I. Introduction

“Globalization has changed the system of food and trade”

- The amount and variety of food trade has increased tremendously
- Safeguarding safety has become difficult
- Rapid spread of foodborne diseases

1.1 Demand for regulated safe food and information

- Food poisoning is possible everywhere e.g. jack in the box hamburger (E.coli poisoning), milk plants poisoning in Japan

1.2 Prevention of Rapid Spread of food and waterborne diseases

- Dr Yasmine Motarjemi: food poisoning is like airplane crushes. “Swiss cheese” model

1.3 Improve chances of facing national and transboundary food safety emergencies

- BSE or Madcow disease, FMD, dioxin, avian influenza, BADGE and bioterrorism

1.4 Need to develop capacity to network to address current and future food safety issues

- The world has to think of innovative ways of defending the food safety of its population

Food Recall

- There are widespread programs in strengthening different national food safety systems, but little has given importance to strengthening and development of effective food recall system
- Every year many food manufacturers, distributors, retailers and importers within the APEC region are faced with the prospect of conducting a recall.
**Food Recall**

- A food recall is an action by a manufacturer, importer, distributor or retailer to remove unsafe food products from the market to help protect the public.
- Recalling a product is a planned action. This will help you remove unsafe or violative products.

**Objectives of Food Recall**

- Remove potentially dangerous product from the market
- Properly inform the public of the problem
- Stop distribution and sale of unsafe product
- Stop further spread of contaminated/unsafe product

**What triggers a recall?**

Possible Scenario:
- Testing or inspection by a regulatory authority shows some problem
- Routine testing by the company
- Consumer complaint and/or illness
- Overseas authorities detect and report a problem with imported food

**Why are products recalled?**

- Food products can be recalled for many reasons, including the presence of:
  - pathogens (listeria, salmonella),
  - chemical contaminants,
  - undeclared allergens,
  - extraneous matter (glass, shell fragments),
  - non-permitted food ingredients.

**Food Recall Classifications**

- Depends on the country, food recall is classified into:
  - "Class I" is a situation in which there is a reasonable probability that the use of, or exposure to, a violative product will cause serious adverse health consequences or death
  - "Class II" is a situation in which the use of, or exposure to, a violative product may cause temporary adverse health consequences or where the probability of serious adverse health consequences is remote.
  - "Class III" is a situation in which the use of, or exposure to, a violative product is not likely to cause any adverse health consequences.

**Before conducting the recall**

Ask yourself these questions:
- If you needed to remove a product from the market right now, would you be able to do it?
- Would you be able to remove the product quickly?
- Would you be able to remove all the product?
THANK YOU
GOOD DAY!