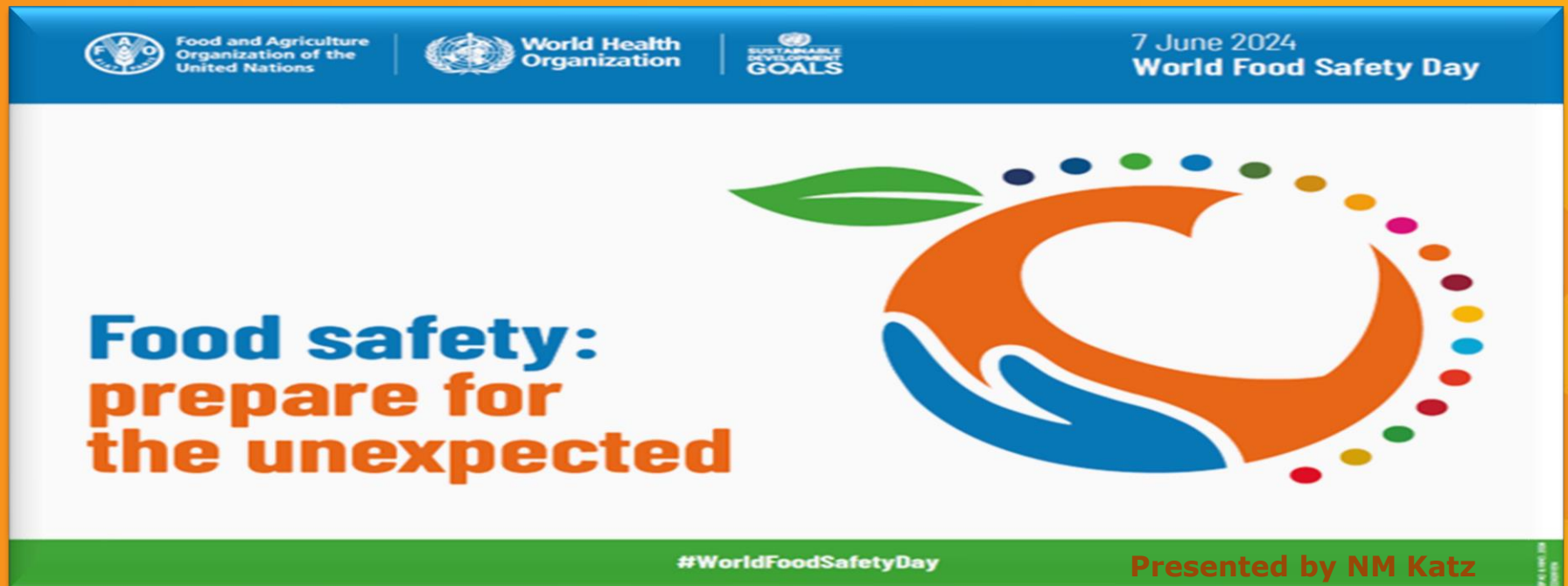




NRCS Proactive Approach to Food Safety to Prevent Food Safety Incidents and Product Recalls

June 2024



The banner features a blue header with logos for the Food and Agriculture Organization of the United Nations, the World Health Organization, and the Sustainable Development Goals. The date '7 June 2024' and 'World Food Safety Day' are also present. The main text reads 'Food safety: prepare for the unexpected'. To the right is a stylized logo of a hand holding a leaf, surrounded by a ring of colorful dots. The footer includes the hashtag '#WorldFoodSafetyDay' and 'Presented by NM Katz'.

Food and Agriculture Organization of the United Nations | World Health Organization | SUSTAINABLE DEVELOPMENT GOALS

7 June 2024
World Food Safety Day

**Food safety:
prepare for
the unexpected**

#WorldFoodSafetyDay | Presented by NM Katz

Presentation Content



- Pro-active approach elements
- Organization of National Food Safety Authorities
- Synergy and Collaboration between NFSA's
- International Food safety incident processes
- Technical Regulations and FBO Obligations
- Product recall processes and protocols
- Recall Classification and Characterization
- Food Safety Incidents and recalls
- Essential Conclusions

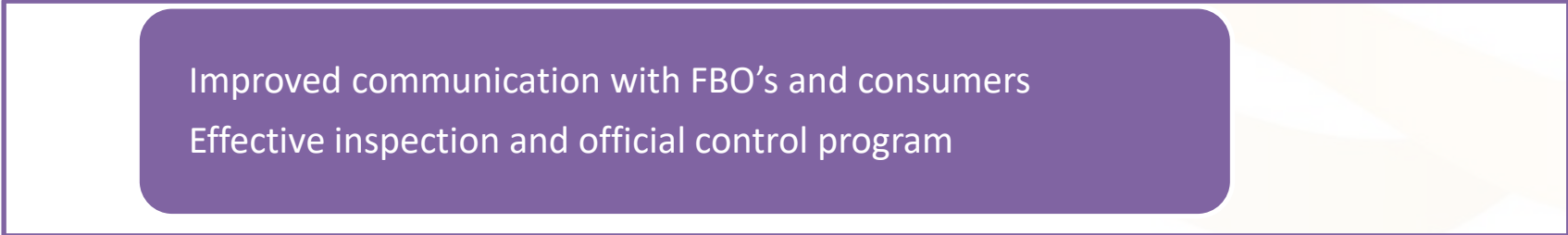
Pro-active Approach Elements



Regulatory approach is aligned with key WFSD messages
Updating National Food safety Emergency Plans
Regulatory preparedness



Strengthen National Food Control Systems
Multi-sectoral collaboration



Improved communication with FBO's and consumers
Effective inspection and official control program

South African Food Safety Authorities



DTIC (NRCS)

- Competent Authority for all Seafood and Processed Meat Products
- Competent Authority for all aqua-cultured seafood products at establishment level
- Import control
- Certification of exports
- TBT Enquiry Point (SABS)
- Codex CCFFP & CCFICS coordinator



DOH

- Food Safety & Nutrition Competent Authority
- Import control
- Food Labelling
- Environmental Health Services
- CODEX Contact Point & CAC coordinator
- INFOSAN Emergency Contact Point
- RASFF Contact Point



DALRRD

- Terrestrial Animal and Plant Health Competent Authority
- Veterinary Public Health
- Ensuring Good Agricultural Practices
- Import & Export Control of Agricultural Products
- Land reform and Rural Development
- SPS Enquiry Point



DFFE

- Aquatic Animal Health Competent Authority
- Licencing of vessels and FBO's
- Aquaculture authorisations
- Marine resource management
- IUU Contact Point



BMA

- Import Control Food Safety
- Phyto-sanitary control Biosecurity



NCC

- Monitor the consumer market
- Investigate alleged prohibited conduct and offences
- Enforce compliance notices

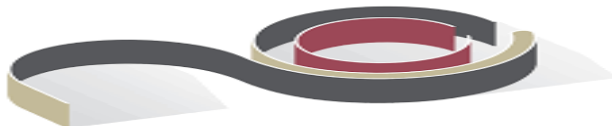
Synergy and Collaboration



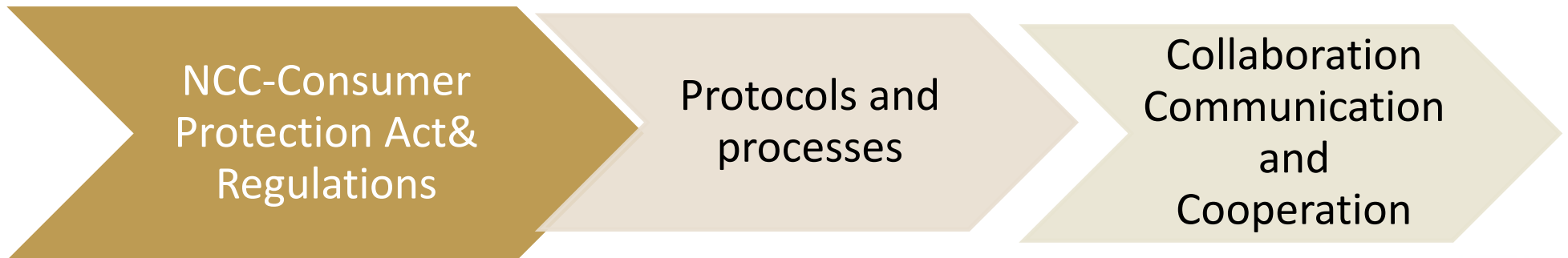
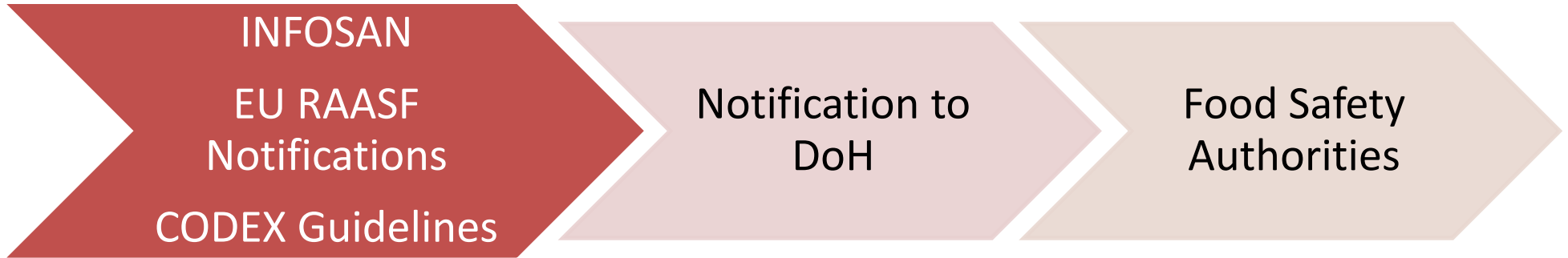
Food Recalls
Food safety
Incidents
Food safety
networks

Food recalls-
Processed
Meat

Food Imports
Control



International Food Safety Incident Management processes



Technical Regulations & FBO Obligations



Codex Food Emergency Guidelines

FSMS based on
Codex

Risk Based
Monitoring
Program

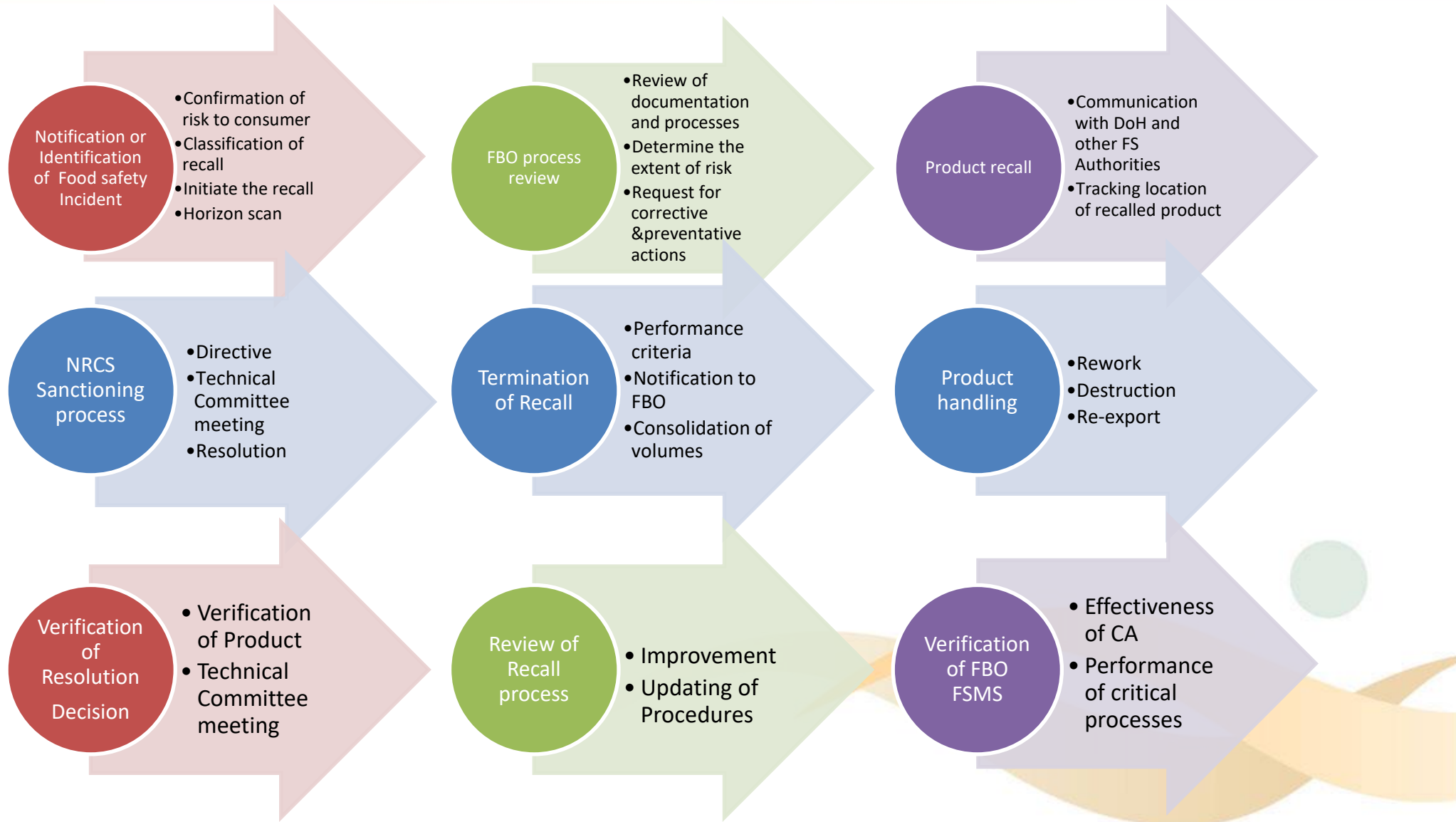
Trace-ability clause
in all food
Standards

Obligation of FBO
to report all NC's
to VC's

General Labelling
of Products

FBO FSMS
compliance-mock
recall & trace-
ability

NRCS Product Recall Protocol and Processes



Recall classification and Characterization



Classification	Food Safety Risk	Food Safety Related	Examples	Extent of Collaboration
Class I	Involves a health hazard situation where there is a reasonable probability that eating the food will cause health problems or death	Yes	<ul style="list-style-type: none"> Clostridium botulinum toxin in canned food Listeria monocytogenes and Salmonella in ready-to-eat foods-processed meat 	All FS Authorities Media release Importing and Exporting Countries FBO Industry Consumer Groups and associations Laboratories
Class II	Involves a potential health hazard situation where there is a remote probability of adverse health consequences from eating the food product	yes	<ul style="list-style-type: none"> Norovirus contamination in seafood A food that contains yeast or mold contamination 	Most FS Authorities Importing and Exporting Countries Industry FBO
Class III	Involves a situation in which eating the food will not cause immediate adverse health consequences	No	Presence of foreign materials Incorrect declaration on the label such a low net mass	Some FS Authorities FBO Importing and Exporting Countries

Food Safety Incidents and Recalls



Time Period	Product	Classification	Type	Consumer Risk	Quantity (cans)/kg	Outcome
November 2023	Canned Fish	Class I	Regulatory	High- risk Products not controlled	255	Effective-all affected product destroyed
November 2023	Processed Meat	Class I	Regulatory	High- risk Products not controlled	556	Effective-all affected product destroyed
July 2023	Canned Tuna	Class I	Voluntary	High- Risk Products Dented cans	1010	Effective-all affected product destroyed
2023/2024	Canned Abalone	Class I	Voluntary	High-rust on internal sides of cans	283961	Effective-all product in the trade recalled

Essential Conclusions



- Regulatory preparedness is essential
- FBO preparedness compliments Regulatory processes
- Continuous improvement and review of Regulatory processes important to prevent food safety incidents and product recalls
- Multi-sectoral collaboration ensures effective identification, location and withdrawal of implicated food products
- Compliance by FBO's and effective FSMS
- Involvement of all role-players including consumers
- Effective Inspection Systems

A decorative graphic consisting of a dark, textured rectangular box with a light-colored, wavy ribbon-like shape behind it. The text inside the box is written in a red, cursive font.

*when dealing
with
the
Unexpected*

THANK
YOU



Food and Agriculture
Organization of the
United Nations



World Health
Organization



7 June 2024
World Food Safety Day

**Food safety:
prepare for
the unexpected**



#WorldFoodSafetyDay

© FAO/WHO 2024