**APEC Scientific Seminar Workshop on Food Safety Risk – Risk Analysis**  
Richmonde Hotel  
22-24 November 2011  
Philippine Country Experience  

**FDA Food Safety Mandate**  
- Establish Standards and quality measures for food  
- Adopt measures to ensure pure and safe supply of food in the country  
- Prescribe general guidelines with respect to the veracity of nutritional claims and advertisements of food.

**Annual estimates of foodborne disease/illness (watery diarrhea)**  
- 603,287 (2005)  
- 726,310 (2002)  
- 866,411 (2001)  
- 908,454 (1999)

**TRIGGERS need for action**  
Food safety events  
Emerging risk  
Outbreak of an illness  
Standards development

**DIARRHEA INCIDENCES FROM 1999-2005**

FDA's recognizes the process for estimating the probability of exposure to a hazard and the resulting public health impact (risk); consists of the following components:  
1. hazard identification  
2. hazard characterization  
3. exposure assessment  
4. risk characterization
RISK COMMUNICATION

Food Safety Issues

- Aflatoxin in Peanut butter
- Cyclamate in Juices
- Melamine in milk & milk products
- 3MCPD soy sauce
- Salmonella in Noodles
- Salmonella in Peanut Butter

Advisories issued by FDA

CHALLENGES

1. Food consumption data
2. Data gaps between food contamination and epidemiological data
3. Pool of Scientific Experts
4. Emerging concerns
   - emerging pathogens
   - nanotechnology, allergens, antimicrobial resistance
   - dioxin, mercury, melamine, other chemical contaminants

THANK YOU