

Current National Food Law

- The Food Sanitation Act (1991)
 *comes under the auspices of the Food Sanitation Council (Department of Health).
 - Oversees food processing, preparation, packing, distribution and sales component only.
- Supported by Food Sanitation Regulation (2007),
- Non binding instruments (standards, food safety codes, policy documents, etc

Deficiencies of Legislation

- Scope and purpose of legislation too narrow
- Does not cover basic principles of food legislation
 - * Risk Analysis as defined by Codex Standards
 - * integrated farm to table approach
 - * transparency -Decision making process to be transparent for better implementation
 - * producer liability- FBO not registered, responsibilities not well defined
 - * protection of consumers- not clearly stated

Engagement of European Union (EU) Food Law Expert

- Serious drawback for Food Safety & international engaged a EU Food Law Expert to among other things to;
- * Examine existing Food Laws
- * Define problems in the national Food Safety System
- * Devise improvement mechanisms
- * Make recommendations for implementation



Recommendations for new /Amended Act

- Scope of the Act- Amended /new Law should cover both food and feed or ingredient.
- Guarantee of food chain. Whole food chain should be guaranteed from production to processing and distribution
- Integrated approach- Include basic principle of food law from "farm to fork. E.g. Packing/handling

Recommendations

- Risk Analysis-risk analysis to be the pillar of all food law. Risk include, risk assessment, risk communication, & risk management
- Food Safety Requirements- Laws for producers on putting unsafe food on the market should be explicit which may also include storage or transportation.
- Basic Hygiene Requirements The Food Safety Code (2003) and Food Safety Management Code (2009) which includes the HACCP principles to be mandatory

Recommendations -

- Traceability- A food Safety and control framework to include provision for traceability needs to be included.
- Official Control- Needs provisions for inspections, which will define admin structures of the new framework
- Coordination/Cooperation-Amended Law should unit all agencies who collectively could decided on functions, composition, or role each could play. E.g. National Food Safety Council

Action Plan

- Recommendations accepted for implementation
- Action plan prepared . Process to be based on internationally accepted principles.
- Hope to learn from our colleagues in this room on their Food Safety Systems and thus Risk Benefit Analysis of Food, the subject of this workshop.

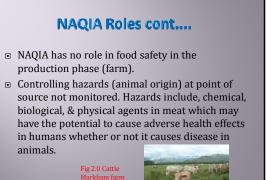
Animal Health/Veterinary Public Health & Food Safety

- The National Agriculture Quarantine Inspection Authority (NAQIA) is a Quarantine & Biosecurity organization.
- Provides & regulates the Veterinary service in PNG (Veterinary Authority)
- Better placed to play a major role in animal origin food safety legislation & its implementation including risk benefit analysis.
- Carries out Meat Inspection, License slaughter houses, and slaughtermen

NAQIA Roles..

- Ensure standards in Animal Welfare and hygiene and sanitation are adhered to.
- NAQIA regulates the Meat inspection Act (Chapt 238) 1958, Animals Act (Chapt 329) 1952, & Animal Disease Control Act (Chapt 206) 1952.
- Meat Inspection NAQIA responsibility starts once animals are unloaded to the time the carcasses leave the chillers in quarter form for processing.
- After carcass leaves chiller it comes under the jurisdiction of the Food Sanitation Act.

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Actions for Food Safety of Animal Origin

- Based on the recommendation and also as part of our functions as a regulatory authority we are;
 - Revising & developing a quality assurance system based on HACCP principles for animal slaughter and meat inspection (equivalent best practice)
 - Reviewing /drafting procedures and guidelines meat safety in the farm to control hazards at point of source
 - Train staff on food safety standards

 Opened dialogue & communication with organizations (Dept Health, National Institute of Standards (NISIT) etc) on post slaughter meat handing and distribution

Fig 3.0 Ramu Beef quartered form in the cool room ready for processing



- Shortfalls noted
- Recommendations noted
- $\hfill\square$ Action plans put in place
- We will build our food safety systems
- Need support from our colleagues from the member countries

Food laws- The basis for Risk Analysis

One can not talk about Food Safety risk benefit analysis without having a working legal Framework on Food Safety to implement them.

I have therefore presented to you a candid assessment of PNG's current food safety systems or lack of it.

Acknowledgements

- Most of the work presented here is sourced from the round table discussion presented to Stakeholders by the EU Food Law Expert in Port Moresby, 25 March 2011.
- Material for the Animal Health Section and NAQIA's proposals are from the former Chief Veterinarian, Dr. Nime K. Kapo who is now a private consultant. He will review the animal origin food safety component of food processing (farm to fork) and current legislation to accommodate the ambiguous nature of the current laws.

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