



FOOD RECALL REGULATION, 2017

PFNDAI Seminar, Mumbai

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FOOD RECALL INCIDENTS



UK Food Standards Agency: Nestlé's Maggi Noodles Do Not Contain Excess Lead

BY NEWS DESK | JULY 1, 2015

The United Kingdom's food safety regulatory agency has stated that Nestlé's Maggi noodles do not contain excess lead and are safe to consume.

"The FSA can confirm that results from testing samples of Maggi noodles in the UK have all found that levels of lead in the product [are] well within EU permissible levels and would not be a concern to consumers," the Food Standards Agency announced on Wednesday.

FSA officials said that they collected about 900 samples of the Maggi 2-Minute Noodles, including one variant imported from India, and found lead levels to be within allowable limits.

FSA also analyzed test results conducted by Nestlé itself



FDA Rejects Several Snack Products From India for Contaminants

BY NEWS DESK | JUNE 16, 2015

The U.S. Food and Drug Administration (FDA) has rejected a number of snack imports made by Indian company Haldiram Snacks for concerns over high levels of pesticides, mold and bacteria.

The move comes as global food corporation Nestlé has been subjected to a nationwide ban in India of its Maggi noodles that have allegedly tested for high levels of lead.

FDA first found pesticides in Haldiram's products in September 2014 and has since refused imports of the company's products 86



Second dairy – Cozy Vale Creamery – pulls raw milk for E. coli

BY NEWS DESK | FEBRUARY 23, 2017

For the second time this month unpasteurized raw milk is being pulled from retail dairy cases in Washington because of E. coli contamination. This time it's Cozy Vale Creamery of Tenino, WA.

The Washington State Department of Agriculture inspectors discovered the contamination in a sample of the dairy's raw milk and is working with the dairy owners to determine the source of the Shiga toxin-producing E. coli, according to the recall notice.



Blue Bell Cites Ingredient Supplier in Ice Cream Recalls

Aspen Hills, Blue Bunny, Blue Bell, Publix, and Chocolate Shoppe are all voluntarily recalling ice cream products that were made with a cookie dough ingredient supplied by Aspen Hills, Inc., due to the potential for them to contain Listeria monocytogenes.

TEST OF THE TASTEMAKER

- > Govt says lead in Maggi in excess of permissible level of **2.5 parts per million (ppm)**
- > Nestle misled consumers by printing "no added MSG" on packets
- > Oats noodles released without **risk assessment** and product approval

POINT OF DISPUTE

High lead level found in tastemaker
NESTLE says since tastemaker is mixed with noodles, **lead gets diluted** and is within safe limits in the prepared snack

FOOD REGULATOR says tastemaker & noodle cake **must pass test as separate items**, since that's how they are sold

RULES unclear if product components should be tested separately or as a cooked item





Food Recall in FSS Act

- *As per **Section 28** of FSS Act 2006, Food Authority notified **food recall procedure regulations**, which may prevent, reduce or eliminate a risk arising from a food.*
 - *Not in compliance*
 - *Unsafe Food*
 - *Consumer complaints*

"UNSAFE FOOD" AS PER FSS ACT ,2006



(zz) "unsafe food" means an article of food whose nature, substance or quality is so affected as to render it injurious to health :—

(i) by the article itself, or its package thereof, which is composed, whether wholly or in part, of poisonous or deleterious substance; or

(ii) by the article consisting, wholly or in part, of any filthy, putrid, rotten, decomposed or diseased animal substance or vegetable substance; or

(iii) by virtue of its unhygienic processing or the presence in that article of any harmful substance; or

(iv) by the substitution of any inferior or cheaper substance whether wholly or in part; or

(v) by addition of a substance directly or as an ingredient which is not permitted; or

(vi) by the abstraction, wholly or in part, of any of its constituents; or

(vii) by the article being so coloured, flavoured or coated, powdered or polished, as to damage or conceal the article or to make it appear better or of greater value than it really is; or

(viii) by the presence of any colouring matter or preservatives other than that specified in respect thereof; or

(ix) by the article having been infected or infested with worms, weevils, or insects; or

(x) by virtue of its being prepared, packed or kept under insanitary conditions; or

(xi) by virtue of its being mis-branded or sub-standard or food containing extraneous matter; or

(xii) by virtue of containing pesticides and other contaminants in excess of quantities specified by regulations.

Food Recall Regulation



- **Scope :**
Applicable for food or food products that are determined or prima facie considered unsafe
- **Regulation is applicable w.e.f 18th Jan. 2017**

RECALL PROCEDURE



Initiation

- As a result of Consumer Complaint
- If FBO does not respond, consumer may inform CEO - FSSAI

Operation & Recall Plan

- FBO to maintain up-to-date recall plan, During Recall – FBO shall stop its production & distribution, submit schedule I within 24 hrs

Recall Communication

- FBO should communicate across food chain
- FBO must respond within 24 hours for any query of FSSAI

Recall Status Report

- To be submitted periodic status report to the CEO - FSSAI
- Frequency of report(Schedule II), submitted once in a week

Food Recovery

- Store separately the recovered food from any other food

Post Recall Report

- Submission of report to Authority after completion of recall
- FBO need to investigate the reasons to prevent recurrence

Termination

- FBO to submit written request as per Schedule III
- Post Assessment, FSSAI may terminate the recall

Follow-up Action

- FBO shall provide report with CAP – within 30 days



CHALLENGES FOR FBOs

- If unfortunate recall happens
 - Submission of Recall information to Authority – within short span of 24 hours
 - Response time on consumer query – within 24 hours
 - Periodic Status Report – once in a week
 - Regulation allows business to resume post 2 weeks
- Maintenance of Food Distribution Records – including name & address of consumer
- Robust backward & forward traceability – including primary producer , ingredient suppliers, Packaging supplier ,distributor, transporter etc. across food chain

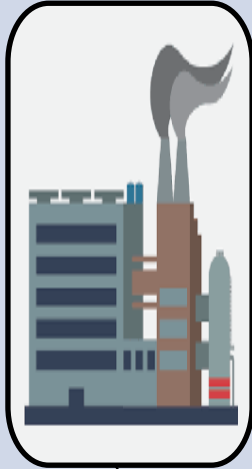
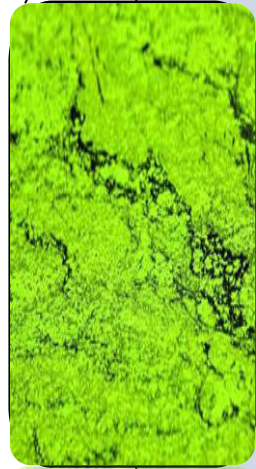


**ROBUST TRACEABILITY
IS MUST...
FOR FOOD SAFETY**

TRACEABILITY OF VITAMIN D2 IN FORTIFIED MILK – From Farm/Water Resource to Table



Traceability begins with the water resource from where algae is obtained



Dairy industry where vitamin D is added and process milk into Vitamin D fortified milk

Ingredients:
- Milk, Sugar, Vitamins

Mfg Date:-
03.03.15
Batch No:-
PG045

Algae is transported to processing company where vitamin D is extracted out from Algae
Algae → Cooking → Pressing → Algal Oil → Vitamin D



Vitamin D premix marked with Batch No.

Fortified Milk is available at various outlet for customer. For any recall and traceability, batch no. is a mark of identification

TODAY'S ENVIRONMENT OF GREAT SCRUTINY



PLAN OF ACTION for FBOs

- Aware organization about food recall regulation
- GAP Assessment for Product / Process Traceability
- Robust Recall Plan with updated input of business
- Review preparedness in internal Food Safety/regulatory meeting
- Recall Management Team to conduct dummy recall



Thank You