

# MicrobioSafe

## Promotion of Codex approved microbiological food safety management tools

### Background

New food safety management concepts have recently been agreed upon by Codex Alimentarius. These new concepts (FSO, PO, PC etc.) are targets rather than criteria and exactly how they will be used in future Risk Management is still for discussion. It is expected, that through better understanding of the regional differences, this sub project may help to speed up the implementation of these new risk management tools in Europe.



### Main objectives

The objective of the project is to promote the implementation of the Codex approved food safety management parameters (ALOP, FSO, PO and PC) in order to improve and harmonise microbiological food safety measures at the regional level in Europe.

### Target Groups

Target groups in the supply chain are the primary production, food processing and retail. In the public sector target groups are food safety managers and scientists focusing on microbiological control and/or risk assessment.

### Contact:

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| <b>Acronym</b>                      | MicrobioSafe  |
| <b>Title</b>                        | Promotion of Codex approved microbiological food safety management tools  |
| <b>Partner regions</b>              | <p>Dr. Bjarke Bak Christensen/Hovedstads<br/>bbc@dfvf.dk</p> <p>Dr. Susanne Knura/NRW<br/>s.knura@uni-bonn.de</p> <p>Dr. Ge Backus/Gelderland<br/>ge.backus@wur.nl</p> <p>Ivo Kostov/Vidin<br/>ik_ss@mail.bg</p>    |
| <b>Duration</b>                     | October 2005 – August 2007  |
| <b>Project approach</b>             | <p>The objectives will be met through two different working components. One is <b>workshops and questionnaires</b> where experts from authorities, science, and industry are invited to discuss and answer different questions related to the Codex approved risk analysis concept and risk management tools. The second is a <b>practical investigation</b> on how the risk management parameters could be implemented in relation control of <i>Campylobacter</i> in broilers.</p>  |
| <b>Expected results and outputs</b> | <p><b>Workshops and questionnaires:</b></p> <p>The expected outputs are: <i>i)</i> to compare the microbiological food safety management systems in Gelderland, NRW, HUR and Vidin; <i>ii)</i> to discuss how the food safety management tools can be implemented in the different regions; <i>iii)</i> to determine to which extent it is possible to perform the required risk assessments, and whether alternatives could be used and <i>iv)</i> to evaluate the new Codex concepts from an industry point of view?</p> <p><b>Practical investigation:</b></p> <p>The control of <i>Campylobacter</i> in Danish poultry production will be used to acquire practical experience about the problems/benefits of introducing and, subsequently, using the risk management parameters (ALOP, FSO, PO and PC).</p> <p><b>Recommendations:</b></p> <p>Based on the information collected from the workshops and the practical example, recommendations on how to implement the new risk management tools in Europe will be given.</p> |