



APEC Food Safety Cooperation Forum
Capacity Building Priority Areas



**Asia-Pacific
Economic Cooperation**



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Capacity Building Priority Areas
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Food safety regulatory systems
<ul style="list-style-type: none"> ▪ Legal and technical drafting to support the development of food laws and regulations harmonized with international standards ▪ Interpretation and enforcement of food regulation ▪ Establish government endorsed, risk based food regulatory systems ▪ Application of food safety regulation in a way and at a level proportionate to the actual risk presented
Food inspection and certification systems
<ul style="list-style-type: none"> ▪ Legislative framework for conformity assessment bodies ▪ Communication (electronic information exchange systems regarding recall, communication with trade partners and consumer information) ▪ Personnel and training of inspectors and system auditors ▪ HACCP audit ▪ Evaluation and data collection ▪ General training of inspectors using international standards (e.g. Codex) ▪ Develop laboratory and technical capacity including training of personnel ▪ Application of Codex guidance on application of equivalence principles in food trade ▪ Capacity to implement UN data standards for electronic certification of SPS assurances (e-cert) ▪ Performance-based verification approach/systems (reduce inspection frequency for operators with a good compliance record)
Technical skills and human resource capacity (internationally accredited standards and procedures)
<ul style="list-style-type: none"> ▪ Food safety capacity evaluation ▪ Laboratory capacity to carry out appropriate testing sampling and analysis, and development of associated measurement capabilities appropriately linked to national and international measurement systems ▪ Food handling and preventative approaches to food-borne risks (General principles of food hygiene) ▪ Microbiological risk analysis ▪ Risk analysis in chemical safety ▪ GM Food Safety Assessments ▪ Increasing analytical capacity and training ▪ Master classes / Staff interchanges ▪ Risk analysis methods to address food allergy incidents ▪ Social/consumer and economic studies to assist risk analysis ▪ Human intake / consumption studies to assist risk analysis ▪ Design, implementation and analysis of surveillance and monitoring activities for collecting concentration data for substances in food, including total diet studies
Information-sharing and communication networks
<ul style="list-style-type: none"> ▪ Food Safety Cooperation Focal Points (exchange information on capacity-building opportunities, joint projects, technical issues – new methods etc) ▪ Cooperation at multilateral forums on food safety capacity building issues, when appropriate ▪ Disease surveillance systems that provide accurate and timely information ▪ Risk assessment, risk management and risk communication ▪ Information sessions on Food Safety Management systems ▪ Improving transparency of the food safety regulations & standards ▪ Emergency Response to Foodborne Disease