Initiatives to Support Risk Management for Retail Food Safety in Asia
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Coverage

• What do we understand by food retail
• Food safety risks in retail
• Programmes to manage or Management of food safety risks
• Role of different stakeholders
• Some important work done in the area by Codex/ FAO
What does Retail Foods cover

- Retail foods include ......

- Grocery stores, supermarket, minimart, hypermarket, mobile market, mobile units, and so on.

- Retail foodservice industries. - restaurants, cafeterias, caterers, & other outlets in hospitals, schools, offices,....

- street foods, mobile units, market places, bakeries & sweet shops, any facility selling direct to consumer
Why risk management?

Manage risks so as to provide

SAFE AND QUALITY PRODUCTS TO CONSUMER
Major Food Safety Risks/ Concerns

- Residues & contaminants
- Pathogens/ spoilage micro-organisms
- Plant/ animal pests & diseases
- Technology issues (GMOs, nanotech, irradiation)
- Physical contaminants or foreign material
- Persistent organic pollutants
- Food allergens
- Labeling & claims – BB date, storage temperatures
Risk Management - the food supply chain

Certain Features/ Principles

• Food safety hazards may arise at different stages of food supply

• A preventative approach based on risk rather than reactive approach (end-product inspection & testing)

• Risk management (Food control) – responsibility for food safety all actors in the chain – govt role of enabler/guarantor
Risk Management in Retail
Roles & Responsibilities - different players

- The farmer - 1st step in food chain
- The processor
- Handlers – transport, storage
- Food retail establishments
- The consumer
- The government
Risk Management in retail sector – Role of government

- **Enabler** – create an enabling environment
  - Food safety policy (coordination),
  - scientific (research),
  - technical,
  - financial,
  - infrastructure

Stakeholders involvements in RM processes/Risk Communication

- **Regulator** – guarantor of the system
  - Laying down standards/ criteria – product, hygiene, HACCP, etc
  - Surveillance and monitoring programs (data) – domestic/imports
  - Risk-based inspections (risk categorization)

- **Emergencies** – FSER, RASFF, foodborne disease surveillance

- **Training/ awareness & education** – different stakeholders
Risk Management: Role of Retailer
Modern food retail chain

- Imports
- Private label
- Branded - FMCG
- Customer
- Warehouse
- Retail store
- RPC
- Loose staples
- F & V Centre
Quality in every activity and every product

- Products – f&v, staples, bakery, dairy, frozen, branded, own brands

- Activities – Entire supply chain (CC, F&V sorting & grading, RPCs, PL vendors, Warehouses, stores, food processing/ preparation/ bakery, SIS -sweets counters, vending machines, etc)

- Transportation

GHP/ GMP/ HACCP at every stage
Risk Management in retail sector

Role of retailer (organized retail) – some critical areas

- Customer & legislative requirements on quality
- Supply of products with max shelf life/ BB date (expiry)
- Branded products quality issues (accountability)
- Statutory compliances—labelling, weights, calibrations..
- Stock Management/shelf life (stock rotation)
- Backroom management
- Cold chain management
- Transportation
- Customer complaints - Preventive & Corrective Actions
- Traceability and recall
- Effective trainings—entire supply chain (front end, vendors)
TRANSPORT DAMAGES
How?

Role of retailer (modern retail)

- Best practices/ internal specifications – benchmarking against (legislation ....
- Audits
- Trainings/ awareness
  - Own personnel
  - Private labels
- Stores/ vendors award schemes (safest/ cleanest store)
Benchmarking

Role of retailer (modern retail)

- Legislation
- National / International Standards (Codex, ISO) - Quality standards, sampling & test methods
- Own Company standards/Leading FMCG products/Other retailers
- Systems standards:
  - Good Practices (GMP/ GHP, GAP):
  - HACCP Principles as defined by CAC
  - ISO 22000 Food Safety Management System - Includes GMP/GHPs; HACCP; management systems elements & policies; & traceability/ recall system
  - Retailer Standards: Globalgap, BRC/ IFS/ GFSI
Street foods?

• The term "street foods" describes a wide range of ready-to-eat foods and beverages sold & sometimes prepared in public places, notably streets. [This definition of street foods was agreed upon by the FAO Regional Workshop on Street Foods in Asia, held in Jogjakarta, Indonesia in 1986]

• The final preparation of street foods occurs when the customer orders the meal which can be consumed where it is purchased or taken away.
Critical risk areas in Street foods/service sector

• Location & surroundings
• Design & construction – work surface, equipment & lighting
• Water & ice
• Place of preparation
• Raw material
• Personal hygiene
• Preventive maintenance
• Cleaning & sanitation
• Chemical management
• Cross contamination
• Pest management
• Storage including disposal of left overs
• Waste management
Street Food risk-management – role of streetfood vendor

Some simple do’s and don’ts chart

- **Clean** hands & food contact surfaces - Wash hands often, particularly before & after preparing food, especially after handling raw meat/poultry/eggs/seafood
- **Separate** raw, cooked & ready-to-eat foods while preparing or storing
  
  Keep raw meat, poultry, eggs, fish & shellfish away from other foods, surfaces, utensils/serving plates
- **Cook** foods to a safe temperature to kill micro-organisms
- **Chill** (refrigerate) perishable foods promptly & defrost properly
- **Store** left over raw meat, poultry, fish and shellfish in containers in refrigerator
- **Wash** fresh vegetables & fruits
- **Ensure** water and ice quality
- **Use** clean cutting boards, knives, utensils, plates etc
- **Avoid** risky foods, such as
  - raw (unpasteurized) milk or any products made from unpasteurized milk
  - raw or partially cooked eggs or foods containing raw eggs
  - raw or undercooked meat & poultry
  - unpasteurized juices
  - raw sprouts
  - food that has been left at room temperature too long
Risk Management in retail sector – role of consumer

- Awareness & understanding on food safety - demand a safe product;
- follow directions for storage (temperature) & use (date of manufacture/ expiry/ BB...)
- Personal hygiene
Current FAO Activities in Region
FAO Initiatives

- Provide **scientific basis** to Codex through independent scientific expert Committees, meetings & consultations

- Communication & **information Exchange** mechanisms

- Development of **guidelines & documents**

- **Capacity Building** Initiatives
Information exchange Mechanisms

• FAO food safety website: http://www.fao.org/ag/agn

• Codex web site: www.codexalimentarius.net

• Food safety portal:
  http://www.ipfsaph.org/En/default.jsp

• Infosan:
  http://www.who.int/foodsafety/fs_management/infosan/en

• RAP Agriculture Food Systems website:
Guidance/Documents – Some egs

• Strengthening national food control systems: GLs to assess capacity building needs -2006
• Risk-based food inspection manual (2008)
• FAO/WHO framework for developing National FSER plans (2010)
• FAO/WHO guide for application of risk analysis principles & procedures during food safety emergencies (2011)
• Guidelines for Risk categorization of food and food establishments applicable to ASEAN countries (2011)
• FAO/WHO Guide for developing and improving national food recall systems (2012)
• Nano technologies - State of the art on the initiatives and activities relevant to risk assessment & risk management of nanotechnologies in the f&a sectors”
• Imported food control manual (draft)
FAO’s Regional Food safety CB Activities

• Approximately **15 - 20 projects** on food safety & quality (national/ regional) & tools & GL developed

• Broadly cover:
  - SPS/Codex capacity building
  - **official food control systems** (policy, legislation/ regulatory, institutional development - e.g. Food control/ inspection, laboratory capacity)
  - **commodity issues** (e.g. meat, seafood, fresh fruits & veggies – safety, quality & value chains) – implement GP/FSMS
  - food safety **emergency** management/ recall systems
  - good food safety & agricultural practice guidelines - linkage of **primary production**
Regional Conference for Asia & the Pacific: Regional Focus

- 31st FAO Regional Conference for the Asia & the Pacific (March 2012) FAO was requested to assist member countries to
  - enhance capacity for participation in the design of animal health and food-safety standards
  - harmonize food safety and quality standards in value chain development
  - strengthen legal and institutional frameworks that govern food safety and quality in value chain development
Some Recent & Ongoing FAO Capacity Development Activities in Asia relating to Retail food safety
Workshops/ Consultations

• Regional Consultation on Safe Street foods (2011)
• Workshop Report on Improving Safety & Quality in Food Retail Chain (2011)
• Regional Workshop “Ensuring resilient food systems in Asian Cities” (2011)
• Regional Mtg “Developing National FSER Plans: Sharing Experiences & Lessons Learnt” (2012)
• Implementing GAP in Fruit & Vegetable Sector, its Certification and Accreditation (2012)
• Others – food safety policy, traceability & recall
Organized Retail

- Retail initiative in India - *Workshop On Improving safety and quality in food retail chain, 14 December, 2011, Mumbai*
  - norms for implementation by retail sector,
  - commitment by all stakeholders for implementation of a risk-based system across the food chain for ensuring availability of safe and quality products at retail outlets (organized retail)
  - actions and steps for putting the system in place and
  - roadmap for implementation
Street food safety

- Training module for street foods vendors on hygienic practices
- Providing hygienically designed street food carts, hygiene gear, training to street food vendors
- Healthy markets developed

Other retail Areas

- Food Hygiene training module for the bakery sector
- Food Hygiene training module for the sweetmeat sector
Some Challenges

- Retail growing significantly – government oversight and inspections difficult
- Infrastructure like cold chains insufficient/ inappropriate; dedicated transportation for food sector not available
- Data on monitoring and surveillance
- Test facilities at low costs to different players in food chain including retailers
- Trainings to front-end operators/ vendors
- Awareness – customers, government, industry
THANK YOU

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