

FOOD SAFETY MATTERS

ICD/SEAMEO FOOD SAFETY GAZETTE

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KEEPING IN TOUCH

Dear Alumni and readers,

First of all, we would like to wish you *Happy Idul Fitri 1422, Merry Christmas and Happy New Year 2002*. May the new year bring you continued health, happiness and success in the future.

We congratulate Dr. Haidi Tjon Kon Fat, the trainer from the Central Laboratory of Public Health, Suriname, who conducted the first three-day food safety course with participants from Public Health and food inspectors.

As a complement to this issue, you will find the Calendar 2002 .

We are looking forward to your participation in the International Seminar and the alumni gathering in January 24, 2002 at Hotel Borobudur, Jakarta.

Warmest regards

The editor

ALUMNI COLUMN

Rest in Peace. Kurniawan Karta, SKM, one of the alumni of the 2000 SEAMEO Food Safety Course passed away in Jakarta on December 6, 2002. The editors convey their deepest condolences to his family.

We congratulate **Siti Muslimatun, MSc** the alumna of SEAMEO Food safety Course for her awarded PhD degree from the Wageningen University, The Netherlands, on December 17, 2001. She fulfilled her study entitled "Nutrition of Indonesian women during pregnancy and lactation: a focus on vitamin A and Iron".

**PAHO/Dept of Public Health Suriname
The First Food Safety Course
at Paramaribo, Suriname**

The first Food Safety Course in the Dutch language was conducted November 26-28, 2001 in Paramaribo, Suriname. The course was coordinated by Dr. Haidi Tjon Kon Fat, the trainers of the ICD/PAHO Food Safety Course in Jamaica 1999. There were 20 participants: 11 public health inspectors, 4 food inspectors, 2 nurses from epidemiology, and 3 people from laboratories of technology and coordinators of food safety programs.

The course materials were presented in English, but the lectures were delivered in Dutch by Dr. Haidi Tjon Kon Fat from the Central Laboratory, Dept. of Public Health and Dr. Ingrid Krishnadath from the University of Suriname.

By the end of the course, the participants had assimilated the material, found the information to be useful and asked for more training courses.

FOOD SAFETY PROGRAM

The 34th Session of the Codex Committee on Food Hygiene

The 34th session of the Codex Committee on Food Hygiene was conducted in Bangkok, Thailand, from October 8 to 13, 2001. The ICD/SEAMEO associate, Ms. Rina Agustina-Ahmad, attended the meeting as an observer. The meeting was hosted by the United States Department of Agriculture (USDA) and the Thai Industrial Standards Institute (TISI). Representatives from WHO and FAO addressed the opening assembly, and the Minister of Industry opened the program. Two days before the meeting, WHO-FAO held the working group meeting on processes for interaction between the Codex Committee on Food Hygiene and ad hoc expert consultations on microbiological risk assessment.

Workshop on Initial Assessment of Foodborne Disease Surveillance

The SEAMEO-TROPMED RCCN UI in collaboration with WHO held the workshop on Initial Assessment of Foodborne Disease Surveillance on November 19, 2001 at the Acacia Hotel, Jakarta. The meeting was attended by representatives of SEAMEO-TROPMED, The WHO, the Ministry of Health, the National Agency for Food and Drug Control, the University of Indonesia, Gadjah Mada University, the Agriculture University of Bogor, NGOs and industries. The purpose of the workshop was to present the different institutions associated with foodborne disease surveillance, and to obtain input/insight from the institutions about introducing foodborne disease surveillance systems and assessment processes and procedures. The workshop was divided into two sessions: presentation and brainstorming. The results of the workshop will be used to implement foodborne disease surveillance in two districts in Indonesia.

Round Table Meeting of the Food Safety Network Philippines at the UP Dilliman

The Food Safety Network Philippines (FoodSafeNet Phil) is a multidisciplinary, multi-sectoral movement of autonomous bodies acting together towards a common goal: food safety. One of their main activities is to hold a round table discussion every month to discuss issues on food safety and quality and develop programs of action addressing gaps and needs. The ICD Associate was invited to one of their meetings in November 24, 2001 to share the ICD/SEAMEO activities. The meeting participants came from academia, industry and NGOs.

CALENDAR-FOOD SAFETY COURSES

Jan 14-25, 2002	SEAMEO TROPMED RCCN UI, Jakarta (English)
Jan 23, 2002	Train of the Trainers Workshop at SEAMEO TROPMED RCCN UI, Jakarta
Jan 24, 2002	International Seminar on Food Safety
Feb 2002	Workshop on Food and Water Safety, Univ. Sam Ratulangi. Manado (Indonesia)
April 2002	3 rd Food Safety course, Lao PDR

NEWS FROM FAR & WIDE

The Department of Hospitality & Tourism Management have developed a Food Safety Tool Kit for the practitioners and professionals in food establishments. The tool kit includes a number of instructional modules that can be used to help train people who train food service employees. There are also modules that can be used to help managers develop and implement cleaning programs or incorporate HACCP into their facility. For further information : <http://www.cfs.purdue.edu/RHTI/foodsafety/html>.

The Food and Drug Administration of the USA has begun to develop guidelines for applying HACCP to the retail food sector. The FDA draft document is available at <http://vm.cfsan.fda.gov/~dms/hccpret.html>. The US Dept. of Agriculture Food Safety and Inspection Service announced on Dec 4, 2001 that Washington Shelton Majestic Meat Co., a Salt lake City, Utah establishment, is voluntarily recalling approximately 45 pounds of luncheon meats that may be contaminated with *Listeria monocytogenes*. The product subject to recall are "BOLOGNA", "BONELESS HAM & WATER PRODUCT", "BONELESS HAM WATER ADDED", "COOKED CORN BEEF", "PASTRAMI", and "ROAST BEEF". The FSIS acting administrator stressed that consumers must be made aware of the recall and of the potential for foodborne illness. he www.fsis.usda.gov/OA/recalls/prelease/pr070-2001.htm

The Canadian Food Inspection Agency (CFIA) is warning consumers with allergies to hazelnuts not to consume Bella Brand Sea Shell Chocolate that is imported from Turkey. This product contains hazelnuts that are not declared on the French ingredient list. This alert is of concern only to those who are allergic to hazelnuts. There have been no reported illnesses associated with the consumption of this product. The CFIA is monitoring the effectiveness of the recall. www.inspection.gc.ca.

The Institute of Food Technology Dept. of Science and Technology Project, as part of its five-year contract with the US FDA, has completed a third report, "Analysis and Evaluation of Preventive Control Measures for the Control and Reduction/Elimination of Microbial Hazards on Fresh and Fresh Cut Produce." The main objectives of the project were to assess the safety of fresh produce, identify production points with high contamination risks, and assess the efficiency of control methods. Further information is available at: http://www.ift.org/publications/docshop/ft_shop/11-01/11_01_pdfs/11-01-scicomm.pdf