



Public-Private Partnerships

Strengthening the Animal Health-Food Safety-Public Health Continuum

Michael Robach

Vice President, Corporate Food Safety & Regulatory Affairs

Cargill Incorporated

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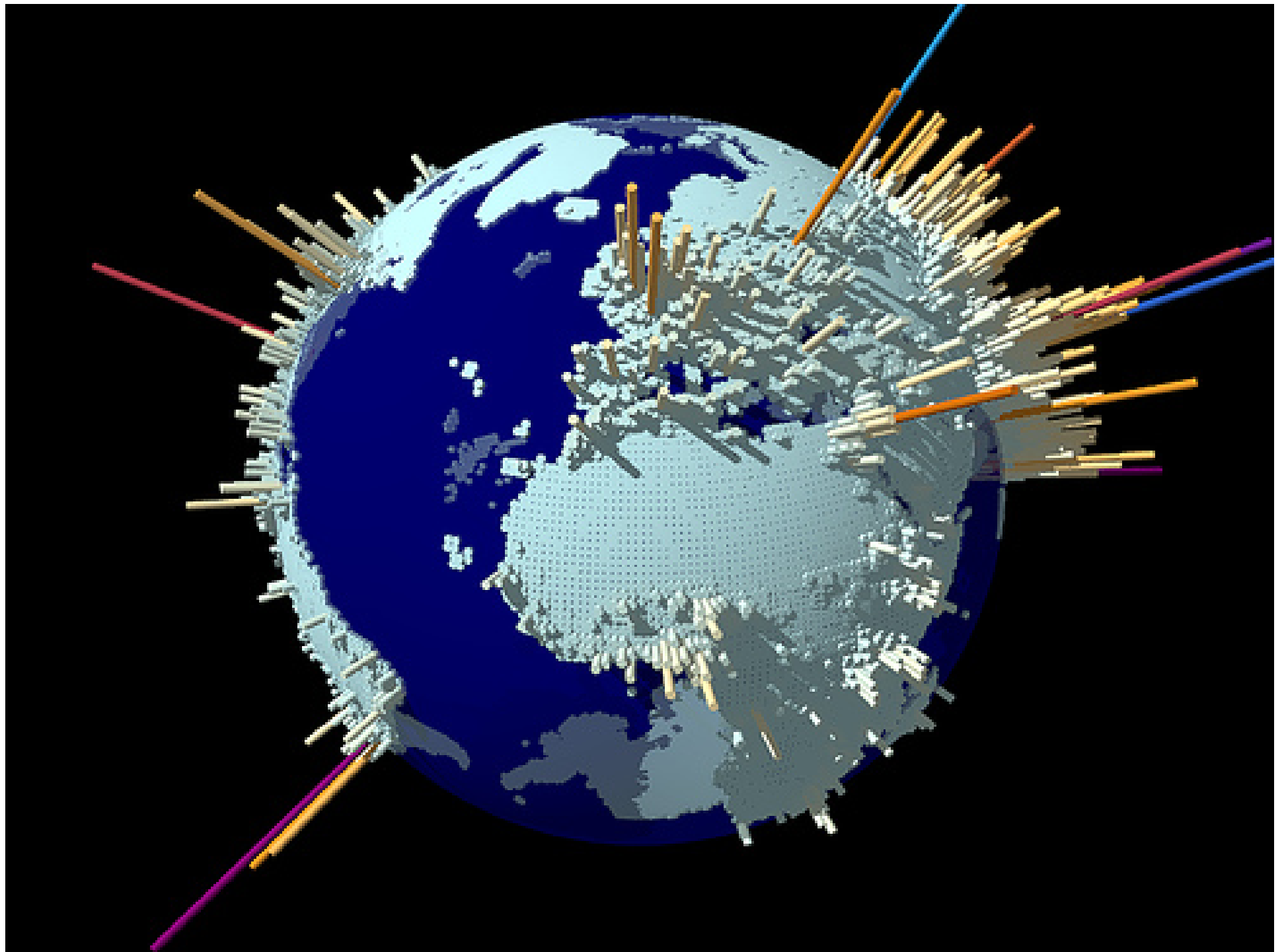
Arlington, Virginia





Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, our privately held company employs 160,000 people in 67 countries.

We help customers succeed through collaboration and innovation, and are committed to sharing our global knowledge and experience to help meet economic, environmental and social challenges.



Our Changing Environment

Public Health + Animal Health + Food Safety

- Increasing number of zoonotic diseases
- Growth and vulnerability of global supply chains
- Public demand for transparency – open communications and active involvement
- Broader skills needed for animal & public health specialists to address global issues

Shared Concerns

- Disparity in animal and public health capacity undercuts global disease control
- Failure to recognize the global public good of animal and public health systems
- Lack of integration between the animal, human and wildlife/environmental health communities
- Failure to optimize food systems using science-based decision making wastes limited resources and increases global food production footprint

Public-Private Partnerships

Public

- Intergovernmental Organizations
- Governments (national \leftrightarrow local)
- Academic Entities
- Non-Governmental organizations & Consumer groups

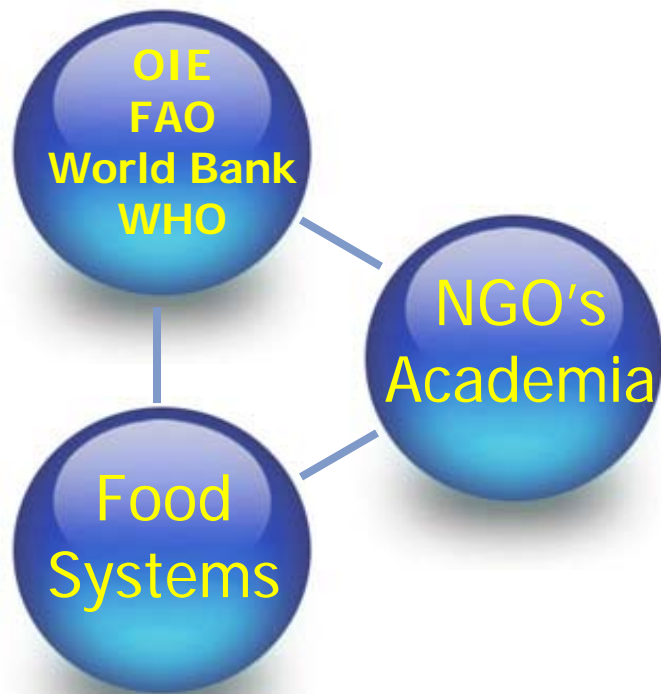
Private

- Business entities
- Industry Organizations
- Foundations

PPP Defined

A mutual agreement entered into by two or more entities across the public and private sectors in which each entity provides part of the knowledge, finance and/or labor toward a shared interest and by which each sector benefits in the outcome.

Opportunities for Partnerships



- Move from adversaries to partners
- Promote linkages among public and animal health & food safety
- Promote implementation of global standards (OIE, Codex, IPPC)
- Focus on prevention & early detection
- "Acceptable risk" vs. "Zero risk"

Food Security & Safety Begins with Healthy Animals



Fostering Public-Private Partnerships

**Global Food Companies + Academia + NGO's
in Dialogue with
Intergovernmental Organizations**



The SSAFE Vision: Strengthening the Global Food Safety System

- Support uninterrupted, sustainable food supply chains – both within and between nations
- Protect human, animal and wildlife health through global implementation of science-based standards
- Help nations improve infrastructure capacity with focus on fostering leadership



Initial Focus on AI

- Foster awareness
 - Education and risk communication campaigns
- Implement bio-containment
 - Backyard biosecurity while enhancing poultry husbandry
 - Promote compartmentalization concept
- Build capacity & promote good governance



Education to Strengthen Bio-Security

- Target specific audiences: village communities, farmers, veterinarians, government staff, food company staff, etc.
- Leverage existing material and personnel
- Harmonize the message
- Risk communication
- Local buy-in and support



預防禽流感： 食用安全小貼士

Prevention of Avian Flu:
Tips for Food Safety



未經烹煮的禽鳥和禽鳥蛋可能被沙門氏菌或禽流感病毒等細菌或病毒污染。為避免因進食這類食物而受到感染，要訣是徹底煮熟食物，殺死食物中的細菌和病毒。世界衛生組織指出，目前並無證據顯示經徹底煮熟的禽鳥和禽鳥蛋是傳播禽流感的源頭。因此，只要徹底煮熟禽鳥和禽鳥蛋，便可大大減低因進食而感染禽流感的風險。

Raw poultry meat and poultry eggs may be contaminated by bacteria or viruses such as salmonellas or avian flu virus. The mainstay of prevention lies with thorough cooking, which can kill bacteria and viruses in food. According to the World Health Organization, there is no evidence that properly cooked poultry or eggs can be a source of infection. Therefore, the risk of contracting avian flu could be reduced by thorough cooking of poultry meat and poultry eggs.

要預防感染禽流感，須經常保持個人、食物及環境衛生。市民應謹記以下小貼士：

As a general precautionary measure, the public are advised to observe good personal, food and environmental hygiene at all times. The following safety tips are useful:

選購

- 選購活雞時，不要接觸雞隻或牠們的糞便，或用口吹雞隻的尾部。

Purchase

- Avoid touching chickens or their faeces when buying live chickens. Do not blow their vents.



處理

- 處理活禽鳥、冷藏或已解凍的禽肉和蛋後，要用肥皂或清潔液徹底洗淨雙手。
- 處理禽鳥後，徹底清洗所有工作枱面、器皿及設備。
- 用不同的刀和砧板，分開處理生的食物和即食食物。
- 未經烹煮的禽肉須存放於有蓋的容器內，才放在雪櫃下格貯存。即食食物及熟食則應放在雪櫃上格，以免交叉污染。
- 洗淨沾有污跡的蛋，並盡快食用。
- 避免進食有裂痕的蛋，因它們較易受污染。
- 徹底清洗蛋的外殼才烹煮。

Handling

- After handling live, frozen or thawed poultry or eggs, wash hands thoroughly with soap or liquid cleanser.
- After handling raw poultry, clean all working surfaces, utensils and equipments thoroughly.
- Use separate knives and chopping boards to handle raw food and ready-to-eat food.
- Keep raw poultry meat in well covered container and then store it in the lower compartment of refrigerator. Keep ready-to-eat and cooked food in the upper compartment to avoid cross-contamination.
- Wash eggs stained with dirt and consume them as soon as possible.
- Avoid consuming eggs with cracked shell as they are prone to be contaminated.
- Clean the outer surface of egg shell thoroughly before cooking.



進食

- 避免用生或未徹底煮熟的蛋配製一些不會再經烹煮的食物。
- 避免進食生蛋，或把熟食蘸上以生蛋混合的醬料。蛋要徹底煮熟，直至蛋黃及蛋白都變得堅實。
- 禽鳥必須徹底煮熟才可食用，禽肉中心溫度須達至攝氏70度，然後持續烹煮最少兩分鐘。
- 如禽鳥在烹煮後仍有粉紅色肉汁流出或骨的中心部分呈紅色，應再烹煮直至熟透。

Consumption

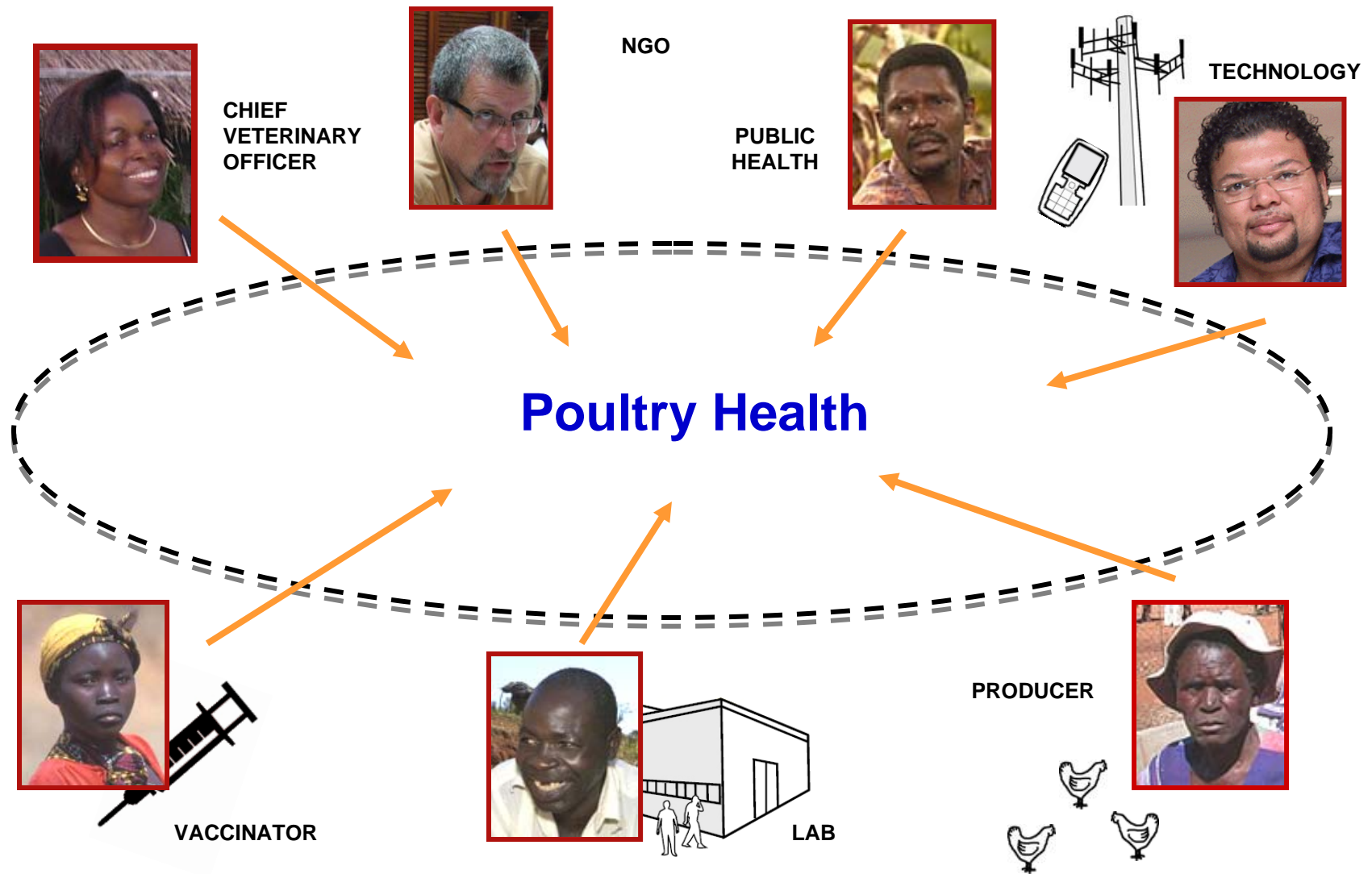
- Do not use raw or soft boiled eggs for preparation of food that will not be cooked further.
- Do not eat raw eggs or dip cooked food into any mixed sauce of raw eggs. Cook eggs thoroughly until the white and the yolk become firm.
- Cook poultry thoroughly before consumption. The centre of poultry meat should reach 70°C continuously for at least two minutes.
- If there are pinkish juices running from the cooked poultry or the middle parts of the bones are still red in colour, cook the poultry again until fully done.



Animal Health Capacity Building

Mozambique





Partnering on a Common Interest

Check List

I. Technical Capability

- Diagnostic capability
- Emergency response capability
- Quarantine
- Surveillance
- Emerging issues
- Risk analysis
- Technical innovation

II. Human and Financial Capital

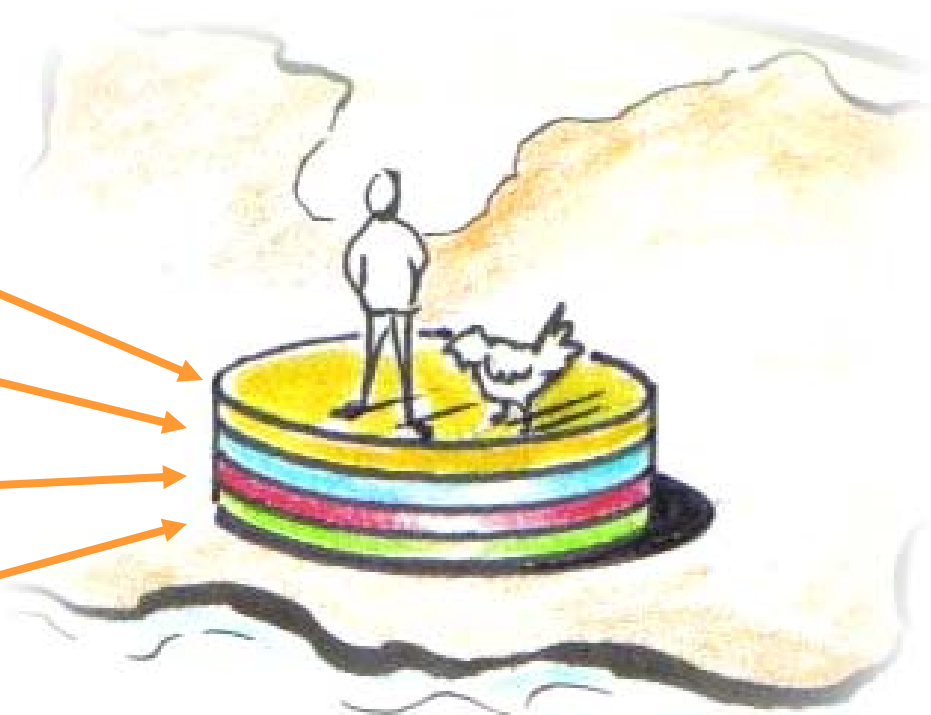
- Human talent
- Training
- Funding sources
- Stability of policies and programs
- Contingency funds
- Technical independence
- Capability to invest and grow

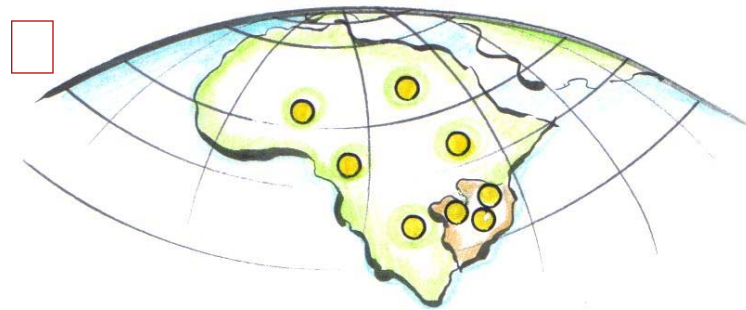
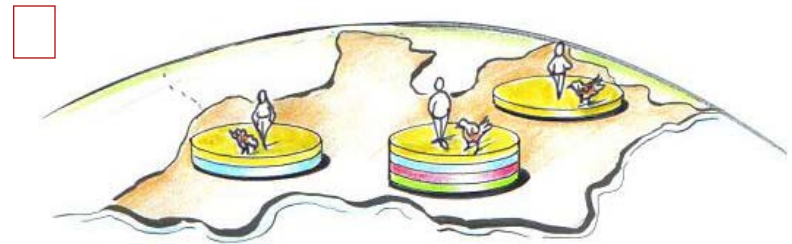
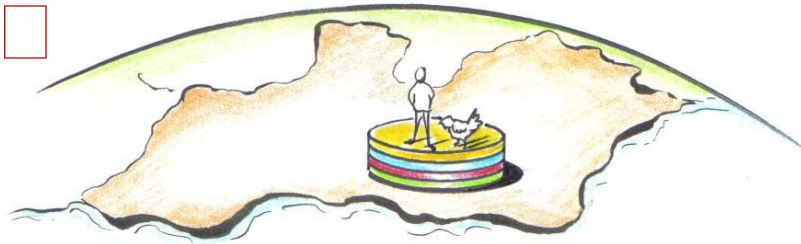
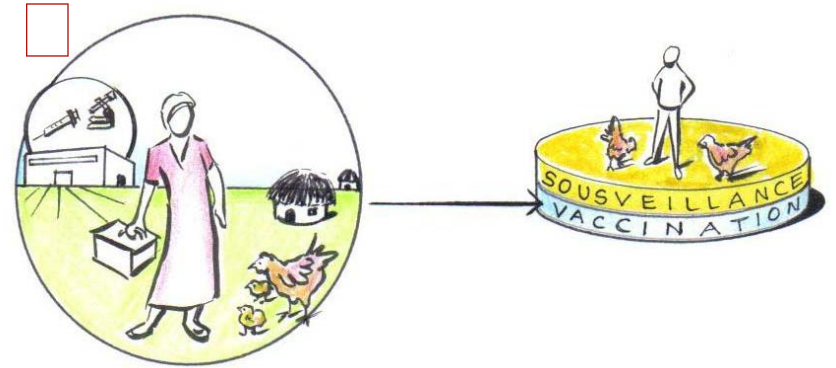
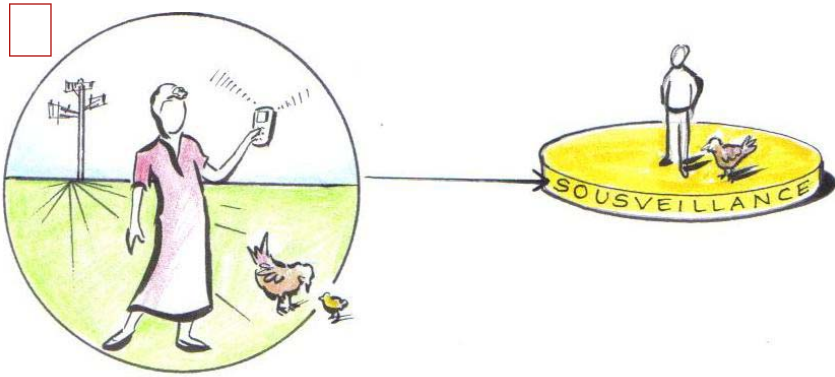
III. Interaction with the Private Sector

- Information
- Communication
- Official representation
- Accreditation
- Capability to respond

IV. Access to Markets

- Compliance with regulatory norms
- Formulation of regulatory norms
- Harmonization
- Certification
- Equivalency agreements
- Traceability
- Transparency
- Regionalization





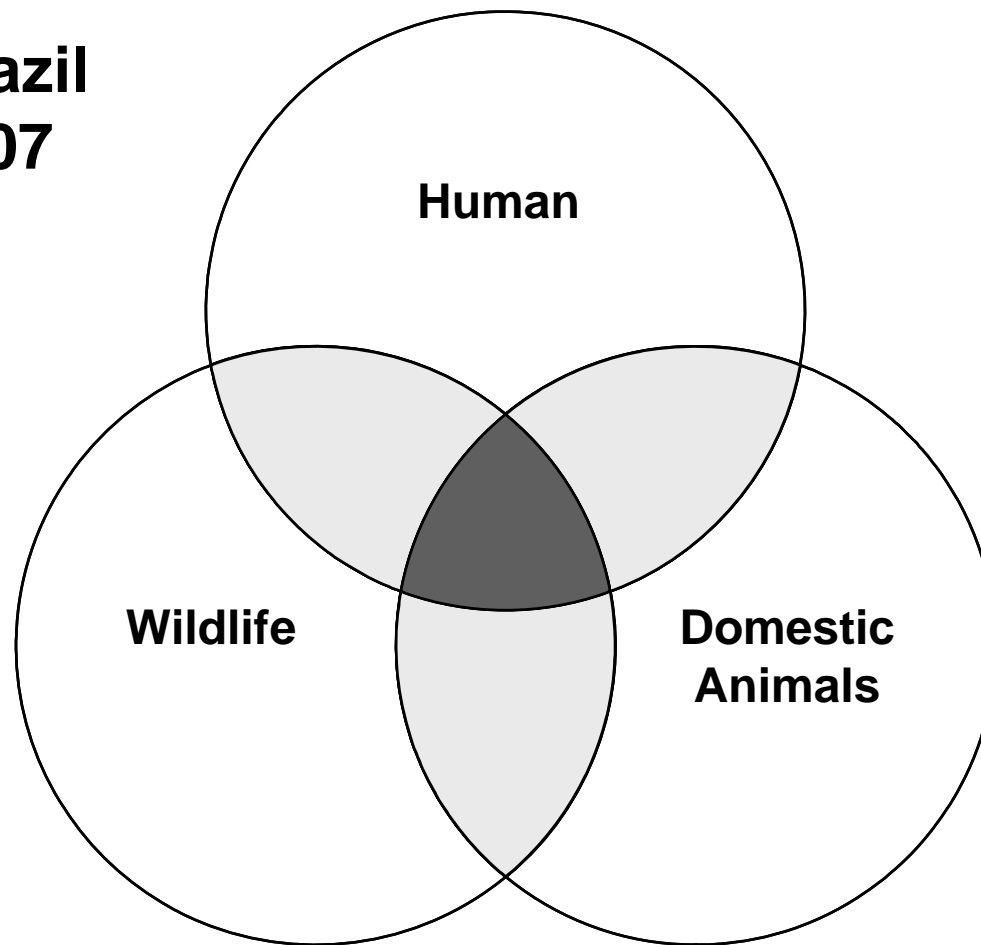
Showcase Application of CODEX & OIE Standards

- CODEX standards – meat processing & inspection oversight
- OIE standards – Zoning & Compartmentalization
- International standards support the safe trade of animals & animal products, regardless of country's disease status



“One World One Health”

Brasilia, Brazil
October 2007



Brazil Projects selected in 2008



- 1) Understanding the ecological interrelations between capybaras, the largest living rodent in the world, and ectoparasites with regards to possible transmission of Brazilian spotted fever and other rickettsial diseases to humans in the tourist area of Serra do Cipó, in the state of Minas Gerais, Brazil. (Kátia Torres)
- 2) Evaluation of parasite transmission between domestic and wild carnivores and the risk to people living in the Pantanal region, state of Mato Grosso do Sul. (Fabiana Rocha)
- 3) Monitoring and promoting environmental health at traditional fishing communities in the coast of the state of Paraná. (Paulo Rogério Mangini)
- 4) Monitoring of avian influenza and Newcastle disease viruses in the Brazilian Amazon region. (Luiz Durigon)
- 5) Monitoring of migrant birds and understanding their interactions with both wild birds and farmed poultry, with a focus on the prevention of avian influenza. (Virginia Petry)

Global Initiative for Food System Leadership (GIFSL)

- A consortium of international academic institutions
 - Led by the University of Minnesota and select universities on four continents
 - Leveraged by established relationships with OIE, FAO, WHO and government agencies in partnership with SSAFE
- Focused on developing the next generation of global food system leadership
 - A shared mindset is needed to achieve the vision of an affordable, safe and sustainable food supply for all countries
- Programs geared toward professionals from industry, governments and advanced degree students from around the world



Food System Leadership

“Assuring safe and affordable food for all represents one of the greatest public health challenges for the world. Public-private-academic partnerships like the Global Initiative for Food System Leadership represent untapped potential for catalyzing leadership actions for a global food safety system,”

- David Nabarro

*United Nations Deputy System Coordinator for
Global Food Security Crisis and mentor to the initiative*



China Food Safety Administration Program

- One program of the Global Initiative for Food System Leadership
- MOU with AQSIQ
 - Train 20-25 senior Chinese food safety leaders from government, industry and academia
 - 1-year pilot program (Nov 2008) with 5 year intent
 - Program to be delivered through Global Initiative for Food System Leadership (GIFSL)
- Program focus:
 - International standards (Codex, OIE, IPPC)
 - Public-Private-Academic Partnerships to manage food safety
 - Compare/contrast regulatory approaches (EU/US/China)
 - Showcase food safety approach of global food companies
- Goals:
 - Foster a shared global food safety mindset
 - Stimulate more constructive dialogue among trading partners
 - Establish a network of food safety leaders in China
 - Recognition for GIFSL founding partners
 - Develop program applicable to other countries



Thank You



www.cargill.com



www.oneworldonehealth.org



www.ssafe-food.org



www.foodsystemsleadership.org