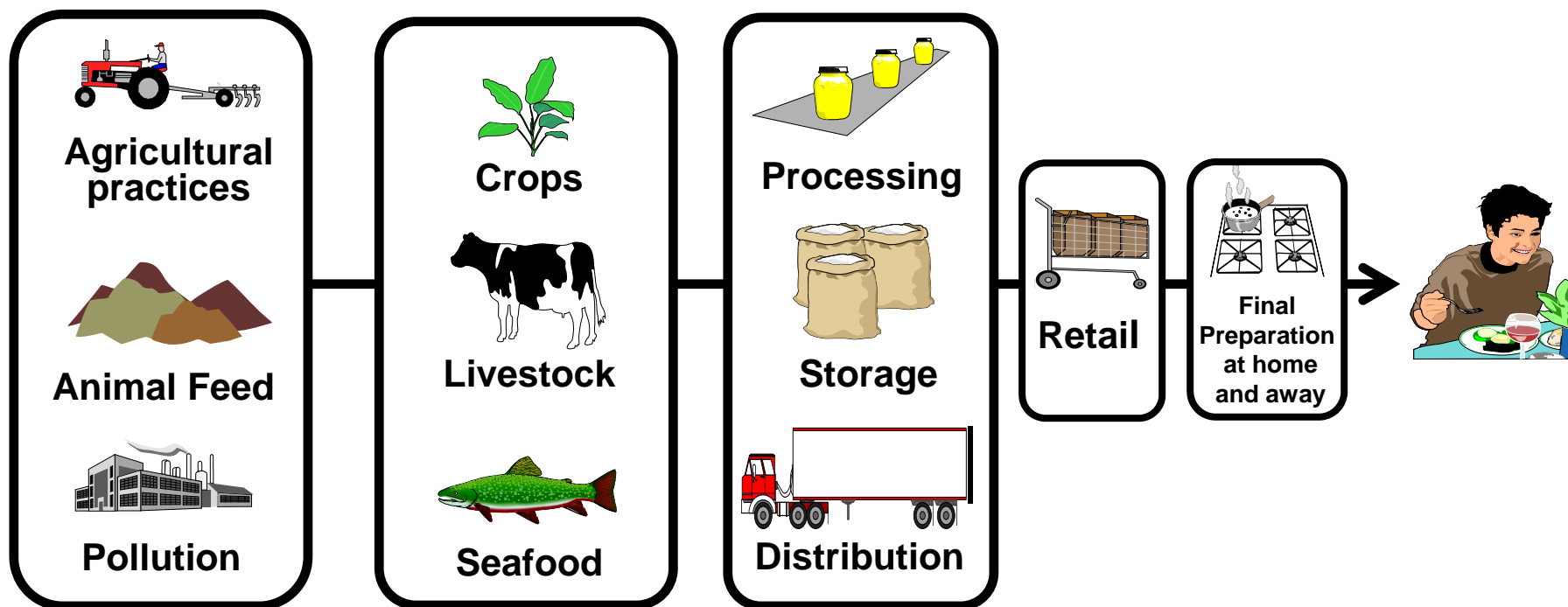


Food Safety Perspectives in the Eastern Mediterranean

**Pre RC Technical Meeting
62nd Session of the WHO Regional Committee
for the Eastern Mediterranean**

5-8 OCTOBER 2015, Kuwait





From farm to plate, make it safe!

Why Food Safety?

Over 200 diseases caused by unsafe food

- **Bacteria** (*Salmonella*, *V. cholerae*, *Listeria*, O157:H7E coli)
- **Viruses** (hepatitis A and E viruses, norovirus, coronaviruses)
- **Parasites** (fish-borne trematodes, *Toxoplasma gondii*)
- **Prions** (variant Cretzfeldt-Jakobs disease prion)

Many diseases are caused by chemicals in food

- Heavy metals, mycotoxins, pesticides, industrial chemicals, processing contaminants

Burden of Foodborne Disease

- No published data is available in EMR
- High incidence of diarrheal disease in EMR is indicative of food and water contamination
- In industrialised countries, e.g. USA, 48 million get sick, 128,000 are hospitalized, and 3,000 die at an estimated cost of \$16.3 billion
- WHO is currently estimating the burden of foodborne diseases (FERG)

Burden of Foodborne Disease

**All these diseases
are preventable**

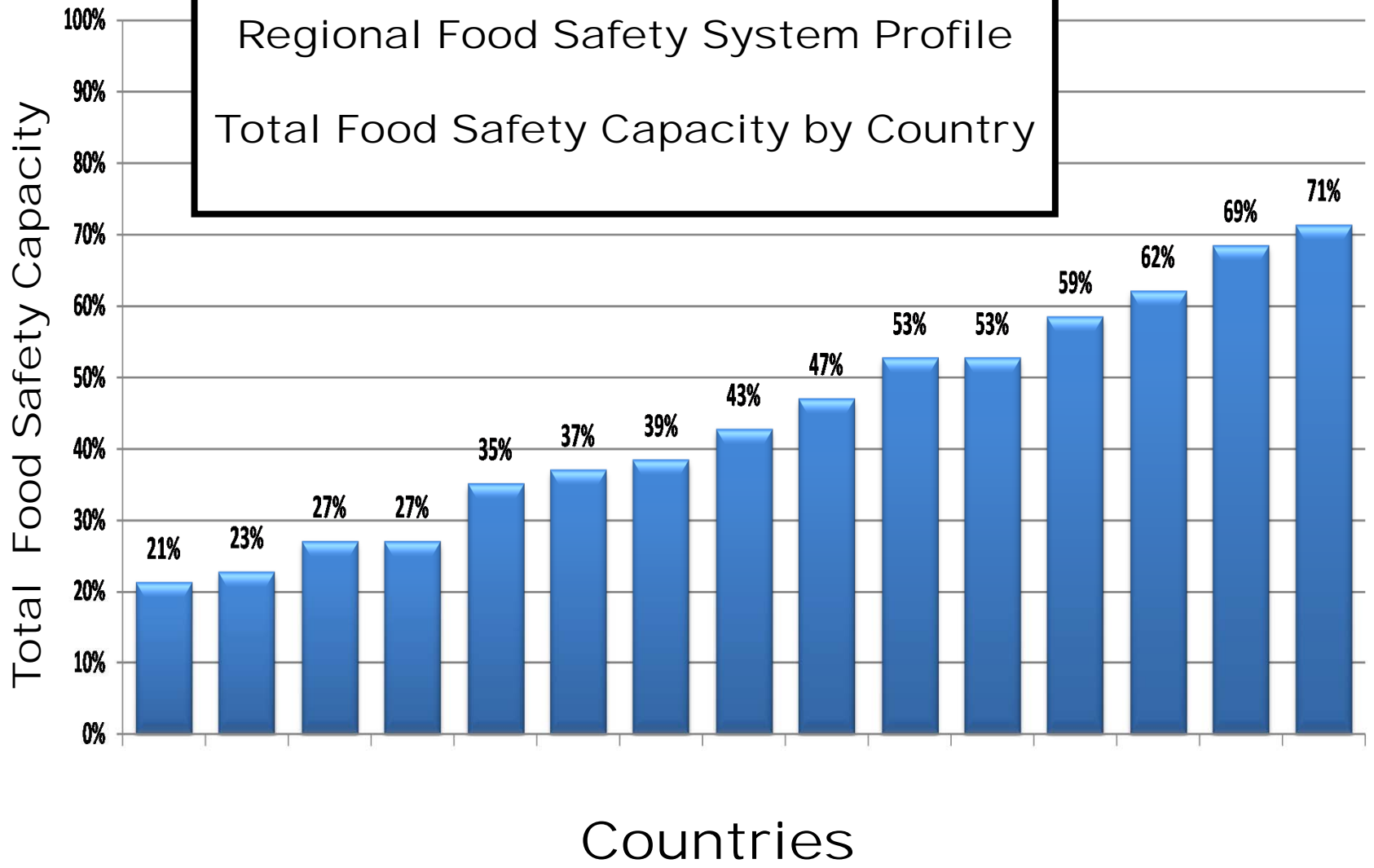
Objectives of the Initiative

- **Prepare National Food Safety System Profiles encompassing the farm-to-plate concept**
- **Assess food safety strengths and weaknesses**
- **Identify priorities for action at the regional and national levels, and**
- **Strengthen food safety systems in the Region**

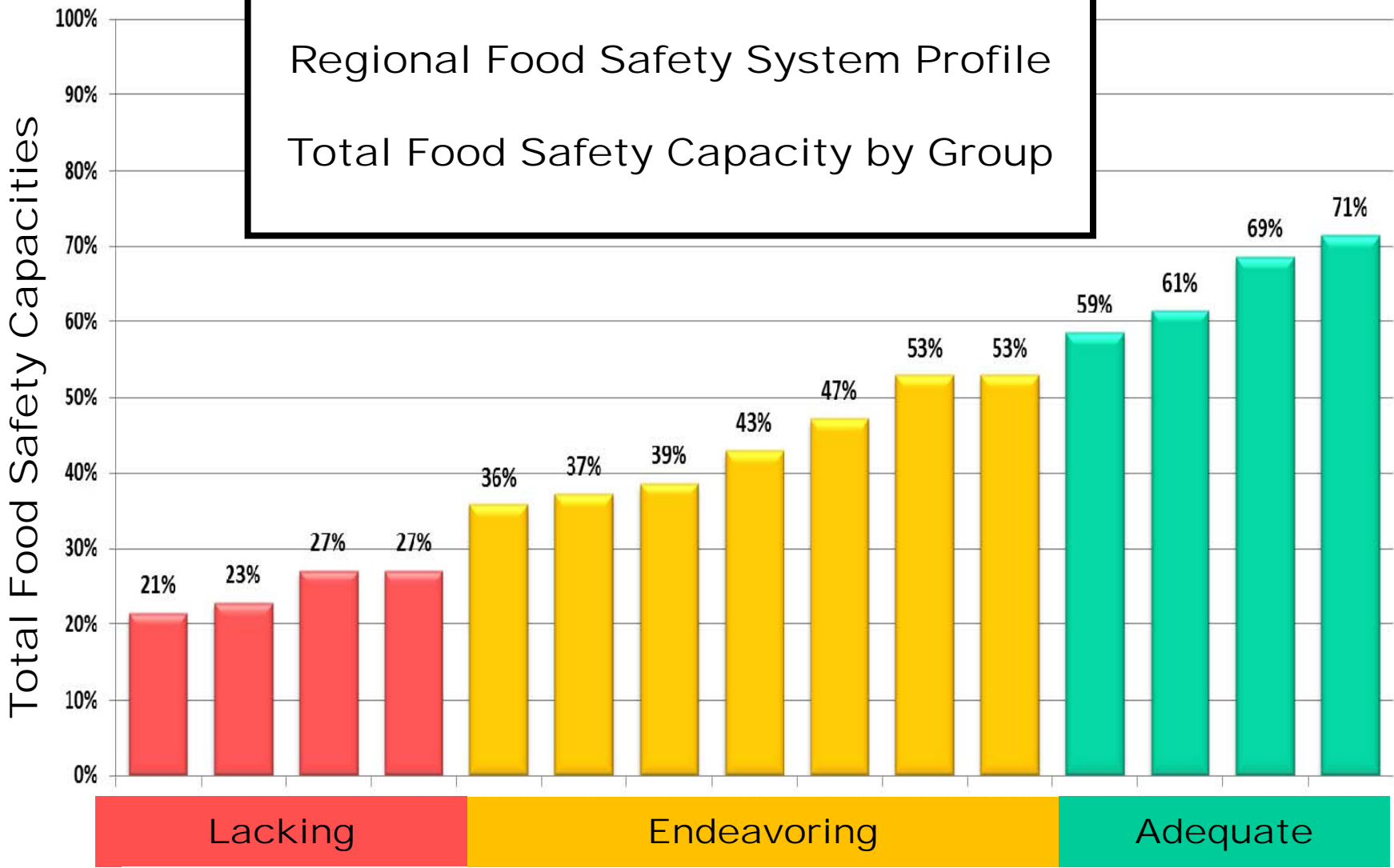
Food Safety System Components

- 1. Intersectoral coordination**
- 2. Laws, regulations and policies**
- 3. Emergency preparedness and response**
- 4. Disease surveillance and exposure monitoring**
- 5. Food safety implementation, product monitoring and inspection**
- 6. Risk communication and information**
- 7. Human and financial resources**

Regional Food Safety System Profile
Total Food Safety Capacity by Country



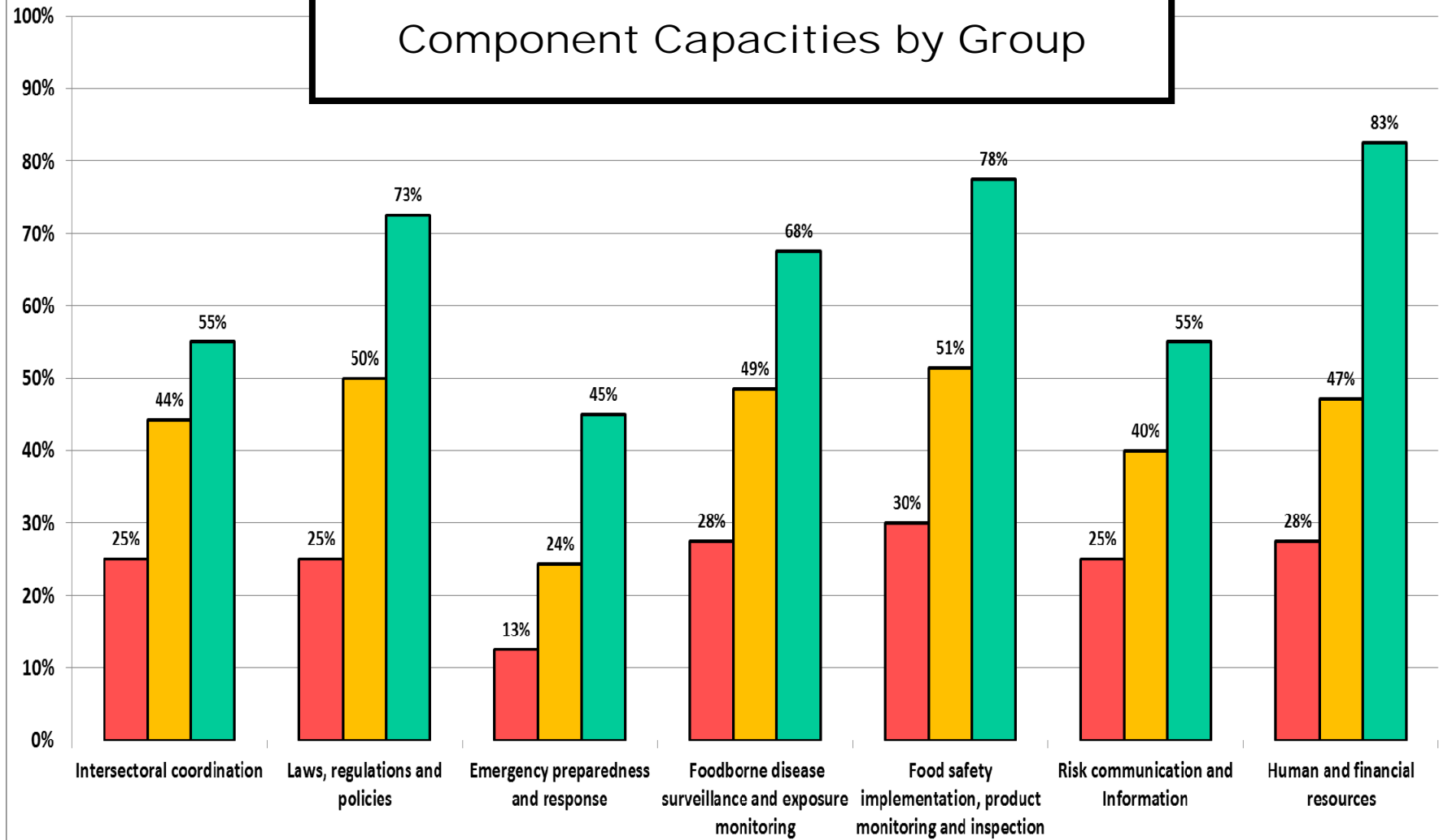
Regional Food Safety System Profile
Total Food Safety Capacity by Group



Countries

Regional Food Safety System Profile

Component Capacities by Group



Lacking

Endeavoring

Adequate

Adequate

**Established farm-to-plate authorities,
but need to:**

- Strengthen emergency preparedness and response**
- Develop risk-based priorities for chemical hazards, and**
- Promote risk communication and information sharing**
- Improve intersectoral coordination**

Endeavoring

Basic requirements met, but need to:

- Develop risk-based priorities for biological and chemical hazards in food**
- Improve intersectoral coordination**
- Strengthen emergency preparedness and response**
- Improve foodborne disease surveillance and outbreak investigation**

Lacking

Basic requirements not met:

- Food safety laws and regulations**
- Inspection and enforcement**
- Laboratory support**
- Emergency preparedness and response**
- Human and financial resources**

Common Needs

- **One food safety law (farm to plate)**
- **Ensure food safety core capacities are fully developed within IHR**
- **Strengthen foodborne disease surveillance and outbreak investigation and,**
- **Conduct total diet studies to assess risk from chemicals in food**

Conclusions

Some Member States have made progress, but all need to further develop their food safety systems

Conclusions

**IHR monitoring tools may have
overestimated food safety core capacities
in Member States**

Conclusions

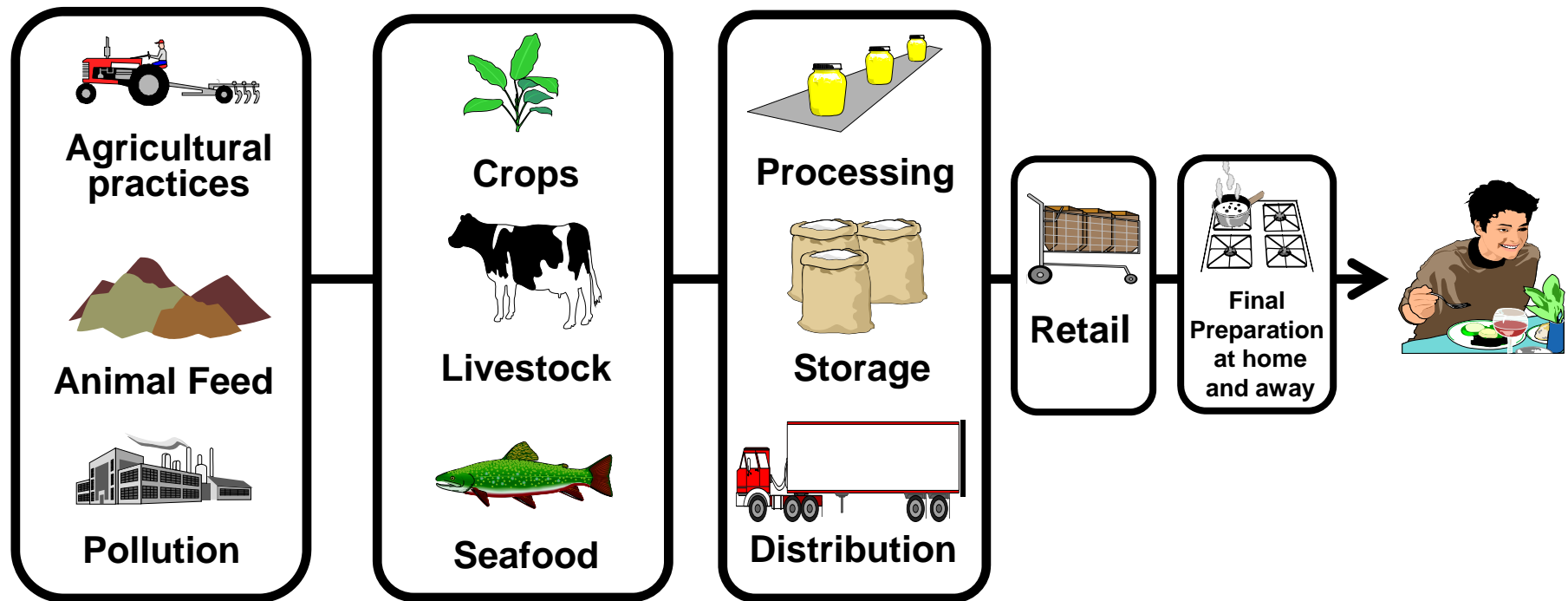
Health sector has to provide leadership and food safety advice to prevent or reduce foodborne diseases along the entire food chain.

Way Forward

**Develop a Regional Plan of Action
on Food Safety for 2016-17**

**Convene Regional and Sub-Regional
Food Safety Workshops**

Support National Food Safety Activities



From farm to plate, make it safe!