



Project: Technical assistance to improve implementation of food safety standards and disease crisis preparedness

Activity 1.1.17: Training on topics relevant to food chain safety including processed food of non-animal origin and composite food

Module: Trainings on food safety risk assessment and contingency arrangements to respond to emergencies. Outbreak investigation;

- Existing guidelines and procedures from EU Member States

Lecturers: Dr Lenche Jovanovska

Dr Mina Barova

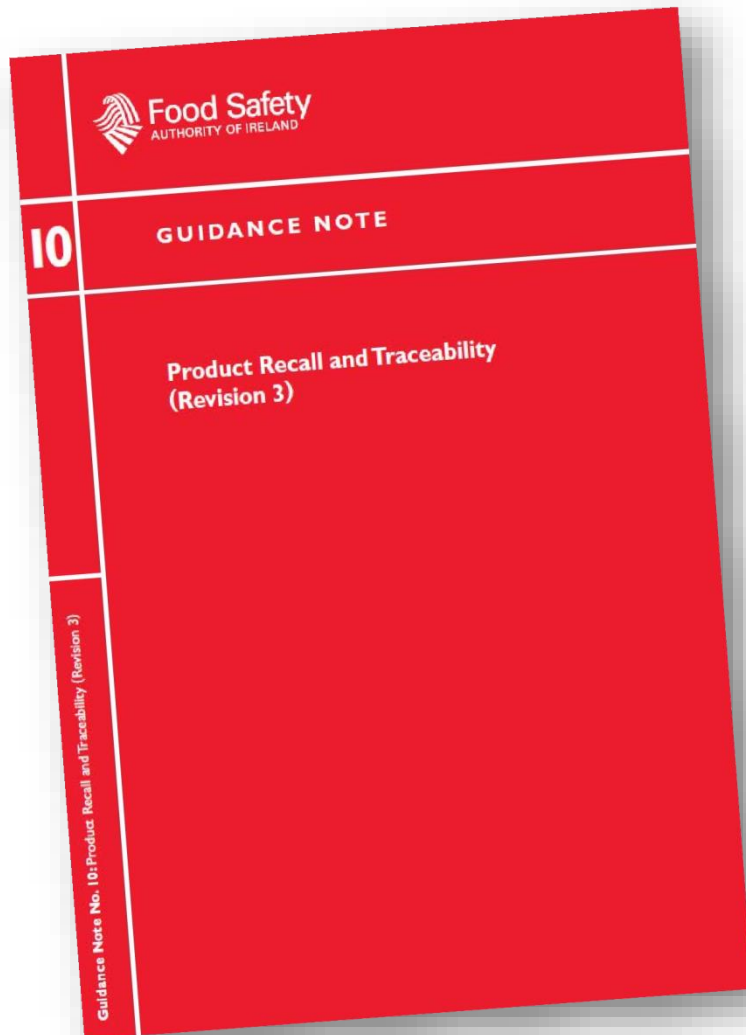
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Place: Nicosia, Cyprus

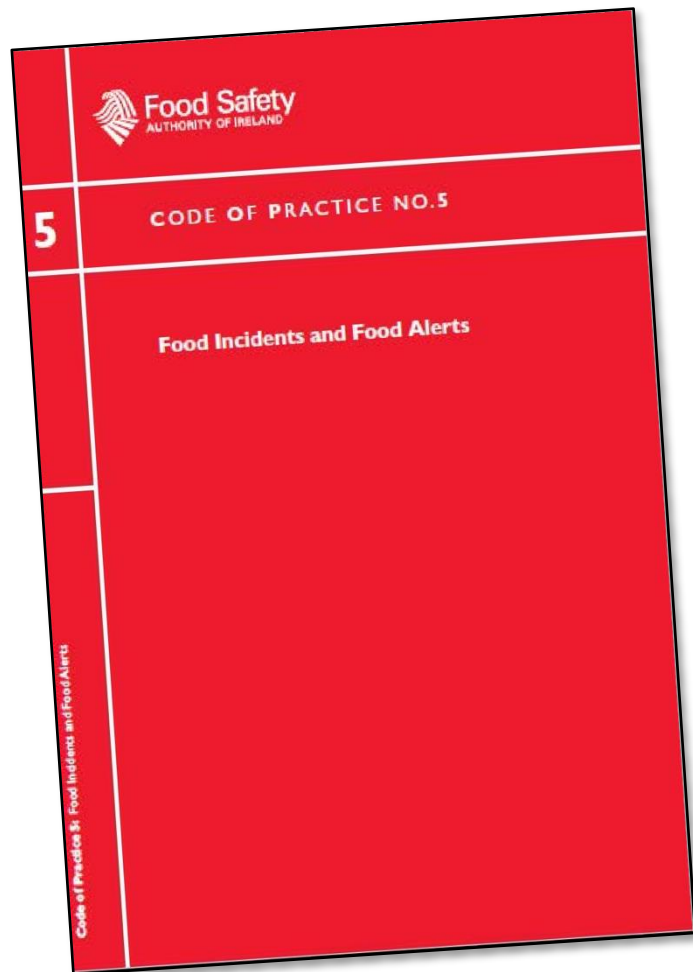
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- Developing food traceability systems
- Food Recall Plan
- Food Withdrawal
- Risk Assessment
- Examples of Best Practice



- Responsibility For Management Of Incidents
- Notifications
- Malicious Tampering
Intentional Contamination
Of Food
- Communications
- Incident Closure

EXAMPLES?



FAO/WHO framework
for developing
national food safety
emergency response plans



World Health
Organization



FAO/WHO guide for
developing and improving
national food recall systems

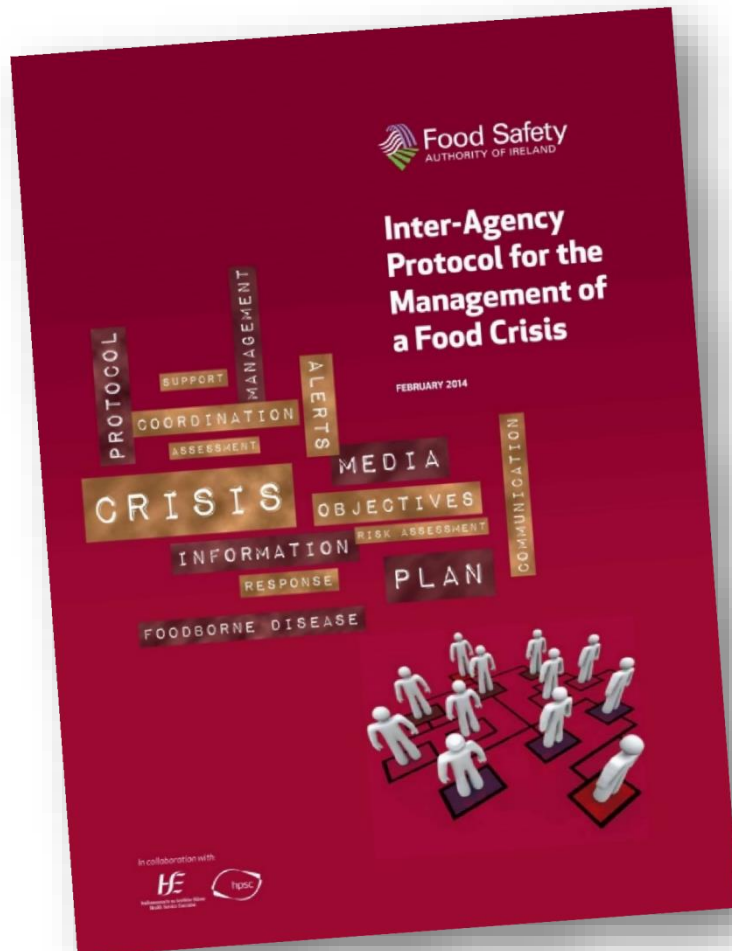


World Health
Organization

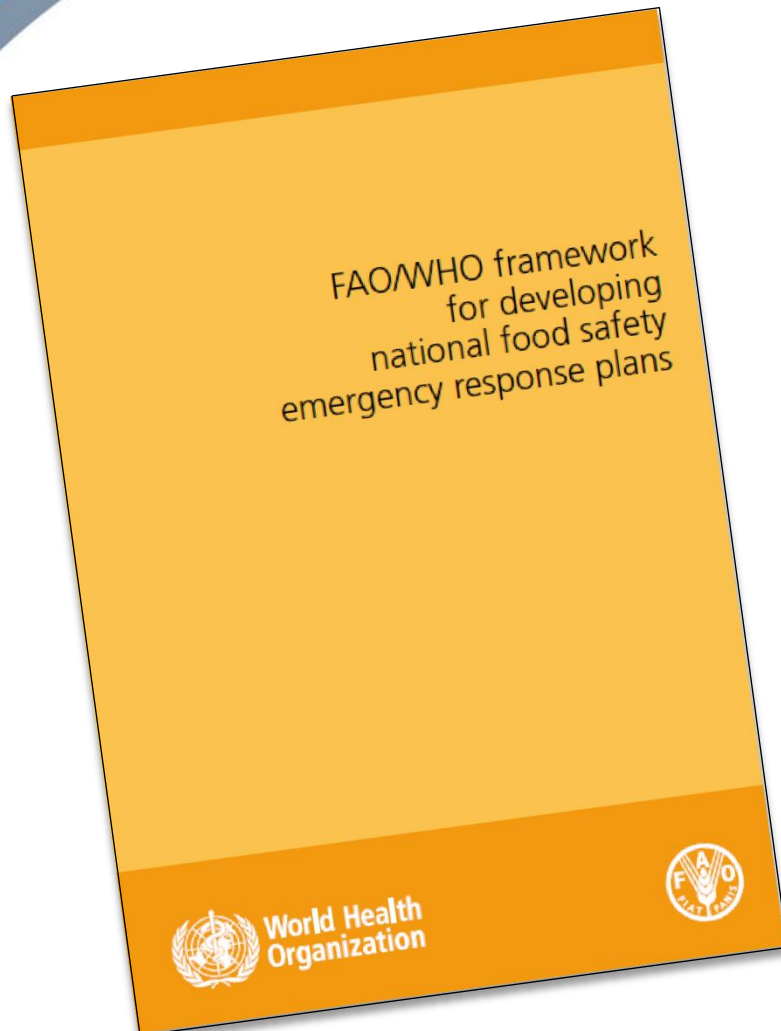


Food and Agriculture
Organization of the
United Nations

NATIONAL CRISIS NETWORKS – BEST PRACTICE?



- Role of each agency
- Contact persons
- Agreed areas for collaboration
- When and how to share information
- Annual meetings to review and evaluate



- Guidelines for the formulation and implementation of integrated national food safety emergency response plans
- Responsibility for food safety is usually spread across a number of government agencies, all of which need to be involved in order to develop and implement an effective food safety emergency plan successfully.

Steps to establish a national crisis network:

- Establish inter-agency Working Group
- Agree terms of reference and *modus operandi*
- Define agency statutory responsibilities
- Agree structures and arrangements for ensuring that coordination and cooperation
- Agree lead agency coordinating the inter-agency response.

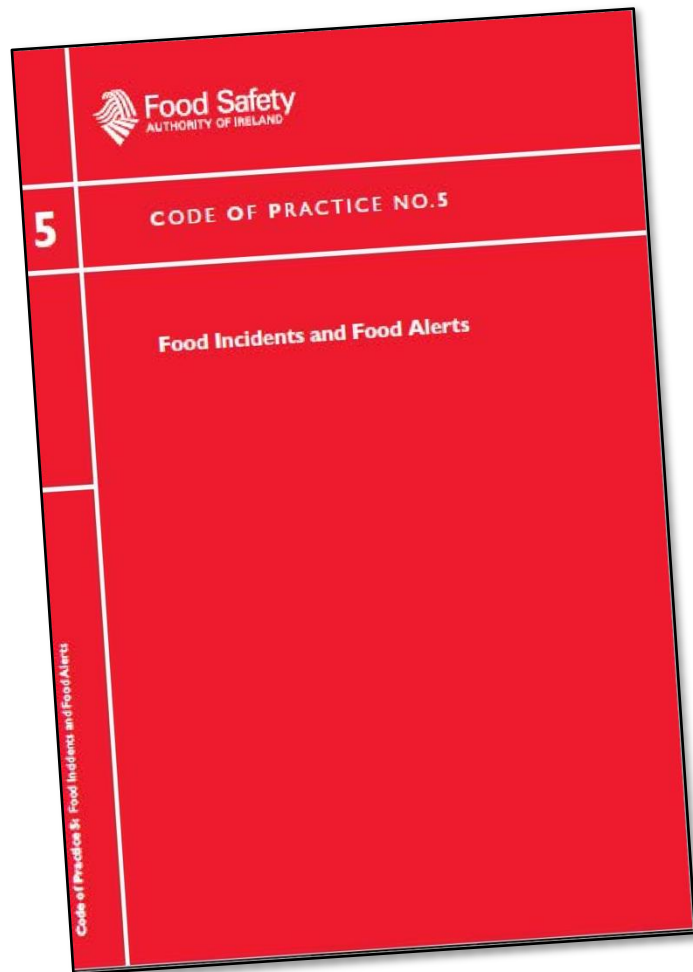
- Emergency planning is an essential component of the work of Competent Authorities
- A documented control plan for the management of foodborne disease outbreaks, specifying roles and responsibilities of all relevant agencies is essential for protection of public health
- When developing an Emergency Preparedness Plan, all relevant agencies and professional disciplines must be involved and take ownership and agree Plans of Action.

FOOD OR FEED CRISIS: DEFINITION

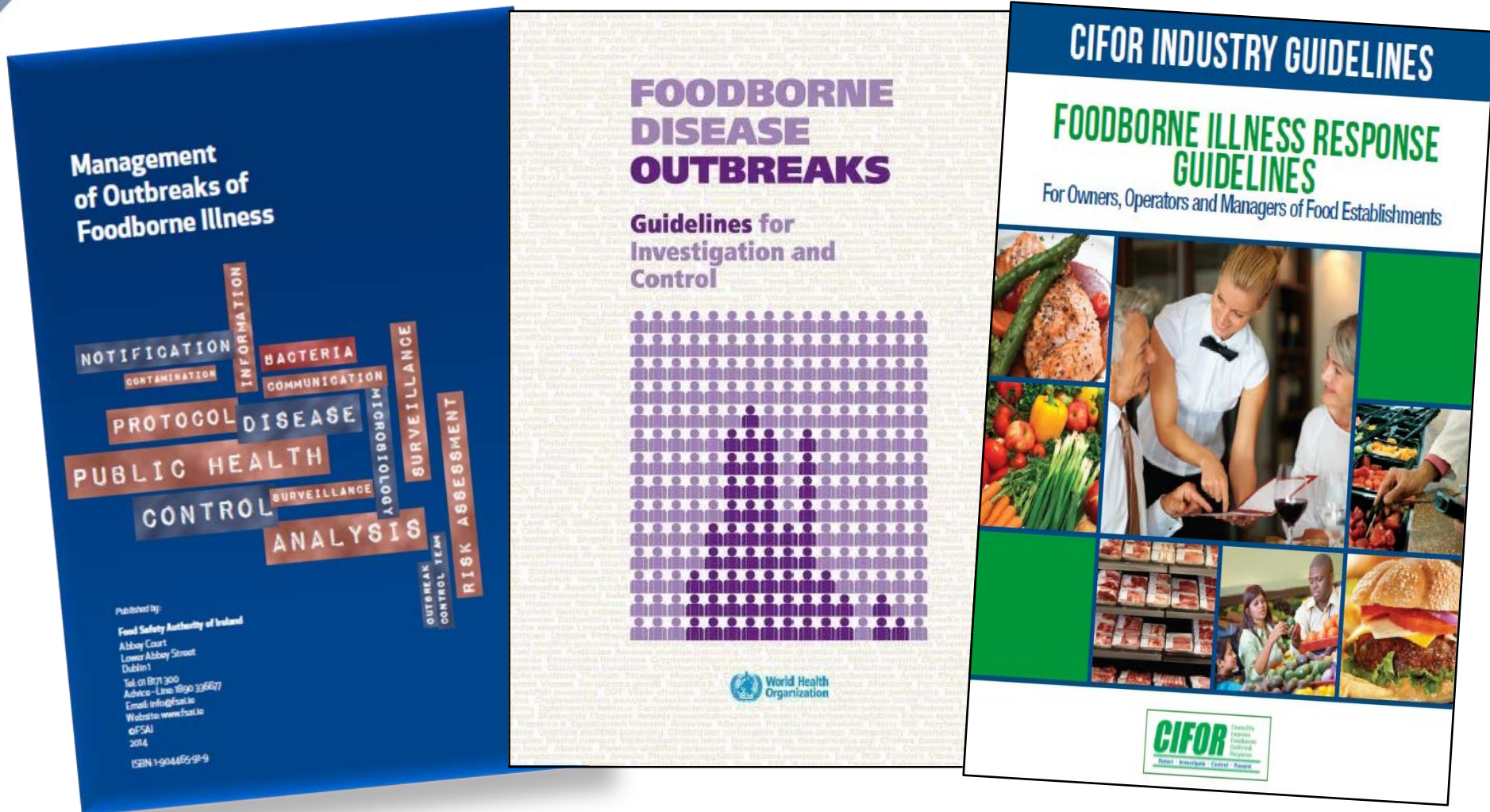
"Food or feed incidents which have high risk characteristics and likely involve wide scale food distribution or are of such circumstances as making it necessary to consider them in the same way. The capacity to control the incident is beyond the normal capabilities of the official food control agencies and there is the potential for significant disruption to routine work activities. There is the likelihood that the incident will take some time to control and will need extra resource allocated to deal with it"

"Food safety emergency: A situation, whether accidental or intentional, that is identified by a competent authority as constituting a serious and as yet uncontrolled foodborne risk to public health that requires urgent action"

Principles and guidelines for the exchange of information in food safety emergency situations. CAC/GL 19–1995, Rev. 1–2004



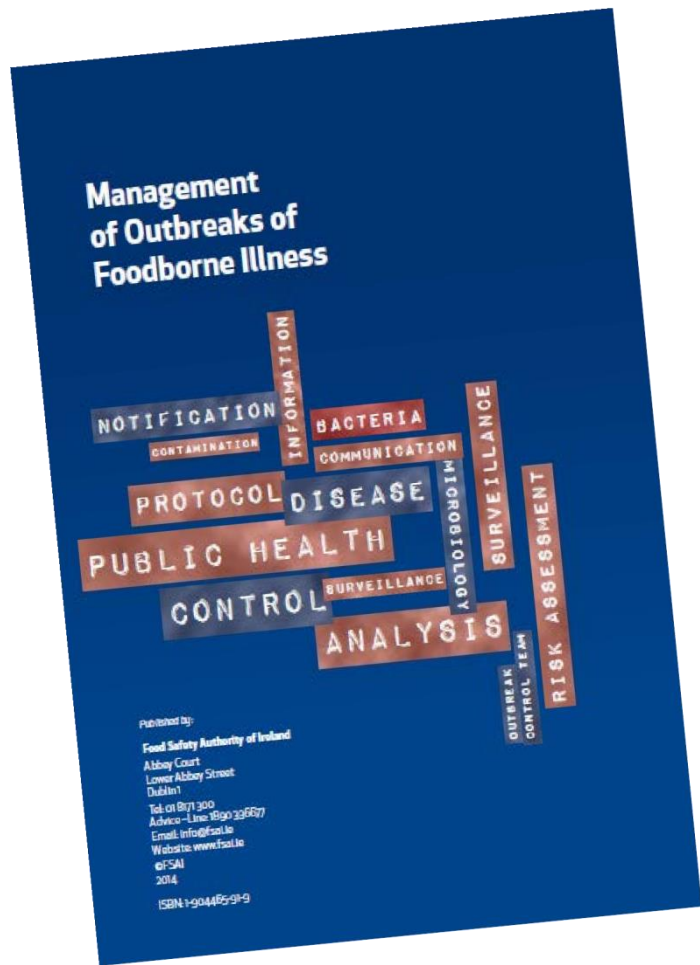
- CoP developed by inter-agency, multi-disciplinary group
- Establishes who is responsible for management of food incidents and their respective roles
- Risk Assessment
- Procedures and templates for Notification (web based)
- Communication systems and procedures
- Incident Closure



FOODBORNE OUTBREAK MANAGEMENT PLAN

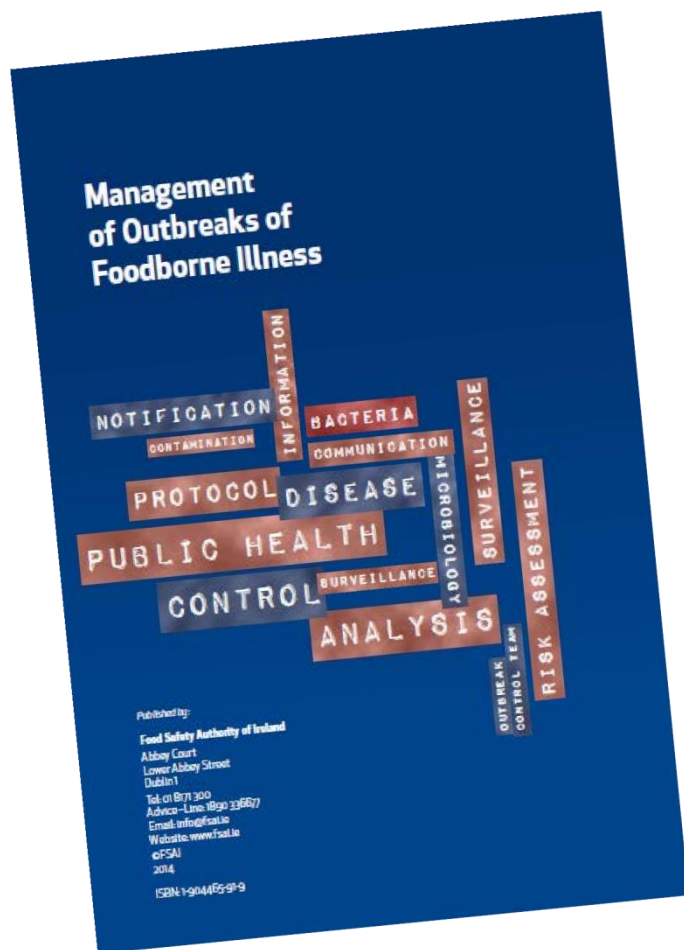


example of good practice (1)



- Plan developed by inter-agency, multi-disciplinary group
- Details aims and objectives
- Establishes roles and responsibilities for management outbreaks

example of good practice (2)

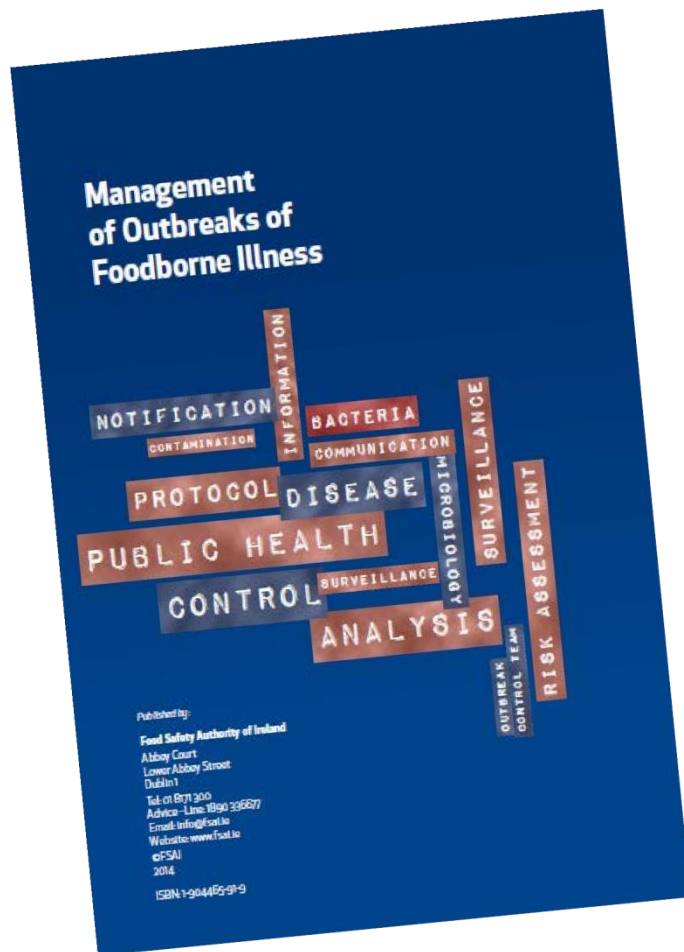


Organisational Arrangements

- Convening the Outbreak Control Team (OCT)
- OCT membership
- Meetings, Resources, Up-scaling



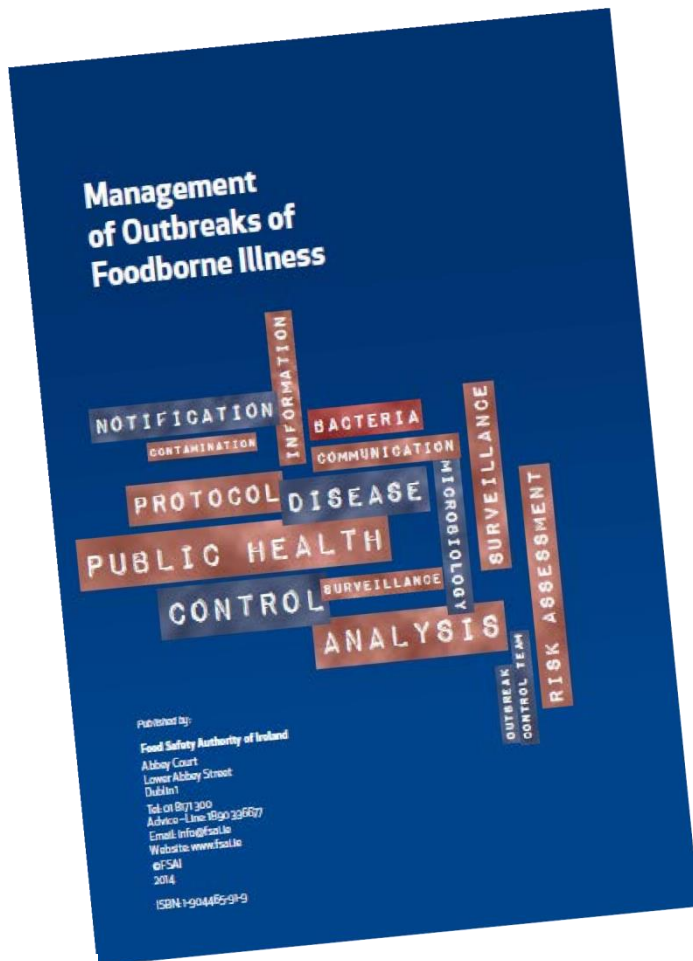
example of good practice (3)



Principles of Outbreak Management

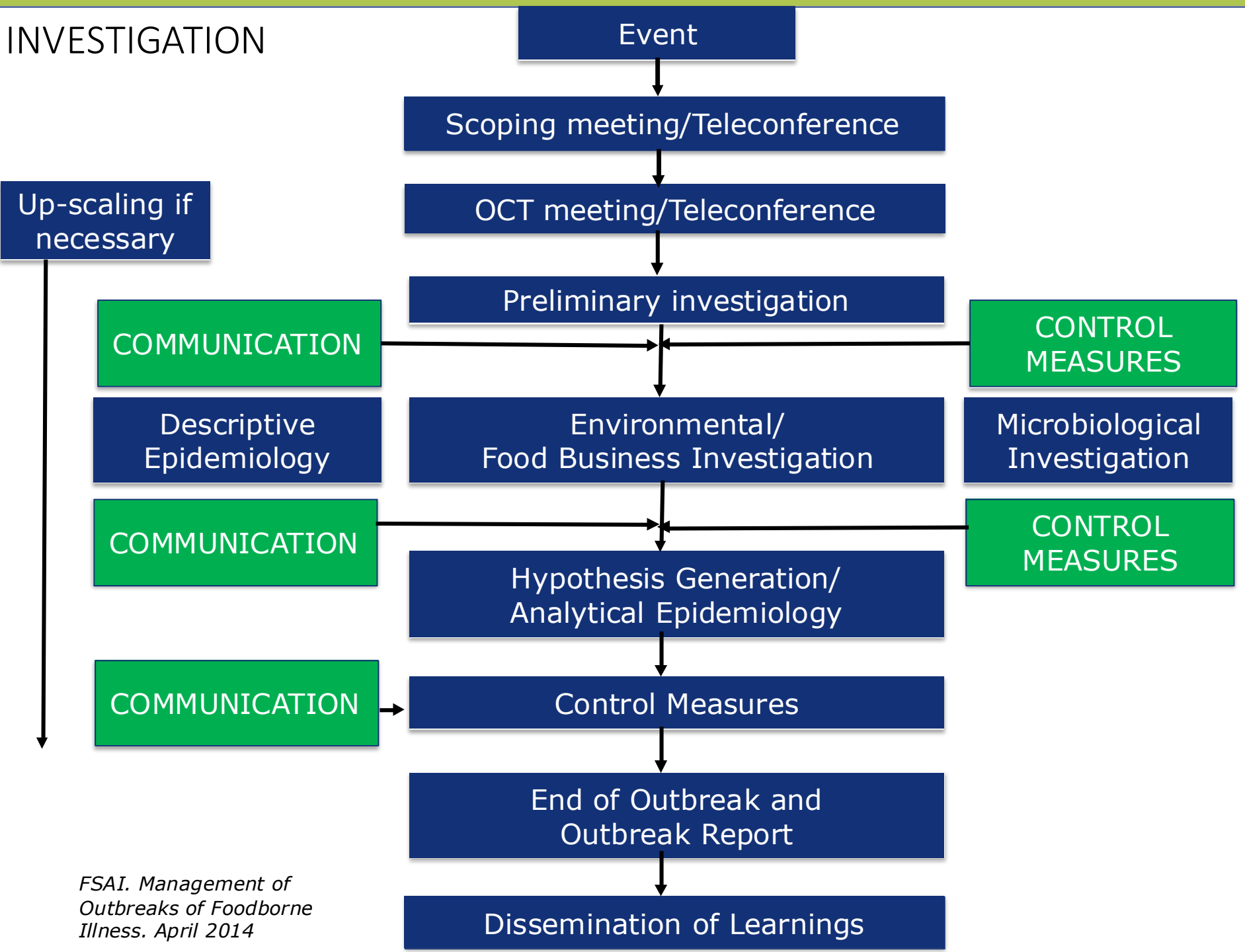
- Effective Communication
- Records - Daily Log
- Confidentiality within OCT

example of good practice (4)



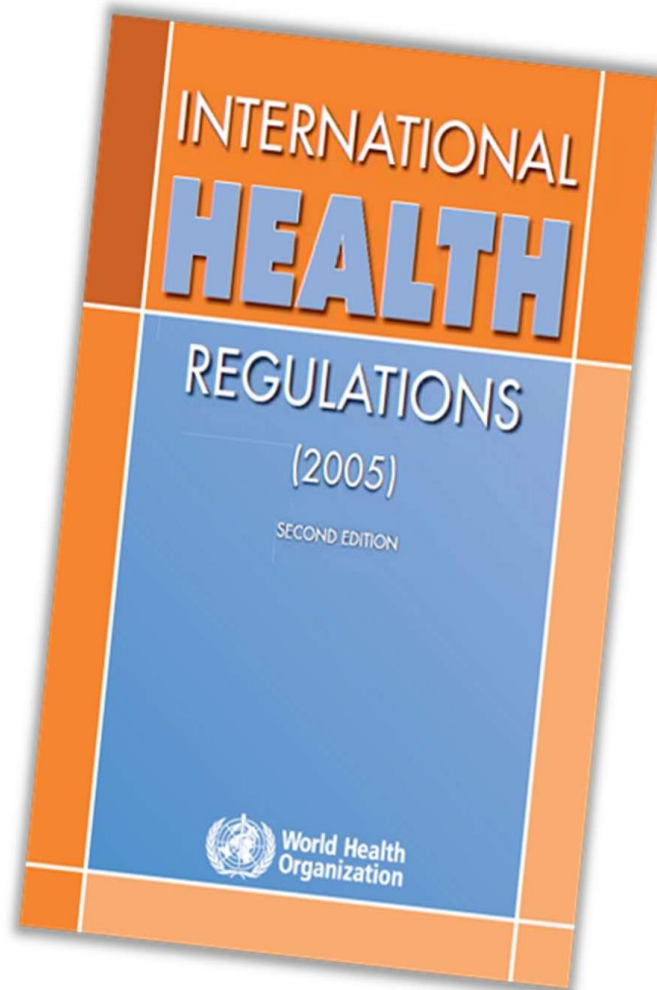
- [Investigation and Control of Outbreak](#)
- Preliminary Investigation
- Descriptive Epidemiology
- Food Business Investigation
- Microbiological Investigation
- Hypothesis Generation
- Control Measures
- Communication
- Closure/Outbreak Report
- Lessons learned

INVESTIGATION



Indicator-Based Surveillance (IBS)

- IBS system that collects data on epidemic prone and priority diseases
- Timely reporting of data through the system
- Regular analysis and reporting of data
- Thresholds for outbreak detection



CHARACTERISTICS OF A FOOD CRISIS: EXAMPLES



- **Surprise**
- **Abnormality**
- **Fear**
- **Confusion**
- **Extreme Pressure**
- **Lack of Information**
- **Lack of Time**

- **Escalating Flow of Events**
- **Intense Media Attention**
- **Siege Mentality**
- **Panic**
- **Short-Term Focus**
- **Lack of Familiarity**



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THANK YOU FOR YOUR ATTENTION



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