



Fostering & Communicating “Global Public Good” through Public-Private Partnerships

A Perspective from Industry

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Cargill is an international producer and marketer of food, agricultural, financial and industrial products and services. Founded in 1865, our privately held company employs 160,000 people in 67 countries.

We help customers succeed through collaboration and innovation, and are committed to sharing our global knowledge and experience to help meet economic, environmental and social challenges.



Increasingly Global Food Network



Public-Private Partnership (PPP)

Defined

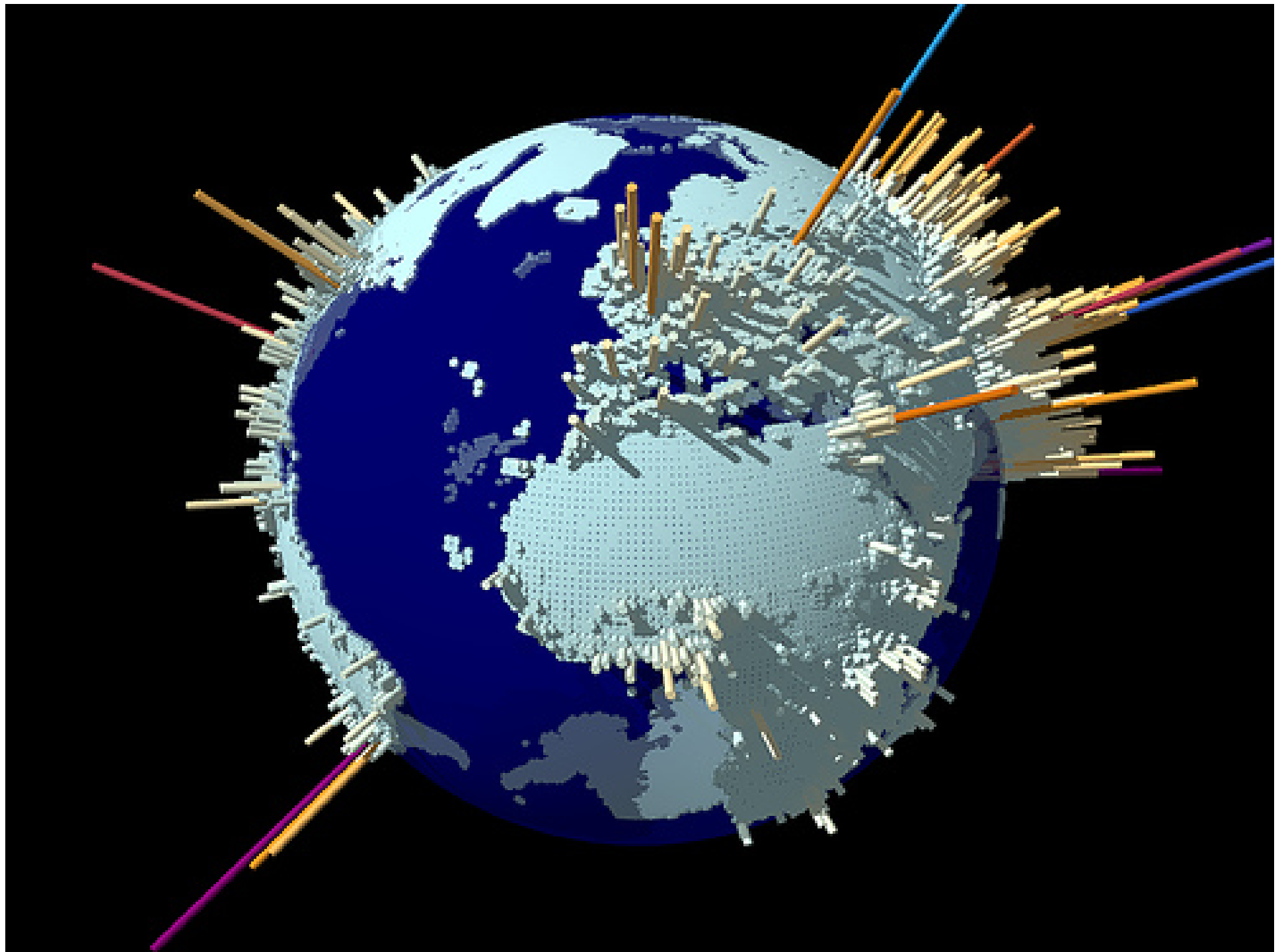
A mutual agreement entered into by two or more entities across the public and private sectors in which each entity provides part of the knowledge, finance and/or labor toward a shared interest and by which each sector benefits in the outcome.

Public

- Intergovernmental Organizations
- Governments (national ↔ local)
- Academia
- Non-Governmental Organizations including Consumer Groups

Private

- Business entities of all sizes and shapes
- Industry Associations
- Foundations







Highly Pathogenic H5N1





Fostering Public-Private Partnerships

**Global Food Companies + Academia + NGO's
in Dialogue with
Intergovernmental Organizations**



www.ssafe-food.org



VISION

To integrate food safety, animal health and plant health in order to improve public health and wellbeing.

MISSION

To foster the continuous improvement and global acceptance of internationally recognized food protection systems and standards.

Members: Cargill, Danone, Keystone Foods, McDonald's, Michigan State University, Nestle, Pfizer Animal Health, The Coca-Cola Company, Underwriters Laboratories

www.ssafefood.org

預防禽流感： 食用安全小貼士

Prevention of Avian Flu:
Tips for Food Safety

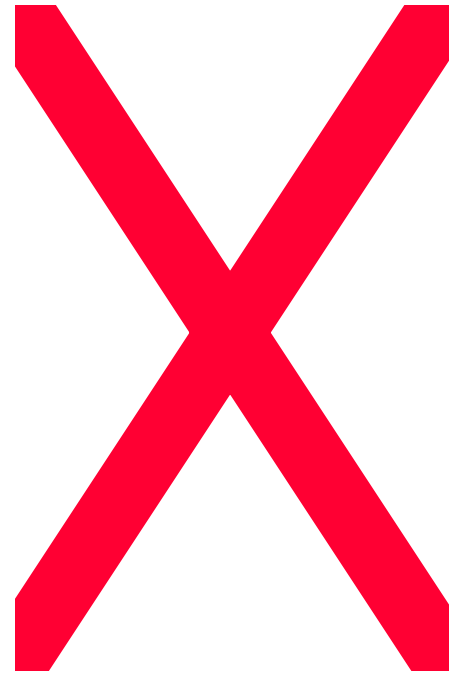
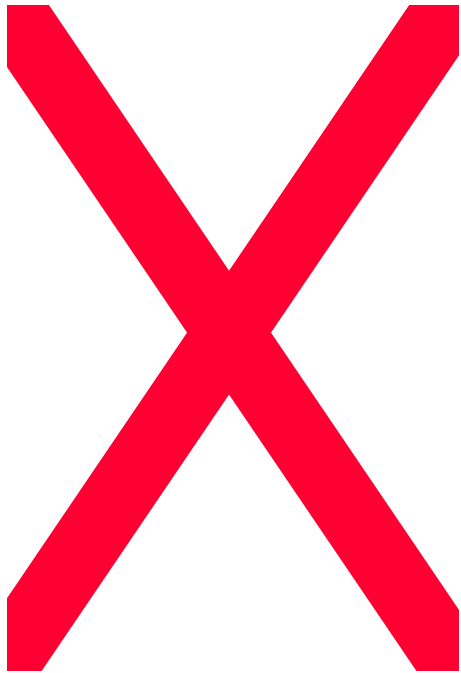


未經烹煮的禽鳥和禽鳥蛋可能被沙門氏菌或禽流感病毒等細菌或病毒污染。為避免因進食這類食物而受到感染，要訣是徹底煮熟食物，殺死食物中的細菌和病毒。世界衛生組織指出，目前並無證據顯示經徹底煮熟的禽鳥和禽鳥蛋是傳播禽流感的源頭。因此，只要徹底煮熟禽鳥和禽鳥蛋，便可大大減低因進食而感染禽流感的風險。

Raw poultry meat and poultry eggs may be contaminated by bacteria or viruses such as salmonellas or avian flu virus. The mainstay of prevention lies with thorough cooking, which can kill bacteria and viruses in food. According to the World Health Organization, there is no evidence that properly cooked poultry or eggs can be a source of infection. Therefore, the risk of contracting avian flu could be reduced by thorough cooking of poultry meat and poultry eggs.

要預防感染禽流感，須經常保持個人、食物及環境衛生。市民應謹記以下小貼士：

As a general precautionary measure, the public are advised to observe good personal, food and environmental hygiene.



食品安全 五大要点



保持清洁

- ✓ 拿食品前要洗手，准备食品期间经常还要洗手。
- ✓ 便后洗手。
- ✓ 清洗和消毒用于准备食品的所有场所和设备。
- ✓ 避免虫、鼠及其它动物进入厨房和接近食物。

为什么？

多数微生物不会引起疾病，但泥土和水中以及动物和人身上常常可找到许多危险的微生物。手上、抹布和尤其是切肉板等用具上可携带这些微生物，稍经接触即可污染食物并造成食源性疾病。



生熟分开

- ✓ 生的肉、禽和海产食品要与其它食物分开。
- ✓ 处理生的食物要有专用的设备和用具，例如刀具和切肉板。
- ✓ 使用器皿储存食物以避免生熟食物互相接触。

为什么？

生的食物，尤其是肉、禽和海产食品及其汁水，可含有危险的微生物，在准备和储存食物时可能会污染其它食物。

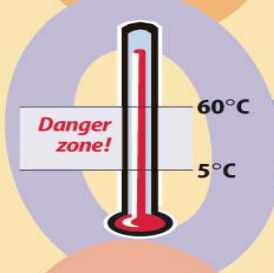


做熟

- ✓ 食物要彻底做熟，尤其是肉、禽、蛋和海产食品。
- ✓ 汤、煲等食物要煮开以确保达到 70°C。肉类和禽类的汁水要变清，而不能是淡红色的。最好使用温度计。
- ✓ 熟食再次加热要彻底。

为什么？

适当烹调可杀死几乎所有危险的微生物。研究表明，烹调食物达到 70°C 的温度可有助于确保安全食用。需要特别注意的食物包括肉馅、烤肉、大块的肉和整只禽类。



保持食物的安全温度

- ✓ 熟食在室温下不得存放 2 小时以上。
- ✓ 所有熟食和易腐烂的食物应及时冷藏（最好在 5°C 以下）。
- ✓ 熟食在食用前应保持滚烫的温度（60°C 以上）。
- ✓ 即使在冰箱中也不能过久储存食物。
- ✓ 冷冻食物不要在室温下化冻。

为什么？

如果以室温储存食品，微生物可迅速繁殖。把温度保持在 5°C 以下或 60°C 以上，可使微生物增长速度减慢或停止。有些危险的微生物在 5°C 以下仍能生长。



使用安全的水和原材料

- ✓ 使用安全的水或进行处理以保安全。
- ✓ 挑选新鲜和有益健康的食物。
- ✓ 选择经过安全加工的食品，例如经过低热消毒的牛奶。
- ✓ 水果和蔬菜要洗干净，尤其如果要生食。
- ✓ 不吃超过保质期的食物。

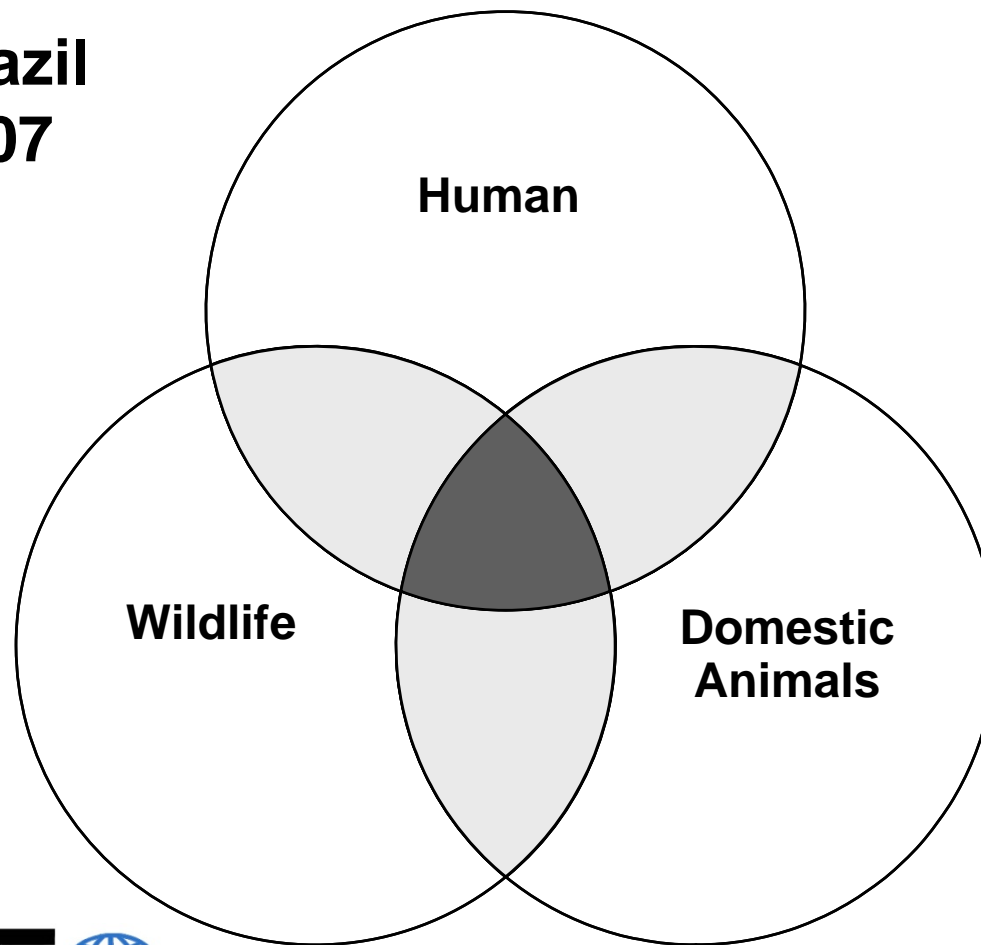
为什么？

原材料，包括水和冰，可被危险的微生物和化学品污染。受损和霉变的食物中可形成有毒化学物质。谨慎地选择原材料并采取简单的措施如清洗去皮，可减少危险。

插图：Marilyn Langford/ISTOCKphoto.com

One World One Health™

Brasilia, Brazil
October 2007

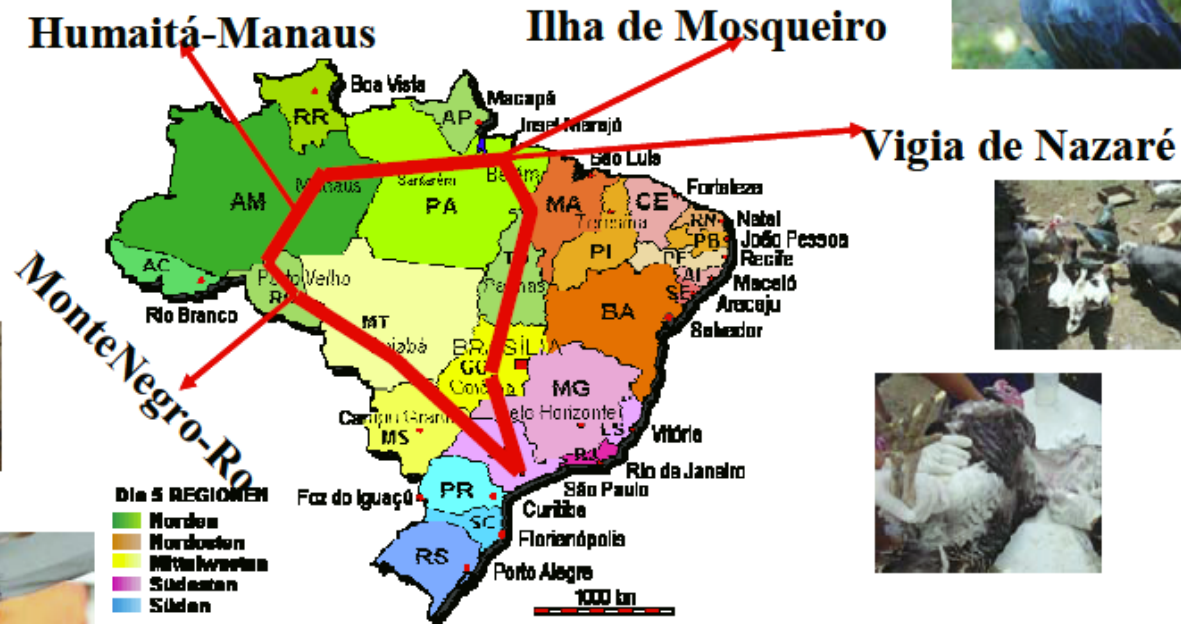


One World One Health™ Brazil Fund

- \$750,000 over 3 years to support small grant field research
 - Up to \$30,000 per grant
- Selection process:
 - Brazilian committee comprised of representatives from government, research institutes, industry and NGO's
- Selection criteria:
 - Demonstrates One Health concept
 - Transdisciplinary
 - Multisectoral
 - Leverages resources (funding or in-kind)
 - Engages local communities



Monitoring AI & Newcastle Disease in the Brazilian Amazon



Luiz Durigon

Evaluation of parasite transmission between domestic and wild carnivores and the risk to people in the Pantanal



"Wolf Cinema"



Blood Collection

Fabiana Rocha

Monitoring of migratory birds and understanding their interactions with both wild birds and farmed poultry, with a focus on the prevention of AI



Virginia Petry

Understanding the ecological interrelations between capybaras and ectoparasites with regards to possible transmission of Brazilian spotted fever and other rickettsial diseases to humans in a major tourist area of Brazil



Kátia Torres

Food Safety Leadership

“Assuring safe and affordable food for all represents one of the greatest public health challenges for the world. Public-private-academic partnerships... represent untapped potential for catalyzing leadership actions for a global food safety system,”

David Nabarro

*United Nations Deputy System Coordinator for
Global Food Security Crisis*

Global Food Safety China Executive Program

A partnership between global companies, MSU and the PRC engaging IGO's, government agencies and industry

Shared Goals

- Improve public health and well-being by enhancing food safety, animal health and plant protection/pest control
- Foster development of food safety leaders in China
- Increase “good practice” sharing across geographies
- Adoption of science-based standards and risk-based food safety management approaches including oversight
- Minimize conflict across regions and global supply-chains
- Accelerate improvements in supplier bases in China





THANK YOU!

