

Incorporating a Framework of Risk Analysis into the Food Industry

- Current model lacks scientific rationale
- Dictated by the competing interests of various stakeholders
- Hard to apply regulation uniformly
- □ Food production technologies are constantly evolving
- New pathogens being discovered
- Need to modernize the food regulation system

Risk Analysis in the Food Industry

- Science based analysis for reaching sound consistent solutions to food safety problems
- Reduce food-borne illnesses and strengthen food safety systems
- Assesses possible links between hazards in the food chain and actual risk to human health

What is Risk Analysis?

A systematic, disciplined approach for making food safety decisions

Risk

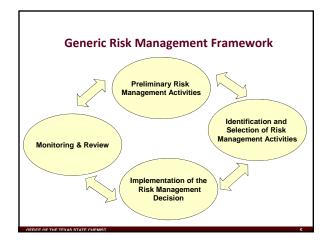
Assessment

Risk

Management

Decisions involving

Policy and values



Risk Management Framework – Preliminary Risk Management swered

- What is the risk?
- How serious is it?
- How should the risk be assessed
- Do you need a risk assessment?
- What is the goal of your risk management policy?
- Steps to be implemented:
 - Identify Food Safety Issue
 - Develop Risk Profile
 - Establish risk management goals
 - Establish risk assessment policy
 - Commission a risk assessment (if needed) & consider results
 - Ranking and rating the risk,

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Risk Management Framework – Identification & Selection of Risk Management Options Ouestions to be Answered

- What are the range of management options available to resolve the food safety problem?
- Which of the options provides the highest level of consumer protection at the lowest cost?
- Which of the options is most practical and feasible?
- Which option will have the most support from all the stakeholders?
- Which factors need to be considered when making the decision about the best option?
- Identify possible options
- Evaluate options
- Select preferred options

Steps to be implemented:

Risk Management Framework –

Implementation of Risk Management Decision

Questions to be Answered

- Are control measures in place to verify and validate implementations?
- If not, what should these control measures be?
- At which points in the production, should control measures be implemented?
- What are the different stakeholder groups who will responsible for verifying the control measures
- Who will be responsible for the implementation of the risk management decision?
- Steps to be implemented:
 - Validate controls where necessary
 - Implement selected controls
 - Verify Implementation

Risk Management Framework –
Monitoring & Review
Questions to be Answered

- Have the intended results of risk management been achieved?
- Are there any unintended consequences?

Steps to be implemented:

- Monitor Outcomes of Controls
- Review Controls where indicated

Risk Assessment

- Provide Scientific basis for Risk Analysis
- Used or characterize the potential adverse effects from exposure to hazards
- SPSS requires Risk Assessment for developing and applying standards for food in international trade

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Implementing Risk Assessment

Hazard Identification
Identification of biological, chemical
physical agents capable of causing
adverse health effects in certain
foods or groups of food.

Hazard Characterization
Evaluation of the nature of the
health effects associated with a
biological, chemical, or physical
agent

Risk Characterization
Estimation of the probability of
occurrence an the severity of

Hazard Identification

- □ Key step in Risk Assessment
- Risk Profile might have already identified the risk
- Begins process of estimating risk

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Hazard Characterization

- □ Describes the nature and extent of the adverse effects know to be associated with a specific hazard
- If possible, establishes a dose response relationship between levels of exposure and likelihood of different adverse effects

Exposure Assessment

- Characterizes the amount of hazard that is consumed by various members of the exposed population
- In establishing consumption amount, the level of the hazard throughout the food production chain is considered
- Acute vs. Chronic adverse health effects are considered

Risk Characterization

- Outputs from the first three steps are used to generate estimates of risk
- Uncertainty and Variability
- "Notional Zero Risk"

Characteristics of Risk Assessment

- Basis in Science
- Objective and Transparent
- □ Separate functionally from Risk Management
- Structured Process
- □ Have a method in place for dealing with uncertainty

Alternatives to Risk Assessment

- Risk Profiles
- Ranking Tools
- Epidemiology
- Combine above approaches

Risk Communication

- Characterized by an interactive exchange of information and opinions throughout the risk analysis process
- □ Involves all stakeholders
- Share information about risk, risk-related factors and risk perceptions, risk assessment findings and the basis for risk management decisions

When is communication crucial

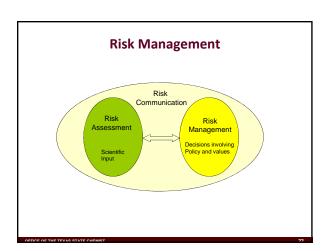
- □ Identification of the Food Safety Issue
- Establishing Management goals
- Sharing risk assessment results
- Implementation
- Monitoring and Review

Keys to Successful Communication

- □ Have well established goals of communication
- Use appropriate communication strategies determined by food safety problem, stakeholders, culture
- Know your stakeholders
- Select appropriate methods and media for communication

Risk Communication Pitfalls

- □ Risk Communication is not Public Education
- □ Risk Communication is not Public Relations
- □ Telling people a food is safe will not necessarily assure them



Resources

 Food Safety Risk Analysis: A Guide for National Food Safety Authorities (WHO & FAO)

