



Working Group 5

Update on progress and activities

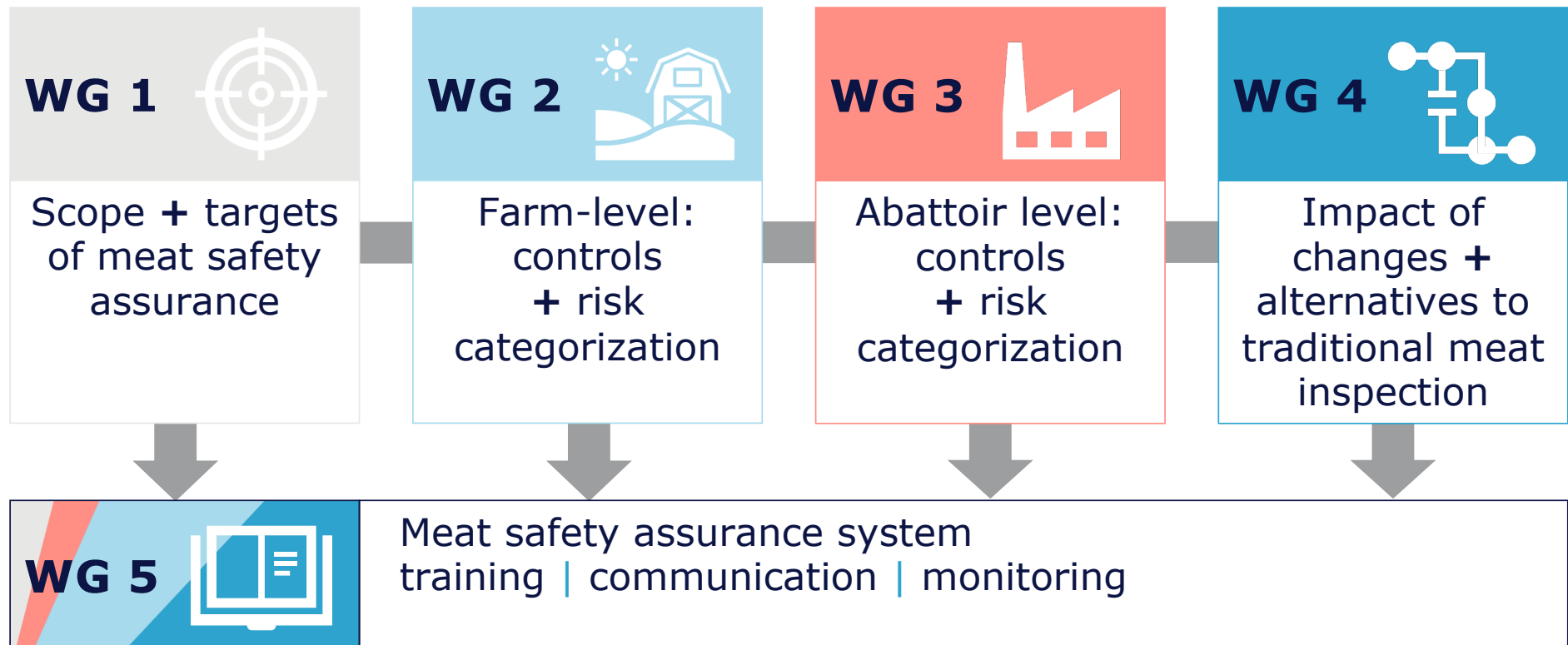
Purpose of WG5 within RIBMINS

The RIBMINS network

- 180 RIBMINS members from 40 countries
 - 66 management committee members
 - 14 Core group members



RIBMINS architecture



Purpose of WG5

- **Communication & networking**

- Supporting collaboration within RIBMINS
- Increasing RIBMINS reputation & outreach
- Informing stakeholders

- **Monitoring implementation**

- Monitoring MSAS implementation in participating countries

- **Training**

- Assessing training needs
- Supporting training events (training schools etc.)
- Setting up a permanent, easily accessible training platform

WG5 progress

WG5

Activities

- Ca. 20 active participants
- Aim
 - Increasing the reputation of RIBMINS and its participants
 - Increase RIBMINS outreach & impact
- Conf calls with all members every 1-2 month, workshops once per year
- Training platform and manual is already evolving
- Main subgroups
 - Newsletter team
 - Stakeholder communications team
 - 3 Paper subgroups





WG5

Activities

- **Communication within RIBMINS and beyond**
 - Scientific conferences (call for abstracts, abstract handling, proceedings etc.)
 - Workshops, training schools
 - Newsletter
 - Press releases & updates to stakeholder network
 - Social media
- **Monitoring**
 - NCP network is being activated
 - Questionnaire for NCPs of all member countries regarding MSAS implementation (lead: Boris Antunović)
- **Training**
 - Comprehensive survey on training needs amongst OV's across Europe (lead: Eduarda Gomes Neves)
 - Constantly evolving training platform/ manual



WG5

Newsletter

- Lead: Violeta Munoz
- 2nd edition published in Jan
- Features progress of all WGs
- Interviews
- Scientific publications
- RIBMINS in numbers



CA18105



RIBMINS

Risk-based meat inspection and
integrated meat safety assurance

www.ribmins.com

Views from stakeholders and national contact points (NCP)

From your perspective, which are the main knowledge gaps in the context of meat safety assurance system that the scientific research should address to support the implementation of a modern meat control system in Europe?

Data on the basic microbiology of meat (carcasses, primals and retail cuts) including the fate of pathogenic bacteria along the meat chain is limited, as becomes clear when trying to undertake a modelling approach to assess the potential impact of, for example, alternative carcass chilling regimes or specific interventions on pathogen reduction and the overall risk to the consumer. Moreover, NGS technologies offer us a great opportunity to better understand how other bacteria in the microbiota affect pathogen survival and perhaps how some of these, especially lactic acid bacteria, could be harnessed to improve food safety (Declan Bolton, Teagasc Food Research Centre, University College Dublin).



There is a lot of confusion regarding MSAS

- Identification and ranking of foodborne hazards
- Integration of harmonized epidemiological indicators (HEI)
 - HEI = prevalence or incidence of a certain hazard at a certain stage along the food chain
- Food chain information (ID, health status, drugs, records of inspection results)
 - Needed for risk categorization of animal batches/ of abattoirs
- Integrated control approach
 - preventive measures on farms
 - GMP, GHP, HACCP at abattoirs
 - Avoid cross-contamination
- Carcass decontamination

=> Broader discussion and training opportunities needed!





WG5

Paper projects

- MSAS review paper
 - Aim: can be used as training material explaining concepts
 - Lead: Madalena Vieira Pinto, Maurizio Ferri, Boris Antunovic
 - Manuscript is in draft stage
- OV survey on training needs
 - Aim: Determine training needs from OV side to tailor training platform to actual needs
 - Lead: Eduarda Gomes Neves
 - Survey closed in all participating countries by end of March
- FBO survey on training needs
 - Aim: Determine training needs from FBO side to tailor training platform to actual needs
 - Lead: Patric Maurer
 - Questionnaire is being devised

WG5 Training manual

- = online register for training content
- Google doc (access: WG5 + Core Group)
- Organization by WGs
- Provides overview of:
 - Main topics
 - Publications
 - Main conclusions
 - Training schools
 - Helpful external materials etc.

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How can I join the conversation?

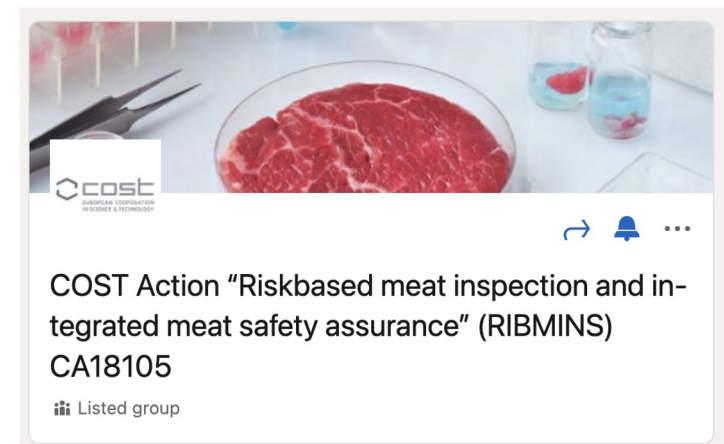
Follow us on Social Media!

- Twitter

- #RIBMINS
- Follow us to be updated on RIBMINS content
 - Claudia Guldemann @pro_food_safety
 - Sophia Johler @saferfoods

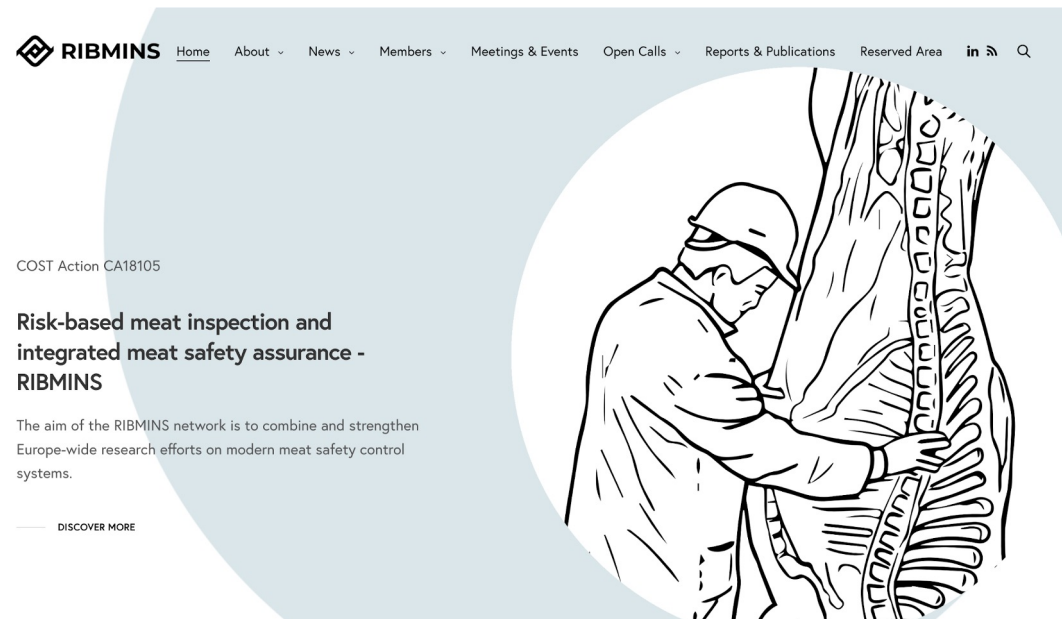


- Join the RIBMINS LinkedIn group

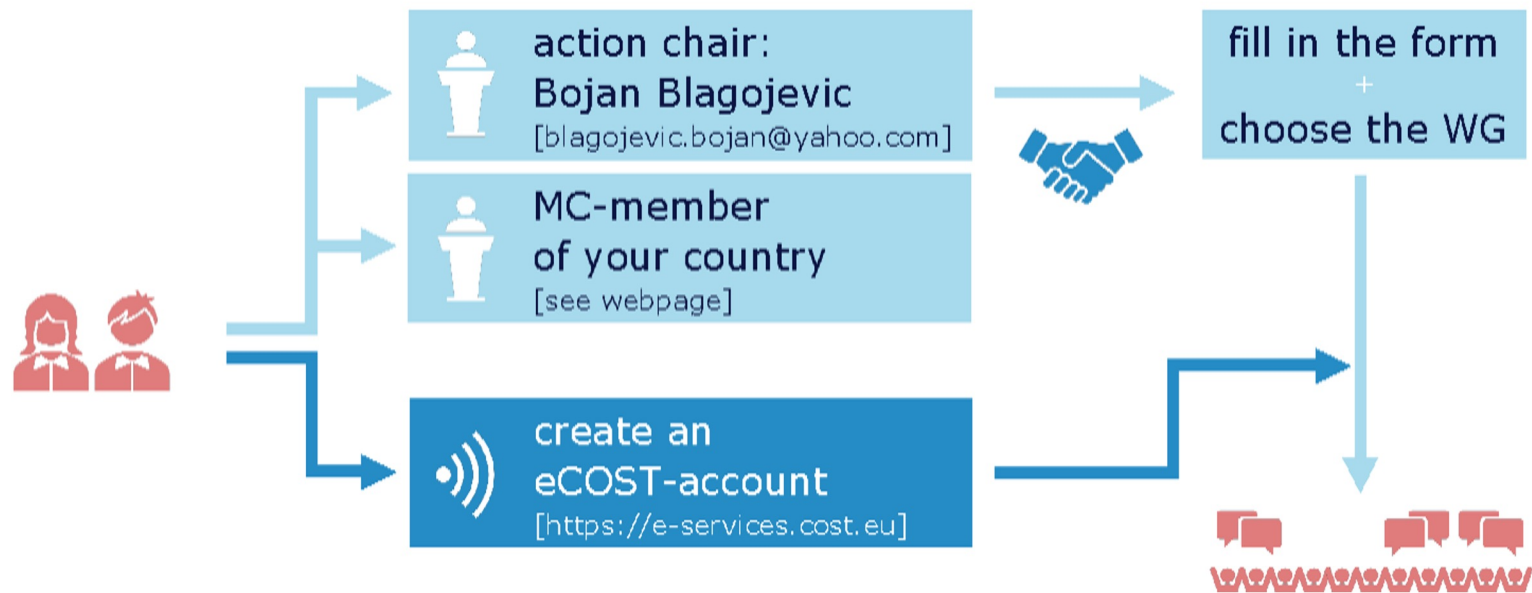


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- Go to www.ribmins.com to keep updated on:
 - News
 - Members
 - Meetings & Events
 - Open Calls
 - Reports & Publications



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Thank you for the attention.
Please join us at



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