Framework for implementing risk analysis in ASEAN

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Forum on Risk Analysis in ASEAN
12-13 September 2017

Topic
1. National food control system & Risk Analysis
2. Activities on risk analysis in ASEAN
3. Challenges and Recommendations for implementing Risk Analysis in ASEAN

10 Facts on Food Safety (WHO)
1. More than 200 diseases are spread through food
2. Contaminated food can cause long-term health problems
3. Foodborne diseases affect vulnerable people harder than other groups
4. There are many opportunities for food contamination to take place
5. Globalization makes food safety more complex and essential
6. Food safety is multisectoral and multidisciplinary
7. Food contamination also affects the economy and society as a whole
8. Some harmful bacterial are becoming resistant to drug treatments
9. Everybody has a role to play in keeping food safe
10. Consumers must be well informed on food safety practices

Impact to national food control system
**Food Control System:**
- The integration of a mandatory regulatory approach with preventive and educational strategies that protect the whole food chain
- Includes: effective enforcement of mandatory requirements, along with training and education, community outreach programs and promotion of voluntary compliance

**Scope of food control system:**
- Cover all food produced, processed, and marketed domestically, including imported food, and food for exports. Such systems should have a statutory basis and be mandatory in nature
- Covers food control systems at provincial and local levels
- Covers control system operated across the food chain – roles of multiple competent authorities.

[FAO,WHO Definition]

Protection health & safety of population and trade facilitation

- **a. Food Law and Regulations**
- **b. Food Control Management**
- **c. Inspection Services**
- **d. Laboratory Services**
- **e. Information, Education, Communication and Training**

**Five Elements of a National Food Control System**

- Food law should cover food chain approach
- Food law and regulations should consist of
  - Legal definitions of unsafe food, and the prescription of enforcement tools for removing unsafe food from commerce and punishing responsible parties after the fact
  - Minimum quality requirements are included in the food law to ensure the foods produced are unadulterated and are not subjected to any fraudulent practices intended to deceive the consumer
  - Update food laws to be in line with international agreements such as WTO (SPS & TBT) and Codex standards.

- Food safety policy and operational coordination at the national level;
  - An integrated national food control strategy;
  - Operation of a national food control programme;
  - Funds and resources;
  - Standards and regulations;
  - Implementation of regulations (monitoring & surveillance);
  - Emergency response procedures
- Establishment of a leadership function and administrative structures with clearly defined accountability
- Provide continuous improvement, and overall policy guidance.
Inspection and monitoring programmes are at the heart of the enforcement system.

The old concept: sampling and testing of end products.

The effective concept: compliance of systems for food safety management (Good Practices (GAP, GMP, GHP), and HACCP based approaches).

Risk-based inspection and monitoring programs provided a tool for increased Credibility of food control systems on international markets by:

- The use the risk analysis framework for building monitoring and inspection programmes.
- The management of inspection programmes and services.
- Technical skills for inspectors.
- Specific sampling issues.

Risk-based inspection and monitoring programs provided a tool for increased Credibility of food control systems on international markets by:

For all stakeholders across the farm-to-table continuum:

- Inspectors & laboratory analysts
  - Food safety and quality
  - Food processing operations,
  - Prerequisite program, HACCP system
  - Risk-based inspection techniques
  - Food sampling techniques and broad testing methods
- Extension workers in agriculture, education, health sectors
- Food business in adopting food safety management systems (GAP/GMP/GHP…) and HACCP
- Consumers – food safety awareness
- Trainers: train-the-trainer programmes

Provide analytical results of as evidence in a court of law to determine compliance with regulations or standards of the country.

The establishment of laboratories requires capital investment and expensive maintenance & operation.

- Official & Private laboratory services
- Central & provincial laboratory services

Provide essential facilities include;

- Procedure and methods of analysis;
- Accreditation system and requirement
- Analytical capabilities – equipment, manpower, financial resources

Provide testing activities to link between food control agencies and the public health system including epidemiologists and microbiologists leading to appropriate risk-based food control policies.

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Protection of consumers

The whole food chain approach (comprehensive system)

- Transparency & access to information
- Roles & Responsibilities – all actors in food chain
- Consistency & Impartiality

Risk based, science based & evidence based decision making

Principles for Effective food control systems

- Protection of consumers
- Cooperation & coordination between multiple CAs -partnerships and agreement
- Preventive approach
- Self assessment & review procedures
- Recognition of other systems (including equivalence)
- Legal foundation
- Harmonization
- Resources
**Objectives**
- To evaluate the potential risk associated with food-related hazards, and to assess appropriate ways to manage any identified risk.
- To protect consumer health based on scientific advices and to facilitate trade.

**Benefits**
- To reduce adverse effects on human health.
- To improve food safety and quality.
- To strongly support food industry.
- To improve quality and quantity of food in international trade.
- To have an improved decision-making process that is transparent, iterative and ongoing.

**National food control systems in AMSs**
- Multi-agencies and multi-regulations to control the food supply chain.
- Five key elements of national food control system based on FAO/WHO guidelines including Risk Analysis principle are mainly implemented by each country with different mechanisms.
- Some activities from AMSs are good model to share among other AMSs such as FoSIM of Malaysia, Indonesian risk assessment center.
- Main challenge is difficulty on collaboration and coordination mechanism among relevant agencies.

**Topic**

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Ref: Workshop on National Food Control System in ASEAN for Health Cluster 4 Ensuring Food Safety held on 9-10 January 2017 at Century Park Hotel, Bangkok
ASEAN Post-2015 Health Development Agenda (APHDA)

- The APHDA Endorsed by the 12th ASEAN Health Ministers Meeting in September 2014, Ha Noi, Vietnam
- It composed of 4 Health Clusters with 20 Health Priorities
- The Health Cluster mechanism replaced the Working Group mechanism
- Food Safety is now implemented by the Cluster 4 previously by AEGFS
HEALTH CLUSTER 4 WORK Programme for 2016 to 2020

HEALTH CLUSTER 4 PRIORITY STRATEGIES

<table>
<thead>
<tr>
<th>HEALTH CLUSTER 4 KEY PERFORMANCE TARGETS</th>
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<tbody>
<tr>
<td>Enhance regional mechanism for strengthening food control system based on ASEAN Food Safety Policy by:</td>
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<td>- Provide the scientific advice for developing evidence-based food safety risk management measures;</td>
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<td>- Improve and enhance the utilization of appropriate mechanism for food safety information sharing, and rapid response in food safety issues or crisis;</td>
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<td>- Promote cross-sectoral collaboration; and</td>
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<td>- Provide necessary mechanism and capacity building to minimize differences among the national food control systems</td>
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Examples: Activities on Risk Analysis Principle

To provide the scientific advice for developing evidence-based food safety risk management measures, the following are the key project activities:

1. Enhance operationalization of ASEAN Risk Assessment Centre (ARAC);
2. Development/update regional system for collection of data including food consumption data that can support risk assessment in the region;
3. Develop guideline/manual for monitoring and surveillance programme for food hazards; and
4. Strengthening laboratory capacity.

Examples: Activities on Risk communication

To improve and enhance utilization of appropriate mechanism for food safety information sharing, and rapid response in food safety issues or crisis, the following are the key project activities:

1. Rapid response in food safety issues and crisis through development/update food safety emergency plan, risk communication, traceability and recall plan; and
2. Enhance food safety information sharing in ASEAN Food Safety Network (web-based information).

Examples: Activities on Risk Management

To provide necessary mechanisms and capacity building to minimize differences among the national food control systems, the following are the key project activities:

1. Capacity building on inspection and certification
2. Consumer participation and empowerment project activities
3. Promote cross-sectoral collaboration in the area of food safety.
Harmonisation of Food Safety Standards

- Development of ASEAN Standard on Food Additives has initiated.

- Development of ASEAN Common Food Control Requirement (ACFCR) for Food Contact Materials is on-going

- Development of ASEAN Principles and Criteria for the Establishment of Maximum Level for Contaminants and Toxins in Food and Feed has completed.

- Development of List of ASEAN harmonized maximum level (ML) for contaminants and toxins in food and feed is on-going.

* The MRA is targeted for signing by AEM in August/September 2017.
* There will be 6 Guidelines be implemented as mandatory once the MRA is signed:
  1. ASEAN Principles and Guidelines for National Food Control Systems (CAC/GL 82 MOD);
  2. ASEAN General Principles of Food Hygiene (CAC/RCP 1 - 1969, Rev.4 MOD);
  3. ASEAN Principles for Food Import and Export Inspection and Certification (CAC/GL 20 MOD);
  4. ASEAN Guidelines for the Design, Operation, Assessment and Accreditation of Food Import and Export Inspection and Certification Systems (CAC/GL 26 MOD);
  5. ASEAN Guidelines for Food Import Control Systems (CAC/GL 47 MOD);
  6. Codex Guidelines on Exchange Information on rejection Imported Food
**ASEAN Food Reference Laboratories**

<table>
<thead>
<tr>
<th>No</th>
<th>Field of Expertise</th>
<th>ASEAN Reference Laboratory</th>
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</thead>
<tbody>
<tr>
<td>1</td>
<td>Mycotoxins</td>
<td>Food Safety Laboratory, Applied Sciences Group, Health Sciences Authority (HSA), Singapore</td>
</tr>
<tr>
<td>2</td>
<td>Pesticide Residues</td>
<td>Veterinary Public Health Centre, Agri-Food and Veterinary Authority (AVA), Singapore</td>
</tr>
<tr>
<td>3</td>
<td>Genetically Modified Organisms</td>
<td>Department of Chemistry (DOC), Malaysia</td>
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<td>4</td>
<td>Veterinary Drug Residues</td>
<td>Veterinary Public Health Laboratory (VPHL), Bureau of Quality Control of Livestock Products (BQCLP), Department of Livestock Development (DLD), Ministry of Agriculture and Cooperatives (MoAC), Thailand</td>
</tr>
<tr>
<td>5</td>
<td>Heavy Metals and Trace Elements</td>
<td>Bureau of Quality and Safety of Food (BQSF), Department of Medical Sciences (DMSc), Ministry of Public Health, Thailand</td>
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<tr>
<td>6</td>
<td>Microbiology</td>
<td>Quatest 3 (Quality Assurance &amp; Testing Centre 3), MOST, Vietnam</td>
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<td>7</td>
<td>Food Contact Materials</td>
<td>Department of Science Service (DSS), Ministry of Science and Technology, Thailand</td>
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<tr>
<td>8</td>
<td>Food Additives</td>
<td>National Quality Control Laboratory of Drug and Food, Indonesia</td>
</tr>
<tr>
<td>9</td>
<td>Environmental Contaminants</td>
<td>Veterinary Public Health Centre, Agri-Food &amp; Veterinary Authority (AVA), Singapore</td>
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**ASEAN Cooperation in Food & Agriculture (under AMAF)**

- **Food handling**: ASEAN General Guidelines on the Preparation and Handling of Halal Food
- **Crop**: Harmonisation of quarantine procedures & Maximum Residue Limits (MRLs) for Pesticides Residues
- **Bio-technology**: Guidelines on the Risk Assessment of Agriculture related Genetically Modified Organisms and ASEAN Genetically Modified Food Testing Network
- **Livestock**: Production of Manuals and guidance documents for animal vaccination
- **Fisheries**: Harmonising of testing and quarantine procedures
- **Codex**: Formulate common positions in Codex and harmonise regulatory standards in ASEAN using Codex standards as appropriate.
- **Information Sharing**: ASEAN Food Safety Network Website, ASEAN Rapid Alert System for Food and Feed (ARASFF)
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Key challenge

Less effectiveness of cooperation among multisectoral bodies working in different perspectives

Recommendation for next steps

- ASEAN Food Safety Policy : 10 principles
- ASEAN Food Safety Regulatory Framework (AFSRF)

ASEAN Food Safety Policy

- To provide direction to relevant ASEAN Sectoral Bodies and ASEAN Member States with the goal of protecting the health of ASEAN consumers, ensuring fair practices in food trade and facilitating the free movement of safe food products within the region, which includes:
  i. Establishing and implementing food safety measures;
  ii. Fostering the process of harmonization of food safety measures and control procedures of ASEAN Member States; and
  iii. Supporting the efforts of ASEAN Member States in strengthening national food control systems

- Consists of 10 principles
  Principle 1: Integrated ‘Food Chain’ Approach
  Principle 2: Systematic Risk Analysis Framework
  Principle 3: Science-based, Independent Risk Assessment Process
  Principle 4: Primary Responsibility of Food Business Operators
  Principle 5: Consistency with ATIGA and WTO’s SPS and TBT Agreements
  Principle 6: Equivalence and Mutual Recognition
  Principle 7: Harmonisation with International Standards
  Principle 8: Reliable Traceability System
  Principle 9: Strengthening and Harmonisation of Regional and National Food Control Systems
  Principle 10: Transparency
ASEAN Food Safety Regulatory Framework (AFSRF)

- Provides for a coherent and integrated approach and links the initiatives in new legal framework, closing gaps and ensuring that food safety is implemented across the food chain.
- Build upon the existing commitments in order to provide a structure and the instruments to realise the free flow of safe food in the region.

Scope

- The AFSRF will encompass principles, requirements, processes and a coordinating mechanism for implementation of the ASEAN Food Safety Policy. The AFSRF shall address food safety assurance and control from primary production to consumption.

Key challenge

Less effectiveness of cooperation among multisectoral bodies working in different perspectives

Recommendation

- ASEAN Food Safety Policy: 10 principles
- ASEAN Food Safety Regulatory Framework (AFSRF)

promote cross-sectoral collaboration and enhance framework for implementing risk analysis in ASEAN

THANK YOU

A FUTURE COMMUNITY OF GREAT OPPORTUNITIES