CLOSING KEYNOTE SPEECH

BÀI TRÌNH BÀY KẾT THÚC
GAP (Good Agricultural Practices): The Critical First Link in the Global Supply Chain

JongHa Bae
FAO Representative in Viet Nam
jongha.bae@fao.org

Table of Contents
1. Food Safety – Global Concerns
2. Food Safety Approaches
3. Good Agriculture Practices
4. FAO’s Services
5. Vietnam Food Safety Working Group
6. Bottom Lines
Food Safety – Global Concerns

The global burden of foodborne diseases (DALYs per 100,000 population) in 2010 by hazard


Food Safety Challenges in the Region

- Lack of adequate resource capacity on food safety and quality
- Food contamination
- Food adulteration and food fraud
- Weak food control systems, including capacity to respond to emergencies
- Emerging social media and on-line food businesses
- Synergy between national standards bodies, regulatory and voluntary standards
- Food safety & nutrition policy development and implementation
Reasons for import rejections in 2010

<table>
<thead>
<tr>
<th>Reason for rejection</th>
<th>Australia</th>
<th>Japan</th>
<th>USA</th>
<th>EU</th>
</tr>
</thead>
<tbody>
<tr>
<td>Labelling</td>
<td>61% (1)</td>
<td>0</td>
<td>43% (1)</td>
<td>1% (12)</td>
</tr>
<tr>
<td>Bacterial contamination</td>
<td>11% (2)</td>
<td>23% (1)</td>
<td>10% (5)</td>
<td>10% (4)</td>
</tr>
<tr>
<td>Adulteration/missing document</td>
<td>11% (3)</td>
<td>1% (9)</td>
<td>11% (4)</td>
<td>7% (6)</td>
</tr>
<tr>
<td>Other contaminants</td>
<td>5% (4)</td>
<td>2% (7)</td>
<td>1% (7)</td>
<td>5% (7)</td>
</tr>
<tr>
<td>Pesticide residues</td>
<td>4% (5)</td>
<td>20% (3)</td>
<td>5% (6)</td>
<td>14% (2)</td>
</tr>
<tr>
<td>Hygienic conditions/controls</td>
<td>0</td>
<td>21% (2)</td>
<td>15% (2)</td>
<td>16% (6)</td>
</tr>
<tr>
<td>Mycotoxins</td>
<td>2% (7)</td>
<td>11% (5)</td>
<td>0% (10)</td>
<td>27% (1)</td>
</tr>
<tr>
<td>Additive</td>
<td>1% (9)</td>
<td>13% (4)</td>
<td>13% (3)</td>
<td>12% (3)</td>
</tr>
<tr>
<td>Total cases (number)</td>
<td>1 910</td>
<td>1 338</td>
<td>13 729</td>
<td>2 483</td>
</tr>
</tbody>
</table>


Threats of transboundary diseases (Apr-Jun 2016)

Number of threats (total 33)

Source: Based on the data in FAO Food Chain Crisis Early Warning Bulletin, April–June 2016 issue (FAO 2016d). The results cover 74 threats to 13 countries in Asia.
Food Safety Approaches

- **Food chain approach** – hazards may arise at different stages
- Preventative **risk-based approach** (GAP, GMP, HACCP) rather than a reactive one is required
- Sound **national food control & regulatory systems** essential – standards & implementation
- **Codex standards** – referenced as baseline in SPS Agreement
- **Roles and responsibilities** for food safety - all actors in the food chain - farmer or producer, processor, handlers, government, consumer

Good Agricultural Practices (1)

- **Definition:** GAPs are "practices that address environmental, economic and social sustainability for on-farm processes, and result in safe and quality food and non-food agricultural products"
- **Objectives:** (1) ensuring safety and quality of produce in the food chain; (2) capturing new market advantages by modifying supply chain governance; (3) improving natural resources use, workers health and working conditions; (4) creating new market opportunities for farmers and exporters in developing countries.
Good Agricultural Practices (2)

- Practices that need to be applied on farm to **ensure food safety during pre production, production, harvest and post harvest**. In many cases such practices also help to protect the **environment and safety of the workers**.
- A **systematic approach** which aims at applying available knowledge to address **environmental**, **economic** & **social sustainability** dimensions for on farm production & post production process, resulting in **SAFE & quality food & non food agricultural products**

Good Agricultural Practices (3)

- **Farm level** – practices related to pre harvest preparation, production and harvesting including transport to the pack house

- **Pack House** – practices related to post harvest handling like washing, grading, bunch pruning etc including transport to the customer
FAO’s Sets of Principles for GAP

<table>
<thead>
<tr>
<th>Soil</th>
<th>Animal Production</th>
<th>Harvest and On-Farm Processing and Storage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crop and Fodder Production</td>
<td></td>
<td>Human Welfare, Health, and Safety</td>
</tr>
<tr>
<td>Crop Protection</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

GAP – Global Scenario (1)

- In many countries Public authority and/or the Private sector have developed their own set of GAP standards
- These are developed for export market & are used for domestic buyers as well
- In some countries these are voluntary standards & in others mandatory (Thailand)
- Compliance to GAP is verified by Certification Process
**ASEANGAP**

- ASEAN GAP is voluntary standard for ASEAN countries on production of fresh fruits & vegetables adopted in 2006.

- ASEAN GAP regulates the procedures of planting, care, harvesting & post harvest include packaging but does not regulate for sprouts and fresh cut produce.

- ASEAN GAP only applies for production processes & not used to certify for organic or GMO products.
Localized GAP in ASEAN Countries

VietGAP
First released in 2008, VietGAP consists of 12 sections

- Site assessment and selection
- Planting material
- Soil and substrates
- Fertilizers and soil additives
- Water, Chemicals
- Harvesting and handling produce
- Waste management and treatment
- Workers and training
- Documents
- Records
- Traceability and recall
- Internal audit and Complaint handling
VietGAP - certified households and hectares (2015, crop production only)

<table>
<thead>
<tr>
<th>Crop</th>
<th>DCP number of hectares certified</th>
<th>QSEAP number of hectares certified</th>
<th>QSEAP number of households certified</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetables</td>
<td>1897</td>
<td>1217</td>
<td>5970</td>
</tr>
<tr>
<td>Fruit</td>
<td>6633</td>
<td>1683</td>
<td>4206</td>
</tr>
<tr>
<td>Tea</td>
<td>4205</td>
<td>2500</td>
<td>4322</td>
</tr>
<tr>
<td>Total</td>
<td>12,736</td>
<td>5400</td>
<td>14,498</td>
</tr>
</tbody>
</table>

Source: DCP seminar presentation (April 2015) and QSEAP progress report, 2015

Potential benefits of GAP

- Improve the safety and quality of food and other agricultural products.
- Reduce the risk of non-compliance with regulations, standards and guidelines (in particular of the Codex Alimentarius Commission, OIE and IPPC) regarding permitted pesticides, maximum levels of contaminants in food and non-food agricultural products, as well as other chemical, microbiological and physical contamination hazards.
- Promote sustainable agriculture and contributes to meeting national and international environment and social development objectives.
Challenges related to GAP (1)

- In some cases GAP implementation and especially record keeping and certification will increase production costs. In this respect, lack of harmonization between existing GAP-related schemes and availability of affordable certification systems has often led to increased confusion and certification costs for farmers and exporters.
- Standards of GAP can be used to serve competing interests of specific stakeholders in agri-food supply chains by modifying supplier-buyer relations.

Challenges related to GAP (2)

- There is a high risk that small scale farmers will not be able to seize export market opportunities unless they are adequately informed, technically prepared and organised to meet this new challenge with governments and public agencies playing a facilitating role.
- Compliance with GAP standards does not always foster all the environmental and social benefits which are claimed.
- Awareness raising is needed of 'win-win' practices which lead to improvements in terms of yield and production efficiencies as well as environment and health and safety of workers. One such approach is Integrated Production and Pest Management (IPPM).
FAO’s Services

- Generate/disseminate Information;
- Refine basic global Principles;
- Provide policy and technical assistance to:
  - review national legislations, standards and programmes;
  - advise solutions to implementation and M&E of GAP for food safety and sustainability concerns;
  - analyze policy trade-offs and options for benchmarking to international private standards;
  - facilitate multi-stakeholder dialogues and promote exchange and partnerships to find win-win situations
  - and ensure smallholder participation for the implementation of GAP in specific agro-ecological contexts.

Some regional publications on GAP and related areas

- Training manuals
- Guidance documents
- Case studies
Vietnam Food Safety Working Group

- Established in mid-2015
- Over 50 state- and non-state actors members
- Activities to date:
  - 5 Food Safety Working Group meetings
  - more than 40 volunteers members
  - Supporting WB leading ’s Food Safety Risk Management: 02 study missions and technical report presented to Vietnamese Government and stakeholders
  - Technical Seminar on “Scaling up trust networks for food safety with small farmers”
  - A web-page opened for inf-sharing:

Bottom-lines

- GAP is one of approaches for improving the safety of fresh food in Vietnam and in the world. In addition, community-based certification provides an alternative option.
- There is a strong need of capacity building of third-party certification bodies for VietGAP (vegetables and fruits), in combination with improved legislation for certification of GMP for off-farm establishments (packing houses).
- Certification fees should be lowered.
- A single line-agency should be established from central to local levels, in charge of food safety issues, including GAP.
Thank you
Cargill is an U.S company providing food, agricultural, financial and industrial products and services to the world. We have 150,000 employees in 70 countries who are committed to feeding the world in a responsible way, reducing environmental impacts and improving the communities where we live and work. Our work provides nutritious protein that directly or indirectly touches the plates of more than 1 billion people every day.

Being present in Vietnam since 1995, Cargill now employs more than 2,000 employees across 23 locations in the country. Our operations include Animal Nutrition, Food and Beverage Ingredients, Agriculture Supply Chain, Metals Trading and Unique Aqua Macro Feed Ingredients.

We are one of the leading animal nutrition companies in Vietnam, producing premix and compound feed for livestock and aquaculture. We own and operate 11 animal nutrition production facilities in Dong Thap, Can Tho, Long An (2), Dong Nai (2), Binh Dinh, Hung Yen, Tien Giang, Ha Nam and Ha Nam; and are working on some new projects.

Our recent acquisition of Provimi, a global animal nutrition company; and EWOS, one of the largest aqua nutrition company, has helped us expand our capabilities and strengthened our positioning in these areas.

Committed to helping Vietnam thrive, Cargill has been continuously innovating products, transferring best practices and delivering optimal solutions to help improve animal productivity and health, ultimately raising farmers' income.

Our local dedicated nutritionists with strong expertise in animal nutrition and animal farming are working closely with farmers on a daily basis and bringing them the best feeding programs to ensure their animals get the right nutrition intake at the right time in a safe way for their best health and growth.

Our goal is to deliver high-quality, safe products. Every time. Everywhere.
About The Coca-Cola Company

The Coca-Cola Company (NYSE: KO) is the world’s largest beverage company, offering over 500 brands to people in more than 200 countries. Of our 21 billion-dollar brands, 19 are available in lower- or no-sugar options to help people moderate their consumption of added sugar. In addition to our namesake Coca-Cola drinks, some of our leading brands around the world include: AdeS soy-based beverages, Ayataka green tea, Dasani waters, Del Valle juices and nectars, Fanta, Georgia coffee, Gold Peak teas and coffees, Honest Tea, Minute Maid juices, Powerade sports drinks, Simply juices, smartwater, Sprite, vitaminwater, and Zico coconut water. At Coca-Cola, we’re serious about making positive contributions to the world. That starts with reducing sugar in our drinks and continuing to introduce new ones with added benefits. It also means continuously working to reduce our environmental impact, creating rewarding careers for our associates and bringing economic opportunity wherever we operate. Together with our bottling partners, we employ more than 700,000 people around the world. For more information, visit our digital magazine Coca-Cola Journey at [www.coca-colacompany.com](http://www.coca-colacompany.com), and follow The Coca-Cola Company on [Twitter](https://twitter.com), [Instagram](https://www.instagram.com), [Facebook](https://www.facebook.com) and [LinkedIn](https://www.linkedin.com).

About Coca-Cola Vietnam

Coca-Cola is one of the best-known international brands in Vietnam. Coca-Cola Vietnam's factories in Ho Chi Minh, Da Nang and Hanoi recruit about 2,500 employees, more than 99% of whom are Vietnamese. The Company's portfolio in Vietnam includes Coca-Cola, Coca-Cola Light, Coke Zero, Sprite, Fanta, Minute Maid Nutriboost, Minute Maid Teppy, Schweppes, Dasani and Aquarius. Since 2017, to meet the fast changing in tastes and demands of consumers, Coca-Cola Vietnam has proactively diversified its high quality portfolio with the promotion of packaged juice and tea products. Coca-Cola Vietnam has considered sustainable development as the core of its business activities which include organizing safe and healthy working environment, setting priority to training employees. Several sustainable development projects were also expressed by detailed goals of energy saving, effective water use and water balance. Coca-Cola continues building sustainable communities in locations where the company operates. From 2010, Coca-Cola has invested millions of USD in community projects in Vietnam, including projects building EKOCENTER, providing clean water, empowering women and local SMEs, supporting families in hardship, and sending disaster relief.
VinEco Agricultural Investment, Development and Productions LLC,- a member of Vingroup - officially joined the agricultural industry on March 19, 2015 with the total registered capital of 4 quadrillion Vietnam dong (equivalent to approximately USD 200 million), cultivating on thousands of hectares of lush farmland to provide safe and high quality products to the domestic market via such distribution channels as VinMart supermarket chain.

VinMart+ convenience stores chain and Adayroi.com online distribution channel, as well as through direct selling to consumers.

14 VinEco farms comply strictly with VietGAP, GlobalGAP, HACCP and GMP standards for safe products in all processes, applying modern technologies on large-scaled open fields and modern greenhouses for best efficiency of production, with the aim of supplying all markets with diversified products including fresh vegetables, fruits, mushrooms, flowers and medicinal plants.

With a vision to be a pioneer leading the reform and development of the agricultural industry in Vietnam, VinEco promotes enterprises, farmers and society as a whole toward a modern, green and sustainable agriculture for better lives of the Vietnamese people and future generations.

www.VinEco.net.vn
+84 (0) 981 611 911
v.info.vineco@vingroup.net
f/vineco.net.vn
Bureau Veritas Vietnam is a 100% French owned company, established in 1998 under the Investment License No. 2042/GP dated 6 March 1998 issued by the Ministry of Planning and Investment of Vietnam. It is a full subsidiary of Bureau Veritas S.A., which was set up in 1828 and has now a network that covers 140 countries and includes 1400 offices and laboratories, with over 66,000 skilled employees servicing 400,000 customers across a wide range of end markets.


Bureau Veritas Vietnam delivers a comprehensive range of services including inspection, audit, testing, certification, asset integrity management, and related technical assistance, training, outsourcing and consulting services.
Trials Show Success in Feeding U.S. Grains to Vietnamese Catfish

U.S. sorghum and corn may be on the menu soon for Vietnamese catfish, thanks to recent feeding trial results from the U.S. Grains Council (USGC).

Fillet color of Pangasius fed corn (Co), cassava (DC) and sorghum (SR) based diets

Vietnam produced an estimated 1.2 million tons of catfish in 2014, requiring an estimated 2.4 million tons of compound feed, traditionally sourced from locally-available cassava. However, the demand for cassava for aquaculture, swine and even fuel ethanol production has risen significantly while domestic production has not increased in the last five years, leading to concerns about supply and price.

“Fish is the one of the most affordable protein sources in the Southeast Asia region,” said Manuel Sanchez, USGC assistant director for South and Southeast Asia. “Aquaculture is a key sector primed for potential import growth, providing U.S. feed grains a substantial market opportunity.”

To test the viability of substituting sorghum or corn for cassava, the Council recently concluded in-country feeding trials for Pangasius, a medium-large to very large catfish species native to Southeast Asia that is also called basa fish or bocourti.

The trials were conducted at a private research farm in Vietnam and compared diets based on sorghum (20 percent inclusion rate), corn (10 percent inclusion rate) or cassava (15 percent inclusion rate). They concluded both grains could replace cassava as a source of starch for feeding Pangasius.

Results showed no difference between the sources of starch on growth performance, fillet color or physical properties of feed pellets (density and floatability). Beyond starch, sorghum is also low in tannins and contains higher protein (more than 10 percent versus 2.5 percent) and amino acids (similar to corn) than cassava, particularly tryptophan and threonine.

The new data will bolster local efforts the Council is undertaking to promote corn and sorghum for new uses, like in aquaculture.

“Both grains - sorghum and corn - can be used for feeding catfish, but limited research on doing so is available,” Sanchez said. “This report helps fill a need for information about feeding sorghum and corn to Vietnamese catfish as a substitute for cassava.”

Read the full report here.
Customs, Trade & Risk Management Services (CTRMS Vietnam) possesses the specialized expertise necessary to provide new market entry and import management services in Vietnam. Importing into Vietnam involves accurate Customs HS classifications, numerous technical standards for various goods, specialized inspection registrations and transaction-based administrative procedures involving multiple agencies. Because these requirements are interlinked with customs release of goods for import or export, successful trade operations require advance research and development of effective standard operating procedures, working with appropriate in-country logistics and other providers. We identify and develop all applicable requirements that are specific to a client’s needs and assist with execution to avoid costly errors or delays with trade operations. With over 30 years of major global corporate experience with import into and export from the United State involving market entry and distribution in 79 countries including, years of experience in China, Vietnam and the East Asian region, we know the blend of skills, timing and resources required to achieve successful results in this challenging landscape.

Vietnam is rapidly developing as the key ASEAN regional manufacturing and distribution hub, particularly for neighboring Mekong region countries, as well as, for China, Japan, Korea, Australia, the U.S, EU and others. We provide specialized export management and compliance services concerning eligibility of products produced or assembled in Vietnam for the numerous free trade and other agreements of the Asian-Pacific region and, support for execution of export trade operations.

Contact window:

Nestor Scherbey  
General Director  
nestor@ctrms.com

Hoang Thi Thuan (Tiffany)  
Project Manager  
thuan@ctrms.com
More than ever, APL is set to grow with you.
Find out how at www.apl.com

Bigger.
Now part of the world’s third largest shipping group and biggest shipping alliance.

Broader.
Boasting 38 service loops under the OCEAN ALLIANCE partnership. Industry leading transits to global destinations via Southeast Asia, China and Japan.

Better.
APL-exclusive, best-in-class reefer, dedicated feeder services to Vietnam’s river ports, reliable intermodal services to inland container depots, extensive value-added services.
If you’re wondering how you can bring new food products to market quickly is the question, then our **DiSupply is the answer.**

[Image: DiSupply advertisement showing apples on a conveyor belt.]

**www.dicentral.com**  A Cloud Service Provider for Integrated Systems
Eurofins Scientific is a world leader in food, environment and pharmaceutical products testing. Eurofins is founded in 1987 with 4 members. Today the Eurofins Group is a leading provider of analytical services with:

- 375 laboratories across 41 countries
- over 30,000 staff
- a portfolio of over 130,000 analytical methods
- more than 150 million assays performed each year to establish the safety, identity, composition, authenticity, origin, traceability, and purity of biological substances and products, as well as carry out human diagnostic services.

In May, 2015 Eurofins Sac Ky Hai Dang was official launched in Viet Nam as a merger between Eurofins Scientific and Sac Ky Hai Dang Joint Stock company.

In March 2017, Eurofins Sac Ky Hai Dang introduced its new laboratory in Sai Gon Hi Tech Park, District 9, HCMC, the new lab was built following international standard, modern equipped, under supervision of Eurofins Global Expert, showing the long term commitment of Eurofins Group in Viet Nam and its wish to contribute to improve food safety in Vietnam.

- > 1000 parameters with a team of skilled technicians & modern equipment.
- Certificate of Accreditation No. VILAS 238, Government assigned as food safety testing laboratory.
- Apply eLIMs – Eurofins own IT system for supporting the laboratory process.

Contact us:
Eurofins Sac Ky Hai Dang Ltd., Co
Add: Lot E2b3, Road D6, Hi-Tech Park, District 9, HCMC
Represent office: M Floor, 141 Nguyen Du, District 1, HMC
Phone: 028. 7107 7879 Email: VN_CS@eurofins.com
FOOD SOLUTIONS

EXCELLENCE IN SAFETY, QUALITY AND SUSTAINABILITY

Recognized as the global benchmark for quality and integrity, with more than 90,000 employees, SGS operates a network of over 2,000 offices and laboratories around the world. Our food solutions include:

- Full Range of Physical, Chemical and Microbiological Testing Services
- Authenticity:
  - Gluten-free, Halal and Kosher Audits
  - DNA-NGS Testing for Food Fraud and Key Contaminants
- Food Certification including GFSI Schemes
- Customized Food Audit Programs:
  - Food Defense Audits
  - FSMA Training, Audit and Consulting Services
  - Social, Ethical and Sustainability Audits
- Supply Chain Management Platform, Transparency-One
- Risk Mitigation Advisory Services
- Support & Systems for Regulatory Compliance
- Inspection Services
- Food Technical Training & Development

Email: food@sgs.com
Web: www.foodsafety.sgs.com

SGS AGRICULTURE AND FOOD

WHEN YOU NEED TO BE SURE
Food adulteration has become an increasing problem globally, raising the urgency of testing olive oil, honey, spices, and more for purity, authenticity, and label claims. Thermo Scientific’s advanced instrumentation streamlines determination of both known and unknown components. The world’s top ten food and beverage companies trust us to help keep their products safe, authentic, and unadulterated—so can you.

Find out more at thermofisher.com/FoodIntegrity

© 2016 Thermo Fisher Scientific Inc. All rights reserved. All trademarks are the property of Thermo Fisher Scientific and its subsidiaries unless otherwise specified. AD72258-EN 0217S
Food Safety Plan Builder

The U.S. Food and Drug Administration’s (FDA) Food Safety Plan Builder (FSPB) is a tool designed to assist owners/operators of food facilities with the development of food safety plans that are specific to their facilities and meet the requirements of the Current Good Manufacturing Practice, Hazard Analysis, and Risk-Based Preventive Controls for Human Food regulation (21 CFR Part 117).

Use of this tool is strictly optional on the part of the user. FDA is not requiring use of this tool to develop a facility’s food safety plan. Although the content of the Food Safety Plan Builder v. 1.0 is consistent with the FDA’s existing guidance and regulations, use of the Food Safety Plan Builder by owners and operators of food facilities does not mean that their food safety plan, preventive controls, good manufacturing practices and other food safety procedures are approved by FDA or comply with FDA requirements.

The Food Safety Plan Builder guides the user through the following sections:

- Facility Information
- Preliminary Steps
- Good Manufacturing Practices (GMP) & Prerequisite Programs
- Hazard Analysis & Preventive Controls Determination
- Process Preventive Controls
- Food Allergen Preventive Controls
- Sanitation Preventive Controls
- Supply-Chain Preventive Controls
- Recall Plan
- Reanalysis of Food Safety Plan
- Food Safety Plan Report
- Signature
- Recordkeeping Procedures
- Important Contacts
- Supporting Documents

Food Safety Plan Builder

- View the Training Videos
- Download the Food Safety Plan Builder Tool
- Read the User Guide
- System Requirements

Additional Resources

Have Questions?

If you have additional questions or need more information, please email FoodSafetyPlanBuilder@fda.hhs.gov.
**WHO is the FSPCA?**

In 2011, the FDA helped to establish a public-private partnership called the Food Safety Preventive Controls Alliance (FSPCA), created to provide Food Safety Modernization Act (FSMA) technical assistance and training programs. The FSPCA is managed by the Illinois Institute of Technology (IIT). IIT partners with the International Food Protection Training Institute (IFPTI) and the Association for Food and Drug Officials (AFDO) for training implementation. The FSPCA developed core curricula, training, and outreach programs to assist stakeholders to be prepared to adhere to the following FSMA final rules: 
*Current Good Manufacturing Practice and Hazard Analysis and Risk-Based Preventive Controls for Human/Animal Food*; 
*Foreign Supplier Verification Programs (FSVP) for Importers of Food for Humans and Animals*; and 
*Mitigation Strategies to Protect Food Against Intentional Adulteration for Human Food.*

- The link to the IIT Alliance homepage is: [fspca.net](http://fspca.net).
- The link to the FSPCA Community, an interactive portal where users can ask questions of Alliance Food Safety Experts (FSEs), find a list of Lead Instructor (LI) trainers, and locate technical resources, is: [https://fspca.force.com/FSPCA/s/?language=en_US](https://fspca.force.com/FSPCA/s/?language=en_US).

**WHAT does the FSPCA do?**

Alliance outreach goals and objectives aim to:

- increase industry awareness about the education, outreach, and technical assistance programs;
- identify and develop relevant technical information and educational resources useful especially for the small food companies. For example, the FSPCA Preventive Controls course curricula contains a chapter (Chapter 7 in the PCHF Curriculum) that provides a list of technical resources to assist in the development and modification of a food safety plan. This chapter contains a list of publications such as the FDA draft hazard guides, peer reviewed literature, and trade association publications and links to numerous credible websites that contain technical information;
- establish a network of FSPCA FSEs that would be available to assist the industry with technical and scientific questions that they may have subsequent to the training; and
- ensure opportunities and educational materials are available to international audiences in a manner that is appropriate and sensitive to various cultures, religions, political situations, languages, and development levels.

**WHY seek this training?**

The two Preventive Controls rules require registered facilities that manufacture, process, pack or hold human or animal food have one or more “Preventive Controls Qualified Individuals, or PCQIs”. Both domestic facilities and foreign food processors exporting food intended for sale in the U.S. must comply
with the Preventive Controls (PC) regulations unless an exemption applies. Each facility, unless covered under an exemption or modified requirement, will be required to implement a written food safety plan that focuses on preventing hazards in the food.

The “PCQI” will be responsible for performing or overseeing the implementation of the facility’s food safety plan, namely: preparation of the food safety plan, validation of the preventive controls, review of records and reanalysis of the food safety plan. The PC rules require that a “PCQI” must have either successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or be otherwise qualified through job experience to develop and apply a food safety system.

In contrast to the PC rules for human or animal food, the FSVP rule does not require an FSVP “qualified individual” to attend a training program following a “standardized curriculum” recognized by FDA. The FSPCA has developed an FSVP curriculum which was designed by regulatory, academia, and industry professionals and developed with funding from FDA as part of the FSPCA. While FDA assisted in the preparation of the course materials, the materials have been written and produced by the Alliance and are not official FDA materials. Completing the FSVP participants course is not mandatory. Attending the FSPCA course, however, will help course participants understand the FSVP requirements and how those requirements can be met in their particular circumstance.

WHERE, WHEN, & HOW can the public access FSPCA training and resources?

Links to available Preventive Controls for Human/Animal Food, Foreign Supplier Verification Programs, and Intentional Adulteration information and courses can be found below. Participation in Alliance courses is self-funded, save for certain opportunities which may be available through USAID or USDA programs. FDA does not have the capacity to sponsor participation at this time.

Technical assistance questions can be submitted to the FSPCA Technical Assistance Network (TAN) through the FSPCA Community directly or via IIT’s FSPCA pages (https://www.ifsh.iit.edu/fspca/fspca-technical-assistance-network). Note that FSMA interpretation questions must be submitted to FDA’s TAN (https://www.fda.gov/Food/GuidanceRegulation/FSMA/ucm459719.htm).

FDA Rule Requirements for Training:

- PCHF - The Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Human Food regulation (referred to as the Preventive Controls for Human Food regulation) is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual (PCQI).” This course, developed by FSPCA, is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “PCQI.” Individuals can also be qualified through job experience.
• **PCAF** - The *Current Good Manufacturing Practice, Hazard Analysis, and Risk-based Preventive Controls for Animal Food* regulation is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a “preventive controls qualified individual (PCQI).” The participant course, developed by FSPCA, is the “standardized curriculum” recognized by FDA; successfully completing this course is one way to meet the requirements for a “PCQI.” Individuals can also be qualified through job experience.

• **FSVP** - In contrast to the Preventive Controls (PC) rules for human or animal food, the FSVP rule does not require an FSVP “qualified individual” to attend a training program following a “standardized curriculum” recognized by FDA. The FSPCA has developed an FSVP curriculum which was designed by regulatory, academia, and industry professionals and developed with funding from FDA as part of the FSPCA. While FDA assisted in the preparation of the course materials, the materials have been written and produced by the Alliance and are not official FDA materials. Completing the FSVP participant course is not mandatory. Attending the FSPCA course, however, will help course participants understand the FSVP requirements and how those requirements can be met in their particular circumstance.

• **IA** - FDA will be conducting instructor led courses. Additionally, web based courses will be offered.

**How to find an FSPCA Participant Course:**


**How to become an FSPCA Lead Instructor:**

  o Applicants must have the adequate education, work experience, and food safety training experience detailed on the website. They also need to have successfully completed a PCHF participant course before applying to be approved by the FSPCA LI Selection Committee. More information on pre-requisites can be found here: [https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food](https://www.ifsh.iit.edu/fspca/fspca-preventive-controls-human-food).
  o LIs then independently market and offer courses per Alliance administrative requirements.
  o To register courses after completing the Lead instructor course, individuals can log in to their Community account, select the Course Registration tab, and click on “New” to open the registration form.

  o The process is the same as PCHF, as detailed above.

• **FSVP** – Current Lead instructors or approved candidates for FSPCA’s Human or Animal Food courses already meet the criteria to qualify as a candidate to become an FSVP Lead Instructor. Next steps are:
  1. Updating your profile in the FSPCA Community indicating interest (see instructions below), and
  2. Completing an FSVP Lead Instructor course.
To update your profile:
1. Log into your FSPCA Community account at: https://fspca.force.com/FSPCA/s/
2. Click on your name to the right of the Search bar and a menu will open
3. Select “My Profile” on the menu
4. Click the edit button to the right of your name
5. Scroll down and check the box “Consider for FSVP LI”
6. Scroll down and Save

FSVP Lead Instructors independently market and offer courses, per Alliance requirements, as well as register courses using the normal FSPCA registration procedures (by logging in to your Community account, selecting the Course Registration tab, and clicking on “New” to open the registration form).

New Lead Instructor Applicants - Those who are not existing Lead Instructors must complete a FSVP application, which can be found here: https://docs.google.com/forms/d/e/1FAIpQLSc6UkW6G-GrTC5yGy88T7qAvQGYdPhoWzZAwk4KLcjV0c-pww/viewform

*For a few months at the beginning of the FSVP rollout, FSPCA will be offering combined courses (a Lead Instructor course coupled with a participant course) since a prerequisite of the Lead Instructor course will be a participant course.

- IA - LIs will be sought in the future; a process has yet to be defined.
FSMA Technical Assistance Networks

- To submit a FSMA regulatory interpretation question, visit [www.fda.gov/fsma](http://www.fda.gov/fsma)
- Scientific and technical questions can be submitted to the FSPCA TAN: [https://fspca.force.com/FSPCA/s/?language=en_US](https://fspca.force.com/FSPCA/s/?language=en_US)
Governance for Inclusive Growth Program

Support to Strengthen Trade, Reform & Transparency

Driven by the USAID’s Country Development Cooperation Strategy for Vietnam 2014-2018, the USAID Governance for Inclusive Growth program works with the public and private sectors in Vietnam to enhance areas of governance to facilitate broader-based growth, with an emphasis on improving the regulatory environment, systems for accountability and inclusion.

OBJECTIVES AND ACTIVITIES
The program, at the request of the Government of Vietnam, builds on the momentum that has been created for expansion of market reforms, institutional modernization, and global integration. It strives to ensure growth reaches all Vietnamese, implementing targeted efforts to address the unique challenges faced by historically disadvantaged and vulnerable groups and to empower women. The project’s five high-level objectives are:

- Increased trade and investment
- Enhanced private sector competitiveness
- Strengthened rule of law
- More effective public administration and financial management
- Greater social and economic inclusion for all citizens

The program provides technical assistance, training, and other direct support to the government, led by the prime counterpart, the Ministry of Justice, to strengthen policy making, law drafting and implementation, oversight, and other governance mechanisms. It promotes greater exchange, networking, and sharing of information nationwide within and between the government, private sector, and civil society organizations, including social organizations, research centers and universities.

Program activities include but are not limited to: providing workshops, analyses, public awareness forums and campaigns; technical assistance relevant to Trans-Pacific Partnership commitments; providing grants to increase women, ethnic minority, and other vulnerable groups’ empowerment and economic participation; and, facilitating innovative partnerships with the business community.

EXPECTED RESULTS
- A clear and transparent legal and regulatory framework
- Improved accountability of public institutions
- Improved inclusion and expanded opportunities for vulnerable populations
The Vietnam Trade Facilitation Alliance (VTFA) was established on December 14, 2014 by the U.S. Agency for International Development (USAID) in collaboration with the American Chamber of Commerce in Vietnam, the Vietnam Chamber of Commerce and Industry and business groups.

The VTFA is working with the General Department of Vietnam Customs and relevant trade facilitation authorities to advance Vietnam’s international global integration through fulfillment of international trade and investment commitments. The Alliance is supporting the implementation of the WTO Trade Facilitation Agreement in Vietnam, as well as next-generation free trade agreements including the Trans-Pacific Partnership, EU-Vietnam Free Trade Agreement and ASEAN Economic Community, 2015.

The VTFA provides policy and technical assistance to improve the competitiveness of Vietnam’s domestic and foreign companies through a more predictable, transparent business enabling environment, with a special emphasis on helping Vietnam achieve the targets established in Resolution No. 19/NQ-CP.

A private sector-led initiative, VTFA founding members include the Vietnam Textile and Apparel Association (VITAS), the Vietnam Leather and Footwear Association (LEFASO), the Handicraft and Wood Industry Association (HAWA) and the Leading Business Club (LBC).

- Improved competitiveness of Vietnam’s domestic and foreign companies through a more predictable and transparent business enabling environment
- Improved inclusion of small and medium enterprises, including women-led businesses, in policy formation and implementation to ensure more inclusive growth
Global Food Safety Forum

Vietnam: Leading by Example in Food Safety

Our Mission

- Developing public-private partnerships and collaborative opportunities for risk minimization food safety strategies in Asian markets

- Addressing issues of concern to our corporate members and offering advisory assistance and support to regulators and policy makers

- Addressing the lack of uniform standards and certification procedures, and quality standards, as well as training requirements in Vietnam
GFSF Vietnam

- Establishing the first private-public industry platform for food safety in Vietnam under the GFSF umbrella
- Representing industry’s voice in the development of food safety standards for Vietnam’s food and feed products
- Facilitating national and international collaboration for risk mitigation to avert food safety risks
- Introduction of new food safety technologies to membership

GFSF Vietnam

- Targeting individualized company assistance in problem solving
- Assisting members in developing the Vietnam brand for safety and quality in all food, seafood, and feed products
- Securing international recognition for Vietnam exporters
- International liaison with industry and government leaders
Establishment of GFSF

- Roundtable
- Global Food Safety Forum, a non-profit industry organization to advance food safety in Asian countries through a range of educational services and activities.
- Previous recipient of USDA grant

Building the Foundation for GFSF/ Vietnam

- The GFSF-Vietnam Team:
  - Managers: HQVPBA (High Quality Vietnamese Goods Business Association) and GIC Group
- Strategic Founding Partner:
  - Herb Cochran, Executive Director, AmCham, Vietnam
  - Trung tâm Nghiên cứu kinh doanh và Hỗ trợ doanh nghiệp (BSA)
    Centre of Business Studies and Assistance (BSA)
  - Câu lạc bộ Doanh nghiệp dẫn đầu (LBC)
    Leading Business Club (LBC)
Services and Training

- Workshops: Training
- E-Courses (FDA approved)
- Open Door Service for technical assistance to companies and trouble shooting,
- 24/7
- New compliance services and assistance: certification resources
- Liaison with regulatory agencies
- Food safety product liability insurance
- Publications: FOCUS newsletter, White Papers, Media presentations

Other Services

- Partner programs with other international food safety organizations
- White Paper
- Cross-marketing services
- Special events in the US and Asia
- Partner programs with other international food safety organizations
- Delegation visits to US
GFSF Strategic Partners: a Global Coalition

- **International Organizations**
  - World Bank/GFSP (Global Food Safety Partnership Program)

- **Research Organizations**
  - National Center for Food Protection and Defense (NCFPD)

- **Trade Associations**
  - GCCA (Global Cold Chain Alliance)
  - FDLI (Food and Drug Law Institute)
  - FIA (Food Industry Asia)
  - BBOSS (Brazil Business One Stop Shop), Brazil

- **Universities for E-Course Training Programs**
  - University of Maryland/ JIFSAN

Publications

- White Paper with internationally recognized contributors from the private sector

- **FOCUS**: Monthly Newsletters with “inside” stories on new food safety developments worldwide

- Blogs, Social Media
Where We are Going

The Future of GFSF

- Launching GFSF/Vietnam
- Online Certificate Courses
  - Corporate managers
  - Corporate technicians
  - Government regulators
- Food safety liability insurance for recall and contamination
- Programs/Products:
  - Technical team site visits
  - Live technical advisory assistance for plant managers
  - Publications: newsletter, blog, social media, White Paper
  - Delegation visit to US
- Growing GFSF as an Asian Food Safety Platform:
  - Identifying the Problem and Solving it
Be Part of Our Team!

Contacts:

**United States**
Vincent Paez,  
Director, GFSF Global  
vVincent.paez.gsf@giggroup.com  
GIC Group  
1434 Duke Street  
Alexandria, VA 22314  
+1 (703) 684-1366

**Vietnam**
Ms. Vu Kim Hanh  
Chairperson  
BSAS  
Kien Phuoc Nguyen Tan  
ktkienphuoc@gmail.com  
No.163, Pasteur Street, Ward 6, District 3, Ho Chi Minh City, Vietnam

Follow Us on Social Media!

Global Food Safety Forum

[LinkedIn]
[Facebook]
[Twitter]
[Blogger]
SPEAKERS’ BIOS AND PHOTOS

THÔNG TIN VỀ CÁC DIỄN GIẢ
Dr. JongHa Bae, FAO Country Representative for Vietnam

Dr. JongHa Bae has served as FAO country representative for Vietnam since July 2013. Previously, Dr. Bae had a distinguished career spanning three decades in the fields of agriculture, food, rural development and fisheries policies in the Republic of Korea’s Ministry for Agriculture, Food and Forestry.

From May 2010 to June 2013, he served as the President of Korea National College of Agriculture and Fisheries. Dr. Bae received his Bachelor’s Degree in Economics from Seoul National University. He earned his Ph.D. in Agricultural Economics from the University of Minnesota.
Steven Bartholomeusz, Director Advocacy & Communications, Food Industry Asia (FIA).

Steven leads all advocacy and communication efforts including membership and partnership development to deliver FIA’s value proposition to its members.

He is an experienced communications professional with over 16 years international and regional experience managing issues and stakeholders and delivering communications strategy in the oil and gas industry, hydropower and public utilities, and more recently the food and beverage industry. Prior to this he spent three years as the news manager for a private radio station in Sri Lanka and a correspondent for the Voice of America.

Steven is originally from Sri Lanka and has a B.A in Mass Communication (Broadcasting) from Winona State University, Minnesota, USA.
Janie Dubois, Laboratory Program Manager, University of Maryland JIFSAN (Joint Institute for Food Safety and Applied Nutrition)

Janie Dubois manages the JIFSAN lab program at the University of Maryland. The Institute was established between the United States Food and Drug Administration (FDA) and the University of Maryland (UM) in April 1996. The Institute fosters the missions of FDA and the University through the creation of partnerships to increase the quantity and quality of research, which will provide the basis for sound public health policy.

Janie received her Bachelor's degree in Food Science and Technology from Universite Laval in Quebec City (Qc, Canada), and her master's and PhD in Food Science and Agricultural Chemistry from McGill University (Montreal, Qc, Canada). Prior to Joining JIFSAN, she held various positions in laboratory management, applications and product management at Malvern Instruments. Janie was first at JIFSAN in 2003-2005, when she held a Research Associate position performing microbiology and chemistry in a project at FDA’s Center for Food Safety and Applied Nutrition. Her research interests have included oil oxidation and chemical imaging applied to infectious diseases, but her current research in IFSTL (International Food Safety Training Laboratory) is focused on food safety methods. Janie has been involved in training activities in China, Germany, the United Kingdom, Canada, Argentina, Guatemala, Mexico, Singapore and Japan.
Richard Gilmore, Founder and Chairman, Global Food Safety Forum (GFSF)

Dr. Richard Gilmore is the founder and chairman of the Global Food Safety Forum (GFSF), a non-profit organization focused on advancing food safety in the Asia-Pacific region. He is also the founder and chairman of The GIC Group, an international agribusiness company with partner offices in Beijing, Sao Paulo and Bahia, Brazil, Quito, and Moscow. The company provides consulting, financial, carbon monetization, food security, and food safety services to global corporate and public institutional clients. Dr. Gilmore is a media and public commentator, adjunct professor, and adviser to U.S. federal and state institutions on agribusiness, food security, carbon, and biofuel issues. He previously served as special external advisor to USAID on global food security and private sector engagement. Earlier, he served as chief economist for the U.S. Senate Foreign Relations Committee. During his academic career, he was a Fulbright Fellow and Rockefeller Fellow. Dr. Gilmore has a MA in International and Development Economics from John Hopkins University, School of Advanced International Studies (SAIS), Washington, DC, and a PhD in International Economics and Trade from Graduate Institute of International Studies, Geneva, Switzerland.
Ms. Ly Le joined the Company in 2013 as Legal and Public Affairs and Communication Director of Coca-Cola Indochina.

Prior joining Coca-Cola, she was responsible for all aspects of legal work, government affairs, regulatory affairs, general legal services and ethics and compliance matters of the Vietnam operations of a global cosmetics firm, and from 2010, in addition to her Vietnam responsibilities, Ly Le has been in charge of legal work in Thailand for the firm.

She has been actively involved in various non-government business associations, including the American Chamber of Commerce (AmCham) Direct Selling Committee, the Vietnam Association of Oils – Aromas – Cosmetics, the Vietnam Association of Trademark Protection, and the establishment of the local Vietnam Direct Selling Association.

She has served on AmCham Boards of Governors from 2001. She led the development of the AmCham Food and Beverage Committee in 2013 and has become the Vice Chair of F&B Committee. She is also the Chair of Corporate Social Responsibility Committee in AmCham.

In 2016 term, she was elected to be the Chair of AmCham Vietnam.

Ms. Ly Le holds the Bachelor of Degree in Law, Swinburne University of Technology (Australia) in Corporate Law, Singapore Institute of Management in Contract Negotiation and Management
Nguyen Huy has more than 14-year experiences in food and seafood industry with various positions in several reputable companies and mostly in dairy industry and certification body – Bureau Veritas. Bureau Veritas, known as a global leader in Testing, Inspection and Certification (TIC), delivers high quality services to help clients meet the growing challenges of quality, safety, environmental protection and social responsibility for sustainable development.

In 2009 he joined Bureau Veritas Viet Nam as Senior Lead Auditor for Quality Management standard – ISO 9001 and also Food Safety Standards FSSC22000, BRC, IFS Food –which are popularly required as an advantage for Food producers to export products to EU market.

Since 2013, he has worked as Food Manager with full responsibility in development of Food Certification for Schemes such as B.A.P., Global G.A.P., ASC, HACCP, FSSC, BRC, IFS Food, etc.; training and Food Lab Testing. He has achieved the great success in developing the Food business and strengthened long-term relationship with Food, seafoods clients, local authorities and Accreditation Bodies.

In Sep 2016, he became the first Lead Instructor in Vietnam of FSMA - PCQI course organized by FSPCA (formed by FDA) and he gave the great contribution to the first 10 FSMA – PCQI courses in Vietnam for a wide range of big Food Companies to adapt to the new FSMA legislation. To support the Vietnamese enterprises to meet the USA market requirements, in Jun 2017, he also joined the FSMA – FSVP Lead Instructor Course and became the first Lead Instructor for a FSMA – FSVP rules in Vietnam. Many FSMA - FSVP courses will be organized by Bureau Veritas in the future.
Eric Prieur, Cold Chain Sustainability Director, Carrier Transicold & Refrigeration Systems

Eric Prieur serves as Cold Chain Sustainability Director at Carrier Transicold & Refrigeration Systems, providing refrigeration solutions for cold storage, transport & retail applications.

In his mission to drive the “Securing the Future of Food” program, his responsibilities include the cold chain expansion in developing countries and the organization of the annual World Cold Chain Summit to reduce food loss. Carrier is a part of UTC Climate, Controls & Security, a unit of United Technologies Corp. Eric holds a M. Sc. in industrial engineering from Grenoble INP and an MBA from INSEAD.
Short Bio

Ratih Puspitasari has more than 20 years experience in food industry with various positions in several reputable companies and mostly in dairy industry.

She is now served as a Director of Regulatory and Scientific Affairs SEA and India in Cargill.

At 2010 she was a Director of Scientific and Regulatory Affairs in PT Fonterra Brands Indonesia and has been responsible for Government Relation, Regulatory Affairs, Nutrition, New Product Development and Innovation. She successfully built and maintain government relationship (Ministry of Agriculture, BPOM, Ministry of Trade, Ministry of Industry etc.) to ensure no business interruption and built strong company platform in scientific area to have reputable image as scientific based company and or product.

Ratih worked in PT Nestle Indonesia for 8 years. She worked well as a QA Manager, Operation Manager, and she was Assistant Vice President of Regulatory Affairs in her 4th year in PT Nestle Indonesia.

She also had a position in PT Cadbury Indonesia as a Scientific and Development Manager and QA Manager in PT Japfa-OSI Food Industries
She is very active in giving her best contribution to the education sector. With a Master degree in Food Technology, Ratih not only gave her skill and knowledge to the company but also received an offer to be a guest lecturer in various reputable university; IPB, ITB, and UGM. Her current activity also includes the Chair person in various committees and organizations which focusing on Halal, Scientific and Trade harmonization.
Mr. Truong Hoang Lac, Lead Instructor FSPCA Course, FSMA, SGS

Mr. Truong Hoang Lac has twenty years’ experience in food processing in several food and seafood manufacturers and certification bodies in Vietnam.

Prior to joining SGS Vietnam, he served as an expert on food safety compliance to food and seafood manufacturers. He is one of a few accredited FSMA lead instructors in Vietnam, and also a respected lead instructor for the ISO 22000 international food safety standard.
Vincent Paez, Director, Global Food Safety Forum

Vincent Paez, Director of the Global Food Safety Forum, is an analytical chemist with an MBA from the Anderson Graduate School of Management, UCLA.

He previously has worked for Hewlett Packard/Agilent Technologies where his responsibilities included serving as Asia Programs Manager; Director of Food Safety Business Development at Thermo Fisher Scientific; and most recently as Senior Director of Food Safety, Environmental and Forensics Toxicology Testing Markets at SCIEX, responsible for bringing new mass spectrometry based solutions to these markets.
Mr. Son Thanh Vo works as focal point for food safety in World Bank Viet Nam Office. He co-led the recent completed analytical work on food safety risks management in Viet Nam, in coordination and partnership with a scores of other development partners and international and local academic institutions. His work areas cover food safety, livestock, rural livelihoods, poverty reduction, agri-business and rural development.