



**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
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FOOD SAFETY AND QUALITY IN THE CCASIA REGION

(Prepared by the FAO and WHO)

Introduction and background

1. Changes in patterns of food consumption are being driven by factors such as rapid urbanization, technological advancements in processing, strides by novel foods such as cell-based products, among others, and the swift dissemination of information among consumers through social media, whether verified or not. The introduction and use of cloud-based AI tools and bacteriophages are technology-based solutions for the prevention of bacterial contamination and antimicrobial resistance in foods. Evolving trade and tariff policies, the potential impacts of climate change, and environmental issues are key variables that are also affecting food safety in the CCASIA region.

2. These in turn are influencing food control measures and food safety across the globe. This document summarizes current critical and emerging food safety and quality issues and actions being undertaken by FAO and WHO to assist countries to tackle them.

Priority issues in the region

3. Food safety governance is hindered in many countries by outdated legislation, overlapping or unclear institutional mandates, and limited capacity for risk-based inspection and enforcement. Modernizing laws, clarifying roles, and developing cohesive national food safety strategies aligned with Codex principles are critical steps toward building effective, trusted, and resilient food-control systems.

4. Microbial contamination, largely due to poor hygiene practices, continues to contribute to incidences of contamination of meat, seafood, dairy, and fresh produce by *Salmonella*, *E. coli* O157:H7, *Listeria monocytogenes* and *Campylobacter*. Zoonotic diseases such as avian influenza and Nipah virus have been reported in 2024 and 2025. These are also linked to live animal, meat and fresh markets.

5. Traditional food markets (TFMs) play important economic, cultural and social roles, and are sources of livelihood for millions of people in both urban and rural areas in Asia. Many Asian countries depend on these markets, street food, and small producers; these informal supply chains are more complicated to regulate. Tailored risk-reduction measures and capacity-building activities are needed to improve the hygiene and sanitary conditions of existing TFMs.

6. Insufficient surveillance, limited laboratory capacity, and limited lab networks, as well as referral laboratory use and routine surveillance, reduce the ability to detect, attribute, and respond to foodborne disease outbreaks and to generate evidence for policy in Asian countries. Building laboratory-based surveillance and data management systems, including capacity for outbreak investigation and risk assessment for foodborne diseases, is essential.

7. The overuse and misuse of pesticides in fruits, vegetables, and rice resulting in non-compliance with Maximum Residue Limits (MRLs) has been frequently raised by Governments and media as a serious area of concern across Asia. Aflatoxins in maize, peanuts and tree nuts, particularly in South Asia, and ochratoxin in cereals were also flagged as a key concern, most recently at the 18th session of the Codex Committee for Contaminants in Food (CCCCF) held in Bangkok. Other important contaminants highlighted by countries include

heavy metals such as arsenic in rice and lead in spices especially in South Asia as well as dioxins in seafood in coastal areas across the region, most likely originating from industrial pollution.

8. Adulteration or the addition of unauthorized and illegal ingredients to food for economic benefit continues to challenge competent authorities in the region. This includes the use of unauthorized dyes (such as Sudan Red), mixing and/or recycling of cheap edible oils, mislabeling and misrepresentation among others. The overuse of antibiotics in aquaculture, poultry, and livestock leading to anti-microbial resistance (AMR) in foodborne pathogens is recognized as a major area of risk.

9. Besides existing and known food safety hazards, new technologies such as cell-based foods and precision fermentation are areas where potential food safety implications need to be identified, characterized and addressed through appropriate regulatory frameworks.

10. Climate change is a key driver of emerging risks in food and feed safety. The production of biotoxins and mycotoxins may be affected by temperature and moisture conditions. The impact of climate change could be more evident in foodborne pathogens with low-infective doses. Changes in the plant pests are expected due to CC leading to increasing use of pesticides. Climate change and resulting impacts are adding to the complexity of challenges by food safety regulators. Continued investment in surveillance and monitoring of food environment, plant, and animal health to better understand risk and impacts to develop risk management options.

11. Besides existing and known food safety hazards, new technologies such as cell-based foods and precision fermentation are areas where potential food safety implications need to be identified, characterized and addressed through appropriate regulatory frameworks. Likewise, climate change and resulting impacts such as changes in pest profiles and mycotoxin risks are adding to the complexity of challenges by food safety regulators.

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13. A critical and emerging area is foresight which enables the proactive identification of emerging food safety issues, including challenges and opportunities, and can provide strategic preparedness to support timely decision-making. A strong beginning has been made to address this need and while the future cannot be predicted, preparedness can be enhanced for different possibilities by looking at early signs of change¹.

FAO/WHO activities at the regional level

Virtual regional workshop on risk assessment and food contaminants database

14. With funding and longstanding commitment from the Ministry of Agriculture, Forestry and Fisheries, Government of Japan, the Regional Office for Asia and the Pacific (RAP) based in Bangkok continued its emphasis on institutionalized science and risk-based approaches to Codex food standards setting. Nine ASEAN Member States and two other countries were assisted to build national capacities for risk assessment of heavy metals and pesticides; develop robust proposals for development of new Codex standards; and analyze publicly available information on contaminants in the environment (the GEMS database hosted by WHO) to adopt good practices that prevent the entry of these hazards into the food chain. This is a significant step forward from supporting ASEAN Member States from effectively participating in Codex meetings to generating and analyzing science-based data for submission to Codex.

15. The FAO Regional project “Enhancing Capacity in Codex for Effective Participation and Contribution of Selected Countries in Asia (GCP/RAS/278/JPN)” jointly with the ASEAN Risk Assessment Centre for Food Safety (ARAC), organized the virtual regional workshop on “risk assessment for heavy metal, case study: Arsenic and Cadmium”, from 8 to 12 May 2023. During this regional workshop, the participants from ASEAN Member States emphasized the need for training on accessing the GEMS/Food contaminants database.

16. FAO, in collaboration with WHO, jointly organized the virtual workshop on “GEMS/Food contaminants database” on 23 May 2024. The workshop aimed to provide a better understanding of the structure of the GEMS Food Programme and how to submit the national monitoring data to the GEMS/Food contaminants database. A total of 29 officials in charge of food safety standards from nine Asian Countries (Cambodia, Indonesia, Malaysia,

¹ <https://doi.org/10.4060/cb8667en>

the Philippines, Singapore, Sri Lanka, Thailand, Timor-Leste, and Viet Nam) and ARAC secretariat representatives participated in the workshop.

Intercountry training workshop on enhancing participation in Codex activities

17. The Codex mock drill exercise module, conceptualized and implemented under the Codex Trust Fund (CTF) group project implementation in Bhutan, India and Nepal, The Regional Terminal meeting of CTF group project held in August 2023 in Thimphu (Bhutan) acknowledged that the Codex mock-drill exercise training organized under the CTF group project was one of the best activities which was facilitated by experts and resource persons from the Food Safety and Standards Authority of India (FSSAI). It was recommended that training of trainers (ToT) on the Codex mock drill exercise should be organized at the international level, and CTF project countries should be encouraged to send participants. The FSSAI hosted an inter-country workshop on enhancing participation in Codex activities at the International Training Center in Mumbai from 24 to 28 June 2024, which was attended by food safety officials from Bangladesh, Bhutan, India, the Maldives, Sri Lanka, and Timor-Leste under the CTF project. The objective of this workshop was to impart practical knowledge and skills for effective and meaningful participation in Codex activities for government officials from participating countries. The FSSAI is committed to organizing Codex workshops annually as an in-kind contribution to the CTF. FAO and WHO will continue to work with FSSAI to support Codex capacity building in the future.

Strengthening the food safety emergency response (FSER) and INFOSAN activities

18. The Asia-Pacific International Food Safety Authorities Network (INFOSAN) hybrid meeting was co-organized by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), and the Ministry of Food and Drug Safety of the Republic of Korea (RoK) in Seoul from 28-20 November 2024 which was attended by 23 countries virtually or in person. The complementarity of CODEX, INFOSAN, and International Health Regulations (IHR) was highlighted. A tabletop exercise was conducted to understand the sampling plan for detecting histamine in fish, ensuring consumer health protection and fair practices in the food trade.

19. WHO hosted the third South-East Asia Regional Practice of All-Hazard IHR Event Communication (SAPHIRE) on 8th July at the request of Member States on the food safety event. The objectives of the SAPHIRE 2025 were to test functional communication between National IHR Focal Points (NFPs) and the INFOSAN Emergency Contact Point (INFOSAN ECP) in the WHO South-East Asia region during a food safety emergency. The public health and food safety officials from 10 Member States and WHO Country Offices participated, and this exercise helped build and strengthen trust, confidence, and understanding among national stakeholders for sharing information and responding jointly to food safety events. Some countries expressed interest in replicating the simulation exercise at the country level.

Mitigating public health risks emerging in traditional food market settings

20. Traditional Food Markets (TFMs) are vital in the Asia-Pacific region, providing fresh, affordable, and culturally appropriate food while supporting livelihoods and fostering social and economic interactions. On the other hand, TFMs pose health risks due to poor hygiene, zoonotic diseases, and the transmission of respiratory diseases from mass gatherings and unsafe practices. The World Health Organization has addressed these challenges through initiatives such as the "Five Keys to Safer TFMs" manual, multisectoral roadmaps for safer TFMs, and capacity-building activities focused on hygiene, risk communication, and the One Health approach. These efforts have enhanced food safety regulations, improved stakeholder coordination, and facilitated policy harmonization across the region. The bi-regional advocacy meeting on risk mitigation in TFMs in the Asia-Pacific region was organized in September 2023 in Siem Reap, Cambodia.

World Food Safety Day webinars

21. FAO and WHO, the Asia-Pacific edition of the World Food Safety Day webinar continues to be organized every year. Each year's webinar features an expert speaker followed by a panel discussion between representatives of national competent authorities. The FAORAP, together with the WHO (SEARO and WPRO), organized the webinar "Food safety incident management – Experiences from the Asia-Pacific region" to celebrate World Food Safety Day on June 11, 2024. Similarly, the WHO, together with FAORAP, hosted the webinar "Food Safety – Science in Action" in observance of World Food Safety Day 2025 on June 10.

Supporting ASEAN Food Safety Initiatives

22. FAORAP and WHO (SEARO and WPRO) have been supporting food safety activities under ASEAN Health Cluster #4. WHO supported the situation analysis of food safety emergency response in ASEAN Member States and the development of the National Food Safety Emergency Response Plan in Indonesia. The FAO and

WHO provided technical support to the ASEAN tabletop exercise on rapid response in food safety emergencies from November 18 to 19, 2024. It is planned to support the strengthening of food safety emergency response at the regional and country levels under the UK FCDO project.

AMR initiatives

23. FAO and WHO have been actively supporting countries in Asia to strengthen antimicrobial resistance (AMR) management within the food safety domain through a One Health approach, focusing on reducing the risks from antimicrobial use in agrifood systems. Efforts include technical assistance for developing and implementing national action plans, improving surveillance of antimicrobial use and resistance in foodborne pathogens, and enhancing laboratory capacity for detecting residues of veterinary drugs in foods (RVDF). The newly developed FAO RVDF tool has been piloted in Thailand, Singapore and Pakistan, as of August 2025, and there is a plan to conduct the relevant assessment in Lao PDR using the tool.

Capacity building activities by FAO at country level

24. To ensure that safe food is made available to populations through a systems approach, food control is being strengthened through modernization of legislation and risk literacy in several countries. In Sri Lanka, with generous financial assistance from the European Union, a food safety policy and plan of action has been developed and submitted for approval to the Ministry of Health. Amendments have been proposed to the Food Act, 1980 expand effective regulatory actions to more stakeholder Ministries such as agriculture, livestock, fisheries, commerce and agencies. Training to capacitate the Codex Control Point and the National Codex Committee members for meaningful participation in Codex meetings has been provided.

25. In Mongolia, the competent authorities were supported to the policy, legislative and operational system for food supply, safety and capacity within the National School Lunch Programme. While full institutionalization and nationwide scale up are still underway, the project laid a solid foundation for the sustainable delivery of nutritious school meals. The project piloted and validated the safety of several supply chain systems at different levels and assessed their capacity to deliver safer and more diverse food to students. This work will bolster Mongolia's broader efforts for food security and child nutrition.

26. In collaboration with the Ministry of Food, Agriculture, and Light Industry (MOFALI), FAO developed and implemented the National Residue Control Programme (NRCP) in Mongolia, which was adopted and incorporated into MOFALI's 2024 workplan. The programme included a pesticide residue monitoring plan and guidance document outlining methods for sampling, testing, and analysing pesticide residues in plant-based products. Through project support, the Medimpex LLC Demo Laboratory expanded its capacity to detect 152 pesticide types and trained 73 technicians.

27. In Maldives, a state-of-the-art GC/MS-MS (Gas Chromatograph with Mass Spectrophotometer) has been procured for the National Health Laboratory (NHL) which is mandated with doing food and pharmaceutical testing, for the specific purpose of pesticide residue testing. Maldives is heavily import dependent and enhancing domestic laboratory analysis capacity is vital for the safety of its food imports. Methods of analysis that meet ISO17025 standards are being validated, and the laboratory analysts have received advanced training (September 2025) at the International Training Center Food Safety & Applied Nutrition in Mumbai, India.

28. In Bangladesh, a project has been initiated to prepare a strategy for improving food safety in the jaggery industry. This includes the development of training manual and training to date and sugarcane jaggery producers on proper production, processing, and storage techniques to ensure the safety and quality of jaggery, which is commonly used in the local cuisine and various food products. Collaboration between the Bangladesh Food Safety Authority (BFSA) and jaggery producers to establish effective regulatory measures and monitoring systems is being enhanced.

29. In Pakistan, the implementation of the multidimensional FAO/WHO food control system assessment is in progress with the aim of recommending changes leading to a more effective and integrated approach to food safety. A separate assessment was also conducted to strengthen national monitoring and analytical capacity of residues of veterinary drugs in foods (RVDF), using the FAO RVDF tool. A comprehensive report with practical action items were developed in collaboration with multidisciplinary government teams and stakeholders.

30. Also in Pakistan, another technical project was implemented the aim of improving food safety standards by assessing aflatoxin levels and pesticide residues in key crops such as rice and chilies, supporting the development of a strategic action plan, promoting regulatory enforcement and enhancing institutional capacity for managing contamination risks. The project enhanced the technical capacity of professionals from relevant

government institutions. Over 190 professionals received training in aflatoxin and MRLs management aligned with GAPs.

31. The project raised awareness among stakeholders, including farmers, pesticide dealers, regulators and food safety authorities on the importance of managing aflatoxin and pesticide residues. As a result, government departments improved enforcement mechanisms. The Pest Warning and Quality Control of Pesticides of the government of the Punjab, and the Agriculture Department of Sindh have issued notifications banning the use of non-approved pesticides on rice and chilies.

32. In Iran², FAO is enhancing national capacity through the Ministry of Agriculture for integrated supply chain management in the pistachio sector, with a particular focus on improving productivity, harvesting, processing, and adherence to mycotoxin contaminant safety regulations. The initial assessment focuses 180 hectares of pistachio orchards in Kerman, Yazd and Khorasan Razavi. Aflatoxin levels in processed pistachios are being analyzed and an advanced HPLC instrument has been procured for that purpose. Based on the findings, detailed procedures and guidelines for harvesting, post-harvest handling, processing, and storage are being developed and adopted. Key practices including irrigation, soil and nutrient management, Integrated Pest Management (IPM), and horticultural practices are also being enhanced.

33. Hands-on capacity building for more than 300 pistachio growers, processors, extension officers, traders, and researchers are being provided. A comprehensive guide titled “Comprehensive Guide to Aflatoxin Management for Iran’s Pistachio Value Chain” has been developed. A national workshop on “Pistachio Safety and Trade: Navigating SPS and Codex Standards” held with national stakeholders, resulting in enhanced understanding of global food safety—particularly SPS and TBT measures—and increased awareness of mechanisms for addressing Specific Trade Concerns (STCs) and complying with Codex guidelines on contaminants³. An action plan titled “Enhancing Mycotoxin Control in Pistachio Exports from Iran in Compliance with EU Regulation 2023/2782” was developed, recommending tailored sampling protocols, pilot testing of dynamic sampling systems, and the implementation of improved traceability tools to strengthen compliance and reduce border rejections.

34. A second project aims to enhance technical capacities for control of food authenticity in the saffron value chain. Among the most adulterated of food products, saffron stands out due to its high market value and limited production. Key areas of focus include the development of a standardized method for the characterization and fingerprinting of its key components, crocin, picrocrocin and safranal using advanced analytical techniques; enhancing post-harvest practices through Good Manufacturing Practices (GMP) based guidelines for drying and storage; and building national capacity among laboratory experts, farmers, and traders in saffron characterization as well implementing GMP.

35. In Bhutan, work has been initiated in 2025 to develop a set of national food safety indicators based on earlier work delivered by FAO in 2019. This initiative will also develop a standardized evaluation framework to assess the implementation of food safety indicators and train officials of the Bhutan Food and Drug Authority in monitoring progress.

36. FAO is working with the Department of Animal Husbandry (DAHD) of the Ministry of Agriculture & Farmers' Welfare, Government of India on enhancing livestock keepers' incomes through certification for milk and dairy products to increase market access. Through this project, easy-to-use protocol(s) for safe and clean milk standards and pathways for their implementation have been developed and validated. IEC materials have been generated for increased awareness and capacity building for the relevant stakeholders (including consumers) in the local milk value. These will be used by DAHD for dissemination across the country targeting small herders and livestock keepers.

37. FAO is supporting countries to adopt whole genome sequencing (WGS) as a powerful tool for food safety management, enabling more precise identification and tracking of foodborne pathogens, linking human, food, and environmental cases, and informing risk-based interventions. In Asia, this is particularly valuable given the region's diverse food systems, high trade volumes, and the transboundary nature of many food safety risks. FAO facilitates technical capacity development, promotes harmonized approaches, and fosters knowledge exchange among countries. Singapore has played a key role by contributing its advanced WGS expertise to FAO-led demonstrations that showcase the technology's practical benefits for outbreak detection and source attribution. Malaysia has provided in-depth national case studies illustrating how WGS has been applied to both clinical and food samples

² Iran is a member of CCNE while FAO-led activities in the country are implemented by the Regional Office for Asia and Pacific in Bangkok, Thailand. This information is also reported in the corresponding CCASIA document

³ <https://www.fao.org/fao-who-codexalimentarius/news-and-events/news-details/en/c/1736936/>

in investigating foodborne risks. These collaborative efforts demonstrate how WGS can strengthen surveillance, improve response times, and enhance evidence-based decision-making in the region.

38. Despite severe funding constraints, Codex Trust Fund activities were implemented in Lao PDR and Cambodia with FAO providing additional funding. High level advocacy and training workshops were organized in May 2025 in collaboration with Ministry of Health and the Food and Drug Department of Lao PDR and the Institute of Standards of Cambodia (ISC), Ministry of Industry, Science, Technology & Innovation (MISTI) respectively ^{4,5}. Nearly 80 officials participated in each workshop including policymakers, technical officials, academic representatives, and members of both the public and private sectors. The workshops sought to enhance the capability to participate effectively in Codex work and to identify appropriate mechanisms for coordination among relevant stakeholders.

39. FAO's Fisheries and Aquaculture Division, together with the Agrifood Systems and Food Safety Division and the Codex Secretariat, have jointly organized a webinar on the implementation of prerequisite programmes (PRPs)/Good Hygienic Practices (GHP) and HACCP in the fisheries and aquaculture sector. The three-day English-language webinar, held in October 2024, attracted approximately 1,500 participants each day. A Spanish-language version followed in June 2025, with around 400 participants per day. In response to the strong demand, FAO is seeking to partner with interested organizations or agencies from Codex Members and Observers to deliver this training webinar series again, this time targeting the CCASIA region, in the second half of 2026 or in 2027.

Capacity building activities by WHO at country level

40. WHO supported several Member States by strengthening food safety policies and regulations. The National Food Safety legislation of the Lao PDR and Vietnam was reviewed. The assessment of the National Food Control System was carried out in Timor-Leste, and priority actions have been identified to strengthen the food safety system. WHO also released the "Risk-Based Food Inspection System: Practical Guidance for National Authorities" and developed tools to build inspector capacity in risk-based, multisectoral approaches. In addition, WHO supported food inspection efforts by providing test kits for routine checks in the Lao PDR.

41. WHO supported the development of risk-based food regulations and standard operating procedures for competent authorities in Sri Lanka's food control system. An orientation training on Codex and food safety risk analysis has been planned.

42. Risk communication and community engagement are critical during a food safety emergency. WHO has been providing technical support to Member States in strengthening food safety communication through national campaigns, strategic materials, and annual World Food Safety Day (WFSD) celebrations at the country level. WHO has developed emergency risk communication materials addressing food safety during floods, fires, and power outages, targeting food suppliers, vendors, inspectors, and industry workers. WHO also produced a norovirus animation and three infographics highlighting food safety aspects of avian influenza. Technical assistance was extended to the Philippines (cholera outbreak) and Vietnam (food poisoning incident). In Cambodia, WHO supported methanol risk mitigation through multisectoral capacity building and the use of rapid test kits, with guidance from the WHO Collaborating Centre for Risk Analysis of Chemicals in Food at the Singapore Food Agency. WHO also helped strengthen Cambodia's Foodborne Outbreak Response Team (FORT) by building preparedness and response capacities through INFOSAN. WHO also developed an RCCE (Risk Communication and Community Engagement) toolkit to enhance community engagement, support behavior-driven interventions, and assist inspectors and local market teams in monitoring efforts.

CTF and Codex-related activities

43. WHO, in coordination with FAO, supported Bhutan, India, and Nepal in implementing the Group CTF project, as well as the Maldives and Timor-Leste in implementing individual projects, from 2020 to 2024. The objectives of these projects were to strengthen the function of National Codex Structures through effective engagement of all stakeholders in Codex activities and standard-setting processes, improve the scientific and technical capacity of national experts to contribute to the scientific basis of Codex, and promote sub-regional cooperation. These projects will further strengthen a better understanding among Codex Contact Points and inter-country Codex collaborations, including common positions in the international platform in the coming years. Bhutan is currently working on the Codex standard for large cardamom in cooperation with India and Nepal, following the completion of the CTF project.

⁴ [Lao People's Democratic Republic boosts food safety with FAO and Codex Trust Fund support | CODEXALIMENTARIUS](#)

⁵ [Cambodia ups its Codex game | CODEXALIMENTARIUS](#)

Supporting pilot projects for the implementation of the WHO Five Keys for Safer TFMs manual

44. As part of its advocacy, the WHO assessed the situation of TFMs in Cambodia by conducting several consultative meetings with relevant stakeholders and ministries, evaluating TFMs at national and provincial levels, identifying risk mitigation measures, disseminating community awareness, and training local authorities and communities on risk mitigation strategies. In the Lao PDR, a key initiative has been the implementation of the Five Keys for Safer TFMs manual, which aims to guide local stakeholders in improving food safety practices and creating healthier TFMs through practical, community-based actions.

45. WHO supported a pilot project in three TFMs on the application of the 'Five Keys for Safer Traditional Food Markets: Risk Mitigation in Traditional Food Markets in the Asia-Pacific Region'. The situation analysis and knowledge, attitude, and practices (KAP) study were carried out to understand perceptions of traders, food handlers, and consumers, and advocacy and awareness materials were developed accordingly. The use of social media is recognized as a platform for advocacy and public awareness. Additionally, the WHO supported Training of Trainers (TOT) sessions for market communities at Soreang and Beluluq markets, as well as Karangjati market in Indonesia, bringing the total number of trained market community members to 82. As a next step, the MoH will scale up capacity-building initiatives for market communities and collaborate with the Ministries of Trade, Industry, and Health to integrate the Five Keys to Safer Food approach into the Indonesian National Standard for Pasar Rakyat (Traditional food markets locally known as 'Pasar Rakyat' in Indonesia). This integration aims to ensure consistent implementation of food safety protocols across Indonesia, contributing to healthier and safer traditional food markets.

Conclusions

46. The One Health⁶ approach to food safety needs to be continuously emphasized across the region. Technical support and assistance to enhance capacities in food control need to be continuously improved in all aspects of the risk analysis framework. The implications of climate and technological change on food safety and risk management need to be systematically monitored and analyzed using science and evidence. Collaboration and coordination among Ministries/ Agencies in countries as well as between countries need to be strengthened for information as well as solutions to issues. Relevant Codex texts and FAO-WHO tools and publications need to be developed, disseminated, and updated to keep up with emerging and existing issues.

The way forward

47. FAO and WHO will continue to

- support Codex capacity-building activities in line with the Codex Strategic Plans (2020-2025) and (2026-2031).
- utilize the frameworks provided by the FAO Strategic Priorities for Food Safety (2022-2031) and the WHO Global Strategy for Food Safety (2022-2030) to develop, complement and support food safety activities at the regional and country levels.
- collaborate with regional entities, such as ASEAN, to support sub-regional initiatives in strengthening food safety.
- utilize World Food Safety Day and other events to advocate for food control, consumer awareness and the establishment of a functional National Codex Committee, including active participation in the Codex standard-setting process.

⁶ <https://www.who.int/publications/m/item/the-who-one-health-initiative>