

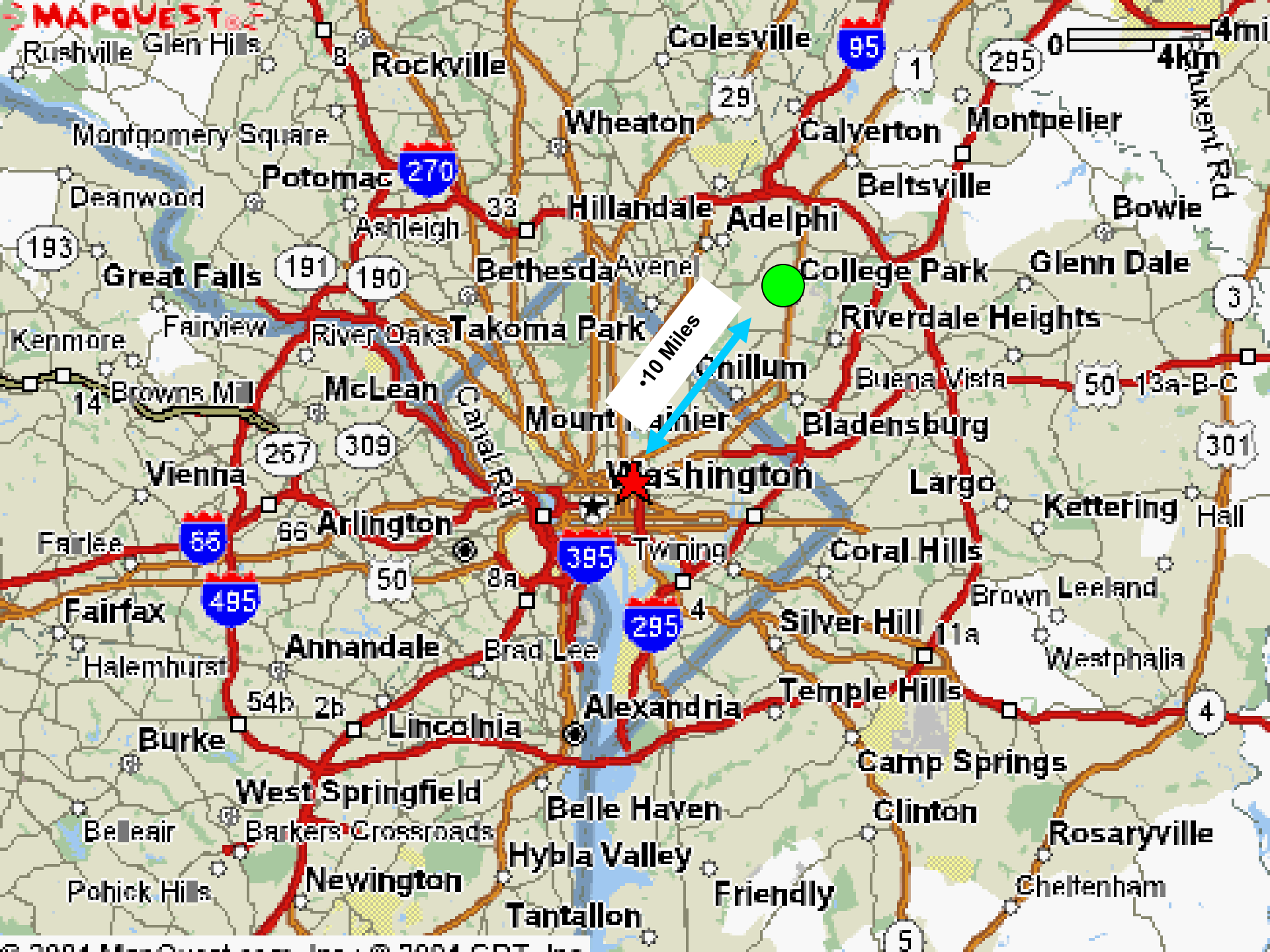


Food Safety Risk Analysis Programs At JIFSAN

Jianghong Meng and Juliana M. Ruzante

Joint Institute for Food Safety & Applied Nutrition

University of Maryland, USA





The Joint Institute for Food Safety and Applied Nutrition

- Established in 1996.
- A collaborative effort between the University of Maryland and the U. S. Food and Drug Administration.
- A multidisciplinary research, education and outreach program - domestic and international in scope.





A Shared Vision and Goal

Government

International Community

Industry



Research

Education

Outreach

**Bring together
resources and ideas
for development of
sound food safety strategies**

<http://www.jifsan.umd.edu>



JIFSAN Core Programs

Research

International
Training

FoodRisk.org
Online Database

Workshops/
Symposia



Why International Training?

- When food production facilities adopt GAPs/GMPs programs as well as HACCP protocols.
 - Decrease the probability of the consumer receiving contaminated food
 - With the safety of the source improved, food safety control can be focused at the contamination occurring in the distribution chain and at the consumer.
- Create a win-win situation for export and import countries



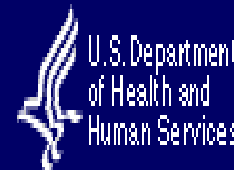
International Food Safety Training Center

- Good Agricultural Practices (GAP)
- Good Aquacultural Practices (GAqP)
- Commercially Sterile Packaged Foods (CSPF)
- World Trade Organization Sanitary/Phytosanitary (WTO/SPS) Leadership Development for China
- Food Safety Risk Analysis Professional Development Training Program





U.S. Food and Drug Administration



Commissioner's Special Citation Award

For leadership in fostering effective partnerships in international food safety capacity building programs to improve the safety of foods imported into the U.S. and consumed globally

**JIFSAN Group
2007**



Food Safety Risk Analysis Professional Development

- Know and understand the terminology
- Understand how food safety and other health decisions are made utilizing risk analysis
- Know systematic approaches, tools and techniques to address specific food safety problems
- Have the knowledge to participate in the risk management decision process
- Understand how to communicate effectively about risk with peers, managers, and stakeholders



Training – Food Safety Risk Analysis

- Overview of Risk Analysis
 - Food Safety Risk Management
 - Food Safety Risk Communication
 - Food Safety Risk Assessment
 - Quantitative risk assessment methods: probabilistic methods
 - Quantitative risk assessment methods: model building
- ✓ Face-to-face
 - ✓ Online
 - ✓ Customized

* 2009 Class Schedule available at: <http://jifsan.umd.edu/prodev/schedule.cfm>



Training – Food Safety Risk Analysis

- Quantitative risk assessment methods: probabilistic methods and model building
 - One week training course
 - New course developed to address real needs using case studies and practical exercises
 - Based on @Risk Software
 - One computer per participant
 - Participants must have basic understanding of Excel and basic statistic concepts
 - The goal is to build capacity on Quantitative Risk Assessment



Training – Food Safety Risk Analysis

Number of Participants

- JIFSAN has trained:
 - Online: 330 students from 24 countries*
 - Summer integrated program: 457, from 16 countries**
 - Customized in-country: Nicaragua, Mexico, Thailand
Croatia (online) and Norway (online 2009)
- 25% of students are from other countries than US
 - 70% of non-US participants take online courses

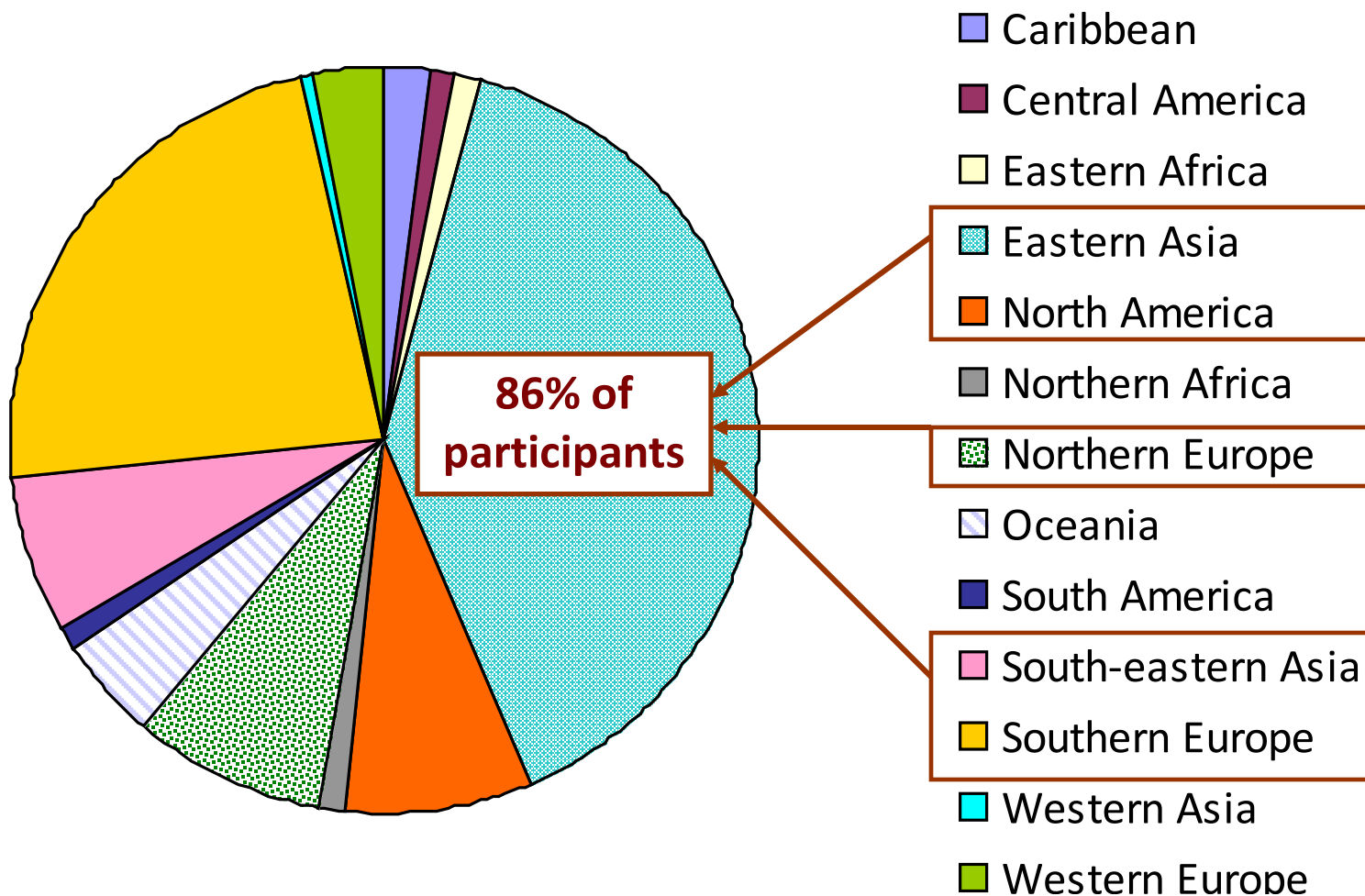
* Since 2004

** Since 1997



Training – Food Safety Risk Analysis

Regions represented according to UN Statistical division* (does not include US and Customized trainings)



* <http://unstats.un.org/unsd/methods/m49/m49regin.htm>

- Announcements
 - Syllabus
 - Course Content**
 - Discussion Board
 - Groups Pages
 - Class Chat
 - Calendar
 - My Grades
 - Tech Support
 - Communications
- Control Panel
- Refresh

QUALITATIVE AND QUANTITATIVE METHODS IN FOOD SAFETY RISK ASSESSMENT (AGNR_NCR_FSRA002) > COURSE CONTENT [EDIT VIEW](#)



Course Content



Module PDFs
Compiled on 12/11/07



Module 1: Introduction



Module 2: Risk Characterization



Module 3: Uncertainty and Variability



Module 4: Probability Review



Module 5: Distribution Choice



Module 6: Monte Carlo Process



Module 7: From Evidence to Distributions



Module 8: Screening

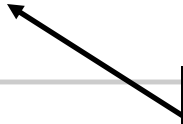


Module 9: Enhanced Criteria Hazard Identification



Module 10: Risk Score Matrix

**Qualitative and Quantitative
Methods in Food Safety Risk
Assessment Course**



Announcements
Syllabus
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QUALITATIVE AND QUANTITATIVE METHODS IN FOOD SAFETY RISK ASSESSMENT (AGNR_NCR

4. Distribution Parameters

Contents

Distribution Parameters

A parameter is a numerical characteristic of a population. For a given parameter is usually unknown and has to be estimated. There is often mode, standard deviation, minimum, maximum and so on. There are statistics assigned Roman letters. For an introduction to the par

- Parameters Part 1 (AVI | HTML)
- Parameters Part 2 (AVI | HTML)
- Parameters Part 3 (AVI | HTML)

Although the parameters used in probability number line our data are located (location data's distribution (shape parameter). Pa

Open the attached Excel data set. It has a quarter of a million values numbers. It would take a long time to read these numbers to me, ev

The mean of these numbers is 100. This tells me the numbers tend I use the rule of thumb that most of values are within plus or minus I know the numbers have a normal distribution I know the shape of th (scale parameter) and the fact this is a normal distribution (shape) I three pieces of information you can now throw the data away, I can distribution. This makes a probability distribution a powerful tool for conveying information about data. This is just one more reason to understand a little something about distributions. For an example of how the location and scale parameters work for the normal distribution see the video (AVI | HTML).

Individual Exercise: Parameter Play

This is quite a simple exercise. All you have to do is play. To see what you are to do click the video file (AVI | HTML). When you have finished playing and have some basic understanding of the effects of parameters on distributions you may, at your option, record any observations or comments in the Parameter Play discussion topic. Entries are not required but you are encouraged to share what you have learned with your colleagues in class.

Created with Camtasia Studio 5 - Mozilla Firefox

https://elms.umd.edu/bbcswebdav/courses/AGNR_NCR_FSRA02/Video/parameters 2/parameters 2.html

Define Distribution for E11

=RiskBinomial(5, 0.5)

Source: Function
Dist...: Binomial
n: 5
p: 0.5
tr. min: -Infinity
tr. max: +Infinity
shift: 0

Binomial	
Function	=RiskBinomial(5, 0.5)
Minimum	0.0000
Maximum	5.0000
Mean	2.5000
Mode	N/A
Median	3.0000
Std. Dev	1.1180
Variance	1.2500
Skewness	0.0000
Kurtosis	2.6000
Left X	1.000
Left P	5.00%
Right X	4.000
Right P	95.00%
Diff. X	3.0000
Diff. P	90.00%

New Fit... Apply Cancel

VIDEO with explanation



Information Management

JIFSAN manages two information management resources on food safety

Acrylamide Infonet
Operated by the Joint Institute for Food Safety and Applied Nutrition (JIFSAN)

Home
Research Database

Google Search [Print-friendly Version](#)

Joint Institute for Food Safety and Applied Nutrition

FoodRisk.org

The online resource for food safety risk analysis

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Database

EcoSure 2007 Cold Temperature Database

EcoSure, the food safety & quality assurance division of Ecolab, has updated the 1999 Audits International cold temperature data base. In addition to an updated data set, the new data help determine whether changes have occurred in cold temperature storage practices of food both in retail establishments and in consumer homes. [read more](#)

Presentations

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Research Tools

- Microbial Risk Assessment Thesaurus (EPA/OW)
- Dose-Response Tools
- Exposure Tools
- Modeling and Simulation
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- Predictive Micro-Tools

Purpose

Acrylamide in Food Network was as a result of the June 2002 FAO/WHO on the health Risks of Acrylamide in consultation recommended that an ad hoc network on acrylamide in food should be established inviting all interested parties to share information as well as ongoing investigations.

Acrylamide Infonet functions as a global resource and forum for ongoing research on acrylamide in food. The network includes formal research, surveillance/monitoring and epidemiological investigations, etc. Any interested party may submit information, and it is hoped that government agencies, research institutions, industry and others will share information via the network.

Content of Network Content

The Acrylamide Infonet website currently comprises:

- An interactive database of researchers/data providers
- References for research published elsewhere
- Information that will be included:
- Information update about the current status of research efforts; and
- WHO updates on information relevant to the health risk of acrylamide in food

[FAO/WHO Ongoing Efforts on Acrylamide in Food INFONET UPDATES](#)

Acrylamide Infonet also serves as a discussion forum for active researchers and others in the field. It identifies gaps and overlaps in available research/information, and make suggestions for research that could be addressed. Information on these aspects will be posted on this network

[Click here to view the research database page](#)

[FAO risk assessment homepage](#) | [WHO food safety homepage](#)



www.FoodRisk.org

- A comprehensive online resource for food safety risk analysis
- Started in 2000 as the 'Food Safety Risk Analysis Clearinghouse'
- Goal is to assist professionals in the area of food safety risk analysis by providing resources, research tools, models and relevant links
- Host the Interagency of Risk Assessment Consortium (IRAC)



www.FoodRisk.org Outreach

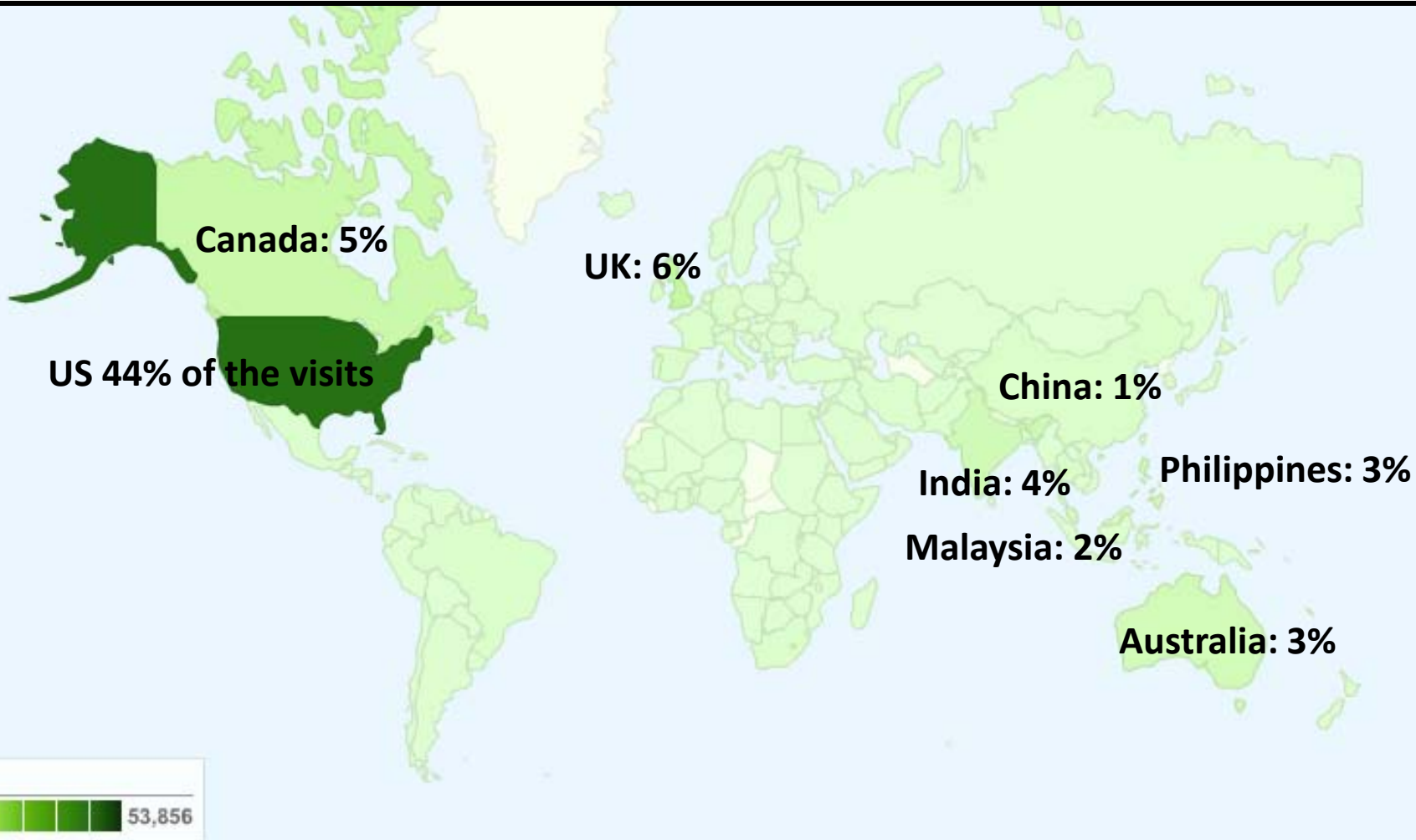
FoodRisk.org Statistics (July, 2007 – January, 2009)

- Number of visitors: ~6,500/month
- Number pages per visit: 3
- About 75% get to FoodRisk.org through search engines and 13% direct traffic
- Keyword search: wide range most of them associated with type of hazards and aspects of risk analysis



www.FoodRisk.org Outreach

FoodRisk.org reaches about 100 countries worldwide

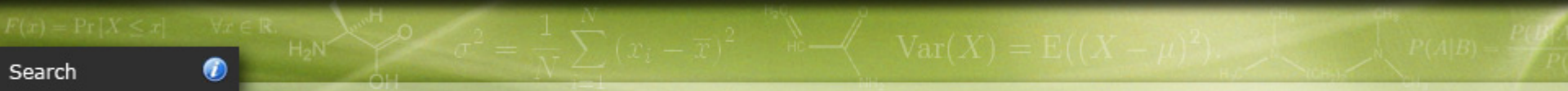






www.FoodRisk.org Outreach

Visits by city





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Food Safety Alerts

Upcoming Events

October 29-30, 2009

Food Forum Workshop: Providing Healthy and Safe Foods as We Welcome The National Academies Auditor General to the National Academies Auditorium, 2100 C Street N.W. Washington, DC

August 26-October 7, 2009

Risk Assessment Online Course

July 12-15, 2009

International Association for Food Protection Annual Meeting

$$P(x) = \Pr[X \leq x] \quad \forall x \in \mathbb{R}$$

$$\sigma^2 = \frac{1}{N} \sum_{i=1}^N (x_i - \bar{x})^2$$

$$\text{Var}(X) = E((X - \mu)^2)$$

$$P(A|B) = \frac{P(A \cap B)}{P(B)}$$

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Exclusives: Lm risk ass. model

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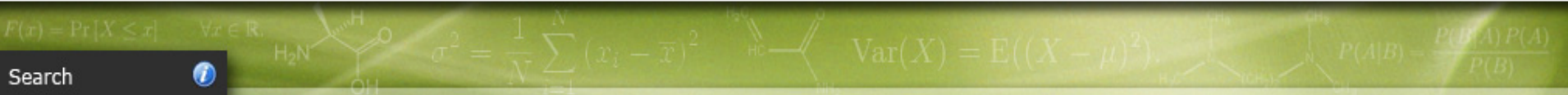
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Australian Risk Assessment model for Listeria monocytogenes in ready-to-eat meats

Tom Ross¹, Sven Rasmussen¹, John Sumner¹, Aamir Fazil² and Greg Paoli³

- ¹ Tasmanian Institute of Agricultural Research, School of Agricultural Science, University of Tasmania
- ² Public Health Agency of Canada, Guelph, Ontario, Canada
- ³ Decisionalysis Risk Consultants, Inc., Ottawa, Ontario, Canada

The present risk assessment was created as part of a study to assess the public health risk due to Listeria monocytogenes in Australian made processed meat products, more specifically lunch meats, pâtés/liverwursts and cooked sausages. The model predicts the concentrations of L. monocytogenes on products at the time of consumption using industry and other survey data augmented by predictive microbiology models. The model performs calculations in seven stages: 1. Storage at the processing plant; 2. Transport: Processor to Retail Distribution Centre; 3. Storage at Retail Distribution Centre; 4. Retail Display; 5. Transport: Retail - Consumer. 6. Storage by Consumer (Package unopened) and; 7. Consumer by Consumer after Package opened.

[Report](#) [PDF, 89 KB]

@Risk version

The stochastic model was developed using @Risk. To view the complete model you must have the @Risk software installed in your computer. For a free trial or to purchase this program go to <http://www.palisade.com/risk/>.

[@Risk Version](#) [Excel, 107 KB]

[Model View \(swap version\)](#) [Excel, 117 KB]

Swap version

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Research Tools

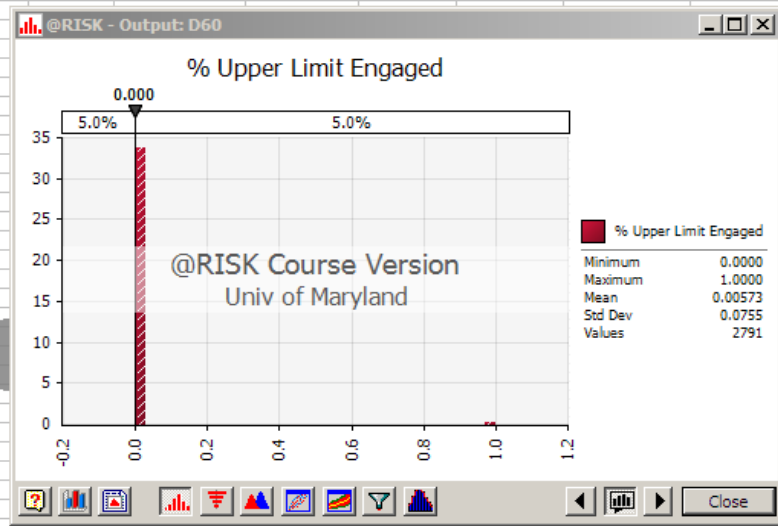
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=RiskOutput("% Upper Limit Engaged") + IF(B60/Other Info!B42=1,1,0)

LISTERIA	LAG		GROWTH RATE				GROWTH				Conc start (log CFU/g)	Conc end (log CFU/g)				
	Stage	Gens	Hr	Model 1 Gen / Hr	Model 2 Gen / Hr	Combined Gen / Hr	Hr/Gen	Time post lag (hr)	Time post lag for grwth	Gen post lag (gen)			Growth log (N/No)	Time post lag for I/H0 grwth	Gen post lag (gen)	Growth log (N/No)
Processor	5.29	418.10		0.0127	0.0049	0.0127	79.04	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1.67	1.67
Processor - Retail	3.06	178.05		0.0172	0.0091	0.0172	58.13	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1.67	1.67
Distribution Centre	1.88	208.37		0.0090	0.0022	0.0090	111.07	0.00	0.00	0.00	0.00	0.00	0.00	0.00	1.67	1.67
Retail	1.88	148.28		0.0127	0.0049	0.0127	79.04	153.72	153.72	1.94	0.59	0.00	0.00	0.00	1.67	2.25
Retail - Consumer	-1.94	0.00		0.1150	0.1355	0.1355	7.38	1.04	0.00	0.00	0.00	1.04	0.01	0.00	2.25	2.26
Consumer (Pkg unopen)	-2.09	0.00		0.0132	0.0054	0.0132	75.97	105.00	0.00	0.00	0.00	105.00	0.07	0.02	2.26	2.28
Consumer (Pkg open)	-3.47	0.00		0.0132	0.0054	0.0132	75.97	168.00	0.00	0.00	0.00	168.00	0.11	0.03	2.28	2.31

total storage time		36.07	
Log Concentration	2.29	log CFU/g	
Concentration	1.98E+02	CFU/g	
Consumption day	3.50	Day	
	49.00	Hour	
Serving size	45.33	g	
Log Dose	3.95	log CFU	
Dose	8.88E+03	CFU	
	2.37E-14		
Pill not accounting for prevalence			
Pill 1	2.10E-10		
Pill accounting for plant prevalence			
Pill 2	1.32E-11		
discard / not discard	0	0	
Proportion consumed	0		
max spoilage	1.63E+01		
max listeria	2.37E+00		
maxlist pre open	2.28		
p(Ill) mean	1.32E-11		
max list 3	2.31		

CONSUMER (PKG OPEN) DETAILS						0.05							
Day	Hour	Sp post lag time	List post lag time	Sp gens in time step	Spoilage Level	List. Gens in time step	List. Gens in time step I/H0growth	Listeria level	Listeria level				
0.00	0	0.00	0.00		9.97	9.97		2.28	2.28	2.28	2.28		2.28
1.00	24	24.00	24.00	1.0554	10.29	10.29	0.3159	0.0158	2.2824	2.28	2.28	2.28	2.28
2.00	48	48.00	48.00	1.0554	10.61	10.61	0.3159	0.0158	2.2872	2.29	2.29	2.29	2.29
3.00	72	72.00	72.00	1.0554	10.92	10.92	0.3159	0.0158	2.2919	2.29	2.29	2.29	2.29
4.00	96								2.2967	2.30	2.30	2.30	2.30
5.00	120								2.3014	2.30	2.30	2.30	2.30
6.00	144								2.3062	2.31	2.31	2.31	2.31
7.00	168								2.3109	2.31	2.31	2.31	2.31
8.00	192								2.3157	2.32	2.32	2.32	2.32
9.00	216								2.3205	2.32	2.32	2.32	2.32
10.00	240								2.3252	2.33	2.33	2.33	2.33
11.00	264								2.3300	2.33	2.33	2.33	2.33
12.00	288								2.3347	2.33	2.33	2.33	2.33
13.00	312								2.3395	2.34	2.34	2.34	2.34
14.00	336								2.3442	2.34	2.34	2.34	2.34
15.00	360								2.3490	2.35	2.35	2.35	2.35
16.00	384								2.3537	2.35	2.35	2.35	2.35
17.00	408								2.3585	2.36	2.36	2.36	2.36
18.00	432								2.3633	2.36	2.36	2.36	2.36
19.00	456								2.3680	2.37	2.37	2.37	2.37
20.00	480								2.3728	2.37	2.37	2.37	2.37



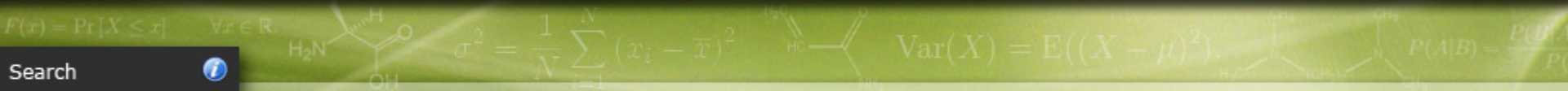
@RISK Simulating... 29%

Iteration: 2900 of 10000

Simulation: 1 of 1

Runtime: 00:00:09 of 00:00:36

Iters Per Sec: 263.81



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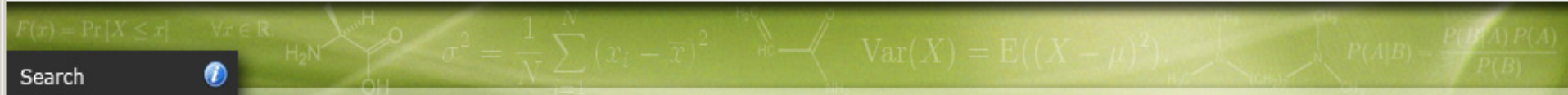
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Exclusives: Data

Upcoming Events

- October 29-30, 2009**
 Food Forum Workshop: Providing Healthy and Safe Foods as We Welcome The National Academies Auditor General
 2100 C Street N.W. Washington, DC
- August 26-October 7, 2009**
 Risk Assessment Online Course
[online](#)
- July 12-15, 2009**
 International Association for Food Protection Annual Meeting





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EcoSure 2007 Cold Temperature Database

EcoSure, the food safety & quality assurance division of Ecolab, has updated the 1999 Audits International cold temperature data base (found at <http://foodrisk.org/exclusives/audits/index.cfm>). In addition to an updated data set, the new data help determine whether changes have occurred in cold temperature storage practices of food both in retail establishments and in consumer homes.

Data were collected on cold temperature storage of products in the following areas of retail stores: Ice Cream, Frozen Food, Dairy, Lunch Meat, Deli Counter, Fresh Fish, Fresh Meat, and Prepackaged Deli. Additionally, data were collected on product temperatures during transportation to the consumer home and 24 hours after being placed in consumer home refrigerators/freezers.

These data include: demographic information for each respondent, location (state, city) of retail facility, specifics of each product sampled, details of transportation from retail to consumer home, and temperature of specific products 24 hours after being placed in consumer home refrigerator/freezer.

[EcoSure 2007 Cold Temperature Report](#)  [202 KB]

[EcoSure 2007 Colding Temperature Data](#) [Microsoft Excel, 1 MB]

[EcoSure 2007 Cooking Temperature Data](#) [Microsoft Excel, 224 KB]



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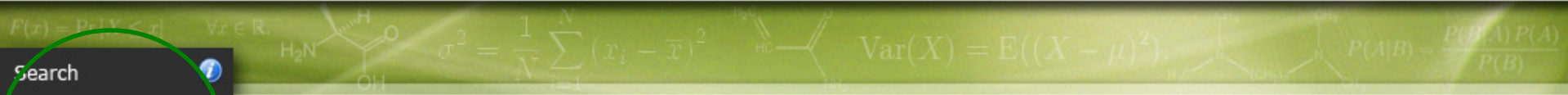
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- Dose-Response Tools
- Exposure Tools
- Modeling and Simulation
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- Nutrition Assessment
- Predictive Micro-Tools

EcoSure 2007 Colding Temperature data.xls

	A	B	C	D	E	F	G	H	I	J	K	L	M	
1	Participant	City	State	Date	Store Type	Temperature	Temperature	Weight in	Time that pre-	Temperature	Time that pre-	Temperature	Type of de	
2	1	Pampano Bea	FL	9/17/2007	Supermarket	5	33	6	5:13 PM	42	5:53 PM	46	Bologna	
3	2	Fayetteville	AR	9/28/2007	Supermarket			6	5:34 PM	54	7:05 PM	59	Bologna	
4	3	Cromwell	CT	9/15/2007	Supermarket		35	6	9:21 AM	42	10:20 AM	46	Bologna	
5	4	Jamestown	NC	9/21/2007	Mass Merchar	7	30	6	4:27 PM	38	4:59 PM	54	Bologna	
6	5	Wayne	NJ	10/4/2007	Supermarket			6	9:12 AM	48	9:50 AM	56	Bologna	
7	6	Lynbrook	NY	9/30/2007	Supermarket			6	1:37 PM	26	2:30 PM	38	Bologna	
8	7	Harrisburg	PA	9/25/2007	Supermarket			6	11:47 AM	44	12:34 PM	52	Bologna	
9	8	Delran	NJ	9/18/2007	Supermarket			6	4:21 PM	38	5:14 PM	60	Bologna	
10	9	Westchester	PA	9/28/2007	Supermarket			6	12:00 PM	50	1:27 PM	54	Bologna	
11	10	Salt Lake City	UT	9/16/2007	Supermarket	2		6	4:05 PM	40	4:50 PM	48	Bologna	
12	11	Collierville	TN	9/21/2007	Supermarket			6	1:21 PM	30	2:22 PM	40	Bologna	
13	12	Wellington	FL	9/16/2007	Mass Merchandiser/Super St		37	8	12:02 PM	44	12:55 PM	55	Bologna	
14	13	Boston	MA	9/17/2007	Supermarket			6	12:10 PM	40	1:26 PM	48	Bologna	
15	14	Nixa	MO	9/17/2007	Supermarket			6	5:22 PM	44	5:55 PM	50	Bologna	
16	15	Coon Rapids	MN	9/28/2007	Supermarket		35	6	6:01 PM	40	6:57 PM	54	Bologna	
17	16	Houston	TX	9/25/2007	Supermarket	9	40	12	1:29 PM	38	2:19 PM	42	Bologna	
18	17	San Pedro	CA	9/15/2007	Supermarket			6	10:47 AM	33	12:27 PM	64	Bologna	
19	18	Memphis	TN	9/17/2007	Supermarket			8	5:41 PM	43	6:42 PM	48	Bologna	
20	19	Albuquerque	NM	9/24/2007	Supermarket		32	6	11:51 AM	44	12:59 PM	57	Bologna	
21	20	Arlington	TX	9/19/2007	Supermarket	18	38	6	9:07 AM	44	9:51 AM	48	Bologna	
22	21	San Benito	TX	9/28/2007	Mass Merchar	8	40	6	12:55 PM	41	2:00 PM	46	Bologna	
23	22	Lake Mary	FL	9/25/2007	Supermarket			6	3:55 PM	40	5:16 PM	56	Bologna	
24	23	Alpharetta	GA	9/23/2007	Supermarket	5	36	6	11:51 AM	46	12:40 PM	53	Bologna	
25	24	Westchester	PA	9/16/2007	Supermarket	13	33	6	9:41 AM	40	10:58 AM	44	Bologna	
26	25	Memphis	TN	9/21/2007	Supermarket			8	1:17 PM	38	2:17 PM	50	Bologna	
27	26	Danville	CA	9/28/2007	Supermarket		42	6	7:36 PM	40	8:36 PM	52	Bologna	
28	27	Fremont	CA	10/1/2007	Supermarket			6	4:45 PM	36	6:05 PM	46	Bologna	
29	28	Lindenhurst	IL	9/29/2007	Supermarket			6	11:26 AM	36	12:14 PM	45	Bologna	
30	29	Bristol	TN	9/28/2007	Mass Merchandiser/Super Store			8	12:00 PM	38	1:12 PM	50	Bologna	
31	30	San Antonio	TX	9/13/2007	Supermarket			16	2:26 PM	38	3:20 PM	48	Bologna	
32	31	Indianapolis	IN	9/12/2007	Supermarket			6	3:17 PM	41	4:18 PM	53	Bologna	
33	32	Knoxville	TN	9/19/2007	Supermarket			6	6:36 PM	50	7:31 PM	50	Bologna	
34	33	La Vista	NE	9/22/2007	Supermarket	0	40	6	12:43 PM	40	1:49 PM	64	Bologna	
35	34	Orem	UT	9/22/2007	Mass Merchar	8	37	8	4:32 PM	44	6:23 PM	56	Bologna	
36	35	Bridgewater	NJ	9/2/2007	Supermarket	0	40	6	8:03 PM	36	10:09 PM	43	Bologna	
37	36	Clarkston	MI	9/19/2007	Supermarket			39	8	4:12 PM	41	5:09 PM	50	Bologna
38	37	Rochester	MN	9/21/2007	Mass Merchandiser/Super Store			6	1:29 PM	44	2:36 PM	53	Bologna	
39	38	Oklahoma City	OK	9/18/2007	Mass Merchar	-2	36	6	4:12 PM	38	4:58 PM	44	Bologna	
40	39	Columbus	OH	9/30/2007	Supermarket			8	12:57 PM	34	1:55 PM	47	Bologna	
41	40	San Francisco	CA	9/19/2007	Supermarket			12	12:40 PM	50	2:47 PM	54	Bologna	



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Food Handling Practices Model version 1.5

Update to the quantitative simulation model developed by the FDA under contract with ERG Incorporated of the effects of contributing factors on the incidence of foodborne illness. [read more](#)

Risk Assessment Model

Australian Risk Assessment model for *Listeria monocytogenes* in ready-to-eat meats

The @Risk model developed by Tom Ross from the Tasmanian Institute of Agricultural Research and colleagues is available here. [read more](#)

Federal Register

56 FR No. 229 (1991) (Proposed NLEA)

This is the PDF version of the Proposed Federal Register Part III released on November 27, 1991 and preceded the final Federal Register Part IV released on January 6, 1993. This document pertains specifically to the Department of Health and Human Services: Food and Drug Administration. All pages were scanned from the original, including text, charts, images and bibliographical references. [read more](#)

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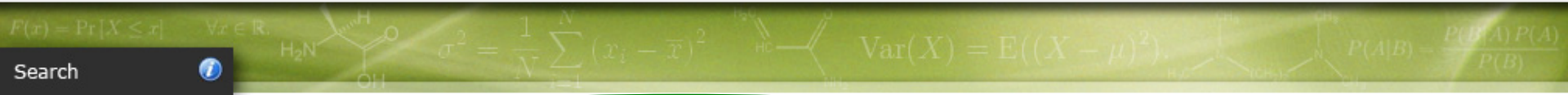
MRA Thesaurus

Healthy and Safe Foods as We Age
The National Academies Auditorium,
2100 C Street N.W. Washington, DC

August 26-October 7, 2009
Risk Assessment Online Course
online

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Home IRAC

Interagency Risk Assessment Consortium (IRAC)

The Interagency Risk Assessment Consortium (IRAC) consists of representatives from US government agencies, institutes and centers with food safety responsibilities. Through the IRAC, the agencies will collectively work to enhance communication and coordination among the member agencies and promote the conduct of scientific research that will facilitate risk assessments. Such research will assist the regulatory agencies in fulfilling their sp

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[Charter](#)

Here we provide the charter, signed by

[Annual Plan](#)

[Annual Report](#)

[Quarterly Meeting Minutes](#)

[Member Agency Representatives](#)

This table lists the member agencies, t
Charter

[Agencies](#)

This page has short paragraphs about

[Work Groups](#)

These tables list current members of the various IRAC work groups.

- [Data Gaps for Selected Microbial Risk](#)
- IRAC-MRAF workgroup [executive sum](#)

Plans, reports and meeting minutes

Representatives and member agencies

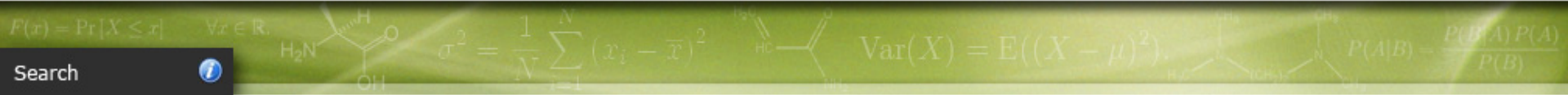
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Home > Risk Analysis > Risk Assessment

Risk Assessment

[About Risk Assessment](#)

[Risk Assessments](#)

[Resources for Risk Assessment](#)

As defined by the [Codex Alimentarius Commission](#) (CAC) risk assessment is "a scientifically based process consisting of the following steps:..."

[Hazard Identification](#)

The identification of biological, chemical, and physical agents capable of causing adverse health effects and which may be present in a particular food or group of foods.

[Hazard Characterization](#)

The qualitative and/or quantitative evaluation of the nature of the adverse health effects associated with biological, chemical and physical agents which may be present in food. For chemical agents, a dose-response assessment should be performed. For biological or physical agents, a dose-response assessment should be performed if the data are obtainable.

[Exposure Assessment](#)

The qualitative and/or quantitative evaluation of the likely intake of biological, chemical, and physical agents via food as well as exposures from other sources if relevant.

[Risk Characterization](#)

The qualitative and/or quantitative estimation, including attendant uncertainties, of the probability of occurrence and severity of known or potential adverse health effects in a given population based on hazard identification, hazard characterization and exposure assessment.

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$$F(x) = \Pr[X \leq x] \quad \forall x \in \mathbb{R}$$

$$\sigma^2 = \frac{1}{N} \sum_{i=1}^N (x_i - \bar{x})^2$$

$$\text{Var}(X) = E((X - \mu)^2)$$

$$P(A|B) = \frac{P(A)P(B)}{P(A)}$$

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Risk Assessments

The following self-described risk assessments can serve as useful examples of the range of the application of the risk assessment process worldwide. Not all of these risk assessments follow the guidelines of the Codex Alimentarius Commission, nor does their presence here indicate endorsement by the Food Safety Risk Analysis Clearinghouse.

Please select the area(s) of Risk Assessment which you would like to display.

Risk Assessments by hazard:

 1

AND

Risk Assessments by commodity:

 2

3

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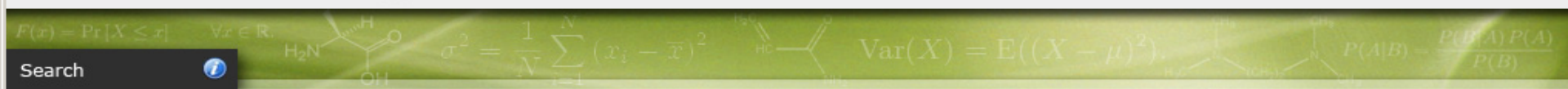
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Risk Assessments (for Campylobacter and Poultry)

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Please select the area(s) of Risk Assessment which you would like to display.






Risk Assessments by hazard:


AND

Risk Assessments by commodity:



GOAL: Food Safety Risk Assessment repository

Format	Author(s)	Title / Description	Date added	Details
	Wong, D.M.A. LF; Pires, SM; MVN WP14 Working Group, Danish Institute for Food and Veterinary Research	NEW Pre-harvest risk assessment - an inventory of European studies This report is a collection of pre-harvest microbial risk assessments. Models for all the major food-animal (more) Publication Date: Tuesday, February 28, 2006	Jan 16, 2009	
	Christensen, Bjarke; Sommer, Helle; Rosenquist, Hanne; Nielsen, Niels	Risk Assessment on Campylobacter jejuni in Chicken Products: First Edition Draft quantitative risk assessment of Campylobacter jejuni in chicken in Denmark. Includes discussion of the hazard (more) Publication Month: January 2001	Jun 4, 2004	
	Gale, Paul	Risk Assessment: Use of Composting and Biogas Treatment to Dispose of Catering Waste Containing Meat Assessment of risks to humans and livestock from pathogens in compost associated with uncooked meat in catering (more)	Apr 28, 2004	

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For people new to the field, we provide a [tutorial](#) on the basics of food safety risk analysis.

Exclusives

Risk Assessment Model

Australian Risk A

The @Risk model developed by our colleagues is available for download.

Federal Register

56 FR No. 229 (1

This is the PDF version of the final rule that preceded the final rule published specifically to the Docket. The documents were scanned from the Federal Register.

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EcoSure 2007 Co

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Presentations

Developing responses to emerging global food safety issues

Abstracts and presentations for 2008 CSL/JIFSAN Joint Symposium on Food Safety and Nutrition. [read more](#)

Proceedings

IRAC-sponsored Public Conference:

Risk Assessment, Economic Analysis, and Foodborne Illness Regulations Proceedings

Proceedings for 2007 IRAC Public Conference [read more](#)

Workshop

Tools for Prioritizing Food Safety Concerns Workshop

Workshop bringing together different organizations working on tools for risk screening, ranking, and prioritization. [read more](#)

Study

Consumer Storage Practices for Refrigerated Ready-to-Eat Foods

National Survey of U.S. adults using a web-enabled panel survey approach. The purpose of the survey was to characterize home storage and refrigeration practices for a variety of foods. [read more](#)

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Food Safety Alerts

Calls for Data

FAO/WHO Call for Data and Experts on Salmonella and Campylobacter in chicken meat

Agency: FAO/WHO
Published: February 19, 2009
Deadline: March 31, 2009

Risk Assessment of the Public Health Impact From Foodborne Listeria monocytogenes in Ready-to-Eat Foods Sliced, Prepared, and/or Packaged in Retail Facilities

Agency: Food and Drug Administration
Published: January 21, 2009
Deadline: April 21, 2009

Upcoming Events

March 11-April 22, 2009

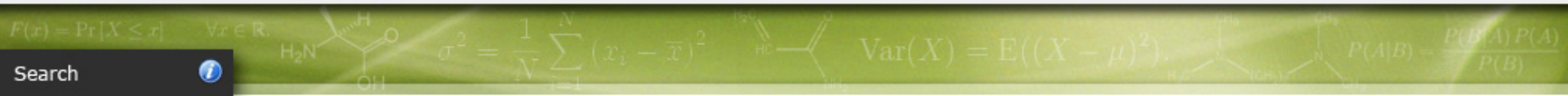
Food Safety Risk Management
 Online course

May 13-15, 2009

Methods and Systems for Tracking, Tracing and Verifying Foods
 College Park, Maryland

Hot Topics

Letter Report on the Development of a Model for Ranking FDA's Product Categories on the Basis of Health



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Acrylamide Infonet

This FAO/WHO Acrylamide in Food Network was established as a result of the June 2002 FAO/WHO Consultation on the health Risks of Acrylamide in Food. The consultation recommended that an international network on acrylamide in food should be established inviting all interested parties to share relevant data as well as ongoing investigations.

Network Purpose

This network functions as a global resource and inventory of ongoing research on acrylamide in food. It includes formal research, surveillance/monitoring and industry investigations, etc. Any interested party may submit information, and it is hoped that government agencies, research institutions, industry and others will share information via the network.

Description of Network Content

This network website currently comprises:

- An interactive database of researchers/data providers
- References for research published elsewhere

In future the following will be included:

- Information update about the current status of research efforts; and
- FAO/WHO updates on information relevant to the health risk of acrylamide in food

[FAO/WHO Ongoing Efforts on Acrylamide in Food INFONET UPDATES](#)

The network also serves as a discussion forum for active researchers and others in the field. It aims to identify gaps and overlaps in available research/information, and make suggestions for how these could be addressed. Information on these aspects will be posted on this network website.

[Click here to view the research database page](#)

Acrylamide Infonet



Potential tools for FoodRisk.org

- 'iRisk': on-line tool for comparing food safety risks
- Analytic web publisher: allow user to see models developed in Analytica
- CRAF: *Campylobacter* risk assessment Framework





Summary

- JIFSAN is uniquely positioned to provide research, education and outreach in the area of food safety
- JIFSAN has a history of successful training programs worldwide
- JIFSAN is always interested in opportunities to work with academia, industry, government, international and national organizations to fulfill its mission and improve food safety globally