Project: Technical assistance to improve implementation of food safety standards and disease crisis preparedness

Training course: Public panel on animal disease, food safety and antimicrobial resistance

Lecturer: Blagojcho Tabakovski

Date: ……..

Place: Nicosia, Cyprus

Project funded by the European Union Aid Programme for the Turkish Cypriot community, implemented by NSF Euro Consultants Consortium

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CONTENT

- FSP overview
- Reasoning of new EU rules
- Animal disease relevant for TCc
- Food safety
- Antimicrobial resistance
- Discussion and questions

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Project activities overview

Contracting Authority:
EU Commission - DG REFORM - EUPSO

Beneficiary:
Turkish Cypriot community

Contractor:
NSF Euro Consultants Consortium

Contract signed: 19 May/21

Duration:
36 months

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Component I - FOOD SAFETY:

- improvement of the food safety standards and controls
- educational activities on EU food safety standards and
- on-the-job capacity building on implementation controls

Component II - DISEASES CRISIS PREPAREDNESS:

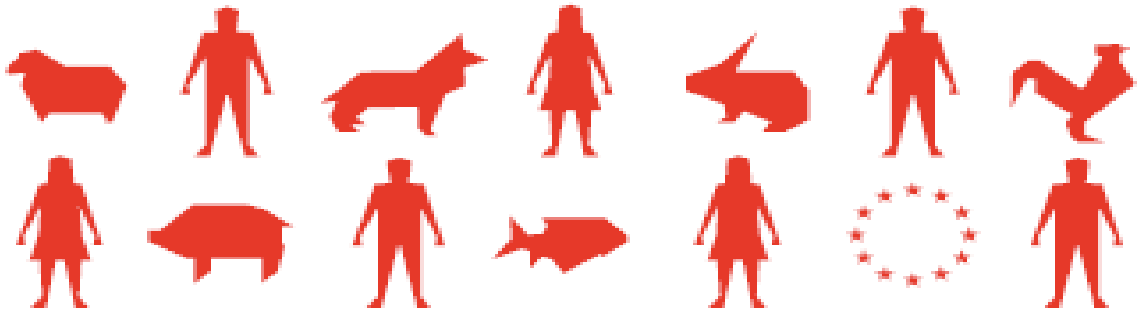
- capacity building and dissemination of knowhow and experiences on animal diseases

CROSS-CUTTING ACTIVITIES:

- animal diseases risk assessment
- crisis management plan
- dissemination of information

The reasoning of new regulation

- One health!



Animals + humans = One health

- Proactive and not Reactive!

Reactive
cure

€ → €

Proactive
Prevention

€ → €

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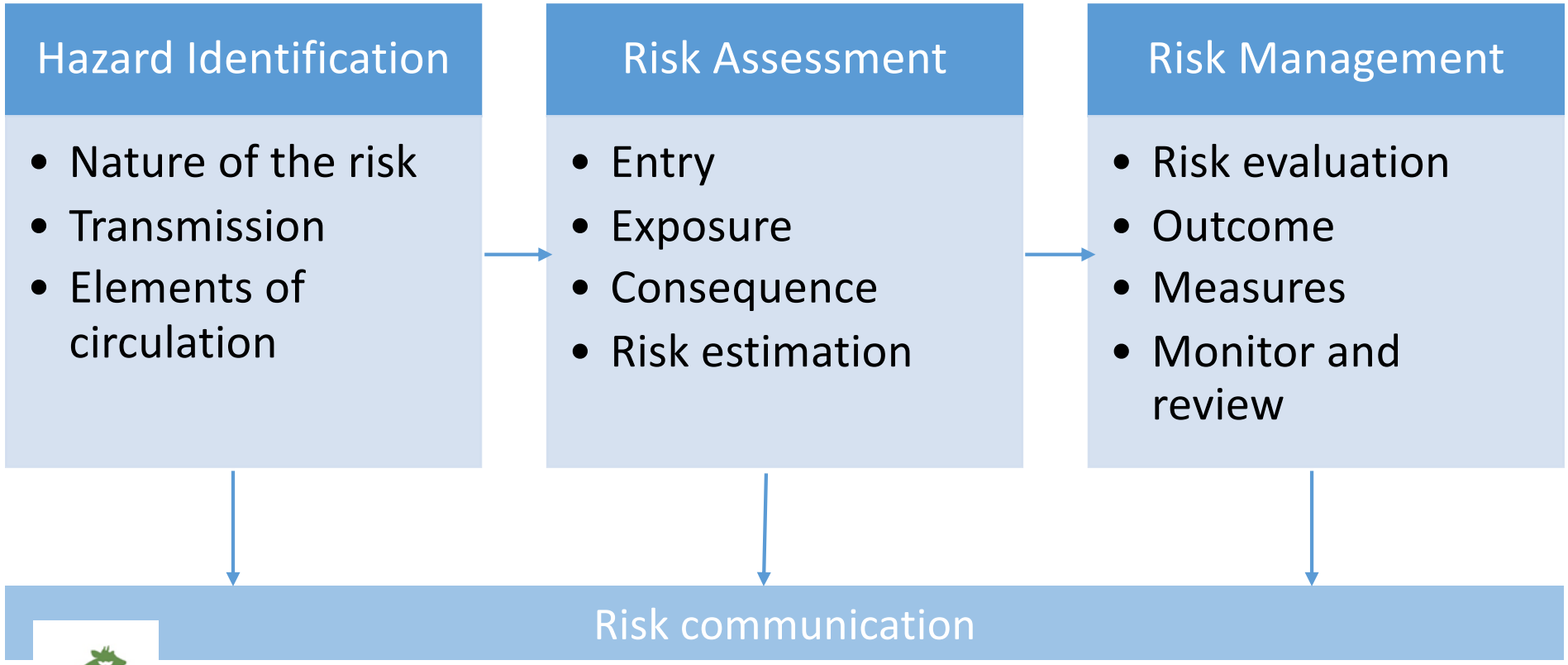
Substance – Risk analysis

- **<u>Can this approach eliminate the risk?</u>**
- **<u>No</u>**, <u>In order to completely eliminate risk you have to **manage the hazard!**</u>



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Disease relevant for TCc

Most important diseases for TCc		
Group A diseases	**Group B diseases**	**Group C diseases**
✓ Foot and mouth disease	✓ Brucellosis	✓ Bluetongue
✓ Lumpy skin disease		
✓ Sheep and goat pox		
✓ Peste des petits ruminants		
✓ Highly pathogenic Avian Influenza		
✓ New castle disease		

Have a thought…

- Are you well-informed about Brucellosis and Avian influenza?
- Do you know how can you be infected?
- Do you maybe know somebody who had this disease?
- If you see dead birds when you have recreational activities in nature or for any other circumstances what should you do?

- KNOWLADGE = PREVENTION

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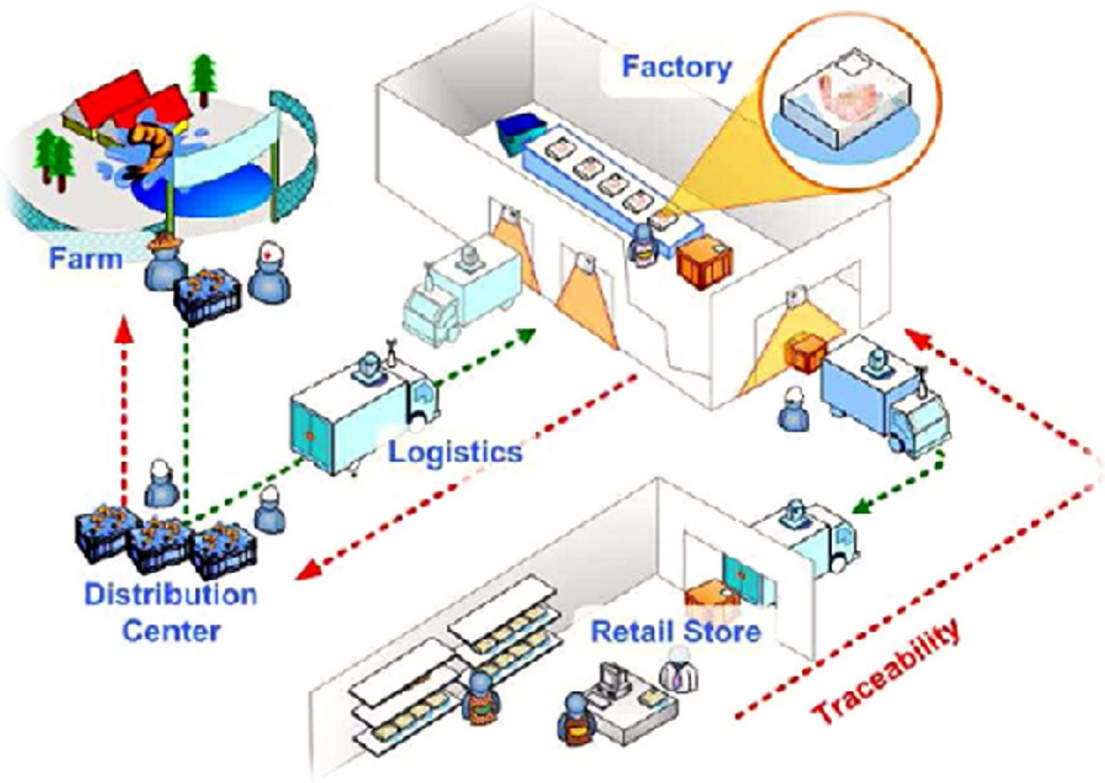
Food safety

- Responsibility
  - CA
  - Operators
  - Primary producers
- Risk-based approach
- Monitoring
- Listening
- Acting



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Have a thought…

- Have you thought about the risk/hazard in food, and can you give an example?
- How many of you have thrown away food in the last month?
- How many of you are allergic to some food?
- How many of you have found food in the store that is not fit for consumption?
- How many of you rinse the fruits and vegetables in water before you wash them?
- Do you know for each food what is the appropriate temperature and shelf life?

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How can you contribute?

- Inform yourself (look at the label)
- Observe the temperature
- Apply the five keys to hygiene
  - separate,
  - clean,
  - cook,
  - store,
  - throw away
- Trusted sources
- Reports any issues

"It says, 'If you want more fiber, eat the package.'"

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Hygiene is the First Line of Defense!

- Wash hands before and during food preparation.
- Wash after using the toilet.
- Clean and sanitize surfaces and utensils.
- Protect food and kitchen areas from insects and animals.

- Why: Raw foods can carry pathogens that spread to cooked foods if not properly separated.

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Prevent Cross-Contamination!

- Keep raw meat, poultry, and seafood separate.
- Use dedicated utensils and cutting boards for raw foods.
- Store in sealed containers to prevent contact.

- Why: Dangerous microorganisms from soil, water, animals, or people can easily transfer to food through hands, cloths, or utensils.

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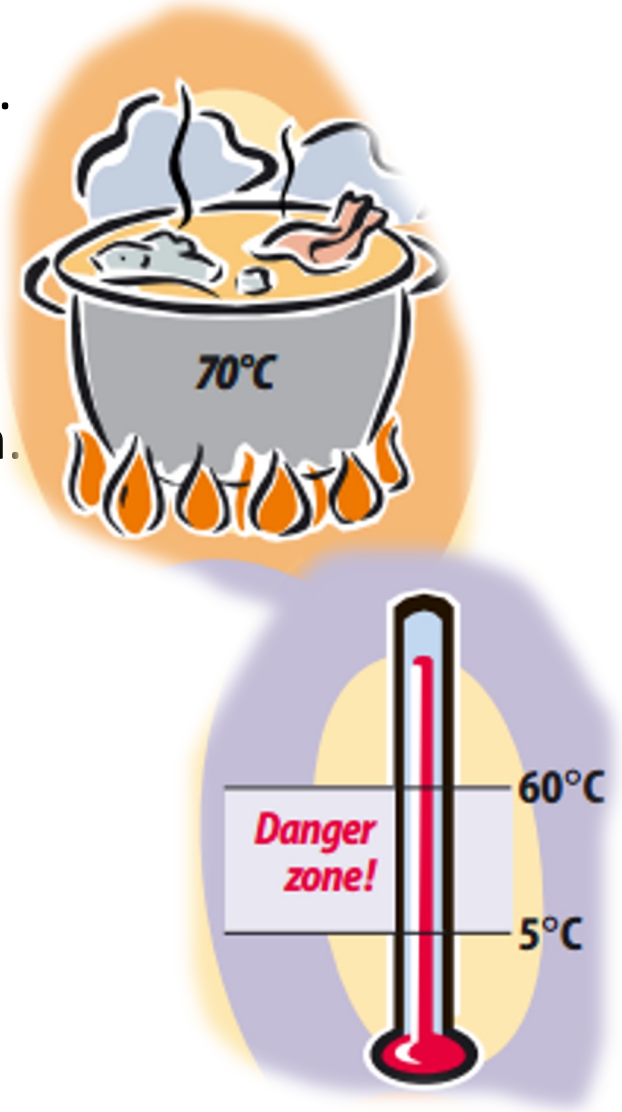
Control Temperature – Cook, Chill, Reheat Safely!

- Cook Thoroughly
  - Heat food to 70°C (soups/stews to boiling).
  - Ensure meat juices are clear, not pink.
  - Reheat food thoroughly.
- Keep at Safe Temperatures
  - Don’t leave food at room temperature >2h.
  - Keep hot food >60°C, cold food <5°C.
  - Refrigerate quickly and avoid thawing at room temperature



- Why: Proper temperature control kills or slows microbial growth.

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Safe Sources, Safe Food!

- Use safe or treated water.
- Select fresh, wholesome ingredients.
- Prefer pasteurized products.
- Wash fruits and vegetables.
- Check expiry dates and avoid damaged/mouldy foods.

- Why: Contaminated water or raw materials can introduce pathogens or toxins; simple precautions reduce risk..

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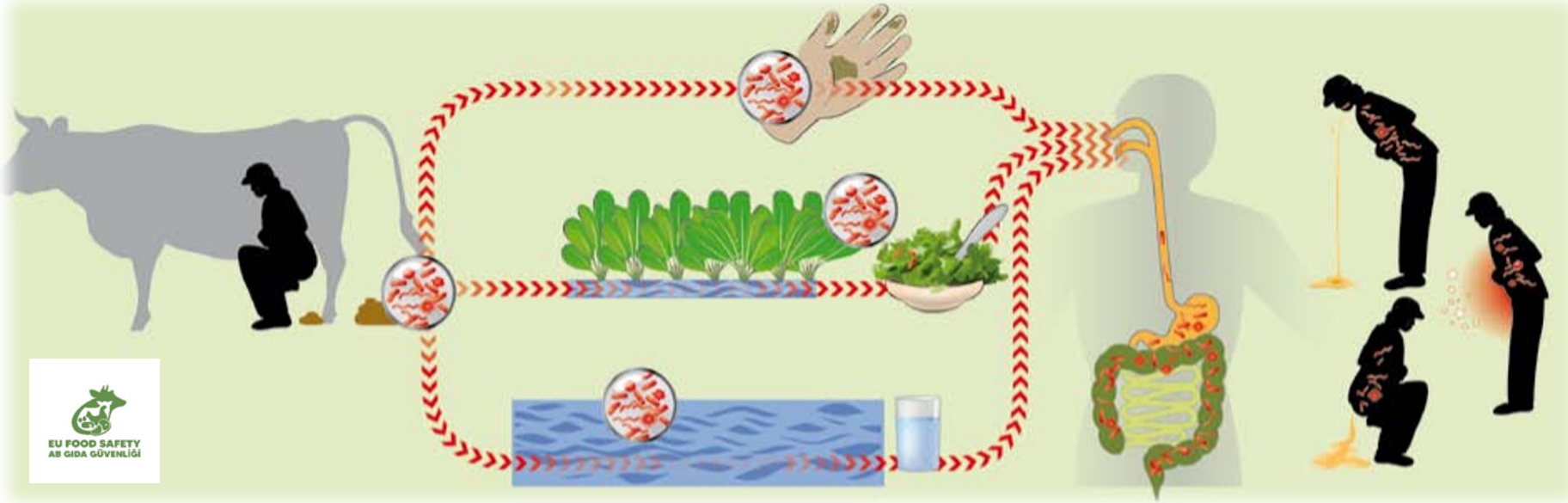
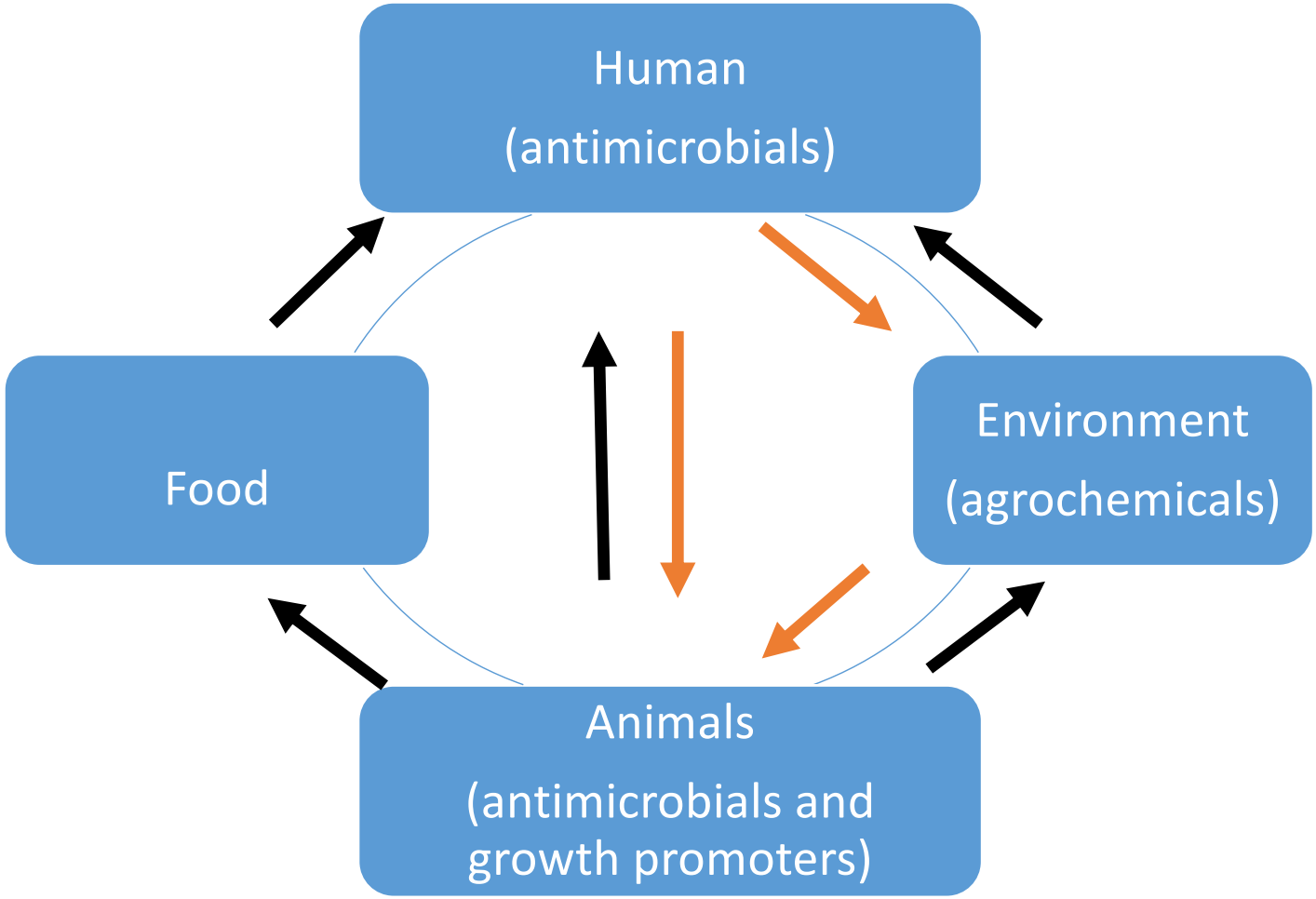
You harvest food and vegetables or animals!

- Practice good hygiene
- Protect the field from animals, and keep animals tidy and separated
- Use treated manure, and keep animal health
- Use only clean water, including for irrigation
- Keep the equipment clean
- Why:



What is Antimicrobial resistance?

- Bacteria become resistant to antimicrobial
- Bacteria transmit antimicrobial resistance to other bacteria



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Have a thought…

- How many of you have been sick or treated an animal in the last 12 months?
- Do you use antimicrobials without a prescription?
- Where do you get information on which antibiotic to use?
- If the antibiotic has expired, what do you do?
- Do you agree with the following:
  - If the symptoms are improving, you should stop taking antibiotics!
  - Using vaccines can prevent the use of antibiotics!
  - Antibiotics can be simply discarded because they do not influence the environment!
  - If the antibiotic does not work, you should use a higher dose or a longer time!
  - Using antimicrobials in animals can not affect human health!
  - Using antimicrobials in humans can not affect animal health!

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How AMR look like?

Examples of susceptibility testing

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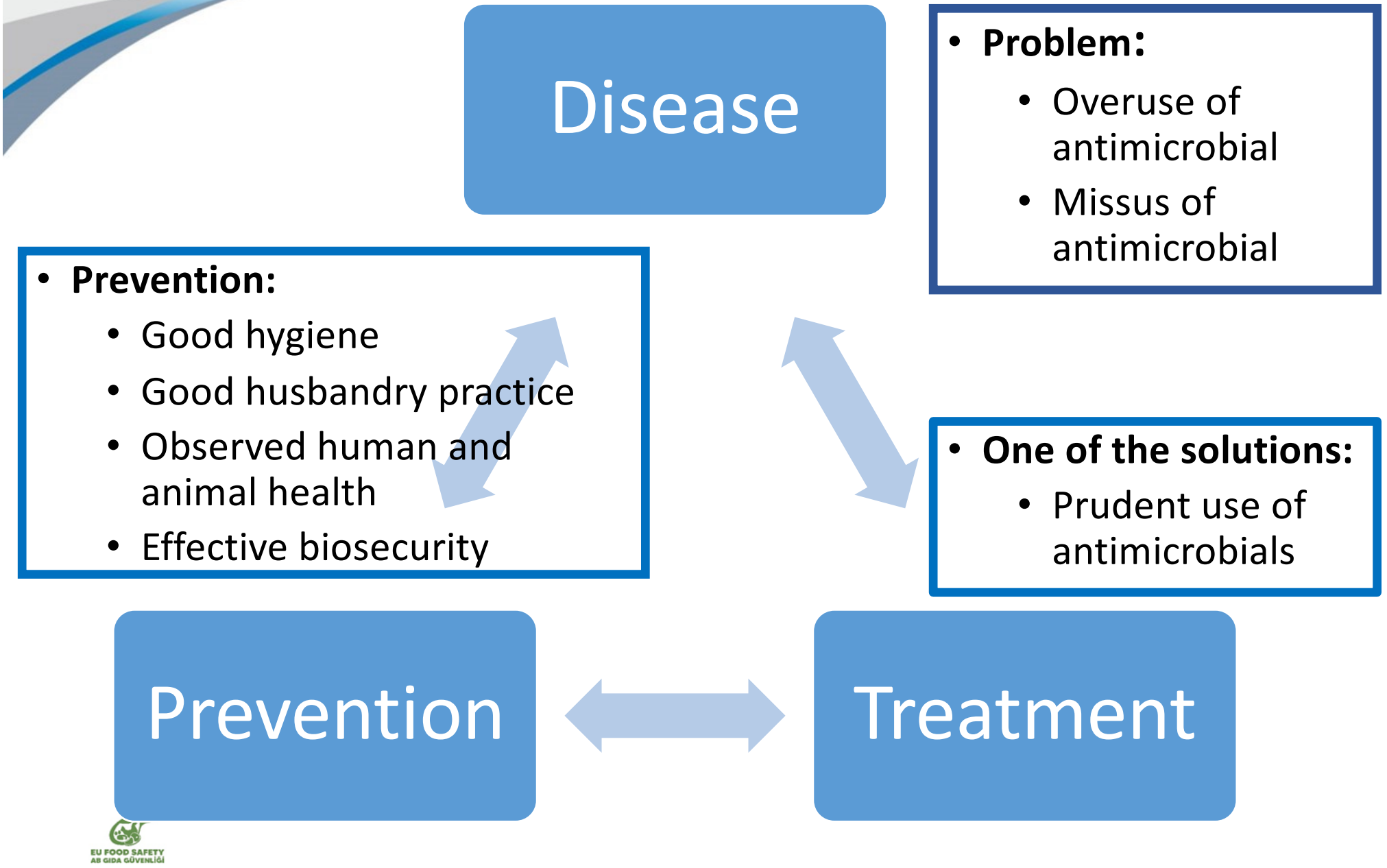
Treating disease



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Prudent use of antimicrobials

- Prudent use <u>in short:</u>

how to?	at the same time …	synonyms
use of antimicrobials to benefits the patient	**minimizes the probability of adverse effects**	**judicious, rational, adequate, correct and optimal**

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Principles for prudent use - 1

- Clinical examination
- The **prescription** of antimicrobials must be **justified by a diagnosis**
- **Prescription of** antimicrobials based on **antimicrobial susceptibility testing**
- **Not practicing metaphylaxis, or using it** only when there is a **real need for treatment**. methaphylaxis is not a replacement for **good management practice**
- **Routine prophylaxis must be avoided**

OK, let's try it one more time, Aaaaa….

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Principles for prudent use - 2

- **Sick individuals should be isolated** and treated individually
- **All information** relating to the cause and the nature of the infection and the range of available antimicrobial products must be collected
- A **narrow-spectrum antimicrobial** should always be the first choice
- The **use of broad-spectrum antimicrobials** and antimicrobial combinations should be avoided (with the **exception** of fixed combinations).

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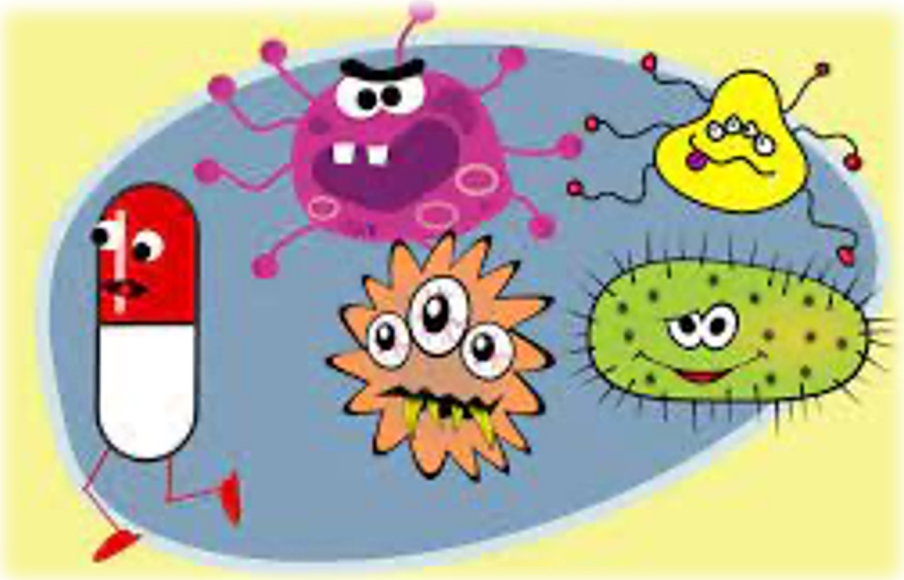
Principles for prudent use - 3

- Antimicrobial treatment must be administered **according to the instructions**
- The need for antimicrobial therapy should be **reassessed** on a regular basis to avoid unnecessary medication
- When possible, **alternative strategies** for controlling disease that has been proven to be equally efficient and safe (e.g. vaccines) should be preferred over antimicrobial treatment



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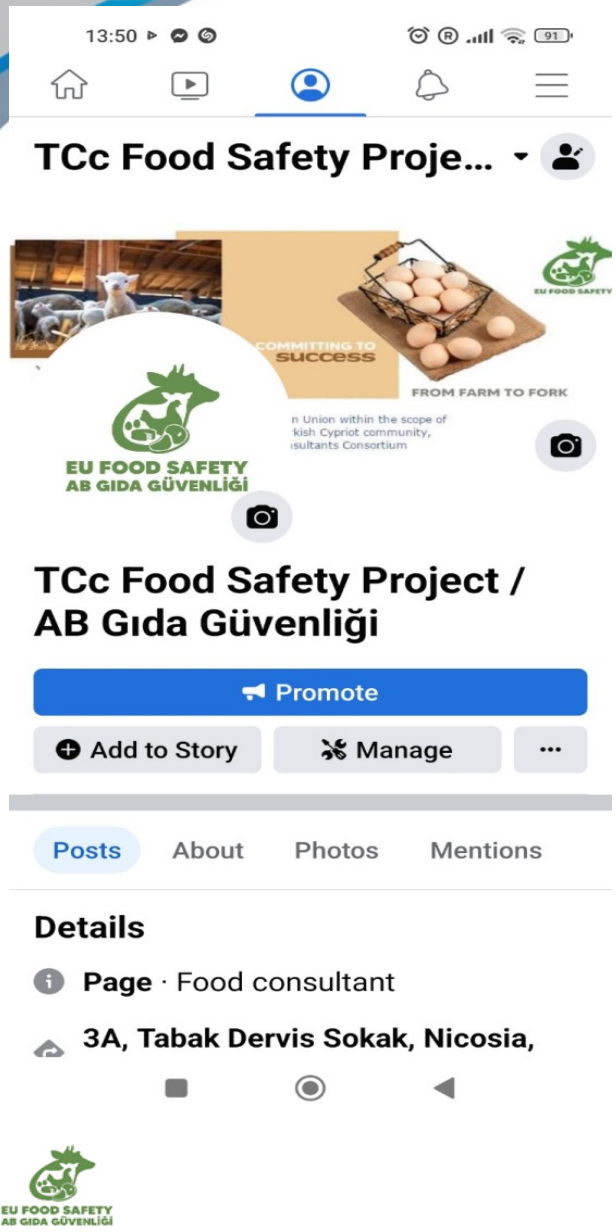
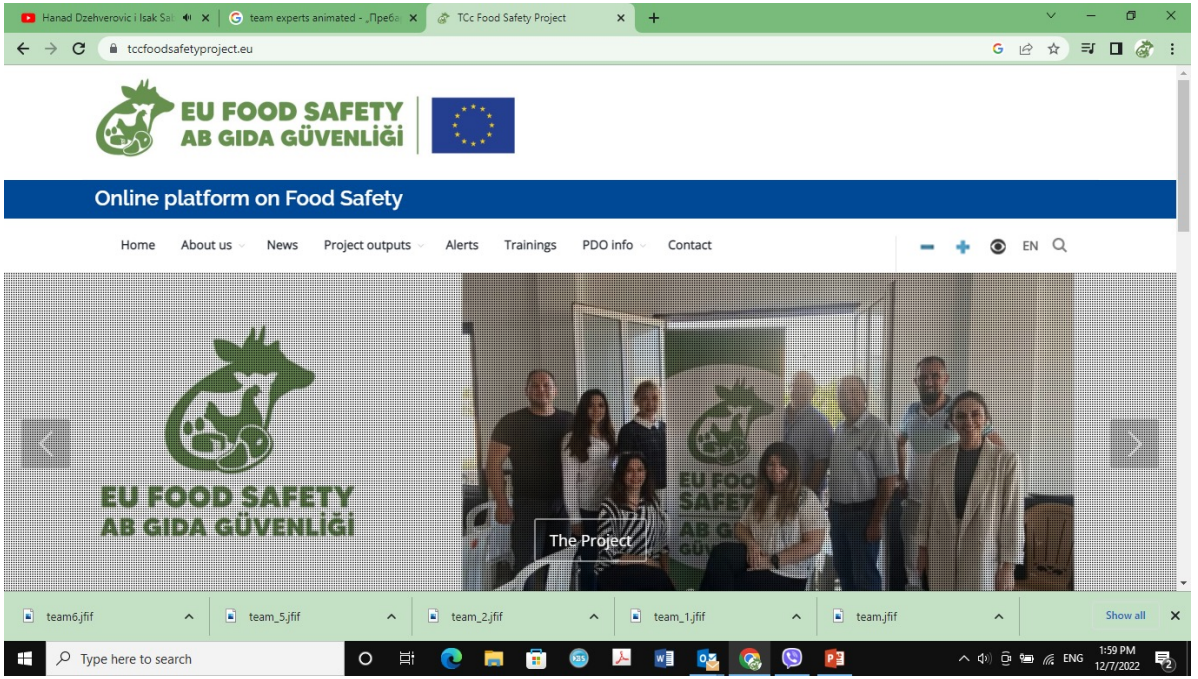
More information



Awareness materials and other media for dissemination of information

https://www.tccfoodsafetyproject.eu



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THANK YOU FOR YOUR ATTENTION

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