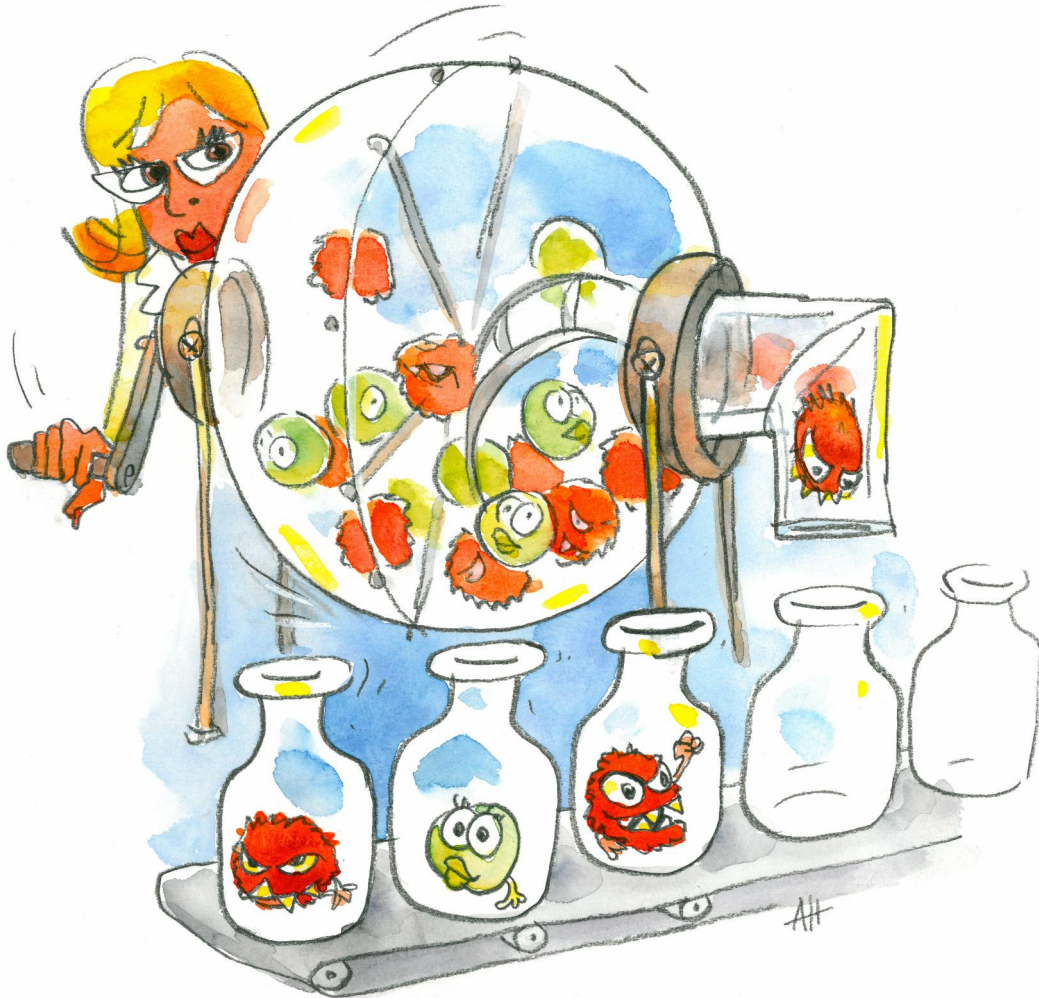


RISK MANAGEMENT BY HYGIENIC DESIGN AND EFFICIENT SANITATION PROGRAMS



3RD OPEN SEMINAR ARRANGED BY

SAFOODNET

SAFOODNET - FOOD SAFETY AND HYGIENE NETWORKING WITHIN NEW MEMBER
STATES AND ASSOCIATED CANDIDATE COUNTRIES

May 4-6, 2009 at St Olav's Hotel (Lai 5) in Tallinn, Estonia

Final Seminar Programme updated April 29, 2009

Get-together dinner on Sunday evening 3rd of May 3 at the hotel 6 - 8 pm

Monday, May 4, 2009

- 8.40 – 9.00 Registration
- 9.00 – 9.20 [Welcome and general information on the seminar](#);
Dr. Gun Wirtanen, VTT Technical Research Centre of Finland,
& Prof. Raivo Vokk, Tallinn University of Technology
- 9.20 – 9.45 [Food legislation in the EU](#);
Küllli Rae, Ministry of Agriculture, Estonia
- 9.45 – 10.10 [Food chain management from the perspective of sustainability, product safety and quality](#); Tiina Saron, Piimaliit, Estonia
- 10.10 – 10.35 [International \(microbiological\) standardization - part I](#);
Rijkelt Beumer, Wageningen University, the Netherlands
- 10.35 – 11.00 Coffee break
- 11.00 – 11.25 [International \(microbiological\) standardization - part II](#);
Rijkelt Beumer, Wageningen University, the Netherlands
- 11.25 – 11.50 [Does evidence based research in functional food area avoid risks for health](#); different regulations; Prof. Marika Mikelsaar, University of Tartu, Estonia (additional material [A](#) & [B](#))
- 11.50 – 12.15 [Hygienic engineering guidelines in closed equipment](#);
Prof. Alan Friis, National Food Institute, DTU, Denmark
- 12.15 – 13.15 Lunch
- 13.15 – 13.40 [Hygienic engineering guidelines in open equipment](#);
Dr. Satu Salo, VTT Technical Research Centre of Finland, Finland
- 13.40 – 14.05 [Zoning and hygienic integration](#);
Prof. Alan Friis, National Food Institute, DTU, Denmark
- 14.05 – 14.30 Coffee/tea break
- 14.30 – 15.00 Hygiene control methods in food processing;
Helvi Mustonen, Orion Diagnostica Oy, Finland
- 15.00 – 15.30 [Campylobacter spp. detection in risk management](#);
Mati Roasto, Estonian University of Life Sciences, Estonia
- 15.30 – 16.00 Coffee/tea break
- 16.00 – 16.30 [In-place cleaning systems](#); Urban Wiik, JohnsonDiversey, Finland
- 16.30 – 17.00 [The power of in-place cleaning tools in tank systems – Tank cleaning technology](#);
Rene Elgaard, Alfa Laval Tank Equipment, Denmark
- 17.00 – 17.30 [Cleaning agents & disinfectants in practice](#);
Annika Jürgens, Greenclean OÜ, Estonia
- 18.00 – 19.30 Guided walking tour in old town & Dinner (at Restoran-Õlletehas Beer House (Dunkri 5))

Tuesday, May 5, 2009

- 8.40 – 9.00 Registration
- 9.00 – 9.25 [Effectiveness of HACCP systems in egg production and distribution](#); Jana Ramus, CCIS, Slovenia
- 9.25 – 9.50 [Food safety risk management in bakeries](#); Helen Ehavald, Fazer Bakeries AS, Estonia
- 9.50 – 10.15 [Risk management in public catering establishments](#); Aija Melngaile, Latvian University of Agriculture, Latvia
- 10.15 – 10.45 Coffee/tea break
- 10.45 – 11.10 [Risk management in a ready-to-eat meal factory](#); Asli Kisikkaya, Tübitak Marmara Research Centre, Turkey
- 11.10 – 11.35 [Risk assessment of microbial contamination in carcass surfaces](#); František Šišák, VRI, Czech Republic
- 11.35 – 12.45 Introduction to group works on risk management
- [raw milk cheese](#) by Gun Wirtanen
 - [functional foods](#) by Raivo Vokk,
 - [food production water supplies](#) by Mehlika Borcakli
 - [ready-to-eat food](#) by Alan Friis,
- 12.45 – 13.45 Lunch
- 13.45 – 16.30 Group works (coffee/tea served at 2.30-3.00 pm)
- 16.30 – 18.00 Preparation of presentations
- 19.00 – 22.00 Dinner

Wednesday, May 6, 2009

- 8.10 – 8.30 Registration
- 8.30 – 8.50 [Presentation on risk management of functional foods](#) by the 1st group
- 8.50 – 9.10 [Presentation on risk management of ready-to-eat meals](#) by the 2nd group
- 9.10 – 9.30 [Presentation on risk management of egg in pasta products](#) by the 3rd group
- 9.30 – 9.50 [Presentation on risk management in catering](#) by the 4th group
- 9.50 – 10.10 Coffee/tea break
- 10.10 – 10.30 [Presentation on risk management of raw milk cheese](#) by the 5th group
- 10.30 – 10.50 [Presentation on risk management in food processing water supplies](#) by the 6th group
- 10.50 – 11.00 Concluding remarks on the seminar

- 11.15 – 11.30 Introduction to the expert group meeting (seminar participants are welcome to listen to the case presentations)
- 11.30 – 12.00 [Pilot case I - Cypriot food factories](#);
Savvas Gennaris, Veterinary Services, Cyprus
- 12.00 – 13.00 Lunch
- 13.00 – 13.30 [Pilot case II - Estonian dairies](#);
Raivo Vokk, Tallinn University of Technology, Estonia
- 13.30 – 14.00 [Pilot case III - model for ready-made meals](#);
Hanne Løje, National Food Institute, DTU, Denmark
- 14.00 – 14.30 [Pilot case IV - training and education needs](#);
Alan Friis, National Food Institute, DTU, Denmark
- 14.30 – 15.00 Coffee/tea break
- 15.00 – 15.30 [Pilot case V - Romanian bakeries](#); Alina Dobre, Institutul de Bioresurse Alimentare, Romania & Satu Salo, VTT
- 15.30 – 16.00 [Pilot case VI - Poultry meat production in Slovenia](#);
Prof. Sonja Smole Možina, University of Ljubljana, Slovenia
- 16.00 – 16.30 Coffee/tea break
- 16.30 – 16.45 [Pilot case VII - Traditional white cheese from Turkey](#);
Dr. Mehlika Borcakli, Tübitak, Turkey
- 16.45 – 17.00 Summary report on workshop 1 -
Detection and identification of harmful microbe;
Dr. Ivan Rychlik, Veterinary Research Institute, Czech Republic
- 17.00 – 17.15 Summary report on workshop 2 -
Microbial risk management in food processes;
Hanne Løje, National Food Institute, DTU, Denmark
- 17.15 – 17.45 Summary of the day and expectations of the EG-day tomorrow;
Prof. Raivo Vokk, Tallinn University of Technology, Estonia