

May 2007

# codex alimentarius commission



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



JOINT OFFICE: Viale delle Terme di Caracalla 00153 ROME Tel: 39 06 57051 www.codexalimentarius.net Email: codex@fao.org Facsimile: 39 06 5705 4593

## Agenda Item 16

### JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### CODEX ALIMENTARIUS COMMISSION

##### Thirtieth Session

FAO Headquarters, Rome, 2-7 July 2007

#### OTHER MATTERS ARISING FROM FAO AND WHO

#### Part V: FAO/WHO CAPACITY BUILDING ACTIVITIES IN FOOD SAFETY AND QUALITY COVERING PERIOD JULY 2006 – JUNE 2007 (Prepared by FAO and WHO)

##### *Introduction*

1. During the past year various initiatives have been undertaken or continued by FAO and WHO, in collaboration with relevant partner organizations and institutions, to:

- further enhance the respective roles of the agriculture and health sectors in ensuring the quality and safety of the food supply,
- strengthen FAO's and WHO's role in convening neutral fora for negotiation and for exchange of information and experiences in the field of food safety and quality;
- further strengthen cooperation and collaboration between the two organizations and with other partners in the field of food safety and quality; and
- upgrade the capacity of developing member countries in food safety and food quality assurance and support their effective participation in Codex work.

Information on FAO's and WHO's main capacity building activities in food safety and quality during the reporting period is provided below.

##### *FAO/WHO Global Forum of Food Safety Regulators*

2. A preparatory meeting for a possible third FAO/WHO Global Forum of Food Safety Regulators was held in Geneva, Switzerland, in conjunction with the 29<sup>th</sup> Session of the Codex Alimentarius Commission. The purpose of the preparatory meeting was a preliminary discussion on the objective, format, content and funding of a possible third Global Forum. The meeting unanimously recommended that a thorough evaluation of GF-1 and GF-2 should be conducted prior to convening GF-3. A survey to evaluate the impact of the FAO/WHO Global Fora of Food Safety Regulators has been undertaken by the joint secretariat, the results of which will be presented at a side event to be held during the current session of the Codex Alimentarius Commission.

##### *Technical Assistance and Supporting Material for Capacity Building*

3. FAO and WHO are engaged in a programme of technical assistance activities and projects at national, regional and international levels. The areas covered include strengthening food control systems,

training of food control officials and technical staff (food control managers, food inspectors, and food analysts), enhancement of food control laboratory capabilities, implementation of risk analysis and risk assessment of microbiological hazards in food, support in establishing national Codex committees, policy advice and establishment of regulatory frameworks. Detailed information is available from: [www.fao.org/agn/agn/food/meetings/workshops\\_2006\\_en.stm](http://www.fao.org/agn/agn/food/meetings/workshops_2006_en.stm). Furthermore, fresh fruits and vegetables and coffee quality and safety, mycotoxin prevention and control, implementation of the FAO/WHO Guidance to Governments on the Application of HACCP in Small and/or Less Developed Businesses, HACCP in aquaculture, traceability of fish and fish products, good practices for the feed industry, prevention of BSE and other zoonotic diseases and others are included.

4. Following the success of the Codex Training Course funded by the Codex Trust Fund in December 2005 (San José, Costa Rica), further support to training activities was provided by the Codex Trust Fund during 2006 and early 2007 including the 3-day training course held in Rabat, Morocco from 20 to 22 January 2007, (prior to the last session of the FAO/WHO Coordinating Committee for Africa) to facilitate wider dissemination of the Codex Training Package and supplement other FAO/WHO training courses on this subject.

5. FAO and WHO are involved in supporting food and clinical laboratories in the Americas' region through the INFAL (Inter-American Network of Food Analysis Laboratories), [www.panalimentos.org/rilaa/flash/rilaa.asp](http://www.panalimentos.org/rilaa/flash/rilaa.asp). Two subregional TCP projects were implemented to strengthen laboratory quality assistance for RILAA laws. In collaboration with WHO and the CDC through the PulseNet Latin America network (fingerprinting of food-borne disease by pulsed-field gel electrophoresis (PFGE)), [www.panalimentos.org/pulsenet](http://www.panalimentos.org/pulsenet), fourteen countries actively participate in the network. Three training courses have been performed in the laboratory protocols and database management. A regional database of PFGE profiles has been established. The American chapter of the WHO Global Programme for Surveillance of *Salmonella* and other Enteric Infections (WHO-GSS), [www.panalimentos.org/salmsurv](http://www.panalimentos.org/salmsurv) has accomplished the three cycles of courses in standardized protocols for *Salmonella* and *Campylobacter* and has begun the fourth round including new pathogens, *E. coli* O157 and *Shigella*. Furthermore, the programme now includes training in tools to assess the burden of food-borne diseases.

6. FAO is currently conducting a programme for improving the quality and safety of fresh fruits and vegetables, which focuses on the application of good practices (GAP, GMP, and GHP) to prevent hazards at appropriate points in the fresh fruits and vegetable chain (production and post-harvest stages - *food chain approach*). Activities for awareness raising and training at the national level have been initiated through the implementation of National Action Plans. Four case studies (Colombia, Costa Rica, Ecuador and Uruguay) on the implementation of quality and safety schemes have been finalized. FAO has prepared a Training Package (available in CD-ROM and printed format), providing information that can be used by countries to develop training programmes and implement safety and quality requirements to suit their specific needs and thus enhance their capability to apply Codex guidelines and standards, meet importers requirements, as well as improve the quality and safety of fresh produce on the domestic market. An on-line database (also produced as a CD-ROM) with over 800 documents related to the safety and quality of fresh fruits and vegetables is also now available. See also [www.fao.org/ag/agn/index\\_en.stm](http://www.fao.org/ag/agn/index_en.stm). WHO has updated the GMP-HACCP and auditing teaching material in Portuguese and Spanish. With this new teaching material a round of train-the-trainers in the Central American region has been accomplished in collaboration with other international agencies (IICA and OIRSA).

7. FAO and WHO are engaged in the development of a number of manuals, guidelines and training materials to facilitate the capacity building effort. These materials are particularly relevant to policy makers responsible for strengthening food control programmes. Most are developed jointly except for a few which are prepared under specific field projects operated either by FAO or WHO. These materials include the following:

- Improving the Safety and Quality of Fresh Fruits and Vegetables training manual and resource database (available from FAO web pages or as a CD-ROM in Chinese, English, French and - see further description above);
- "Food Safety Risk Analysis: A guide for national food safety authorities" was published in English in 2006 (FAO Food and Nutrition Paper 87) and will be available in French and Spanish in mid-2007. 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;

- FAO has begun work on a CD-Rom based technical resource package on food hygiene and quality assurance. The target audience for the resource package includes governmental and non-governmental organizations that provide training and other technical support to small and medium-scale businesses on programmes of food hygiene and quality assurance;
- WHO, in collaboration with IICA, has finalized the instrument Performance, Vision, Strategy to evaluate the performance of food safety systems. The instrument has been tested successfully in Ecuador and Peru. The instrument is available in hard copy under request to: [infopanalimentos@fos.ops-oms.org](mailto:infopanalimentos@fos.ops-oms.org);
- The FAO tool “Strengthening the capacity of national food control systems: Guidelines to assess capacity building needs” was published in hard copy and on the AGNS web site in 2006 and will be released in French and Spanish in mid-2007. The guidelines were pilot tested under AGNS and Standards and Trade Development Facility (STDF) projects in Benin, Cameroon, Kenya, Myanmar, Tanzania and Uganda and positive feedback received.
- FAO, together with WHO and ICD, have 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);
- Enhancing Participation in Codex Activities - An FAO/WHO Training Pack designed to strengthen national food safety and quality systems through enhanced participation in the Codex process. It should serve as a reference document for those involved in national Codex activities and as a training tool on Codex. A CD-ROM containing the visual aids and relevant reference documents is included in the manual. It is available in several languages at: [www.fao.org/ag/AGN/food/capacity\\_codex\\_en.stm](http://www.fao.org/ag/AGN/food/capacity_codex_en.stm). An e-learning training course on Codex is under active preparation based on this Training Package and is due to be finalized mid-2007, the training course will be accessible through FAO and WHO websites as well as on CD-ROM;
- 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](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](http://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. An FAO/WHO workshop on this matter was held in Gaborone, Botswana in December 2006. Similar workshops are planned for late 2007 in Latin America and in Asia;
- FAO and WHO have been engaged in preparing a standardized training package to assist countries in implementing relevant Codex texts related to the food safety assessment of products derived from modern biotechnology. This training package may include a pilot training manual package containing both theory and practical examples of risk assessments of foods derived from modern biotechnology and a guide for training regulators;
- The FAO training manual on “Cost-effective technologies and good management practices for improving quality and safety in small and medium agro-industries”, developed by the Agricultural Support System Division (AGS) was applied and validated in the framework of an AGS project in Nicaragua with the participation of technicians and managers of SME and trainers from Costa Rica, El Salvador, Honduras, Nicaragua and Panama. After successful capacity building events and positive feedback from participants, the training manual is being finalized for publication as a CD-Rom;
- A cross-country study on capacity building and investments needed to comply with EurepGAP requirements was carried out in Chile, Kenya, South Africa, and Malaysia by AGS. Lessons learnt from the studies show the need to upgrade the overall management systems and build capabilities at different levels in order to comply with these requirements. A synthesis report on the cases is under preparation;
- WHO has issued "A Guide for Healthy Food Markets", which contains an annex on measures to reduce transmission of avian influenza in wet markets in developing countries. The publication is available at [www.who.int/foodsafety/capacity/healthy\\_marketplaces/en/](http://www.who.int/foodsafety/capacity/healthy_marketplaces/en/);
- WHO has completed the development of the GEMS/Food Consumption Cluster Diets, which will be used by JECFA and JMPR in estimating long-term exposure to chemicals in food. The diets are available at [www.who.int/foodsafety/chem/gems/en/](http://www.who.int/foodsafety/chem/gems/en/).

### ***Information Exchange Mechanisms***

8. The International Portal on Food Safety, Animal and Plant Health ([www.ipfsaph.org](http://www.ipfsaph.org)) - a joint initiative with IPPC, OIE, Codex and WTO - has continued to develop. Numbers of page requests to the website on a monthly basis regularly exceed 400 000; numbers of visitors per month are typically in excess of 35 000. The portal is adding a number of new data sets on pesticides and food additives and now contains over 25 000 records, while collaboration has been strengthened with the EU through contacts with DG Trade's Exports Helpdesk.

9. INFOSAN, the International Food Safety Authorities Network, developed and maintained by WHO in collaboration with FAO, was inaugurated in October 2004. Identified as a priority need by both Codex and the World Health Assembly, 154 Member States have now joined the network. Since its creation, INFOSAN has responded to requests for information on how to develop and maintain food control systems by providing INFOSAN Information notes on timely food safety topics. INFOSAN EMERGENCY, the emergency arm of the network, performs global surveillance of food contamination and food-borne disease events. Every month, the INFOSAN identifies an average of 157 notices of food contamination and food-borne disease events with potential international implications. On average, about 11 food notices require follow up activity by INFOSAN. On average 1 to 2 INFOSAN Emergency Alerts are sent out to countries receiving contaminated food each month. During the past year, INFOSAN Emergency Alerts about the global distribution of contaminated food have gone to all Member States.

10. The WHO International Health Regulations (IHR) have recently been updated to cover agents causing serious health risks connected to food in international trade. The adapted IHR version will come into effect by June 2007.

11. FAO also supports the development and maintenance of Fish Port, a web-based system for dissemination of scientific and technical information on fish safety and quality.

### **INTERNATIONAL EVENTS**

12. A joint FAO/WHO/OIE Expert Consultation on Antimicrobial Use in Aquaculture and Antimicrobial Resistance was held from 13 to 16 June 2006 in Seoul, Korea. The Consultation addressed all aspects related to regulation, marketing, distribution and use of antimicrobials in aquaculture, the magnitude of their use in aquaculture and the public health impact of such use. Further information on this consultation may be obtained from: [www.fao.org/ag/agn/foodrisk\\_antimicrobial\\_en.stm](http://www.fao.org/ag/agn/foodrisk_antimicrobial_en.stm).

13. FAO participated as part of the scientific advisory committee of the EC Mycoglobe project at the International Conference on "Advances on genomics, biodiversity and rapid systems for detection of toxigenic fungi and mycotoxins" which took place in Monopoli, Italy from 26 to 30 September 2006. The conference was organized by the Institute of Sciences of Food Production ISPA-CNR. More information on the conference, entitled "Advances on genomics, biodiversity and rapid systems for detection of toxigenic fungi and mycotoxins" is available from: [www.ispa.cnr.it/mycoglobe/conference/index.php?id\\_conf=13](http://www.ispa.cnr.it/mycoglobe/conference/index.php?id_conf=13)

14. FAO, in collaboration with the Government of Canada, represented by Health Canada, organized an international workshop on Safety Assessment of Food Derived from Modern Biotechnology in Ottawa, Canada, from 31 October to 1 November 2006. The workshop was one of a series of biosafety-related activities within the *Biosecurity* framework. Further information on the workshop may be obtained from: [foodquality@fao.org](mailto:foodquality@fao.org).

15. FAO held an international training workshop on Assessing Capacity Building Needs in National Food Control Systems in Rome from 28 November to 1 December 2006. The purpose of this workshop was to train food safety regulators as users and facilitators to apply new FAO food safety needs assessment tools. Twelve food safety regulators from Africa, Asia, the Near East, Latin America and the Caribbean participated actively in this event. During the workshop, participants worked in small groups to apply the *FAO Quick Guide to assess capacity building needs* to three different country scenarios. The report of this workshop is available at [ftp://ftp.fao.org/ag/agn/food/meetings/2006/fao\\_tot\\_workshop.pdf](http://ftp.fao.org/ag/agn/food/meetings/2006/fao_tot_workshop.pdf).

16. FAO co-organized with the International Union of Pure and Applied Chemistry (IUPAC) a side event on mycotoxin sampling for food and feed during the XII<sup>th</sup> International Symposium on Mycotoxins and Phycotoxins in Istanbul, Turkey from 21 to 25 May 2007 at which the newly developed training video was launched.

### ***Global projects***

17. The Government of Norway signed a Programme Cooperation Agreement (PCA) with FAO, with the overall objective of supporting the Millennium Development Goals (MDGs) in developing countries through the work of FAO, for the period 2005-2006. One of the principal objectives of this project is "Improved Food Safety and Quality at National Level and along the Food Chain". Activities are being conducted in Burkina Faso, Cambodia Kenya, Laos, Nicaragua, Tanzania and Uganda. Outcomes to be reached include: acceptance and use of Good Agricultural Practice (GAP); capacity building and awareness raising for integrated natural resource governance and management (SARED), support to food quality and safety and Codex related work and guidelines, advice and instruments related to small-scale/artisanal fisheries implemented/developed.

18. Under the same Programme Cooperation Agreement, Norway is supporting a series of activities aimed at strengthening FAO's earlier work on the integration of food safety, animal health, plant health and biosafety under the biosecurity framework. In this context, a three-part Biosecurity Toolkit (comprising an introductory text, a biosecurity capacity assessment guide and a biosecurity risk analysis manual) will be available in mid-2007, a series of regional training workshops on assessing biosecurity capacity is taking place in Latin America, Asia and Africa (May 2007), and other activities to assess biosecurity capacity needs and strengthen an integrated biosecurity approach are underway (including in Bhutan, El Salvador, Haiti and Panama).

### ***Global tools under development***

19. FAO/AGNS are finalizing a manual on risk based food inspection and auditing of food safety management systems.

20. FAO, in collaboration with the Italian Istituto Superiore di Sanità, is finalizing a video on mycotoxin sampling for food and feed.

## ***REGIONAL AND COUNTRY LEVEL CAPACITY BUILDING ACTIVITIES***

### **AFRICA**

#### **FAO REGIONAL ACTIVITIES**

21. A subregional training of trainers' course on the application of good hygiene practices throughout the coffee chain was held in Zambia in July 2006 and included participants from Malawi, Tanzania, Zambia and Zimbabwe. This training course was the final activity under a CFC-funded project on "Improving coffee quality through the prevention of mould growth" which started in 2001.

22. FAO, in collaboration with the Tunisian Agence Nationale de Contrôle Sanitaire et Environnemental, organized a subregional workshop on "Improving the quality and safety of fresh fruits and vegetables in North Africa" in Hammamet, Tunisia, from 11 to 16 September 2006. The workshop was intended for the French speaking countries in the Near East and provided capacity building using the recently developed FAO training pack on "Improving the quality and safety of fresh fruits and vegetables".

23. FAO convened a Workshop on the Application of HACCP in Small and Less Developed Food Businesses in Gaborone, Botswana from 28 November to 1 December 2006. Participants from the public and private sectors were invited to attend from Botswana, Lesotho, Namibia, South Africa, Zambia and Zimbabwe. The workshop discussed the FAO/WHO Guidance to Governments on the Application of HACCP in small and less developed food businesses and developed practical measures for their application at national and regional level. Further information is available from: [foodquality@fao.org](mailto:foodquality@fao.org).

24. FAO, in collaboration with the Tanzania Bureau of Standards (TBS), organized a subregional Workshop on Capacity Building of National Food Control Systems. The workshop took place in Bagamoyo, Tanzania from 4 to 8 December 2006. Core national stakeholders from Kenya, Tanzania and Uganda participated. The main objectives of the workshop were to: discuss the current country situation as assessed

by international and national consultants; further review to finalize the draft of the 5-year strategic national action plans; and to review and evaluate the recently developed FAO Food Inspection Manual. The project was funded by the Government of Norway through the Programme Cooperation Agreement (PCA). Further information may be obtained from: [foodquality@fao.org](mailto:foodquality@fao.org).

25. FAO/AGNS, in collaboration with the University of Pretoria, South Africa, organized a sub-regional workshop on Capacity Development to Improve Safety and Quality in Fresh Fruits and Vegetables from 12 to 16 February 2007. Core national stakeholders from Kenya, Malawi, Uganda, South Africa and Tanzania participated. The main objectives of the workshop were: to validate newly developed guidelines on the cost-effective application of hygienic practices for complying with food safety requirements in international and domestic standards and regulations for selected fresh produce chains (mango, citrus, tomato and cabbage); and to train trainers on cost-effective application of hygienic practices (GAP, GHP, GMP and HACCP). The project was also funded by the Government of Norway through the Programme Cooperation Agreement (PCA) with FAO. The guidelines are scheduled to be published by the end of 2007.

26. A “Regional Workshop on Good Agriculture Practices in Eastern and Southern Africa: Practices and Policies” was organized by FAO-UNCTAD-Kenya National Task Force on Horticulture in Nairobi, Kenya from 6 to 9 March 2007. The objectives of the workshop were to: i) Facilitate exchange of experiences on challenges and opportunities of GAP and strategic options for E&S Africa; ii) Draw lessons to prepare recommendations and guidance for implementation at national level; iii) Identify potential areas of cooperation on GAP at regional level; iv) Discuss follow-up activities and coordination needs by donors and other actors. Participants came from Burundi, Ethiopia, Ghana, Kenya, Republic of Tanzania, Rwanda, Uganda, Zambia, and Zimbabwe. The project was funded by the Government of Norway through the Programme Cooperation Agreement (PCA) with FAO and implemented by AGS, AGD and SDA technical units. More information is available from the GAP website: [www.fao.org/prods/GAP/gapindex\\_en.htm](http://www.fao.org/prods/GAP/gapindex_en.htm)

27. FAO organized a regional training workshop on an integrated approach to food safety, animal health and plant health (biosecurity) in Accra, Ghana from 30 May to 1 June 2007. The workshop will train selected sector experts from English-speaking countries in Africa on the use of the new FAO Biosecurity Toolkit.

#### WHO REGIONAL ACTIVITIES

28. Resolution AFR/RC53/R5 on food safety guided the work of the WHO African region. The key issues that were addressed included: limited capacity for food-borne disease surveillance; poor participation of countries in the work of the Codex Alimentarius Commission; outdated food legislation; limited education in food safety and lack of awareness about the public health implication of unsafe food exposure to mycotoxins, especially, aflatoxins through food. There is increased participation of the health sector in food safety activities at the country level and this is evidenced by the presence of Food Safety Focal Points at the WHO country offices and the Ministries of Health in the region.

29. WHO prepared a Strategy on Food Safety for the WHO African Region, entitled “Food Safety and Health: A strategy for the WHO African Region. The WHO Regional Committee for Africa will discuss and adopt a resolution on the Regional Food Safety Strategy in August 2007. The objectives of the document are: to provide a platform for advocacy for food safety; provide Member States with a framework for the development and implementation of national policies for food safety and facilitate the development of intersectoral collaboration and partnerships for food safety.

30. Several countries including the Republic of Congo and Lesotho strengthened their national Codex Committees. Algeria prepared and launched its national food safety action plan with support from WHO while Equatorial Guinea prepared national norms and standards for food hygiene. Support was provided to Kenya to review their draft food safety policy in July 2006. WHO is working with the Swedish International Development Agency to organize an Advance International Training Course on Quality Infrastructure for Food Safety in 2007. This is specifically for Burundi, Ethiopia, Kenya, Malawi, Mozambique, Rwanda, Tanzania, Uganda and Zambia through bilateral agreements with these countries. The first phase of the course, which is building capacity for food safety and supporting the countries to prepare their national food safety policies, took place in January 2007. Phase 2 is planned for September 2007.

31. Burkina Faso, Cameroon, Chad, Madagascar, Senegal and Togo conducted a number of food safety capacity building training workshops, including workshops on food-borne disease surveillance, the Hazard Analysis Critical Control Points, food inspection and Codex Alimentarius. Lesotho and the Republic of Congo re-launched their national Codex Committees. In collaboration with FAO and WHO, the Codex Secretariat organized a Subregional workshop on sources of Codex information in October 2006 in Brazzaville, Congo which was attended by Chad, the Republic of Congo and the Democratic Republic of Congo. An informal consultation for regional cooperation was organized in September 2006 for Botswana, Cameroon, Ghana, Morocco, Nigeria, Tanzania and Uganda by the US Codex Office.

32. There were a number of outbreaks, including the outbreak of acute aflatoxicosis in Kenya and cholera in a number of countries. Kenya was provided with technical support for investigation, management and control of the outbreak. In particular, resources were provided for the strengthening of the National Public Health Reference Laboratory for monitoring of food, serum and other biological specimens for aflatoxins.

33. Cameroon and Ghana received support to attend the Fourth International Total Diet Study Training Course and Workshop in Beijing, China in October 2006.

34. A Global Salm-Surv training course for Comoros, Madagascar, Mauritius and the Seychelles was held in January 2007 in Madagascar. In collaboration with WHO, the Institut Pasteur, Paris organized a workshop on *Salmonella* Antisera Production in November 2006 which was attended by scientists from Cameroon and Cote d'Ivoire. Support was provided to several countries during outbreaks of food-borne diseases including outbreaks of acute aflatoxicosis and cholera.

35. In response to the detection of H5N1 influenza virus in certain countries in the region, the regional office supported all the countries to develop their national action plans for management of epidemics and a possible pandemic. As at October 2006, 38 countries had prepared their national action plans while the remainder are at different stages of preparation including two which are still in the preparatory stage. Two regional conferences were also organized to determine the way forward.

36. A Regional Guide for the Development and Implementation of Food Law is being finalized and a number of countries have prepared/drafted food safety national action plans and policies. A Regional Guide for Microbiological Monitoring of food was prepared. A document on the adaptation of the WHO Five Keys Manual, Bringing Food Safety Home for African schools was drafted. Several information and advocacy materials for food safety were developed and disseminated, including a regional newsletter. Information has also been collected from countries to document national food safety activities.

37. As part of the efforts to promote the exchange of information and best practices, the second edition of the regional newsletter was published and information was collected from countries to document national food safety activities. A database on food safety issues was also started in order to establish an evidence-based system. The Regional Office created and disseminated an information series on a number of topics. These are available at <http://www.afro.who.int/des/fos/index.html>.

38. The WHO Five Keys for Safer Foods were implemented in Botswana, Gambia, Guinea, Lesotho, Mali, Mozambique and the Republic of Congo and an adaptation of the five keys manual was prepared. A number of countries, including Ghana and Mali, instituted the celebration of food safety week.

#### NATIONAL ACTIVITIES

##### *FAO Field projects*

39. Since 2000, the special regional project for food security has been implemented jointly with the Commission of UEMOA and other technical units in FAO (AGAH, AGNS, AGPP, ESCP and LEGN); its objectives include: preparation of harmonized regulations covering food safety, animal and plant health, as well as capacity building among member countries on these issues and the provision of basic equipment where needed to run initial control activities. The regulations were approved by the Ministers Council in April 2007 in Lomé, Togo, and a regional training course on planning and delivery of sanitary surveys will

be implemented in July 2007 to allow the test run of food control actions in the eight countries during the second half of 2007.

40. Under its Technical Cooperation Programme (TCP), FAO has implemented numerous projects on critical aspects of food control in many countries. FAO/TCP is designed to assist Member Nations in solving their most pressing development needs. In the field of food safety these mainly include: strengthening of national food control systems, enhancing laboratory facilities and analysis capacities and improving the ability of member countries to comply with new trade regulations, implementing Codex work, etc.

41. An FAO/AGNS project was approved in May 2004 to support the implementation of a strategy to control and monitor the quality and safety of food products in the Democratic Republic of the Congo. The project is scheduled to continue until June 2007. The objective is to improve the food safety and quality in the Congo, by setting the basis of a national food surveillance and control policy and defining a strategy for implementing an efficient food control system.

42. An FAO/AGNS project to Support the Informal Food Sector in Guinea began in June 2003 and was completed in December 2006. The objective of the assistance was to help the Government to define the strategies necessary to improve the quality of food prepared and sold on the street. The project carried out surveys and pre-test feasible actions to improve the safety and quality of food sold on the street.

43. FAO/AGNS commenced work on a project in early 2006 to assist in the control of mycotoxins in South Africa. The objective of the project is to carry out a preliminary assessment of the level of contamination by mycotoxins (mainly OTA and DON in selected commodities) and to enhance the government's capabilities in the sampling, monitoring, prevention and control of mycotoxins in foodstuffs with a view to ensure maximum consumer protection and promote international trade in foodstuffs.

44. An FAO/AGNS project was approved for Morocco in July 2006. It aims at creating and organizing a National Consumer Centre to provide information to consumers on food related matters and promote the involvement of the consumer in promoting food quality and safety. The project is expected to run until November 2007.

45. An FAO/AGNS project on "Support to the strengthening of the national Codex Committee in Madagascar" was approved in May 2006 for the duration of 12 months. Its global objective is to help the government in its efforts to strengthen food quality and health control activities and to promote the exports of agricultural products in the country.

46. FAO/AGST is implementing a project that went operational in April 2006 to provide technical assistance and capacity building in sustainable production and micro processing of edible oilseeds in Uganda. The objective of the project is to enhance farmer returns from production, processing and marketing of edible oils, especially sunflower oil, through improving finished product quality.

#### ***Direct cooperation with developing countries***

47. At the request of the Government of Cameroon, FAO is providing advice and support to the Centre Pasteur du Cameroon, Laboratoire de Chimie de Hygiène Environnement, for the implementation of a study on exposure of the inhabitants of Yaoundé to pesticide residues using a total diet study (TDS) protocol which considers FAO/WHO recommendations on this matter.

48. During 2006 FAO/AGNS provided direct assistance to the Government of Mozambique in the establishment of a national Codex committee. FAO/AGNS also assisted in the organization of a stakeholder's consultation and workshop.

49. FAO/AGNS provided direct assistance to the Government of Djibouti during the second half of 2006 in the organization of a national Codex committee.

50. FAO/AGNS, jointly with the Institute of Sciences and Food Inspection, Bari, Italy, contributed to a national survey on mycotoxin contamination of food in Nigeria.

51. A request to FAO (AGNS) has been received from the Government of Cote d'Ivoire to formulate a project to strengthen the food control system. This project is in the formulation stage.
52. A request has been received from the Government of Rwanda to address the Hygienic Handling of foods of animal origin. This project is in the formulation stage. The request was submitted to the FAO Animal Production Service, in collaboration with AGNS.
53. The Government of Senegal has requested assistance from FAO/AGNS in strengthening and supporting Quality Assurance Systems in Food Safety Laboratories. The request is currently in the approval process.
54. Funding is currently being sought for a subregional programme proposal developed by FAO/AGNS to facilitate trade in the Southern African Development Community (SADC) member states through food standards and food safety management.
55. Following a request from the Tanzania Bureau of Standards (TBS) to AGNS, a TCP project for strengthening the capacity for improving the safety and quality of fresh fruits and vegetables produced in Tanzania is currently under formulation.
56. A request was recently sent by the Ministry of Health of the Government of Mozambique requesting technical assistance to strengthen the quality assurance system of their National Laboratory for Food and Water Hygiene (LNHAA). Terms of reference have been prepared for an initial audit mission as well as for the future project formulation.
57. A request to FAO/AGST and AGNS has been received from the Government of Niger to rehabilitate the parastatal agency that maintains cereal stocks and build its operational capacity, through updating quality assurance laboratories and cereal stock management procedures and conducting staff training.
58. A request has been received by AGNS from the Government of Guinea for a project aiming at strengthening the National Codex Committee. The project proposal is currently in the formulation stage.

## ASIA

### FAO REGIONAL ACTIVITIES

59. FAO is supporting the establishment of a regional web-based network for microbiological risk assessment in Asia. The network will be hosted by an academic institution in the region. The purpose of the network is to strengthen capacity building on MRA among risk managers, risk assessors and others as well as facilitate the exchange of contacts, information, tools and materials, experiences and expertise on MRA in countries in Asia.
60. FAO/AGNS collaborated with the Heilongjiang Provincial People's Government, the American Food Safety Consortium and the Ministry of Agriculture, Food and Rural Development of Alberta, Canada, in the joint organization of the "International Forum on Food Quality and Safety China 2006", which was held in Harbin, China, from 15 to 18 June 2006. The aim of this forum was to strengthen food quality and safety and promote international exchange and cooperation in food science. Further details on this forum may be obtained from: [www.hljagri.gov.cn/IFFQSC2006](http://www.hljagri.gov.cn/IFFQSC2006).
61. FAO and the Ministry of Agriculture of China organized a five-day national workshop for China on a practical approach to improving the quality and safety of fresh fruits and vegetables. The workshop aimed to enhance information access and exchange as a means to improve the safe production, harvesting, handling, storage and marketing of fresh fruits and vegetables. Further information on the workshop is available from: [www.fao.org/ag/agn/food/meetings\\_workshops2006\\_en.stm](http://www.fao.org/ag/agn/food/meetings_workshops2006_en.stm).
62. FAO participated in the APEC Workshop on capacity building for developing member economies in applying SPS measures in Hanoi, Viet Nam, 26-28 July 2006. FAO's contribution to the workshop highlighted the organization's technical assistance related to Sanitary and Phytosanitary Measures (SPS) and recommendations on strategy for developing countries to meet existing obligations of the SPS Agreement.

63. FAO participated in the “The First International Conference on Halal Science: Halal Food-Halal Nutrition”, Bangkok, Thailand, from 1 to 2 September 2006. The conference was organized by the Halal Science Centre and the Faculty of Allied Health Sciences, Chulalongkorn University, Thailand in cooperation with the Nutrition Association of Thailand under the Patronage of Her Royal Highness Princess Maha Chakri Sirindhorn and the Food and Nutrition Partnership of Thailand.
64. FAO participated in the “International Symposium on Production Management for Agricultural and Livestock Produce Safety” in Seoul, Korea from 12 to 15 September 2006 organized by the Rural Development Administration (RDA), Korea. The Symposium aimed at identifying the international status of production management and establishing an integrated management system for agricultural and livestock safety.
65. A Regional Training Course on “Village Level Food Processing – Empowerment through Enterprise Skills Development” was held in Hanoi, Viet Nam, from 2 to 20 October 2006 at the Viet Nam Institute for Agricultural Engineering and Post-harvest Technology (VIAEP). Participants in attendance were 18 trainees from Lao PDR, Myanmar and Viet Nam.
66. FAO/WHO, with support from the Industrial Council for Development (ICD) and the SEAMEO TROPMED Regional Centre for Community Nutrition, University of Indonesia, jointly organized a Basic Awareness Course for Microbiological Risk Assessment (MRA) in Jakarta, Indonesia from 14-17 November 2006. The purpose of the workshop was to raise awareness among policy makers and risk managers on the principles and procedures for microbiological risk assessment in the context of risk management.
67. FAO/WHO organized a regional workshop for Asia on Food Safety Risk Communication: Why and How? in Seoul, Korea in November 2006. The purpose of the workshop was to provide information on food safety risk communication within the framework of risk analysis, including information on definitions, food safety risk communication in the development of Codex standards and application of the risk analysis principles and guidelines.
68. FAO, in collaboration with the National Bureau of Agricultural Commodity and Food Standards (ACFS), Ministry of Agriculture and Cooperatives, Thailand, organized a regional workshop on Codex Information Resources in Bangkok, Thailand from 13-15 December 2006. The objectives of the workshop were to achieve an understanding of the role and functioning of Codex, strengthen the national Codex Contact Points, demonstrate and provide training in the use of existing information resources on food safety and other SPS issues, facilitate the national promotion of food safety/SPS information and facilitate the exchange of food safety information and experiences among specialists in the region.
69. FAO organized a regional training workshop on An Integrated Approach to Food Safety and Animal and Plant Health (Biosecurity) and the Assessment of Capacity Needs in Bangkok from 28-30 May 2007. The objectives of the workshop were to increase the understanding and knowledge about an integrated approach to food safety, animal and plant health and life and biosafety (Biosecurity) among sector experts, equip participants with the knowledge and skills to apply the FAO Biosecurity Capacity Assessment Tool at the national level and develop a network of experts with specialized knowledge and skills on an integrated Biosecurity approach to facilitate the development and delivery of Biosecurity capacity building activities and training at the country and regional level.

#### **WHO REGIONAL ACTIVITIES**

70. Technical support was provided to laboratories in a number of countries to improve the analytical skills and to enhance laboratory quality assurance. In addition, support was provided to enable countries to conduct studies of the extent of food contamination in Bangladesh, Bhutan and Thailand. FOS Collaborating Centres in SEAR also continue to conduct studies and make data from studies available to WHO’s Global Environment Monitoring System - Food Contamination Monitoring and Assessment Programme (GEMS/Food).

71. In Indonesia, WHO supported the National Agency for Drug and Food Control in the development of seven training modules on food risk assessment and to establish a FOS database information system, linked to a national network mechanism for Microbiological Risk Assessment.
72. Nepal and Indonesia took part in an international total diet studies (TDS) course in October 2006, Beijing, China. A TDS course is planned in Jakarta at the end of 2007 to allow more SEAR countries to become familiar with this approach.
73. In 2004-2005, with WHO support, Bhutan strengthened its food safety programme under the Ministry of Agriculture, initiating surveillance and prevention of food-borne health hazards. Facilities for microbiology testing at the National Public Health laboratory were acquired in 2006.
74. In response to requests from countries, SEARO developed materials for educating consumers on food safety risks and about safe food handling behaviours that can help minimize those risks. The “Five Keys to Safer Food” poster was translated in 17 regional languages by the national FOS focal points (<http://www.searo.who.int/en/Section23/Section1001/Section1110.htm> )
75. Public health authorities, small- and medium-scale food and restaurant business owners/food vendors, food and sanitary inspectors, hospitality businesses students, consumer organizations and schoolteachers were among the recipients of over 150 000 posters and 5 000 booklets, many using them in their daily work.
76. Bangladesh, India, Indonesia and Thailand have carried out awareness and training sessions to promote food safety amongst street food vendors. (<http://foodsafetyindia.nic.in/juicer.htm> and <http://foodsafetyindia.nic.in/acknow.htm>)
77. Following the tsunami, WHO Maldives supported the Department of Public Health and other national authorities in establishing the basis for setting up the national integrated food safety system based on risk analysis principles. Specific training was given to food inspectors in close collaboration with the hospitality sector. ([http://www.who.org.mv/LinkFiles/Tsunami\\_FOS\\_Maldives\\_Sparringa\\_Final\\_report.pdf](http://www.who.org.mv/LinkFiles/Tsunami_FOS_Maldives_Sparringa_Final_report.pdf))
78. With support from WHO, in August 2007 Indonesia will start the implementation of the National Healthy Food Market Programme. The national project aims at empowering the market communities to set up healthy food markets (HFM) to ensure provision of safe and nutritious food. The project will harness the capability of key stakeholders to improve bio safety levels to reduce risks for spread of AI virus. By end of 2009, 300 traditional markets will be officially certified and a total of 3000 market managers will be trained. ([http://www.searo.who.int/en/Section23/Section1001/Section1110\\_11528.htm](http://www.searo.who.int/en/Section23/Section1001/Section1110_11528.htm))

## NATIONAL ACTIVITIES

### *FAO Field projects*

79. A two-year FAO/AGNS TCP project on Strengthening Testing Capability for Food Safety which was requested by the Government of China began in late 2004. The overall objective of the project is to protect the health of consumers and to enhance the competitiveness of their fresh produce in the international market through strengthening the country’s capabilities for inspecting, testing and monitoring fresh produce for pesticide residues and contaminants.
80. Phase 2 of an FAO/AGNS TCP project for Mongolia to Strengthen Food Import Control commenced in August 2005. The objectives of the project are to establish and strengthen the national system of control of food import quality and safety. The project addressed the institutional set-up for the control of food import in Mongolia and provided training to food inspectors, strengthening laboratory facilities and training analytical staff associated with border food control.
81. An FAO-executed trust fund project funded by NZAID commenced in May 2005. This project, “Improving food safety and its management in Viet Nam, Lao PDR and Cambodia” aims to help the

participating countries to develop or improve national food safety policy, strengthen the legal framework for food control and build the technical capacities required to enforce food safety requirements. The first of a series of training of trainers courses on food hygiene is scheduled to take place in Cambodia in June 2007. The project also includes components on food safety education and food-borne disease surveillance that will be implemented in collaboration with the WHO Regional Office for Asia.

82. Two FAO executed trust fund projects funded by Japan began in February 2007. These projects, “Enhancing food safety by strengthening food inspection systems in the ASEAN countries” and “Support to the FAO programme on capacity building in food safety” aim at strengthening capacity building permitting ASEAN countries to recognize and comply with international standards and guidelines on food safety, thereby enhancing food safety conditions in the ASEAN countries.

83. A five-year project with eight components for improving food safety and quality and official food control in Bangladesh is currently under formulation. This project will take up the conclusions and recommendations from the FAO TCP/BGD/2901 project “Strengthening Food Control in Bangladesh” which was completed in 2005. The project will support the Government of Bangladesh to develop and strengthen the implementation of a comprehensive and coherent national food control system that is based on modern scientific principles and practices, and the participation of all relevant stakeholders from farm to table.

84. The implementation of the second phase of the FAO/AGNS TCP project on strengthening compliance of the SPS requirements for expanded export of fresh fruits and vegetables in Thailand commenced in March 2007. The main activities to be carried out are a study tour on inspection and certification, a mission of a national consultant on food analysis, a component on information technology and the final backstopping mission.

85. A three-year project to strengthen food quality and safety of fresh produce in the Philippines is currently under formulation. The objective of the project is to improve the quality and safety of fresh fruits and vegetables produced in the Philippines and to upgrade the production system to meet the SPS measures and Codex safety requirements related to microbiological and chemical hazards in foods. Special attention will be given to the main crops banana, mango, pineapple, maize, cassava, pumpkin, sweet potatoes and tomatoes.

#### **WHO NATIONAL ACTIVITIES**

86. As a result of WHO's support to Bangladesh, the national authorities amended the 1959 “Pure Food Ordinance Act”, constituted a National Food Safety Advisory Council and established the Pure Food Courts in each district of the country.

87. WHO Bhutan, provided support to enable the Ministry of Health, in close collaboration with the agricultural sector, to acquire and install the capacity for microbiology testing at the Public Health Laboratory.

88. In Indonesia, WHO supported the National Agency for Drug and Food Control to establish a food safety information system linked to a national network, including a mechanism for microbiological risk assessment. Seven training modules on risk assessment were developed for this purpose. Since 2005, significant support to Indonesia has been provided by WHO Jakarta to the Ministry of Health to develop food safety based awareness and training materials to prevent and control the spread of the avian influenza virus in live animal markets. More information is available at: [http://www.searo.who.int/en/Section23/Section1001/Section1110\\_11528.htm](http://www.searo.who.int/en/Section23/Section1001/Section1110_11528.htm).

89. Following the 2004 Tsunami, WHO Maldives supported the Department of Public Health and other national authorities in establishing the basis for setting up the national integrated food safety system, based on risk analysis principles. Specific training was given to food inspectors in close collaboration with the catering sector.

90. WHO is currently collaborating with the Asian Development Bank and the State Food and Drug Administration of China to strengthen that Administration's coordination capacity and to review the current food control situation in China. At the same time, WHO is committed to building the capacity of health authorities to effectively implement their responsibilities in relation to food safety in China.

#### *Direct advice to developing countries*

91. FAO is also assisting the Government of Malaysia in its efforts to enhance their current capabilities on risk assessment of chemicals in food, in particular food additives.

92. In addition, FAO provided assistance to India through the FAO/UNESCO Microbial Resource Centre for Marine Biotechnology (MIRCEN) for the organization of an ASM/FAO/UNESCO International Workshop on Molecular Techniques in aquaculture and seafood safety. This activity will facilitate efforts of institutions from 8 countries from the region to enhance the current activities in this field and to contribute to fill some data identified by JEMRA that are relevant for those countries.

93. During 2006 FAO/AGNS provided direct assistance to the Government of the Philippines in the establishment of a national Codex Committee.

94. The Government of Myanmar requested assistance from FAO/AGNS in assessing the exact needs of the country in the area of food safety and quality in order to improve the national food control system in a comprehensive manner.

95. The Government of Myanmar also requested the support of FAO/AGS to formulate an "Oil Crops Development Project", within the framework of the Government's cooperation arrangements with the OPEC Fund for International Development. The project will support the enhancement of institutional agro-industrial capacity for edible oil processing and quality assurance, including the turn-key establishment of new processing plants and the development of national edible oil standards and strengthening of national capacity for oil quality control.

#### **UPCOMING ACTIVITIES/PROJECTS**

96. The Government of Pakistan has requested assistance from FAO (AGNS) for building national capacity for food quality and safety. Specifically, the Ministry for Food, Agriculture and Livestock (MINFAL) is seeking assistance in reviewing and revising national SPS laws, remodelling animal and plant quarantine services, enhancing the capabilities of reference laboratories, forging technical linkages and fostering cooperation with developed economies.

97. The Government of Pakistan has also requested assistance from FAO (AGNS) in the area of improving the safety and quality of fresh fruits and vegetables. The request is in the formulation phase.

98. The Government of Sri Lanka has requested assistance from FAO (AGNS) in the area of training in food safety and quality and certification. The request is in the formulation phase.

#### **EUROPE**

##### **FAO REGIONAL ACTIVITIES**

#### *Regional workshops*

99. FAO/WHO, in collaboration with the Government of Switzerland, organized a one-day seminar "Strengthening Knowledge of Codex Procedures and Risk Analysis" prior to CCEURO in January 2007. The objective of the seminar was to disseminate information on Codex procedures and address the importance of risk analysis as a basis for national food control programmes. The seminar was attended by delegates from Belarus, Bosnia & Herzegovina, Croatia, Poland, Lithuania, Serbia, and Uzbekistan.

100. FAO participated in a regional workshop on the coordination of SPS Procedures and working group meetings IV, in Bucharest, Romania in May 2007. The workshop was organized by the Commercial Law Development Program (CLDP), of the U.S. Department of Commerce. with representatives from Albania, Bulgaria, Bosnia & Herzegovina, Croatia, FYR Macedonia, Kosovo (UNMIK), Moldova, Romania, Serbia, Montenegro. The workshop addressed means of strengthening capacity in the region on planning and implementation of food control infrastructures, improved food safety in food businesses through the application of GHP/HACCP, and addressing the need for greater interaction between animal health and food safety specialists at a national level.

### ***Regional projects***

101. An FAO project in the South Eastern European subregion (Albania, Bosnia and Herzegovina, Bulgaria, Croatia, FYR Macedonia, Kosovo, Moldova, Romania) on “Strengthening food safety in South East European transition countries – A regional approach to food legislation and control” is in the final stages of implementation. The main project outputs include draft food safety strategies and action plans, and an assessment of legal status and recommendations in each of the countries. A final regional workshop is planned for September 2007 to review the project activities and to enhance regional networking and cooperation in the field of food safety and quality as well as relevant follow-up activities.

102. An FAO/AGNS TCP project to improve food safety in the Food Quality and Safety System of Armenia and Georgia was approved in early 2005. The main objectives of the project are to strengthen the priority components of the system for strategic planning and coordination of food control activities, harmonization of food standards, inspection programmes and laboratory networks, and quality assurance programmes in agro-processing sectors. Project activities are ongoing and have included review of the food control management systems, including the preparation of draft food control strategies, review of standard setting activities and an assessment of laboratory network.

### **WHO REGIONAL ACTIVITIES**

103. The WHO Regional Office for Europe is developing the Second Action Plan for Food and Nutrition Policy for the WHO European Region, 2007-2012, which is expected to be endorsed by the Regional Committee in September 2007.

104. The Project “Strengthening Food Safety and Nutrition Services in SEE”, as a part of the SEE Health Network, was established with the support of the Council of Europe and WHO Regional Office for Europe, under the framework of the Stability Pact Initiative for Social Cohesion. Component one of the Project “Strengthening Food Safety and Nutrition Services in South-eastern Europe” ended in December 2006. Component Two, “Establishing a harmonized and an integrated model for food safety and nutrition systems“, started in January 2007.

105. The WHO Regional Office for Europe, in collaboration with the WHO Mediterranean Zoonosis Control Programme (MZCP), held a training course for the South Eastern European countries on “Introduction in Food Safety and HACCP” in Athens, Greece, 5-9 March 2007. An advanced follow-up course will be held for the South Eastern European countries and Greece in Cyprus in October 2007.

106. The 3<sup>rd</sup> Workshop of the South Eastern Europe (SEE) Health Network on Food Safety and Nutrition (FSN) was held in Chisinau, Moldova from 17-18 May 2007. The meeting, which was funded by the Swiss Government and hosted by the Moldovan Ministry of Health, addressed “Challenges in the Implementation of Food and Nutrition Policies in SEE”.

107. The WHO Regional Office for Europe funded a mission to Turkmenistan in May 2007. The objective of the mission was to make a detailed analysis of the current food safety systems in place, including legislation, covering the entire food chain, from primary production to consumers including export/import markets, and based upon this analysis, develop an action plan.

108. The WHO Regional Office for Europe is funding translation/printing of the WHO Five Keys to Safer Food poster and manual to Lithuanian and Polish and is also funding national training activities into Lithuania and Poland for specific audiences on the WHO Five Keys to Safer Food.

109. An introductory training course on Total Diet Studies (TDS) addressing chemical food safety issues is planned to be held in Cairo in October 2007 for countries within WHO EMRO and EURO.

110. The WHO Regional Office for Europe, in collaboration with the WHO Mediterranean Zoonosis Control Programme (MZCP), is planning to hold a training course on "Introduction in Food Safety and HACCP" for Russian food safety experts and possibly experts from other Russian speaking countries in Moscow in November 2007.

## **NATIONAL ACTIVITIES**

### *National projects*

111. An FAO TCP project TCP/AZE/3101 "Food safety capacity building in Azerbaijan" was approved in April 2006. The project objectives are to strengthen national capacity for strategic planning and coordination of food control activities, to ensure the adequacy of food law and harmonized food standards, and ensure compliance through development of effective inspection programmes, laboratory network, and quality assurance programmes in agro-processing sectors. Project activities are ongoing.

112. An FAO/AGNS TCP project to provide assistance in improving a laboratory of safety and quality of food and agricultural products in the Ukraine was initiated in March 2005 and is scheduled for completion in early 2007. The project aims to a) provide on-site technical advice in planning and organizing the new Ukrainian Laboratory for Quality and Safety of Food and Agricultural Products; b) provide assistance in preparation for accreditation of this laboratory according to ISO 17025; c) build capacities of laboratory technical staff in specific advanced analytical techniques; and d) create awareness and develop effective dialogue about food safety related issues among all stakeholders.

113. In October 2006, at the request of the Albanian Ministry of Health, the expert team of the Stability Pact for South Eastern Europe project provided technical advice to the government on their draft Food Law and Food Control System.

### *National workshops*

114. A one-day seminar on risk analysis and organization of food control systems was held in October 2006, in Croatia. FAO supported the workshop through funding and technical support. Over 250 delegates attended the workshop representing all key stakeholder groups in Croatia and discussions focused on issues including roles and responsibilities and different means of enhancing coordination.

115. The WHO Regional Office for Europe, in collaboration with the Ministry of Health in Bulgaria and the National Food Institute in Denmark, funded a laboratory training course on chemical food safety in Sofia, Bulgaria, from 16-19 April 2007 for 12 Bulgarian food safety experts.

## **UPCOMING ACTIVITIES/PROJECTS**

116. A bilateral project between Albania and Italy, with FAO (AGNS) as the implementing agency, is currently in the final stages of approval. The project seeks to strengthen the Albanian national food control system, in particular the laboratories.

117. In response to a request from Belarus for technical assistance in strengthening national food control activities, and the assessment of foods derived from biotechnology, an FAO assessment mission visited Belarus in May 2007. Based on the assessment of needs, and discussions with national authorities, a project proposal will be drafted.

118. Biennial Collaborative Agreements to develop National Food Safety Strategies have been signed between the WHO Regional Office for Europe and the Ministries of Health of Bulgaria, Croatia, the Former Yugoslav Republic of Macedonia, Montenegro, Republic of Moldova, Romania, the Russian Federation, Serbia and Uzbekistan for the period 2006-2007. With further funding availability, activities will also be implemented for Kazakhstan, Kyrgyzstan, Tajikistan and Turkmenistan.

119. The EU CARDS project, implemented by the WHO Country Office in Albania to reinforce Albanian Veterinary and Phytosanitary Border Inspection Services, was extended until early 2007. Possible launch of a follow up project is being discussed.

120. A publication summarizing all accomplishments in the SEE countries regarding food control systems will be published. This publication will provide important information on the deliberations, conclusions and recommendations of each country in the South East Europe Network, needed to ensure an effective science based food safety and adequate nutrition system.

121. In response to a request from the Government of Romania, FAO provided direct technical assistance on the strengthening of the national Codex programme in Romania, during a half day seminar organized in May 2007.

122. In preparation for the 26<sup>th</sup> Session of CCEURO, FAO/WHO will collaborate with the Governments of Switzerland and Poland to organize a training course on Codex for countries in the region. The course is planned to take place during the second half of 2007.

123. FAO is planning with the International Industry Academy (IIA), Russian Federation, an international conference on food safety. Tentative dates for the conference are early June 2008. The conference programme will address topics related to the management and implementation of food control systems to ensure safe food and consumer protection. Specific issues may include harmonization of food standards, risk analysis principles and practical application, and food safety management systems within the food industry.

## **LATIN AMERICA AND THE CARIBBEAN**

### **FAO REGIONAL ACTIVITIES**

#### ***Regional workshops***

124. FAO organized a subregional training course on “Enhancing Participation in Codex” in Antigua and Barbuda, from 6-9 June 2006. The objective of this course was to strengthen national Codex activities in the region and to enhance participation in the standard setting work of the Codex Alimentarius Commission. Further information may be obtained from the FAO website: [www.fao.org/ag/AGN/food/meetings/workshopshops2006\\_en\\_stm](http://www.fao.org/ag/AGN/food/meetings/workshopshops2006_en_stm).

125. A regional training course to strengthen the national and regional capacity in analysis of the PFGE profiles was held in Buenos Aires from 19-23 June 2006. The workshop also gave emphasis to the exchange of relevant information regarding the sample in clinical aspects (symptoms), epidemiological (time, place and person) and laboratory aspects (origin of the sample, serotype, phagetype, type of toxin, antimicrobial resistance profile). Further information is available from: [www.panalimentos.org/pulsenet/](http://www.panalimentos.org/pulsenet/). The next meeting and workshop will be held in Brazil from 11 to 15 June 2007.

126. A regional workshop to increase capacity in Latin American countries in the area of knowledge synthesis and translation, through the application of tools designed to improve public health decision making was held in Rio de Janeiro, Brazil in October 2006 in collaboration with the Public Health Agency of Canada and WHO. The workshop provided hands-on training in systematic reviews and meta-analysis to food safety regulators from MERCOSUR countries.

127. An FAO/OIRSA/PAHO regional training course was implemented in Sao Paulo, Brazil on 6 October 2006. 42 participants from 19 Latin American countries attended the training course.

128. FAO/AGS organized two Central American Workshops on “Cost-effective technologies and good management practices for improving quality and safety in small and medium agro-industries”. The first workshop was held 16-19 January 2007 in León, Nicaragua and was attended by 31 trainers from Costa Rica, El Salvador, Guatemala, Honduras, Nicaragua and Panama. The second workshop was delivered to managers and leaders of SME from the same countries and took place from 26 February to 1 March 2007. These activities were realized under the project “Improving food quality and safety management along the fruits and vegetables chain through capacity building in the SME sector, in Nicaragua” funded by the Government of Norway through the Programme Cooperation Agreement (PCA) with FAO and implemented by AGS.

129. An FAO/WHO-PAHO Workshop on Determination of Equivalence of Sanitary Measures and Control Systems took place on 12 November 2006 prior to the 15<sup>th</sup> Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean. Further information on the workshop is available from: [www.fao.org/agn/food/meetings\\_workshops\\_en.stm](http://www.fao.org/agn/food/meetings_workshops_en.stm).

130. A regional seminar on Food Safety Risk Communication, organized by FAO/AGNS and RLC took place at the FAO Regional Office for Latin America and the Caribbean from 7 to 8 May 2007.

131. A regional workshop on Capacity Building Needs on Food Safety, Plant Health, and Animal Health (Biosecurity), organized by FAO/AGNS and RLC, was held at FAO Regional Office for Latin America and the Caribbean from 9 to 11 May 2007.

#### WHO REGIONAL ACTIVITIES

132. A subregional training course on the WHO-GSS programme was held in Guatemala from 19 to 23 March 2007 with the participation of six Central American countries, Cuba, the Dominican Republic and Mexico. The objective of the course was to train the clinical laboratories in standardized protocols in Salmonella, and Shigella. During the course a joint workshop with epidemiologists of the countries was held to train and develop protocols in the burden of illness for food-borne diseases. Further information is available from: [www.panalimentos.org/salmsurv](http://www.panalimentos.org/salmsurv)

133. WHO and OIRSA have been working with the Central American countries since the beginning of 2006 on a harmonized food code for the region. A seminar was held in Panama from 23 to 25 November 2006 to validate the Central American food code. A consultant was hired and is currently incorporating countries' comments into one final document.

134. A regional workshop to increase capacity in Latin American countries in the area of knowledge synthesis and translation, through the application of tools designed to improve public health decision making was held in Costa Rica, from 4 to 8 June 2007. The workshop provided hands-on training in systematic reviews, meta-analysis and risk assessment to 30 participants from Latin American countries.

135. A pilot project for the adaptation, validation and adoption of WHO's Five Keys to Food Safety has been implemented in urban and rural primary schools in Guatemala and Venezuela since July 2005. The WHO's 5 keys to food safety manual has been adapted as a result of the project in Guatemala. A teacher's guide with training/learning activities has been produced, as has a guide to help parent advisory councils have healthy schools. The project is being executed with extra budgetary funds from DFID obtained through WHO. Additional information can be found at <http://www.paho.org/Spanish/AD/DPC/VP/fos-5-claves-afiche.htm>.

136. With extra-budgetary funds from the *Arab Gulf Programme for United Nations Development Organizations* (AGFUND), PAHO/WHO is conducting a project on food safety in municipal markets in Bolivia, Dominican Republic, Guyana and Paraguay. Specific project outputs in Bolivia include: methodology for evaluating basic hygiene and sanitation, and knowledge, attitude and practices (KAP) of food handlers, together with training/learning modules for food vendors and consumers.

#### **Regional projects**

137. Two FAO subregional projects to strengthen the analytical activities, laboratory quality assurance and capacity building of the Inter-American Network of Food Analytical Laboratories (INFAL/RILAA), commenced in December 2004. The main objective of these projects is to assure that the laboratories provide reliable analytical results for the national food control system, as well as for the certification of food imports and exports. The project is implemented by the FAO Regional Office for Latin America and AGNS.

138. A subregional project to strengthen the analytical activities, quality assurance and capacity building in the English-speaking countries in the Caribbean is currently in the approval stage.

#### ***Other regional activities***

139. With FAO's support, the Latin American Food Composition Network (LATINFOODS) continued working on the update of the Regional Food Composition Table which is available from: [www.fao.org/Regional/LAmerica/bases/alimento/default.htm](http://www.fao.org/Regional/LAmerica/bases/alimento/default.htm). A CD-ROM with this table was published and distributed.

#### **NATIONAL ACTIVITIES**

140. FAO is supporting the Instituto de Ciencias Biomedicas, Universidade de Sao Paulo, Brazil, in the implementation of a study on Biomass, phenotypical and genotypical characterization of *V. cholerae*, *V. parahaemolyticus* and *V. vulnificus* isolated from water, zooplankton and bivalves samples from Sao Paulo Coast, SP that will contribute to the filling of some gaps identified by JEMRA.

141. Since June 2006 FAO/AGNS has been providing advice to Costa Rica on the harmonization of standards based on risk assessment for additives and contaminants, as well as advice to the national Codex Committee of Costa Rica and to the Central American region. FAO also provided a consultant to assist with the regional seminar on the Codex General Standard for Food Additives and Contaminants which took place in San José from 12 to 14 June 2006 and was jointly organized by FAO, in collaboration with the Ministerio de Economía, Industria y Comercio and the Ministerio de Comercio Exterior.

142. In August 2006 FAO, in collaboration with the National School of Biological Sciences, Mexico, implemented a training course on the application of risk analysis at international level. The course was intended for food control managers, scientists, representatives of food industries and consumer groups to make them aware of the importance of the risk analysis framework and its application at the international level. Further information may be obtained from [foodquality@fao.org](mailto:foodquality@fao.org).

143. FAO and the Ministry of Agriculture, Animal Husbandry and Fisheries of Suriname held a five-day workshop in Paramaribo from 31 July to 4 August 2006. The workshop addressed a practical approach to improving the quality and safety of fresh fruits and vegetables. A similar workshop took place in Dominica in November 2006. More information may be obtained from: [www.fao.org/ag/agn/food/meetings\\_en.stm](http://www.fao.org/ag/agn/food/meetings_en.stm).

144. WHO held national seminars on the burden of illness in food-borne diseases in Paraguay, 24-26 October 2006, Costa Rica, 30-31 October 2006 and Perú, 21-23 November 2006.

#### ***Field Projects***

145. The Ministry of Agricultural Development in Panama requested FAO (AG/AGNS) assistance in the area of food safety, animal and plant health. The project commenced in May 2006 and is scheduled for completion in May 2008.

146. The Government of the Dominican Republic requested FAO (SLC/AGNS) assistance to strengthen the food trade sector. The project was approved and implementation commenced in September 2006. A TCP project has also recently been approved to complement the development of the sub-component on food safety in strengthening the national food control system. The project will be implemented with the assistance of the FAO Subregional Office for the Caribbean in the upcoming months.

147. An FAO project to strengthen the biosecurity framework in Belize was initiated in April 2006 and is currently ongoing. The objectives of this project are to: support the up-dating of the biosecurity legal framework and strengthen the national capacity for effective implementation of biosecurity approaches and system. The project is led by the FAO Development Law Service, with AGNS providing technical support.

148. An FAO/AGNS TCP project on the prevention of mould formation (Ochratoxin A-OTA) in coffee in Ecuador started in July 2004 and was completed in December 2006. The project was implemented with the participation of the public and private sectors. The main objective was to create awareness at the national level of the effect that mould formation in coffee, due mainly to Ochratoxin A, could have on public health, as well as the subsequent economic and social implications.

149. An FAO TCP project to provide technical assistance to the nutmeg industry in Grenada was approved in March 2004 and is scheduled for completion in mid-2006. The objective of the project is to enhance farmer returns from the production of nutmeg and mace, through improving the overall quality of these products and their oil extracts for international trade and minimizing the environmental contamination due to nutmeg processing by-products. The project is implemented jointly by AGNS and the FAO Agricultural and Food Engineering Technologies Service.

150. FAO/SLAC has been assisting in the Establishment of a National Codex Committee in Jamaica and will assist the Jamaica Bureau of Standards in preparing its Plan of Action for the Codex National Committee.

151. An FAO/subregional project on “Improving the food safety of street foods through establishing a food inspection system based on the Hazard Analysis and Critical Control Point (HACCP) system in Barbados and the Organization of Eastern Caribbean States (OECS) countries” commenced in September 2005.

152. Based on results of several studies to identify the main safety and quality issues in the production and marketing chains for a range of fruits, vegetables, spices and oil crops in Latin America and the Caribbean countries, a Regional Workshop was organized by FAO/AGS and the FAO Regional Office. This workshop was aimed at awareness creation and identifying the issues to be addressed, as well as the planning and initiation of specific programmes.

### ***Direct cooperation with developing countries***

153. Two activities have been completed so far as part of the food quality and safety activities in AGST/FAO, one for Nicaragua and the other for Costa Rica, regarding comparative studies on the incidence and causes of food-borne diseases related to popular foods, with a methodological analysis of the technical causes and economic impacts.

154. FAO/AGS facilitated the follow-up and technical assistance in Nicaragua to the agro-industrial SME that attended the workshop on “Cost-effective technologies and good management practices for improving quality and safety in small and medium agro-industries” from Nicaragua. These actions are aimed at reinforcing the capabilities and skills developed during the workshop and fostering a monitoring system among the involved participants in order to strengthen information sharing on food safety and quality in FFV.

### **UPCOMING ACTIVITIES/PROJECTS**

#### ***Field projects***

155. The Government of Argentina has also requested assistance from FAO (AGNS) to assist the city of Buenos Aires in training in food hygiene and nutrition. The project is in the formulation phase.

156. The Government of Dominica has requested assistance from FAO in the area of coffee production development. The project is currently in the formulation phase.

157. A regional project for capacity building in Latin American consumer organizations is being prepared by FAO and Consumers International Latin American Regional Office.

158. The Government of Nicaragua has requested assistance with the prevention of OTA in coffee. The project is currently in the formulation phase.

159. FAO/AGS is currently formulating a project in Uruguay on strengthening the agri-food chains suppliers to national food and nutrition programmes, with emphasis on those directed to primary schools. One of the objectives of the project is to improve the quality and safety of foods delivered to schools, including nutritional quality, as well as those properties of benefit to children's health.

160. The Ministry of Trade and Industry in Trinidad and Tobago has requested technical assistance in the food and beverage industry in the form of consultancy services to create a unified Food Safety Authority and in the development of a national food safety programme. Similar assistance has also been requested in the fish and fish processing industry to update regulations for food safety standards in fish and fishery products and to develop a Fisheries Management Plan for Trinidad and Tobago.

161. A regional project for "Strengthening the national Codex Committee and national Codex Contact Point" in the counties of Dominica, Grenada, St Kitts and Nevis and St Vincent and the Grenadines is currently under elaboration by the Subregional Office for the Caribbean.

## NEAR EAST

### WHO REGIONAL ACTIVITIES

162. WHO/EMRO provided assistance to Member States by facilitating national training activities covering areas such as:

- increasing capacity for food safety awareness campaigns;
- safe food production techniques using HACK;
- draft comprehensive harmonized food legislations;
- strengthening surveillance system of food-borne disease outbreaks;
- inter-laboratory seminars on analytical quality;
- national strategy on control of high risk products;
- food quality management system using ISO system and consumer food safety information centres. WHO awarded fellowships in the field of risk assessment, and in the area of materials in contact with food and water and surveillance of pesticides residue in food.

163. In the Eastern Mediterranean area WHO assisted Member States in activities such as:

- detection of radiation contamination of food and setting national standards for radiation;
- establishment of food quality management system and training food inspectors on risk assessment, food microbiology laboratory improvement;
- WHO/EMRO conducted a consultation on the food safety legislation manual for its validation;

164. WHO/EMRO assisted Member States in improving their food safety programmes for sending technical consultants to Somalia, Sultanate of Oman and the Islamic Republic of Iran in the field of import and export certification systems documentation and consumer education.

165. WHO/EMRO provided capacity building in the form of fellowships in the field of food safety. Five fellows, two for food safety standards and three for analytical and testing capacities for laboratories, were engaged in the fellowships.

166. WHO/EMRO conducted a training workshop on WHO Global Salmonella Surveillance Level IV.

167. A workshop on food safety harmonization in the food import management information system was conducted in Oman covering import food certification, food traceability, and roles and responsibilities of the concerned agencies.

#### **FAO REGIONAL ACTIVITIES**

168. In collaboration with the Agence Nationale de Contrôle Sanitaire et Environnemental des Produits FAO/AGNS and RENE organized a subregional workshop in Hammamet, Tunisia from 11 to 16 September 2006. The workshop was intended for the French speaking countries in the Near East and provided capacity building using the recently developed training pack "Improving the quality and safety of fresh fruits and vegetables".

169. FAO, in collaboration with the Jordanian Institute for Standards and Metrology, organized a regional workshop on "Food safety risk analysis" from 13 to 14 November 2006 in Amman, Jordan.

#### **NATIONAL ACTIVITIES**

170. In 2006 FAO/AGNS provided support to Algeria, Lebanon and the United Arab Emirates in the organization of their national Codex committees. Support was also provided to Qatar and UAE in the review of its food control system and the formulation of a series of recommendations towards a restructuring of the systems for more efficiency and to reflect modern approaches to food safety management.

#### ***National seminars/workshops***

171. FAO organized two national workshops on Codex for senior officials in Aqaba, Jordan in collaboration with the Aqaba Special Economic Zone Authority from 11 to 12 November 2006, and in Tehran, Iran from 3 to 5 December 2006.

#### ***Field Projects***

172. FAO/AGNS has received a request from the Government of Libya for assistance in the area of food safety and harmonization of standards. The project is in the formulation stage.

173. The second phase of an FAO/AGNS project to support the Management and Control of Pesticides, Animal Drug and Chemical Residues in Foodstuffs in Iran commenced in 2002. The objective of the project is to promote the application of Good Agricultural Practices (GAPs) in the use of pesticides and Good Animal Husbandry Practices (GAHP) in the use of prescribed animal drugs and to enhance the government's capabilities in the monitoring and control of residues (pesticides, animal drugs and other chemical residues) in foodstuffs.

174. FAO/AGST, in collaboration with AGNS and other Services, prepared a Trust Fund Agreement project proposal for the Kingdom of Saudi Arabia, for the development of the Food Industries Section at the National Research Centre for Agriculture and Animal Resources in Riyadh. The project document was finalized and discussed in 2006. Approval and budget allocation from the Government is pending.

#### **UPCOMING ACTIVITIES/PROJECTS**

175. The Government of Egypt has requested assistance from FAO (AGNS) in Strengthening Quality Control Systems for Cereals and Groundnuts. The request is in the review stage.

176. The Gulf Cooperation Council (GCC) countries have requested assistance from FAO (AGNS) in establishing a regional risk assessment body and in reorganizing the food control system. The project proposal is currently in the review and formulation stage.

177. An FAO (AGST/AGNS) project on the Development of the Food Industries Division at the National Agricultural Research Centre in the Kingdom of Saudi Arabia has been formulated and is currently under consideration for funding under UTF arrangement.

178. FAO, in collaboration with the World Fish Centre, organized a regional workshop on "The safety and quality of fish and fish products" in Cairo from 15 to 19 April 2007.

179. FAO, under its emergency programme, will be organizing three workshops for Iraqi officials on issues related to food safety during 2007, the first of which was on the Codex Alimentarius and took place in Jordan in March this year.

## SOUTH WEST PACIFIC

180. The FAO Subregional Office for the Pacific (SAPA) continued to respond to the needs and requests of member countries through a range of assistance including training and capacity building, provision of information, guidance and other normative information, specific technical advice and in some instances provision of technology. Emphasis has been placed on a coordinated approach in close collaboration with international and regional partner agencies drawing on the comparative advantage of each agency where possible to strengthen national food safety capacities.

## FAO REGIONAL ACTIVITIES

181. Funded through the FAO Regional Programme for Food Security, a multi-disciplinary team of experts developed a legislative template to guide countries in reviewing and strengthening their national food control systems. This trade facilitation work continued through development of a methodology and implementation of a series of commodity chain studies focusing on selected regionally relevant food products for import substitution, export potential and food security needs. Additionally, a food legislative template was developed to help guide countries in developing their own broad food strategies and ultimately effective legislation, which embraces a spectrum of technical areas and components that form a comprehensive national food control system. Outcomes of the commodity chain studies and food legislative template were presented and discussed at a regional workshop involving 59 participants from 13 Pacific Island Countries, held in Suva, Fiji (5-7 February 2007).

182. As in previous years, FAO, in close cooperation with other development partners (SPC, IFAD, NZ Government, PIFS, FFA, PITIC) continued to conduct the annual Roundtable Meeting on WTO and Regional Trade Agreements Provisions for Pacific Island Countries. Two meetings were conducted in 2005 and 2006, followed by a one day field trip in Auckland, respectively. The meetings aimed at enhancing understanding and knowledge of the Agreement on Agriculture (AoA), Sanitary and Phytosanitary Agreement (SPS) and Technical Barriers to Trade (TBT) and also provided an opportunity to brief countries on the outcomes of the ongoing WTO negotiations and the possible implications of the decisions made during these negotiations.

183. A subregional seminar on “*Developing Food Standards within a Risk Analysis Framework*” was held in Apia, Samoa from 24 to 28 July 2006. The training course involved a total of ten participants from Fiji, Papua New Guinea, Samoa, Solomon Islands, Tonga and Vanuatu. The activity was made possible through funding from the Standards and Trade Development Facility (STDF project 9, Rev 1). This project involved the development of a training manual on risk analysis and a pilot course each for the Asian and Pacific regions.

184. In response to a request from the Kingdom of Tonga, two months of legal technical assistance was provided in mid-2006 to review the existing national legislative framework for food safety and food quality control, and related regulations of Tonga against the provisions and obligations of relevant international agreements. Based on the legal review and a consultative process with stakeholders, a National Food Act and essential Regulations for Tonga were drafted, taking into account Codex principles, standards and related texts. Technical assistance is currently being provided to the Government of the Solomon Islands to revise the draft food hygiene regulations.

185. A Letter of Agreement was signed between FAO and the Ministry of Commerce Industry and Labour, Government of Samoa, in their role as Regional Coordinator for CCNASWP, to carry out a regional study to assess the capacity building needs of the Pacific Codex member countries. The findings of the study were presented at a workshop (9 October 2006) preceding the Ninth Session of the FAO/WHO Coordinating Committee for North America and the South West Pacific.

186. A multi-country contaminant monitoring study programme was conducted to enhance the information available to Pacific island countries regarding hazards associated with food commonly consumed in the region, which was built on the current effort to address mercury contamination in fish in some Pacific island countries.

187. Activities in relation to strengthening their food safety policies, legislation and standards are mainly conducted in some Pacific countries, including Nauru, Cook Island and Solomon Islands, and some other Northern Pacific island countries and areas.

188. Efforts to enhance food safety education based upon the Five Keys to Safer Food have been in progress in some Pacific countries, in which the major activities include food safety education in schools.

#### **WHO REGIONAL ACTIVITIES**

189. A WHO implemented and ADB funded programme of work in China on a strategic framework for food safety in China has been concluded and the arising guidance provided for high level consideration in China. Food safety legislation was drafted and enacted in Nauru and Kiribati and drafted in the Republic of the Marshall Islands. Food safety regulations have been drafted in Cook Islands, and Nauru and Kiribati. Food standards are in the process of being drafted in the Federated States of Micronesia and Fiji. Guidance manuals addressing the management of food recalls and the investigation of food complaints have been drafted and are now being reviewed for finalization.

190. A meeting of the Northern Pacific Environmental Health Association was supported in Guam to address a coordinated approach to strengthening legislation, food-borne diseases surveillance, and monitoring of hazards in food in the Northern Pacific countries and areas of Kiribati, Guam, the Republic of the Marshall Islands, the Federated States of Micronesia, the Commonwealth of the Northern Mariana Islands, and Palau. An agreement was finalized between the Pacific Islands Forum Secretariat and WHO to undertake a food standards gap analysis and plan of action aimed at facilitating an increased rate of standard setting and at harmonizing the development of standards in the Pacific. To facilitate the advancement of imported food control in the Pacific, a draft guidance manual for imported food inspection was advanced and training and guidance provided to Papua New Guinea in its imported food control efforts. In addition, training on imported food control was provided to Malaysian authorities.

191. Training activities in the countries targeted for strengthening their food-borne disease surveillance were undertaken in Cambodia, the Lao People's Democratic Republic and Viet Nam. In addition, training in outbreak investigation was carried out in China for Chinese and Mongolian health authorities. In addition, work has been initiated to facilitate the sharing of information on food-borne disease surveillance and food hazard monitoring between the countries in the Region. An automatic group e-mail management system on food safety was created and is on trial. Furthermore it is proposed to hold a meeting on enhanced food-borne disease surveillance networking in Asia in August 2007.

192. Training on risk assessment was provided for Papua New Guinea and on risk assessment of chemicals with no reference health standards for Malaysia.

193. Between October 2006 and March 2007 the National Centre for Health Promotion (NCHP) in Cambodia, Department of Drugs and Food (DDF), Ministry of Health Lao PDR, and the Viet Nam Food Administration (VFA), Ministry of Health Viet Nam participated in a Joint FAO/WHO project to address food safety education in rural communities. Training focused on food safety education based upon the WHO Five Keys to Safer Food messages and information regarding safe pesticide use/ reducing residues on fruit and vegetables. A further highlight was the Inter-Country Workshop on, "Strategies to Improve Food Safety Education in Rural Communities of Cambodia, Lao PDR and Viet Nam", held in Phnom Penh, Cambodia, 26-27 February 2007. In addition, the WHO Five Keys to Safer Food were introduced to schools through the health promoting schools initiative in the Pacific and Northern Pacific island countries conducted an art competition on food safety.

#### **UPCOMING ACTIVITIES/PROJECTS**

194. Based on discussions at the Regional Trade Facilitation Forum hosted by the Pacific Islands Forum Secretariat in April 2003, WHO and FAO jointly developed and submitted to the Pacific Island Forum Secretariat an integrated project proposal on food standards for consideration by regional trade officials. The project forms part of the Standards and Conformance (S&C) component of the Regional Trade Facilitation Programme of the Forum Secretariat. Preparations among concerned agencies are currently being finalized and it is expected that the project will commence in 2007.

195. WPRO will initiate an integrated food project in cooperation with the Pacific Islands Forum Secretariat (PIFS) on the Regional Trade Facilitation Programme. The project aims to strengthen the capacity of the forum countries to establish and enforce internationally recognized food laws, standards and inspection procedures to promote unhindered trade in safe and wholesome food.