

Big Sky, Montana, USA 14-15 May 2011

Asia-Pacific Economic Cooperation (APEC)

Food Safety Cooperation Forum (FSCF)

Partnership Training Institute Network (PTIN)









Canadian Food Inspection Agency



Our vision:

To excel as a science-based regulator, trusted and respected by Canadians and the international community.

Our mission:

Dedicated to safeguarding food, animals and plants, which enhances the health and well-being of Canada's people, environment and economy.

APEC FOOD SAFETY COOPERATION FORUM

KEY CHALLENGES IN ADDRESSING EMERGING FOOD SAFETY ISSUES AND EMERGENCIES

Prepared for: Mr. Cameron Prince, Vice-President Operations
May 14, 2011

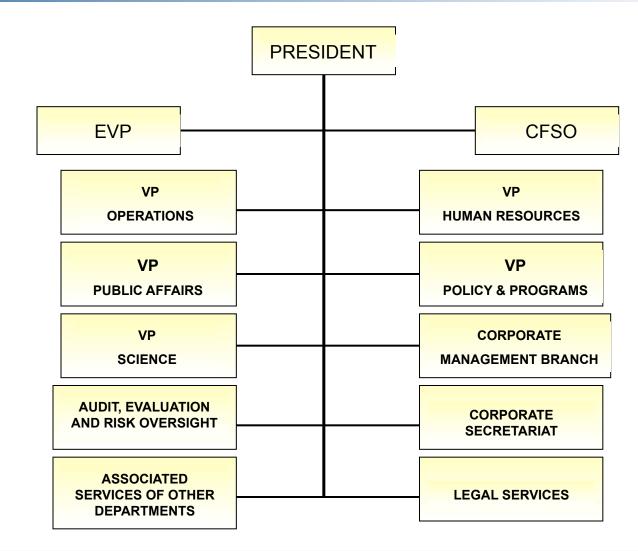


Outline

- Canadian Food Inspection Agency
- > Food Safety Incidence Governance
- > Best Practices in the Canadian Model
- > Key Challenges

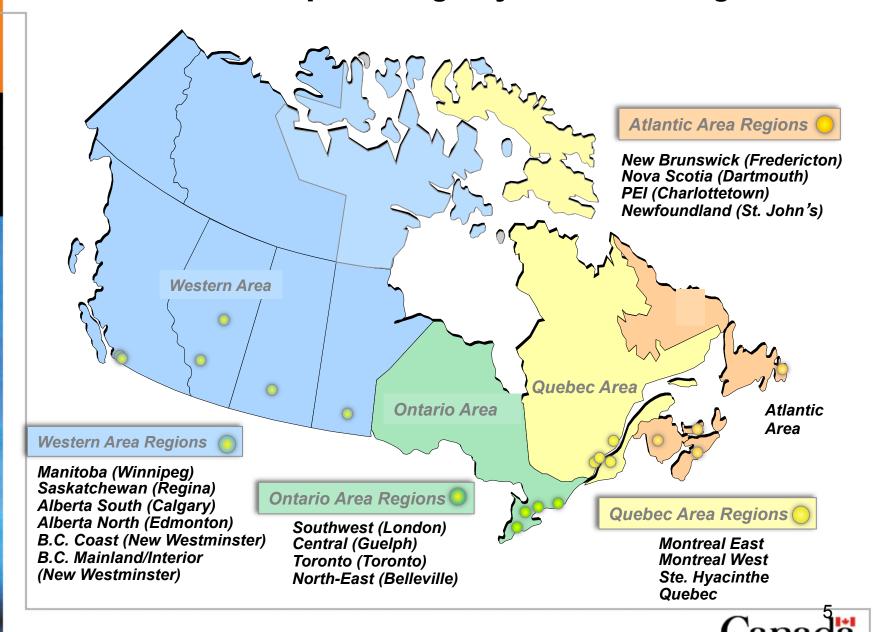


CFIA National Headquarters Structure





Canadian Food Inspection Agency – Areas and Regions



What we do – A Continuum Approach

Food Safety

- Safeguarding Canada's food supply
- All food sold in Canada: domestic and imported
- Health and safety, nutrition, labelling

Animal Health

- Protecting Canada's animal resource base
- Livestock, poultry, fish and seafood
- Animal feeds
- Imports, exports and domestic production

Plant Health

- Protecting Canada's plant resource base
- Crops, forests, horticulture, greenhouses, nurseries
- Seeds, fertilizers, plants with novel traits (GMOs)



Where we Operate – A Continuum Approach









Production

- Animal diseases and plant pests, including alien species
- Agricultural inputs
- -Zoonotic diseases (e.g. BSE, AI)
- Humane transportation

Processing

- Slaughter of animals
- Food processing
- Packaging and labelling
- Transportation

Distribution

- Product handling and storage
- Packaging and labelling (i.e. retail, bakeries)
- Transportation

Consumption

- -Safe food handling and consumer awareness
- -Post-incident investigation and corrective action (e.g. recall)



Benefits to Consumers – Safe Food

A commitment to safe food

- Safe food for Consumers
- Quick and effective response to food emergencies
- Consumers better informed of food safety risks
- Canadian food products meet international requirements



Canada's food recall system involves all food safety partners

- Ø At the federal level, Health Canada and the Public Health Agency of Canada (PHAC) are responsible for human health, surveillance and risk assessments
- Ø The CFIA is responsible for verifying food safety regulatory compliance











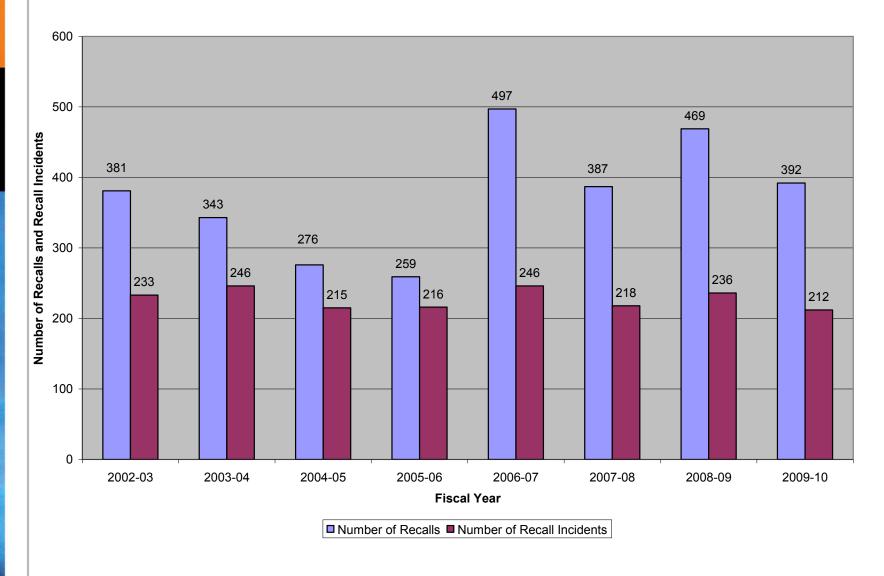


Provincial/ municipal agencies	PHAC	Health Canada	CFIA	Industry	International partners
Outbreak Investigations (human illnesses, institutions)	Outbreak surveillance/ Investigations related to human health	Develops health policies and standards; Conducts health risk assessments	Regulatory compliance and enforcement; food safety investigations; risk assessment; recall warnings; and effectiveness checks	recalls	Information exchange

Effective response to a potential or confirmed food safety issue requires cooperation and collaboration among all parties to ensure timely response



Number of Recalls and Recall Incidents per Fiscal Year from April 1, 2002 to March 31, 2010





Food Safety Incident Governance

- ➤ CFIA: Food safety investigations (FSI), regulatory compliance and enforcement activities recalls
- Health Canada: Standards, health risk assessments, audits,
- Public Health Agency of Canada: Outbreak surveillance / investigation (Foodborne Illness Outbreak Response Protocol)
- Provincial, Territorial, Local/Regional Agencies: Outbreak investigations – Human illnesses, institutions, (retail, FSI, risk management and recall verifications depending upon jurisdiction)



Best Practices / Canadian Model

- Mandatory Recall Authority
- Delegated Authority / Independence
- Foodborne Illness Outbreak Response Protocol (FIORP)
- International Intelligence
- Recall Effectiveness Verification
- Transparency
- Timeliness, Appropriateness, Consistency, Thoroughness



CFIA Act - Recall Orders

Section 19

- ➤ (1) Where the Minister believes on reasonable grounds that a product regulated under an Act or provision that the Agency enforces or administers by virtue of Section 11, poses a risk to public, animal or plant health, the Minister may, by notice or distributing the product, order that the product be recalled or sent to a place designated by the Minister.
- ➤ (2) Any person who contravenes a recall order referred to in subsection (1) is guilty of an offence and liable on summary conviction to a fine not exceeding \$50,000 or to a term of imprisonment not exceeding six months or to both.

Office of Food Safety and Recall

- > Independent
- Mandate
 - National coordination of recalls
 - -Consistency of decision-making
 - The Executive Director of the Office of Food Safety & Recall, based on the level of risk quantified in the health risk assessment and other factors will determine the type of risk management strategy, including recall which, is required to mitigate the health risk



Office of Food Safety and Recall

- > Mandate
 - Ensure service standards (timeliness) are met
 - 100% of Class 1 Recall Public Warnings to be issued within 24 hours
 - Single point contact for international food emergency offices
 - USFDA, INFOSAN, RASSF



Foodborne Illness Outbreak Response Protocol

- Multi-jurisdictional outbreaks of foodborne illness may involve several organizations at multiple levels of government with complementary responsibilities
- The Foodborne Illness Outbreak Response Protocol (FIORP), is a key procedural document in national emergency preparedness to enhance the collaboration and overall effectiveness of response
 - Describes the general principles
 - Defines roles and responsibilities of all partners
 - Focuses on information exchange and communication



Verification

- > CFIA officials conduct effectiveness checks to verify that the recalling firm has recalled the product effectively.
- ➤ CFIA, on occasion, may request the assistance of officials from provincial and territorial governments in conducting recall effectiveness checks.
- ➢ If the recall is determined to be ineffective the CFIA will request the firm to redo the recall or issue a recall order, if required.
- ➤ If a firm is unwilling to remove the product for sale and appropriately dispose of it, the CFIA may seize and detain the product.

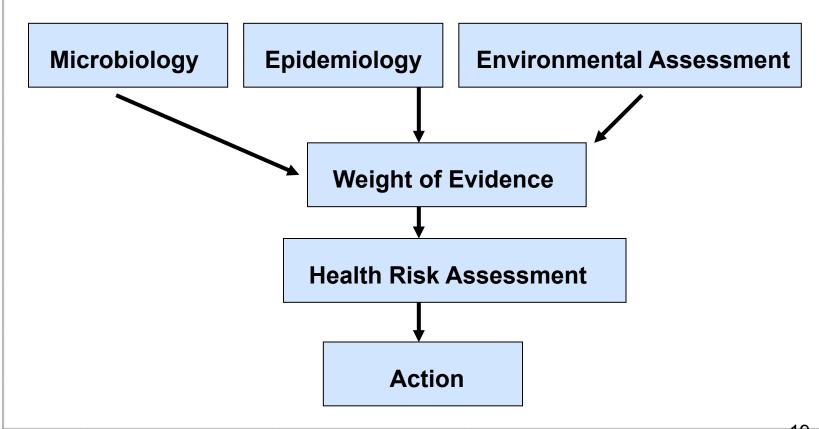


Key Challenges

- Weight of Evidence (WoE) in Foodborne Illness Investigations
- > Networking
- > Different Food Safety Standards
- Disposition of Rejected Products
- > Tracing the Food

Weight of Evidence

The simplified process of decision-making is, as follows:





Weight of Evidence in Foodborne Illness Investigations

- Objective is to ensure the implementation of timely and appropriate risk mitigation strategies.
- > In most incidents, the WOE is clear.
- ➤ However, challenge in some situations; evidence not clear
 - Epidemiological evidence versus confirmed lab result
 - Intact or non-intact sample information
 - PFGE patterns (how close are they)



Weight of Evidence in Foodborne Illness Investigations

> 2008 Listeriosis outbreak

- Independent investigator stated that CFIA could have acted earlier rather than waiting for confirmed result.
- Canada has developed a guidance document to provide information on factors to consider in determining WOE to ensure timely and appropriate actions.



Networking

- > Global marketplace presents opportunity
- International exchange of information on hazards and risk associated with food products
- ➤ International Food Safety Authorities Network (INFOSAN)
- Rapid Alert System for Food and Feed (RASFF)
- Additional information on basis for risk decision
- > Invest in an APEC based network?

Food Safety Standards

Lack of harmonization food safety standards have impact on imports and exports

- Some countries zero tolerance in *Listeria* monocytogenes and *Salmonella typhimurium* DT104

Requirements for meeting different safety standards a burden on industry & authorities



Disposition of Product

- Disposition: rejected or contaminated
- > Safety and environmental impacts
- Re-export of product: Return to country of origin or country with different standards. Re-importation in future?
- Extended held time before disposition

 release



Tracing the food

Objective is to identify the source and distribution of implicated food and remove it from the marketplace

Challenges:

- An ongoing outbreak, need to act faster
- Poor consumer recollection of consumption history
- Lack of specific information i.e. absence of labelling and distribution records
- Complex distribution systems
- Multiple products with multiple ingredients identified



Tracing the food

- Salmonella Saintpaul outbreak in US
 - Tomatoes instead of Hot Peppers
- Better understand industry practices and technology available to improve product trace system from farm to fork
 - Global Food Safety Initiative (GFSI)



Conclusions

- Build on Canada's WOE document.
- ➤ Opportunity to consider APEC based information network which could be affiliated to INFOSAN.
- Cooperate at international forums to harmonize food safety standards.
- > Develop internationally accepted product trace systems from farm to fork.



Canada



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