Part – 1

Organization/Act of Pakistan Food Control System
The Pure Food Ordinance, 1960
The Cantonment Pure Food Act, 1966
Pakistan Hotels and Restaurant Act, 1976
The Pakistan Standards and Quality Control Authority Act, 1996

- It is not classified as a “food law”.
- This act leads for the establishment of an apex body to formulate standards or adopt international standards that is known as PSQCA (since December 2000).
Under the Pure Food Ordinance, 1960
- It prohibits manufacturing/preparation or processing of such food, which is likely to be unsafe for human consumption.
- It prohibits import, export or sale of unsafe food.
- Sets out certain hygiene standards.
- It provides for inspection and laboratory analysis of food samples according to a set criterion.

Under the Cantonment Pure Food Act, 1966
- There is no substantial difference between the Pure Food Ordinance 1960 and The Cantonment Pure Food Act.
- This act works for the cantonment area of Pakistan.
Under Pakistan Hotels and Restaurant Act, 1976
- Applies to all hotels and restaurants in Pakistan and seeks to control and regulate the rates and standard of service(s) by hotels and restaurants.
- The sale of food or beverages that are contaminated, not prepared hygienically or served in utensils that are not hygienic or clean is an offense.

The Pakistan Standards and Quality Control Authority Act, 1996
- It is responsible for enforcement of standards in the whole of Pakistan.
- It inspects and tests food items, for their quality, specification and characteristics during use, and for import and export purposes.
under the prevailing situations, no act or ordinance directly addresses the Risk Management System in Pakistan at public sector.
• **According to pure food & cantonment acts:**
  
  – for the exchange of information and opinions throughout the risk analysis process concerning hazards and risk related factors, there exists no strong linkage among risk assessors, risk managers, consumers, industry and the academic community.
  
  – The consumers are however, encouraged to place any complaint to authority. But there is no provision for any compensation to consumers in case of damages.
  
  – Citizens can register a complaint against cases of false warranty, misbranded foods and incomplete labeling.
1. PURE FOOD RULES

2. PAKISTAN AGRICULTURAL POLICY

3. NUTRITIONAL SECTOR PERSPECTIVE PLAN FOR 2011

4. NATIONAL HEALTH POLICY 2001

5. NATIONAL FOOD SAFETY PLAN (Under Preparation)
In order to safeguard the interest of the consumers the following act/Laws on Food safety have been enforced in the country.

- Pakistan Animal Quarantine Act (implemented through Federal Animal Quarantine Department).
- Pakistan Quarantine Act (implemented through Department of Plant Protection).
- Pakistan Fish Inspection and Quality Control Act (implemented through Marine Fisheries Department).
- Federal Seed Certification (implemented through Federal Seed Certification & Regulation Department).
- Food Grain Testing (implemented through Grain Quality Testing Laboratories).
- Pakistan Standards & Quality Control Authority Act (implemented through PSQCA).
- Pakistan Pure Food Laws (implemented through Provincial Govt. & Municipal Corporation).
- Pakistan Agricultural Research Council Act
- Agricultural Produce Grading and Marketing Act
The food safety emergency response system does exist at industrial level who have voluntarily opted for certification to protect their business or exports. These industries are directly responsible to accreditation bodies/ affiliated certifying agencies. However, there is no direct government control or procedure to regulate the activities.
## Food Safety Concerns and Management Options

<table>
<thead>
<tr>
<th>Food associated with the risk (Start from the most important food)</th>
<th>Consumption data (g/cap/day)</th>
<th>Food Safety Concerns</th>
<th>Remarks (Why are these area of concerns)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Economic Survey 2010-11 by PBS, Islamabad)</td>
<td>Chemical Hazards</td>
<td>Microbiological Hazards</td>
</tr>
<tr>
<td>Chili</td>
<td>2.32</td>
<td>Aflatoxin/ Sudan Dye</td>
<td>---</td>
</tr>
<tr>
<td>Fruits</td>
<td>47</td>
<td>Pesticides</td>
<td>---</td>
</tr>
<tr>
<td>Vegetables</td>
<td>134</td>
<td>Pesticides</td>
<td>---</td>
</tr>
<tr>
<td>Maize</td>
<td>N/A</td>
<td>Aflatoxin</td>
<td>Fungal activity</td>
</tr>
<tr>
<td>Animal feed</td>
<td>N/A</td>
<td>Mycotoxin</td>
<td>Fungal activity</td>
</tr>
</tbody>
</table>
Risk monitoring and its management
<table>
<thead>
<tr>
<th>Food associated with the risk (Start from the most important food)</th>
<th>Risk Management</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Legislation</td>
<td>Guidelines/ Code of Practices</td>
</tr>
<tr>
<td></td>
<td>Law/ Regulation</td>
<td>Food Safety Standards</td>
</tr>
<tr>
<td>Chili</td>
<td>PSQCA</td>
<td>MRL*</td>
</tr>
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* MRLs defined by CODEX alimentarius
PROPOSED SYSTEMATIC APPROACH FOR MANAGEMENT OF FOOD SAFETY CONCERN IN PAKISTAN
Number of EU, US and Australian rejections of food products from Pakistan, 2002-2008

Courtesy: Dr. Ian Goulding, UNIDO expert

- Mycotoxins: 35.00%
- Product composition: 11.88%
- Unauthorised food additives: 6.25%
- Microbiological contaminants: 3.75%
- Organoleptic: 2.50%
- Veterinary drug residues: 1.88%
- Heavy metals: 0.63%
- Foreign bodies: 0.63%
- Pesticide residues: 0.63%
- Labelling: 0.63%
- Allergens: 0.63%
- Not determined/other: 0.63%

Courtesy: Dr. Ian Goulding, UNIDO expert
1. **Food Legislation And Enforcement**

It will involve following steps

a) Availability of qualified, technical legislators with technical and financial resources

b) Establishment of a national agency to regulate, review, update and revise regulations

c) Establishment of national food safety standards through surveys/research and in partnership with research bodies

d) To take advantage of risk analysis and regulatory models developed by international agencies viz Codex Alimentarius Commission
2. Food Safety Policy

a) To develop Food Policy in harmony with FAO/WHO and international standards/requirements

b) To strengthen the organization of food control administration and activities including review, drafting and harmonization of food safety regulation
3. Risk Assessment

a) To promote the adoption of risk assessment models of food safety by producers, processors and marketers such as GAP, GMP, HACCP, Euro gap & ISO certification etc.

b) To adopt the permissible limits of various toxicants keeping in view the local conditions and ensure the testing capabilities
4. Capacity Building

a) To develop and strengthen the capabilities in food testing and seeking international accreditation of laboratories

b) To collaborate with the international agencies and national organizations for training of technical staff and other capacity building programs
5. Information Exchange & Communication

Develop & utilize national websites for providing food safety related information such as:

- Crises management alerts
- Listing of exporters
- Directory of experts
- Research data
- Training courses
- To utilize media as a partner to food safety issues
6. Stake Holders Involvement

a) To develop a platform for ensuring collaborations, cooperation, coordination of activities among all stakeholders involved in food safety including government, industry, academia and consumers at national, regional and international levels.

b) To develop a collaborative program of education and awareness raising program addressed to consumers and public.

c) Promote the application of Good Agricultural Practice, Good Manufacturing Practice, HACCP throughout the food chain through provision of infrastructure and training of food procedures and handlers.
7. **Food-borne Disease Surveillance**

a) Initiate and strengthen the national food-borne disease (FBD) surveillance programs and food contaminant data collection for determining national food safety structure

b) Organize seminars/ training sessions on importance of FBD

c) To develop mechanism for linking the FBD surveillance data with food contaminant data to reduce the burden of FBD
National Animal and Plant Health Inspection Services (NAPHIS) under the ministry of National Food Security and Research has proposed and looking forward for the establishment of “Bio-Security Authority”. The act has been drafted and is under discussion with the legislating authorities.
Pakistan Biosecurity Authority

- Monitoring Division
  - Capacity building of existing monitoring agencies
- Legislation/Standard Division (National Standard)
  - Development of National Standard
- Research & Development Division
  - Risk Assessment

1st Phase
Pakistan Biosecurity Authority

2nd Phase

Legislation/ Standard Division
(National Standard)

- Border Control
- Agricultural Products
- Animal and Animal Feed Standard
- Poultry and egg Standard Control
- Pesticide and Fertilizer Standard Control
- Processed Food Standard
- Water Quality Standard

Monitoring Division

- Capacity building of existing monitoring agencies
- Implementation of Standard
- Training
- SPS inspection

Research & Development Division

- Risk Assessment
- Costs benefit analysis
- Conduct and communicate research
- Tracking baseline source of contamination
- Progress, Cost, Budget, Schedule and Resources control

Development of National Standard (categorized)
Thank You