

**Course 3 on hygiene at primary production of food of non-animal origin**

<b>Day 1</b>	Arrival and registration of participants
	Introduction to the training
	Initial assessment
	Definition of Primary Production in the food of Plant Origin sector
<b>Day 2</b>	EU Legislation on Primary
	Overview of EU legislation on primary production and supporting guidelines
	Cross sectorial legislation applying to primary production in food of plant origin
	Risk assessment on food of non-animal origin
	Official controls based on risk - Identification of risks
Risk assessment EFSA Mandates	
<b>Day 3</b>	Pre-harvest controls on food of non-animal origin
	Biological hazards in fruits and vegetables
	Pre-harvest official controls
	Study visit on pre-harvest official controls
<b>Day 4</b>	Harvest and post-harvest Official Controls
	Sprouts and sampling and testing
	Preparation of the study visit on sprout and seeds intended for sprouting producer establishment
<b>Day 5</b>	Continuous improvement of OC at primary production
	Effectiveness of the system
	Action plan to improvements
	Summary of main topics in relation to hygiene of FNAO and products thereof – Conclusions
	Final assessment