





Evaluating the risk from the presence of *Listeria monocytogenes* in ready-to-eat meat products

Workshop Programme

14-15 February 2019

Stanley Hotel

1, Odisseos str, Karaiskaki Square 10437 - Athens

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Thursday 14 February 2019

08:30-09:00	Registration	
WELCOME SPEECHES		
09:00-09:30	Stavros Araxovitis, Minister of Rural Development & Food Dionysios Vlachos, Vice President of Hellenic Food Authority (EFET) Sérgio Potier Rodeia, European Food Safety Authority (EFSA)	
SESSION I: Listeria monocytogenes – State of the art Chair: Eirini Tsigarida		
09:30 -09:50	Scientific cooperation: working together for risk assessment Sérgio Potier Rodeia, Engagement & Cooperation Unit, European Food Safety Authority (EFSA)	
09:50-10:10	EFSA's activities on <i>Listeria monocytogenes</i> in ready-to-eat foods Winy Messens, Unit on Biological Hazards and Contaminants, European Food Safety Authority (EFSA)	
10:10-10:30	EU risk management of <i>Listeria monocytogenes</i> Martial Plantady, DG SANTE, European Commission	
10:30-11:00	Questions & Answers - Discussion	
11:00-11:30	Coffee break	
11:30 -11:50	Activities of the European Union Reference Laboratory on Listeria monocytogenes - Guidance Documents on Listeria monocytogenes shelf-life studies for ready-to-eat foods Hélène Bergis, Food Safety Laboratory, French Agency for Food, Environmental and Occupational Health & Safety (ANSES)	
11:50-12:10	Epidemiological data of human listeriosis in Greece, 2004 - 2018 Kassiani Mellou, Hellenic Center for Disease Control & Prevention	
12:10-12:30	Questions & Answers - Discussion	
12:30-13:30	Lunch break	
SESSION II: Objectives & Results of the project Chair: Winy Messens		
13:30-14:00	Objectives of the project Eirini Tsigarida, Hellenic Food Authority (EFET)	
14:00-14:45	Survey on food handling practices and risk perception of Greek consumers of non-prepackaged ready-to-eat meat products George Marakis, Hellenic Food Authority (EFET)	
14:45-15:15	Coffee break	

15:15-16:00	Exposure assessment of consumers to Listeria monocytogenes related to the consumption of non-prepackaged ready-to-eat cooked meat products Kostas Koutsoumanis, Aristotle University of Thessaloniki (AUTH)
16:00- 16:15	Self-controls of the meat products industry for safe and high-quality products Panagiotis Katikos, M.Sc., Association of Greek Meat Processing Industries (SEVEK)
16:15-16:30	AB Quality Cycle Smaro Athanasiadou, AB Vassilopoulos
16:30-17:00	Overall discussion Lead by Eirini Tsigarida, Kostas Koutsoumanis and Winy Messens,

Friday 15 February 2019

SESSION III: Activities on <i>Listeria monocytogenes</i> in ready-to-eat at European level		
Chair: Kostas Koutsoumanis		
09:30-09:50	Data on <i>Listeria monocytogenes</i> and listeriosis in Italy: results of laboratory surveillance in 2017-2018 Francesco Pomilio, Istituto Zooprofilattico Sperimentale dell'Abruzzo e del Molise, Italy	
090:50-10:10	Exposure Assessment in Microbiological Risk Assessment - A Case Study of Listeria monocytogenes Pirkko Tuominen, Finish Food Safety Authority (EVIRA)	
10:10-10:30	Application of whole genome sequencing on QMRA of <i>Listeria</i> Lena Fritsch, French Agency for Food, Environmental and Occupational Health & Safety (ANSES)	
10:30-11:00	Questions & Answers - Discussion	
11:00-11:30	Coffee break	
11:30-11:50	Listeriosis: identification of the population at risk and consumption advices for those groups Lieven De Zutter, Ghent University, Belgium	
11:50-12:10	Assessment of Listeria monocytogenes concentrations in ready-to- eat food categories and the effect risk mitigation strategies for vulnerable and normal consumers in Norway Taran Skjerdal, Norwegian Veterinary Institute	
12:10:12:30	Activities on Listeria monocytogenes in ready-to-eat foods in The Netherlands Aarieke de Jong, Netherlands Food and Consumer Product Safety Authority (NVWA)	
12:30-13:00	Concluding remarks - Closure of the conference	