

Enhanced Partnerships: Vital to Success

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Food Safety- a shared responsibility

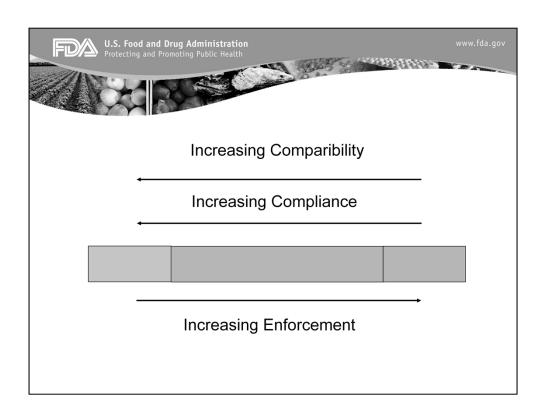
"Achieving food safety is a shared responsibility and different types of stakeholders – including government, the food industry, consumers and their organizations, academic and scientific institutions, etc. – contribute to this capacity..."

FAO – Strengthening national food control systems: A quick guide to assess capacity building needs, 2007



Food Safety- a shared responsibility

- Prevention is the key prudent preventive measure should be systematically built into all parts of the food system.
- All players within the food supply chain have a defined role.
 - Regulators: set modern preventive-oriented standards and ensure high rates of compliance





What is Food Safety Capacity?

Food safety and quality capacity: the ability of individuals, organizations and systems along the farm-to-table continuum to perform appropriate functions effectively, efficiently and sustainably in order to ensure the safety and quality of food for domestic consumption and export.

FAO (2006): Strengthening national food control systems: guidelines to assess capacity building needs (pg 4)



Enhanced Partnerships: Vital to Success

International capacity building

- FDA has a mandate to work with foreign governments to build their food safety capacity
- Allows FDA to rely more heavily on Foreign government oversight
- Capacity building helps to prevent problems before products reach the U.S. port of entry
- Strengthening global food safety capacity protects consumers everywhere



Pre-FSMA

- Food Program One Mission, One Program: Import Core Team
- Charge: to develop goals and strategies for ensuring the safety of imported foods and feeds, including plans for implementing anticipated new food import legal authorities
- Included a capacity building/technical assistance work group



CB/TA workgroup

- · Developed common terms and definitions
- · Key principles:
 - more proactive;
 - risk-based with focus on prevention;
 - sustainable impact;
 - accountability; and
 - ownership
- Link CB/TA efforts to public health outcomes
- · Partnerships are essential
- · Regional approaches



What is Food Safety Capacity Building?

Capacity building in food safety and quality: the
process through which relevant stakeholders from farm
to table (including government agencies, food
enterprises and consumers) improve their ability to
perform their core roles and responsibilities, solve
problems, define and achieve objectives, understand and
address needs, and effectively work together in order to
ensure the safety of food for domestic consumption
and export.

FAO (2006): Strengthening national food control systems: guidelines to assess capacity building needs (pg 7)



International CB Strategy - Post FSMA

- Plan is under development building on efforts of the CB/TA workgroup
- · Proactive approach
- · Key considerations:
 - Partnerships are key
 - Regional approach
 - Consider needs of a country
 - Consider volume and risk
 - New regulations stemming from FSMA



International CB Strategy - Post FSMA

- · Technical assistance vs. capacity building
 - Critical information on the U.S regulations
 - Developing programs that provide knowledge of the scientific principles that underpin the regulations
 - Recognizing that training programs can be provided through different modalities
- Based on core principles: (e.g., sustainability, accountability, ownership, etc)
- Awareness of activities related to the capacity building for states, local and tribal governments (including the IFTPI activities)
- Utilize FDA foreign presence (FSMA Sec 308)



- Foreign posts (FSMA Sec. 308): continually engaged in information exchange; technical assistance on FDA regulations
 - ...with respect to measures to provide for the safety of articles of food and other products regulated by the Food and Drug Administration exported by such country to the United States
- International Visitors Program http://www.fda.gov/Food/InternationalActivities/ucm122868.htm



- Training videos on various food safety topics with captions in multiple languages:
 - Food Defense, Carver+Shock
 - Produce Safety: A Global Concern
 - CFSAN Food Labeling Training Program
 - FDA's Role in the U.S. Food Safety System
 - FDA Import Food Safety Inspection System

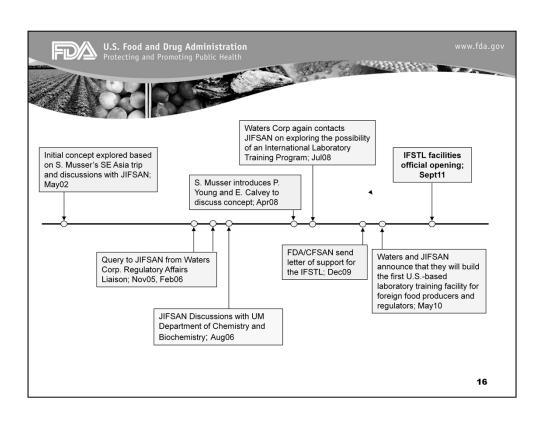
http://www.fda.gov/Food/InternationalActivities/ucm151737.htm



- Continuing outreach to the international community on the implementation of FSMA provisions (public meetings; webinars; briefings at international events, etc.)
 http://www.fda.gov/Food/Food/Safety/FSMA/default.htm
- Establishing the Produce Safety Alliance (curriculum development for training domestic and international communities; FSMA Sec. 105)
 http://producesafetyalliance.cornell.edu/psa.html



- Conducting Food Defense Awareness Workshops
- Conducting 2-day Aquaculture and Food Safety Workshops
- · Continuing to work with JIFSAN
 - Conducting GAPs, GAqPs, CSPF training programs
 - Developing different models for sustainable partnerships
 - Developing of curricula and participating as trainers for the International Food Safety Training Laboratory
 - Developing course for "inspectorate training" and web-based training course for aquaculture drug use/misuse
- · Participating in the APEC/PTIN activities







"Anytime there's something new – especially something with broad [implications] – it takes time for the newness to segue from the old, for definitions to be defined, for conventions to be established. Until then procedures and interpretation tread and lurch."

From: Design Intelligence Update, email 10May11; John Flynn and Rob Bendix "Redefining the Way We Make Architecture"