

Food Safety
Incident
Management

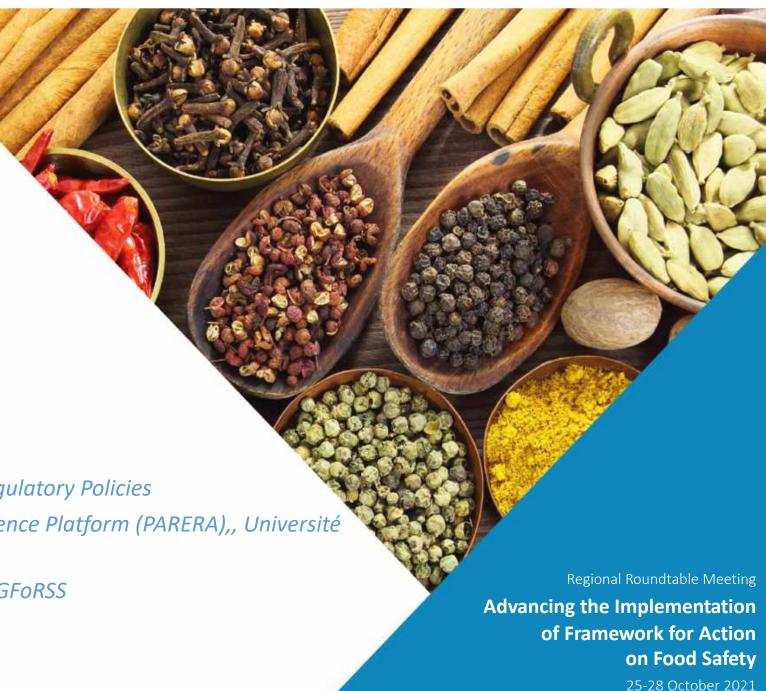
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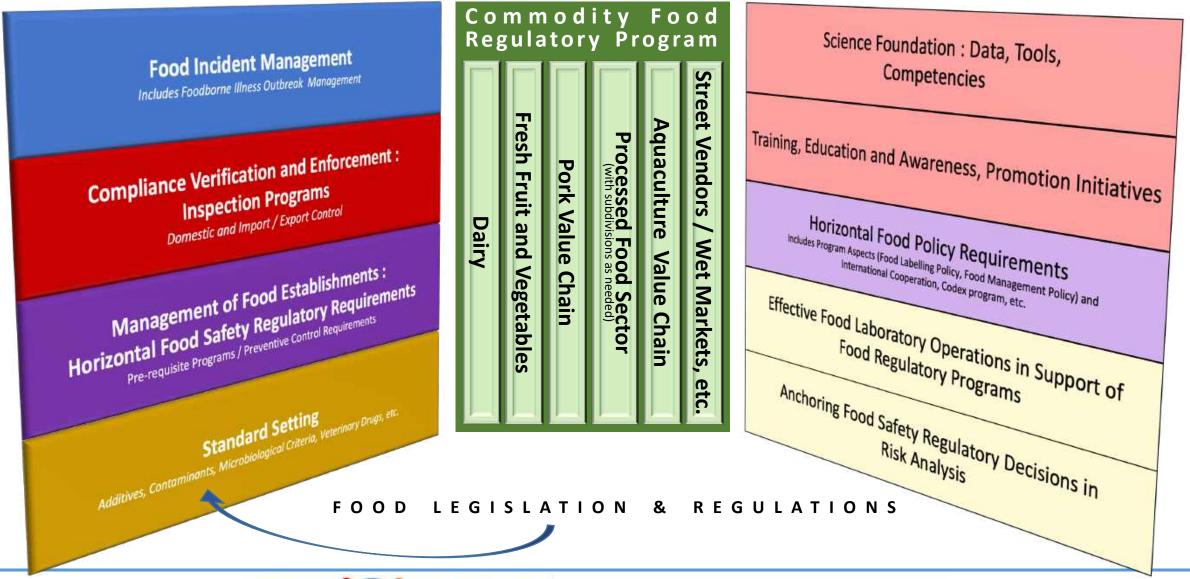


Food Control Programs According to CXG82-2013

Food Incident Management is One of the Key Function of Food Control Functions: defined as the collective actions and activities in place to manage specific food safety hazards, assure quality and safety of food and fair practices in the food trade



Building a Robust & Integrated Food Regulatory Operation





Operations of the Food Competent Authority

An Effective Food Safety Competent Authority:

- Anchors its actions and operations in a *robust legislative and regulatory framework* that enables it to "develop, establish, implement, maintain and enforce a national food control system".
- ☐ Bases its food safety decisions un the application of the *Risk Analysis Principles*.
- ☐ Ensures effective food regulatory operations both for standard setting and compliance verification and enforcement.
- ☐ Is supported by a **focused**:
 - Scientific capacity for risk assessment; and,
 - Laboratory operations.



Importance of Food Safety Incident Management

☐ Critical food regulatory function to confer credibility to the food control system.

☐ Maintains the preventive nature of the system.

- ☐ Food control system as robust as its ability to:
 - Address food safety incidents in a systematic and consistent manner.



Food Incidents Versus Food Emergencies

Departure from Usual Operations: Still being under control (or likely to be maintained as such)

Figure 1. Scalability of responses to food safety events Scaling down the response Central Crisis coordination is required (see Chapter 5 and Figure 2) Emergency Incident Business as usual

Source: FAO-WHO Framework for Developing National Food Safety Emergency Response Plans



Definitions: Food Safety Incident / Emergencies

Codex Definition of Food Safety Emergency

A situation, whether accidental or intentional, that is identified by a competent authority as **constituting a serious** and as yet **uncontrolled** foodborne risk to public health that requires urgent action.

Food Safety Incident Definition

- ☐ Several definitions, according to the jurisdiction:
 - Canadian definition: a situation that has the potential to represent a health risk and that requires investigation under ... the competent authority's mandate.
 - **Australian definition:** any situation within the food supply chain, where there is a potential risk or perceived risk of illness associated with the consumption of a food or "foods" and which may / will require interventions.



Differentiating Food Incidents from Emergencies



Hazard: Potency

Target Population

Degree of Distribution

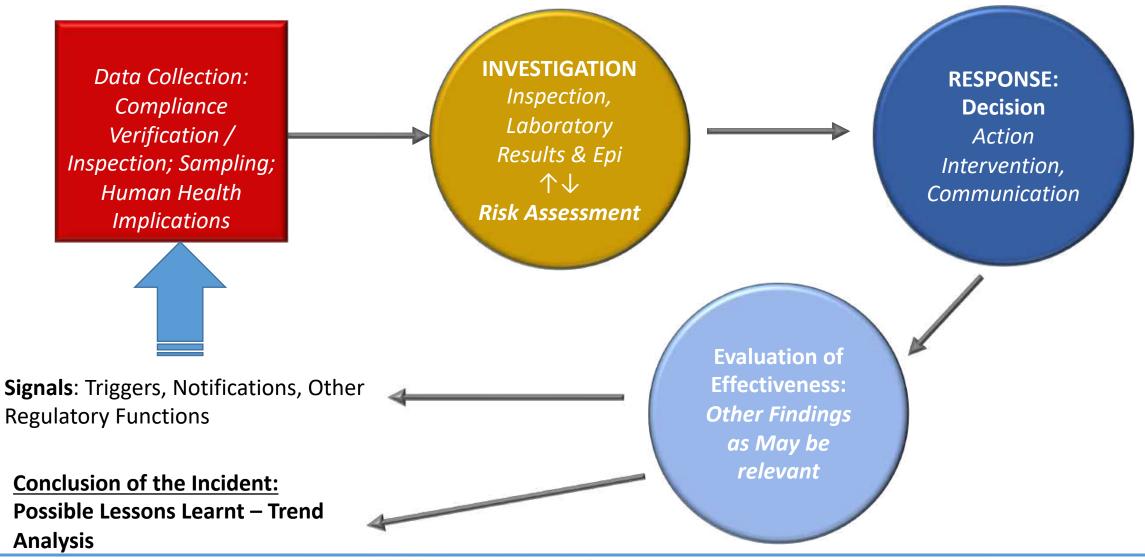
Risk

The higher the risk, the higher the likelihood of an "Emergency"

Criterion	Incident	Emergency
The Level of Control of the Issue	Higher	Lower
The Expected Response / Deployed Resources	Normal	High Scale



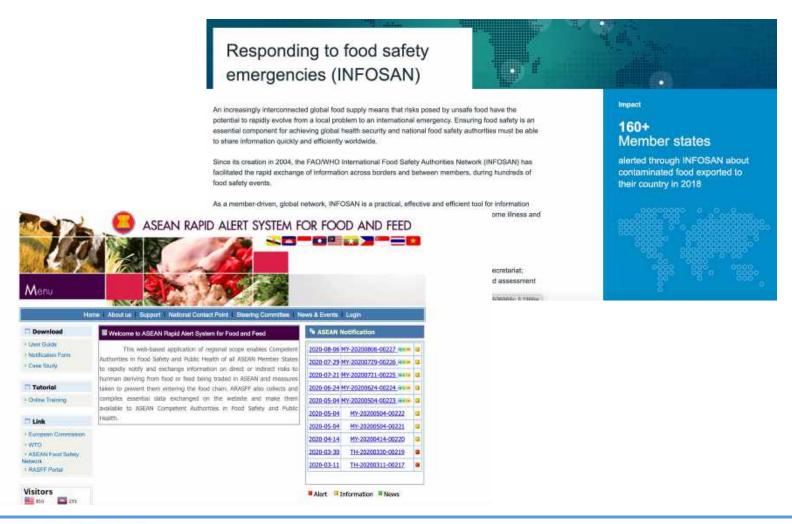
General Operational Structure of Incident Management





Critical Reliance upon Trusted and Consistent Sources of Information







Key Capacity Areas to Enable Food Incident Management

☐ Capacity to Investigate:

■ From trigger to data collection

□ Capacity to Integrate Results and Assess Risks:

- Laboratory Capacity
- Risk Assessment Capacity

□ Capacity to Act in a Preventive Manner:

- Ability to Trace and Recall Products
- Ability to Communicate to Consumers and FBOs



Benefits from a Structured Approach

Front Line Response Functions

- ☐ Data Collection,
- ☐ Implementation of Risk Management Decisions
- □ Communication with FBOs and Consumers

Enabling Functions

- ☐ Laboratory Functions
- ☐ Epidemiological Assessment if Needed
- ☐ Risk Assessment Function

Review Incidents, Trend Analysis and Evaluation of Performance

☐ Maintains Preventive Nature of the Approach





Importance to Structure: Signal Detection

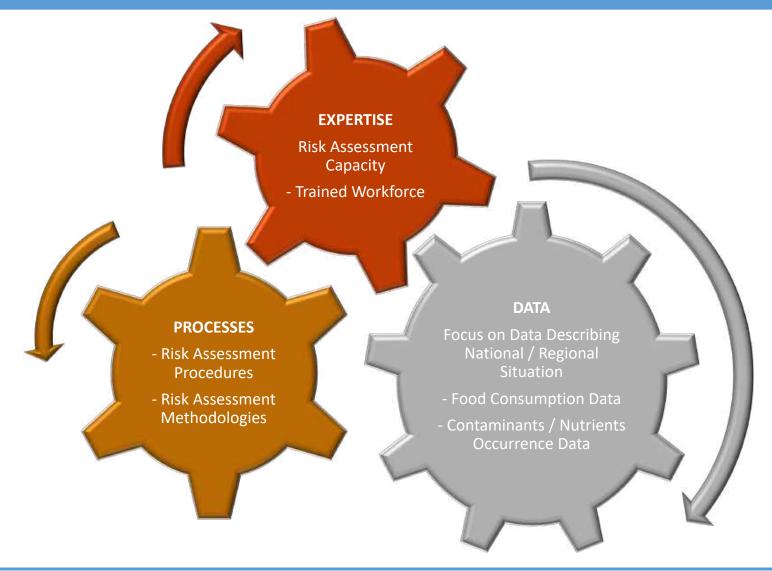
- ☐ Institutional Response to:
 - Consumer Complaints
 - Industry Notification
- ☐ Ability to collect information:
 - Environmental scans.
 - Networks:
 - ARASFF, INFOSAN, RASFF, etc.



□ Ability to receive and analyse public health and epidemiological information – related to foodborne illness.



Importance of Risk Assessment





Example of a Process Flow: HRA during Incident

Formal documented **Engagement with** In outbreaks, CDC assesses request submitted Review **HRA Request** Evaluators - Sharing or interprets the accompanied by all Evidence the information epidemiological information relevant information Food Safety Weight of Weight is determined for the Investigation Laboratory evidence Epidemiological evidence **Evidence** totality of evidence evidence Dose-Response / **Analysis of Hazards Exposure Assessment:** Situation HRA Hazard ID & Hazard Risk Characterization Hazard and Exposure Summary Evaluation Characterization Determination of Output Health Risk (1,2, or Category 3) Notification and Provide written HRA Communication relevant to requestor communication Based on Canadian Experience



Importance of Structure and Continued Improvement

