

The World Health Organization's Food Recall Activities

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for the WHO Western Pacific Regional Office programme on Food Safety



World Health Organization

National and Global Activities associated with Food Recalls




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National Level Activities


In the absence of a food recall system – a case study

2007 Cacucaco, Angola

- 467 cases of bromide intoxication
- Drowsiness, blurred vision, walking difficulties and difficulties in muscular control



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In the absence of a food recall system – a case study

- Sodium bromide sold as salt was identified as the cause

No recall system in place =

- Delay in action
- Massive resource input
- Additional cases



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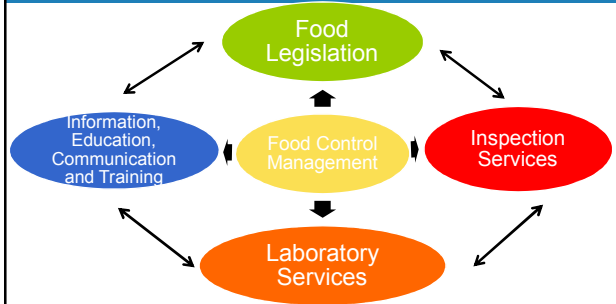
WHO assistance at a National Level for Food Recalls

- Working with WHO air...
- WHO w...
- Activities
 - In-cou...
 - Techn...
 - Region...
 - Guide...
 - Assist...



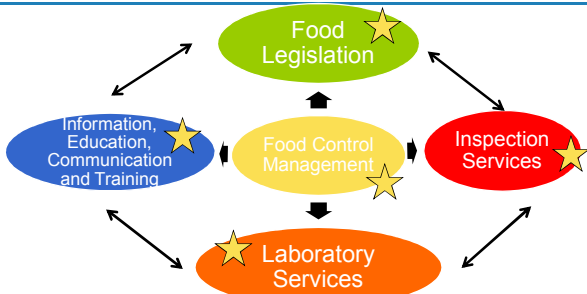
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FAO/WHO Key Components of National Food Control Systems



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FAO/WHO Key Components of National Food Control Systems – associated with food recalls



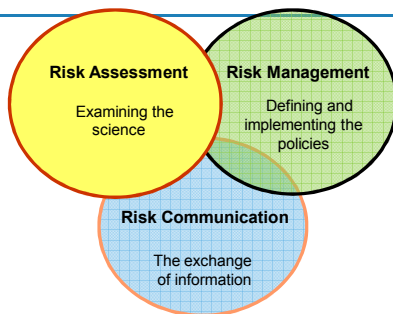
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Food Recall Key Principles - Prevention



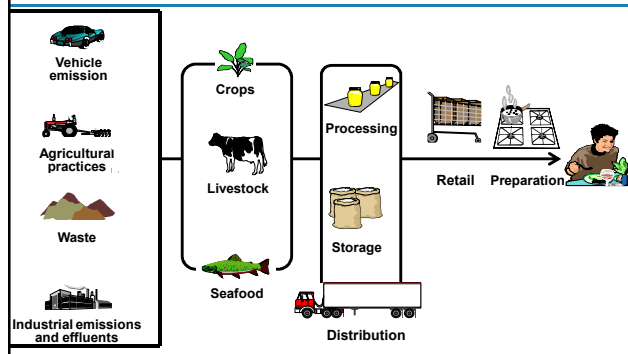
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Food Recall Key Principles – Risk Analysis



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Food Recall Key Principles – Farm to Fork



Food Recall Key Principles – System needs to reflect local situation



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Food Recall Key Principles– Meet International Obligations



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WPRO Food Recall Guidelines

- Developed in 2007 and has been subject to international peer review.
- Not yet published, but available for use by National Governments.
- Outlines key components of a recall system.
- All input is welcome!

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WPRO Food Recall Guidelines

- Legal basis
- Risk assessment
- Role and responsibilities
 - Food business
 - National authority
 - Consumer
 - International obligations

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WPRO Food Recall Guidelines

- Planning, implementing and reviewing a food recall
 - Planning a recall
 - Implementing a food recall
 - Reviewing a food recall
 - Inspector skills
- Guidance questions to be considered when drafting or reviewing food legislation
- Food business recall plan
- Recall plan for National Authorities
- Checklist for public notices

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Food recall systems in WPRO countries and areas



The International Organization for Standardization (ISO) is a global organization that develops and publishes international standards. The World Health Organization (WHO) is a specialized agency of the United Nations that is concerned with international health. © 2007 Regional Office for the Western Pacific, WHO. All rights reserved.

Case Study: Fiji

- Fiji is a small island developing state in the Pacific
- Population of 850,000
- WHO supported Food Recall Protocol developed in 2002:
 - The roles and responsibilities of involved stakeholders
 - Who should be notified of the recall
 - Notification procedures
 - Post recall reporting



Challenges in developing recall systems

- Risk assessment in urgent situations
- Action proportionate to risk
- Defining the scope of a recall
- Action in time critical situations
- Development of communication mechanisms
- Management of 'informally traded foods'

Global Action – INFOSAN

International Food Safety Authorities Network

International foodborne disease outbreaks: Rapid spread worldwide by movement of food



Globalisation of Food Trade

Chicken Kiev



- Herb Butter:**
 - Salted butter - Ireland
 - Garlic puree - China, USA, Spain
 - Garlic salt - China, USA, Spain
 - Lemon - USA
 - Parsley - France, UK
 - Pepper - Indonesia
 - Water - Ireland
- Chicken Breast:** Chicken - Ireland, Belgium, UK, France etc.
- Batter:** Flour - Belgium, France, Ireland
- Bread Crumb:** Bread crumb - Ireland, UK
- Rape-seed oil - EU, Australia
- Eastern Europe

Courtesy A. Reilly, FSAI, Ireland

What is INFOSAN?



A global network of national food safety authorities that...

- Promotes the rapid exchange of information during food safety related events
- Shares information on important food safety related issues of global interest
- Promotes partnership and collaboration between countries, and between networks
- Responds to requests for assistance during international food safety events
- Helps countries strengthen their capacity to manage food safety risks

As of today, there are 177 country members of INFOSAN



Mandate for INFOSAN

World Health Assembly (WHA) Resolutions

Codex Guidelines

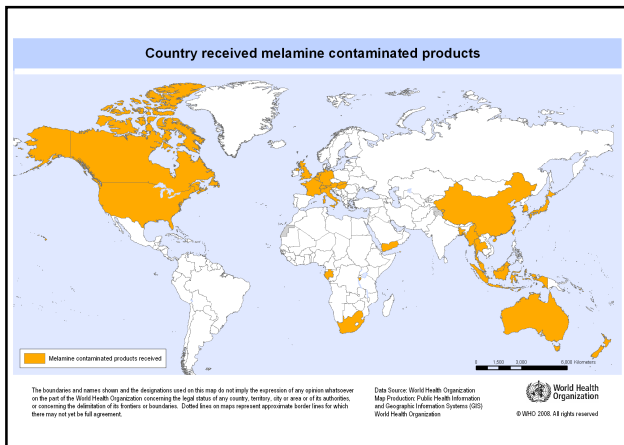
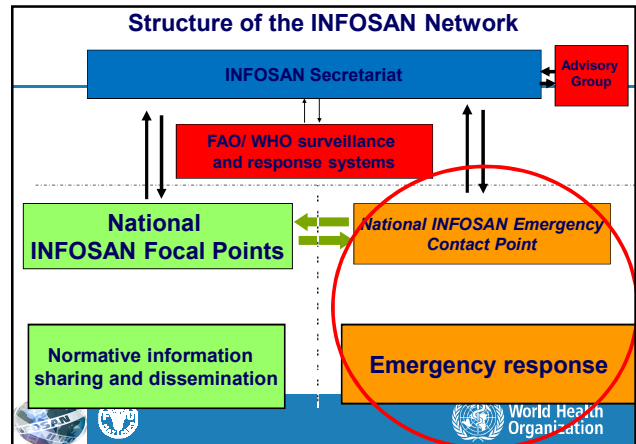
Principles and Guidelines for the Exchange of Information in Food Control Emergency Situations (CAC/GL19-1995 Rev.1-2004)



International Food Safety Conferences


Reinforced by the Beijing Declaration on Food Safety (2007)


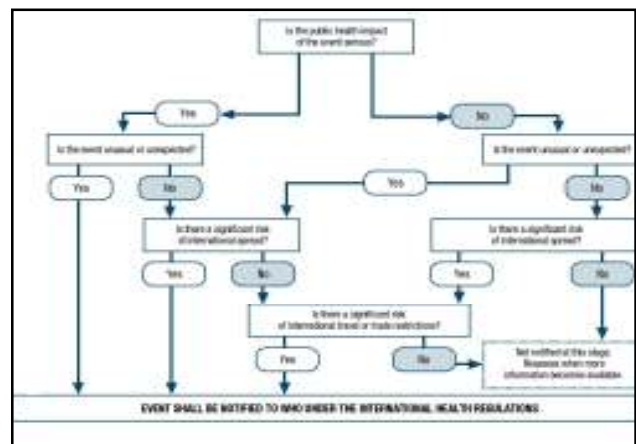
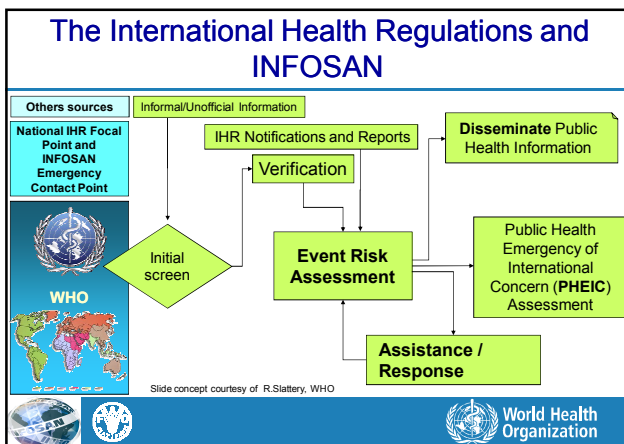




International Health Regulations (IHR)

- Old IHR (1969) only covered Yellow Fever, Cholera and Plague
- New IHR (2005) include all public health emergencies of international concern - including those caused by food
- IHR (2005) entered into force on 15 June 2007
- All WHO Member States are obliged to declare all public health emergencies of international concern to WHO





Examples of INFOSAN Emergency Alerts

- August 2009 - *Listeria monocytogenes* associated with chicken wraps served on an aeroplane
- December 2009 – Excessive levels of iodine in an internationally distributed seaweed product causing illness
- January 2010 - Multi-state outbreak of *Salmonella* Montevideo infections in the United States of America linked to internationally distributed salami
- November 2009 – March 2010 Possible link between Hepatitis A and semi-dried tomatoes



INFOSAN Emergency and National Food Recall Systems

- Relevant national food recalls should notified to WHO via the INFOSAN Emergency Contact Point or the National IHR Focal Point
- Food recalls maybe triggered by INFOSAN Alerts
- Reflect this in the recall procedures
- Please let me know if you would like the contact details of the INFOSAN Emergency Contact Point for your country



INFOSAN – The International Food Safety Authorities Network



"Only if we act together can we respond effectively to international food safety problems and ensure safer food for everyone"

Dr Margaret Chan – Director-General

