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HARMONIZING AND ENHANCING FOOD SAFETY IN THE AMERICAS

Ingeniero Mariano Jimenez Talavera Secretary of Agriculture and Livestock Honduras C.A.





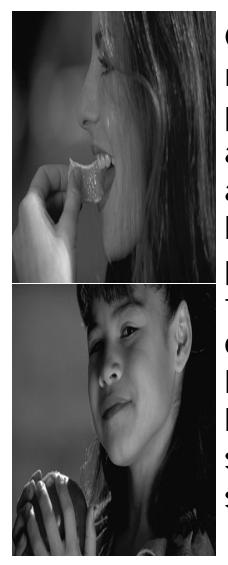
HARMONIZING AND ENHANCING FOOD SAFETY IN THE AMERICAS

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It is an honor to have been invited to this Forum and share our opinions in a relevant topic such as Food Safety.

Trying to understand the trends of a globalized world that is organizing in commercial blocks that in some way or another deal with the interests of the regions or continents involved



Countries are committed to adopt measures to stablished levels of protection for sanitary, phitosanitary and food safety issues ; we should all be aware that this measures are based in technical and scientific principles so they wont become a technichal obstacle to the free trade of food products. Consumers can know that the food they are getting has been produced with high standards related to guality and safety.

We all know that Food Transmitted Diseases by Food have been considered a Health problem all over the world, the magnitude of this problem is tremendous, specially in underdevolepd countries, in terms of human suffering and the high economic impact they produce. According to the WHO, 1.5 millons of the cases of diarrhea that occur in the world are due to contaminated foods.



Not long ago food safety requirements involved plant audits in order to prevent, detect or eliminate involuntary contamination of the foods produced ; due to the events brougt by September 11, legal actions were taken to prevent or detect " intentional "contamination of food. This situation opens a new chapter in the topic of Food Safety now known as Food Security.

It takes a lot of effort and coordination sometimes it becomes and incomfortable to handle this new requirements that in one way or another become barriers for the rapid flow and entrance of food products to the United States, but we understand and share the right the United States has as a Nation to pursue higher levels of protection for their consumers



Taking in consideration that a harmonized Food Safety understanding and education is essential for all the countries of the Americas we have decided to actively participate and collaborate in all the activities promoted since its beginning by the Food Safety Institute of the Americas also known as the **FSIA**.

It is our appreciation that the **FSIA** must receive the unconditional collaboration of all the countries of the Americas so it can be recognized as the Hemispheric Center who could coordinate continental and international cooperation. It also should create programs and projects focused on Food Safety education and training, all procedures should be technichal and science based. The FSIA should also generate efficient and transparent ways to share and exchange information within all the countries of the Americas

According to the appreciations we mentioned in Honduras we have determined that Food Safety has becomes a very important and integral part for the development of our country and it has become part of the National Policy ; this is the reason why through the National Sanitary Service (SENASA) a department of the Secretary of of Agriculture and Livestock, we have incorporated the Division of Food Safety and in their guidelines one their major objectives is to create the National Committee of Food Safety, represented by all the particpants in the food chain.

Another complimentary action we have implemented is that the Secretary of Agriculture and Livestock through SENASA becomes the Point of Contact for the Codex Alimentarius, this has been of great utility in order to establish the Codex Committees , with the participation of regulatory officials, producers and participants of all the food chain, educational centers and consumers as well.

We have also implemented through the initiative of the SAG a continuous Educational and Training Program. This Program has been developed for the Private sector and for Official Inspectors.







!Muchas Gracias!

y Buen Apetito