

Pre-workshop questionnaire summary responses

Centre for Environment Fisheries and Aquaculture Science, Weymouth, Dorset, UK.
Fisheries and Aquaculture Department, FAO, Rome



Centre for Environment
Fisheries & Aquaculture
Science



Food and Agriculture
Organization of the
United Nations



Cefas



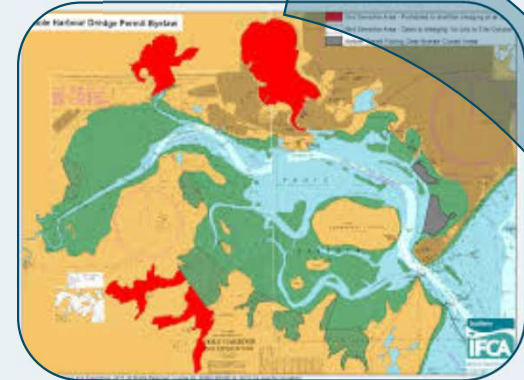
The questionnaire

Six parts A-G, 31 questions

To gather information on:

- Responsible Authorities for bivalve molluscs
- Existing programme capability
- Existing laboratory capacity

Identifying how and where we can best target assistance



Our aim - enhanced global development of safe bivalve molluscs

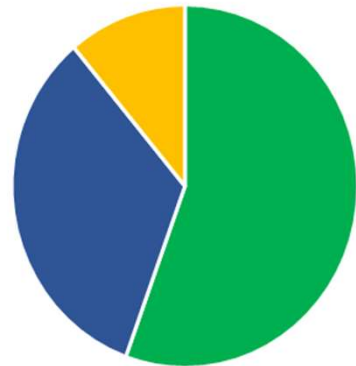


The questionnaire - (9 full or partial responses)

- Part A – General information on Responsible Authorities

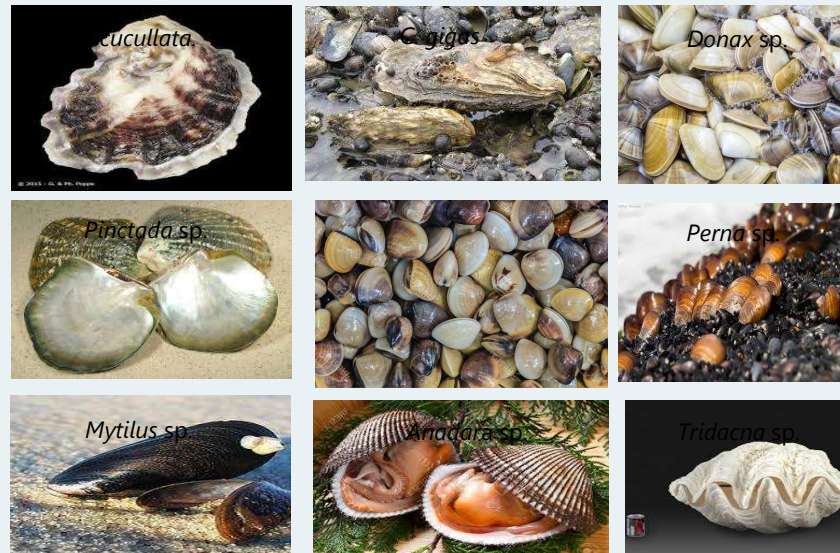


% of countries returning results, registered commercial production of bivalve molluscs

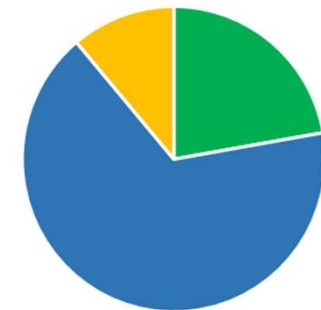


■ yes ■ no ■ unknown

Production volumes ranged from 0 to 2,000 tonnes per year



Number of countries exporting bivalve molluscs (as foodstuff)



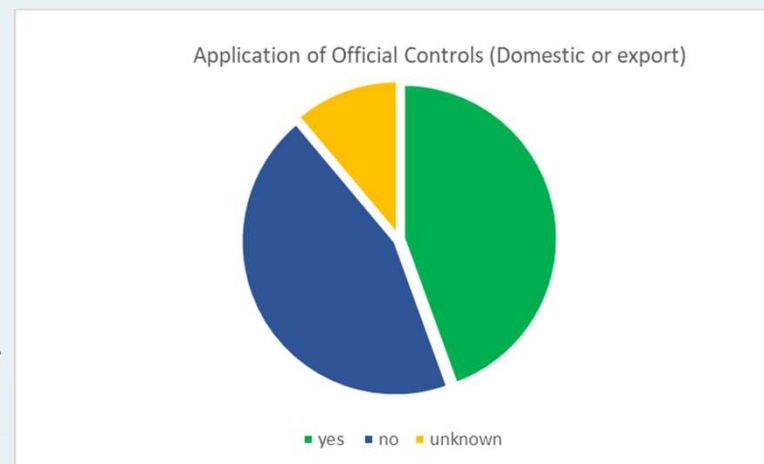
■ yes ■ no ■ unknown

Importing countries – Hong Kong, US, China, Japan, Thailand, Korea

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Part B – Organisation of Responsible Authorities and Part C – Official Controls

- All responders identified structured and organised Competent Authorities, generally identified at Ministerial level with varying responsibilities devolved between institutes and official bodies
- Legal framework and regulation governing fisheries, foodstuffs and exports was in place in 6 countries (some specifically referring to microbiology controls of bivalve molluscs)
- **Official Controls**
 - Four countries reported Official Controls of bivalve molluscs
 - One country reported Official Controls for export but not domestic production
 - Two countries reported undertaking assessment of bivalve areas (sanitary surveys)



Part D - Laboratories

- All but one responded stated that there were designated Official Laboratories in their country (where information was provided there were between 1 and 7 official laboratories)

Bivalve molluscs testing at Official laboratories

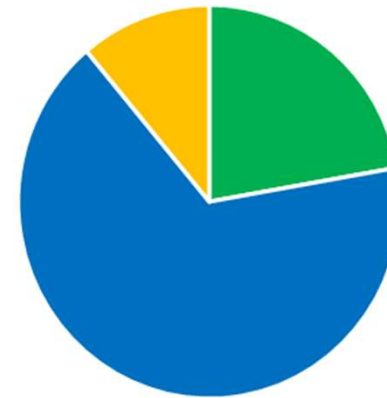
Number of countries with Official Laboratories undertaking microbiological test on bivalve shellfish



■ yes ■ no ■ unknown

Water testing at Official laboratories

Number of countries with Official Laboratories undertaking microbiological tests on water/sediments



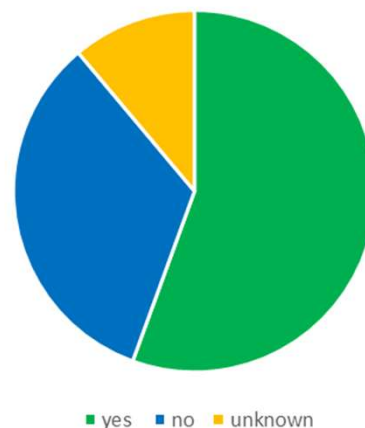
■ yes ■ no ■ unknown



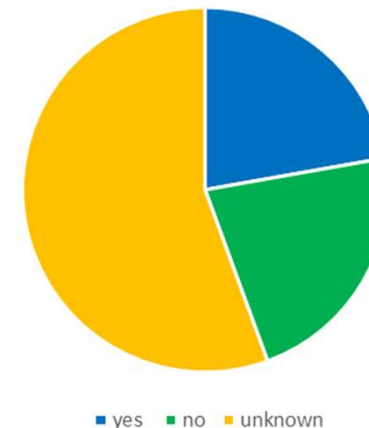
Part D - Laboratories continued - Methods of analysis

Method
Coliforms in water (MPN)
Salmonella (BIO 12/16 -09/05)
Listeria monocytogenes
Vibrio spp. (internal method)
E. coli (NF ISO 16649-2)
HAV and HEV multiplex
Norovirus (Sibanda et al)
NNKL (Salmonella)
NMP
Salmonella ISO 6579:2002 SANS 6579/2003
E. coli NF ISO 9308-3
E. coli ISO 16649-3 (2005)

Countries with accreditation within Official Laboratories

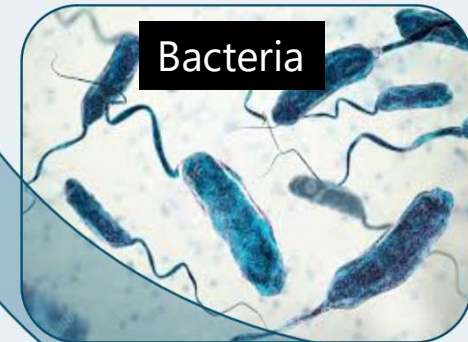


Number of RA reporting PT amongst Official Laboratories



- At least 12 methods for bivalve flesh and /or water carried out
- Methods specified by the RA in two countries
- Five countries hold accreditation within Official Laboratories, not necessarily for bivalve or water methods
- PT reported by RA in two countries

Part E – Outbreaks of illness associated with consumption of bivalve molluscs



Good awareness of illnesses potentially associated with consumption of bivalve shellfish generally
GI disease reported by some associated with bivalves

Awareness Level	Value
no awareness illness potentially caused by bivalve consumption	3
awareness of illness potentially caused by bivalve consumption	5

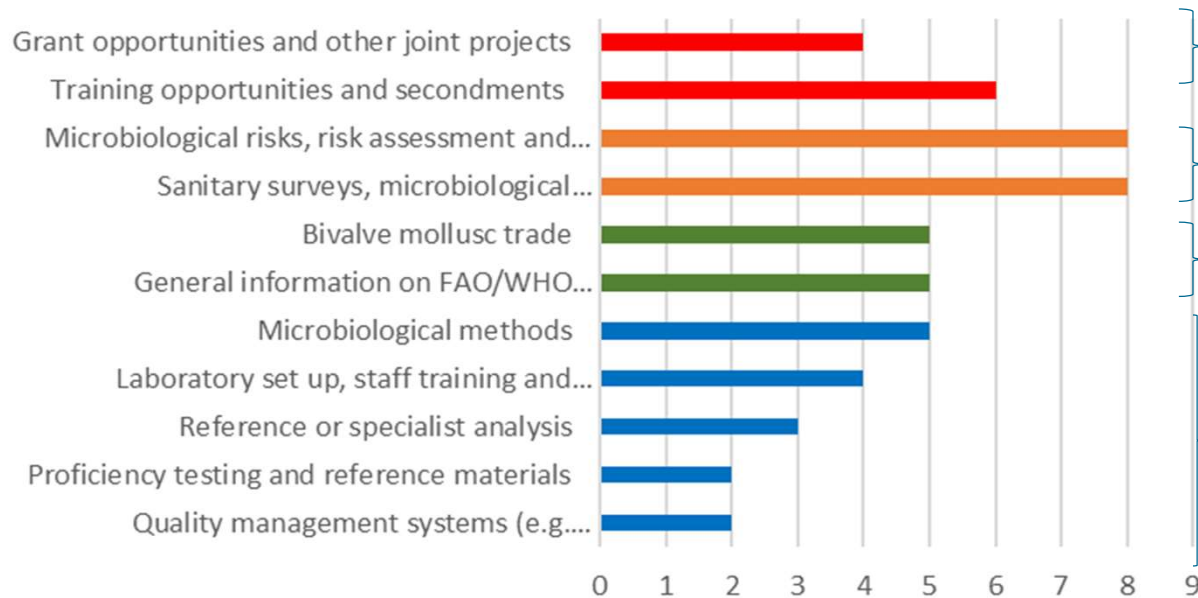


Contaminant		Maximum level
Metals	Lead	1.5 mg kg ⁻¹
	Cadmium	1 mg kg ⁻¹
	Mercury	0.5 mg kg ⁻¹
Dioxins and PCBs	Dioxins	4 pg g ⁻¹
	Dioxins + dl-PCBs	8 pg g ⁻¹
PAHs	Benzo(a)pyrene	10 µg kg ⁻¹

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Part G – FAO/Cefas assistance priority areas

Priority areas identified by delegates



Agenda items 14 and 16



FAO Reference Centre Bivalve molluscs sanitation workshop – Agenda

- Welcome and introductions, to include round table introductions (30 mins)
- Introduction to the scope of the workshop (40 mins)
- Introduction to the Reference Centre for Bivalve Mollusc Sanitation and Cefas (20 mins)
- Break out session 1 (4 groups each with a Cefas/FAO person to moderate and act as rapporteur) to identify and discuss questions.
- Meeting start time 9:00
- Workshop, setting the scene for the day (10 mins)
- Overview of hazards associated with bivalve mollusc consumption – Hazard characterisation and risk assessment (20 - 30 mins)
- Overview of GARP (minus hazards), (20 - 30 mins)
- Break – 10:00 – 10:20
- Break out session 2, Developing an area risk profile
- Break – 12:30 – 1:30
- Break – 15:00 – 15:20
- Plenary of what we have covered (10 - 15 mins)
- Round table discussion on GARP, training, provisions and support that the Reference Centre can provide (20 - 30 mins)
- Web resources
- Sources of additional funding UK and target countries
- Closing remarks from FAO

Meeting close 17:00

World Class Science for the Marine and Freshwater Environment

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Break out session 1 – Goals and priorities (1.5 hours)

1. What is driving your interests in developing bivalve shellfish production in your country?
2. What does success look like? What is your vision within a four year timeframe?
3. Are you mainly interested in production for the domestic market or for international trade?

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- **What challenges do you face in achieving your vision?**
 - How can the FAO Reference Centre and this network assist you?

Task 1.

Discuss within your group the questions 1 to 3, write down your answers (15 mins)

Task 2.

Working individually, what are the top five challenges that you face in achieving your vision and why? Write them down (25 mins)

Task 3.

Share your top five challenges from Task 2 with the group. The Cefas person will list them (20 mins)

Task 4.

Discuss within your group, see where there are similarities. Can you agree on a ranking, you may need to vote! Produce your groups top five challenges?

