

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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Agenda Item 14b

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX ALIMENTARIUS COMMISSION

34th Session

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OTHER MATTERS ARISING FROM FAO AND WHO CAPACITY DEVELOPMENT IN FOOD SAFETY AND QUALITY (Prepared by FAO and WHO)

Contents of Paper

This document focuses on main events and activities implemented since the 33rd Session of the CAC and is structured as follows:

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FOCUS OF FAO AND WHO CAPACITY DEVELOPMENT WORK FOR SAFE, QUALITY FOOD

1. Under their respective mandates, goals and workplans, FAO and WHO are engaged in a range of food safety and quality technical capacity development activities at national, regional and international levels. These capacity development activities directly support the Codex Strategic Plan 2008–2013; in particular, activities 1.7, 2.6 and 5.4.

2. FAO and WHO capacity development activities are generally aimed at:

- upgrading the capacity of developing member countries in food safety, quality improvement and preservation, quality control and quality assurance and supporting their effective participation in the work of Codex;
- enhancing the respective roles of the agriculture and health sectors and trade and industry in ensuring the safety and quality of the food supply; and
- strengthening cooperation and collaboration between FAO and WHO and partner organizations, in the field of food safety and quality.

3. Information on capacity development activities at the regional and national levels are provided in Annexes 1-6. More background on FAO and WHO technical capacity development management is available at www.fao.org/ag/agn/agns, www.fao.org/ag/againfo/home/en/index.htm and <http://www.who.int/foodsafety/capacity/en/>.

4. Looking ahead, priorities for the coming year, which may be implemented jointly by FAO and WHO, or in association with other partner organizations, include:

- supporting the establishment of national food safety regulatory and institutional frameworks, which have a holistic whole-food-chain and risk-based approach;
- providing food safety policy advice and support to the implementation of the risk analysis framework including risk assessment of food hazards;
- facilitating the data input from national scientists to international risk assessment and provision of scientific advices;
- enhancing food safety laboratory capabilities, risk-based food inspection systems, and sharing of data nationally;
- strengthening national surveillance of foodborne disease and microbiological and chemical contamination in the food chain;
- strengthening preparedness, identification, assessment and response capacities to food and feed safety incidents and emergencies, by ensuring inter-sectoral cooperation and communication;
- ensuring that antibiotic resistance is addressed at the national level also from a food safety perspective;
- fostering countries' epidemiological capacity to conduct national foodborne disease burden studies and strengthen research utilization in policy development and practice;
- training food safety officials and technical staff (food safety managers, food safety inspectors, and food analysts) in carrying out their respective duties;
- supporting national Codex programmes (including Codex Contact Points and National Codex Committees) to facilitate effective participation in Codex;
- providing tailored regional and sub-regional Codex training to further enhance developing country participation in Codex activities at global, regional and national levels;
- enhancing food safety management (including implementation of good hygiene practices, and good agricultural practices) by food producers and food processors throughout the food chain;
- strengthening regional and international food safety information exchange and cooperation activities;
- developing global tools and training materials to assist food safety, quality improvement and quality control activities; and
- developing and supporting education and awareness raising food safety and quality programmes for consumers.
- developing an enabling and rules-based policy and regulatory framework aimed at ensuring food safety for stakeholders in the horticulture chain in developing countries;
- capacity-building measures, including raising awareness of decision-makers, training of technical advisory staff and educating growers and intermediaries in managing microbiological and chemical risks, to ensure the safety of horticultural produce in complex urban environments.

5. Capacity development activities at national and regional levels are implemented according to organization-wide strategic planning as well as in response to direct requests from member countries. These activities are developed, managed, delivered and evaluated, either through the respective FAO and WHO regional, or headquarters offices, depending on the nature of the project.

PART I: RECENT TOOLS AND TRAINING MATERIALS TO SUPPORT CAPACITY DEVELOPMENT (Refer to Annex 7 for a complete list)

6. FAO and WHO are engaged in the development of a number of manuals, guidelines and training materials to facilitate the capacity development effort. These materials are particularly relevant to policy makers responsible for strengthening food control programmes, and those published since the 33rd CAC are listed in this section. Most are developed jointly and some through specific field projects operated either by FAO or WHO.

Publications since the 33rd CAC:

- WHO/Europe has published a booklet “Tackling antibiotic resistance from a food safety perspective in Europe”, which was launched on World Health Day 7 April 2011: <http://www.euro.who.int/en/what-we-do/health-topics/disease-prevention/food-safety/publications/2012/tackling-antibiotic-resistance-from-a-food-safety-perspective-in-europe>
- FAO published the Spanish version of the book: “Linking People, Products and Places; a guide for promoting quality linked to geographical origin and sustainable GIs” and disseminated it mainly in Latin America. The aim of this guide is to provide local stakeholders with a conceptual framework, concrete illustrations and methodologies for the promotion and preservation of specific quality products linked to geographical origin and for implementation of GI schemes.
- FAO developed and published a “Training Manual on the Evaluation of pesticide residues for establishment of maximum residue levels and calculation of dietary intake”. http://www.fao.org/fileadmin/templates/agphome/documents/Pests_Pesticides/JMPR/TrainingManualJMPR.pdf.
- FAO published the report of the Expert Workshop on the application of biosecurity measures to control Salmonella contamination in sustainable aquaculture (FAO Fisheries and Aquaculture Report No. 937). This report contains useful recommendations to national governments, national competent authorities and to the aquaculture industry.

Publication and tools currently under development:

- FAO initiated development of an “Imported Food Control Manual”. The manual aims to assist official authorities in the development, review and implementation of national imported food control programmes and will be in line with guidance developed by the Codex Committee on Food Import and Export Inspection and Certification Systems (CCFICS) and related FAO and WHO texts on risk based inspection and food control.
- FAO and WHO continue to develop guidelines to assist governments address food safety emergencies. The latest in the series, and in the final stages of preparation is the “FAO/WHO guide for application of risk analysis during food safety emergencies”.
- FAO and WHO, in collaboration with the Industry Council for Development (ICD), are developing a toolkit of practical training materials on risk analysis for food safety practitioners.
- Joint FAO/WHO Expert Meetings on Microbiological Risk Assessment (JEMRA) has developed a tool to assess performance of microbiological sampling plans. It is currently under review and will be available later this year. Subsequently, training materials will be developed on design of sampling programmes, which will include increased understanding and use of the tool.
- FAO is developing a publication on “Milk and dairy products in human nutrition” which will include a chapter on quality and safety of milk and dairy products.
- FAO developed a “Food Safety Training Manual for Farmer Field Schools (FFS)” to help FFS smallholder training programmes around the world respond to growing demand for good agricultural practices that consider chemical, biological and physical hazards. It is available at <http://www.vegetableipmasia.org/Training%20Materials.html>.
- FAO is developing a guide on voluntary standards (private and governmental) for food and agricultural products to support member countries in defining institutional arrangements and

policies in order to improve efficiency of the specific quality schemes and standards implementation.

- FAO is developing training material related to development and preservation of specific quality linked to geographical origin, in relation to the book “Linking people, places and products”.

PART II: GLOBAL INFORMATION EXCHANGE MECHANISMS

7. The International Portal on Food Safety, Animal and Plant Health (IPFSAPH, www.ipfsaph.org) was established in 2004. In the last two years technical problems were experienced with the Portal, but these have now been largely addressed. Further upgrading of the Portal is being undertaken to enhance the search function and to ensure regular updating of the links with the international and national sources for automatic data uploading. The Portal also offers a venue for biotechnology information. Under this general title there are two subtitles: “GM food safety assessments” and Low Level Presence of recombinant-DNA plant material in food” (LLP r-DNA relevant information). Whilst the IPFSAPH presently consists mainly of data from international sources such as international standards and notifications, the intention is to move towards data from national sources.

8. The data set for food safety assessment of r-DNA plants authorized in accordance with the Codex Guideline for the Conduct of Food Safety Assessments of Foods Derived from Recombinant-DNA Plants has undergone technical and user-oriented improvements to make it easier both to add official safety assessments from national government or other official organization sources, and to search the information. This data set operates in cooperation with the OECD (Organisation for Economic Co-operation and Development) BioTrack database, an interoperable central database containing food safety assessments relating to foods derived from r-DNA plants. The data set gathers food safety assessment records for approved transformation events from various official online sources including OECD BioTrack, the Biosafety Clearing House and the EC Register of Genetically Modified Food and Feed, among others.¹ As the technical work described above nears completion, all Codex members will be invited to upload their relevant records, including LLP-rDNA data, into IPFSAPH. For more information visit: www.ipfsaph.org or contact ipfsaph@fao.org.

9. The first global meeting of INFOSAN was held in Abu Dhabi, United Arab Emirates in December 2010. This meeting was kindly hosted and sponsored by the Abu Dhabi Food Control Authority and was attended by 150 delegates from 65 countries. The meeting helped to foster an improved sense of community among members and resulted in several recommendations on how to enhance communication and collaboration within the network, and to strengthen capacity at national and regional level to promote participation in INFOSAN. Since the meeting, the secretariat has been designing a new INFOSAN secure web platform to enhance information sharing. This platform should be launched in the fall of 2011. INFOSAN has played a key role in providing food safety authorities with up-to-date information on food safety concerns linked to the nuclear accident in Japan.

10. FAO, in collaboration with several partners, has launched a web-based Gateway to Animal Feeding (www.fao.org/ag/animalfeeding.html) which gives particular relevance to feed safety issues and provides a single access point to a wide range of information (legislation, codes of practices, scientific and technical documents, training material, a directory of experts and organizations, etc.) and a platform to engage in thematic fora.

11. Within the framework of “Specific quality”, the project GCP/INT/022/FRA funded by France, aims to assist member countries in developing specific quality schemes adapted to their economic, social and cultural situation. FAO continues to collect and share information through regional seminars and case studies. For more information, see: www.foodquality-origin.org.

12. FAO launched a new web-based Gateway to Governance in the Livestock Sector, including Food and Feed Safety and Quality (www.fao.org/ag/governance-livestock.html) that gathers a wide range of

¹ As requested by the 7th Session of the Codex *ad hoc* Intergovernmental Task Force on Foods Derived from Biotechnology (Chiba, Japan, 24-28 September, 2007).

information: legislation, strategies and policies, standards (international and national, public and private), codes, guidelines, manuals of practices, etc. aiming at a responsible livestock sector development.

13. As reported to the 33rd Session of the Commission, FAO established a programme for emergency prevention and early warning in the area of food safety (EMPRES Food Safety) as part of its Food Chain Crisis Management Framework (FCC). The primary purpose of EMPRES Food Safety is the prevention and early warning of food safety emergencies and it was established taking into consideration existing networks and activities in the area of prevention and early warning worldwide. To this end, EMPRES Food Safety fully engages INFOSAN activities, particularly in relation to accessing relevant information from the agriculture sector, analysing trends, forecasting and providing technical assistance to prevent emergencies. More information is available at: EMPRES-FS@fao.org.

PART III: PLANNED INTERNATIONAL EVENTS

14. EMPRES Food Safety provided several workshops on national food safety emergency response planning. At the regional level, EMPRES Food Safety contributed to the Global Foodborne Infections Network (GFN)/Asia Food Net workshop which was held in collaboration with WHO and FAO on national food safety emergency response planning (Bangkok, Thailand, 21-23 July 2010). The workshop used the “FAO/WHO Framework for Developing National Food Safety Emergency Response Plans” as the key training tool. At the national level, similar workshops in Bangladesh and Vietnam are scheduled for implementation in 2010. Thailand will also be supported in reviewing their FSER Plan. This would then be presented as a case study in a Regional Workshop to be held in Bangkok in mid 2012. Also a regional Workshop in Latino America on the development National Food Safety Emergency Response in conjunction with WHO is going to be held in Chile during the middle of June 2011 EMPRES Food Safety is considering implementing similar workshops in other regions and countries upon official request and depending on available extra-budgetary resources. For more information on making such requests or donations, contact: EMPRES-FS@fao.org.

15. WHO provided international and national training courses on the surveillance and detection of foodborne and other infectious enteric diseases through the Global Foodborne infections Network (GFN), formerly known as WHO Global Salm-Surv. International training sites included Argentina, Cameroun, Kenya, Russian Federation, South Africa, Tunisia and the United Arab Emirates. National training courses were held in China and India (2). A total of 347 professionals from 87 countries were trained during these courses. Integrated laboratory-based surveillance is promoted and intersectorial collaboration between human health, veterinary and food-related disciplines is fostered around the world. FAO is expanding its level of collaboration in GFN and contributed to the GFN courses in Kenya and Cameroun. The membership to WHO Global Foodborne Infections Network (GFN) has now exceeded 1,650 individual members from more than 700 institutions in 181 member states and territories. For more information, please visit: www.who.int/gfn.

16. FAO conducted an international training workshop on the establishment of MRLs and risk assessment of pesticide residues in November 2010 in Budapest, Hungary. Fifteen trainees from 13 countries participated in the workshop. The knowledge and skills learnt by the participants during the training course will be helpful to their practical work and will benefit their countries participating in the activities regarding Codex MRLs and the establishment of national pesticide residue standards.

17. FAO is supporting a session on data collection for development of Vibrio risk management tools at the International Conference on Molluscan Shellfish Safety (ICMSS) to be held in Charlottetown, Canada from 12 to 17 June 2011. The support is for participation of developing countries in the session.

PART IV: GLOBAL PROJECTS/INITIATIVES

18. FAO distributed a questionnaire on “Resource Requirements for Operation of a “Mature” National Food Control System” to a number of countries as part of a benchmarking exercise to model the costs and resources required to deliver a ‘mature’ food control system. The model will be used in association with a broader FAO global survey on agricultural investment to provide semi-quantitative advice on resource needs required for member countries to develop and implement effective food control systems in line with national socio-economic situations, policies and needs.

19. The WHO Initiative to Estimate the Global Burden of Foodborne Diseases, launched in 2006, aims to provide reliable data on the global extent of the burden of foodborne diseases by age, sex, and region for a defined list of causative agents of microbial, parasitic, and chemical origin. The Initiative's global efforts will be complemented from the end of 2011 onwards with country foodborne disease burden studies which will provide first hand burden estimates and supplement FERG's epidemiological reviews. Country capacity in foodborne disease burden estimation, policy situation analysis and the use of epidemiological data in food safety policy-making will be strengthened through specific training opportunities and mentoring offered by the Initiative

20. The WHO Advisory group on integrated surveillance of antimicrobial resistance (AMR) was established in December 2008 to support WHO's efforts on containment of antimicrobial resistance from a food safety perspective. Capacity building is an important component of AGISAR activities. Training on antimicrobial resistance monitoring is undertaken using the GFN platform. In order to further strengthen laboratory capacity on integrated surveillance of foodborne antimicrobial resistance, and contribute to AMR data generation and dissemination. AGISAR is providing small project grants to a number of developing countries to conduct focused research on antimicrobial resistance in foodborne and zoonotic bacteria. AGISAR focused research projects are currently conducted in Cameroon, Costa Rica and Uruguay.

21. In addition to focused projects, more substantial funding is provided to support country pilot projects. These projects are implemented at country level and include sampling, isolation and characterization of foodborne pathogens (*Salmonella*, *Campylobacter* as a minimum) in human, food and animal sectors. Antimicrobial susceptibility testing is performed in pathogens and indicators (*E. coli*, *Enterococcus*). Monitoring of antimicrobial usage in animals and in humans and an inclusion of an attribution component is also encouraged. Currently AGISAR country pilot projects are conducted in Columbia and in Kenya. The Kenya project has evolved into a joint FAO/WHO project.

22. WHO is finalizing a training module *FIVE KEYS for growing safer fruits and vegetables*. With this manual, WHO is extending the Five Keys to Safer Food educational materials to cover additional groups across the farm to fork continuum. The concept of the training course was presented to health educators in Belize prior to the development of the training manual. The manual was subsequently pilot-tested in Guatemala in 2010 in partnership with the PAHO country office through the organization of two training sessions in rural communities. The manual will be published in July 2011.

23. All over the world, WHO country and regional offices collaborate with national authorities to develop Five Keys educational projects in schools, hospitals, canteens, etc. To date, more than 95 countries have implemented Five Keys to Safer Food educational projects. The Five Keys to Safer Food were used both to train food handlers, educate the consumers and promote food safety in the tourism sector at the 2010 FIFA World and the Shanghai Expo. WHO was also selected to be part of the Shanghai Expo at the UN Pavilion from 11 to 15 October and organized the exhibition around the theme: Five Keys to Safer Food: Knowledge = Prevention. The exhibition attracted 130,000 visitors.

24. WHO has been providing training and assisting the preparation of international observers on assuring food safety during mass gathering events for representatives of countries that will host mass gathering events in the near future as part of the Observer Programme of the WHO Interdepartmental Group on Mass Gatherings. Such mass gathering events include the Winter Olympics, February 2010 in Vancouver, Canada and the FIFA World Cup 2010 in South Africa. Future activities will be focused on assisting Brazil who will be hosting the next FIFA World Cup in 2014, as well as the Summer Olympics in 2016.

PART V: REGIONAL/NATIONAL PROJECTS/INITIATIVES

25. Various activities were held at regional/national level. These are highlighted in Annexes 1-6 under regional/national events and projects/direct assistance to countries. Some are fully related to food safety and/or quality while for others food safety is a component of a broader project. Information on the activities supported by the Codex Trust Fund can be found in CX/CAC 11/34/14.

26. FAO, in collaboration with the USDA, will hold three regional workshops on establishment of MRLs and risk assessment of pesticide residues in 2011. The workshop in Latin America and Central America will take place from 16-20 May in Sao Paolo, Brazil. The other two training courses are scheduled for 6-10 June in Africa (Accra, Ghana) and 8-10 August in Asia (Bangkok, Thailand). The objectives of the regional training workshops are to strengthen the capabilities of scientists from developing countries in the techniques of pesticide evaluation for the establishment of MRLs and to update their knowledge of the assessment of risks associated with dietary intake of pesticide residues.

27. FAO conducted a regional workshop in Guayaquil, Ecuador on quality linked to geographical origin (November 2010) with representatives from six countries of Latin America (Argentina, Brazil, Chile, Costa Rica, Ecuador and Peru) to discuss advantages and constraints on such schemes and to build capacity on setting up and evaluating related standards. A second regional workshop for these countries will take place in November 2011 in Peru.

28. The FAO Regional Office for Latin America and the Caribbean, in collaboration with OPS, is organizing a regional workshop on the development of national food safety emergency response plans, based on the FAO/WHO document (Spanish version). The workshop will be held in Santiago de Chile in June 2011 and the following ten Latin American countries will participate: Argentina, Bolivia, Brazil, Chile, Colombia, Ecuador, Paraguay, Perú, Uruguay and Venezuela.

Annex 1

AFRICA
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
WHO Global Food Infections Network Level III training course in laboratory-based foodborne disease surveillance for microbiologists and epidemiologists from East and West Africa-	AFRO/WHO+GFN	1-6 November 2010	Kenya
Organization of a Pre-CCAfrica regional workshop on “Implementing Codex: what does it entail?”, supported by the Codex Trust Fund	FAO	31 January 2011	Accra, Ghana
WHO Global Food Infections Network Level IV training course in laboratory-based foodborne disease surveillance for microbiologists and epidemiologists in Institute Pasteur	AFRO/WHO+GFN	31 January-5 February 2011	Yaoundé, Cameroun
WHO Global Food Infections Network training course in laboratory-based foodborne disease surveillance for microbiologists and epidemiologists from southern Africa	AFRO/ WHO+GFN	May-June 2011	Johannesburg, South Africa
Regional workshop on SPS and food safety issues in Tanzania for all countries in the Codex African group: - Burundi, Kenya, Rwanda, Tanzania, Uganda	FAO/EAC	20-21 June 2011	Arusha, Tanzania
Regional workshop - Improving Food Safety along the meat value chain	FAO/	August 2011	Nairobi, Kenya
Regional workshop on quality linked to geographical origin	FAO/OAP	December 2011	Conakry, Guinea

PROJECTS/DIRECT ASSISTANCE TO COUNTRIES

Summary of activities (which were referenced in the last document for the 33rd session)	Countries	Status
FAO and WHO continued their technical assistance activities in strengthening national Codex Committees, and biosecurity systems, capacity building of national food control systems and food safety programmes, and to enhance trade performance (complying with SPS), organization of training courses in risk analysis, as well as training for street food vendors, assistance in foodborne disease surveillance and	Angola, Burkina Faso, Burundi, CamerounCentral African Republic, Chad, the Congo, Cote d’Ivoire, the Djibouti, Eritrea, Ethiopiathe Gambia, Ghana, Guinea, Kenya, Lesotho, Liberia, Malawi, Mali, Mauritania, Mauritius, Niger, Nigeria, Rwanda, Senegal, Seychelles, Sierra Leone, Somalia, South Africa,	Ongoing

Summary of activities (which were referenced in the last document for the 33 rd session)	Countries	Status
hazard monitoring programmes, development of guidelines for food safety and the prevention and control of biological and chemical hazards of food products through the application of Good Practices along the production chain, development of pilot educational initiatives using the Five Keys to Safer Food.	Tanzania, Togo, Uganda and Zambia.	
WHO/AFRO continued to strengthening the National Codex Committees	Botswana, Burundi, Gabon, Guinea, Kenya, Rwanda, Sierra Leone Tanzania and Uganda	2008-2010
Elaboration and implementation of food safety and nutrition tools for schools	Mali	
New activities of particular importance include:		
Risk analysis project (FAO)	Mali	
One UN joint programme (FAO)	Cape Verde	In pipeline
Assessment of hygiene practices of 83 schools, 17 markets and 79 food establishments in vulnerable districts of Mali and elaboration of food safety education programme for these settings. (WHO)		
Developing smallholder farmers capacities to produce safe and quality horticulture produce for local and regional markets, through the Farmer Field Schools (FFS) Integrated Production and Pest Management Programme in West Africa (FAO)	Burkina Faso, Guinea, Mauritania, Mali, Senegal	2010-2011

Annex 2

ASIA
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
OIE/FAO-APHCA Regional Workshop on Animal Feed Safety “Feed Borne Disease Prevention”	FAO, OIE and APHCA	12-15 July 2010	Tokyo, Japan
Regional Workshop on Geographical Indications (GI)	FAO	15-16 July 2010	Bangkok, Thailand
Workshop on FAO/WHO Framework for Food Safety Emergency Response Planning	WHO and GFN supported by FAO	21-23 July 2010	Bangkok, Thailand
Regional Workshop: SPS Measures and their Impact on Food Inspection and Certification including Managerial Aspects	FAO	25-26 August 2010	Bangkok, Thailand
Technical advice and support for selected participants to ASEAN Food Safety Expert Group	WHO	2010	Under planning
FAO National Training Course on “Strengthening Food Import Inspection and Certification	FAO	21-23 September 2010	Vientiane, Lao PDR
WHO "5 Keys to safer food": Food Safety Education Exhibition week at the UN pavilion of the WORLDEXPO 2010	WHO	11-16 October 2010	Shanghai, China
FAO Training Course on “GHP/GMP Inspection – Principles and Practices	FAO	26-28 October 2010	Phnom Penh, Cambodia
Expert meeting on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	26-28 October 2010	Manila, Philippines
Mongolia National Codex team study tour	WPRO/CTF/ Malaysia Ministry of Health	1-8 November 2010	Malaysia
In-country consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	16-17 November 2010	Phnom Pehn, Cambodia
FAO/WHO Regional Workshop on the “Use of Science throughout the Food Chain for Safe Foods”	FAO and WHO Codex Trust Fund	18-20 November 2010	Yogyakarta, Indonesia
In-country consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	2- 3 December 2010	Ulaanbaatar, Mongolia
Regional Consultation on Food-Based Dietary Guidelines for Countries in the Asia Region	FAO and WHO	6-9 December 2010	Yogyakarta, Indonesia
In-country consultation on a Western Pacific Regional Food	WPRO	7-8 December 2010	New Delhi, India

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Safety Strategy 2011-2015			
Workshop on strengthening safety and quality in the food retail chain	FAO and Food Safety and Standards Authority of India	4 th Quarter 2010	India
Study tour for Malaysia on undertaking a burden of foodborne disease study	WPRO/National Institute of Health Science, Japan/ University of Tokyo	22-24 February 2011	Tokyo, Japan
Training course on “Risk-based Food Inspection for Domestic Food Control”	FAO	16-18 March 2011	Yangon, Myanmar
In-country consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	21 March 2011	Vientiane, Lao People's Democratic Republic
Regional Workshop to Share Experiences from Implementing Food and Nutrition Security Projects	FAO	31 March to 1 April 2011	Bangkok, Thailand
“Formulation of TCP project on Strengthening National Codex Capacity”	FAO	13 April 2011	Ulaanbaator, Mongolia
ICD/ICMSF/WHO national workshop on Modern Risk-based Food Safety Management Systems	ICD/ICMSF/WHO	19-20 April 2011	Beijing, China
In-country consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	28 April 2011	Beijing, China
Technical Consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	4-5 May 2011	Selangor, Malaysia
Final Strategy Workshop under the project ‘Enhancing food safety by strengthening food inspection systems in the ASEAN countries	FAO	25-26 May 2011	Hanoi, Viet Nam
Regional consultation on Safe Street Foods	WHO/FAO/INMU	20-23 June 2011	Bangkok, Thailand

PROJECTS/DIRECT ASSISTANCE TO COUNTRIES

Summary of activities(which were referenced in the last paper for 33rd session)	Countries	Status
FAO /WHO continued their technical assistance activities in the region: enhancing food safety by strengthening national food control systems. Components of activities include; technical support to enhancing food safety policy, management and regulatory framework; strengthening of national Codex committees, strengthening of foodborne disease and food contamination surveillance/monitoring; training for food inspectors, Regional food policy and advisory technical assistance; formulation of project proposals on food quality control.	Afghanistan, Bangladesh, Bhutan, Cambodia, China, India, Indonesia, Iran, Lao People's Democratic Republic, Malaysia, Maldives, Mongolia, Nepal, Philippines, Sri Lanka, Thailand, Timor-Leste, Vietnam	Ongoing
Strengthening the national INFOSAN network	Cambodia, Mongolia, Viet Nam	Ongoing
<ul style="list-style-type: none"> • Strengthening the diagnostic capacities for food safety laboratories at national and local level • Strengthening capacity and harmonization of the concept of risk assessment among the food safety institutes in Vietnam 	Viet Nam	Ongoing

Annex 3

EUROPE
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
HACCP training course	WHO/EURO	25-29 October 2010	Romania
Technical meeting for FSU countries on “Food safety standards: adaptation and harmonization in transition countries”	FAO	December 2010	Kiev, Ukraine
National conference and training workshop on quality linked to geographical origin	FAO/EBRD	April 2011	Zagreb, Croatia
Application of Risk Analysis in Food Safety Control and Foodborne Disease Surveillance Systems	FAO Regional Office for Europe and Central Asia	14-17 June 2011	Almaty, Kazakhstan

PROJECTS/DIRECT ASSISTANCE TO COUNTRIES

Summary of activities(which were referenced in the last paper for 33 rd session)	Countries	Status
FAO /WHO continued their technical assistance activities in the region, in food safety capacity building – strengthening capacity for strategic planning and coordination of food safety activities addressing the following areas: adequacy of food law and harmonized food standards, compliance through development of effective inspection programmes, up-grading and preservation, quality food safety risk communication, surveillance of foodborne disease, monitoring of microbiological and chemical contamination in the food chain, implementation of HACCP, antibiotic resistance in a food safety perspective, alert and response to food safety emergencies	Albania, Croatia, Kazakhstan, Moldova, Serbia, Croatia, Turkey, Ukraine, Uzbekistan, Tajikistan, Romania	Ongoing
New activities of particular importance include: Food Safety Training with Biodiversity Sustainable Aspects in the Production of Traditional Cheeses of Hatay (FAO) Capacity building for the prevention of population exposure to <i>Campylobacter spp</i> and <i>Listeria monocytogenes</i> from retailed food (FAO) Food safety capacity development in Tajikistan (FAO)	Republic of Turkey Serbia Republic of Tajikistan	Project planned to be launched in June 2011 Project at formulation stage Project at formulation stage

Annex 4

LATIN AMERICA AND THE CARIBBEAN
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Regional electronic course “Hygienic Food Handling III”- 48 participants from all countries in LAC	FAO	26 April – 13 June 2010	Regional
Regional electronic course on “Risk Analysis for Food Safety” for professionals working in public institutions to protect consumer health. The course is based on documents published by FAO and the Codex Alimentarius relating to risk analysis, with 60 participants from all countries in LAC	FAO	26 April – 25 June 2010	Regional
Regional seminar on Applying risk analysis to contaminant control and the Codex Alimentarius standard setting process at “Congreso Latinoamericano de contaminantes y simposio internacional de toxinas”	FAO	27 June – 1 July 2010	Merida, México
Seminar on safety of transgenic foods – a social projection of biotechnology	FAO Chile/Bio/ISLE South Andean	13 July 2010	Santiago, Chile
Regional Workshop “Impact of feed in the safety of foods of animal origin, challenges for industry and its regulation” The objective of the workshop was to help guarantee the safety of feed and the adoption of good practices in animal feeding through an identification of priority areas and key players for the strengthening and generation of strategic alliances	FAO, in collaboration with the Association of Latin America Feed Producers (FeedLatina)	21-22 July 2010	Santiago, Chile
Regional seminar on Applications of the FAO manuals on strengthening the national control systems and their evaluation (TCP/RKA/3213). Coordinators, consultants and representatives of the 13 beneficiary countries of the project participated	FAO	27-29 July 2010	Santo Domingo de Heredia, Costa Rica
Webinar on Non Conformance Treatment based on ISO 17025 for Testing Laboratory, 485 participants from 18 countries (Argentina, Bolivia, Brazil, Chile, Colombia, Costa Rica, Cuba, Dominican Republic, Ecuador, El Salvador, Honduras, México, Nicaragua, Panamá, Paraguay, Perú, Uruguay, Venezuela)	PAHO/WHO/ FAO	6 August 2010	LATU/ Uruguay

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Version available on request from: http://www.panalimentos.org/rilaa/Cursos/NoConfReq17025_06082010/Descripcion.asp .			
Regional broadcast radio food safety communication campaign “Come Sano” on good hygienic and food handling practices in different local languages	FAO	September 2010	Step 1: El Salvador, Guatemala, Panama, Peru and Dominican Republic
Webinar on Sampling Plans and Sampling for Microbiological Food Analysis, 512 participants from 19 countries (Argentina, Bolivia, Brazil, Chile, Colombia, Costa Rica, Cuba, Ecuador, El Salvador, Guatemala, Honduras, México, Nicaragua, Panamá, Paraguay, Perú, República Dominicana, Uruguay, Venezuela). Version available on request from: http://www.panalimentos.org/rilaa/Cursos/MuestreoAnMicAlim21102010/Descripcion.asp	PAHO/WHO	21-22 October 2010	ISP/Chile and PAHO/Venezuela
Webinar on Quality Audits according to ISO/IEC 17025:2005 , 496 participants from 19 countries (Argentina, Bolivia, Brazil, Chile, Colombia, Costa Rica, Cuba, Ecuador, El Salvador, Guatemala, Honduras, México, Nicaragua, Panamá, Paraguay, Perú, República Dominicana, Uruguay, Venezuela) Version available on request from: http://www.panalimentos.org/rilaa/Cursos/AuditCalidadIso_25102010/Descripcion.asp	PAHO/WHO	25 and 29 October	LATU/Uruguay
National workshop on good hygienic practices and safe food handling for indigenous peoples of northern Chile	FAO	22-23 November 2010	Pica, Chile
Regional training workshop on science based standard setting at Codex Regional Committee (CCLAC)	FAO	November	Mexico
Regional workshop “New Codex and information tools” Side event at 32 ^{ava} session of CCNFSVD.	FAO	2 November 2010	Santiago, Chile
Regional seminar - “Ochratoxin A (OTA) in wine”	FAO and Ministry of Agriculture Chile	19 November 2010	Santiago, Chile
Regional workshop on quality linked to geographical origin	FAO/Ministry of Agriculture of Ecuador	November 2010	Ecuador

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Regional workshop demonstration of economic indicators to assess and quantify the food safety impact (TCP/RLA/3213). National coordinators and consultants from the 13 beneficiary countries of the project participated.	FAO	14-16 December 2010	Montevideo, Uruguay
Andean countries workshops on designing food safety policy and on developing action plans and strategic framework (Bolivia, Chile, Ecuador, Colombia and Peru)	FAO	1-2 December 2010	Santiago, Chile
Initial Project meeting for the National project: "Food safety and quality costs in selected small-scale fish chain" (TCP/CHI/3302)	FAO	21 March 2011	Santiago, Chile
Webinar on Quality control of microbiological culture media, 449 participants from 19 countries (Argentina, Bolivia, Brazil, Chile, Colombia, Costa Rica, Cuba, Ecuador, El Salvador, Guatemala, Honduras, México, Nicaragua, Panamá, Paraguay, Perú, República Dominicana, Uruguay, Venezuela) Version available on request from: http://www.panalimentos.org/ri/aa/Cursos/Cmedcbiol_25042011/Descripcion.asp	PAHO/WHO	25 and 26 April 2011	PAHO/Cuba
Southern Cone countries workshops on designing food safety policy and on developing action plans and strategic framework (Argentina, Brazil, Paraguay, Uruguay and Venezuela)	FAO	2-3 May 2011	Buenos Aires, Argentina
GFN international advanced workshop for Central America countries, Mexico, Cuba and Dominican Republic in burdens of illness, antimicrobial resistance and strengthening of foodborne surveillance systems. 3 participants per country.	PAHO/WHO	30 May-3 June 2011	Regional
Regional Workshop on awareness and effective communication on food safety and quality (TCP/RLA/3213)	FAO	31 May – 2 June 2011	Quito, Ecuador
Regional workshop on the development of national food safety emergency response plans	FAO	14-16 June 2011	Santiago, Chile
Regional electronic course on "Risk Analysis for Food Safety"	FAO	2 May – 29 July 2011	Regional
Broadcast radio food safety communication campaign "Come Sano" on good hygienic and food handling practices in different local languages.	FAO	June 2011	Step 2: Colombia, Paraguay, Chile and Haiti

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
National workshop on good hygienic practices and safe food handling for street food markets.	FAO	June 2011	Santiago, Chile
National workshop on good hygienic practices and safe food handling for street food markets.	FAO	July 2011	Concepción, Chile
Subregional Training Course: enhancing participation in Codex activities in the Caribbean countries	FAO	August 2011	Kingston, Jamaica
Regional workshop on quality linked to geographical origin	FAO- Intellectual property office of Peru	November 2011	Lima, Peru

PROJECTS/DIRECT ASSISTANCE

Summary of activities(which were referenced in the last paper for 33rd session)	Country	Status
FAO/WHO continued their technical assistance activities in the region in strengthening GAP, GMP and HACCP application to middle and small size food industries, development of relevant technical tools for the management of biosecurity in the MERCOSUR countries and databases and tables of food composition to strengthen international trade and consumer protection, training in food hygiene and nutrition, technical assistance in designing new food safety agencies and/or strengthening food safety policies, including modernization of SPS legislation and healthy food markets; capacity building in risk analysis for national health authorities, creation of national network of food analysis laboratories and strengthening laboratory quality assurance of foodborne surveillance in antimicrobial resistance and implementation of WHO's Five Keys to Food Safety in urban and rural primary schools	Andean, Central America and English speaking Caribbean countries, Argentina, Bahamas, Barbados, Bolivia, Belize, Bermuda, Brazil, Chile, Costa Rica, Cuba, Dominica, Dominican Republic, Ecuador, El Salvador, Guatemala, Guyana, Grenada, Honduras, Jamaica, Nicaragua, Panamá, Paraguay, Peru, St Lucia, Trinidad & Tobago, Uruguay, Venezuela.	Ongoing

New activities of particular importance include:		
Regional project to support development of schemes related to quality linked to geographical origin and geographical indications	Argentina, Costa Rica, Chile, Ecuador Peru,	On going
PAHO/CFIA (Canada) and NFA (Sweden) carried out a proficiency testing round for food analysis laboratories for microbiology (quantitative: <i>E.coli</i> , coliforms and <i>S.aureus</i> qualitative: <i>Salmonella</i> and <i>Listeria monocytogenes</i>) and chemical (ash, water, nitrogen, fat, sodium, calcium, iron, potassium, phosphorus) with 81 participating laboratories from Latin America.	Regional	Ongoing
PAHO/WHO is supporting five projects in South America in integrated surveillance for antimicrobial resistance in the poultry chain.	Argentina, Ecuador, Paraguay, Venezuela and Uruguay	Ongoing

Annex 5

NEAR EAST/EASTERN MEDITERRANEAN
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
GFN training first cycle for Eastern Mediterranean Region (EMR) countries	EMRO/WHO and GFN	1-5 November 2010	Tunis, Tunisia
Food inspection workshop	FAO	22 February 2011	Lebanon
GFN foundational training course	EMRO/WHO and GFN	6-8 March 2011	Dubai, United Arab Emirates

PROJECTS/DIRECT ASSISTANCE

Summary of activities (which were referenced in the last paper for 33rd session)	Countries	Status
FAO/WHO continued their technical assistance activities in capacity building of national food safety and quality control system as well as import and export regulatory system, to assess the safety or the risks associated with genetically modified food and development of guidelines for evaluating the safety of food and food ingredients produced using GM technology; development of national integrated systems of food safety hazards, capacity building on the analysis of chemical contaminants of food and foodborne disease surveillance, development of training packages for food inspectors, strengthening capacity of national Codex Committees, harmonizing food standards and regulations and strengthening capacity of food safety laboratories, training workshops in food safety.	Afghanistan, Bahrain, Egypt, Iran, Iraq, Kuwait, Lebanon, Libya, Oman, Pakistan, Palestine Occupied Territory, Qatar, Saudi Arabia, Somalia, Sudan, Tunisia	Ongoing

Annex 6

NORTH AMERICA AND THE PACIFIC
REGIONAL/NATIONAL EVENTS

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Integrated Food Standards Project to strengthen capacity of the Pacific Islands Forum countries to establish and enforce internationally recognized food laws, standards and inspection procedures to promote unhindered trade in safe and wholesome food	WPRO/FAO/ Pacific Islands Forum Secretariat	Various	14 Pacific Island countries
A practical guide to introducing food standards to promote health and trade for smaller island states has been prepared and is being reviewed and revised	WPRO	Ongoing	N/A
Regional FAO/WHO Technical Workshop on Food Labeling and Date Marking	FAO, in collaboration with WHO	27 September 2010	Nukualofa, Tonga
Regional FAO/WHO Technical Workshop on Strategic Frameworks for food safety	FAO, in collaboration with WHO	30 September 2010	Nukualofa, Tonga
Expert meeting on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	26-28 October 2010	Manila, Philippines
Training workshop on strengthening Codex at the national level	FAO	28 October – 1 November 2010	Kiribati
Food Secure Pacific Working Group	SPC	17 -18 March 2011	Suva, Fiji
Technical Consultation on a Western Pacific Regional Food Safety Strategy 2011-2015	WPRO	4-5 May 2011	Selangor, Malaysia
Regional Codex Contact Point Training Workshop	FAO, with support from Australia, NZ and USA	10-12 May 2011	Apia, Samoa

PROJECTS/DIRECT ASSISTANCE TO COUNTRIES

Summary of activities (which were referenced in the last paper for 33rd session)	Country	Status
FAO/WHO continued their technical support provided on food standards, food inspection processed and imported food control, review of competent authorities and effective enforcement of newly introduced food standards, technical guidance on conducting microbiological risk assessments, enhancement of food safety education based upon the Five Keys to Safer Food, including food safety education in schools, training on risk assessment	Cook Islands, Federated States of Micronesia, Fiji, Kiribati, Marshall Islands, Nauru, Niue, Palau, Papua New Guinea, Samoa, Solomon Islands, Tonga, Tuvalu	Ongoing
A Study of Cyanide Levels in Cassava and its Products in some South Pacific Island countries	University of the South Pacific, Fiji	Ongoing
New activities of particular importance include		
Development of national food safety emergency response plan and strengthening the national INFOSAN network	Fiji	Ongoing
Technical support in response to food contamination concerns associated with Japan's nuclear (WHO)	Federated States of Micronesia, Fiji, Papua New Guinea, Solomon Islands	Ongoing

Annex 7**FAO/WHO CAPACITY DEVELOPMENT PUBLICATIONS AND TOOLS (reference)**

- WHO/Europe has published a booklet “Tackling antibiotic resistance from a food safety perspective in Europe”, which was launched on World Health Day on 7 April 2011: <http://www.euro.who.int/en/what-we-do/health-topics/disease-prevention/food-safety/publications/2012/tackling-antibiotic-resistance-from-a-food-safety-perspective-in-europe>.
- “Animal Production and Health Manual: Good Practices for the Meat Industry” is now available in English, French, Spanish and Arabic, also on-line. The manual is a tool to comply with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005).
- FAO, in collaboration with the International Feed Industry Federation (IFIF), has produced the “Animal Production and Health Manual: Good Practices for the Feed Industry”, available online in English and Spanish, to assist with compliance and the practical implementation of the Codex Code of Practice for Good Animal Feeding (CAC/RCP 54-2004).
- FAO, together with WHO and ICD, developed a Basic Awareness Course on Microbiological Risk Assessment (MRA). The primary objective of this course is to acquaint governments with the general concept of risk analysis and how MRA fits into the framework of Microbiological Risk Management (MRM).
- The Russian version of the FAO/AGNS face to face training materials is now available and may be obtained from http://www.fao.org/ag/agn/agns/capacity_elearning_codex_en.asp. The training materials are available to all and especially useful to trainers working to strengthen the effectiveness of the national Codex programme in their country. The materials include Trainers’ Notes along with a set of presentation slides, student notes, class activities and supporting reference materials. Implementation of training activities using the training materials should strengthen stakeholder dialogue and raise awareness on Codex at national level.
- The WHO/FAO *Guidelines on the Safe Preparation, Storage and Handling of Powdered Infant Formula* are available in Arabic, Chinese, English, French, Russian and Spanish and have recently been translated into Japanese.
- The Spanish version of the FAO/AGNS video on Sampling for Mycotoxins “Procedimientos de muestreo para la determinación de micotoxinas en los alimentos y las raciones animales” is now available and may be obtained from http://www.fao.org/ag/agn/agns/news_an.asp.
- PAHO/WHO published: The Five Keys to Safer Food Manual (theoretical manual); Activity Book for Teachers: Five Keys to Safer Food; a Guide for the Parent-Teacher Association: *How to make a water and food safety plan for my school?* The five steps to be a school with safe food and water, and a poster “The 5 Keys to Safer Food “.
- WHO published 'Guidelines for the Investigation and Control of Foodborne Disease Outbreaks. These guidelines serve as a general introduction to the identification, as well as a practical aid for the investigation and control of foodborne disease outbreaks in a variety of settings. The Guidelines include background information and practical tools, such as sample questionnaires and investigation report forms.

- FAO developed a practical manual for producers and exporters from Asia – Regulations, standards and certification for agricultural exports. The publication is available in English, Thai, Vietnamese, Mandarin, Bahasa, Myanmar, Farsi, Hindi, Lao, Urdu, Tegulu and Bengali.
- FAO published in English and French the guide: “Linking People, Products and Places; a guide for promoting quality linked to geographical origin and sustainable GIs”. The Spanish version will be available soon.
- FAO is publishing case studies on quality linked to geographical origin in Asia, in English, as a follow up of the regional seminar on this matter that took place in Bangkok, Thailand, June 2009.
- FAO published a guide for the development of specific quality scheme linked to geographical origin, at the local level, June 2009, in collaboration with the research network SinerGI (EU funded project), and in the framework of the French funded project GCP/INT/FRA/022.
- “Good hygienic practices in the preparation and sale of street foods in Africa - Tools for training” has been published in French and English.
- “Food Safety Risk Analysis: A guide for national food safety authorities” is now also available in French and Spanish. An accompanying CD-ROM comprising a slide presentation for training, related FAO and FAO training materials and risk analysis case studies is currently under finalization. The Russian version of the manual will be available shortly.
- The FAO/WHO guidance document for governments on the application of HACCP, in small and less developed businesses (SLDBs) was finalized. The document is now available at http://www.fao.org/ag/agn/food/quality_haccp_en.stm and at: www.who.int/foodsafety/publications/fs_management/haccp_sidbs/en/index.html; as well as in a printed version in English, French and Spanish. The guidelines are also being translated into Chinese.
- FAO published a book on food labelling this year in collaboration with Woodhead publishers (UK). The book includes chapters on international legal considerations, Codex, nutrition labelling, allergies and food labels, environmental and social labels, organic food labels, ecolabelling and wild fisheries, geographic origin and identification labels and labelling of genetically modified/engineered foods.
- FAO published a “Risk-Based Food Inspection Manual” which introduces a risk-based inspection approach and procedures for primary production operations and food processing establishments. The publication is available in English, French and Spanish at www.fao.org/docrep/010/i0096e/i0096e00.htm. The Russian language version is in print.
- As a complement to this work, “Guidelines for risk-based fish inspection” which provide technical information to support fish inspection systems was published in English, French and Spanish at www.fao.org/docrep/011/i0468e/i0468e00.htm.
- FAO developed a standardized training package to assist countries in implementing relevant Codex texts related to the food safety assessment of foods derived from recombinant-DNA plants. This training package, entitled "GM food safety assessment: tools for trainers", contains both theory and practical examples of risk assessments of foods derived from modern biotechnology and a guide for training regulators. The pre-publication copy is available and the publication including a CD with training materials is available in English, French and Spanish at www.fao.org/docrep/012/i0110e/i0110e00.htm. The case studies (Part III of this publication) are now available in Spanish - see: <http://www.rlc.fao.org/es/inocuidad/pdf/estcaso.pdf>

- WHO/AFRO developed a Training Manual on Food Safety Risk Analysis. The document is being finalized in English and will be translated into French and Portuguese in due course.
- WHO/AFRO elaborated guidelines on inclusion of food safety, nutrition and food security in Poverty Reduction Strategies and development papers.
- WHO/AFRO included food safety in guidelines for nutrition in HIV/AIDS programmes.
- WHO/AFRO prepared a guide for strengthening national food control and field tested in Benin, Cote d'Ivoire, the Gambia, Uganda, Seychelles and Ghana. The document is being finalized for printing and will be available in English, French and Portuguese.
- WHO/AFRO developed a Regional Guide on foodborne disease surveillance. The document is being finalized for printing and will be available in English, French and Portuguese.
- WHO/AFRO included foodborne disease surveillance in the new Technical Guidelines for Integrated Disease Surveillance and Response in the African Region.
- WHO/AFRO is publishing a Special Edition of the African Health Monitor on Food Safety and Nutrition in the African region: Then, Now and the Future.
- The FAO Regional Office for Asia and the Pacific is developing a 'Guideline on Risk Categorization for the ASEAN countries.
- A manual on "Buenas Prácticas de Higiene en la Preparación y Venta de los Alimentos en la Vía Pública en Latinoamérica y el Caribe" has been published. (<http://www.rlc.fao.org/es/inocuidad/pdf/higiene.pdf>)
- The FAO/RLC developed an e-learning course on "Hygienic Food Handling I". The course provides tools on hygienic food handling practices to ensure food safety and reviews the basic codes of hygiene. (http://www.rlc.fao.org/nucleo/curso_MHA200904.htm)
- The FAO/RLC e-learning training courses on "Hygienic Food Handling" (Manipulación Higiénica de los Alimentos) Versions II and III are now available. The courses provide tools on hygienic food handling practices to ensure food safety and review the basic Codex codes of hygiene. (http://www.rlc.fao.org/nucleo/curso_MHA200904.htm)
- The FAO/RLC e-learning training course "Risk Analysis for Food Safety" (Análisis de Riesgos de la Inocuidad de los Alimentos) is now available. The course is based on documents published by FAO and the Codex Alimentarius relating to risk analysis. (<http://www.rlc.fao.org/nucleo/cursos/ARIA201004.htm>)
- The FAO/RLC "Eat safely" campaign to prevent food-related diseases has been conducted in all the Latin American and Caribbean countries. The campaign provides information in English, Spanish ("Come Sano"), French ("Mange Sain") and Portuguese ("Coma Saudavel") on the good practices for safe and healthy eating, including handling and preparation of food at home. The campaign materials are available at the following web address: <http://www.rlc.fao.org/es/prioridades/sanidad/comesano.htm>

- The FAO/RLC “Eat Safely” programme has been extended to a radio broadcast campaign in local native languages (Quechua, Creole, etc) in the Dominican Republic, El Salvador, Guatemala, Haiti, Panama and Peru.
- The FAO/RLC developed an e-learning course on “Food Safety Control Systems”, and it is available at (http://www.rlc.fao.org/nucleo/curso_SCIA200909.htm).
- FAO and WHO published “The Impacts of Private Food Safety Standards on the Food Chain and on Public Standard-Setting Processes”. This publication was introduced at the 32nd Session of the Commission and is available in English (www.fao.org/docrep/012/i1132e/i1132e00.pdf), French (www.fao.org/docrep/012/i1132f/i1132f00.pdf) and Spanish (www.fao.org/docrep/012/i1132s/i1132s00.pdf).
- FAO and WHO developed a “FAO/WHO Framework for Developing National Food Safety Emergency Response Plans”. This document was developed to assist countries in the formulation and implementation of national food safety emergency response plans. The document will be available in English, French and Spanish and will be used for future capacity development activities to implement preparedness for food safety emergencies at both regional and national levels.
- FAO/WHO developed Guidance for application of Risk Analysis during food safety emergencies. This document contains the essential elements for establishing procedures for assessing and managing risks within the framework of the countries food safety emergency response plans. It is especially needed to take management decisions and to communicate risk in the face of time constraints, lack of data and even knowledge gaps. The document will be available in English, French and Spanish and will be used for future capacity development activities to implement preparedness for application of risk analysis during food safety emergencies at both regional and national levels.
- FAO published the report of the Technical Round Table Sessions held at the International Conference on Food and Agriculture Applications of Nanotechnologies: NANOAGRI 2010 (20-25 June 2010, Sao Carlos, Brazil). The report is available at: ftp://ftp.fao.org/ag/agn/agns/NANOAGRI_2010.pdf.
- FAO developed and published a “Training Manual on the Evaluation of pesticide residues for establishment of maximum residue levels and calculation of dietary intake” (http://www.fao.org/fileadmin/templates/agphome/documents/Pests_Pesticides/JMPR/TrainingManualJMPR.pdf)
- FAO developed a “Food Safety Training Manual for Farmer Field Schools (FFS)” to help smallholder training programmes around the world respond to growing demand for good agricultural practices that consider chemical, biological and physical hazards. It is available at <http://www.vegetableipmasia.org/Training%20Materials.html>