Supporting a Diverse Region in Attaining International Best Practices – the Asian Experience

at

Dubai International food Safety Conference – Achieving International Standards for Food Safety Management: Codex and Beyond (10 November 2014, Dubai)

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Outline of the presentation

- Introduction to preventive risk-based approaches

- Principles and concepts of risk-based approaches

- Implementing GHP/HACCP in Asia
  - ➢ Current scenario
  - ➢ Issues/ Challenges

- Some FAO Activities/ initiatives on GHP/HACCP

- Recommendations/Conclusions

Introduction

- **Globalization** - increasing demand by consumers for variety of foods

- Creation of global market - **transboundary movement** and trade of food across countries – imports/exports

- **Quality, health, safety, labelling, food fraud** (melamine, horsemeat) issues acquiring global focus

- Recognition of Codex texts as **baseline under SPS** Agreement led to importance of Codex documents (including GPFH/HACCP)

- Necessary to **use/ adapt** for implementation in countries

Food Safety Approaches

The food chain

Production

Transport and processing

Retail and storage

Preparation

Consumption

❑**Food chain approach** – hazards may arise at different stages of the food supply

❑**Preventative risk-based approach** is followed rather than a reactive one based on sampling & testing (GAP, GMP, HACCP)

❑**Sound national food control & regulatory** systems essential – standards & implementation

❑**Roles and responsibilities** for food safety - all actors in the food chain namely- farmer or producer, processor, handlers, government, consumer

Preventive Approach based on Risk – in Food Chain

❑ **Good Practices**

  ➢ **GMP/GHP** - All practices regarding conditions & measures necessary to ensure safety & suitability of food at all stages of the food chain (GVP/GAHP/GDP…..)

  ➢ **GAP** – practices that address environmental, eco, social sustainability for on-farm processes & result in safe & Q food

❑ **HACCP**

  ➢ A system which identifies, evaluates & controls hazards (chemical, physical, biological) significant for food safety

  ➢ An internationally accepted method to reduce & manage risk

❑ **FSMS** - A holistic system of controls that manage food safety in food business. (GHPs; HACCP; management systems elements & policies; & traceability/ recall system)

# Basic Principles of Preventive Risk-based approaches

- **Responsibility** to produce safe food is with food business (producer/ processor) not government

- Promotes **partnerships** b/w inspector and food business to improve food safety

- Emphasis on a **preventive approach** rather than corrective actions

- Uses **limited resources** in a more effective manner

- Enforcement action **proportionate to risk and focus on improvements**

- Provide **advice & information** to FBO workers & management

Roles & Responsibilities

The Farmer - 1st step in food chain (implementing GAP, maintaining recs)

The Processor
- Ensure production of safe food (implement *GMP/HACCP*)
- Proactively *dialogue with regulatory bodies* on standards & ensure efficient & effective integration of industry & official food control systems
- Implement system, *document it & maintain records*
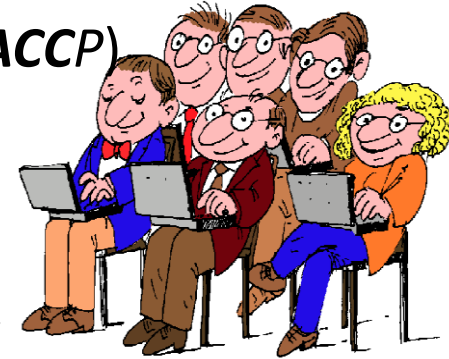
Handlers
- Implementing **good handling practices/ storage practices….**

The Government

- creating an **enabling environment** (scientific, technical, financial, infrastructure, regulatory) - compliance by stakeholders
- **Guarantor** of the system

The Consumer

- demanding a safe product; following directions for storage & use

Current Scenario on preventive risk-based approaches

- Preventative risk-based approach implemented since **mid nineties** - GMP/ HACCP standards

- **Codex texts - basis for harmonised approach** at international level - many private standards - Codex is mother standard

- Codex texts often used by govts as basis for **national law**

- Implementation generally **focus on specific industries** - export based (e.g fisheries, dairy, livestock); large businesses, suppliers to organised retail

- Some countries **introduced** GHP in domestic legislation, others **examining revision** of laws/ regulations to cover risk-based approach

- Challenges especially for **FBOs catering to domestic , SLDBs**

Issues and Challenges in Asia

- Lack of need or why implement the standards

- Lack of clarity issues on aspects of the standards/ their implementation (How?)

- Capacity/ other issues in countries

Lack of Need (Why Implement GMP/HACCP)

- **Driving force/ incentives** not clear – benefits, risk-based and HACCP linkage, lowering of inspection levels - awareness of consumer – well informed and demanding consumer

- **Management commitment** is important but unless benefit seen – compromised; infrastructure issues, understanding and mind set; aim certification

- **Implementation** does not guarantee absence of hazards, rejections continue

Lack of clarity (Standards/ Implementation)

- **Confusion on terminology** – different terminology used - Codex Code on *General Principles of Food Hygiene* –others GMP/GHP/PRPs

- **Structure of document** not user friendly – example
  - ➢Aspect such as *equipment, packaging* – not comprehensive - need to look under different headings
  - ➢Section 4 covers storage facilities, but *procedures*?
  - ➢*Procedures, documents, records* – under 5.7 ref to documents & records – procedures?

- **Interpretation issues** – may lead to harassment by government inspectors – egs: toilet facilities suitably located, wearing of gloves, health checks

- **Management commitment -** part of HACCP (preamble) but not requirement - no clear cut responsibility of top management for commitment/involvement in HACCP

Lack of clarity (Standards/ Implementation)

- **Risk analysis & hazard analysis** - confusion on the term risk assessment and the assessment of risk due to a hazard in the hazard analysis

- **Primary production (PP)** – deal with PP hazards especially chemical residues may not be controlled in further processes

- **CCPs** – an issue (industry/ auditor interpretation) – additional guidance needed. Some egs:
  - ➢ Absence of CCPs – Is it a HACCP or a GMP System?
  - ➢ Raw material checking/testing at entry point – Is it CCP?
  - ➢ Number of CCPs
  - ➢ Control of hazards through CCP or GMP ?

Capacity/other Issues

- **Guidance document** –need for *requirements/criteria* document so that can be adopted by governments and certifiable

- **Sound basis for CCPs/ CLs** – SLDBs not have scientific information– strong collaboration with govt (identifying hazards, CCPs, CLs, test facilities for validations, RMPs and data)

- Different to ISO 22000 where more focus on **systems elements** than 7 principles of HACCP (MR, calibrations, internal audits, document/ record controls, resource management…..)

- **Primary production** – not often addressed

- **Certification bodies –** often miss important HACCP issues - lack in depth assessment – more focus on documents – conflict of interest (need business)

- **Auditors** – different approaches, interpretations, no coordination – confusion; trainings different and separate e.g CCPs – need trained regulatory auditors

FAO Vision

- **Achieving food security for all** is at the heart of FAO's efforts – to make sure people have regular access to enough high-quality food to lead active, healthy lives.

Food security: all people, at all times, have physical, social and economic access to <u>sufficient</u>, <u>**safe**</u> and <u>nutritious</u> food to meet their dietary needs and food preferences for an active and healthy life. [World Food Summit, 1996]

Some Activities/ Initiatives on GPs

- **Good Agriculture Practices (GAP)**

  - ➤ **Training manual** on "Implementing ASEAN**GAP** in the F&V sector, its Certification & Accreditation"

  - ➤ **SAARC - Good Agriculture Practice (GAP)** Standards & Certification Scheme

  - ➤ Scheme – 3 parts
    - ✓ **I – GAP standards/ requirements (food safety; quality; environmental management; workers health, safety and welfare)**
    - ✓ **II Structure for implementing GAP in a country - Guidance for establishing SO; governing structure**
    - ✓ **Part III Certification of GAP - Certification criteria, process, CB requirements, Rules for using Certification Mark**
    - ✓ **Annex - List of documents needed under Scheme**

  - ➤ Piloting in 4 countries

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Training manual

Implementing ASEANGAP in the fruit and vegetable sector:
Its certification and accreditation
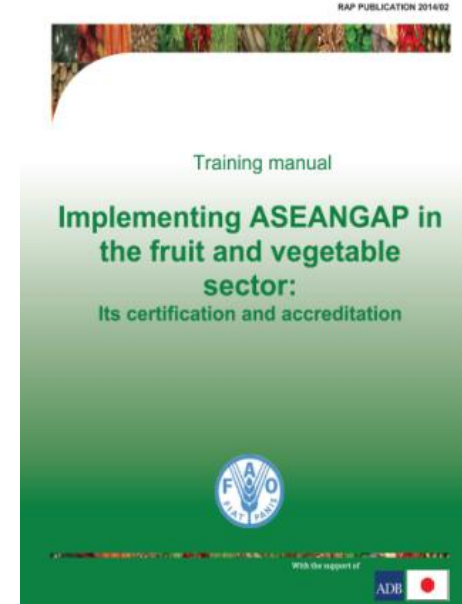
Some Activities/ Initiatives on GPs

- **Food retail in Asia**

  - ➤ Regional WS on hygiene and safety in the food retail sector (12 - 14 September 2013, Singapore); 22 countries 41 delegates

  - ➤ Recommendations
    - ✓ **Regional network/ platform on food retail**
    - ✓ **Checklist for inspection of street food**
    - ✓ **Booklet giving information on rapid test kits**
    - ✓ **Training module on hygiene & food safety in street food sector**
    - ✓ **Regional training on risk-based imported food controls**

  - ➤ **Guidance on hygiene** and safety in food retail sector – **12 sections**

Some Activities/ Initiatives on GPs

- **GMP/HACCP In Asia**

  - ➤ **Regional Consultation Workshop: Implementation of GMP/HACCP in Asia – a status review**, organised FAO & FSVO, Switzerland 23-25 June 2014, Bangkok

- **Recommendations**

  - ❖ **Regional guidance** on criteria for GMP/HACCP for Asia
  - ❖ Countries to **adopt Codex-based GMP/HACCP** in legislation. GMP phased mandated (sectorwise, risk category, trade significance)
  - ❖ **Sector specific guidance** - restaurant/ catering, meat, desiccated coconut, fish sauce, dairy, fishery, etc;
  - ❖ **Training courses** - FBOs; government (inspn techs); consumers
  - ❖ **Curricula** - various levels – develop modules; online
  - ❖ **Recognition** of HACCP compliant industries - giving preference e.g. recognition (Indonesia/Japan), safety logo (Malaysia); compile BPs
  - ❖ **Cost-benefit studies** on GMP/HACCP implementation taken up as pilots, stakeholders better understand importance

Some Activities/ Initiatives on GPs

- **GMP/HACCP In Asia**

  - ➢ **Regional Guidance on Criteria for GMP/HACCP for Asian Countries** based on discussions of regional WS

  - ❖ Adopted in legislation directly (vol/ mandatory),

  - ❖ texts more **directive & specific** – refer to legn

  - ❖ additional **definitions** – traceability, GMP/GHP, food chain, NC, PRP, etc

  - ❖ additional **clarifications** – internal design, validation

  - ❖ **Additions** – power supply, external design, contamination, storage procedures, outsourcing, quality control, complaints

  - ❖ **Alignments** – equipment, specs, ref CAC/GL/60 on traceability

  - ❖ **Mgmt systems aspects** - management commitment, self evaluation & review, documentation & records

Other Regional Activities/ Initiatives

- Guidelines for **Risk Categorization** of food and food establishments applicable to ASEAN Countries/ Bangladesh

- **Food Safety Policy workshop**/ development

- Strengthening **coordination actions/ mechanisms** through multidisciplinary approaches/ partnerships

- Sound **evidence base** through the generation and access to data and information, indicators

- Strengthening **participation** in international standards setting (Codex)

- Strengthening role of **voluntary/ private standards** for regulatory purposes

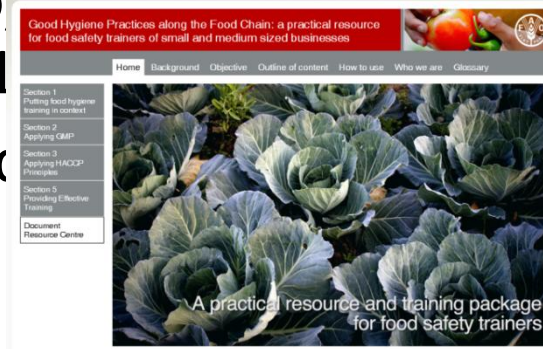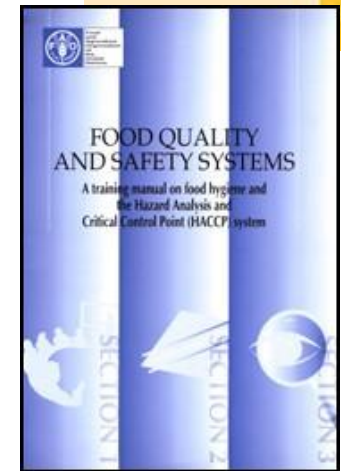- **Food safety strategy ; food safety indicators**
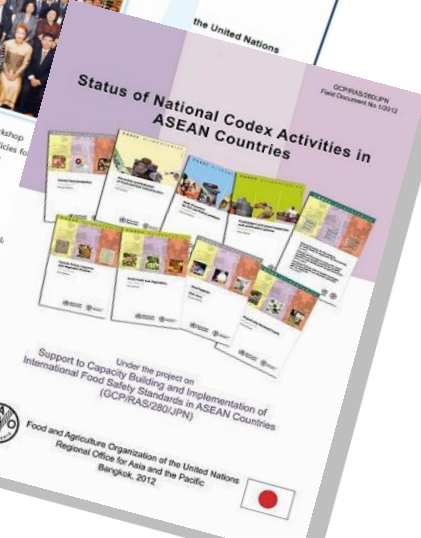
Some Global FAO Activities/ Initiatives

- FAO/WHO guidance to governments on the application of HACCP in small and/or less-developed food businesses (2006)

- Food Quality and Safety Systems - A Training Manual on Food Hygiene and the Hazard Analysis and Critical Control Point (HACCP) System (1998)

- Online and stand alone practical resource tool Good Hygiene Practices along the Food Chain (ongoing)

- Training national food safety trainers to support the application of GHP development appropriate to different chains, e.g. meat, cashew, tomato, maize [OneUN Initiative in Tanzania (2011-201

- FAO. Assessment and Management of Seafood and Quality (2003, second edition being published).

Important websites

- FAO Food Safety and quality home page http://www.fao.org/food/food-safety-quality/home-page/en/

- Web page on Vet & Public Health, Feed & Food Safety; www.fao.org/ag/AGAinfo/programmes/en/A6.html

- Emergency prevention & early warning in area of food safety (EMPRES Food Safety): EMPRES-FS@fao.org

- INFOSAN – International food safety authorities network – for disemmination of important global food safety information – INFOSAN Community Network https://extranet.who.int/infosan/

- *FAO Regional office for Asia and the Pacific http://www.fao.org/asiapacific/rap/home/en/

- *Capacity Building and implementation of international food safety standards in ASEAN countries http://foodsafetyasiapacific.net/

Recommendations/ Conclusions

- Legislation/ regulation – cover criteria, user friendly - clear & enforceable, updated (latest K/ devts), avoid over prescription, across sectors/ industries (SLDBs), phased

- Take into account **economic realities, national infrastructure** (testing, cold storages) and **resources**, etc

- **Guidance documents** –HACCP plans, hazards, CCPs in specific foods, HACCP audits, Generic HACCP models/ guides

- Recognise GMP/HACCP systems of **FBO/ voluntary initiatives** (private standards & certifications)

- Not **overburden FBOs** (activities & costs); benefits important

- **Trainings -** common for auditors and FBO (different approaches, interpretations, no coordination – confusion)

- **Provide industry information**, scientific data (sound basis for CCPs/CLs; sourcing correct raw materials)

THANK YOU

Any Questions?