

FOOD SAFETY HEADLINES 2009

What is Safe and What is Not?

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WHO: FOOD SAFETY IS CRITICAL TO NUTRITION SECURITY:

Jorgen Schlundt, 20 January, 2010

www.scidev.net/en/opinions/food-safety-is-critical-to-nutrition-security.html

- **“Food safety must be systematically integrated into policies and interventions to improve nutrition and food availability.”**
- **“We must focus on food safety as well as nutrition to feed the hungry but there are many barriers to safe eating.”**
- **“Food safety as a local health and development problem is rarely acknowledged by decision makers in many developing countries, and is often given little priority by major donors.”**

WHO: 10 FACTS ON FOOD SAFETY (2009)

www.who.int/features/factfiles/food_safety/en/index.html

- 1. MORE THAN 200 DISEASES ARE SPREAD THROUGH FOOD**
- 2. FOODBORNE DISEASES ARE INCREASING WORLDWIDE**
- 3. FOOD SAFETY IS A GLOBAL CONCERN**
- 4. EMERGING DISEASES ARE TIED TO FOOD PRODUCTION**
- 5. MINIMIZE THE RISK OF AVIAN INFLUENZA**

WHO: 10 FACTS ON FOOD SAFETY (Continued:

- 6. PREVENTING DISEASE STARTS AT THE FARM**
- 7. CHEMICAL HAZARDS CAN CONTAMINATE FOOD**
- 8. EVERYONE PLAYS A ROLE IN FOOD SAFETY**
- 9. SCHOOL IS A PLACE FOR FOOD SAFETY**
- 10. 5 KEYS TO FOOD SAFETY:**
 - Keep clean**
 - Separate raw and cooked**
 - Cook thoroughly**
 - Keep food at safe temperature**
 - Use safe water and raw materials**

“THE LONG-TERM HEALTH OUTCOMES OF SELECTED FOODBORNE PATHOGENS”

www.foodborneillness.org/CFIFinalReport.pdf (2009)

- **Not well understood is the long-term health burden of foodborne diseases;**
- **Severity of acute foodborne disease varies greatly depending on the pathogen and the vulnerability of the person infected;**
- **Few guidelines for long-term medical care;**
- **More research on long-term effects of these diseases**

**A CONSUMER'S GUIDE TO
PROTECTING YOUR HEALTH
AND THE ENVIRONMENT**



**IS OUR
FOOD
SAFE?**

**Warren Leon and
Caroline Smith DeWaal**
with the Center for Science in the Public Interest

SOME FOOD SAFETY ISSUES (2009):

- **CHINA:** Melamine
- **USA:** Reforming the Food Safety System (Oct. 22, 2009)
- **USA:** *Salmonella* --- peanuts
- **USA:** *E.coli* --- Meats, leafy greens, raw dairy produce
- **CANADA:** Lessons Learned Report - Health Canada's Response to 2008 Listeriosis Outbreak (Feb. 2009)
- **CANADA:** Natural Products Directorate Implementation
- **EU:** Acceptable previous cargoes for edible fats and oils
- **EU:** Health claims
- **EU:** Allergen cross-contamination --- labeling concerns
- **AUSTRALIA:** Raw milk (Proposal P1007)
- **GLOBAL:** Bisphenol A (BPA)

USA: CONSUMER PRODUCT FRAUD: DETERRANCE and DETECTION

[www.atkearney.com/images/global/pdf/Consumer Product Fraud.pdf](http://www.atkearney.com/images/global/pdf/Consumer_Product_Fraud.pdf)

- CATEGORIES OF ECONOMIC ADULTERATION (With some examples):
- **UNAPPROVED ENHANCEMENTS:** Melamine
- **CONCEALMENT:** *Salmonella* in peanuts
- **NON-DISCLOSURE:** Sulfites in food to hide deterioration
- **DILUTION:** Water used to dilute milk
- **MISLABELING:** Sunflower oil sold as olive oil
- **SUBSTITUTION:** Using sugar beet instead of honey

CONSUMER ADULTERATION: STUDY FINDINGS

(Continued:

- **Food and consumer product safety is becoming a major focus**
- **Melamine incident was the trigger point**
- **Industry collaboration is crucial to preventing economic adulteration**
- **Companies should continue to “raise the bar” on product safety and quality**
- **Every value chain participant has a role in preventing fraud**
- **A new baseline for product safety**

CONSUMER PRODUCT FRAUD --- STRENGTHENING INDUSTRY COLLABORATION

[www.atkearney.com/images/global/pdf/Consumer Product Fraud.pdf](http://www.atkearney.com/images/global/pdf/Consumer_Product_Fraud.pdf)

- **Establish a Clearinghouse to Share information**
- **Improve Shared Audit Programs**
- **Create Basic Ingredient Standards through Collaboration**
- **Develop Shared Library of Ingredient Reference Samples**
- **Partner with Academia to Forecast Risk**
- **Establish Partnerships with Federal and State Governments**

HARVARD BUSINESS REVIEW (Page 82, December 2009) **“A STEP-by-STEP GUIDE TO TAILORING YOUR CRISIS RESPONSE”**

- **1. ACCESS THE INCIDENT:** Adopt the customers’ point of view rather than managements’ perspective.
- **2. ACKNOWLEDGE THE PROBLEM:** Avoid premature statements related to the cause, focus on the process of investigation, and prevent further harm.
- **3. FORMULATE A RESPONSE:** Evaluate the benefits and costs of the response in terms of customer relationships over the long run.
- **4. IMPLEMENT THE RESPONSE:**

HARVARD BUSINESS REVIEW ARTICLE:

December 2009 (Continued:

- **“Jack in the Box delayed commenting for several days after the *E.coli* outbreak --- and it took the company years to recover.”**
- **“Menu Foods wasn’t aware that it had used adulterated gluten in its pet food --- but was negligent in its failure to rigorously test its products.”**

EU: ZOO NOSES RATES IN CONFIRMED HUMAN CASES IN THE EU IN 2008 (Published December 2009)

www.efsa.europa.eu/en/scdocs/scdoc/1496.htm

- **190,566** **Campylobacteriosis**
- **131,468** **Salmonellosis**
- **8,346** **Yersiniosis**
- **3,159** **VTEC**
- **1,594** **Q fever**
- **1,381** **Listeriosis**
- **891** **Echinococcosis**
- **670** **Trichinellosis**
- **619** **Brucellosis**

EU: CONFIRMED CASES / 100,000 (2008)

5 COUNTRIES IN DECREASING ORDER OF FREQUENCY

www.efsa.europa.eu/en/scdocs/scdoc/1496.htm

- **CAMPYLOBACTERIOSIS:**

UK (91) Germany (79) Denmark (63) Ireland (40)
France (5)

- **SALMONELLOSIS:**

Denmark (67) Germany (52) UK (19) France (11)
Ireland (10)

- **VEROTOXIGENIC *E.Coli* (VTEC):**

Ireland (4.8) Denmark (2.9) UK (1.9) Germany (1.1)
France (0.1)

UK: “GOOD HYGIENE IS GOOD FOR BUSINESS”

www.food.gov.uk/news/newsarchive/2010/jan/goodbusiness

“Safer food, better business”

CookSafe and RetailSafe and Safe Catering

– Posters for:

- Gastro bar
 - Chinese and Indian restaurants
 - Sandwich bar
 - Fish and chip shop
- **FOOD STANDARDS AGENCY: (2010)** More details at:
www.food.gov.uk/goodbusiness

CODEX ALIMENTARIUS: SOME NEW WORK IN 2009 www.codexalimentarius.net

- **Codex Committee on Food Hygiene:**
- **Proposed Revision of Principles for the Establishment and Application of *Microbiological Criteria for Foods* (New Work)**
- **Proposed Draft *Risk Analysis Principles and Procedures* Applied by CCFH**
- **Proposed Draft Code of Hygiene Practice for *Vibrio spp in Seafood* (Step 5/8)**

CODEX: 2009 WORK (Continued:

- **Codex Committee on Contaminants in Foods (CCCF):**
Draft Code of Practice for the Reduction of *Acrylamide* in Foods (Step 8)

Maximum Levels for *Melamine* in Food and Feed (New work)
- **Codex Committee on Food Additives (CCFA):**
Proposed Draft Specifications for the Identity and Purity of *Food Additives*
- **Codex Committee on Methods of Analysis and Sampling (CCMAS):** Draft Guidelines for Settling Disputes on *Analytical Test Results* (Step 8)

**EU: INCREASED LEVEL OF OFFICIAL CONTROLS ON
IMPORTS OF CERTAIN FEED AND FOOD OF NON-
ANIMAL ORIGIN 24 July, 2009**

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=OJ:L:2009:194:0011:0021:EN:PDF>

- **COUNTRIES:** ARGENTINA BRAZIL CHINA
DOMINICAN REPUBLIC GHANA INDIA NIGERIA
PAKISTAN THAILAND TURKEY UZBEKISTAN
VIETNAM
- **FEED / FOOD:** GROUNDNUTS (Peanuts) SPICES
MELON SEEDS DRIED VINE FRUIT CHILLI , CHILLI
PRODUCTS, CURCUMA, PALM OIL BASMATI RICE
MANGOS BANANAS PEARS VEGETABLES (Fresh,
chilled or frozen)

EU: REGULATION (EC) No 669/2009

(Continued:

- **HAZARDS:** AFLATOXINS CADMIUM and LEAD
OCHRATOXIN A SUDAN DYES PESTICIDE RESIDUES
- **AMENDS** Decision 2006/504/EC
- **Regulation (EC) No 669/2009 applies from 25 January 2010**
- **Regulation covers: documentary, identity, physical checks**
- **Frequency of “*physical and identity checks*” will depend on foodstuff and country of origin**

US: AGENCIES NEED TO ADDRESS GAPS IN ENFORCEMENT and COLLABORATION TO ENHANCE SAFETY OF IMPORTED FOOD

- **September 15, 2009** www.gao.gov/products/GAO-09-873
- **Access how:**
- **Customs and Border Protection (CBP), FDA and USDA address challenges in overseeing the safety of imported food;**
- **FDA leverages resources by working with state and foreign governments**
- **FDA is using its Predictive Risk-Based Evaluation for Dynamic Import Compliance Targeting (PREDICT) system to oversee imported food safety**

JAPAN: BANS 125 FOOD ADDITIVES

October 2009

- **125 ADDITIVES BANNED FROM LIST OF 418 APPROVED ADDITIVES**
- **REASON:** Japan's Ministry of Health Labour and Welfare (MHLW) believes these additives are not currently being used in foods sold in Japan.
- **BANNED INCLUDE:** Chitin, Isomaltodextranase, Glucosamine, Sweet potato carotene, Ginger extract, Tea extract, L-hydroxyproline, Garlic extract, Grape seed extract

FOOD PACKAGING: IS BISPHENOL A (BPA)

SAFE?

- **BPA approved by FDA in early 1960s. Used in baby food bottles and in epoxy resins for internal protective lining for canned foods and metal lids**

EARLY IN 2008:

- **FDA (US), EFSA, JAPANESE NATIONAL INSTITUTE OF ADVANCED INDUSTRIAL SCIENCE and TECHNOLOGY --- No current health risk exists for BPA at current exposure levels**
- **CANADA --- banned sale in plastic baby bottles**
- **CALIFORNIA --- proposed ban failed**
- **WASHINGTON STATE (USA) --- proposed ban**

BPA STATUS --- JANUARY 2010

- **WHO / FAO:** *Ad hoc* expert panel on BPA in 2010
- Concerns on potential toxic and hormonal properties of BPA
- Animal studies --- no convincing evidence of cancer from BPA
www.who.int/foodsafety/publications/fs_management/No_05_Bisphenol_A_Nov09_en.pdf
- **USA:** Update on Bisphenol A (BPA) for Use in Foods (January 2010) www.fda.gov/NewsEvents/PublicHealthFocus/ucm064437.htm
- **AUSTRALIA/NEWZEALAND:** Bisphenol A (BPA) and food packaging (19 January, 2010)
www.foodstandards.gov.au/educationalmaterial/factsheets/factsheets2010/bisphenolabpaandfood4701.cfm

BPA --- JANUARY 2010 (Continued:

- **EFSA to evaluate FDA decision on bisphenol A**
www.foodqualitynews.com 18-Jan-2010
- **FDA urged to explain plan for dual regs on bisphenol A**
www.foodqualitynews.com 28-Jan-2010
- **FDA verdict on bisphenol A provokes divided US response**
www.foodproductiondaily.com 18-Jan-2010
- **Consumer group urges bisphenol A and phthalate phase out**
www.foodproductiondaily.com 12-Jan-2010
- **New study confirms bisphenol A link to heart disease**
www.foodnavigator-usa.com 14-Jan-2010

NANOTECHNOLOGY

- **FAO/WHO:** Joint FAO/WHO Expert Meeting on the Applications of Nanotechnologies in the Food and Agriculture Sectors: Potential Food Safety Implications. June 2009

www.who.int/foodsafety/fs_management/meetings/nano_june09/en/index.html

- **EU:** The Potential Risks Arising from Nanoscience and Nanotechnologies on Food and Feed Safety (Adopted 2009)

www.efsa.europa.eu/en/scdocs/scdoc/958.htm

- **EU:** Nanotechnology. Is there a regulatory framework?

<http://eur-lex.europa.eu/LexUriServ/LexUriServ.do?uri=COM:2008:0366:FIN:EN:PDF>

NANOTECHNOLOGY (Continued:

- **USA:** Nanotechnology Public Meeting (2009) --- food and color additives, food contact substances, dietary supplements
www.fda.gov/ScienceResearch/SpecialTopics/Nanotechnology/NanotechnologyTaskForce/ucm111298.htm
- **CANADA:** Small is Different: A Science Perspective on the Regulatory Challenges of the Nanoscale
[www.scienceadvice.ca/documents/\(2008_07_10\)_Nano_Report_in_Focus.pdf](http://www.scienceadvice.ca/documents/(2008_07_10)_Nano_Report_in_Focus.pdf)
- **AUSTRALIA/NEW ZEALAND:** Small Particles, Nanotechnology and Food
www.foodstandards.gov.au/educationalmaterial/factsheets/factsheets2008/smallparticlesnanote3923.cfm

TRACEABILITY

- **CANADA:** Literature Review on Food Product Traceability
Best Practices

www.inspection.gc.ca/english/agen/eval/listeria1-appbe.shtml

- **USA:** Food Product Tracing

www.ift.org/cms/?pid=1002160

- **GLOBAL:** Food Product Traceability: New Challenges, New Solutions *Food Technology, January 2009*

- **GLOBAL:** Traceability in Food Systems
Food Technology, August 2009

TRANS FAT in 2009:

www.guardian.co.uk/society/2010/jan/18/trans-fats-ban-health-faculty

- **TRANS-FAT IS BANNED IN:** Austria, Denmark, Switzerland, California, New York
- **UNITED KINGDOM:** Faculty of Public Health wants *trans*-fats eliminated from the British diet
- **PAN AMERICAN HEALTH ORGANIZATION (PAHO / WHO):** Calls for a “Trans Fat Free Americas”
www.paho.org/English/DD/PIN/TaskForce_Conclusions-17May07.pdf
- **CANADA and US:** Require labeling of trans fat in processed foods

CANADA:

TRANS FAT MONITORING

PROGRAM: February 2009

www.hc-sc.gc.ca/fn-an/nutrition/gras-trans-fats/tfa-age_tc-tm-intro-eng.php

- **% MEETING THE 5% TRANS FAT OF TOTAL FAT LIMIT:**

- 92% Snacks
- 91% Frozen potatoes
- 86% Instant noodles
- 86% Crackers
- 80% Pre-packaged deserts
- 65% Cookies
- 58% Popcorn

- (WHO recommends <1% of total energy intake)

www.who.int/nutrition/topics/5_population_nutrient/en/index12.html

DIETARY INTAKE IN:

AUSTRALIA: 0.6%; NEW ZEALAND: 0.7% of total energy intake

ALLERGENS

- **EU:** Allergens must be declared in 14 categories of ingredients in pre-packaged foods: cereals containing gluten; crustaceans; eggs; fish; soybeans; milk; celery and celeriac; mustard; sesame seeds; sulphur dioxide and sulphites; peanuts; tree nuts; molluscs; lupins
- **IRELAND:** Food Allergen Alert Service starts January 2010
www.fsai.ie/news_centre/press_releases/26012010.html
- **NETHERLANDS:** Allergen cross-contamination raises labeling concerns. “Now and in the future probabilistic allergen risk assessment is a way to calculate the way to calculate the health risk impact of contaminated products.....”
Food Additives and Contaminants, Vol. 27, 169-174, 2010

UNWASHED HANDS in 2009:

- **NEW ZEALAND:** \$86 million / year ---- cost of gastroenteritis from eating unsafe food;
- 40% of this was due to poor food handling in the home

New Zealand Herald, May 14, 2009

- **USA:** “Hand Sanitizers: NOT a Replacement for Handwashing in Food Service Settings” 2009
www.health.state.mn.us/divs/eh/food/fs/handsanifs.html
- **USA:** “Keeping hands clean is one of the most important ways to prevent the spread of infection and illness” Center for Disease Control and Prevention.
www.cdc.gov/Features/HandWashing

HANDWASHING

- **OCTOBER 15: GLOBAL HANDWASHING DAY**
www.globalhandwashingday.org
- **2nd Annual Global Handwashing Day celebrated in > 80 countries**
- **It focused on children and schools to:**
 - **Foster /support a global & local culture of handwashing with soap;**
 - **Spotlight the state of handwashing in each country;**
 - **Raise awareness about the benefits of handwashing with soap**

SALT --- THE NEXT PUBLIC HEALTH ISSUE?

- **NEW ZEALAND:** Take it with a grain of iodized salt.
www.nzfsa.govt.nz/publications/media-releases/2010/2010-02-01-iodine-in-salt.htm
- **ALL ARTICLES FROM** www.foodnavigator.com
- Salt action varies across Europe **28-Jan-2010**
- Moderate salt cuts could save billions in healthcare costs
27-Jan-2010
- Kellogg calls for industry wide engagement on salt reduction
29-Jan-2010
- Science: Salt reduction benefits beyond the heart
26-Jan-2010
- Sea salt rise on wave of premium tasting **29-Jan-2010**

SHOKRAN

THANK YOU

GO RAIBH MAITH AGAIBH