

2nd Dubai International

# **Food** Safety Conference *20 - 22 February 2007*



بلدية دبي  
DUBAI MUNICIPALITY



2nd Dubai International

# **Food** Safety Conference *20 - 22 February 2007*



## FOOD SAFETY STRATEGY IN DUBAI



**Mr. Khalid Mohamed Sharif**, Assistant Director of  
Public Health Department & Head of Food  
Control Section.



## Dubai Leadership Vision

*“And because Dubai accepts nothing less than leadership status, proper **visionary planning** is necessary to maintain its advanced standing and to expand overall growth in a sustainable manner”*

*His Highness Shaikh Mohammed Bin Rashid Al Maktoum Vice President of U.A.E*

*Prime Minister of U.A.E*

*Ruler of Dubai*

*(in introducing Dubai Strategic Plan 2007 – 2025)*

H.H Shaikh Mohammed launched the Dubai Strategy Plan 2007-2015. One major component of the plan is

## The Public Health Strategy



## Food Safety Strategy

- 1- Update and develop legislations and specifications related to food safety.
- 2- Ensure food and drinking water safety.
- 3- Develop mechanisms, facilities and plans associated with supervision and monitoring systems of all elements of food safety.
- 4- Establish effective control and collaboration mechanisms and electronic networking among stakeholders in food safety.
- 5- Develop emergency plans to deal with accidents and risks that threaten food safety.
- 6- Enhance food safety awareness and education.



Where do we stand now ... ?

To know where we stand, we conducted a comprehensive **SWOT** and **PEST** analyses which identified several Advantages and Challenges.

**SWOT** (Strength, Weaknesses, Opportunities & Threats)

**PEST** (Political, Economic, Social and Technology)



We summarize the **SWOT** and **PEST** analyses findings:



**Challenges**



**Advantages**





## Challenges

- International & regional challenges.
- Local challenges (in Dubai).





## International & regional challenges.

- Emerging food borne hazards and illnesses.
- New food products with no standards and specifications.
- Rapidly changing processing and marketing methods and technologies (*GMO foods, irradiated foods, new processing aides, new additives, innovative packaging, etc*).
- Increase in international trade and fulfilling the requirement of **SPS** and **TBT** agreement.
- Changes in lifestyles, including rapid urbanization.

- 
- **SPS** - Sanitary & Phyto-Sanitary.
  - **TBT** - Technical Barrier to Trade.



## Local challenges (in Dubai).

- Huge development in terms of new projects.
- Increasing tourism activities and Cultural variations in Dubai (**variation in food habits**).
- Inadequate capacity of the food laboratories.
- Inadequate Food standards and specifications (***the existing ones need updating***).





## Advantages

- Availability of specialized electronic food control systems.
- Clear guidelines and working procedures.
- Risk assessment – based systems (*inspection, HACCP, sampling programs (starting).*)
- Partnership with the private sector (*training, consulting, and certifying companies*) and coordination and cooperation with the strategic partners.
- Link with international and regional organizations and experts (*Codex and other international and regional organizations such as GCC Food Control Authorities and GSO, etc...).*)

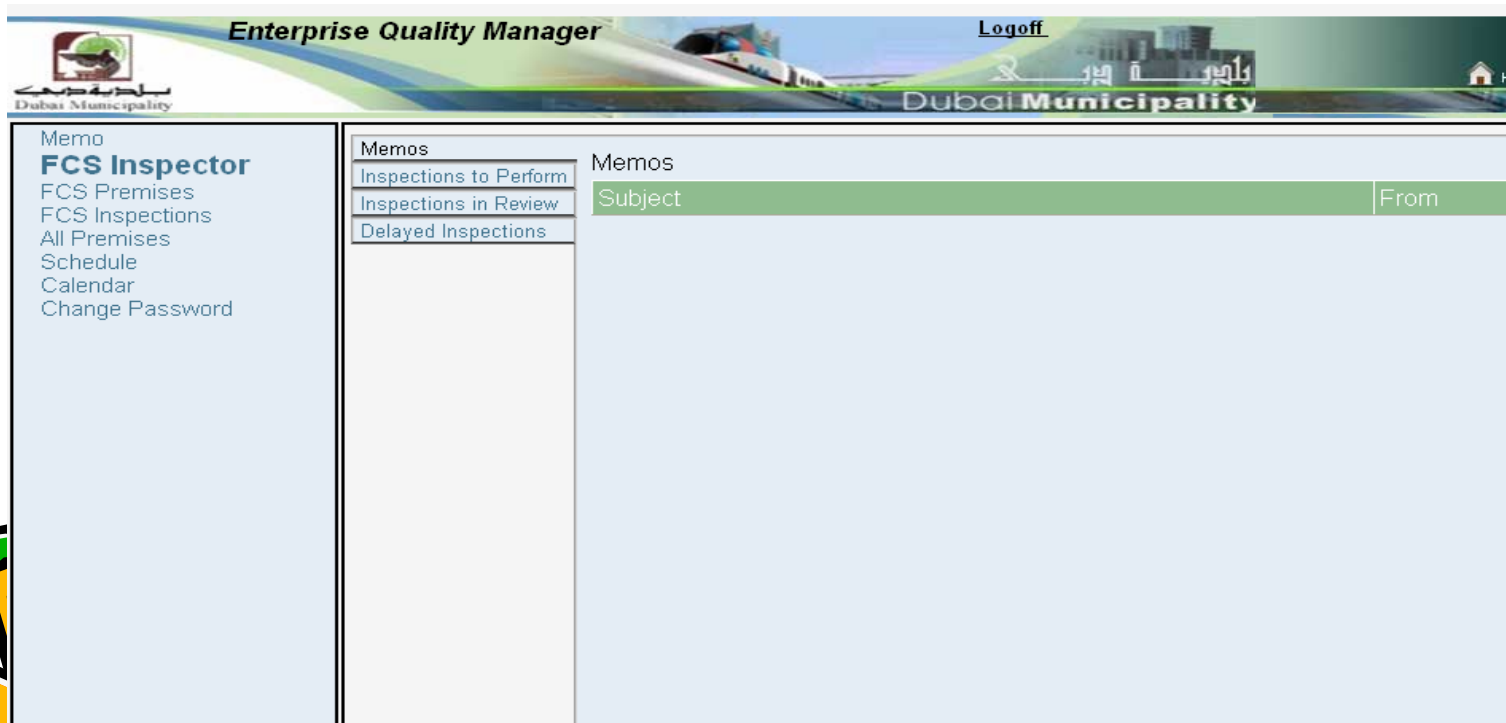
---

**GCC – Gulf Council Countries.**

**GSO – Gulf Standards Organization.**

## Advantages

■ Availability of specialized electronic food control systems.



Enterprise Quality Manager

Logoff

Dubai Municipality

Memo

**FCS Inspector**

- FCS Premises
- FCS Inspections
- All Premises
- Schedule
- Calendar
- Change Password

Memos

Inspections to Perform
Inspections in Review
Delayed Inspections

Memos

Subject	From
---------	------

## Advantages

■ Availability of specialized electronic food control systems.

Food Classification and Description			
Group	Dairy Products		
Category	Imitation Dairy Products		
Subcategory	non-dairy coffee creamer		
Item Description	Process 1	Make A Selection	Process 2
	Flavor 1	Make A Selection	Flavor 2
non-dairy coffee creamer			Reset
Arabic Description			
Inspection Time	15		



## Advantages

- Availability of specialized electronic food control systems.
- Clear guidelines and working procedures.
- Risk assessment – based systems (*inspection, HACCP, sampling programs (starting).*)
- Partnership with the private sector (*training, consulting, and certifying companies*) and coordination and cooperation with the strategic partners.
- Link with international and regional organizations and experts (*Codex and other international and regional organizations such as GCC Food Control Authorities and GSO, etc...*).



## Elements of Food Safety Strategy


■ Implementation of Efficient Food Control Management.

- Adoption of Quality Systems at all organizational levels (**ISO for Public Health Dep. certification expected soon**).
- Competency and team management.
- Continuous Performance Monitoring .





## Our Performance Indicators.



Indicators	Existing	Target In 2011
The % of Compliant Premises	94%	98%
The % of Premises Implementing Risk Management Program. (HACCP)	65%	100%
The % of Food Sample Failures	8%	5%
The % of Trained Employees	75%	100%



## Elements of Food Safety Strategy

### Updating Food Laws and Regulations.



المواصفة القياسية لدولة الإمارات  
رقم : ١٩٩٩/٦٤٠ م



المواصفة القياسية الخليجية  
رقم : ١٩٩٩/٦٤٠ م



لقياسية لدولة الإمارات  
١٩٩٣ م



المواصفة القياسية الخليجية  
رقم : ١٩٩٣/١٤٧ م

« المربي والجيلي والمملاد »

عسل التحل

دولة الامارات العربية المتحدة

دولة الامارات العربية المتحدة

## Elements of Food Safety Strategy

- Conducting Effective Advanced Food Inspection Programs.

FCS Inspections - Microsoft Internet Explorer

File Edit View Favorites Tools Help

Back Forward Stop Home Search Favorites Refresh Print Mail Print Mail

Address <http://hqogiafs01/eqm/Default.aspx?pageId=%7bCBE0E2D8-B7D7-462C-BB03-BFD67C7955BE%7d> Go

**Enterprise Quality Manager** Logoff

Dubai Municipality

<b>Memo</b> FCS Inspector FCS Premises <b>FCS Inspections</b> All Premises Schedule Calendar Change Password	Source Select a Source	License Number <input type="text"/>	Premise Name (Eng) <input type="text"/>	Premise Name (Arabic) <input type="text"/>
	Inspector Select Inspector	Status Select Status	Priority Select Priority	Inspection Purpose <input type="text"/>
	Due Date From <input type="text"/>	Due Date To <input type="text"/>	Inspection Date From <input type="text"/>	Inspection Date To <input type="text"/>
	Planned Date From <input type="text"/>	Planned Date To <input type="text"/>		
	<b>Search   Clear   Print</b>			
	You are logged in as MOHAMMED SITAN JARRAH. Sun, 18 Feb 2007 08:34:27 GMT			

2nd Dubai International

# **Food** Safety Conference *20 - 22 February 2007*



## Elements of Food Safety Strategy

■ Food Laboratory Services.



FOOD SAFETY STRATEGY IN DUBAI

## Elements of Food Safety Strategy

- Public and Food Handlers Education. (*Information & communication*).



## Elements of Food Safety Strategy

■ Partnership with the private sector.



## Elements of Food Safety Strategy

### Risk Assessment.

Dubai Municipality Welcome ADMIN Logged In at SUNDAY 18-Feb-2007 02:08 Change Password / Sign Out

Show Tree Arabic Add/Edit Items

Description

Inspection Time

**Risk Analysis**

Food Item Risk Factor (>0-<=1)	<input type="text"/>
Country Risk Factor (>0-<=1)	<input type="text"/>
Microbial Risk (25 pts)	<input type="text"/>
Chemical Risk (25 pts)	<input type="text"/>
Consumption Rate (25 pts)	<input type="text"/>
Vulnerable Group (25 pts)	<input type="text"/>
Total Risk Perception (100 pts)	<input type="text"/>
Risk Level	Select Risk Level
Standards Specifications	<input type="text"/>
Sampling Requirements	<input type="text"/>

Save New Record Back

2nd Dubai International

# **Food** Safety Conference *20 - 22 February 2007*



THANK  
YOU!



FOOD SAFETY STRATEGY IN DUBAI