Food Safety Issues In the Region: Codex Perspective

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Outline

A Framework of the analysis
A Situation analysis of food safety in the Region
A Food Safety Issues that need addressing in the Region
A Conclusion
The Framework of analysis

What makes food safe?

Effective Food Control Systems
`the mandatory regulatory activity of enforcement by national and local authorities to provide consumer protection and ensure that all foods during production, handling, storage, processing and distribution are safe, wholesome and fit for human consumption; confirm to safety and quality requirements; and are honestly and accurately labelled as prescribed by law’.
**Food Control System**

- **A** includes voluntary quality assurance programmes implemented by food processors to ensure the safety of their products;
- **A** the food safety risk assessment activities undertaken by relevant academic and scientific institutions;
- **A** and the activities of professional, industry and consumer associations aimed at promoting food safety.
Food control systems - what do they consist of?

A Food Law and Regulations
A Inspection Services
A Laboratory Services: Food Monitoring and Epidemiological Data
A Support Services: Information, Education, Communication and Training
National Food Control System – an example

Parliament

Oversight by Responsible Minister

National Food Authority

Chief Executive Officer

Management Board

Scientific Committee

Food Analysis and Surveillance

Food Law & Regulations

Inspection Services

Support Services & Communication
Situation Analysis of Food Control Systems in the Region
In the field of food legislation:

A Lack of comprehensive food laws
  • fragmented laws: consumer protection law; Public Health Act; etc.;
  • Two countries have comprehensive food laws

A Food safety regulations – often overlapping among the different institutions or ministries;

A Food standards
  • Not always harmonised with Codex
  • Not always based on scientific evidence
Situation Analysis – Near East Region

In the field of food inspection:

- Outdated in most countries – still relying on end point inspection
  - Two countries employ risk-based management for their food inspection
- Inspectors:
  - Not properly trained for the job
  - Poorly equipped to carry out work properly
  - Numbers are not always sufficient
- Sector is inefficient in most countries.
Situation Analysis – Near East Region

In the field of food analysis:

A Food control laboratories perform routine analysis and cannot cope with new hazards

A Food control laboratories in need of capacity building
  • Staff training has not been kept up to date in many countries
  • Difficulties with spare parts, servicing and repair; and with purchase of reagents, standard reference materials are common

A Few laboratories are accredited by international bodies
  • One lab only for pesticide residues in the region
In the field of Support Services:

A Little use is made of information generated by foodborne disease surveillance systems;

A Agencies are more reactive than proactive - limited planning;

A Contact with consumers (risk communication) is limited to crisis situations;

A Relationship with industry/traders often guided by mistrust, lack of responsibilization.
Food Safety Issues that need Addressing in the Region

What countries need to do to improve food safety
**Coordination, National Food Safety Strategies**

**A** Raise awareness among policy and decision-makers of the importance of food safety and quality for consumer protection, food trade and economic development.

**A** Minimize duplication and clarify the roles and responsibilities of relevant institutions, and prepare a national food safety profile indicating the role of each institution in the overall national food safety system.

**A** Develop a national strategy for food safety based on a holistic approach that includes the three guiding principles for food safety: multi-sectoral involvement, the farm to fork food continuum and a scientific basis.
Harmonization of Legislation

A Take the necessary action to revise or update food legislation in accordance with international food safety agreements and standards (notably Codex Alimentarius), and taking into account cultural habits and other specific local needs of consumers and food producers.
A Modernize, strengthen and maintain the capacity of food inspection services for all food products in all locations within the country by clarifying the mandate and responsibilities of the respective food inspection services and ensuring that they reflect the national food safety strategy and regulations.
**In the Field of Laboratory Services**

A Improve infrastructure by providing adequate equipment, instruments and technology to support the application of modern techniques and processes in food analysis.

A Improve ability to conform to basic analytical quality assurance requirements and ensure that quality assurance systems meet international standards.
In the Field of Laboratory Services

A Seek the accreditation of at least one national food control laboratory according to international standards to provide exporters with validated export certificates.

A Develop laboratory protocols and standard operating procedures at the national level.

A Train laboratory personnel in modern analytical techniques.
In the Field of Quality Assurance

A Adopt systems for good agricultural practices and on-farm food safety practices.

A Strengthen the technical and managerial capacity of food processors in implementing good hygiene practices, good manufacturing practices and the use of quality assurance systems.

A Address areas such as street food by conducting special programmes to educate street food (and other) vendors in safe food handling.

A Encourage self-regulations and control through the establishment of relevant associations.
In the Field of Participation in Codex Work

A Establish national mechanisms for consultation on Codex issues and for preparing national positions on subjects related to Codex that involve all stakeholders (including consumers).

A Ensure participation of appropriate technical experts in Codex meetings.

A Promote sustained participation in the work of technical committees of particular relevance to national interests.
In the Field of Information Exchange

A Build national capacity to identify and prioritize food safety issues through risk analysis.

A Develop mechanisms to facilitate communication and cooperation between food inspection services and other institutions involved in food control, particularly food control laboratories and food borne diseases surveillance and food monitoring systems.
In the Field of Information Exchange

A Create a rapid alert system and mechanism for communication with food control authorities and for implementing necessary corrective measures.

A Develop and implement communication strategies that take into account priority issues to be addressed and communication channels available.

A Develop a transparent system for collecting data on rejected food consignments in international markets.
**Conclusion**

**A** Efforts have been made to improve the food safety situation in many countries in the Region.

**A** There has been a growing acceptance and increasing use of Good Manufacturing Practices (GMP), Good Agricultural Practices (GAP) and the Hazard Analysis and Critical Control Point (HACCP) system throughout the region.

**A** More is needed to ensure the safety of food from farm to fork.
Thank You