

**PANEL ON BIOLOGICAL HAZARDS**

Parma, 8<sup>TH</sup> October 2010

EFSA/BIOHAZ/60/

**60th PLENARY MEETING OF THE SCIENTIFIC PANEL ON  
BIOLOGICAL HAZARDS**

<b>Meeting dates:</b>	<b>20 – 21 October</b>
<b>Venue:</b>	<b>Parma</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	
5.	DRAFT OPINIONS FOR POSSIBLE ADOPTION	
5.1	Review and update of the scientific opinion on BSE/TSE infectivity in small ruminant tissues	
5.2	Safety of fish oil for human consumption	
6.	PROGRESS REPORTS AND DISCUSSION ON THE FOLLOWING MANDATES	
6.1	Public health hazards to be covered by inspection of meat	
6.2	Evaluation of TSE tests	
6.3	Epidemiological and molecular association between the animal and human TSE cases	
6.4	Quantitative Residual BSE risk in Meat and bone Meal	
6.5	Risk assessment of food and waterborne viruses	
6.6	Noroviruses in oysters: methods, limits and control options	
6.7	Maintenance of the list of QPS micro-organisms intentionally added to food or feed (2010 update)	

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6.8	<b><i>Campylobacter</i> in broiler meat production: control options and performance objectives and/or targets at different stages of the food chain</b>	
6.9	<b>Risk based control of biogenic amine formation in fermented foods</b>	
6.10	<b>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>)</b>	
6.11	<b>Resistance caused by bacterial strains producing extended-spectrum cephalosporinases in food and food producing animals</b>	
6.12	<b>Risk for human and animal health related to the revision of the BSE monitoring regime in some Member States</b>	
6.13	<b>Estimation of the public health impact of Setting a new target for the reduction of <i>Salmonella</i> in turkeys</b>	
6.14	<b>The capacity of oleochemical processes to inactivate possible risks linked to transmissible spongiform encephalopathies in animal by-products not intended for human consumption</b>	
6.15	<b>Request for an evaluation of a new processing method according to the animal by-product regulation</b>	
6.16	<b>Possible use of casings for manufacturing sausages made from the intestines of the bovine animals.</b>	
7.	<b>INFORMATION SESSIONS TO THE PANEL</b>	
8.	<b>FEED BACK FROM THE SCIENTIFIC COMMITTEE AND FROM OTHER WGS</b>	
9.	<b>STANDING ITEMS ON THE AGENDA:</b>	
9.1	<b>Emerging risks</b>	
9.2	<b>Feedback from the European Commission</b>	
9.3	<b>BIOHAZ Networks</b>	
10.	<b>ANY OTHER BUSINESS</b>	
10.2	<b>QMRA <i>Salmonella</i> in pigs: error in the model</b>	
11.	<b>CLOSURE OF THE MEETING</b>	