

## FISH PRODUCT INSPECTION

### PRACTICAL INFORMATION

**Date of the course:** 11th-15th of October 2021

**Deadline for registration:** 13rd of August 2021

**Duration:** 5 days

**Location:** Marcy l'Étoile, Lyon  
Field trip to Montpellier (Mediterranean coastal area)

**Audience:**

- Veterinary Officers (working in seafood and aquaculture production, state veterinary officials, Executives of veterinary institutions or agricultural organizations, etc.)  
- Management Staff from the private and public sector: seafood production, seafood processing industry and agro-industrial sector

**Number of participants:** 10 to 20

**General organisation:**

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**Technical coordination:**

**Panayota ELZIERE**, DDPP 34

**Speakers:** Representatives of French and European countries Ministries of Agriculture with authority over fisheries and aquaculture at the central and local levels, representative of a diagnostic laboratory, border inspection veterinary official, stakeholders from relevant sectors

**Languages of tuition:**

English (a good English level is required)

**Assessment method:** self-assessment

**Delivered certificate:** certificate of attendance

**Continuing education credits:** not applicable

**Fees:** 3 000€

-Includes study visit  
-Does not cover living expenses in Lyon, travel to France or insurance and visa costs. Living expenses in Lyon are about 100 € a day (accommodation and meals).  
*Need-based scholarships are available.*

*Please contact us if you wish to apply.*

**Accessibility:** Field visits are scheduled. Specific adjustments may be arranged for people with disabilities.

**Registration:**

A registration form is available on the website of ENSV-FVI <https://ensv-fvi.fr/actions-internationales/inscription-registrations/registration-form-residential-courses/>

**Contact:** [training@vetagro-sup.fr](mailto:training@vetagro-sup.fr)

### CONTEXT

Over the last three decades, fisheries and aquaculture systems have seen the most growth of any animal production system, as the global consumption of fish and aquaculture products has increased by a factor of twelve (FAO 2015 figures). Increased consumption of fish products can have a positive nutritional impact on human populations, benefit workers in the fishing industry, and strengthen a country's economy. However, the rapid growth of this sector can also represent a sanitary threat. The impacts of human activities and climate change on water quality, as well as outbreaks of epizootic diseases in aquaculture, pose a challenge to the sanitary quality of fish and live bivalve mollusks. To address this, the Aquatic Animal Health Code, first published by the OIE in 1995, lays out important guidelines for countries that are attempting to develop cross-border trade in fish and aquaculture products.

In Europe, consumption of seafood products is increasing regularly, with a large part of these products coming from imports. In 2016, the EU ranked fifth globally in production from fisheries and aquaculture. Additionally, EU standards for fishing and aquaculture are harmonised among all member countries. Because of this, EU standards and regulations have a major impact on the fishing and aquaculture industry worldwide.

### PROGRAMME

#### Main objective:

To become familiar with the European Union Member States' Official Services for the approval and registration of fisheries and aquaculture establishments.

#### Course Content:

→ Preparatory work to be completed prior to the course:

- Required reading will be provided.
- Analysis of strengths and weaknesses of national inspection plan. Identification of gaps, main outcomes, and solutions. Preparation of a short presentation.

→ Topics addressed during the training course:

- The means by which French and European Inspectors implement official controls, including surveillance and evaluation of HACCP systems (documentation checks, on-site inspection of establishments, etc.).
- Appropriate and effective use of inspection tools
- Application of knowledge gained in the course to update the corresponding procedures in the participant's home country (when relevant).

#### Teaching methods:

Lectures, practical training based on case studies, working groups, questions, sharing experiences, discussions on creating harmonised methods, field visit to meet different stakeholders.

The **field visit** will take place on the Mediterranean coast. It will include:

- Visits to local Veterinary Services centre and diagnostic laboratory.
- In-office study of approval dossiers for aquaculture establishments.
- Visits to points of interest (for example: landing points, fish market (auction), shellfish farm, crustacean processing plant, small and large shellfish farms, purification, and shipping centres).

#### Prerequisites

Minimum of 3 to 5 years of relevant professional working experience.