Food Safety – An Issue of Public Health Concern

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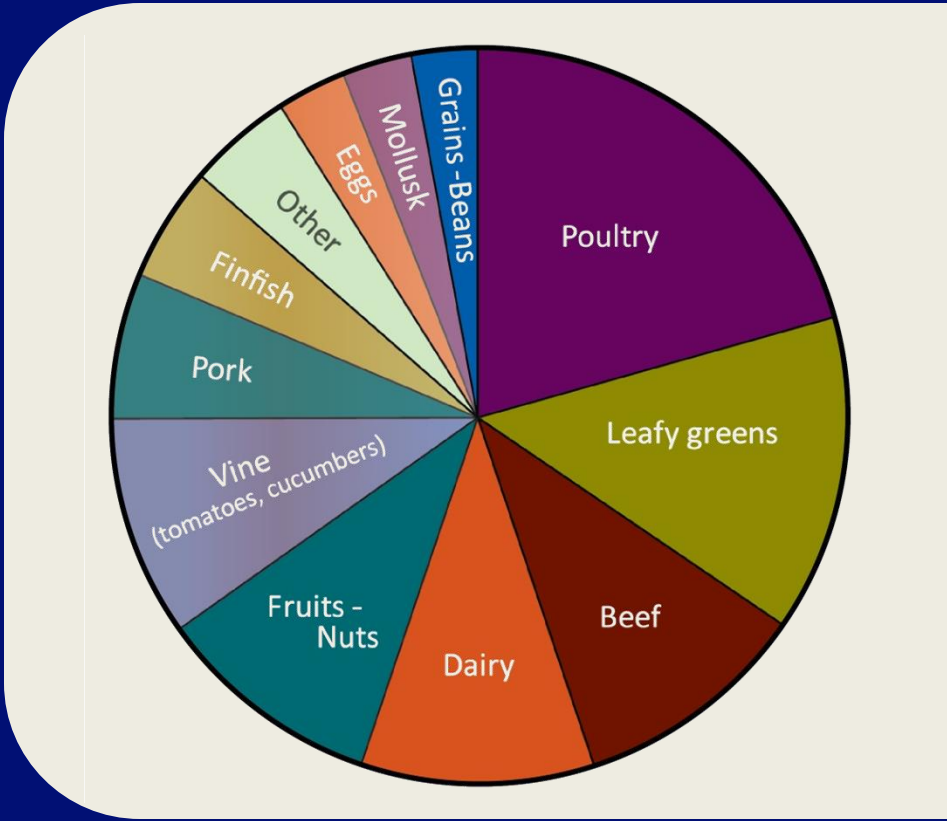
All India Institute of Hygiene and Public Health

- Access to safe food is a basic human necessity
- Food may be contaminated with bacteria, viruses, parasites, prions or toxic chemicals
- May affect all and particularly, infants, young children and elderly
- Poor are most vulnerable to foodborne health risks
- Foodborne diseases not only adversely affect people's health but also have negative economic consequences for individuals, families, communities and countries

- Unsafe foods are responsible for more than 200 diseases varying from diarrhoea to cancer
- Foodborne and waterborne diarrhoeal diseases kill an estimated 2.2 million people annually, most of whom are children
- Serious outbreaks of foodborne diseases have been reported from every continent in the past decade, illustrating the public health significance
- Unsafe foods create a vicious cycle of disease and malnutrition
- Safe food is a prerequisite for food security

Almost any type of food can spread illness

Causes of illness in 1,565 outbreaks of single food commodities, 2003-2008



Source: CDC

Providing the vital link





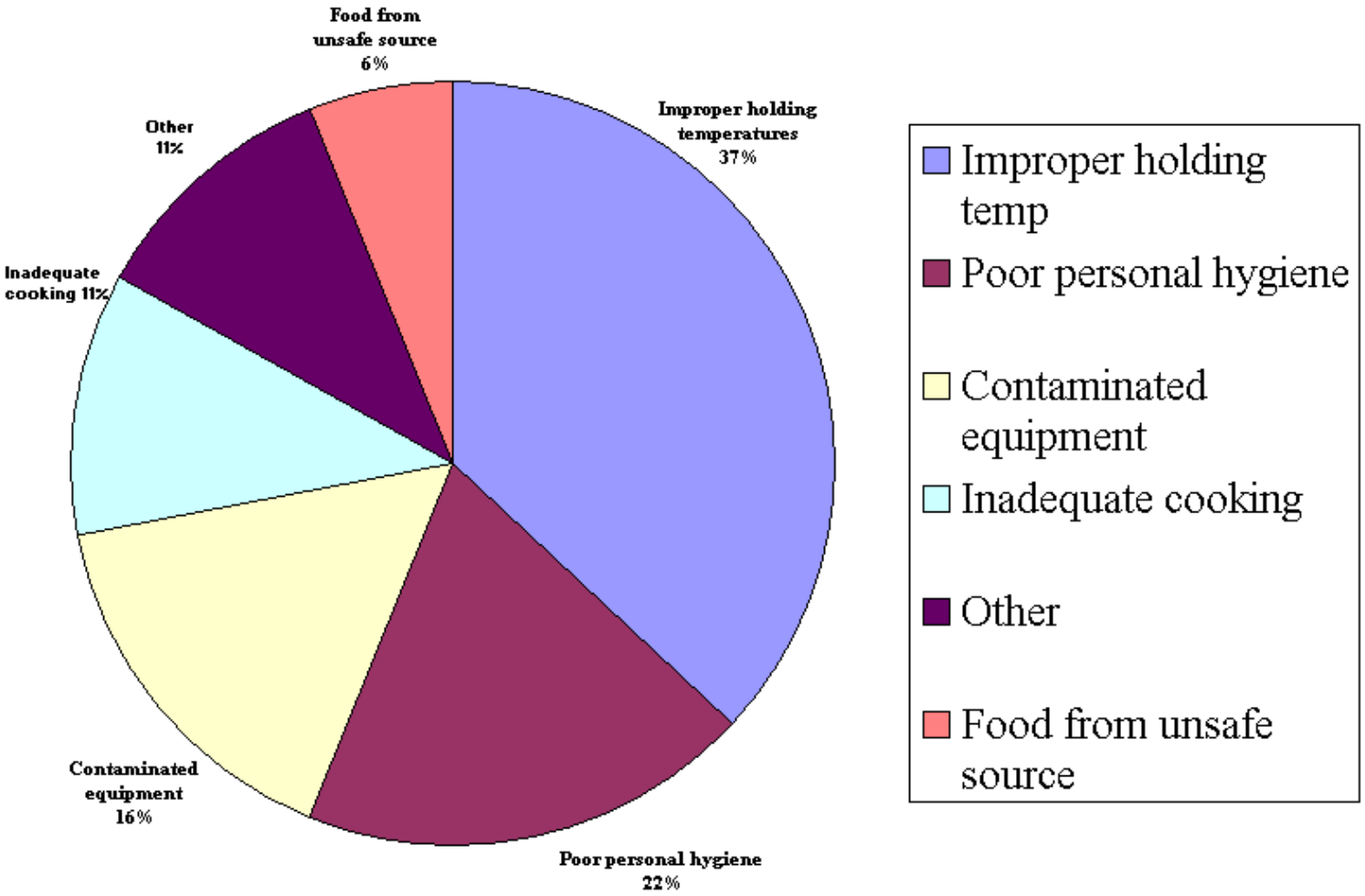




CDC provides the vital link between illness in people and the food safety systems of government agencies and food producers

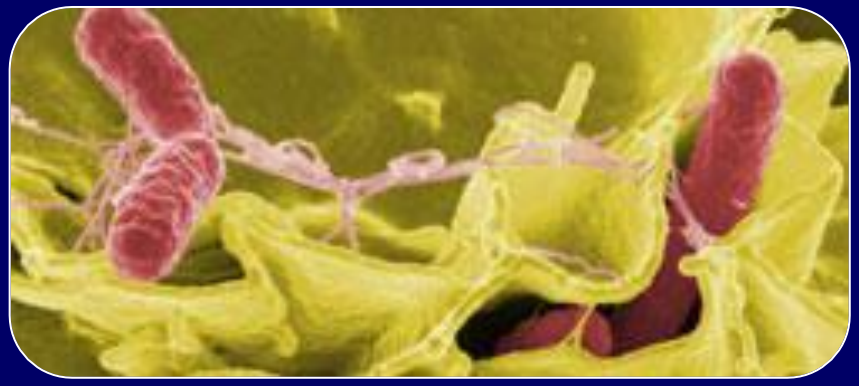
Contributing factors of confirmed foodborne outbreaks in US 1993-1997

Source: Centers for Disease Control and Prevention. (2000). Surveillance for foodborne disease outbreaks - United States, 1993-1997. CDC: Morbidity and Mortality Weekly Report Surveillance Summary, 49 (SSOI); 1-51. http://www.cdc.gov/MMWRI/preview/mmwrhtml/ss4901a1.html



Foodborne illness in the U.S.

- Each year, 1 out of 6 Americans gets sick from food borne disease and 3,000 die as a result



- Reducing food borne illness by just 10% would keep 5 million people a year from getting sick

Source: CDC

Initiatives Against Consumption of Unsafe Foods

- Development of ISO 22000
- Publication of *Codex Alimentarious ,2003*
- Food Safety and Standards Act (FSSAI), 2006

ISO 22000

- ISO 22000 is a **Food Safety Management System** that can be applied to any organization in the food chain, farm to fork
- Becoming certified to ISO 22000 allows a company to show their customers that they have a food safety management system in place
- This provides customer confidence in the product.

C O D E X A L I M E N T A R I U S
International Food Standards

- It is about safe, good food for everyone - everywhere.
- These international food standards, guidelines and codes of practice contribute to the safety, quality and fairness of international food trade
- Consumers can trust the safety and quality of the food products they buy and importers can trust that the food they ordered will be in accordance with their specifications

FSSAI

- Established under Food Safety and Standards Act, 2006
- For laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption
- Various central Acts like Prevention of Food Adulteration Act, 1954 , Fruit Products Order , 1955, etc are repealed after commencement of FSS Act

Initiatives for Awareness Development - Food Handlers

- Development of "Ten Golden Rules for Safe Food Production" (1990), WHO
- Introduction of "Five Keys to Safer Food Posters" (2001), WHO
- Development of "Five Keys to Safer Manual" and "Five Keys to Food Safety" (2006), WHO

Strategic Plan for Food Safety
Including foodborne Zoonoses
(WHO)
2013-2022

- Science based decision making
- Cross-sectorial collaboration
- Leadership and technical assistance

Science-based decision-making

Provide the science base for measures along the entire food chain to decrease foodborne health risks

Cross-sectoral Collaboration

- Improve international and national cross-sectoral collaboration
- Enhancement of communication and advocacy

Leadership and Technical Assistance

Provide leadership and assist in the development and strengthening of risk based, integrated national systems for food safety

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FOOD SAFETY

"From Farm to Plate, Make Food Safe"

GOAL

✓ Spur governments to improve food safety through public awareness campaigns and highlight their ongoing actions in this area

✓ Encourage consumers to ensure the food on their plate is safe

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FOOD SAFETY

STRATEGIC APPROACH

- Disseminate core messaging aimed at the two main audiences (Member States and Consumers)
- Engage influential food related advocates/relevant public figures
- Link and create synergies with other major international and national food and nutrition related events

WORLD HEALTH DAY 2015

FOOD SAFETY

MESSAGES / CALLS TO ACTION

For Policy Makers

- Make safe food a top priority
- Integrate food safety into broader food policy
- Build trust through sound and transparent communications

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FOOD SAFETY

MESSAGES / CALLS TO ACTION

For Policy Makers

- Foster multi-sectoral collaboration to achieve sustainable and solid food systems
- Think globally, act locally

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FOOD SAFETY

MESSAGES / CALLS TO ACTION

For Consumers

- Inform yourself. How much do you know about your food?
- Handle, store and prepare food safely

WORLD HEALTH DAY 2015

FOOD SAFETY

MESSAGES / CALLS TO ACTION

For Consumers

- Teach healthy practices to others in your community
- Make safe / wise choices
- Enjoy eating food

Five keys to safer food



Keep clean



Separate raw and cooked



Cook thoroughly



Keep food at safe temperatures



Use safe water and raw materials

Knowledge = Prevention

Let all of us contribute to ensure

