

## **Workshop Breakout Groups**

### **General Questions**

1. What considerations affect the setting of priorities for food safety concerns and how? (E.g., legal/regulatory requirements, relative hazard or risk, risk perception, quality of available information, etc.)
2. How can various kinds of information or data be used (or how are they being used) to rank or prioritize chemical risks?
3. Is there a minimum amount of information/data necessary to rank or prioritize risk?
4. How are adverse public health impacts of chemical risks quantified?
5. What scientific, policy and public perception issues arise in comparing/ranking chemical risks?
6. Does the type of available data exert an effect on the comparability of hazards/risks? How?
7. What criteria should a chemical risk prioritization framework meet in order to be accepted by regulators, industry and consumers?