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TCP/MIC/3302

MISSION I REPORT

**STRENGTHENING OF THE FOOD CONTROL SYSTEM
IN THE FEDERATED STATES OF MICRONESIA**

MISSION DURATION: 21 APRIL -19 MAY, 2012



**FOOD AND AGRICULTURE ORGANIZATION
OF THE UNITED NATIONS**

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Abbreviations

FAO: Food and Agricultural Organisation

CA: Competent Authority

NPC: National Project Coordinator

FP: Fishery Products

GHP: Good Hygiene Practice

HACCP: Hazard Analysis Critical Control Point

EPA: Institute of Applied Sciences

ToR: Terms of Reference

SME- Small and Medium Enterprise

MAP- Modified Atmospheric Packaging

EC- European Commission

USFDA- United States Food and Drug Administration

FSM- Federated State of Micronesia

GAP- Good Agricultural Practice

GMP- Good Manufacturing Practice

MT- Mission Team

EXECUTIVE SUMMARY

A review of Federated State of Micronesia food inspection system was undertaken in light of the challenge to improving Food Inspections and Food Safety in the island state. The purpose of the review was to identify areas in the food inspection system in both the National and State that may require strengthening/amendments and based on this recommend appropriate actions including capacity building that will increase the effectiveness of the food inspection system in protecting consumers for inspectors and food handlers. The review was conducted under the following term of reference:

1. Assess the situation of the food industry (especially those involved in the export of fish and fisheries products including dried sea cucumber, cooked seafood, fresh frozen reef fish, tuna loins, cooked pounded breadfruit and cooked taro) with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
2. Assess the situation of the domestic fish markets with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
3. Assess the Inspection system applied to imported/exported foods (in relation to exported foods there should be a particular focus on the export of fish and fisheries products) and to the local market comparing systems and identifying discrepancies existing in the Federated States.
4. Collaborate with the Lead consultant on food control management to plan courses for SMEs on GHP, GAP, GMP and quality assurance schemes (HACCP)
5. Prepare a list of inspection field equipment not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers, etc.) to food inspectors taking into account needs and budget available.
6. Organize state level workshops to present the outcomes of the SME needs assessments and enable representatives of food industry to comment on the findings and proposed follow-up.
7. Prepare a Report at the end of the in-country part of the mission that addresses in-country TORs

The mission (comprising the writer and the Lead Consultant in Food Control management Mr Anthony Hazzard) met with the National Project Coordinator (NPC) - Mr Moses Pretrick - and with key national and state level officials in Yap, Pohnpei, Kosrae and Chuuk states. As a result of this mission and its discussions a number of conclusions are drawn and recommendations made as summarised below:

Conclusions:

1. The only export industry that is effectively exporting is Luen Thai Fishing Venture, which is engaged in Tuna Processing and export. Other food sectors did not exist or only on a very small scale and lack proper processing and Good Hygiene Practices facilities. It was noted that

inspectors lacked the level of knowledge, understanding of local legislation and market access requirements and technical expertise in order to be competent in looking after export industry.

2. The writer has conducted a 2 days training on Sea Food Hygiene Practices including Food Defence with the Luen Thai Fishing Venture on behalf of the NPC who is the competent authority. The current staffs of the national inspection team do not have the knowledge or the technical expertise for the role of competent authority.
3. The sale of pounded breadfruit and taro including export as the current law in Chuuk state is illegal. The continuation of the National inspectors in certifying the product as “safe for human consumption” contradicts the state law and could be seen as an illegal act. Any work to assist this sector should wait until the law is amended to declare it legal.
4. Local Fish Market will continue to be a challenge. The fish markets are individually owned while some are leasing the facility to sell from. However, practice differs from state-to-state including the complexity of the challenge. Concern would be on the post harvest management and display of fish on sale including inadequate or lack Good Hygiene, maintenance of cold chain and understanding the impact of temperature abuse on histamine related fish. At the same time, inspectors lack the knowledge and skills on organoleptic assessment on fish.
5. There is a lot of inconsistency in all states for both state and national inspectors as there is no standardised way of conducting their work compounded with their lack of understanding on Food Safety, GHP, HACCP, pest control, inspections techniques, compliance verification skills and communication skills. The National Inspectors do not base their inspections and reasons for any actions taken on risk. At the same time they are not carrying out any export inspection but only issue certification at the point of dispatch (airport) except for the tuna export. Certificates are issued with the absence of any approved facility, no inspections of facilities or processing and no compliance with Codex Hygiene Principles. These current practices will be detrimental to the export sector, country and the National Food Safety Program at large. On the other hand, state inspectors who are using checklist for inspections are giving false assessment or findings by the high ratings due to the inadequacy stated above and their lack of understanding of the checklist. The multitasking of inspectors and lack of guidance have driven some inspectors away from doing food work. For example in Kosrae where they are spending more the 75% of their time on water and community education. Unlike in Chuuk where they have a coordinated team that includes an education team of inspectors that takes food safety into the community as part of their education program.
6. Food establishments visited (restaurant, bakeries, take outs, Early Childhood schools, met repackaging or butchers, supermarkets/food stores and others all) whilst shown some encouraging standards in some of the states, a lot of improvement is needed in improving their level of hygiene and understanding on the GHP requirements relating to their type of business.

7. The current gap or deficiencies in the inspections practices and current Good Hygiene Practices in Food establishment in all the states in the Federated States of Micronesia is a clear indication of the level of knowledge of the inspectors and also operators. This is because Food Processing or industry has many disciplines and complex. These complexes may be microbiological, chemical, physical, sensory, nutrients or other intrinsic factors. Human perception is also vital and therefore with inadequate knowledge it is and will be difficult for inspectors to effectively implement their work. Training needs is captured in detail the LCSFM's report.

Recommendations

1. There is a need for specialised training for the Nationals in Pohnpei if they have to serve as competent authority for fishery product. Training to include understanding market access requirements, food safety, Good Hygiene Practices, fish handling, organoleptic assessments, inspections and auditing, document control, HACCP and sampling which should also include development of Standard operation procedures, Manual of Checklist and National monitoring Plan. Some of this training shall be inclusive of the industry.

2. The modern food inspector must be a professional who has a solid background in Food science, technology, and in public health. Therefore it is important to build the inspectors capacity in the form of training on food regulations including Codex, food safety and quality and appreciating their difference, Good Hygiene Practices and includes Good Manufacturing and Good Agricultural Practices, HACCP, inspection techniques, auditing, sampling techniques and compliance verification. This training of the inspectors could be the most important element in strengthening the Food Inspection system in FSM.

3. To promote consistency in the inspection by both nationals and state inspectors, it is recommended that FAO and NPC should provide for the training and follow up on the implementation of standard operation procedures. Operating procedures should be documented and should be regularly reviewed in light of any new legislation, policy or organizational changes. Once these are completed, they should be shared with those bodies that share food inspection responsibilities to facilitate more effective cooperation and collaboration.

4. It is recommended that NPC to initiate links between the national inspectors, customs and quarantine to facilitate better understanding of their work and improve efficiency and effective boarder control inspections of incoming shipments, enhance planning and coordination of import inspection activities subsequently contributing to better utilization of resources.

5. It is recommended that inspections/grading checklist used by state inspectors to be reviewed and updated and inspectors shall be properly trained prior to the implementations of the checklist. This is to allow for consistency in the grading.

6. FAO not to be involved with the pounded taro and breadfruit export in Chuuk state as it is currently an illegal practice.

7. On the current state of the local fish market, the lack of proper market provided by the state is an area of concern. However, it is recommended that as primary prevention, all fish sold shall be in ice and water regularly removed (from blood and melted ice) and not expose to sunlight. All fish offered for sale raw has to be stored below 4.4°C. NPC together with the state should consider training of fisherman, vendors and inspectors on seafood hygiene, cold chain management, GHP and sensory evaluation on fish.

1.0 Introduction and Background

FAO has a long history of collaboration with countries in the Pacific region FAO together with WHO has also been influential in harmonizing national food standards based on the standards developed by the Codex Alimentarius Commission. This is reflected in the number of requests for technical assistance in this area that FAO has received from various Pacific Island member countries during the past decade, including food legislation, regulations and capacity building in food analytical work and quality assurance schemes for SMEs.

FAO approved a request by the government of the Federated States of Micronesia, for a project on Strengthening of Food Control System in FSM (TCP/MIC/3302) for implementation from January 2011 until December 2012. This report the result of the first mission by the Consultant on food inspection and small and medium enterprises as was undertaken from the 21st April to 19th May 2012.

2.0 Purpose of the mission

Acknowledging that access to safe food is a fundamental right of all FSM Islanders, the mission was undertaken to identify ways to strengthen the food inspection system as it was applied to food in the Federal States of Micronesia, whether the food was imported or domestic, with the aim to protect the health of consumers and facilitate trade.

3.0 Activities and findings

The consultant visited the Federated States of Micronesia from the 21st April to 19th May 2012 with the Lead consultant on food control management, Mr Anthony Hazzard, and met with the National Project Coordinator (NPC), Mr Moses Patrick including key nationals, state level officials and also having the opportunity to talk to and observe inspectors carrying out their duties in Yap, Pohnpei, Kosrae and Chuuk states under the following terms of reference:

1. Assess the situation of the food industry (especially those involved in the export of fish and fisheries products including dried sea cucumber, cooked seafood, fresh frozen reef fish, tuna loins, cooked pounded breadfruit and cooked taro) with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
2. Assess the situation of the domestic fish markets with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
3. Assess the Inspection system applied to imported/exported foods (in relation to exported foods there should be a particular focus on the export of fish and fisheries products) and to the local market comparing systems and identifying discrepancies existing in the Federated States.
4. Collaborate with the Lead consultant on food control management to plan courses for SMEs on GHP, GAP, GMP and quality assurance schemes (HACCP)
5. Prepare a list of inspection field equipment not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers, etc.) to food inspectors taking into account needs and budget available.
6. Organize state level workshops to present the outcomes of the SME needs assessments and enable representatives of food industry to comment on the findings and proposed follow-up.
7. Prepare a Report at the end of the in-country part of the mission that addresses in-country TORs

(Note: List of persona and personal met and itinerary attached as annex 1 & 2)

3.1 Assess the situation of the food industry (especially those involved in the export of fish and fisheries products including dried sea cucumber, cooked seafood, fresh frozen reef fish, tuna loins, cooked pounded breadfruit and cooked taro) with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.

3.1.1 Tuna Processing Facility-Luen Thai Fishing Venture

The writer together with the National and State Food Inspectors with the company of the Lead consultant on food control management visited the Fish processing Plant in Pohnpei called Luen Thai Fishing Venture. It was noted during the visit that Luen Thai was the only company that was actively involved in the export throughout the whole of the Federal States of Micronesia. The facility exports whole round (chilled and frozen), H&G fresh and also Modifying Atmospheric Packaging (MAP) product using carbon monoxide (CO) to Japan and the United States. The assessment during the visit was on the land based facility and its infrastructure, landing sites, vessels and roles of Competent Authority (CA) in monitoring, verification and certification of the export product.

3.1.1.1 Land based facility

According to the CA, Luen Thai Fishing Venture is the only fish processing establishments and exporter in Pohnpei is currently licensed, inspected and their product for export certified by them. The MT noted that that the plant or infrastructures which includes the building (processing), cold stores, and processing equipment were in good hygienic conditions with only some minor shortcomings noted which the company could easily improve with the exception of the tea room/kitchen area that was in a poor conditions. Also a lot of work needs to be carried out on the surrounding environment, as the current status would surely increase the potential for pest infestation.

A key to maintaining safety and hygiene (cleanliness) of the processing product is controlling the movement of product, ingredients, packaging and personnel into and out of the processing areas. This is the point the outside world and processing areas meet. During the visit the following were noted:

- Processing staffs enter and leave the factory via one exit through the change room
- A good control of outside staffs including visitors who were all required to change and wore the provided uniform prior to be allowed to enter into the processing room

- Separate loading and unloading bay, however, movements of people into the fish receival area was almost uncontrolled
- Fish was in the bin outside the receivable area exposed to sunlight with little ice
- Sufficient hygiene facilities for staffs
- Walls, floors, ceiling and food contact surfaces made of materials that are easy to clean and sanitise, impervious and do not corrode. However, the walls and floors had 90° angle that will not facilitate easy cleaning and there were some notable gaps in the ceiling and walls.

The company in compliance to its own HACCP plans and pre-requisites program does conduct their own water monitoring, organoleptic assessment on fish and also histamine test on their fish product.

While staffs were provided with proper working clothes and facilities provided with adequate hygiene facilities, there was a lot that needs to be done on educating the workers on the proper usage of the facilities especially the change room and toilets.

3.1.1.2 Landing Sites

The writer was informed that the CA is present during the processing of fresh fish and supervises the hygienic conditions of the processing, but do not perform any organoleptic checks, neither carried out checks the temperature of FP and relied on the information provided by the company.

The writer visited the landing site and noted that:

- The site visited cannot be considered as meeting the minimum requirements for the basic operation of unloading of FP and transfer to transport vehicles (bins);
- The unloading practices observed can not be considered as in line with the EU requirements of Chapter II of Section VIII of Annex III to Regulation (EC) No 853/2004.
- Fish was exposed to sunshine without any ice on the deck
- Uncontrolled movement of people into and out of the vessels during unloading
- Workers engaged in the unloading were poorly dressed and there was not any provision for hygiene facilities like hand washing available
- Workers were noticed smoking while carrying out their work

3.1.1.3 Vessels

The writer visited two vessels and noted the following:

- From a structural/hygiene point of view, these vessels were not in adequate conditions to be

considered as per EU standard,

- No documents like HACCP plan and pre-requisite procedures (GHP, GMP, pest controls, staff health) were in place in all the vessels visited;
- Vessels lack the hygiene provisions required that should at least warranty the minimum hygiene standard in place.

3.1.1.4 Competent Authority

From the discussion with the competent authority and industry it was clear that the current staff of the competent authority (Food Safety Inspectors) lack the knowledge and the technical expertise in carrying out their role. Also it was noted they (CA) do not have any system in place to guide them on what they do. Therefore they cannot be deemed competent.

3.1.1.5 Capacity Building

Based on the assessment, inspections and interviews, the writer is of the opinion that Luen Thai Fishing Venture with very minimal help and guidance can easily improve their infrastructure, Good Hygiene Practice and improve their level of compliance to meet market access requirements especially the USFDA and the EU.

However, the challenge will be improving the conditions of the vessels and building the capacity of the competent authority that will include training and development of a monitoring and verification system. Hence, training the Competent Authority so that they can be considered competent and at the same time combined training on HACCP and GHP and EU regulation is important to understand EU market access requirements.

3.1.1.6 Extra work carried out not part of TOR

The writer on the approval of the NPC carried out a two days training on Sea Food Hygiene Management to the Luen Thai workers on behalf of the CA. This was done after a lapse of 2 years request to the competent authority and in preparation for their audit. (Training materials as Appendix 3) could you please send me copies of the training materials as I am required to keep these on file for reference on capacity building conducted

3.1.2 OTHER EXPORT INDUSTRIES

3.1.2.1 Reef Fish and Mud Crab

The writer visited a small locally owned reef fish processing facility at Yap and Chuuk States and there was no processing facility in Kosrae and Pohnpei even though people continue to export reef fish to Guam and to the Marshall Island. Mud crab export was observed in Kosrae but none in the other states.

Reef fish facility in Yap was attached to a dwelling facility, which was still under construction, which lack Hygiene facilities. The structures and size of the building including facility provided do not promote Good Hygiene Practices (GHP). In Kosrae, mud crab was packaged from the exporters house and then exported raw. While the prospectus could indicate some future export industry, they both lack good hygiene practices lack of adequate facilities, both processes and practices could not be seen as compliant to National nor State Food legislation. It was evident during the visit that the inspectors lack the understanding on food processing and Good Hygiene Practices that best fits the specific process or industry. In the two different states, the additional were noted:

- Advise provided by National Food Inspectors we incorrect or misleading as evident in the structure of the facility visited
- No records of any inspections carried out by Inspectors
- Inspector's failure to practice Good Hygiene Practices as they go into Food establishment as they continue to chew beetle nuts into the factory.
- The lack of records to show that Inspectors has been diligent in their effort to improve standard of hygiene practices
- Lack of understanding of exporters on Good Hygiene Practices

3.1.2.2 Sea Cucumber

The sea cucumber has been seen as a prospect in the FSM however; there are different policies operating in each state that could determine the future of the industry. For example in Yap and Pohnpei, harvesting is not allowed unlike in Kosrae where harvesting has just started with only 9 species allowed to be harvested. The concern however will be on the hygiene practices employed even though it is considered as a low risk processing. The possibility of using kerosene for smoking could introduce the risk of cancer however should be fine if used for drying.(Appendix 1 for Process Flow diagram). Also noted was the lack of understanding of National Food Inspectors of the product and the process involved. This as observed in yap and Kosrae has affected their level of participation and the level of advise, monitoring and verification they carried out.

3.1.2.3 Pepper

The pepper processing was visited at Pohnpei and was traced right to the farm (farm to fork concept). The writer observed that the infrastructure, process flow and Good Hygiene Practice in the processing have to be improved. At the same time, the construction of a piggery farm about 25m away from the farm and the possibility of using piggery manure in the pepper farm increase the risk of salmonella or microbiological contamination.

3.1.2.4 Water Bottling

3.1.2.4.1 Kosrae

The writer visited the water bottling plant in Kosrae but found out that the plant was not operating and was reliably informed that its future is very bleak. However, the National Office has a copy of the HACCP plan that was dated in 2006 and the following was noted:

- Plan was never audited
- No inspection record identified
- The plan was incomplete and could not be seen as in compliance with the Codex HACCP principles

3.1.2.4.2 Pohnpei

The writer could not visit the plant in Pohnpei as it was advised that the facility was closed and not exporting.

3.1.2.4.3 Chuuk

In Chuuk, monitoring of water quality rest with the EPA. The writer visited two bottling plants and while the water assessment results by the EPA showed positive results for both, an area of concern was the lack of documentations, lack of Operating procedures and Good Hygiene Practiced in place that could increase the risk of contamination of the product. Both the plants are only bottling for domestic sale.

3.1.2.5 Vegetables

The only active agricultural export in all the four states was observed in Kosrae state. Farmers through the Research and Economic Development Department (agriculture) export egg plant and cucumber to Guam and to the Marshalls. The Mission team (MT) noted that the packaging practices and facilities lack Good Hygiene Practices. The room is accessible to cats, dogs, people, dust and even insects that could jeopardize the export potential of the industry. Produce and packaging materials were left on the muddy floor and there was no hygiene facility available.

During the visit, the writer was informed that other difficulties faced by the exporter were the available cargo space on the flight. These could be a financial decision by the airline as the quantity of export is very small and inconsistent. However, some states like Chuuk that is not focusing on export but more towards to import substitution both in Agriculture and fisheries. Export will only be considered when they can meet their local demand for daily sustenance.

3.1.2.6 Pounded Breadfruit and Taro

The writer after clarification with the Attorney General's office decided to pull out from seeing the production and processing of pounded breadfruit and taro as it is still declared illegal under the current Chuuk State law called the Trust Territory Law.

3.2 Assess the situation of the domestic fish markets with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.

3.2.1 Fish Market

All fish markets falls under the jurisdictions of the State Government or administration. It was noted that there was a significant difference in the type of fish markets in all the states. While there was no street or roadside or fish market seen in Yap State except the State run facility, the writer found that the fish markets in Kosrae state were better controlled compared to Pohnpei and Chuuk. The level of hygiene in the Fish market is Kosrae was higher than the other two states and were individually owned, better structural conditional and better temperature controlled, as most of the fish were sold frozen.

On the other hand, in all other states where fish were sold chilled or in ice, with the exception of the state run facility in Yap, all fish markets lack basic hygiene facilities and practices. Practices witnessed during the visit raises concern on temperature abuse(little or no ice and exposed) and post harvest management including poor hygiene practices at point of sale. A major concern during the visit was histamine prone fish species (tuna) stored above 4°C for an uncontrolled length of time. Fish contact surfaces were made of absorbent materials, corrosive and rusty. While some vendors store fish in ice, they will need to maintain adequate ice and prevent the fish from being exposed to direct sunlight.

The writer also observed that there is a need for better infrastructure in place in Chuuk and Pohnpei in order to facilitate good hygiene practices from the fish market. Discussing with various departments of fisheries and also state food inspectors revealed there has been very little done so far in improving the hygienic practices of reef fish markets.

3.2.2 Capacity building needs

The writer during the visit identified the need for training of fisherman on post harvest management with emphasis on maintenance of cold chain that will be important in improving the safety of fish offered for sale. Likewise vendors at the point of sale need to be educated on the importance of maintaining the cold chain and good hygiene practices at the point of sale. At the same time, inspectors need to be trained on understanding good hygiene practices relevant to Fish Markets including conducting organoleptic assessment on fish which should be important during inspections.

3.3 Assess the Inspection system applied to imported/exported foods (in relation to exported foods there should be a particular focus on the export of fish and fisheries products) and to the local market comparing systems and identifying discrepancies existing in the Federated States.

3.3.1 National Food Inspectors

3.3.1.2 Imported foods

The responsibilities for import food inspection and clearance rest with the National Food Inspectors. Imported foods arrive in any FSM State by sea cargo. The National Food Inspectors are entitled to examine shipments under the authority of the Food Safety Act.

It was evident that most of the inspectors do not have or have very little understanding on the type of Hazard nor conducting hazard analysis on the product imported. The writer also noted during the review that despite several trainings of Inspectors on risk based inspection; none of the state is carrying out assessment and inspection based on risk. Some of Inspectors are inspecting all the containers coming in irrespective the types of goods and some are just making their own reasons not based on scientific reasoning for inspection or even holding the consignment for inspections. This lack of understanding has led to inspectors spending all their time inspecting in some states all containers. This is despite the fact that approximately 90% of the containers that comes in are either frozen foods or dry goods with low risk. This initiative is not encouraged and should discontinue.

It was observed that there are a lot of differences and inconsistencies between the various ports of entry (states) as to the procedures used to coordinate the examination of imported foods; and no evident of effective communication between National Inspectors in each State or with their main office. Poor documentation to warrant the traceability of their work was noted in all the office visited. There was no evidence of any documented records of any manifest received, assessment carried, decisions on to inspect or hold or releasing the consignment including the basis of any other decisions reached. Also it was observed that there is no evidence of any coordination or understanding between the inspectors and other state agencies like Customs and Quarantine. It was observed that while manifests are received with inspectors on notification of shipments, the inspections are carried out independently. However, reasons that drive the decision to inspect or not, hold the container or put it under lock and key or not as mention above are not based on any scientific reason. The lack of a systemic ways of doing things together with poor communication have seen some customers/importers wait for more that 5 days to get their container inspected and may also contributed to some opening their container without inspection.

Inspections, when done, are normally carried out at the port, allocated stevedore facility or at the importers warehouse. Inspectors have thermometers but they hardly use and rely on temperature log given to them by the master of each vessel. With no lights to use for dry containers and at warehouses, this could make the identification of pest infestation difficult, particularly as provision of inspection areas is the responsibility of the importer/distributor and

could lead to inconsistencies in the quality of inspection facilities. It is recommended that a standardized inspection kit for inspectors be developed to include such things as a portable light, magnifying glass, sampling bags, etc. There should be sufficient kits for each inspector. It was also observed that transportation was not a problem as all National Food Inspection Offices in each state are provided with vehicle.

Inspectors, when carrying out their inspection has taken action on some of the consignment that they see that is unfit for human consumption. It was noted that most of their actions were not related to food safety nor on any scientific reasons or advice and could be easily challenged. Rejections certificates are issued for broken bottles and fumigated rice confiscated because officers think that fumigated rice is “unfit for human consumption”. On other occasion, rice consignment on hold under lock because inspectors wanted to verify the vitamin contents of the rice that is nothing closer to what their current regulation requires. These actions need to stop and procedures and actions to be based on legislative requirements, scientific and technical reasons to avoid abuse of power.

It was noted that the licensing of the importer was with the National Inspectors, the jurisdiction of inspections falls under the State Inspectors and more difficult when importers have their own whole sale and retail outlets.

3.3.2 Exported Food

During the visit, it was noted that there was virtually no export business/facilities exist and inspected by inspectors except those that were discussed in section 3.1 above (Tuna export business in Pohnpei). It was however observed that all States (National) were issuing export certificates for exported products.

It was obvious that inspectors only perform their inspections and issue the certificate at the airport. The writer was informed and noticed that there are inconsistencies in certification procedures and the type of products inspectors certify between States. The lack of procedure and the existing practice do not help improve hygiene practices in the packaging or production of the food and can lead to abuse. It was eminent that inspectors do not understand the importance and significance of their certification nor they understand the details of Production Establishment and the Attestations on their certificates, which state that the processing facilities are approved, complied with the National Standards, complied the Codex Hygiene Standards etc.

The writer noted that the importers were licensed by the Inspectors without proper facilities and without proper inspections carried out. As found in Yap, the facility lack hygiene facilities and could not be seen as compliant. In Chuuk, reef fish are packaged in a ruin structure that has no hygiene faculties at all and could not be considered compliant. However, inspectors have and still continue to certify product(s) from the packaging place. It was noted that; inspectors also lacked the understanding of hygiene requirements in food processing, including the monitoring and verification activity which is part of their role.

Observing the packaging of fish in Chuuk and later check at the airport where the inspectors are normally certifying export raises a few concern. Apart from the run down facility that lack hygiene facility and practice, the fish were only sorted according to size. There was no temperature checks, no organoleptic assessment, no ice packaging, lack of adequate insulation/absorbent and too many fish in one package and long waiting time at room temperature at the airport which amounts to temperature abuse. At the airport, the inspectors opened the packaging and take the air temperature instead the fish core body temperature. The current practice both from the exporter and the inspector is alarming and could be detrimental to the future of the reef fish export industry.

In summary, the writer noted that there was no real monitoring, verification nor inspection system in place nor any carried out by inspectors other than issuing certificates to products. This practice will not help in any way improve Food Hygiene and will be detrimental to export industry in the long run.

3.3.3 Inspection by the State Food Inspectors

It was prominent that inspections at the local/state level are the responsibility of state food inspectors. While it is recognizable that any regulations subsequently framed by any State is indepent, and the roles of sanitarium and their priorities were found to be different and do affect their commitment and deliverables in the food program. It was therefore observed that inspectors were responsible for additional tasks besides the inspection of food establishments. The multi-tasking of inspection staff coupled with potentially conflicting priorities could hamper strategic planning, national coordination of food inspection activities and could potentially create gaps in the inspection system.

For example, during the review concerns were raised several times about the infrequent visit by food inspectors to food establishment and the speed by which they carry out an inspection. Due to multi-tasking and other priorities as outlined above, inspectors work and commitment to food work can be affected or be very minimal. For example in Kosrae State, the inspectors/Sanitarian spent 75% or more of their time on water and other related public health activities and only very minimal time of food. In Pohnpei State, even though they have three officers looking after food safety, they will have to compete with other departments within their organization for transport.

During the review, the writer visited several Food Establishments with the respective State Inspectors to assess the level of Good Hygiene Practices employed and also have an idea of how the inspectors carried out their work. Food establishment visited includes: Restaurants, take-outs, bakery, Supermarkets (butcher), warehouses and Early Childhood Education.

All the States except Chuuk uses a grading checklist when inspecting their food establishments. It was discussed and noted during the review that most of the inspectors do not fully understood the checklist, its application and the scoring system. Concern was also raised on the need to review and improve the checklist to make it relevant to the inspectors and the work they do.

It was illustrious that the hygiene practice in all Food establishments differs from state to state and likewise the level of inspections, knowledge, techniques and commitment shown by the

different state inspectors. It was evident that the inspectors in all the state lack inspections skills or techniques, Good Hygiene Practices knowledge and its practical application including basic Food Safety and Hygiene in order to have a good knowledge base to inspect and critically look at practices in their food establishments. For example, there were cases where food establishment rated as A and B respectively and consistently by the inspectors. When guided on the real hygienic practices practiced by the establishment, the inspectors appreciated that their assessment was not the true reflection of the reality.

There were a lot of practices identified during the visit that are of concern. It was evident that Food Handlers do not understand the basic of hand hygiene and most establishments lack the proper facility to facilitate hand hygiene. The use of sinks, buckets and pots for thawing in most of the establishment and a cause of concern for cross contamination. Foods prepared in advanced and left at room temperature was seen in one restaurant and common in all take outs visited. High risk foods out of temperature control or stored within the “Danger Zone” for extended period of time without any real control was evident in restaurants, take outs, bakeries and even in some supermarkets. Evident of rat infestation was a common sight in most establishments.

In food stores (supermarkets), frozen foods were sold defrosted because it was defrosted prior to repackaging via heat-sealing packaging. This is an area of concern as the practiced was common in all the states. It was also noticed that all meat cutting room lacked Hygiene facility like hot water, hand washing facility, food contact surfaces that are non absorbent and easy to clean, rubbish bin, workers not properly dressed and poor house keeping. On the supermarkets shelves, inspectors and the business operators face the dilemma of date marking. The writer noted that a lot of the inspectors are confused about date markings and how to interpret various date marking. That has led to product with best before date being confiscated or in some of the state sold for animal feed.

Inspection carried out at the state level has been sporadic or inconsistent, and in many states only for licensing purposes. The writer also observed that reporting and follow up inspections including documents was a problem in all states. In cases where inspections made, no written report stating both the non-compliance and the recommended corrective action were forwarded to the Food business operator. As in the case of one of the state, Inspectors, make up their statistics in their monthly report to reflect that they are inspecting restaurant when in actual they are not.

An area of concern noted was the early childhood school, which is considered as a high-risk facility. The lack of technical inspections and the poor hygiene conditions will continue to put the already vulnerable groups into more risk. The writer while visiting one of the schools in Pohnpei noted that the school was operating and preparing food with out pipe water supply (question: is piped water in the state officially unsafe for drinking, is the water used for boiling food (e.g. rice) or otherwise) and skipjack tuna was left un-iced. These increase the risk of histamine and likewise food illnesses from contaminated water.

4. Collaborate with the Lead consultant on food control management to plan courses for SMEs on GHP, GAP, GMP and quality assurance schemes (HACCP)

During the course of the visit, the writer together with the Lead Consultant on Food Control management had several discussions and tried to put together courses as detailed in the Lead Consultant on Food Control management report.

5. Prepare a list of inspection field equipment not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers, etc.) to food inspectors taking into account needs and budget available.

A list of equipment was prepared to address and facilitate inspections by the State and national inspectors.

Grouping	No.	Item	Detail	Purpose	Quantity	National/State	Supplier
TEMPERATURE	1	Probe thermometer	(-50 - +150°C) accuracy ±1°C	For inspection of cooked/frozen foods	14	Nat and state 2 each except Kosrae state who still as 5 with them	www.sciencelab.com www.palmerwahl.com www.thermometersdirect.co.uk
	2	Infra Red Thermometer	(-60°C- ≥500°C) Repeatability ≤ 2%	To measure temperature of frozen Food	9	1 for Nat in each state and 1 for each State and Pohnpei Nat 2	www.sciencelab.com www.thermometersdirect.co.uk
	3	Submersible digital thermometer		To measure temperature of meat thawing under water	4	State	www.thermometersdirect.co.uk
	4	Dishwasher temp data logger		To record dishwasher temperatures	4	State	www.thermometersdirect.co.uk
	5	Fridge/freezer temperature datalogger		To measure fridges/freezers in stores	8	1 for Nat in each state and 1 for each State	www.thermometersdirect.co.uk
	6	Calibration thermometer	Thermamite 5 (°C) Digital Thermometer with calibration certificate Ref: 100012 E21	For the CA Training and work	1	CA	www.sciencelab.com www.palmerwahl.com www.thermometersdirect.co.uk
PH	7	Ph meter	Testo 205	For inspections	8	1 for Nat in each state and 1 for each State	www.sciencelab.com http://www.gohospitality.com.au/c/Testo/Testo-pH-Meters-for-the-Food-Industry-p25766
	8	pH paper strip	Range 1-14	Test pH	8 x 100 test	Nat and State	www.indigo.com www.lennox.ie
OIL USAGE	9	Testing oil		To test if oil old	4	State	http://www.testo.com.au/online/abaxx-?part=PORTAL.AUS.SectorDesk&event=show-from-menu&categoryId=67348382
Hygiene	10	Chlorine strip-Merckoquant	0.5-20ppm 100-200pp	Testing sanitation	5 carton (100)	2 for Pohnpei Nat- 1 per state	http://fea.merk.de

		paper test strip			each)		
	11	Rapid swab test kit- Pro-Tech	ATP swab	For hygiene/verifying cleaning	1 carton (1000sw abs)	Nat and state	www.adpsa.co.za
	12	Disinfectant – Alcohol Wipes	70% alcohol wipes- 60pcs/tube;	Disinfect inspection probes		Nat and state	Local supplier www.antonides.com http://www.shopfirstaid.com.au/11-cleansing-wipes?gclid=CJH_j7-Z6K8CFcNMpgod8B0T1A
INSPECTION WEAR	13	Reflector vest	ANSI Cl 2- Lime/yellow	For inspections	31	Nat and state	Local Supplier (Ace)
	14	Hair Net	White with elastic band- synthetic fiber (100 per box)	For inspections	2carton (24 packets)	Nat and state	Local supplier (Ace) www.cleanroomsuppliesltd.com
	15	Safety hats	Plastic hard-APT PINLOCK 3M	PPE for inspection	9	Nat	Local Supplier
	16	Dust coat	White 3 x L	Fish inspection	3	CA	Local supplier
	17	Disposable rubber gloves	Keepkleen smooth latex powder free	For inspections/sampling	1 box – 100 (8 x 3 boxes)	CA	Local supplier www.cleanroomsuppliesltd.com
	18	Safety shoes	Black	PPE	31	Nat and state	Local supplier
INSPECTION SUPPORT EQUIPMENT	19	Gum boots	White colour	PPE	3	CA	Local supplier
	20	Flash lights/Torches		For inspections	24	Nat and state	Local supplier
	21	Paper Clip Board		For inspections	35	Nat and state	Local supplier
	22	AA Batteries			200	Nat and state	Local supplier
	23	Camera Digital	Panasonic Lumix- DMC Z520	For recording	8	Nat and State	Local supplier
	24	Folding knife	Knife blade minimal 7-10cm	Cut samples; scrape surfaces, open cans etc.	8	Nat and State	Local supplier
	25	Adhesive tape	Tapes to be printed as per requirements as attached	For food control activities	2 x box		Local supplier
	26	Brief case Bag	Inspection bag	For inspection	8	Nat and State	Local supplier
	27	Magnifying glass (Illuminated)	2-4 times magnifying lens 7x7cm	For inspection	16	Nat and State	www.sciencelab.com www.maplin.co.uk
	28	Life vest		For island inspection	20 pairs	Chuck and Yap State	Local supplier http://www.rei.com/search?search=life+vest
29	Filing Cabinet	Steel, 4 drawer	For storing documents	8	Nat and State	Local Supplier http://www.officedepot.com	
SAMPLING EQUIPMENT	30	Ice box	Coleman	Store and transport purpose	5 pieces		Local supplier
	31	Gel ice packs	350-400g	For sampling	32	Nat and state	Local supplier

	32	Water sampling bottles- autoclavable	250 mls (screw caps/wide mouth)	For samplings	40	Nat and state	www.ebottles.com
	33	Piercer /big nail	Stainless steel	Make hole in frozen food	8	Nat and state	Local Supplier
	34	Drill Cordless	Battery operated- 18V	For CA	2	CA	Local supplier
	35	Drill bits	Titanium titanes	For CA	2	CA	Local supplier
	36	UV light	Rodent tracking light	Inspection	9	Nat and state (2 for Chuuk state)	www.doyourpestcontrol.com
FOOD HANDLER TRAINING	37	Glitter bugs including disclose center	Hand hygiene training	Hand hygiene training	8 disclose center 8 box/cart on of glitter bug cream	Nat and state	www.glitterbug.com

Total National Office- 4
Total State office- 4
Total national Staffs- 9
Total state staffs- 22

Additional equipment needs:

Vehicle (Used Japanese vehicle @ 6000-6500)

Life vest is only for Chuuk and Yap state because they visit the outer island (16 for Chuuk and 4 for Yap)

Desktop computers- only for Chuuk state and National

6. Organize state level workshops to present the outcomes of the SME needs assessments and enable representatives of food industry to comment on the findings and proposed follow-up.

While some discussion was carried out with the inspectors and some Food Business Operators, however, the official feedback sessions as required under this term of reference has been deferred to the second mission under the advise of the National Project Coordinator. Nevertheless, the writer had a practical inspection session with the state inspectors in Chuuk and Pohnpei that include the inspections and discussions of inspections techniques that could enhance their inspections. A short questions and answer session was held with the National and State inspectors in Chuuk which saw the discussions centred on date markings while a two days training was conducted for the Luen Thai Fishing Venture.

7. Conclusions

1. The only export industry that is effectively exporting is Luen Thai Fishing Venture, which is engaged in Tuna Processing and export. Other sectors did not exit or on a very small scale and lack proper processing and Good Hygiene Practices facilities. It was noted that inspectors lacked the level of knowledge, understanding of local legislation and market excess requirements and technical expertise in order to be competent in looking after export industry.
2. The writer has conducted a 2 days training on Sea Food Hygiene Practices including Food Defence with the Luen Thai Fishing Venture on behalf of the NPC who is the competent authority. The current staffs of the national inspection team do not have the knowledge or the technical expertise for the role of competent authority.
3. The sale of pounded breadfruit and taro including export as the current law in Chuuk state is illegal. The continuation of the National inspectors in certifying the product as “safe for human consumption” contradicts the state law and could be seen as an illegal act. Any work to assist this sector should wait until it is declared legal.
4. Local Fish Market will continue to be a challenge. The fish markets are individually owned while some are leasing the facility to sell from. However, practice differs from state-to-state including the complexity of the challenge. Concern would be on the post harvest management and display of fish on sale including inadequate or lack Good Hygiene, maintenance of cold chain and understanding the impact of temperature abuse on histamine related fish. At the same time, inspectors lack the knowledge and skills on organoleptic assessment on fish.
5. There is a lot of inconsistency in all states for both state and national inspectors as there is no standardised way of conducting their work compounded with their lack on Food Safety, GHP, HACCP, pest control, inspections techniques, compliance verification skills and communication skills. The National Inspectors based their inspections and reasons for any actions taken on other reason than risk. At

the same time they are practically not carrying out any export inspection but only issue certification that is at the point of dispatch. Certificates are issued with the absence of any approved facility, no inspections of facilities or processing and no compliance with Codex Hygiene Principles. These current practices will be detrimental to the export sector, country and the National Food Safety Program at large. On the other hand, state inspectors who are using a checklist for inspections are giving false assessment or findings by the high ratings due to the inadequacy stated above and their lack of understanding and appreciation of the checklist. The multitasking of inspectors and lack of guidance have driven some inspectors away from doing food work. For example in Kosrae where they are spending more the 75% of their time on water and community education. Unlike in Chuuk where they have a coordinate team that includes an education team of inspectors that takes food safety into the community as part of their education program.

6. Food establishments visited (restaurant, bakeries, take outs, Early Childhood schools, met repackaging or butchers, supermarkets/food stores and others all) whilst shown some encouraging standards in some of the states, a lot of improvement is needed in improving their level of hygiene and understanding on the GHP requirements relating to their type of business.

7. The current gap or deficiencies in the inspections practices and current Good Hygiene Practices in Food establishment in all the states in the Federated States of Micronesia is a clear or closely related to the level of knowledge of the inspectors and also operators. This is because Food Processing or industry has many disciplines and is complex. These complexes may be microbiological, chemical, physical, sensory, nutrients or other intrinsic factors. Human perception is also vital and therefore with inadequate knowledge it is and will be difficult for inspectors to effectively implement their work. Training needs and program is captured in detail in the LCSFM's report.

9. Recommendations

1. There is a need for specialised training to be conducted for the Nationals in Pohnpei if they have to serve as competent authority for fishery products. Training to include understanding market access requirements, food safety, Good Hygiene Practices, fish handling, organoleptic assessments, inspections and auditing, document control, HACCP and sampling which should also include development of Standard operation procedures, Manual of Checklist and National monitoring Plan. Some of this training shall be inclusive of the industry.

2. The modern food inspector must be a professional who has a solid background in Food science, technology, and in public health. Therefore it is important to build the inspectors capacity in the form of training on food regulations including Codex, food safety and quality and appreciating their difference, Good Hygiene Practices and includes Good Manufacturing and Good Agricultural Practices, HACCP, inspection techniques, auditing, sampling techniques and compliance verification. This training of the inspectors could be the most important element in strengthening the Food Inspection system in FSM.

3. In order for consistency in the inspection by both nationals and state inspectors, it is recommended that FAO and NPC should provide for the training and follow up on the implementation of standard operation procedures. Operating procedures should be documented and should be regularly reviewed in light of any

new legislation, policy or organizational changes. Once these are completed, they should be shared with those bodies that share food inspection responsibilities to facilitate more effective cooperation and collaboration.

4. It is recommended that NPC to initiate links between the national inspectors, customs and quarantine to facilitate better understanding of their work and improve efficiency and effective boarder control inspections of incoming shipments, enhance planning and coordination of import inspection and export certification activities subsequently contributing to better utilization of resources.

5. It is recommended that inspections/grading checklist used by state inspectors to be reviewed and updated and inspectors shall be properly trained prior to the implementations of the checklist. This is to allow for consistency in the grading.

6. FAO not to be involved with the pounded taro and breadfruit export in Chuuk state as it is currently an illegal practice.

7. On the current state of the local fish market, the lack of proper market provided by the state is an area of concern. However, it is recommended that as primary prevention, all fish sold shall be in ice and water regularly removed (from blood and melted ice) and not expose to sunlight. NPC together with the state should consider training of fisherman, vendors and inspectors on seafood hygiene, cold chain management, GHP and sensory evaluation on fish.

ANNEX- 1: LIST OF PEOPLE MET

<u>GROUP</u>	<u>NAME</u>	<u>POSITION</u>	<u>DEPARTMENT</u>	<u>EMAIL</u>
National Authorities	Ben Jesse	Acting Secretary	Health and Social Affairs	
	Moses Pretrick	Environmental Health Coordinator	Health and Social Affairs	
	Jackson T. Soram	Deputy Ass. Sec. Multilateral Affairs	Foreign Affairs	jtsoram@mail.fm
	Steven George	Staff Attorney	Attorney General's Office	
	Ernest Weirlangt	Assistant Secretary	Div Trade and Investment, Resources and Development	
	Jean Bertrand Azapmo	Trade Policy Analyst	Resources and Development	
	Gibson Susumu	Deputy Assistant Secretary	Div of Agriculture, Resources and Development	
	John P Wichep	Plant and Animal Quarantine	Div of Agriculture, Resources and Development	
	Marlyter Silbanuz	Specialist	Sustainable Agriculture Program, Resources and Development	
	Dave Mathias	Specialist	Marine Conservation, Resources and Development	
	Lisa B. Kohler	National Laboratory Coordinator	Health and Social Affairs	lkohler@fsmhealth.fm
Pohnpei State Representatives and National Inspectors	Marcello Peterson	Lt Governor	Pohnpei State	

	Kadalino Lorens	Administrator	Office of Economic Affairs	
	Albert Roby	Executive Officer	EPA	pniepa1@mail.fm
	Epert Mikel	Administrator	Office of Fisheries & Aquaculture	ofa.state.gov@gmail.com
	Monalisa Pangelinan	Acting Attorney General	Attorney General's Office of Pohnpei State	mona_abello87@yahoo.com
	George Ison	Legal Counsel	EPA	pniepa1@mail.fm
	Alfred David	Env Specialist	EPA	pniepa1@mail.fm
	Joseph Victor	Env Specialist	EPA	pniepa1@mail.fm
	Rusty Carlos	Sanitation Aide	EPA	pniepa1@mail.fm
	Clayton Santos	Env Specialist	EPA	pniepa1@mail.fm
	Donna Scheuring	Consultant	EPA	pniepa1@mail.fm
	Shinmaysin Gonzaga	National Food Inspector (Trainee)	National Food Safety Program	
	Wiriell Dewey	National Food Inspector	National Food Safety Program	wdewey@fsmhealth.fm
Chuuk State Representatives and National Inspectors based in Chuuk	Redis Heldart	Lt Governor	Chuuk State	
	Frank Cholymay	Special Assistant	Governor's Office	
	Innocente Penno	Director	Agriculture	ipenno@yahoo.com
	Mr Bravo	Assistant Attorney General	Attorney General's Office	
	Binasto Ruben	Deputy Director	Marine Resources	
	Enjoy Rain	Coordinator	Marine Resources	
	Cathy Asor	Chief	Div. Of Environmental	cmasor@mail.fm

			Health and Sanitation	
	Curtis K. Sis	Environmental Health Specialist	Environmental Health and Sanitation	
	Cutagent Ezra	Health Inspectors		
	Diane Marak			
	Renson Meingin			
	MJ Martin			
	Harry Ewen			
	Kenny Jain			
	Olimpus Samuel			
	Alex Narruhn	Health Educator Supervisor		
	Lisa Aunu	Health Educators		
	Rosaline Kichiro			
	Melvin Immy			
	Mertha S. Mori			
	Keison Shotaro	National Food Inspector	National Food Safety Program	nfichuuk@mail.fm
	Puruten Phillip	National Food Inspector	National Food Safety Program	nfichuuk@mail.fm
	Rafaela Hallers	National Food Inspector	National Food Safety Program	nfichuuk@mail.fm
Kosrae Governor	Lyndon H. Jackson	Governor	Kosrae State	
Kosrae State Representatives and National	Livinson Taulung	Director	Kosrae Health Department	

Inspectors based in Kosrae				
	Paul Skilling and Ryan William	Surgeon/ Administrator	Department of Health	
	Mason Timothy	National Food Inspector	National Food Safety Program	
	Meriam Sighrah	National Food Inspector	National Food Safety Program	
	Noorlyn	State health inspector	State Sanitation	
	Issac Issac	State health inspector		
Yap State Representatives and National Inspectors based in Yap	Lawrence Yug	Sanitarian III	Department of Health Services	
	Mary Tided	Sanitarian II	Department of Health Services	
	Aloysius Wag	Sanitarian II	Department of Health Services	
	Charles Futumai	Sanitarian I	Department of Health Services	
	Lucy Gubgow	Quality Assurance Officer	Department of Health Services	
	Julie Yoruw	Chief of Public Health	Department of Health Services	

ANNEX-2: DETAIL ITINERARY

<u>DATE</u>	<u>STATE</u>	<u>ITINERARY</u>	
21 April	Yap	<ul style="list-style-type: none"> • Arrive in Yap 	
22 April		<ul style="list-style-type: none"> • Sunday 	
23 April		<ul style="list-style-type: none"> • Meeting with National Food Safety Program inspectors • Meeting with State food inspectors • Observe inspection procedures and visits to SMEs, Early Childhood Education Centre, Sea Cucumber and Reef Fish exporters 	
24 April		<ul style="list-style-type: none"> • Meeting with Chief of Public Health, Department of Health Services, Yap and Quality Assurance officer • Observe inspection procedures and visits to SMEs • Visit Yap Fisheries Authority 	
25 April	Pohnpei	<ul style="list-style-type: none"> • Arrive in Pohnpei • Meeting with National Project Coordinator (NPC), • 	
26 April		<ul style="list-style-type: none"> • Meeting with Resources and Development personnel, Palikir • Meetings with acting Secretary of Health and Social Affairs and law officer of FSM Attorney General's (AG) office in Palikir • Meeting with local legal expert 	
27 April		<ul style="list-style-type: none"> • Meeting with EPA of Pohnpei State and acting AG of Pohnpei State • Observe inspection procedures and visits to SMEs, pepper farms and processor, Early Childhood Education Centre and school 	
28 April		<ul style="list-style-type: none"> • Observe inspection procedures and assess seafood markets and seafood processing operations 	
29 April		<ul style="list-style-type: none"> • Sunday 	
30 April		<ul style="list-style-type: none"> • Meeting with Lt Governor of Pohnpei State • Observe inspection procedures 	
1 May		<ul style="list-style-type: none"> • Observe inspection procedures • Observe fish landing procedures associated with seafood processing 	
2 May		<ul style="list-style-type: none"> • Meeting with officer of College of Micronesia • Meeting with FAO contact officer • Preliminary training of EPA officers and National Food Safety Program inspectors 	
3 May		Kosrae	<ul style="list-style-type: none"> • Meeting with Director of Fisheries and Aquaculture • Observe inspection procedures and GHP n food service sector
4 May			<ul style="list-style-type: none"> • LCFCM met with local legal expert • TCDC on inspection and SMEs conducted training for seafood exporters • Observe inspection procedures
5 May	<ul style="list-style-type: none"> • TCDC on inspection and SMEs conducted training for seafood exporters • Meet with NPC 		
6 May	<ul style="list-style-type: none"> • Sunday 		
7 May	<ul style="list-style-type: none"> • Arrive in Kosrae 		

8 May		<ul style="list-style-type: none"> • Meet with Director of Health, Governor, Attorney General • Visit State water laboratory • Visit premises thought to process noni juice and rice • Observe fish market
9 May		<ul style="list-style-type: none"> • Observe imported food control procedures on the dock and at the premises of importers • Visit early childhood education • Assess GHP in SMEs preparing baked food and ready-to-eat food and observe inspection procedures
10 May		<ul style="list-style-type: none"> • Assess sea cucumber export processor, observe fish markets, and observe inspection procedures associated with food retailers /importers
11 May		<ul style="list-style-type: none"> • Visit to Kosrae Island Resource Management Authority • Visit to water bottling plant now in receivership • Assess GHP in SMEs preparing ready-to-eat food and observe inspection procedures • Discuss inspection procedures with State inspectors
12 May		<ul style="list-style-type: none"> • Depart Kosrae – Arrive in Chuuk
13 May		<ul style="list-style-type: none"> • Sunday
14 May		<ul style="list-style-type: none"> • Meetings with Lt Governor, AG’s office, Director of Agriculture, Marine Resources • Meeting with National Food Inspectors • Meeting with State Sanitation officers
15 May	Chuuk	<ul style="list-style-type: none"> • LCFCM departs Chuuk
16 May		<ul style="list-style-type: none"> • Assess restaurants, bakehouse, supermarkets and observe inspections procedures
17 May		<ul style="list-style-type: none"> • Assess Fish markets, take outs, supermarkets, water bottling plants
18 May		<ul style="list-style-type: none"> • Meetings with the State/National Inspectors
19 May		<ul style="list-style-type: none"> • TCDC Inspection and SMEs departs Chuuk

ANNEX-3: TRAINING TOPICS FOR LUEN THAI FISHING VENTURE TRAINING

1. GHP- INTRODUCTION
2. GHP- FISH PROCESSING ESTABLISHMENT: PREMISES AND FACILITIES
3. GHP-FISH PROCESSING ESTABLISHMENT: EQUIPMENTS
4. GHP-FISH PROCESSING ESTABLISHMENT: WATER AND ICE
5. GHP-FISH PROCESSING ESTABLISHMENT: PERSONAL HYGIENE
6. FOOD DEFENSE

Note: Presentations available on request
