Electronic Traceability and Market Access for Agricultural Trade Facilitation

Chain food information systems management

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- # Recap of Day 2
  - Food information systems and their design
  - Examples of traceability systems
  - Practical exercise 1 – defining supply chains

- # Standards

- # Trace05 presentation
  - Supporting smallholder farmers
 - Looking ahead – Practical exercise 2
  - Wrap-up

Complex relationships warrant a standardized trading ecosphere
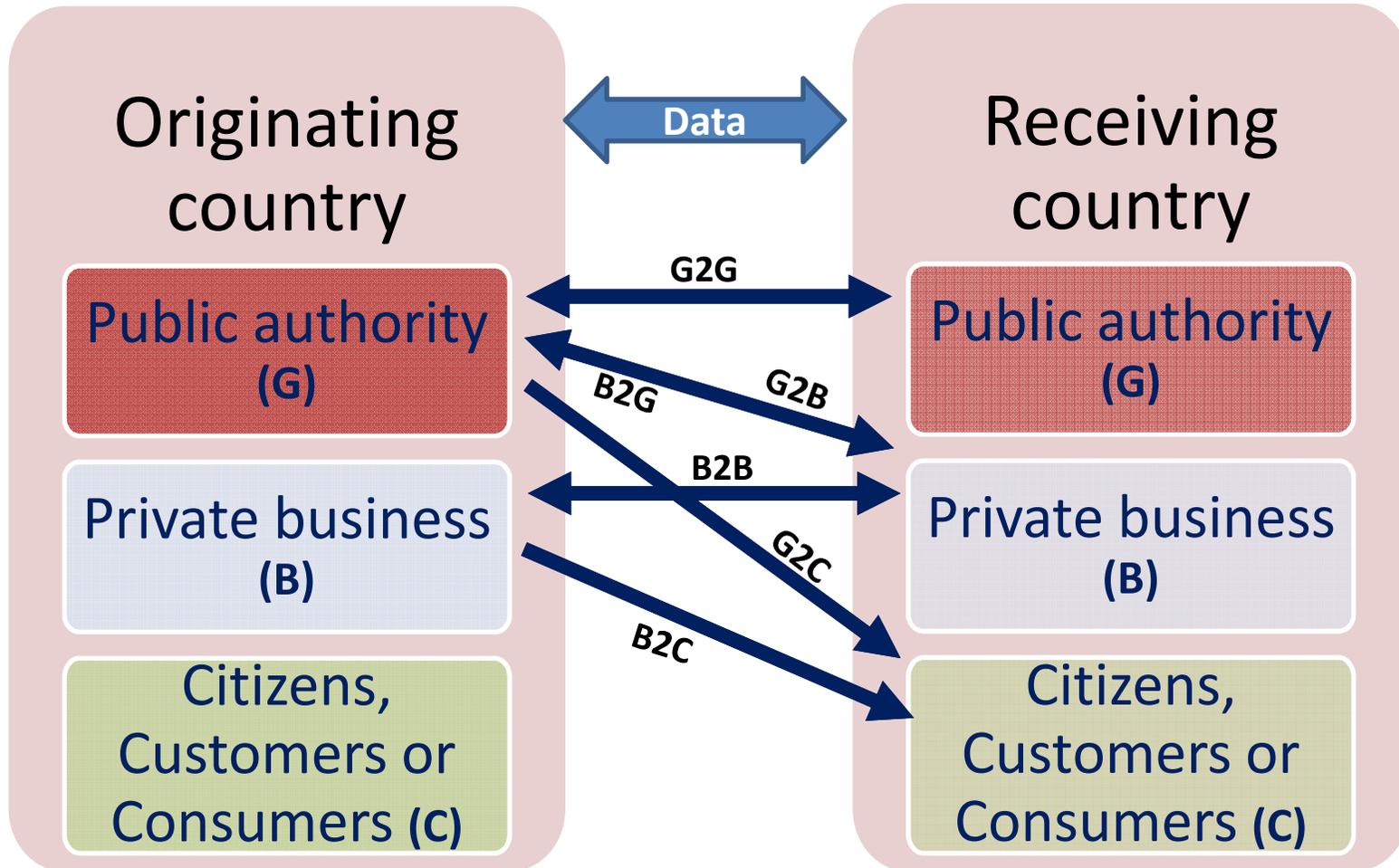
- Recap of Day 2
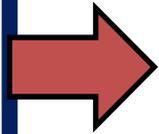
- Standards
  - Codex Alimentarius; HACCP; ISO; GLOBALG.A.P.; GS1; data carriers; TraceFood
  - Additional standards (not discussed)

- Trace05 presentation
  - Supporting smallholder farmers
  - Looking ahead – Practical exercise 2
  - Wrap-up

Codex Alimentarius

- Codex Alimentarius was established by FAO and WHO in 1963, with the purpose of protecting the health of consumers and ensuring fair practices in the food trade

- Codex Alimentarius develops reference standards for international food trade

- Currently the Codex Alimentarius Commission has:
    - **186** Codex Members (185 Member Countries + EU as Member Organization)
    - **224** Codex Observers (52 IGOs, 157 NGOs, 15 UN)

- www.codexalimentarius.org

Examples of procedural standards for food safety – Codex Alimentarius

- Examples of Codex documents

Reference	Title
CAC/GL 19-1995	Principles and guidelines for the exchange of information in food safety emergency situations
CAC/GL 25-1997	Guidelines for the exchange of information between countries on rejections of imported food
CAC/GL 60-2006	Principles for traceability/product tracing as a tool within a food inspection and certification system
CAC/RCP 52-2003	Code of practice for fish and fishery products
CAC/RCP 53-2003	Code of hygienic practice for fresh fruits and vegetables
FAO/WHO guide for developing and improving national food recall systems	

Examples of procedural standards for food safety – Codex Alimentarius

"FAO/WHO guide for developing and improving national food recall systems"
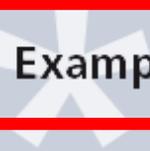
Example: Guidance on recall for food business operators

Guidance material on the process of conducting food recalls, developed by the competent authority, could recommend that food business operators:

- develop clear definitions of essential terms;
- describe the process of a food recall;
- clearly define roles and responsibilities during a recall, and train staff in their roles and responsibilities;
- implement a documented one-step-forward/one-step-back traceability system;
- be aware of legal requirements;
- have in place a communication process to inform the competent authority;
- have in place a communication process to inform other food business operators within an affected supply chain, and consumers;
- clearly define the obligations for notification and its process;
- have in place a verification process for recall effectiveness and the appropriate management of products being recalled;
- implement a review process.

for developing and improving national food recall systems"

on risk communication for food business operators

o ensure that communication reaches all target audiences, a

be considered, including the use of appropriate channels such as

n-store notices, newspapers, social media, TV and radio. If stakeholders

hone, it is recommended that the time and date is recorded or that the

up with a written notification.

on vehicle and the way in which information is presented should

ds of the audience, including targeting those at greatest risk, and

y and the languages spoken. If possible, the effectiveness of the

l be monitored so that the approach can be changed if necessary.