

General Introduction

This programme aims to provide an introduction to what constitutes proportionate, balanced and appropriate enforcement decisions and recommendations in the context of bivalve purification operations.

The programme will address all of the key activities in bivalve purification and will examine the legislation, guidance, technology and underlying science that applies to each activity to provide an opportunity to evaluate potential risks and appropriate control measures.

The programme adopts the approach used within health and safety legislations of *possible and practicable, reasonable and proportionate* to identify and evaluate suitable responses to potential food safety risks.

The approach to training is that individuals should be actively encouraged to participate fully in the discussions that form a large part of the training programme. Examples used during the delivery of training are drawn from real life situations and should reflect current practice within the industry.

The syllabus for the programme *bivalve purification inspections* is as follows:

All objectives to be prefixed by the words: The expected outcome is that, *in the context of bivalve purification*, the course participant is able to:

1. Background knowledge

- 1.1. Demonstrate in discussions a suitable level of understanding of the operations of a bivalve purification and despatch centre;
- 1.2. State the food safety requirements associated with the purification process;
- 1.3. Understand of the threats to human health posed by consuming bivalves
- 1.4. Understand the food safety requirements associated with the purification process;
- 1.5. Understand the system of classifications given to shellfish growing areas and describe how these impact on the purification process.

2. General Approach

- 2.1. Identify high food safety risk activities that may be encountered during purification operations;
- 2.2. Identify the appropriate legislation that applies;
- 2.3. Consider the content of any official guidance or good manufacturing practices;
- 2.4. Evaluate the underlying technical and scientific basis for these issues;
- 2.5. Evaluate what are possible and practicable actions for centre managers to use to control identified and potential risks.

- 2.6. Agree with others a reasonable response to each of these scenarios.

3. Legislation

- 3.1. Identify the legal requirements controlling the purification process;
- 3.2. Apply various legal statues appropriately to purification operations, these include:
 - 3.2.1. 852/2004
 - 3.2.2. 853/2004
 - 3.2.3. 854/2004

4. Good Manufacturing Practice Guidance

- 4.1. Describe suitable sources of technical and expert guidance on issues that impact upon bivalve purification;
- 4.2. Demonstrate how to apply the contents of the GMPG for Bivalves workbook;
- 4.3. Understand the limits their role in providing advice and guidance to bivalve purification centre managers;

5. Effective Inspections

- 5.1. List simple techniques to ensure an accurate first impression when inspecting a bivalve purification centre;
- 5.2. List some of the more common activities that may be poorly managed in these centres;
- 5.3. Differentiate between those failings in processes and procedures that represent significant risks to food safety, from those failings that represent insignificant risks.