



**EU Training Project to assist the China
Ministry of Health with technical and scientific
aspects related to the implementation of the
Food Safety Law adopted on 28th February and
entered into force 1st June 2009**

Final Report



ORANGE HOUSE
PARTNERSHIP vzw



Prepared by
Herman B.W.M.Koëter,
Managing Director, Orange House Partnership vzw

Funded by:

- the EU China Trade Project (EUCTP), project codes: A0286, A0288, A0289, A0290 and A0291;
- the Netherlands Ministry of Agriculture, project code IZ 2009-11; and
- the Netherlands Ministry of Health, Welfare and Sport, project code IZ 2009-11.



CONTENTS

Page

Acknowledgements`	4
Introduction	5
Priority Areas For European Commission Support	5
Organization	6
Project Development And Preparatory Work	7
Training I: General Seminar On Practical Implementation Issues Of Risk Assessment Elements Of The New Food Safety Law In China	8
Training II: In-Depth Training Course On The Establishment, Operation, General Functioning And Working Procedures Of Scientific Expert Committees	9
Training III: In-Depth Training Course On Surveillance Principles And Methods, Compliance Monitoring And Related Activities	11
Training IV: In-Depth Training Course On The Development Of Food Safety Standards	13
Conclusions	15
Project Budget	17
Annex 1: Final Project Description	19
Annex 2: Agenda Of Training I: General Seminar	23
Annex 3: Agenda Of Training II: Scientific Expert Committees	32
Annex 4: Agenda Of Training III: Surveillance And Compliance Monitoring	40
Annex 5: Agenda Of Training IV: Food Safety Standards	48



ACKNOWLEDGEMENTS

All experts involved in this project are acknowledged for their high quality lectures, outstanding performance during the respective training courses and for donating voluntarily to the Orange House Partnership Trust Fund the day-tariff charged for their time and contributions. The latter will allow Orange House Partnership to provide to developing countries training, assistance and support with the development of sustainable human and environmental food and chemical safety. These experts are: Jon Bell, Arne Büchert, John Cowden, Denis Hamilton, Annemarie Käsbohrer, Vincent Martin, Servé Notermans, Paul Peters, Vittorio Silano, Stephan Strobel, Henrik Wegener, and Willem de Wit. A special thanks is in order for Willem de Wit for his major involvement in the design, coordination and management of the project.

The support of the EU China Trade Project (EUCTP) team with the organisation, logistics, administrative issues and translation of the many lectures and presentations is greatly appreciated. In particular the assistance of Yang Tingting and Cai Chao has been essential for the smooth operation of the project.

The European Commission (EC) through the EUCTP and the Netherlands Ministries of Agriculture (LNV) and Health, Welfare and Sport (VWS) are acknowledged for financing the project. Orange House Partnership is particularly grateful to Marie-Paule Benassi, the first counsellor in food safety and consumer health of the EU Delegation of the European Commission to China, for taking the initiative to materialise the project.



INTRODUCTION

1. The European Union strongly supports the initiative of the Chinese Government to establish the new Food Safety Law, by which it has clearly indicated that: (i) food safety is a priority and, (ii) capacity should be built to assess and manage risks linked to food in an adequate manner.
2. The Bureau of Food Safety Integrated Coordination and Health Supervision of the Ministry of Health of the P.R. of China (MoH) has been tasked to lead on this ambition by developing adequate structures, standards and approaches, by building essential capacity and ensuring overall coordination. It will notably have to reconsider existing food safety standards, design nation-wide surveillance and compliance monitoring systems and create independent food safety assessment structures. The MoH is also charged with the secretariat of the new high level Food Safety Committee which is being created directly under the State Council.
3. The European Commission (EC) recognised the urgency of the respective Chinese Authorities to implement its new Food Safety Law without delay and is aware that considerable work is needed to build the infrastructure, know-how and oversight structures, and develop adequate guidance on processes and approaches implied by the Law.

PRIORITY AREAS FOR EUROPEAN COMMISSION SUPPORT

4. Rather than critically address various implications and elements of the Law which may need further clarification, the EU Delegation of the European Union to China took the approach in March 2009 to offer European technical and scientific assistance to the MoH at a very short notice. During 2 successive meetings on 27th May and 29th June 2009, respectively, the EC discussed with the responsible senior staff of MoH preferences and priorities for assistance, taking into account budgetary resource limitations. These meetings identified 4 priority areas where MoH would appreciate technical and scientific training, advice and support from the EU at very short notice. The areas identified were:

A. Awareness raising and understanding of technical and scientific issues in relation to the implementation of the new Food Safety Law.

The objective of this priority area was: (i) to acquaint all actors involved in MoH and other ministries and government authorities with the scientific and technical implications of the Food Safety Law, (ii) to make all government authorities aware



of the responsibilities and coordinating role of the MoH, and (iii) for the MoH to seek assistance and support of all relevant government authorities in its task to implement and execute the Food Safety Law.

B. Training of the High Level Food Safety Committee

The objective of this priority area was to familiarise all members of the High Level Food Safety Committee in an in-depth manner with the establishment, operation, general functioning and working procedures of scientific expert committees, panels and working groups.

C. Training of government experts in aspects of compliance monitoring and surveillance related to the new Food Safety Law

The objective of this priority area was to acquaint responsible national and regional MoH staff with surveillance principles and methodology and other aspects of compliance monitoring activities related to the new Food Safety Law; and

D. Training of government experts in the development of food safety standards.

The objective of this priority area was to acquaint responsible national and regional MoH staff with the working procedures of the Codex Alimentarius and, in particular, with the development and implementation of internationally accepted 'food safety standards' as applied by WTO under the SPS agreement.

ORGANIZATION

5. The EC offered its assistance through the EU China Trade Project (EUCTP) which invited the non-profit expert organisation Orange House Partnership vzw (OHP) to develop and execute the training project. Funding was provided by EUCTP (85%) and by the Ministries of Agriculture (LNV) and Health, Welfare and Sports (VWS) of the Netherlands (together 15%).

6. Whereas OHP was responsible for the content and execution of the training, the EUCTP provided interpretation during the various training courses, arranged for translation of all course materials and gave logistic and administrative support. The MoH arranged for the venues for the respective training courses and was responsible for inviting the most appropriate government officials and experts to participate to one or several of the training courses provided.

7. The training project comprised 5 activities from 1st July until 31st October 2009 as follows:



- Project development and preparatory work (1 July- 15 August); and project reporting (26 October – 9 November);
- Training I: “General Seminar on Practical Implementation Issues of Risk Assessment Elements of the New Food Safety Law in China” (15–17 September);
- Training II: “In-depth Training Course on the Establishment, Operation, General Functioning and Working Procedures of Scientific Expert Committees” (21-24 September);
- Training III: “In-depth Training Course on Surveillance Principles and Methods, Compliance Monitoring and Related Activities” (20-22 October); and
- Training IV: “In-depth Training Course on the Development of Food Safety Standards” (20-22 October).

PROJECT DEVELOPMENT AND PREPARATORY WORK

8. In order to adequately address the 4 priority areas as identified by the MoH a team of experienced senior experts was selected from the OHP Group of Specific Experts. In addition the Danish Technical University (DTU), the German ‘Bundesinstitut für Risikobewertung’ (BfR) and the FAO seconded senior experts to the project. Together, 13 experts from 6 EU Member States (Denmark, France, Germany, Italy, the Netherlands and the UK) and Australia, provided their expertise and experience to the project and participated in one or more of the training courses.

9. The EC and OHP were aware of, and strongly supported, the already ongoing technical assistance provided to the Chinese authorities by the German ‘Gesellschaft für Technische Zusammenarbeit’ (GTZ). In order to ensure the complementary nature of both activities OHP and GTZ were in close contact during the preparatory work. The GTZ Project Manager in China participated as Co-Chair in the first training course (the Seminar).

10. The project was developed as one 3-day seminar with mostly lectures for an audience of approximately 75 experts, two intensive 3-day training courses of both lectures and case-studies for an audience of 40-50 experts and a sequence of two identical 2-day training courses within one week for the currently 42 members of the High Level Food Safety Expert Committee.

11. The project description, as agreed by the EC and the MoH, is attached as Annex 1 to this report.



TRAINING I: GENERAL SEMINAR ON PRACTICAL IMPLEMENTATION ISSUES OF RISK ASSESSMENT ELEMENTS OF THE NEW FOOD SAFETY LAW IN CHINA

12. The project started with a general seminar of 3 days which was held successfully at the Beijing Beiyuan Hotel on 15th – 17th September 2009. The seminar aimed to achieve a fundamental understanding by all actors involved of the technical and scientific implications of the Food Safety Law. It also aimed at achieving a common view on the preferred approach, i.e., the successful implementation of the Law based on best available science.

13. The seminar was set up as a series of 12 presentations, each followed by an extensive discussion session. Together the presentations addressed all major aspects of the food chain at a level of detail that allowed all participants to understand these aspects as well as their level of complexity and scientific input required. The respective lectures addressed the following subjects:

- Basic principles of human health food and feed risk assessment; international cooperation;
- Risk assessment of pesticides and setting MRLs;
- Safety assessments of nutrients, upper intake levels and dietetic products;
- Nutrition and health claims and nutritional profiling;
- Microbiological risk assessment;
- Surveillance approaches and methodology;
- Data collection and harmonisation;
- Emerging risk alert systems;
- Establishment of scientific expert committees and defining expert selection criteria; and
- Food safety standards: requirements of the new Food Safety Law.

14. In addition to the general presentations, 4 break-out sessions allowed for a more detailed exchange of views on the following subjects which had not been selected for any of the 3 in-depth training courses as part of the project:

- Risk assessment of food additives;
- Risk assessment of food and feed contaminants;
- Risk assessment of botanical products; and
- Risk assessment of food contact materials.

15. The seminar was attended by approximately 65 government representatives of the Ministry of Health, Ministry of Agriculture, China's Administration of Quality,



Supervision, Inspection and Quarantine, Ministry of Commerce, Ministry of Industry and Information Technology, local Bureau of Health, research institutes and academia
Details of the participants and the seminar programme are provided in Annex 2 to this report.

16. With representatives of 7 ministries and other government institutions present, the seminar proved to be an excellent forum for the MoH to build its profile as the ministry responsible for the implementation and functioning of the new Food Safety Law. From the various discussions it appeared that the level of expertise of participants was rather diverse but all participated actively and were eager to learn.

17. At the end of the seminar all participants were asked to fill in a questionnaire using a 5-point scale, and provide qualitative comments. 40 Responses in total out of 65 participants were collected. Average scores are shown below.

- Question 1: Overall training structure: 4.40
- Question 2: Clarity and quality of the presentations: 4.45
- Question 3: Opportunities for audience participation: 4.18
- Question 4: Quality of answers to the audience's questions: 4.35
- Question 5: Quality of management and organization: 4.60
- Question 6: Quality of interpretation: 4.20
- Overall score: 4.36

18. Copies of all presentations, both in English and Chinese, can be found at the EUCTP website under project C2-A0288 at:

http://www.euchinawto.org/index.php?option=com_content&task=view&id=337&Itemid=1 .

TRAINING II: IN-DEPTH TRAINING COURSE ON THE ESTABLISHMENT, OPERATION, GENERAL FUNCTIONING AND WORKING PROCEDURES OF SCIENTIFIC EXPERT COMMITTEES

19. Two sessions of this training course were held successfully in sequence at the Beijing Beiyuan Hotel on 21st – 22nd and 23rd – 24th September 2009, respectively. Participants were the members-elect of the National High Level Expert Committee currently being established by the MoH. The members were from the Chinese Academy of Sciences, the Chinese Academy of Agricultural Sciences, the Chinese Center for Disease Prevention and Control, the Chinese Academy of Inspection and Quarantine, the China Control Institute for Veterinary Drugs and from a number of universities and hospitals, together providing broad coverage of food safety and risk assessment related areas. In addition to the members-elect of the Committee, members



of the secretariat of the Committee also attended the training in order to be fully prepared to manage the Committee and support the members. Details of the participants and the Training Course programme are provided in Annex 3 to this report.

20. The aim of the training course was to exchange knowledge and experience about the establishment, operation and functioning of scientific committees in general. To this end, the in-depth training was given by 2 EU senior experts with extensive national and international experience in managing scientific committees. The training course was set up as 6 subsequent sessions divided in three parts as follows:

- Part 1: establishing and general functioning of scientific committees/panels and working groups (Session 1, 2 and 3)
 - selection criteria for experts, declarations of interest, CV requirements, re-election and other;
 - structure and size of committees/panels, functioning of working groups of committees/panels;
 - terms of reference/mandate;
 - independence and transparency issues;
 - coverage of the food chain.
- Part 2: operations and working procedures (Sessions 4 and 5)
 - organisation of meetings, preparing agendas and key reports, formats of background documents and reports relevant for decision-making;
 - safeguarding scientific quality of output of scientific committees/panels;
 - support staff requirements, relationship between staff and committee members, preparatory work;
 - collecting background documents: criteria for accepting or rejecting documents;
 - consensus building process;
 - writing assessment reports;
 - communication of scientific outputs.
- Part 3: Case studies (Session 6)
 - Case study 1: risk assessment of food colours;
 - Case study 2: risk assessment of aspartame;
 - Case study 3: risk assessment of botanical products;
 - Case study 4: risk assessment of engineered nanomaterials.

21. The 2 subsequent training courses were attended by, respectively, 23 and 20 members-elect of the High Level Expert Committee and MoH support staff. These numbers were sufficiently small to allow close interaction between trainers and



trainees. Through this direct involvement, feedback from the participants resulted in a few modifications of the original programme: 2 additional case studies were added and more emphasis was put on writing assessment reports, on drafting ‘terms of reference’ and on data mining. Whereas participants initially were uncomfortable with issues such as ‘independency’ and ‘transparency’, during the training they understood that these concepts are the keystones of good science; initial signs of scepticism gradually turned in enthusiasm about the potential China has to offer.

22. All participants were provided with electronic copies of 22 background documents considered relevant as reference documents, guidance and examples of approaches. The list of these documents is included in Annex 3 to this report.

23. At the end of each of the 2 Training Courses, Participants were asked to complete a questionnaire using a 5-point scale, and provide qualitative comments. Thirty-two responses in total out of 55 participants were collected. Average scores are shown below.

- Question 1: Overall training structure: 4.13
- Question 2: Clarity and quality of the presentations: 4.47
- Question 3: Opportunities for audience participation: 4.34
- Question 4: Quality of answers to the audience’s questions: 4.34
- Question 5: Quality of management and organization: 4.38
- Question 6: Quality of interpretation 4.06
- Overall score: 4.28

24. Copies of the general presentation and the 4 case studies, both in English and Chinese, can be found at the EUCTP website under project C2-A0289 at:

http://www.euchinawto.org/index.php?option=com_content&task=view&id=339&Itemid=1

TRAINING III: IN-DEPTH TRAINING COURSE ON SURVEILLANCE PRINCIPLES AND METHODS, COMPLIANCE MONITORING AND RELATED ACTIVITIES

25. The in-depth training course on surveillance and compliance monitoring was held successfully from 20th -22nd October 2009 at the Grand View Garden Hotel in Beijing and was attended by 50 MoH experts from Beijing and 26 different provinces and autonomous regions. Details of the participants and the training course programme are provided in Annex 4 to this report.



26. The objectives of the training course were to: (i) provide guidance and advice with respect to surveillance approaches and capacity needs in order to comply with the new Food Safety Law, (ii) advise on possibilities to harmonise and coordinate national activities of the involved surveillance services, and (iii) assist with defining building blocks for the various surveillance programmes in 2010. Priorities will be food-borne diseases and animal diseases, food contamination and the development of early warning systems.

27. Chinese Authorities involved are expected to start a surveillance program as early as January 2010, which implies that approaches should be developed already in November/December 2009. In the case of food-borne diseases specific attention was paid to: (i) rapid detection, (ii) rapid identification and (iii) rapid and adequate response action. Data collection was also an essential point of attention. Consequently the training was organized with the emphasis on:

- selecting the priority fields of surveillance and compliance monitoring, i.e. food-borne diseases, feed additives, food contamination and other fields covered by the law;
- data collection from involved surveillance services, reporting procedures to the Expert Committee, and traceability;
- development of a lay-out for Early Warning Systems.

28. To this end, the in-depth training was given by 7 senior EU experts from 4 different countries (Denmark, France, the Netherlands and the UK) with extensive national and international experience in microbiological risk assessment, food-borne diseases and surveillance approaches. The course was set up as 7 consecutive sessions as follows:

- Session 1: General principles and approaches in risk assessment and risk management;
- Session 2: Introduction to surveillance approaches and specific methods;
- Session 3: EU Regulations: experience, lessons learned and approaches likely to be useful for China;
- Session 4: The concept of Hazard Analysis and Critical Control Points (HACCP);
- Session 5: Traceability as a very important risk management tool.
- Session 6: Series of 6 case studies:
 - Campylobacter: epidemiology and surveillance;
 - Acrylamide: the story explained;
 - Food-borne outbreak: 10 steps of investigation;
 - Source attribution of food-borne diseases;
 - Chinese star-mix tea and health concerns in the Netherlands;



- Food-borne disease outbreak investigation.
- Session 7: Round table discussion of human resources needed to adequately carry out microbiological and chemical surveillance and compliance monitoring programmes in China.

29. Participants participated very actively in the training and in particular the series of 6 case studies were greatly appreciated.

30. At the end of each of the Training Course, all participants were asked to fill in a questionnaire using a 5-point scale, and provide qualitative comments. 26 Responses in total out of 50 participants were collected. Average scores are shown below.

- Question 1: Overall training structure: 4.08
- Question 2: Clarity and quality of the presentations: 4.15
- Question 3: Opportunities for audience participation: 4.23
- Question 4: Quality of answers to the audience's questions: 3.85
- Question 5: Quality of management and organization: 3.69
- Question 6: Quality of interpretation: 4.42
- Overall score: 4.07

31. Copies of the 11 general presentation (both in English and Chinese) and the 6 case studies (in English only) can be found at the EUCTP website under project C2-A0290 at:

http://www.euchinawto.org/index.php?option=com_content&task=view&id=342&Itemid=1

TRAINING IV: IN-DEPTH TRAINING COURSE ON THE DEVELOPMENT OF FOOD SAFETY STANDARDS

32. The in-depth training course on the development of food safety standards was successfully held from 20th -22nd October 2009 at the Grand View Garden Hotel in Beijing and was attended by 50 MoH experts from Beijing and 17 different provinces and autonomous regions. Details of the participants and the training course programme are provided in Annex 5 to this report.

33. The aim of the training was to advise and provide detailed guidance on the process and methodology related to the development of food safety standards as applied by the Codex Alimentarius as an 8 steps procedure. Emphasis was on the need to harmonise food standards internationally allowing, however, for national or regional standards when justified by cultural and environmental conditions. Participants were trained in setting standards using case studies. The EU is currently re-addressing its standards for food additives and this process was used as one of the



examples for standard development in China. Three weeks before the training the MoH requested to address in this training course also dairy products and food labelling. Although not in great detail, these issues were addressed as well.

34. The in-depth training was given by 4 senior experts from the Netherlands and 1 expert from Australia. All experts had extensive national and international experience. Dr Junshi Chen of the Chinese Center for Disease Control and prevention (CDC) co-chaired part of the training course. The course was set up as 5 consecutive sessions as follows:

- Session 1: General principles and approaches of risk assessment and risk management;
- Session 2: Science as the basis of food safety standards;
- Session 3: Food safety standards: hygiene, microbiological contamination and MRLs;
- Session 4: Setting exposure limits for additives, processing aids and other chemicals in food;
- Session 5: Round table discussion on cooperation in an international environment: accepting standards already adopted by the Codex and providing justification why some standards may be modified to be adequate for China.

35. As part of sessions 3 and 4, six case studies were addressed in a very practical hands-on training where, occasionally, experts were divided into sub-groups each given assignments. The following case studies were addressed:

- Setting MRLs for microbiological contamination of soft vegetables (tomatoes);
- Setting microbiological food safety standards for dairy products (milk);
- Setting MRLs for pesticide contamination of processed foods (tomatoes);
- The Hazard Analysis and Critical Control Points (HACCP) as a food safety standard;
- Setting MRLs for veterinary drug residues in food (chicken);
- Setting maximum permitted levels in food of chemicals migrating from food packaging material.

36. The trainees all participated very actively in the respective sessions and some did extremely well during the case studies. The scientific backgrounds and experience of the participants varied rather strongly which explained the differences in level of participation in some of the sessions. A very positive aspect of the training course was that it provided for network building: colleagues from various provinces met for the first time, exchanged experiences and views and, most importantly, contact details.

37. At the end of each of the Training Course, all participants were asked to complete a questionnaire using a 5-point scale, and provide qualitative comments.



Thirty-one responses in total out of 50 participants were collected. Average scores are shown below.

- Question 1: Overall training structure: 3.90
- Question 2: Clarity and quality of the presentations: 4.10
- Question 3: Opportunities for audience participation: 3.61
- Question 4: Quality of answers to the audience's questions: 3.81
- Question 5: Quality of management and organization: 3.65
- Question 6: Quality of interpretation: 3.51
- Question 6: Overall score: 3.76

38. Copies of the 11 general presentation (both in English and Chinese) and the 6 case studies (in English only) can be found at the EUCTP website under project C2-A0291 at:

http://www.euchinawto.org/index.php?option=com_content&task=view&id=343&Itemid=1

CONCLUSIONS

39. The training project was developed in a rather short time period (July-September 2009) and most preparatory work needed to be done during the summer holiday months. The first course, given in the form of a seminar, brought together technical representatives of all ministries and agencies involved and/or interested in the new Food Safety Law. The objective of the seminar (to raise awareness and achieve basic understanding of the scientific and technical implications of the new law) was clearly met as shown by the various discussions, the nature of questions raised and comments made by the participants. In addition and as intended, the representatives of the MoH took the opportunity to raise the profile of the Bureau of Food Safety Integrated Coordination and Health Supervision and to emphasise its responsibilities *vis-à-vis* the new Food Safety Law.

40. The other 3 courses, organised as interactive and in-depth training sessions of two or three days tailored to the needs of the respective groups, revealed that it is of utmost importance for the trainers to have detailed and proper information about the background level and interest of participants as well as about their expectations. It appeared that in particular in Training Course II (the establishment, operation and functioning of scientific expert committees) participants, who were all nominated members of the High Level Food Safety Expert Committee, may not have been adequately briefed about the course. Where some were expecting detailed training in report-writing, others were expecting basic teaching in risk assessment, and again others thought this training was about making risk evaluations and, therefore, wanted more case-studies. Although participants were initially rather sceptical (and expressed



their scepticism explicitly) halfway the first day they gradually started to appreciate the breadth of the training provided and, in particular, the emphasis added to transparency and openness. This was reflected in their overall appreciation score of the course (4.28 on a scale of 1-5), which was almost as high as the overall score given by attendants of the Seminar (4.36).

41. Training Courses III and IV on surveillance/compliance monitoring and food safety standards, respectively were both attended by relatively young experts from all over the country. These two training courses were sharply focussed on the respective subjects and both included 6 case-studies. Interactions with the participants was slightly more frequent in the food safety standards training, most likely because participants were requested to work in subgroups (to establish MRLs for veterinary drug residues in meat products and migration limits for defined chemicals from packaging materials into food). On the other hand the training course on surveillance was slightly more lively which may be reflected by the slightly higher appreciation score (4.07 vs 3.76).

42. Overall, all 4 training courses were well attended, highly interactive and provided ample opportunity for attendants to establish or expand networks. As cooperation was a recurrent theme in all courses, networking can be considered an essential aspect of cooperation. Related to this, the courses together also contributed to bridging potential communication gaps between ministries. The training courses revealed that adequate knowledge of and experience with risk assessment of chemicals in general and food and feed in particular is still limited. The available number of experts at national level is clearly too small to adequately tackle all scientific aspects referred to in the Food Safety Law. Taking into account that in the EU alone (at Member State and European level) more than 2000 regulatory experts (estimated) are actively involved in food and feed risk assessment, it seems obvious that in China at least the same but likely twice as many experts are needed. Furthermore, available scientific expertise in China is concentrated in a relatively small number of national institutes and as small ‘pockets of expertise’ thinly spread throughout the country, not necessarily being aware of one another. However, Chinese colleagues all seem eager to learn and work hard to make up for this arrear.

43. During the preparation of the 4 training courses, in particular while identifying the most appropriate experts to provide the training, it became clear that a number of EU Member States are rather active in China in the area of food and feed safety. These various activities do not appear to be well coordinated and may lead to duplication of efforts and even confusion.

44. In conclusion, it seems recommendable to consider:



- Additional general training in the principles and approaches of risk assessment and risk management, not only in the capital but also in the provinces; not only for government officials but also for university academics;
- Specific knowledge transfer in the areas of food and feed safety, surveillance and compliance monitoring and the EU Food Law by coordinated student exchanges and on-the-job training of Chinese experts, both in the EU and in China;
- Additional guidance with respect to the link between risk assessment (the scientific input) and risk management (the policy decisions): lessons learned in the EU while taking into account China's cultural climate and specific needs;
- Structured coordination of future activities of EU Member States in the area of food and feed safety assessment and management in order to: (i) make the most efficient use of sparse resources, (ii) avoid duplication of efforts, (iii) avoid confusion as a result of contradictory approaches and preferences or even of slight differences in guidance and advice provided, and (iv) achieve a harmonised EU approach and a level playing field for all EU Member States.

PROJECT BUDGET

45. The programme comprised 5 activities as follows: (i) Project development and preparatory work, (ii) General Seminar, (iii) Training Course on the Establishment, Operation, General Functioning and Working Procedures of Scientific Expert Committees, (iv) Training Course on Surveillance Principles and Methods, and (v) Training Course on the Development of Food Safety Standards.

46. Total human resources needed to prepare and execute the various training courses was estimated at 142 man-days. The European Commission's contribution to the project was maximised at 120 man-days. The Netherlands Ministries of Agriculture (LNV) and Health, Welfare and Sport (VWS) supported the project by covering the gap of 22 man-days. The Commission man-day rate for senior experts was applied for this project. This rate includes all expert expenses including flight tickets, additional travelling (to and from the airport, taxis, parking, etc.), lodging and meals, and material costs (telephone and mail costs, paper, printing costs, and visa) as well as some modest OHP administration and office maintenance costs.



ORANGE HOUSE
PARTNERSHIP vzw



47. The expert entitlement (man-day rate minus all expenses) was voluntarily donated by all experts to the Orange House Trust Fund to assist and support developing countries with the development of sustainable human and environmental food and chemical safety.



ANNEX 1

**European Commission (EC) - Orange House Partnership (OHP)
Training Programme to Assist the Ministry of Health (MoH) with Technical and
Scientific Aspects Related to the Implementation of the Food Safety Law
adopted on 28th February and coming into force 1st June 2009.**

TRAINING PROGRAMME DESCRIPTION

CONTEXT

The European Commission strongly supports the initiative of the Chinese Government to establish the new Food Safety Law, by which it has clearly indicated that: (i) food safety is a priority and, (ii) capacity should be built to assess and manage risks linked to food in an adequate manner.

The Ministry of Health (MoH) has been tasked to lead on this ambition by developing adequate structures, standards and approaches, by building essential capacity and ensuring overall coordination. It will notably have to reconsider existing food safety standards, design nation-wide surveillance and compliance monitoring systems and create independent food safety assessment structures. The Ministry of Health is also charged with the secretariat of the new high level food safety committee which is being created directly under the State Council.

The European Commission (EC) recognises the urgency of the respective Chinese Authorities to implement its new Food Safety Law without delay and is aware that considerable work is needed to build the infrastructure, know-how and oversight structures, and develop adequate guidance on processes and approaches implied by the Law.

EUROPEAN COMMISSION SUPPORT

Rather than critically address various implications and elements of the Law which may need further clarification, the EC prefers to provide European technical and scientific assistance to the MoH at a very short notice. While taking into account current budgetary resource limitations, the EC took the initiative to discuss with the responsible senior staff of MoH their priorities for assistance during 2 successive meetings on 27th May and 30th June 2009, respectively. From these meetings it became clear that the MoH has 4 priority areas where they would like to receive technical and scientific training, advice and support, as follows:

- I. Raising awareness and understanding, by all actors involved in MoH and other ministries and government authorities of the scientific and technical implications of the implementation of the Food Safety Law and working towards consensus on the preferred implementation approach, by means of an extensive training seminar;



- II. In-depth, tailored training on the establishment, operation, general functioning and working procedures of scientific expert committees;
- III. In-depth, tailored training, guidance and advice on surveillance principles, methodology and related activities; and
- IV. In-depth, tailored training, guidance and advice on the development of food safety standards.

The EC is pleased to offer the assistance of a number of senior European experts via the newly established non-profit expert organisation Orange House Partnership¹ (OHP) during the months of July-October 2009. The EC and OHP are aware of, and support, the already ongoing assistance provided by the German 'Gesellschaft für Technische Zusammenarbeit (GTZ). Being in close contact with GTZ representatives in China, the EC/OHP and GTZ agree that both activities are fully complementary.

DESCRIPTION OF THE TRAINING PROJECTS

In accordance with the preferences and priorities expressed by the MoH the Training Programme comprises 4 training projects as follows

I. **General Seminar with break-out workshop sessions on the practical implementation of risk assessment elements of the Food Safety Law.**

The seminar aims to achieve a fundamental understanding by all actors involved of the technical and scientific implications of the implementation of the Food Safety Law. Furthermore, it will aim at a common view on the preferred approach to the successful implementation of the Law, based on best science. The seminar will be set up as a series of presentations alternated by extensive discussion sessions. Break-out sessions (on food additives, food contact materials and food contaminants) will allow for a more detailed exchange of views on defined subjects. The Seminar will address, *inter alia*:

- a. Basic principles of human health food and feed risk assessment;
- b. Essential areas of potential food/feed risks including: additives, food contact materials, chemical and microbiological contaminants, animal feed, animal diseases, nutrition and health, and plant protection;
- c. Surveillance approaches and methodology; data collection (this subject will also be addressed in separate hands-on training activities, see below);
- d. Establishment of scientific expert committees and defining expert selection criteria (this subject will also be addressed in separate hands-on training activities, see below);
- e. Food safety standards: requirements of the new Food Safety Law; internationally agreed standards; stepwise process to set standards (this subject will also be addressed in separate hands-on training course, see below).

Practical aspects of the training project:

- Timing: 15-17 September 2009 in Beijing;
- Duration: three full days; plenary sessions are alternated by break-out group discussions;
- Expected participants: 70 or more from 7-8 ministries, national and local authorities.

II. **Tailor-made, in-depth training course on the establishment, operation, general functioning and working procedures of scientific expert committees.**

¹ For details of Orange House Partnership, see: www.orangeOhouse.eu. This website will be available as of 12 June 2009.



The aim of the training course is to exchange knowledge and experience about the establishment, operation and functioning of scientific committees. To this end, in-depth training will be provided by EU-OHP experts with personal experience either as member of a scientific committee or as support staff. Aspects covered will include:

- a. selection criteria for experts, declarations of interest, CV requirements;
- b. structure and size of committees, functioning of working groups of committees;
- c. committee's terms of reference/mandate;
- d. specific needs for the various aspects of the food chain;
- e. independency and transparency;
- f. organisation of meetings, preparing agendas and key reports, formats of background documents and reports relevant for decision-making;
- g. support staff requirements, relationship between staff and committee members.

Practical aspects of the training project:

- Timing: 21-24 September; during one calendar week 2 successive courses will be provided, thus avoiding that all staff and committee members will be out of office at the same time;
- Duration: 2 full days per course, 4 days in total;
- Expected participants: 30 members of the Scientific Expert Committee and 10 support staff members; all will have adequate scientific backgrounds;

III. Tailor-made and in-depth training, guidance and advice on surveillance principles, methodology and other activities.

The aims of the training are to: (i) focus existing surveillance programmes on the priorities set in the new Food Safety Law, (ii) provide guidance and advice with respect the harmonisation and coordination of the activities of the involved surveillance services and (iii) assist with defining building blocks for the various surveillance programmes in 2010. Priorities will be food-borne diseases, animal diseases and the development of early warning systems.

Authorities involved are expected to start a surveillance program in January 2010, which implies that approaches should be developed in November/ December 2009. In the case of food born diseases specific points of attention include: (i) rapid detection and alert, (ii) rapid identification and (iii) rapid and adequate response action. Data collection is an essential point of attention. The training will be organized with the emphasis on:

- a. selecting the fields of surveillance i.e. food-borne and animal diseases, food and feed additives and other fields covered by the law;
- b. collecting data from involved surveillance services, reporting procedures to the Expert Committee, and traceability;
- c. development of a lay-out for Early Warning Systems.

Practical aspects of the training project:

- Timing: 20-22 October 2009 in Beijing;
- Duration: 3 full days
- Expected participants: selected members of the Scientific Experts Committee and representatives of the authorities which are responsible for fields covered by the Food Safety Law. All together 25-40 participants.

IV. Tailor-made and in-depth training on the development of food safety standards.

The aim of the training is to advise and provide detailed guidance on the process and methodology related to the development of food safety standards. The EU has developed a standard procedure based on the 8 steps of the Codex Alimentarius. For a mutual



international understanding the approach will be in accordance with international accepted standards. However, cultural and environmental conditions in China will be taken into account. Participants will be trained in setting up standards using case studies. The EU is currently revising the standard on food additives; this process will be very used as an example for the standards development in China. The training will also analyse successes and areas where more work is needed. During the training emphasis will be on:

- a. Food additives and chemicals migrating from food packaging materials;
- b. Maximum Residue Levels (MRL's) for plant protection products (pesticides);
- c. Animal product residues in food (chemical and veterinary medicine residues);
- d. Process for setting food safety standards (for chemical and microbiological contaminants)
- e. Food labelling issues.

Practical aspects of the training project:

- Timing: 20-22 October 2009;
- Duration: 3 days each, all in 1 calendar week
- Expected participants: 40 participants subdivided into three groups of ten participants.

FINAL REPORT

Following the training programme OHP will draft, by 31st October a full report covering all activities, summarizing all training courses (deliverables) and provide financial accounts.



ANNEX 2

EUROPEAN COMMISSION (EC) - ORANGE HOUSE PARTNERSHIP (OHP)

GENERAL SEMINAR ON PRACTICAL IMPLEMENTATION ISSUES OF RISK ASSESSMENT ELEMENTS OF THE NEW FOOD SAFETY LAW IN CHINA

PART 1 OF A TRAINING PROGRAMME TO ASSIST THE MINISTRY OF HEALTH (MoH)

PROGRAMME

Day 1: Tuesday 15 September

Plenary Session 1: Co-Chairs: Herman Koëter, OHP and Li Tairan, MoH.

- 08:30 Participants Registration
- 09:00 **Official Opening of the Seminar** (Yu Jun, DDG of Bureau of Food Safety Integrated Coordination and Health Supervision; and Marie-Paule Benassi, First Counsellor, EU Delegation to China)
- 09:20 Welcome and Introduction to the Seminar (Herman Koëter, Orange House Partnership – OHP, Belgium)
- 09:30 **Principles of Risk Assessment** (Herman Koëter, OHP, Belgium)
- 10:00 Q&A and Discussion
- 11:00 short tea break
- 10:15 **European experience with risk assessments: Relationship between European and National (Regional) Assessments** (Willem de Wit, OHP, The Netherlands)
- 10:45 Q&A and Discussion
- 11:15 **Setting Food Safety Standards** (Jon Bell, OHP, UK)
- 11:45 Q&A and Discussion
- 12:00 Lunch Break

Plenary Session 2: Co-Chairs: Willem de Wit, OHP and Li Tairan, MoH)

- 13:00 **Risk Assessment of New and Existing Pesticides** (Arne Büchert, DTU, Denmark)
- 13:30 Q&A and Discussion



- 13:45 **Setting Maximum Residue Levels (MRL's): a Scientific Approach** (Arne Büchert, DTU, Denmark)
- 14:15 Q&A and Discussion
- 14:30 **Nutrition: Micro- and Macronutrients, Upper Intake Levels of Vitamins and Minerals, Dietetic Product Assessment** (Stefan Strobel, PMS, UK)
- 15:00 Q&A and Discussion
- 15:15 Short tea break
- 15:30 **Nutrition and Health Claims, Nutritional Profiling** (Stefan Strobel, PMS, UK)
- 16:00 Q&A and Discussion
- 16:15 **Panel Discussion of all Speakers and General Q&A** (Marie-Paule Benassi, EC)
- 17:00 Adjourn for the day

Day 2: Wednesday 16 September

Plenary Session 3: Chairs: Herman Koëter, OHP and Li Tairan, MoH

- 09:00 **Establishment and Functioning of Independent Scientific Expert Committees** (Vittorio Silano, OHP, Italy)
- 09:30 Q&A and Discussion
- 09:45 **Surveillance Approaches and Methodologies** (Annemarie Kaesbohrer, BfR, Germany)
- 10:15 Q&A and Discussion
- 10:30 short tea break
- 10:45 **Data Collection: Harmonisation and cooperation with national/regional data collectors** (Herman Koëter, OHP, Belgium)
- 11:15 Q&A and Discussion
- 11:30 **Introduction to Break-out Sessions A, B, C and D and assignment of participants to the Break-out Groups** (Herman Koëter, OHP, Belgium)
- 12:00 Lunch Break

Break-out Sessions A & B:

13:00 **In-depth discussions of selected subjects**

<p><u>Break-out Session A:</u> (Moderator: Jon Bell, OHP, UK)</p> <p>Risk Assessment of Food Additives</p>	<p><u>Break-out Session B:</u> (Moderator: Herman Koëter, OHP, Belgium)</p> <p>Risk Assessment of Contaminants</p>
-----------------------------------------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------



<ul style="list-style-type: none"> • General approaches and principles; • Example cases; • Lessons learned in Europe; • Specifics in China 	<ul style="list-style-type: none"> • General approaches and principles; • Example cases; • Lessons learned in Europe; • Specifics in China
--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

15:30 short tea break

Plenary Session 4: Chair: Willem de Wit, OHP and Li Tairan, MoH

16:00 Brief Report of Break-out Session A followed by discussion

16:30 Brief Report of Break-out Session B followed by discussion

17:00 Adjourn for the day

Day 3: Thursday 17 September

Break-out Sessions C & D:

09:00 **In-depth discussions of selected subjects**

<p><u>Break-out Session C:</u></p> <p>Risk Assessment of Botanical Products (Moderator: Vittorio Silano, OHP, Italy)</p> <ul style="list-style-type: none"> • General approaches and principles; • EFSA Opinion; • Lessons learned in Europe; • Specifics in China 	<p><u>Break-out Session D:</u></p> <p>Risk Assessment of Food Contact Materials (Moderator: Willem de Wit, OHP, Italy)</p> <ul style="list-style-type: none"> • General approaches and principles; • Example cases; • Lessons learned in Europe; • Specifics in China
-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------	----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------

12:00 Lunch Break

Plenary Session 5: Chairs: Herman Koëter, OHP and Bengt Bohnstedt, GTZ.

13:00 Brief Report of Break-out Session C followed by discussion

13:30 Brief Report of Break-out Session D followed by discussion

14:00 **Microbiological Risk Assessment** (Annemarie Kaesbohrer, BfR, Germany)

14:30 Q&A and Discussion



14:45 Short tea break

15:00 **Establishment of an Emerging Risks Alert System** (Vittorio Silano, OHP, Italy)

15:30 Q&A and Discussion

15:45 Closing Session: Evaluation of the Seminar, Feedback from the Participants, seminar Summary and Closing (Willem de Wit, OHP, The Netherlands and Herman Koëter, OHP, Belgium)

16:45 Seminar adjourns.



List of participants Training Course I (Seminar)

	姓名 Name	工作单位 Organisation
1	Herman B. W. M. Koëter	执行主任，桔屋合作协会 Founder and Managing Director, the Brussels based Orange House Partnership
2	Willem de Wit	桔屋合作协会；De Wit农业咨询公司 Orange House Partnership; de Wit Agro Advies
3	Jon Bell	Jon Bell 联合公司 Jon Bell Associates
4	Arne Büchert	丹麦农药委员会成员；EFSA植物保护产品专家组前成员 Head of unit, Epidemiology and Zoonoses, Federal Institute for Risk Assessment
5	Stephan Strobel	大奥蒙德街儿童医院和伦敦大学学院儿童健康研究所临床儿科免疫学荣誉教授 Honorary UCL Professor, Clinical Paediatric Immunology at the UCL Institute of Child Health and the Great Ormond Street Hospital for Children, NHS Trust <u>27</u>
6	Vittorio Silano	意大利促进移民健康和消除贫困疾病国家研究所的科学协调员 Scientific Coordinator, the National Institute for the Promotion of Migrants Health and the Contrast of Poverty Diseases
7	Annemarie Käsbohrer	德国联邦风险评估所流行病学和人畜共患疾病室室主任 Head of Unit, Epidemiology and Zoonoses, Federal Institute of Risk Assessment (BfR)
8	李泰然 LI Tairan	卫生部食品安全综合协调与卫生监督局，食品安全评估预警处，处长 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
9	吴勇卫 WU Yongwei	卫生部食品安全综合协调与卫生监督局，食品安全评估预警处 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
10	王丹丹 WANG Dandan	国家质检总局食品生产监管司 Department of Food Production Supervision, AQSIQ
11	刘晓毅 LIU Xiaoyi	国家食品质量监督检验中心 China Food Quality Safety Supervision and Inspection Center



12	元晓梅 YUAN Xiaomei	国家食品质量监督检验中心 China Food Quality Safety Supervision and Inspection Center
13	张英 ZHANG Ying	国家食品质量监督检验中心 China Food Quality Safety Supervision and Inspection Center
14	王菁 WANG Jing	中国标准化研究院食品与农业标准化研究所 Sub-Institute of Food and Agricultural Standardization; China National Institute of Standardization
15	李强 LI Qiang	中国标准化研究院食品与农业标准化研究所 Sub-Institute of Food and Agricultural Standardization; China National Institute of Standardization
16	易蓉 YI Rong	广东省出入境检验检疫局食品实验室 Food Laboratory, Guangdong Entry-Exit Inspection and Quarantine Bureau
17	陈少鸿 CHEN Shaohong	宁波出入境检验检疫局技术中心 Technology Center, Ningbo Entry-Exit Inspection and Quarantine Bureau
18	陈志锋 CHEN Zhifeng	副所长, 中国检验检疫科学研究院 China Academy of Inspection and Quarantine
19	丁重阳 DING Chongyang	工业和信息化部消费品工业司 Department of Consumer Goods Industry, Ministry of Industry and Information Technology
20	丁绍辉 DING Shaohui	中国食品工业协会 China National Food Industry Association
21	齐庆中 QI Qingzhong	理事长, 中国食品添加剂和配料协会 China Food Additives & Ingredients Association
22	薛毅 XUE Yi	秘书长, 中国食品添加剂和配料协会 China Food Additives & Ingredients Association
23	孙谨 SUN Jin	中国食品添加剂和配料协会 China Food Additives & Ingredients Association
24	杜鉴 DU Jian	中国食品添加剂和配料协会 China Food Additives & Ingredients Association
25	宋昆岗 SONG Kungang	理事长, 中国乳制品工业协会理事长 China Dairy Industry Association
26	宋全厚 SONG Quanhou	副院长, 中国食品发酵研究院 China National Research Institute of Food and Fermentation Industries



27	方晓华 FANG Xiaohua	农业部农产品质量安全监管局 Bureau of Agricultural Products Quality and Safety, MOA
28	薛志红 XUE Zhihong	农业部农产品质量安全监管局 Bureau of Agricultural Products Quality and Safety, MOA
29	王锋 WANG Feng	中国农科院加工所 Institute of Food Science & Technology, Chinese Academy of Agricultural Science
30	钱永忠 QIAN Yongzhong	副所长, 中国农科院质量标准所 Research Institute of Quality Standards and Testing Technology for Agro Food, Chinese Academy of Agricultural
31	景梅芳 JING Meifang	农业部畜牧业司饲料处 Department of Animal Husbandry, MOA
32	王黎文 WANG Liwen	农业部全国饲料评审委员会办公室 National Feed Evaluation Committee Office, MOA
33	韩尊亮 HAN Zunliang	商务部市场秩序司 Department of Market Supervision, MOFCOM
34	刘华琳 LIU Hualin	副教授, 研究室主任, 商务部流通产业促进中心 Circulation Industry Promotion Center, Ministry of Commerce
35	范志红 FAN Zhihong	副教授, 中国农业大学食品学院 Food Institute, China Agriculture University
36	郭春敏 GUO Chunmin	总工程师, 中绿华夏有机认证中心 China Organic Food Certification Center
37	陈曦 CHEN Xi	中绿华夏有机认证中心 China Organic Food Certification Center
38	赵黎力 ZHAO Lili	副巡视员, 食品药品监督管理局食品安全监管司 Department of Food Safety Supervision, SFDA
39	孙建平 SUN Jianping	食品药品监督管理局食品安全监管司 Department of Food Safety Supervision, SFDA
40	腾南雁 TENG Nanyan	广西壮族自治区食品药品检验所 Institute for Food and Drug Control of Guangxi Autonomous Region
41	朱叶青 ZHU Yeqing	内蒙古自治区食品药品检验所 Institute for Food and Drug Control of Inner Mongolia Autonomous Region
42	余晓琴 YU Xiaoqin	四川省食品药品检验所 Institute for Food and Drug Control of Sichuan Province



43	石阶平 SHI Jieping	食品药品监督管理局食品安全监管司 Department of Food Safety Supervision, SFDA
44	王栓锋 WANG Shuanfeng	河北省卫生厅 Department of Health of Hebei Province
45	李民 LI Min	河北省卫生厅 Department of Health of Hebei Province
46	甘萍 GAN Ping	广东省卫生厅 Department of Health of Guangdong Province
47	林静 LIN Jing	广西壮族自治区卫生厅 Department of Health of Guangxi Autonomous Region
48	张小林 ZHANG Xiaolin	湖北省卫生厅监督局 Department of Health of Hubei Province
49	周景洋 ZHOU Jingyang	山东省卫生厅法监处 Department of Health of Shandong Province
50	周军 ZHOU Ping	四川省卫生厅 Department of Health of Sichuan Province
51	唐月明 TANG Yueming	江苏省卫生厅 Department of Health of Jiangsu Province
52	李辉 LI Hui	辽宁省疾病预防控制中心 Center for Disease Control and Prevention of Liaoning Province
53	李洁 LI Jie	副所长, 上海市食品药品监督所 Shanghai Food and Drug Administration
54	王宏星 WANG Hongxing	陕西省卫生厅 Department of Health of Shaanxi Province
55	张历 ZHANG Li	吉林省卫生厅卫生监督所 Department of Health of Jilin Province
56	魏渝 WEI Yu	卫生部卫生监督中心 National Center for Health Inspection and Supervision, MOH
57	李晓燕 LI Xiaoyan	中国发酵工业协会 China Fermentation Industry Association
58	严卫星 YAN Weixing	常务副所长, 中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control



59	李宁 LI Ning	副所长，中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
60	戴伟 DAI Wei	卫生部监督局 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
61	肖晶 XIAO Jing	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
62	宋筱瑜 SONG Xiaoyu	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
63	李建文 LI Jianwen	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
64	董银苹 DONG Yinping	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
65	白莉 BAI Li	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
66	王晓英 WANG Xiaoying	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
67	周宇红 ZHOU Yuhong	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
68	蒋定国 JIANG Dingguo	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
69	韩海红 HAN Haihong	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
70	周爽 ZHOU Shuang	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
71	李薇薇 LI Weiwei	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control



ANNEX 3

EUROPEAN COMMISSION (EC) - ORANGE HOUSE PARTNERSHIP (OHP)

IN-DEPTH TRAINING COURSE ON THE ESTABLISHMENT, OPERATION, GENERAL FUNCTIONING AND WORKING PROCEDURES OF SCIENTIFIC EXPERT COMMITTEES

PART 2 OF A TRAINING PROGRAMME TO ASSIST THE MINISTRY OF HEALTH (MoH)

DRAFT PROGRAMME

Day 1: Monday 21 September and Wednesday 23 September

32

09:30 **Welcome of the participants** and opening of the Training Course; introduction of participants (Marie-Paule Benassi, EC and Herman Koëter, OHP)

09:45 **Objectives and structure of the training course** (Herman Koëter, OHP, Belgium and Jon Bell, OHP, UK)

10:00 **Session 1** (Moderators: Herman Koëter, OHP, Belgium and Jon Bell, OHP, UK)

- Selection criteria for experts;
- Structure and size of scientific committees;
- Defining expertise required;
- Selection process and re-election of the membership.

12:00 Lunch Break

13:00 **Session 2** (Moderators: Jon Bell, OHP, UK and Herman Koëter, OHP, Belgium)

- Mandate description or 'terms of reference' of scientific committees;
- Establishment of working groups.
- CV requirements;
- Declarations of Interest.

15:00 Short coffee/tea break



- 15:15 **Session 3** (Moderators: Herman Koëter, OHP, Belgium and Jon Bell, OHP, UK)
- Independence and transparency;
 - Coverage of the food chain;
 - Consensus building process; voting and minority opinions;
 - Types of output: opinions, statements, guidance.

17:15 Adjourn for the day

Day 2: Tuesday 22 September and Thursday 24 September

- 09:00 **Session 4** (Moderators: Jon Bell, OHP, UK and Herman Koëter, OHP, Belgium)
- Safeguarding scientific quality of the SC output;
 - Background documents: criteria for accepting and rejecting documents;
 - Collecting background documents: not missing relevant papers;
 - Consensus building process;
 - How to draft an assessment report.

- 10:00 **Session 5** (Moderators: Herman Koëter, OHP, Belgium and Jon Bell, OHP, UK)
- Organisation of meetings, preparation of agendas, agenda format;
 - Staff support: level of expertise, preparatory work, interaction with SC members;
 - Communication of scientific output.

33

10:45 Short coffee/tea break

- 11:00 **Session 6** (part 1)
- Case study 1: Food Colours (Azo dyes)

12:00 Lunch Break

- 13:00 **Session 6** (Part 2)
- Case study 2: Aspartame

- 14:00 **Session 7**
- Case study 3: Risk assessment of botanical products;
 - Case study 4: risk assessment of engineered nanomaterials.

15:30 Short coffee/tea break

15:45 **General discussion, identification of gaps, follow-up training needs, strength and weaknesses, questions and answers and wrapping up.**

16:15 Training course adjourns.



Background and Reference Documents Related to the In-Depth Training Course on the Establishment, Operation, General Functioning and Working Procedures of Scientific Expert Committees

Beijing, 21-24 September 2009

1. Decision concerning the establishment and operations of the Scientific Committee and Panels [EFSA MB 11.09.2007 -4.1 Proposal for new Scientific Committee and Panels internal rules, Annex A]
2. Decision of the Executive Director concerning the selection of members of the Scientific Committee, Scientific Panels and External Experts to assist EFSA with its scientific work.
3. European Food safety Authority (EFSA): Definitions of EFSA scientific output.
4. Openness, transparency and confidentiality [MB 16.09.2003 -13- Agreed].
5. Decision of the Management Board of EFSA concerning implementing measures of transparency and confidentiality requirements [MB 10.03.2005-10].
6. Decision concerning access to documents [MB 16.09.2003-Adopted].
7. EFSA policy on Declarations of Interest {MB 11.09.07-5.2 Annex Policy on declarations of interest]
8. Implementing act to the policy on declarations of interests; Guidance document on Declarations of Interest .
9. Implementing act to the policy on declarations of interests; Procedure for identifying and handling potential conflicts of interest.
10. EFSA Risk Communication Strategy and Plans [MB 12.09.2006-Adopted by written procedure on 8.11.2006].
11. Scientific Opinion of the Scientific Committee: Transparency in Risk Assessment: Scientific Aspects. Guidance of the Scientific Committee on transparency in the scientific aspects of risk assessment carried out by EFSA. Part 2: General Principles. [EFSA Journal (2009) 1051, 1-22].
12. Scientific Advice of the Scientific Committee: Internal and External Review of EFSA's Scientific Activities. [EFSA Journal (2007) 526, 1-15].
13. Transparency in risk assessment carried out by EFSA: Guidance Document on procedural aspects.[EFSA Journal (2006) 353, 1-16].
14. Good Practice Guidelines for independent scientific advisory committees. Food Standards Agency, UK, December 2006.
15. Rigour, respect, responsibility: a universal ethical code for scientists. UK Government Office for Science, Department for Innovation, Universities and Skills, September 2007.
16. Committee on Toxicity of Chemicals in Food, Consumer Products and the Environment (COT): Proposal to hold COT meetings in open session.



17. Guidance Document for the use of the concise European food consumption database in exposure assessment. [EFSA/DATEX/2008/01, 17 March 2008].
18. Advice from the EFSA Scientific Committee on a general format for scientific opinions of EFSA. [EFSA Scientific Committee Advice (2004) 1,1-3].
19. Scientific Advice of the Scientific Committee: EFSA's responsiveness to urgent questions: Approaches to enhance EFSA's responsiveness. [EFSA Journal (2007) 525, 1-4].
20. Description of selected key generic terms used in chemical hazard/risk assessment. OECD Series on Testing and Assessment Nr.44, October 2003.
21. European Food Safety Authority: Workflow for scientific opinions. [http://www.efsa.europa.eu/EFSA/AboutEfsa/HowWeWork/efsa_locale-1178620753812_WorkflowForScientificOpinions.htm].
22. Draft Implementation Plan for Strengthening Food Safety Standards Practices in APEC Economies for 2008-2011.



PARTICIPANTS TRAINING COURSE II, First Group

姓名 Name	工作单位 Organisation
李建中 LI Jianzhong	中国科学院生态环境研究中心，研究员 Researcher, Research Center for Eco-Environmental Science, Chinese Academy of Sciences
魏益民 WEI Yimin	中国农业科学院农产品加工研究所，所长/教授 Director/professor, Institute of Food Science & Technology, Chinese Academy of Agricultural Sciences
马贵平 MA Guiping	北京出入境检验检疫局，研究员 Researcher, Beijing Entry-Exit Inspection and Quarantine Bureau
张建中 ZHANG Jianzhong	中国疾控中心传染病所，副所长/研究员 Deputy Director/Researcher, Institute for Infectious Disease Control and Prevention, Chinese Center for Disease Prevention and Control
杨晓光 YANG Xiaoguang	中国疾控中心营养与食品安全所，研究员 Researcher, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
焦新安 JIAO Xin'an	扬州大学，副校长/教授 Vice President/Professor, Yangzhou University
徐海波 XU Haibo	中国疾控中心营养与食品安全所，主任 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
叶纪明 YE Jiming	农业部农药检定所 Institute for the Control of Agrochemicals, MOA
罗逢健 LUO Fengjian	中国农科院茶叶研究所，副研究员 Vice researcher, Tea Research Institute, Chinese Academy of Agricultural Science
白雪涛 BAI Xuetao	中国疾控中心传染病所环境与健康相关产品安全所，副所长/研究员 Deputy Director/Researcher, Institute for Environmental Hygiene and Health-Related Product Safety, Chinese Center for Disease Prevention and Control
潘迎捷 PAN Yingjie	上海海洋大学，校长 President, Shanghai Ocean University



杨杏芬 YANG Xingfen	广东省疾病预防控制中心，副主任 Deputy Director, Center for Disease Prevention and Control of Guangdong Province
储晓刚 CHU Xiaogang	中国检验检疫科学院食品安全研究所， Director, Institute of Food Safety, China Academy of Inspection and Quarantine
刘兆平 LIU Zhaoping	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
朱江辉 ZHU Jianghui	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
董银苹 DONG Yinping	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
周彦红 ZHOU Yanhong	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
王晓英 WANG Xiaoying	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
李薇薇 LI Weiwei	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
马宁 MA Ning	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
闫琳 YAN Lin	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
戴伟 DAI Wei	卫生部监督局 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH



PARTICIPANTS TRAINING COURSE II, Second Group

姓名 Name	工作单位 Organisation
徐士新 XU Shixin	农业部中国兽医药品监察所，主任/研究员 Director/Researcher, China Control Institute for Veterinary Drugs
李建国 LI Jianguo	河北省疾控中心，副主任/主任医师 Vice Director/Chief Physician, Center for Disease Prevention and Control of Hebei Province
徐樨巍 XU Xiwei	北京儿童医院，主任医师/教授 Chief Physician/Professor, Beijing Hospital for Children
孙承业 SUN Chengye	中国疾控中心职业卫生所，副所长 Deputy Director, Institute for Occupational Health and Poison Control, Chinese Center for Disease Prevention and Control
蔡木易 CAI Muyi	中国食品发酵工业研究院，常务副院长 Vice President, China National Research Institute of Food and Fermentation Industry
林洪 LIN Hong	中国海洋大学，院长/教授 Dean/Professor, College of Food Sciences and Engineering, Ocean University of China
严卫星 YAN Weixing	常务副所长，中国疾病预防控制中心营养与食品安全所 Deputy Director, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
李宁 LI Ning	副所长，中国疾病预防控制中心营养与食品安全所 Deputy Director, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
李凤琴 LI Fengqin	中国疾控中心营养与食品安全所，研究员 Researcher, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
吴永宁 WU Yongning	中国疾控中心营养与食品安全所，研究员 Researcher, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
郝卫东 HAO Weidong	北京大学医学部公共卫生学院，副院长 Vice President, Public Health Institute, Peking University Health Science Center
曹红 CAO Hong	国家食品质量安全监督检验中心，总工程师 Chief Engineer, China National Food & Safety Supervision and Inspection Center



张立实 ZHANG Lishi	四川大学华西公共卫生学院，教授 Professor, West China School of Public Health, Sichuan University
仲伟鉴 ZHONG Weijian	上海疾控中心，副主任 Deputy Director, Center for Disease Prevention and Control of Shanghai
李可基 LI Keji	北京大学医学部公共卫生学院，教授 Professor, Public Health Institute, Health Science Center, Peking University Health Science Center
丁钢强 DING Gangqiang	浙江省疾控中心，副主任 Vice Director, Center for Disease Prevention and Control of Zhejiang Province
刘沛 LIU Pei	东南大学公共卫生学院，院长/教授 Dean/Professor, Public Health Institute, Southeast University
孟素荷 MENG Suhe	中国食品科技学会，副理事长/秘书长 Secretary-general, Chinese Institute of Food Science and Technology
张烁 ZHANG Shuo	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
贾旭东 JIA Xudong	中国疾控中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control



ANNEX 4

EUROPEAN COMMISSION (EC/EUCTP) - ORANGE HOUSE PARTNERSHIP (OHP) TRAINING PROGRAMME TO ASSIST THE MINISTRY OF HEALTH (MoH)

PART 3

IN-DEPTH TRAINING COURSE ON SURVEILLANCE PRINCIPLES AND METHODS, COMPLIANCE MONITORING AND RELATED ACTIVITIES

Chair: Willem de Wit

Co-Chairs: Wu Yongwei and Paul Peters

Day 1: Tuesday 20 October 2009

- 08:30-09:00 Participants Registration
- 09:00-09:10 Official Opening (*Philip Bartley and Li Tairan*)
- 09:10-09:45 Welcome on behalf of Orange House Partnership and Introduction of Participants (*Willem de Wit*)

40

Session I: General Presentations: Principles, Approaches of Risk Assessment and Risk Management

- 09:45-10:30 Risk management aspects: evaluation, reduction, monitoring (*Paul Peters*)
- 10:30-10:45 Tea break
- 10:45-11:30 Risk assessment and risk management: separated or linked (*Willem de Wit*)
- 11:30-12:15 Risk assessment principles and methods (*Herman Koëter*)
- 12:15-13:30 Lunch

Session II: Introduction to Surveillance Approaches and Methods

- 13:30-14:00 Surveillance: general approaches and principles (*Willem de Wit*)
- 14:00-14:30 Surveillance and monitoring of food and feed for additives and chemical contaminants (*Paul Peters*)
- 14:30-15:15 Human surveillance and monitoring approaches (*John Cowden*)



- 15:15-15:30 Tea break
- 15:30-16:15 Contributing to one world, one health. A strategic framework for reducing risks of infectious diseases at the animal-human-ecosystems interface (*Vincent Martin*)
- 16:15-17:00 Microbiological risk management based on the new concept of “food safety objectives” (*Servé Notermans*)
- 17:00 Adjourn for the day

Day 2: Wednesday 21 October 2009

Session III: EU Regulations: experience, lessons learned, approaches useful for China (*Paul Peters*)

- 09:00-09:30 EC General Food Law (GFL)(178/2002)
- 09:30-10:00 EU Regulation 882/2004 on official controls performed to ensure the verification of compliance with feed and food law, animal health and animal welfare rules
EU Regulation 2006/504: European Commission Decision on special conditions governing certain foodstuffs imported from third countries
- 10:00-10:15 Tea break
- 10:15-11:00 A new Draft EU Regulation No 669/2009 implementing EU Regulation 882/2004 as regards the increased level of official controls on imports of certain feed and food of non animal origin.

Session IV: HACCP an important food safety standard and management tool

- 11:00-12:15 Hazard Analysis and Critical Control Points (HACCP): the concept explained (*Willem de Wit*)
- 12:15-13:30 Lunch

Session V: From theory to practice: case studies (series 1): Emphasis on data collection and data sharing; analytical methodologies and rapid response mechanisms

- 13:30-14:30 Campylobacter: epidemiology and surveillance (*John Cowden*)
- 14:30-15:45 Acrylamide: a long story (*Paul Peters*)
- 15:30-15:45 Tea break
- 15:45-17:00 Food-borne outbreak: 10 steps of investigation (*John Cowden*)
- 17:00 Adjourn for the day



Day 3: Thursday 22 October 2009

Session VI: From theory to practice: case studies (series 2): Emphasis on early warning systems; data collection and statistics; coordination; rapid response mechanisms

- 09:00-10:15 Source attribution of food-borne diseases (*Henrik Wegener*)
10:15-10:30 Tea break
10:30-11:30 Chinese 'sterrenmix' tea in the Netherlands (*Paul Peters*)
11:30-12:15 Food-borne disease outbreak investigation (*Henrik Wegener*)

12:15-13:30 Lunch

Session VI: Continued

13:30-14:30 Traceability as a very important risk management tool (*Willem de Wit*)

Session VII: Round Table discussion: Human resources needed to adequately carry out Microbiological (food-borne diseases) and chemical surveillance programmes in China. (*Moderator: Wim de Wit*)

- 14:30-16:00 Analytical needs; Data interpretation needs; scientific expertise and training; follow-up actions and reporting
- 16:00-16:45 **Training Course summary, evaluation and recommendations** (*Willem de Wit*)
- 16:45 Training Course adjourns.

TRAINING COURSE FACULTY

- Cowden, John (Orange House partnership and Health Protection Scotland, UK)
- De Wit, Willem (Orange House Partnership and W.de Wit Advisor, Netherlands)
- Koëter, Herman (Orange House Partnership, Belgium)
- Martin, Vincent (FAO, China)
- Notermans, Servé (Orange House Partnership and Notermans Food safety Consultancy, Netherlands)
- Peters, Paul (Orange House Partnership and Senator Netherlands Parliament, Netherlands)
- Wegener, Henrik (Technical University Denmark – DTU, Denmark)
- Wu Yongwei (Ministry of Health, China)



List of participants Training Course III

No.	Name	Organisation
1	李泰然 LI Tairan	卫生部食品安全综合协调与卫生监督局，食品安全评估预警处，处长 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
2	吴勇卫 WU Yongwei	卫生部食品安全综合协调与卫生监督局，食品安全评估预警处 Division of Food Safety Assessment and Pre-warning, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
3	陈志锋 CHEN Zhifeng	副所长，中国检验检疫科学研究院，食品风险管理与应用研究所 Deputy Director, Institute of Food Risk Management and Application, China Academy of Inspection and Quarantine
4	李蕊舟 LI Ruizhou	中国检验检疫科学研究院，食品风险管理与应用研究所 Institute of Food Risk Management and Application, China Academy of Inspection and Quarantine
5	刘昊 LIU Hao	天津市疾病预防控制中心 Center for Disease Control and Prevention of Tianjin Municipality
6	苏城玉 SU Chengyu	甘肃省疾病预防控制中心，副所长 Deputy Director, Center for Disease Control and Prevention of Gansu Province
7	胡晓宁 HU Xiaoning	甘肃省疾病预防控制中心 Center for Disease Control and Prevention of Gansu Province
8	阎剑 YAN Jian	广东省疾病预防控制中心 Center for Disease Control and Prevention of Guangdong Province
9	唐振柱 TANG Zhenzhu	广西壮族自治区疾病预防控制中心 Center for Disease Control and Prevention of Guangxi Zhuang Autonomous Region
10	张俊黎 ZHANG Junli	山东省疾病预防控制中心 Center for Disease Control and Prevention of Shandong Province



11	杨剑业 YANG Jianye	内蒙古自治区疾病预防控制中心 Center for Disease Control and Prevention of Inner Mongolia Autonomous Region
12	龙诚 LONG Cheng	重庆市疾病预防控制中心 Center for Disease Control and Prevention of Chongqing Municipality
13	白光大 BAI Guangda	吉林省疾病预防控制中心 Center for Disease Control and Prevention of Jilin Province
14	郑克勤 ZHENG Keqin	云南省疾病预防控制中心 Center for Disease Control and Prevention of Yunnan Province
15	孙吉昌 SUN Jichang	江西省疾病预防控制中心 Center for Disease Control and Prevention of Jiangxi Province
16	苏华 SU Hua	黑龙江省疾病预防控制中心 Center for Disease Control and Prevention of Heilongjiang Province
17	王颖 WANG Ying	上海市食品药品监督管理局 Shanghai Food and Drug Administration
18	王李伟 WANG Liwei	上海市疾病预防控制中心 Center for Disease Control and Prevention of Shanghai Municipality
19	吴传业 WU Chuanye	湖南省疾病预防控制中心 Center for Disease Control and Prevention of Hunan Province
20	郭学斌 GUO Xuebin	青海省疾病预防控制中心 Center for Disease Control and Prevention of Qinghai Province
21	张丁 ZHANG Ding	河南省疾病预防控制中心 Center for Disease Control and Prevention of Henan Province
22	严卫星 YAN Weixing	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
23	王伟 WANG Wei	贵州省疾病预防控制中心 Center for Disease Control and Prevention of Guizhou Province



24	许毅 XU Yi	四川省疾病预防控制中心 Center for Disease Control and Prevention of Sichuan Province
25	李绥晶 LI Suijing	辽宁省疾病预防控制中心 Center for Disease Control and Prevention of Liaoning Province
26	乔玫 QIAO Mei	山西省疾病预防控制中心 Center for Disease Control and Prevention of Shanxi Province
27	王鹏 WANG Peng	山西省疾病预防控制中心 Center for Disease Control and Prevention of Shanxi Province
28	朱小波 ZHU Xiaobo	河北省疾病预防控制中心 Center for Disease Control and Prevention of Hebei Province
29	黄宇彤 HUANG Yutong	中国食品发酵工业研究院 China National Research Institute of Food and Fermentation Industries
30	杨勤德 YANG Qingde	新疆维吾尔自治区疾病预防控制中心 Center for Disease Control and Prevention of Xinjiang Uigur Autonomous Region
31	舒学军 SHU Xuejun	宁夏回族自治区疾病预防控制中心 Center for Disease Control and Prevention of Ningxia Hui Autonomous Region
32	吕华东 LV Huadong	福建省疾病预防控制中心 Center for Disease Control and Prevention of Fujian Province
33	刘志荣 LIU Zhirong	安徽省疾病预防控制中心 Center for Disease Control and Prevention of Anhui Province
34	黎军 LI Jun	重庆市卫生监督所 Chongqing Municipality Institute of Health Inspection
35	冯礼明 FENG Liming	海南省疾病预防控制中心 Center for Disease Control and Prevention of Hainan Province
36	史廷明 SHI Tingming	湖北省疾病预防控制中心 Center for Disease Control and Prevention of Hubei Province



37	赵云峰 ZHAO Yunfeng	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
38	李晓薇 LI Xiaowei	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
39	李敬光 LI Jingguang	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
40	刘卿 LIU Qing	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
41	陈艳 CHEN Yan	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
42	肖晶 XIAO Jing	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
43	张烁 ZHANG Shuo	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
44	马兰 MA Lan	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
45	赵馨 ZHAO Xin	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
46	刘兆平 LIU Zhaoping	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
47	李凤琴	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control



	LI Fengqin	Prevention and Control
48	朱江辉 ZHU Jianghui	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
49	毛伟峰 MAO Weifeng	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
50	赵凯 ZHAO Kai	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
51	Willem de Wit	Orange House Partnership
52	Henrik C. Wegener	National Food Institute, Technical University of Denmark
53	Paul W.J. Peters	Orange House Partnership
54	YANG Tingting	EU-China Trade Project
55	WANG Xiaolin	EU-China Trade Project
56	WANG Jing	Interpreter
57	ZHANG Zhihui	Interpreter



ANNEX 5

EUROPEAN COMMISSION (EC/EUCTP) - ORANGE HOUSE PARTNERSHIP (OHP) TRAINING PROGRAMME TO ASSIST THE MINISTRY OF HEALTH (MoH)

PART 4

IN-DEPTH TRAINING COURSE ON THE DEVELOPMENT OF FOOD SAFETY STANDARDS

Chair: Herman B.W.M.Koëter;
Co-Chairs: Zhang Xudong and Junshi Chen

Day 1: Tuesday 20 October 2009

- 08:30-09:00 Participants Registration
09:00-09:10 Official Opening (*Marie-Paule Benassi and Zhang Xudong*)
09:10-09:45 Welcome on behalf of Orange House Partnership and Introduction of
Participants (*Herman Koëter*)

Session I: General Presentations: Principles, Approaches of Risk Assessment and Risk Management

- 09:45-10:30 Risk assessment principles and methods (*Herman Koëter*)
10:30-10:45 Tea break
10:45-11:30 Risk management aspects: evaluation, reduction, monitoring (*Paul Peters*)
11:30-12:15 Risk assessment and risk management: separated or linked (*Willem de Wit*)

12:15-13:30 Lunch

Session II: Science as the basis of food safety standards

- 13:30-14:15 The Codex Alimentarius approach, principles and the 8 steps procedure for
farm, processing and retail standards (*Herman Koëter*)
14:15-15:00 Scientific risk assessment of pesticides as the basis of MRLs (*Denis Hamilton*)
15:00-15:15 Tea break



- 15:15-16:00 Microbiological risk assessment as the basis of food safety standards: the science explained (*Servé Notermans*)
16:00-16:45 Risk assessment of chemical contamination of food (*Herman Koëter*)
16:45-17:00 General discussion
- 17:00 Meeting adjourn for the day

Day 2: Wednesday 21 October 2009

Session III: Food safety standards: hygiene, microbiological contamination and MRLs (Part 1)

- 09:00-09:30 Risk profiling of the public health aspects of strawberries (*Servé Notermans*)
09:30-10:00 Microbiological risk management based on the new concept of “food safety objectives” (*Servé Notermans*)
10:00-10:15 Tea break
10:15-10:45 Defining and recommending pesticide MRLs based on science and efficacy for various types of food products (*Denis Hamilton*)
10:45-12:15 From theory to practice: Case study 1: MRLs for soft fruits and vegetables (tomatoes) (*Denis Hamilton*);
- 12:15-13:30 Lunch

Session III: Food safety standards: hygiene, microbiological contamination and MRLs (Part 2)

- 13:30-14:45 From theory to practice: Case study 2: Dairy products (processing and retail standards) (*Servé Notermans*).
- 14:45-15:30 From theory to practice: Case study 3: MRLs for processed foods (tomatoes) (*Denis Hamilton*).
- 15:30-15:45 Tea break
- 15:45-17:00 From theory to practice: Case study 4: HACCP (*Servé Notermans*).
- 17:00 Meeting adjourns for the day.

Day 3: Thursday 22 October 2009

Session IV: Setting limits for additives, processing aids and other chemicals in food

- 09:00-09:30 Development of food safety standards based on risk assessments and acceptable daily intake and other threshold values (*Herman Koëter*)



- 09:30-10:45 From theory to practice: Case study 5: MRLs for veterinary drug residues in food (*Herman Koëter*)
- 10:45-11:00 Tea break
- 11:00-12:15 From theory to practice: Case study 6: maximum permitted levels in food of chemicals migrating from packaging material (processing standard) (*Herman Koëter*)
- 12:15-13:30 Lunch

Session V: Cooperation in an international environment: accepting standards already adopted by the Codex Alimentarius before Chinese experts participated in the process? Scientific arguments why (certain) food safety standards should be modified to be adequate for China.

- 13:30-15:45 Round Table discussion of all speakers with active participation in the discussions from the participants (*introduced and moderated by Herman Koëter*)
- o Adequate expertise to participate in the various Codex (sub)committees?
 - o Cultural and environmental aspects;
 - o Analytical and scientific needs;
 - o Data interpretation needs;
- 15:45-16:00 Tea break
- 16:00-16:45 **Training Course summary, evaluation and recommendations** (*Herman Koëter*)
- 16:45 Training Course adjourns

TRAINING COURSE FACULTY

- De Wit, Willem (Orange House Partnership and W.de Wit Advisor, Netherlands)
- Hamilton, Denis (Orange House Partnership, Australia)
- Junshi Chen (CDC, Ministry of Health, China)
- Koëter, Herman (Orange House Partnership, Belgium)
- Notermans, Servé (Orange House Partnership and Notermans Food Safety Consultancy, Netherlands)
- Peters, Paul (Orange House Partnership and Senator Netherlands Parliament, Netherlands)
- Zhang Xudong (Ministry of Health, China)



List of participants of Training Course IV

No.	Name	Organisation
1	张旭东 ZHANG Xudong	卫生部食品安全综合协调与卫生监督局，食品安全标准处，处长 Division of Food Safety Standard, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
2	齐小宁 QI Xiaoning	卫生部食品安全综合协调与卫生监督局，食品安全标准处 Division of Food Safety Standard, Bureau of Food Safety Integrated Coordination and Health Supervision, MOH
3	李成瑜 LI Chengyu	卫生部卫生监督中心标准处 National Center for Inspection and Supervision, MOH
4	严卫星 YAN Weixing	常务副所长，中国疾病预防控制中心营养与食品安全所 Deputy Director, Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
5	尹章汉 YIN Zhanghan	湖北省卫生厅卫生监督局 Bureau of Health of Hubei Province
6	王振华 WANG Zhenhua	甘肃省卫生厅卫生法制与监督处 Bureau of Health of Gansu Province
7	胡晓琴 HU Xiaoqin	新疆维吾尔自治区卫生厅法监处 Bureau of Health of Xinjiang Autonomous Region
8	马永忠 MA Yongzhong	海南省卫生厅 Bureau of Health of Hainan Province
9	杭一平 HANG Yiping	湖南省卫生厅卫生法制与监督处 Bureau of Health of Hunan Province
10	周昌 ZHOU Chang	贵州省卫生厅卫生监督局 Bureau of Health of Guizhou Province
11	陈娜 CHEN Na	浙江省卫生厅卫生监督所 Bureau of Health of Zhejiang Province



12	温海梁 WEN Hailiang	辽宁省卫生厅 Bureau of Health of Liaoning Province
13	杨志平 YANG Zhiping	安徽省卫生厅 Bureau of Health of Anhui Province
14	吕华东 LV Huadong	福建省疾病预防控制中心 Center for Disease Control and Prevention of Fujian Province
15	郑华 ZHENG Hua	宁夏回族自治区卫生厅 Bureau of Health of Ningxia Autonomous Region
16	董绮娜 DONG Qina	天津市卫生厅卫生监督所 Bureau of Health of Tianjin Municipality
17	宋振华 SONG Zhenhua	广西壮族自治区卫生厅 Bureau of Health of Guangxi Autonomous Region
18	顾振华 GU Zhenhua	上海市食品药品监督管理局 Shanghai Food and Drug Administration
19	陈长宏 CHEN Changhong	福建省卫生厅法监处 Bureau of Health of Fujian Province
20	许新艳 XU Xinyan	陕西省卫生厅卫生监督所 Bureau of Health of Shaanxi Province
21	谢绍洲 XIE Shaozhou	四川省卫生厅卫生执法监督总队 Bureau of Health of Sichuan Province
22	高湘陵 GAO Xiangling	江苏省卫生厅卫生监督所 Bureau of Health of Jiangsu Province
23	陈蓉芳 CHEN Rongfang	上海市食品药品监督管理局 Shanghai Food and Drug Administration
24	赵亮宇 ZHAO Liangyu	北京市卫生监督所
25	谢建文 XIE Jianwen	江西省卫生厅 Bureau of Health of Jiangxi Province



26	孙伟 SUN Wei	中国食品工业协会 China National Food Industry Association
27	邵薇 SHWO Wei	中国食品科技学会 China National Food Science and Technology Association
28	陈利民 CHEN Limin	山西省卫生厅食品安全综合协调处 Bureau of Health of Shanxi Province
29	王鹏 WANG Peng	山西省卫生厅卫生监督所 Bureau of Health of Shanxi Province
30	张利 ZHANG Li	重庆市卫生局 Bureau of Health of Chongqing Municipality
31	胡耀中 HU Yaozhong	云南省卫生厅食品安全综合协调与卫生监督处 Bureau of Health of Yunnan Province
32	张历 ZHANG Li	吉林省卫生厅卫生监督所 Bureau of Health of Jilin Province
33	胡尘民 HU Chenmin	河南省卫生厅 Bureau of Health of Henan Province
34	徐玉平 XU Yuping	内蒙古卫生厅 Bureau of Health of Inner Mongolia Autonomous Region
35	许洪昌 XU Hongchang	山东省卫生厅 Bureau of Health of Shandong Province
36	李日新 LI Rixin	青海省卫生厅卫生监督所 Bureau of Health of Qinghai Province
37	杨倩 YANG Qian	中国检验检疫科学研究院，食品风险管理与应用研究所 Institute of Food Risk Management and Application, China Academy of Inspection and Quarantine
38	郭智勇 GUO Zhiyong	中国检验检疫科学研究院，食品风险管理与应用研究所 Institute of Food Risk Management and Application, China Academy of Inspection and Quarantine



39	杨帆 YANG Fan	中国检验检疫科学研究院，食品风险管理与应用研究所 Institute of Food Risk Management and Application, China Academy of Inspection and Quarantine
40	王君 WANG Jun	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
41	张俭波 ZHANG Jianbo	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
42	毛雪丹 MAO Xuedan	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
43	邵懿 SHAO Yi	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
44	田静 TIAN Jing	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
45	韩军花 HAN Junhua	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
46	丁灏 DING Hao	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
47	张霁月 ZHANG Jiyue	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
48	朱蕾 ZHU Lei	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control



49	李筱薇 LI Xiaowei	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
50	朱丽华 ZHU Lihua	中国疾病预防控制中心营养与食品安全所 Institute of Nutrition and Food Safety, Chinese Center for Disease Prevention and Control
51	Herman B.W.M. Koëter	Orange House Partnership
52	Denis Hamilton	Principal Scientific Officer in Biosecurity Queensland, Primary Industries & Fisheries, Brisbane AUSTRALIA
53	Servé Notermans	Lancashire University, UK
54	Vincent Martin	Animal health service of the FAO Headquarters
55	CAI Chao	EU-China Trade Project
56	LIN Jinpan	Interpreter
57	YANG Xiaochun	Interpreter