PANEL ON BIOLOGICAL HAZARDS

Parma, 28th June 2010
EFSA/BIOHAZ/58/

58th PLENARY MEETING OF THE SCIENTIFIC PANEL ON BIOLOGICAL HAZARDS

Meeting dates:	**7 – 8 July 2010**
Venue:	**Parma**

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	**Risk for human and animal health related to the revision of the BSE monitoring regime in some Member States**	
4.2	**Estimation of the public health impact of Setting a new target for the reduction of *Salmonella* in turkeys**	
4.3	**The capacity of oleochemical processes to inactivate possible risks linked to transmissible spongiform encephalopathies in animal by-products not intended for human consumption**	
5.	**DRAFT OPINIONS FOR POSSIBLE ADOPTION**	
5.1	**Technical assistance on the format for applications for new alternative methods for Animal-By-Products (ABP)**	
5.2	**ABP Alternative method from European Lime Association (EULA)**	
6.	**PROGRESS REPORTS AND DISCUSSION ON THE FOLLOWING MANDATES**	
6.1	**Use of recycled hot water as a decontamination technique for carcases in the framework of EU Reg 853/2004**	
6.2	**Monitoring and risk of the *Salmonella* Typhimurium like strains**	

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6.3	**Irradiation of food (efficacy and microbiological safety)**	
6.4	**Neste Oil Application for new alternative method of disposal or use of Animal By-Products**	
6.5	**Evaluation of results of the Chronic Wasting Disease (CWD survey in cervids**	
6.6	**Public health hazards to be covered by inspection of meat**	
6.7	**Evaluation of TSE tests**	
6.8	**Review and update of the scientific opinion on BSE/TSE infectivity in small ruminant tissues**	
6.9	**Epidemiological and molecular association between the animal and human TSE cases**	
6.10	**Quantitative Residual BSE risk in Meat and bone Meal**	
6.11	**Risk assessment of food and waterborne viruses**	
6.12	**Maintenance of the list of QPS micro-organisms intentionally added to food or feed (2010 update)**	
6.13	***Campylobacter* in broiler meat production: control options and performance objectives and/or targets at different stages of the food chain**	
6.14	**Safety of fish oil for human consumption**	
6.15	**Risk based control of biogenic amine formation in fermented foods**	
6.16	**Quantitative estimation of the public health impact of setting a new target for the reduction of *Salmonella* in broilers (*Gallus gallus*)**	
6.17	**Resistance caused by bacterial strains producing extended-spectrum cephalosporinases in food and food producing animals**	
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**	

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9.2	**Feedback from the European Commission**	
9.3	**BIOHAZ Networks**	
10.	**ANY OTHER BUSINESS**	
11.	**CLOSURE OF THE MEETING**	