




FOOD SAFETY RISK ANALYSIS IN PERU

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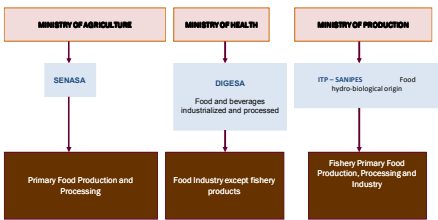


PERUVIAN FOOD SAFETY SYSTEM

- Peru does have a food safety system under the law approved in 2008 and ruled in april 2011, this law aims to establish the legal regime to ensure the safety of food intended for human consumption for the purpose of protecting the lives and health of people, recognizing and securing the rights and interests of consumers and promoting competition economic agents involved in the food chain, including feed, subject to constitutional and legal.



Branches of the Food Safety System




MINISTRY OF AGRICULTURE
 SENASA
 Primary Food Production and Processing

MINISTRY OF HEALTH
 DIGESA
 Food and beverages industrialized and processed


MINISTRY OF PRODUCTION
 ITP – SANIPES
 Food hydro-biological origin
 Fishery Primary Food Production, Processing and Industry

SENASA : Agrarian National Health Service.
 DIGESA : General Direction of Environmental Sanitation
 ITP : Fishery Technological Institute
 SANIPES : Fish Health
 Others involved: Representatives of consumers, Academic representation and Laboratory network.



CURRENT SITUATION OF THE RISK ANALYSIS IN PERU

- Overview about of food safety risk assessment (difficulties and strategies to solve).
- Strategies used to address microbiological risk assessment and results.
- Mechanisms between assessment and risk management.
- Specific proposals to facilitate progress on these issues in the region and lessons learned during the process.



1. Overview about of food safety risk assesment

There have not been important advances in this matter, however Peruvian Ministries involved in food safety are working in overcome to identify major difficulties and to establish strategies to solve:

- 1.1 Strengthening of the System of Surveillance of illness caused by foods
- 1.2 To set up a system to collect food safety information from food industry, academy and other related sources.
- 1.3 Establish and Strengthening of the Food Quality Control Laboratories Network for the surveillance.



1. Overview about of food safety risk assesment


- 1.4 There is no resources for food safety research, epidemiology research based on strain identification of contaminants, and molecular test.
- 1.5 Cost benefit studies for mitigation measures.



2. Strategies used to address microbiological risk assessment and results

As part of the measures adopted for risk management, taking into account the harmonization of food legislation, food standards and a re-evaluation of food-control procedures. The following regulations have been given:


- Safety Food Law, DL No 1062
- Regulation of Safety Food Law, DS N° 034-2008-AG
- Application of the HACCP System in the Production of Foods and Beverages - RM 449- 2006/MINSA
- Regulation about Surveillance and Sanitary Control Foods and Beverages – DS 007-98 SA
- Regulation about Primary Food Production and Processing, DS N° 004-2011-AG



2. Strategies used to address microbiological risk assessment and results


- Standards Codex Alimentarius, Andean Agreements and others recognized by the Health Ministry.
- Regulation about Microbiology Criteria of Safety and Quality Food for Foods and Beverages for human consumption, R.M. N° 591-2008/MINSA.
- The legislation is made for a platform public private, so in the Safety Food and its regulation there are duties and claims for the suppliers and consumers of foods. Technical Committees from National Committee of Codex is making up in the public and private sector.

Peru is a member of the WTO also, and therefore agrees with the SPS and TBT measures.




3. Mechanisms between assessment and risk management.

- The Multisectorial Commission of Food safety, MCFS (COMPIAL)
- In coordination with PAHO (OPS) has formed a technical group working around a joint for monitoring the Food-Borne Diseases (FBD)



4. Specific proposals to facilitate progress on these issues in the region and lessons learned during the process.

- Build capacity in the competent authorities as to the risk analysis methodology and begin collecting your own data.
- Strengthen networking for surveillance methods, screening and testing.
- Identify and prioritize the most relevant risk.
- Collect scientific information, emphasizing the need and importance of generating own data of consumption and pollution levels in food.
- Evaluate and apply models of dose-response for a specific pathogen and the likelihood of causing disease.







4. Specific proposals to facilitate progress on these issues in the region and lessons learned during the process

- Predictive microbiology models to study the case of microbial growth and survival to different treatments.
- Establish effective health practices for the control of cross contamination since this variable introduces uncertainty in risk assessments.
- Provide specific data from food consumption and information about food preparation practices, processing and treatment.
- Health practices is necessary to establish effective control of cross contamination since this variable introduces uncertainty in risk assessments.



OVERVIEW ABOUT THE RISK COMMUNICATION

- One of the ways in risk communication about food safety is carried out through the MCFS (COMPIAL).
- The social civil is represented by the Peruvian Association of Consumers , PAC (ASPEC 1994) with the main purpose to defend human rights in several topics one of them related to food safety. This institution also is working in some barriers for an effectiveness risk communication

Barriers	ASPEC	Topics
Access to the information.	Give information, reviewing the labels and advertisement about foods.	Transgenic foods in markets, pesticides.
Participation	National committees of CODEX another international committees.	ASPEC is member of: Consumers international, Andean group of consumers,
Differences in the risk perception	Network of municipality	Survey about the risk perception in food safety.
Working with the government institution	Coordination between the involved.	COMPIAL.
Publications	http://www.aspec.org.pe	More than 300 visitors daily.

