

Safe Food Guide

Development of guidelines for regional food authorities to establish science based food safety programs

Background

As food is traded across boundaries, food safety has become of increasingly concern internationally. The basic understanding that food safety has to be dealt with at a regional level, but has a global impact, is increasing. This is reflected in the work of both EFSA as well as Codex Alimentarius. Therefore, establishment of a common EU code, or guideline, for the authorities' collection and interpretation of data on food safety issues, is required.



Main Targets

- Describe and compare routines of food safety laboratory investigations, managed by regional authorities, including data transmission and database systems.
- Map the present interaction in public food safety investigations between public, private and research laboratory facilities in the participating regions.
- Develop best practice guidelines for initiating centrally coordinated laboratory projects based on risk analysis principles.
- Conduct selected centrally coordinated laboratory projects as generic examples of guideline implementation.

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.

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Acronym	SafeFood Guide
Title	Development of guidelines for regional food authorities to establish science based food safety programs
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Duration	October 2005 – August 2007
Project approach	<p>One regional workshop between the subproject partners will be organised. This will be used for discussion of food safety monitoring systems in the participating regions using the Danish centrally coordinated laboratory (CCL) project concept as a platform for the discussion. Based on experience from the workshop a questionnaire will be developed to collect detailed information from each PromSTAP region concerning <i>e.g.</i> the structural organisation of the food authorities and the interaction with scientists and industry. Practical Experience from CCL projects will be established through two independent Danish project on <i>Campylobacter</i> in broilers.</p>
Expected results and outputs	<ul style="list-style-type: none"> • A description of the present and future needs for interactions between public authorities, regional laboratories and research institutes in order to implement centrally coordinated data collection in different European regions. • Development of best practice guidelines to conduct and communicate authority driven centrally coordinated data collection in order to support public risk management of food hazards. <p>The guideline will include information on how to:</p> <ul style="list-style-type: none"> • define the project responsibilities for each project partner • communicate between project partners • define the food safety issues to be investigated • describe issues and priorities • prepare laboratory protocols • prepare laboratory databases and data reporting