> other European countries (Kosovo, Bosnia and Herzegovina)
<b>Tutors</b>	<b>23 tutors</b> from EU/candidate/EFTA countries



TSE participants



Training in this area aims to harmonise Member State approaches so as to allow comparison of national situations. It should also better enable national authorities to verify compliance with EU requirements.

Workshops focus on measures to combat and eradicate TSE, particularly implementation and control of measures for small ruminants, as well as field-level experience.

Topics addressed include EU provisions for prevention, control and eradication of TSE including specified risk material removal, feed ban, marketing and import issues, monitoring and surveillance programmes and the EU reporting system on such programmes. Each workshop includes a day's practical training on feed sampling and TSE testing.

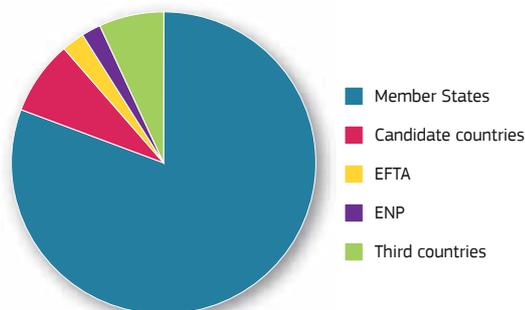
## The Trade Control and Expert System in EU countries

The Trade Control and Expert System (TRACES) is a system for tracking live animals and food and feed of animal origin as part of EU import controls. EU Member States also use it for traceability of traded live animals, semen, embryos and products of animal origin.

TRACES functions through a web-based network linking veterinary authorities of Member States and participating third countries, border inspection posts (BIPs) and businesses. It provides access to EU legislation, lists of third-country establishments authorised to export to the EU and a registration system for rejected consignments. The system uses all EU and some non-EU languages.

<b>Workshops</b>	<b>2 workshops</b> on the use of TRACES for intra-EU trade in Slovenia (October), Greece (December) <b>1 workshop</b> on the use of TRACES at import in Austria (November)
<b>Participants/countries of origin</b>	
<b>Member States 71</b>	<b>88</b> participants from all EU Member States and candidate countries,
<b>Candidate countries 7</b>	<b>2</b> EFTA countries (Norway, Switzerland) and
<b>EFTA 2</b>	<b>1</b> ENP country (Israel),
<b>ENP 2</b>	<b>3</b> other European countries (Albania, Montenegro, Serbia)
<b>Third countries 6</b>	
<b>Tutors</b>	<b>9 tutors</b> from EU/candidate/EFTA countries

### TRACES participants



The Commission has launched training on TRACES for national authority staff of EU Member States and other participating countries. This should improve knowledge of the system and spread good practices for its use.

Certain courses focus on use of TRACES at import, while others deal with use for intra-EU trade. Import courses include visits to BIPs, while on intra-EU trade courses participants visit veterinary units. Both types of visit allow participants to perform practical exercises on TRACES use and related certification activities.

Both courses give an overview of TRACES, particularly as regards recent developments in border inspection procedures and import and trade certification. They also emphasise aspects of food, animal health and animal welfare legislation which are of particular relevance to trade, as well as food and animal health import control rules and other relevant legislation. In addition, participants are updated on recent developments to the system.

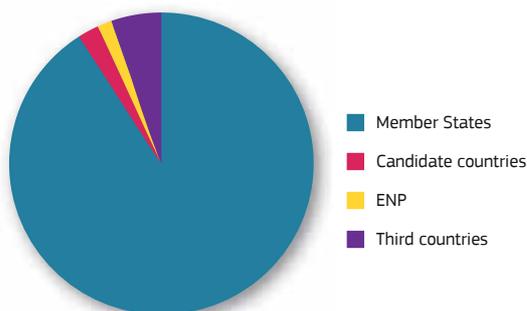
### Quality schemes: organic farming and geographical indications

The EU has established protected designation schemes to guarantee product characteristics. It has also established an organic farming quality scheme to ensure that products labelled as organic are produced in the correct way.

These schemes aim to ensure that consumers can trust labelling guarantees. The EU also requires Member States to check that products labelled under the schemes conform to requirements.

<b>Workshops</b>	<b>3 workshops</b> on organic farming in France (June, November), Italy (September) <b>4 workshops</b> on protected designation schemes in France (September, December), Italy (October, November)
<b>Participants/countries of origin</b>	<b>226</b> participants from all EU Member States and candidate countries, <b>3</b> ENP countries (Morocco, Moldova, Tunisia) and <b>6</b> other European/third countries (Kosovo, Malaysia, Thailand, Chile, Honduras, China)
<b>Tutors</b>	<b>20 tutors</b> from EU/candidate/EFTA countries

#### Quality schemes participants



Training on quality schemes aims to convey a clear understanding of the requirements and ensure that they are respected consistently. It is mainly for national authority staff in charge of controls related to organic farming and protected designation schemes and staff of private bodies to which these tasks have been delegated.

Some workshops are dedicated to organic farming, with others covering protected designation schemes. They cover control in these fields of primary and secondary production, distribution and transport, including importing, packing, wholesaling and retailing.

The training gives participants an understanding of the application of EU food control and accreditation requirements to organic farming and protected designation legislation. It also deals with requirements for bodies operating their own product certification systems.

Responsibilities of competent authorities and control bodies are also covered, as are EU reporting requirements for Member States. Group discussion takes place on common problems of control systems and their solution.

## Audit systems and internal auditing

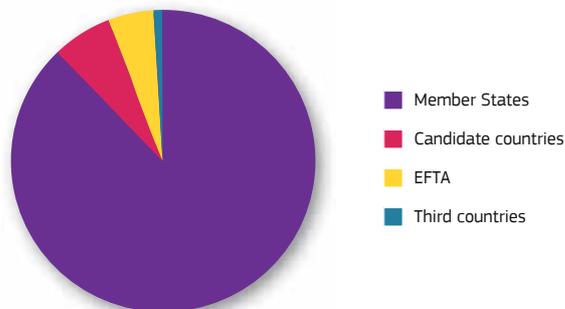
The EU requires Member States to set up well-structured national auditing systems so as to raise the quality of food and feed safety and animal health and welfare controls. The results of audits are reported annually to the Commission, which

draws up inspection programmes based on the results.

National auditing systems are still under development and so the EU is training Member State auditing staff in order to spread good practices and guarantee a consistent approach to audits across the EU.

<b>Workshops</b>	<p><b>4 workshops</b> on setting up and implementing audit systems in Ireland (June), the Netherlands (September), France (November), Spain (December)</p> <p><b>2 workshops</b> on conducting system audits in Portugal (September), France (October)</p>
<b>Participants/countries of origin</b>	
<b>Member States 156</b>	<b>177</b> participants from all EU Member States,
<b>Candidate countries 11</b>	all candidate and
<b>EFTA 9</b>	EFTA countries and
<b>Third countries 1</b>	<b>1</b> third country (Democratic Republic of the Congo)
<b>Tutors</b>	<b>5 tutors</b> from EU/candidate/EFTA countries

Audit participants



Workshops cover two areas: the setting-up and implementation of an audit system; and development of the ability to conduct detailed audits.

Courses on the setting-up and implementation of audit systems provide an introduction to auditing, with emphasis on internal auditing, and look at ways of safeguarding the independence of audit systems and auditors. They consider the preparation of audit programmes, including the definition of their aims and scope, criteria for achieving the aims, and risk-based programming.

Further subjects include the setting-up of audit teams, auditor selection and training, monitoring and report-

ing on audit programmes, follow-up, preventive and corrective actions, transparency and independent scrutiny. The training also looks at documentation and coordination with other control systems.

Courses on conducting audits provide background on internal auditing, as well as information on audit plans, definition of scope and objectives, research, desk reviews, risk-based targeting and checklist development. They also look at the assignment of roles within audit teams, the performance of audits, collection of evidence, the drawing-up of findings, conclusions and recommendations, reporting and follow-up.

## Support for EU controls in EU and non-EU countries

Commission experts perform audits in Member States in order to check that national authorities are carrying out controls in accordance with agreed plans and EU law. Similarly, Commission experts can carry out

controls in third countries to check that third-country legislation and systems meet EU standards.

The FVO appoints Member State experts to help its teams in these audits. A recent review recommended that the FVO extend its use of national experts.

<b>Workshops</b>	<b>10 workshops</b> on BIPs, animal welfare, fish/aquaculture (June), pesticides, contaminants (July), poultry, milk/red meat (September), food of non-animal origin, feed (October), veterinary drug residues (November), all in Ireland
<b>Participants/countries of origin</b> <b>Member States 147</b>	<b>147</b> participants from <b>25</b> EU Member States
<b>Tutors</b>	<b>40 tutors</b> from EU Member States

Training has thus been launched for Member State staff checking compliance with EU feed, food, animal health and welfare and plant health law. It should increase Member States' awareness of FVO methods and standards and give national officials involved in auditing and controls the chance to contribute to EU work. Such participation should engender greater confidence in the results of audits and controls.

Each training course covers one of the following 12 subjects.

- Veterinary issues:
  - red meat and milk,
  - poultry meat and products,
  - fishery products, aquaculture and live bivalve molluscs,
  - animal health and welfare,
  - feed controls and hygiene and other feed safety issues,

- residue control programmes and distribution and use of veterinary medicines,
- veterinary controls at BIPs.

— Horizontal issues:

- food of non-animal origin (hygiene and safety aspects),
- pesticide controls and residue programmes,
- food contact materials, food additives and chemical contaminants,
- plant health,
- genetically modified organisms.

The workshops provide an introduction to the FVO and present administrative and financial procedures and general principles for FVO audit missions. The FVO approach to auditing is covered, following which two days are spent on the specific subject for each workshop.

## CHAPTER 2

# Training 2011 Third countries

Programme	Courses	Participants	Hosting countries
HPAI/animal disease control	15	1 513 (*)	Denmark, Italy, Lithuania, Belarus, Ukraine, Bangladesh, Bhutan, China, Jordan, Mongolia, Russia
EU food rules	15	916	Malta, Russia, Thailand, Chile, Ukraine, Burma/Myanmar, China, Peru, Tanzania, Malaysia, the United States
Food testing/SPS	3	49	Denmark, United Kingdom
RASFF/TRACES	9	204	Peru, Senegal, Tanzania, Laos, Kenya, Namibia, South Africa
GMO analysis	2	75	Mexico, Singapore
<b>Total</b>	<b>44</b>	<b>2 757</b>	

(\*) Including 931 new visitors for the e-learning platform; the total number of visitors recorded at the end of 2011, including the returning visitors, is 9 389.

## Control of highly pathogenic avian influenza and other animal diseases

Highly pathogenic avian influenza (HPAI) has affected many parts of the world including Asia, Europe and Africa, becoming endemic in some countries. A coordinated global response has been launched and it will take several years to bring the situation under control.

Contagious animal diseases including African swine fever (ASF), classical swine fever (CSF), rabies and

peste des petits ruminants threaten countries in the vicinity of the EU. In the short term, it is vital to prevent their spread and prepare for new outbreaks.

The EU supports establishment of contingency plans by seconding experts to work with national authorities of the countries concerned and other international donors. It also organises training missions and laboratory workshops to improve beneficiary country officials' ability to control contagious animal diseases.

<b>Activities</b>	<p><b>2 HPAI workshops</b> in Denmark (May, June)</p> <p><b>1 workshop on rabies</b> in Italy (November)</p> <p><b>1 workshop on classical/African swine fever</b> in Lithuania (December)</p> <p><b>7 HPAI missions</b> to Bangladesh, Bhutan (March), Russia (March, August), Ukraine (June), Mongolia (June/July), Jordan (September)</p> <p><b>2 FMD missions</b> to China (April, August)</p> <p><b>2 classical/African swine fever missions</b> to Belarus, Ukraine (November)</p>
<b>Participants/countries of origin</b>	<p><b>886 participants</b> from Armenia, Belarus, Georgia, Moldova, Russia, Ukraine, China, Egypt, Lebanon, Jordan, Syria, Palestinian Authority, Bangladesh, Nepal, Bhutan, Mongolia (in addition, 931 new users of the e-learning platform)</p>
<b>Tutors</b>	<p><b>18 tutors</b> from EU/third countries</p>

Avian influenza workshops cover the role of laboratory diagnostics in HPAI control, laboratory capacity and equipment, virological and serological methods and the DIVA vaccination strategy to distinguish between infected and vaccinated animals. They also provide hands-on training on conventional and real-time polymerase chain reaction testing, and haemagglutination-inhibition and haemagglutination tests.

Laboratory training on rabies looks at diagnosis, epidemiology, control strategies, vaccination, sample collection and shipment and good laboratory practices. That on CSF and ASF focuses on etiology, epidemiology, diagnosis, prevention, control and vaccination. All workshops include practical demonstration of serological, virological and molecular diagnostics.

Activities during HPAI missions outline the global and local HPAI situation and cover topics including risk assessment, contingency plans, surveillance, biosecurity, sampling, clinical signs and diagnostics. Other subjects are protective equipment, cleaning and disinfection, outbreak control and management, quarantine, movement control and zoning, culling and disposal of infected birds.

Training during the missions includes farm visits and practical exercises in biosecurity and risk assessment, following which participants make recommendations. They also perform outbreak response simulation exercises.

Missions on foot-and-mouth disease deal with epidemiology, biosecurity, progressive control, risk assessment, surveillance, serology, lesion ageing and outbreak investigation. Simulation exercises are performed by participants.

Missions on ASF and CSF cover topics such as clinical signs, differential diagnosis, risk analysis, public awareness and communication, biosecurity, control during outbreaks, slaughter, destruction and decontamination. Epidemiological principles, the role of EU



reference laboratories, molecular epidemiology and field investigation are also covered.

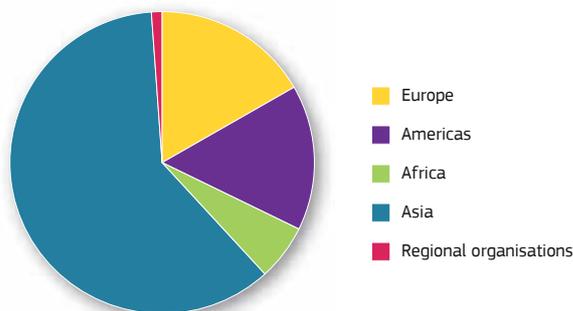
## EU food rules

The EU has comprehensive legislation for ensuring that food imports adhere to its standards. Control deficiencies may limit developing countries' capacity to comply with these standards.

The Commission thus organises training to enable developing country food control officials to check for compliance with EU requirements, thus facilitating trade. The training takes place in different regions of the world and is primarily for countries with an interest in the issues concerned in terms of trade with the EU.

<b>Activities</b>	<p><b>9 workshops</b> on crisis management (Thailand, May), animal welfare (Chile, June), residues/contaminants (Ukraine, June), Codex (Russia, September), plant health (Thailand, October/Malta, November), irradiation (China, October), honey (Tanzania, October), food legislation (USA, November)</p> <p><b>6 training missions</b> on meat hygiene (Russia, May), training needs (ASEAN, May), aquaculture (Burma/Myanmar, July), mycotoxins (Peru, October), molluscs (Thailand, November), drug residues (Malaysia, November)</p>
<p><b>Workshop participants/countries of origin</b></p> <p><b>Europe 122</b></p> <p><b>Americas 108</b></p> <p><b>Africa 46</b></p> <p><b>Asia 442</b></p> <p><b>Regional organisations 5</b></p>	<p><b>723</b> participants at workshops and <b>193</b> on missions from <b>66</b> countries</p>
<b>Tutors</b>	<b>38 tutors</b> and <b>6 mission experts</b>

#### EU food rules participants



The workshops provide an overview of EU standards in the relevant areas, with reference to recent legislative developments and the work of the FVO. Presentations also cover such aspects as organisation of official controls in the EU and third countries, import procedures, controls at BIPs, good hygiene practice and HACCP.

Participants carry out practical exercises and case study work and also take part in discussions.

Certain workshops include site visits to establishments working in areas relevant to the subject of the workshop.



Crisis management training is aimed at increasing Association of South-East Asian Nations (ASEAN) food control authorities' understanding of national- and regional-level food safety crisis management mechanisms. This should increase their capacity to handle crises and improve cooperation between control authorities in the region and those in the EU.

Training on animal welfare looks at EU welfare requirements during transport and at slaughter. Subjects covered include inspection procedures, organisation of controls and setting up of control programmes.

Residues and contaminants training presents issues related to contaminants and design and implementation of national residue control plans, mainly focusing on veterinary drug residues. Study visits take place to farms, slaughterhouses and official laboratories.

Training on honey provides guidance on EU legislation, standards and monitoring programmes, as well as requisite documentation on pesticide and veterinary medicine residues and contaminants for exporting to the EU. It also looks at EU hygiene requirements, official inspections, laboratory controls and development of expert networks, and compares national and EU requirements.

Food irradiation training presents relevant EU legislation and general food safety principles. Approval procedures for food irradiation premises and EU and Codex Alimentarius standards for buildings and equipment are also covered, along with traceability issues.

Further subjects are microbiological sampling and testing, EU packaging and labelling requirements for irradiated food products and links between irradiation and shelf-life. Practical exercises on inspection of food irradiation are carried out in groups and site visits take place to food irradiation plants.

Plant health workshops give background on EU legislation for plant health, pesticide residues, plant protection products, good agricultural practice and integrated pest management. Other issues include prevention, control and eradication of specific pests. Participants visit such sites as designated EU points of entry and palm tree plantations.

Sustained training and assistance missions support beneficiary country competent authorities in specific fields, often following identification of shortcomings in specific areas by FVO inspections. Experts transfer technical assistance in the subject covered by the mission and where required, and contribute to drafting manuals on procedures to be implemented at national or regional level.

The training side includes mentoring for competent authorities, including through workshops. Such workshops should increase knowledge and understanding of EU import requirements and food safety legislation. In particular they cover areas such as implementation of official controls, good hygiene practice, food analysis and sampling.

## Food testing

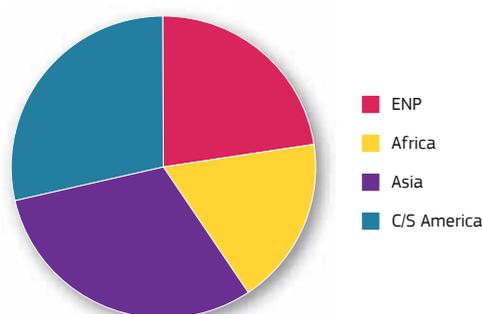
Commission sources show that many developing countries do not fulfil EU food testing requirements, due to control deficiencies. This has led to sanitary- and phytosanitary-related trade concerns.

To alleviate these problems, the Commission provides hands-on training in analytical techniques at EU-accredited laboratories. The training is for third-country technicians involved in food testing and in 2011 covered mycotoxins, microbiology and pesticide residues.

<b>Activities</b>	<b>3 2-week sessions</b> on pesticide residues (Denmark, March), microbiology (Denmark, May), mycotoxins (United Kingdom, July)
<b>Participants/countries of origin</b> <b>ENP 11</b> <b>Africa 9</b> <b>Asia 15</b> <b>Central/South America 14</b>	<b>49 participants</b> from ENP countries (Egypt, Georgia, Israel, Jordan, Lebanon, Moldova, Tunisia), Africa (Ghana, Kenya, Malawi, Rwanda, South Africa, Sudan, Togo), Asia (Bangladesh, Brunei, China, Indonesia, Malaysia, Philippines, Thailand, United Arab Emirates, Vietnam) and Central/South America (Brazil, Chile, Costa Rica, Jamaica, Mexico, Paraguay, Peru, Uruguay)
<b>Tutors</b>	<b>34 tutors</b> from EU/third countries



Food testing and SPS issues participants



All workshops begin with a general introduction covering relevant EU legislation, risk assessment, establishment of regulatory limits, monitoring and control bodies and laboratory networks. Other topics covered by all workshops include sampling, screening, confirmatory techniques, automation, laboratory quality control and management and validation of analytical methods.

Courses on mycotoxins cover sampling, screening and confirmatory methods related to aflatoxins in nuts, spices, figs, rice, maize and copra, and ochratoxin A in cereals, dried fruit, coffee, cocoa, spices and liquorice.

Microbiology courses convey knowledge of hygiene requirements, microbiological pathogens in the food chain and other relevant micro-organisms.

Residue trainings deal with residue control programmes, multiple and single residue methods and validation methods for food of plant origin.

### The Rapid Alert System for Food and Feed and other EU information technology systems

The Rapid Alert System for Food and Feed (RASFF) is a network involving European Economic Area Member

States, the Commission and the European Food Safety Authority. It allows information exchange between members when health risks are identified and measures taken. In this way, members can see if a problem affects them and act accordingly.

A number of cases notified through the RASFF concern imports from third countries. Training on the system is thus available for third-country national authority staff verifying food and feed safety. It aims to improve food controls and discuss the possibility of setting up similar systems in other regions of the world.

The Trade Control and Expert System (TRACES) is a tool used by all EU countries for managing animal and public health risks. It allows electronic exchange of import documents for live animals and animal products.

TRACES also allows third countries to produce certificates required for export to the EU and to give and receive notification of consignments. Training on TRACES for third-country national authority staff aims to increase their knowledge of the system and spread good practices for its use.

<b>Activities</b>	<b>2 RASFF workshops</b> in Peru (May), Kenya (October) <b>2 RASFF missions</b> in Laos (September, December) <b>2 TRACES sessions</b> in Tanzania (September), South Africa (November) <b>3 TRACES missions</b> in Senegal (June), Tanzania (September), Namibia (November)
<b>Participants/countries of origin</b>	<b>204</b> participants from all continents
<b>Tutors</b>	<b>14 tutors</b> and <b>2 mission experts</b>

RASFF workshops provide an overview of the system, particularly recent developments, and detail the desirability of and requirements for setting up such systems within countries and between networks of countries.

For national-level systems, the requirements discussed are related to food and feed controls, organisation of competent authorities, legal basis and communication needs. As regards regional networks, they cover scope for information exchange, legal basis, transparency, confidentiality and follow-up to notifications. The training includes discussion and practical exercises using the RASFF, based on case studies.

TRACES courses provide an overview of the system, particularly recent implementation developments linked to border controls and import and trade certification. They emphasise aspects of food, animal health and welfare legislation related to trade and import controls.

Participants discuss requirements for use of TRACES at national level. They also perform hands-on exercises using TRACES and related certification activities.

Five sustained training and technical assistance missions took place in 2011. Such missions support competent authorities in beneficiary countries in implementing IT systems based on RASFF and TRACES.

## Analysis of genetically modified organisms

The number of GMO events used to generate transgenic plants which are commercialised around the world is constantly increasing. About 20 such events are authorised for food or feed use in Europe. A specific event may be authorised in an exporting country but not in an importing country.

A more uniform approach to GMO analysis, including good understanding of EU control and safety requirements, will help international trade. Capacity building through training should increase expertise among non-EU operators, helping them to adapt their procedures for checking compliance with EU requirements.

<b>Activities</b>	<p><b>2nd international</b> workshop on harmonisation of GMO detection and analysis for Central and South America (Mexico, March)</p> <p><b>3rd EU-Asia regional network meeting</b> on GMO analysis (Singapore, June)</p>
<b>Participants/countries of origin</b>	<p><b>75</b> participants from Argentina, Barbados, Belize, Brazil, Chile, Colombia, Costa Rica, Dominican Republic, Ecuador, Honduras, Jamaica, Mexico, Nicaragua, Panama, Peru, Uruguay, Brunei, China, Indonesia, Japan, South Korea, Laos, Malaysia, Philippines, Singapore, Thailand, Vietnam</p>
<b>Tutors</b>	<p><b>3 experts</b> from the European Commission/Joint Research Centre Institute for Health and Consumer Protection and <b>6 other experts</b> from <b>2</b> EU Member States and <b>3</b> third countries</p>



This project aims to strengthen harmonisation of GMO analysis by establishing regional networks outside of the EU and providing training to enforcement laboratories. The project involves evaluation of needs and priorities, identification of relevant institutions and experts, organisation of regional networking meetings, training courses and follow-up networking meetings. Events within the programme are mainly intended for representatives of national enforcement bodies and project leaders involved in GMO analysis.

The workshop on harmonisation of GMO detection and analysis for Central and South America followed on from that which took place in Brazil in December 2009. It took account of the situation in individual countries and existing working relationships in the region.

It aimed to disseminate EU requirements for control and safety of GMO and the latest technical information. It also set out to evaluate national and regional needs and define a list of priorities, including political, scientific and technical aspects, and preliminary steps towards the establishment of regional networks.

The workshop provided background information to serve as a basis for the discussion and exchange of views which followed. A working session took place in which information and regional experiences were

shared, national and regional training needs evaluated and a list of priorities identified.

Concrete proposals for development of a Latin American network of GMO laboratories were presented and are the subject of ongoing discussion. As follow-up, the EC Joint Research Centre developed and provided access to a prototype intranet system to serve as an example of an information-sharing tool that may be useful for future networks in the region.

The year 2011 also saw the third EU–Asia regional network meeting on GMO analysis, which built on meetings held in 2009 and 2010. The meeting enabled participants to discuss regional networking and cooperation on GMO analysis between EU and Asian countries. Subjects covered included recent GMO analysis developments and challenges, moves towards global harmonisation and issues related to GMO detection.

The meeting allowed for follow-up to the EU–Asia action list agreed upon at the second EU–Asia meeting in June 2010, including agreement on an updated action list for the various GMO analysis topics discussed. Agreement was also reached on a formal EU cooperation proposal to be presented to the ASEAN GM Food Testing Network.

## CHAPTER 3

# More about BTSF

## BTSF Africa

The BTSF Africa programme aims at supporting food security in Africa by transferring technical expertise and providing policy advice on food safety and quality. This should help African countries to produce and distribute food products compatible with international standards and contribute to reducing food-borne disease. Positive

knock-on effects should come through rural development, growth and employment in Africa.

Four activities implemented by the World Organisation for Animal Health (OIE) continued in 2011.

The first of these is aimed at **evaluating the performance of veterinary services** (PVS). Within this activity, as of early 2012, the following missions had been implemented.

Type of mission	Beneficiary countries
Evaluation	Algeria, Angola, Benin, Botswana, Burkina Faso, Burundi, Cameroon, Central African Republic, Chad, Comoros, Republic of Congo (Brazzaville), Ivory Coast, Djibouti, Egypt, Equatorial Guinea, Eritrea, Ethiopia, Gabon, Gambia, Ghana, Guinea, Guinea-Bissau, Kenya, Lesotho, Libya, Madagascar, Malawi, Mali, Mauritania, Mauritius, Morocco, Mozambique, Namibia, Niger, Nigeria, Rwanda, Senegal, Seychelles, Sierra Leone, Sudan, Swaziland, Tanzania, Togo, Tunisia, Uganda, Zambia, Zimbabwe
Gap analysis	Benin, Botswana, Burkina Faso, Cameroon, Democratic Republic of the Congo, Djibouti, Egypt, Eritrea, Gabon, Ghana, Guinea, Guinea-Bissau, Kenya, Lesotho, Madagascar, Mali, Mauritania, Mauritius, Mozambique, Namibia, Niger, Nigeria, Rwanda, Senegal, Tanzania, Togo, Uganda, Zambia
Follow-up	Cameroon, Côte d'Ivoire, Kenya, Mauritius

The second activity deals with **improvements to national and regional animal health and food safety legal frameworks**. As of early 2012, legislation missions had been implemented in Benin, Burkina Faso, Burundi, Cameroon, Djibouti, Ethiopia, Gabon, Guinea, Madagascar, Mali, Mauritania, Nigeria, Togo, Uganda and Zambia.

ratory based in Namibia. The second addresses African trypanosomiasis and is between a French-based laboratory and a laboratory based in Burkina Faso.

Globally, an estimated 400 participants have been involved in these three activities during 2011.

The third activity is aimed at **strengthening capacities of laboratory technicians via twinning programmes**. In 2011, two new twinning programmes were set up. The first targets ovine enzootic abortion and is between a Swiss-based laboratory and a labo-

The final OIE-managed activity focuses on **strengthening capacities of chief veterinary officers and national focal points** in relation to international SPS standards. Within this activity, the following events have taken place during 2011, attended by a total of some 460 participants.

Activity	Location/date
Training of OIE delegates on the OIE PVS process	Kigali, Rwanda, 14 February
Regional training course for focal points on notification of animal diseases	Bamako, Mali, 8–10 March
Regional training course for focal points on animal production and food safety (Africa)	Hammamet, Tunisia, 4–8 April
OIE seminar on the role of statutory veterinary bodies	Bamako, Mali, 14–15 April
Regional training course for newly assigned OIE delegates	Nairobi, Kenya, 6–10 June
Regional training course for southern African focal points on wildlife and notification of honey bee diseases	Ezulwini, Swaziland, 14–17 June
Regional training course for southern African focal points on aquatic animal diseases	Grahamstown, South Africa, 20–23 September
Regional training course for French-speaking focal points from sub-Saharan Africa on veterinary products	Dakar, Senegal, 20–23 September
Regional training course on notification of wildlife diseases for English-speaking participants	Nairobi, Kenya, 4–7 October
Second meeting of the deans of schools and faculties of veterinary medicine and sciences in southern and eastern Africa	Cape Town, South Africa, 9–10 October
Regional training course on veterinary legislation for southern Africa	Gaborone, Botswana, 31 October to 2 November
Regional training course on notification of wildlife diseases for French-speaking participants	Gaborone, Botswana, 29 November to 1 December

## E-learning

The 2010 BTSF staff working document identified provision of basic training through e-learning as a means to meet the increasing demand for BTSF training.

E-learning can enable the initiative to reach a larger audience at a lower cost. Its use for basic-level training would enable workshops to focus on more advanced content. It would also allow participants to take part in training at times which best suit them.

A pilot project was launched in order to identify suitable e-learning tools and provide examples of a functional system. As part of this project, a feasibility study was completed in 2010 to examine possibilities for the use of e-learning within BTSF.

The specific objectives were: to identify the most appropriate e-learning system for providing basic training in all BTSF subjects and increasing dissemination; to define the most appropriate options for implementation of such a system; and to highlight the advantages and disadvantages of each option.

Based on the outcomes of the project, it was decided in the first instance to develop e-learning modules on:

- animal welfare at slaughter and killing for disease control,
- food contact materials,
- prevention, control and eradication of TSE,
- HACCP,
- RASFF.

Development of the animal welfare and food contact materials modules began in 2011 for launch in spring 2012. The other three modules are scheduled for launch in autumn 2012. They are to be available in English, French and German.

Work on a further five modules in five languages is to begin in 2012. Each module is designed for use by around 5 000 participants a year. It is hoped to create modules for the full spectrum of BTSF subjects from 2014 onwards.

The five modules to be developed in 2012 cover:

- welfare of poultry at slaughter and killing for disease control,
- animal nutrition,
- health of aquaculture animals,
- the EU plant quarantine regime for imports,
- food hygiene and controls on fishery products and live bivalve molluscs.

## Training 2012

**The BTSF subject range is to expand further in 2012. Below are details of the programmes taking place during the year, followed by information on new subjects for 2012.**

<b>EU</b>
HACCP
BIP
Animal welfare
Zoonoses
PPP
Food hygiene
Feed law
Plant health controls
<b>FNAO</b>
Aquaculture animals
Bees/zoo animals
<b>TSE</b>
TRACES in Member States
Quality schemes
Audit systems
Support for EU controls
Food contact materials
<b>Veterinary medicinal residues (new)</b>
<b>Food additives (new)</b>
<b>Contingency planning/animal disease control (new)</b>
<b>Emerging animal diseases (new)</b>
<b>Risk assessment (new)</b>
<b>Third countries</b>
HPAI
EU food standards
Food testing
RASFF/TRACES
GMO
<b>Feed rules and import requirements (new)</b>

## Food additives

EU food additive rules aim to ensure effective functioning of the internal market and high levels of consumer protection. The EU is to consolidate all authorised additives and conditions for their use into one list based on a new categorisation system.

The new system should make authorisations more understandable. Training has been launched to inform control authorities about the new approach and facilitate enforcement of the new provisions.

The EU has launched a re-evaluation programme for approved additives. For this, Member States must

monitor use of additives using a common methodology, and report findings to the Commission. New procedures have also been introduced for presenting applications for authorisation of additives and checking the validity of such applications.

The training should familiarise Member State officials with the monitoring methodology and inform them about the new authorisation application rules. The latter aspect will enable them to give guidance to food businesses on applying for authorisation of new additives and on changes to conditions of use or specifications of additives.

### Veterinary medicinal residues

The EU requires Member States to implement national residue monitoring plans (NRMP) for specific groups of residues. Member States assign responsibility to a central body for drawing up NRMP, coordinating monitoring activities of central and regional departments, collecting data and sending annual results to the Commission.

The plans involve taking targeted samples in order to detect illegal use of growth-promoting substances or to check compliance with maximum residue levels of veterinary medicinal products (VMP). Training has been launched to increase the expertise of national-level control staff as regards relevant aspects of monitoring of VMP residues in food of animal origin.

### Contingency planning and animal disease control

Outbreaks of diseases such as foot-and-mouth, classical swine fever and avian influenza have been controlled or eradicated by culling large numbers of animals. This is very expensive and raises ethical questions.

In order to minimise socioeconomic and public health consequences, animal disease outbreaks require immediate response. Improved preparedness is vital for this.

Training for Member State veterinary staff on disease prevention, emergency control and contingency planning should provide a common understanding of tools for controlling animal disease. It should also better enable veterinary services to guard against such diseases.

### Emerging animal diseases

Factors such as increasing cross-border movement of animals, people and goods, high density of animals, climate change and changes in animal handling and breeding have led to the emergence and re-emergence of certain animal diseases. In some

instances, veterinary services appear insufficiently prepared to address such diseases.

Issues to be considered in tackling emerging diseases are adaptation of infectious agents and vectors to hosts, the role of wildlife and animal immunity response. Moreover, as many emerging animal diseases have the potential for transmission to humans, interaction between humans, animals and the environment is of paramount importance.

Training for staff of Member State veterinary services on surveillance strategies addresses the risk posed by emerging diseases and identifies good control practices. The activity should provide a common understanding of disease control tools and related actions. It should also increase veterinary services' ability to protect the EU against such diseases.

### Risk assessment

The European Food Safety Authority (EFSA) Advisory Forum has on several occasions stressed the need for risk assessment training for experts in different food safety fields. EFSA's 2009–13 strategic plan states that EFSA will organise training to foster understanding of risk assessment.

A 2009 EFSA report on food safety risk assessment training identified a need for additional training on risk assessment principles and methods for national authority scientists, and recommended linking such training with BTSF. Training on this subject should contribute to harmonisation of risk assessment approaches and build confidence among Member State authorities in each other's risk assessments.

### Feed rules and import requirements

The need to comply with EU feed safety standards may place constraints on exports to the EU as developing countries often lack the resources to ensure proper control of production. Also, in many developing countries, feed safety control is in the hands of private organisations and importers.

Training on EU feed safety standards should give developing countries a better understanding of these matters. This should improve official controls of exports, thereby helping to: ensure that such products meet EU import requirements; avoid unnecessary burden; facilitate trade.

### Fifth anniversary event

BTSF celebrated its fifth anniversary in 2011. Events to mark the occasion were held in Malta on 18 November

in the presence of John Dalli, the European Commissioner for Health and Consumer Policy.

The anniversary event was linked to a workshop on plant health controls, attended by national control officials from around the Mediterranean region. As well as addressing the workshop, Commissioner Dalli visited a palm tree plantation to see how such controls are performed.

Underlining the achievements of BTSF, Commissioner Dalli said: 'Facts and figures point to the success of BTSF. Over the first 5 years of its activity, about 29 000 people from roughly 180 countries have benefited directly from its training. Innumerable others benefit indirectly through the dissemination of expertise acquired by others during the training sessions and ultimately through the application of such expertise to the benefit of consumers.'

The rapid increase in BTSF activity since 2006 is another demonstration of its success. The subjects covered by the initiative have increased from seven in its first year to around 30 today.

Such an increase has necessitated changes to the ad hoc approach which characterised BTSF during its early stages. A key part in the formulation of a permanent structure was the transfer of financial and administrative tasks from the Commission to EAHC during 2009–10.

As Salvatore Magazzù, head of the EAHC unit responsible for management of BTSF, explained on the occasion of the anniversary celebrations: 'EAHC gives the Commission all the necessary instruments and support to transpose political ideas into real life, taking care to ensure that taxpayers' money is spent in a transparent and efficient manner.'

Further challenges lie ahead for BTSF over the coming years and EAHC and the Commission have begun taking steps to respond to them. The November 2010 staff working document on BTSF sets out actions to increase training quality and 2011 has seen steps taken to achieve this, including production of the first BTSF e-learning modules and the launch of a second BTSF interim evaluation.

For its part, EAHC is working to ensure that the individual programmes within the initiative are managed and implemented as efficiently as possible. It is also producing communication tools such as newsletters, thematic booklets and videos so as to ensure wide dissemination of information on BTSF.

By continuing their close and effective cooperation, EAHC and the Commission will ensure that the progress made by BTSF during its first 5 years is sustained well into the future.

## Interim evaluation

An important element for increasing the effectiveness of BTSF identified in the staff working document was regular evaluation of the initiative, ideally every 2 years. The first interim evaluation of BTSF was held in 2008 and the second was launched during 2011. The 2011 evaluation should form the basis for any decisions on the future development of BTSF.

The aims of the second evaluation are to:

- evaluate the effectiveness and efficiency of BTSF, in particular its impact on individual and institutional capacity;
- examine challenges including quality, prioritisation of needs, determination of target audiences and dissemination and to look at future training needs and demand;
- examine how training quality can be improved, including in terms of topics and delivery formats.

The evaluation covers all BTSF courses since 2006 with the exception of BTSF Africa. It will assess the impact of BTSF in terms of harmonised adherence to EU standards in the areas covered by the initiative.

Based on the evaluation, it should be possible to ascertain:

- the initiative's value for money and whether the training impact could be increased on the same budget;
- whether there exist tipping points as regards training provision for specific bodies or on certain subjects after which less input is required for a tangible impact;
- the current impact of BTSF in terms of increased effectiveness and harmonisation of controls based on the relevant EU legislation;
- the extent of dissemination by participants and their colleagues of good practices conveyed by the training;
- the added value which the training should generate at national level and complementarity with other programmes.

The evaluation is based on a survey, case studies and consultations and comprises two main phases:

- **A research phase**, during which the survey is conducted among EU and third-country participants, tutors, BTSF national contact points (NCPs) and other national competent authority stakeholders, and data from the survey are analysed. Bilateral interviews also take place with European Commission officials, representatives of international organisations and competent authorities and training contractors. This phase should allow measurement of demand for and efficiency of BTSF training.

- **An options phase**, during which options for responding to key challenges such as increasing efficiency, impact and value for money will be appraised and tested in a focus group setting involving NCPs and Commission officials.

## Communicating BTSF

EAHC undertook several initiatives aimed at communicating and promoting BTSF during 2011. Prominent among these was the preparation of introductory booklets for specific BTSF programmes.

The aim of the booklets is to present the content of each course and to disseminate information about possibilities offered by BTSF. Two booklets have been finalised and distributed to contractors who disseminate them at training.

Participants can use the booklets as workbooks and disseminate them to their colleagues after attendance at training. The booklets thus constitute an effective tool for spreading knowledge conveyed during training to officials who are not able to attend.

Twelve BTSF videos were produced in 2011. These cover training on food hygiene and controls, HACCP, animal health, plant health controls, feed law, RASFF, zoonoses and microbiological criteria, controls at BIPs, organic farming, support for EU controls, TRACES and plant protection products. The videos are available at the EAHC website and likewise have a key role to play in disseminating information on BTSF subjects.

Also in the audiovisual field, a DVD was produced to mark the BTSF fifth anniversary celebrations.

In June 2011, an info day was organised for potential contractors, BTSF NCPs and others with a professional interest in the initiative. The event was supported by a dedicated website.

Work has continued on traditional communication supports. This has included the publication of bi-monthly BTSF newsletters, regular updating of the dedicated webpages at the EAHC website and the Europa portal and production of this annual report.

## How to get involved

### **Participants**

National authority staff of EU Member States and candidate and associated countries interested in finding out more about participating in BTSF activities are invited to refer to their national contact point (NCP).

Interested parties from third countries for which there is no NCP should contact the contractor for the activity in which they wish to take part. Information about training courses can be found at [http://ec.europa.eu/eahc/food/training\\_courses.html](http://ec.europa.eu/eahc/food/training_courses.html).

### **Contractors**

Development of training is mainly based on the launch of calls for tender and calls for expression of interest. All parties interested in submitting proposals to the Commission in the context of invitations to tender in connection with the activities are invited to consult <http://ec.europa.eu/eahc/food/tenders.html>. Guidelines for tenderers and contractors are available at <http://ec.europa.eu/eahc/food/guidelines.html>.

## Conclusions

Marking as it has the fifth anniversary of BTSF, 2011 has given all involved in the initiative the chance to look back with satisfaction at the work done since 2006. It has also provided impetus for increasing the impact, effectiveness and value for money of BTSF in the years to come.

This has come in the form of the development of the first BTSF e-learning modules, the launch of the second interim evaluation and a range of communication and dissemination activities. It has also been seen in the introduction of new subjects to the training offer and the planning which has been done for the training in 2012 and the years which follow.

All of this will contribute to increasing the quality of BTSF, raising the standards of official controls and, even more importantly, driving up levels of public, animal and plant health and supporting trade in safe and wholesome food.

The positive results achieved in 2011 would not have been possible without contributions from within and outside of the European Commission and EAHC. The EAHC BTSF team and the Health and Consumers DG Training Sector would like to express their appreciation to all who have played a part in BTSF's success.

Special thanks go to all colleagues within EAHC, the Health and Consumers DG and the Food and Veterinary Office, as well as members of the Inter-Service Steering Group from other Commission DGs and services. The EAHC BTSF team and the Health and Consumers DG Training Sector are also grateful to the national contact points, whose coordination has been essential, and to the staff of EC delegations in countries where training has been held, for their assistance and support.

## CHAPTER 4

# BTSF contact points

## National contact points (NCP)

Country	Name and organisation/address	E-mail address	Telephone/ fax number
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## BTSF contractors

The following bodies have been awarded contracts for organisation of BTSF activities.

Contractor	Programme	Contact
<b>Euro Consultants — JVL Consortium</b>	BIP, health of bees and zoo animals, TSE, contingency planning/animal disease control  Feed law, quality schemes, feed rules and import requirements for third countries	Maxime Slegers: slegers@btsftrainings.euroconsultants.be Fabiana Quadu: quadu@btsftrainings.euroconsultants.be  Alessandra Guion: guion@btsftrainings.euroconsultants.be Emilie Loward: loward@btsftrainings.euroconsultants.be
<b>IZS Teramo Consortium</b>	Animal welfare, e-learning	sancotraining@izs.it
<b>European Training Platform for Safer Food/GIZ</b>	Plant health controls, SPS issues for third countries, zoonoses and microbiological criteria, plant protection products, food contact materials, risk assessment	info@trainsaferfood.eu or info@giz.de
<b>AETS Consortium</b>	EU food rules, food additives  Health of aquaculture animals, emerging animal diseases  Food hygiene and controls, sampling and analysis, RASFF/TRACES, support for Union controls Audit systems  Food and feed of non-animal origin, TRACES for Member States Food testing  Veterinary medicinal residues	Pietro D'Elia (AETS): pietro.delia@aets-consultants.com Pietro D'Elia (AETS): pietro.delia@aets-consultants.com, or Lorenzo Grazioli (AESAs): l.grazioli@aesagroup.eu  Sebastien Rahoux (AETS): sebastien.rahoux@aets-consultants.com  Mrs Monica Zabala Utrillas (AENOR): mzabala@foodaudits.eu or mzabala@aenor.es Diana Quilquini (AESAs): d.quilquini@aesagroup.eu  Fabrice Claverie (AETS): Fabrice.claverie@aets-consultants.com  Marie-Odile Kuntz (FVI): fvi@agriculture.gouv.fr
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<b>Development solutions</b>	HPAI and other animal diseases	jochen@development-solutions.eu





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- via the Executive Agency for Health and Consumers (<http://ec.europa.eu/eahc/food/index.html>)

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