



Europass Curriculum Vitae

Personal information

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Nationality Italian
Date of birth 08 OCTOBER 1964
Gender MALE

Occupational field

FOOD SAFETY

WORK EXPERIENCE

- Dates From 2001 to date
- Name and address of employer Istituto Zooprofilattico Sperimentale Regioni Lazio e Toscana
Via Appia Nuova, 1411
Rome – Italy
- Type of business or sector Food safety & Research
- Occupation or position held Head of Relationship with Food Business Operator. From February 2019 to date (DDG 71 on February 2019 02nd).
Deputy Head of Registration office and Interdisciplinary services (prot. 3613 on May 2021 21st)
Coordinator of activities at IZSLT level (DDG 326 on September 2020 18th)
Head of Laboratory for Molluscs Safety & Management (from 2010 to 2019)
- Main activities and responsibilities
 - Coordinator of Food Technology and FBO own check control Unit to evaluate food productions and products (eg. processes, shelf-life, challenge test) and implementing measure (from 2015 to date).
 - Coordinator for the Food Business Operator activities at IZSLT level from 2020 (DDG 326 on September 2020 18th)
 - Referee for quality assurance of UOSD ACC department (from 2021 to date)
 - Representative for the framework Agreement between IZSLT and National Order of Biologists from 2020 (DDG 694 on December 2019 09th)
 - Responsible for the assessment of Challenge-test dossier for Food business Operator to evaluate the decision limits on pathogen microorganism (eg. *Listeria monocytogenes*). Scientific opinion for the Competent Authority decisions (from 2016 to date).
 - Laboratory analyses for the Food Business Operator own check controls (excluding LBM), evaluation of production processes (from 2007 to date). Coordinator for the activities for the shelf life and challenge test assessment (from 2015 to date).
 - Laboratory analyses for the official controls of live bivalve molluscs (LBM), fish and fishery product according to EU Regulation (microbiological criteria, marine biotoxin, viable parasite, LBM disease, phytoplankton) and evaluation of technological process (process hygiene criteria, purification plant, packaging).
 - Expert for the risk assessment to support the Competent Authority for the evaluation of harvesting areas, Purification Centre, Dispatch Centre and management of production plant (from 2010 to date).

	<ul style="list-style-type: none"> • Internal auditor for the compliance of laboratory according to ISO IEC 17025:2005 (from 2013 to 2019). Number of audit per years in compliance with internal program. • Responsible of main research project on live bivalve molluscs, fisheries product and other foodstuff. (see technical skill and competence). Research on microbiology, virology, and parasite of bivalve molluscs. • Auditor to assess the conformity of Catering services according to EU Regulation (from 2007 to date) • Member of IZSLT restrictly working group for Standardization and rationalization of testing activities for food microbiology – DDG 523 December 2016 14th • Member of IZSLT working group for Sea and Inland waters Platform Project - DDG 145 on March 2017 28th • Commission member on public selection for 2 biologist executives (DDG 427 on July 2018 31st) • Commission member on internal selection for 1 biologist executives (DDG 313 on June 2018 07th) • Coordinator for the activities reported in the Agreement between Instituti i Sigurisë Ushqimore dhe Veterinarisë (Albania) and IZSLT – DDG 117 on March 2018 12th
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held 	<p>November 2014 to date Ente Italiano di Normazione (UNI) National standardisation bodies pursuant to Article 27 of Regulation (EU) No 1025/2012 System Management for Food Safety (UNI/CT 003/GL 14) Committee member Member of National Restrictly Working Group for new ISO 22002</p>
<ul style="list-style-type: none"> • Main activities and responsibilities 	<p>The general objective of the Committee is to implement the food safety Legislation with other voluntary rules. The objective will be reached through the following topics: 1) Analysis of the shelf-life terminology: DG SANCO document 1628/2008 (period of time for which a product remains safe and meets the quality specifications in the storage conditions and usage requirements is affected by both intrinsic and environmental factors); 2) Product identification (food) under refrigeration storage condition; 3) Information reported on the labelling; 4) Information who accompanies the product to respect the microbiological criteria (eg. pathogens able or not able to support Lm) and other voluntary microbiological parameters (eg total viable bacteria, psycrotrophic bacteria, LAB); 5) Step along the food chain subsequently the approved establishment; FBO responsibilities at the retail level; 6) Studies to establish the shelf-life with particular attention to the difference between shelf-life and commercial shelf-life; 7) Influence of the storage condition; 8) Temperature on the label and its fluctuation during the commercial exposure; 9) Food category approach; 10) Identification of indicators, parameters or factors useful to evaluate and justify the choices; 11) Challenge test.</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>December 2014 to date International Organization for Standardization (ISO) Challenge tests in food and feed products or in processing food (ISO/TC 34/SC 9/WG 19) Committee member Guidelines for conducting challenge tests - The standard sets out the protocols for conducting microbiological challenge tests for growth studies on vegetative or spore-forming bacteria in finished food packs or in-process food.</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer • Type of business or sector • Occupation or position held • Main activities and responsibilities 	<p>February 2019 to date European Reference Laboratory for Marine Biotxin Live Bivalve Molluscs Invited expert for microbiological criteria Member of restrictly Working Group for classification and microbiological monitoring of production areas according to the European legislation Member of Advisory Group for general review of the “Community Guide to the Principles of Good Practice for the Microbiological Classification and Monitoring of Bivalve Mollusc Production and Relaying Areas with regard to wit regard to Regulation 854/2004” to conform to Implementing Regulation 2019/627</p>
<ul style="list-style-type: none"> • Dates • Name and address of employer 	<p>From July 2008 to date Ministry of Health - Department for Veterinary Public Health, Nutrition and Food Safety – Office II</p>

- Type of business or sector
- Occupation or position held
- Main activities and responsibilities

– Via G. Ribotta n.5, 00144, Rome, Italy

Food Safety

Invited expert

- Member of restrictly working group for new national guideline on LBM according to Community Guide to the Principles of Good Practice for the Microbiological Classification and Monitoring of Bivalve Mollusc Production and Relaying Areas with regard to Implementing Regulation 2019/627 (prot. 2195 DGISAN on January 2022 26th)
- Deputy Project Manager for the European Union Norovirus survey in oyster (from May 2016 to 2018)
- Support for primary and post primary safety products and productions of Live bivalve molluscs, fish and fisheries products in accordance with the veterinary services organization and European/National laws (from 2008 to 2013).
- Assessment of guides to good practice manuals on molluscs and fishery product.
- Delegate Member of Restrictly Working Group from 2009 to 2013 on “Microbiological Monitoring of Bivalve Mollusc Harvesting Areas - Community Guide to the Principles of Good Practice for the Microbiological Classification and Monitoring of Bivalve Mollusc Production and Relaying Areas with regard to Regulation 854/2004.” (Bruxelles DG-SANCO).
- Delegate Member of “EU-U.S. Workshop on Food Controls 2011 (FDA White Oak Campus Silver Spring, Maryland).
- Delegate Member of “EU/US Equivalence-Comparability Molluscs” (Bruselles DG-SANCO) from 2011 to 2013. Delegate and assistant in the exercise to implement and propose the necessary amendment to the EU Regulation.
- Member for the evaluation of “CANADA/EC Equivalency dossier – Bivalves” (2010).

EDUCATION AND TRAINING

- Dates
- Name and type of organization providing education and training
- Principal subjects/occupational skills covered
 - Title of qualification awarded
- Level in national classification (if appropriate)

1997-1999

Tor Vergata University, Rome, Italy Faculty of Biology

Molecular biology techniques, immunochemistry, cell culture and monoclonal antibody production, cellular immunology, microbiology techniques, genetics, industrial technologies.

Post lauream specialization on Biotechnologies

Biotechnology master

- Dates
- Name and type of organization providing education and training
- Principal subjects/occupational skills covered
 - Title of qualification awarded
- Level in national classification (if appropriate)

1989-1995

Tor Vergata University, Rome, Italy Faculty of Biology

Characterization of living organisms, cell theory, evolution, gene theory and homeostasis, vaccine, ecosystem, chemistry, biochemistry, genetics and molecular biology, purification plant technology, LBM processing plant, classification and monitoring of molluscs production area

Biology degree

laurea; MSc equivalent

- Dates
- Name and type of organization providing education and training
- Principal subjects/occupational skills covered

April 2014

Istituto Zooprofilattico della Lombardia e dell'Emilia Romagna

Predictive microbiology course

Theoretical concepts of predictive microbiology, origin, description, application of the first mathematical models applied to food technology. Baranyi model and dynamic models for predictive microbiology. Data analysis and collection, data organization to apply the predictive microbiology software. DMfit and Combbase predictor.

- Dates
- Name and type of organization providing education and training
- Principal subjects/occupational skills covered

December 2013

UNI - Ente Nazionale Italiano di Unificazione

Course for Auditor/Responsible of Audit Group management systems

The main objective of these two days course is to provide knowledge and understanding of the standards which must be carried out the internal and external audits. Illustrate and understand,

	through exercises, methods to prepare, conduct and close the audit. Verify and strengthen the capacity to plan and attitudinal direct the audit as well as organizational skills, communication and management.
• Title of qualification awarded	Certificate
• Dates	November 2013
• Name and type of organization providing education and training	Deutsche Gesellschaft für Internationale Zusammenarbeit – European Commission
• Principal subjects/occupational skills covered	Microbiological criteria in Foodstuffs
• Title of qualification awarded	The main objective of these four-day sessions is to provide training on Trainings under this tender is on updating participants with latest information on Microbiological criteria in foodstuffs
• Dates	Certificate
• Dates	November 2012
• Name and type of organization providing education and training	Istituto Zooprofilattico del Lazio e Toscana
• Principal subjects/occupational skills covered	UNI EN ISO 19011:2012 Guidelines for auditing management systems
• Title of qualification awarded	The main objective of this one-day sessions is to provide training on new revision of this ISO standard and highlight the differences from actual and previous editions
• Dates	Certificate
• Dates	March 2012
• Name and type of organization providing education and training	Istituto Zooprofilattico del Lazio e Toscana
• Principal subjects/occupational skills covered	Laboratory Food Controls: samples management and quality assurance analysis
• Title of qualification awarded	The main objective of these four-day sessions is to provide training on the correct management of different types of samples (official controls – FBO own check controls) and the criteria to ensure the quality of microbiological analysis
• Dates	Certificate
• Dates	January 2012
• Name and type of organization providing education and training	Agriconsulting Europe SA – European Commission – Food Veterinary Office
• Principal subjects/occupational skills covered	Training Courses on Support to Union Controls in EU & Third-Countries on Fishery Products/Live Bivalve Molluscs.
• Title of qualification awarded	Training on the working methods of the FVO and audit procedures to experts who may potentially act as national experts to assist Commission experts in carrying out controls as provided for by Article 45 of Regulation (EC) No 882/2004 in order to prepare the experts for participation in FVO audits. The training will provide the experts with a clear understanding of FVO working methods, the procedures concerning conduct of audits, the role and conduct of the national expert and administrative matters concerning participation as a national expert. The training will ensure that national experts will be immediately active in assisting with the audit activities and contribute effectively to the work of the audit team.
• Dates	Certificate
• Dates	June 2011
• Name and type of organization providing education and training	Campden BRI – Organisation of Training Courses on Food Hygiene Control – European Commission – Directorate-General for Health & Consumers
• Principal subjects/occupational skills covered	EU EAHC HACCP TRAINING – Course type 2 - development of the ability to conduct a detailed audit to verify implementation of HACCP systems by food and feed business operators and compliance with food and feed hygiene requirements. It also takes into account possible linkage with business quality assurance programmes. The seven HACCP principles are then covered in sequence as well as the principles of auditing, more attention is paid to the principles of auditing than for course one. Factory visits then take place and following, feedback is obtained and the workshops end with a course review
• Title of qualification awarded	Certificate
• Dates	October 2008
• Name and type of organization providing education and training	AENOR – Organisation of Training Courses on Food Hygiene Control – European Commission – Directorate-General for Health & Consumers

- Principal subjects/occupational skills covered
Hygiene and Control Measures for fishery products and LBM. The general objective of the course was to contribute to ensuring a uniform approach to official controls and harmonized fair procedures based on high levels of expertise to implement the relevant regulations (882/2004, 852/2004, 853/2004 and 854/2004), directives and decision.
- Title of qualification awarded
Certificate
- Dates
September 2008
- Name and type of organization providing education and training
European Community Reference Laboratory for monitoring bacteriological and viral contamination of bivalve molluscs.
- Principal subjects/occupational skills covered
Joint EU CRL/FDA International workshop on the application of sanitary surveys in bivalve mollusc production areas. The aim of this international event was to enhance the understanding of both technical aspects and the equivalence of the various approaches to the application of sanitary surveys, operated by countries with significant bivalve shellfish production across the globe.
- Title of qualification awarded
Certificate
- Dates
October 2007 – June 2009
- Name and type of organization providing education and training
Regione Lazio – Veterinary Services
- Principal subjects/occupational skills covered
Quality management systems (*ISO 9000:2000*), Food safety management systems -- Requirements for any organization in the food chain (*ISO 22000:2005*), General requirements for accreditation bodies accrediting conformity assessment bodies (*ISO 17011:2004*), Quality and/or environmental management systems auditing (*UNI EN ISO 19011:2002*). Methodology for the assessment and predispose the audit, planning communication, organization and management .Practical assessment, internal test, inspection, management.
- Title of qualification awarded
Food Safety Auditor

PERSONAL SKILLS AND COMPETENCES
MOTHER TONGUE

Italian

OTHER LANGUAGES
Self-assessment
European level ()*
Language

Understanding				Speaking				Writing	
Listening		Reading		Spoken interaction		Spoken production			
C1	English	B2	English	B2	English	B2	English	B2	English

ORGANISATIONAL SKILLS AND COMPETENCES

From 2003 to 2021 Supervisor and Co-Supervisor in different graduate thesis Supervisor and Co-supervisor in different University thesis (I level and Master) for different argument concerning molluscs, fisheries products and pathogens microorganism (microbiology, biotechnology, toxins, phytoplankton, risk assessment of production areas, antimicrobial effect)
April 2007 scientific committee member and trainee of Classification and monitoring of molluscs harvesting areas in Italy (Workshop).
From 2003 to date Regione Lazio Veterinary Services. Teaching Courses for veterinary inspectors on: Commission Decision 2001/471/EC and Regulation 2073/2005 - Regional rules for inspecting and controlling mollusc production and commercialization. Regional rules for monitoring bivalve mollusc harvesting areas. Regional audit on procedures and European rules i) Regulation (EC) No 852/2004 ii) Regulation (EC) No 853/2004 iii) Regulation (EC) No 854/2004 for the organization of official controls on products of animal origin intended for human consumption at molluscs, fish and meat production plants.
From 2002 to date Manager of Istituto Zooprofilattico Sperimentale delle Regioni Lazio e Toscana. The operative group in charge of performing microbiological and virological analysis on molluscs and microbiological on fishery products. Food Business Operator support for the application and implementation of HACCP in different production areas.
From 1997 to 2001 Project manager, consultant of Istituto Zooprofilattico Sperimentale delle Regioni Lazio e Toscana. Research on microbiology, virology and parasitology of molluscs and analysis of processing plant production.

TECHNICAL SKILLS
AND COMPETENCES

From 1995 to 2000 Free-lance consultant providing support to several Food Industries of Amati S.p.A. and others. Interaction with Quality sector, Research and Development sectors, Laboratories and Commercial areas production.

Competent with most Microsoft Office programmes, nautical program (Map Source, Offshore navigator, Plan2Nav, Navionics) and experience with diving software. Chemical machinery (H.P.L.C., Gas Chromatography, Atomic Adsorption), Histological method, Microbiological methodology, ELISA, PCR.

Main research project unit leader from 2003: molecular biology technique for Hepatitis A identification in molluscs - Evaluation and perspective of different purification plants – Efficiency and efficacy of bacteria and Hepatitis A virus reductions in different purification plant – quality and traceability of fish and fishery product – Hepatitis and Norovirus viruses in shellfish and correlation with human case – Harvesting areas and environmental factors induced stress parameter in shellfish – Microbiology risk assessment in different ready to eat fisheries products - Algal toxins contaminating water and fish products in Italian waters: monitoring, characterization and study of innovative methods - Post-Harvest production treatment for the control of viral contamination in bivalve molluscs: tools for improvement of shellfish safety.

I declare the information contained in this CV constitutes self-certification pursuant to art. 46 and 47 of Presidential Decree 445/2000, aware of the criminal liability provided for by art. 76 of the Decree for the hypothesis of falsification of documents and false declarations indicated.

I hereby authorize the use of my personal data in accordance with article 13 of Italian Legislative Decree n° 193 of 2003 and art. 13 of Regulation (EU) 2016/679 on the protection of natural persons with regard to the processing of personal data and on the free movement of such data.

Rome February 2022, 15th

Signature

