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|  | **EUROPEAN COMMISSION**  **CONSUMERS, HEALTH, AGRICULTURE AND FOOD EXECUTIVE AGENCY**  **Contract 2013 96 10**  Organisation and implementation of training activities on strengthening Member States' response to Union audits under the Better Training for Safer Food initiative |

Invitation to attend BTSF Workshop

FISHERY PRODUCTS

To be held at FVO, Grange, Ireland on 1-3 dECEMBER 2015

Dear participant

You are invited to attend the BTSF workshop on Fishery Products to be held at the European Commission Food and Veterinary Office (FVO), Grange, Dunsany, County Meath, Ireland from Tuesday 1 to Thursday 3 December 2015.

The workshop is being organised by Food Safety Training Solutions (FSTS) under the European Commission Better Training for Safer Food (BTSF) initiative.

**Overall objective**

The overall objective of BTSF training under this contract is to strengthen Member States’ response to FVO audits.

Regulation (EC) No. 882/2004 of the European Parliament and of the Council concerns official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules. Article 45 of the Regulation requires that Commission experts carry out general and specific audits in Member States. The main purpose is to verify that official controls take place in accordance with multi-annual national control plans and in compliance with Community law.

Audits are carried out by the Food and Veterinary Office of the European Commission Directorate General for Health and Food Safety (DG SANTE).

The **goals** of the workshop are that participants and their respective authorities:

1. take ownership of the findings and conclusions of audit overview reports and use them to improve their official control activities;
2. gain an understanding of good practices in the EU and how they might be adopted in their own situation, possibly with modification to the specific structures and organisation of controls;
3. discuss weaknesses and recurring problems with a view to identifying possible root causes and solutions to remedy or alleviate the problems.

Participants should have sufficient professional experience and responsibility to be in a position to pass on their training to others following the course.

**Specific objectives of the workshop**

1. The workshop will present and discuss the findings of the forthcoming FVO fishery products overview report. The focus for presentations and discussions will be official controls of fishing vessels and fishery products.
2. This workshop is aimed at senior officials at central or regional level who are involved in relevant policy making, planning of controls and staff training. Participants will be invited from EU Member States and EFTA/EEA states.
3. This BTSF event is not a training session. It is a peer group discussion workshop. The format is designed to encourage participation and sharing of ideas. Participants will have an opportunity to share their experiences and ideas in the group and plenary sessions.
4. Invited Member State experts from Denmark, France, Italy and Spain will make presentations on specific topics.
5. Participants should guarantee to disseminate the findings from the workshop on return to their competent authorities. Dissemination methods will be addressed in group discussions and follow-up support will be provided, including the use of web tools.
6. Information packages will be forwarded to participants before the workshop.
7. Please note that the workshop will be conducted in English and interpretation will not be available.

The workshop is being organised by the Food Safety Training Solutions (FSTS) Consortium who will act as facilitators and provide pedagogical support. This will include specific web-based services to enhance communication before, during and after the event.

The outputs of the discussions and other findings will be posted on the web during the event in order to keep participants fully informed of progress made. We therefore suggest that participants who have a laptop or tablet computer should bring it with them to the workshop if possible. A Wi-Fi connection will be available during the workshop sessions and Wi-Fi is also available in the hotel.

**DG SANTE contributors**

The following DG SANTE staff will speak at the workshop:

Michael Scannell, Director of FVO (introductory remarks); Paolo Caricato, SANTE G4; Ancuta-Paula Nicodim, FVO Unit F2; Stefan Hoenig, FVO Unit F3; Graham Wood, FVO Unit F3; Bruno Brigaudeau, FVO Unit F3.

Other staff from FVO Unit F3 (Food of animal origin – birds and fish) will also participate in the workshop.

The DG SANTE organogram can be found at: <http://ec.europa.eu/dgs/health_food-safety/chart.pdf>

**Timing**

The workshop sessions will start on Tuesday, 1 December 2015 at 14:30hrs and end on Thursday, 3 December 2015 at 12:30hrs.

Depending on flight schedules to Dublin airport, it is expected that most participants will travel to FVO, Grange, Ireland on the morning of Tuesday, 1 December 2015 and return home on Thursday afternoon, 3 December 2015.

Participants for whom it is not possible to arrange suitable flight connections may have to arrive one day earlier on Monday 30 November, or return one day later on Friday 4 December.

**TRAINING AGENDA**

**Tuesday, 1 December 2015, 14:30-17:30**

***Afternoon session (including coffee break)***

* Welcome, Michael Scannell (Director FVO) and introductions, Kenneth Clarke (FSTS) Workshop Chairman
* Fishery products overview report, Bruno Brigaudeau, FVO, Unit F3
* Predictive microbiology applicable to fishery products, Paw Dalgaard, National Food Institute, Denmark

**Wednesday, 2 December 2015, 09:00-17:30**

***Morning session (including coffee breaks)***

* Official control of freezer/factory vessels, Francis Bouzas Garcia, Junta de Andalucia, Spain
* First working group sessions – fishing vessels:
* Registration and inspection of fishing vessels designed and equipped to preserve fresh fishery products
* Approval and inspection of freezer/factory vessels outside the EU.
* Group presentations and discussion in plenary session
* State of play on zoonotic parasites in fishery products, Edoardo Pozio, European Union Reference Laboratory (EURL) for parasites, Italy

***Afternoon session (including coffee break)***

* Official controls and own-checks for histamine in fishery products, Guillaume Duflos, National Reference Laboratory, France
* Second working group sessions – official controls of fishery products:
* Organoleptic examinations. Random organoleptic checks to be carried out at all stages of production, processing and distribution
* Histamine. Random histamine testing to verify compliance with EU legislation
* Parasites**.** Random testing on parasites
* Residues and contaminants in wild fishery products. Monitoring arrangements to control the levels of residues and contaminants
* Group presentations and discussion in plenary session

**Thursday, 3 December 2015, 09:00-12:30**

***Morning session (including coffee break)***

* Review of the workshop discussions by Graham Wood, followed by question and answers
* Discussion with Paolo Caricato, SANTE Unit G4, Brussels
* HPP (high pressure processing) applicable to fishery products, Ancuta-Paula Nicodim, FVO Unit F2
* Wind up session

**End of workshop, lunch and depart**

Further information and course material will be made available to participants on a dedicated website before the start of the event.

**Social events**

A welcome cocktail party will be held at the hotel on the first evening. FVO staff and course tutors will be invited. This will be followed by dinner for participants.

A three course dinner will be held on the second evening followed by Irish music and entertainment.

**Logistical arrangements**

The Food Safety Training Solutions Consortium (FSTS) led by Agri-Livestock Consultants Ltd (ALC) has been appointed to organise the event and make logistical arrangements. The FSTS contact address is [alc.btsf.fisheries@gmail.com](mailto:alc.btsf.fisheries@gmail.com). Participant arrangements will be made by the ALC-FSTS team, who can be contacted at this address.

The following costs will be paid for participants by FSTS under its contract with the European Commission:

1. Economy class (or equivalent) flights from the nearest convenient airport to Dublin or first-class train or bus travel as appropriate; transfer from and to Dublin airport to the hotel; transfers from the hotel to FVO offices and any visit locations.
2. Travel costs from the participant’s home to the nearest airport/bus station/train station will be covered if requested together with an estimate of the costs. You are expected to travel by public transport wherever possible.
3. Full board accommodation including: room, breakfast, lunch, welcome drinks and dinner.
4. Refreshments during morning and afternoon tea/coffee breaks.

**Travel**

It is anticipated that most participants will arrive at FVO, Grange on Tuesday morning, 1 December 2015. Some participants may need to arrive on Monday, 30 November 2015 if it is not possible to arrange flights on Tuesday morning. Most participants will depart on Thursday 3 December unless it is not possible to arrange flight connections and it is necessary to stay an extra night.

Please note that it usually takes between 45 and 60 minutes to drive from the airport to the FVO offices and the hotel.

**Hotel**

Accommodation will be provided at Trim Castle Hotel, a short coach journey from the FVO offices at Grange:

Trim Castle Hotel, Castle Street, Trim, Co. Meath, Ireland

Telephone: +353 (0)46 948 3000

Email: [info@trimcastlehotel.com](mailto:info@trimcastlehotel.com)

Web: <http://www.trimcastlehotel.com/>

**Application to attend the workshop**

Please complete the attached Excel registration form including all required details. Additional information is provided in the attached Word document.

Please send the completed registration form to your national contact point (NCP) for BTSF training with a copy to [alc.btsf.fisheries@gmail.com](mailto:alc.btsf.fisheries@gmail.com).

An up-to-date list of NCPs is available from the website: <http://ec.europa.eu/food/training_strategy/participants/ms_contact_points_en.htm>

We have planned this workshop in close cooperation with the FVO. In some cases the FVO has already contacted officials in Member States and EFTA/EEA states about this course. We have copied this invitation to Chief Veterinary Officers as well as National Contact Points to ensure that suitable candidates are identified.

In some cases we may have places for a second participant from a country. We therefore welcome applications from other individuals as well as the first nominated participant in case additional places become available.

**Please complete the attached registration form and send to your National Contact Point (NCP) with a copy to** [alc.btsf.fisheries@gmail.com](mailto:alc.btsf.fisheries@gmail.com) by **Friday 6 November 2015**.

Please send your application sooner if possible. This makes it easier for us to find suitable flights according to your requirements.

If you are unable to finalise your application by this date, please let us know and we can discuss your specific arrangements.

Thank you for your cooperation and we looking forward to receiving your application.

David Dewar

Event Manager

FSTS Consortium

[alc.btsf.fisheries@gmail.com](mailto:alc.btsf.fisheries@gmail.com)