Codex Principles for Food Import and Export Inspection and Certification

Submitted by: Australia

First Expert Meeting on Trade Facilitation Through an APEC Framework on Food Safety Modernisation
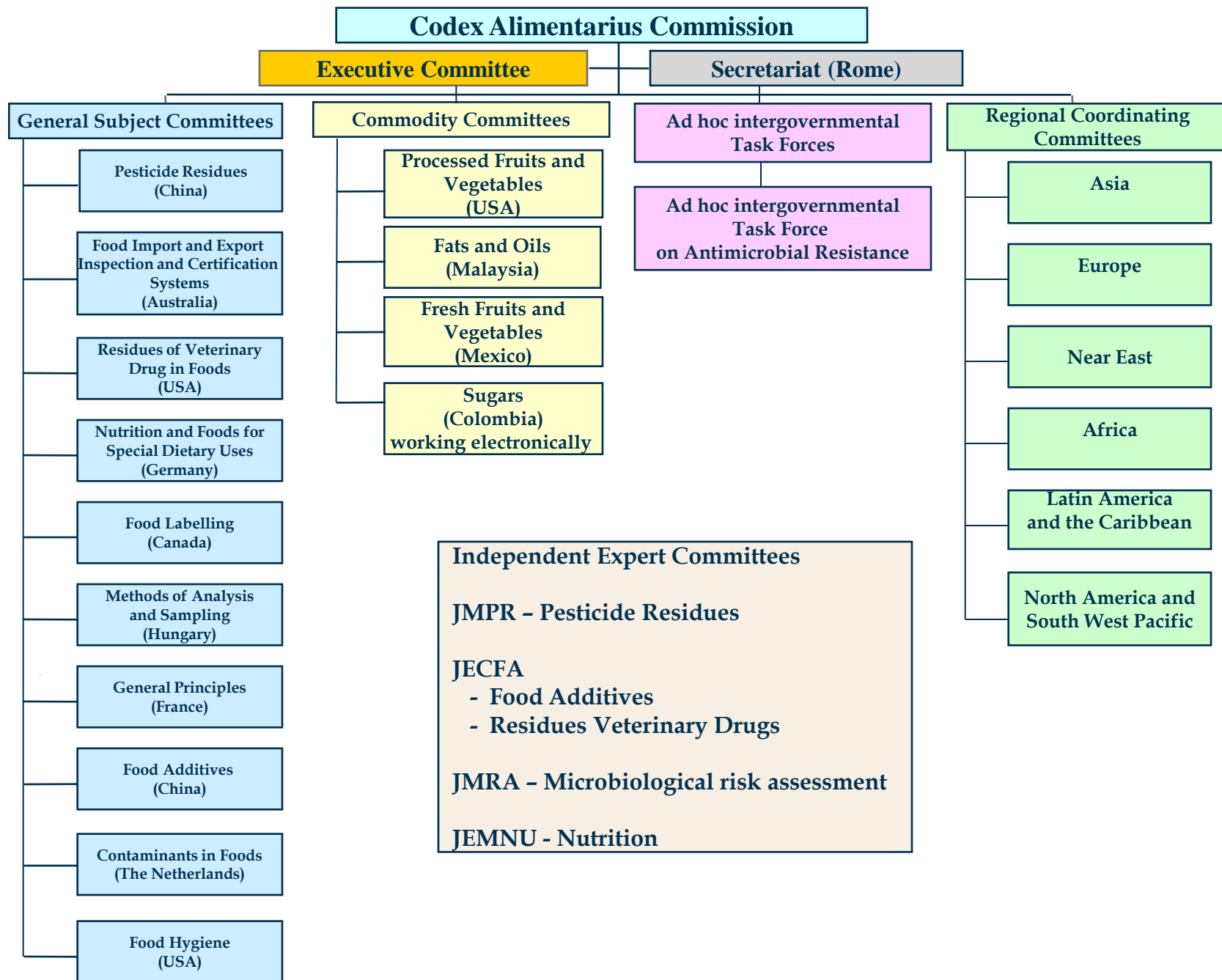**Ha Noi, Viet Nam**
15-17 November 2017

Codex Alimentarius Commission

➤ Established in 1963 and currently has 180 member countries and 200 observers

➤ Operates under the auspice of UN FAO and WHO

➤ elaborates and publishes standards, guidelines and recommendations for food or related to food

➤ objective of protecting the health of consumers and ensuring fair practices in the international food trade

Codex Alimentarius Commission

Executive Committee | **Secretariat (Rome)**

General Subject Committees

- Pesticide Residues (China)
- Food Import and Export Inspection and Certification Systems (Australia)
- Residues of Veterinary Drug in Foods (USA)
- Nutrition and Foods for Special Dietary Uses (Germany)
- Food Labelling (Canada)
- Methods of Analysis and Sampling (Hungary)
- General Principles (France)
- Food Additives (China)
- Contaminants in Foods (The Netherlands)
- Food Hygiene (USA)

Commodity Committees

- Processed Fruits and Vegetables (USA)
- Fats and Oils (Malaysia)
- Fresh Fruits and Vegetables (Mexico)
- Sugars (Colombia) working electronically

Ad hoc intergovernmental Task Forces

- Ad hoc intergovernmental Task Force on Antimicrobial Resistance

Regional Coordinating Committees

- Asia
- Europe
- Near East
- Africa
- Latin America and the Caribbean
- North America and South West Pacific

Independent Expert Committees

JMPR – Pesticide Residues

JECFA
   - Food Additives
   - Residues Veterinary Drugs

JMRA – Microbiological risk assessment

JEMNU - Nutrition

Codex Standards Development

The Codex Alimentarius Commission approves proposals for new work using a set of established criteria:

➤ Consumer protection from the point of view of health, food safety and fair practices in food trade

➤ Apparent or potential impediments to international trade

➤ Volume of production and consumption in individual countries and pattern of trade between countries

➤ International or regional market potential

➤ Amenability of the commodity to standardization

➤ Work already undertaken by other international organisation's
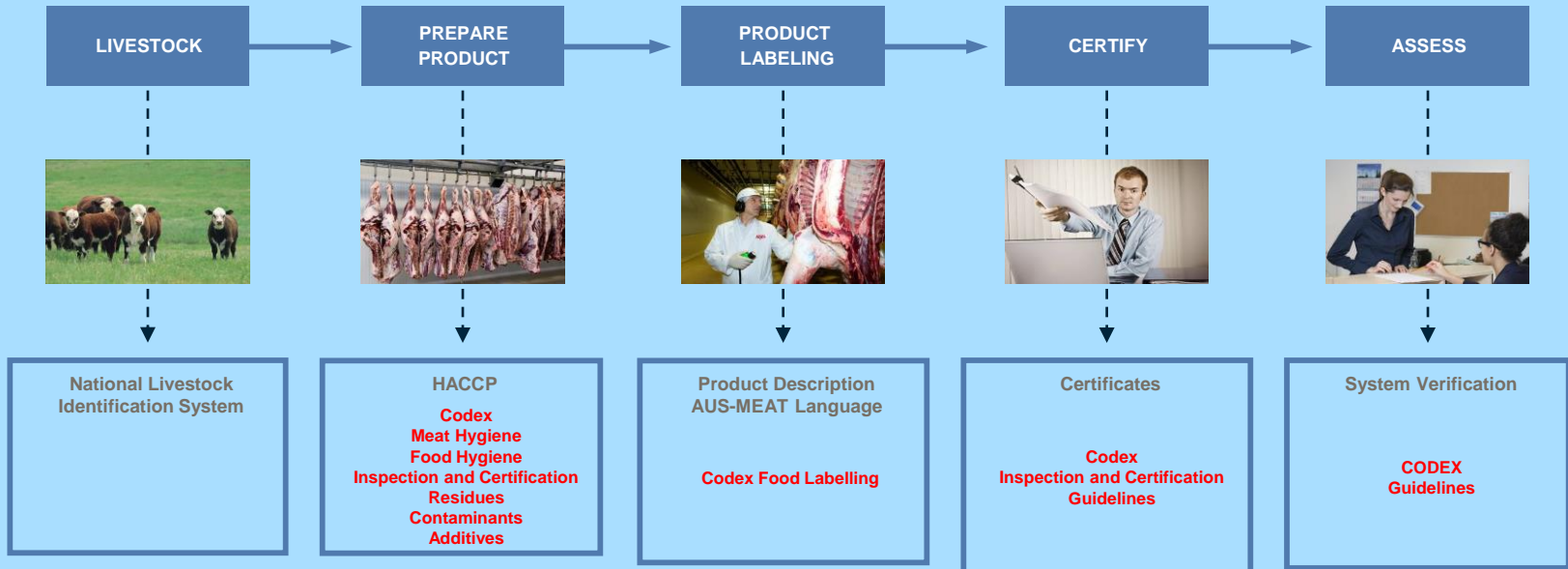
Procedure for the Elaboration of Codex Standards

➢ New Work proposed by member or Committee

➢ Approved by the Codex Alimentarius Commission

➢ Committee appoints working group or member to draft standard

➢ Draft standard circulated for comments

➢ Draft standard and comments discussed at Committee

➢ Progress to further re-draft and another round of comments

➢ Adopted by the Codex Alimentarius Commission when standard finalised and agreed on by Committee

Why Australia Participates in Codex

➤ To improve outcomes for food safety and public health policies

➤ To enhance opportunities for Australian agricultural and food industries, particularly in respect of their trade interests

➤ To promote objective and science-based risk analysis to support public health and safety

➤ To influence the development of international standards so they are consistent with Australian standards

➤ To ensure the interests of Australian consumers, producers, processors and governments are taken into account when Codex standards are developed

Australian Standards and Export Legislation

RISK ASSESSMENT

LIVESTOCK	PREPARE PRODUCT	PRODUCT LABELING	CERTIFY	ASSESS

National Livestock Identification System

HACCP

Codex
Meat Hygiene
Food Hygiene
Inspection and Certification
Residues
Contaminants
Additives

Product Description AUS-MEAT Language

Codex Food Labelling

Certificates

Codex
Inspection and Certification
Guidelines

System Verification

CODEX
Guidelines

Traceability

Systems Recognition and Evaluation
Third Party Assurance

Paperless Certification
Food Authenticity & Integrity

Principles for Food Import and Export Inspection and Certification (CCFICS)
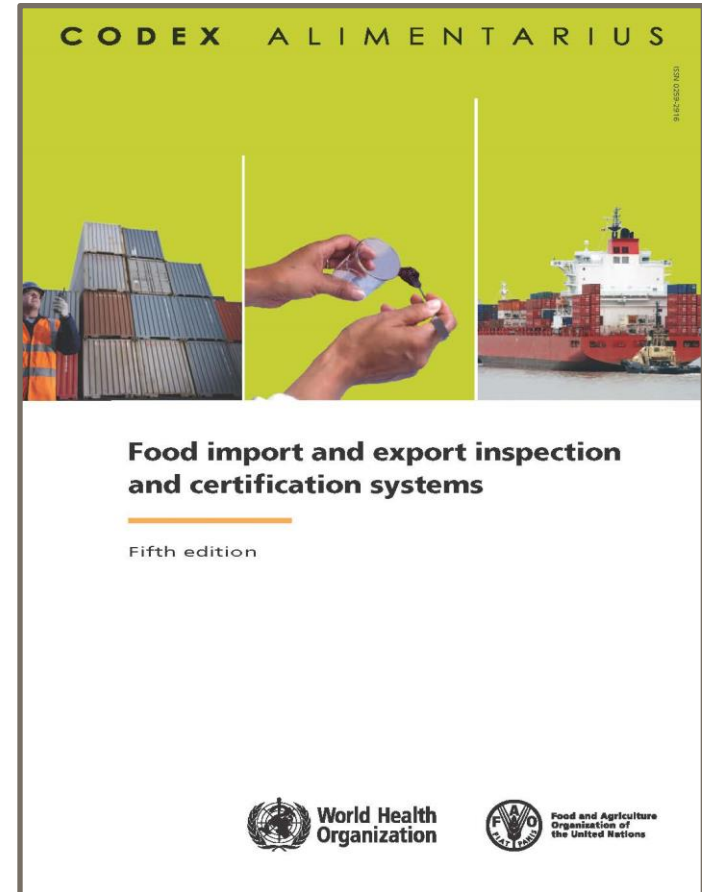
What are they?

Why are they necessary?

Trade and Food Standards

➢ The confidence of consumers in the quality and safety of their food supply depends in part on their perception as to the effectiveness of food control measures

➢ A substantial part of the world trade in food depends upon the use of inspection and certification systems

➢ Food standards are fundamental to trade of food to ensure that consumers have confidence in the safety, quality and authenticity of the food they are consuming
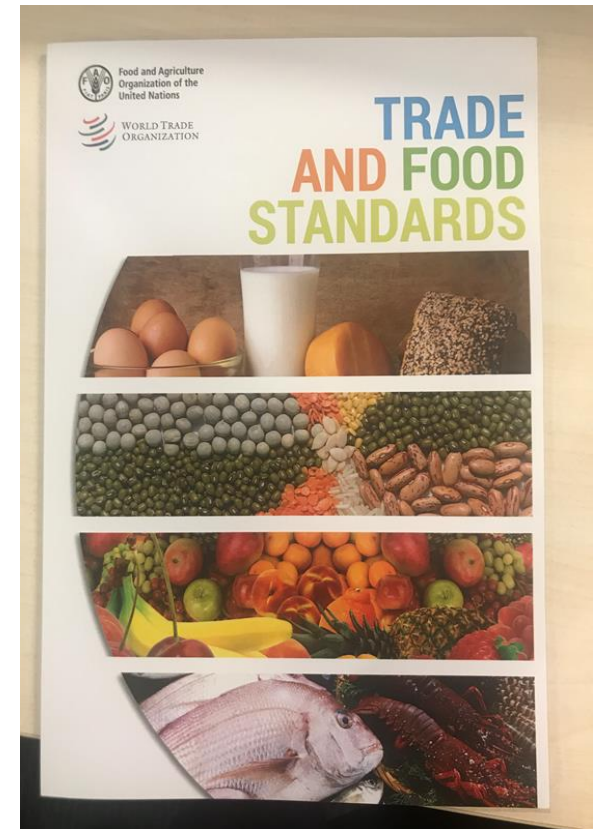
CAC/GL 20 -1995

➢ The Codex Principles for Food Import and Export Inspection and Certification were developed by CCFICS and adopted by CAC in 1995

➢ A set of principles to support official and unofficial recognized inspection and certification systems used as a means to of food control

CODEX ALIMENTARIUS

Food import and export inspection and certification systems

Fifth edition

World Health Organization

Food and Agriculture Organization of the United Nations

Inspection of Food

➢ Inspection of food may occur at any stage in the production and distribution process

➢ Inspection oversight of harvesting, processing, storage, transport, and other handling of product may be the most appropriate means of ensuring food safety

➢ Inspection systems may be focused on the foodstuffs themselves, on the procedures and facilities employed in the production and distribution chain, on the substance and materials which can be incorporated into or contaminate foodstuffs

➢ Inspection should be carried out at the most appropriate stages (e.g. control of refrigeration at every stage of the cold chain)

➢ For some requirements (e.g. those pertaining to product description) it may be possible to limit inspection to the distribution process and prior to final sale

OVERALL

In both design and use, food inspection and certification systems should be governed by a number of principles which will ensure an optimal outcome consistent with consumer protection and facilitation of trade.

CAC/GL 20-1995 Principles

✓ Fitness for Purpose

✓ Risk Assessment

✓ Non-discrimination

✓ Efficency

✓ Harmonization

✓ Equivalence

✓ Transparency

✓ Special and Differential treatment

✓ Control and inspection procedure

✓ Certification validity

Principles and Guidelines for National Food Control Systems

What are they?

Why are they necessary?

National Food Control System

➢ The objective of a national food control system is to protect the health of consumers and ensure fair practices in the food trade

➢ An effective national food control system is a necessity for every nation in order to protect its consumers against foods that are contaminated, adulterated in ways injurious to health, or which are incorrectly packaged or labelled

Principles and Guidelines

➢ The Codex Principles and Guidelines for National Food Control Systems were developed by CCFICS and adopted by the Codex Alimentarius Commission in 2013

➢ The principles and Guidelines are intended to provide practical guidance to assist national governments, and their competent authorities in the design, development, operation, evaluation and improvement of the national food control system

➢ It highlights the key principles and core elements of an efficient and effective food control system

Principles and Guidelines

➢ The Principles and Guidelines are not intended that the guidance result in "one system" being appropriate to all circumstances. Rather, various approaches may be used, as appropriate to the national circumstances, to achieve an effective national food control system

➢ The national food control system should possess the capacity to undergo continuous improvement and include mechanisms to evaluate whether the system is able to achieve its objective

➢ Competent authorities should recognise that food control systems even if designed and structured differently may be capable of meeting the same objective

OVERALL

A substantial part of the worldwide trade in food depends upon the use of inspection and certification systems. These systems may significantly impede international trade in foodstuffs, therefore it is desirable that the design and application of these systems reflect appropriate principles.

The principles and guidelines benefit countries by providing them with the necessary tools to ensure their national systems are consistent with international standards, provide consumers with an adequate level of protection and also encourage the application of other Codex standards.

certification   SPS   traceability

Fair practices in food trade

Food safety

THANK YOU