PANEL 3

Food Safety in Vietnam -
Current Status and Solutions

PHIÊN 3

An toàn Thực Phẩm tại Việt Nam -
Hiện trạng và Giải pháp
FOOD SAFETY ASSURANCE IN VIETNAM AND GLOBAL INTEGRATION

Trần Việt Nga
Deputy Director General
Vietnam Food Administration - Ministry of Health

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1. FS Management in Vietnam
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   - FS Regulation Execution

2. FS Assurance in Vietnam
   - Food Supply Chain Management
   - Exported food Management

3. Global integration in FS Management
1. Background on FS Management in Vietnam

FS Management in Vietnam

- Overview of FS Management:
  - Regulatory Documents: Law on Food Safety
  - Principles of FS management
  - Responsibilities of state management on FS
  - Coordination, assignment of managing ministries, agencies and localities

- FS Regulation Execution
Overview of FS Management

- Regulatory Documents: 
  The law on FS regulates:
  - Requirements to ensure food safety, food production and trade; food import and export;
  - Food advertising and labeling;
  - Food testing;
  - Analysis of FS risks;
  - Precaution, prevention and correction of FS incidents;
  - Information, education and communication on FS;
  - Responsibilities of state management on FS.

(cont.)

- Principles of FS management:
  - FS is the shared responsibility among all organizations and individuals producing and trading food;
  - Organizations and individuals producing and trading food shall **bear the responsibility** for the safety of the food produced and traded by them;
  - FS management shall be based on relevant **technical specifications, regulations** issued by a competent state authority and applicable **standards** adopted by food producers.
  - FS management shall be applied in the **whole process of food production and trading** with risk-based analysis.
(cont.)

- Responsibilities of state management on FS:
  - The Government aligns state management of FS;
  - The Ministry of Health shall be responsible to the Government for executing state management on FS.

(continue)

- Coordination and assignments:
  - The Ministry of Health:
    - Lead the formulation of national strategies and master planning on FS, submitting it to competent state bodies for promulgation and implementation arrangements;
    - Promulgate national technical specifications on criteria and safety limits with respect to food products; food contact materials including tools, packaging, containers;
    - Request ministries, agencies, provincial People’s committees to report on their FS management periodically or as request;
    - Regulate common grounds for FS management for food business operators;
    - Lead campaigns in public communication and education of the law on FS; alerting people on the possibility of food poisoning;
    - Conduct unannounced examinations and inspections on the processes of food production, importation and trading that fall within the scope of management of other line ministries if necessary;
    - Manage: food additives; food processing aids; bottled water; mineral water; functional food.


(cont.)

- **The Ministry of Agriculture and Rural Development:**
  - Manage FS in primary production process of agro-aqua-forestry products and salt.
  - **Manage:** grains; meat and meat products; aquaculture and aquatic products; vegetable, fruits; eggs and dairy products; raw milk; honey and honey products; genetically modified food; salt.

- **The Ministry of Industry and Trade:**
  - **Manage:** Alcohol, wine, beer, soft drinks, processed milk, vegetable oil, materials for powder and starch production
  - Promulgate policy and planning on marketplaces, supermarkets, stipulate the requirements for food trading in marketplaces and supermarkets.

(cont.)

- **The People’s Committees of all levels:**
  - Manage FS in their localities;
  - Manage FS conditions in small-scaled food business operators or street food vendors, food stores, catering services, FS in marketplaces in their localities and other subjects within scope of management.
System of FS Management Agencies:

FS Regulation Execution

- The system of current FS regulations is relatively comprehensive.
- FS administration system has been gradually improved and strengthened from central to local levels.
- The communication, dissemination and education of FS regulations has been promoted.

(Adopted from the Resolution No. 43/2017/QH14 dated on 21/6/2017 on Accelerating the execution of the legal regulation on food safety in the period of 2016-2020)
(cont.)

- Management of food production and trade shows radical changes compared to the previous period, but still needs to be further strengthened.
  - Control food supply chains;
  - Analysis/assessment of contamination risks, and management of small-scaled, manual food business operators, raw food operators remains weak without effective management.

(continued)

- The examination, inspection and sanctioning in FS has been generally implemented in a more uniform, drastic and stringent manner, but:
  - Sanctions against law violators have not guaranteed deterrent effects.
2. FS Assurance in Vietnam

FS Assurance in Vietnam

- Food Supply Chain Management
  - Pre control
  - Post control
  - Compare with other management method

- Exported food Management
(cont.)

- **Pre control:**
  Food products in **group 2 products**—potentially hazardous products

  - Before circulation, they must:
    - Procure a **conformity declaration** and register the conformity declaration with authorized agencies
    - Procure a **FS compliance declaration** and register the FS compliance declaration with authorized agencies

(continues)
(cont.)

• Pre control: (Cont.)
  
  ◦ Since 2014, MoH has deployed ICT to public services level 4 and enabled companies to register and submit files online.

(Cont.)

• Post control:
  
  ◦ Monitor, inspect, handle administrative violations
    • Conduct annual inspections as planned by FS Central Joint Steering committee;
    • Conduct unannounced specialized inspections.

  ◦ Commonly detected violations include:
    • Violations in facility sanitation,
    • Violations in equipment and utensils,
    • Violations in human resource,
    • Violations in labelling, packaging, food advertising, food quality and ambiguous origins.
• Post control: (cont.)
  ◦ Forms of Sanctions:
    • Warnings and monetary penalties;
    • Mandatory disposal to nonconforming products;
    • Revocation of: Certificate of Food Safety Compliance Declaration, Certificate of advertising content of several functional foods due to sub-standard quality or violations in labelling, false registration of business location, copyright infringement, or repeated violations in advertising

(Cont.)

• Post control: (cont.)

Report of inspection results in 2011-2015

<table>
<thead>
<tr>
<th>Year</th>
<th>No. of Inspections</th>
<th>No. of inspected facilities</th>
<th>No. of offenses</th>
<th>No. of handled cases</th>
<th>No. of monetary penalties</th>
<th>Total amount of fine (VND)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2011</td>
<td>22.378</td>
<td>634.093</td>
<td>141.163</td>
<td>34.807</td>
<td>10.429</td>
<td>14,087,396,000</td>
</tr>
<tr>
<td>2012</td>
<td>23.805</td>
<td>619.175</td>
<td>127.101</td>
<td>28.352</td>
<td>9.863</td>
<td>17,022,197,000</td>
</tr>
<tr>
<td>2013</td>
<td>30.718</td>
<td>753.546</td>
<td>149.022</td>
<td>22.835</td>
<td>10.491</td>
<td>22,723,000,000</td>
</tr>
<tr>
<td>2014</td>
<td>33.999</td>
<td>646.693</td>
<td>126.072</td>
<td>23.458</td>
<td>9.047</td>
<td>21,760,000,000</td>
</tr>
<tr>
<td>2015</td>
<td>22.952</td>
<td>351.416</td>
<td>78.413</td>
<td>13.780</td>
<td>6.958</td>
<td>25,006,505,940</td>
</tr>
<tr>
<td>Total</td>
<td>133.852</td>
<td>3,004.923</td>
<td>621.771</td>
<td>123.232</td>
<td>46.788</td>
<td>100,599,098,940</td>
</tr>
</tbody>
</table>
Post-control: (cont.)

- Challenges and limitations in post-control:
  - Human shortage: FS Management staff is still in short supply, especially at district and commune levels; and these levels are still not granted specialized inspection function; therefore, restricting FS regulations execution efforts, resulting in limitation in administrative sanctioning.
  - Insufficient funding.

Two popular control methods:

- Pre/post-control model:
  - Adopted in: Indonesia, Philippines, China, Thailand on foods subject to special control), Vietnam…

- Post-control only
  - Adopted in: USA, Australia, Singapore, Malaysia (functional food excluded)…

Why are there only post-control in some countries???
Examples of food supply chain management systems of some countries that only exercise post control.

<table>
<thead>
<tr>
<th>Primary Production</th>
<th>Processing</th>
<th>Storage &amp; Distribution</th>
<th>Retail</th>
<th>Consumer</th>
<th>Import/Export</th>
</tr>
</thead>
<tbody>
<tr>
<td><em>Control Salmonella, E.coli, Listeria</em></td>
<td><em>Control Salmonella, E.coli, Listeria, temperature</em></td>
<td><em>Control Temperature, sanitation</em></td>
<td><em>Control Temperature, insects, sanitation</em></td>
<td><em>Control Temperature, insects, cross-contamination</em></td>
<td><em>Illegal export, mislabelling</em></td>
</tr>
<tr>
<td>Certificate</td>
<td>FSMS Plan</td>
<td>Certificate and Inspection</td>
<td>Inspection/Examination</td>
<td>Intelligible label</td>
<td>Market access</td>
</tr>
<tr>
<td>Monitoring programs in production: aqua-products, eggs, poultry, milk, greens,…</td>
<td>Inspection/Examination/Certificate issuance</td>
<td>Sampling and Testing</td>
<td>Training</td>
<td>Control label information</td>
<td>Info on safe processing</td>
</tr>
<tr>
<td>Industrial Plants</td>
<td>Temperature control</td>
<td>Recall non-conforming products</td>
<td>Handling complaints</td>
<td>Monitoring/verification</td>
<td></td>
</tr>
</tbody>
</table>

**Exported food Management**

- **FS Requirements for exported food:**
  - Meet Vietnam FS requirements.
  - Comply with FS requirements of import countries prescribed in contracts or international mutual recognition agreements regarding compliance to regulations of relevant nations and territories.

- Upon request of import countries, Vietnam issues CFS, HC, CO and/or other certificates
  - In 2015–2016, VN MoH issued 1,399 Certificate of Free Sale (CFS) and Health Certificate (HC) for exported food products.
  - In the coming time, MoH will adopt level 4 of Administrative Procedures for exported food products to offer optimal leeway to exporters.
Global integration in FS Management

- Develop regulatory documents in line with Codex and FS regulations of developed countries.
- Establish Codex Vietnam and actively contribute to international FS standards.
- Join FS global network: INFOSAN, FSIN, ARASFF…
(cont.)

- In ASEAN:
  - Join Cluster 4 on FS and be the co-leader with Thailand (2016-2017) and other FS working groups.
  - Develop ASEAN FS Policy
- Learn from FSMS of developed countries.
- Enter an FS program with partners from Korea, USA, New Zealand and Laos.

(continues)
With USA: (cont.)

- In 2012, VFA and US FDA co-organized food factory visits in Vietnam to FDA Auditors.
- In 2016 - 2017, VFA coordinated with US Embassy and International Life Science Institute to host 02 successful Workshops on Food Additives.
- US FDA and CFSAN (Center for Food Safety and Applied Nutrition) provided assistance and co-operated in the development of FS legislations.

THANK YOU FOR YOUR ATTENTION!
Vietnam’s Food Safety Management System: Current situation and some institutional and policy issues

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INSTITUTE OF POLICY AND STRATEGY FOR AGRICULTURE AND RURAL DEVELOPMENT

Outline

1. Legal and policy framework on food safety
2. Food safety management system in Vietnam
3. Some remarkable institutional and policy issues
4. Recommendations for improvement of food safety management system
1. Legal and policy framework

- The legal framework consists of three tiers: Law -> Decrees, Circulars -> Standards, Technical Regulations

- Laws relating to food safety include:
  - Law on Food safety in 2010

1. Legal and policy framework

- Decrees focus on:
  - Detailing the implementation of a number of articles of the Law on Food Safety (Decree No. 38/2012 / ND-CP): Declaration of Conformity: GMO food safety assurance; Issuance and revocation of certificates of food safety for qualified establishments; Food safety inspection for exported and imported foods; Food labeling; Assignment of responsibility for state management of food safety; Food safety inspection
  - Provisions for administrative sanctions on violations in food safety (Decree 91/2012 / ND-CP, which was then replaced by Decree 178/2013 / ND-CP)
1. Legal and policy framework


- Circulars / regulations of the Ministries of Health, Agriculture, Industry and Commerce on:
  - Food safety indicators and limits (chemical, biological)
  - Food hygiene and safety conditions in food production and trade (codes of practices)
  - System and procedures for food safety inspection and supervision in food production and trade (including import)

- 2011-2016 period: 453 standards (TCVN), 119 technical specifications (QCVN) on food and 6 technical regulations on food safety issued

1. Legal and policy framework

- Decision No. 48/2005 / QD-TTg establishing the National Steering Committee on Food Safety
- National Strategy for Food Safety to 2020 and Vision to 2030
- National target program on food safety 2010-2015
- Policies to promote GAP application (Decision 01/2012 / QD-TTg) and association in production, processing and marketing of agricultural products (Decree 210/2013 / ND-CP, Decision 62/2013 / QD-TTg, etc.)
- Government projects on promoting communication activities on food safety; Improving specialized inspection capacity in food safety; Building and developing a safe food supply chain; Ensure food hygiene and safety in slaughtering and transporting of livestock and poultry.
Key principles and approaches to food safety management

- Risk-based management, control of risk of food safety from farm to fork;
- Regulations / standards, food safety control procedures based on scientific evidence and in harmony with international standards and practices;
- Clear institutional responsibilities among stakeholders: The responsibility to ensure food safety first rests with production and business establishments;
- Transparency: Publicize laws, regulations, inspection / examination results;
- Rigid traceability, investigation and handling of food safety hazards;
- Promote linkages between production and distribution; Support establishments in integrating GAP / HACCP and other advanced food safety management systems;
- Strengthen communication campaigns on accountability of establishments and awareness of consumers about food safety;
- Promote the negotiation and conclusion of mutual recognition of food safety control systems;
- Build capacity and resources for food safety management agencies.

2. Food safety management system in Vietnam

Source: World Bank 2017
2. Food safety management system in Vietnam

<table>
<thead>
<tr>
<th>Production</th>
<th>Preparation, storage and processing of imported and exported food</th>
<th>Distribution</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cereals</td>
<td></td>
<td>Whole sale</td>
</tr>
<tr>
<td>Meat and meat products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish and fish products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cultivation and crop products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs and egg products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fresh milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Honey and honey products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>GMO food</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Salt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Other agricultural products (sugar, tea, coffee and cocoa)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Alcohol and alcoholic beverages</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Processed milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Flour, starch and products of flour (confectionery)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food additives, food processing aids</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bottled water and natural mineral water</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Functional foods and food supplements.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

3. Some remarkable institutional and policy issues

- Coordination among relevant agencies is limited
- The approach to food safety management is gradually shifting from ‘ex-ante inspection’ to ‘ex-post inspection’ but legal documents and actual implementation not yet fully follow.
- Lack of separation between food safety management and product quality control leads to biases in monitoring food safety
- Similarly, risk assessment and risk management of food safety conducted by the same agency will result in biases in risk assessment.
3. Some remarkable institutional and policy issues

- Traceability of food, although specified in the legal documents, is enforced weakly.
- Food safety management approach based on inspecting and penalizing food production and trading establishments encounters numerous difficulties because of their overwhelming quantity.
- Food safety management for non-licensed establishments poses a great challenge in the context where food is largely produced by small household establishments.
- Vietnam seems to be lacking a reliable system of quality control and food control for consumers’ sake.

4. Recommendations for improvement of food safety management system

- Strengthen coordination among the three ministries in food safety management.
- For MARD, it is necessary to concentrate the control of food safety management in three units: NAFlIQAD (fisheries chain management), Plant Protection Department (cultivation chain management) and Animal Health Department (livestock product chain management).
- ‘Ex-post control’ approach should gradually shift to ‘Ex-ante control’.
- Research to separate the role of product quality control from food safety management.
4. Recommendations for improvement of food safety management system

- Promote food safety management via voluntary instruments, empowerment and incentives rather than mandatory instruments, which rely on the system of inspection and supervision.
- Promote the transition from final product management to chain and process management.
- Promote traceability at the national level for food chain management.
- Enhance the capacity and credibility of the certification system to gain consumers confidence in certified products.
AN INITIATIVE TOWARDS INTEGRATION
“VIETNAM HIGH QUALITY PRODUCTS OF INTERNATIONAL INTEGRATED STANDARDS"

Business Association of High-Quality Vietnamese Goods
Document of the project team
Ho Chi Minh City - 28/8/207

RATIONALE BEHIND THESE STANDARDS?

- Over the past 20 years, Business Association of High-Quality Vietnamese Goods (”the Association”) have made relentless efforts under High-Quality Vietnamese Goods Program. In the emergence of integration phase, new support programs are required.
- Promote businesses’ compliance with Vietnamese and international standards and technical specifications, focusing on the implementation of international quality management systems to ensure stable quality.
- Win consumers’ trust through commitment and transparency of quality by applying these standards (which will be publicly disclosed by enterprises).
LEGAL RATIONALE

- The new set of standards namely “High-Quality Vietnamese Goods - International Integrated Standards” are jointly developed by the Association, Ministry of Science and Technology (MOCST), quality management agencies in the health sector and international accreditation organizations, etc. According to the legal roadmap, the Department of Intellectual Property under MOCST grants the Association the legitimate ownership for handing over to businesses.

- The title is given to enterprises who will be duly responsible for preserving and promoting such title as High-Quality Vietnamese Goods voted by consumers for the past 20 years.

DEVELOPMENT METHODOLOGIES

- Fundamental basis: Legal documents on Vietnam’s product quality, standards and technical specifications.
- Referencing basis: Selective and relevant standards for international quality management system.

Standard on corporate social responsibilities (primarily to employees and the environment) are also taken into account.
- Food products shall comply with the general standards set by the US FDA, BRC global standards of the British Retail Consortium, IFS of the Germany FDA and the GLOBAL G.A.P standards of the Food Plus, etc.).
DISCLOSURE OF INTERNATIONAL INTEGRATED STANDARDS
(Award Certificate for 44 qualified companies after round 1 – Opening Ceremony High-Quality Vietnamese Goods Fair; HCMC, April 27, 2017)

COMMENTS OF MOCT MINISTER ON INTERNATIONAL INTEGRATED STANDARDS

At the launching ceremony of the standards, MOCST Minister said:

In order to quickly converge to international standards, enhance domestic and international competitiveness, it requires close partnership and coordinated solutions among the State, enterprises and Associations. Promulgating the new set of standards meeting integration requirements is very timely and much needed to promote quality assurance for Vietnamese products during integration, which are trusted not only by consumers but also by international quality control institutions."

bsas

[Image]
Minister Chu Ngoc Anh addressed the launching ceremony of High-Quality Vietnamese Goods 2017, referring to the “International Integrated Standards”

At the CENTER HOUSE - Vietnamese Goods Fair featuring International Integrated Standards: Vice chairman of HCMC People’s Committee Le Thanh Liem, Deputy Minister of Science and Technology Pham Dai Duong and Vice Chairman of Dong Thap People’s Committee Chau Hong Phuc visited Vineco’s booth, one of the 44 awarded enterprises in the first Round.
CONSULTATION & COMMUNICATION FOR THE NEW STANDARDS

- After the launch, a series of promotional activities across the country were conducted in Hanoi, Da Nang, Can Tho, An Giang. A Center House has been built in all High Quality Vietnamese Goods Fair in 2017 to boost the standards.
- A series of successive trips to food and beverage organizations of the United States, Europe, ASEAN, etc. from March to July 2017 were made for promotion and consultation purposes.
During the consultation trip to Washington DC in March 2017, Vietnam delegates worked with National Oceanic and Atmospheric Administration (NOAA), US Department of Agriculture and the Office of the United States Trade Representative.
CONSULTATION & COMMUNICATION FOR THE NEW STANDARDS (cont.)

- Collaborated with Vietnam Trade Facilitation Alliance in Phase 2 - "Food Safety". Organized training sessions for businesses and in particular, enable interested companies to comply and implement FSMA. Launched a weekly column for readers of The gioi Tiep thi named “Write for Readers” on how to deal with import warnings by the FDA.

SOME PICTURES ON PROMOTION OF THE STANDARDS TO SUPPORT EXPORT
INTRODUCE “HIGH-QUALITY VIETNAMESE GOODS - INTERNATIONAL INTEGRATED STANDARDS” TO THE WORLD MARKETS

• An exhibition to introduce the “High Quality Vietnamese Goods - International Integrated Standards” was organized at the Dubai Food and Drink Fair.

• Hosted a Focus Promotion Program in Asean: Exhibition in Vietnam National House and a workshop on “Improving Standards and Quality of Vietnamese Goods and Promoting Exports to ASEAN” at the Asean-India Fair 2017 in Bangkok from 2-5 August.

• Preparations for the exhibition introducing the standards to the EU via Anuga Food Fair, Cologne, Germany in early October 2017 are underway.

• An exhibition to introduce the standards at Mekong Connect criteria - A Forum of 600 prominent Mekong River Delta enterprises will also be held in October 2017.
After the consultation trip to the US in March 2017, the project team “High Quality Vietnamese Goods - International Integrated Standards” held many seminars to communicate to Vietnamese exporters FSMA-related content: FDA’s current priority is enhancing the safety and consistency of the global supply chain. Strengthening the capacity of food safety systems in other countries, including regulatory systems, is a matter of serious consideration and will help to avoid problems in the overseas supply chain before arrival at the US borders.

FDA has taken many steps to work with countries to improve food safety in international trade. By working with international organizations, FDA has supported global food safety efforts through activities such as training, technical exchanges, and support for the development of international food safety standards. In addition, FDA has expanded its global presence by setting up offices in many countries around the world. (For more information on how FDA has supported this effort through the Foods and Veterinary Medicine (FVM) Program. Please refer to FVM Strategy of FDA.)
Requires food processors to **apply mandatory preventive control** for the products:
- The new regulation requires the control of both risk analysis and risk prevention.
- Affects all establishments through mandatory registration under the Anti Bio-terrorism Law, with some exceptions

How to control risk analysis and risk prevention?
- Rely on science and the level of risk to prevent hazards to public health.
- Companies will adopt these requirements in a flexible manner to minimize or avoid all possible hazards in relation to food safety.
- Similar to HACCP, this regulation is required by the FDA for seafood and fruit juices and has been implemented in many companies around the world.

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**HOW FSMA PREVENTION MEASURES DIFFER FROM HACCP STANDARDS?**

- Different from HACCP, this preventive control may require additional points other than critical control points; and critical limits may not be required for all preventive controls.

- Development and implementation requirements are based on the document “food safety plan”.

- Food safety plan: Analyze risks, establish preventive control on various stages, monitoring, calibration plan, implement verification activities, file records.
FSMA VS. INTERNATIONAL INTEGRATED STANDARDS

SIMILARITIES:
- Both are simplified version of HACCP
- Both aim to prevent risks in food safety

DIFFERENCES:
- FSMA is legally binding, while the “High quality Vietnamese Goods - International Integrated Standards” are optional
- FSMA is the law of the leading economy while the standards are the effort of a civil society organization in a developing country aspiring to support businesses in a practical manner.

USDR REVIEW AT THE MEETING WITH THE BUSINESS ASSOCIATION OF HIGH QUALITY VIETNAMESE GOODS IN MARCH 2017:
- Through the development the international integrated standards, it can be seen that the food safety system of Vietnam is quite complete (jointly developed by CSO and the Government) and effective.

Contact: Business Association of High-Quality Vietnamese Goods 163 Pasteur-P6Q3
www.bsa.org.vn and www.congthongtinhvncle.vn
Contact the project team “High-Quality Vietnamese Goods - International Integrated Standards”
111A Ly Chinh Thang Ward 7, Distr.3, HCMC
Regional Framework for Action on Food Safety in the Western Pacific

Global Food Safety Forum
Food Safety Training Summit: Growing Markets for High Quality Vietnamese Products
Ho Chi Minh City, Viet Nam, 28 August 2017

Food safety remains a challenge

Every year in the Western Pacific Region, unsafe food causes

125 MILLION ILLNESSES  50,000 DEATHS  DEATH IN 7000 CHILDREN UNDER FIVE
The context of food safety is changing

- Increasing global trade
- New technologies
- Internationalization of the food chain
- Changing diets
- New ways of communicating
- Population growth

Mistrust in food safety systems is an increasing concern

Vietnamese consumers find it hard to trust food safety management: experts

China less satisfied, confident in food safety: survey

Don’t trust the label: Cautious best-before dates cause unnecessary food waste

GlobalMeat news.com

Social media erodes consumer trust in meat
The draft **Regional Framework for Action on Food Safety in the Western Pacific** builds on achievements and experiences from implementing the **Regional Food Safety Strategy**.
The draft framework is meant to guide national food safety authorities in:

- Implementing strategic action to strengthen national food safety systems
- Advocating for high-level political support to enhance food safety
- Facilitating regional cooperation to monitor progress, set common priorities and learn from best practices

Framework for Action on Food Safety
The draft framework: Strategic direction

- Transitioning from a focus on the safety of food to a broader focus that also encompasses **trust and confidence in food safety systems**
- Implementation of strategic action that creates **leadership, partnership, competency and resources**
- Adoption of **risk-based approaches**
- Alignment with **international recommendations** and requirements to promote equivalence in food safety systems

The draft framework: Guiding Principles

- **People- and country-focused**: Strengthen food safety systems by keeping people and countries at the center
- **Step-by-step approach**: Advance food safety systems in a stepwise manner
- **Safe food for all**: Position food safety in a broader context of sustainable development and – “**leave no-one behind**”
- **Learning culture for continuous improvement**: Be flexible and adaptive to change
- **Partnerships**: Foster partnerships across sectors, stakeholders and national borders
VISION - SAFER FOOD FOR ALL

GOAL
Protect people’s health by advancing food safety systems

OBJECTIVE
To strengthen food safety systems by:
1. Managing food safety risks
2. Responding to food safety incidents and emergencies

- Action area 1: Food safety policy and legal frameworks
- Action area 2: Risk-based food inspection and enforcement
- Action area 3: Food safety information underpinning evidence
- Action area 4: Food safety incident and emergency response
- Action area 5: Food safety communications and education

Implementation follows a stepwise approach

- **Stage 1**: Strengthening the minimum legal and operational requirements for food safety risk management and response to food safety incidents and emergencies

- **Stage 2**: Integrating risk-based approaches to food safety risk management and response to food safety incidents and emergencies

- **Stage 3**: Striving to become fully documented and well-coordinated across sectors and stakeholders of the food safety system
Strengthening food safety is an ongoing process

- Foodborne disease outbreaks and other food safety events continue to affect the region

- The context of food safety is changing and new emerging issues are affecting the management of food safety

- The new common regional framework guides Member States and partners in advancing food safety systems

- From components to systems strengthening

Thank you