APEC Scientific Seminar Workshop on Food Safety Risk – Risk Analysis

Richmonde Hotel 22-24 November 2011

Philippine Experience

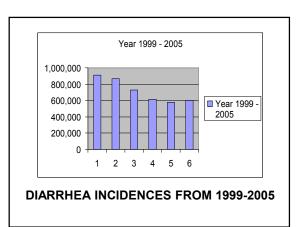
FOOD & DRUG ADMINISTRATION PHILIPPINES

FDA Food Safety Mandate

- Establish Standards and quality measures for food
- Adopt measures to ensure pure and safe supply of food in the country
- Prescribe general guidelines with respect to the veracity of nutritional claims and advertisements of food.

Annual estimates of foodborne disease/illness (watery diarrhea)

- 603,287 (2005)
- 577,518 (2004)
- 615,692 (2003)
- 726,310 (2002)
- 866,411 (2001)
- 908,454 (1999)



TRIGGERS need for action

Food safety events Emerging risk Outbreak of an illness Standards development FDA's recognizes the process for estimating the probability of exposure to a hazard and the resulting public health impact (risk); consists of the following components:

- 1. hazard identification
- 2. hazard characterization
- 3. exposure assessment
- 4. risk characterization

RISK COMMUNICATION

Food Safety Issues

Aflatoxin in Peanut butter
Cyclamate inJuices
Melamine in milk & milk products
3MCPD soy sauce
Salmonella in Noodles
Salmonella in Peanut Butter

CHALLENGES

- 1. Food consumption data
- 2. Data gaps between food contamination and epidemiological data
- 3. Pool of Scientific Experts
- 4. Emerging concerns
 - · emerging pathogens
 - nanotechnology, allergens, antimicrobial resistance
 - dioxin, mercury, melamine, other chemical contaminants

THANK YOU