



# **Progress in Activity 3**

## **Question Bank**



# Objective



- development of skills among staff working in official food control;
- creation of a manual for the Focus on Food project, which will contain a single, universal model of knowledge and requirements for staff conducting food controls.



In Activity 3 participate 2 inspectors carrying out inspections in the food sector from each country involved in the project (Sweden, Germany, Poland).



During the meeting in Poland on 9-11.05.2012r. according to the activity 3 we established:

- One scheme to develop issues;
- several issues were discussed in detail to determine how to develop them;
- deadline to develop all of the issues is 30.09.2012r.;
- further form of communication (e-mail) was determined regarding the substantive issues that will be developed in the guidebook.



Guidebook developed under activity 3 will cover the following issues:

- general law aspects of official food control;
- general rules for food business operators on the hygiene of foodstuffs;
- requirements for employees regarding food safety and hygiene;



- the official controls of internal control systems in plants (GHP, GMP, HACCP);
- Food preservation;
- supervision of food contamination including risk analysis;
- food poisoning;
- supervision of food additives;



- supervision of GMO;
- supervision of food irradiated with ionizing radiation;
- system RASFF;
- traceability;
- border health control;
- supervision of mushrooms;
- supervision of dietary supplements,



- supervision of means for particular nutritional uses;
- supervision of novel foods;
- supervision of fortified food;
- labeling of final products;
- principles of rational nutrition;
- requirements for materials and articles designated to contact with food.

# Przykład / Example



## Food poisoning

### What is food poisoning?

This is acute affection of an infection toxicoinfection occurring after consumption of food:

- that contain specific types of microorganisms or toxins produced by them, or microorganisms and toxins,
- contain poisonous substances, organic and inorganic compounds of different origin, or contaminated with such substances.

### What factors can cause food poisoning?

Factors that cause food poisoning are:

- Bacteria and their toxins
- Viruses
- Protozoa
- Worms
- Poisonous mushrooms
- Toxic chemicals
- Poisonous plants
- Toxic products of animal origin.

### What are the main carriers of food infection?

etiologial factor	Source of infection / carrier	Terms of microbial growth	
		Temperature range. ° C	pH range
Salmonella	Raw meat, poultry, raw milk, eggs	5 - 47	4,0 – 9,0
Clostridium perfringens	Meat, poultry, dried foods, herbs, spices, vegetables	10 - 50	5 – 8,9
Staphylococcus aureus	Dishes served cold (especially processed manually), cheese from raw milk	7 - 48	4 - 10
Bacillus cereus i Bacillus sp.	Grain, groats, milk, herbs, spices	5 - 50	4,4 – 9,3
Eschericha coli	A lot of raw vegetables (salads with fresh vegetables)	3 -46	4,4 – 9,5
Vibrio parahaemolyticus	Raw undercooked fish, shellfish and other	3 - 43	4,5 – 11,0
Yersinia enterocolitica	Raw meat, poultry, milk, dairy products, vegetables	0 - 44	4,6 – 9,0
		25 - 46	4,9 – 9,5

Campylobacter jejuni	Fresh poultry, meat, milk and dairy products, crude water	0 - 45	4,4 – 9,5
Listeria monocytogenes	Meat, poultry, dairy, crustaceans	-	-
Viruses	Crustaceans, cold food prepared by people with dirty hands.	-	-

### What promotes food poisoning and infections?

- Using for the production the raw materials of poor quality and their inappropriate preparation prior to production - a particular risk are the eggs.
- Poor sanitary condition of the plant, storage facilities. Improper organization of the plant, the lack of separation clean and dirty areas.
- Incorrect way of cleaning and disinfecting equipment and utensils. No specific cleaning and disinfection installation on individual workplaces. The use of inadequate cleaners.
- Failure to comply with the rules of hygiene by personnel employed by the production of food.
- Faulty way to store finished products, inadequate technology of production and food protection.
- Lack of adequate protections of areas and food against flies, cockroaches, rodents and other pests.

### What are the actions of the authorities of official food control in your country in case of food poisoning?



The actions taken by the State Sanitary Inspection in the case of food poisoning:

The first stage - development of outbreaks of food poisoning

- adoption the notice from consumer or district doctor;
- immediate action;
- preliminary information on the outbreak of poisoning;

Second stage - development of outbreaks of food poisoning, detailed information

- epidemiological investigation;
- the sanitary control;
- sampling;
- preparation of documentation





A proposal of a guidebook with the option to extend and update materials such as binder with thematic tabs.



## Further plan for activity 3

- developing individual issues on the base of informations collected from all partners;
- sending to partners from Sweden and Germany all developed issues by 31.01.2013r. to complete the issues with national regulations or guidelines;
- Sending back to Polish partner completed issues by 28.02.2013r.;
- Sending to the partners a draft of the guidebook for the final review prior to the meeting in Greifswald (end 30.04.2013r.);
- presenting a guidebook to all participants of the project during the meeting in Greifswald in May 2013.;
- Translation and printing of the guidebook;
- Distributhe the quidegook during the conference in Malmö in 2013.



During the meeting in Szczecin on 9-11.05.2012r. training workshops - viewing the knowledge of participants were conducted. Workshops were attended by people involved in official food control.

Workshop issues included a wide range of knowledge regarding food safety implemented by all institutions involved in the project.



## workshop issues



- knowledge of the law;
- proceedings after finding irregularities;
- supervision of internal control (GHP, GMP, HACCP);
- food contamination, hazard analysis;
- RASFF system.

The workshop was treated as a test of knowledge, and the results were assessed positively and discussed with all participants during the meeting in Poland on 11.05.2012r.

At the end of the meeting in Poland, the participants received certificates confirming their knowledge in the field of food safety.