

Poster Abstracts

Risk Analysis

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SELECTION OF MOST IMPORTANT RISK FACTORS TO BE INCLUDED IN THE FUTURE CANADIAN FOOD INSPECTION AGENCY RISK ASSESSMENT MODEL FOR FOOD PROCESSING ESTABLISHMENTS.

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Abstract Content: The Canadian Food Inspection Agency (CFIA), as part of the modernization of its inspection system, would like to develop a risk assessment (ERA) model that aims to evaluate the different risks associated with various types of food processing establishments under its jurisdiction. The overall objective of this ERA model would be to re-focus Canadian food inspection activities, placing more emphasis on products, manufacturers and processes that pose most risk to the consumer. Prior to the model development, key risk factors were identified using expert elicitation but were too numerous to consider their inclusion in the model. An iterative process, using a scientific committee composed of academics, senior inspectors and scientists from few Canadian agencies, was therefore conducted with the aim of selecting the most important risk factors to be retained for a possible inclusion in the final ERA model.

The following criteria were considered by the scientific committee in the selection of risk factors: (i) the availability of data sources, (ii) the clarity of the selected factors, (iii) the elimination of lower-rated risk factors, (iv) the grouping of risk factors with similar focus and (v) how measurable (eg possibility to be objectively assessed during an audit process) the selected factors were. Re-definition of risk factors was used to improve the conceptualization of the remaining risk factors, and to ensure they were quantifiable or measurable. This process also aimed to make risk factors more specific so as not to promote ambiguous definitions or diverse interpretations by different parties. From the 155 risk factors initially identified, 18 consolidated factors developed by consensus were kept and should thus be considered for inclusion in the CFIA ERA model.

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