



**Food and Agriculture Organization  
of the United Nations**

**Concept note for FAO Regional training course on  
“Capacity building on risk categorization for ranking risk of ASEAN food hazards for  
developing the risk-based monitoring protocol for food safety”  
23 – 25 April 2019  
Bangkok, Thailand**

Conducted under “Support for Capacity Building for International Food Safety Standard  
Development and Implementation in ASEAN Countries”  
(GCP/RAS/295/JPN)

**A. CONCEPT**

**Background**

Food safety is a global issue. Unsafe foods cause major public health problems, including in ASEAN countries. Food safety hazards, such as microbiological pathogens, or other food contaminants, such as chemicals, are reported as causing major social and economic burdens across both developed and developing countries. The globalization of the food supply has also increased the challenges for regulatory authorities to best manage food safety risks. In order to cope with this challenge, a well-designed risk-based monitoring procedure for food safety hazards should be considered. These procedures would support individual competent authorities to effectively control food safety hazards, in both domestic and import food products, to better protect consumer health at national, regional and international levels. The scientific data obtained from risk-based monitoring procedures could be also used for the establishment of relevant food safety standards, such as setting appropriate Maximum Levels (MLs) for contaminants, across national, regional and international levels.

To ensure the success and effectiveness of establishing a monitoring procedure, a risk-based approach in ranking food hazards should be applied during the initial step for developing any monitoring programmes. This would permits governmental and regulatory authorities to allocate resources most effectively for any food safety monitoring programmes in their country. Various risk-ranking tools, from qualitative, through semi-quantitative to quantitative approaches, are available for assessing food safety risks. The best risk-ranking tool to be used should be selected on the basic of risk management requirements as well as data availability. Risk categorization, or the use of a risk matrix, is an example of a risk ranking tool, which can be applied to microbiological or chemical food safety hazards, when limited quantitative data are available.

In order to enhance capacity for ASEAN to develop effective monitoring programmes, training workshops on capacity building in the risk ranking of food hazards, and the development of example risk-based monitoring procedures for common ASEAN food safety hazards will be organized under the FAO Regional project “Support for Capacity Building for International Food Safety Standard Development and Implementation in ASEAN Countries” (GCP/RAS/295/JPN).

Based on the current situation in ASEAN countries, the training workshop on “Capacity building on the risk categorization for ranking risk of ASEAN food hazards for developing the risk-based monitoring protocol for food safety” would be held in the initial phase. This training workshop would be a good opportunity for ASEAN participants to understand how to improve the categorizing of food hazards, based on evidence of risk, so ASEAN competent authorities would be able to apply risk categorization for ranking of ASEAN food safety hazards. The hazard categories would later support the work of ASEAN Health Cluster 4, Ensuring Food Safety, to rank the risks for developing the ASEAN risk-based monitoring procedure for one ASEAN common hazard. In future, this guideline or manual would be beneficial for all ASEAN Member States to use as reference to develop national monitoring and surveillance programmes based on common food safety hazards. Consequently, the data obtained from the risk-based monitoring procedure would serve as scientific evidence to provide appropriate risk management measures at all national, regional and international levels, leading to support more effective food control systems to protect consumer health, as well as trade facilitation, of safe food products.

### **Objectives**

The objectives of the training workshop are to provide participants with:

- Enhanced understanding on the risk ranking of food safety hazards
- To strengthen the capacity on risk categorization for ranking of food safety hazards
- To share experiences, current examples of national food safety concerns/issues from ASEAN countries, and the current capacity on implementation of monitoring programme in ASEAN countries

### **Training Course Methodology**

The training workshop methodology will consist of lectures, presentations, and group work discussion.

### **Expected Outputs and indicators**

- 1) a significant knowledge gain on how to categorize food hazards based on risk
- 2) background information of national food safety concerns/issues and current capacity, including laboratory capacity, on implementation of current monitoring programme in ASEAN countries
- 3) a draft ASEAN food safety hazard categories
- 4) report of the training workshop