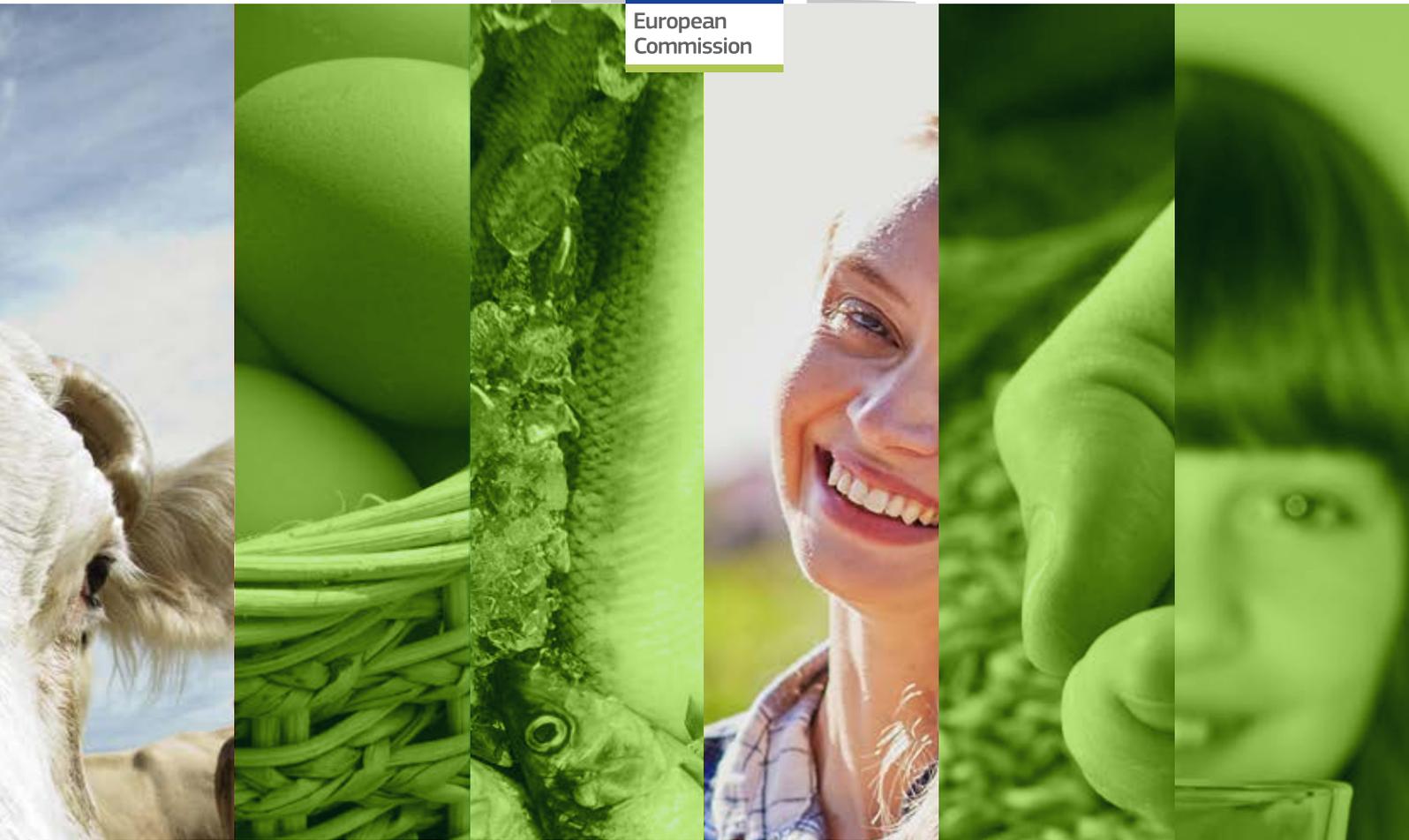




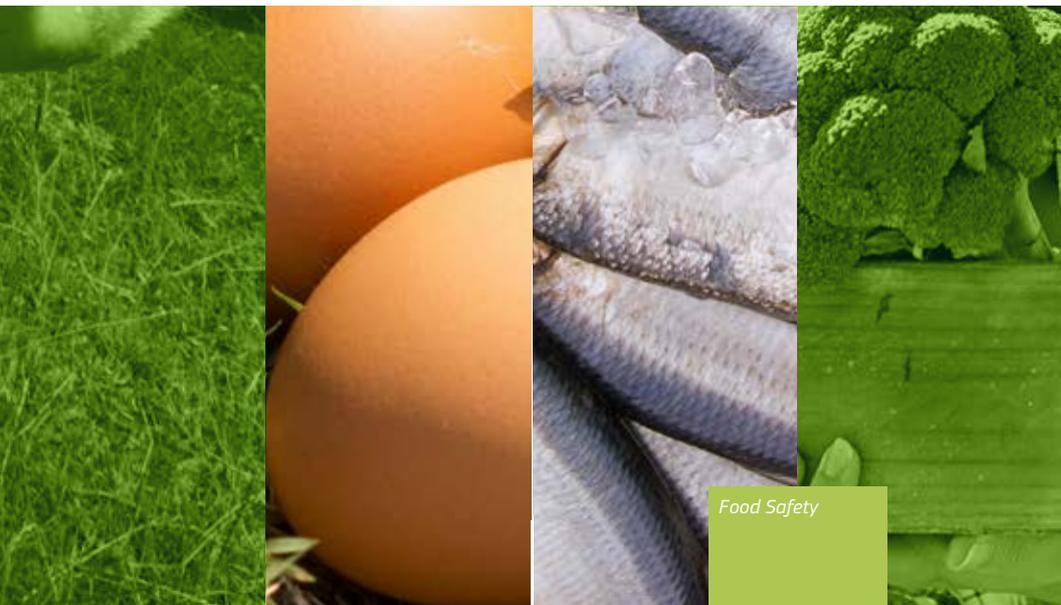
European  
Commission



# Better Training for Safer Food



ANNUAL  
REPORT  
2014



Food Safety

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# Better Training for Safer Food

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# ACRONYMS

ABP	Animal by-product
AMR	Antimicrobial resistance
BIP	Border inspection post
BTSF	Better Training for Safer Food
Chafea	Consumers, Health and Food Executive Agency
DG SANTE	Directorate-General for Health and Food Safety
EFTA	European Free Trade Association
EFSA	European Food Safety Authority
ENP	European Neighbourhood Policy
EPPO	European and Mediterranean Plant Protection Organisation
FCM	Food contact material
FMD	Foot and mouth disease
FSTP	Food Security Thematic Programme
FVO	Food and Veterinary Office
GMO	Genetically modified organism
HACCP	Hazard Analysis and Critical Control Point
IPM	Integrated pest management
ISSB	International standard-setting body
MRL	Maximum residue level
NAS	National audit system
NCP	National contact point
NRMP	National residue monitoring plan
PAE	Pesticide application equipment
PPP	Plant protection product
RASFF	Rapid Alert System for Food and Feed
SPS	Sanitary and phytosanitary
STM	Sustained training mission
TRACES	Trade Control and Expert System
TSE	Transmissible spongiform encephalopathy
VMP	Veterinary medicinal product
WPM	Wood packaging material
TRACES	Trade Control and Expert System
TC	Non-EU country
TSE	Transmissible spongiform encephalopathy
VMP	Veterinary medicinal products
WPM	Wood packaging material

# FOREWORD



With the conclusion of its 2014 training activities, the Better Training for Safer Food programme (BTSF) is fast approaching its 10th anniversary. This marks an important milestone in the development of the programme, which began life with the launch of calls for tender for training programmes way back in 2005. The programme has been, and will continue to be an important contribution to a better implementation of EU food safety rules, which the new College of Commissioners has recognised as a well-developed system with major importance for consumer confidence and for the economic situation in the EU.

A series of conferences will be organised through BTSF at the Expo Milan 2015, one of which will be dedicated to the 10th birthday celebrations. Granting BTSF a place in an event of such global importance is testament to the prominence it has attained over the past ten years.

From small beginnings, BTSF has grown, particularly in 2014, a year in which seven new training subjects have been introduced. Over the years, BTSF has trained in the region of 48 000 participants from across the globe on over 40 different subjects.

The most impressive thing about BTSF's expansion, certainly over the last four to five years, is that it has been achieved during a period where available resources, particularly in terms of funding, have remained more or less constant.

This expansion has taken place in spite of considerable challenges, which were identified in the first and second general BTSF evaluations. The need to expand the programme's reach in order to respond to the high demand for the kind of training it offers was one of those challenges.

The activities contained in this report have taken place against the conclusions of the second general evaluation, which was completed in 2013. In light of this, the past year has seen extensive work to put the recommendations into practice.

Renewed effort has been made to meet the high levels of demand, particularly through further development of the BTSF e-learning platform as part of the elaboration of a blended learning offer combining e-learning and workshops. Another element has been the introduction of basic- advanced level workshops into specific programmes.

Better identification of training priorities is a key task. Work is underway steps to improve communication between all stakeholders, as well as moves to set out clear criteria for defining priorities. It is also vital to improve training quality in terms of format, audience, availability of the most appropriate tutors and knowledge sharing and networking possibilities.

Dissemination is also essential to increasing the reach of BTSF. Knowledge-sharing and outreach has been improved through e-learning schemes, clearer learning tools and moves towards Member States and participants to formally undertake dissemination commitments. Moreover, the development of new benchmarks to assess the impact of training on control practices has begun with initial works on a cost-benefit study on long-term strategies.

I would like to take this opportunity to express my thanks to everyone who has worked towards enabling BTSF to overcome the challenges it has faced during 2014 and I look forward to seeing the programme continue to achieve success in 2015 and beyond.

**Xavier Prats Monné,**  
European Commission Director-General for Health and Food Safety

# INTRODUCTION



It would not be possible to begin this introduction without referring to a very important event for our Agency, namely the change of name from Executive Agency for Health and Consumers to Consumers, Health and Food Executive Agency (Chafea), which took place at the beginning of 2014. This is no mere cosmetic change, as it relates to a further extension and broadening of the Agency's mandate, which in turn reflects the good work done by our Agency in recent years, both on BTSF and on the other programmes within its purview.

All of us at Chafea are very grateful to the European Commission for the trust which it has placed in us. At the same time, this trust is a result of our high level of performance and this gives us a strong feeling of satisfaction for a job well done.

The challenge now is to continue to perform the tasks entrusted to us efficiently and effectively, and nowhere is this more the true than for BTSF.

As it moves into its 10th year of training, BTSF is at an important stage of its development. The rapid expansion in training provision – seven new programmes have been introduced in 2014 alone – has necessitated continuous adjustment to aspects such as contract management, procurement strategy and reporting and accounting procedures.

Put simply, we have to do more with the same resources and Chafea is showing itself to be equal to this task.

Simplification and increased efficiency are key elements in the changes we have made, and examples are numerous. We have cut the numbers of reports contractors have to submit and linked reports more closely with payments. We have simplified payment issues by fixing a single unit price per trained participant. We have introduced longer, two-phase contracts and grouped subjects into single contracts to streamline procurement processes. Finally, we have commissioned a market study to assess future prospects for training of the kind provided by BTSF.

Against this background, we have continued to fine-tune our positive working relationship with the Directorate-General for Health and Food Safety (DG SANTE) through the development of standard operating procedures for BTSF procurement and management issues and extensive information sharing and reporting.

We have also strengthened our management procedures for all phases of contract cycles. This has covered aspects such as visits to training events and assessment of contractor performance, guidance and help-desk provision for actual and potential contractors, checking of payment requests against deliverables and adaptation of tender provisions to training and policy needs.

The success of this work is evidenced by the positive perception of BTSF among control officials working on SPS matters both in the EU and worldwide who see it as one of the best tools for gaining knowledge on relevant policy, legislation and enforcement issues. This is underlined by the findings of the 2013 evaluation of BTSF which stressed the programme's positive impact on individual and institutional control capacity and its EU added value.

However, positive perception increases demand for training and this is the fundamental challenge we face. The evaluation identifies differentiation of the training offer, including through wider e-learning provision, embedding the train-the-trainer approach into all activities and improving our dissemination strategy as important elements in meeting this high and rising demand.

My colleagues and I have worked towards this goal in 2014 and will continue to do so in the years to come. This report, which I am very pleased to present, details the work done over the past 12 months and I hope that it makes interesting and informative reading for you all.

**Salvatore Magazzù,**  
Head of the Consumers and Food Safety Unit, Chafea

## EU-based programmes

EU-based programmes are mainly for Member State (MS) and candidate country participants, with places on some programmes for European Free Trade Association (EFTA), European Neighbourhood Policy (ENP) and selected third country participants. They are mainly made up of workshops involving presentations, discussion, case studies, site visits and practical exercises. Some programmes include sustained training missions (STMs) to help countries in areas where deficiencies exist, through training and work with competent authorities.

An international selection of participants and tutors at all workshops increases the value of knowledge shared and promotes harmonised approaches and practices. Participants should be suitably experienced, familiar with relevant EU legislation and in a position to train others following their attendance.

Programme	Workshops	Participants	Hosting countries
Hazard Analysis and Critical Control Point principles	11	262	Belgium, Bulgaria, France, Hungary, Italy, Spain
Plant health controls	7	209	Hungary, Italy, Spain
Animal by-products	8	234	Belgium, Germany, Slovenia
Feed law	6	190	Germany, Estonia, Hungary, Netherlands, Spain
Controls on contaminants in feed and food	8	262	Czech Republic, Germany, Italy
Controls at border inspection posts	6	241	Germany, Poland, Spain
Import controls on food and feed of non-animal origin	5	232	Italy, Latvia, Netherlands
The Trade Control and Expert System	6	173	Estonia, Latvia, Spain
Commercial and non-commercial movement of dogs and cats	9	274	Italy, Poland, Spain, UK
Microbiological criteria in foodstuffs	7	201	Estonia, Italy, Spain
Food-borne outbreak investigation	9	340	Estonia, Italy, Portugal
Animal welfare	9	493	Denmark, Italy, Slovenia, Spain, UK
Food composition and information	7	280	Greece, Ireland, Italy, Latvia, Spain
Audit systems and internal auditing	9	269	Ireland, Italy, Netherlands, Spain
EU quality schemes	13	368	Bulgaria, France, Italy, Poland, Portugal, Spain, UK
Strengthening EU law enforcement in sanitary and phytosanitary fields	15 STMs	28	Bosnia and Herzegovina, Bulgaria, Croatia, Estonia, Hungary, Latvia, Lithuania, Poland, Romania, Serbia
Health and disease prevention for bees and zoo animals	3	119	Belgium, Czech Republic
Food additives, flavourings and enzymes	6	197	Greece, Spain, Ireland, Latvia
Residues of veterinary medicinal products	6	200	Ireland, Italy, Poland, Spain
Principles and methods of food safety risk assessment	1	20	Portugal
Contingency planning and animal disease control	7	210	Italy, Latvia, UK
Prevention, control and eradication of transmissible spongiform encephalopathies	4	118	Netherlands, Portugal, Slovenia
Plant protection products	5	197	Hungary, Spain
Animal identification, registration and traceability	5	141	Germany, France, Poland, Portugal
New and emerging plant health risks	4	97	Estonia, Portugal
Food hygiene at primary production	3	83	Ireland, Italy, Spain
Food hygiene and flexibility	5	150	Austria, Italy, Lithuania, Portugal, Spain
New investigation techniques for official controls along the food chain	5	147	Czech Republic, Italy, Spain
The Rapid Alert System for Food and Feed	3	133	Czech Republic, Greece, Ireland
Official supervision of semen, ova and embryos	3	69	Italy, Portugal, Sweden
Strengthening Member States' response to Union audits	1	35	Ireland
<b>Total</b>	<b>181 + 15 STMs</b>	<b>5972</b>	

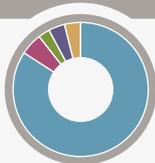


### 11 5-DAY WORKSHOPS

- 3 in Brussels (Apr., Dec. x2)
- 2 in Sofia (May, Nov.)
- 2 in Budapest (Jun., Nov.)
- 1 in Lyon (Jun.)
- 2 in Valencia (Sep., Oct.)
- 1 in Rome (Sep.)

### 262 PARTICIPANTS

- 221 Member States
- 14 Candidate countries
- 7 EFTA/EEA countries
- 10 ENP countries
- 10 Other non-EU countries



## HAZARD ANALYSIS AND CRITICAL CONTROL POINT PRINCIPLES

EU food and feed businesses have to implement procedures based on Hazard Analysis and Critical Control Point (HACCP) principles. Meeting basic hygiene requirements is a prerequisite for this.

HACCP is recognised as the best way to improve food safety. It focuses on identifying hazards, preventing contamination and allowing effective production control and gives businesses responsibility for ensuring safety.

The EU and Member States have compiled a guidance document on HACCP, which can be implemented flexibly. Full procedures are needed for preparing, manufacturing or processing food, but not where minimum hygiene provisions can control hazards.

Control officials need to know how to audit application of HACCP by food businesses, while taking account of the specifics of each business and maintaining a flexible approach. Training increases their ability to do this and supports development of a consistent approach across the EU so as to ensure that findings of different audits are comparable. It is mainly for planning and control officials and inspectors of food establishments.

Courses cover aspects related to controls to check compliance by food businesses with general hygiene requirements and HACCP procedures. They begin by looking at the role and importance of general hygiene requirements to food safety management, including prerequisite programmes for HACCP. They then give background to HACCP systems, including the principles and benefits of HACCP and its relationship with business quality assurance programmes.

Evaluation of HACCP plans is covered, along with the need to ensure flexibility in terms of the suitability of such plans to the nature of the activities performed. The course then sets out how to prepare audits, including such tasks as research, desk reviews, ensuring risk-based targeting and check list development.

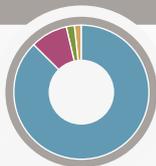
Performance of audits is detailed, along with collection of evidence, drawing findings and conclusions, making recommendations, reporting and follow-up, as well as the relationship between the different steps. Participants also visit food establishments implementing HACCP procedures, with the visits followed by de-briefing sessions.

## 7 WORKSHOPS

- 1 4-day session on the EU internal plant quarantine regime in Rome (Feb.)
- 1 3-day session on the EU plant quarantine regime for imports in Rome (Mar.)
- 1 4-day session on the EU plant quarantine regime for WPM in Budapest (Apr.)
- 3 4-day sessions on internal controls required by EU emergency decisions for non-forested areas in Como (May), Barcelona (Jun., Jul.)
- 1 4-day session on internal controls required by EU emergency decisions for forested areas in Santiago de Compostela (Mar.)

## 209 PARTICIPANTS

- 183 Member States
- 19 Candidate countries
- 4 EFTA/EEA countries
- 3 Other non-EU countries



# PLANT HEALTH CONTROLS

Food and Veterinary Office (FVO) missions show shortcomings in implementation of potato control directives in Member States and differences between Member States as regards inspectors' approaches to and ability in controls under the EU plant passport regime. Further discrepancies exist in handling of pest outbreaks and approaches to import controls on plants and plant products.

Many consignments with wood packaging material (WPM) containing harmful organisms have been found in recent years and Member State plant health services are responsible for authorising WPM treatment facilities. Also, EU emergency decisions require Member States to carry out surveys, often in forests, in order to see if their territory is free of certain harmful organisms.

In light of this, training for national officials involved in plant health planning and policy making and senior inspectors covers controls under potato control directives, the plant passport regime and emergency decisions for forests and non-forested areas and for imports.

Topics in internal plant quarantine regime workshops include EU producer registration and plant passport provisions, quarantine requirements for products requiring plant passports, inspections, preparation and issue of passports and controls under export certification systems. Internal Market checks, quarantine measures following interception, non-regulated pest management, outbreak handling and consequences for passporting, infringements, sanctions and domestic and EU-level notifications are also covered. Participants visit plant health offices and registered production premises.

Plant quarantine regime for imports training covers import control provisions including organisational aspects, policy making, planning, internal coordination, cooperation with customs and other authorities, inspections, control of scientific imports and quarantine measures. The training also covers non-regulated pest management and use of Member State data for targeting inspections and includes visits to points of entry, border inspection posts (BIPs) and destination inspection posts.

WPM workshops cover provisions on import and internal movement of WPM, types of WPM, organisms carried by WPM, high-risk consignments, sampling, risks from specific countries, and inspection of WPM in various transport types and for import and internal trade. They also look at handling of non-compliant material, domestic, EU-level and country of origin notifications, infringement procedures, production of WPM by heat treatment and other methods and procedures for repaired or recycled WPM. Participants visit WPM storage places and manufacturers.

Training on controls under EU emergency decisions for non-forested areas looks at survey methodologies, practical aspects of surveys, sampling, and registration of survey results, record keeping, reporting and management of specific organisms. Other subjects include production and movement requirements for EU-produced and imported propagating material, internal coordination, working instructions, training and information campaigns. Participants visit survey sites, including nurseries, parks, groves and greenhouses.

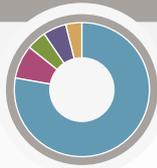
Courses on controls under emergency decisions for forests cover similar topics to those on non-forested areas, along with characteristics of European forests, plant health status assessment, management of harmful organisms and surveys on specific groups of organisms. Visits take place to forests. Visits for both emergency decision course types cover different types of inspection, use of pheromone traps, laboratory sampling, packing and sending of samples and eradication.

## 8 3-DAY WORKSHOPS

- 2 intermediate workshops in Maribor (Jan., Mar.),
- 4 intermediate workshops in Antwerp (Feb., Oct. x2, Nov.)
- 1 intermediate workshop in Düsseldorf (Sep.)
- 1 advanced workshop in Antwerp (Jun.)

## 234 PARTICIPANTS

- 182 Member States
- 19 Candidate countries
- 11 EFTA/EEA countries
- 13 ENP countries
- 9 Other non-EU countries

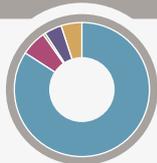


## 6 WORKSHOPS

- 1 5-day sessions on EU feed legislation in Tallinn (Mar.)
- 1 5-day session on EU feed legislation in Barcelona (May)
- 1 5-day session on EU feed legislation in Bremen (Sep.)
- 3 3-day sessions on EU feed hygiene rules and HACCP auditing in Barcelona (Feb.) Budapest (Apr.), Amsterdam (Jun.)

## 190 PARTICIPANTS

- 160 Member States
- 12 Candidate countries
- 1 EFTA/EEA country
- 8 ENP countries
- 9 Other non-EU countries



# ANIMAL BY-PRODUCTS

Animal by-products (ABPs) are materials of animal origin not intended for human consumption, more than 20 million tonnes of which are generated in the EU annually. They are used as they are, transformed for use in feed, cosmetics, pharmaceuticals, medical devices, laboratory reagents or other products, or disposed of by incineration or co-incineration. Increasing quantities are imported or exported for similar purposes.

Using certain ABP in feed can spread disease or contaminants and only material fit for human consumption may be used in feed. ABP can pose environmental problems if not properly handled.

The EU categorises ABP according to risk, based on which specific production, collection, transport, storage, use and disposal measures apply. EU rules cover use and disposal of material excluded from the food chain, identification and traceability, and import, export and transit of ABP and derived products. Training for officials checking compliance with ABP standards should increase expertise at all stages of production, processing and distribution and in inspection of ABP producers.

Topics include registration, approval and inspection of ABP establishments, validation of processing methods, public health legislation relevant to ABP issues and implications of transmissible spongiform encephalopathy (TSE) rules for ABP. The cascade system and use, marketing, import and export of ABP and derived products are also covered. These products include research, trade and display samples, blood products, intermediate products, medical devices, processed animal protein, meat and bone meal, used cooking oil, fertiliser, waste food for use in feed and feed for specific uses.

Further subjects are traceability and commercial document controls and use of the Trade Control and Expert System (TRACES) for ABP imports. Visits take place to establishments involved in ABP processing and marketing.

# FEED LAW

Feed production is one of the main agricultural sectors and some 230 million tonnes are fed to farmed animals in the EU each year. Feed rules originally emphasised livestock productivity, but this has shifted towards protection of human and animal health and the environment.

The EU aims to ensure feed safety and hygiene throughout production. Undesirable substance legislation states that only good quality feed presenting no health or environmental risk and not adversely affecting livestock production may be marketed. Under ABP rules, only material from animals fit for human consumption can be used in feed.

Feed additives help to improve feed and food of animal origin. They may not be marketed unless authorised, following safety evaluation.

Training for officials performing feed controls should increase safety expertise at all stages of production, processing and distribution and ensure efficient inspection of establishments.

Both course types cover registration, approval and inspection of feed establishments, hygiene and HACCP procedures, good practice guides, use of raw and processed materials in feed and sampling. They also include visits to establishments producing, manufacturing or marketing feed materials or compound feed.

EU feed legislation subjects include authorisation, supervision and labelling of additives, requirements for materials whose circulation or use in feed is prohibited and marketing and labelling of dietetic feed and bioproteins. Authorisation, traceability and labelling of feed produced from genetically modified organisms (GMOs), biological and chemical contaminants and import controls are also covered.

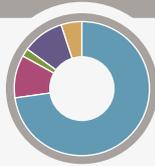
EU feed hygiene rules and HACCP auditing workshops deal with traceability, production requirements for farms, flexibility provisions, microbiological criteria and controls on primary production and manufacturing. Work on HACCP looks at principles, benefits, links to business quality programmes and evaluation of the suitability of HACCP plans. Audit-related work covers preparation, performance, collection of evidence, findings, conclusions, recommendations, reporting, follow-up and the relationship between the steps.

#### 8 3-DAY WORKSHOPS

- 4 in Prague (Feb., May, Jun., Sep.)
- 2 in Rome (Mar., Apr.)
- 2 in Berlin (Jun., Oct.)

#### 262 PARTICIPANTS

- 191 Member States
- 27 Candidate countries
- 5 EFTA/EEA countries
- 26 ENP countries
- 13 Other non-EU countries



## CONTROLS ON CONTAMINANTS IN FEED AND FOOD

Contaminants are substances unintentionally present in feed or food. They can be agricultural, environmental or industrial. If present in feed, undesirable substances can harm animal or human health or the environment.

The EU establishes maximum levels for various contaminants and undesirable substances. Legislation aims to ensure that food with contaminants in unacceptable levels is not marketed and that levels are kept as low as possible. EU undesirable substance rules stipulate that products for use in feed must present no health, environmental or livestock production risks.

Controls on food and feed contaminants aim to ensure compliance with EU law. Training should improve national officials' understanding of the EU legal framework and strengthen national contaminant control systems.

Workshops outline EU legislation on establishment of regulatory levels, other risk management measures and control of food and feed contaminants. They also look at risk assessment principles, risk management approaches and use of European Food Safety Authority (EFSA) opinions, sampling provisions for different contaminants, result analysis, accreditation of control laboratories and EU guidance documents.

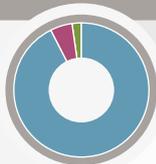
Work on setting up national control plans covers control prioritisation, sampling levels and frequency, co-responsibility of businesses, random, targeted and suspect sampling, follow-up actions and infringement measures. The Rapid Alert System for Food and Feed (RASFF) and roles of EU and national reference laboratories are covered and examples are given of application of HACCP principles in order to prevent contamination.

### 6 3-DAY WORKSHOPS

- 3 in seaport BIPs in Algeciras (Feb., May, Sep.)
- 2 in airport BIPs in Munich (Apr., Oct.)
- 1 in road and rail BIPs in Terespol/Luluryki (Jul.)

### 241 PARTICIPANTS

- 223 Member States
- 13 Candidate countries
- 5 EFTA/EEA countries



## CONTROLS AT BORDER INSPECTION POSTS

Veterinary and food safety border controls help to ensure that imports of food, animals and animal products meet EU health and supervisory standards and protect public and animal health. They must thus be effective and harmonised.

Training in good practices for officials carrying out such checks at airport, seaport, road and rail BIPs is aimed at spreading good practice, improving knowledge of the area and raising implementation standards across the EU.

All courses cover relevant EU legislation, especially where interpretation poses problems, channelling and sampling of imports and transit products, cooperation with customs and other authorities, intelligence gathering, risk assessment and problems such as certification. Practical training is provided in airport, seaport, road or rail BIPs.

Airport and road and rail workshops cover additional controls on live animals and on pets, while destruction of kitchen waste and other waste animal products and checks on consignments sent by post or courier feature in seaport and airport workshops. Road and rail workshops consider checks on products of animal origin and re-imported consignments and exit checks on transit consignments, while airport BIP training looks at personal imports.

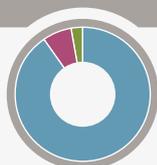


### 5 3-DAY WORKSHOPS

- 3 in Rotterdam (Mar., Jun., Sep.)
- 1 in Riga (Jul.)
- 1 in Genoa (Oct.)

### 232 PARTICIPANTS

- 210 Member States
- 16 Candidate countries
- 6 EFTA/EEA countries



## IMPORT CONTROLS ON FOOD AND FEED OF NON-ANIMAL ORIGIN

Member State staff checking that food and feed imports of non-animal origin meet requirements laid down or recognised by the EU must be suitably qualified. Training for such staff on import controls on certain types of food and feed of non-animal origin aims to improve knowledge and implementation of EU legislation and develop good control practices.

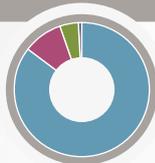
Topics include relevant EU legislation, import controls on specific types of food and feed of non-animal origin, standard operating procedures, information exchange, cooperation with customs, good practices and documentary, identity and physical checks, including sampling. Participants perform simulation exercises in the designated points of entry where courses are held.

## 6 3-DAY WORKSHOPS

- 1 on TRACES use for imports of live animals and products of animal origin in Tallinn (Oct.)
- 1 on TRACES use for imports of products of plant origin in Riga (May)
- 3 on TRACES use for imports of live plants in Riga (Apr., Sep.), Alicante (Jul.)
- 1 on TRACES use for intra-EU trade of live animals in Madrid (Mar.)

## 173 PARTICIPANTS

- 148 Member States
- 16 Candidate countries
- 8 EFTA/EEA countries
- 1 ENP country

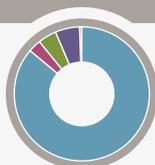


## 9 3-DAY WORKSHOPS

- 3 in Milan (Feb., Jul., Sep.)
- 2 in Malaga (Feb., Nov.)
- 1 in London (Apr.)
- 3 in Terespol (May, Jun., Oct.)

## 274 PARTICIPANTS

- 236 Member States
- 9 Candidate countries
- 12 EFTA/EEA countries
- 16 ENP countries
- 1 Other non-EU country



# THE TRADE CONTROL AND EXPERT SYSTEM

As the world's largest food importer, the EU has an extensive system for ensuring the safety of its food imports, of which the IT-based TRACES is a key part. Member States use it to ensure traceability of traded and imported animals, plants, semen, embryos and products of animal and plant origin.

TRACES is based on a network of authorities of Member States and other participating countries and businesses. It uses all EU and some non-EU languages and provides access to EU law, a tracking system, lists of third-country establishments authorised to export to the EU and a system for registering rejected consignments.

Training on TRACES for national control officials working in food and feed safety and animal and plant health aims to improve knowledge of the system and spread good practice for and ensure high standards of use.

Courses explain the functioning of and latest updates to TRACES and recent developments as regards point of entry procedures and import and trade certification. They also look at trade-related food and animal health and welfare legislation and import control rules concerning food and feed safety and animal and plant health.

During site visits, participants perform exercises on TRACES use and related certification. At workshops on import of live animals and products of animal origin, products of plant origin and live plants, participants visit points of entry. At those on intra-EU trade of live animals, they visit veterinary units.

# COMMERCIAL AND NON-COMMERCIAL MOVEMENT OF DOGS AND CATS

Dogs can move within or into the EU under commercial or non-commercial rules. As non-commercial rules are lighter, much movement takes place under them even when it is commercial and may disregard health and welfare standards and use fake documents. Commercial animal imports to the EU must meet standards equivalent to those for intra-EU trade.

Member State and stakeholder feedback shows a need for training of veterinary service staff on control of commercial and non-commercial dog and cat movement. It should improve understanding and implementation of the rules, give an overview of tools to support controls and increase veterinary services' ability to guard against rabies.

Courses cover EU law on movement of dogs and cats within and into the EU, checks at points of entry, coordination with customs, differentiation between and requirements for commercial and non-commercial movement and infringement measures. Subjects also include description, occurrence, testing and treatment of relevant diseases, the role of rabies serology laboratories, animal welfare, checks on origin and destination of illegal movements and cooperation with NGOs in fighting illegal movement.

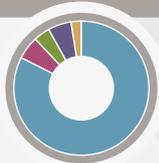
Good practices are outlined for designing, legislating on and running identification and registration schemes, and for communication between veterinary services and with other authorities, citizens, media and NGOs. Field trips take place to airports, seaports or land points of entry with significant numbers of dogs passing through. At some workshops, participants visit units supervising shelters or pet shops and fighting illegal movement.

### 7 3-DAY WORKSHOPS

- 3 in Madrid (Jan., Mar., Sep.)
- 2 in Rome (Feb., Jun.)
- 2 in Tallinn (May, Sep.)

### 201 PARTICIPANTS

- 166 Member States
- 11 Candidate countries
- 8 EFTA/EEA countries
- 11 ENP countries
- 5 Other non-EU countries

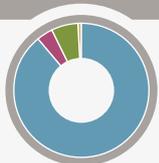


### 9 4-DAY WORKSHOPS

- 3 in Rome (Feb., Apr., Sep.)
- 3 in Tallinn (Mar., Jun., Nov.)
- 3 in Lisbon (May, Oct., Nov.)

### 340 PARTICIPANTS

- 303 Member States
- 13 Candidate countries
- 22 EFTA/EEA countries
- 2 Other non-EU countries



## MICROBIOLOGICAL CRITERIA IN FOODSTUFFS

Microbiological criteria give guidance on food production, handling and distribution and help to prevent contamination. The EU defines criteria for several food categories and microbes, and of two types: food safety criteria applicable to finished products and during shelf-life; process hygiene criteria applicable during production.

Businesses must ensure that supply, handling and processing of raw material and food meet process hygiene criteria and that food safety criteria are met under foreseeable distribution, storage and use conditions. Commission sources show room for improved application of the criteria and of controls on application. Training for national officials monitoring and verifying such application should support this.

Topics include the risk management role of microbiological criteria in EU law in terms of purpose and benefits and their role in harmonising food monitoring. Studies to investigate compliance throughout product shelf-life are considered, along with implementation of microbiological criteria by food businesses on various products and verification by competent authorities.

## FOOD-BORNE OUTBREAK INVESTIGATION

Food-borne disease outbreak management, investigation and reporting require a multidisciplinary approach at local, national, European and international level, and between veterinary and food safety authorities. The EU aims to ensure that outbreaks are properly monitored and investigated so that sources, vehicles and contributing factors can be identified and controlled and further cases prevented.

Recent outbreaks show a need to improve management, investigation and reporting. Bio-terrorism can also cause outbreaks, and increased capacity to respond to this is needed.

Training national officials investigating food-borne outbreaks should spread good management, investigation and reporting practice, improve knowledge, ensure high investigation standards and strengthen coordination between veterinary, food safety and public health authorities.

Topics include inter-sectoral preparedness exercises, outbreak management plans, traceability and prevention of bio-terrorism, standard operating procedures, coordination and use of the Early Warning Response System, RASFF and national-level alert and reporting mechanisms. EU-level reporting is also covered, including classification based on epidemiological and microbiological evidence and crisis communication.

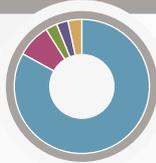
Work on food- and water-borne disease investigation covers epidemiology, case definition, microbiology and food safety aspects. That on analytical epidemiological methods and other investigation tools deals with tracing back and forth, cohort and case control studies, software applications and molecular typing.

## 9 3-DAY WORKSHOPS

- 3 on welfare of pigs in Parma (Jan.), Herning (May, Oct.)
- 1 on welfare at slaughter in Parma (Feb.)
- 2 on welfare of poultry in Desenzano del Garda (Mar.), Edinburgh (Oct.)
- 2 on welfare at killing for disease control in Lloret de Mar (Apr.), Pescara (Sep.)
- 1 on welfare during transport in Trieste/Portorož (Jun.)

## 493 PARTICIPANTS

- 410 Member States
- 40 Candidate countries
- 14 EFTA/EEA countries
- 13 ENP countries
- 16 Other non-EU countries



# ANIMAL WELFARE

The EU recognises animals as sentient beings and pays full regard to their welfare. EU legislation on farm animals aims to ensure respect for their physiological needs. EU law on welfare during transport covers all related operations, such as handling at assembly or slaughter.

Legislation on welfare at killing aims to minimise suffering by use of approved stunning methods. In order to export to the EU, non-EU establishments must guarantee equivalent treatment. EU rules require operators to develop standard operating procedures and to appoint welfare officers to oversee respect for standards.

FVO reports show deficient application of stunning and transport rules. Disease outbreak experience shows limitations of some culling techniques. Also, compliance with farm animal legislation is often lacking.

The 2012-2015 EU strategy for animal protection and welfare stresses the importance of training, which should help to develop good practice and ensure compliance with EU and international standards. Such training is for veterinarians checking adherence to welfare standards on farms, at the time of killing and during transport, and those involved in developing practices to improve application of such standards.

Poultry welfare courses cover relevant EU legislation, the scientific basis for proper housing, management, handling and transport of poultry, assessment of farming systems, standard operating procedures, welfare outcomes and farm inspections. They also outline development of data collection systems and e-learning for veterinarians. Pig welfare courses look at relevant legislation, the scientific basis for proper housing, management and handling of pigs, existing farming systems, welfare outcomes, farm inspections, development of e-learning for vets and means of ensuring welfare other than legislation.

Training on welfare at killing looks at particularities of the main farmed species, relevant legislation and at the international framework, standard operating and monitoring procedures, the role of animal welfare officers and the scientific basis for proper handling, stunning and killing. Further subjects include assessment of lairage facilities, stunning and killing techniques used in Europe, monitoring of welfare outcomes in slaughterhouses, development of e-learning for vets and experience from epidemics.

Transport workshops deal with relevant EU legislation and the international framework, the scientific basis for proper transport of animals, transport conditions, records to check, practical aspects of handling and vehicle facilities. Experience is shared from use of navigation systems for enforcing welfare requirements and from general animal transport, and alternatives to legislation for assessing welfare are discussed.

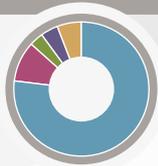
All course types take account of biosecurity, public health and food safety and quality. Practical training at poultry or pig farms, slaughterhouses, transport companies or control posts uses case studies to develop participants' ability to identify critical points and solutions.

## 7 4-DAY WORKSHOPS

- 1 in Venice (Feb.)
- 3 in Madrid (Mar., Apr., Jun.)
- 1 in Riga (Jun.)
- 1 in Trim (Jun.)
- 1 in Athens (Sep.)

## 280 PARTICIPANTS

- 216 Member States
- 27 Candidate countries
- 9 EFTA/EEA countries
- 12 ENP countries
- 16 Other non-EU countries

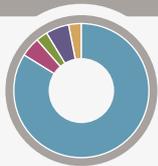


## 9 4-DAY WORKSHOPS

- 2 on setting-up and implementation of internal or external audit systems in Amsterdam (Mar.), Grange (Nov.)
- 7 on conducting audits of implementation of official controls in Grange (Feb.), Trim (Apr., Dec.), Valencia (May, Sep.), Madrid (Jun.), Venice (Oct.)

## 269 PARTICIPANTS

- 226 Member States
- 13 Candidate countries
- 7 EFTA/EEA countries
- 15 ENP countries
- 8 Other non-EU countries



# FOOD COMPOSITION AND INFORMATION

EU food labelling rules allow consumers to be fully informed of food characteristics and composition. They forbid misleading labelling and list details which must appear on labels and be comprehensible, legible and indelible.

Food supplements are concentrated sources of substances with nutritional or physiological effects and rely on nutrition and health claims which must be backed by evidence. Harmonised labelling rules have been established for them.

Vitamins and minerals are added to food for such purposes as restoration of content. EU food fortification rules guard against excessive vitamin and mineral consumption.

Dietetic foods satisfy specific needs and include baby and gluten-free food. EU dietetic food rules aim to protect vulnerable groups.

Training for labelling control staff aims to spread good practice, improve knowledge and ensure consistent and rigorous controls.

Topics include general food labelling rules and mandatory particulars, authorisation, use and wording of nutrition and health claims, nutrient profiles, food fortification, supplements, documentary, identity and physical checks and problems facing control systems.

# AUDIT SYSTEMS AND INTERNAL AUDITING

Member State food, feed and animal health and welfare controls must be audited independently. For this, national audit systems (NASs) are needed.

Audits must be distinguished from day-to-day supervision and the EU has drawn up guidelines for their conduct. Results are reported annually to the Commission and used for developing FVO inspection programmes.

Member State officials need to be familiar with auditing competent authority control performance and to understand the difference between compliance and performance audits. Provision of training for officials involved in NASs will help to disseminate good practice, support adoption of a consistent approach and ensure that findings are comparable.

Workshops on setting up and implementing audit systems set out principles, types and aims of audits, ways of safeguarding independence of audit systems and auditors and preparation of audit programmes. Work on risk-based programming includes definition of scope, aims and criteria, setting up teams, auditor selection and training, monitoring and reporting, follow-up and preventive and corrective actions. Transparency, independent scrutiny, documentation procedures and coordination between audit and other control systems are also covered.

Training on conducting audits gives background on internal auditing, including planning of audits, defining scope and aims and pre-audit tasks. These include research, desk review, risk-based targeting and check list development. It also looks at assigning roles, performing audits, collecting evidence, drawing findings and conclusions, making recommendations, reporting and follow-up.

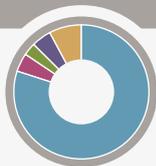


### 13 3-DAY WORKSHOPS

- 2 on the organic farming scheme in Bristol (Jan., Jun.)
- 2 on the organic farming scheme in Warsaw (Mar., Sep.)
- 2 on the organic farming scheme in Sofia (May, Nov.)
- 3 on protected designation schemes in Paris (Feb., Jun., Dec.)
- 2 on protected designation schemes in Lisbon (Apr., Sep.)
- 2 on protected designation schemes in Milan (May, Oct.)

### 368 PARTICIPANTS

- 295 Member States
- 16 Candidate countries
- 12 EFTA/EEA countries
- 17 ENP countries
- 28 Other non-EU countries



## EU QUALITY SCHEMES

Agricultural quality policy aims to accurately inform buyers and consumers about product and farming attributes. Three EU schemes — Protected Designations of Origin, Protected Geographical Indications and Traditional Specialities Guaranteed — exist to encourage food production in line with strict specifications, protect valuable product names and give guarantees concerning characteristics.

Organic farming benefits the environment and animals. The EU organic farming scheme aims to guarantee that products labelled as organic are produced in line with requirements.

EU quality schemes are only credible if backed by effective controls. Member States must set up systems to check that relevant requirements are met by products labelled under the schemes.

Clear understanding of the requirements among authorities is crucial to such systems. Training for national officials involved in controls related to these schemes or staff of private bodies to which such tasks are delegated aims to spread good practice, improve knowledge and ensure consistent and rigorous implementation of the rules.

Workshops cover controls on primary production, processing, distribution, transport and retail under EU organic farming or protected designation legislation, as well as control requirements and their application within quality schemes. They also look at competent authority responsibilities, including oversight of control bodies to whom tasks are delegated and responsibilities of such bodies, as well as requirements for Member States in terms of reporting to the European Commission.

The training conveys an understanding of requirements for bodies operating product certification and marketing accreditation systems, and applicability of such systems to quality scheme legislation. Participants also consider common control problems and possible solutions.

## 12 STM EVENTS

- 1 in Bosnia and Herzegovina (Jun.)
- 1 in Bulgaria (Jun.)
- 3 in Croatia (Jun., Jul., Sep.)
- 1 in Estonia (Dec.)
- 1 in Hungary (Mar.)
- 1 in Latvia (Dec.)
- 1 in Lithuania (Nov.)
- 1 in Poland (Dec.)
- 1 in Romania (May)
- 1 in Serbia (Jun.)

## 28 PARTICIPANTS

28 Member States



# STRENGTHENING EU LAW ENFORCEMENT IN SANITARY AND PHYTOSANITARY FIELDS

FVO inspections verifying effectiveness of national sanitary and phytosanitary (SPS) control systems help to ensure proper implementation and enforcement of EU SPS legislation. An annual inspection programme is drawn up, identifying priority areas and countries. Following inspection, the FVO makes recommendations to rectify shortcomings.

National authorities then present plans for how to do this. The FVO and other Commission services evaluate the plans and monitor their implementation.

Training and technical assistance for government officials and competent authority staff helps Member States to meet EU SPS requirements. Aims are set on the basis of FVO reports and discussion with beneficiary country authorities and the training is tailored to their needs. STM activities may be open to industry representatives and other stakeholders at the request of competent authorities.

The activities aim to protect animal or plant health in Member States from entry, establishment or spread of pests, diseases and disease-carrying or -causing organisms and from additives, contaminants, toxins or disease-causing organisms in food, drink or feed. They also aim to protect human health in Member States from diseases carried by animals, plants or derived products and from entry, establishment or spread of pests and to prevent or limit damage from pests.

In STMs in Member States, designated experts assess implementation and control of relevant measures through meetings with authorities and site visits. They help authorities to develop plans to improve compliance, information tools and campaigns and control procedures and mechanisms. Intervals between missions in each Member State allow authorities to put what has been taught into practice.

The experts also mentor authorities through a learning process and preparation of manuals for implementation at national or regional level. Workshops outline and explain SPS standards in the relevant areas, particularly as regards recent EU legislative developments.

An STM to Hungary aimed to raise awareness among inspectors of animal welfare issues faced by livestock during transport and related operations. It helped authorities to put in place a system to assess compliance with welfare requirements during transport, to ensure their uniform and effective enforcement and to prepare for the entry into force of new EU reporting rules.

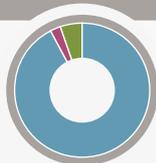
A mission to Bulgaria focused on assessment of technical assistance needs related to official controls on ABP from backyard holdings, raw milk and food and feed laboratory management systems. A series of four missions to Romania aimed to provide authorities with appropriate tools to ensure compliance with raw milk quality requirements.

### 3 3-DAY WORKSHOPS

- 2 on diseases affecting zoo animals and zoo approval in Antwerp (Jun., Sep.)
- 1 on bee diseases in Prague (May)

### 119 PARTICIPANTS

- 110 Member States
- 3 Candidate countries
- 6 EFTA/EEA countries



Six missions were aimed at assisting Croatian authorities with development of a strategy and action plan addressing animal health and welfare, food safety and public health challenges brought about by severe flooding in south-eastern Europe in May 2014. As the flood damage extended into Bosnia and Herzegovina and Serbia and taking into account potential cross-border spill-over of problems, four of the six STMs covered the affected parts of both countries.

A further mission to Croatia aimed to help the authorities to set up a comprehensive system to assess compliance with ABP control requirements and to ensure their effective enforcement throughout the country.

## HEALTH AND DISEASE PREVENTION FOR BEES AND ZOO ANIMALS

Member State and stakeholder sources show a need for training on diseases affecting bees and zoo animals. Courses take place on veterinary controls of honey and bumble bees and early detection of bee pests and on supervision and approval of zoos. They are for national officials responsible for controls on bees and zoo animals and zoo approval.

The courses convey a clear understanding of the state of play of relevant diseases and related legislation. This should support proper and harmonised implementation of the legislation, increase veterinary services' capacity to guard against such diseases and spread good zoo approval practices.

Training on bee diseases covers application of EU provisions for control of bee diseases and pests, with special focus on the small hive beetle and tropilaelaps mites. Subjects include EU legislation relevant to honey and bumble bees, pathogen and disease description, monitoring, planning and assurance of resources, inspection rules, sampling of hives, outbreak measures, and traceability and follow-up checks.

The courses also look at internal- and EU-level notifications, information and experience exchange and controls on imports of intra-EU trade in bees. Field trips to beehives allow participants to view practical elements of inspection and sampling.

Training on diseases affecting zoo animals and zoo approval procedures looks at application of related EU provisions, particularly legislation relevant to zoo animals and approval procedures for bodies, institutes and centres. Also covered are disease surveillance and prevention, including testing in exotic animals and vaccination of regulated diseases, supervision of annual zoo disease surveillance plans and identification, movement, registration and surveillance of bovine, ovine, caprine and equine zoo animals.

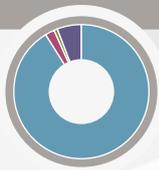
Further subjects include measures following import of animals from third countries, traceability, and movement of animals between approved bodies and from non-approved to approved bodies and quarantine procedures upon introduction of animals into approved zoos. Participants also look at internal- and EU-level notifications and information and experience exchange and visit zoos to observe inspection and management procedures including functioning and management of quarantine facilities.

## 6 4-DAY WORKSHOPS

- 2 in Athens (May, Jul.)
- 2 in Trim (Jun., Nov.)
- 1 in Riga (Oct.)
- 1 in Valencia (Dec.)

## 197 PARTICIPANTS

- 180 Member States
- 4 Candidate countries
- 2 EFTA/EEA countries
- 11 ENP countries



# FOOD ADDITIVES, FLAVOURINGS AND ENZYMES

Food additives and their conditions of use are in a single EU list based on a categorisation system. For re-evaluation of additives, businesses and EFSA follow procedures for which correct data is vital. Member States thus monitor additive consumption and use, using a common methodology, and report findings to the Commission.

The EU is re-evaluating flavourings and has introduced definitions and labelling requirements and drawn up a list of flavourings with conditions for use and specifications. Smoke flavouring legislation also provides for establishment of an EU list.

For authorisation of food enzymes, applicants must provide risk assessment data. After assessment, an EU enzyme list will be drawn up. Until then, national provisions apply. Enzymes remain subject to general labelling obligations and specific labelling provisions exist for enzymes sold as such.

A common additive, enzyme and flavouring authorisation process lays down list-updating procedures and application requirements. For updates, proposed uses must be in line with conditions for use. Officials responsible for risk management of additives, flavourings and enzymes and inspection of producers and users must be aware of these rules so as to guide applicants for authorisation of agents or of changes to conditions for their use or specifications.

The training is based on the conclusions of the activity carried out in 2012-2013 in the same field. It covers five main areas. The first is EU food additive provisions, particularly the EU list of authorised additives, understanding it, interpreting categories and additional guidance, updating additive specifications, the additive re-evaluation programme and quantum satis and carry over principles. Member State monitoring of additive consumption and use and nitrite and nitrate residues are also covered.

The second area is EU food flavouring provisions, particularly the list of authorised flavourings, specific smoke flavouring rules, labelling and Member State monitoring of flavouring consumption and use. The third is EU enzyme provisions, including checking of labelling requirements for enzymes whether intended for sale to final consumers or not.

The fourth section deals with aspects applicable to additives, flavourings and enzymes. It looks at setting-up of national control plans including control prioritisation, information for inspectors, requirements for official control laboratories and information from RASFF. Practical examples are given of critical control points at production, use and import, checking of labelling requirements for food improvement agents whether for sale to final consumers or not and checking of specifications provided by suppliers.

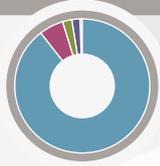
The fifth area is the common additive, flavouring and enzyme authorisation procedure and its implementing measures. This covers data requirements for risk assessment and management, practical guidance and risk assessment principles, including the tiered approach for exposure estimation and use of EFSA opinions.

## 6 3-DAY WORKSHOPS

- 2 in Venice (Apr., Dec.)
- 2 in Krakow (Jun., Nov.)
- 1 in Madrid (Jul.)
- 1 Trim (Oct.)

## 200 PARTICIPANTS

- 179 Member States
- 12 Candidate countries
- 4 EFTA/EEA countries
- 4 ENP countries
- 1 Other non-EU country



# RESIDUES OF VETERINARY MEDICINAL PRODUCTS

Member States set up national residue monitoring plans (NRMP) for groups of residues in animals and animal products, taking account of required sampling levels and frequencies, substances to monitor for each commodity and specific rules for milk, eggs, honey, rabbits and game. They each assign coordination of controls to a body which draws up NRMP, coordinates monitoring and data collection among departments and sends NRMP, results and follow-up details to the Commission each year.

Targeted sampling aims to detect illegal growth-promoting substance use or check compliance with maximum residue levels (MRLs) for active substances in veterinary medicinal products (VMPs), pesticides and contaminants. Non-compliance can lead to investigation at the farm of origin, holding of animals or carcasses, culling, intensified controls or declaration of products as unfit for human consumption.

Training for national officials monitoring VMP residues in food and setting up and implementing NRMP should increase understanding of EU legislation in order to better enable authorities to set up residue monitoring systems.

Workshops give an overview of the EU legal framework for establishing regulatory limits in food of animal origin and also look at VMP authorisation, controls on VMP distribution and use and prohibition of use of hormonal substances and of antibiotics for growth promotion and production. Other subjects include use of medicated feed, maximum carry-over levels of coccidiostats and histomonostats in non-target feed, cascade VMP use, VMP use in equidae and MRLs for biocides and pesticides in food of animal origin. Analysis-related topics include accreditation of monitoring laboratories, validation of analysis methods, interpretation of results and action thresholds.

Work on residue monitoring plans and legal requirements for residue monitoring and controls covers structure of national control systems and practical aspects of monitoring. These include design of plans, sampling levels and frequencies, self-monitoring and co-responsibility of operators, random, targeted and suspect sampling, overviews of results and non-compliance. Infringement measures, follow-up actions, imports from third countries and infringements detected under national penalty systems are also covered.



## 1 4-DAY WORKSHOP

- 1 on chemical risk assessment in food in Lisbon (Nov.)

## 20 PARTICIPANTS

- 16 Member States
- 1 Candidate country
- 3 EFTA/EEA countries



# PRINCIPLES AND METHODS OF FOOD SAFETY RISK ASSESSMENT

A 2009 EFSA report on food safety risk assessment training identified a need for more training for national authority scientists on food safety risk assessment principles and methods and suggested linking this with BTSF. An EFSA working group developing training specifications subsequently concluded that the courses should contribute to harmonising risk assessment approaches and build trust among Member States in each other's assessments.

The EFSA Strategy for Cooperation and Networking and the 2012-2016 EFSA Science Strategy also call for food safety risk assessment training. The EFSA Advisory Forum outlines a need for development of long-term risk assessment training for experts in different food safety fields in cooperation with Member States. The training should be mainly hands-on and case study-based.

All workshops give an introduction to food safety risk assessment covering the three pillars of risk analysis, EU and international regulatory frameworks, basic steps, main developments in the science of risk assessment, key concepts and terminology. They also introduce risk assessment in the specific field covered by the workshop.

Workshops on chemical risk assessment cover hazard identification and characterisation, including toxicology concepts and endpoints in toxicity studies, risk characterisation and MRL-setting. Exposure assessment work focuses on intake from food consumption, collection of consumption and chemical occurrence data and exposure estimations.

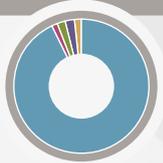


## 7 4-DAY WORKSHOPS

- 3 in Riga (May, Jun., Sep.)
- 2 in Cardiff (Jul., Oct.)
- 2 in Padua (Nov., Dec.)

## 210 PARTICIPANTS

- 195 Member States
- 3 Candidate countries
- 4 EFTA/EEA countries
- 5 ENP countries
- 3 Other non-EU countries



# CONTINGENCY PLANNING AND ANIMAL DISEASE CONTROL

In the early 2000s, the EU faced animal disease emergencies such as foot-and-mouth, classical swine fever and avian influenza. They were controlled or eradicated by culling large numbers of animals, which is expensive and raises ethical questions.

Early detection of and response to emergencies is vital for minimising socio-economic and public health impacts and increasing chances of eradication. For this, contingency planning and emergency preparedness are key.

Training takes place for veterinary service staff on prevention, surveillance and contingency planning requirements and good practice for emergency control and application of contingency plans. It should convey a common understanding of tools for tackling emerging animal diseases, increase veterinary services' capacity to guard against such disease and allow comparison of national contingency plans in order to identify good practices. Topics include EU legislation relevant to epidemic emergencies and emerging diseases, emergency preparedness, contingency planning, investigation of suspect cases, outbreak measures including humane killing, preventive measures, biosecurity, animal movement management and certification. Further subjects are surveillance, national- and EU-level notifications and information exchange, coordination between public and animal health services, between Member States and with third countries and application, analysis and update of contingency plans.

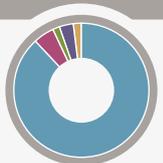
Potential ramifications of future legislative developments are discussed as regards such aspects as contingency planning and simulation exercises. Participants perform scenario-based simulation exercises in which they are assigned to various disease control functions, working in separate places and communicating remotely. Field trips to present practical elements of contingency planning are also included.

## 4 3-DAY WORKSHOPS

- 2 in Utrecht (Jun., Sep.)
- 1 in Ljubljana (Nov.)
- 1 in Lisbon (Nov.)

## 118 PARTICIPANTS

- 104 Member States
- 6 Candidate countries
- 2 EFTA/EEA countries
- 4 ENP countries
- 2 Other non-EU countries



# PREVENTION, CONTROL AND ERADICATION OF TRANSMISSIBLE SPONGIFORM ENCEPHALOPATHIES

EU measures for protecting humans and animals from TSE are consolidated in a single framework which is constantly evaluated and updated based on scientific advice and international standards.

It sets out measures targeting all health risks from TSE, governs all production and marketing of animals and derived products and includes rules for monitoring in bovine, ovine and caprine animals, specified risk material removal and feed prohibitions. It also lays down eradication rules and procedures, criteria and categories for classifying countries by TSE status.

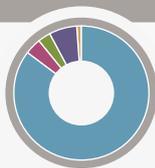
Training for national officials planning, designing and performing TSE controls and laboratory staff involved in TSE analysis focuses on implementation and control of risk-reducing measures and issues encountered in the field. This should better equip authorities to verify compliance.

### 5 3-DAY WORKSHOPS

- 3 on evaluation and registration of PPPs in Budapest (Feb., May, Jun.)
- 2 on control of use and marketing of PPPs in Valencia (Jan., Mar.)

### 197 PARTICIPANTS

- 168 Member States
- 8 Candidate countries
- 6 EFTA/EEA countries
- 13 ENP countries
- 2 Other non-EU countries



Courses cover EU provisions for TSE prevention, control and eradication, including prohibition of use of ruminant bones in production of mechanically separated meat and eradication measures. They also look at breeding programmes for diffusion of genetic resistance to classical scrapie in sheep, marketing, imports and exports.

Further subjects include application of EU provisions for control of the feed ban, specified risk material removal and monitoring and surveillance programmes, including testing techniques and protocols. Practical field training on sampling of feed and TSE testing is also provided.

## PLANT PROTECTION PRODUCTS

Active substances which can be used in plant protection products (PPPs) in the EU are listed in Annex I of Directive 91/414. National authorities must ensure that substances used in their countries meet conditions for inclusion. Re-evaluation of national authorisations requires cooperation, including through workshops, and should lead to a harmonised authorisation system based on division of the EU into geographical zones.

Member States must check that PPPs are used and marketed in accordance with EU law so as to protect workers, consumers and the environment. However, illegal trade in and use of PPPs continues and training should combat this, while developing a harmonised approach to controls.

Evaluation and registration workshops set out administrative procedures and scientific principles for compliance checking to allow participants to work through practical examples to reduce backlog and improve work-sharing between Member States. They evaluate the risk envelope approach to verify its applicability and look to develop zonal system procedures. This should lead to establishment of a programme identifying substances to be assessed, clear criteria and guidance for assessments, provision of training, advice and technical support and assessment of training results.

Control on use and marketing training looks at the relevant EU legal framework, related environmental and health provisions, national control activities and systems and coordination with authorities in related areas, and infringements and follow-up in national penalty systems. This should lead to identification of Member States for use as study cases, examination of criteria to plan controls and monitor their efficacy, and training, advice and technical support. Working groups will examine Member State control systems and techniques, and identify weaknesses and possible improvements, leading to follow-up workshops on issues needing more investigation.



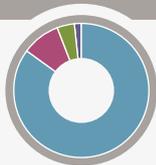
## New EU-based programmes

### 5 4-DAY WORKSHOPS

- 1 in Lyon (Jun.)
- 2 in Munich (Jun., Dec.)
- 1 in Warsaw (Oct.)
- 1 in Lisbon (Nov.)

### 141 PARTICIPANTS

- 120 Member States
- 13 Candidate countries
- 6 EFTA/EEA countries
- 2 ENP countries



## ANIMAL IDENTIFICATION, REGISTRATION AND TRACEABILITY

EU animal identification and registration law has been amended over the last decade and, while not new, some related provisions in intra-EU trade rules for live animals have been implemented gradually.

External evaluation of EU animal health policy highlights a need to ease intra-EU trade in live animals. The EU Animal Health Strategy sees animal traceability, modern technology and system interoperability as priorities for supporting the Internal Market and enabling the EU to guard against and respond to animal health and food safety threats. To this end, the EU has taken such steps as compulsory electronic equine and ovine identification, interoperability of bovine databases and development of TRACES and electronic certification.

A proposal for a new EU animal health regulation and a prospective proposal to introduce voluntary bovine electronic identification support these principles and should lead to changes in notification and registration of animal movement, simplify procedures and improve traceability. The horse meat scandal underlines the need to trace products along the food chain and training should keep national control staff up to date with developments.

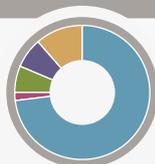
Topics addressed include the main EU rules on identification and registration of animals, derogations from them, including the logic behind them, conditions, ramifications and benefits, and specificities of electronic identification for registered horses. Also addressed are requirements and good practices for designing, operating and interconnecting national databases and relevant elements from related intra-EU trade directives, particularly on markets, assembly and marshalling centres and dealers' premises.

#### 4 4-DAY WORKSHOPS

- 2 in Lisbon (May, Jun.)
- 2 in Tallinn (Sep., Oct.)

#### 97 PARTICIPANTS

- 71 Member States
- 2 Candidate countries
- 6 EFTA/EEA countries
- 7 ENP countries
- 11 Other non-EU countries



Courses also look at differences between requirements, characteristics and flows of various species and between breeding and production animals and those for slaughter, requirements for veterinary checks in horizontal legislation, the role of TRACES and the future legal framework. Further subjects include the role of identification, registration and traceability in protecting animal health and food safety and ensuring rapid reaction, future EU animal health legal developments and their ramifications and relationships with cross-compliance rules for EU agri-payments.

Field trips take place to examine EU assembly centres, dealers' premises, marshalling yards or markets and to holdings, slaughterhouses or national identification databases to present elements of inspection and management procedures.

## NEW AND EMERGING PLANT HEALTH RISKS

Sustainable and competitive agriculture, horticulture and forestry need healthy plants, seeds and propagating material, and plant health is essential for preserving EU forests, landscape and ecosystems. Pests from other continents rarely have natural enemies in Europe and may cause infection, spread, reduce yields and raise production and control costs.

Recent outbreaks and changing trade patterns highlight new and emerging risks. Proposals for a new EU plant health regime include provision for contingency plans, simulation exercises on new and emerging risks, mandatory surveillance of priority organisms and multi-annual survey programmes.

Training for officials planning and coordinating controls and field inspectors focuses on surveillance of such risks and prevention of their entry into or spread within the EU. It should improve knowledge of the subject, convey a common understanding of the situation, develop skills and good practice and ensure consistent approaches to identifying and responding to risks. It should also raise awareness of relevant legislation and international standards, and the role of competent authorities, EU institutions and international bodies.

Topics include new and emerging plant health risks from forestry, agriculture and horticulture and new and emerging harmful organisms, including descriptions and methods for their detection. Relevant international standards and EU legislation are covered, including proposed amendments to the EU Plant Health Regime.

Participants examine data sources including the Commission's plant health notification and rapid alert system (EUROPHYT), the European and Mediterranean Plant Protection Organisation (EPPO) alert list, TRACES and outbreak notifications. The training also deals with monitoring checks and surveillance strategies and programmes for identifying new and emerging risks.

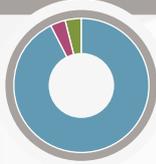
EU responses to new and emerging risks are considered, taking account of the role of national plant protection organisations, the Commission, the standing committee on plant health, the EPPO and EFSA. National responses are also covered, including initiation, risk assessment, notification, control measures such as eradication and containment and reviews of control systems, especially as regards internal movement and import. The training also includes field visits to relevant sites.

### 3 3-DAY WORKSHOPS

- 1 on primary production activities dealing with domestic land animals and derived products in Trim (Nov.)
- 1 on primary production activities dealing with aquatic animals and derived products in Venice/Udine (Oct.)
- 1 on primary production activities dealing with plant products in Valencia (Nov.)

### 83 PARTICIPANTS

- 77 Member States
- 3 Candidate countries
- 3 EFTA/EEA countries



## FOOD HYGIENE AT PRIMARY PRODUCTION

Certain EU measures for ensuring hygienic food production and proper control of food apply to all food businesses and types and cover the entire chain, others apply to control bodies. The approach is based on objectives rather than detailed requirements.

A 2009 Commission report highlighted problems among Member States in interpreting certain hygiene aims and keeping records and a lack of clear guidance for primary producers. The EU and Member States have issued guidance documents explaining how to meet complex requirements, and national- and EU-level guides have been developed by different food sectors. The situation is reviewed regularly, notably through FVO missions, and while guides help producers to fulfil their obligations, difficulties remain.

Training for officials involved in planning and control activities and inspectors performing hygiene controls on primary production should raise awareness and promote common understanding of rules and spread good practice in order to find practical solutions to problems.

All courses cover EU provisions for general hygiene and controls on food businesses in their given area and registration requirements for businesses operating at primary production level. They also include hazard control in primary production and associated operations, record-keeping, flexibility provisions, use of national and EU good hygiene practice guides, sampling methods, analytical results and specialised inspection procedures.

Further subjects in all courses are preparation and performance of audits, collection of evidence, drawing findings and conclusions, making recommendations, reporting, follow-up and the relationship between these steps. Participants visit food businesses operating at primary production level, and farms rearing land animals, harvesting aquatic animals, cultivating plants or producing derived primary products, as appropriate.

Topics in workshops on primary production activities dealing with both land and aquatic animals and derived products include VMP and feed additive use and traceability, preparation, storage, use and traceability of feed and disposal of dead animals, waste and litter. The workshops also cover measures to prevent spread of disease to humans through food. Workshops on land animals also cover cleanliness of slaughter and production animals, rules for milk production and handling of eggs, while those on aquatic animals look at rules for fishery products and live bivalve molluscs.

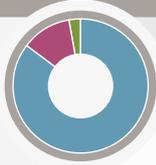
Workshops on primary production activities dealing with plant products cover use and traceability of PPPs and biocides, waste disposal and measures to prevent bad agricultural practice and pests from contaminating food. They also examine ways of ensuring that food is produced, handled, packed, stored and transported hygienically.

## 5 5-DAY WORKSHOPS

- 1 in Parma (Jul.)
- 1 in Coimbra (Sep.)
- 1 in Vilnius (Oct.)
- 1 in Graz (Nov.)
- 1 in Barcelona (Dec.)

## 150 PARTICIPANTS

- 128 Member States
- 18 Candidate countries
- 4 EFTA/EEA countries



# FOOD HYGIENE AND FLEXIBILITY

In order to support local production of traditional food, flexibility provisions allow EU hygiene rules to be adapted to businesses' needs. They provide for derogations, exemption from or adaptation of requirements, or exclusion of activities from the scope of the Hygiene Package. To apply them, Member States usually adopt national measures and notify the Commission and other Member States at draft stage in order to allow comments.

A 2009 Commission report showed that Member States and stakeholders believe that the provisions meet local needs, but notifications of national measures and business feedback indicate that Member States do not make full use of them. The situation is reviewed regularly, notably through FVO missions, and, in spite of some progress, fact-finding missions confirm application difficulties.

The Commission and Member States have issued two guidance documents to improve understanding and use of flexibility provisions. Training for officials planning controls and inspectors performing them should support this, spread good practice on the provisions and harmonise flexibility approach.

Workshop topics include a general overview and explanation of the concept of flexibility under the hygiene regulations, activities excluded from the scope of the hygiene regulations and the scope of flexibility as regards implementation of HACCP-based procedures. Use of flexibility measures to enable continued use of traditional food production methods and to accommodate needs of food businesses in regions subject to special geographic constraints are also covered.

Further subjects include the scope of flexibility provisions with regard to production of food with traditional characteristics and to implementation of microbiological criteria, and assessment of implementation of flexibility provisions by competent authorities. Training also looks at national measures and the notification process and includes experience exchange on flexibility approaches in each country and at least two field visits to establishments benefiting from flexibility provisions.

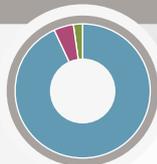


## 5 3-DAY WORKSHOPS

- 2 on investigation and control techniques to detect food fraud in Rome (May, Sep.)
- 2 on e-commerce of food in Madrid (Jun., Nov.)
- 1 on e-commerce of food in Prague (Oct.)

## 147 PARTICIPANTS

- 137 Member States
- 7 Candidate countries
- 3 EFTA/EEA countries



# NEW INVESTIGATION TECHNIQUES FOR OFFICIAL CONTROLS ALONG THE FOOD CHAIN

Food fraud is the intentional breach of production, processing, distribution or marketing law and affects safety, quality, composition and presentation. Increased consumption due to rising populations, diversified consumption and rising raw material prices make fraud lucrative, and free movement of goods and e-commerce make it hard to detect. It may be opportunistic or linked to business strategy or organised crime.

Food fraud affects the entire chain, harming legitimate producers and posing economic and environmental threats. Consumers buying counterfeit food and drink risk their health, as such products are not subject to quality or hygiene standards.

Traditional techniques are not always adequate to control e-commerce or reveal fraud, and numbers of non-compliant products are increasing. Online traders are also often unregistered or do not give correct contact details. The EU aims to help tighten controls and improve cooperation between authorities. Training for officials planning and organising controls and inspectors should improve knowledge of fraud identification techniques and control of e-commerce.

Courses on investigation and control techniques for detecting food fraud begin by looking at differences between inspections and investigations. This includes food control rules and their use in investigating fraud, criminal law related to food, characteristics of investigations and unannounced controls. They also look at planning of food fraud work, including investigations on specific products, monthly campaigns based on analysis of previous results and control weaknesses and legal loopholes related to certain production types.

Further features of the courses are simulated physical controls, use of interview techniques, collection of documentation, including photographic and video evidence, simulated court cases and examination of lessons learnt from recent cases. Control of accounts and traceability documents, collection of information from authorities and sources such as consumers and whistleblowers and follow-up to investigations are also covered.

Course topics on e-commerce of food include legal requirements for food businesses operating on the internet, registration and identification requirements for EU e-traders, technical basics of the internet and techniques for identifying servers, computers and traders. They also include legal requirements for internet control, sellers' rights, hard- and software requirements, court-proof documentation and methods for ordering and paying anonymously for products, finding traders within specific jurisdictions and shutting down websites.

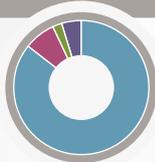
Further subjects are setting-up of specialised units, cooperation with competent authorities, trader, producer and consumer organisations and sales platforms, and information for traders on legal requirements and for consumers to minimise risks. Dealing with third parties such as credit card companies, hosts and domain registrars, ISO standards and future developments in online investigations are also covered.

### 3 3-DAY WORKSHOPS

- 1 on strengthening collaboration between EU and non-EU countries through RASFF in Trim (Jun.)
- 1 on better RASFF use and successful implementation of iRASFF in Prague (Sep.)
- 1 on better RASFF use and successful implementation of iRASFF in Athens (Nov.)

### 133 PARTICIPANTS

- 114 Member States
- 10 Candidate countries
- 3 EFTA/EEA countries
- 6 ENP countries



## THE RAPID ALERT SYSTEM FOR FOOD AND FEED

The Rapid Alert System for Food and Feed (RASFF) is a Commission-managed network, also comprising EU and EFTA Member States and EFSA, each of whom name a contact point. It lets authorities share details of responses to food or feed risks, to see if they are affected and to take fast, coordinated action.

When a member has information on a risk, they send it via the RASFF to the Commission who checks, classifies and translates the notification, identifies members who need to act and checks for similar problems. It makes the notification available to all members and informs non-EU countries on where the subject originates from or where it has been exported to.

RASFF is e-mail based, but since introduction of the iRASFF application in 2011, notifications can be entered online. Notifications validated by the Commission are made available to the entire network, at which point all members can follow up on and edit them.

RASFF and iRASFF now run in parallel. Countries which have migrated introduce notifications into iRASFF and the EC enters them into RASFF which remains functional until migration is complete. Training for contact points aims to spread best RASFF and iRASFF use practice, improve knowledge of the systems and ensure consistently high standards of use.

Workshops on strengthening collaboration between EU and non-EU countries through RASFF provide a detailed overview and explanation of the system. They focus in particular on recent developments in food, food hygiene and food control rules and other legislation relevant to RASFF contact points, particularly those in the EU's neighbouring countries and main trading partners. They also aim to strengthen collaboration between EU and non-EU RASFF contact points in order to increase feedback given through the system by non-EU countries.

Subjects presented are EU legislation relevant to RASFF, RASFF standard operating procedures, notification templates, information systems and reinforcement of border checks as a consequence of RASFF notifications.

Workshops on better RASFF use and implementation of iRASFF aim to raise awareness of new RASFF implementing rules and standard operating procedures, improve risk evaluation so as to ensure correct and harmonised notification classification and facilitate iRASFF implementation. Subjects include EU legislation relevant to RASFF, standard operating procedures, best practices for RASFF operation, risk evaluation, use of iRASFF for reporting to RASFF and use of analytical tools to study information contained in RASFF. Both course types include extensive work with IT applications.

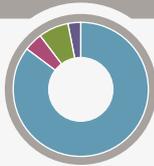


### 3 4-DAY WORKSHOPS

- 1 in Gothenburg (Oct.)
- 1 in Venice (Nov.)
- 1 in Lisbon (Dec.)

### 69 PARTICIPANTS

- 59 Member States
- 3 Candidate countries
- 5 EFTA/EEA countries
- 2 ENP countries



## OFFICIAL SUPERVISION OF SEMEN, OVA AND EMBRYOS

Use of animal semen, ova and embryos is vital for productive breeding. EU measures for trade in and imports of germinal products from bovine, ovine, caprine, equine and porcine species aim to guard against animal disease.

Under EU production, collection, processing, storage and transport rules for semen, ova and embryos, semen centres and embryo teams must be inspected, approved and supervised by veterinary authorities. This requires knowledge of the context and aims of the rules, as such centres often handle high genetic value animals whose products may be exported worldwide. The risk of disease is high as products can be stored for many years.

FVO reports show varying control effectiveness and a lack of national training resources. EU-level training for veterinarians from local services supervising semen collection and storage and embryo collection and production and officials in charge of regulation should increase understanding of the organisation and performance of such activities.

The course presents the role and scope of inspections, conveys a common understanding of approval and supervision requirements and proposes a practical assessment approach. It helps to develop skills and spread good practice so as to ensure high inspection standards, increased disease prevention capacity and improved animal health.

Topics include EU provisions for supervision of collection, storage and production of semen, ova and embryos of bovine, porcine, ovine, caprine and equine animals. Workshops also look at functioning of and approval and supervision criteria for semen collection and storage centres and embryo collection and production teams for different species of animal, and collection, production and storage processes.

Further subjects include conditions for donor animals of each species, organisation, preparation and implementation of official controls and rules for transport, trade and import of germinal products. Possible ramifications of future animal health legislative developments for semen, ova and embryos and challenges posed by new technologies are covered, while field trips take place to approved establishments.

## 1 2-DAY WORKSHOP

1 in Trim

## 35 PARTICIPANTS

34 Member States

1 EFTA/EEA country



# STRENGTHENING MEMBER STATES' RESPONSE TO UNION AUDITS

In addition to the routine audit programme, the FVO produces overview reports on specific topics. The overview reports are summaries of a number of individual audits covering a particular topic. Their aim is to identify key findings of interest and relevance to stakeholders. The overview reports are used in discussions with Member States regarding the overall effectiveness of enforcement measures and how such measures can be improved. The purpose of FVO overview reports is to provide a 'state of the Union' summary of individual Member State audits on a particular subject. By highlighting examples of good practice and identifying areas where implementation needs to be improved, the overview reports provide guidance to Member States on how enforcement measures can be improved in the particular sector.

Although the overview reports are available on the FVO website and are presented to Member States at Standing Committee meetings, it was felt that Member States are not gaining the full benefit of the summary findings. Another point is that the time taken to complete audits on a particular subject in all 28 Member States makes it difficult to maintain momentum on addressing the key issues for the sector. A further finding is that vertical legislation is generally implemented, but horizontal cooperation between departments may be less well developed.

The key element regarding the training is to ensure that the findings of the FVO overview reports are disseminated and best practice recommendations are taken up by Member States. A new approach has been devised which moves from presentation and discussion to more interactive methods that encourage greater engagement by the Member States. For example the BTSF training sessions under this contract are planned to involve peer group workshops and discussions to share experiences. Guidance material will be produced for wider dissemination.

The training has a slightly different focus to most BTSF courses in that it is aimed at higher middle central management with decision making powers and the authority to make changes to enforcement measures. Course participants are likely to be central managers, administrators and where appropriate trainers who could play a role in dissemination throughout the enforcement services.

The BTSF FVO sessions are perhaps best described as workshops to facilitate peer group discussions and involvement, rather than more conventional training courses. The participants should have sufficient professional experience and responsibility to be in a position to pass on their training to others following the course. The goals of the seminars are that participants and their respective Member States take ownership of the findings and conclusions of audit overview reports and use them to: improve their official control activities; gain an understanding of good practices elsewhere in the EU and how they might be adopted in their own situation, possibly with modification to the specific structures and organisation of controls; and discuss weaknesses and recurring problems with a view to identifying possible root causes and solutions to remedy or alleviate the problems.

The first workshop was held in 2014 bringing together 35 participants.



## Third-country programmes

Third-country training is for participants from the region of the world in which it is held. Programmes comprise workshops similar to those in the EU, with some also including STMs.

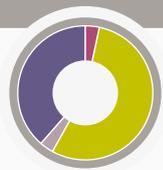
Programme	Workshops	Participants	Hosting countries
ISSB	3	86	Belgium, Kazakhstan, Tunisia
BTSF World	15 (+17 STMs)	918	Botswana, Brazil, Cambodia, China, Cuba, Dominican Republic, India, Indonesia, Jamaica, Kenya, Laos, Morocco, Mozambique, Myanmar, Paraguay, Philippines, Senegal, Tanzania, Thailand, Ukraine, Vietnam
GMO analysis	3	81	Italy
<b>Total</b>	<b>21 (+17 STMs)</b>	<b>1 085</b>	<b>Hosting countries</b>

### 3 3-DAY WORKSHOPS

- 2 on food safety issues for countries in Brussels (Sep.), Astana, Kazakhstan (Oct.)
- 1 on animal health issues for countries in Tunis, Tunisia (Oct.)

### 86 PARTICIPANTS

- 3 Candidate countries
- 47 ENP countries
- 3 African countries
- 33 Asian countries



## INTERNATIONAL STANDARD-SETTING BODIES

The main international standard-setting bodies (ISSBs) for food safety and quality, animal health and plant health are the Codex Alimentarius Commission, the World Organisation for Animal Health and the International Plant Protection Convention. Many non-EU countries do not participate widely in ISSB work.

Training and capacity building for ISSB delegates from the Commonwealth of Independent States, Mediterranean ENP countries, the Far East and Central and South America should better enable them to draft SPS standards and elaborate scientific arguments. This should prepare them to make constructive contributions to ISSB work and support formulation of national and regional positions on issues discussed in ISSB committees.

## 15 WORKSHOPS

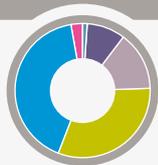
- 1 animal disease control (Hanoi, Vietnam, Jan.)
- 1 on plant health and PPPs (Nairobi, Kenya, Jan.)
- 1 fishery products and live bivalve molluscs, (Kingston, Jamaica, Feb.),
- 1 animal welfare (Bangkok, Thailand, Mar.)
- 1 foot and mouth disease (Asunción, Paraguay, Mar.),
- 1 RASFF/TRACES (Dakar, Senegal, Apr.),
- 1 food risk analysis (Beijing, China, May)
- 1 plant health and PPPs (Ho Chi Minh City, Vietnam, Sep.),
- 1 on risk assessment (Rio de Janeiro, Brazil, Oct.)
- 1 African Swine Fever (Kiev, Ukraine, Oct.)
- 1 on pesticides (Santo Domingo, Dominican Republic, Nov.)
- 1 on plant health (Mumbai, India, Nov.),
- 1 foot and mouth disease (Gaborone, Botswana, Nov.)
- 1 animal welfare (Uberlândia, Brazil, Nov.)
- 1 plant health and PPPs (Rabat, Morocco, Dec.)

## 24 STMs

- 1 food safety/plant health (Cuba, Feb.)
- 1 food safety/plant health (Tanzania, June)
- 1 food safety/plant health (Philippines, June)
- 3 food safety/plant health (Laos, Aug., Sep., Dec.)
- 1 food safety/plant health (Indonesia, Oct.)
- 1 food safety/plant health (Myanmar, Dec.)
- 1 food safety/plant health Mozambique, Dec.)
- 3 animal health/welfare (Paraguay, Feb., Jul., Dec.)
- 6 animal health/welfare (Myanmar, Mar., Aug. x2, Sep. x2, Apr.)
- 1 animal health/welfare (Vietnam, Apr.)
- 1 animal health/welfare (Thailand, Apr.)
- 1 animal health/welfare (Botswana, Jul.)
- 1 animal health/welfare Ukraine, Aug.)
- 1 animal health/welfare (Brazil, Oct.)
- 1 animal health/welfare (Cambodia, Nov.)

## 918 PARTICIPANTS

- 12 Member States
- 84 ENP countries
- 130 African countries
- 288 Asian countries
- 380 Central/South American countries
- 24 Other countries



Workshops start with a look at the history, aims, principles and procedures of their ISSB of focus. This is followed by consideration of issues to be discussed in the relevant ISSB committee in the run-up to the following annual general assembly and discussion of formulation of national and regional positions, supported by mock-up sessions and case study-based exercises.

Specific topics include the global dimension of food safety or animal or plant health, as appropriate international food trade and consumer protection agreements and the set-up of each ISSB as regards statutes, mandate, structure and funds. National obligations, challenges arising from ISSB membership and principles behind the EU's work within ISSBs are covered, as are ISSB documentation, principles of and procedures for development of international standards and application of risk analysis in ISSB work.

## BTSF WORLD

EU development policy aims to eradicate poverty through sustainable development and integration of developing countries into the world economy. The Food Security Thematic Programme (FSTP) supports this by actions to improve food security for the most vulnerable. BTSF World uses FSTP funding to strengthen SPS frameworks in developing countries and improve food safety and animal and plant health.

Production based on good agricultural practice and international standards eases access to global food markets, thus helping to cut poverty among smallholders and agricultural workers. BTSF World transfers SPS know-how to beneficiary country institutions so as to enable them to address concerns and set up networks of bodies working in sustainable production of and trade in safe food. Needs are identified on a regional basis, based on FVO reports and other international sources.

The programme focuses mainly on small-scale producers and farmers and its flexibility should enable it to complement larger cooperation programmes in the same field. Activities include STMs, national, regional and laboratory workshops, facilitation of regional SPS cooperation and visibility actions.

These are aimed at beneficiary country authorities responsible for food safety, and animal and plant health and national- regional- and local-level SPS controls. Other target groups are national and regional agencies, academic institutions, reference laboratories, technical and training institutions, and producer, exporter and certification organisations. Beneficiaries are identified in coordination with EU delegations, local authorities, main economic operators and other actors.

Activities focus on either food safety and plant health or animal health and welfare and take place in Africa and ENP countries, South and Central America and the Caribbean, or Asia and the Pacific. Workshops cover topics relevant to several countries in their target region, taking account of existing assistance programmes and previous work. Laboratory sessions provide training in state-of-the-art diagnostic techniques and are backed up by STMs.

Workshops explain EU SPS standards, particularly recent developments. Subjects include fishery and aquaculture products, phytosanitary standards, food contact materials, residue and contaminant control and monitoring, traceability and food labelling, animal health and welfare, IT systems, risk assessment, World Trade Organisation SPS principles and ISSB work. They also aim to increase SPS standard-setting capacity and support establishment of regional bodies and risk assessment centres and compilation of reference guides.



For STMs, experts visit countries where serious SPS shortcomings have been identified to support authorities and stakeholders in developing plans and training to improve compliance and prevent trade disruption and resulting impacts on producers. Missions consist mainly of hands-on training for public authorities and the private sector and can include a mentoring process and drawing up of manuals and procedures for implementation at regional level. Intervals between STMs allow authorities to put what has been taught into practice.

Food safety and plant health STMs to Cuba, Indonesia, Philippines and Tanzania provided training on TRACES use in order to support implementation of the system by the beneficiary countries. A mission to Mozambique was aimed at strengthening VMP residue control systems in the aquaculture sector. Further STM topics were data exposure in relation to a national food consumption survey in Laos and seeds for sprouting production systems in Myanmar.

Missions on animal health and welfare included one in Myanmar on freshwater prawn disease during which surveys of freshwater prawn hatcheries were carried out and suggestions were made for preventing deaths of prawns in hatcheries. Another, in Cambodia, supported a prawn stocking project, taking account of animal health, nutrition, economic, environmental and social aspects.

Several missions to Myanmar covered brine shrimp production, including optimisation of hatching, washing, enrichment and cold storage procedures, and identification of needs and preparation of terms of reference for future assistance projects. Further STMs in Myanmar helped to set up a demonstration unit for good macrobrachium larviculture practices and gave training in the unit. An animal welfare mission to Thailand looked to establish appropriate welfare standards for the country's environment and climate which can also be applied in other Association of South-East Asian Nations countries.

A mission to Botswana covered foot and mouth disease (FMD) and certification, while three FMD STMs in Paraguay focused on organisation of official controls, border controls and official controls by field services, respectively. Further missions took place in Ukraine, on organisation of official controls, and in Brazil on animal welfare.

## 1 INTERNATIONAL WORKSHOPS

- 1 on harmonisation of GMO detection and analysis for the Middle East and North Africa in Rome (Jun.)

## 2 TRAINING WORKSHOPS IN ISPRA ON

- 2 implementation of quality systems/ISO 17025 accreditation (May), and practical aspects of regulatory GMO testing (Sep.)

## 81 PARTICIPANTS

from ENP countries, African countries, Asian countries, Central/South American countries and other countries

# GMO ANALYSIS

Many events used to generate transgenic plants which are commercialised around the world are not authorised for food or feed use in the EU. Also, an event may be authorised in one country but not in another.

A uniform GMO analysis approach and understanding of EU requirements will help international trade by enabling non-EU operators to adapt procedures and meet EU requirements. This project aims to enhance GMO analysis harmonisation by supporting development of regional networks, strengthening collaboration between laboratories and training staff of enforcement laboratories.

The international workshop on harmonisation of GMO detection and analysis for the Middle East and North Africa included sessions on GMO management at global and regional level and sampling and detection methods for GM plants, food and feed. A session on the regulatory status of GMOs in the region and capacity building for GMO detection and monitoring looked at case studies from Lebanon, Egypt, Saudi Arabia, Jordan and the United Arab Emirates, networking experience and opportunities, technical needs and future collaboration.

Both training workshops began with presentations on concepts related to quality management and the functioning of GMO testing laboratories. That on quality systems and ISO 17025 accreditation also covered documents supporting implementation of quality systems, auditing of specific ISO 17025 topics such as technical requirements, analysis methods, management, personnel and system control. Simulated audit exercises covered preparation, audit performance in a laboratory and reporting.

The workshop on practical aspects of regulatory GMO testing looked at objectives and implementation of, and strategies for GMO testing, design and implementation of analytical flows, what to do with unauthorised GMOs and operational requirements for control laboratories. Participants performed practical exercises on experiment design, method selection, results analysis and reporting. They also visited the EU Reference Laboratory for GM Food and Feed to discuss lab design, work flows, including handling of samples and reference materials, and instrument maintenance and calibration with laboratory staff, and reported their findings.



## E-learning

The BTSF e-learning platform is a vital tool in enabling BTSF to diversify its training offer and accommodate the high and increasing levels of demand which exist for BTSF training, while ensuring value for money.

With the development of the e-learning platform, BTSF has created a dedicated space for professional and social exchange on issues related to the programme. The platform also supports increased exchange and use of BTSF training material and strengthening of the knowledge-sharing principle throughout the BTSF network.

As of 2014, BTSF e-learning modules are operational in English on:

- Animal welfare at slaughter and killing for disease control also available in French and in German;
- Food contact materials also available in French and in German;
- RASFF;
- Feed Law;
- Animal health for aquaculture animals.

A further five e-learning modules are scheduled to be available in 2015. They cover:

- HACCP;
- Prevention, control and eradication of TSE;
- Welfare of poultry at slaughter and killing for disease control;
- The EU plant quarantine regime for imports;
- Food hygiene and controls on fishery products and live bivalve molluscs.

By mid-2016, most of our learning modules should be available in five languages (English, French, German, Spanish and Portuguese).

Each module is open for use by some 5 000 participants annually, of whom around 80 % should be from the EU. National participant allocations are based on those for standard BTSF activities.

National contact points (NCPs) select participants while the service provider delivers the user name and password allowing them to access the 'BTSF e-learning campus' platform. Participants have a month to complete each module in several sessions offered annually.

The platform has a reserved area for NCPs and authorities and a section for BTSF e-learning news. Participants have their own calendar and profile which they can update, a messaging system, their home page listing courses in which they are enrolled and their activity reports.

Within the modules, the introduction comprises a welcome text, latest news on the course, and e-folder with course documents, including the course brochure, information on the project, details of people involved and a user guide.

A preliminary test assesses participants' knowledge. They then start the multimedia module with texts, interactive activities, quizzes, serious games, a glossary, a bibliography and useful links. On completion, they take a test, with a 75 % score required to pass.

The attendance certificate will be automatically generated by the platform only after the successful completion of the post-test and the filling-in of the BTSF participant Satisfaction Questionnaire.

The initial modules will be subject to evaluation by mid-2016 based on feedback, and on this basis it is hoped to create modules for all BTSF subjects.

## Conference on food fraud

The second BTSF conference on food fraud took place in Rome on 23-24 October 2014. The event's title was 'a joint effort to ensure the safety and integrity of our food' and it was aimed at raising awareness of the size of the challenge presented by economically-motivated violations of food law. It also aimed to identify measures for interdisciplinary collaboration by providing a communication platform for parties fighting such violations.

Some 240 participants attended from national and regional authorities in areas such as health, food, agriculture, veterinary issues, law enforcement, customs and finance. Consumer stakeholders and academic and research institutions were also represented.

Violations of food law are lucrative, occur all along the food chain and pose major health and economic threats. They are hard to detect and penalties are not always stringent, increasing their attractiveness to criminals.

Concerted effort is needed to fight this and the event followed on from the BTSF food crime conference held in Brussels in February 2012.

The conference began with an overview of food fraud from EU and national perspectives. It looked at the concept of fraud, laws and regulations, and the extent of the problem, and outlined major incidents of fraud, current threats to brands and consumers and their financial implications. Details were also given of European Commission policy initiatives.

A session on industry and consumer perspectives followed. This included information on and experiences of food fraud from the Global Food Safety Initiative, a business-led initiative for improving food safety management, and the European Consumer Organisation's expectations and views.

The second day started by examining needs and options for a collaborative approach. Five national case studies

from Denmark, the Netherlands, Italy, Germany and France were used to look at food fraud challenges and explore new ways of broadening collaboration between experts.

The final session covered ways of improving methodologies, including increased cooperation between laboratories and validation of techniques. Speakers also discussed vulnerability assessment, different approaches to food fraud prevention and the EU Food Integrity project. This aims to harness research and technology to give assurance about the safety, authenticity and quality of European food.

Constructive discussion took place, with each session including time for debate with speakers, and questions and answers. At the end of the conference, conclusions of the discussions were summed up by the Italian EU Presidency.

# TRAINING 2015

# ON



## Programmes planned for 2015

EU
Audit systems and internal auditing
Investigation techniques for food chain controls
Food hygiene at primary production
RASFF
Health of bees and zoo animals
Contingency planning and animal disease control
Prevention, control and eradication of TSE
HACCP
Animal identification, registration and traceability
Supervision of semen, ova and embryos
Food additives, flavourings and enzymes
Veterinary medicinal products
EU SPS law enforcement

Food hygiene and flexibility
Risk assessment
Microbiological criteria in foodstuffs
Investigation of food-borne outbreaks
New and emerging plant health risks
Quality schemes
Animal by-products
Feed law
Control of contaminants
Border inspection posts
Import controls on food of non-animal origin
TRACES
Movement of dogs and cats
Animal welfare
Food information and composition
Plant health controls
Zoonoses and antimicrobial resistance
Auditing plastic recycling processes <b>NEW</b>
Inspection of pesticide application equipment <b>NEW</b>
<b>Conferences within Milan Expo</b>
<b>Third country</b>
BTSF World
ISSB
Food testing
GMO analysis



## New and returning programmes for 2015

### ZOONOSES AND ANTIMICROBIAL RESISTANCE

Zoonoses are managed by general and specific EU measures including microbiological criteria, and particularly for salmonella, by specific monitoring and control rules for primary production and marketing. This aims to ensure that zoonoses, zoonotic agents, antimicrobial resistance (AMR) and indicator organisms are monitored and that measures are taken to detect and control zoonotic agents along the food chain in order to reduce their prevalence. The strategy includes controls in poultry and pig populations which take account of their importance as a source of human salmonellosis.

EU targets have been established for reduction of prevalence of certain zoonoses and zoonotic agents in specific poultry sub-populations. Once targets are set, Member States establish and implement national control programmes, subject to European Commission approval. National programmes allow measures to be adapted to take account of local differences, but certain requirements must be met.

AMR is a natural phenomenon which can be amplified by factors such as inappropriate antimicrobial use and lack of development of new antibiotics. It is a global health concern and in 2011 the Commission launched a five-year AMR Action Plan to strengthen AMR prevention and control and secure new antimicrobial agents. Enhanced surveillance and prudent antimicrobial use are key areas of EU AMR policy.

Member States must monitor combinations of bacterial and animal species and food, follow detailed rules for sampling, analysis and result interpretation, and send the Commission yearly data reports. The Commission is working with stakeholders on guidelines for promotion by Member States of prudent antimicrobial use.

Training for national officials planning and coordinating controls and for field inspectors covers control of zoonoses, particularly salmonella in poultry and pigs and campylobacter in poultry production, and prevention and monitoring of AMR in the food chain. Zoonoses training aims to harmonise Member State approaches to control zoonoses and zoonotic agents and to increase the efficacy of control staff so as to facilitate intra-EU trade in

live animals, hatching eggs and products subject to testing for zoonotic agents. It should help non-EU countries in a similar way by guiding them in implementation of control programmes or provision of equivalent guarantees. AMR training is aimed at harmonising Member State practices so as to better enable authorities to check compliance with antimicrobial consumption and AMR monitoring, reporting and control requirements.

## AUDITING PLASTIC RECYCLING PROCESSES

Food contact materials (FCMs) are all materials and articles intended to come into contact with food and beverages. The EU is working to eliminate differences between Member State FCM laws and has specific measures for groups of materials, including recycled plastics.

FCM made from recycled plastics can only be marketed if the recycled plastic therein is obtained from an authorised process ensuring adequate cleaning of contaminated plastic. The Commission will prepare individual authorisation decisions for recyclers, who must implement processes laid down in their decision and monitor compliance as part of an appropriate quality system. The decisions set out requirements for inputs originating from used plastic, processes and control parameters to follow and output requirements so as to ensure the suitability of recycled FCM.

Production and distribution of recycled plastic for use in FCM and related quality assurance systems are subject to Member State control and auditing in order to ensure that recycled plastic placed on the market is safe. Training for officials responsible for control of recyclers and inspectors of food, FCM and plastic recycling and converting premises promotes a consistent approach, so that Member State findings are based on common principles and compiled in comparable reports.

The training should improve knowledge of the field, disseminate good process auditing practice and lead to consistently high implementation standards. It will also ensure continuation of the FCM training implemented since 2007, while taking account of changes in plastic recycling legislation.

## INSPECTION OF PESTICIDE APPLICATION EQUIPMENT

Of some 1 000 active substances used in PPPs on the market before 1993, only around 26 % have passed harmonised EU safety assessments. To make PPP use sustainable, the EU aims to reduce their health and environmental risks, improve quality of pesticide application equipment (PAE) and training for users, and develop integrated pest management schemes.

Member States have to subject PAE in professional use to regular inspections and users must perform regular calibration and technical checks. Member State bodies must be designated to implement inspections, and national certification schemes are needed to show that inspections have been made and to allow mutual recognition.

Training on PAE inspection emphasises practical inspection and calibration work. It aims to increase knowledge among officials designing inspection programmes and carrying out inspections, and among trainers of professional PPP users, leading to harmonised inspection practices and mutual recognition of certification between Member States.

Experience gained during the training should contribute to production of storyboards for development of videos for inspectors and professional PPP users. This should help to further harmonisation of inspection and calibration techniques.

## FOOD TESTING

The openness of the EU market to imports generates high volumes of trade, but many developing countries do not meet EU food testing requirements. This has led to rises in SPS-related trade concerns, as reflected in RASFF notifications and FVO mission findings.

Many such concerns are linked to lack of, or deficiencies in mycotoxin, microbiological and residue controls in developing countries. This is shown by high frequency of occurrence of mycotoxins, microbiological contamination and excessive residue levels in food samples taken in the EU.

Although many developing country laboratory technicians have already been trained in this area, the need persists. EU accredited laboratories host the training, which is hands-on and covers analytical techniques for mycotoxins, particularly aflatoxins and ochratoxin A, microbiology and VMP and PPP residues with the aim of reducing difficulties faced by developing countries.

## CONFERENCES WITHIN MILAN EXPO

An important development for BTSF in 2015 is the organisation of five conferences on the programme in the EU exhibition space at the Universal Exposition in Milan which runs from 1 May to 31 October.

Given the challenge of ensuring global and sustainable food security in the 21st Century, the theme of Expo 2015 is 'Feeding the Planet, Energy for Life'. Food occupies a central place in the Expo activities, and this, added to the fact that some 142 countries and international organisations and over 20 million visitors are expected to be present, make it an ideal platform for showcasing BTSF.

One event is planned to incorporate the celebration of the 10th anniversary of the programme, which began with the launch of the first calls for tender during 2005.

# COMMUNICATING AND DISSEMINATING BTSF

# 03

In accordance with its mandate, Chafea has again worked hard to communicate and disseminate the benefits of BTSF in 2014.

One element in this has been production of online and printed publications, including completion of the 2013 BTSF Annual Report and compilation of the present edition.

Another is publication of the regular BTSF newsletter. This has provided news on development of e-learning, programme implementation, events such as Info Days and National Contact Point meetings, financing issues and the launch of calls for tender. It has also given insight into the day-to-day working of BTSF through interviews with people connected with the initiative, as well as lighter-hearted features such as competitions.

In addition, both the Chafea and DG SANTE BTSF web pages have been regularly updated with relevant news and information.



In terms of audio-visual communication, a new BTSF video has been produced, entitled 'Recipe for Safer Food'. This explains the principles, aims, benefits and functioning of BTSF, as well as e-learning and the train-the-trainer principle. The video is available for download at the Chafea website.

Two BTSF Info Days took place during the year. The first, in Luxembourg in March, comprised a training session on the BTSF training contract database and a meeting on operational guidelines for contracts. It was attended by representatives of 10 organisations implementing BTSF programmes.

Database training outlined issues relevant to the database, and explained the tool, its aims and advantages, Chafea and contractor responsibilities, and access and navigation issues. A tutorial on its use covered getting started and organisational aspects of courses, including selecting participants per country, training implementation and participant and tutor registration. Simulation exercises let participants use the database to organise mock workshops.

The operational guidelines meeting gave an outline of the guidelines and their development, and explained invoicing and reporting procedures, and use of the standard BTSF PowerPoint format and the online participant evaluation tool. A Q&A session enabled participants to get further insight.

The second Info Day, in Brussels in September, was attended by current and prospective contractors and other interested parties. Details were given of the training offer for 2014 onwards and perspectives for BTSF in light of the findings of the second general evaluation. Chafea also informed delegates about open calls for tender, submission of offers and new submission forms, payment and reporting procedures, evaluation of training and pedagogical reviews.

Work on key dissemination tasks has continued, not least amongst which are further development of the e-learning platform as part of a more general online BTSF platform, and fine-tuning of training materials to make them clearer and simpler. Moves towards formal dissemination commitments by participants, in the form of formal statements, and authorities, through national dissemination plans, are ongoing, as is incorporation of checks on dissemination into FVO missions.

Dissemination at Member State level could also be enhanced through inclusion of BTSF knowledge in national-level training and fostering of links with Member State training centres. The latter aspect may in time lead to development of a specific BTSF training centre.

# FOLLOW-UP TO BTSF GENERAL EVALUATION

# 04



The 2011-2013 general BTSF evaluation had three main aims: to evaluate the effectiveness and efficiency of BTSF, particularly its impact at personal and organisational level in relation to its objectives; to examine challenges such as provision of high-quality training, clear prioritisation based on needs, robust and reliable mechanisms for dissemination by trainees and estimation of future demand; and to examine how training can be improved.

The main recommendations included: expanding the reach of BTSF through a mixed learning model comprising tools such as e-learning, STMs and an online platform; establishing a more structured Member State-level dissemination approach through introduction of national dissemination plans and fine-tuning of participant selection processes; targeting staff in senior management or training positions when selecting participants; and developing more precise performance indicators to measure outcome and impact.

Work on expanding the reach of BTSF entails better response to demand, identification of priorities and training quality. Improved response to demand should come by increasing training supply through use of e-learning and tools such as videos and webinars, introduction of basic-advanced level training and development of blended learning mixing e-learning and face-to-face training.

Priorities should be better identified through easier communication of national plans and priorities via an online platform, annual needs assessments based on clear priority definition criteria and systematic input from Commission colleagues and stakeholders such as authorities and contractors.

Training quality should be improved by developing appropriate formats through pre-course questionnaires and pedagogical reviews, and greater participant homogeneity. Ensuring availability of highly-qualified tutors through participation of training coordinators in FVO training and a tutor summer school, and knowledge sharing through an online platform and alumni network should also contribute to this.

Increased dissemination necessitates further development of the train-the-trainer principle such as by creation of a training centre and collaboration with Member State centres, and provision of clear and simple learning tools, e-learning and an expert training database. More formal dissemination commitments are needed from participants through a formal statement and from Member States through dissemination plans, implementation of which could be checked by the FVO. BTSF knowledge could also be included in national-level training.

Greater participant homogeneity is being achieved by accurate definition of required knowledge levels and profiles, introduction of basic-advanced courses and adhering to the principle of regional-level training in non-EU countries. Other ways of ensuring this include checks on applicants' technical skills via pre-course questionnaires, new selection criteria and holding training back-to-back with important international events.

In terms of performance indicators, quantitative benchmarks used so far include numbers of people trained, training topics and sessions organised per topic. More qualitative benchmarks are needed to better assess training impact on control practices.

Work already done towards achieving these goals includes increased information-sharing with other Commission services in order to look for synergies, provision of BTSF training using funding from other services involved in food and feed and provision of STMs for Member States. The prospect of co-financing training with Member States has also been opened up.

Improvements to evaluation procedures are on-going and include launch of an electronic evaluation system by Chafea and introduction of regular general assessments. To this end, a cost-benefit study is being launched on the evaluation recommendations and long-term strategies, with a specific mandate to propose performance indicators.

Full development of e-learning, as well as implementation of features such as co-financed training, a tutor summer school, a post-graduate training centre, an online platform, alumni and tutor networks, a tutor database and relevant dissemination measures will take place in the longer term.

# How to get involved

## PARTICIPANTS

Officials of EU Member States, Candidate and EFTA countries interested in participating in BTSF training are invited to refer to their NCP. The NCP list can be found in this report and at [http://ec.europa.eu/food/training\\_strategy/participants/ms\\_contact\\_points\\_en.htm](http://ec.europa.eu/food/training_strategy/participants/ms_contact_points_en.htm).

Potential third-country participants should contact the contractor for the activity in which they are interested. Information about courses and their respective contractors can be found in this report and at [http://ec.europa.eu/chafea/food/training\\_courses.html](http://ec.europa.eu/chafea/food/training_courses.html).

## CONTRACTORS

Training is mainly organised through the launch of calls for tender. All parties interested in responding to invitations to tender connected to BTSF activities are invited to consult <http://ec.europa.eu/chafea/food/tenders.html>. Guidelines for tenderers and contractors are available at <http://ec.europa.eu/chafea/food/guidelines.html>.

# CONCLUSIONS

# 05



As BTSF looks ahead to its 10th anniversary year, everyone involved in the programme can also reflect on a successful year's training in 2014. The smooth integration of seven new subjects into the training offer augurs well for the future expansion of the reach of BTSF, as does the continued development of new types of activity such as provision of STMs for EU Member States and the BTSF World and ISSB programmes.

The latter two are particularly significant, funded as they are by sources other than those provided for in the BTSF legal basis: the European Commission DG Trade's Aid for Trade budget and the DG International Cooperation and Development Food Security Thematic Programme's Development Cooperation Instrument respectively. This shows the ability of BTSF to identify and capitalise on opportunities for synergy with partners working in related fields, and such opportunities, including with stakeholders within the EU institutions and at national, regional and global levels, will be further explored in the years to come.

Aside from creating synergies, numerous other ways exist for BTSF to further its reach and respond to demand while achieving economies of scale. These include differentiation of the training offer as part of a blended approach comprising e-learning and workshops, furthering the implementation of the train-the-trainer concept in all activities and strengthening dissemination.

Further development of the e-learning platform has been an important feature of the work done in this direction over the past year and both the Chafea BTSF team and the DG SANTE Training Sector will strive to build on all of the successes achieved thus far in the coming years.

Chafea will seek to make its contract management, procurement, reporting and accounting procedures ever more efficient, clear and simple, something which has already been done to a great extent. Alongside this, DG SANTE will continue to provide overall policy guidance, including on such key aspects as identification of training priorities. At the same time, the effective and trust-based working relationship between these two core BTSF players will continue to be strengthened.

In all of this, BTSF will be able to count on the support of numerous additional colleagues from Chafea, DG SANTE, the FVO and a range of other European Commission services with an interest in the issues covered by the programme. All of these colleagues have played a vital role in the achievements of BTSF over the past year, for which the Chafea BTSF team and the DG SANTE Training Sector would like to express their gratitude.

Special thanks are also due to others from within and outside of the EU institutions, particularly the BTSF NCPs, training contractors, Commission delegation staff in countries where training has been held and Inter-Service Steering Group members, all of whom have provided invaluable support.

# BTSF NATIONAL CONTACT POINTS

# 06



Country	Name & Address	Email address	Telephone/Fax No
AUSTRIA	<b>Mr Hannes Pohla</b> Agentur für Gesundheit und Ernährungssicherheit Geschäftsfeld Lebensmittelsicherheit, Abt. KOS Innsbrucker Bundesstraße 47, 5020 Salzburg Austria	<a href="mailto:BTSF@ages.at">BTSF@ages.at</a>	Tel.: +43(0)5055544211 Fax: +43(0)5055544109
	Deputy: <b>Mrs Andrea Igler</b> <b>Mr Johann Hummel</b> (same contact details) Austria		

Country	Name & Address	Email address	Telephone/Fax No
BELGIUM	<p><b>Mr Bruno Debois</b> Federal Agency for the Safety of the Food Chain Directorate General Control Policy CA Botanique – Food Safety Center Boulevard du Jardin Botanique 55 1000 Brussels Belgium</p>	<a href="mailto:bruno.debois@afsca.be">bruno.debois@afsca.be</a>	<p>Tel. : +32 2 211 86 33 Fax: +32 2 211 86 30</p>
BULGARIA	<p><b>Mr Valentin Barov</b> Chief expert Bulgarian Food Safety Agency European Coordination, International relation, training and qualifications Directorate “Hristo Botev” Blvd. 17 1040 Sofia Bulgaria</p> <p>Deputy: <b>Mrs Elena Slavova Yanulova</b> state expert Ministry of Agriculture and food “Policies on agri-food chain” Directorate 55 “Hristo Botev” Blvd, 1040Sofia Bulgaria</p>	<p><a href="mailto:btsf@bfsa.bg">btsf@bfsa.bg</a></p> <p><a href="mailto:eslavova@mzh.government.bg">eslavova@mzh.government.bg</a></p>	<p>Tel.: +359 2 9173 750 Fax: +359 2 9173 758</p> <p>Tel.: +369 985 11 305</p>
CROATIA	<p><b>Krešimir Kralj DVM</b> Head of EU Affairs Department Ministry of Agriculture Veterinary and Food Safety Directorate Sector for Administrative, Veterinary and Financial Affairs Planinska 2a 10 000 Zagreb Croatia</p>	<p><a href="mailto:kresimir.kralj@mps.hr">kresimir.kralj@mps.hr</a> <a href="mailto:kralj975@gmail.com">kralj975@gmail.com</a></p>	<p>Tel: + 385 1 6443 867 Fax: + 385 1 6443 895</p>
CYPRUS	<p><b>Ms Katia Stephanidou</b> Veterinary Officer Ministry of Agriculture Natural Resources and Environment Veterinary Services 1417 Nicosia Cyprus</p>	<a href="mailto:kstephanidou@vs.moa.gov.cy">kstephanidou@vs.moa.gov.cy</a>	<p>Tel.: + 357 25819512 Tel.: + 357 99478375 Fax : + 357 25306540 Fax: + 357 25306544</p>
CZECH REPUBLIC	<p><b>Ms Ivana Lepeskova</b> Food Safety Department Ministry of Agriculture Tesnov 17, 11715 Prague 1 Czech Republic</p>	<a href="mailto:ivana.lepeskova@mze.cz">ivana.lepeskova@mze.cz</a>	<p>Tel: + 420 221 813 040 Fax: + 420 221 812 965</p>
DENMARK	<p><b>Ms Vibeke Øst Grunnell</b> Ministry of Food, Agriculture and Fisheries Danish Veterinary and Food Administration Stationsparken 31-33 2600 Glostrup Denmark</p>	<a href="mailto:kompetencegruppen@fvst.dk">kompetencegruppen@fvst.dk</a>	<p>Tel: +45-72276762 Fax: +45-72276501</p>

Country	Name & Address	Email address	Telephone/Fax No
ESTONIA	<b>Ms Katrin Reili</b> Deputy Director General Veterinary and Food Board, Väike-Paala 3 11415 Tallinn Estonia	<a href="mailto:btsf@agri.ee">btsf@agri.ee</a>	Tel: +372 601 65 90 Fax: +372 6016593 Mobile: +37251 16 874
	<b>Mrs Karin Veski</b> Estonian Agricultural Board Teaduse 2, Saku, Harju County 75501 Estonia		Tel: +37257503668 Fax: +3726712604
FINLAND	<b>Mrs Henrika Aapro</b> Finnish Food Safety Authority Evira Mustialankatu 3 FI-00790 Helsinki Finland	<a href="mailto:btsf@evira.fi">btsf@evira.fi</a>	Tel. +358 (0)50 382 9041 Fax. +358 (0)20 772 4356
FRANCE	<b>Ms Monise Theobald</b> Direction générale de l'alimentation Service de la gouvernance et de l'international dans les domaines sanitaire et alimentaire Sous-direction du pilotage des ressources et des actions transversales Bureau du management par la qualité et de la coordination des contrôles 251, rue de Vaugirard 75732 Paris Cedex 15 France	<a href="mailto:monise.theobald@agriculture.gouv.fr">monise.theobald@agriculture.gouv.fr</a>	Tel: +33 (0) 1 49 55 55 81 Fax: +33 (0) 1 49 55 48 40
	<b>Mrs Dyna Koncki</b> Direction générale de la concurrence, de la consommation et de la répression des fraudes Bureau 2 B - Valorisation des compétences Télédéc 212, 59 boulevard Vincent Auriol 75703 PARIS cedex 13 France	<a href="mailto:bureau-2b@dgccrf.finances.gouv.fr">bureau-2b@dgccrf.finances.gouv.fr</a>	Tel.: +33 (0) 1 44 97 28 15 Fax: +33 (0) 1 44 97 30 33
GERMANY	<b>Mrs Svenja Sickert</b> Bundesamt für Verbraucherschutz und Lebensmittelsicherheit Bundesallee 50, Gebäude 247 38116 Braunschweig Germany	<a href="mailto:BTSF@bvl.bund.de">BTSF@bvl.bund.de</a>	Tel: +49 (0)531 21497 164 Tel: +49 (0)531 21497 165 Fax: +49 (0)531 21497 169
GREECE	<b>Mrs Mary Gianniu</b> Ministry of Rural Development and Food Directorate General of Veterinary Services Animal Health Directorate 2 Acharnon St. EL - Athens P.C. 101 76 Greece	<a href="mailto:ka6u026@minagric.gr">ka6u026@minagric.gr</a>	Tel: +30 210 8836030 Fax: +30 210 8252673
HUNGARY	<b>Ms Anita Papp</b> Department for Food Chain Control Ministry of Agriculture Kossuth L. tér 11 1055 Budapest Hungary	<a href="mailto:anita.papp@fm.gov.hu">anita.papp@fm.gov.hu</a> <a href="mailto:effo@fm.gov.hu">effo@fm.gov.hu</a>	Tel: + 36 1 795 3879 Fax: + 36 1 795 0094

Country	Name & Address	Email address	Telephone/Fax No
IRELAND	<b>Mrs Patricia C Kelly,</b> Veterinary Liaison Officer Agriculture House, 1 East Kildare Street Dublin 2 Ireland	<a href="mailto:patriciac.kelly@agriculture.gov.ie">patriciac.kelly@agriculture.gov.ie</a>	Tel: +35316072981
	<b>Ms Cliona O'Reilly</b> Food Safety Authority of Ireland Abbey Court, Lower Abbey Street, Dublin 1. Ireland	<a href="mailto:training@fsai.ie">training@fsai.ie</a>	Tel: direct line +353-1-8171371 Fax: +353-1-8171271.
ITALY	<b>Ms Dr Francesca Calvetti</b> Ministry of Health Via G. Ribotta 5, 00144 Roma Italy	<a href="mailto:dsvet@postacert.sanita.it">dsvet@postacert.sanita.it</a>  <a href="mailto:btsf-contactpoint-di@sanita.it">btsf-contactpoint-di@sanita.it</a>	Tel. + 39 0659946960 Fax. +39 0659946217
	<b>Ms Inga Bedrite</b> Head of Training Peldu street 30, Rig, LV-1050 Latvia	<a href="mailto:inga.bedrite@pvd.gov.lv">inga.bedrite@pvd.gov.lv</a>	Tel.: +371 670 27 573 Fax: +371 673 22 727
LATVIA	<b>Ms Baiba Braslina</b> Personnel Division State Plant Protection Service Lielvardes street 36/38 Riga, LV-1006 Latvia	<a href="mailto:baiba.braslina@vaad.gov.lv">baiba.braslina@vaad.gov.lv</a>	Tel.: +371 67027219 Fax: +371 67550934
	<b>Ms Giedre Ciuberkyte</b> Head of International Affairs Department State Food and Veterinary Service Siesiku 19 07170 Vilnius-10 Lithuania	<a href="mailto:gciuberkyte@vet.lt">gciuberkyte@vet.lt</a>	Tel. +370 5 249 16 48 Fax. +370 5 240 43 62
LITHUANIA	<b>Ms Elisa Barillozzi/Mr Camille Strottner</b> OSQCA – Organisme pour la sécurité et la qualité de la chaîne alimentaire Ancien Hôtel de la Monnaie 6, rue du Palais de Justice L – 1841 Luxembourg Luxembourg	<a href="mailto:formations@osqca.etat.lu">formations@osqca.etat.lu</a>	Tel. : +352 478 35 45 Fax: +352 24 87 31 58
LUXEMBOURG	<b>Mr Clive Tonna</b> Food Safety Commission c/o Environmental Health Directorate Continental Business Centre Old Railway Track, Santa Venera SVR9018 Malta	<a href="mailto:clive.j.tonna@gov.mt">clive.j.tonna@gov.mt</a>	Tel.: +356 21 332 225 Tel.: +356 21 334 093 Fax.: +356 21 344 767
MALTA	<b>Mr Dick Schumer DVM</b> Ministry of Economic Affairs Netherlands Food and Consumer Products Safety Authority (NVWA) Department of Human Resource Management Senior Adviser Education & Training National Contact Point EU-Program 'Better Training for Safer Food' PO Box 43006 NL - 3540 AA Utrecht The Netherlands	<a href="mailto:VWANCPsaferfood@vwa.nl">VWANCPsaferfood@vwa.nl</a>	Tel: +31 (0) 882232404
NETHERLANDS			

Country	Name & Address	Email address	Telephone/Fax No
POLAND	<b>Ms Joanna Chil</b> General Veterinary Inspectorate, Wspólna street 30, 00-930 Warszawa, Poland	<a href="mailto:joanna.chil@wetgijw.gov.pl">joanna.chil@wetgijw.gov.pl</a>	Tel.: +48 22 502 31 75 Fax: +48 22 623 14 08
	<b>Ms Anna Jamka</b> Chief Sanitary Inspectorate Wydział ds. Planowania, Sprawozdawczości i SBŻ Departament Bezpieczeństwa Żywności i Żywienia Główny Inspektorat Sanitarny ul. Targowa 65 – 03-729, Warszawa Poland	<a href="mailto:a.gozdalik@gis.gov.pl">a.gozdalik@gis.gov.pl</a>	Tel.: +48 22 536 13 24 Fax: +48 22 635 61 94
PORTUGAL	<b>Ms Sónia Saraiva</b> Gerenal-Directorate of Food and Veterinary Campo Grande 50 1770-093 LISBOA Portugal	<a href="mailto:sonia.saraiva@dgav.pt">sonia.saraiva@dgav.pt</a>	Tel.: +351 213 239 584 Tel.: +351 213 239 500
ROMANIA	<b>Mr Codrin Constantin Bortisca</b> ational Sanitary Veterinary and Food Safety Authority Piata Presei Libere, No 1, D1, 1 District 013701 Bucharest Romania	<a href="mailto:bortisca.codrin@ansvsa.ro">bortisca.codrin@ansvsa.ro</a>	Tel: +40 374 150 200 Fax: +40 213 124 967
SLOVAKIA	<b>Ing. Ľubica Hózová</b> Ministry of Agriculture and Rural Development SR Department of Food Safety and Nutrition Dobrovicova 12 812 66 Bratislava Slovakia	<a href="mailto:lubica.hozova@land.gov.sk">lubica.hozova@land.gov.sk</a>	Tel: +421 -2-59 266 564 Fax: +421-2-59 266 704
	<b>Ing. Katarína Janeková</b> Ministry of Agriculture and Rural Development SR Department of Food Safety and Nutrition Dobrovicova 12 812 66 Bratislava Slovakia	<a href="mailto:katarina.janekova@land.gov.sk">katarina.janekova@land.gov.sk</a>	Tel: +421-2-59 266 564
SLOVENIA	<b>Mr Božo Zakrajšek</b> The Administration of the Republic of Slovenia for Food Safety, Veterinary Sector and Plant Protection Dunajska cesta 22 1000 Ljublana Slovenia	<a href="mailto:bozo.zakrajsek@gov.si">bozo.zakrajsek@gov.si</a>	Tel: +386 4 201 00 10 Fax: +386 4 201 00 11

Country	Name & Address	Email address	Telephone/Fax No
SPAIN	<p><b>Dña. Milagros Nieto Martínez</b> - (Health area)  Subdirectora General de Coordinación de Alertas y Programación del Control Oficial.  Agencia Española de Consumo, Seguridad Alimentaria y Nutrición. C/Alcalá 56, 4ª planta,  28071 Madrid  Spain</p>	<p><a href="mailto:mnietom@msssi.es">mnietom@msssi.es</a>  <a href="mailto:btsf-aecosan@msssi.es">btsf-aecosan@msssi.es</a></p>	<p>Tel: +34 91 338 04 96  Fax: +34 91 338 02 38</p>
	<p><b>D. Luis Fernando Corbalán Ruiz</b>  (Agriculture area)  Subdirector Adjunto de la Subdirección General de Sanidad e Higiene Animal y Trazabilidad.  Dirección General de Sanidad de la Producción Agraria.  Ministerio de Agricultura, Alimentación y Medio Ambiente. C/Almagro 33, 2ª planta,  28010 Madrid  Spain</p>	<p><a href="mailto:formacionue@magrama.es">formacionue@magrama.es</a></p>	<p>Tel: +34 91 347 15 09  Fax: +34 91 347 82 99</p>
SWEDEN	<p><b>Mrs Karin Wennås Gunnarsson</b>  Administrator  The National Food Agency,  Box 622,  751 26 Uppsala  Sweden</p>	<p><a href="mailto:btsfcontactsweden@slv.se">btsfcontactsweden@slv.se</a></p>	<p>Tel: +46 18 17 55 00</p>
UNITED KINGDOM	<p><b>Mr Jide Mirikwe</b>  Local Delivery Division  1st Floor, Aviation House  125 Kingsway  London WC2B 6NH  United Kingdom</p>	<p><a href="mailto:eutrainig@foodstandards.gsi.gov.uk">eutrainig@foodstandards.gsi.gov.uk</a></p>	<p>Tel: +44 (0)20 7276 8014  Tel: +44 (0)20 7276 8693  Fax: +44 (0)20 7276 8289</p>
	<p><b>Mr Daniel Lovelle-Diaz</b>  Local Delivery Division  1st Floor, Aviation House  125 Kingsway  London WC2B 6NH  United Kingdom</p>		

## Candidate Countries

Country	Name & Address	Email address	Telephone/Fax No
FORMER YUGOSLAV REPUBLIC OF MACEDONIA	<b>Ms Svetlana Tomeska Mickova, DVM</b> Head of Department EU and International Cooperation Department Food and Veterinary Agency III Makedonska brigade 20 Macedonia tabak building 1000 Skopje, Former Yugoslav Republic of Macedonia	<a href="mailto:stmickova@fva.gov.mk">stmickova@fva.gov.mk</a>	Tel: +389 2 2457 895 ext. 120 Fax: +389 2 2457 871 ext. 147 Mob: +389 70 409 4 30
MONTENEGRO	<b>Mrs Nataša Božović</b> Adviser in the Department for international cooperation Ministry of Agriculture and Rural Development Podgorica Montenegro	<a href="mailto:natasa.bozovic@mpr.gov.me">natasa.bozovic@mpr.gov.me</a>	Tel: + 38220482263 Fax: + 38220234306
SERBIA	<b>Mrs Milanka Davidovic</b> Assistant Minister Ministry of Agriculture and Environmental Protection Nemanjina Street 22-26 Belgrade Serbia	<a href="mailto:m.davidovic@minpolj.gov.rs">m.davidovic@minpolj.gov.rs</a>	Tel: +381 11 3611 - 880 Fax: +381 11 3611 - 880
TURKEY	<b>Ms Neslihan Alper</b> Head of Food Control & Laboratories Department, DG for Food and Control, Ministry of Food, Agriculture and Livestock Turkey  <b>Mr Ozkan Köylübay</b> Head of EU Harmonisation Department, DG for EU and Foreign Affairs, Ministry of Food, Agriculture and Livestock Turkey	<a href="mailto:neslihan.alper@tarim.gov.tr">neslihan.alper@tarim.gov.tr</a> <a href="mailto:baris.yilmaz@tarim.gov.tr">baris.yilmaz@tarim.gov.tr</a> (substitute)  <a href="mailto:ozkan.koylubay@tarim.gov.tr">ozkan.koylubay@tarim.gov.tr</a> <a href="mailto:nursel.kilic@tarim.gov.tr">nursel.kilic@tarim.gov.tr</a> (substitute)	
ALBANIA	<b>Ms. Lauresha Grezda</b> Director - European Integration Department (SPO) Director - Agriculture Production & Trade Policies Ministry of Agriculture, Rural Development & Water Administration Albania	<a href="mailto:lauresha.grezda@bujqesia.gov.al">lauresha.grezda@bujqesia.gov.al</a> <a href="mailto:lgrezda@gmail.com">lgrezda@gmail.com</a>	Tel: + 355 4 22 23 825 Mob: +355 69 20 63 272

## Potential candidate countries

Country	Name & Address	Email address	Telephone/Fax No
BOSNIA AND HERZEGOVINA	<b>Mr. Sejad Mackic, Director</b> <b>Mr. Dzemil Hajric, Assistant Director</b> Food Safety Agency of Bosnia and Herzegovina Sector of Crisis Department of Management and Emergencies Dr Ante Starcevic, 88000 Mostar Bosnia and Herzegovina	<a href="mailto:direktor@fsa.gov.ba">direktor@fsa.gov.ba</a> <a href="mailto:hajric@fsa.gov.ba">hajric@fsa.gov.ba</a>	Tel: +387 36 336 956 Fax: +387 62 330 612
	<b>Mr. Aleksandar Nemet</b> Associate for veterinary epidemiology Veterinary Office Ministry of Foreign Trade and Economic Relations Radiceva 8, 71000 Sarajevo Bosnia and Herzegovina	<a href="mailto:aleksandar.nemet@vet.gov.ba">aleksandar.nemet@vet.gov.ba</a>	Tel: +38733565746 Fax: +387 33565725
	<b>Mr Nenad Colakovic</b> Head of Department for Plant Health Radiceva 8, Sarajevo Bosnia and Herzegovina	<a href="mailto:nenad.colakovic@uzzb.gov.ba">nenad.colakovic@uzzb.gov.ba</a>	Tel: +387 33290725 Fax: +387 33290711
KOSOVO	<b>Dr. Valdet Gjinovci</b> Chief Executive Officer Food and Veterinary Agency Government Of Kosovo	<a href="mailto:Valdet.Gjinovci@rks-gov.net">Valdet.Gjinovci@rks-gov.net</a>	Tel: + 381 200 38 333 Mob: 00377 45 800 444 Fax: + 381 38 551 - 962

## EFTA/EEA countries

Country	Name & Address	Email address	Telephone/Fax No
LIECHTENSTEIN	<b>Dr Daniel Huber</b> Abteilungsleiter Lebensmittelkontrolle Amt für Lebensmittelkontrolle und Veterinärwesen (ALKVW) Postplatz 2 Postfach 37 LI - 9494 Schaan Liechtenstein	<a href="mailto:daniel.huber@llv.li">daniel.huber@llv.li</a>	Tel: +423 236 73 15 Fax: +423 236 73 10
NORWAY	<b>Ms Kristin Waag (main point of contact)</b> The Norwegian Food Safety Authority P.O. Box 383 NO - 2381 Brumunddal Norway	<a href="mailto:training.saferFood@mattilsynet.no">training.saferFood@mattilsynet.no</a>	Tel: +47 22 40 00 00 Mobile: +47 911 76 402 Mobile: +47 90905641
	<b>Ms Ingrid Tjonneland</b> The Norwegian Food Safety Authority P.O. Box 383 NO - 2381 Brumunddal Norway		
SWITZERLAND	<b>Mrs Nadine Metzger</b> Federal Food Safety and Veterinary Office Schwarzenburgstrasse, 155 CH - 3003 Bern Switzerland	<a href="mailto:btsf@blv.admin.ch">btsf@blv.admin.ch</a>	Tel: +41 58 469 79 93
ICELAND	<b>Ms Anna Dóra Guðmundsdóttir</b> Icelandic Food and Veterinary Authority Austurvegur, 64 IS - 800 Selfoss, Iceland	<a href="mailto:btsf@mast.is">btsf@mast.is</a>	Tel: +354 530 4800 Fax: +354 530 4801

## Other Non-EU Countries

Country	Name & Address	Email address	Telephone/Fax No
FAROE ISLANDS	<b>Mr Bardur Enni</b> Managing Director Food and Veterinary Agency Falkavegur 6, 2nd Floor FO 100 Tórshavn, Faroe Islands	<a href="mailto:hfs@hfs.fo">hfs@hfs.fo</a>	Tel: +298 556400 Fax: +298 556401
MOROCCO	<b>Ms Zeineb El Bouchikhi</b> Chargée de la Coopération Internationale/ Head of International Cooperation unit Office National de Sécurité Sanitaire des Produits Alimentaires/ National Office for Food Safety Avenue Hadj Ahmed Cherkaoui – Agdal Rabat Morocco	<a href="mailto:zeineb.elbouchikhi@onssa.gov.ma">zeineb.elbouchikhi@onssa.gov.ma</a>	Tel: +212 537 67 65 59
MOLDOVA	<b>Mr Grigore Porcescu</b> Deputy Director of the National Food Safety Agency MD-2004, 180, Stefan cel Mare av, Chisinau Republic of Moldova Moldova	<a href="mailto:Grigore.porcescu@ansa.gov.md">Grigore.porcescu@ansa.gov.md</a>	Tel: +37322294731 Fax: +37322294730
GEORGIA	<b>Mr Levan DUMBADZE</b> Head of Department International Relations Department National Food Agency LEPL Ministry of Agriculture of Georgia M.Gelovani ave. 6 0159 Tbilisi Georgia	<a href="mailto:levan.dumbadze@nfa.gov.ge">levan.dumbadze@nfa.gov.ge</a> <a href="mailto:dumbadze@outlook.com">dumbadze@outlook.com</a>	Tel: +9950322919168 Fax: +9950322919165 Mobile: +995577080706
GEORGIA	<b>Mr George Jeiranashvili</b> Deputy head of International relation division of NFA National Food Agency 6 Marshal Gelovani ave. Tbilisi, Georgia	<a href="mailto:gjeiranashvili@nfa.gov.ge">gjeiranashvili@nfa.gov.ge</a>	Tel: +995 577743939
RUSSIAN FEDERATION	<b>Ms Anna Sergeevna STAROVA,</b> Rosselkhoz nadzor Information and Analytical Centre of the Federal Centre of Animal Health Protection. Russian Federation	<a href="mailto:annastarova@gmail.com">annastarova@gmail.com</a>	Tel. +7-495-607-89-36
UKRAINE	<b>Ms Olga Shevchenko</b> Acting Chief of Unit for International Collaboration State Veterinary and Phytosanitary Service 1, B. Grinchenko str., Kyiv 01001 Ukraine	<a href="mailto:svv@vet.gov.ua">svv@vet.gov.ua</a>	Tel. +38 044 278 84 92

# BTSF CONTRACTORS

# 07



## The following bodies organised BTSF training in 2014

<b>Contractor/Consortium leader</b>	<b>Programmes</b>	<b>Contacts</b>
ADT Projekt	Animal identification, registration and traceability	<a href="mailto:2013-96-03-Animal-IRT@adt.de">2013-96-03-Animal-IRT@adt.de</a>
AENOR	Audit systems/internal auditing	<a href="mailto:pm20129606@aenor.es">pm20129606@aenor.es</a>
	Investigation techniques for food chain controls	<a href="mailto:btsf_newinvestigationtechniques@aenor.es">btsf_newinvestigationtechniques@aenor.es</a>
	Food hygiene at primary production	<a href="mailto:20139612_primaryproduction@aenor.es">20139612_primaryproduction@aenor.es</a>

<b>Contractor/Consortium leader</b>	<b>Programmes</b>	<b>Contacts</b>
AETS	Food composition/information	<a href="mailto:pm20129605@aets-consultants.com">pm20129605@aets-consultants.com</a>
	Supervision of semen, ova and embryos	<a href="mailto:embryo_20139616@aets-consultants.com">embryo_20139616@aets-consultants.com</a>
	Food additives, flavourings and enzymes	<a href="mailto:additives_20139604@aets-consultants.com">additives_20139604@aets-consultants.com</a>
	Rapid Alert System for Food and Feed	<a href="mailto:20139615.pm@aets-consultants.com">20139615.pm@aets-consultants.com</a>
	Residues of veterinary medicinal products	<a href="mailto:vmp_20139605@aets-consultants.com">vmp_20139605@aets-consultants.com</a>
	BTSF World: Food safety and plant health in Asia and the Pacific	<a href="mailto:btsfworld.20129613@aets-consultants.com">btsfworld.20129613@aets-consultants.com</a>
Agri-Livestock Consultants Ltd	Strengthening Member States' response to Union audits	<a href="mailto:alc.btsf@gmail.com">alc.btsf@gmail.com</a>
Agriconsulting Europe (AESA)	Plant health controls	<a href="mailto:l.grazioli@aesagroup.eu">l.grazioli@aesagroup.eu</a>
	Border inspection posts	<a href="mailto:2012.96.02_WP1@agriconsultingeuropa.be">2012.96.02_WP1@agriconsultingeuropa.be</a>
	Food/feed of non-animal origin	<a href="mailto:2012.96.02_WP2@agriconsultingeuropa.be">2012.96.02_WP2@agriconsultingeuropa.be</a>
	Trade Control and Expert System	<a href="mailto:2012.96.02_WP3@agriconsultingeuropa.be">2012.96.02_WP3@agriconsultingeuropa.be</a>
	Movement of dogs and cats	<a href="mailto:2012.96.02_WP4@agriconsultingeuropa.be">2012.96.02_WP4@agriconsultingeuropa.be</a>
	BTSF World: Food safety and plant health in Africa and ENP countries	<a href="mailto:2012.96.11_Africa@aesagroup.eu">2012.96.11_Africa@aesagroup.eu</a>
AINIA	Plant protection products	<a href="mailto:jmferrer@ainia.es">jmferrer@ainia.es</a>
Development Solutions	EU quality schemes	<a href="mailto:20129607@development-solutions.eu">20129607@development-solutions.eu</a>
Euro Consultants	Animal by-products	<a href="mailto:2012.96.01.wp1@euroconsultants.be">2012.96.01.wp1@euroconsultants.be</a>
	Feed law	<a href="mailto:2012.96.01.wp2@euroconsultants.be">2012.96.01.wp2@euroconsultants.be</a>
	Contaminants in food and feed	<a href="mailto:2012.96.01.wp3@euroconsultants.be">2012.96.01.wp3@euroconsultants.be</a>
	Hazard Analysis and Critical Control Point	<a href="mailto:2013.96.01@euroconsultants.be">2013.96.01@euroconsultants.be</a>
European Training Platform for Safer Food/GIZ	Microbiological criteria in foodstuffs	<a href="mailto:2012.96.03_WP1_Microbio@giz.de">2012.96.03_WP1_Microbio@giz.de</a>
	Food-borne outbreak investigation	<a href="mailto:2012.96.03_WP2_Outbreaks@giz.de">2012.96.03_WP2_Outbreaks@giz.de</a>
	Risk assessment	<a href="mailto:2013.96.06.ra.giz@gmail.com">2013.96.06.ra.giz@gmail.com</a>
	New and emerging plant health risks	<a href="mailto:2013.96.09.phc.giz@gmail.com">2013.96.09.phc.giz@gmail.com</a>
	BTSF World: Food safety and plant health in South and Central America and the Caribbean	<a href="mailto:micheline.carmoy@giz.de">micheline.carmoy@giz.de</a> <a href="mailto:sergio.ninotti@giz.de">sergio.ninotti@giz.de</a>
FVI	BTSF World: Animal health and welfare in Asia and the Pacific	<a href="mailto:2012-96-16@fvi-atf.org">2012-96-16@fvi-atf.org</a>
Istituto Zooprofilattico Sperimentale dell'Abruzzo e del Molise 'G. Caporale' consortium	Animal welfare	<a href="mailto:btsf4aw@izs.it">btsf4aw@izs.it</a>
	E-learning	<a href="mailto:s.dalbenzio@izs.it">s.dalbenzio@izs.it</a>
JVL Consulting	Health of bees and zoo animals	<a href="mailto:2013.96.02.bees-zoo@jvl-c.com">2013.96.02.bees-zoo@jvl-c.com</a>
	Contingency planning	<a href="mailto:2013.96.07.contingency@jvl-c.com">2013.96.07.contingency@jvl-c.com</a>
	Transmissible spongiform encephalopathy	<a href="mailto:2013.96.08.tse@jvl-c.com">2013.96.08.tse@jvl-c.com</a>
Opera	Food hygiene and flexibility	<a href="mailto:20139613flexibility@btsfraining.com">20139613flexibility@btsfraining.com</a>
	Strengthening EU law enforcement in sanitary and phytosanitary fields	<a href="mailto:20129608EUSPS@btsfraining.com">20129608EUSPS@btsfraining.com</a>
	International standard-setting bodies	<a href="mailto:20129609issb@btsfraining.com">20129609issb@btsfraining.com</a>
	BTSF World: Animal health and welfare in Africa and ENP countries	<a href="mailto:20129614btsfworld@btsfraining.com">20129614btsfworld@btsfraining.com</a>
	and in South and Central America and the Caribbean	<a href="mailto:20129615btsfworld@btsfraining.com">20129615btsfworld@btsfraining.com</a>



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