European Commission

Better Training for Safer Food

Annual report 2012

Executive Agency for Health and Consumers

The Directorate-General for Health and Consumers of the European Commission and the Executive Agency for Health and Consumers manage the 'Better Training for Safer Food' initiative. This report describes the activity of 'Better Training for Safer Food' in 2012.

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Acronyms

Explanation of acronyms that appear in this document

ABP	animal by-product
ASEAN	Association of South-East Asian Nations
ASF	African swine fever
BIP	border inspection post
BSE	bovine spongiform encephalopathy
BTSF	Better Training for Safer Food
CCP	critical control point
EAHC	Executive Agency for Health and Consumers
EEA	European Economic Area
EFSA	European Food Safety Authority
EFTA	European Free Trade Association
ENP	European neighbourhood policy
FCM	food contact material
FNAO	food and feed of non-animal origin
FVO	Food and Veterinary Office
GMO	genetically modified organism
HACCP	hazard analysis and critical control point
HPAI	highly pathogenic avian influenza
IPPC	International Plant Protection Convention
ISSB	international standard setting body
JRC	Joint Research Centre
LBM	live bivalve mollusc
MS	Member States
NCP	national contact point
NRMP	national residue monitoring plan
OIE	World Organisation for Animal Health
PCR	polymerase chain reaction
PPP	plant protection products
PPR	'peste des petits ruminants' (ovine rinderpest)
RASFF	Rapid Alert System for Food and Feed
SPS	sanitary and phytosanitary
TRACES	Trade Control and Expert System
TSE	transmissible spongiform encephalopathy
UEMOA	West African Economic and Monetary Union
VMP	veterinary medicinal product
WPM	wood packaging material

Foreword

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

Food safety in Europe is protected by a well-developed system of rules, which is implemented by business operators and Member States' authorities. But food safety has to be ensured not only within the EU, but also with respect to animals, plants and goods imported from all over the world.

Knowledge and experience are key to the success of this system. This is why the 'Better Training for Safer Food' (BTSF) programme of the European Commission continues to contribute to the sharing of knowledge, experience and expertise for official control staff.

The year 2012 marked the sixth year of training within the BTSF programme. Since 2006, the initiative has expanded from seven programmes to training on over 30 different subjects related to food, veterinary and plant health issues. Around 36 000 official control staff have been directly trained, not to mention those who have benefited indirectly through the dissemination of expertise acquired by participants during training.

The training provision expanded considerably during 2012 with the addition of six new programmes and the continuation of existing programmes, some of which were adapted to broaden their areas of focus. It is intended to continue this expansion in 2013 and subsequent years.

The success of the training programme has been confirmed by the second interim evaluation of the initiative. The outcome of the evaluation will allow us to assess how BTSF contributes to expanding individual and institutional capacity and to identify further possibilities to improve the programme.

Another high point of the year was the launch of the first BTSF e-learning modules on animal welfare and food contact materials. Available from early 2013, these first modules will be followed by further modules on prevention, control and eradication of BSE and related diseases, hazard analysis and critical control point principles and the EU Rapid Alert System for Food and Feed. Work on a further five modules also began in 2012 with the aim of creating modules for the full spectrum of BTSF subjects in the near future.

All of these actions contribute to ensuring the safety of Europe's food and to increasing levels of trade in safe food across the globe. BTSF furthermore offers the significant additional advantages of better networked food safety officials and an ongoing dialogue with partners from both within, and outside, the European Union.

I would like to take this opportunity to thank everyone involved in BTSF for their contribution to the initiative's success in 2012. I also invite you to fully engage in BTSF, confident as I am that it will continue to deliver widespread benefits in the future.

Introduction

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

As head of the Executive Agency for Health and Consumers (EAHC) unit responsible for the management of BTSF, I am pleased to have the opportunity to introduce this report, which provides information on all of the work done within the programme in 2012. I hope that it makes for interesting and informative reading for all of you with an interest in BTSF, whether that interest be professional or otherwise.

The EAHC has worked hard over the past 12 months in order to better enable BTSF to fulfil its core mission of providing high-quality EU-level training for national control officials working in the areas of food and feed law, animal health and welfare rules and plant health rules. The increased understanding among control staff of EU requirements in these areas generated by BTSF is vital to continuously drive up standards of official controls in the EU and elsewhere in the world.

Improved controls mean safer food and feed and higher standards of public, animal and plant health. They are also vital to support safe and equitable food trade, both within the EU and between the EU and other countries and regions.

At the EAHC, we are responsible for the execution and monitoring of the individual training programmes of which BTSF is composed. The number of these programmes has grown exponentially over the past years and is now in excess of 30.

One of our key responsibilities is the launch of public procurement processes aimed at identifying contractors to manage the different programmes. The increase in the number of programmes presents its own challenges, not least in identifying suitable contractors to manage them all.

This has led the EAHC to implement a new procurement strategy for the first time in 2012. This new strategy groups programmes together within larger work packages with a view to making the prospect of organising BTSF activities more attractive to potential contractors.

The successful implementation of the various BTSF programmes in 2012 is a demonstration of the EAHC's ability to rise to the occasion. This, along with our positive and constructive working relationship with DG Health and Consumers, has led to us being entrusted with the management of two new BTSF programmes starting from 2013. I am confident that our team will continue to work just as effectively in the coming years and that our cooperation with DG Health and Consumers will become even stronger and more fruitful.

It should not be forgotten that before launching procurement procedures, areas must be identified in which a need for training exists. That this has been done efficiently is testament to the work of DG Health and Consumers' BTSF team who, in order to pinpoint these areas, carry out extensive consultation within the DG, with other European Commission services via the interservice steering group and with national authorities through the network of national contact points. They also take account of sources such as Rapid Alert System for Food and Feed (RASFF) notifications and Food and Veterinary Office (FVO) reports.

Everyone involved with BTSF over the last year has played a vital role in ensuring the success of the training and I am confident that we have the right team in place to guarantee that this success continues.

CHAPTER 1

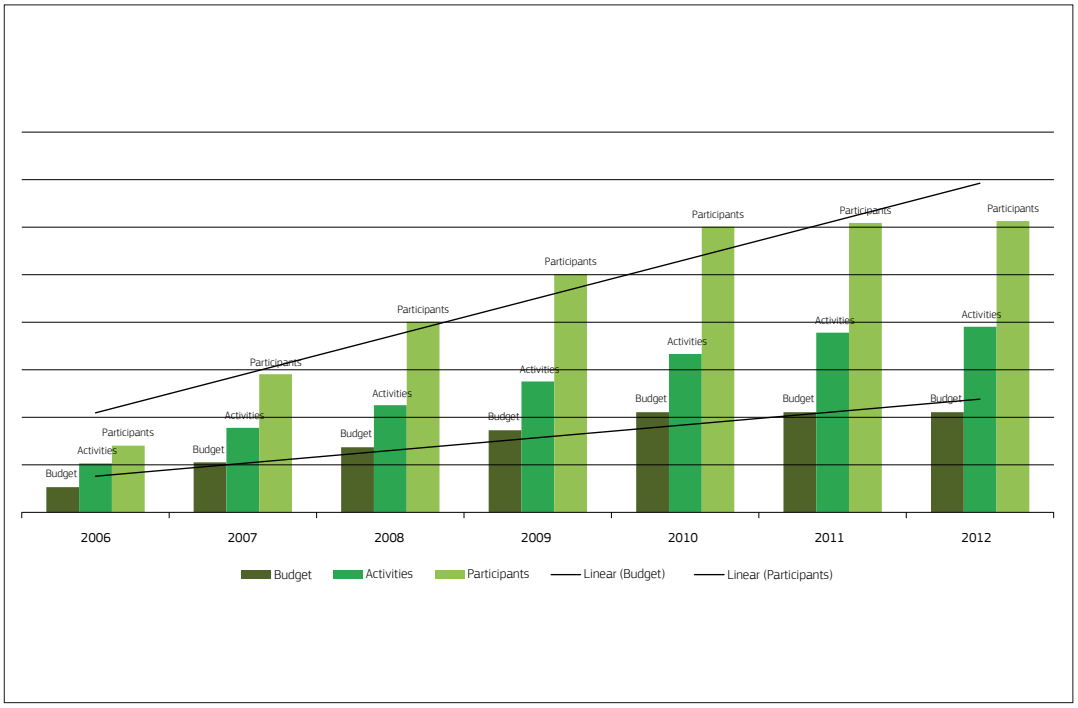
Training 2012
EU-based programmes

EU-based programmes are primarily for Member State and candidate country participants, with places for participants from European Free Trade Association (EFTA), European neighbourhood policy (ENP) and selected non-EU countries. They are composed of workshops with a balanced practical and theoretical approach and include presentations, discussion, practical exercises, case study work and site visits, during which participants observe the work of the establishment they are visiting and perform practical exercises.

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

Programme	Courses	Participants	Hosting countries
Hazard analysis and critical control points (HACCPs)	15	289	France, Germany, Hungary, Malta, Portugal, United Kingdom
Border inspection posts (BIPs)	5	196	Germany, Poland, United Kingdom
Animal welfare	4	202	Italy, Spain
Zoonoses	8	243	Ireland, Portugal
Food hygiene/controls	18	429	Austria, Czech Republic, Denmark, Hungary, Ireland, Italy, Spain
Feed law	5	141	Denmark, Hungary, Italy
Food/feed of non-animal origin	5	249	Latvia, Netherlands, Spain
Health of aquaculture animals	3	114	Italy, Spain, United Kingdom
Health of bees/zoo animals	2	91	Belgium, Czech Republic
Transmissible spongiform encephalopathy	4	114	Belgium, Cyprus, United Kingdom
Trade Control and Expert System (TRACES)	3	90	Austria, Greece, Slovenia
Quality schemes	11	307	France, Italy, Poland
Audit systems/internal auditing	6	176	France, Ireland, Netherlands, Portugal, Spain
Support for EU controls	13	204	Ireland
Food contact materials	4	155	Germany, Lithuania
Veterinary medicinal residues	6	261	Czech Republic, France, Latvia, Malta
Food additives	7	208	Greece, Italy, Portugal, Spain
Contingency planning/animal disease control	4	110	Germany, Slovenia, United Kingdom
Emerging animal diseases	3	127	Belgium, France, Portugal
Risk assessment	4	95	Italy, Lithuania
Total	**130**	**3 801**	

Evolution of the BTSF initiative



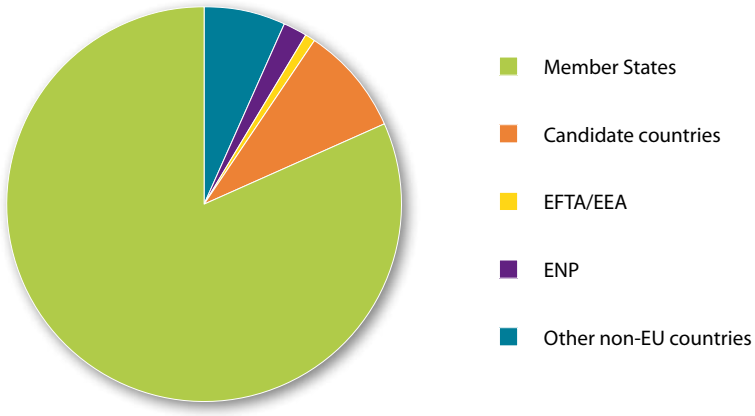
Hazard analysis and critical control point principles

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

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

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

Workshops	**15 workshops** in Hungary (July, Oct.), United Kingdom (Sept. x 2, Oct. x 2), Malta (Sept., Nov.), Portugal (Sept., Oct., Nov. x 2), Germany (Nov. x 2), France (Nov.)
Participants/countries of origin **Member States 236** **Candidate countries 25** **EFTA 3** **ENP 5** **Other non-EU countries 20**	**289** participants from **26** EU Member States, **3** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Turkey), **2** EFTA countries (Norway, Switzerland), **2** ENP countries (Egypt, Lebanon) and **9** other non-EU countries (Botswana, Faeroe Islands, Ghana, Indonesia, Jamaica, Kenya, South Africa, Thailand, Vietnam)
Tutors	**24** tutors representing **6** different countries



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

Participants also refresh their understanding of the role of prerequisite food hygiene requirements as the foundation of HACCP systems. This covers good practice guides and industrial terminology. Further subjects for refreshment are the planning stages of HACCP and the seven principles and their application.

Practical activities include exercises on prerequisite programmes, flexibility of approaches and blank slides on benefits of HACCP, the role of consultants and validation methods. Document review exercises and audit case studies help to develop documentation assessment skills.

Participants visit food and feed businesses and are required to confirm flow diagrams and assess implementation of specific CCPs. The groups present a verbal report of their findings.

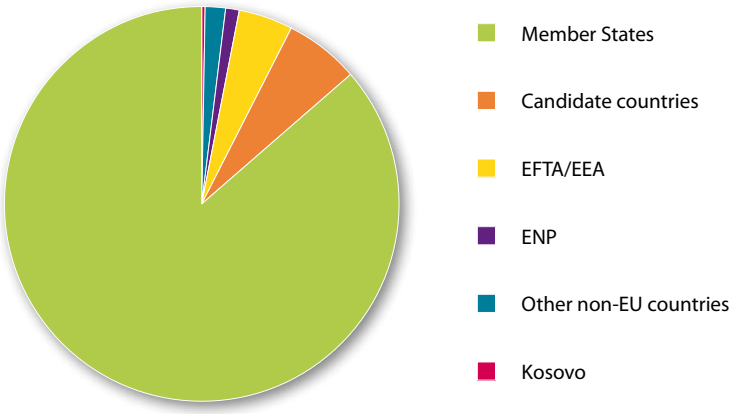
Veterinary and food safety checks in airport, seaport, road and rail border inspection posts

Border controls ensure that EU imports meet required standards and protect public and animal health. EU legislation lays down requirements for imports of animals and food from non-EU countries. These help to ensure that imports meet standards equivalent to those required for production in, and trade between, Member States.

Control officials at airport, seaport, road and rail border inspection posts (BIPs) in Member States, candidate countries and EFTA countries need adequate training in order to implement effective and harmonised checks. The training covers veterinary and food safety controls and aims to disseminate good practice and ensure consistently effective performance.

Workshops	**2 workshops** on seaports in Germany (May, Sept.) **2 workshops** on airports in United Kingdom (Feb., Oct.) **1 workshop** on road/rail BIPs in Poland (June)
Participants/countries of origin **Member States 169** **Candidate countries 12** **EFTA 9** **ENP 2** **Other non-EU countries 3** **Other 1**	**196** participants from **24** Member States and all candidate countries, **2** EFTA countries (Norway, Switzerland), **2** ENP countries (Morocco, Ukraine), **1** other non-EU country (Bosnia and Herzegovina) and Kosovo (1)
Tutors	**20** tutors representing **5** different countries

The programme comprises workshops about seaport, airport and road and rail BIP issues. Various workshops cover aspects of EU legislation, especially where interpretation can be difficult, and procedures for controls on imports and transit of products.



Other subjects include cooperation with customs, intelligence gathering, risk assessment and information exchange with other authorities. Common problems are discussed, particularly with regard to certification and decision-making.

Airport and road/rail workshops have an added focus on the control of live animals, including pets and personal imports. Road/rail workshops deal with the control of reimported consignments and exit checks on transit consignments. Seaport and airport BIP training features the destruction of kitchen waste and other waste animal products from vessels and aircraft and checks on consignments sent by post or courier.

(1) This designation is without prejudice to positions on status, and is in line with UNSCR 1244/99 and the International Court of Justice opinion on the Kosovo declaration of independence.

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

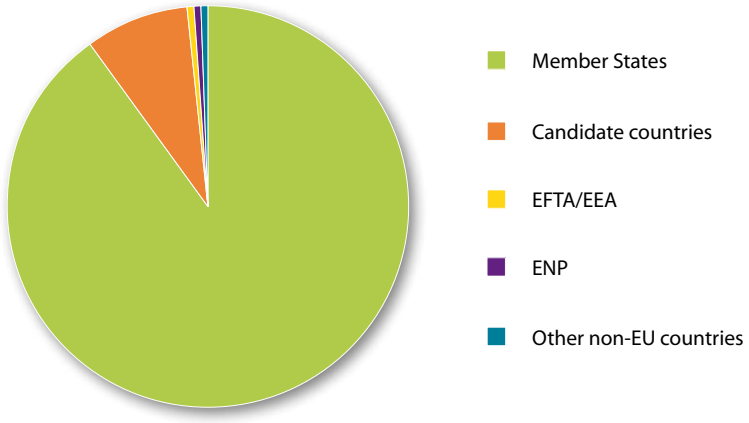
The EU recognises animals as sentient beings and pays full regard to their welfare. EU legislation on farm animals aims to ensure that their physiological needs are met.

Slaughter legislation aims to minimise suffering by ensuring the use of approved stunning and killing methods. In order to be allowed to export to the EU, non-EU country establishments must give proof of humane treatment at slaughter. New legislative developments provide for the development of standard welfare procedures and the appointment of welfare officers by businesses.

FVO reports show deficiencies in the application of stunning and killing methods and transport requirements. Disease outbreaks have shown up the limitations of culling techniques used for disease control. There is also a lack of compliance with legislation for the protection of farm animals.

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

Workshops	**1 workshop** on welfare at slaughter and killing for disease control in Spain (June) **1 workshop** on welfare of pigs on farms in Italy (Sept.) **2 workshops** on welfare of laying hens and broiler chickens in Italy (Mar., Nov.)
Participants/countries of origin **Member States 182** **Candidate countries 17** **EFTA 1** **ENP 1** **Other non-EU countries 1**	**202** participants from **all** Member States and **4** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Iceland, Turkey), **1** EFTA country (Norway), **1** ENP country (Tunisia) and **1** other non-EU country (Bosnia and Herzegovina)
Tutors	**45** tutors



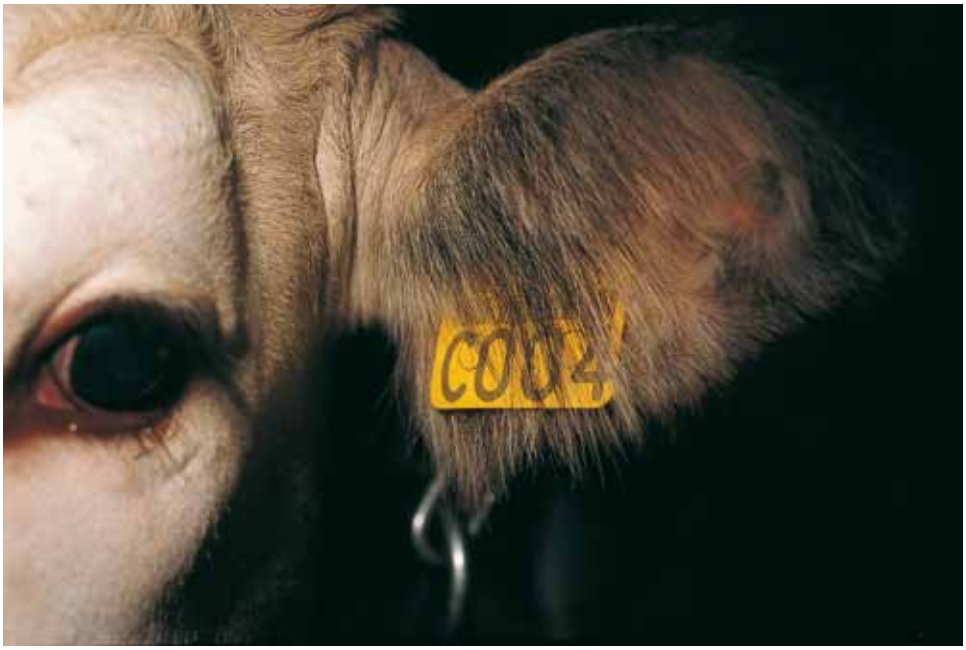
Sessions on the welfare of pigs and chickens cover relevant EU legislation and the scientific basis for proper housing, management and handling. Existing systems are assessed as regards manipulability, roofing, flooring and welfare outcomes. Participants are trained to conduct farm inspections and practical training focuses on assessment of housing and management practices and includes the demonstration of welfare measures.

Workshops on slaughter and culling focus on the main commercial species and the particularities of each species. They cover relevant EU legislation and international guidelines, assessment of operating and monitoring procedures, scientific support and the role of welfare officers.

Other subjects include the scientific basis for proper handling, stunning and killing, assessment of lairage facilities,

handling of animals and monitoring of welfare outcomes. The main stunning and killing techniques used in Europe are also examined.

For workshops on the welfare of pigs and chickens, practical work is done on a pig or chicken farm and for workshops on slaughter, at a slaughterhouse. Practical training enables participants to develop their ability to identify problems and find solutions using case study and problem-solving techniques. Information is also collected to contribute to development of e-learning activities.

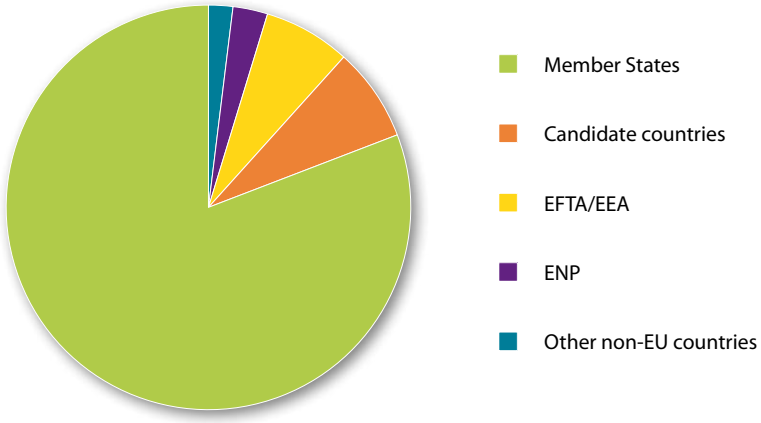


Monitoring of zoonoses, investigation of food-borne outbreaks and applying microbiological criteria in foodstuffs

Zoonoses are diseases or infections that can be transmitted from animals to humans, usually through contaminated food or contact with infected animals. EU legislation ensures that zoonoses, their agents and antimicrobial resistance are monitored, and that food-borne outbreaks receive proper investigation. It also requires that effective measures be taken to detect and control *salmonella* and other agents in order to reduce health risks.

EU targets for reducing the prevalence of zoonoses have been set and should be achieved through national control programmes. Further regulations define criteria for food categories and microbes. Two types of criteria exist: food safety criteria, applicable at the end of the manufacturing process and during products' shelf life, and process hygiene criteria, applicable during production.

Workshops	**4 workshops** on microbiological criteria in Portugal (Mar., Sept.), Ireland (Apr., Oct.) **4 workshops** on investigation of food-borne outbreaks in Portugal (Mar., Nov.), Ireland (May, Oct.)
Participants/countries of origin **Member States 196** **Candidate countries 16** **EFTA 17** **ENP 7** **Other non-EU countries 7**	**243** participants from all Member States and candidate countries, **3** EFTA countries (Liechtenstein, Norway, Switzerland), **4** ENP countries (Egypt, Jordan, Tunisia, Ukraine) and **4** other non-EU countries (Bosnia and Herzegovina, Brunei Darussalam, Nigeria, Singapore)
Tutors	**20** tutors representing **8** different countries



The training should harmonise Member State approaches to the control of zoonoses and their agents and increase the efficacy of Member State staff. This should facilitate the trade in live animals, hatching eggs, egg products and poultry meat. Courses cover microbiological criteria and investigation of food-borne outbreaks, and control of zoonoses, in particular of *salmonella* in poultry and pigs.

Workshops on microbiological criteria and food-borne outbreaks cover the use of microbiological criteria for risk management and harmonisation of foodstuff monitoring. They look at the implementation of criteria by businesses, including measures for different foodstuffs, and verification by authorities.

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

Courses on zoonoses introduce EU provisions on the surveillance and control of salmonella in poultry and pigs and consider the public health impact of *salmonella*. They also look at risk factors and risk management options, including good hygiene practice guides. Biosecurity issues are covered, as are the monitoring of antibiotic use in pigs and poultry, occurrence and control of antimicrobial resistance and control of *campylobacter* in poultry.

Food hygiene and controls

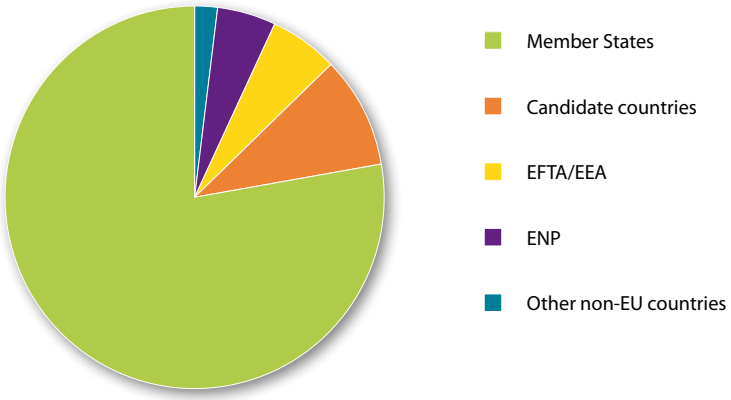
EU measures ensure high standards of hygiene during food production and proper control of food. Some of these rules apply to all food businesses and types of food and cover the whole food chain. General hygiene requirements apply to all stages of production, processing and distribution and require implementation of control procedures based on HACCP principles.

Hygiene and control rules for food of animal origin introduce concepts such as the requirement that animals be clean at slaughter, the provision of food chain information, risk-based meat inspection and simplified requirements for slaughter, deboning and processing establishments. Methods of detection of marine biotoxins in shellfish, microbiological criteria for certain types of food and requirements for raw milk production have also been revised in recent years.

Specific legislation applies to the production and marketing of infant formulae, follow-on formulae and other foodstuffs for infants and young children. These rules cover the composition of products, the quality of raw materials, prohibited substances, specific hygiene requirements and labelling.

Training on the subject aims to increase expertise in food safety issues during production, processing and distribution among control staff checking compliance with EU rules. The scope has broadened in 2012 to include baby food products.

Workshops	**5 workshops** on meat and meat products in Austria (Apr., June, Sept.), Czech Republic (May, Oct.) **5 workshops** on fishery products and live bivalve molluscs (LBMs) in Denmark (May, June), Ireland (July), Italy (Sept., Oct.) **5 workshops** on milk and dairy products in Italy (May, June, Oct.), Ireland (July), Hungary (Sept.) **3 workshops** on baby food products in Ireland (May, July), Spain (Nov.)
Participants/countries of origin **Member States 333** **Candidate countries 41** **EFTA 25** **ENP 21** **Other non-EU countries 9**	**429** participants from **all** Member States, **5** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Iceland, Montenegro, Turkey), **2** EFTA countries (Norway, Switzerland), **5** ENP countries (Egypt, Georgia, Israel, Lebanon, Moldova) and **7** other non-EU countries (Albania, Argentina, Bosnia and Herzegovina, China, Faeroe Islands, Seychelles, South Africa)
Tutors	**43** tutors representing **13** different countries



Workshops in all four areas include training on legislative requirements for the registration and approval of establishments, as well as general hygiene and traceability requirements. Each type of workshop also looks at official controls on specific types of establishment, controls related to microbiological criteria and sampling methods.

Training on meat and meat products covers animal welfare and steps following slaughter for minced meat, meat preparations and meat products. Work on official controls of primary production looks at inspections in slaughterhouses and other meat establishments, peculiarities of fresh meat and farmed and wild game, emergency slaughter, risk-based inspection and flexibility provisions.

Sessions on microbiological criteria deal with sampling, examination for *trichinella* and other specialised inspection procedures. Site visits take place to establishments involved in the production or processing of meat or meat products.

Milk and dairy product workshops focus on raw milk production and the manufacturing of milk products, including controls on primary production, inspections in milk processing establishments, raw milk criteria and traditional products. Participants visit establishments involved in the production or processing of milk and milk products.

Workshops on fishery products and live bivalve molluscs (LBMs) cover requirements for the registration and approval of processing establishments and fishing, freezer and factory vessels. Work covering official controls concerning primary production looks at the peculiarities of fishery products and LBM and risk-based inspection.

Training on controls related to microbiological criteria and sampling focuses on marine biotoxins, freshness, classification and management of LBM production areas. Site visits take place to establishments producing and processing fish products, LBM production areas, fishing, freezer and factory vessels and markets.

The element on baby food products provides training on compositional and labelling requirements for infant and follow-on formulae, processed cereal-based food and food for infants and young children. It looks at the peculiarities of baby food, risk-based inspection, pesticide controls and other specialised inspection procedures. Participants visit establishments involved in baby food production.

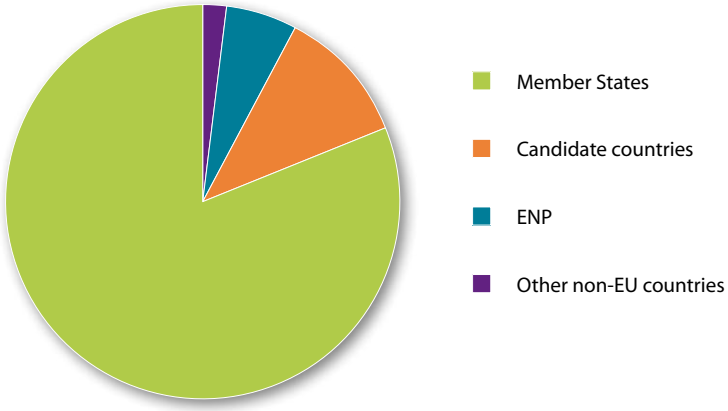
Feed law

The production of animal feed is an important sector of agricultural activity, with around 230 million tonnes fed to farmed animals in the EU each year. Additives are often used to improve the quality of feed and food of animal origin.

The EU aims to ensure that feed materials, additives and feedstuffs are of good quality and present no danger to human and animal health. Only materials from animals fit for human consumption may be used in feed.

EU feed hygiene requirements include the compulsory registration of feed businesses, approval of establishments using certain additives, pre-mixtures and compound feedstuffs, and good hygiene practice. HACCP principles must be applied during all stages other than primary production and production requirements are in force at farm level.

Workshops	**5 workshops** in Hungary (Jan., June, Sept.), Italy (Mar.), Denmark (May)
Participants/countries of origin **Member States 114** **Candidate countries 16** **ENP 8** **Other non-EU countries 3**	**141** participants from **26** Member States, **3** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Turkey), **7** ENP countries (Armenia, Egypt, Israel, Moldova, Morocco, Tunisia, Ukraine) and **3** other non-EU countries (China, Costa Rica, India)
Tutors	**27** tutors



Training on feed law under BTSF aims to increase feed safety expertise during production, processing and distribution.

Topics include the registration, approval and inspection of establishments, hygiene, HACCPs and requirements for raw and processed materials. The authorisation, supervision and labelling of additives are covered, as are prohibited materials, feed for specific nutritional purposes and bioproteins.

Further subjects are the authorisation, traceability and labelling of genetically modified organisms (GMOs), biological and chemical contaminants and risk management. Participants look at inspection procedures and import controls on raw or processed materials and site visits enable them to view establishments involved in the production, manufacturing and marketing of feed materials and compound feedstuffs.

Controls on food and feed of non-animal origin

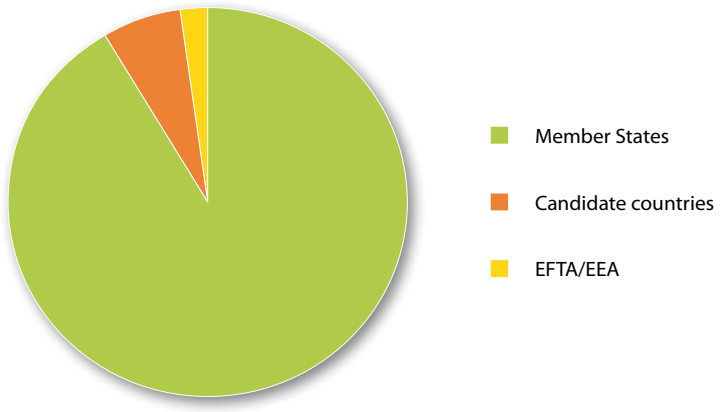
Controls on food and feed imports on entry into the EU safeguard animal, plant and public health. The EU has drawn up a list of feed and food of non-animal origin to subject to tighter controls so as to counter risks.

EU legislation also sets health and supervisory requirements to ensure that imports are marketed safely and defines conditions to be met by points of entry in order to ensure that controls are uniform.

Workshops	**5 workshops** in Spain (Feb., Apr., June), Netherlands (May), Latvia (Sept.)
Participants/countries of origin **Member States 228** **Candidate countries 16** **EFTA 5**	**249** participants from **all** Member States, **4** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Montenegro, Turkey) and **2** EFTA countries (Norway, Switzerland)
Tutors	**26** tutors representing **4** different countries

Training for officials performing import controls on food and feed of non-animal origin in EU and EEA countries aims to improve the implementation of legislation and develop good control practices. The training takes place at designated points of entry. Topics include relevant legislation and implementing rules, as well as standard operating procedures.

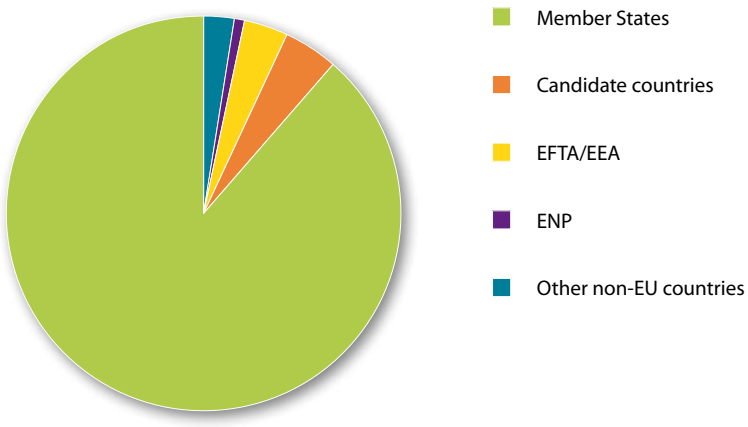
Other subjects are cooperation with customs and documentary and physical checks. Participants visit customs stations and undertake sampling procedures and exercises simulating official controls.



Health of aquaculture animals

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

Workshops	**3 workshops** in Italy (June), United Kingdom (Oct.), Spain (Oct.)
Participants/countries of origin **Member States 101** **Candidate countries 5** **EFTA 4** **ENP 1** **Other non-EU countries 3**	**114** participants from **all** Member States, **3** candidate countries (Croatia, Iceland, Serbia), **1** EFTA country (Norway), **1** ENP country (Egypt) and **2** other non-EU countries (Albania, Bosnia and Herzegovina)
Tutors	**11** tutors representing **5** different countries



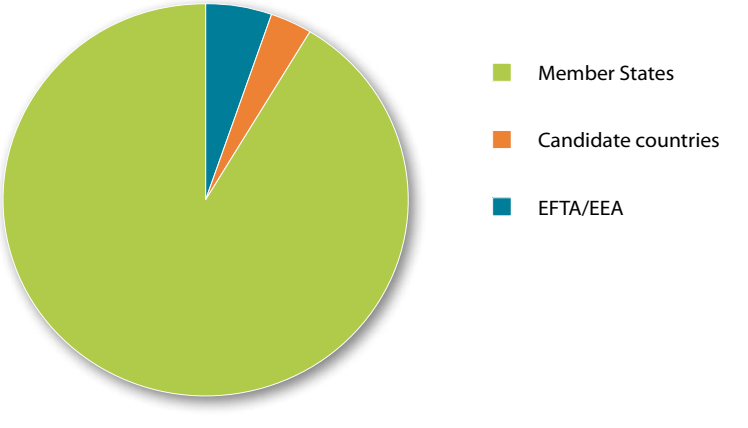
The workshops deal with EU provisions for control of relevant aquatic diseases. They cover EU legislation on aquaculture animals, in particular marketing and import rules, pathogen and disease description and surveillance.

Inspection and sampling procedures, outbreak measures and internal and EU-level notifications are presented using scenarios and study cases. Participants visit mollusc, crustacean or fish farms to view practical inspection and sampling and hatchery, nursery and grow-out facilities.

Health of bees and exotic zoo animals

Reports from Member States highlight deficiencies in controls related to diseases affecting bees and zoo animals. Training on these issues should convey an unambiguous understanding of the situation in relation to such diseases and relevant EU legislation in order to support veterinary services in the tasks of prevention, control and eradication.

Workshops	**1 workshop** on bees in Czech Republic (May) **1 workshop** on zoo animals in Belgium (Sept.)
Participants/countries of origin **Member States 83** **Candidate countries 3** **EFTA 5**	**91** participants from **24** Member States, **3** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Montenegro) and **1** EFTA country (Norway)
Tutors	**9** tutors representing **5** different countries



Workshops on bee diseases cover controls on and legislation for honey and bumble bees, disease and pest control provisions and pathogen and disease description. Further topics include the monitoring, planning and assurance of resources, outbreak measures illustrated by case studies, traceability, follow-up checks, internal and EU-level notifications and import controls. Field trips to beehives present practical elements of inspection and sampling.

Workshops on zoo animals cover good practices for checks on animals destined for EU zoos and zoo approval requirements. Topics include relevant provisions and their application, controls on animals imported from non-EU countries and measures for the movement of animals between approved zoos and from non-approved to approved zoos.

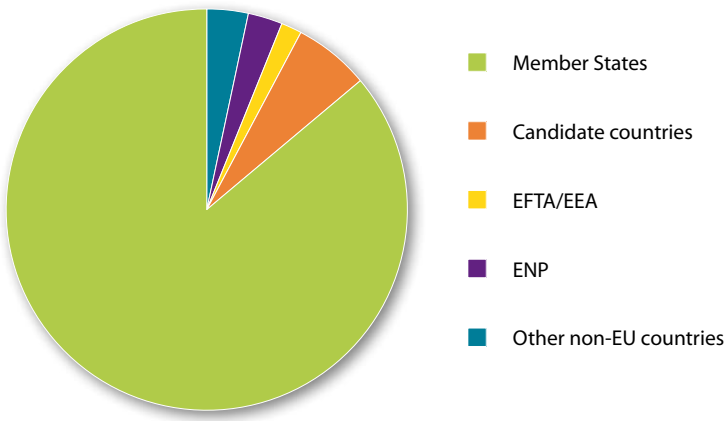
Further subjects are quarantine procedures upon the introduction of animals into approved zoos and internal and EU-level notifications. Participants visit zoos to view inspection and management procedures.

Prevention, control and eradication of TSE

The EU has stringent rules for the prevention, control and eradication of transmissible spongiform encephalopathy (TSE). It has consolidated TSE measures into one framework and updates this based on scientific advice and international standards.

The rules cover the production and marketing of live animals and products of animal origin and lay down procedures for TSE monitoring, removal of specified risk material, feed prohibition and classification of countries according to BSE status.

Workshops	**4 workshops** in Belgium (Jan.), Cyprus (Mar., Nov.), United Kingdom (July)
Participants/countries of origin **Member States 98** **Candidate countries 7** **EFTA 2** **ENP 3** **Other non-EU countries 4**	**114** participants from **all** Member States, **4** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Montenegro, Turkey)**,** **2** EFTA countries (Liechtenstein, Norway), **3** ENP countries (Israel, Morocco, Ukraine) and **3** other non-EU countries (Albania, Bosnia and Herzegovina, Kyrgyzstan)
Tutors	**30** tutors representing **5** different countries



TSE training aims to harmonise Member State approaches so as to allow the comparison of national situations, and to enable national authorities to check compliance with EU requirements. Workshops focus on measures to combat and eradicate TSEs, particularly those for small ruminants, as well as field-level experience.

Topics include EU TSE provisions including the removal of specified risk material, feed bans, marketing and import issues, monitoring and surveillance and the EU reporting system. Practical training takes place on feed sampling and TSE testing.

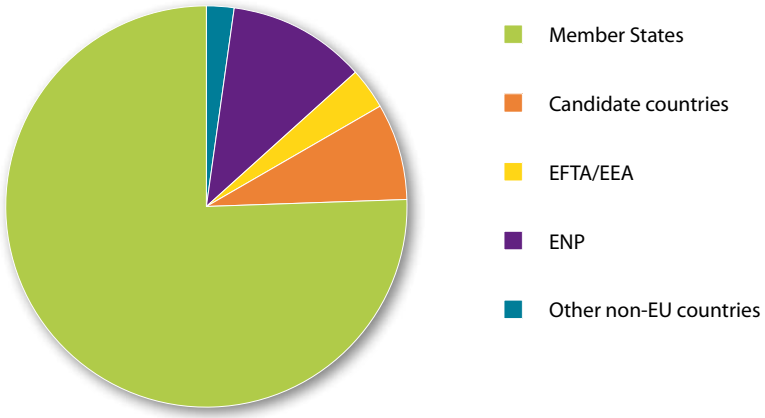
TRACES in EU countries

The 'Trade Control and Expert System' (TRACES) is a network providing for a tracking system for food and feed of animal origin and live animals. It allows the transfer and arrival points to be notified electronically about arriving consignments, the receipt of these consignments to be acknowledged and any appropriate follow-up actions to be taken if needed.

The system functions on the basis of an Internet-based network linking veterinary authorities of Member States and participating non-EU countries, border inspection posts and businesses. It provides access to EU legislation, including relevant documents mandatory for tracking goods and live animals (certificates and common entry documents), a management tool of lists of non-EU country establishments authorised to export to the EU and a registration system for all rejected consignments, including the reasons for rejection.

Training on TRACES for national authority staff of Member States and other participating countries should improve knowledge of the system and spread good practices for its use.

Workshops	**2 workshops** on use of TRACES at import in Slovenia (Apr.), Greece (June) **1 workshop** on use of TRACES for intra-EU trade in Austria (Oct.)
Participants/countries of origin **Member States 68** **Candidate countries 7** **EFTA 3** **ENP 10** **Other non-EU countries 2**	**90** participants from **all** Member States, **4** candidate countries (Croatia, Iceland, Montenegro, Turkey), **2** EFTA countries (Norway, Switzerland), **4** ENP countries (Algeria, Egypt, Morocco, Tunisia) and **2** other non-EU countries (Albania, Bosnia and Herzegovina)
Tutors	**6** tutors representing **4** different countries



Some courses focus on the use of TRACES during import and others deal with its use for intra-EU trade. Import courses include visits to border inspection posts and intra-EU trade courses comprise visits to veterinary units. The visits allow participants to perform exercises using TRACES and certification activities.

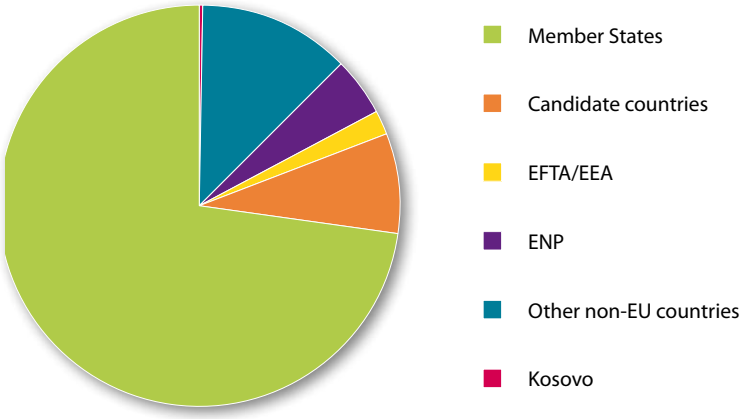
Both courses give an overview of TRACES and its latest updates, along with recent developments in border inspection procedures and import and trade certification. They look at food and animal health and welfare legislation relevant to trade and import control rules.

Quality schemes: organic farming and geographical indications

The EU has established protected designation schemes to guarantee characteristics of foodstuffs and an organic farming quality scheme to ensure that food and drink labelled as organic is produced correctly. This aims to ensure that consumers can trust labelling guarantees and Member States must check that products labelled under the schemes meet requirements.

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

Workshops	**6 workshops** on organic farming in Italy (Jan., Nov.), France (Feb.), Poland (Apr., Sept., Oct.) **5 workshops** on protected designation schemes in Italy (Feb.), Poland (Apr., Sept., Oct.), France (May)
Participants/countries of origin **Member States 223** **Candidate countries 25** **EFTA 6** **ENP 14** **Other non-EU countries 38** **Other 1**	**307** participants from **26** Member States, **5** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Montenegro, Serbia, Turkey)**,** **2** EFTA countries (Norway, Switzerland)**,** **7** ENP countries (Armenia, Georgia, Israel, Morocco, occupied Palestinian territory, Tunisia, Ukraine)**,** **16** other non-EU countries (Argentina, Bolivia, Bosnia and Herzegovina, Chile, China, Costa Rica, Guatemala, Honduras, India, Iran, Mexico, Nigeria, Paraguay, South Korea, Uruguay, Vietnam) and Kosovo
Tutors	**6** tutors representing **4** different countries



Some workshops cover organic farming and others are on protected designation schemes. They look at the control of primary and secondary production, and distribution and transport under organic and protected designation legislation.

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

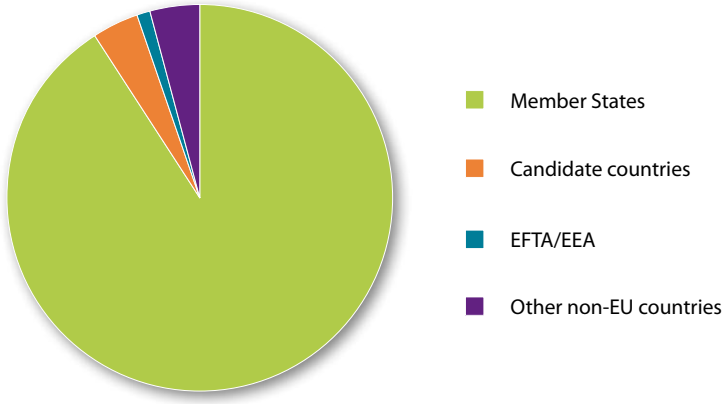
The responsibilities of competent authorities and control bodies are covered, as are Member State reporting requirements. Common problems related to control systems are discussed in groups.

Audit systems and internal auditing

Member States are obliged to set up internal auditing systems at national level so as to audit their competent authorities' control performance. Independent auditing is an essential part of quality management in inspection systems. Audit results are reported annually to the European Commission, which then draws up inspection programmes.

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

Workshops	**2 workshops** on setting up and implementing audit systems in Portugal (Feb.), Netherlands (Apr.) **4 workshops** on conducting system audits in Spain (Mar., Sept.), Ireland (May), France (July)
Participants/countries of origin **Member States 160** **Candidate countries 7** **EFTA 2** **Other non-EU countries 7**	**176** participants from **all** Member states, **5** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Montenegro, Serbia, Turkey), **2** EFTA countries (Norway, Switzerland) and **6** other non-EU countries (Bosnia and Herzegovina, Botswana, Maldives, Mauritius, Mexico, Singapore)
Tutors	**11** tutors from **5** different countries



Workshops cover the setting up and implementation of audit systems and performance of audits. Courses on setting up and implementation introduce auditing and look at safeguarding the independence of auditors and systems. They consider the preparation of audit programmes including the definition of their aims and scope, criteria for achieving the aims and risk-based programming.

Further subjects include the setting up of teams, auditor training, reporting on audit programmes, preventive and corrective actions, transparency, independent scrutiny, documentation and coordination with other control systems.

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

Support for EU controls in EU and non-EU countries

European Commission experts perform audits in Member States in order to check that national authorities carry out controls in accordance with agreed plans and EU law. Similarly, European Commission experts can carry out controls in non-EU countries to check that their legislation and systems meet EU standards.

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

Workshops	**13 workshops** on fish and aquaculture (Jan.), food/feed of non-animal origin (Feb., May), residues, meat and milk, border inspection posts (Mar.), GMOs, feed, poultry (June), animal health, organic farming (Sept.), general topics, plant health (Oct.), all in Ireland
Participants/countries of origin Member States 204	**204** participants from **all** Member States
Tutors	All tutors came from the Food and Veterinary Office (FVO)

Training has been launched for Member State staff checking compliance with EU feed, food, animal health and welfare and plant health law. It should increase Member State awareness of FVO methods and give national officials the chance to contribute to EU work, thus increasing confidence in audit results.

Each course covers a specific veterinary or horizontal issue. The workshops introduce the FVO, and look at administrative and financial procedures and principles for FVO missions. The FVO approach to auditing is covered, after which 2 days are spent on the specific subject of a given workshop.

CHAPTER 2

New/returning EU programmes

Food contact materials

Food contact materials (FCMs) are materials and articles intended to come into contact with food. EU harmonisation of FCM legislation has two key goals; to protect public health and to remove barriers to trade.

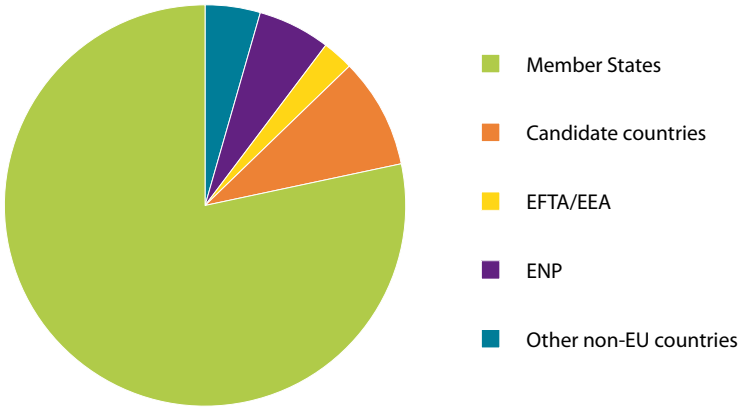
It aims to ensure that FCMs are safe, do not transfer their constituents into food in unacceptable quantities and are manufactured in accordance with good practice. Producers must have documented quality control systems in place.

Material-specific legislation establishes lists of authorised substances and limits for their transfer into food. Operators must issue declarations of compliance and supporting documentation so as to ensure the flow of relevant information between FCM manufacturers and the food industry.

Training on the control of FCMs and their use and marketing was relaunched in 2012 as areas have been identified which require further training. FVO reports have identified non-compliance with regard to the migration of plastics and other materials into food. This demonstrates a need to improve controls and to increase the skill levels of inspectors.

Furthermore, many inspectors require training on provisions for good management practice documentation and declarations of compliance. There is also a need for training on changes arising from the recent consolidation of plastics legislation.

Workshops	**1 basic workshop for administrators** in Lithuania (Sept.) **1 advanced workshop for administrators** in Germany (Dec.) **1 basic workshop for field inspectors** in Lithuania (Sept.) **1 advanced workshop for field inspectors** in Germany (Dec.)
Participants/countries of origin **Member States 121** **Candidate countries 14** **EFTA 4** **ENP 9** **Other non-EU countries 7**	**155** participants from **26** Member States, **all** candidate countries, **2** EFTA countries (Norway, Switzerland), **5** ENP countries (Egypt, Jordan, Lebanon, Tunisia, Ukraine), **5** other non-EU countries (Faeroe Islands, India, Malaysia, Philippines, Vietnam)
Tutors	**16** tutors from **9** different countries



Certain workshops are for inspectors of food and FCM premises, while others are for officials responsible for setting up control plans. Additionally, workshops are provided for basic and advanced proficiency levels.

Advanced courses cover declarations of compliance and testing rules for plastic materials. Participation is open to people who have attended previous BTSF FCM training.

Topics addressed in all workshops include EU FCM provisions, particularly those adopted in recent years, new testing rules for plastics and enforcement of good management practice. Training also covers the setting up of national control plans and preparation of checklists for inspectors. Information is provided for inspectors on materials used in FCMs.

During practical training, participants look at how to inspect declarations of compliance and supporting documentation and inspections of premises, including sampling of materials.

Food additives

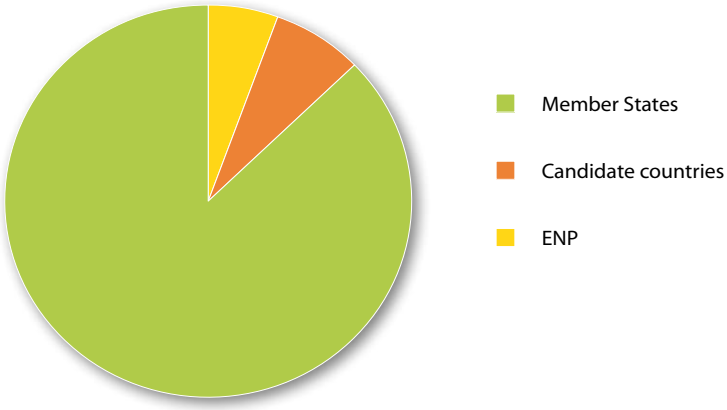
EU legislation on food additives has recently been revised and combined to form a single legal instrument with a view to making it more user-friendly for citizens and business operators and ensuring the effective functioning of the internal market and high levels of consumer protection. Within this framework, the EU is consolidating authorised additives and conditions for their use into one list based on a new categorisation system.

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

The EU has launched a programme for reevaluation of approved additives. Member States must monitor use of additives using a common methodology and report their findings to the European Commission. New procedures have also been introduced for applications for the authorisation of additives and checking the validity of such applications.

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

Workshops	**7 workshops** in Greece (Apr., July), Portugal (May, Oct.), Spain (June), Italy (Nov., Dec)
Participants/countries of origin **Member States 181** **Candidate countries 15** **ENP 12**	**208** participants from **all** Member States, **4** candidate countries (Croatia, Iceland, Montenegro, Turkey) and **5** ENP countries (Egypt, Israel, Morocco, Tunisia, Ukraine)
Tutors	**8** tutors from **4** different countries



This programme is mainly for competent authority staff responsible for risk management of food additives and inspectors of food additive producers and processors.

Topics include EU additive provisions, in particular new lists of additives authorised in food and additives and carriers authorised in additives, flavourings, enzymes and nutrients and updated specifications for food additives. Further provisions covered include the food additive reevaluation programme, authorisation procedures for food additives and their implementing measures.

The training should convey an understanding of the EU lists, interpretation of categories, additional guidance sources and authorisation procedures. Risk assessment and management will also be covered, including data requirements, principles and approaches.

Additional topics are the monitoring of consumption and use of food additives, setting up of national control plans, provision of information for inspectors, requirements for official control laboratories and residue levels related to nitrites and nitrates.

Practical training looks at *quantum satis* and carry-over principles and the implementation of CCPs in additive production, use and import. It also includes the checking of labelling of additives and of specifications provided by suppliers.

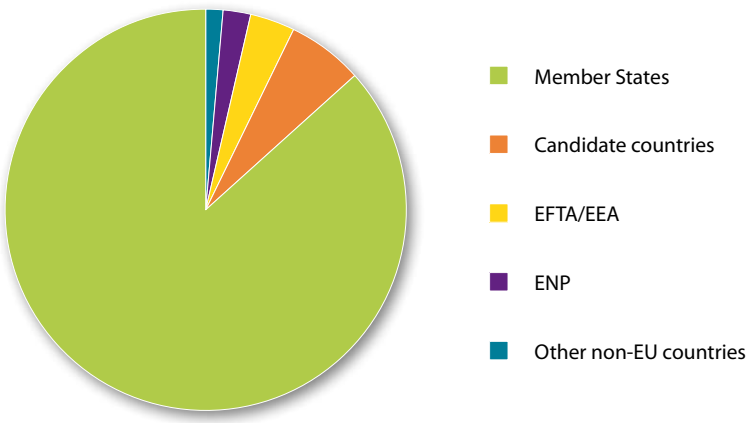
Veterinary medicinal residues

The EU requires Member States to implement national residue monitoring plans (NRMPs) for specific groups of residues. These plans cover live animals and primary products of animal origin and are aimed at detecting residues of relevant substances in animals, their excrement, body fluids and tissue, as well as in animal products, feed and drinking water.

Member States assign responsibility to a central body for drawing up NRMPs, coordinating monitoring, collecting data and sending results to the European Commission. The plans involve taking targeted samples in order to detect illegal use of substances or to check compliance with maximum residue levels.

Training has been launched to increase the expertise of national control staff as regards monitoring of veterinary medical product (VMP) residues in food and related EU legislation. It should allow participants to share experience in order to improve monitoring. The training is mainly for competent authority staff responsible for monitoring of VMP residues in food, and for setting up and implementing NRMPs.

Workshops	**6 workshops** in Czech Republic (Apr., June), Latvia (June), Malta (Oct., Dec.), France (Nov.)
Participants/countries of origin **Member States 226** **Candidate countries 16** **EFTA 9** **ENP 6** **Other non-EU countries 4**	**261** participants from **all** Member States and candidate countries, **2** EFTA countries (Norway, Switzerland), **4** ENP countries (Belarus, Egypt, Moldova, Ukraine) and **2** other non-EU countries (Albania, Bosnia and Herzegovina)
Tutors	**8** tutors from **5** different countries



The courses cover relevant aspects of VMP residue monitoring in food. They provide an overview of EU legislation establishing regulatory limits, authorisation, distribution and use of VMPs and the structure of national VMP control systems. They also look at provisions including prohibitions of distribution and use of hormonal substances and antibiotics for growth promotion, production and use of medicated feed, maximum residue and carry-over levels, cascade use of VMPs and use of VMPs in equine animals.

Topics related to the analysis and interpretation of results are covered and include the accreditation of laboratories, validation of analytical methods and interpretation of results. Sessions related to NRMPs and requirements for residue monitoring and controls look at the structure of national control systems, sampling levels, self-monitoring by operators and random and targeted sampling.

Follow-up actions and measures to be taken in cases of infringement are also covered, as are approval of plans and reporting. Work related to imports looks at the approval of non-EU countries' monitoring plans and listing of non-EU countries.

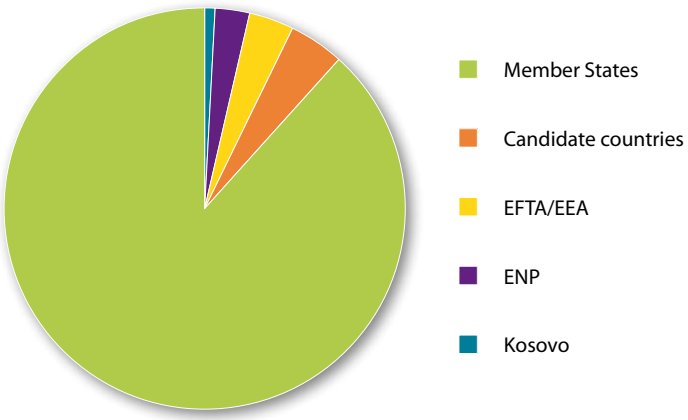
Contingency planning and animal disease control

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

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

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

Workshops	**4 workshops** in Germany (Apr.), United Kingdom (May, Dec.), Slovenia (Nov.)
Participants/countries of origin **Member States 97** **Candidate countries 5** **EFTA 4** **ENP 3** **Other 1**	**110** participants from **25** Member States, **4** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Iceland, Turkey), **1** EFTA country (Norway), **2** ENP countries (Georgia, Ukraine) and Kosovo
Tutors	**10** tutors from **6** different countries



Training within this programme has a strong practical element. Topics include EU legislation on epidemic emergencies, emergency preparedness, contingency planning and procedures for investigating suspect cases.

Workshops also cover measures to be taken in the event of an outbreak, preventive measures, biosecurity and management of animal movement. Notifications and exchange of information at national and EU levels are covered, along with coordination between public and animal health services.

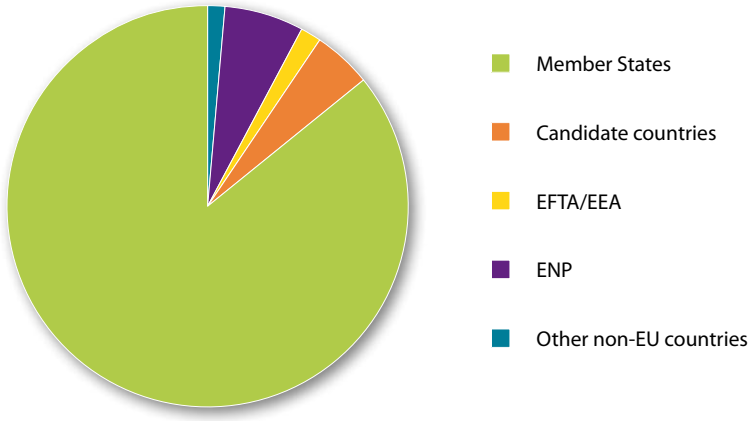
Emerging animal diseases

Factors such as the increasing cross-border movement of animals, people and goods, high density of animals, climate change and changes in animal handling and breeding have led to the emergence and re-emergence of certain animal diseases. In some instances, veterinary services appear insufficiently prepared to deal with them.

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

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

Workshops	**3 workshops** in Belgium (May), Portugal (July), France (Nov.)
Participants/countries of origin **Member States 109** **Candidate countries 6** **EFTA 2** **ENP 8** **Other non-EU countries 2**	**127** participants from **26** Member States, **3** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Serbia), **1** EFTA country (Switzerland), **7** ENP countries (Algeria, Armenia, Belarus, Egypt, Lebanon, Moldova, Ukraine) and **2** other non-EU countries (Albania, Bosnia and Herzegovina)
Tutors	**8** tutors from **5** different countries



The workshops focus on specific subjects related to emerging animal diseases, namely surveillance, diagnosis, control, zoonotic aspects and wildlife. They cover a wide array of diseases including West Nile Fever, 'peste des petits ruminants' (PPR), African swine fever (ASF), Rift Valley fever, Crimean–Congo haemorrhagic fever, the Nipah virus and Hendra disease.

Topics addressed include EU legislation relevant to emerging diseases, pathogens and disease description, surveillance, notifications, exchange of information at national and EU levels and coordination between public and animal health services. Further topics are bioterrorism, epidemiological intelligence and the EU 'One Health' concept.

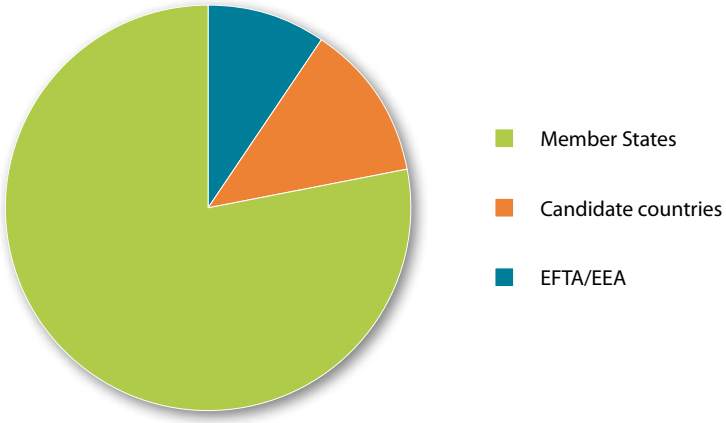
A strong practical element, entailing use of a range of scenarios and case studies, is included and covers measures to be taken following outbreaks.

Risk assessment

A 2009 report from the European Food Safety Agency (EFSA) identified a need for training on food safety risk assessment principles and methods for national authority scientists and recommended linking such training with BTSF. This should contribute to the harmonisation of risk assessment approaches and build confidence among Member State authorities in each other's assessments.

The activity is addressed to scientists from public institutions involved in food safety risk assessment. In 2012, it comprised workshops focusing specifically on microbiological risk assessment, chemical risk assessment in food, pest risk assessment or risk assessment in nutrition.

Workshops	**1 workshop** on microbiological risk assessment in Lithuania (Sept.) **1 workshop** on chemical risk assessment in food in Lithuania (Oct.) **1 workshop** on risk assessment in nutrition in Lithuania (Nov.) **1 workshop** on pest risk assessment in Italy (Dec.)
Participants/countries of origin **Member States 74** **Candidate countries 12** **EFTA 9**	**95** participants from **24** Member Stares, **4** candidate countries (Croatia, former Yugoslav Republic of Macedonia, Iceland, Turkey), **2** EFTA countries (Norway, Switzerland)
Tutors	**20** tutors from **7** different countries



All courses provide an introduction to food safety risk assessment covering risk analysis, the EU and international regulatory framework, a history of risk assessment, basic assessment steps and terminology and key concepts. Each workshop introduces the specifics of risk assessment in its area of focus and the related legal framework.

In the case of microbiology workshops, this includes approaches in different areas of food and feed safety, problem formulation and routes of exposure. The workshops also look at hazard identification and characterisation, exposure assessment, risk characterisation and use of existing data.

The introduction in chemical risk assessment courses also covers approaches in different areas of food and feed safety, problem formulation and routes of exposure, along with different types of chemicals, behaviour of contaminants and setting of maximum residue levels. The courses discuss basic toxicology concepts and endpoints in toxicity studies. Training on exposure assessment focuses on intake from food consumption, collection of consumption and chemical occurrence data and exposure estimation. Risk characterisation work deals with the hazard index, the margin of exposure approach and analysis of uncertainties.

Pest risk assessment workshops cover data and documentation and the effect of risk management options on risk levels. Sessions on pest risk assessment steps look at problem formulation, assessment of the introduction and spread of harmful organisms and consequences. Work on identification of risk management options focuses on options for consignments and prevention or reduction of infestation.

Training on risk assessment in nutrition begins with a look at risk assessment and management at nutrient and food levels and goes on to cover the risk assessment model in nutrition including concepts, terminology, methods and hazard identification and characterisation. Further subjects include the specificities and challenges of nutrient risk assessment, including essential and non-essential nutrients, macro- and micronutrients and novel foods. The workshops also cover dietary intake assessment, risk characterisation and tools for modelling management options.

CHAPTER 3

Training 2012
Non-EU countries

Non-EU country programmes are specifically for participants from the region of the world in which they are held. The training is composed partly of workshops similar to those held in Europe. Some programmes also include assistance missions. These are aimed at assisting beneficiary countries in areas where deficiencies have been identified, including through training and collaboration with competent authorities.

Programme	Events	Participants	Hosting countries
HPAI/animal disease control (*)	16	665	France, Italy, United Kingdom Algeria, Armenia, Myanmar/Burma, Cambodia, Egypt, Jordan, Laos, Lebanon, Mauritania, Mongolia, Morocco, Tunisia,
EU food rules	7	883	Côte d'Ivoire, Ghana, Panama, Peru, South Korea, Ukraine, Uruguay
Food testing	4	70	France, Greece, Spain
RASFF/TRACES	3	575	Greece Ghana, Laos
GMO analysis	3	108	Colombia, Jordan, South Africa
Feed rules and import requirements	3	102	Belgium, Hungary, Italy
Total	**36**	**2403**	

(*) Monthly average of 550 visitors to the e-learning portal.

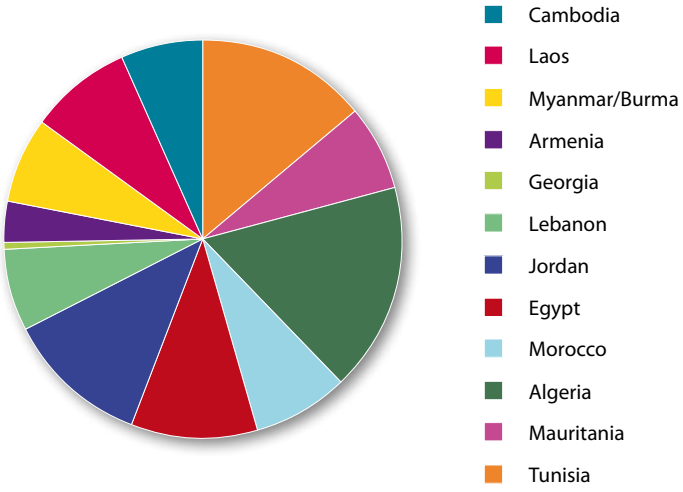
Control of highly pathogenic avian influenza and other animal diseases

HPAI has affected many parts of the world, becoming endemic in some countries. A global response has been launched but it will take several years to bring the situation under control.

Contagious animal diseases including rabies, PPR, ASF and brucellosis threaten countries in the vicinity of the EU. It is vital to prevent their spread and prepare for new outbreaks.

The EU supports contingency plans by seconding experts to work with national authorities in affected countries and other international donors. It also organises missions and workshops to improve beneficiary countries' ability to control animal disease.

Activities	**1 rabies workshop** in Italy (Feb.) **1 HPAI workshop in** France (Apr.) **2 PPR workshops** in United Kingdom (May, Sept.) **3 HPAI missions** to Cambodia (Apr.), Laos (May), Myanmar/Burma (July) **1 ASF mission** to Armenia (May) **1 brucellosis mission** to Mongolia (Sept.) **7 PPR/rabies missions** to Lebanon (May), Egypt, Jordan (Aug.), Morocco, Algeria (Sept.), Mauritania, Tunisia (Oct.)
Participants/countries of origin **Algeria, Armenia, Myanmar/Burma, Cambodia, Egypt, Georgia, Jordan, Laos, Lebanon, Mauritania, Morocco, Tunisia**	**665** participants from **12** countries, of whom **601** participated in sustained training missions and **64** participated in laboratory trainings
Tutors	**25** tutors from **4** different countries



HPAI workshops cover the role of laboratory diagnostics in HPAI control, laboratory capacity, virological and serological methods and strategies to distinguish between infected and vaccinated animals. They also provide training on conventional and real-time polymerase chain reaction (PCR) testing and haemagglutination tests.

Laboratory training on rabies looks at diagnosis, epidemiology, control strategies, vaccination, sample collection and shipment and good laboratory practice. Workshops also demonstrate serological, virological and molecular diagnostics.

PPR workshops provide an introduction to the virus and to biosecurity. Further presentations deal with pathogenicity, epidemiology, vaccination and control strategies, diagnosis, molecular biology and sequencing. Participants undertake laboratory work focusing on ribonucleic acid extraction, virus isolation, sample management and the enzyme-linked immunosorbent assay (Elisa) diagnostic tool.

HPAI missions outline global and local situations and cover risk assessment, contingency plans, surveillance, biosecurity, sampling, clinical signs and diagnostics. Other subjects are protective equipment, cleaning and disinfection, outbreak control, quarantine, movement control and zoning, culling and disposal of infected birds. The training includes farm visits and biosecurity, risk assessment and outbreak response exercises.

ASF missions cover clinical signs, differential diagnosis, risk analysis, communication, biosecurity, outbreak control, slaughter, destruction and decontamination. Epidemiological principles, the role of EU reference laboratories, molecular epidemiology and field investigation also feature.

Missions on rabies convey an understanding of rabies and ways of preventing and controlling it. They also cover diagnosis, movement and quarantine of animals, surveillance, control of dog populations, legislation and public awareness and local action plans.

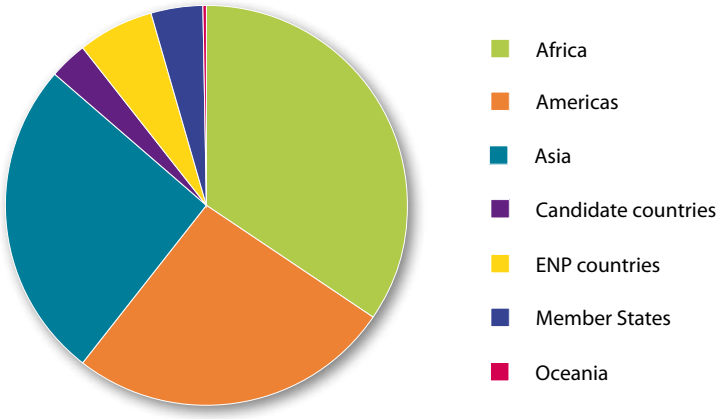
PPR missions give an overview of the global situation and an understanding of the disease. They present an infection model and look at diagnosis, immunity, vaccination, control, prevention and surveillance.

EU food rules

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

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

Activities	**7 workshops** on fishery and aquaculture products (Panama, Apr.), fruit and vegetables/plant protection products (PPPs) (Peru, May), food/fish hygiene (Côte d'Ivoire, June), traceability/animal identification (Uruguay, Aug.), food hygiene/salmonella (Ukraine, Sept.), animal welfare (South Korea, Oct.), food/fish hygiene (Ghana, Nov.) **15 sustained training missions**
Workshop participants/countries of origin **Europe 119** **Americas 232** **Africa 305** **Asia 226** **Oceania 1**	**883** participants coming from all over the world and distributed over Europe, Africa, Central/South America, Asia and Oceania
Tutors	Tutors for workshops and experts for sustained training missions



Training on fishery and aquaculture products looks at EU requirements causing difficulties in regions covered by the workshops. Subjects include preparation for FVO inspections, EU control legislation applicable to landing sites, fishing vessels, auction halls, processing plants, fish farms and LBMs, management of food inspections and border controls. Participants receive practical training on inspection techniques during visits to landing sites, vessels, processing plants and fish farms.

Workshops on fruit and vegetables and plant production products (PPPs) cover EU import controls on fruit and vegetables, relevant standards and regulations, risk management and good practice for contaminants and EU legislation on pesticides. Participants visit businesses dealing with fresh and processed fruit to view implementation of hygiene procedures, official controls and related documentation and to carry out practical exercises. Aspects covered during visits are reviewed in groups. Further practical work is done on EU phytosanitary product databases and maximum residue levels for pesticides.

Food/fish hygiene workshops for west Africa provide background on European and regional inspection standards and control procedures for processing establishments. They present the West African Economic and Monetary Union (UEMOA) reference framework and guidelines for harmonisation of management of food hygiene. These workshops have been shown to strengthen inspection practices at regional and overall African levels. Participants consider that the inspection practices presented and the challenges related to implementation and adoption of the UEMOA reference documents which were displayed during the site visits and further discussed during the debate on different strategies actually promote the use of the guidelines.

Training on traceability and animal identification starts with presentations of relevant EU legislation and international standards and the aims of identification and traceability, particularly traceability of equidae. Parallel sessions entail visits to a cattle farm and slaughterhouse. A cost-benefit analysis of an identification system is followed by a presentation of progress in the EU and Latin America. Information is given on EU border controls and the budgetary implications of the EU identification and registration system.

Food hygiene and *salmonella* control training introduces EU food hygiene requirements, risk assessment and the precautionary principle. Lectures also cover import and export requirements, rules for poultry meat, border controls, control of *salmonella* and other zoonotic agents during primary production and microbiological criteria. Practical exercises are performed on control of zoonoses and zoonotic agents and implementation of HACCP-based procedures and participants work on case studies related to approval processes. Visits to a slaughterhouse and poultry meat processing plant illustrate controls on poultry meat and strategies to comply with EU *salmonella* control requirements.

The animal welfare workshop begins with presentations on EU legislation on welfare on the farm, during transport and at slaughter, and the views of international organisations and non-EU country authorities. Research on animal welfare assessment and certification is presented and site visits to a pig and cattle slaughterhouse enable participants to observe controls and assess welfare.

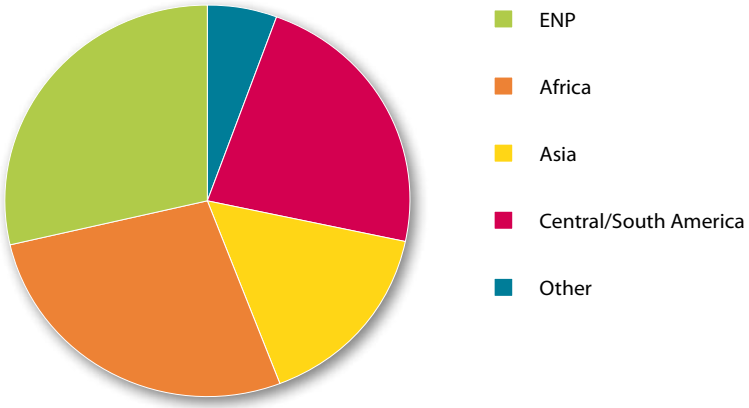
Food testing

The open nature of the EU food market has led to considerable increases in volumes of trade. Unfortunately, many developing countries fail to fulfil EU food testing requirements. This has led to an increase in the number of sanitary and phytosanitary (SPS)-related concerns as regards trade between the EU and developing countries and is reflected by notifications received through the EU Rapid Alert System for Food and Feed (RASFF) and findings of FVO missions.

Many of these issues are related to deficiencies in controls related to mycotoxins, microbiological contamination and residues. Although many developing country control staff have already been trained on these subjects within BTSF, the need for training remains.

In order to reduce the difficulties faced by developing countries, training for their laboratory technicians takes place on sampling and analysis methods used for official food and feed controls. It entails hands-on training on analytical techniques at EU-accredited laboratories.

Activities	**4 2-week sessions** on microbiology (Spain, June), pesticide residues (Greece, Sept.), veterinary medicinal residues (France, Oct.) and mycotoxins (Spain, Oct.)
Participants/countries of origin	**70** participants from
ENP 20	**10** ENP countries (Algeria, Armenia, Egypt, Georgia, Jordan, Lebanon, Moldova, Morocco, Tunisia, Ukraine)**,**
Africa 19	**9** African countries (Côte d'Ivoire, Gambia, Ghana, Kenya, Madagascar, Mauritania, Nigeria, Senegal, South Africa),
Asia 11	**10** countries from Asia (Cambodia, China, India, Indonesia, Laos, Malaysia, Philippines, Sri Lanka, Thailand, Vietnam),
Central/South America 16	**15** countries from Central/South America (Argentina, Bolivia, Brazil, Chile, Colombia, Costa Rica, El Salvador, Guatemala, Honduras, Mexico, Nicaragua, Panama, Paraguay, Peru, Uruguay) and
Other 4	**3** other countries (Albania, former Yugoslav Republic of Macedonia, Serbia)
Tutors	**32** tutors from **7** different countries



All workshops provide an introduction to their respective topics and cover relevant EU legislation, risk assessment, establishment of regulatory limits, the role of official microbiological control bodies and laboratory networks. Further topics include sampling issues such as storage, transport and traceability, screening methods and automation and confirmatory techniques. Laboratory quality issues are discussed in terms of accreditation, EU performance criteria and validation of analytical methods.

Training on mycotoxins pays particular attention to aflatoxins and ochratoxin A and looks at rules for imports of products of non-animal origin. As regards testing for aflatoxins it examines nuts, spices, figs, rice, maize and copra. In the case of ochratoxin A, products examined include cereals, dried fruit, coffee, cocoa, spices and liquorice.

Courses on microbiology look at microbiological criteria for food and convey knowledge on hygiene requirements, pathogens in the food chain and other microorganisms. Analytical training covers a range of organisms including *listeria*, *salmonella* and *campylobacter*. The main focus is on traditional culture analysis reference methods, with alternative methods also addressed.

Topics addressed in training on veterinary drug resides look at testing for residues in live animals and products of animal origin and establishment of maximum residue levels. They also deal with the setting up of residue monitoring plans and preparation and purification of samples.

Pesticide residues workshops look at analysis of products of animal and plant origin and provide guidance on method validation and quality control. They look at how to establish maximum residue levels and development of residue control programmes. Training is also provided on the latest single and multiple residue analysis methods.

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

The RASFF is a network comprising EEA countries, the European Commission and the EFSA. It allows members to exchange information on health risks and take appropriate action.

A number of cases subject to RASFF notifications concern imports from developing countries. Training on the system is thus available for non-EU country authority staff checking food and feed safety. It aims to improve controls and discuss

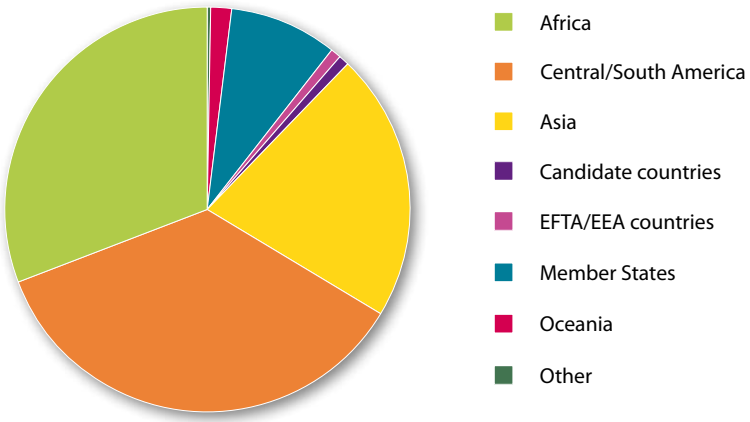
the possibility of setting up similar systems elsewhere in the world.

TRACES is a computer-based network which controls the movement, import and export of live animals and animal products in Europe. It stands for 'Trade Control and Expert System'; this acronym emphasises the traceability aspect that constitutes the core element of the system and is a key factor in food and feed safety and animal and plant health protection.

The TRACES system creates a network encompassing competent authorities at Member State and participating non-EU country level as well as economic operators.

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

Activities	**2 RASFF workshops** in Laos (Jan.), Greece (Sept.) **1 TRACES session** in Ghana (Jan.) **18 sustained training missions**
Participants/countries of origin **Europe 59** **Africa 177** **Asia 123** **Central/South America 205** **Oceania 10** **Other 1**	**575** participants coming from all over the world and distributed over Europe, Africa, Central/South America, Asia and Oceania
Tutors	**17** tutors



RASFF workshops provide an overview of the system and requirements for setting up such systems within and between countries. For national systems, requirements discussed are related to food and feed controls, the organisation of competent authorities, the legal basis and communication needs.

For regional networks, they cover the scope for information exchange, the legal basis, transparency, confidentiality and follow-up to notifications. The training includes case study exercises.

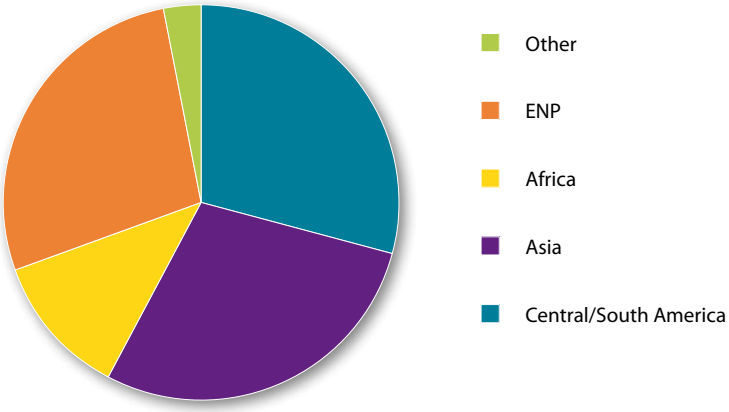
TRACES courses provide an overview of the system, particularly recent developments linked to border controls and import and trade certification. They emphasise aspects of food, animal health and welfare legislation related to trade and import controls. Participants discuss requirements for national-level use of TRACES and perform hands-on exercises using the system.

Feed rules and import requirements

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

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

Activities	**3 workshops** in Hungary (Apr.), Belgium (Nov.), Italy (Dec.)
Participants/countries of origin **ENP 28** **Africa 12** **Asia 29** **Central/South America 30** **Other 3**	**102** participants from **7** ENP countries (Algeria, Egypt, Jordan, Moldova, Morocco, Tunisia, Ukraine), **4** countries from Africa (Gambia, Kenya, Nigeria, Senegal), **6** countries from Asia (China, India, Indonesia, Iran, Malaysia, Thailand) and **6** countries from Central/South America (Argentina, Brazil, Chile, Colombia, Mexico, Peru) and **2** other countries (Switzerland, Russia)
Tutors	**7** tutors from **4** different countries



The courses cover aspects of feed hygiene, marketing and control and provide an overview and explanation of EU standards, particularly as regards recent legislative developments. The training is tailored to the needs of participating countries.

Topics include requirements for feed materials, in particular raw and processed materials for use as animal feed or in compound feedstuffs, and for materials whose circulation or use in animal nutrition is prohibited, including aspects linked to animal by-products (ABPs). The training also covers the marketing and labelling of feedstuffs used for particular nutritional purposes, the authorisation and use of genetically modified feed and the traceability and labelling of GMOs and feed produced from GMOs.

Further topics include feed additives and their use, labelling, authorisation and supervision, feed hygiene requirements and the identification of risks from biological and chemical contaminants. The training also looks at risk-management controls, including inspections in establishments involved in the production, manufacturing and marketing of feed and compound feedstuffs and at sampling methods.

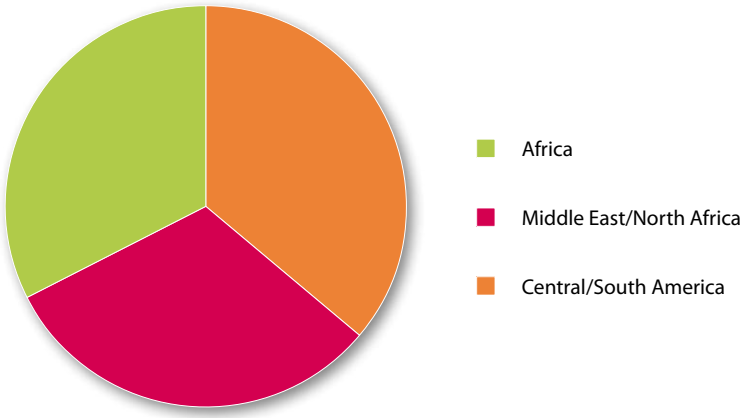
EU import controls on raw or processed materials for use in animal feed or compound feedstuffs are covered and participants undertake site visits to places where these controls are carried out.

Analysis of genetically modified organisms

The number of GMO events used to generate transgenic plants which are commercialised around the world is on the increase. A specific event may be authorised in an exporting country but not in an importing country.

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

Activities	**3 events:** Second international workshop on the harmonisation of GMO detection and analysis for Africa (South Africa, Feb.), First international workshop on the harmonisation of GMO detection and analysis in the Middle East and North Africa (Jordan, June), Third regional networking meeting on the harmonisation of GMO detection and analysis for Central and South America (Colombia, July)
Participants/countries of origin **Africa 35** **Middle East/North Africa 34** **Central/South America 39**	**108** participants from countries in Africa, the Middle East/North Africa and Central/South America
Tutors	**8** tutors (3 from the European Commission's Joint Research Centre in Ispra, Italy)



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

During 2012, subjects covered during the events have included EU framework GMO legislation, the role of the Joint Research Centre (JRC) in supporting the implementation of the legislation and detection of GMOs and networking and harmonisation on the issue in the EU and other regions of the world. The views of selected countries on the status and experience of implementation of GMO legislation were also conveyed.

An overview was given of approaches to the detection of GMOs. Further subjects included quality assurance for GMO testing laboratories, the definition and application of EU low-level presence legislation and the use of reference materials for the quantification of GMOs by PCR.

The events allocated time for discussion on technical subjects and also featured round table sessions. These focused on current and future collaboration and capacity building and needs and difficulties, while attempting to identify methods for improving collaboration.

BTSF Africa

The BTSF Africa programme has been highly successful in supporting food security and public health, among other issues, in Africa by transferring technical expertise and providing policy advice and compliance with international standards on food safety and animal health. It has played a major role in improving the ability of African countries to produce and distribute foods compatible with international standards and has contributed to reducing zoonoses and food-borne diseases.

BTSF Africa comprised different components, one of which was implemented by the World Organisation for Animal Health (OIE) up until 30 June 2012. Through this component, guidance was supplied to African countries on the role and responsibilities of national veterinary services and training was delivered to veterinarians on a broad range of topics such as animal health (including zoonoses) and food hygiene. This has enhanced consciousness and raised awareness on the unique and central role of national veterinary services in ensuring food safety, as well as an improved understanding and ability to conduct sustainable surveillance and early detection of and rapid response to outbreaks.

Several activities implemented by the OIE continued in 2012:

- One was aimed at evaluating the performance of veterinary services. An initial evaluation mission to Angola and six gap analysis missions to Botswana, Burundi, Côte d'Ivoire, Gambia, Niger and Sierra Leone took place.
- Another activity relates to improving national/regional legal frameworks on animal health and food safety. One mission to Burundi was conducted in this regard in 2012.
- Concerning strengthening the capacities of chief veterinary officers and national focal points in relation to international SPS standards, two seminars were held for OIE national focal points. One covered aquatic animal diseases and took place in Accra, Ghana. The other provided advanced training on veterinary medicinal and biological products and took place in Mombasa, Kenya.

E-learning

An important development in 2012 was the launch of production of the first BTSF e-learning modules. This has been identified as an effective way of meeting the increasing demand for BTSF training. These first modules will be available early 2013 and focus on:

- animal welfare at slaughter and killing for disease control;
- food contact materials.

Work has continued on a further three modules, which are due to be launched during 2013. These cover:

- the prevention, control and eradication of TSEs;
- HACCPs;
- RASFF.

All the modules will be initially available in English, French and German.

Contractors have been identified in 2012 to develop a further five modules in five languages and work on these has started. They will cover:

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

Each module is designed for use by around 5 000 participants a year, of whom around 80 % will come from the EU. Participant numbers for each country are based on the quotas attributed to that country for participation in standard BTSF training.

National contact points (NCPs) are responsible for selecting participants from their respective national authorities. Participants will have 1 month to follow each e-learning module with an expected 500 students per session and per module. A total of 10 e-learning sessions per module should therefore be organised each year in order to reach 25 000 participants over the 5-year programme. Once selected, participants will be given access to the 'BTSF e-learning campus' platform which is able to manage more than 25 simultaneous e-learning courses.

Feedback on the first modules should be received during 2013. Following this, the tools will be evaluated. On the basis of this evaluation, it is hoped to create modules for the full spectrum of BTSF subjects from 2014 onwards.

Conference on food-related crime

A BTSF conference on food-related crime took place in Brussels in February 2012. It followed the first European seminar on food crime which took place in France in October 2010 as part of the European Commission's specific programme on the 'Prevention of and fight against crime'. Delegates came from food control authorities, police forces and judicial bodies across the EU, along with other stakeholders.

Food-related crime is a lucrative activity for criminals and takes place at all stages of the food chain. It poses major public health and economic threats and a concerted effort is necessary to tackle it.

Infringements in production and processing of food and drink are hard to detect, thus increasing the attractiveness of the sector to organised crime. Moreover, penalties for such infringements are not always particularly stringent.

Judicial enquiries into food-related crime have shown three main scenarios: opportunistic infringements such as marketing of damaged products; infringements resulting from business strategy including use of waste products or prohibited additives; and infringements linked to organised crime like counterfeiting of and trafficking in veterinary drugs or pesticides.

The conference began by setting out the nature of the problem, including the interest of organised crime in the food sector, practical cases of infringements, awareness of the problem among consumers and business operators and intellectual property rights. It went on to examine ways to improve detection of illegal practices, including existing tools and mechanisms for ensuring traceability, control of the food chain and administrative cooperation.

Finally, it looked at how to increase the effectiveness of judicial investigations, such as through strengthened cooperation, coordinating information flows, improved use of legal, procedural and judicial tools and possibilities for establishing an international convention on the issue.

A key aim of the conference was to provide a platform for good practice, information and experience exchange between all stakeholders. This should help to raise awareness of the problem of food crime among European actors and to improve the flow of information.

This could, in turn, increase the effectiveness of existing legal, procedural and judicial tools and lead to the introduction of new tools such as specialised cells at national level covering specific food-crime areas. It should also strengthen cooperation between national authorities in investigating food crime and improve the coordination of information flows and data collection related to fraudulent practices.

Finally, it is hoped that the conference will lead to regular meetings on food-related crime involving all relevant stakeholders.

Interim evaluation

An important element for increasing the effectiveness of BTSF identified in the staff working document was the regular evaluation of the initiative, ideally every 2 years. The second interim evaluation of BTSF neared completion during 2012. The outcomes of the evaluation should form the basis for any decisions on the future development of BTSF.

The evaluation was aimed at:

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

The evaluation covered all BTSF courses from 2006 to 2010 with the exception of BTSF Africa. It assessed the impact of BTSF in terms of harmonised adherence to EU standards in the relevant areas.

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

- During a research phase, the survey was conducted among around 7 000 EU and non-EU country participants, tutors and other stakeholders and the data arising from it were analysed. Interviews also took place with European Commission officials, representatives of international organisations and competent authorities and training contractors. This allowed the demand for and efficiency of BTSF training to be measured.
- During an options phase**,** options for responding to key challenges such as increasing efficiency, impact and value for money are being appraised and tested in a focus group setting involving NCPs and European Commission officials.

Training 2013

Below are details of programmes which are planned for 2013 followed by information on new programmes to be introduced during the year.

EU
Hazard analysis and critical control points (HACCPs)
Border inspection posts
Animal welfare
Microbiological criteria
Plant protection products
Food hygiene and controls
Feed law
Plant health controls
Food and feed of non-animal origin
Health of aquaculture animals
Health of bees/zoo animals
Animal by-products
TRACES in Member States
Quality schemes
Audit systems
Food contact materials
Veterinary medicinal residues
Food additives
Contingency planning/animal disease control
Emerging animal diseases
Risk assessment
Control of contaminants in food and feed **NEW**
Commercial and non-commercial movement of dogs and cats **NEW**
Investigation of food-borne outbreaks **NEW**
Food information **NEW**
Support for enforcement of EU sanitary and phytosanitary legislation **NEW**
Non-EU countries
Food testing
GMOs
Feed rules and import requirements
International standard setting bodies **NEW**
BTSF World **NEW**

New programmes for 2013

Contaminants in food and feed

Contaminants are substances unintentionally present in feed and food as a result of production, manufacture, processing, preparation, packaging, transport, storage or environmental contamination. They are divided into three categories: contaminants resulting from agricultural practices; environmental contaminants; and industrial contaminants. Undesirable substances are substances present in products intended for feed which present a danger to animal or human health or the environment.

EU legislation establishes maximum levels for a range of contaminants and undesirable substances in order to protect public and animal health and the environment, and remove barriers to trade. It also aims to ensure that food containing contaminants in unacceptable amounts is not marketed and that contaminant levels are kept as low as possible by following good practices.

EU law on undesirable substances stipulates that products intended for use in feed must not present a danger to human or animal health, the environment or livestock production. Feed products containing unacceptable levels of an undesirable substance may not be mixed with other products.

Other risk management measures include development of early warning tools and codes of practice to prevent contamination, collection of occurrence data and setting of guide levels for mycotoxins. Specific rules on sampling and analysis have been established and, in response to non-compliance of non-EU countries' products, restrictions are imposed on imports from the countries concerned.

National authority staff must perform controls on contaminants in accordance with EU provisions. Training on contaminants has thus been launched within BTSF for control staff of Member States and candidate countries, as well as ENP and EFTA countries. It should increase understanding of the EU legislative framework, improve authorities' capacity to set up control systems and allow participants to share experience in order to improve controls.

Commercial and non-commercial movement of dogs and cats

Dogs and cats can move within or into the EU under rules for either commercial or non-commercial movement. As rules for non-commercial movement are relatively lenient, much movement takes place under that regime, even when done for commercial purposes. Data also suggest that such movement often disregards health and welfare standards and is done using fraudulent documents.

Much of this concerns movement of dogs/cats to and from locations such as shelters and pet shops or between private individuals. Further evidence shows that dogs are supplied for purposes such as experiments or use of fur and skin.

The EU lays down conditions that Member States must apply to commercial imports of live animals from non-EU countries, including health and supervisory requirements designed to ensure that imported animals meet standards equivalent to those required for trade between Member States. Non-commercial movements of dogs and cats entering the EU are subject to a special regime whereby veterinary checks do not apply but other issues must be dealt with in cooperation with customs or other border inspection authorities.

Feedback from Member States shows a need for training on controls of commercial and non-commercial movement of dogs and cats. It is aimed at staff of Member State veterinary services who have adequate professional experience, are familiar with the legislation and key issues and are in a position to train others.

The activity should lead to improved understanding and implementation of relevant rules. It should give an overview of tools to support controls and related veterinary interventions. Furthermore, it should make veterinary services better able to protect the EU against rabies.

Investigation of food-borne outbreaks

Food-borne outbreak management, investigation and reporting require a multidisciplinary approach at local, national and international levels, and between veterinary and food safety authorities.

EU regulations help to ensure high levels of public health protection by setting out food law principles including risk analysis, the precautionary principle and protection of consumer interests. They also lay down requirements aimed at ensuring that food is safe and traceable, establish the

primary responsibility of business operators and provide the basis for crisis management.

Further EU provisions help to ensure that food-borne outbreaks are properly monitored and investigated. During investigation, sources, vehicles and contributing factors must be identified so as to prevent further cases.

The European Commission has also adopted a legal proposal on biological, chemical or environmental cross-border health threats in order to better protect citizens. It covers preparedness, early warning, notification, monitoring, surveillance, risk assessment and crisis management.

Recent outbreaks have shown a need to improve management, investigation and reporting. Outbreaks may also result from bioterrorism and there is a need to increase the capacity to respond to this.

Training on management, investigation and reporting of food-borne outbreaks in the EU has been launched in order to disseminate best practices in this field among officials of Member States and candidate and potential candidate and EFTA countries involved in food-borne outbreak investigation. This should improve knowledge of the area, ensure consistent and effective control implementation across the EU and improve collaboration on these matters.

Food information

National and EU food law establishes consumers' rights to safe food and accurate information and the prime consideration behind labelling rules is the need to inform and protect consumers. However, differences between Member State food labelling laws may impede free circulation and lead to unfair competition.

In the EU, labelling must give consumers comprehensive information on characteristics and composition. EU law forbids the provision of misleading labelling and sets down details which have to appear on labels and must be easy to understand, visible, legible and indelible.

Recent updates to the legal framework aim to improve legibility by introducing a minimum font size. Mandatory origin indications have been extended to certain meat products and compulsory allergen information has been extended to foods without packaging.

All nutrition and health claims must be substantiated by scientific evidence. The EU regularly amends lists of permitted claims accompanied by conditions of use and nutrient profiles are to be introduced to prevent nutrition or health claims from masking the overall status of a product.

Food supplements are concentrated sources of substances with a nutritional or physiological effect. Harmonised EU labelling rules have been established for supplements and vitamins and minerals in supplements. A list of vitamin or mineral preparations that may be added to supplements has also been drawn up.

Vitamins and minerals are added to foods for purposes including restoration of content or to provide similar nutritional value to foods to which they are intended as alternatives. The EU has adopted rules for fortification of foods so as to guard against the risk of consumption of excessive amounts of vitamins and minerals.

Dietetic foods are formulated to satisfy nutritional needs of certain groups of people and include baby food and gluten-free food. EU dietetic food rules aim to protect vulnerable groups.

As an essential goal of labelling policy is to provide accurate information, labelling controls must be thorough. Training on EU labelling rules has thus been launched for Member State staff in charge of such controls. The aim is to disseminate good control practices, thus ensuring consistent and rigorous implementation.

Support for enforcement of EU SPS legislation

The European Commission is responsible for ensuring that EU food safety, animal health and welfare and plant health legislation is properly implemented. The FVO plays an important role in this through regular inspections to verify the effectiveness of national systems for enforcing relevant EU standards. Each year, an inspection programme is drawn up, identifying priority areas and countries.

The FVO makes recommendations to national authorities for dealing with shortcomings revealed during inspections. The authorities present an action plan describing how they intend to do this. The FVO evaluates these plans and monitors their implementation.

When an inspection identifies threats to public, animal or plant health, the European Commission can take measures such as legal action to prevent trade in animals, plants or their products. When less urgent problems are found, or an authority fails to take satisfactory action, the European Commission may start infringement proceedings.

BTSF is starting to provide training and technical assistance in 2013 to help Member States comply with EU rules in areas where deficiencies have been detected by the FVO. It is made up of workshops for Member State officials and training and assistance missions to Member States. The workshops are tailored to participating countries' needs and explain relevant EU standards, particularly recent legislative developments.

The missions support beneficiary country authorities in the areas covered by the programme. Experts are seconded to Member States to assess implementation and control of

EU rules through meetings and site visits. They support the authorities in developing plans to improve compliance. Intervals between missions in any one country give the authorities time to put recommendations into practice.

International standard setting bodies

The BTSF programme for international standard setting bodies (ISSB) is financed under the 'aid for trade' budget of the European Commission's Directorate-General for Trade. The programme is aimed at national contact points of and delegates to the principal reference bodies in the fields of food safety and quality, animal health and plant health; the Codex Alimentarius Commission, the OIE and the International Plant Protection Convention (IPPC) respectively. It provides training and capacity building for non-EU countries in order to enable them to participate more effectively in the meetings and work of ISSB.

In all three fields, the main geographical regions targeted include the Commonwealth of Independent States and ENP countries in the Mediterranean region. In addition, for Codex issues, the Far East and Central and South America also constitute priority regions.

The countries in the targeted regions are currently characterised by low levels of participation in ISSB multilateral meetings and work. The training should help to improve the technical capacity of national delegates to these bodies in terms of drafting of SPS standards and elaboration of scientific arguments.

This should better prepare them to make constructive contributions. International-level training of this kind should also facilitate the formulation of national and regional positions on various issues.

Workshops within the programme cover food safety, animal health and plant health. Subjects include the history, aims, principles and procedures of the bodies in question, particularly as regards standard setting, issues to be discussed within committees and formulation of national and regional positions.

Each workshop is for participants from a specific geographical region. Hosting countries are selected based on their role in the relevant body at the time when workshops are to be held.

BTSF World

BTSF World is funded through the Development Cooperation Instrument of the food security thematic programme of the European Commission's Directorate-General for Development and Cooperation. It is implemented in accordance with the principles of that programme in that it aims to benefit the poorest groups, including smallholder farmers in the developing world.

It takes account of factors such as the importance of understanding SPS standards in order to ensure market access for food products, the EU's responsibility to assist its trading partners in meeting its SPS standards and the need to adapt training to the needs of different regions. It also takes on board lessons from previous BTSF activities for non-EU countries. These include the need to build local and regional networks encompassing the public and private sectors and to bring countries together to focus on common challenges.

BTSF World complements actions by other donors so as to cater for areas where needs exist while avoiding overlaps. By focusing on both the private and public sectors, it will increase the capacity of the private sector to produce food in line with international standards, while better enabling public administrations to verify that standards are met.

The activities transfer know-how on SPS issues to public and private sector bodies in beneficiary countries in order to address shortcomings. They also provide information on legal frameworks so as to foster the development of networks supporting production of and trade in safe food.

This should help to increase the availability of safe and nutritious food on national and international markets. Greater market access arising from increased food safety should have knock-on effects in terms of poverty reduction among smallholders and agricultural workers.

The project comprises five activities, amongst which sustained training missions are prominent. These take place in countries where serious SPS shortcomings have been identified. They aim to address these shortcomings and prevent disruption of trade. Missions also take place on animal welfare and focus on the welfare of animals at slaughter and of working animals.

National and regional workshops on topics of interest to a number of countries in a given region are planned. These may be used as follow-up to the training missions.

The third activity involves the provision of assistance in establishing regional SPS bodies and cooperation and capacity building on SPS standard setting. It may also lead to the setting-up of regional risk assessment centres.

Laboratory training in recipient countries with support from EU laboratories will train participants in state-of-the-art diagnostic techniques. The final activity will combine visibility actions such as conferences, monitoring of project implementation and evaluation of outcomes.

Communicating and disseminating BTSF

The EAHC has continued to work extensively on communicating the benefits of BTSF and the work done within the initiative during 2012.

No section on communication of BTSF in 2012 would be complete without a reference to the launch of production of the first e-learning modules towards the end of the year. This is a vital step in enabling an ever-wider cross section of the target audience to take advantage of the knowledge and expertise conveyed by the training.

On the audiovisual side, a further two videos on BTSF subjects were finalised during the course of the year. These cover the programmes on animal welfare and food testing.

Other key communication supports have been the regular updating of both the EAHC and DG Health and Consumers' BTSF web pages, the publication of the 2011 annual report and the drafting of the 2012 edition, as well as the regular bimonthly BTSF newsletter. The production of further booklets covering the different training subjects is also in the pipeline.

The annual BTSF information day took place in June and was supported by its dedicated website. The event was well attended by potential contractors, BTSF NCPs and numerous other people and organisations with a professional interest in the initiative and gave rise to a great deal of constructive discussion and positive feedback from those attending.

A word should also be said on the continuous efforts of both DG Health and Consumers and the EAHC to improve the dissemination of BTSF, as this is both a basic principle and a key objective of the initiative. Concrete steps have been taken to improve participant selection prior to workshops and to encourage participants to disseminate the expertise they acquire as widely as possible among their colleagues and within their services following their attendance.

In a broader sense, work is also being done to improve implementation of the 'train-the-trainer' principle within BTSF. Development of the e-learning modules is an essential part of this.

Efforts will continue in this direction in the coming years and will include fine-tuning of the learning tools on offer at workshops in order to make them clearer and simpler as well as checks on the implementation of dissemination through FVO reports and dedicated dissemination reports. Other possibilities for encouraging dissemination include the setting up of expert training networks and formal dissemination commitments from both participants and national authorities.

How to get involved

Participants

National authority staff of Member States, candidate and potential candidate countries and EFTA and ENP countries interested in finding out more about participating in BTSF activities are invited to refer to their NCP. The list of NCPs can be found both in this report and at:
http://ec.europa.eu/food/training_strategy/participants/ms_contact_points_en.htm

Interested parties from non-EU countries for which there is no NCP should contact the contractor for the activity in which they wish to take part. Information about training courses and their respective contractors can be found at the end of this report and at:
http://ec.europa.eu/eahc/food/training_courses.html

Contractors

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

Guidelines for tenderers and contractors are available at:
http://ec.europa.eu/eahc/food/guidelines.html

Conclusions

Following on from the events of 2011, including the celebrations to mark the fifth anniversary of the launch of BTSF, was never going to be an easy task. However, the initiative has proved equal to the challenge in 2012, with a variety of important developments having taken place throughout the year.

Prominent amongst these has been the launch of production of the first two BTSF e-learning modules covering animal welfare at slaughter and killing for disease control and food contact materials. Further modules will follow in 2013, to enable more and more people to benefit from the training.

Aside from e-learning, the standard training selection continues to expand, covering an ever-wider number of subjects. A range of new subjects was introduced for the first time in 2012 and a considerable amount of work was also done in preparation for 2013, when five new EU-based programmes and two new non-EU country programmes are set to make their entry.

In terms of the future, the outcomes of the second interim evaluation which came near to completion during 2012 will have an important role to play. The findings of first evaluation have been instrumental in shaping the development of the initiative over the last few years and the results of this second assessment will likewise help BTSF to move forward on a sound footing.

These achievements would not have been possible without the work done by people both within and outside of the European Commission and the EAHC. The EAHC BTSF team and the DG Health and Consumers training sector are most grateful for the contributions of all of those who have enabled BTSF to enjoy yet another successful year.

Special thanks go to all colleagues within the EAHC, DG Health and Consumers and the FVO, as well as members of the interservice steering group. Finally, BTSF could not be what it is without the coordination and assistance of NCPs and staff of European Commission delegations in countries where training has been held.

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