

**PANEL ON BIOLOGICAL HAZARDS**

Parma, 6th Sep 2010

EFSA/BIOHAZ/59/

**59th PLENARY MEETING OF THE SCIENTIFIC PANEL ON  
BIOLOGICAL HAZARDS**

<b>Meeting dates:</b>	<b>21 – 22 September</b>
<b>Venue:</b>	<b>Brussels</b>

***Draft Agenda***

#	Items	Documents/Comments
1.	OPENING, APOLOGIES FOR ABSENCE	
2.	ADOPTION OF THE AGENDA	
3.	DECLARATIONS OF INTEREST	
4.	NEW REQUESTS TO EFSA/BIOHAZ	
4.1	MANDATE FROM EUROPEAN COMMISSION TO EFSA ON POSSIBLE USE OF CASINGS FOR MANUFACTURING SAUSAGES MADE FROM THE INTESTINES OF THE BOVINE ANIMALS YOUNGER THAN 12 MONTHS	
5.	DRAFT OPINIONS FOR POSSIBLE ADOPTION	
5.1	Use of recycled hot water as a decontamination technique for carcasses in the framework of EU Reg 853/2004	
5.2	Monitoring and risk of the <i>Salmonella</i> Typhimurium like strains	
5.3	Irradiation of food (efficacy and microbiological safety)	
5.4	Neste Oil Application for new alternative method of disposal or use of Animal By-Products	
5.5	Evaluation of results of the Chronic Wasting Disease (CWD survey in cervids)	
6.	PROGRESS REPORTS AND DISCUSSION ON THE FOLLOWING MANDATES	
6.1	Public health hazards to be covered by inspection of meat	

#	Items	Documents/Comments
6.2	Evaluation of TSE tests	
6.3	Review and update of the scientific opinion on BSE/TSE infectivity in small ruminant tissues	
6.4	Epidemiological and molecular association between the animal and human TSE cases	
6.5	Quantitative Residual BSE risk in Meat and bone Meal	
6.6	Risk assessment of food and waterborne viruses	
6.7	Noroviruses in oysters: methods, limits and control options	
6.8	Maintenance of the list of QPS micro-organisms intentionally added to food or feed (2010 update)	
6.9	<i>Campylobacter</i> in broiler meat production: control options and performance objectives and/or targets at different stages of the food chain	
6.10	Safety of fish oil for human consumption	
6.11	Risk based control of biogenic amine formation in fermented foods	
6.12	Quantitative estimation of the public health impact of setting a new target for the reduction of <i>Salmonella</i> in broilers ( <i>Gallus gallus</i> )	
6.13	Resistance caused by bacterial strains producing extended-spectrum cephalosporinases in food and food producing animals	
6.14	Risk for human and animal health related to the revision of the BSE monitoring regime in some Member States	
6.15	Estimation of the public health impact of Setting a new target for the reduction of <i>Salmonella</i> in turkeys	
6.16	The capacity of oleochemical processes to inactivate possible risks linked to transmissible spongiform encephalopathies in animal by-products not intended for human consumption	
7.	INFORMATION SESSIONS TO THE PANEL	
8.	FEED BACK FROM THE SCIENTIFIC COMMITTEE AND FROM OTHER WGS	
9.	STANDING ITEMS ON THE AGENDA:	
9.1	Emerging risks	

#	Items	Documents/Comments
<b>9.2</b>	<b>Feedback from the European Commission: The TSE Road Map III</b>	
<b>9.3</b>	<b>BIOHAZ Networks</b>	
<b>10.</b>	<b>ANY OTHER BUSINESS</b>	
<b>11.</b>	<b>CLOSURE OF THE MEETING</b>	