

Annex G Presentation Slides, Thailand Experience, Prof. Dr. Kraissid Tontisirin, Prime Minister's National Food Committee

National Food Safety Policy of Thailand

Prof. Kraissid Tontisirin M.D., Ph.D

- Senior Advisor , Institute of Nutrition Mahidol University, Thailand
- Chairman of the Food Strategic Planning Committee of the National Food Committee

17 December 2012
FAO Regional Food Safety Consultation
Bangkok, Thailand



Thailand: Current situation



- Population 64.6 millions
- 12th largest exporter of agriculture and food products
- Main food exported products :
 - e.g. Rice
 - Processed Chicken
 - Processed Pineapples
 - Fishery Products

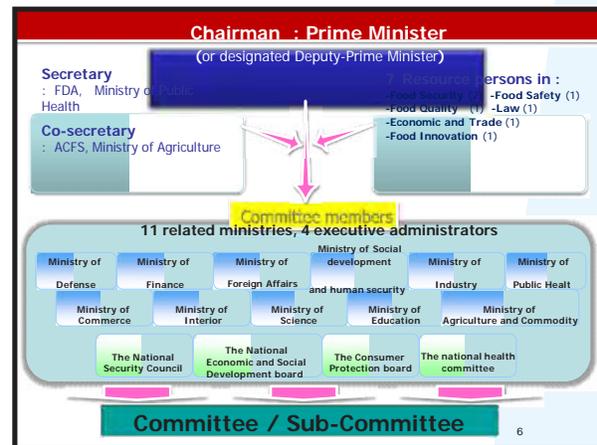
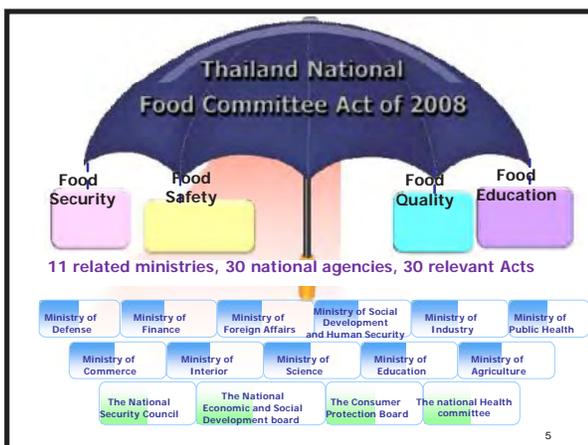
Thailand Is A Food Exporter -- Kitchen of the World --

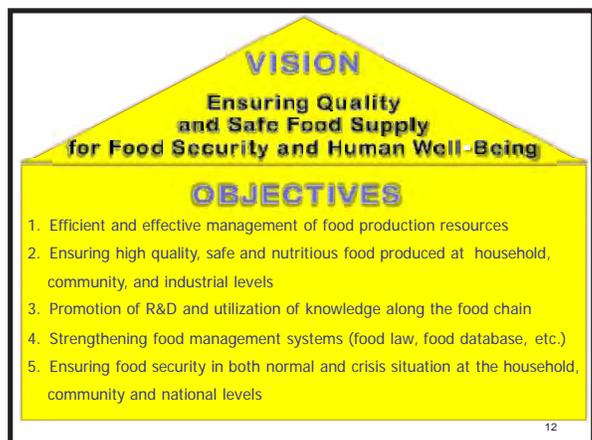
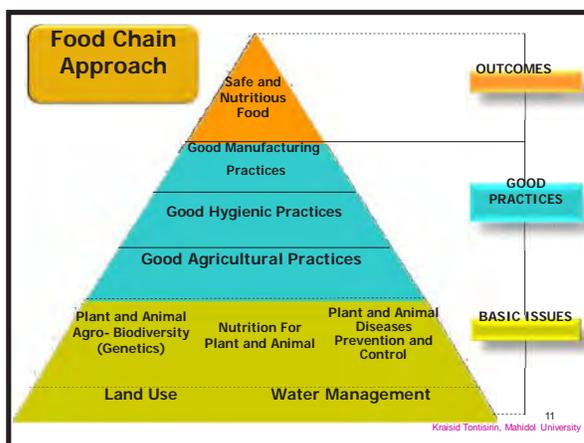
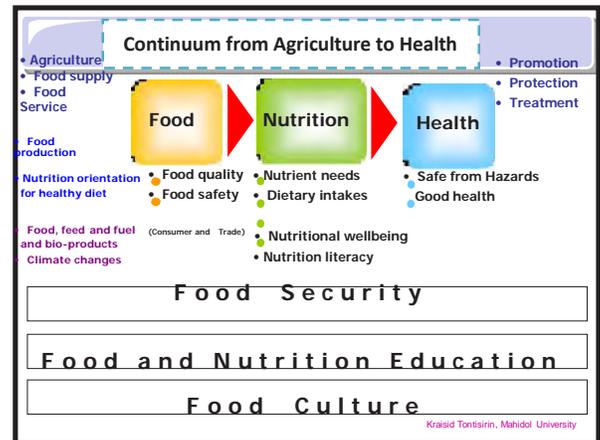
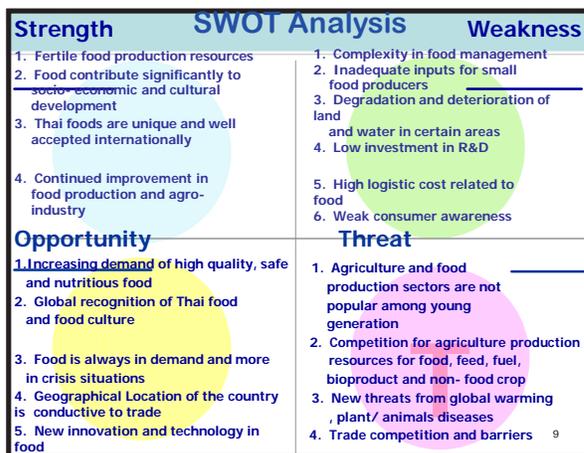


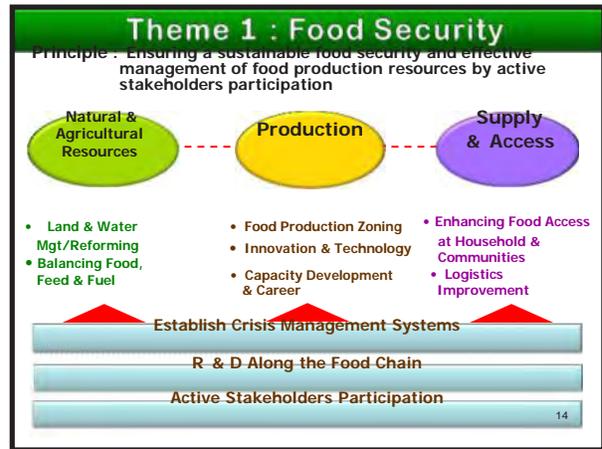
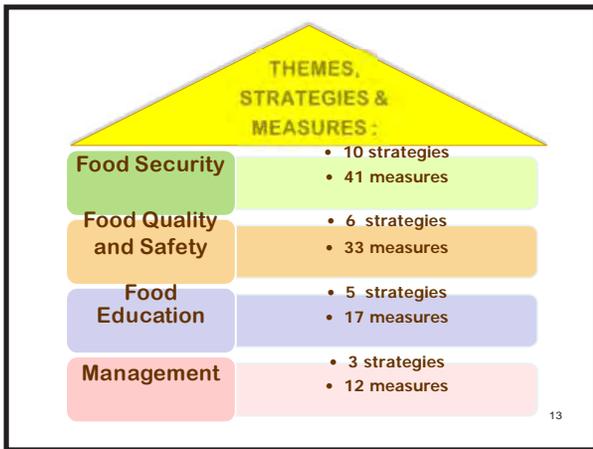
*Export Value of
Food in 2011
27,809.47 million US\$*

Food and nutrition challenges

- **Continuing and persistent undernutrition**
 - ▶ Undernourished (protein and energy deficiency) in children and adults: **food insecurity**
 - ▶ Micronutrient deficiencies: of iron, iodine, vit. A and others
- **Overnutrition and diet related diseases**
 - ▶ Overweight & obesity
 - ▶ Diabetes mellitus, high blood lipids, high blood pressure, cardio-vascular diseases
 - ▶ Cancers
- **Food safety and quality**

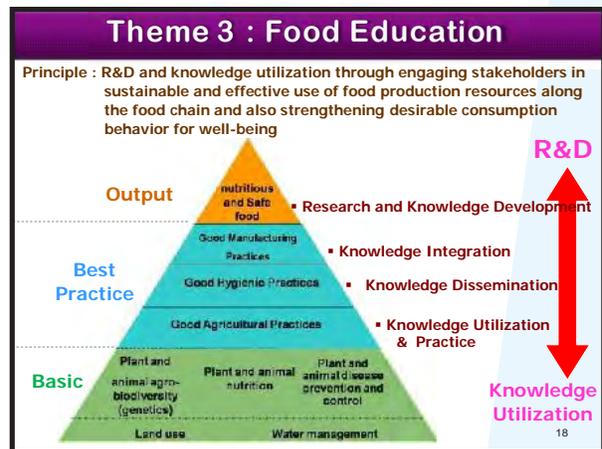






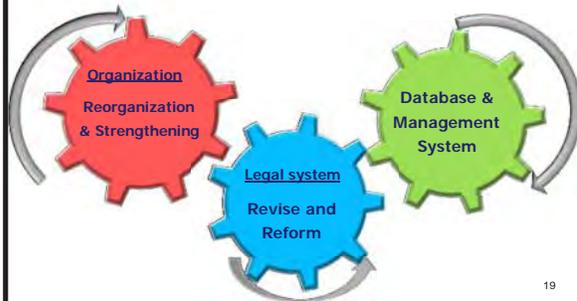
- ### Strategic Theme 2 Food Quality and Safety
1. Standardize food safety and promote implementation
 2. Improve the production of primary food products to meet quality and safety standards and increase their nutritive values
 3. Support and oversee food production at the community level (OTOP) to prevent losses and increase product value
- Kraissid Tantosim, Mahiddal University

- ### Theme 2 Food Quality and Safety Strategies
4. Support and oversee food production at all industrial level
 5. Promote the trade and marketing of standard products from community and industrial levels
 6. Strengthen control and monitoring of national food quality and safety..quality assurance
- Kraissid Tantosim, Mahiddal University



Theme 4 : System Management

Principle : Effective food management systems along the food chain to deal with current and emerging issues in food



19

Expected Outcomes



- 1) Maintaining a sustainable food production resources
- 2) Efficiency in food production at community level with effective management systems enhancing economic growth.
- 3) Both domestic and imported foods are high in quality, safe and nutritious, and accessible by consumers
- 4) Effective food management systems to deal with normal and crisis situations
- 5) Uniqueness of Thai food and food culture continue increasingly more popular worldwide

20

A Cabinet Resolution on "Thailand Food Strategy"

Approved
The Strategic Framework
of Food Management
on 25 November 2010

21

Implementation of the Strategic Framework of Food Management (SFFM)

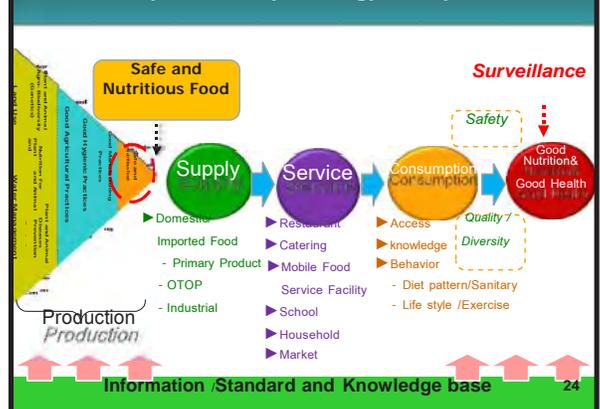
1. Integrated the SFFM in the 11th National Economic & Social Development Plan 2012-2016
2. Each sector implementing the SFFM & reports back to the National Food Committee
3. Three thematic committees for promotion the implementation on: Food Security, Food Quality & Safety, and Linking Food to Nutrition & Health

Krasid Tontissin, Mahidol University



Krasid Tontissin, Mahidol University

Food Quality and Safety Strategy to Implementation



24

Taskforces to Implement Strategic Theme 2 on Food Quality and Safety

1. Standardization of food quality/safety standards
2. Promotion of food Q/S standards at all levels with capacity development activities
3. Strengthening food service outlets for consumer protection, tourism and food culture
4. Strengthening food import control system
5. Strengthening management and control system of chemical substances used in agriculture

KraSID Tontisirin, Mahidol University

Taskforces to Implement Strategic Theme 2 on Food Quality and Safety

6. Promotion of food Q/S logos for consumer confidence in both domestic and international markets
7. Strengthening inspection and certification throughout the food chain
8. Risk assessment for food safety
9. Integrated food safety control system at provincial and community levels
10. Consumer awareness and protection

KraSID Tontisirin, Mahidol University

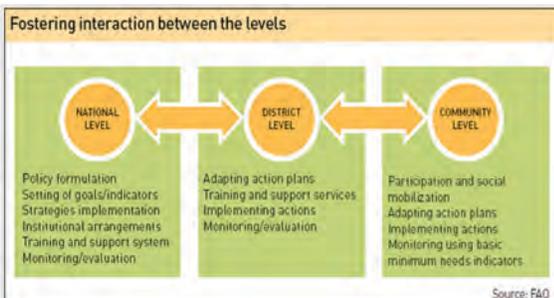


Key Issues Linking Food, Nutrition & Health

1. Standards & indicators on nutrition & related disease
2. Food based dietary guidelines (FBDGs)
3. Food, nutrition & dietetic education
4. Promotion for more vegetable & fruit consumption
5. Reduction of sugar, fat & salt in food
6. School food & nutrition program
7. Community based nutrition program to promote nutrition & health
8. Nutrition & related disease surveillance & survey



Forging the Link Between Government and Community

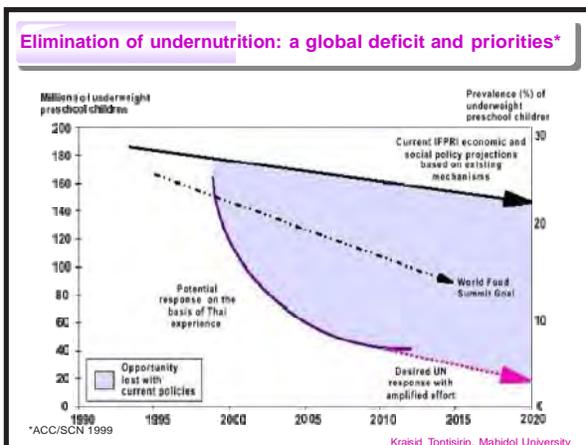
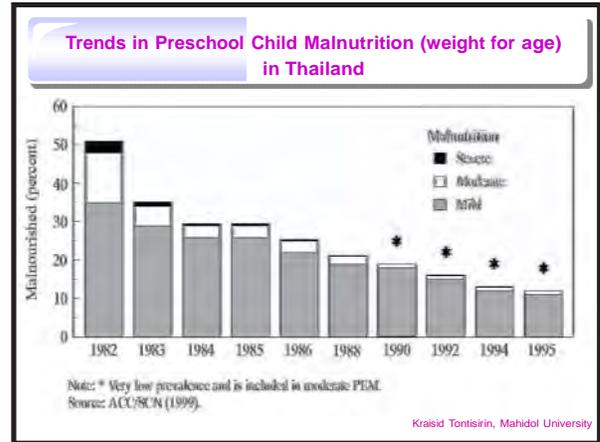


KraSID Tontisirin, Mahidol University

Community-Based Approaches

- Is an **integrated program** implemented at local level (district level and below)
- **National commitment** with sound nutrition improvement strategies and goals
- **Community actions:** basic services, mass mobilization, mutual efforts/actions to reach all people and to prevent malnutrition

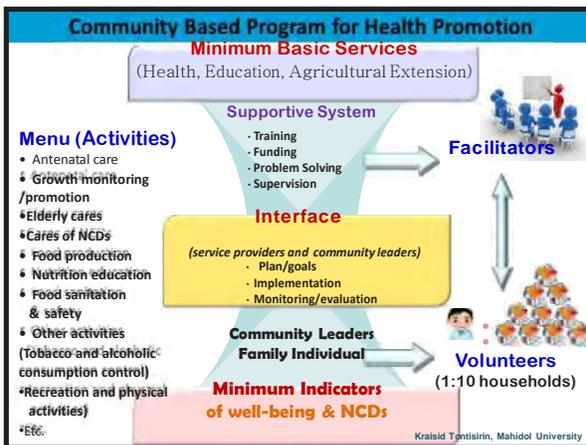
KraSID Tontisirin, Mahidol University



Maternal and child health and nutrition Thailand, 1980-2006

	1980	1990	2006
ANC coverage %	35	75	95
Anemia in preg. %	50-75	18.8	10
LBW %	16	10	<10
PEM (Wt/Age of U 5)%	51	20	<10

Kraisid Tontisirin, Mahidol University



Goals for Community nutrition programmes

Promote normal weight and height in life cycle

age	Goals
Infants	- ave. weight 2.5 - 3.5 kg (LBW < 5%)
Children under 5	- Underweight < 5%
	- Stunted < 5%
	- Overweight and obese < 5%
Children 5-18	- Stunted < 10% in 5 yr and < 5% (after 5 yr)
	- Overweight and obese < 10% in 5 yr and < 5% (after 5 yr)
Teenage and adults	- Overweight and obese < 10% in 5 yr and < 5% (after 5 yr)
Elderly	- BMI 18.5 - 25.0

36

Conclusion 1

- Food quality and safety is a key strategy in the Food Strategic Management Framework of Thailand under the National Food Committee
- **Harmonized food standards** will be implemented for food production **and value added of food** at all levels for consumer protection and facilitation of domestic and international food trades



Conclusion 2

- **Implementation Committee on Food Q/S** has 10 taskforces to deal with various aspects of food Q/S measures.
- This Committee has been **working closely and interacting regularly** with the Committee on Food Security and the Committee on Linking Food, Nutrition and Health



Krasid Tontisrin, Mahidol University

Conclusion 3

- These **working processes** have facilitated **collaboration** among stakeholders involved and key strategic issues will be **proposed to National Committee** for further actions
- The Food Management Strategic Framework of Thailand is aimed for achieving the vision on “Ensuring quality and safe food supply for food security and human well-being”



Thank you

Annex H

Presentation Slides, Japan Experience, Mr. Tetsuo Urushiyama, MAFF, Japan

**National Food Safety Policies
- the policies, development process,
challenges and positive experience
including benefits -
(Experiences in Japan)**

Tetsuo URUSHIYAMA
MAFF
Ministry of Agriculture Forestry and Fisheries
Food Safety and Consumer Affairs Bureau

**1. BACKGROUND OF FOOD SAFETY
POLICIES IN JAPAN**

**Overview of food safety policies in
Japan**

- Current framework to deal with food safety was established in 2003.
 - ✓ The Food Safety Basic Law was enacted and the Government reorganized its structure.
 - ✓ Comprehensive policy to ensure food safety is stipulated in the Food Safety Basic Law.
 - ✓ Food safety administrative work is based on the Food Safety Basic Law and related laws.
 - ✓ Related Ministries, Agencies and local governments have specific food safety policies in order to accomplish the affairs under its jurisdiction.

Background

- Growing diversity and complexity of food safety problems
 - Globalization of food supply chain
 - Development and application of new technologies
 - Detection of trace hazardous substances by advanced analytical methods
 - Concern about foodborne illness and zoonotic infection
- First case of BSE-positive cow was found in 2001.
 - Significant decrease in beef consumption
 - Introduction of a new system of all the slaughtered cows
- Advisory panel to the Ministers on BSE problem recommended improvement of food safety administration.

**Key recommendation for new food
safety administration (April 2002)**

- First priority on protection of consumers' health
- Implementation of risk analysis
- Strengthening of the cooperation between relative organs
- Establishment of a new comprehensive law for ensuring food safety with primary focus on consumer protection, and restructuring of administrative organizations

Report of the examination panel on the BSE problem (MAFF (2002), available only in Japanese)

Governmental response

- Enacted the Food Safety Basic Law and partial amendments of laws related to food safety
- Established the Food Safety Commission to conduct risk assessment related to food safety
- Reorganized risk management bodies in the area of food safety
 - Food Safety and Consumer Affairs Bureau in MAFF
 - Department of Food Safety under the Pharmaceutical and Food Safety Bureau in MHLW

2. FOOD SAFETY BASIC LAW

Enactment of the Basic Law

- Submitted the bill to the Diet in Feb. 2003
- Passed into law and promulgated in May 2003
- Enacted in July 2003
- Purpose of the Law:
To comprehensively promote policies to ensure food safety
- Measures for promoting those policies:
 - Establishing basic principles
 - Clarifying the responsibilities and the roles of stakeholders
 - Determining important points

Basic principles

Food safety shall be ensured by taking necessary measures:

- based on the recognition that the protection of the health of consumer is a top priority
- appropriately at each stage of the food supply chain
- on the basis of science and in sufficient consideration of international trends and the opinions of citizens, for the purpose of preventing adverse effects on the consumers' health

Responsibilities and roles of stakeholders

State and local governments:

- Formulating and implementing policies to ensure food safety

Food-related business operators:

- Taking the necessary measures at each stage of the food chain, on the basis of the recognition they bear the primary responsibility for ensure food safety
- Making efforts to provide accurate and appropriate information
- Cooperating in policies of governments

Consumers:

- Endeavoring to improve their own knowledge and understanding
- Making efforts to express their opinions

Important points in the Basic Law

- Implementation of risk analysis (risk analysis, risk management and risk communication)
- Establishment of a crisis management system to cope with emergency
- Close and mutual cooperation among related administrative bodies
- Enhancement of research supporting food safety
- Collection, compilation, and utilization of internal and external information
- Ensuring an appropriate food labeling system
- Promotion of consumer education and public relations on food safety
- Consideration of impacts on the environment

Basic agreements regarding measures to implement policies

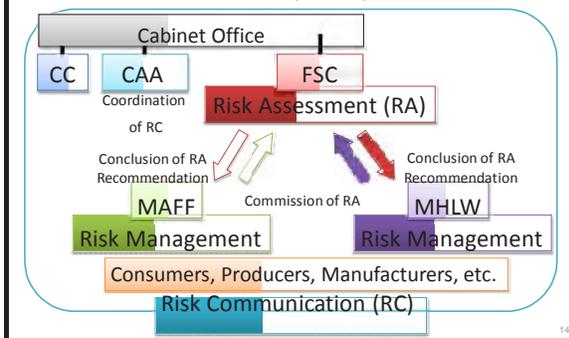
- Stipulating concrete procedures to implement policies in the Basic Law
- Agreements to be formulated after hearing the opinions of the Food Safety Commission (FSC) and the Consumer Commission (CC)
- First agreements were approved in 2004
- Revised in June 2012 after establishment of the Consumer Affairs Agency (CAA)

3. FRAMEWORK FOR ENSURING FOOD SAFETY IN JAPAN

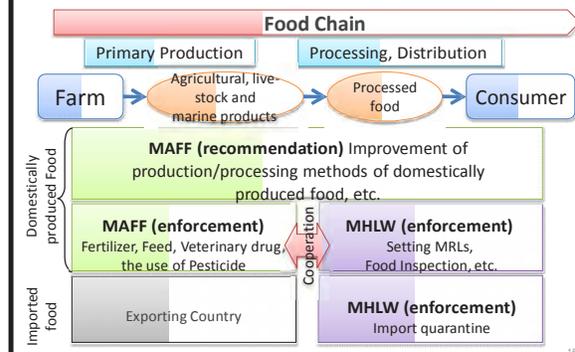
Ministries and Agencies dealing with food safety in Japan



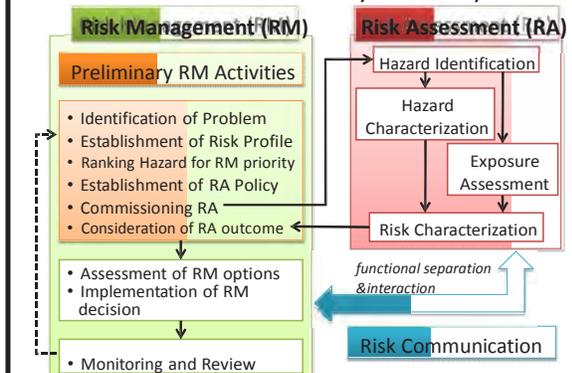
Current Government structure to deal with food safety in Japan



Roles of MAFF and MHLW on food safety



Framework of food safety risk analysis



4. MEDIUM TERM PROGRAM RELATED TO FOOD SAFETY

Mid-term program for food, agriculture and rural areas

- Prepared by MAFF
- Approved by the Cabinet in 2010
- Includes the following activities to ensure steady supply of safe foods:
 - Improvement of food safety based on sound science
 - Enhancement of food chain approach
 - Ensuring consumer confidence on food
 - Strengthening of animal and plant disease and pest control including quarantine system
- Revised approximately every five years

Mid-term program for consumer

- Prepared by CAA
- Approved by the Cabinet in 2010, and revised in 2012 based on the recent status
- Includes the following activities to ensure food safety and consumer confidence
 - Implementation of risk communication on food safety by related ministries and agencies
 - Enhancement of the Food Safety Commission
 - (Others are the same as in the MAFF program)

5. APPROACH TO ENSURING FOOD SAFETY IN MAFF

Standard operating procedure (SOP) for food safety risk management

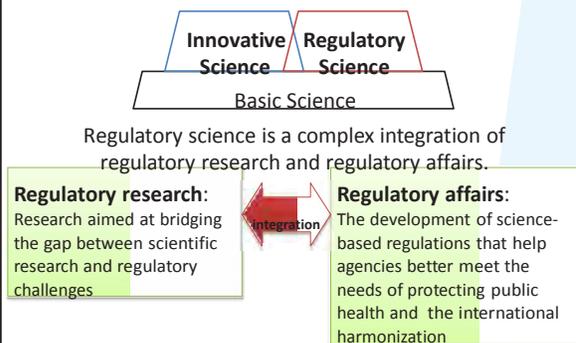
- Objectives
 - To conduct risk management on a basis of scientific principles in accordance with internationally accepted framework
 - To ensure consistent and transparent risk management
 - To reflect stakeholders’ opinions in risk management processes
- Targets
 - MAFF and MHLW risk managers in food safety area
- Publication
 - August, 2005

Contents of SOP

- Collecting/analyzing information and data on hazards;
- Preparing risk profiles;
- Prioritizing hazards based on risk profiles;
- Conducting necessary research and surveys;
- Establishing RA Policy and Commissioning RA;
- Considering RA results and other relevant factors;
- Considering and assessing RM options;
- Deciding and Implementing RM measures;
- Monitoring and review of the decision taken; and
- Risk communication at each steps

The above is consistent with the Codex Working Principles

Introducing “regulatory science”



Policies for promoting regulatory science

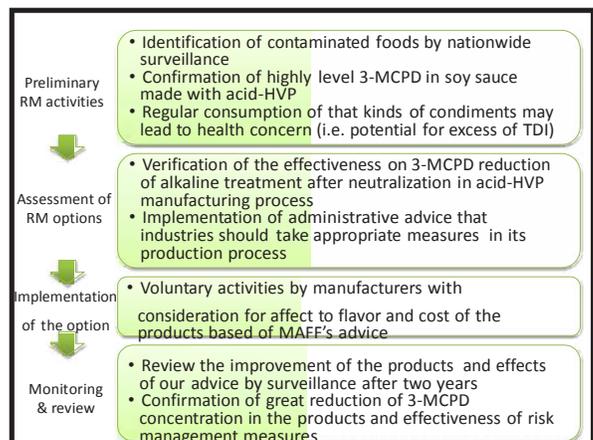
- Food safety regulations should be based on sound science.
- Strengthening regulatory research, e.g.
 - surveillance and monitoring in foods and feeds;
 - developing and validating analytical methods;
 - investigating contamination routes and/or occurrence mechanism;
 - developing and testing mitigation measures; and
 - preliminary exposure assessment
- Funding about 600 mil. yen/year for regulatory research relating to food safety
- Capacity building of regulators

Disclosure, publication and exchange of relevant information

- Transparency is important in risk analysis.
- Following information is available on the MAFF website.
 - Abridged version of risk profile on prioritized hazards
 - Midterm and annual plans on surveillance and monitoring
 - Surveillance reports
 - Reports of risk communication meeting
- Encouraging publication of survey results in scientific papers
- Cooperating with GEMS/Food as a collaborating institution

Successful example of activities to ensure food safety (3-MCPD in foods)

- 3-Monochloropropane-1,2-diol (3-MCPD) is a contaminant occurring as by-product in seasonings/condiments made from acid-hydrolyzed vegetable proteins (acid-HVP). 
- 3-MCPD is not a carcinogen and there is no epidemiological evidence of adverse effect on human health, but it is toxic to the kidneys in experimental animals (by JECFA).
- Extremely high levels of 3-MCPD was detected in seasonings/condiments exported from Asian countries to Europe in 1990s. 



Challenges for enhancing the system for food safety

- Capacity building of risk assessors and risk managers
- Promotion of regulatory research and securing sufficient budget
- Quality assurance of official and private laboratories and research institute
- Development and implementation of measures to prevent crisis or accident to occur
- Increase cooperation with food business operators
- Establishment of one food safety agency

Thank you for your attention!

**Presentation Slides, Bangladesh Experience,
Prof Dr. ABM Abdul Hannan, Director, IPH, Bangladesh and
Dr. Shah Mahfuzur Rahman, National Advisor (Food Inspection),
FAO Food Safety Project, Bangladesh**

Regional Consultation Workshop on Guidelines for
Development of Food Safety Policies for Countries in Asia
17-19 December 2012, Bangkok

**Draft National Food Safety
and Quality Policies:
Bangladesh Experience**



Outline of the Presentation

- Process of Development of the Draft
- Consideration
- The Draft Policies
- Challenges
- Opportunities
- Positive experiences
- Linkages to other Policies and Plans
- Conclusion

**Process of Development of
the Draft Policies**

- Analysis of food safety and quality situation of the country
- Review of existing legislations related to food safety and quality in Bangladesh
- Review of the existing policies and action plan related to food safety
- Review of the related FAO/WHO Guidelines

**Process of Development of the
Draft Policies
contd.**

- Review documents, records, literatures on food safety or food safety policy
- Meetings, discussions and consultations with different stakeholders
- Organizing national level seminars and workshops- participated by different stakeholders

**Process of Development of the
Draft Policy contd.**

- Formation of a Expert Working Group (EWG) by the MoHFW in January 2012
- Review of the 1st draft by the key stakeholders
- Final Draft prepared by the EWG, and submitted to the MoHFW in November 2012 for finalization for Cabinet
- Following endorsement by the Cabinet, it will be placed to the Parliament for approval

Consideration

Issues are considered for drafting the policies

- Coordination among the stakeholders, to be led by a Ministry
- Risk-based approach covering the whole food chain
- Uniform standards and regulations
- Involvement of the private sectors, Civil society, consumers' group, NGOs and others
- International and Regional collaboration

The Draft Policies

- Background
- Vision
- Objectives
- Scope
- Basic Principles
- Strategies
- Institutional Framework
- Conclusion

Background

- No single authority for food control in Bangladesh
- About 15 Ministries and their some 20 agencies are involved in food control with
 - Gaps and overlaps of mandates
 - Inadequate coordination, collaboration and communication
 - Sometimes do not cover the whole food chain

Background contd.

- Laws, Rules and Regulations are fragmented, inconsistent , and mostly backdated
- No Food Safety Policies, Strategies and Action Plan exist
- No Food Safety Emergency Response Plan is in place

Background contd.

- Food inspection system is a traditional one
 - Little emphasis on prevention and identification of risk factors
 - Focus is on quality rather than safety of food
 - Focus on sample collection and analysis of end-products
 - Without having appropriate lab analytical support
 - Enforcement power based on outdated and inconsistent legislation

Background contd.

- Food analysis laboratories are under different ministries with limited analytical capacity and capability
- No Laboratory Network for cooperation and collaboration for food analysis
- No uniform food standards exist in the country
- No foodborne disease surveillance system is in place
- Limited consumers' awareness
- Inadequate scope for consumers' complaint

Vision

To ensure a stronger, well-coordinated, effective and integrated food safety and quality control system with clearly defined roles and responsibilities of the various Ministries/Agencies and other stakeholders involved along the food chain providing food for domestic consumers and for trade.

Objectives

General objective

To protect the health of the people by ensuring safety and quality of the food.

Specific objectives

- Ensure safe food production, processing, packaging, storage, distribution, preparation, retailing and consumption;
- Reduce morbidity and mortality caused by food borne illness;
- Facilitate domestic and international trade of safe food

Scope

- This document presents the Government policies in the area of food safety and quality. It also provides policy orientations to guide the development of a framework for an effective national food control system
- This policy document is developed in line with other relevant sectorial policies and plans of the Government

Basic Principles

- Protection of public health ensuring safe and quality food throughout the food chain
- Well coordinated effort of the competent authorities with clearly defined roles
- Assurance of food safety and compliance with the standard are the primary roles of the food producers and processors
- Required information should be provided to the consumers in an open and transparent way

Basic Principles contd.

- Roles of Civil Society and Consumers Group Organization in public awareness development are recognized
- International and regional standards, recommendations and guidelines would be adopted or harmonized where appropriate

Strategies

- Embrace the food chain approach
- Multi-sectoral involvement and cooperation
- Risk analysis
- National food analysis capacity and networking
- Risk-based food inspection

Strategies contd.

- Information, education and communication
- Foodborne illness surveillance and residue monitoring
- Food safety emergency response
- Standards and regulations

Institutional Framework

- A Food Safety Coordination Authority (FSCA) to be constituted. Considering the mandate and decentralized organizational structure- the MoHFW is proposed to act as a lead Ministry
- The Authority (FSCA) will review and update the National Food Safety and Quality Policies on a regular basis
- Existing NAFSAC (National Food Safety Advisory Council) to be strengthened to oversight the food safety activities under the different ministries throughout the food chain

Linkage with other policies and plans

- Food Policy
- Food and Nutrition Policy
- National Fisheries Policy
- National Livestock Development Policy
- National Poultry Development Policy
- Export Policy, Import Policy Order
- National Health Policy
- Health, Population, Nutrition Sector Development Plan
- Perspective/Five Year Plans

Challenges

During development of the draft

- Insufficient conceptual clarity
- Lack of timely effort
- Inadequate coordination and cooperation among stakeholders

Challenges contd.

During implementation of the policies

- Inadequate Institutional capacity
- Fragmented and outdated legislation
- Inadequate awareness of the food producers, processors and food traders
- Consumers' awareness
- Limited resources

Opportunities

- Organizational structure/infrastructure of individual ministry specially the Ministry of Health and Family Welfare
- Commitment from the Civil Societies and Consumers' Group
- Potentiality of the Non-Government Organizations (NGOs)
- Support of the development partners

Positive Experiences

- Commitment of the regulatory bodies
- Interests of Consumers from all walks of life, Civil Societies, NGOs etc.
- Participation of the private sectors
- Facilitation by the development partners

Conclusion

Assurance of food safety and quality through implementation of the Policies is being developed- will reduce foodborne disease burden, improve consumers' confidence and enhance food trades, leading to sustainable development of the country.

Thank You