



Virtual Regional Workshop on bivalve mollucs sanitation November 2, 3 and 4 2021

Plenary and Bivalve Mollusc Quiz

Cefas – FAO Reference Centre for Bivalve Mollusc Sanitation

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

entre for Bivalve Mollusc Sanitation, Cefas, UK

This is to certify that has actively participated in the above workshop

Signed: 9

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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 <u>can</u> operate competently and generate valid results