

DRAFT 10/29/10

Developing Food Safety Plans for the Supply Chain

An APEC FSCF PTIN Training Project

November 5-7, 2010

Grand Ballroom II
Grand Hyatt Beijing,
1 East Chang An Avenue, Beijing, China

DAY 1, Friday, November 5

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| 8:00 | Registration |
| 9:00-9:30 | Opening Ceremony: AQSIQ Vice Minister Pu Changcheng (10 minutes); Deputy Chief of Mission, Robert Goldberg, United States Embassy in Beijing (10 minutes); Steve McCutcheon, FSCF Co-Chair and CEO, Food Standards Australia New Zealand (10 minutes)

Facilitator: Dr. Lin Wei, FSCF Co-Chair and Deputy Director General, AQSIQ, China |
| 9:30-10:00 | Tea/Coffee Break |
| 10:00-10:30 | Providing a Conceptual Framework and Strategy for Improving Food Safety in and across APEC Member Economies: Mr. John Lamb, Agro-Investment Strategy Advisor, World Bank |
| 10:30-11:00 | Keynote: Global Supply Chain and Global Sourcing, Trade and Market Access Issues: Ms. Julia Doherty, Incoming Chair, APEC SCSC 2011, Office of the United States Trade Representative

<i>This presentation will provide a high level overview of how supply chain issues can assure or compromise food safety and the ramifications for industry and government</i> |
| 11:00-11:15 | Overview of the Session Expectations: Ms. Megan Crowe, PTIN Administrator, United States Department of Commerce |
| Issues in Managing the Supply Chain, Facilitator: Mr. Steve McCutcheon, FSCF Co-Chair, and CEO, Food Standards Australia New Zealand | |
| <i>For the rest of this day, industry and government speakers will focus on obligations and challenges in ensuring a safe food supply in the APEC region through the identification of hazards and use of preventative measures; how supply chain management relates to national standards; supply management best practices, including establishment of programs/specifications/policies that set expectations for suppliers; and examination of emerging supply chain food safety issues. More in depth follow up will occur on Day 2.</i> | |
| 11:15-11:45 | Building Safety into the Product: Ms. Soo Chuah, Asia Food Safety Lead, Kraft |

This session will focus on the manufacturers' role and responsibility to proactively implement prevention-oriented food safety by design.

11:45-1:15

LUNCH sponsored by **Waters Corporation** in Grand Hyatt

1:15-2:00

Panel Discussion: Challenges in Meeting Trade Expectations: **Facilitator: Ms. Julia Doherty, Incoming Chair, APEC SCSC 2011, Office of the United States Trade Representative**

This session will focus on the changing global environment and how regulators have responded to various challenges to expand exports and grow markets.

Multiple Perspectives on Food Safeguard Measures from Farm to Market: **Dr. Zhao Zengliao, General Administration of Quality Supervision, Inspection, and Quarantine (AQSIQ), China (20min)**

Dr. Nanthiya Unprasert, Deputy Director General, Department of Fisheries, Thailand (20 minutes)

2:00-2:30

Supplier Selection and Management: **Mr. Han Haizhou, Quality Assurance Director, McCormick Spices**

This session will focus on the need to screen, assess and manage suppliers from the APEC region

2:30-3:00

Lessons Learned: **Ms. Sarah Geisert, Senior Director Global Product Safety and Regulatory Affairs, General Mills**

This session will focus on a significant outbreak or recall in the developed world and the critical elements missed in supply chain management

3:00-3:30

Tea/Coffee Break

3:30-3:50

Overview Best Practices in Supply Chain Management: **Mr. Daniel Fegan, Technology Deployment Manager, Aquaculture, Cargill**

Speaker will provide an overview of supply chain management and discuss programs, specification and policies for supply selection, documentation, auditing, crisis management and other critical elements to enhance product safety.

3:50-5:15

Role of Prevention in Supply Chain Management: **Moderator: Mr. Michael Landa, Acting Director, Center for Food Safety and Applied Nutrition, United States Food and Drug Administration (FDA)**

Speakers from government, industry and academia will discuss the importance of prevention-oriented food safety management in assuring food safety at every step of the supply chain, and the need for suppliers to develop and implement a preventive food safety plan based on best practices. Government laws and regulations as well as international best practices for hazard analysis, preventive controls and documenting controls in a food safety plan will be discussed.

a. Government Food Safety Management Systems:

The Food Safety Management System of Import and Export Food in China: **Dr. Lin Wei, Deputy Director General, AQSIQ, China (15 minutes)**

Prevention Based Food Safety Management: **Dr. Neil Kennington, Agriculture Counsellor, New Zealand Embassy, Beijing (15 minutes)**

- b. Food Sector-Specific Best Practices: Academic Perspective: **Professor and Senior Scientist, Aman Wirakartakusumah, SEAFast Center, Bogor Agricultural University, Indonesia (15 minutes)**
- c. Case Study on Developing and Implementing a Preventive Food Safety Plan: Private Sector
 - a. **Ms. Gina Ybanez, Senior Director, Supply Quality and Quality Assurance Services, Bumblebee (15 minutes)**
 - b. **Mr. She Feng, CEO, Beijing Huadu Group Corporation (15 minutes)**

6:00-8:00 Evening Reception sponsored by **Cargill** at Grand Hyatt

DAY 2, Saturday, November 6

Facilitator: Dr. Isabel Walls, National Program Leader, Epidemiology for Food Safety, USDA

Developing and Implementing a Food Safety Plan, Using Risk Reduction Tools to Secure the Supply Chain

This will be hands-on and interactive training activity led by a professional training team. It will draw upon supply chain training resources developed by Michigan State University and the Grocery Manufacturers Association. Participants will agree on core competencies and standards required for each set of practices.

- 8:30-8:35 Welcome: **Dr. Lin Wei, FSCF Co-Chair and Deputy Director General, AQSIQ, China**
- 8:35-9:15 Overview of Food Safety Hazards and Control Measures (Biological, chemical and physical hazards and controls): **Dr. Chen Junshi, Senior Research Professor, Chinese Ministry of Health**
- 9:15-9:30 Preliminary Tasks for Developing a Food Safety Plan: **Mr. Neil Marshall, Director, Quality and Food Safety, Coca-Cola Company**
- 9:30-10:00 Prerequisite Programs: Minimizing Food Safety Hazards along the Food Supply Chain: **Michigan State Module: Dr. Les Bourquin and Dr. Deepa Thiagarajan**
 - Good Agricultural Practices
 - Good Manufacturing Practices
 - Sanitation and Hygiene

Working Group Exercise #1

10:00-10:30	Tea/Coffee Break
10:30-12:00	Prerequisite Programs: Minimizing Food Safety Hazards (Continued)
12:00-1:30	LUNCH sponsored by Coca-Cola in Grand Hyatt
1:30-3:15	<p>HACCP: Preventing/Eliminating/Reducing to Acceptable Level Food Safety Hazards for a Specific Product/Process: Mr. Warren Stone, Director, Science Policy, Grocery Manufacturers Association (GMA)</p> <ul style="list-style-type: none"> Seven HACCP Principles <p>Working Group Exercise #2</p>
3:15-3:45	Tea/Coffee Break
3:45-5:00	<p>Incident Management, Spotlight on a Failure in the Food Safety Plan</p> <p><i>The audience will examine in more detail what to do when a food safety incident occurs. What are duties of regulators and what obligations do stakeholders in the supply chain have to assess their practices when an incident occurs? Recall programs and crisis management will be addressed. Participants will agree on fundamental best practices for regulators and industry.</i></p> <ul style="list-style-type: none"> Overview on Food Incidents: Mr. Steve McCutcheon, FSCF Co-Chair and CEO, Food Standards Australia-New Zealand Case Study of a Food Safety Incident: Australia's Food Incident Response Protocol in Practice: Dr. Duncan Craig, Principal Microbiologist/Section Manager, Risk Management – Microbiology, Food Standards Australia New Zealand
5:30-7:00	Evening Reception sponsored by Kraft and General Mills in Grand Hyatt

DAY 3, Sunday, November 7

Facilitator: Dr Zhao Zenglian, Director of Food and Veterinary Division, AQSIQ, China

Applying Supply Chain Training to Aquaculture

This day will apply the lessons learned from the general supply chain module to the aquaculture sector, and is applicable to both shrimp and finfish. It will utilize training materials developed by the U.S. Food and Drug Administration and the Joint Institute for Food Safety and Applied Nutrition. Participants will agree on core competencies necessary in an aquaculture food safety plan.

8:30-8:45	Welcome: Mr. Steve McCutcheon, FSCF Co-Chair and Chief Executive Officer, FSANZ, Australia
8:45-9:15	Overview on the Importance of Safety and Trade Issues with Aquaculture Products: Mr. Brett Koonse, Supervisory Consumer Safety Officer, Center for Food Safety and Applied Nutrition, United States Food and Drug Administration

The overview will touch on the importance of aquaculture as a food source, and as the main food commodity traded between APEC economies. Also, it will review the main food safety concerns with aquaculture products, and trade and supply chain disruptions that have occurred due to food safety concerns.

9:15-10:30 Minimizing the Food Safety Concerns with Aquaculture Products **Instructor: Mr. Brett Koonse, Supervisory Consumer Safety Officer, Center for Food Safety and Applied Nutrition, United States Food and Drug Administration**

- Overview of Good... and not so good... Aquaculture Practices for Food Safety
- How to control and demonstrate control over the food safety concerns with aquaculture products through HACCP controls, testing programs, GAQPs, BMPs, CoC

10:30-11:00 Tea/Coffee Break

11:00-12:50 Minimizing Food Safety Concerns with Aquaculture Products (continued)

What are the Aquaculture Farm Food Safety Controls in Place and those that are Needed. Case studies from: **China, Malaysia, and Canada: (20 minutes each)**

- Case Study 1: Excellent Case of Food Product Quality Control: **Ms. May Zhao, Vice CEO, Zhanjiang GuoLian Aquatic Products Company, China (20 minutes)**
- Case Study 2: **Dr. Shahridan Faiez, CEO Blue Archipelago, Malaysia (20 minutes)**
- Case Study 3: Food Safety and Aquaculture Supply Chain in Canada: **Mr. Cyr Couturier, Research Scientist & Chair MSc Aquaculture Program, School of Fisheries, Marine Institute of Memorial University, Canada (20 minutes)**
- Different Applications for Small Scale vs. Large Scale Operations- Core Requirements and Scalability Issues: **Dr. Nguyen Nhu Tiep, Director General of National Agro-Forestry-Fisheries Quality Assurance Department, Vietnam (20 minutes)**
- How Best to Train and Educate Farmers; Classroom, Demonstration Farms, Mentoring: **Dr. Reza Shah Pahlevi, Directorate General of Aquaculture, Indonesia (20 minutes)**

12:50-2:00 LUNCH sponsored by **World Bank** in Grand Hyatt

2:00-2:30 Key Elements for Developing and Implementing a Food Safety Plan for Shrimp/Finfish Growers: **Dr. Suraphol Pratuangtum, President of Thai Shrimps Association, Thailand**

- 2:30-3:15 Interactive Summary Exercise and Aquaculture Module Wrap Up: **Mr. Brett Koonse, Supervisory Consumer Safety Officer, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration**
- 3:15-3:45 Outcomes, **Mr. Michael Landa, Acting Director, Center for Food Safety and Applied Nutrition, U.S. Food and Drug Administration**
- Discussion and Agreement on Best Practices in Supply Chain Management and ways to carry forward the training through the PTIN*
- 3:45-4:00 Closing Remarks
- Facilitator: **Dr. Zhao Zenglian, Director of Food and Veterinary Division, AQSIQ, China**
- Remarks by **Mr. Steve McCutcheon, FSCF Co-Chair, FSANZ, Australia** and **Dr. Lin Wei, FSCF Co-Chair, AQSIQ, China**
- 4:00-6:00 Visit to Chinese Academy of Inspection and Quarantine (CAIQ)
- 6:00 Evening Reception sponsored by **China**, near CAIQ