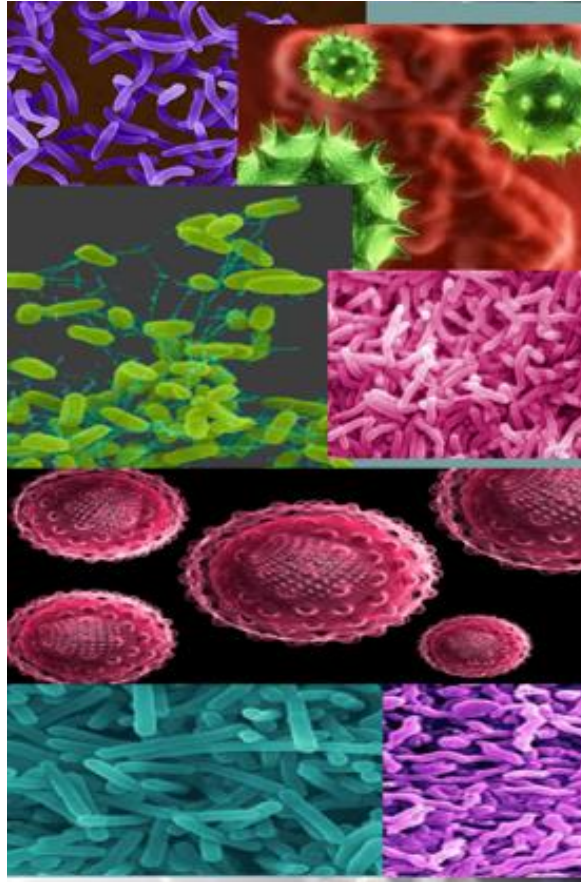


# FAMILIARISATION AND TRAINING - DEPARTMENT OF FISHERIES - BANGLADESH

21<sup>ST</sup> - 22<sup>ND</sup> SEPTEMBER 2022



*HELPING TO ACHIEVE ENHANCED PRODUCTION OF SAFE BIVALVE MOLLUSCS*

# BIVALVE MOLLUSCS FAMILIARISATION AND TRAINING FOR DEPARTMENT OF FISHERIES – AIMS OF THE WORKSHOP



## Day one (morning) – 08:30 to 12:00, 21<sup>st</sup> September 2022 Department of Fisheries, Dhaka

- Welcome and introductions (DoF and Cefas team)
- Introduction to Cefas, the FAO Reference Centre for Bivalve Mollusc Sanitation and the Ocean Country Partnership Programme
- Aims of the familiarisation and training (Rachel Hartnell)
- Overview of bivalve molluscs, production, trade, and food safety considerations (Rachel Hartnell)
- Bangladeshi existing and ambitions for bivalve mollusc production (DoF)
- Question and answer session (All) [20 mins]
- Bivalve Mollusc Risk Profiling (Michelle Price-Haywood)
- Plenary (Rachel Hartnell) (including the quiz and the answers)
- 

## Day one (afternoon) – 13:00 to 15:00 21<sup>st</sup> September 2022 Department of Fisheries, Dhaka

- *Practical session 1* – Growing Area Assessment – a ‘virtual’ assessment of potential growing area guided group work (Michelle Price Haywood, Michelle Stone, Rachel Hartnell)
- Question and answer session (All)

# BIVALVE MOLLUSCS FAMILIARISATION AND TRAINING FOR DEPARTMENT OF FISHERIES – AIMS OF THE WORKSHOP



## Day two (morning) - 09:30 to 12:00, 22<sup>nd</sup> September 2022 QCL, Dhaka

- Welcome (DoF and Cefas team)
- Aims of the familiarisation and training – day 2 (Rachel Hartnell)
- Bivalve mollusc growing area assessment, classification, and monitoring (Michelle Price-Haywood & Rachel Hartnell)
- Microbiological, biotoxin and chemical testing for bivalve mollusc production (Rachel Hartnell)
- Sample transport – from growing areas to laboratories (Michelle Price-Haywood)
- Question and answer session (All)

## Day two (afternoon) - 13:00 to 15:00, 22<sup>nd</sup> September 2022 QCL, Dhaka

- *Practical session 2* - Handling bivalve molluscs, opening and homogenisation of samples, and initial dilutions (Andy Powell, Michelle Price-Haywood)
- Question and answer session (All)
- Closing address (DoF and Cefas team)



# BIVALVE MOLLUSCS FAMILIARISATION AND TRAINING FOR DEPARTMENT OF FISHERIES – AIMS OF THE WORKSHOP

## Day 1 – AIMS

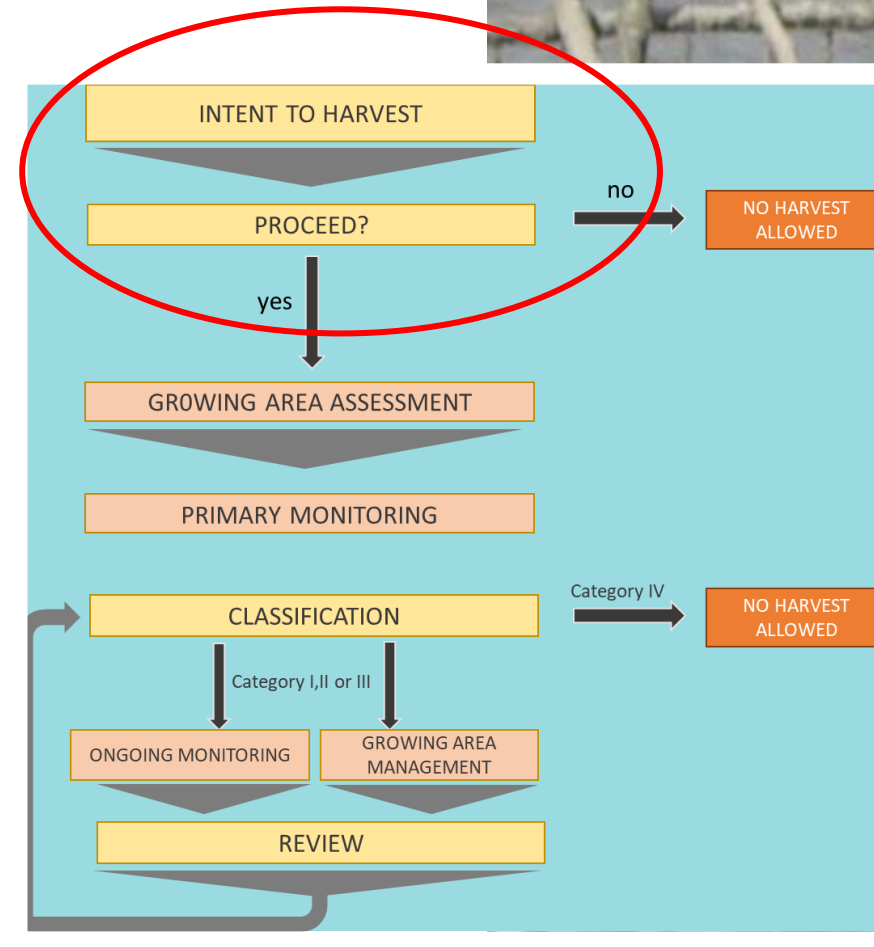
### Hazard identification and risk assessment

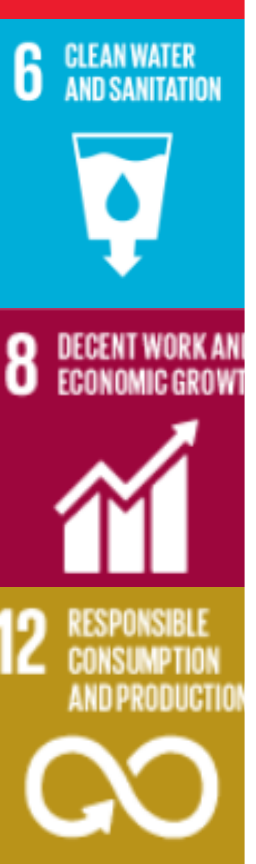
How to identify and characterise potential growing areas, gather the information to enable risk based GO: NO-GO decisions on the developing a bivalve shellfish programme

## Day 2 – AIMS

### Growing area monitoring and laboratory testing

Microbiological monitoring programmes in primary production and how to collect data. Some examples trading bloc regulatory requirements for export. Some elements of laboratory methods specific to bivalve shellfish samples





Start time is now, end time is 15:00 tomorrow.

Language is English – if there is anything that you do not understand please tell us.

Lots of opportunity to ask questions, share experiences and plans, we are here to assist.

Sources of information, eLearning, further training, opportunities for secondments and access to experts at the FAO Reference Centre and Cefas.

We want this event to be both useful and help us develop lasting relationships but we also want it to be FUN!

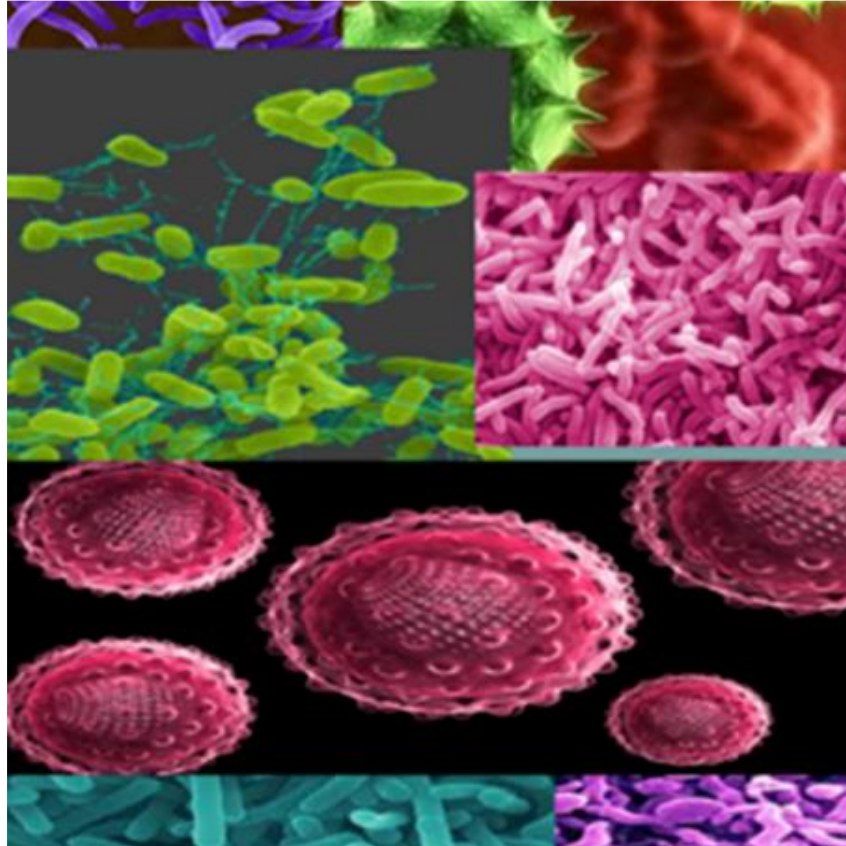


# TEST YOUR KNOWLEDGE



- 1. In 2020 approximately how many million tonnes of bivalve molluscs were produced globally?**
  - A. 7 million tonnes
  - B. 17 million tonnes
  - C. 70 million tonnes
- 2. Fish and fishery products are one of the highest traded commodities globally. On average what is the estimated percentage of bivalve molluscs traded outside the country of production?**
  - A. 3%
  - B. 13%
  - C. 30%

# TEST YOUR KNOWLEDGE



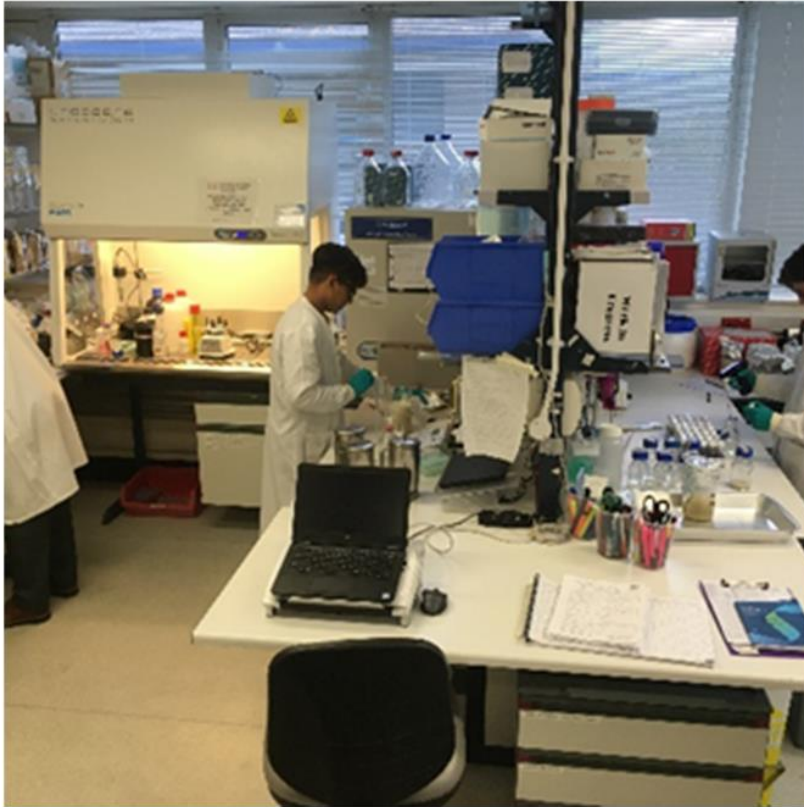
### 3. The role of faecal indicators is to:

- A. Confirm the presence of norovirus
- B. Provide an indication of risk from a range of pathogens
- C. Make sampling more effective

### 4. What are the four most significant pathogen hazards associated with shellfish consumption worldwide?

- A. *Salmonella* spp., *Vibrio* spp., norovirus, hepatitis A virus
- B. *Salmonella* spp., *Listeria monocytogenes*, sapovirus, *Giardia intestinalis*
- C. *Vibrio* spp., *Campylobacter* spp., norovirus, sapovirus

## TEST YOUR KNOWLEDGE

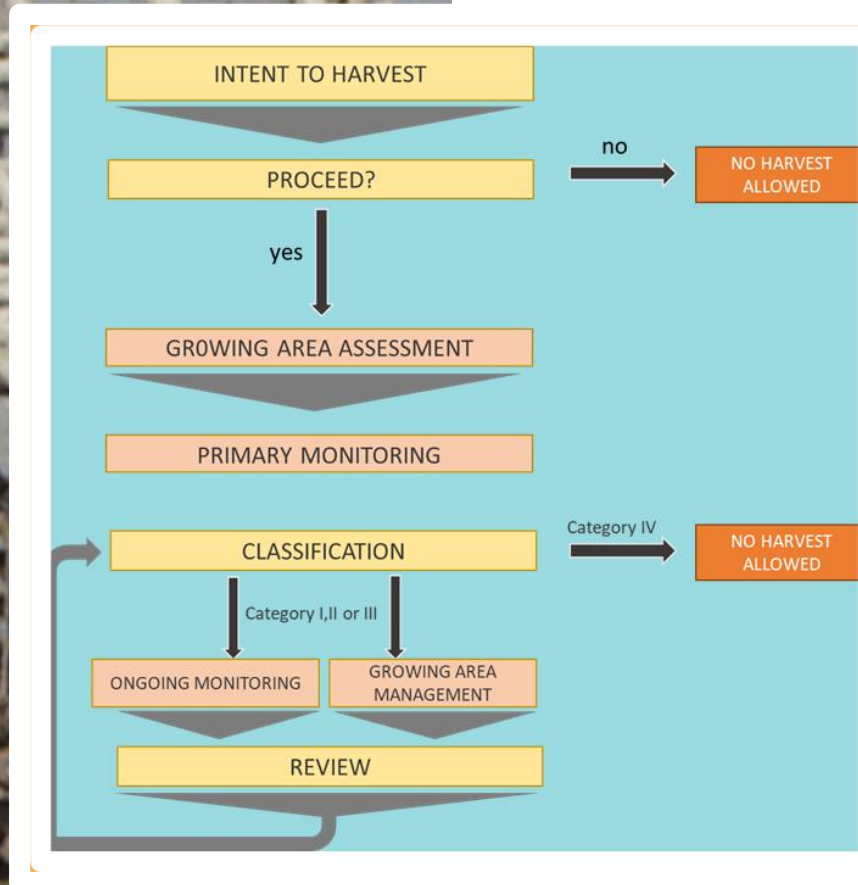


**8. Why is it beneficial for a laboratory which carries out official controls to have test method accreditation to ISO 17025 or other internationally recognised standard?**

- A. Because holding accreditation shows that a laboratory can operate competently and generate valid results
- B. Because holding accreditation guarantees that the correct methods are in place in the laboratory
- C. Because holding accreditation means that all test results are always accurate



# TEST YOUR KNOWLEDGE



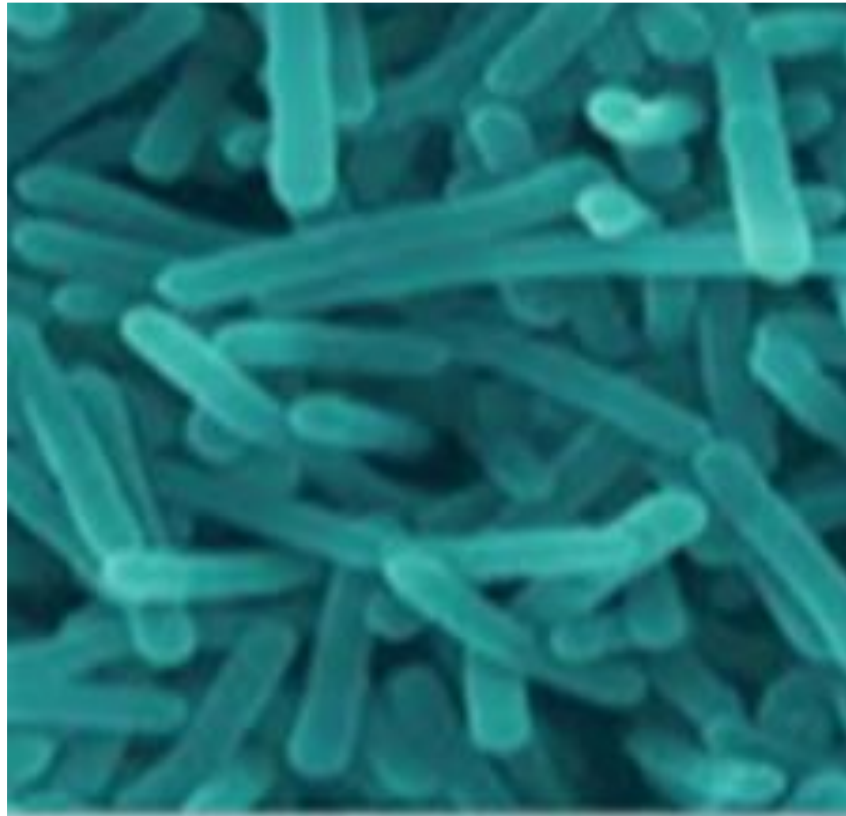
5. Which of these pathogen hazards occurs naturally in seawater?

- A. *Salmonella* Typhi
- B. *Vibrio parahaemolyticus*
- C. Hepatitis A virus

6. In addition to providing a detailed list of potential contamination sources, the Growing Area Risk Assessment can:

- A. Provide a useful baseline against which to compare any future changes in the shellfishery or contamination sources
- B. Eliminate the need for monitoring
- C. Apply sanctions to operations that do not comply with sampling requirements

## TEST YOUR KNOWLEDGE



**7. Why does measuring *E. coli* provide the best quality information of human and animal contamination of foodstuffs?**

- A. Because *E. coli* is easier and quicker to measure than other faecal indicators
- B. Because the presence of *E. coli* in foodstuffs is always indicative of contamination with faecal pollution
- C. Because the presence of *E. coli* in bivalve molluscs always indicates that they are contaminated with human pathogens