

**The National Food Chain safety Office (NFCSSO) and the European
Food Safety Authority (EFSA)**

Conference

**“The impact of globalization on the emergence of new risks in the
food chain”**

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***IMPLICATIONS OF GLOBALIZATION FOR FOOD SAFETY
REGULATION***

Eleonora Dupouy

*Food Safety and Consumer Protection Officer
FAO Regional Office for Europe and Central Asia*



Presentation highlights

- Food safety challenges in a globalized food supply
- Key points on food safety regulation – international and national perspectives
- FAO work in food safety at global and regional levels



Food safety outreach

- Economics and politics
- Social and cultural issues
- Environment and natural resources
- Trade
- Food security
- Science and technology:
 - Biotechnology
 - Genetically modified food
 - Pre-cooked and frozen foods
 - Functional, novel and special dietary foods
 - Supplements



Globalization: changing food safety environment

- Dynamic international agricultural and food trade : increasing volume and traded food diversity
- Increasing non-intentional and intentional food safety incidents, adulteration
- Intensification of industrialization of agriculture and animal production, new technologies
- Competition for land between food production and energy production
- Competition for markets
- Increasing food safety threats, changing hazards
- Far reaching consequences in terms of human health, economic impact (product destruction, market loss etc.), environmental impact (waste of natural resources, GHG emissions from lost food)



Globalization: changing food safety environment

- Growing private sector
- Increasing antimicrobial resistance of bacteria, new viruses
- Changing food preparation preferences and dietary patterns
- Blurring boundaries between foods and drugs
- Improved, more sensitive methods of hazards' detection in food – “new” chemical hazards , “raise” in illness from certain bacteria
- Increased public knowledge on food safety and growing demand for more effective food safety control, more proactive regulations
- Dependence of food safety on policies and practices in different countries



Lessons learnt from past food safety incidents with global dimension

BSE, melamin, dioxin in meat, E.coli in sprouts ...

- Importance of preparedness and regulations
- Tackling food safety crisis require a combination of problem specific approach (short term) with systems approach (medium to long term)
- Greater emphasis on identification of emerging problems
- Coordination of public and private actions in ensuring food safety



Food safety regulations: key aspects

- Setting food safety standards:
 - Increased relevance of international Codex standards
 - Provision of standardized methodologies for risk assessment
 - Need in more GMP, GHP, GAP, HACCP, sector-specific codes of good hygiene practice and guidelines
- Standards implementation: move to enforced self-regulatory approach to food safety, traceability
 - Incremental, staged process: from GAP to HACCP-based monitoring systems
 - Progressive implementation starting with high-risk value chains
- Enforcement: increase compliance, new functions of inspection- advice, consultation, training
- Monitoring compliance and performance of FBOs: shift from traditional inspection to risk-based controls to reduce costs and increase efficiency
- Development of food safety services: laboratories, certification, auditing, accreditation
- Intersectoral collaboration: agriculture, health, education, statistics, laboratories



Delivering food safety: major principles

- Integration and coordination of food safety management activities at all stages of the food chain (including feed and water safety)
- Changed pattern of responsibility: shift to food chain operators (producers, processors, transporters, retailers), private sector, strengthening their legal responsibility by proportionality of penalties with the risk
- Continuous engagement of multidisciplinary sectors and actors along the whole food chain: contamination may occur at every stage
- Transparency and accountability for public food safety decision-making
- New models of food safety governance: public-private partnership, participation of stakeholders in regulatory decision-making
- Food safety risk analysis and preventive approaches
- Traceability and improved labelling – consumers are more concerned and want to know what they are eating



CONSULTATION AND COORDINATION AMONG STAKEHOLDERS: GOVERNMENT, AGRICULTURE, FISHERY, AGRO-FOOD INDUSTRY, RETAIL, CONSUMERS

Developing a national food safety strategy

- Developing a national integrated food control strategy
- Adjusting food policy, strategy and legislation with Codex, EU, other international standards (OIE, IPPC)

Assuring food safety improvement across farm-to-table continuum

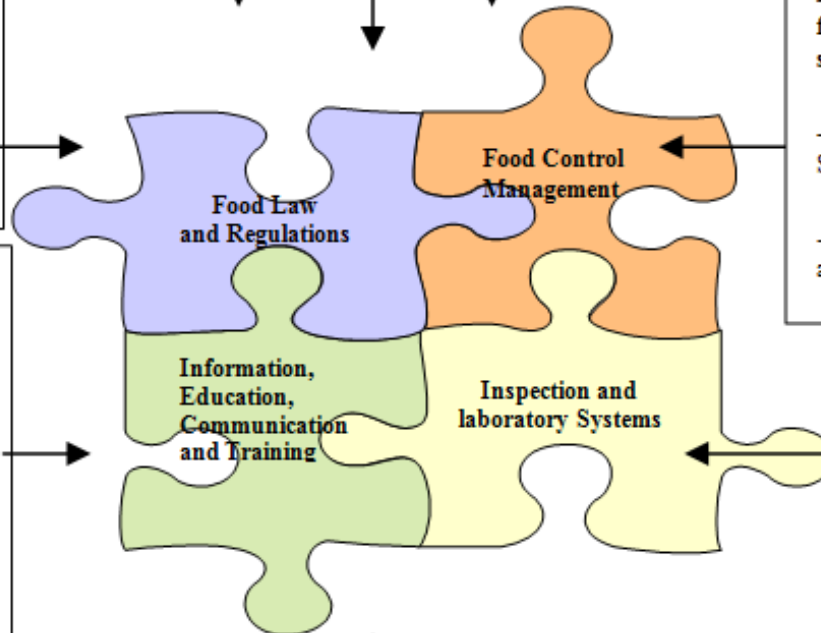
- Developing and providing tailored education and training programmes in Food Safety Risk Analysis, GAP, GMP, GHP, HACCP (including for SME and primary production level), food packaging and labelling, methods of analysis and sampling, food additives and contaminants, international and EU standards, modernizing national food laws (target: national food safety authorities, primary producers, food processors and distributors, managers, food handlers)
- Promoting safe food practices in the home: purchase, storage, preparation, preservation, canning, freezing (target: regular consumers, including schoolchildren, youth, household managers)

Implementing a coordination mechanism for a comprehensive national food safety system

- Developing capacities of National Food Safety authorities
- Implementing integrated food control and risk analysis framework

Strengthening the capacity of the national institutions and their staff in food control and enforcement at all levels

- Enhancing and increasing coordination of food monitoring, animal and foodborne diseases surveillance
- Upgrading laboratory facilities and analytic capacities
- Implementing risk-based food inspection, including development of consulting function



EXTERNAL SUPPORT: EXPERT CONSULTATIONS, METHODOLOGY, INVESTMENT, EXCHANGE OF INFORMATION, OTHER CONTRIBUTIONS

Food Safety: Role of International Community

- WTO SPS agreement: permits countries to take *legitimate measures* to protect human, animal or plant life and health provided measures can be *justified scientifically* and do not unnecessarily impede trade. Risks to be kept to an acceptable level, members to accept measures of other members if they provide an *equivalent level of protection*.
- Codex standards and guidelines: Referenced as benchmarks under the SPS agreement. Codex committees develop norms and guidelines that provide international consensus on food safety and quality measures
- Technical assistance for food safety capacity building – FAO, WHO, WTO, WB, UN agencies, regional agreements, national and international donors, private industry
- Sharing of food safety intelligence –WHO INFOSAN/ FAO EMPRES



The International Food Safety Authorities Network (INFOSAN)

- Joint initiative between WHO/FAO
- Global network includes 177 member states
- Each member state has a designated **INFOSAN emergency contact point** for communication between national food safety authorities and the INFOSAN secretariat regarding urgent events.



INFOSAN network:

- (i) Promote the rapid exchange of information during food safety related events
- (ii) Share information on important food safety related issues of global interest
- (iii) Promote partnership and collaboration between countries
- (iv) Help countries strengthen their capacity to manage food safety risks



Food Safety and Quality Programme at FAO

<http://www.fao.org/food/food-safety-quality>

- ❖ Scientific advice for international Codex standard setting and on specific regional or country matters

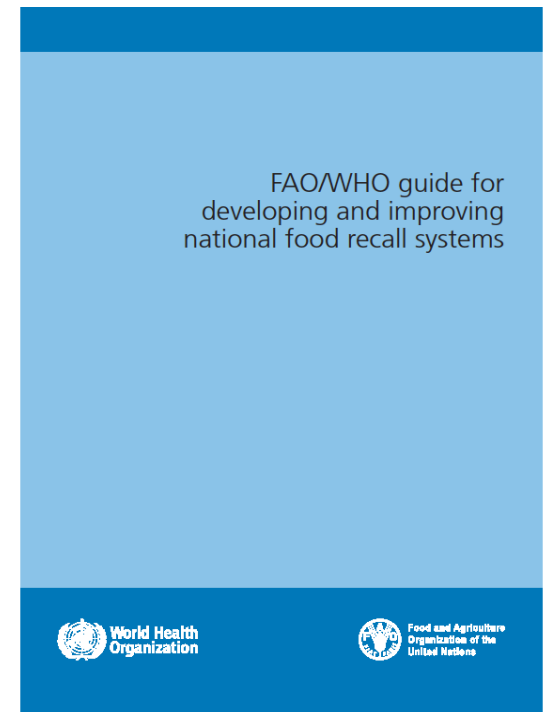
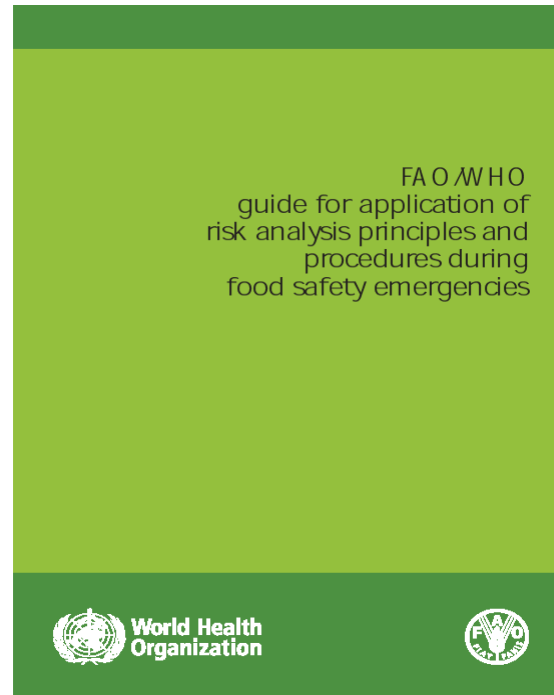
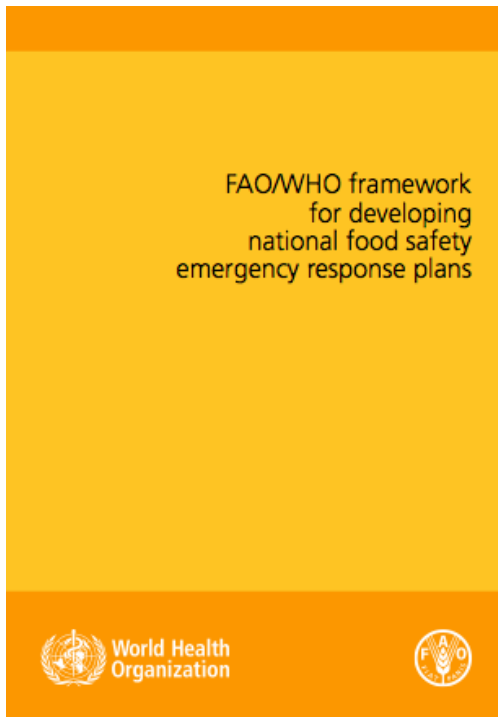
- ❖ Capacity development:
 - Strengthening food safety control systems
 - Effectively participate in setting Codex standards
 - Application of Codex standards and guidelines
 - Preparedness and response for food safety emergencies

- ❖ Proactive identification of emerging food safety issues and their prevention

- ❖ Development of guidelines, manuals, training materials



Tools for capacity development: FAO/WHO publications



- enable timely and coordinated response
- minimize adverse impact on health and disruption to trade
- meet international obligations
- reduce the socio-economic and political impact of a large scale food incidents



Food Safety Risk Analysis Tools

<http://www.fstools.org>

- Five WBTs tools developed to date
- Three with strong focus on risk-based sampling and impact of various hazard limits
 - Microbiological sampling plan analysis tool
 - Histamine sampling tool
 - Mycotoxin sampling tool
- Two with focus on value chain/process risk assessments
 - Risk Assessment of *Cronobacter* in powdered infant formula
 - Risk management tool for the control of *Campylobacter* and *Salmonella* in poultry



Region for Europe and Central Asia

- Diverse: 54 members, including one organization (EU) and 53 countries:
 - 28 EU countries
 - Eastern Europe and Caucasus countries
 - Balkan countries (in process of EU accession)
 - Central Asia countries
- Each country cluster has specific common issues



FAO Country Programme framework for 2014-2015

Food safety capacity development – country driven process
Countries which identified food safety as a priority to address by
FAO support

- Armenia
- Belarus
- Bosnia and Herzegovina
- Georgia
- Kazakhstan
- Kosovo
- Kyrgyzstan
- Moldova
- Montenegro
- Tajikistan
- Turkey
- Ukraine



Some food safety issues in the region requiring effective regulation

- Aflatoxins in milk products in Balkan countries - 2013 incident
- Botulism in Tajikistan from home canning (8 lethal cases in 2013)
- Brucellosis in Central Asia countries
- Parasitic infection *Echinococcosis multilocularis* on raise in Central Asia and Caucasus
- On-line purchase of nutrient supplements
- Consumers awareness: trustful sources of food safety information
- Food safety handling practices in households
- Chemical food safety (credence food safety characteristics) – pesticides and agrochemicals

Food safety risk communication – challenging issue

- Weak collaboration between sectors and stakeholders
- Room for better connection of institutional research to food safety area
- Gaps in analytic capacities for emerging food safety hazards
- Room for better use of food labeling for consumers information and products' differentiation
- Promotion of traceability – as valid source of information for timely and targeted withdrawal of unsafe food
- Food sector liberalization and emergence of private sector: need of information, education, training
- Gaps in risk-based monitoring systems, including inadequate number and qualification of inspectors

28th Session of CCEURO – September 2012, Batumi, Georgia



Regional pre-CCEURO workshop in 2012-

Regional priorities

- Risk analysis - priority area to strengthen in the region
- Need in regional/subregional mechanisms to strengthen food safety governance and increase capacity for Codex work
- Need to generate regional and national valid scientific data to feed into Codex standards setting, risk assessment and decision making
- Need in training/capacity development on good practices and food safety management systems (HACCP, GHP, GMP, etc.)



FAO and WHO Technical Assistance for capacity development in food safety risk analysis framework

- FAO Regional workshop on risk analysis framework, March 2010 (Kiev)
- FAO Sub-regional workshop on risk analysis framework, June 2011 (Almaty)
- Turkey, September 2014
- Moldova, September 2014



Joint FAO/WHO Capacity building supported by Codex Trust Fund, 2012-14

- [Pre-CCEURO](#) Workshop September 2012, Batumi, Georgia
- Training course on Codex for [Central-Asian Republics and AZE](#), Bishkek, KGZ, October 2012
- Training course on strengthening capacities for effective participation in Codex work for [Turkmenistan](#), Ashgabat, TKM, January 2013
- Training course on strengthening capacities for effective participation in Codex work for the [Balkan countries](#), Zagreb, CRO, June 2013
- [Pre-CCEURO](#) Workshop on Strengthening capacities for effective participation in Codex with emphasis on chemical food safety, The Hague, NL, September 2014.



On-going FAO field projects in food safety in the region of Europe and Central Asia

- GCP/SEC/010/TUR - Capacity development in food safety risk management of food processing enterprises and national authorities in Kyrgyz Republic and Republic of Tajikistan
- TCP/TUR/3501 – Capacity development of Ministry of Food, Agriculture and Livestock of Turkey in food safety risk analysis framework
- TCP/MOL/3402 – Strengthening food safety system in Moldova
- GCP/RER/048/EST – More attention to rye
- FAO-EBRD project (in preparation) - Georgia: Improving Food Safety through Capacity Building and Assessment of the Legal and Market framework on Geographical Indications (GIs) in the Dairy Sector



FAO-CCEURO Regional Consultation on strengthening capacities for food safety risk analysis and enhancing participation in Codex work



18th September, 2013, Pulawy, Poland

FAO-CCEURO meeting in Pulawy (September 2013): needs for further capacity development in risk analysis

Major gaps in the application of risk analysis in transition countries that may feed into further capacity development:

- *Analytic capacities:* need for equipment modernization, training of personnel in validated methods for testing conventional and emerging hazards, generation of regional data for international standards setting, better connection of institutional research to food safety area
- *Enhancing understanding and application of risk analysis framework:* training for risk managers, improve inter-sectoral coordination between various national structures involved in food safety and Codex issues, institutional modernization
- *Risk communication skills* needs strengthening, especially in communication with consumers, including through food labeling



Other needs for further capacity building identified

- **Codex** work
- Further development of the **food safety systems**
 - Holistic, integrated, risk-based
- Improved **inter-sectoral collaboration/cooperation** in food safety
 - One health approach
- Improved **surveillance of foodborne disease**
- Improved **monitoring of microbiological and chemical contamination** in the food chain
- **Emergency /outbreak preparedness and response**
- Address food safety aspects in relation to **antimicrobial resistance, including livestock production**
- **Food safety risk/crisis communication**



Future perspectives

- Growing global population - more people to feed,
 - More food needed and more food traded/travelling in the world
 - More countries entering the world market
 - More variety
 - More health and safety awareness in the population
- = More need for harmonized rules to reduce food losses and waste, ensure food safety, make business possible and food security achievable**



Food safety – area of continuous innovation

- Finding ways to deal with emerging issues (new pathogens and diseases, new chemical hazards, food fraud) by addressing:
 - Products and their ingredients
 - New food safety technologies/processes
 - Food safety management systems
 - Institutional setup for food safety control
 - Search of equivalent measures
 - Raising ability of governments around the world to take effective regulatory measures;
 - Development and use of new detection methods
- Key role of intergovernmental organizations and international standards setting bodies in coordinating the establishment and rolling out effective measures for long-term consumer protection and fair international trade



Thank you !

FAO Regional Office for Europe and Central Asia

Benczúr utca 34., 1068 Budapest, Hungary

Tel: 06 1 4612000

Fax: 06 1 3517029

<http://www.fao.org>

<http://www.fao.org/food quality-safety>

<http://www.fao.org/europe>

E-mail: Eleonora.Dupouy@fao.org

