Overview of Session Expectations

PTIN Developing Food Safety Plans for the Supply Chain Module

Megan Crowe
PTIN Administrator, U.S. Department of Commerce

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PTIN Overview

- Operates under the Food Safety Cooperation Forum (FSCF)
- Tripartite structure
 - Steering Group and Network composed of government, industry and academic food experts from APEC
- Develops curricula and training modules addressing key food safety challenges
- Will identify, build upon and enhance existing resources in the region

PTIN Strategic Goals

To facilitate trade and improve public health by

 Better assuring the safety of the food supply chain in the APEC region

 Building capacity in the use of international standards and best practices in food safety

A High Priority

- The PTIN Steering Group identified Supply Chain
 Training as one of its top 4 training goals in Fall 2009
- At the PTIN Expert Working Group meeting in May 2010, in Washington, DC, developing food safety plans for the supply chain in general, and for the aquacultural sector in particular, was confirmed as a high priority by the PTIN Network of food safety experts in government, industry, and academia

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- 4. Third day focus on the aquaculture sector, including development and implementation of a food safety plan for shrimp and finfish growers and regulators

20 of 21 APEC Economies Represented



Outcomes

 Participants will agree on core competencies and standards required for a generic food safety plan, as well as those for an aquaculture food safety plan

 The workshop will create further synergies among the PTIN network of food safety and training experts and professionals

Training Modules

- Training will be incorporated into two of the first PTIN standalone replicable and scalable training modules:
 - Module 1: Development and implementation of a generic food safety plan
 - Module 2: Application of supply chain management to the aquaculture sector

 Training will be freely accessible on PTIN website and in other forms to be adapted and used as needed by anyone in or out of the APEC region

Welcome to Beijing!





