



# U.S. Food Safety Capacity Building: APEC and FSMA Plan

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## APEC Food Safety Initiatives

- **APEC Food Safety Cooperation Forum (FSCF)**
    - Food safety regulators
    - Build food safety regulatory systems consistent with internationally recognized food standards
    - Exchange technical information to identify and address food safety capacity needs
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**FSCF** Food Safety Cooperation Forum  
**PTIN** Partnership Training Institute Network
- **Partnership Training Institute Network (PTIN)**
    - Public-private partnership of industry, academia, and government
    - Resources and expertise to address food safety capacity building priorities in the APEC region

# PTIN Strategic Goals

To facilitate trade and improve public health  
by

- Better assuring the safety of the food supply chain in the APEC region
- Building capacity in the use of international standards and best practices in food safety

# PTIN In Practice

- Creates a network of food safety experts from industry, academia, and government
- Builds on existing food safety training in the region and globally
- Standing curricula and reproducible training modules address key food safety challenges
- Outcomes, further work, and consensus building carry over to international fora such as Codex & WTO

# Priority Capacity Building Areas

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- Supply Chain Management
  - Incident Management
  - Risk Management
  - Laboratory Competency
  - Food Safety Regulatory Systems

# Progress: Capacity Building

- 6 PTIN workshops held
  - Expert Working Group
  - Risk Analysis
  - Export Certificates
  - Supply Chain Management
  - Incident Management
  - Laboratory Capacity Building
- Next
  - Export Certificate, Lab Capacity
- 2 PTIN training modules in development
- Review of existing training resources in APFC region



A light gray silhouette of a world map is centered in the background of the slide.

# **Future: Bringing Regional Food Safety Capacity Building Efforts Global**

# A Global Model

- After the signing of an MOU between the World Bank and APEC Food Safety Cooperation Forum in May 2011, work began on developing a Global Food Safety Partnership
- Eventually, the public-private partnership model will address food safety capacity building needs on a sustainable basis worldwide





# The Global Food Safety Partnership would:

- Establish **Public-Private Partnership** for capacity building including **new food safety multi-donor trust fund (MDTF)**.
- Address critical **capacity building** gaps in food safety through open source “Food Safety Academy”
- Deliver 5-year **work program** of demand-driven food safety projects and advisory services. An initial pilot series of training programs are being developed in partnership with APEC.

# Progress to Date

- USAID, Mars, and Waters have made initial donations of \$1 million
- Announcement of creation of Global Food Safety Partnership at APEC Leader's Meeting in Honolulu, Hawaii November 2011
- Outreach to additional donors and participants is continuing
- Currently developing a three and five year plan

# Upcoming Activities

- Pilot training on first supply chain training modules scheduled for June in Beijing
- Series of 3 regional Lab Capacity Building workshops focused on analytical methods/fit for purpose scheduled for June-August 2012 in Peru, Malaysia, and Vietnam
- Plans to develop e-learning platform with new and existing material underway

For more information please visit:

[www.fscf-ptin.apec.org](http://www.fscf-ptin.apec.org)

Questions?

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Transition to 2<sup>nd</sup> topic:  
FSMA Capacity Building Plan

# Food Safety Modernization Act (FSMA)

- January 2011
- Main Elements
  - Title I – Improving Prevention Capacity
  - Title II – Improving Detection and Response Capacity
  - Title III – Improving Imported Food Safety
  - Title IV – Miscellaneous Provisions including Jurisdictions and WTO Compliance

# Title III – Improving Imported Food Safety

- Groundbreaking shift...
  - Importers now responsible for ensuring that their foreign suppliers have adequate preventive controls in place (i.e., **Foreign Supplier Verification Program**)
  - FDA can rely on **third parties** to certify that foreign food facilities meet U.S. requirements
  - Can require **mandatory certification** for high-risk foods
  - **Voluntary qualified importer program**--expedited review
  - Can deny entry if FDA access for inspection is denied
  - Requires food from abroad to be as safe as domestic
  - Develop a **capacity building plan**
  
- **Comparability**

# FSMA: Section 305

- Charge: FDA shall develop a **comprehensive** plan to expand the technical, scientific and regulatory food safety capacity of foreign governments and their respective food industries that export foods to US
- Due: within 2 years, 1/04/13
- In developing the plan, FDA shall consult with:
  - USDA, DOS, DOT, DOC, DHS, USTR
  - Food industry representatives
  - Foreign government officials
  - Non-governmental organizations representing consumers,
  - Other stakeholders
- Supports Sec 308: Foreign Office of the FDA

## The plan shall include, *as appropriate*:

1. Recommendations for agreements, including ensuring exporter responsibility
  2. Provisions for secure electronic data sharing
  3. Provisions for *mutual recognition* of inspection reports
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4. Training of U.S. requirements
  5. Recommendations on whether/how to harmonize requirements with Codex
  6. Provisions for *multilateral acceptance* of lab methods and testing/detection techniques

**Mechanics**

**Substance**



# 1. Recommendations for agreements, including ensuring exporter responsibility

- Non-binding, driven by need
- Enable confidential information sharing
- Support CB with other countries

Question: What do you envision for cooperation and information sharing?

## 2. Provisions for secure electronic data sharing

- Follow existing FDA policy
- Utilize FDA wide IT mechanisms under consideration in FSMA implementation
- Inspection reports, outbreak data, etc.

Question: what are your considerations or limitations for IT use? What kinds of information would you like to share?

### 3. Provisions for *mutual recognition* of inspection reports

- Via comparability and third party accreditation
- Consider models from other FDA regulated product areas

Question: Are there models in other countries?

## 4. Training of U.S. requirements

- Focus on web based training, more translation of materials, use post presence and regional bodies/harmonization bodies
- Prioritize based on risk and self assessment

Questions: How best to engage developing countries? What are effective modalities? What are potential obstacles?

## 5. Recommendations on whether and how to harmonize requirements with Codex

- Support science based standard setting within the Codex process
- Support Codex Trust Fund principles
- Support draft strategic plan on capacity building

Question: What are your thoughts on Codex engagement (e.g., mentoring) and how U.S. Codex with FDA participation can help other countries?

## 6. Provisions for *multilateral acceptance* of lab methods and testing and detection techniques

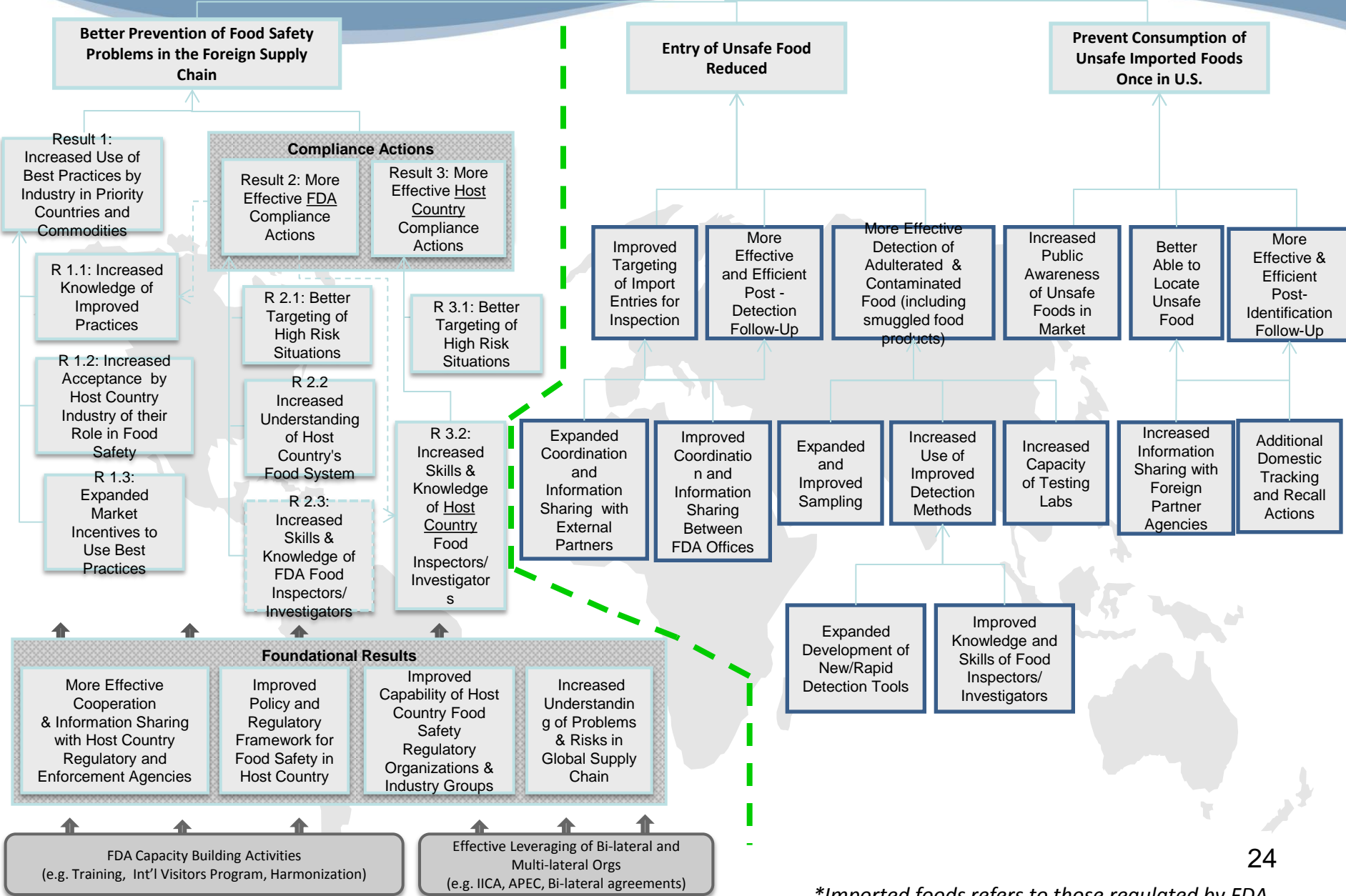
- Focus on performance characteristics of the method based on the intended purpose
- Validate for the intended purpose

Question: What do you envision or need?

## Other considerations...

CB historically reactive, shift to proactive approach

- Measuring and evaluating the impact of capacity building programs to public health outcomes (see next slides)
- Partnerships
- Identification of country needs through self assessment
  - Not what FDA thinks is an issue, show country rigor and ownership, direct CB priorities



\*Imported foods refers to those regulated by FDA

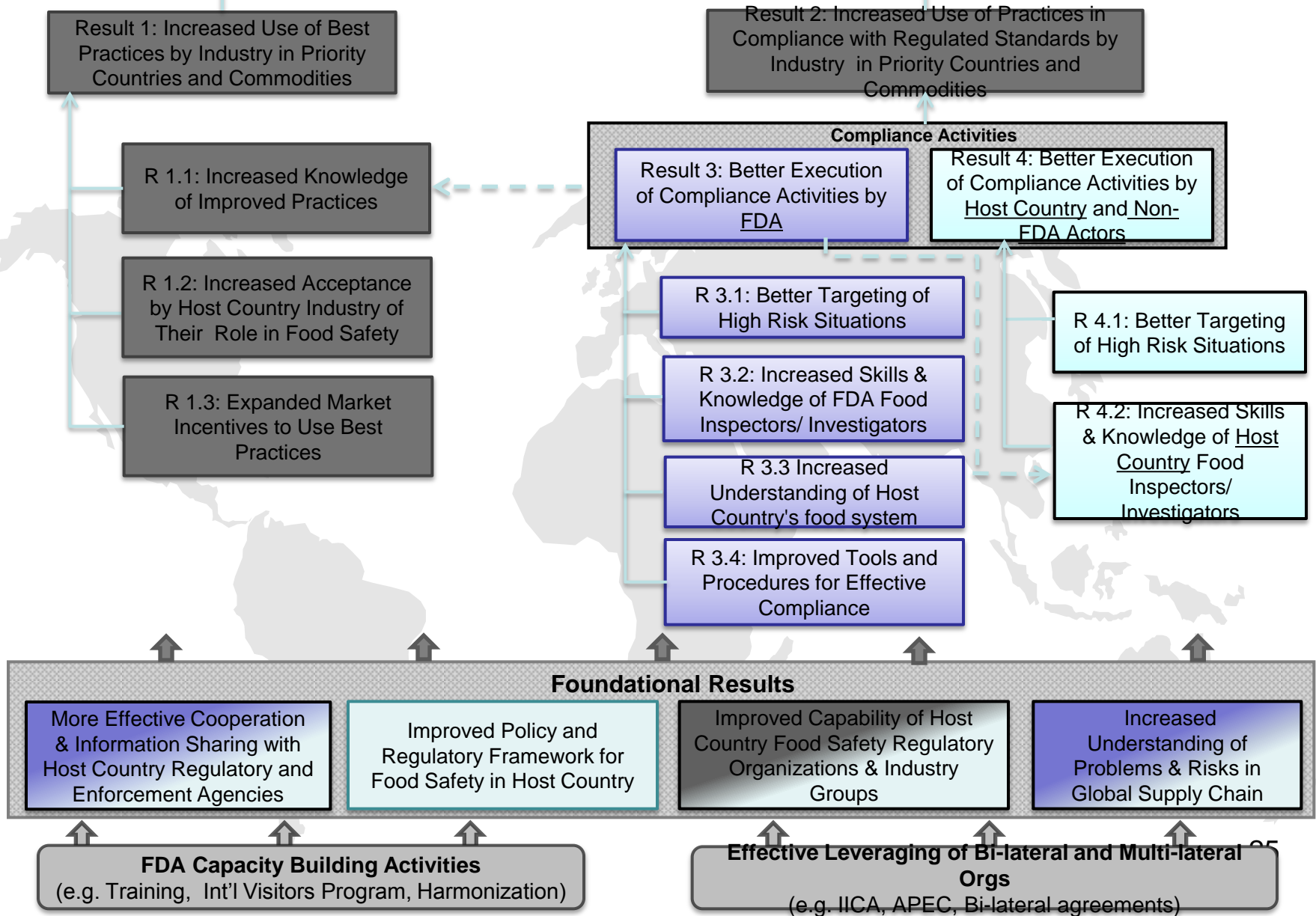


# Imports Prevention Results Framework

Better Prevention of Food Safety Problems in the Foreign Supply Chain

**Affected Stakeholders**

- Private Industry
- Host Country Govt
- FDA



# Illustrative Metrics

Result 1: Increased Use of Best Practices by Industry in Priority Countries and Commodities

R 1.1: Increased Knowledge of Improved Practices

## R 1.1 Increased Knowledge of Improved Practices

<i>Illustrative Performance Indicator</i>	<i>Definition/Unit of Measure</i>	<i>Data Source/Collection Method</i>
Percentage of industry groups that provide Information and training to their members about food safety and preventive control practices.	Percentage of industry groups	TBD in pilots
Number/percentage of trade associations' members aware of good practices for improved food safety	Number or Percentage of trade associate members	TBD in pilots
Hit rates/downloads of information related to food safety on the websites of industry groups	Number of hits and downloads	TBD in pilots

# Pilot

- Each framework is a 5-year plan
- Opportunity to practice
- Two countries on produce and seafood within the next year
- Success

# Thank you

Welcome all input/comments on the plan:

--experiences/lessons learned?

--data?

--suggestions?

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(future docket when public meeting announced)