

**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 12th, 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. Lупpo 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. Eibhlin 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**