

SC-06

Coeliac disease and food safety: prevention, training and surveillance activities of the SIAN of AST Ancona

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Background. Law 123/05 recognises coeliac disease as a social condition and commits the National Health Service to training activities for food service operators to promote the social inclusion of affected individuals. In this context, the SIAN of AST Ancona implemented in 2025–2026 an integrated project of training and surveillance to ensure food safety for coeliac consumers, with a focus on preventing gluten contamination risks and improving operator awareness.

Material And Methods. The intervention was structured in three synergistic phases: delivery of 2.5-hour training modules for Food Business Operators (FBOs), in collaboration with the Italian Coeliac Association; conduct of 10 evening inspections at catering establishments to verify gluten-free meal preparation procedures; revision of the Official Control Guidelines and related checklist, updated on the basis of field evidence.

Results. The project reached approximately 80 food service workers, with particular engagement from the school catering sector. Epidemiological data for the area identified 2,385 coeliac patients, of whom 546 were of school age. Inspections facilitated the sharing of good practices between technical staff and kitchen personnel, enabling targeted corrective actions.

Conclusions. The integration of training, active surveillance and updating of professional tools is confirmed as essential to raise food safety standards and ensure effective protection for the large population of coeliac citizens in the area.