# Food Attribution: Critical Data for FDA's Regulatory Programs

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- FDA/CFSAN is committed to maintaining and building upon its international reputation as a riskbased, science-led food safety agency
- Better knowledge of food attribution is a critical resource for our meeting that goal

- Continually striving to be an organization that is
  - Public health oriented
  - Science-based
  - Risk-based
  - Cost-effective
  - Proactive
  - Responsive
  - Learning and self-correcting
  - Continuously improving
- Achieving these goals is a very data intensive process

- Data needed to
  - Establish scientifically sound standards and guidance
  - Determine base-line inspection rates and approaches
    - Highest risk foods
    - Import vs. domestic foods
    - Seasonality
    - Regional differences
  - Design better education/outreach programs and food labeling approaches

- Data needed to
  - Determine where in the "farm-to-table continuum" are the likely sources of contamination and the most effective points for mitigation
  - Differentiate food safety concerns due to inherent risk vs. compliance failure
  - Establish the equivalence of different food safety systems

# Defining Food Attribution?

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### Defining Food Attribution

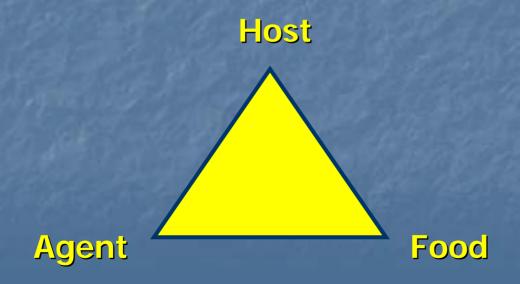
Take a broad view of food attribution

The information needed to understand who is getting sick and why?



### Defining Food Attribution

- In its most general sense, it is the information needed to define the disease triangle
- Understanding diversity is critical part of developing sound food safety policy



#### Food Attribution Data

- Main sources of food attribution data
  - Host
    - Outbreak data
    - Sporadic case data
    - Annual disease statistics
    - Food consumption surveys
    - Consumer practices surveys
  - Food
    - Microbiological baseline studies
    - Outbreak data

#### Food Attribution Data

- Need to know
  - Who gets sick? Who doesn't get sick?
  - What foods are involved?
  - Where did the foods come from?
  - What was done to the foods?
  - What are the contributing factors that lead to foodborne illness?
  - Was it an inherent risk or a failure?
  - What was the frequency and level of contamination of the food?
  - Did the consumer know what to do with the food?
  - Etc

# Becoming More Important As Risk Assessment Becomes Way of Doing Business

- Increasingly important as a formal consideration of risk becomes a way of doing business
  - Nationally
    - **Executive Order**
    - Information Quality Act
  - Internationally
    - WTO
    - Codex Alimentarius

- "FDA/FSIS Quantitative Assessment of the Relative Risk to Public Health from Foodborne Listeria monocytogenes Among Selected Categories of Ready-to-Eat Foods"
  - Frequencies and levels of contamination in retail foods
  - Foods associated with sporadic cases and outbreaks of listeriosis (national and internationally)
  - Annual disease statistics for
  - Immune status of population
  - Food consumption patterns
  - Characteristics of handling practices for variety of RTE foods

- National Antimicrobial Resistance Monitoring Program (FDA/CDC/FSIS)
  - Antimicrobial resistance of selected enteric bacteria isolated from foods and animals
  - Antimicrobial resistance of selected enteric bacteria isolated from humans
  - Impact of antimicrobial resistance on ability to treat human disease
  - Potential linkage between food/animal isolates and human isolates

- "Quantitative Risk Assessment on the Public Health Impact of Pathogenic Vibrio parahaemolyticus in Raw Oysters"
  - Sporadic cases and outbreaks of V. parahaemolyticus gastroenteritis
  - Percentage of cases attributible to raw oysters
  - Frequency and concentration of V. parahaemolyticus in marine environment and oysters
  - Sources of oysters vs. location of illness
  - Immune status of patients
  - Percentage of pathogenic strains of *V. parahaemolyticus*
  - Distinguishing oyster cases from other sources

- Assessment of the public health significance of acrylamide as a contaminant in cooked foods
  - Frequency of adduct formation in NHANES samples as a measure of exposure
  - Food survey work measuring acrylamide levels in variety of baked goods, fried foods and beverages
  - Relationship between acrylamide levels and degree of cooking
  - Relating animal toxicity data to human exposures
  - Any incidence of acrylamide related adverse effects

#### FDA Food Attribution Challenges

- FDA faces challenges in acquiring data due to magnitude of the food industry
  - Estimated 50,000+ food products
  - Estimated 310,000+ manufacturing facilities
    - 130,000+ domestic
    - 180,000+ foreign
  - Global nature of food industry
- Sporadic cases are more difficult to capture
- Diseases due to unknown causes still make up a significant portion of reported adverse events

# FDA Food Attribution Challenges

- FDA needs in food attribution are broad and diverse
- Remain committed to working with both our sister agencies and our stakeholders to find solutions to the challenges we are facing

