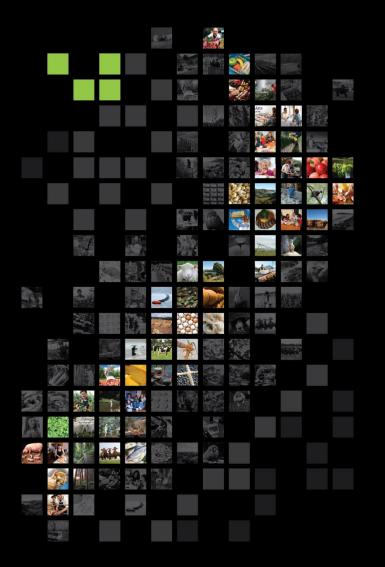


Ministry for Primary Industries

The New Zealand Experience
Maintaining Trust and
Confidence in the Face of
Potentially Adverse Findings

Ivan Veljkovic, Market Access Counsellor



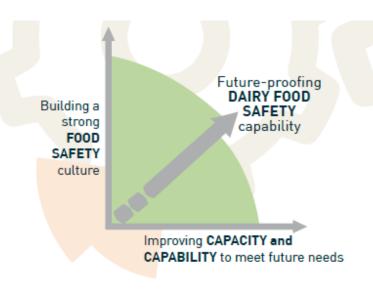
INOFOOD, Santiago, Chile, 2017



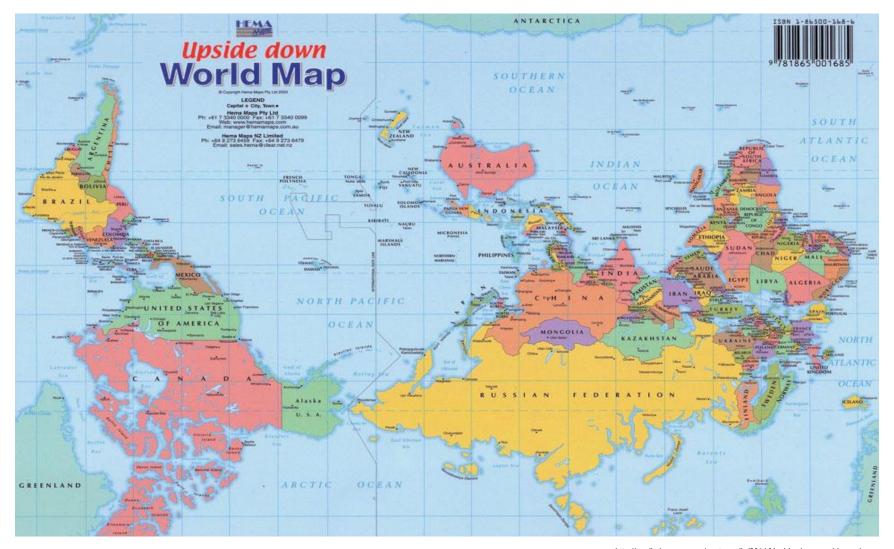
### Overview

Experiences of Countries that Strengthened Systems with Culture of Safety

- About New Zealand, its economy and significance of the primary industries
- What we do to regulate ... and don't ... and how do we do this
- We, the regulators, are only part of the story
- Some recent issues we grappled with...
- ...and what did we ALL do to address issues
- What have we conclude out of these ...



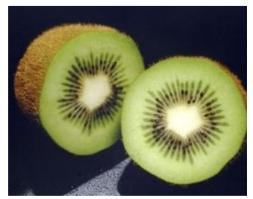
# New Zealand: Snapshot



# New Zealand Agricultural Production

- Primary products account for 80% of NZ merchandised exports
- 95% of our dairy production is exported to over 140 markets
- 85% of our meat and seafood production is exported
- New Zealand's economy relies on our reputation for producing safe and high quality food







# TOP 10 DAIRY EXPORT MARKETS





#### Farm businesses





- Production decisions and market returns dictated by the markets not the government
- Sales depend on meeting customers' expectations of price and quality
- Production is efficient, profitable and sustainable on farms privately owned and professionally governed and managed







# Regulatory Philosophy

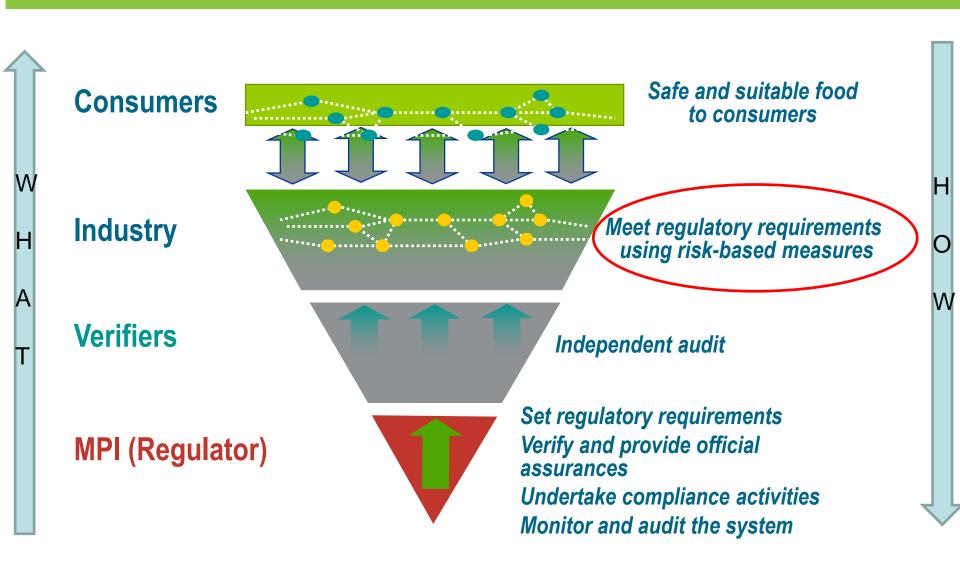
#### **Legislative Principles:**

- Whole of supply chain assurances (farm to fork)
- Outcome focussed risk-based standards
- MPI approved HACCP-based Risk Management Programs
- Emphasises Industry taking responsibility
- MPI ensures appropriate level of independent verification

#### **Objectives**

- Manage risks to human and animal health
- Ensure products are fit for their intended purpose
- Facilitate market access

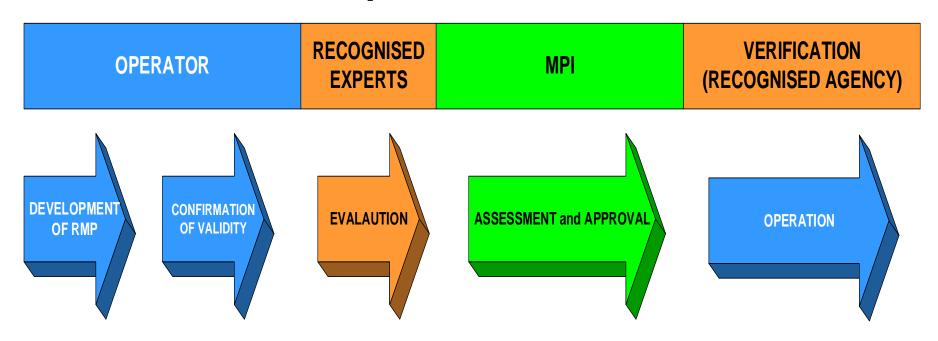
### Policy underpinning the food safety system



# Risk Management



# Risk Management Programme Development Process



## MPI SYSTEMS AUDIT TEAM – AUDITING OF THE SYSTEM Continued monitoring for gaps and opportunities

COMPANY RESIDUE CONTROLS AND MONITORING
MPI NATIONAL CHEMICAL RESIDUE MONITORING PROGRAMMES

COMPANY MICROBIOLOGICAL CONTROLS AND MONITORING
MPI INDEPENDENT VERIFICATION PROGRAMS

# Risk Management Programmes

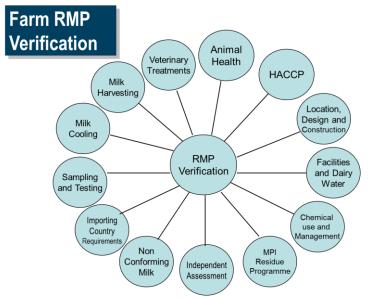
**Principle:** food business are responsible for showing how they ensure the food they produce is continuously safe

- HACCP-based Risk Management Programs (RMP)
- Companies must work within the scope of the RMP as validated by them and approved by MPI
- Companies are responsible for producing safe and suitable food and both controlling and reporting to MPI any non-conforming product
- Independent verification checks compliance and monitoring programmes confirms continued product acceptability





# Farm and Manufacturing Dairy Operations

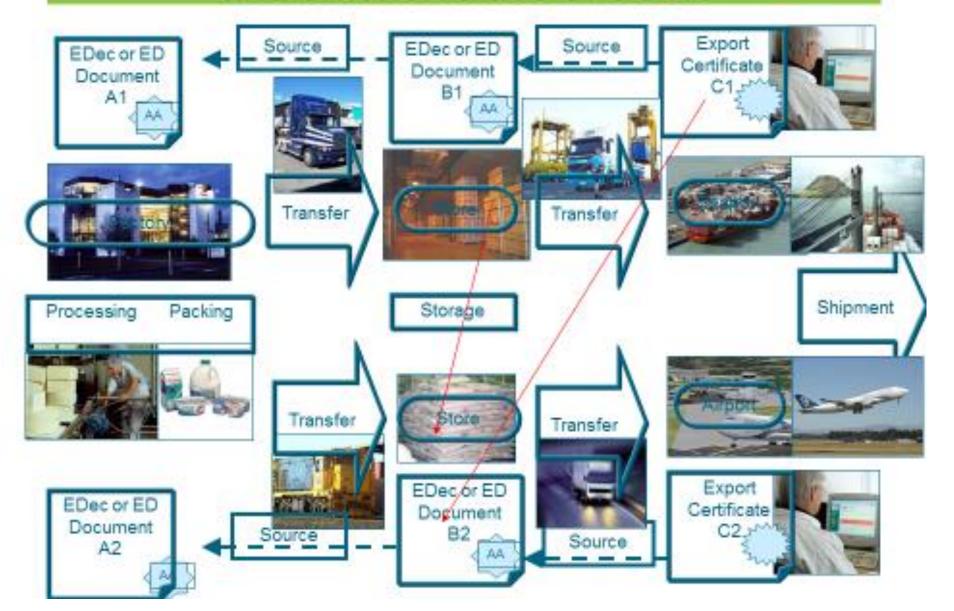








### Back and Forth Product tracing and extensive use of eCert



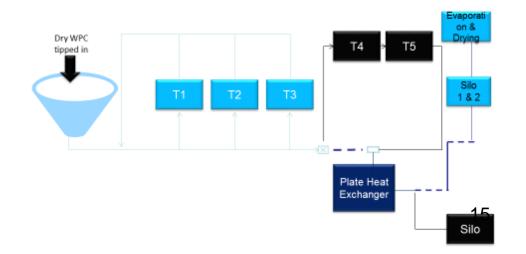
# Food Safety Culture

- An alignment of values and behaviours with respect to food safety from senior management through to front-line staff.
- Led from the top and driven down throughout the organisation.
- Supported through collaborative partnerships across the sector including regulators, industry, education organisations, research institutes and consumers.

In spite of the best intentions and endeavours things can go wrong ...

# WPC 80 Incident - The Event

- WPC rework process using temporary process equipment (cleaned and hygiene checked with acceptable results)
- Months later elevated levels of sulphite-reducing clostridia in nutritional powder followed by unusually high SRC levels in reworked WPC80 and no issues with the original WPC product and product manufactured using the standard equipment.
- An investigation undertaken and eventually concluded that the nonstandard transfer equipment were the source of contamination



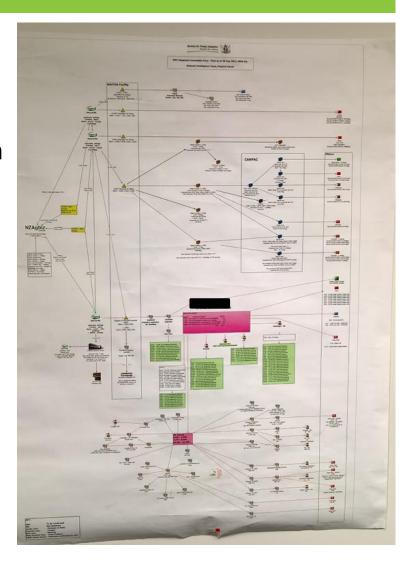
# Compound the Issue: Testing

- Screening tests couldn't exclude Clostridium botulinum
- Decision to set up a mouse bioassay test
- This test produced a tentative positive pressing the alarm button
- Protects the consumers company notified the customers
- MPI notified



# Traceability challenges

- The rework that has caused issues has happened sometime before the issue has been identified
- The key player in the midst of replacing an old with a new inventory management system
- The potentially problematic WPC80 has already been in a wide circulation and already used to produce a number of various dairy products sold domestically and internationally
- Major undertaking to trace and recall ensuing products, some of them already outside New Zealand
- ...and WE DID IT



### Closure

- Later testing by two government laboratories in the United States concluded the samples were harmless *C.* sporogenes, not potentially fatal *C. botulinum*.
- Dairy Interim Measures

# Ready, Fire, Aim

Ongoing changes to the system

Ready, Aim, Fire,





# Some Learnings

- Standard operating procedures are important
- Timing and sequence of reporting is important getting accurate and complete information through the organisation out is a paramount
- Reliance on a single screening method despite its limitations is dangerous.
- Use of a laboratory for food safety testing that is neither recognised by the regulator nor accredited for the work undertaken can mislead the decision makers
- Traceability, traceability, traceability
- The decision making has to be centred the food safety – first and foremost
- Messaging and risk communication is as important as the action undertaken

# Operation Concorde

The multi-agency response to a food blackmail attempt in New Zealand.

Ministry for Primary Industries

Manatū Ahu Matua







## The Threat

- Two letters sent in <u>November 2014</u>;
- One New Zealand's largest milk processor
- A second to a farmers' representative group
- Threatened to contaminate infant milk formula with the toxic pest control agent unless its use was stopped in New Zealand by <u>late March 2015</u>



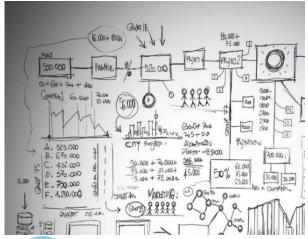
# Whole of Government Response with Objectives

- 1. Protect consumers
- 2. Activate consumer vigilance as the final layer of security
- Minimise consumer concern
- 4. Encourage New Zealanders to provide any useful information to support the Police investigation
- 5. Maintain confidence in our food safety system
- 6. Avoid disruption to trade while protecting consumers



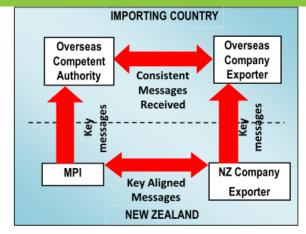
## In a nutshell

- Assessed vulnerabilities
- Planned for every contingency
- Developed new test method and conducted 150,000 tests
- Carefully brought stakeholders into the event
- Adjusted messaging as the response developed
- Maximized opportunities to provide accurate, rapid, consistent, and comprehensive information to consumers and overseas regulators





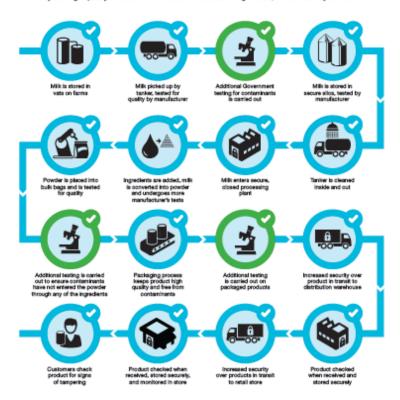
#### **International Communications**





#### Infant and other formula products, protected at every stage

The Ministry for Primary Industries has added additional testing to an already strong food safety system. When New Zeeland infant formula and other formula products are on shelves in New Zeeland, you can be sure they are high quality and have been made and tested using secure, world-class systems.



For more information: Call 0800 008 333 Email: info@foodprotection.govt.nz Visit: foodprotection.govt.nz twitter @nzfoodprotect





#### How to tell if a package has been tampered with

There are several measures, which protect New Zealand infant formula and other formula products. There are existing stringent quality and food safety tests, as well as additional testing for contaminants carried out by both the Ministry for Primary Industries and manufacturers. To further protect the products, infant formula and other formula products are usually sold in tamper-evident packaging, which is designed to help you see if someone has opened or interfered with the packaging.

#### Cans

Cans usually have a plastic lid, foil seal with pull tab, and in some cases, a clear plastic film.

Check the seal sides and base of the can for:

- tears rips
- holes
- · other punctures
- significant bulging



#### Sachets

Sachets usually come in a cardboard package with individual sachets inside.

- Check the box for:
- · unusual holes
- tears
- rips
- Check sachets for: breaks
- tears swelling
- abnormal bulges holes
- · leaks when shaken or





#### **Bottles**

Liquid products can be sold in bottles with foil seals, plastic screw top lids with a tear-off tab, and in some cases a clear plastic film.

Check the seal, sides and base for:

- tears
- rips
- holes
- · significant bulging around seals or of the bottle itself



#### What to do if you suspect you have a tampered product

Do not use products you think may have been tampered with. Do not throw the product or its container away. Keep handling to a minimum and hold the item in areas a person would not normally touch. For example hold a container by the base at the very bottom. Don't put the item in a plastic or paper bag as this can destroy evidence such as fingerprints. Use a clean cardboard box slightly larger than the item for storing and transporting it. Report It to NZ Police by calling 0800 723 665 or take it to your local Police station.

For more information: Call 0800 008 333 Email: info@foodprotection.govt.nz Visit: foodprotection.govt.nz **Lwitter** @nzfoodprotect



## Media and Retailers



# Plenty of influential support



JoGoodhewMP retweeted peter gluckman @PeterGluckman · Mar 10 Parliamentary Commissioner of the Environment's informative report on the use of 1080 in New Zealand; pce.parliament.nz/assets/Uploads...

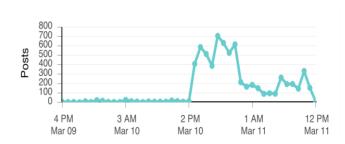
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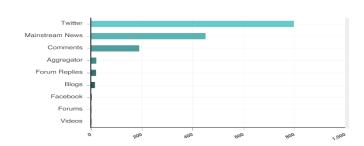


## MPI commitment

 MPI utilised science expertise to develop tests and worked closely with the industry and tested tens of thousands of samples.

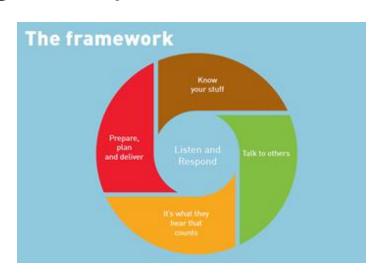


- MPI committed 22,000 hours over 9 months and other agencies 7,000 hours
- Total cost of the response to the government was NZ\$4M (US\$2.8M) and at least NZ\$30 millions in testing to the industry



# Consumers protected and Reputation intact

- Consumers were protected
- New Zealand remains a trusted supplier of safe food both domestically and internationally
- Our reputation was not negatively affected
- No adulteration actually ever occurred
- The perpetrator is in jail



### Lessons learned

 Preparedness and Planning can always improve and need to be rehearsed

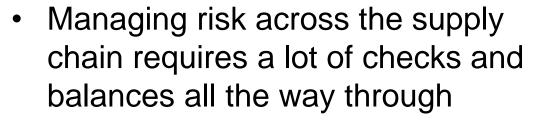
- Working closely with industry
- Working across government agencies and trading partners



 Communications and media Management

### Conclusions

 Access to safe food is the right of every consumer in every nation. The economic imperatives further raise the stakes.



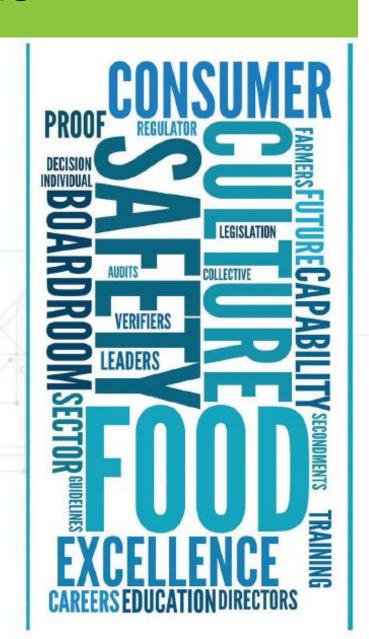
 Furthermore, it is not just about having mechanisms to prevent an event but also how to respond when an extraordinary event occurs



### Conclusions

New Zealand's regulatory and industry food safety systems are assisted by:

- Extensive expertise across the supply chain
- Drive for excellence and pride in doing a good job
- Clear and deliberate planning
- Developed systems to empower participants across the supply chain
- Developed systems to monitor compliance and mechanisms to address issues



#### Conclusions

- Before or after extraordinary event occurs everyone has a role to play – officials, farmers, scientists, teachers....
- Commitment of all players in the supply chain to do the 'right thing'
- Outcome based regulations able to support systems adapting to change and to respond to challenges
- Continuous learning is a paradigm for individuals, businesses/regulators and the whole system



...and more on the Food Safety Culture at the DCWG finding in the afternoon session





