European Union Risk Analysis Information Network (EU-RAIN)

An EU Concerted Action Project (QLK1-CT-2002-02178)

Conference on

Farm to Fork Food Safety: A Call for Common Sense

Athens, Greece

May 12th - 14th 2004

Conference Programme
Day 1 Wednesday, May 12^{th}, 2004

8.30 am Registration and Coffee

9.20 am Welcome to the EU-RAIN conference and to Athens, Greece
Dr. Declan J. Bolton, EU-RAIN Co-ordinator, Teagasc – The National Food Centre, Dublin, Ireland
&
Prof. George Nychas, Agricultural University of Athens, Greece

9.30 am Opening Address
Dr. Patrick Wall, University College Dublin, Ireland

Session 1: Farm Food Safety Systems
Chair: Prof. George Nychas, Agricultural University of Athens, Greece

10.00 am Preharvest food safety assurance and feedback of information to producers
Prof. Truls Nesbakken, Norwegian School of Veterinary Medicine, Norway

10.40 am HACCP in compound feed production
Prof. Martin Tielen, Vice-president of FEFAC - European Feed Manufacturers’ Association

11.20 am Coffee & Poster Viewing

11.40 am Animal feed safety issues
Dr. Servé Notermans, TNO Nutrition and Food Research, The Netherlands

12.20 pm Food safety: a practical approach at farm level
Mr. Tony Pettit, Teagasc - Kildalton Agricultural and Horticultural College, Ireland

1.00 pm Food safety: the farmers’ perspective
Ms. Elizabeth Hogben, National Farmers’ Union - Representing COPA: Committee of Agricultural Organisations in the European Union

1.40 pm Lunch

Session 2: HACCP in the new EU member states
Chair: Dr. Patrick Wall, University College Dublin, Ireland

2.40 pm Implementation of HACCP in the meat industry in new EU member states
Dr. Ladislav Steinhauser, Steinhauser SRO, Czech Republic

3.20 pm HACCP in the Polish Meat Industry
Prof. Danuta Kolozyn-Krajewska, Warsaw Agricultural University, Poland

4.00 pm Coffee and Discussion

5.00 pm Day 1 Close
Day 2 Thursday, May 13th, 2004

8.30 am  Coffee & Poster Viewing

**Session 3: Meat & Poultry HACCP**
Chair: Mr. Peter Hewson, Food Standards Agency, UK

9.00 am  **Meat HACCP Prerequisites**  
Mr. Brendan Howlett, Food Safety Authority of Ireland, Ireland

9.40 am  **Beef and lamb HACCP**  
Prof. John Sofos, Colorado State University, USA

10.20 am  **Pork HACCP**  
Ms. Joanne Day, Dawn Pork and Bacon, Ireland

11.00 am  Coffee & Poster Viewing

11.20 am  **Poultry HACCP**  
Dr. Luppo Ellerbroek, BfR - Federal Institute for Risk Assessment, Germany

12.00 noon  **Carcass decontamination systems in slaughter and meat processing plants**  
Dr. Colin Gill, Agriculture and Agri-Food Canada, Lacombe Research Centre, Canada

12.40 pm  **Beef slaughter and BSE risks: Critical points, consequences and possible remedies during the slaughtering process**  
Prof. Spyridon B. Ramantanis, Technological Educational Institution (TEI) of Athens, Greece

1.20 pm  Lunch

**Session 4: Meat & Poultry HACCP (continued)**
Chair: Dr. Sava Buncic, University of Bristol, UK

2.20 pm  **Employees owning their own HACCP plan**  
Dr. Hans Blom, Norwegian Food Research Institute, MATFORSK, Norway

3.00 pm  **Meat HACCP implementation: the industry's perspective**  
Mr. John Matthews, IFP Ireland / UK

3.40 pm  **Recovery, characterisation, and control of food borne pathogens from slaughter through further processing**  
Dr. John B. Luchansky, USDA-ARS-ERRC, USA

4.20 pm  Coffee and Discussion

5.30 pm  Day 2 Close
Day 3 Friday, May 14th, 2004

8.30 am Coffee & Poster Viewing

Session 5: Meat HACCP – The Regulatory Perspective
Chair: Prof. Frans Smulders, Veterinary Medicine University, Vienna, Austria

9.00 am Meat HACCP Regulations in the UK
Mr. Peter Hewson, Food Standards Agency, UK

9.40 am Microbial performance standards
Prof. Riita Maijala, EELA - National Veterinary and Food Research Institute, Finland

10.20 am Future European hygiene legislation
Dr. Ron Dwinger, Health and Consumer Protection Directorate-General, European Commission, Belgium

11.00 am Coffee & Poster Viewing

11.20 am The impact of the proposed EU Hygiene Regulations for the meat industry
Ms. Eibhlín O'Leary, Food Safety Authority of Ireland, Ireland

Session 6: Retail and Domestic Food Safety Management
Chair: Dr. Miguel Prieto Maradona, University of León, Spain

12.00 noon Retail HACCP: The Industry Perspective
Dr. Kyriaki Lampropoulou, Quality Assurance manager, Makro Cash & Carry Wholesale S.A, Greece – Representing Metro Group, Europe

12.30 pm Monitoring of temperature and management of the food distribution chain including the retail and domestic stages
Dr. Petros Taoukis, National Technical University of Athens, Greece

1.00 pm Lunch

Session 7: Retail and Domestic Food Safety Management (continued)
Chair: Dr. Len Lipman, Utrecht University, The Netherlands

2.00 pm Food safety knowledge and microbial hazards in the domestic kitchen
Dr. Declan J. Bolton, Teagasc – The National Food Centre, Ireland

2.30 pm Training Food Handlers - The Efforts of the Hellenic Food Safety Authority towards Safer Food for the Consumer
Dr. Kalliopi Rantsiou, Hellenic Food Authority, Greece

3.00 pm Safety (ISO/HACCP) vs Quality (PDO/Organics/Production) Cues: Result: 0-1 ? A test regarding consumer perceptions towards olive oil
Dr. George Chryssochoidis, Laboratory of Agribusiness Management Agricultural University of Athens, Greece

3.20 pm Closing Discussion

4.00 pm Meeting Close