PRESENTATION

International conference on Food Safety Risk Analysis and Antimicrobial Resistance

Moscow, Russian Federation, 17- 18 12/2019

ПРЕЗЕНТАЦИЯ

Международная конференция по вопросам анализа риска безопасности пищевой продукции и устойчивости к противомикробным препаратам

Москва, Российская Федерация, 17 -18 12/2019

Robust official food control and governance of food safety risks

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Outline

- Introduction to Control system.
- Foundations of the Food Control System
- FAO/WHO Food Control System Assessment Tool
- Situation of Food Control System in Africa
- Conclusion

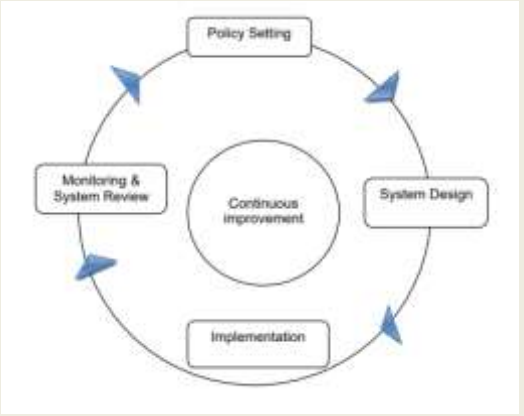
INTRODUCTION

- National Food Control Systems plays an important role
- They are country specific (National situations are different)
- But, measuring the effectivement of the NFCS is universal and important.

ELEMENTS OF FFOOD CONTROL SYSTEM

- **Focus on Competent Authorities (CAs)**
  - (i) Controls performed
  - (ii) Non-regulatory approaches (capacity development, communication, etc).
- **Others**
  - (i) Concept of Food Chain – continium from primary production to consumers
  - (ii) Food borne disease surveillance system
  - (iii) Laboratory system

FRAMEWORK
CAC/GL 82-2013

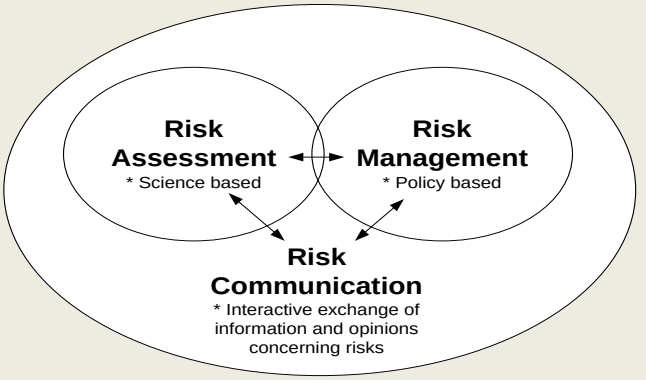


- Based on that country's particular governmental or constitutional arrangements and institutions
- Competent authorities have a pivotal role
- More than 1 CA → definition of roles and responsibilities
- Logical and transparent process – Consistency in the identification, assessment and control of food safety risks

PRINCIPLES OF A NATIONAL FOOD CONTROL SYSTEM CAC/GL 82-2013

1. Protection of consumers
2. The whole food chain system approach
3. Transparency
4. Roles and responsibilities
5. Consistency and impartiality
6. Risk-based, science-based and evidence-based decision making
7. Cooperation and coordination between multiples competent authorities
8. Preventive measures
9. Self-assessment and review procedure
10. Recognition of other systems (including equivalence)
11. Legal foundation
12. Harmonization
13. Resources

FOOD SAFETY RISK ANALYSIS

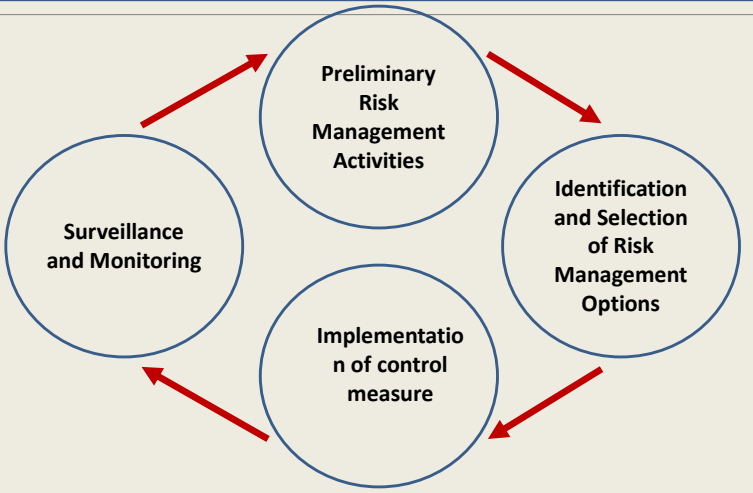


Risk assessment :
(i) Hazard identification, (ii) Hazard characterization, (iii) Exposure assessment, (iv) Risk characterization

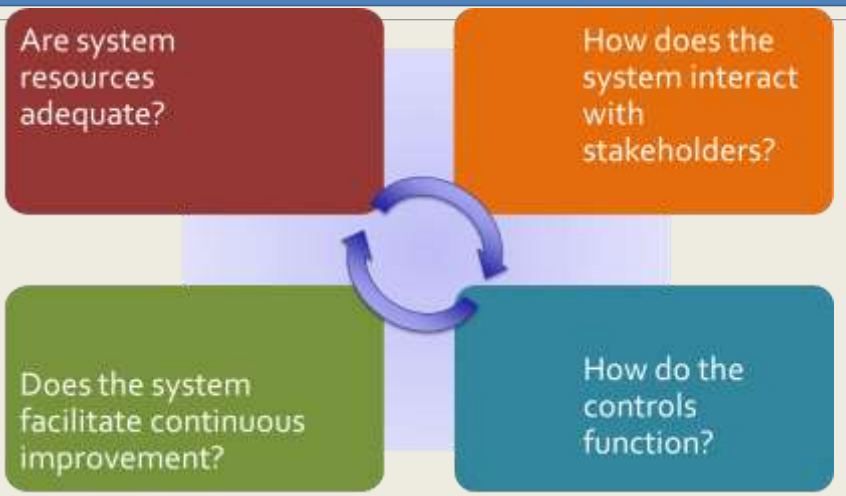
Risk management :
Weighting policy alternatives; considering risk assessment and other factors

Risk communication :
Interactive exchange of information among all the players

FOOD SAFETY RISK MANAGEMENT FRAMEWORK



FAO/WHO FOOD CONTROL SYSTEM ASSESSMENT TOOL
Foundations



ARE RESOURCES ADEQUATE

Inputs and resources

- *Policy and legal drafting process*
- *Institutional framework*
- *Elements for food control legislation*
- *Financial resources*
- *Infrastructure and equipment*
- *Analytical resources*
- *Qualification of personnel*
- *Capacity development of personnel*
- *Staff management and motivation*

HOW DOES THE CONTROLS FUNCTION

Control functions

- *Domestic controls*
- *Import controls*
- *Export controls*
- *Monitoring programmes for specific hazards in the food chain*
- *Food-borne disease surveillance (Public Health)*
- *Management of food safety emergencies*

HOW DOES THE SYSTEM INTERACTS WITH STAKEHOLDERS

Interactions with stakeholders

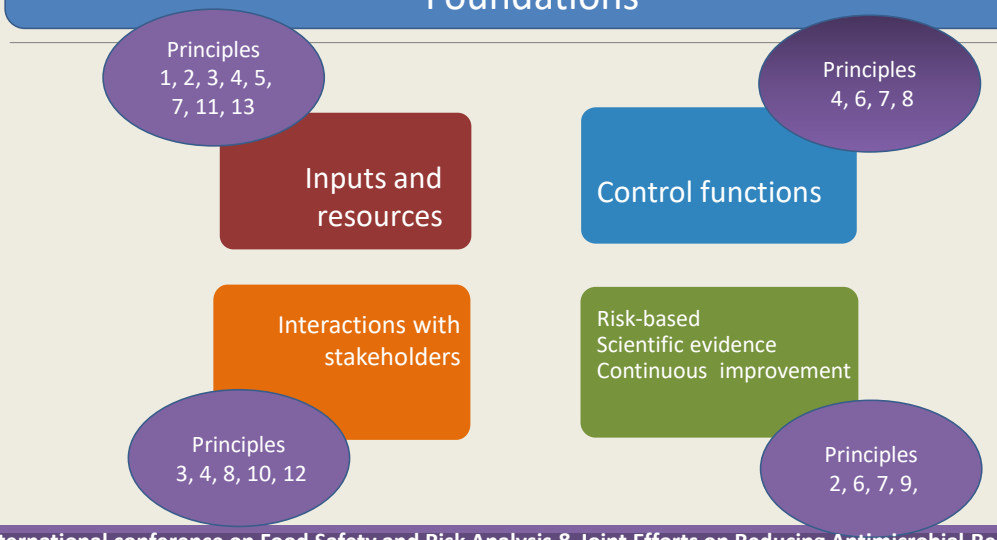
- *Relationships between competent authorities and private sector regarding training needs*
- *Information flows and integration of food business operators into risk management*
- *Communication flows and involvement with consumers*
- *Interactions among competent authorities at international level*
- *Engagement of competent authorities with international organizations*

DOES THE SYSTEM FACILITATES CONTINUOUS IMPROVEMENT

Science/knowledge base and continuous improvement

- *Access of competent authorities to updated scientific and technical information*
- *Capacity to collect and analyse data for risk analysis purposes*
- *Knowledge and use by competent authorities of risk analysis framework*
- *Performance monitoring of competent authorities and continuous improvement*
- *Consideration of newest scientific and technical information for food control*

FAO/WHO FOOD CONTROL SYSTEM ASSESSMENT TOOL
Foundations



PROCESS

1. Agreement by Government
2. Country Profile
3. Training of Focal Points
4. National Data Collection
5. External data review & integration
6. Conclusion and way forward

SITUATION OF FOOD SAFETY SITUATION AFRICA

A - Policy and Regulatory Framework

- **Outdated and insufficient food safety legislations**
- **Lack of enforcement**
- **Absence of coordination**

C – Interaction with stakeholders

- **Importance of informal market**
- **Street food**
- **Capacity to participate in the activities internal standard setting bodies (Codex)**

B – Food Safety Control Function

- **Insufficient capacity to maintain routine control activities**
- **Insufficient Laboratory Capacity**

D – Scientific capacity

- **Low capacity for Food Safety risk analysis**
- **Risk-based approach**

SPECIFICITY AND ADVANTAGES

- Only tool that looks at overall food control system – Others only some elements or compliance with specific regulations
- Strong connection to Codex texts, help to implement high level guidance
- Support regional integration
- Guide countries to measurable improvements
  - Concrete, progressive steps
  - Accountability
  - Participatory
- Recognition of each country specificity situation: needs, traditions
- Confidentiality of reports – No inter-agency or inter-country comparison

CONCLUSION

- Anchored on **Codex principles**
- **Facilitates Codex** principles **implementation** in food control activities
- Tool primarily allows to provide a baseline for performance and **measure progress**
- Supports **identification of priorities** for improvement

CONCLUSION

- Other assessment tools exist - for specific components of the food control system *(Codex diagnostics tool; laboratory capacities assessment tool, AMR assessment…)*
- These tools cannot substitute each others although they could have some overlaps
- Other tools can complement the Food Control system Assessment Tool to further characterize specific gaps or needs

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THANK YOU !

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