

REQUEST FORM FOR PRELIMINARY RISK ASSESSMENT DURING FOOD SAFETY EMERGENCY

Email to: ARAC Secretariat (arac@moh.gov.my) with a copy to ASEAN Secretariat (michael.glen@asean.org), the Chair and vice chair of AEGFS.

1. Issue Identification

Issue description	
Area of concern	
Date of request (YYYY/MM/DD)	
Issue number	
Issue report attached? (please check)	
Trigger	
Requestor name	

2. Scope (Please state clearly the risk management questions)

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3. Product Information

Product type	
Common name	
Brand name	
Container size	

Lot code	
Best before date	
Domestic/Imported	
Manufacturer name	
Manufacturer address	
Importer name	
Importer address	
Country of origin	
Manufacture date	
Import date	
Container type	
List of ingredients	
Label (claims)	
	Labels attached? (please check)
RTE product or not?	
Cooking instructions	
Storage instructions on label	
pH	
Aw	

Salt (%)	
Moisture (%)	
Other preservatives, additives or processing aids	
Storage conditions	
Shelf-life duration	
Production date	
Pack date	

4. Distribution/Consumer Information

Quantity manufactured/imported	
Quantity distributed	
Depth of distribution (HRI, retail, consumer)	
Geographical distribution	
Number of people who consumed suspect food	
Number people ill/reaction	
Food history (3 days)	
Method of food preparation by consumer (oven, stovetop, microwave, etc.)	

Adverse reactions reported (illness, allergy, injury, etc.) (Y/N) and brief description	
Off-condition reported (off-odour/appearance, bulging can, etc.) (Y/N)	
Date/Time of consumption	
Onset of symptoms	
Symptoms	
Duration	
Medical attention sought (Y/N)	
Diagnosis confirmed?	
Where food was consumed (home/restaurant/event)	

5. Laboratory Analysis

Product tested? (Y/N)	
Method used	
Laboratory	
Sampled by? (e.g. inspector, company)	
Lot code	
Results of ALL samples tested, including	

not detected (micro: presumptive/detected/not detected/level/ pending results; Extraneous material: size, shape, sharpness)	
	Labels attached? (please check)
Results of other products tested	
Results of environmental testing	
	Images attached? (please check)

6. Distribution/Consumer Information

Sampling method and other sampling information (composite, at the plant, manipulation, sanitation, aseptic conditions, carcasses, trims, core drilling, etc.)	
Sample sealed/intact or opened/consumer?	
Product process flow (preparation steps, packaging, scheduled process, time/temperature, cutting, etc.)	
Sanitation practices and process controls (good manufacturing practices, GMPs; corrective action requests) SOP attached? (please check)	
Company definition of a lot or batch (e.g. sanitation to sanitation, slicing lot, etc.)	

7. Extraneous Materials

Outline all information pertinent to the nature of contamination (glass, plastic, insects/rodents, live or dead, infestation, shells in shelled nuts, pits in pitted peaches) its incidence in a lot and size, texture and potential for harm (include picture when available).

8. Situation Summary

9. Additional Relevant Information and Comments

Date/time request form received: _____

Date/time all information received: _____

Note: Risk Manager(s) requesting the risk assessment commits to provide supporting data for review in response to the Scientific Committee and/or Scientific Panel(s) “data call-in”