

**SUB-REGIONAL OFFICE FOR THE PACIFIC ISLANDS**

**TCP/MIC/3302**

**MISSION REPORT**

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

**POHNPEI AND CHUUK, FEDERATED STATES OF MICRONESIA**

**MISSION DURATION: 1-12 SEPTEMBER, 2011**



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

**Prepared by**  
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## 1. EXECUTIVE SUMMARY

The writer visited the Federated States of Micronesia from 3 to 10 September, 2011 for the inception mission of the FAO project on Strengthening of Food Control System in FSM (TCP/MIC/3302) with the following terms of reference:

1. Consult with government counterpart on the planning and preparation of activities in the framework of the TCP/MIC/3302 and prepare a detailed schedule of project activities;
2. Advise on the organization of a high-level seminar, identify the list of participants and discuss agenda and background documents
3. Support the national project coordinator in re-activating the National Food Working Group; and
4. Discuss previously drafted food safety standards in line with Codex with the national project coordinator and attorneys general office.

The mission (comprising of FAO Food and Nutrition Officer Dirk Schulz and the writer) met with the National Project Coordinator (NPC) - Mr Moses Pretrick - and with key national and state level officials in Pohnpei state and Chuuk state. As a result of this mission and its discussions a number of conclusions are drawn and recommendations made as summarised below:

### Conclusions

1. With regards to ensuring the timely implementation of activities to achieve the expected outputs as per project document, it was decided that the NPC will assess whether the secretary of the Environmental Health Unit (existing post) can provide sufficient support services for the project. It was noted that this would require her to work overtime and this would necessitate some overtime payment. If project delivery should stagnate, careful consideration should be given to the possible additional appointment of a national project implementation administrative assistant and FAO would need to be consulted if such a need arises.
2. For broad stakeholder commitment to strengthening food control in the FSM and the effective implementation of this project, there is a need for a national steering committee (NSC) and for similar committees at the state level as well as for an email-based network of these national and state level committees. The NPC will prepare the necessary documentation to enable the President to formally establish the NSC and to request Governors to establish complementary state level committees.
3. For the reasons specified in section 2 of this report it was concluded that there were a number of modifications required to the terms of reference of some consultants for this project and these are prescribed in annex 2. There are also associated amendments identified to the activities to be implemented. The proposed activities are listed in the work plan in detail in annex 3.
4. Further discussions need to be held to give consideration to enhance the objectives, possible agenda, and speakers proposed for a national high-level seminar in section 2.2 of this report. These discussions should take place once the preliminary work has been undertaken by the international and national consultants.
5. It may not be ideal to re-establish the NFWG with its current structure and powers however such a group may be important for action on a future food safety and quality policy. Any decision on the NFWG should await the legislative review.

6. The writer agreed to review the draft food regulations and the seafood standards proposed by the Forum Fisheries Agency to see how they can be modified to ensure consistency of approach and content between the two drafts and to ensure the Codex principles of ethics in trade are considered in both. This work will be concluded by the end of September 2011.

#### Recommendations

1. The FAO FNO, NPC, and Lead Consultant Food Control Management should monitor progress of the project implementation closely to assess progress and determine the potential need for a national project implementation administrative assistant.
2. The NPC should initiate the NSC, facilitate the development of state level committees, and establish the email network of these committees no later than the 4th quarter of 2011.
3. FAO should consider the modifications proposed to the terms of reference of some consultants as outlined in annex 2. Once FAO considers and possibly approves the modified terms of reference, the FAO FNO and NPC should take timely action to ensure the recruitment of all consultants (except those involved in foodborne disease surveillance) so that recruitment processes have been finalized by February 2012 at the latest.
4. The work plan provided in annex 3 of this report should provide the guide for implementation of the Technical Cooperation Project with the FSM to ensure its timely and effective implementation.
5. The NPC should ensure that the work of Forum Fisheries Agency (FFA) and that supported by this project are undertaken in a complementary manner and that communication amongst all is regularly maintained to avoid inconsistencies in legislative developments under this project and under any project with the support of the FFA.

## **2. BACKGROUND**

Based on a request by the government of the Federated States of Micronesia, an FAO project on Strengthening of Food Control System in FSM (TCP/MIC/3302) was approved for implementation from January 2011 until December 2012. Due to some unforeseen delays in the formal signing of the project document, official project implementation was delayed until mid-year. This report is the result of the joint project inception mission by the Lead Consultant and FAO Food and Nutrition Officer for the Pacific Islands.

## **3. ACTIVITIES AND FINDINGS**

During the period from 3 to 10 September, the writer visited the Federated States of Micronesia and met with the FAO Food and Nutrition Officer, Mr Dirk Schulz, with the National Project Coordinator (NPC), Mr Moses Pretrick, and with key national and state level officials in Pohnpei state and Chuuk state under the following terms of reference:

1. Consult with government counterpart on the planning and preparation of activities in the framework of the TCP/MIC/3302 and prepare a detailed schedule of project activities;
2. Advise on the organization of a high-level seminar, identify the list of participants and discuss agenda and background documents
3. Support the national project coordinator in re-activating the National Food Working Group; and
4. Discuss previously drafted food safety standards in line with Codex with the national project coordinator and attorneys general office.

The list of persons met is included as annex 1.

### **3.1 Planning and preparation of project implementation for TCP/MIC/3302**

#### *3.1.1 National project implementation administrative mechanism*

The NPC identified that it was within the capacity of his office to administer the project provided additional funds were available for overtime work related to the project implementation. However, it was also agreed that the NPC, together with the FAO Food and Nutrition Officer (FAO FNO), will monitor implementation progress of the project to determine if indeed a national project implementation administrative assistant is required to support administrative staff already present in the Environmental Health unit to keep the project's progress on track.

#### *3.1.2 National steering committee and state-level committees' network*

The inception mission consulted key stakeholders at national level and state levels in Pohnpei and Chuuk, and based upon discussions, it was agreed that a National Steering Committee (NSC) will be established to monitor progress of the project and to provide guidance to project directions and implementation. The NSC will comprise national level government authorities from agriculture, health, trade, legal services, the FAO national correspondent, foreign affairs, and the chamber of commerce (to represent industry) as a minimum. The committee is expected to meet at least twice a year (or more frequently as required) during the life of the project.

#### *3.1.3 Modifications to consultants' terms of reference for TCP/MIC/3302*

Discussions with the FAO FNO and NPC highlighted the changes that had occurred in FSM since the conception and approval of the FAO TCP and as a consequence of these developments a number of modifications to consultants' terms of reference were proposed.

#### *3.1.4 Achieving TCP/MIC/3302 Output 1*

1. The lead consultant (food control management), in conjunction with the NPC, will carry out a review of ongoing and recently completed (last five years) activities related to food safety at national level and in each of the States in order to better understand the context in FSM, learn from relevant experiences, and identify opportunities for this project to build on and complement achievements made to date and address gaps and prepare a report on these issues by Quarter 1 2012.
2. A high-level national seminar will be conducted in the last Quarter of the project. The high-level seminar is discussed further in section 3.2 of this report however there is a need to increase participation (and revise related funding) of such a seminar in order to ensure not only national but also state level stakeholders "buy-in" and commitment to improving food safety control in the FSM. Important state-level stakeholders include regulators and state-based industry personnel.

#### *3.1.5 Achieving TCP/MIC/3302 Output 2*

1. Given the complexity of the state and national government relations associated with the federal system existing in FSM, the personnel to draft amendments to the existing Food Safety Act in the FSM are proposed to be revised as attached in annex 1. The employment of a locally-based international legal consultant with extensive experience in the FSM legal

system and experience in facilitating the passage of legislation through the FSM Congress will complement the food safety legislation experience of the home-based international legal consultant and the food safety technical experience of the Lead Consultant Food Control Management. It was seen as critical for the successful passage of any draft Bill to employ legal expertise with a successful track record of getting legislative changes approved in the FSM and the ability to follow up frequently at critical points in the process.

2. One possible locally-based international consultant could be the firm of Ramp and Mida (<http://www.rampmida.fm/attorneys.html>). The Project Coordinator will give the firm the revised TORs and request clarification if the firm can meet the terms of reference, qualifications requirements and cost limitations imposed by the existing budget. No commitment will be made until all approvals have been sought and received from FAO.
3. The Lead Consultant Food Control Management will coordinate the rationalisation of Forum Fisheries Agency draft seafood standards and existing draft food safety standards by the end of September 2011 for consideration of the Project Coordinator national authorities, FFA, and the FAO Food and Nutrition Officer in the subregion.
4. The NPC, in coordination with the Lead Consultant Food Control Management will organize meetings in each State to allow all the relevant stakeholders in the FSM (concerned government agencies, food industry, consumer representatives, etc.) to discuss the draft amendments to the Food Safety Act and other relevant legislation in Quarter 1 or 2 2012.

#### *3.1.6 Achieving TCP/MIC/3302 Outputs 3 and 5*

1. It was agreed that the TCDCs on food inspection and SMEs may be able to be fulfilled by a single individual with extensive experience in food inspection in the Pacific, experience in seeking and obtaining EU approval of seafood exports to that region, and experience in working with industry to enhance its implementation of GHP and HACCP. The NPC, in coordination with FAO Food and Nutrition Officer in the subregion will take action to determine the availability and suitability of the individual by October 2011.
2. It was agreed that it might be appropriate for this consultant (if available and interested in the project) to initially visit all the states in a 3 week period and subsequently spend 2-3 weeks in each selected state working with relevant inspectors and SMEs. This is seen as a more productive approach than short-term visits by two separate consultants. The work may be completed in 2 to 3 visits to FSM. The use of a single individual for both TCDCs would also lead to a reduction in travel costs.
3. The availability of a national consultant on food industry with whom the TCDC would collaborate was uncertain and the mission determined that it is likely that such a position might need to be advertised via a variety of mechanisms in FSM.
4. Inspection equipment that is not currently available (such as sampling kits, refrigeration boxes, black lights, thermometers, etc.) will be identified in the first mission of the TCDC on inspection and will be procured prior to the TCDC inspection second mission.

#### *3.1.7 Achieving TCP/MIC/3302 Output 5*

1. Since the approval of the TCP, FSM national authorities have established a small national laboratory to be used in basic microbiological and chemical analysis at the Pohnpei Environmental Protection Agency thus superseding some of the original tasks of the food analytical consultant. The laboratory will serve both national and multiple state needs for basic analyses or sample preparation. This requires a modification to the terms of reference of the TCDC Food Analysis to give greater emphasis to working with laboratory personnel to help establish the laboratory and to develop protocols for priority analyses as well preparing a project proposal for co-funding by Government and potential donors. The revised TORs

are presented in annex 2. Government funding is also now available to employ an analyst for a longer period to work in the lab and advance the accreditation of lab for specific analyses.

### *3.1.8 Achieving TCP/MIC/3302 Output 6*

1. The mission noted the role of the College of Micronesia in providing agriculture extension officers in at least one state (Pohnpei) while State Agriculture Officers in the other States provide such extension services.
2. The mission also noted the potential role of the Island Food Community of Pohnpei in implementing effective community awareness campaigns and behaviour change education.
3. In light of this it was proposed that the NPC further explore the most suitable national consultant to undertake this work paying particular attention to the need for the consultant to be able to both train trainers effectively and to be able to produce trainers who are able to conduct effective behaviour change education.

### *3.1.9 Achieving TCP/MIC/3302 Output 7*

1. The implementation of the foodborne disease surveillance component will be initiated in the second or third quarter of 2012
2. The emphasis and direction of this component will be influenced by the possible project funding being sought by the National Laboratory Coordinator from the US CDC as part of Epidemiology and Laboratory Capacity (ELC) for Infectious Diseases (CDC-RFA-CK12-1201).
3. Initially this component will be revised to focus on:
  - a. Development of a training manual on foodborne disease outbreak investigation and associated training workshops in the 4 States
  - b. Conducting training for doctors on the collection of stool samples associated with cases of gastroenteritis and diarrhoea
  - c. Conducting training for laboratory personnel in the detection of *Salmonella* and *Shigella* from stool samples. The focus on these organisms rather than the broad range is based on poor existing capacity to identify even these organisms in cultures with heavy background flora (advice provided by the National Laboratory Coordinator, Lisa Barrow), and the poor history of collecting stool samples as illustrated by the national microbiology summary report of 2010 in which it was stated that only 12 samples were collected across FSM with 11 of these being collected in Pohnpei.
4. Should the planned national project using US CDC funds discussed above not be approved by US CDC in quarter 1 2012, this component of the strengthening food control management project could alternatively be implemented in collaboration with US CDC foodborne diseases group, or Oz FoodNet, or *Salmonella* Surveillance program personnel from the Philippines or Guam.
5. Initiating a population-based survey of the occurrence of diarrhoea in households in at least one state will be further considered based upon the adequacy of funding and on the availability of appropriate expertise.
6. There is no appropriately qualified national consultant on foodborne disease surveillance. Consequently it is proposed that funds be redirected away from a national consultant to encourage doctors and laboratory personnel to commit to the additional work load required of them by this component of work.

### 3.2 Organization of a high-level seminar

The writer held discussions on the organization of the high level national seminar proposed in the TCP document and the following objectives were suggested:

- (i) raise awareness of the importance of food quality and safety policies and programs, and their impact on consumer protection, food trade and economic development, among high-level national and State officials, government authorities and industry representatives;
- (ii) review the current situation (strengths and weaknesses);
- (iii) identify the advances made during the life of the TCP;
- (iv) identify future actions required to continue to strengthen the food control program in FSM; and
- (v) gain commitment of national and state representatives and businesses to taking action to enhance food safety and quality.

Possible agenda topics for consideration could include:

1. The importance of food quality and safety policies and programs, and their impact on consumer protection, food trade and economic development
2. Essential food safety program components
3. Optimizing food legislation in a Federated System (and strengths and weaknesses of existing food legislation at national and state levels)
4. Enhancing control of imported food – (identifying equivalent food control systems, inspection and analysis)
5. Enhancing farm to table control of processed food destined for local and overseas markets – (quality assurance, inspection and analysis)
6. Enhancing rural and outer-island community awareness of good agricultural practices
7. Increasing rural and outer-island community awareness of food hazards and reducing their likelihood and public health consequences
8. Forum on steps to achieve maximum commitment to food safety and quality from national and state officials, authorities, businesses and communities

Possible speakers could include the: (i) FAO FNO; (ii) National project coordinator; (iii) International locally-based food legislation consultant; (iv) Lead consultant on food control management; (v) National consultants; (vii) the National Laboratory Coordinator. In addition there could be the opportunity for a forum by the participants as outlined in the draft agenda.

Possible participants could include (subject to availability of adequate funds)-

- (i) The President
- (ii) State senators (possibly one from each state)
- (iii) National level high-level officials such as the Secretary R&D and Secretary Health
- (iv) National authorities involved in food safety, quality, trade and tourism
- (v) State level authorities
- (vi) Business leaders
- (vii) Community Leaders
- (viii) International organizations
- (ix) Development partners
- (x) Trading partners

### 3.3 Support the NPC in re-activating the National Food Working Group

The NCP advised the mission that the National Food Working Group (NFWG) had not been functioning for some time and indicated that it might not be necessary to revive the Group with its current terms of reference. The writer also noticed that the current legislation provides the NFWG the power of suspending or revoking a business license and order the forfeiture of any article. Given that the NFWG has never taken such action, and is currently not functioning, it was agreed with the NPC that in association with the legislative review, the need for the NFWG will be assessed and its possible role reviewed. However, should the NFWG be retained, training will be provided to assist it to develop a draft national policy and strategy for food safety from farm-to-table for consideration and adoption by the Government. The NPC further indicated the importance of taking action on a future food safety and quality policy and the possible role of a NFWG or equivalent group.

### 3.4 Discuss previously drafted food safety standards prepared in line with Codex

The writer discussed the previously drafted food safety standards that had been prepared largely in line with Codex with the FAO FNO and the NPC. In doing so, it was noted that the NPC had held recent discussions with the Forum Fisheries Agency and had initiated overlapping seafood standards development with the potential to contradict the draft standards in a number of areas and with the potential to establish a differential protection of domestic and overseas consumers by creating standards only for export.

## **4. CONCLUSIONS**

1. With regards to ensuring the timely implementation of activities to achieve the expected outputs as per project document, it was decided that the NPC will assess whether the secretary of the Environmental Health Unit (existing post) can provide sufficient support services for the project. It was noted that this would require her to work overtime and this would necessitate some overtime payment. If project delivery should stagnate, careful consideration should be given to the possible additional appointment of a national project implementation administrative assistant and FAO would need to be consulted if such a need arises.
2. For broad stakeholder commitment to strengthening food control in the FSM and the effective implementation of this project, there is a need for a national steering committee (NSC) and for similar committees at the state level as well as for an email-based network of these national and state level committees. The NPC will prepare the necessary documentation to enable the President to formally establish the NSC and to request Governors to establish complementary state level committees.
3. For the reasons specified in section 2 of this report it was concluded that there were a number of modifications required to the terms of reference of some consultants for this project and these are prescribed in annex 2. There are also associated amendments identified to the activities to be implemented. The proposed activities are listed in the work plan in detail in annex 3.
4. Further discussions need to be held to give consideration to enhance the objectives, possible agenda, and speakers proposed for a national high-level seminar in section 2.2 of this report. These discussions should take place once the preliminary work has been undertaken by the international and national consultants.

5. It may not be ideal to re-establish the NFWG with its current structure and powers however such a group may be important for action on a future food safety and quality policy. Any decision on the NFWG should await the legislative review.

6. The writer agreed to review the draft food regulations and the seafood standards proposed by the Forum Fisheries Agency to see how they can be modified to ensure consistency of approach and content between the two drafts and to ensure the Codex principles of ethics in trade are considered in both. This work will be concluded by the end of September 2011.

## **5. RECOMMENDATIONS**

1. The FAO FNO, NPC, and Lead Consultant Food Control Management should monitor progress of the project closely to determine the need for a national project implementation administrative assistant.
2. The NPC should initiate the NSC, facilitate the development of state level committees, and establish the email network of these committees no later than the 4th quarter of 2011.
3. FAO should consider the modifications proposed to the terms of reference of some consultants as outlined in annex 2. Once FAO considers and possibly approves the modified terms of reference, the FAO FNO and NPC should take timely action to ensure the recruitment of all consultants (except those involved in foodborne disease surveillance) so that recruitment processes have been finalized by February 2012 at the latest.
4. The work plan provided in annex 3 of this report should provide the guide for implementation of the Technical Cooperation Project with the FSM to ensure its timely and effective implementation.
5. The NPC should ensure that the work of Forum Fisheries Agency (FFA) and that supported by this project are undertaken in a complementary manner and that communication amongst all is regularly maintained to avoid inconsistencies in legislative developments under this project and under any project with the support of the FFA.

List of Persons Met

<u>GROUP</u>	<u>NAME</u>	<u>POSITION</u>	<u>DEPARTMENT</u>	<u>EMAIL</u>
<b>National Authorities</b>	Arthy Nena	Acting Secretary	Health and Social Affairs	
	Moses Pretrick	Environmental Health Coordinator	Health and Social Affairs	
	Ricky Cantero	Ass. Sec. America and Europe Affairs	Foreign Affairs	rcantero@mail.fm
	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	
	Antholino Neth	Acting Director	Office of Environment and Emergency Management	
	Beverly Susumu	Coordinator SLM Project	Office of Environment and Emergency Management	
	Lisa B. Kohler	National Laboratory Coordinator	Health and Social Affairs	<a href="mailto:lkohler@fsmhealth.fm">lkohler@fsmhealth.fm</a>
<b>Pohnpei State Representatives and National Inspectors based in Pohnpei</b>	Albert Roby	Executive Officer	EPA	<a href="mailto:pniepa1@mail.fm">pniepa1@mail.fm</a>
	Adelino Lorens	Chief	Division of Agriculture	<a href="mailto:pniagriculture@mail.fm">pniagriculture@mail.fm</a>
	Epert Mikel	Administrator	Office of Fisheries & Aquaculture	<a href="mailto:ofa.state.gov@gmail.com">ofa.state.gov@gmail.com</a>
	Monalisa Tara	Administrative Officer	Island Food Community of Pohnpei	<a href="mailto:mjtara@islandfood.org">mjtara@islandfood.org</a>

	George Ison	Legal Counsel	EPA	<a href="mailto:pniepa1@mail.fm">pniepa1@mail.fm</a>
	Alfred David	Env Specialist 1	EPA	<a href="mailto:pniepa1@mail.fm">pniepa1@mail.fm</a>
	Donna Scheuring	Consultant	EPA	<a href="mailto:pniepa1@mail.fm">pniepa1@mail.fm</a>
	Shinmaysin Gonzaga	National Food Inspector (Trainee)	National Food Safety Program	
	Wiriel Dewey	National Food Inspector	National Food Safety Program	<a href="mailto:wdewey@fsmhealth.fm">wdewey@fsmhealth.fm</a>
<b>Chuuk Governor</b>	Johnson Elimo	Governor	Chuuk State	
<b>Chuuk State Representatives and National Inspectors based in Chuuk</b>	Julio Marar	Director	Health	<a href="mailto:jmarar@fsmhealth.fm">jmarar@fsmhealth.fm</a>
	Junior Nomau	Public Relations Officer	Health	<a href="mailto:jnomau@fsmhealth.fm">jnomau@fsmhealth.fm</a>
	Innocente Penno	Director	Agriculture	<a href="mailto:ipenno@yahoo.com">ipenno@yahoo.com</a>
	Cathy Asor	Chief	Div. Of Environmental Health and Sanitation	<a href="mailto:cmasor@mail.fm">cmasor@mail.fm</a>
	Nancy Aizawa	Environmental Specialist	Environmental Health and Sanitation	<a href="mailto:naizawa@mail.fm">naizawa@mail.fm</a>
	Keiuo William	Chief	Commerce and Industry	<a href="mailto:keisue72@yahoo.com">keisue72@yahoo.com</a>
	Joe Commor	Supervisor	Public Affairs	
	Wilfred Robert	COS	Governor's Office	<a href="mailto:wrobert2277@yahoo.com">wrobert2277@yahoo.com</a>
	Keison Shotaro	National Food Inspector	National Food Safety Program	<a href="mailto:nfichuuk@mail.fm">nfichuuk@mail.fm</a>
	Puruten Phillip	National Food Inspector	National Food Safety Program	<a href="mailto:nfichuuk@mail.fm">nfichuuk@mail.fm</a>
	Rafaela Hallers	National Food Inspector	National Food Safety Program	<a href="mailto:nfichuuk@mail.fm">nfichuuk@mail.fm</a>
	Jayson Robert	Dep AG	Attorney General Office	<a href="mailto:Jaybertv07@hotmail.com">Jaybertv07@hotmail.com</a>

## PROPOSED MODIFICATIONS TO CONSULTANT TERMS OF REFERENCE

### 1. International Legal Consultant on Food Legislation<sup>1</sup>

**Duty Station:** Home-based

**Duration:** 3 weeks WAE

Under the overall supervision of the Budget Holder/Subregional Representative and under the technical supervision of the Chief, Development Law Service, FAO Legal Office, as well as in close cooperation with national officials (National Project Coordinator), the Lead Consultant in Food Control Management, and the FAO Food and Nutrition Officer in the subregion, the consultant will undertake the following duties:

- ✓ Review draft food safety and quality legislation to ensure it:
  - Complies with Codex principles, standards and related texts;
  - Is consistent with international agreements such as the WTO SPS and TBT agreements; as well as EU regulatory requirements in food trade.
  - Facilitates appropriately the establishment of a Competent Authority to enhance the safety of food in FSM and to provide greater confidence to export markets;
  - Is consistent with any existing draft Bio-security and Bio-safety Bills as well as other food-related legislation under development (if any); and
  - Considers legal drafting support and capacity building in trade-related laws and regulations provided to FSM by the ACP MTS Program.
- ✓ Based on above, provide legal advice on draft legislation and other related proposed changes (policy, etc) with the national project coordinator, the Lead Consultant in Food Control Management, the FAO Food and Nutrition Officer in the subregion, and the locally-based International Legal Consultant.
- ✓ Provide advice on documents in support of the legislation for Congress consideration, in collaboration with the locally-based international legal consultant.

**Qualifications:** Appropriate tertiary qualifications in Law.

Extensive expertise in developing/ reviewing national food legislation with proven ability to critically assess existing food legislation and regulations and highlight areas where strengthening is essential. Experience in assessing consistency of legislation with Codex guidance and WTO agreements such as SPS and TBT is also essential. Experience in reviewing the food safety and quality legislative frameworks of developing island countries is recommended. Fluency in English.

### 2. Locally-based International Legal Consultant on Food Legislation<sup>2</sup>

**Duty Station:** Home-based

**Duration:** 10 weeks WAE

Under the overall supervision of the Budget Holder/Subregional Representative and under the technical supervision of the Chief, Development Law Service, FAO Legal Office, as well as in close

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<sup>1</sup> As changes are extensive no track changes have been used for this consultant

<sup>2</sup> NB The National Legal Consultant position has been deleted.

cooperation with national officials (National Project Coordinator), the Lead Consultant in Food Control Management, and the FAO Food and Nutrition Officer in the subregion, the consultant will undertake the following duties:

- ✓ Review the National Food Safety Act and its subsidiary legislation as well as other relevant legislation related to food safety and quality in FSM at both national and state levels<sup>3</sup> and assess the existing National Food Safety Act to determine how it needs to be amended or otherwise modified taking into account:
  - The Federated Legal System of FSM;
  - The operation or otherwise of the Food Working Group;
  - The intention of establishing a Competent Authority under the existing national food safety program
- ✓ Draft any amendments to, or redraft, the existing legislation taking into account the above issues and discuss this draft with the National Project Coordinator, the Lead Consultant in Food Control Management, and the International Legal Consultant;
- ✓ Revise the draft based upon guidance, engage with the attorneys general office to ensure draft legislation is prepared consistent with their requirements provided, and finalise a draft bill;
- ✓ Facilitate the draft Bill's passage through Congress;
- ✓ Draft guidance to the States to enable them to pass whatever legislation is required to empower the appropriate State level authorities to adopt national minimum standards to address the safety of food for local consumption; and
- ✓ Prepare a final report.

**Qualifications:** Appropriate tertiary qualifications in Law.

Experience in constitutional law and familiarity with federated legal systems is essential. Extensive expertise in developing/ reviewing national legislation with proven ability to critically assess existing legislation and regulations and highlight areas where strengthening is essential. Experience in development of legal frameworks and facilitating their passage through parliamentary processes, preferably in the Pacific or small island developing states is essential. Experience in developing/ reviewing food legislation at national and state levels is recommended; Fluency in English.

### **3. TCCT/TCDC Consultant on food inspection**

**Duty Station:** Palikir and other States

**Duration:** 6 weeks in two missions

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with national officials and other consultants the consultant will undertake the following duties:

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<sup>3</sup> NB It is expected that such a review will identify where any inconsistencies or conflicting legislation exists/doesn't exist at a national level, between national and state level legislation, and among different state level legislations and national standards as a basis for state regulation.

### **First Mission (21 days)**

- ✓ Assess Inspection process applied to the food industry, particularly those involved in the export of fish and fisheries products.
- ✓ Assess the Inspection system applied to imported/exported foods and to local market comparing system and discrepancies existing in Federated States
- ✓ Using FAO and WHO guidance on inspection manuals prepare a national imported/exported food inspection manual for use by national food inspectors and an inspection manual for food chain control to facilitate inspection by State food inspectors.
- ✓ 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.
- ✓ Prepare a Report at the end of the mission.

### **Second Mission (21 days)**

- ✓ Conduct training courses in imported food inspection and in food inspection of food processing, retailing and food service businesses for national and State food inspectors using the manuals prepared.
- ✓ ~~Finalize the purchase of inspection field equipment<sup>4</sup>~~
- ✓ Participate in the review of national legislation regarding food inspection
- ✓ Assist the review of food hygiene and manufacturing practices in SMEs and identify training needs within the inspection services and food industry
- ✓ Prepare a final mission report

**Qualifications:** Tertiary qualifications in environmental Health, food science, veterinary science or equivalent. Extensive experience in risk-based food inspection systems, food safety and quality assurance systems for agro-industries, particularly GHP/HACCP in SMEs. Experience in developing and implementing training on GHPs and HACCP. The consultant must be fluent in English.

#### **4. TCCT/TCDC Consultant on foodborne disease surveillance<sup>5</sup>**

**Duty Station:** Palikir and other States

**Duration:** 6 weeks in two missions

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with the national consultant, other national officials and lead consultant the consultant will undertake the following duties:

### **First Mission (21 days)**

- ✓ Develop a training manual on foodborne disease outbreak investigation and conduct a national training workshop for participants from the 4 States.

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<sup>4</sup> The purchase would need to be completed by NPC before the consultant's second mission

<sup>5</sup> The consultancy on surveillance will be reviewed in quarter 1 2012 since the National Laboratory Coordinator (NLC) has submitted a project proposal for possible funding to US CDC that has significant overlap with the proposed area of work. The NLC will have a better picture in January 2012 as to the likelihood of funding being approved for that project

- ✓ Conduct training for doctors on the collection of stool samples associated with cases of gastroenteritis and diarrhoea
- ✓ Conduct training for laboratory personnel in the detection of *Salmonella* and *Shigella* ~~*Campylobacter*, *E. coli* and *Rotaviruses*~~<sup>6</sup>.

### **Second Mission (21 days)**

- ✓ Initiate a population-based survey of diarrhoea in households ~~in at least one State in sentinel sites in each of the States~~.
- ✓ ~~Initiate an active foodborne disease surveillance program in selected States, which includes Conduct a study based on~~ stool culturing of patients presenting with diarrhoeal illness to district clinics and hospitals in ~~the sentinel~~ selected sites to better understand common causes of diarrhoeal illness.

**Qualifications:** Tertiary qualifications in Chemistry, Microbiology, Epidemiology or other relevant area. ~~Experience in organization and management of food control laboratories to meet international requirements, preferably in a small island state or developing country. Knowledge of planning risk-based food control system and planning analytical and inspection programs. Knowledge of donor environment and project writing is desirable. Environmental Health officer, food scientist or equivalent.~~ Experience in training of doctors and or laboratory personnel regarding collecting and analysing stool samples is essential. Experience in strengthening surveillance systems and epidemiological studies following international guidelines is recommended. The consultant must be fluent in English.

### **5. TCCT/TCDC Consultant on food analysis**

**Duty Station:** Palikir and other States

**Duration:** 2 weeks in one mission

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with national officials and other consultants the consultant will undertake the following duties:

### **Mission (14 days)**

- ✓ ~~Make an assessment of existing laboratories in the FSM~~
- ✓ ~~Evaluate the need and sustainability of establishing a small national laboratory with basic microbiological and chemical analysis of food capacity at the College of Micronesia or other national institution.~~
- ✓ ~~Identify the need for and sustainability of a national food analytical capacity, detail the financial, equipment and human resource requirements for such analytical capacity.~~<sup>7</sup>
- ✓ Train national laboratory food analysts in basic food analyses and initiate action on quality assurance procedures related to these.
- ✓ Trial national food analysts' abilities by conducting a microbiological contamination study of at least one food from production to the point of export.

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<sup>6</sup> The National Laboratory Coordinator noted that it was important to start with *Salmonella* and *Shigella* and strengthen analyst's capacity to detect these organisms on culture plates with significant background flora.

<sup>7</sup> During the period of approval of the TCP the national government has initiated the establishment of a national food analysis laboratory and identified financial, equipment and human resource requirements.

- ✓ Identify a mechanism and describe in detail the associated protocols for complementing any basic national capacity for food analysis with additional capacity to address the detection and identification of food hazards in a comprehensive manner making use of regional expertise.
- ✓ In relation to imported food, identify a mechanism and describe in detail the associated protocols for complementing any basic national capacity for food analysis with the establishment of a process for authorities to require importers to obtain and attach analytical reports to documents related to imported food.
- ✓ Prepare a project proposal for co-funding by Government and potential donors.
- ✓ Prepare a mission report

**Qualifications:** Tertiary qualifications in Chemistry, Microbiology or other relevant area. Experience in organization and management of food control laboratories to meet international requirements, preferably in a small island state or developing country. Knowledge of planning risk-based food control system and planning analytical and inspection programs. Knowledge of donor environment and project writing is desirable. The consultant must be fluent in English.

## 6. TCCT/TCDC Consultant on Small Medium Food Enterprises

**Duty Station:** Palikir and other States

**Duration:** Six weeks in two missions

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with national officials and other consultants the consultant will undertake the following duties:

### First Mission (21 days)

- ✓ 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.
- ✓ Assess the situation of the domestic fish markets with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
- ✓ ~~Organize a national workshop~~ a workshop in each of the states to present the outcomes of the needs assessments and enable representatives of food industry to comment on the findings and proposed follow-up.
- ✓ Prepare a report at the end of the mission

### Second Mission (21 days)

- ✓ Development of training materials targeted at the needs of SMEs involved in food production, processing, handling, distribution and/or export.
- ✓ Organize courses on the application of good hygiene practices, good agriculture or manufacturing practices, and quality assurance schemes (HACCP) for a core group of individuals from key food industries.
- ✓ Observe and assess any operational changes in those key food industries exposed to the above training and provide further guidance to industry personnel

- ✓ Collaborate with the TCDC consultant on food analysis to collect and provide the national laboratory analysts food samples from at least one food product along the chain from production to export.
- ✓ Prepare a final mission report

**Qualifications:** Environmental Health Officer, Food Scientist, Veterinarian or equivalent. Experience in developing programs on food safety and quality assurance systems for agro-industries/seafood particularly GHP/HACCP in SMEs. Experience in developing and implementing training on GHPs and HACCP. The consultant shall be fluent in English.

## 7. National Consultant on Consumer Rural Community Education

**Duration:** Two months WAE

Under the overall supervision of the Budget Holder/Subregional Representative, the technical supervision of the FAO Food and Nutrition Officer in the subregion and field supervision of the Project Director the consultant will undertake the following duties in close cooperation with national officials and other consultants:

- ✓ Organize a review of existing food safety education for rural and outer-island communities and identify key partners to engage in food safety education activities.
- ✓ Organize training of trainers in methods for reviewing food handling and reviewing agricultural practices related to animal feed, pesticide usage and application of fertilizers in rural and outer-island communities.
- ✓ Support a survey of practices to identify those good practices not being followed in rural and outer-island communities.
- ✓ Development of training materials (drawing on available FAO/WHO guidelines and materials) aimed at improving application of good agricultural practices and of good hygienic practices in food production and basic primary processing and train trainers in how to implement effective communication for behaviour change using these materials and using existing training/extension systems where available.
- ✓ ~~Implement information and training campaigns in different States using national state information extension system and trainers for training field activity.~~
- ✓ Provide ongoing advice to those who have been trained in field training and review the outcomes of efforts to conduct training by these trainers in rural communities.
- ✓ Prepare an interim and final report.

**Qualifications:** Food scientist, veterinary officer, environmental health officer, agriculture, agricultural extension, or adult education. Experience in practices of food hygiene and food safety applied from production to consumption is essential and experience in working with rural communities to achieve behaviour change is recommended. Experience in training program and consumer information.

## 8. National Consultant on Food Industry

**Duration:** Two months WAE

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with national officials and other consultants the consultant will undertake the following duties:

- ✓ 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.
- ✓ Assess the situation of the domestic fish markets with respect to the overall level of good hygiene and manufacturing practices, and capacity building needs.
- ✓ Together with the TCDC on SMEs, organize national workshops to present the outcomes of the needs assessments and enable representatives of food industry to comment on the findings and proposed follow-up.
- ✓ ~~Prepare a report at the end of the mission~~
- ✓ Development of training materials targeted at the needs of SMEs involved in food production, processing, handling, distribution and/or export.
- ✓ Organize courses on the application of good hygiene practices, good agriculture or manufacturing practices, and quality assurance schemes (HACCP) for a core group of individuals from key food industries.
- ✓ Prepare a final report

**Qualifications:** Environmental Health ~~officer~~, Food Technologist or equivalent. Experience in food safety and quality assurance systems for agro-industries, particularly GHP/HACCP in medium and small size industries. Experience in developing and implementing training on GHPs and HACCP.

## 9. National Consultant on Food Inspection

**Duration:** Two months WAE

Under the overall supervision of the Budget Holder/Subregional Representative and the technical supervision of the FAO Food and Nutrition Officer in the subregion and in close cooperation with national officials and other consultants the consultant will undertake the following duties:

- ✓ Assist the International consultant in assess the inspection process applied to the food industry, particularly those involved in the export of fish and fisheries products.
- ✓ Assist the International consultant in assess the Inspection system applied to imported/exported foods and to local market comparing system and discrepancies existing in Federated States
- ✓ Collaborate in the preparation of a national imported/exported food inspection manual for use by national food inspectors and an inspection manual for food chain control to facilitate inspection by State food inspectors.
- ✓ Collaborate in the finalization of a list of inspection field equipment not currently available to food inspectors taking into account needs and budget available.
- ✓ Cooperate in conducting training courses in imported food inspection and in food inspection of food processing, retailing and food service businesses for national and State food inspectors using the manuals prepared.
- ✓ Assist the review of food hygiene and manufacturing practices in SMEs and identify training needs within the inspection services
- ✓ Prepare a final report .

**Qualifications:** Environmental Health Officer, Veterinarian, Food control specialist or equivalent. The consultant shall have expertise in food inspection planning and programming, knowledge of food industry sectors, and the application of GHPs and HACCP systems.

## WORK PLAN

Nat Consultant Inspection activities – WAE (2 months)																								
Nat Consultant Industry - WAE (2 months)																								
Surveillance activities by nat consultant or in conjunction with CDC EIC project																								
Nat Consultant GAP/GHP education for rural communities - WAE (2 months)																								
<b>Output 1 Increased political support for food safety at the national and State levels and the endorsement of the relevant government officials for a farm-to-table approach to food safety in the FSM.</b>	J	A	S	O	N	D	J	F	M	A	M	J	J	A	S	O	N	D	J	F	M	A	M	J











