APEC Scientific Seminar Workshop on Food Safety Risk – Risk Analysis
Richmonde Hotel
22-24 November 2011

Philippine Experience

FOOD & DRUG ADMINISTRATION
PHILIPPINES

FDA Food Safety Mandate

- Establish Standards and quality measures for food
- Adopt measures to ensure pure and safe supply of food in the country
- Prescribe general guidelines with respect to the veracity of nutritional claims and advertisements of food.

Annual estimates of foodborne disease/illness (watery diarrhea)

- 603,287  (2005)
- 726,310  (2002)
- 866,411  (2001)
- 908,454  (1999)

TRIGGERS need for action

Food safety events
Emerging risk
Outbreak of an illness
Standards development

FDA's recognizes the process for estimating the probability of exposure to a hazard and the resulting public health impact (risk); consists of the following components:

1. hazard identification
2. hazard characterization
3. exposure assessment
4. risk characterization

DIARRHEA INCIDENCES FROM 1999-2005
RISK COMMUNICATION

Food Safety Issues
- Aflatoxin in Peanut butter
- Cyclamate in Juices
- Melamine in milk & milk products
- 3MCPD in soy sauce
- Salmonella in Noodles
- Salmonella in Peanut Butter

Advisories issued by FDA

CHALLENGES
1. Food consumption data
2. Data gaps between food contamination and epidemiological data
3. Pool of Scientific Experts
4. Emerging concerns
   - emerging pathogens
   - nanotechnology, allergens, antimicrobial resistance
   - dioxin, mercury, melamine, other chemical contaminants

THANK YOU