History of the International Commission on Microbiological Specifications for Food (ICMSF)

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ICMSF Chairman since 2000
ICMSF and its Food Safety World audiences

books, position papers, advice to governments, Codex, FAO WHO
Annually meeting as a working party since 1962, 50 meetings in 28 countries
Raison d’être Statement

Be a leading source for independent and impartial scientific concepts, that when adopted by governmental agencies and industry, will reduce the incidence of microbiological food-borne illness and food spoilage worldwide and facilitate global trade.
About the ICMSF

• 19 food microbiologists from 17 different countries
• Broad professional background
• Selected on technical expertise, not as national delegates
• Use of extensive network of consultants/experts
• All work is voluntary and without honoraria
• The recommendations have no official status
Relating microbiological criteria to food safety objectives and performance objectives

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Evolution of Food Safety Management

1960s – 1980s
Methods and Testing

1980s – 2000s
Microbial Ecology

2000s – 2010s
Risk Management

Risk analysis → ? → Public health burden

ALOP

Food Safety Objective

Performance Objectives

GAP → GMP → GHP → HACCP → Code of practice

2000s-2010s Risk Management

(Leon Gorris, 2004)
Evolution of Food Safety Management

1960s – 1980s
Methods and Testing

1980s-2000s
Microbial Ecology
HACCP

2000s-2020s
Risk Management
Sub-Commissions & Working groups
Translate and Communicate ICMSF Principles

Portuguese & Spanish
Japanese
Chinese
Layman Guides and Cartoons

INTERNATIONAL COMMISSION ON MICROBIOLOGICAL SPECIFICATIONS FOR FOODS

A SIMPLIFIED GUIDE TO UNDERSTANDING AND USING FOOD SAFETY OBJECTIVES AND PERFORMANCE OBJECTIVES

GUIDA SIMPLIFICATA PER IL CONOSCIMENTO E L'USO DEI GIGLIETTI DI SICUREZZA E GIGLIETTI DI PRESTAZIONE

GUÍA SIMPLIFICADA PARA EL CONOCIMIENTO Y USO DE OBJETIVOS DE SEGURIDAD DE LOS ALIMENTOS Y OBJETIVOS DE RENDIMIENTO

GUIDE SIMPLIFIÉE POUR LA COMPRÉHENSION ET L'UTILISATION DES OBJECTIFS DE SÉCURITÉ SANITAIRE DES ALIMENTS ET DES OBJECTIFS DE PERFORMANCES

• Other countries
• Trade partners
• Industry

FSOs or POs.

Number of foodborne illness

PO

New Tool

FSO

Consumers

Per million people per ye
Panels and Workshops
Conclusions

For more information, see www.icmsf.org

• Long History of important contributions to the management of food safety and spoilage for foods in international trade.

• Advances in risk management have come full circle and now allow sampling and testing to be more risk based

• Looking ahead it is important that food safety is an enabler of global food security not a barrier