

## **International Food Protection Issues PDG**

**Attendees:** Douglas Abbott, Walid Alali, Pablo Alvarez, Bassam Annous, Patrice Arbault, David Baker, DeAnn Benesh, Leslie Bourquin, Lay Ching Chai, Denise Cobaiashi, Roger Cook, Sally Crowley, Ashley Cunningham, Alexandre Da Silva, Kelly Dawson, Heidi Den Besten, Maria Teresa Destro, Nancy Dobmeier, Tom England, Jeffrey Farber, Laura Gage, Leon Gorris, Judy Greig, Fabiana Guglielmone, Jack Guzewich, Michele Harris, Fawzy Hashem, Arie Havelaar, John Heller, Sunee Himathongkham, Tim Jackson, John Jarosh, Jenifer Kane, Karim-Franck Khinouche, Bobby Krishna, Keith Lampel, Lisa Lucore, Janeth Luna, Deon Mahoney, Alejandro Mazzotta, David Melka, Pat Millner, Paul Morin, Latha Murugesan, Chad Nelson, Modesto Olanya, Palmer Orlandi, Salina Parveen, Suresh Pillai, Jessica Prince-Guerra, Ravinder Reddy, Forest Reichel, Jean Schoeni, Muhammad Shahbaz, Shelendra Singh, Thierry Sofia, Katherine Swanson, Ed Thompson, Ewen Todd, Lingzi Xiaoli, Guodong Zhang, and Marcel Zwietering. **Number of Attendees: 61**

**Meeting Called to Order:** 2:32 p.m., Saturday, July 30, 2016.

**Minutes Recording Secretary:** Leon Gorris.

Bobby Krishna opened the meeting welcoming the PDG members and new attendees. He reminded the participants of the purpose of the meeting and presented the proposed agenda that was accepted with no additions.

On behalf of the Board, Tim Jackson welcomed the attendees. He noted the record high attendance to this year's IAFP Annual Meeting and the growing IAFP membership. Tim also reminded attendees of the four international IAFP meetings coming up in October (Penang, Malaysia), November (Shanghai, China; Cancun, Mexico) and March (Brussels, Belgium).

**Old Business:** The minutes of the 2015 PDG Meeting were adopted as written (Bassam Annous proposed; seconded by Roger Cook).

### **New Business:**

**Success rate of last year's symposia submissions.** The Chair noted that out of the eight symposium sessions suggested by the group as well as supported by the group, six were submitted and of these, three could be found on the final program:

- S12: Harmonizing Hygiene and Sanitation Specifications for Improved Public health and

Better International Trade.

- RT2: The Global Food Safety Kaleidoscope.
- Review of New Risk Factor Studies and Applications to Restaurants Inspections in the U.S. and Europe.

Arie Havelaar noted that a fourth session could be counted, as the PDG also supported it:

- Session S75: The Global Burden of Foodborne Disease.

**Updates from International Organizations.** Sarah Cahill (FAO), also on behalf of Peter ben Embarak (WHO), asked the Chair to inform the meeting as follows:

- Apologies for FAO not making it to the PDG meeting. However, please note that Dr. Renata Clarke, who leads the FAO food safety work, will be giving the John Silliker Lecture on Wednesday at 4:00 p.m. (Improving Food Safety Globally: Developing and Applying Science for the Common Good) and that Mary Kenny, Food Safety and Quality Officer, contributes to S67 (Integrating Food Safety in Food Security). Here are some highlights of the work of FAO and international partners.
- **Whole genome sequencing (WGS).** FAO has been active on WGS in the last year, in particular to address the challenges faced by developing countries. FAO in collaboration with WHO published a Technical Paper (Applications of Whole Genome Sequencing in food safety management) and convened a meeting in Rome (May 2016) in conjunction with the 9<sup>th</sup> Global Microbial Identifier (GMI). The report of this meeting will also be available online shortly.
- **Outcomes of 39th session of the Codex Alimentarius Commission (CAC).** CAC report. Adoption of guidance on the control of *Salmonella* in beef and pork, guidance for the control of parasites in foods and additional texts relating to the establishment of microbiological criteria in foods. The scientific advice report will be published next week by FAO/WHO. The CAC established a new task force on Antimicrobial Resistance (AMR) to revise its existing standards and consider the development of new ones relevant to the management of AMR in the food chain. This work will need to be supported by scientific advice and FAO and WHO, will be issuing calls for data and experts to support this work early next year. New work is underway to look at STEC in foods and provide Codex with the scientific basis it needs to undertake risk management work on this topic. The starting point here is the Global Burden of Foodborne Disease work that was led by WHO (report released last December).
- FAO continues to implement its work on food safety capacity development and Emergency Prevention and Response, with a strong emphasis on the interaction between these three areas. Some recent publications which may be of interest include:

- The publication of a manual on how to undertake risk-based imported food control
- The publication of a handbook on risk communication
- An overview of early warning and rapid alert systems relevant to food safety
- A handbook on food safety emergency response
- Training and workshops continue around the world on risk analysis, microbiological criteria, emergency preparedness, total diet studies and exposure assessment, to name but a few, as part of the worldwide efforts of FAO and /WHO to raise the level of food safety globally.

**International Commission on Microbiological Specifications for Foods (ICMSF).** Leon Gorris updated on ICMSF activities, noting that ICMSF is finalizing the revision of ICMSF book 7 by end 2016. This extensive revision represents the latest thinking on risk management metrics and useful testing in managing food safety. It provides in-depth details of the statistics underpinning sampling plans, microbiological criteria and process control and includes six hazard-commodity combination examples to bring the application of the above to life.

**Global Food Safety Initiative (GFSI).** Leslie Bourquin provided a brief update on the GFSI Global markets program.

### **Regional Updates:**

- Leon Gorris gave an update on Europe, focusing on food safety resources (e.g., risk assessments, opinions, rapid alerts and data on burden of chemicals and zoonosis) available from the various competent authorities (European commission, European Food Safety Agency, European Center for Disease Control and Prevention).
- Roger Cook (New Zealand) noted that a new law had been implemented on March 1 (transitional period until November 1) on requirements for manufacture and sale of raw drinking milk. The new law is a good balance of risk assessment and risk management but has still received unfavorable responses from some sellers, especially around attribution of illness to the consumption of raw drinking milk. The law, in particular its effect on foodborne illness, will be reviewed in 2018.
- Deon Mahoney (Australia) noted that raw cow milk is not allowed, despite New Zealand and Australia generally sharing approaches to risk management through FSANZ. He noted that the revised Food Standards Code came into effect on March 1, 2016, including requirements on microbiological criteria, shared between Australia and New Zealand. The microbiological criteria for foods in the Code are being reviewed with a focus on retaining

food safety criteria in the Code, and moving process hygiene criteria into a separate Compendium. Changes in requirements for country of origin labelling have come into effect, resulting in ongoing discussion associated with appropriate labelling, given how foods are often produced using ingredients and (for instance) starter cultures originating from across the globe. Dairy Food Safety Victoria has recently updated its website ([www.dairysafe.vic.gov.au](http://www.dairysafe.vic.gov.au)) providing enhanced information to manufacturers, producers, and consumers.

- Bobby Krishna provided an update on the recent developments and initiatives in the Middle Eastern region. He also gave a brief introduction to the new food inspection system in Dubai.

### **Suggestions for Symposia at IAFP 2017:**

Ideas for the Annual Meeting of IAFP in 2017 need to be submitted by October 4, 2016. The following topics were suggested to be developed:

- Session of online Food Safety Education tools available to grow food safety professionals at the global level (suggested by Leon Gorris; support to be sought from Education PDG).
- Session on making key food safety information available to consumers/workers effectively independent of language (suggested by Lisa Lucore. Leon to raise with Education PDG).
- Session on international connection to FSMA, including progress in capability building and resourcing foreign suppliers (suggested by Pablo Alvarez; David Baker supporting).
- Session to share awareness about and learnings of using online tools for auditing food safety operations, which could include auditing preventative control measures (suggested by Bobby Krishna; supported by Karim-Franck Khinouche).
- Roundtable to international STEC regulation development, possibly with focus on beef industry (suggested by Roger Cook; supported by Patrice Arbault).
- Session on international *Listeria* regulations and recent developments in risk assessment, risk management and risk communication (suggested by Tim Jackson; supported by Leon Gorris).
- Session on getting ahead of the next low-level allergen contamination of agricultural food ingredients by getting better at understanding farmer practices (suggested by Lisa Lucore).

### **Recommendations to the Executive Board:**

1. PDG members commented they may not be able to attend anymore because of difficulty budgeting extra time and financial resources as it is held on Saturday. The PDG requests the

Board to consider providing audiovisual access to the meeting for members to attend and contribute from a distance.

**Meeting Adjourned:** 4:15 p.m.

**Next Meeting Date:** July 8, 2017, Tampa, Florida.

**Chairperson:** Bobby Krishna.