

GLOBAL TRENDS IN FOOD SAFETY ASSESSMENT: THE AUSTRALIAN & NEW ZEALAND PERSPECTIVE

Mr Steve McCutcheon

Chief Executive Officer

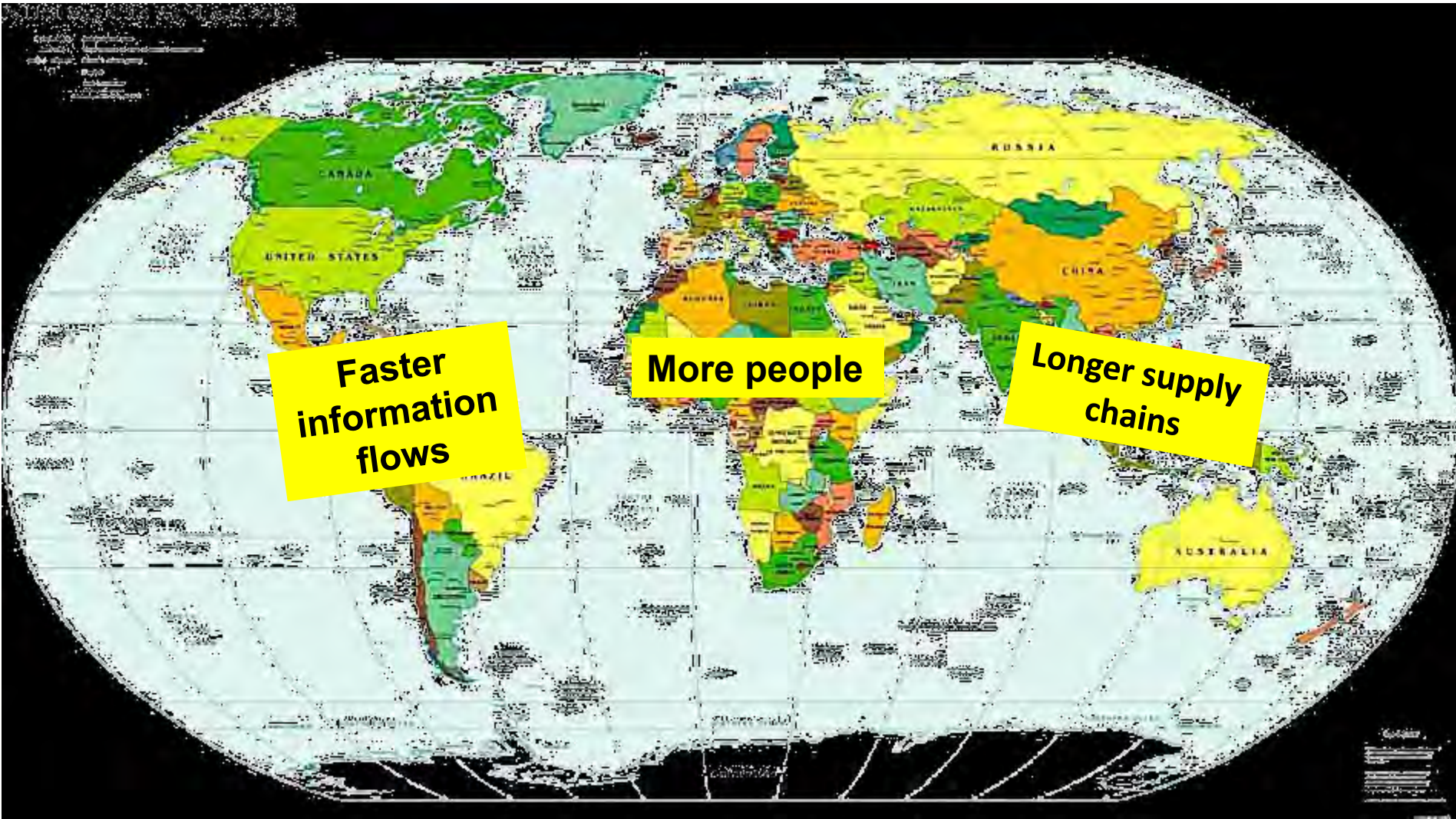
Food Standards Australia New Zealand

(FSANZ)

OVERVIEW

- a) Global perspectives
- b) Shared responsibilities
- c) The Australian & New Zealand food regulatory system
- d) Diversity of FSANZ's work
- e) Future challenges and trends

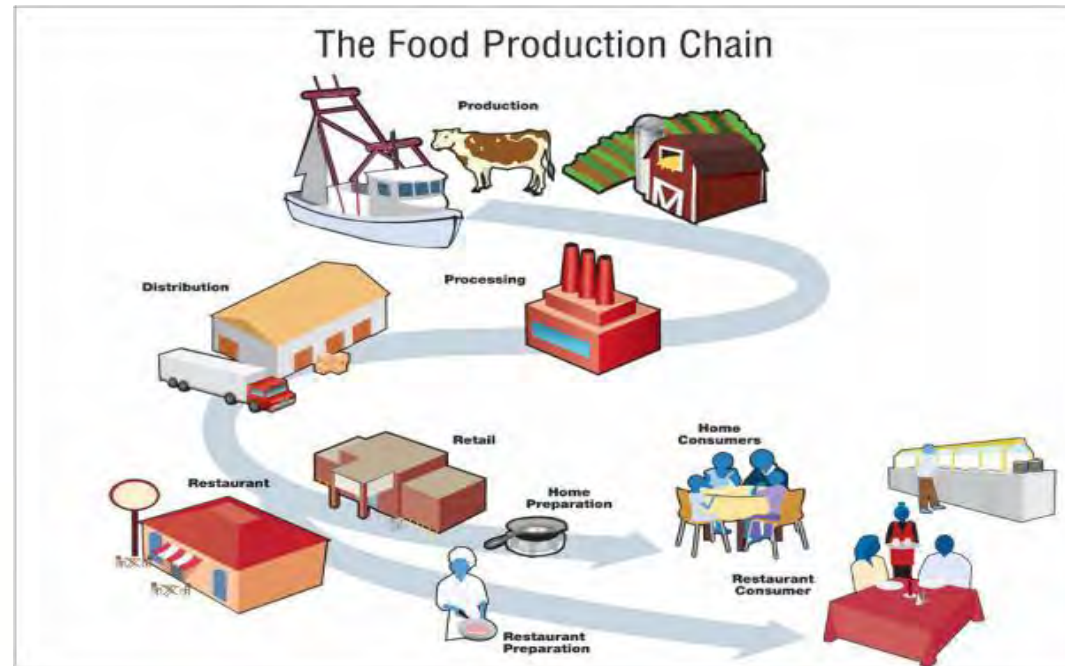
GLOBALISATION



More opportunity for things to go wrong

LONGER SUPPLY CHAINS

- Increased potential for food safety issues
- Traceability is critical



- Higher proportion of vulnerable groups e.g. ageing population/older groups
- Food security pressures



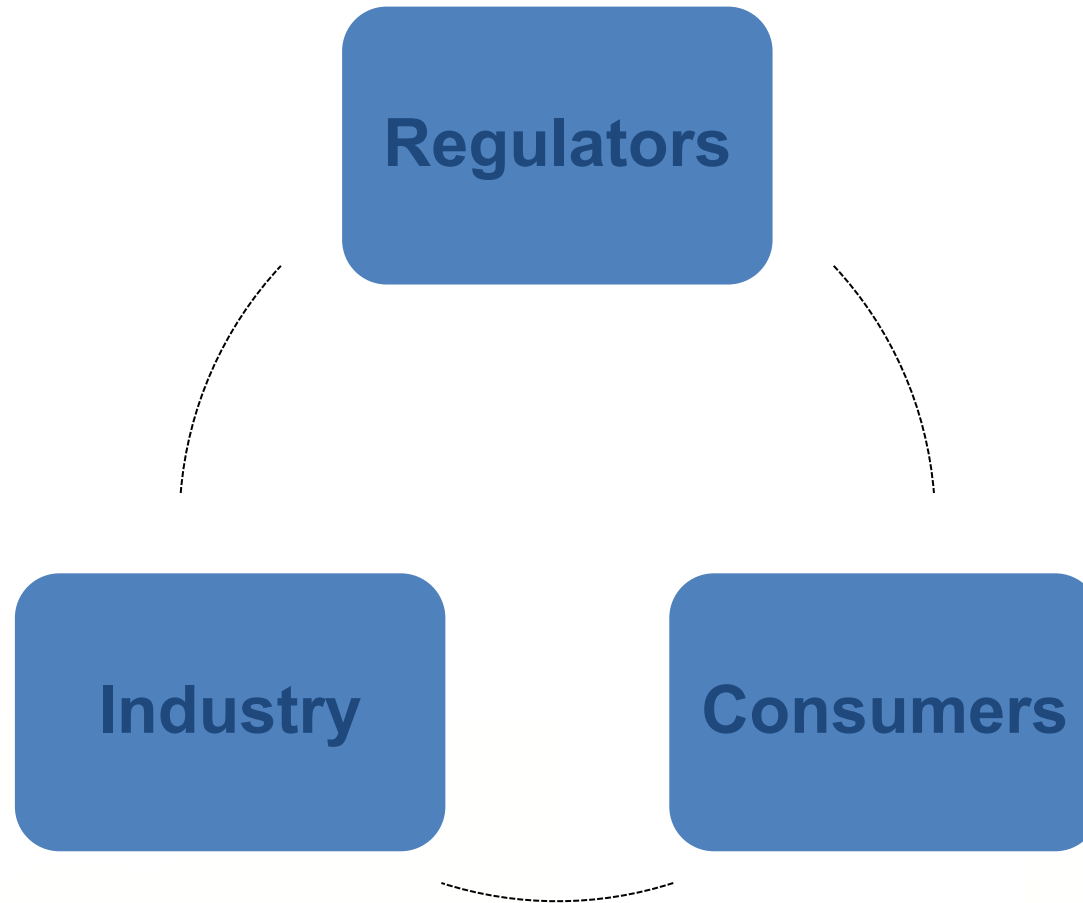
FASTER INFORMATION FLOW



- Instant news on food safety scares and outbreaks
- Rapid growth of social media and mis-information



Shared Responsibility



REGULATORS

- Establishing the baseline for food safety
- Monitoring and surveillance
- Enforcement of law



FOOD
SAFETY

INDUSTRY

- Complying with the laws on food safety
- Implementing food safety assurance systems
- Providing appropriate food safety information to consumers



CONSUMERS

- Seeking out and understanding information about the safety of food
- Handling, storing and preparing (eg. cooking) food to reduce food safety risks



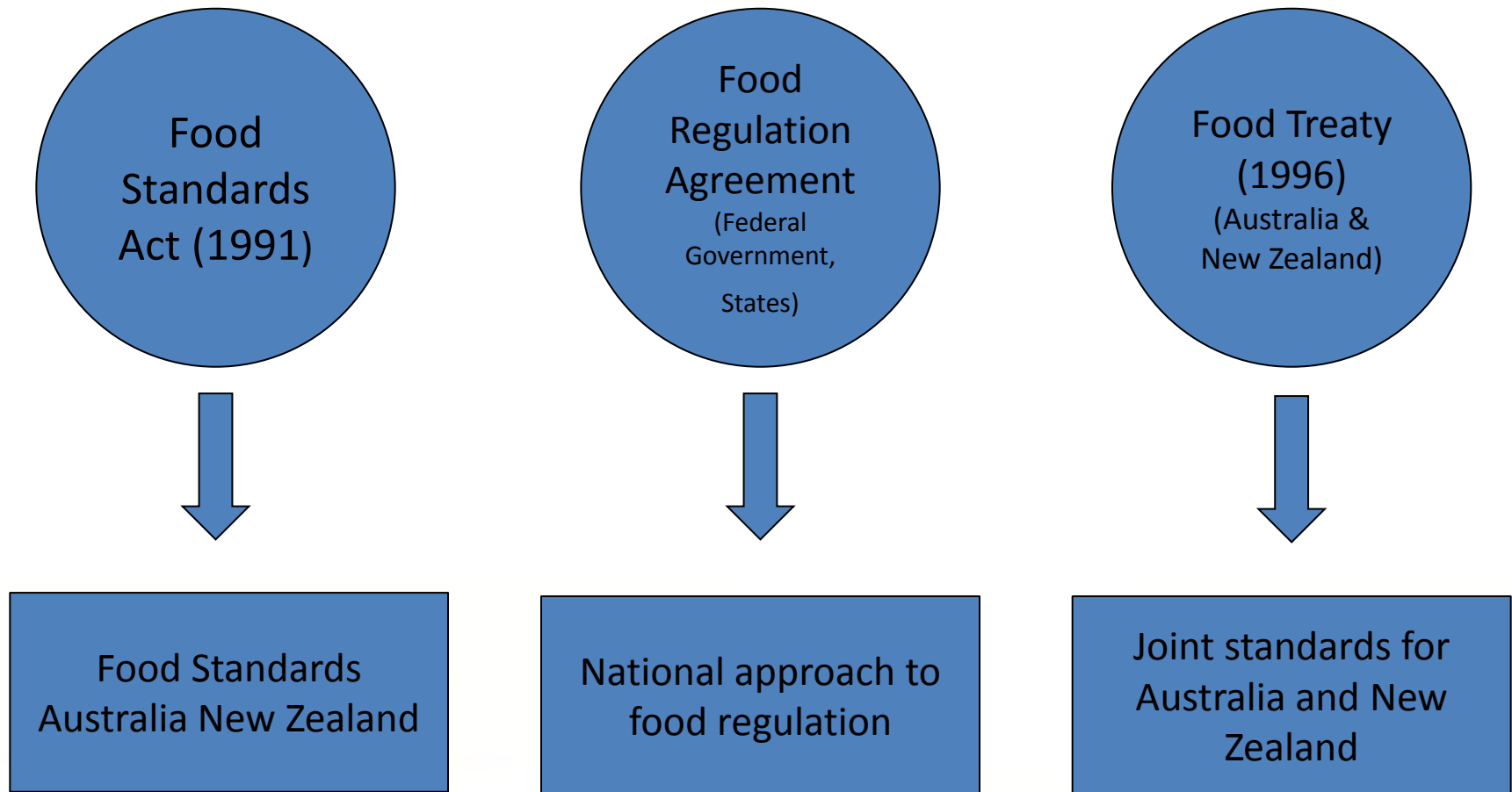
AUSTRALIAN & NZ SYSTEM

Federal system comprises of

- Commonwealth Government
- 6 States
- 2 Territories
- > local Government Authorities

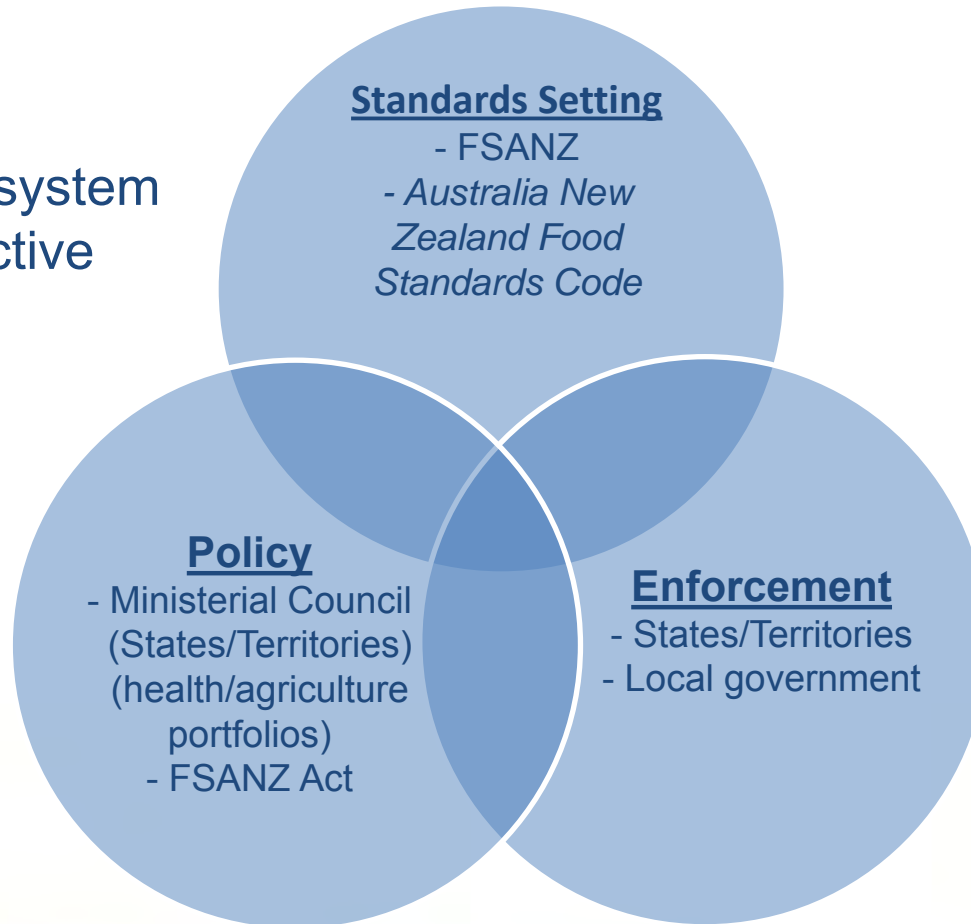


THE AUSTRALIAN & NEW ZEALAND FOOD REGULATORY SYSTEM



WHO DOES WHAT?

Food regulatory system depends on effective collaboration.



BASIS OF THE FOOD STANDARDS CODE

- Standards based on scientific risk analysis (Codex risk analysis principles)
- Consistency with international standards (Codex Alimentarius)
- Industry efficiency and international competitiveness
- Fair trading
- Policy guidance from Australian and New Zealand Ministers

CODEX RISK ANALYSIS PARADIGM



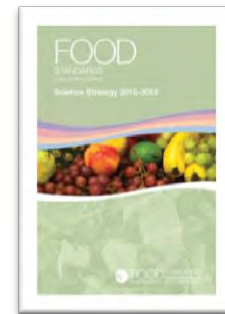
FSANZ SCIENCE STRATEGY

2012 - 2015

Two key documents:

The overarching FSANZ Science Strategy which identifies the **seven strategic areas** and three to four strategic aims under each of these

Yearly implementation plans outline the **key objectives and deliverables** identified for each strategic aim



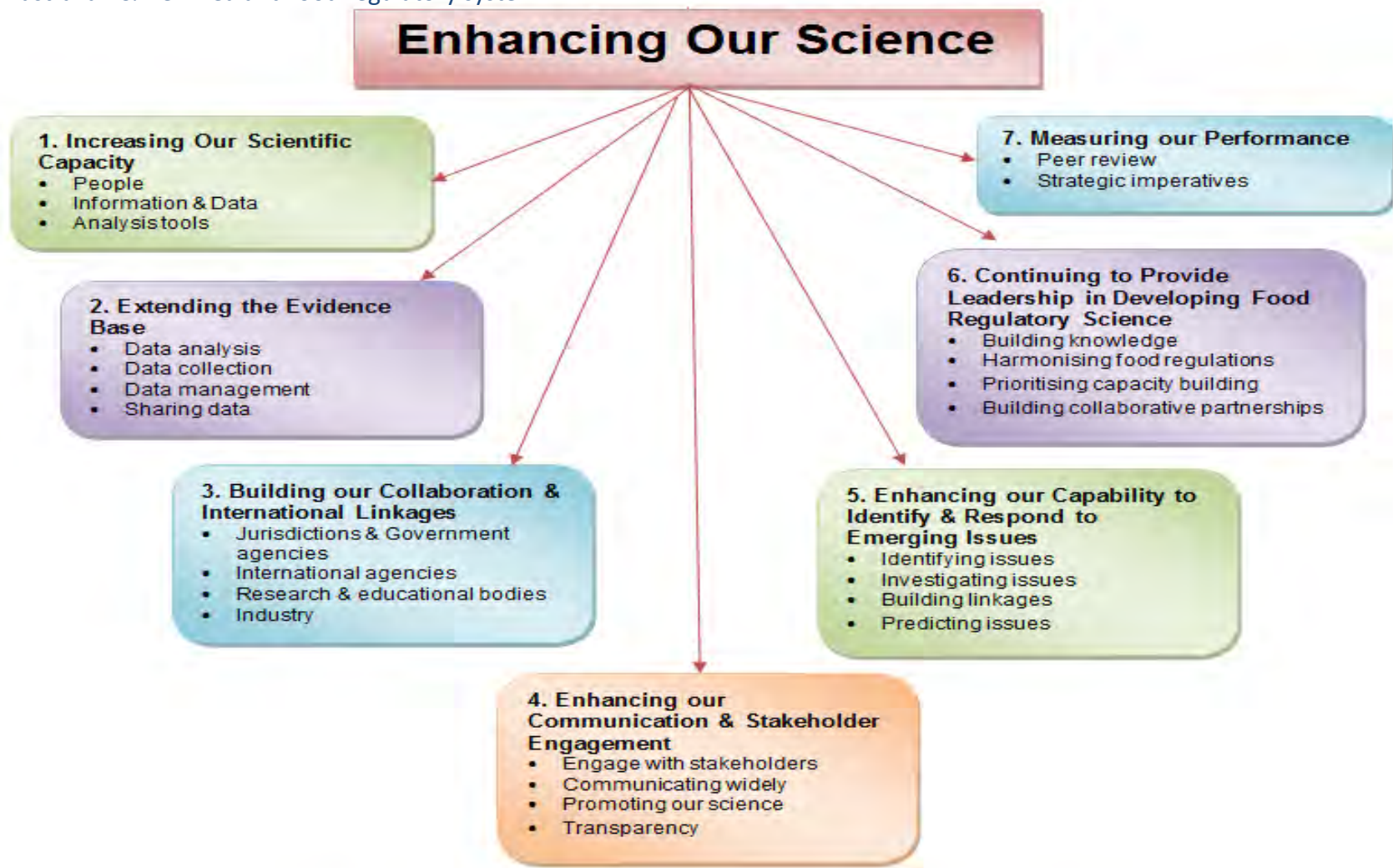
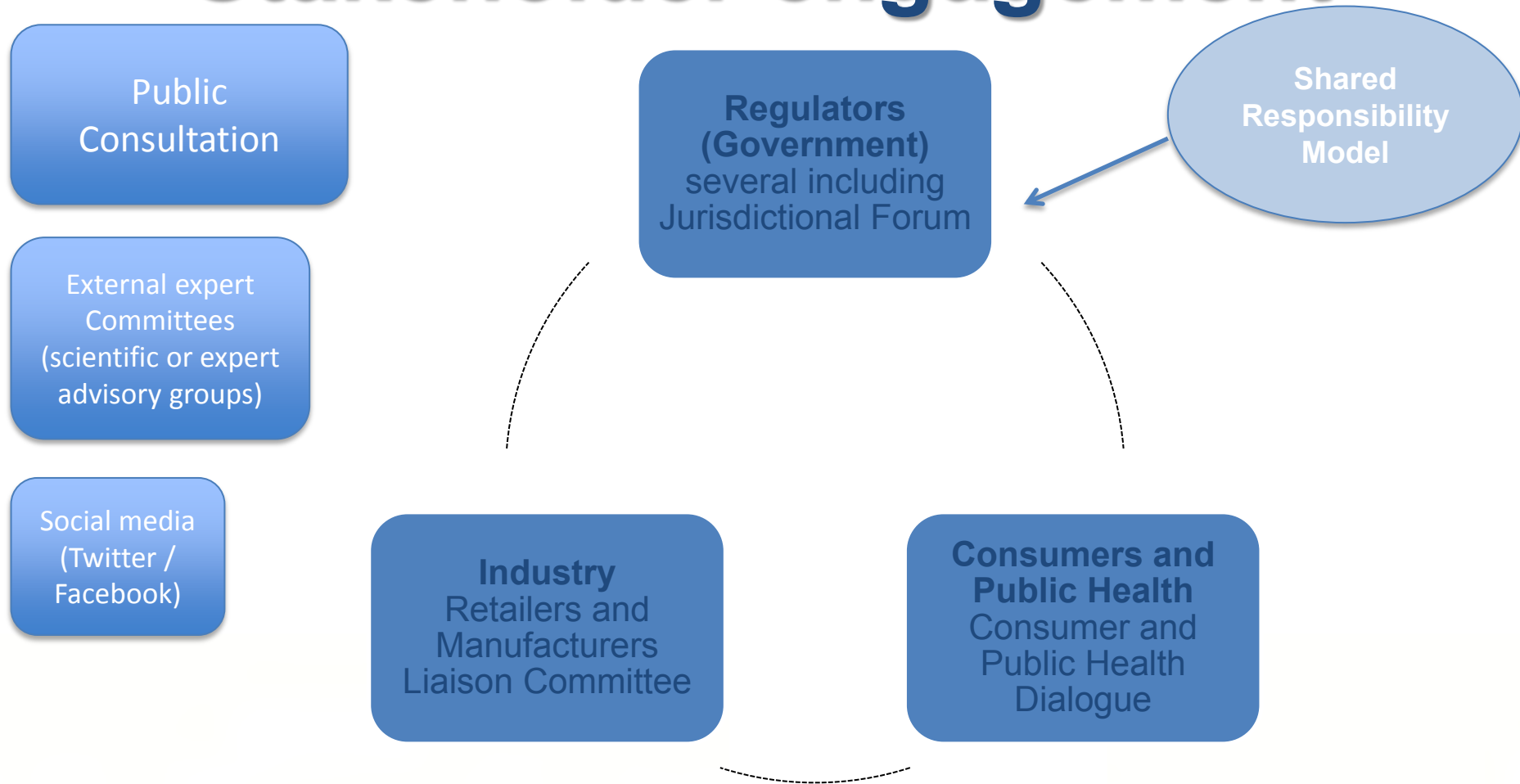


Figure 1: Key Strategic Areas identified in the Science Strategy 2010-2015

Stakeholder engagement



STANDARDS DEVELOPMENT


- Primary Production and Processing Standards
(Farmers)
- General and Compositional Standards
(Food Processors)
- Food Hygiene Standards
(Food Service)



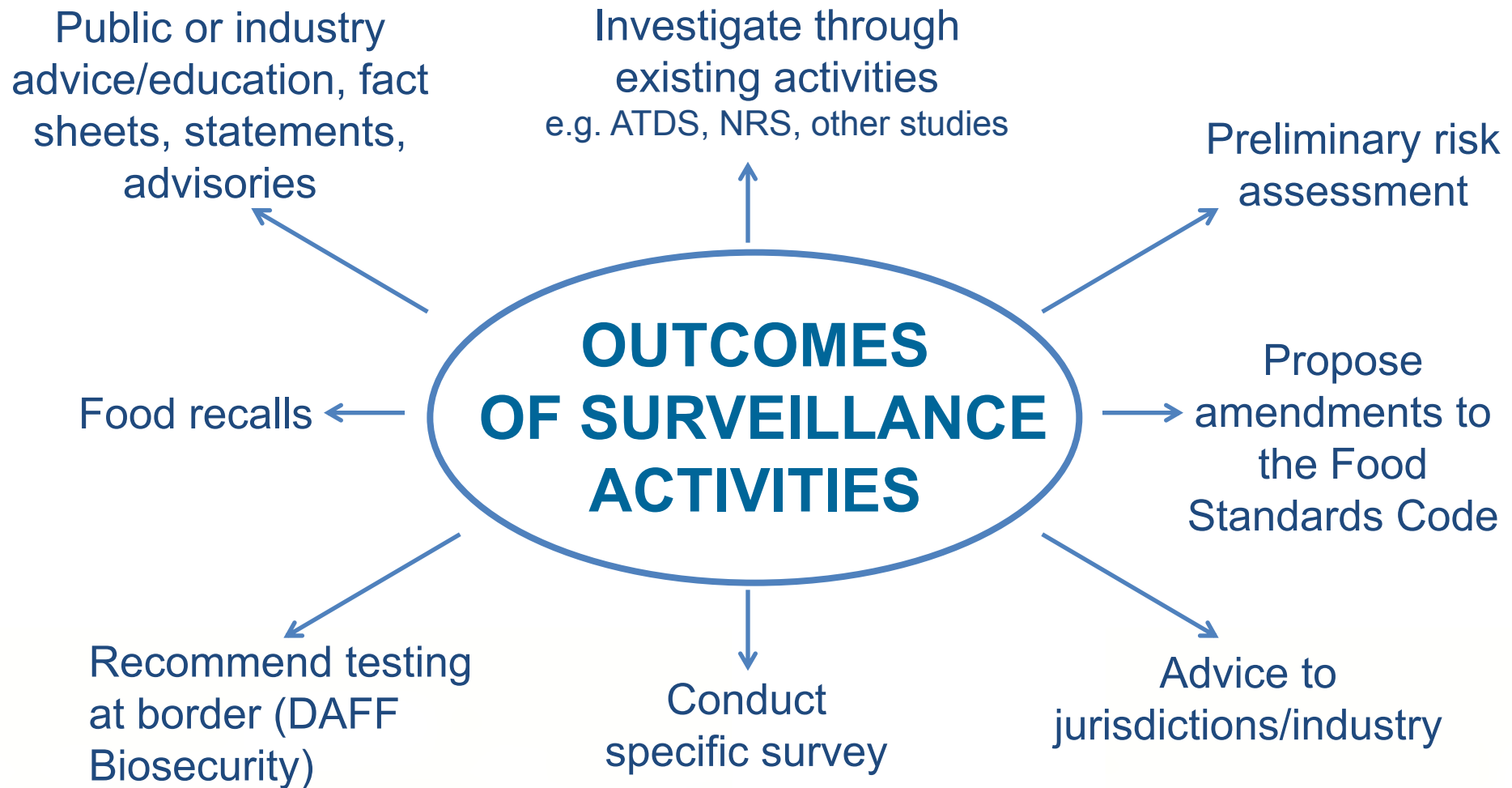
Regulatory
Measures to
Protect
Consumers

AUSTRALIAN TOTAL DIET STUDY (ATDS)

- The first survey was conducted in 1970
- The survey is conducted every two years
- The most recent - 23rd ATDS was published in November 2011
- FSANZ is currently working on the 24th ATDS which is in the 'reporting phase', and the 25th ATDS, where samples are being collected and analysed
- Data informs standard development activities



Strengthening
the evidence
base - example



24TH AUSTRALIAN TOTAL DIET STUDY (ATDS)

Acrylamide

- Concentrations comparable to, or lower than those reported in previous Australian surveys and international studies.

Aluminium

- Estimated dietary exposures for aluminium were below the PTWI for all population groups assessed, except 2-5 years

Packaging Chemicals

- Bisphenol A (BPA)
- Epoxidised Soy Bean Oil (ESBO)
- Phthalates
- Perfluorinated Compounds
- Printing Inks

NATIONAL FOOD INCIDENT RESPONSE SYSTEM

- Frequency and complexity of incidents have increased worldwide
- Impacts to governments, industry and consumers can be significant
- Several agencies may need to respond
- Need for a consistent and timely response
- An example of a National Food Incident – Hepatitis A in Semi-dried Tomatoes

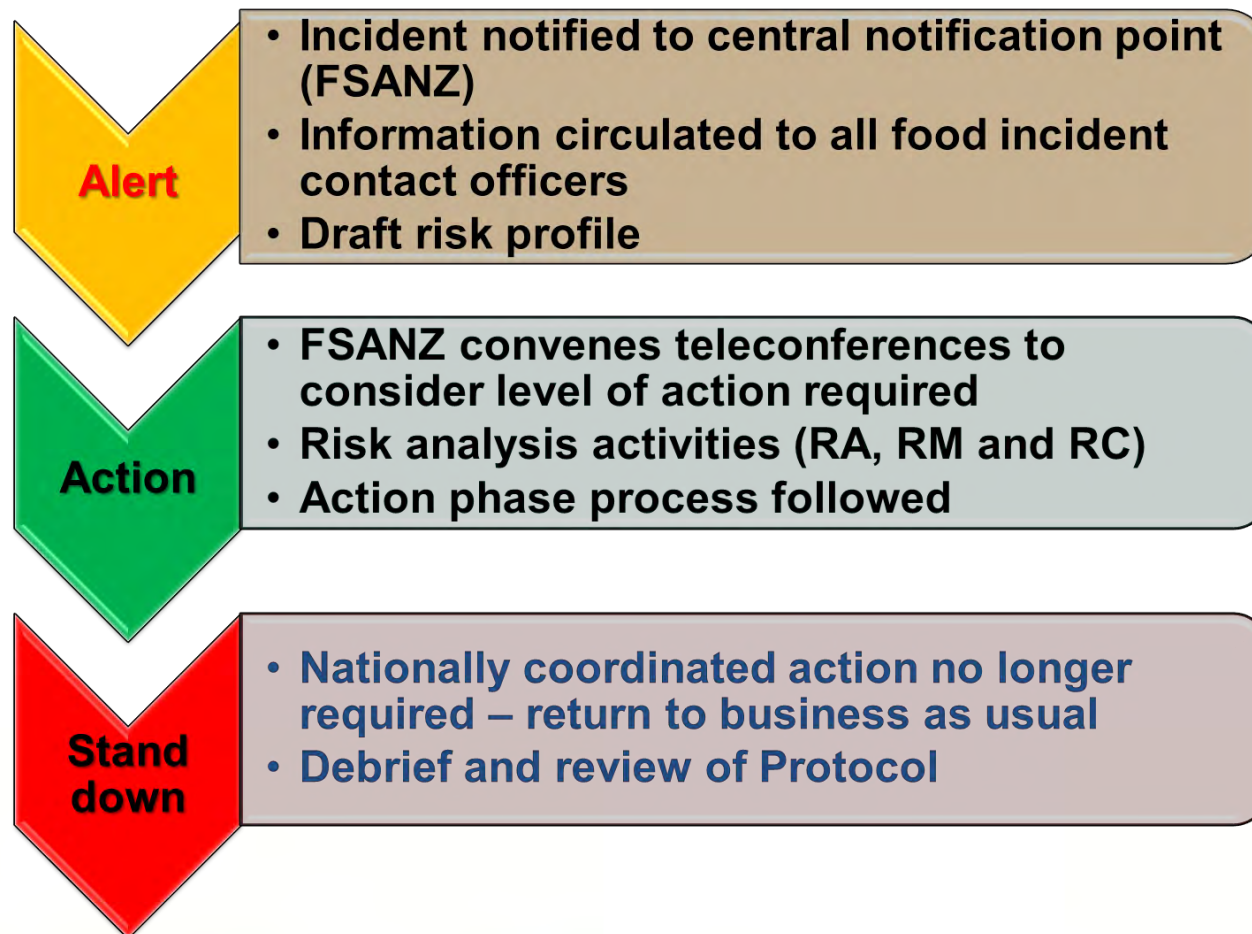


Response –
an example

...but there are **challenges**

- New and emerging hazards
- Uncertainties in science
- Public perceptions
- Political sensitivity
- Legal issues

NATIONAL FOOD INCIDENT RESPONSE PROTOCOL



IMPORTANCE OF NETWORKS

Support the system:

Facilitate information exchange

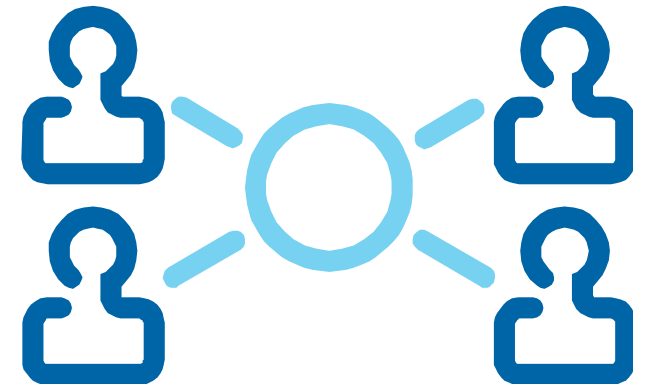
Support collaboration

Provide resources

Technical assistance

Build on new and existing connections

Partner approach



APEC

FOOD SAFETY COOPERATION FORUM (FSCF)

- 4th APEC FSCF held 10-13 April, Surabaya, Indonesia
- Co-chaired by Australia and China
- Endorsed an Action Plan to implement the APEC Regulatory Cooperation Plan
- The new Multi-Year Project (MYP) on Building Convergence in Food Safety Standards and Regulatory Systems (Capacity Building)
- The inaugural Food Safety Incident Network (FSIN) workshop was held and led by Australia
- Indonesia led a workshop on educating small and medium sized enterprises on food safety standards
- Collaboration with the Global Food Safety Partnership (GFSP) and the World Bank



International
Relationships

ESTABLISHMENT OF THE APEC FOOD SAFETY INCIDENT NETWORK (APEC FSIN)

Demonstrates the importance of **NETWORKS** in being **PREPARED** for food safety incidents



APEC Food Safety Incident Network

- 21 Member Economies

FSIN Secretariat



International Food Safety Authorities Network

- 180 Member States

INFOSAN Secretariat

INFOSAN Community Website

APEC FSIN Portal

Member access to information, advice and expertise:

- Notification process
- Risk analysis elements
- Recall and incident management protocols
- e-learning tools
- Industry groups

- INFOSAN Alerts and Notifications
- Notification of emerging food issues from INFOSAN Secretariat
- Ongoing participation in subsequent discussions
- Access to food safety documents



Asia-Pacific
Economic Cooperation

APEC SECOND SENIOR OFFICIALS' MEETING (SOM II) AND RELATED MEETINGS



SIX PRESSURE POINTS AS SEEN BY FSANZ

Political

Economic

Social

Technological

Legal

Environmental

FUTURE FOOD SAFETY CHALLENGES FOR FSANZ

Better prediction of emerging issues

New technology / ALOP / appetite for risk?

- Work strategically and smarter
- Build critical mass with qualified staff in new areas
- Leverage existing resources/collaborations with other food regulatory agencies, universities, industry, NGOs and consumers
- International collaborations and avoiding duplication of effort

FSANZ FRAMEWORK FOR ADDRESSING EMERGING & ONGOING FOOD SAFETY ISSUES

- Internal framework aims to improve our ability to identify and manage food safety issues
- Relevant areas of FSANZ are responsible for analysing / reviewing / filtering these intelligence gathering sources
- Intranet (internal) web sharing portal
- Internal focus group considers the new emerging issue in accordance with the escalation criteria and other documented information
- Annual forecasting workshops to identify environmental drivers, trends and consolidation of issues



Demonstrates
the importance
of MONITORING
and DEALING
with emerging
food safety
issues

THANK YOU!