HIGHLIGHTS: Inter-Agency Working Group
June 2019, ICRC, GVA

- Harmonization of Inter-Agency Approaches to Defining Specifications for SNFPs
- Operations (Programming, Protocols) & Research
- Food Safety & Quality Assurance
Harmonization of Inter-Agency Approaches to Defining Specifications for SNFPs

- **Specification for HEB 2.0** - *additives, protein quality, processing technologies*

- **Non-Dairy Protein in RUTF** - *WHO to develop guidance*

- **Packaging** - *Labelling in local language*  
  *Stability, Environmental sustainability*
Develop a harmonized table for use-recommendations for SNFPs (focus on PLW & chronically ill)

- SC substitution - SC+ / new RUTF?

- Information Sharing - Issues (supplier, warehousing, last mile)
Food Safety & Quality Assurance

- Review Temperature variation along supply chain - product stability
- Develop Traceability & incident feedback data - understand trends
- ACF, ICRC participation in audits - RUTF & RUSF
ICRC’s QSE Approach

❖ Quality, Social, Environment

❖ Social - 18+ age, minimum provisions (water, washrooms, PPE, wages)

❖ Environment - Treatment, Recycling, responsible disposal

❖ Red Box - Last mile testing (aflatoxin)
Better, Safer, Local food

A Snapshot of WFP Operations in 2018

- 83 countries
- 91.4 million people
- $1.6 billion of direct food purchase
- $1.74 billion Cash-based Transfer Ops
- $432 million worth of food donations
- More than 50 Types of Foods
- 80% Purchase in low & middle income countries
- 5,000 trucks, 92 planes, 20 ships every day
- Across 70 ports & 650 warehouses
Changing Contexts within WFP

WFP Food Purchase Trends

Comparing 2004 to 2018

- **Changing Ops Scope**
  - Enablers from Donors to Government
  - Complex Procurement
  - Issues
  - Food Basket

- **Complex Logistics Social Distribution**
  - From 80% International
  - Infestation + Packaging + Transporters
  - From 11 commodities, 1 SNF

- **Cash based Transfers Local Capacity Building**
  - 20% more processed suppliers in 3 years
  - All previous issues + complex traceability
  - From 50 commodities, 6 SNF

- **Supplier capacity enhancing**
  - Regulatory Vigilance, Mycotoxins, Food Fraud
  - Numerous Complex Volumes
WFP’s FSQ Audits

Snapshot – Q1 – Q3 2019

Moving from Product Risk to Case Risk

<table>
<thead>
<tr>
<th>Risk Level</th>
<th>Score Range</th>
</tr>
</thead>
<tbody>
<tr>
<td>High Risk Foods (LNS, SC, Cans)</td>
<td>&gt;7.5/10</td>
</tr>
<tr>
<td>Medium Risk Foods (Oil, Flour)</td>
<td>5-7.5/10</td>
</tr>
<tr>
<td>Low Risk Foods (Grains, Pulses)</td>
<td>&lt;5/10</td>
</tr>
</tbody>
</table>

Audit Outcomes
- Maintain or Include: 86%
- Remove or Reject: 8%
- Suspend or Hold: 4%
- Unannounced Audit: 2%

Include
- Supplier Performance
- Deviations & Incidents
- Volumes & Supply Chain Complexity
- External factors (World Bank global indices)
Moving towards Quality Assurance

A Risk-based approach

“Cease dependence on inspection to achieve quality. Eliminate the need for inspection on a mass basis by building quality into the product in the first place.” *

“End the practice of awarding business on the basis of price tag. Instead, minimize total cost. Move toward a single supplier for any one item, on a long-term relationship of loyalty and trust.” *

*Deming’s 14 principles for TQA

Supplier CoA (from accredited lab)

Surveillance Testing (Compliance)

Mass Balance Testing

Second Party Audits & Unannounced Audits

Regulatory Data Reliance

SC Traceability & Accountability

Risk Surveillance on Raw Materials (e.g. Global maize shortage)

Supplier Relationship

Supplier CoA (from accredited lab)
Building Quality Assurance

A renewed view of QA in WFP SC

PLANNING & PROCUREMENT
- Resources
- Plan
- Source

TRANSPORT & STORAGE
- Deliver

DISTRIBUTION
- Transfer

- Regulatory Surveillance
- Harmonized Specifications

- Robust Supplier Base – Audit

- Compliance Testing
- Shelf-life Studies

Testing to be conducted by suppliers instead of WFP

Equipping Staff with right skills

Hiring Experts - Food Techs

Outsourcing FSQ services

Partnerships to build QA
- USAID
- Private Sector Partnership
- Interagency UN collaboration

IT System
Evaluation of Emerging Risks

Scoping new risks & international regulations

COMMISSION REGULATION (EU) 2017/2158
of 20 November 2017
establishing mitigation measures and benchmark levels for the reduction of the presence of acrylamide in food

EU amends maximum levels for tropane alkaloids in certain cereal based foods

Climate change and food safety: An emerging issue with special focus on Europe

Nestlé recalls more than 2 dozen cookie dough products because of rubber bits

MawMaw's Chicken Pies Recalls Chicken and Meat Products Due to Misbranding and Undeclared Allergens

Melamine 'widespread' in China's food chain
Rush to find extent of NZ melamine contamination

Scanning horizons & testing for emerging risks
Process Capabilities

Upcoming requirements for WFP’s QA

Building Quality into production

KPIs per product -> to be reviewed per contract, part of supplier performance

To be enforced through FSQMS audits

Will be part of WFP’s new IT System for Food Safety
Points to consider by manufacturer in an investigation report in case of Salmonella Incident in finished product

05-11-2019 SUPPLIER MEETING
First check

• Batch documentation
• Heat treatment / CCP monitoring (if applicable)
• Ingredient testing and release (milk powder, peanuts...)
• Finished Product testing and release records
• EMP Environment Testing prior to and during production of the affected batch
• Cleaning records – when was the last wet cleaning performed?
• Maintenance operation / Special Event during the production
• Staff general questions: Special events? Training – staff training validation. Check staff. Was anyone sick? Visitors shall be contacted as well.
Ingredients with focus on the ones that are not heat treated, if any

Extended final product testing with focus on batch in question, the batch(es) before and the batch(es) after – by day or by blend, as per ISO 2859

Consider reviewing the batch definition as well

Minimum testing – 60 samples per day of production (production size depending)

Environment – hands of workers, operators – this testing should be done before the cleaning for restart. Make sure to include lots of points that are not normally swabbed

Increased / extensive testing for investigation tailored according to first check

• In ISO 17025 accredited Laboratory
Serotype identification of the Salmonella (+ genotype?)

=> discussion of the implications
What quantity should be put on hold for investigation?

=> It depends on the results of the previous points and the following:

- Batch size
- If potentially affected product have been dispatched, it shall be put on hold
- If potentially affected product have been distributed, is there any adverse effect / typical signs and symptoms of enteric infections observed?
Minimum requirement before resume of production:

• Sanitation programme: full sanitation cycle, and intensive swabbing

• Extended product testing for release of new production as per ISO 2859, both by client and supplier
Thank you for your attention.

1. First check
   i. of batch documentation
   ii. heat treatment/CCP monitoring (if applicable)
   iii. Ingredient testing and release (milk powder, peanuts...)
   iv. Finished Product testing and release records
   v. EMP Environment Testing prior to and during production of the affected batch
   vi. Cleaning records when was the last wet cleaning performed
   vii. Maintenance operation starts and stops during production
   viii. Staff general questions - Special Interest Training - safety training validation - Check staff. Who is anyone sick. Visitors shall be restricted as well.

2. Increased/ extensive testing for investigation - tailored according to first check
   i. Ingredients with focus on the ones that are not heat treated, if any
   ii. Extended final product testing with focus on batch in question, the finished before and the batches after - 1 day of batches, as per 15.2859. Consider reviewing the batch definition as well.
   iii. Minimum testing - 60 - samples per day, production (product size, depending).
   iv. Environment - hands of workers, operators - this testing should be done before the cleaning for restart. Make sure to include lots of points that are not normally swabbed

3. Serotype identification of the Salmonella and discussion the implications. (+ genotype?)
   i. What quantity should be put on hold for investigation? It depends on the results of the previous points and the following:
   ii. Batch size
   iii. If potentially affected product have been dispatched, it shall be put on hold
   iv. If potentially affected product have been distributed, is there any adverse effect / typical signs and symptoms of enteric infections observed?

4. Minimum requirement before resume of production:
   i. Sanitation programme: full sanitation cycle, and intensive swabbing
   ii. Extended product testing for release of new production as per ISO 2859, both by client and supplier

Notes:
All tests must be performed in ISO 17025 accredited laboratories for the Salmonella test.
Same standard should be followed for all customers, min. Codex should be followed for each type of testing for RM & FG, irrespective of the client