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para la Alimentación y la Agricultura



Centre for Environment  
Fisheries & Aquaculture  
Science

# International Launch Webinar Bivalve mollusc sanitation for growing areas

11 July 2024

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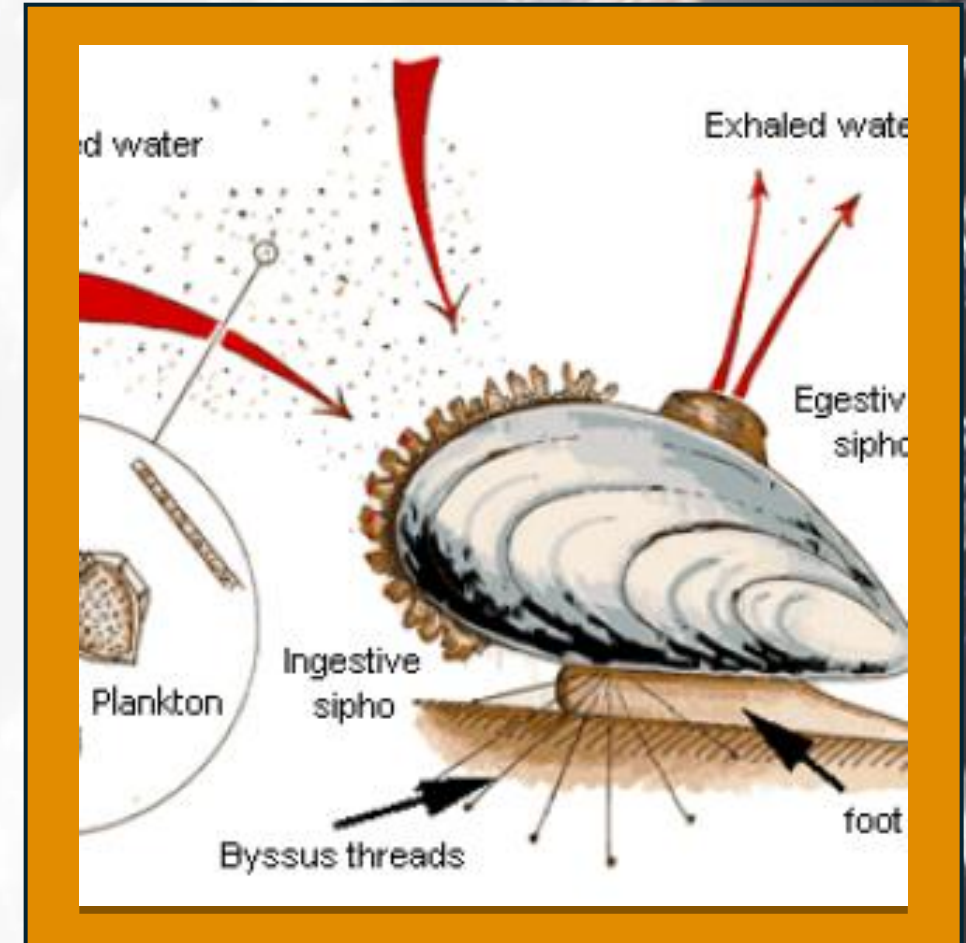
# BIVALVE MOLLUSCS - A SUSTAINABLE FOODSTUFF

- Extractive, unfed
- **Low industry costs, gender opportunities in rural communities**
- No antimicrobial or chemical usage
- **Low carbon footprint** compared to other forms of protein production
- **Substantial interest globally to develop commercial production for food security and trade**



# BIVALVE MOLLUSCS – PRODUCT SAFETY, THE CHALLENGES

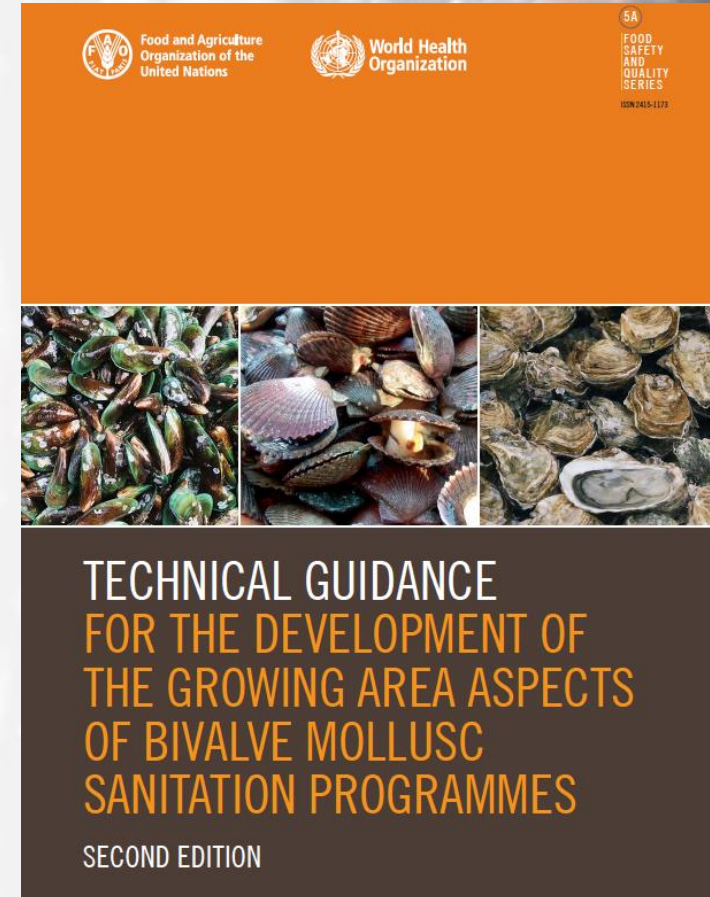
- As **filter feeders** – bivalves take on the **characteristics** of their **environment**
- Bivalves can **concentrate microbial pathogens >100 times** compared with overlying waters
- An **established route of transmission** for a range of important illnesses.
- **Outbreaks** can be very **large**: Hepatitis A outbreak in China in 1988 responsible for almost **300,000 cases** – one of the **largest foodborne outbreaks** ever reported



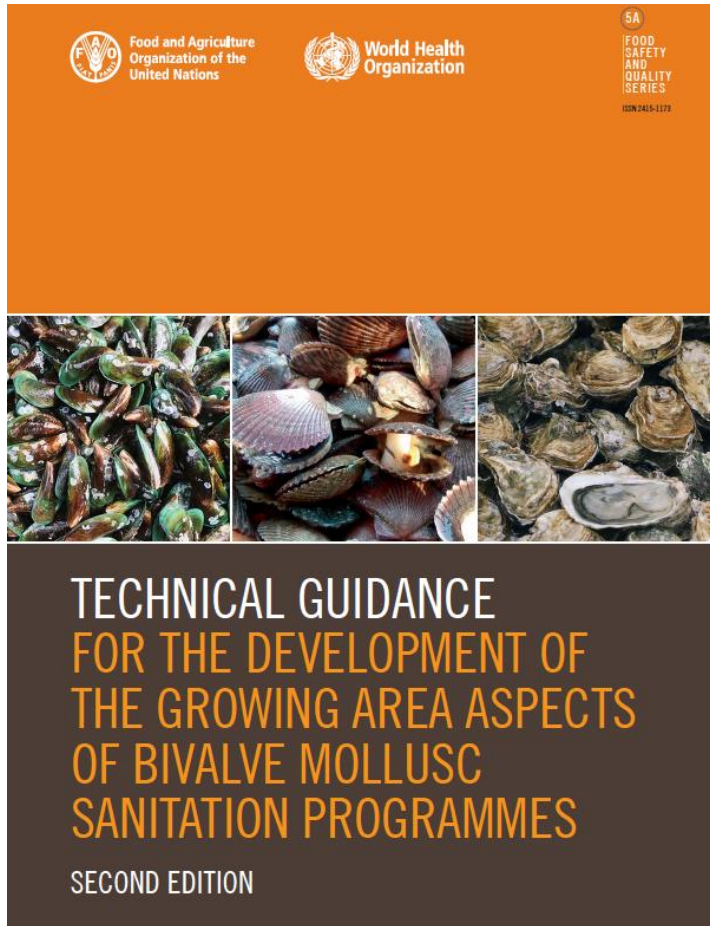
# FAO REFERENCE CENTRE FOR BIVALVE MOLLUSC SANITATION

- FAO designated Cefas as a **Reference Centre** in 2019 to support **Member Countries** in **developing** and **enhancing** bivalve mollusc production
- Our work is funded by UK Government

Further information: [FAO Reference Centre for Bivalve Mollusc Sanitation - Cefas \(Centre for Environment, Fisheries and Aquaculture Science\)](#)



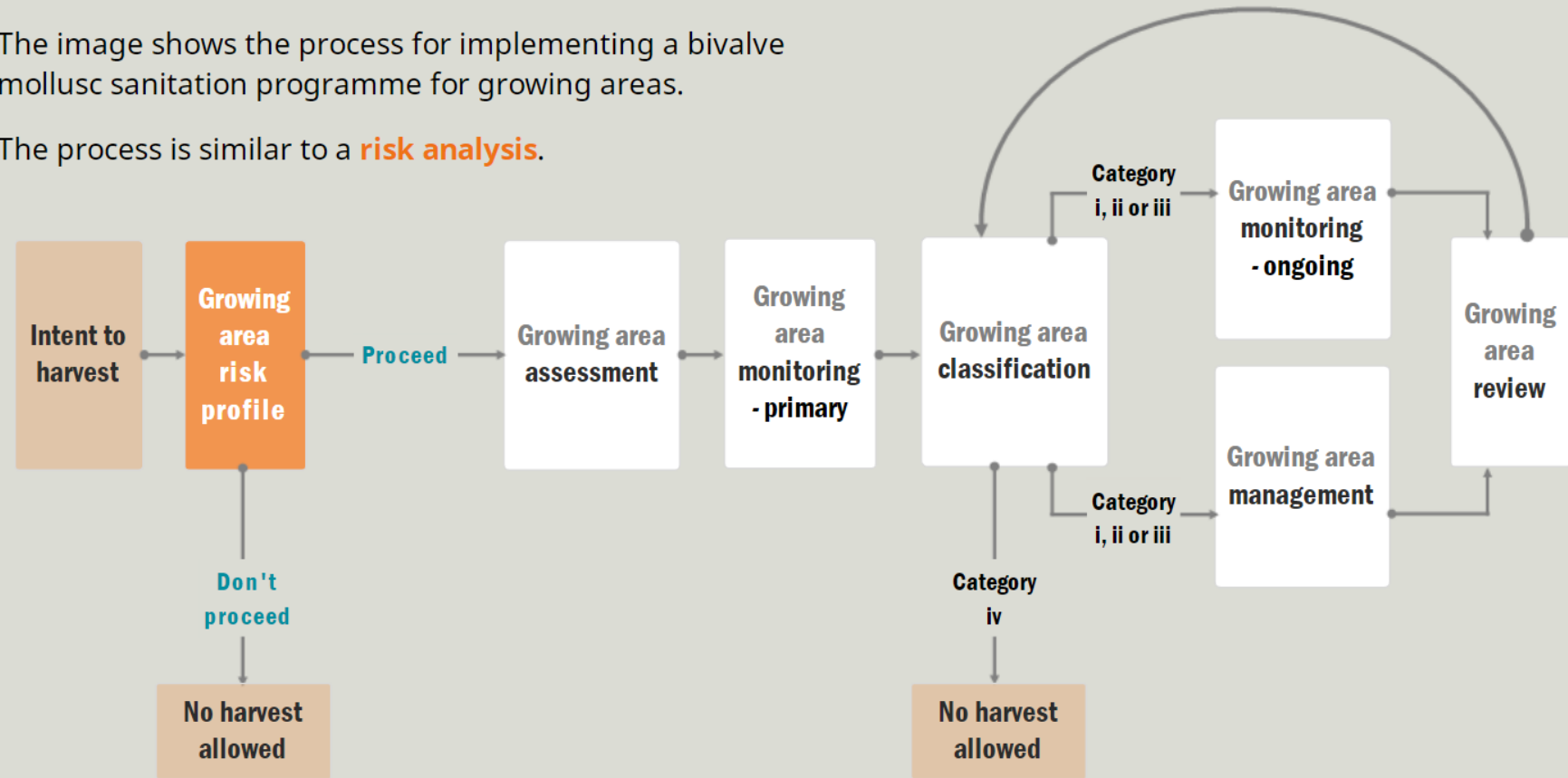
# TRANSLATING THE TECHNICAL GUIDANCE ON RISK ANALYSIS TO eLEARNING



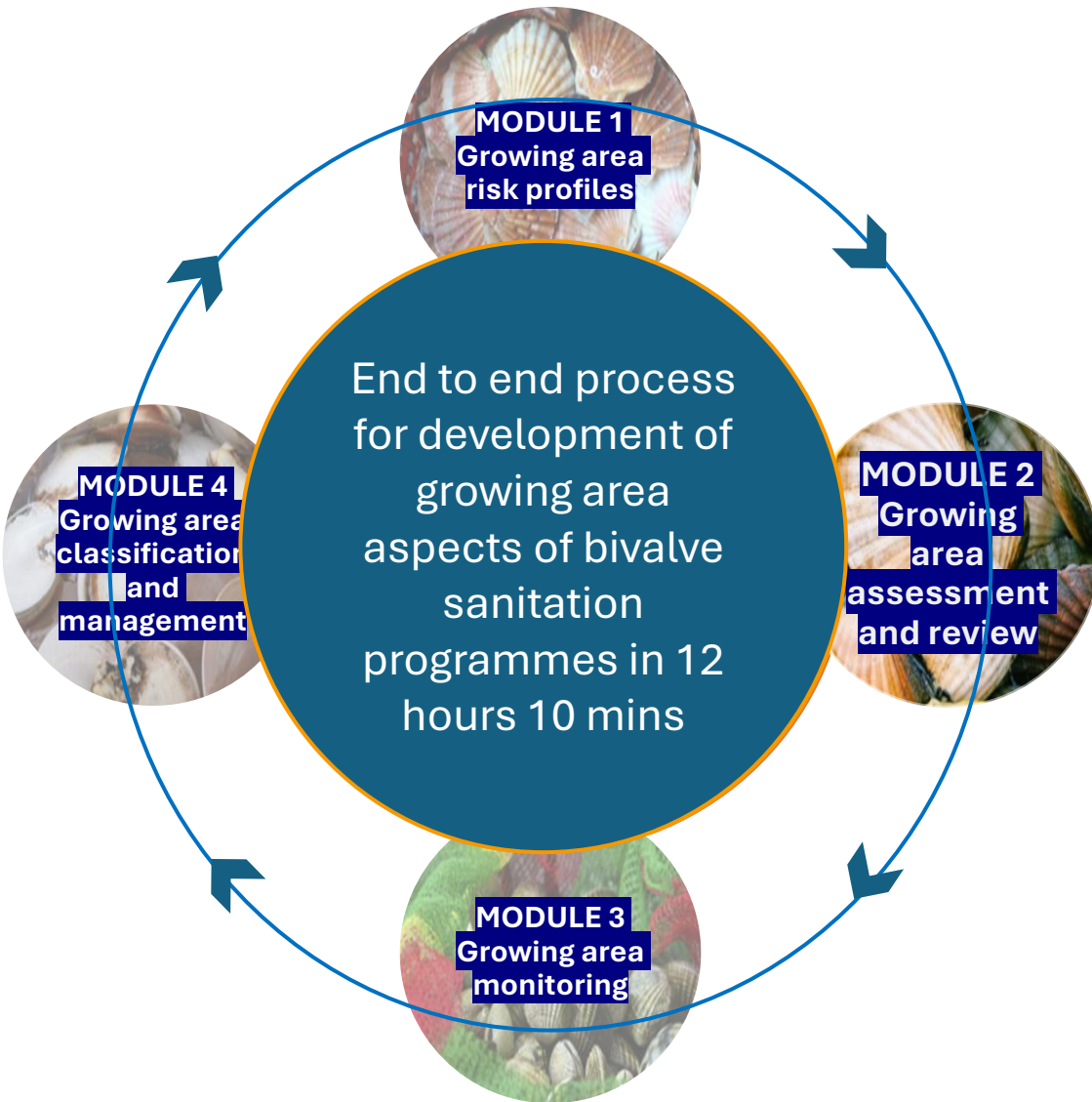
## Growing area programme process

The image shows the process for implementing a bivalve mollusc sanitation programme for growing areas.

The process is similar to a **risk analysis**.



# FOUR INTERACTIVE MODULES WITH STANDARDISED FORMAT WITH EXPLANATIONS, HOW TO RECORD DATA WHAT TO RECORD, AND RECOMMENDATIONS



Lesson 2: Area, species and industry characteristics

## Seasonal water and air temperatures



### What to document

Determine and document the general water and air temperature patterns through the year and as well as yearly variations.

[Click on the tabs to learn more](#)

# Module 1 – Growing area risk profiles (2 h 30 min)



Bivalve Mollusc Sanitation: Growing Area Risk Profile

## Course outcomes

This course introduces the considerations for a bivalve mollusc growing area sanitation programme and provides a framework to develop a growing area risk profile.

### Lesson 1: Introduction to the Growing Area Assessment

- **Gather and document** all relevant information on establishing a growing area programme
- **Identify Responsible Authorities**, other stakeholders and all relevant legal frameworks
- **Describe** primary production hazards
- **Construct** a pathogen matrix for the area
- **Identify data gaps**, and consider capacity and capability of responsible authorities
- **Produce conclusions and recommendations** on area suitability and future development

*Click on the hazard groups to view the sources and factors*

10/18



# Module 2 – Growing area assessment and review (5 hours)

Bivalve Mollusc Sanitation: Growing Area Assessment & Review

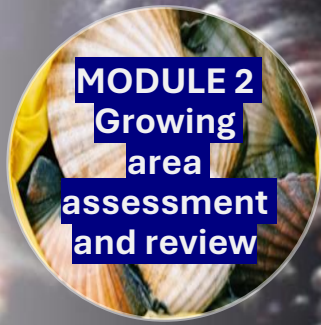
## Course outcomes

This course has been designed to support the completion of a Growing Area Assessment and review for a bivalve mollusc sanitation programme.

Lesson 2: Data gathering on contamination sources

### Private faecal waste collection systems/handling facilities

- **Define the scope** of the growing area in terms of the hazards
- **Document the sources** of contamination and environmental conditions that may affect contamination
- **Undertake a shoreline survey** and test for indicators or pathogens
- **Analyse data**, and evaluate presence of hazards in the growing area
- **Set the frequency** for review
- **Document conclusions** in a logical and traceable format





# Module 3 – Growing area assessment and review (2h 30 min)

Bivalve Mollusc Sanitation: Growing Area Monitoring

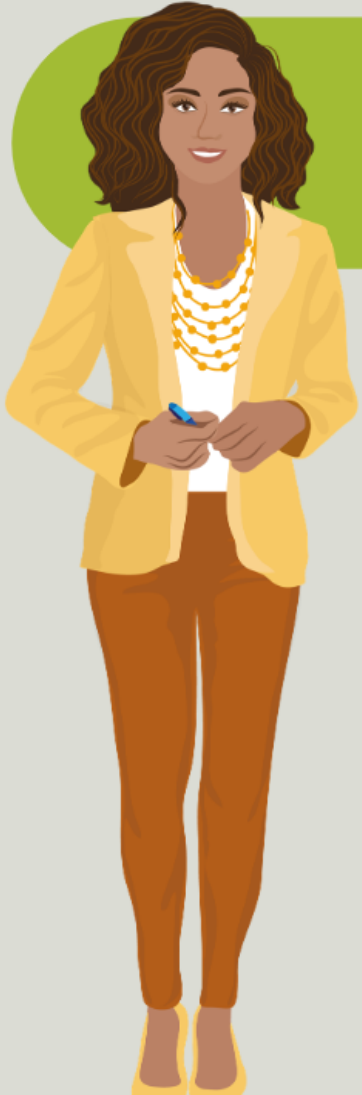
## Course outcomes

This course has been designed to support the establishment of a **growing area monitoring programme**.

Lesson 2: Sampling plans

### Four components of a sampling plan

- **Describe** primary and ongoing monitoring requirements
- **Generate and document** sampling plans for monitoring
- **Describe** the requirements for sampling and sample transport to the laboratories for bivalves and/or water
- **Understand capability** factors and recommended quality management frameworks for laboratories
- **Outline** the microbiological methods for the determination of faecal indicators or pathogens in bivalves or water



# Module 4 – Growing area classification and management (2h 10 min)

Bivalve mollusc sanitation: Growing area classification and management

## Course outcomes



This course has been designed to support the establishment of a **growing area monitoring programme**.

Lesson 3: Growing area management

### Key elements of a surveillance system

In order to create a written plan for

Further considerations related

- **Understand** the purpose and methodology behind classification of growing areas, including delineation of boundaries and areas unsuitable for harvest
- **Describe** the components of the classification process, and the standardised criteria used
- **Determine** classification for growing areas, using internationally recognised approaches
- **Outline** effective growing area management strategies
- **Define** plans for expected and unexpected events
- **Develop** surveillance plans and communication strategies

# Test your knowledge, access to supporting material and course certification

## Tests throughout the course – to consolidate learning


Lesson 1: Classification principles

### Test your knowledge



Choose the statements below that are true with regards to the **purpose** of classification:

- Provides information on the sanitary status of a new potential growing area.
- Enables common risk management procedures.
- Defines the extent of the growing area.
- Allows common processing requirements to be satisfied.
- Enables an estimate of near- to mid-term risk based upon past performance.

 This is the correct answer! Classification enables harmonised response to risk management, including processing requirements for harvested products and time limited estimation of risk.

## Signposting to additional resources



# Resources


Lesson 3: Growing area management

### Key elements of a surveillance system

In order to create a written plan for growing area surveillance, **five key elements** need to be considered.

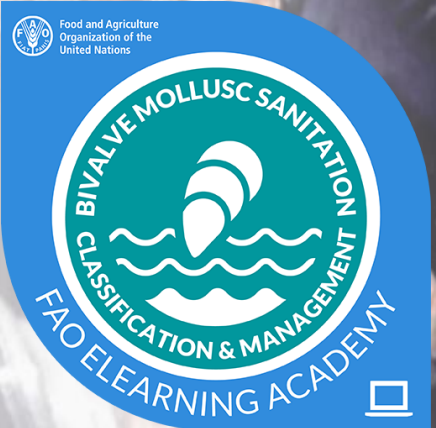
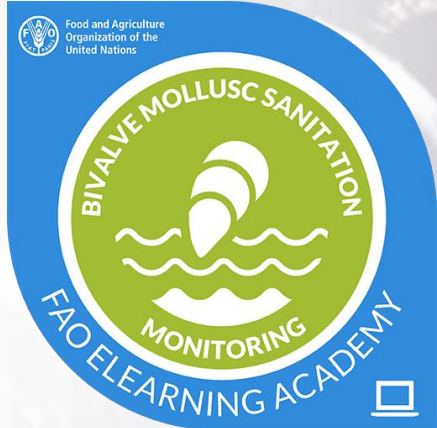
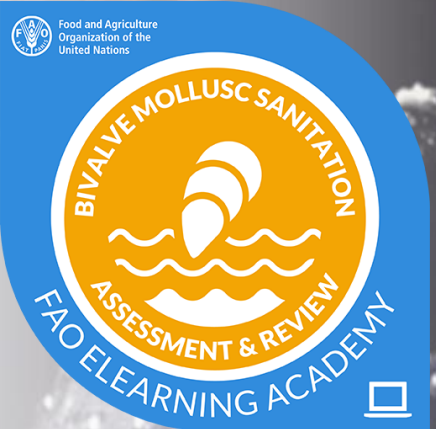
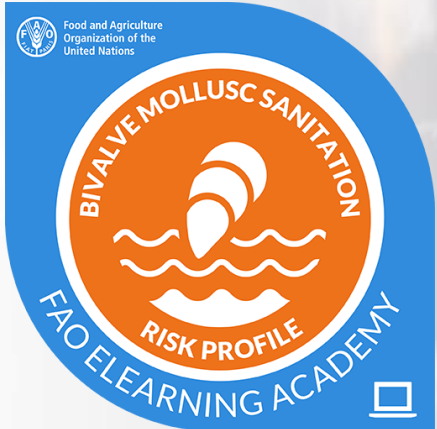
1. Legal basis
2. Capability of authorities
3. Surveillance activities
4. Coordination
5. Review and report

Click on the icons to learn more



Further considerations related to developing a surveillance plan to detect illegal harvesting are given in Annex 17.

## Digital badging for Continuous Professional Development





**Course**

**Bivalve Mollusc Sanitation: Growing Area Risk Profile**

This first course in the e-learning series introduces the technical guidance framework for the development of growing areas for bivalve mollusc sanitation programmes. It describes the potential hazards present with live or raw consumption of bivalve molluscs and provides guidance on the completion of a Growing Area Risk Profile (GARP).

2 h 30 m



**Course**

**Bivalve Mollusc Sanitation: Growing Area Assessment and Review**

This second course in the e-learning series details the Growing Area Assessment and review process for establishing a bivalve mollusc growing area sanitation programme. The course provides a framework for data gathering, analysis, assessment and review of potential hazards in the growing area for bivalves intended for human consumption.

5 h



**Course**

**Bivalve Mollusc Sanitation: Growing Area Monitoring**

This third course in the e-learning series details the Growing Area Monitoring activity in a bivalve mollusc sanitation programme. The course describes sample plans, how to conduct sampling and the laboratory analysis of microbiological hazards in a growing area for bivalve molluscs intended for human consumption.

2 h 30 m



**Course**

**Bivalve mollusc sanitation: Growing area classification and management**

The fourth course in the e-learning series details "Growing area classification" and "Growing area management" in a bivalve mollusc sanitation programme. The course describes the process of risk categorization for a growing area as well as the overall management of a growing area in a bivalve mollusc sanitation programme.

2 h 10 m

# Bivalve Mollusc Sanitation eLearning

- ❖ Comprehensive coverage of **FAO/WHO Technical Guidance** for development of growing areas
- ❖ **Open access** and available in **3 languages**
- ❖ **Covers all aspects** of programmes from decisions to develop areas, laboratories, classification and management plans
- ❖ Integrated test your knowledge consolidates learning, with formal **FAO course certification**
- ❖ Can assist **Policy Makers, Responsible Authorities, Laboratories, Producers and Academics**
- ❖ Overall aim is assisting in the development of **safe bivalve production globally improving food security and access to trade**