

# Philippine Risk Profiling Project

## FOOD SAFETY BRIEFS

### World Food Safety Day

7 June 2019

#### Background

The first-ever World Food Safety Day (WFSD) is celebrated today, 7 June 2019.

Everyone has the right to safe, nutritious and sufficient food, so the idea of a day dedicated to food safety was adopted by the United Nations General Assembly in December 2018. The goal is to draw attention and inspire action to help prevent, detect, and manage foodborne risks, as well as contribute to food security, public health, economic development, agriculture, market access, tourism, and sustainable development.

In 2019, the theme for WFSD is **Food Safety, everyone's business**. With collaboration between the World Health Organization (WHO) and the Food and Agriculture Organization of the United Nations (FAO), the goal is to mainstream food safety in the public agenda and reduce the global burden of foodborne diseases.



#### Why is food safety important?

Access to sufficient safe and nutritious food is a key to sustaining life and promoting public health.

The inability to control food safety is an increasing threat to human health, with the WHO estimating there are 600 million cases of foodborne illness globally each year. This means almost 1 in every 10 people in the world will fall ill after eating contaminated food.

Foodborne illness impedes socioeconomic development, placing a significant burden on national health care systems, and harming tourism and trade.

#### Food safety and development goals

Access to safe food is a shared responsibility between food producers, processors, governments, and consumers. It is also a crucial key to achieving several UN Sustainable Development Goals.

#### The primary food safety messages

1. **Ensure it's safe** - Governments must ensure safe and nutritious food for all
2. **Grow it safe** - Agriculture and food producers need to adopt good practices
3. **Keep it safe** - Business operators must make sure food is safe
4. **Check it's safe** - All consumers have a right to safe, healthy and nutritious food
5. **Team up for safety** - Food safety is a shared responsibility

Consumers are encouraged to follow the five keys to food safety: select safe ingredients, keep raw food separate from cooked food, cook food thoroughly, store food at the correct temperature, and keep your hands clean.

#### Who is involved in the Philippines?

In the Philippines we all have a responsibility to better manage food safety.

Government, development agencies, trade organizations, consumer and producer groups, academic and research institutions, and private sector entities need to work together on food safety.

We need to better understand our food safety challenges. Importantly, the **Philippine Risk Profiling Project** is supporting studies to better understand food safety hazards and the extent to which they present a risk to public health.

The outputs from the project will support the development of a consistent, science-based food safety framework in the Philippines through comprehensive risk profiling of hazards present in food commodities.

#### Summary

Food safety knows no boundaries and local, regional, and global issues all impact consumers. Collaboration is needed at all levels – across sectors within government, the food industry, and with consumers, and across borders.

*If it is not safe, it is not food.*

#### References

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