



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.



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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

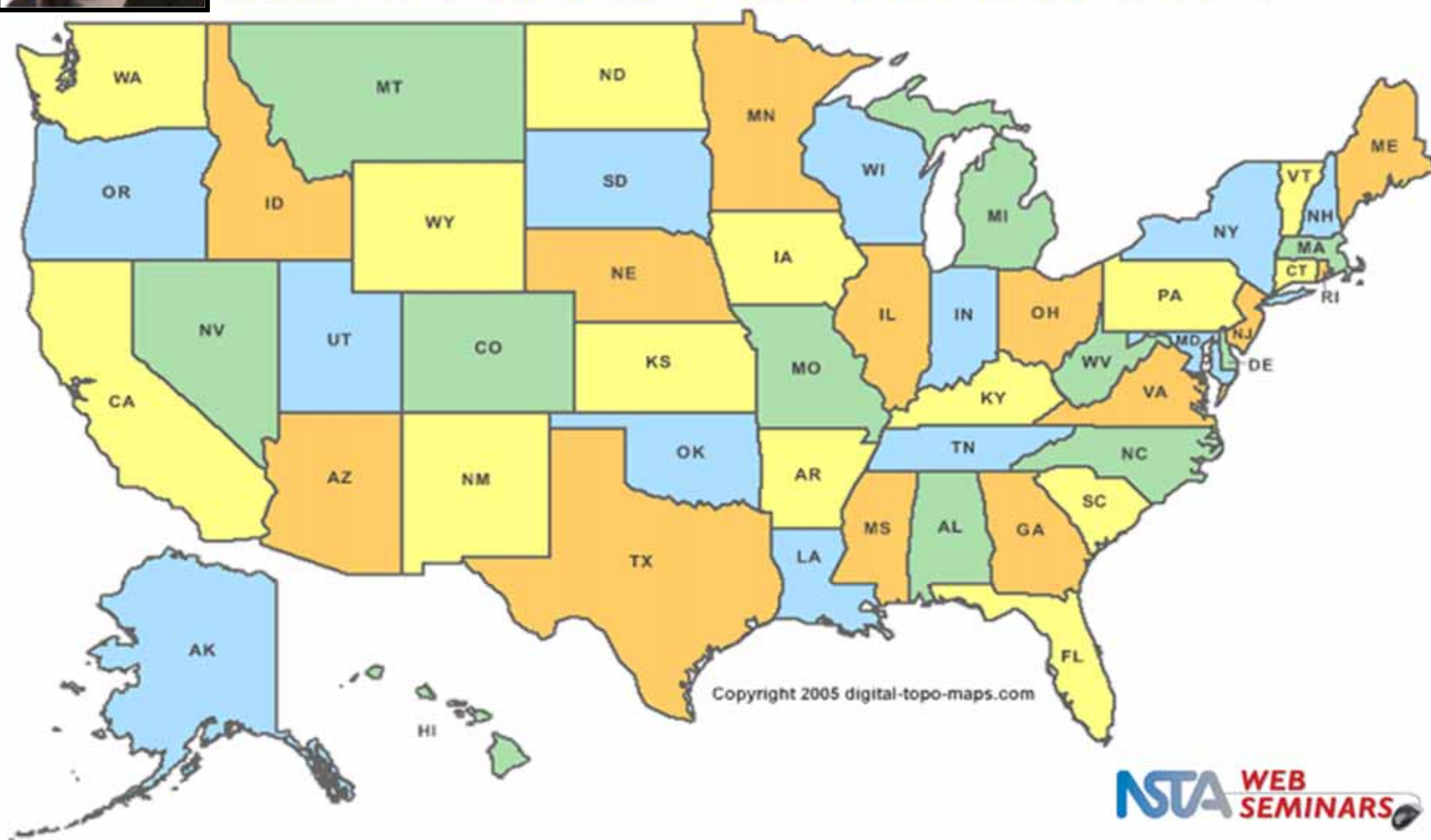
- Limited dialogue with foreign governments
- Limited foreign technical assistance
- Domestically, contractual arrangements with states but limited assessments of state food safety systems



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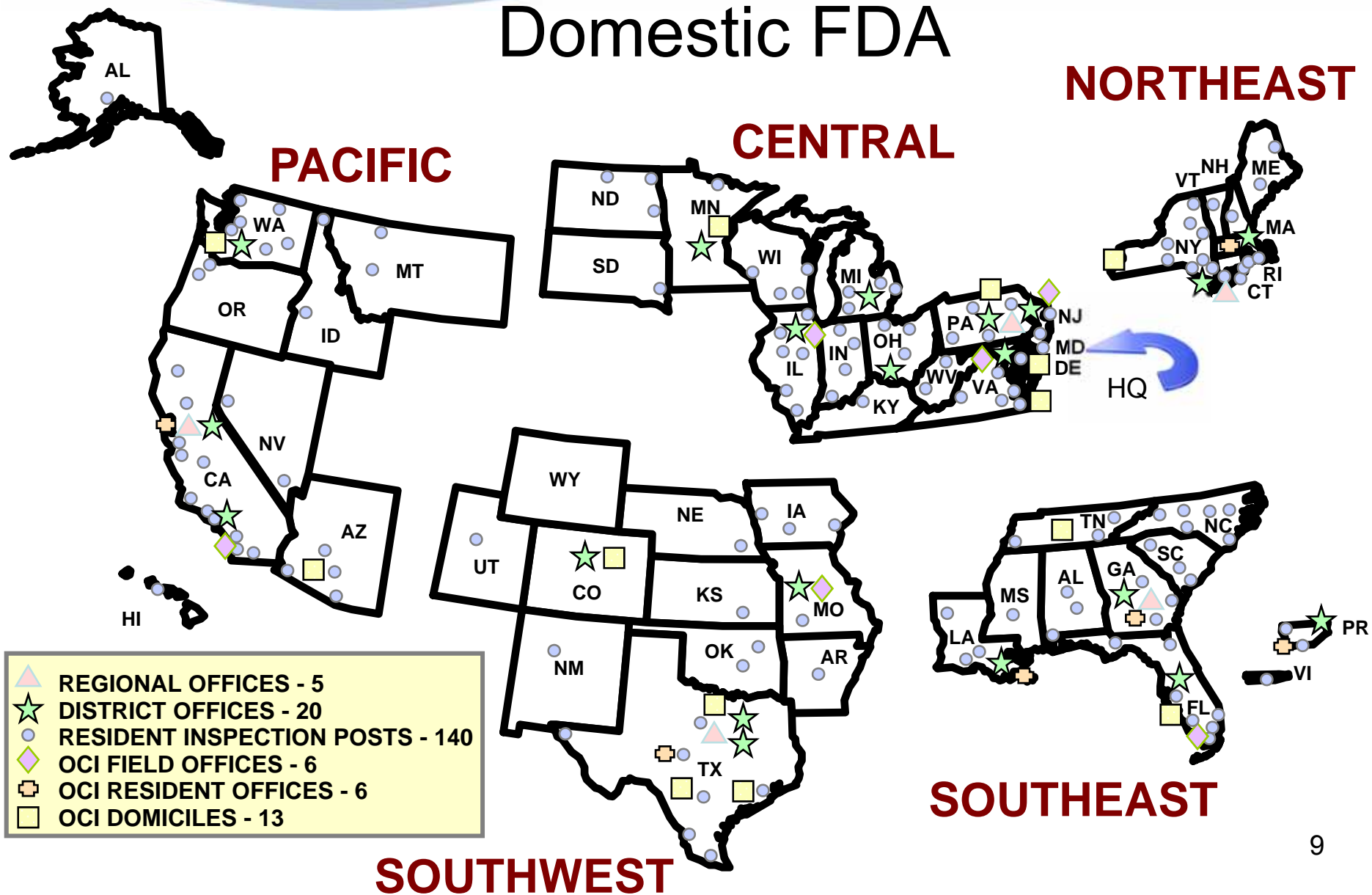
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Where do you think FDA offices are located in the U.S.?





Domestic FDA





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



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Let's Pause for Two Questions from the Audience





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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:



bleached wheat flour
malted barley flour
thiamine
riboflavin
Niacin
folic acid
reduced iron
Water
corn syrup
sesame seeds
soybean oil
Yeast
Salt
calcium sulfate
calcium carbonate
calcium silicate
soy flour



lettuce



dehydrated onions

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



Grill Seasoning

Salt
Pepper
cottonseed oil
soybean oil



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
calcium disodium



USDA inspected beef



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

Slide courtesy of NCFPD



Global Trade

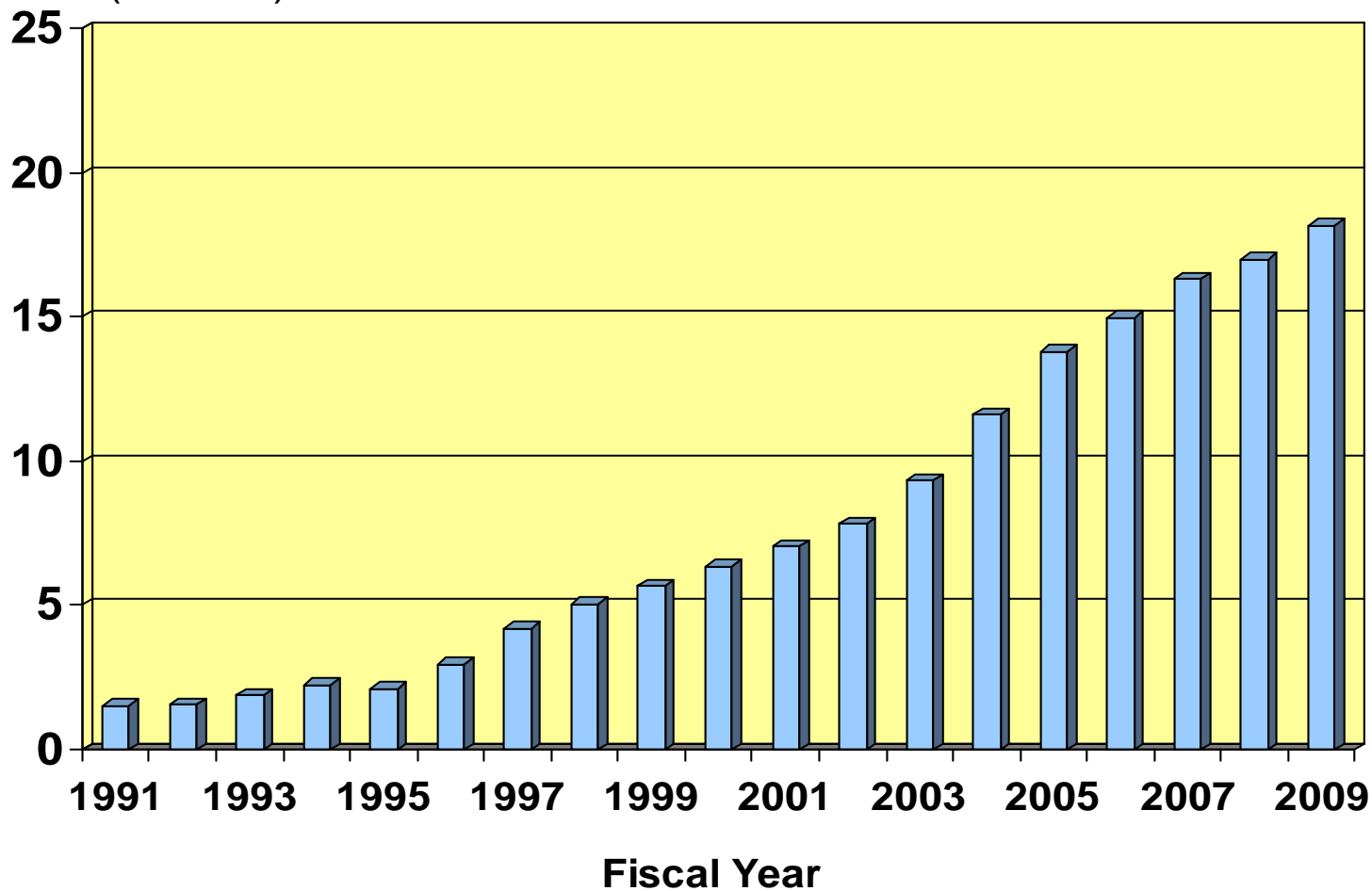
- Over 220,000 food facilities in more than 200 countries registered with FDA.
- 15-20% of all foods consumed in U.S. originate from foreign sources.
- Some categories are much higher:
 - 80% of seafood imported
 - 25-35 % of fresh produce imported.



Import Volume History

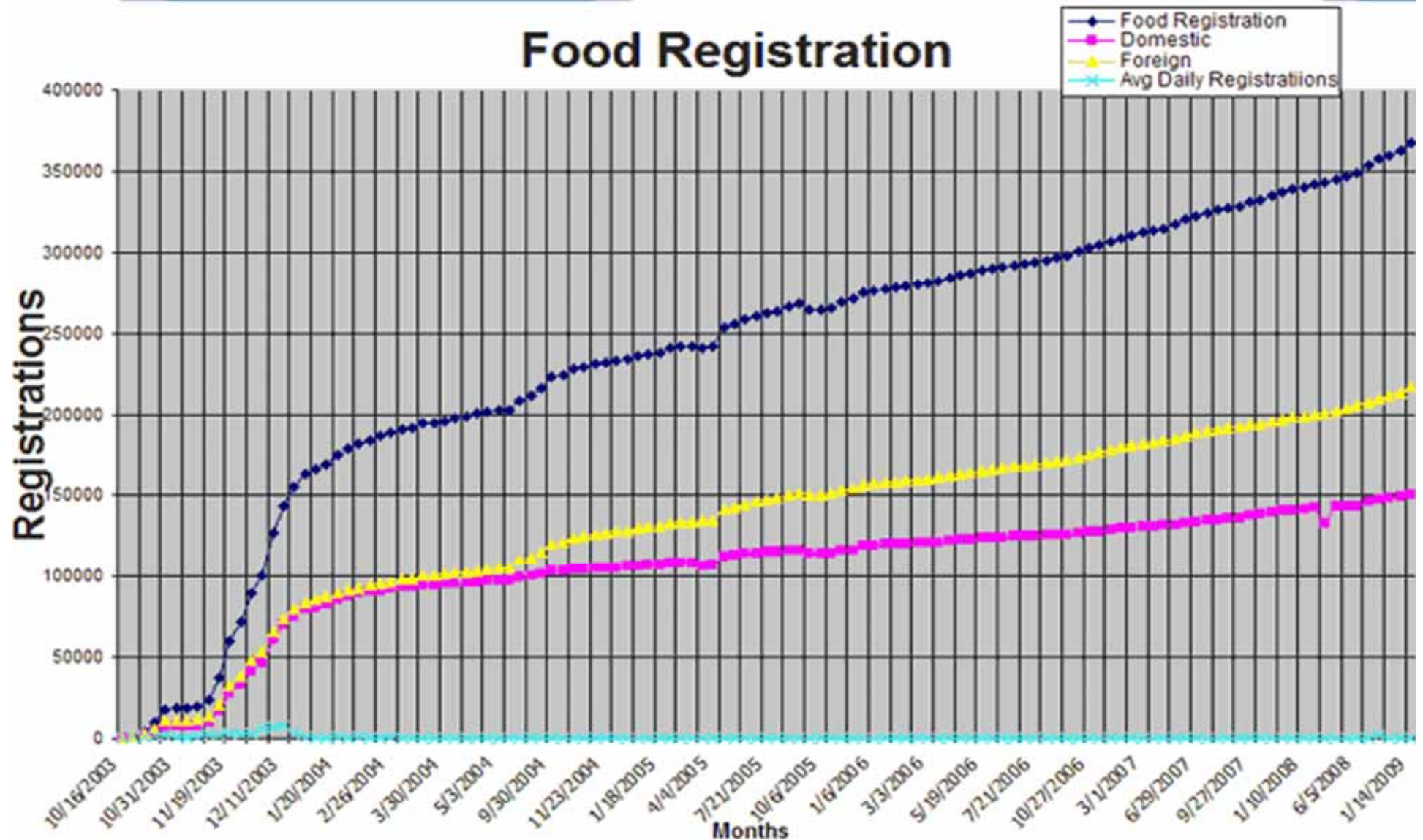
18.2M Lines Estimated for FY2009

Import Lines (millions)





Food Registration





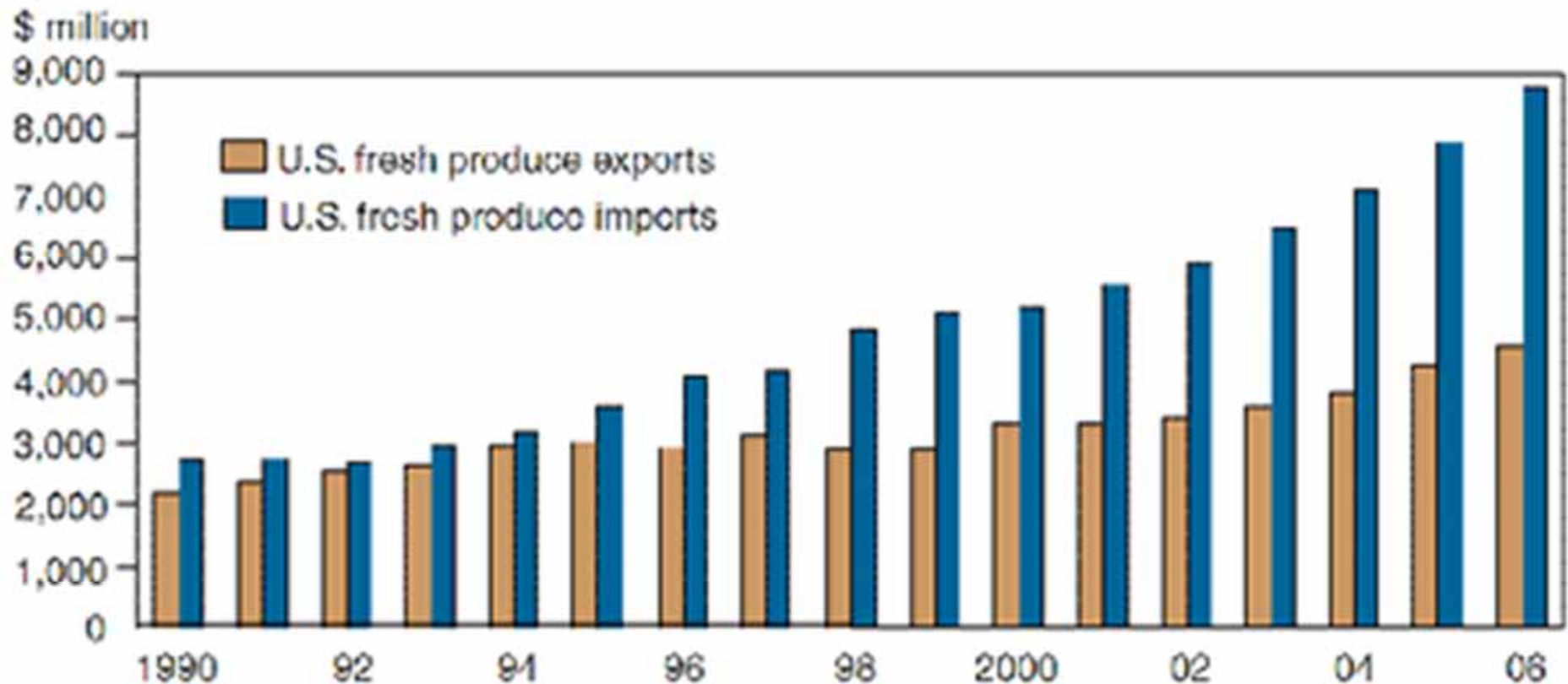
Do you think the United States
imports more fresh produce or
exports more?

- A. Imports more
- B. Exports more
- C. About the same



Import Shift on Fresh Produce

Imports outpace exports in U.S. fresh produce trade



Source: Prepared by USDA, Economic Research Service, using data from USDA, Foreign Agricultural Service, FASOnline U.S. Trade Internet System: www.fas.usda.gov/ustrade/. The database containing U.S. agricultural trade draws on data from the U.S. Census Bureau, U.S. Department of Commerce.



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



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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
it's foreign posts?



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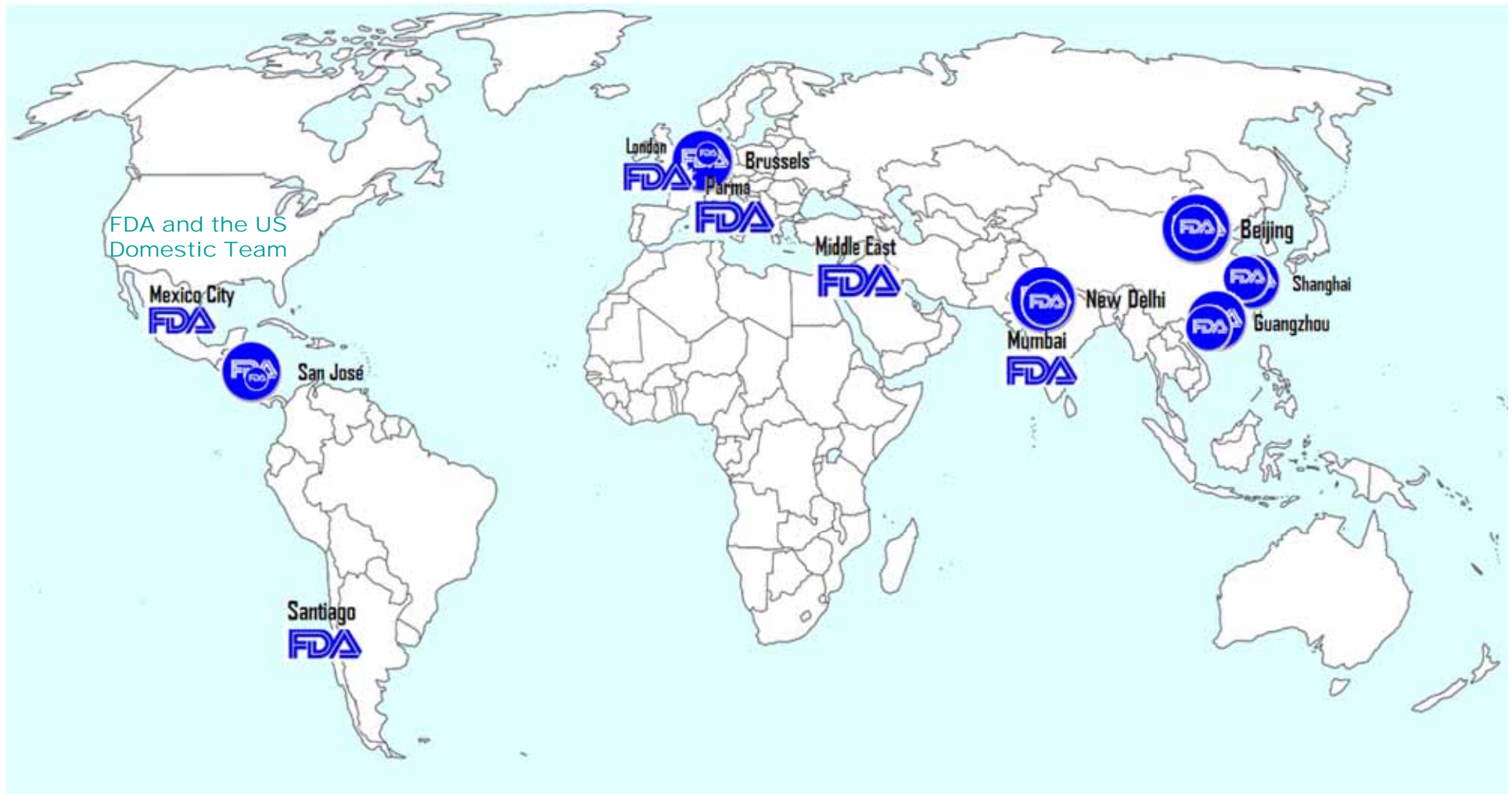


Place clip art where you think FDA is located,
outside of the U.S.





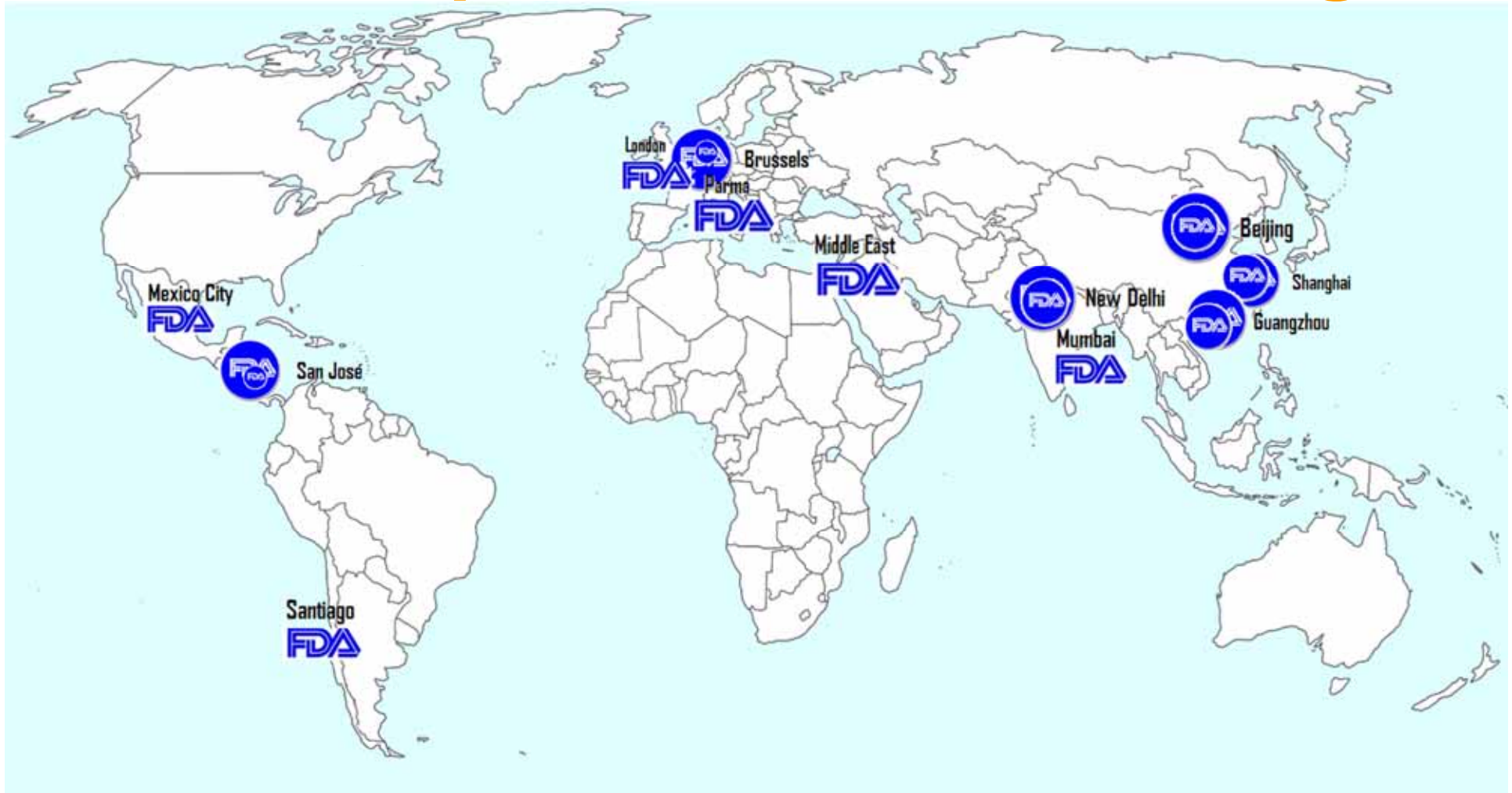
FDA Response to Global Change



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



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Websites

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

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