



منظمة الأغذية
والزراعة
للأمم المتحدة

联合国
粮食及
农业组织

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Продовольственная и
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организация
Объединенных
Наций

Organización
de las
Naciones
Unidas
para la
Agricultura
y la
Alimentación

CONCEPT NOTE

Regional Consultation Workshop Implementation of GMP/HACCP in Asia – a status review

Organized by

**FAO Regional Office for Asia and the Pacific (RAP) in collaboration with
the Federal Food Safety and Veterinary Office FSVO, Switzerland
23-25 June 2014
Bangkok, Thailand**

Background

Foodborne disease and food contamination continue to be significant public health issues in Asia, in both developed and developing countries. Unsafe food causes many acute and lifelong diseases, ranging from diarrheal disease to various forms of cancer, with more than 200 diseases being spread through contaminated food. Consequences of foodborne illness include adverse effects on trade and tourism, loss of earnings and productivity, unemployment and litigation. In addition unsafe food also leads to food losses and wastes, and reduced market access, and economic impacts of the same. Food spoilage is wasteful and costly and can adversely affect the economy and erode consumer confidence.

To ensure safety and quality of foods, it is necessary to implement a preventative approach based on risk which focuses on building quality and safety throughout the food chain. The role of end-product inspection and testing has been reduced to a verification activity only. In the preventative approach, the focus is on ensuring that hazards are prevented to enter into the food chain through implementation of good practices and HACCP systems. The food business operators need to implement such an approach under their purview or control to ensure that the hazards are prevented from entering the chain or reduced to acceptable levels at each and every stage. Likewise the role of the government has also shifted from end product sampling and testing to checking the controls being maintained by the range of stakeholders and assessing whether these are appropriate to ensure food safety.

FAO has recognized the importance of the GMP/HACCP system for ensuring safety and quality of food and prevention of foodborne diseases for over 30 years and has played an important role in its development and promotion. The Codex Alimentarius General Principles of Food Hygiene lays a firm foundation for ensuring food hygiene and recommends a Hazard Analysis Critical Control Point (HACCP) approach wherever possible to enhance food safety.

It is important for national governments to incorporate this preventative risk-based approach in their national food control systems to ensure safe food is produced and of quality desired by consumers. However, many Member States across Asia are yet to fully integrate this approach in national food control systems and have indicated problems in adopting/ adapting GHP/HACCP in their regulations.

At the same time, as the Codex documents have been developed many years back and a number of new initiatives in the area have developed (including ISO 22000), there are some proposals to relook into these standards. To support such initiatives, FAO Regional Office for Asia and the Pacific proposes this workshop to give countries an opportunity to share their

experiences and problems being faced so that the same could be duly considered while relooking at the need to revise these standards.

Workshop Objectives

The objectives of the workshop are to review the current status of GMP/HACCP in Asia with the aim of further promoting them. Specific objectives are:

- (i) Share and review country scenario and experiences on implementing GMP/HACCP in the Region including issues and problems faced in implementing GMP/HACCP
- (ii) Identify and advocate of best practices from countries across the Region on GMP/HACCP;
- (iii) discuss on the development of regional guidance/ norms for assisting countries to adapt in their national regulations to ensure food safety including issues like legislations, norms, trainings, Inspection, certification and accreditation
- (iv) identify priorities and actions for strengthening GMP/HACCP implementation including in the regulatory system and interventions that can be taken up for supporting preventative risk-based approaches especially to support small and less developed businesses;
- (v) Identify priorities and actions to strengthen regional collaboration in implementing aspects of GMP/HACCP.

Expected Workshop Outputs

The expected outputs of the workshop will be:

- i) Shared knowledge, experiences and identification of issues and problems in implementing Codex GMP/HACCP in countries across the region;
- ii) Identify best practices from countries across the Region on GMP/HACCP;
- iii) Issues for inclusion in a proposed regional guidance document identified
- iv) Priorities, actions and interventions for strengthening GMP/HACCP in food businesses especially small and less developed businesses identified and agreed
- v) Priorities and actions to strengthen regional collaboration in implementing GMP/HACCP identified
- vi) A report of Workshop

Participants

The 3-days workshop will have approximately 50 participants involving government officers who are responsible for managing the national food control system as it related to the food control from countries in Asia region and some NGOs including Consumer organizations and private sector representatives from around 24 countries of Asia region.

Organizers

The workshop is being organized jointly by FAO Regional Office for Asia and the Pacific (RAP) in collaboration with the Federal Food Safety and Veterinary Office FSVO, Switzerland