

# Food Safety and the Consumer

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**Food** : any substance, whether processed, semi processed or raw, which is intended for human consumption ,and includes drink, chewing gum and any substance which has been used in the manufacture preparation or treatment of “food” but does not include cosmetics or tobacco or substances used only as drugs.



# What is “food safety” ?

Assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use”  
( *Codex* )



# Global situation

- Each year 2.1 million people die from diarrhoeal diseases.
- Many foodborne diseases occur because of basic errors in preparing meals, whether in restaurants, canteens or homes.
- 6000 children die daily from diarrhoeal diseases

# Global situation

- Epidemiological surveillance has shown an increase in the prevalence of foodborne illnesses
  - United States - approximately 76 million illnesses, 325,000 hospitalizations, and 5,000 deaths
  - Australia – 5.4 million cases per annum, 17,770 hospitalizations and 125 deaths

One in four people in Australia suffer an incident of foodborne illness annually
  - China – Estimated 300 million cases per annum

# Food safety problems around the world

- Advanced technologies
- Persistently high incidence of foodborne diseases



# Reasons

- **Biological**

Bacteria

Protozoa

Parasites

Viruses

Fungi and their toxins introduced during food handling



- **Chemical**

Silver residues

Pesticides

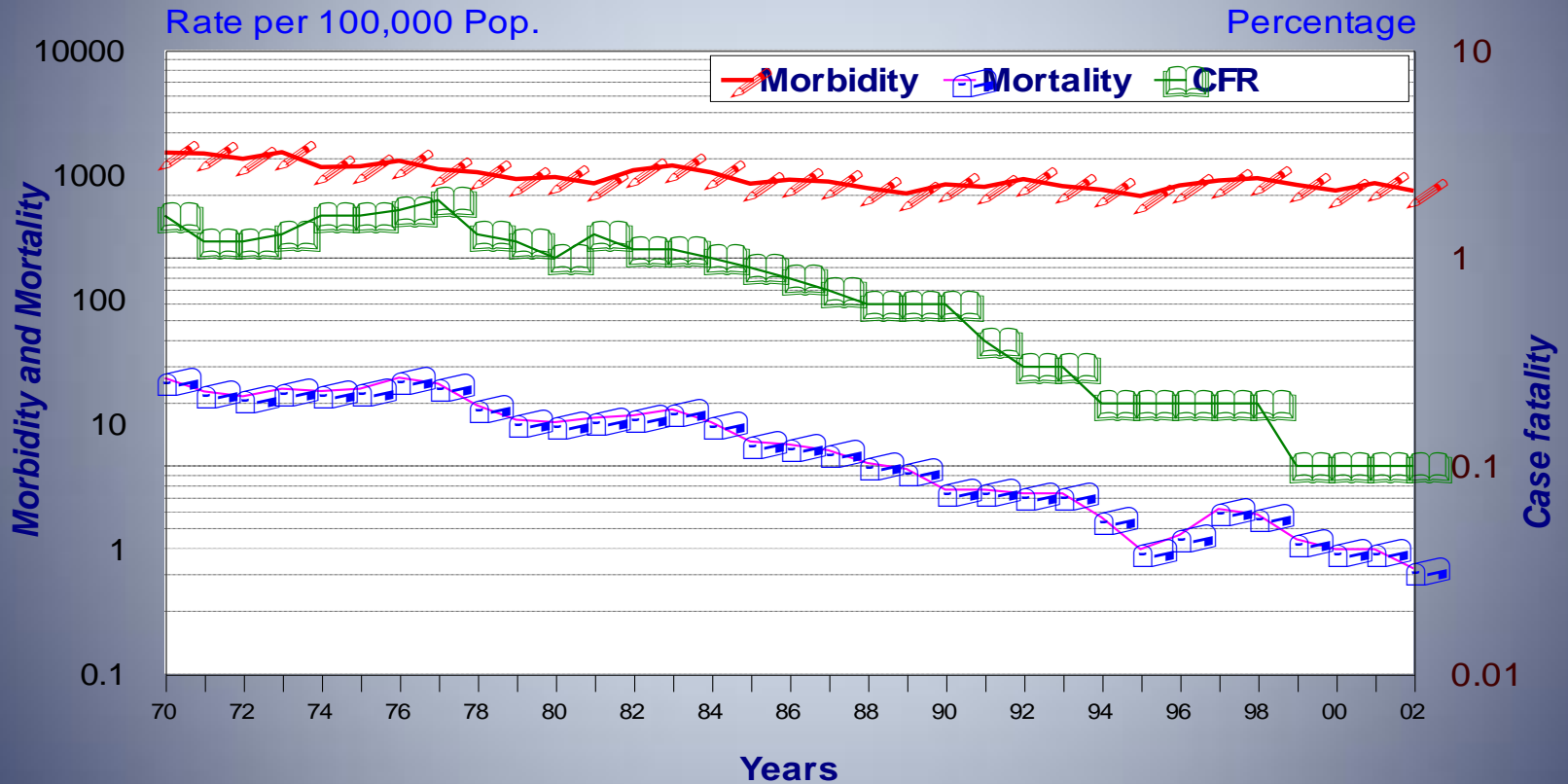
Veterinary drugs - amount to only 0.5 %  
of food borne illnesses(in Europe)



# Sri Lankan situation

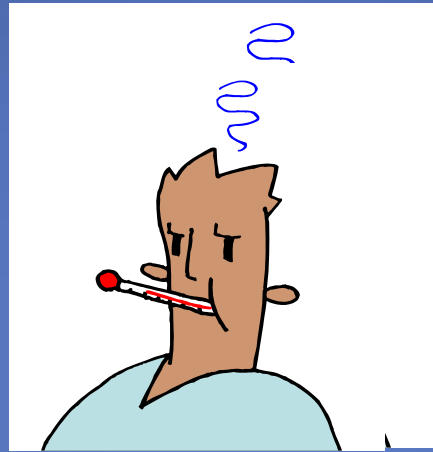
Diarrhoeal diseases are the leading causes of hospital admissions (670.7/100,000 pop.) (Annual Health Bulletin 2005)

# Diarrhoeal Disease Morbidity, Mortality and CFR, Sri Lanka 1970 - 2002



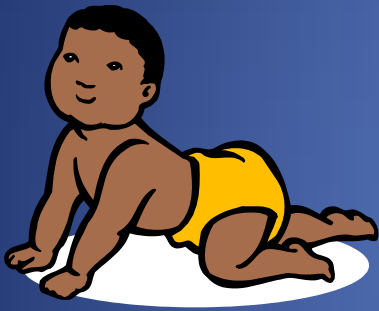
Source : Epidemiological. Unit

# Signs and symptoms of a food borne illness

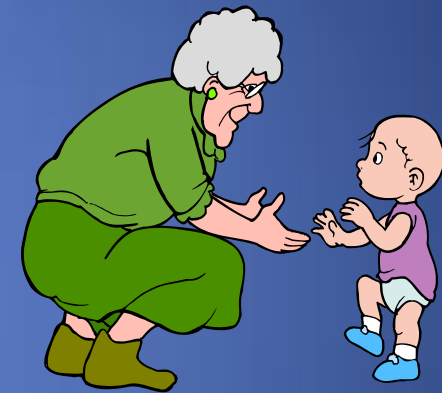


# People at high risk of getting a foodborne illness

Infants



Pregnant women



Young children &  
Older adults



- Persons with chronic diseases

# “ Key recommendations ” for food safety

The 2005 USDA Dietary Guidelines give five “Key Recommendations” for food safety.





# Recommendation 1 : CLEAN



# Recommendation 2: SEPARATE



# Recommendation 3 : COOK





# Recommendation 4 : CHILL



# Recommendation 5 : AVOID



Raw (unpasteurized) milk or milk products

Raw or partially cooked eggs and foods containing raw eggs

Raw and undercooked meat and poultry

Unpasteurized juices

# Food Safety and WTO

- Agreement on Sanitary and Phytosanitary Measures - SPS of WTO requires that risk assessment be used in trade dispute
- A country is then expected to have an effective program on food safety to be able to demonstrate that the food hazard is properly and effectively controlled- all through the food chain

# Food Safety in Sri Lanka

- *National Food Safety Program*



## Food Act No 26 of 1980

### The Act controls,

- Manufacture
- Importation
- Transport
- Sale
- Distribution
- Advertisement
- Labelling of food.



# Amendments under this Act

## Amendments to this Act

- **Food (Amendment ) Act No. 20 of 1991**

# Prohibitions in respect of Food

- No person shall manufacture, import, sell or distribute any food
  - Injurious to health
  - Unfit for human consumption
  - Unclean, decayed, decomposed., insect infested.
  - Adulterated.
  - Contravention of the provisions of Act / Regulation



# Prohibitions on

Manufacture, preparation preservation, packaging or storage for sale of food under unsanitary conditions.

- “*Unsanitary condition*” - such conditions or circumstances which may contaminate food with dust, dirt or filth or render food injurious to health

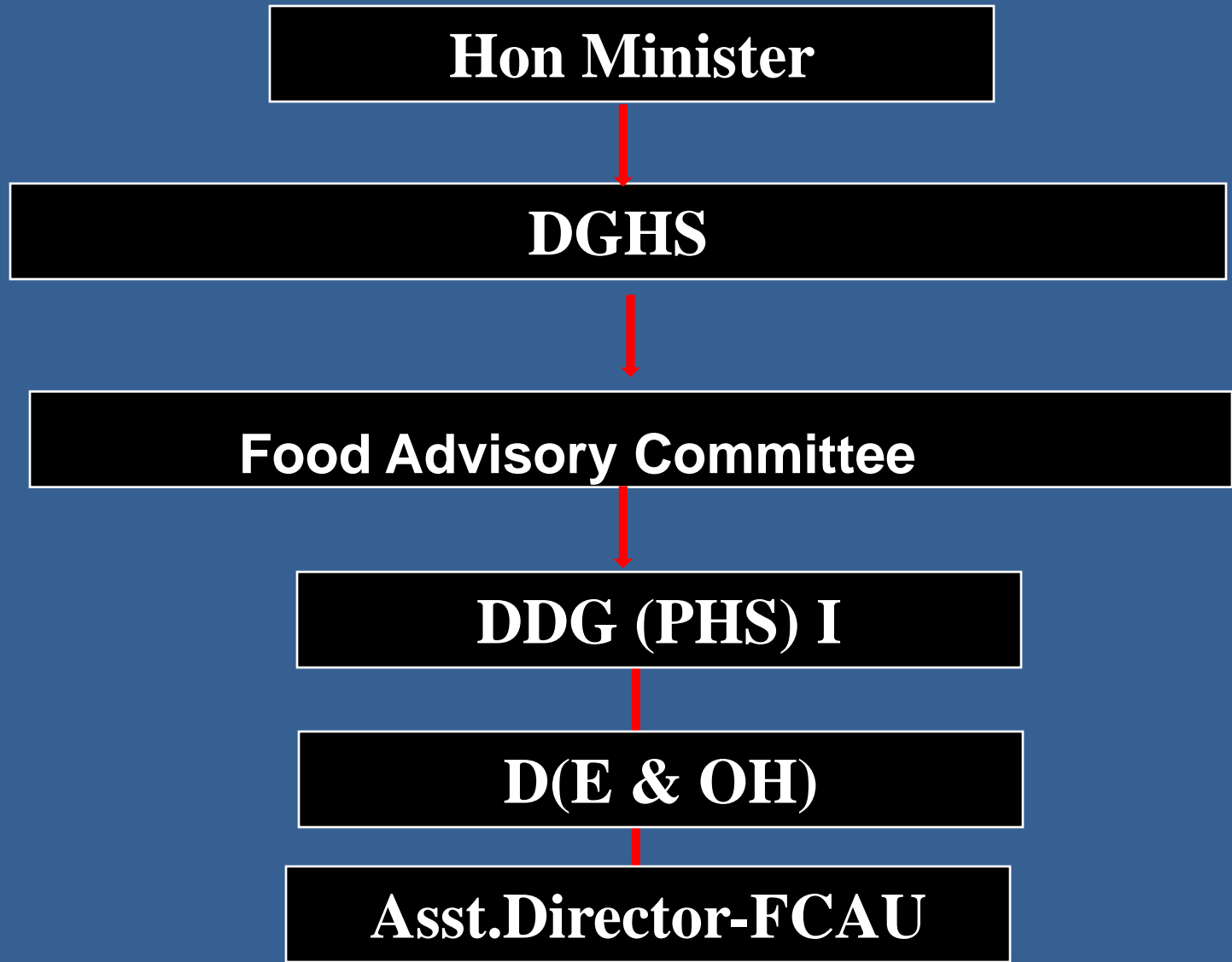




# Prohibitions on Labelling, packaging, advertising

- No person shall label, package, treat, process, sell or advertise any food
  - In a manner that is **false**
  - **Misleading**
  - **Deceptive**
  - Likely to create an **erroneous impression**
  - *Regarding its character, value, quality, composition, merit or safety*

# Administrative Structure of Food Act No 26 of 1980



## Members of FAC

- DGHS Chairman Two members to represent commercial interest
- D(E&OH) Secretary Nutritionist
- DDG(PHS) Food technologist
- Asst. Director-FCAU Expert in Food Science
- City Analyst Government Analyst
- D G Customs DG SLSI
- Representative of Trade & Commerce
- Two members to represent of the consumer

**It shall be the duty of the committee to advise the**

**Minister on matters arising on the administration of this**

**Act.**

# Powers of Authorized Officers

- **Seize & detain any article.**
- **Institute Prosecutions.**
- **Arrest persons who commit offences under the Act (without a warrant)**

# Authorized Officers

- Medical Officer Health
- Public Health Inspector

# Approved Analyst

- **The Government Analyst**
- **Additional Approved Analysts**
  - **City Analyst – Colombo MC**
  - **City Analyst - Kandy**
  - **MRI**
  - **NIHS Lab- Kalutara**
  - **Anuradapura Lab**
  - **Kurunegala**

*Everyone has a  
responsibility for food  
safety.....*



Thank you.