

Dietary Exposure Assessment Tools for Prioritizing Food Safety Concerns

Charge to Breakout Groups

This Workshop is the second in a series. In June, 2007, JIFSAN convened a Workshop of invited representatives of diverse organizations who use or develop tools for risk screening, ranking and prioritization, to develop criteria and explore tools for an acceptable framework for making rapid, cost-effective decisions about unwanted chemical and microbial agents found in food. The purpose of such a framework is to facilitate prioritization of food safety concerns and allocation of scarce resources such that the greatest public health benefit is achieved. Often rapid decisions must be made with limited to no information. Consumers, government agencies and industry all share an interest in a common framework that makes decisions transparent and promotes understanding of the underlying rationale.

One of the areas recommended for more in-depth consideration by the 2007 Workshop participants was dietary exposure assessment, and the current Workshop is being convened to address that. Specifically, the objectives of this Workshop are to develop recommendations on the following:

- Approaches, tools and criteria useful for dietary exposure assessment as a component of prioritizing potential risks of chemical and microbial contaminants in foods, for purposes of resource allocation and decision-making.
- Identification of critical knowledge gaps and research needs in dietary exposure assessment that must be addressed in order to advance the use of risk prioritization tools.

To accomplish these objectives, this Workshop brings together representatives of various organizations with expertise and interest in dietary exposure assessment and risk prioritization to:

- Discuss approaches and methodologies for estimating dietary exposures that are currently either in use or in development, and issues associated with their use.
- Develop recommendations for using dietary exposure assessment as a component of a framework and process to prioritize food safety risks associated with chemical and microbial contaminants in food.

Each of you has been specifically invited because of your particular technical expertise and experience in order that the group as a whole represents a cross-section of chemical and microbial exposure and risk perspectives, and also affiliations (government, consumers, industry, academia).

Breakout group assignments have been made so that each includes this diversity of disciplines and viewpoints. The Organizing Committee hopes that this diversity will promote lively and

provocative discussions and creative, yet pragmatic, recommendations. Each Breakout Group will have an assigned Facilitator and Rapporteur.

Each of you has been provided with background information intended to provide context for the discussion. Each Breakout Group is asked to consider a set of questions in terms of two scenarios. (The discussion can also explore other scenarios that provide insights into the issues raised in the two primary scenarios provided.)

Each Breakout Group is asked to maintain a focus on the Workshop objectives during its deliberations, and to address these objectives in a report to the entire group in the Wednesday Plenary Session.