Food and Agriculture
Organization of the United Nations

## Virtual Regional Workshop on bivalve mollues sanitation

November 2,3 and 42021

# Plenary and Blvalve Mollusc Qulz 

## Certification

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## CERTIFICATE OF PARTICIPATION

You will receive a certificate
of participation from the
FAO and Cefas organisers as
a pdf directly after the
meeting
has actively participated in the above workshop
You will receive a certificate of participation from the FAO and Cefas organisers as

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## Quiz answers

- In 2018 approximately how many million tonnes of bivalve molluscs were produced globally?
- 17 million tonnes
- 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?
- 3\%
- Monitoring cannot replace risk profiling or the growing area assessment because:
- The hazard may not always be there
- The role of faecal indicators is to:
- Provide an indication of risk from a range of pathogens


## Quiz answers

- What are the four most significant pathogen hazards associated with shellfish consumption worldwide?
- Salmonella spp., Vibrio spp., norovirus, hepatitis A virus
- Which of these pathogen hazards occurs naturally in seawater?
- Vibrio parahaemolyticus
- In addition to providing a detailed list of potential contamination sources, the Growing Area Risk Assessment can:
- Provide a useful baseline against which to compare any future changes in the shellfishery or contamination sources
- It is recommended to assess the efficiency of sewage treatment processes because:
- The effectiveness of treatment can vary, depending on influent quality, the type of treatment process used, and how well the treatment system is maintained.


## Quiz answers

- Why does measuring $E$. coli provide the best quality information of human and animal contamination of foodstuffs?
- Because the presence of $E$. coli in foodstuffs is always indicative of contamination with faecal pollution
- 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?
- Because holding accreditation shows that a laboratory can operate competently and generate valid results

