

ESTABLISHING FOOD SAFETY ASSESSMENT CRITERIA IN CAREC MEMBER COUNTRIES

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CAREC REGIONAL FOOD SAFETY PROJECT TA-9274



FOOD SAFETY ASSESSMENT CRITERIA

Strengthen Organizational Structures for
National Food Control Systems In CAREC
Countries

FAO Guidelines 2006



COMPONENTS OF A FOOD SAFETY FRAMEWORK (FAO 20016)

1. Food Control Management
2. Food Legislation
3. Food Inspection
4. Official Food Control Laboratories
5. Food Safety and Quality Information, Education, Communication and Training



TYPES OF FOOD CONTROL MANAGERMENTS IN CMCs

Food Control Management System	CMCs
<p>1. MULTIPLE AGENCY SYSTEM...</p> <ul style="list-style-type: none"> • Several Agencies Are Responsible For The Food Control System 	<p>Afghanistan, Pakistan, P.R.C</p>
<p>2. INTEGRATED SYSTEM.....</p> <ul style="list-style-type: none"> • Based On Integrated Approach But Uses Other Agencies Or Private Sector Public Private Partnership 	<p>Kazakhstan, Kyrgyzstan, Turkmenistan, Mongolia, Uzbekistan</p>
<p>3. SINGLE AGENCY SYSTEM...</p> <ul style="list-style-type: none"> • A Unified Agency For Food Control 	<p>Azerbaijan; Georgia, Tajikistan?</p>

METHODOLOGY FOR FOOD SAFETY ASSESSMENT IN CAREC REGION

Trade and market Environment

Socioeconomic and political Environment

System Level:
Context in which organizations, individuals and groups involved in food safety and quality operate
Dimensions:
Policies, strategies, laws and regulations related to food safety and quality. Relationships, interdependencies and interactions among concerned

Organization Level:
Government agencies, food inspectorates, food control laboratories, food enterprises, consumer groups, etc.
Dimensions:
Resources (human, financial, information), procedures, structures, culture, decision making, infrastructure, etc.

Individual Level:
Food producers, processors, distributors, officials, consumers, etc.
Dimensions:
Knowledge, skills, competencies, work ethics, etc.

Governance

Education including nutrition awareness



STRATEGY OF TA-50217: INTERVENTIONS HOLISTIC

1. At the System Level:

- Policy, Strategy, Laws and regulations related to Food Safety and Quality, Relationships and Inter dependencies and interactions among concerned.

TA OUTPUT 2: Capacity of value chain actors to implement food safety to international standards strengthened.

TA OUTPUT-1: Regulations for meeting international food safety standards are developed.

TA OUTPUT 3: Capacity of value chain actors to implement food safety to international standards strengthened.

2. At the organizational Level:

- Resources (Human, Financial, Information, Procedures, Culture, Structures, decision making and Infrastructure etc.

TA OUTPUT 4: Holistic national and regional approach to international food safety standards developed.

3. At the Individual level:

- Knowledge, Skills, Competencies, Work Ethics etc.

OUTPUT 1: STRENGTHENING FOOD SAFETY REGULATIONS

Regulations Meeting International Food Safety Standards Are Developed.

- 1. Initial Legal and Institutional Assessment for all CMC countries**
- 2. Develop/amend food law, Regulations, Normative documents and national food safety strategy ; for Afghanistan, Azerbaijan, and Pakistan;**
- 3. Draft secondary food safety legislation and accompanying guidance documents for; Afghanistan, Tajikistan and Kyrgyz Republic.**



STRENGTHENING FOOD SAFETY REGULATIONS

- A **comprehensive checklist**: Consist of **50 mandatory parameters** developed and used for ALL countries
- Over all Harmonization, Transparency and Equivalency elements will be addressed through documentation and training to bring awareness in CMCs



OVERALL RESULTS CODEX HARMONIZATION

Subjects/Countries ->	AFG	AZB	GEO	KAZ	KYR	MON	PAK	PRC	TAJ	TKM	UZB
General food safety	P	A	G	G	A	G		G	A	A	P
HACCP & GMP	P	P	G	G	P	A		G	A	P	P
Codex standards	P	P	G	G	P	A		A	P	?	P
Risk based inspections	P	P	G	P	A	A		P	P	P	P
Import and export	P	P	A	P	P	A		P	P	A	P
Labelling and food	P	P	G	G	P	A		A	P	P	P
Bottled water	P	P	G	?	A	A		A	P	A	P
Recording WHP	P	P	A	G	A	P		A	P	?	P
Food safety parameters ¹	P	?	A	P	P	?		A/G	P	?	P

Legend; G = Good, A = Average and P= Poor

¹ Food microbiology and chemical contaminants



OUTPUT 1: SUMMARY OF LEGISLATIONS

- Mixed development of Food safety **policy, strategy** and **food safety law**
 - ALL countries subject to improvement in at least one of the above.
- **HACCP and GMP No mandatory requirements**
 - **Guidelines for inspection and checklists** needed
 - Capacity building needed
 - Firm transition periods needed
- **Product registration and product certification!!**
 - Still widely applied
- **Risk categorisation (Poorly developed)**
 - Domestic factories
 - Imported food products
- **Harmonisation** Food safety parameters
 - Very poorly developed.. Obstacles to trade

PRELIMINARY REVIEW FOOD SAFETY PARAMETERS: CHEMICAL CONTAMINANTS

1. Codex Standard on chemical contaminants

- CXS 193-1995 Version 2017

2. Plus other standards depending on export destination:

- Custom Union (CU) TR TS 021 /2011
- PRC GB 2762-2017 (contaminants) and GB 2762-2017 (Mycotoxins)
- EU 1881/2006 Maximum levels of certain contaminants in food stuffs. Version 2017



OUTPUT 2: EVALUATION PARAMETERS FOR LABORATORY ACCREDITATION

Activity

1. Gap analysis
2. Identifying the laboratories in each country
3. Discussion with the national consultants
4. Visiting the identified laboratories
5. Preparation of proposals
6. Working out expenditure & sustainability
7. Establishing laboratory linkages
8. Document preparation
9. Purchase of equipment & fixing
10. Hands-on training of the staff
11. Study visits for staff
12. Operation of laboratories
13. Application for accreditation
14. Addressing non-conformities
15. Achieving accreditation



OUTPUT 2: CAPABILITY OF LABORATORY STRENGTHENED

- ✓ Assess the laboratory for its readiness to develop a pathway for ISO-17025 accreditation. Operation of laboratories, Application for accreditation, addressing non-conformities where possible achieving accreditation.
- ✓ Provision of proficiency testing materials twice a year to laboratories engaged in the development program
- ✓ Establish laboratory linkages, document preparation, purchase small equipment and laboratory supplies where necessary, provide SOPs for the standard food safety tests, train to implement proficiency and other tests.
- ✓ In assistance from IAEA identify and propose study visits, overseas trainings within the mandate.



TA-50217 OUTPUT 3: CAPACITY OF VALUE CHAIN ACTORS STRENGTHENED

- **Perform value chain analysis in informal and formal domestic food industry, import and export sector**
- **Conduct training for selected trainers from food industry on GHP, HACCP, traceability and border point**
- **Facilitate networking and dissemination of best practices in value chain operators**

<http://www.fao.org/food/food-safety-quality/home-page/en/>



OUTPUT 3: PERPETUALITY AND CONTINUITY OF BEST PRACTICES

Targets / aims:

- The training plan on food safety for the coming years is validated per CMC
- A common database of training material is available and used by all
- Some eLearning modules are adapted (from existing ones : EU, FAO...) and available for the trainees

→ Upgrading inspectors and their operational capabilities becomes BAU



Output 3 : Capacity of value chain actors in implementing measures required to achieve international food safety standards strengthened

Targets / aims:

- 2-3 supply chains selected and agreed per CMC
- “Food safety weaknesses” and actors to be trained identified per supply chain



Next milestone : Presentation of analyses and discussion on the way forward during a 1 day workshop in September or November. Location to be defined.



Targets / aims:

- Mainly inspectors for border and “inland” controls will be trained.
- Training of trainers strategy : future trainers shall be trained in a sustainable way (in training centers to be identified)
- Inspection manual is developed jointly with local authorities



Next milestones :

- Presentation of training strategy (training needs, training centers, program...) around February 2019.
- Theoretical training of trainers May-June 2019.



Targets / aims:

- The training plan on food safety for the coming years is validated per CMC
 - A common database of training material is available and used by all
- Upgrading of inspectors and operational capabilities becomes BAU

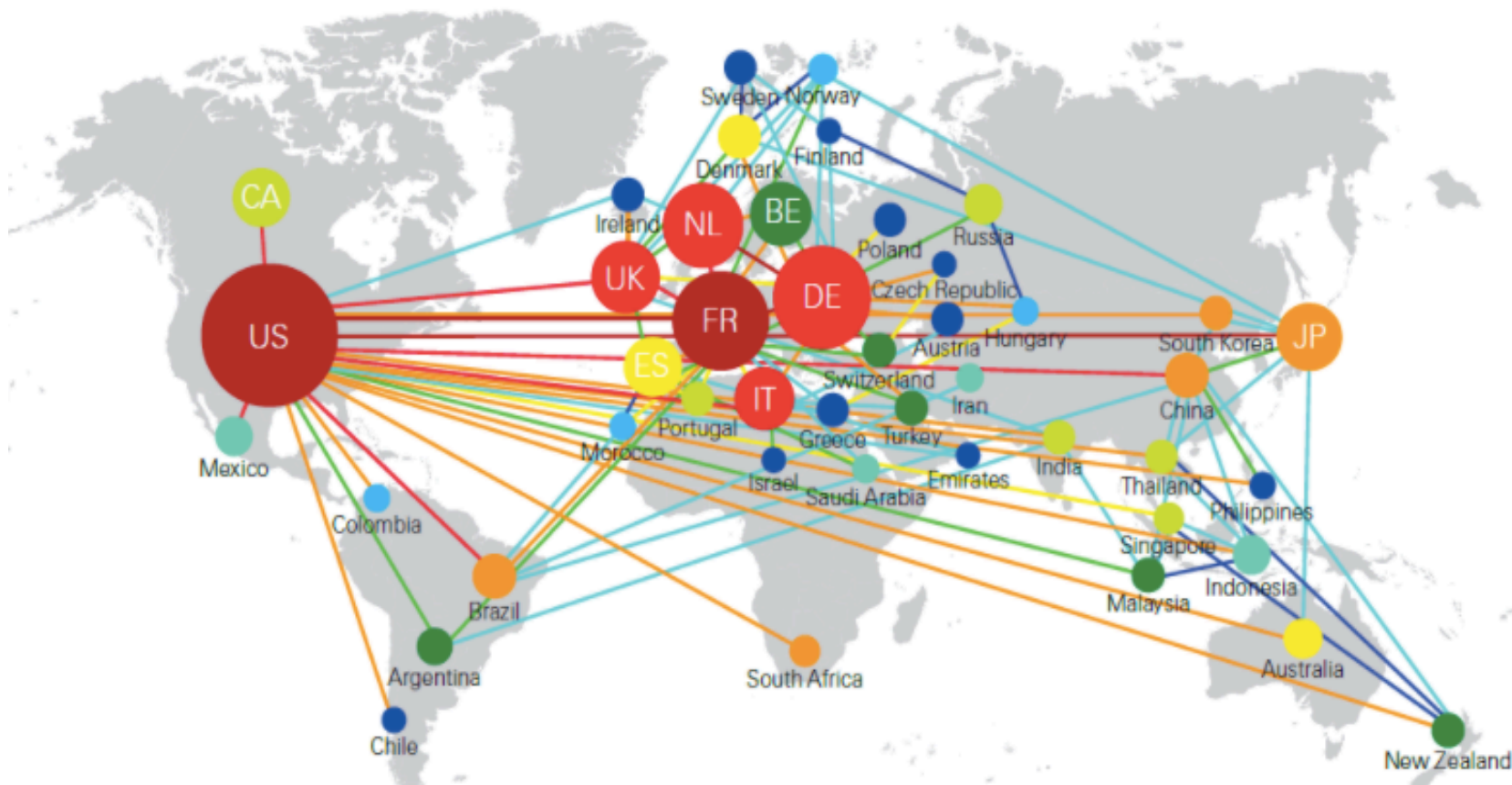


Next milestone :

- Creation of sub portal in existing CAREC website, devoted to our TA project, by July-August 2018.

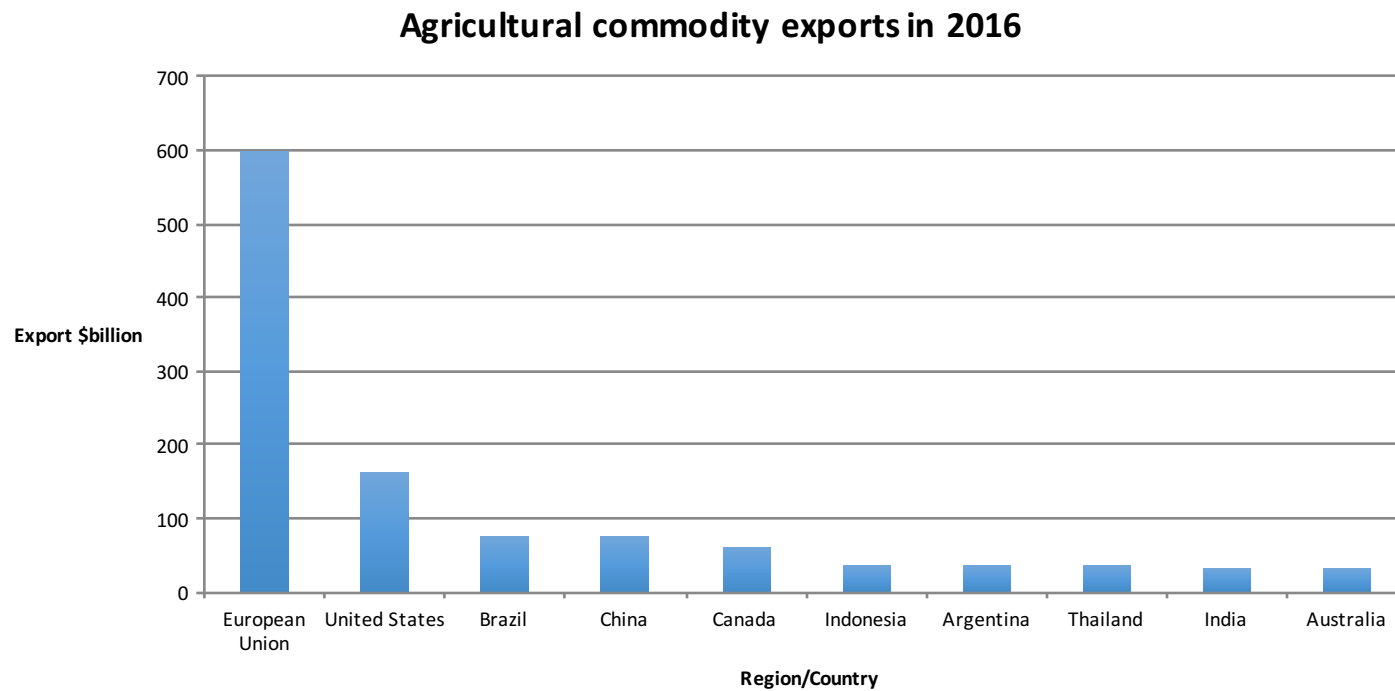


OUTPUT 4: A REGIONAL FOOD SAFETY NETWORK IN CAREC REGION ESTABLISHED



Food produced in a country may be processed in a second country and consumed in a third country.

Advantages of trading in blocs

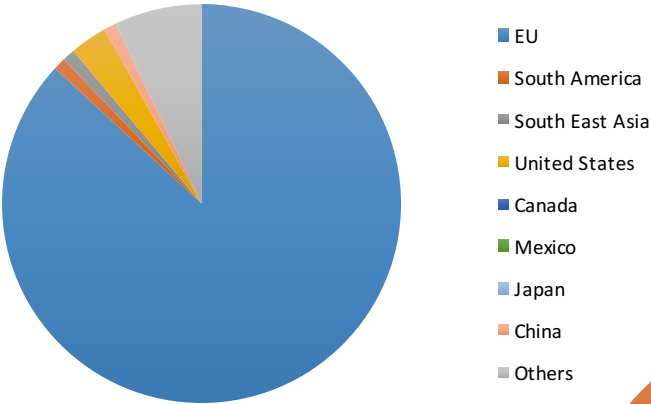


European Union emerges as the top exporter of agricultural products in 2016 (Source WTO report, 2017)

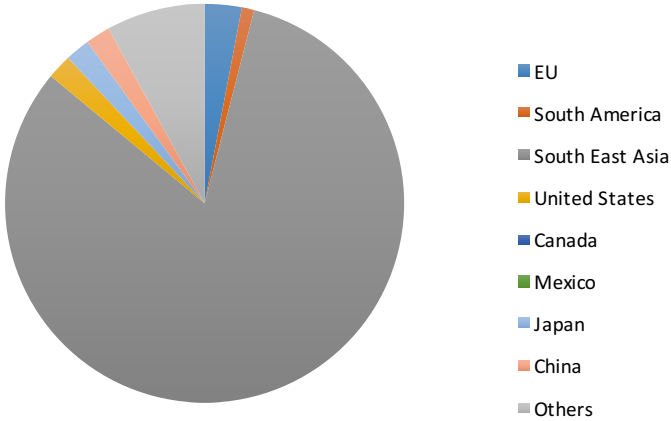


Most of value addition to agricultural commodities exported from a region takes place in the same region

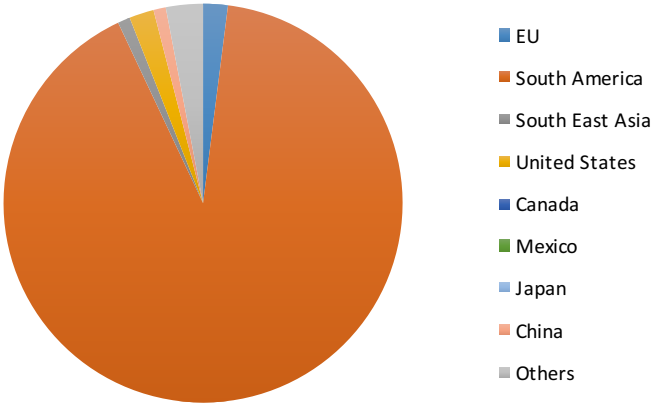
Origin of value addition for exports from EU



Origin of value addition for exports from South East Asia



Origin of value addition for exports from South America



Importance of regional cooperation in international food trade

- Most of agricultural value addition and trade occurs at regional level.
- To facilitate international trade, there are a number of international food safety networks.
- Different levels of integration, but progressing towards regional approach to food safety:
 - European Food Safety Authority
 - ASEAN Regional Food Safety Framework
 - African Food Safety Network
 - Latin American food analysis laboratory network (Red Interamericana de Laboratorios de Analisis de Alimentos, RILAA)



Benefits of Food Safety Networks

- Sharing experience and expertise in food safety risk analysis (eg European Food Safety Authority). Developing Regional Codex standards.
- Sharing Laboratory expertise (e.g., EU, Latin America, African Food Safety Network), Reference Laboratories (e.g., EU), Laboratory accreditation experience (e.g., ASEAN Latin America).
- Harmonizing food safety laws and regulations with WTO SPS requirements and Codex guidelines (e.g., EU, ASEAN).
- Alerting each other about food safety problems and develop coordinated preventive approach (e.g., EU, ASEAN).
- Coordinating regional positions and active participation in SPS standard setting bodies like Codex, OIE and IPPC.



Rationale for CAREC Food Safety Network

- Economy of scale and similarity in agro-climate and ecosystems reinforce the importance of regional harmonization.
- Common food commodities (e.g., dry fruits), common market (Russia), similar food safety control problems.
- Small countries, limited human resource.



ESTABLISH CAREC FOOD SAFETY NETWORK

- **Food Safety Regulatory Framework**
- **Food Safety Risk Analysis body**
- **Working groups** to deal with upcoming issues in Codex Alimentarius Commission, OIE and IPPC
- **Sharing resources to develop CAREC bodies** for accreditation, certification, Reference Laboratories, food analysis method development, inter-laboratory performance testing and validation.



OUTPUT 4: A REGIONAL FOOD SAFETY NETWORK IN CAREC REGION ESTABLISHED

Provide direction to CAREC CMC Sectoral Bodies and Member States

- ✓ Establishing and implementing food safety measures
- ✓ Fostering the process of harmonization of food safety measures and control procedures in CAREC Member States
- ✓ Supporting the efforts of CAREC Member States in strengthening national food control systems.



PROPOSED CONTENTS OF CAREC FOOD SAFETY NETWORK WEBSITE

- National SPS regulations,
- International SPS issues, WTO SPS notifications,
- Trade standard compliance failures in international trade,
- Food safety news of importance to the region,
- Action plan for development of CAREC food safety regulatory framework,
- Database on national reference laboratories and areas of special expertise, international accreditation bodies, upcoming meetings of Codex Committees, OIE and IPPC,
- Case studies of food safety risk profiles developed in other parts of the world,
- Database of FAO/WHO JEMRA, JECFA and JMPR reports, FAO, WHO publications, OIE terrestrial and aquatic codes.



Option 1: CAREC Food Safety Network

- **Develop online portal** to share information on food safety regulations.
- Share expertise in risk analysis could start with **formation of regional expert working group** and developing a prioritized list of food safety issues to be addressed in the region
- Coordinate response in standard setting bodies to **form Regional Working Group** that will develop coordinated positions for forthcoming meetings in Codex, OIE and IPPC.



Option 2: CAREC Food Safety Network

Develop a more coordinated Regional Network involving:

- Food safety network portal
- Regional risk analysis and standard setting
- sharing laboratory expertise,
- develop regional reference laboratories,
- regional approach towards laboratory accreditation.



Options 3: CAREC Food Safety Network

A fully integrated Regional Food Safety Network including:

- Adoption of Regional Food Safety Policy at Ministerial Level
- Develop steps towards regional harmonization of food safety regulations (CAREC food safety regulations on lines of EU regulations)
- Develop regional food safety risk analysis body on lines of EFSA
- Develop Regional food safety standards based on Regional risk assessments
- Develop Rapid Alert system for sharing information on food safety compliance failures
- Develop coordinated food safety emergency preparedness and response.



OUTPUT 4: STEPS TAKEN TO ESTABLISH CAREC FOOD SAFETY NETWORK

- At the Inception Workshop, national participants are informed about benefits of information sharing in SPS area at regional level.
- National participants agree to setup CAREC Food safety Network and Countries facilitate designation a national focal point for this activity.
- A Regional meeting of National focal points is held to agree on contents to be included in a website
- Linking the CAREC food safety network with international networks that provide information related to handling SPS issues like:



Steps Forward

- Establish CAREC Food Safety Network.
- Identify host country and agency to lead the CAREC Food Safety Network.
- Identify national Focal Point/Agency in each CAREC member country.
- Lead country focal point works with national focal points of other countries to agree on the contents of the portal.



SPASIBO BOLSHOYE

THANK YOU VERY MUCH

