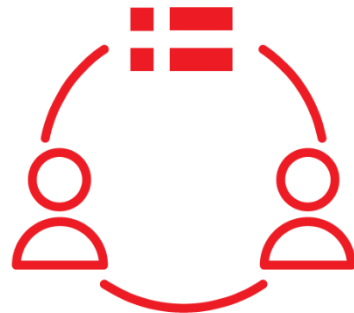




Public – Private Cooperacion in Denmark



Thomas Falke Mortensen, Consejero, Embajada de Dinamarca
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Strategic Partnership and Gov-to-Gov Cooperation

- ***Signed by Heads of State in April 2017 - Aim to increase political and commercial ties***
- ***Strategic cooperation with SAGARPA, SENASICA and COFEPRIS***





Strategic cooperation on pig production



Data as a platform for strengthening pig production

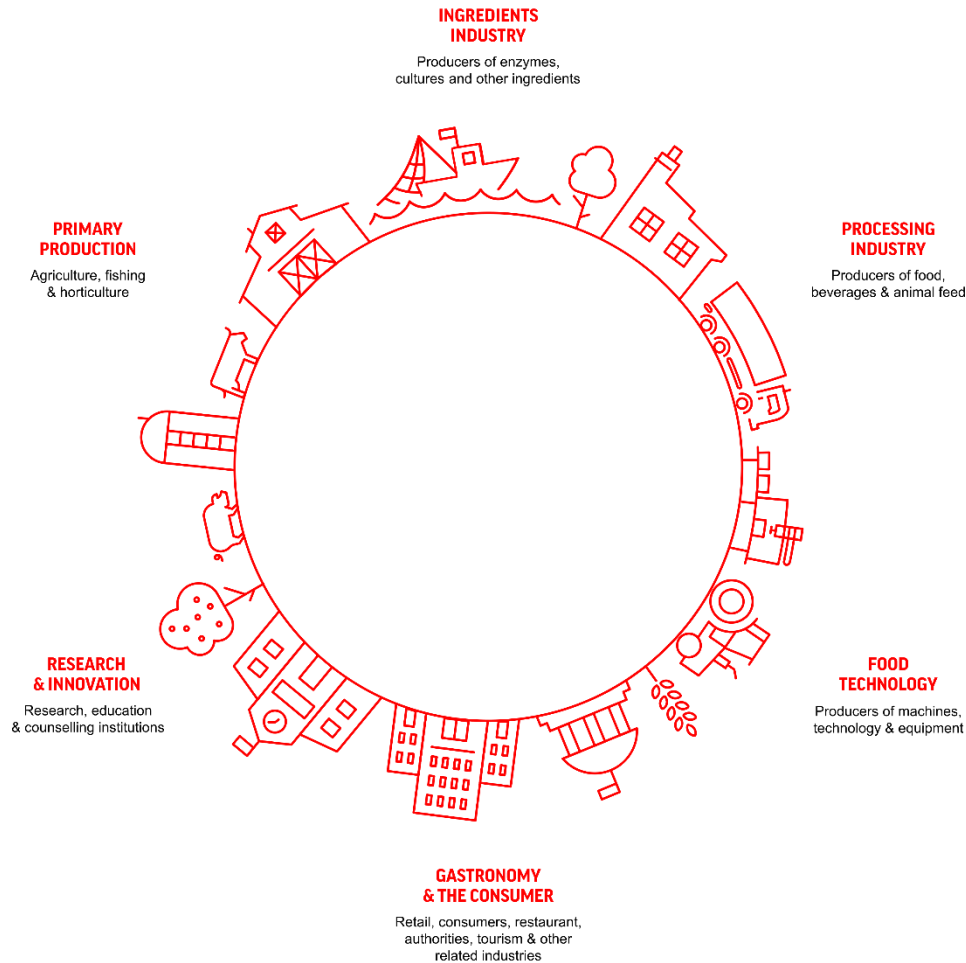
- Productivity and food safety
- Primary production and processing

Benefits

- Optimized production
- Increased food safety
- Stronger cooperation



The role of cooperation in DK Food Cluster



- DK Food cluster characterized by strong degree of vertical and horizontal cooperation
- Born from cooperatives aiming to export. Today 2/3 of production is exported.
- Cooperation -> Industry standards and responsibility -> Quality and safety -> **Trust**
- Cooperation -> research and development -> **Innovation and productivity**
- Industry responsible for productivity, safety and quality. Government authorities control and counsel.

Collaboration between agricultural industry and veterinary authorities



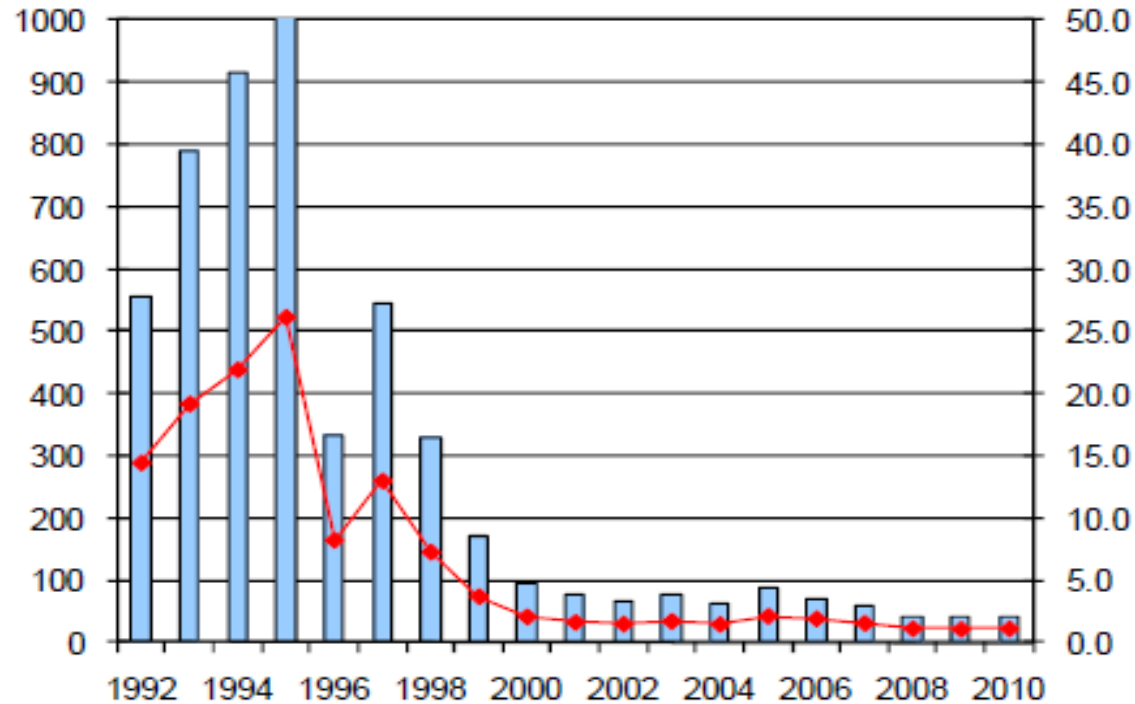
- Well established traditions for collaboration
- Facilitates solution of many day-to-day problems
- In general common interests – high animal health standards and transparency
- The industry takes action in own interest
- Authorities give advice and organize new relevant legislation

Eradication of deceases

- Plans are outlined in cooperation with relevant research institutes, industry and authorities
- Common steering committees and technical working groups for each action plan
- Supporting legislation is outlined
- High degree of industry responsibility and involvement



Example: Eradication of salmonella



Joint effort between authorities – starting early '90s

- Joint program between authorities and industry
- Joint financing – public and industry
- Public financing phased out over the years
- Major progress achieved
- Pressure from producers and consumers to benefit from the progress
- Two specific initiatives taken to deliver
 - Intensified inspection
 - Applying for “special status” in EU – the goal is zero tolerance for eggs and poultry

Collaboration on Food Safety



Inspection Report

Establishment: **Restaurant Testy**

Address: **117, Nørrebrogade**
Postal Code/City: **2200, Copenhagen K.**

Smiley-rules inspected	Result*
Hygiene: Handling of food	2
Cleaning	
Maintenance (rooms, inventory)	
Training of staff	
Own-check system	1
Labelling and information	1
Approvals etc.	1

*Poorest result defines the smiley-category. Not all rules are inspected each time.

Other rules inspected	Result

Comments from the official inspector

Hygiene: Handling of food: Restaurant must ensure that milk products are kept at max. 5°C. The following was observed: temperature in milk-refrigerator measured to 7°C all over.

Own-check system: Documentation of deliveries OK

Labelling and information: Labelling of deli-foods OK

Approvals etc.: Display of Inspection Report OK

Ordinary inspection Follow up Requested by establishment Control campaign Approvals etc. On sampling

The report is translated by the Administration whereas the written remarks are translated by the establishment

Regional Veterinary and Food Administration

Signature of the official inspector: _____

Given to: _____

45 min. Time used

Comments by establishment: Agree Disagree Corrective action Other: _____

> Public control of food and animals must be efficient, transparent and reliable

> Farmers and food business operators must carry full responsibility for product safety

> “Checks” - Food safety permanently scrutinized by the media



EMBASSY OF DENMARK
Mexico City

Thank you for your attention!

Embassy of Denmark in Mexico City

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