

## Title: Enhancement of Food Inspection Practices

Duration	Three-day training Workshop
Language	English (also available in other languages)
CPD	10 credited hours – IFPH
Location & Dates <i>IFPH reserves the right to alter dates, content, venue and facilitator with a reasonable notice time</i>	Istanbul (First Monday every month) London (Second Monday every month) Dubai (Third Monday every month) Brunei (Fourth Monday every month)
<i>Please note</i>	<i>ON-Demand: IFPH and potential participant/partner can agree other duration/date/locations than those stated above</i>
Delivery Type	Group - Live
Prerequisites	None
Who should take this training-workshop?	This course is especially aimed towards Food Inspectors and Food Manufacturers around the world. The participant in this training course will have the opportunity to work with members of our food control, safety and hygiene team on various regulatory issues in food safety and especially risk assessment, risk management and risk communication.
Fees in GBP (£)	- - - (to be decided)
Email	apply@ifph.org
Including coffee breaks and a lunch daily	

### Workshop Rationale

Consumers all over the world are becoming increasingly concerned about the safety of food. Recent cases and stories, including tainted strawberries, infected chickens, E.coli and Salmonella infections, and mad cow disease have added to these concerns. Globally, people are not only demanding more food but also a safe supply of food. Globalisation of the food supply has increased the risk of spreading food-borne diseases internationally. Food safety issues are thus increasingly tied to global trade agreements and are the most important cause of non-tariff trade barriers. Public concern towards the residues of pesticides used in agriculture and food production has led to changes in the pesticide use and environmental policies worldwide. These policy changes are also driven by safety issues. For example, the passage of the Food Quality Protection Act in the United Kingdom demands new standards for pesticide residue tolerances in raw and processed foods.

Food safety issues are controversial for the products developed through genetic engineering and biotechnology. In addition, new safety standards are being considered for the food produced through organic agriculture. To

address the emerging needs of food safety, IFPH designed this two-week workshop with a focus on food safety policy development, risk analysis, and program implementation.

### **Learning Objectives**

By the end of the training-workshop, participants will be able to:

1. Understand food safety and food inspection policy
2. Appraise food Inspection & Good Manufacturing Practices
3. Evaluate food Hygiene in fast food outlets.
4. Describe regulatory and policy issues in food inspection
5. Assess microbial, chemical and other food hazards
6. Design Hazard detection system

### **Outline of the Training-Workshop**

#### **A. Main topics to be covered**

Food Safety, Food Inspection & Good Manufacturing Practices

- Food Inspectors' observations
- Quality assurance and Quality Control
- Organisation and personnel
- Premises, Equipment, Materials
- Sanitation and Hygiene
- Validation and Documentation
- Self-inspection and quality audits

Regulatory issues/policy issues in food inspection and safety

- Food Inspectors and Inspection details
- Food Inspection and grading: What are the Differences?
- Food Safety Survey: Summary of Major Trends in Food Handling
- Practices and Consumption of Potentially Risky Foods

Microbial, chemical and other food hazards

- Cleanliness Helps Prevent Foodborne Illness
- Basics for Handling Food Safely
- Parasites and Foodborne Illness
- Refrigeration and Food Safety

Hazard detection system

- Safe Handling of Complete Meals to Go
- Food Borne Illnesses
- Keeping Food Safe during an Emergency
- Foodborne Illness Peaks in Summer -- Why?

#### **B. VIDEO SESSIONS**

1. The contamination of Food
2. Food Hygiene and Law
3. Bacteria as microbiological hazard in food

4. How bacteria spread?
5. How do bacteria multiply?
6. Preventing Bacteria multiplying
7. Personal hygiene
8. Premises and equipment
9. Pests and Waste
10. Killing Bacteria - cooking food
11. Killing Bacteria - Cleaning and Disinfecting