



**Asia-Pacific  
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## **Current Status and Future Perspectives in Food Safety Modernization**

Submitted by: Papua New Guinea



**First Expert Meeting on Trade Facilitation Through  
an APEC Framework on Food Safety  
Modernisation**

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# CURRENT STATUS AND FUTURE PERSPECTIVES IN FOOD SAFETY MODERNISATION

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# Content

- Principles and Drivers
- Status of Implementation of Food Safety
- Import and export
- Further needs and Requirements to Modernise with relevance to Import/Export



# Agencies involve in Food safety

- Health Department
- National Agriculture Quarantine and Inspection Authority (NAQIA)
- National Fisheries Authority (NFA)
- National Institute of Standards and Industrial Technology (NISIT)
- Urban Local Level Governments
- ( Inspections)





# Major Partners

- WHO
- FAO
- EUROPEAN UNION
- WTO (SPS)



# Principles

- **Public Health protection and facilitation of trade must be built on a strong Food Safety System to build confidence from other economies and act as driver for increased food trade.**
- **Increase transparency and public consultation to produce high quality and effective food safety policy and system.**

# Drivers

- Increased food safety incidents worldwide
- Outbreak of typhoid 2009 – 2011 (PNG)
- Major *Shigella* outbreak -2013 (PNG)
- Need to be a player in global food trade



# Trade-related technical assistance project (TRAP) Feb-April 2015

“At present, there is no ... coherent national strategy or legal framework in Papua New Guinea that protects food from hazards covering all stages of production, processing and distribution.”

“The primary agency responsible for food safety is NDoH.” ....“Its [Act and regulations] are outdated and inadequate.”





# TRAP

## Key Approaches and Principles

- Food safety should be based on a scientific approach accounting for international rules
- Food control should be based on an integrated approach
- Main responsibility for ensuring safety should be placed on food businesses
- Food safety should be based on hazard analysis
- Traceability should be ensured at all stages of food chain
- Principle of consumer rights important
- International standards and practices – and Codex



# EDES Project – July 2015 -

## 1/2

- Assessment of the food safety framework
  1. Old, fragmented legislation
  2. Food Sanitation Act outdated and not based on Codex principles
  3. No coverage of chemical hazards
  4. Limited consideration of imported food controls
  5. No legislation about animal feed relating to food safety
- Proposal
  1. Food safety legislation to cover all foods and all stages of production, processing and distribution
  2. Based on scientific risk assessment
  3. Regulations and standards consistent with Codex and expert guidance e.g. JECFA, JMPR
- Consider a single overarching food safety agency resourced with funding and well-trained staff
- Still need existing enforcement agencies to enforce





# Import/Export

- The Food Sanitation Act 1991 has only one section on imported food. But it is extremely general.
- As a consequence more detail is prescribed in Food Sanitation Regulations 2007.
- Unfortunately these requirements are not being implemented and import control of foods is negligible at the moment beyond whatever Customs and NAQIA (Biosecurity) are implementing.



# Import and Export

- Generally, there is a requirement that importers or exporters apply for the relevant permits from the appropriate authority, and there may be other documentary requirements, some of which derive from other legislation.
- Similarly, export consignments are generally subject to inspection at the exit point, although where the authority has built up relationships with particular exporters, inspections may also be carried out at the place of business where the food products are packed.
- This is the approach taken in PNG by the NFA with fish and fisheries product exports. In inspecting imported and exported food, inspectors may take samples (in accordance with detailed rules for taking, sealing and marking set out in regulations) .
- The food may be detained until the analysis has been completed; inspectors may order that food be reconditioned or re-labelled if it meets only some of the requirements; and as a last resort, an inspector may destroy food where it is found dangerous for human health and reconditioning or relabeling would not resolve the problem.





# Inspections at Point of entry

- To focus food control activities at the border, inspections are focus on high risk food and food of regulatory interest.
- These lists are developed by the Department of Health and made available to importers, the National Agriculture Quarantine and Inspection (Biosecurity) Authority and Customs and the lists will and are revised from time to time.



# Food Safety Challenges

- Food Safety challenges in PNG includes:
  - among others inadequate commitment; outdated food regulations and
  - weak law enforcement; and inadequate capacity for food safety .
  - Responsibilities and functions in food safety are spread among a myriad of government departments and agencies. (Multiple Agencies)
  - Coordination and communication within and among the agencies remain inadequate.
  - Compounding the problem is the patchwork of food safety laws and food safety statutes
  - Change Management has been a challenge



# Current work

- Drafting the National Food Control Bill
- The Act incorporates the recommendations in the trap assessments
- As a corroborative work with the Trade and Commerce Department a action plan developed for the establishment of a Single Food Safety Agency





# Draft Act

- As recommended by the TRAP Report, the new Food Safety Act includes -
  1. Defined functions
  2. Legal powers
  3. Using definitions consistent with Codex and FAO/WHO guidance
  4. All foods
  5. Risk-based
  6. Whole chain
  7. Food business operator has responsibility
  8. GAP/GMP/HACCP
  9. Define unsafe food and not let unsafe food on the market
  10. Safe and suitable defined in accord with Codex guidance
  11. Food businesses registration, approval and licensing
  12. Traceability





# Scope

- Articulate a high level of health protection,
- Is developed with the participation of all stakeholders,
- Contain clear definitions to increase consistency and legal security.
- Be based on scientific advice that is high quality, transparent, independent, and at a minimum, in line with standards, guidelines and other recommendations of the Codex Alimentarius Commission.
- Ensure the food authority and food producers and processors give consumers accurate information about food products, including labelling on all matters relevant to their health and safety.
- Include mechanisms to facilitate trace back and recall of contaminated food.
- Put primary responsibility for producing safe food on producers and processors.
- Will be regularly monitored and evaluated to ensure all stakeholders' requirements are being met.



# IMPORT EXPORT FOOD CONTROL

- Onus on importer and on exporter
- High risk food and food of regulatory interest
- Written application to import the above – requires country of export authority to sign off on application
- Import control procedures
- Defines quantities for personal import
- NFA for fish and fisheries products
- External auditors of exporting food businesses
- Thermally processed meat and poultry export requires HACCP, inspection and approval
- Health certificates and export control procedures





# Further Need and Requirements to Modernise Food Safety

- Explore required available APEC capacity building initiatives to support PNG ie: Global Food Safety Initiatives.
- The concept of recognism of food safety control systems including equivalence system should be grounded in the national food control system.

