FDA/CFSAN: Food Safety & Globalization
Adapting to a Changing Landscape

Presented by: Dr. Julie Moss

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Food Safety & Globalization

Adapting to a Changing Landscape

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Overview

• Describe former landscape for food

• Describe new global dynamic for food

• Describe FDA response to global changes
FDA Mission

• The FDA is responsible for protecting the public health by assuring the safety, efficacy, and security of human and veterinary drugs, biological products, medical devices, our nation’s food supply, cosmetics, and products that emit radiation.
Former Landscape for Food
Former Landscape

• Primarily domestic food production

• Control of imported foods by inspecting at port of entry

• Limited foreign inspections/audits

• Classic food technology (canned/frozen ↓ risk)
Former Landscape

• Limited dialogue with foreign governments

• Limited foreign technical assistance

• Domestically, contractual arrangements with states but limited assessments of state food safety systems
Where do you think FDA offices are located in the U.S.?
21st Century Reality

• Borders are **boundaries** to our jurisdiction

• Borders are **not barriers** to
  – pathogens
  – product acquisition
  – challenges of globalization
  – FDA’s realm of activities

• Conclusion: Need to engage more effectively abroad to be more effective at home
Let’s Pause for Two Questions from the Audience
New Global Dynamic for Food
New Landscape

• Global Food Supply, ↑ volume
• New power players- China, India, EC
• Import shifts toward foods that present higher risks – fresh produce
• New food technologies permitting year-round fresh foods (↑ risk)
  – Complex supply chain relative to traceability
Supply Chain Complexity
One Burger Contains:

- baking soda
- wheat gluten
- calcium propionate
- enzymes
- mono- and diglycerides
- diacetyl tartaric acid esters
- ethanol
- sorbitol
- polysorbate 20
- potassium propionate
- sodium stearoyl lactylate
- corn starch
- ammonium chloride
- ammonium sulfate
- calcium peroxide
- ascorbic acid
- azodicarbonamide

- Milk
- Water
- sodium citrate
- sodium phosphate
- artificial color
- acetic acid
- Enzymes
- Special Sauce
- Soybean oil
- distilled vinegar
- egg yolks
- sugar
- corn syrup
- spice extractives
- xanthan gum
- prop. glycol alginate
- potassium sorbate
- garlic powder
- caramel color
- Turmeric
- EDTA
- milkfat
- cream
- salt
- sorbic acid
- cheese culture
- soy lecithin
- starch
- pickles
- water
- HF corn syrup
- onion powder
- spice
- salt
- mustard flour
- sodium benzoate
- mustard bran
- hydrolyzed proteins
- paprika
- natural flavorings
- calcium disodium
- EDTA

- Cucumbers
- water
- Vinegar
- Salt
- calcium chloride
- Alum
- natural flavorings
- polysorbate 80
- turmeric

- USDA inspected beef

- Grill Seasoning
- Salt
- Pepper
- cottonseed oil
- soybean oil

- lettuce
- dehydrated onions

Slide courtesy of NCFPD
Global Trade

• Over 220,000 food facilities in more than 200 countries registered with FDA.
• 15-20% of all foods consumed in U.S. originate from foreign sources.
• Some categories are much higher:
  – 80% of seafood imported
  – 25-35% of fresh produce imported.
Import Volume History
18.2M Lines Estimated for FY2009
Do you think the United States imports more fresh produce or exports more?

A. Imports more
B. Exports more
C. About the same
Import Shift on Fresh Produce

Imports outpace exports in U.S. fresh produce trade

$ million

1990 92 94 96 98 2000 02 04 06

U.S. fresh produce exports
U.S. fresh produce imports

Increased Food Safety Issues

- Spinach-E. coli
- Tomato-Salmonella
- Peppers-Salmonella
- Peanut Butter-Salmonella
- Melamine
- LACF Process Failures
2008 Foodborne Illness Outbreaks

• 26 outbreaks
• 2,900 reported illnesses, 477 hospitalizations, 9 deaths (peanut butter)
• Illnesses caused by bacteria (87.6%), chemicals/toxins (10.6%), parasites (1.6%)
• 55% illnesses caused by imported foods
Also need to Recognize...

• Food from countries:
  – that pose a security threat
  – with less stringent regulatory oversight of food safety

• Food that is unintentionally or intentionally adulterated to harm the U.S. or any other country’s population
Let’s Pause for Two Questions from the Audience
FDA Response to Global Change
FDA Response to Global Change

• Process began in last administration with the Import Safety Action Plan and the Food Protection Plan

• Congress awarded FDA funds in FY08 to initiate global presence

• Continues now with President’s Food Safety Working Group and upcoming legislation
Focus is on…

Three Broad Concepts

• Prevention

• Surveillance, Risk Analysis, Inspection and Enforcement

• Response and recovery

(International and domestic elements)
Overall FDA International Strategy

• Leverage efforts of foreign governments (agreements)
  – sharing of inspection/audit findings, scientific data
  – promote responsible international standards and regulations
• Verify compliance of foreign producers
  – increased foreign inspections,
  – third-party certification,
  – use of export certificates and similar tools, particularly for countries with lesser food safety capability.
Overall FDA International Strategy

- Enhance regulatory capacity building.
- Establish foreign FDA presence in strategic international areas based on:
  - Volume and risk of imported foods
  - Opportunity for bilateral capacity building or resource leveraging activities
  - Potential for fostering relationships with FDA’s counterparts
Question:
Do you know where FDA has stationed its foreign posts?
Place clip art where you think FDA is located, outside of the U.S.
FDA Response to Global Change

Beyond our Borders – Foreign Offices
FDA Response to Global Change

Beyond our Borders – Foreign Offices
Foreign Offices

- Desired Outcomes:
  - enhance relationships with trading partners/regions
  - learn how products are regulated in these countries
  - more easily inspect facilities in these countries
  - leverage inspections already performed in country
Foreign Offices (con’t)

• Desired Outcomes:
  – increased interactions with foreign manufacturers to help ensure that products shipped to the United States meet FDA standards for safety and manufacturing quality
  – verify that imported products and the way they are manufactured meet U.S. health and safety requirements
Let’s Pause for Two Questions from the Audience
Websites

- http://www.fda.gov
- http://www.foodsafetyworkinggroup.gov
- http://www.govtrack.us (search “food”)
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