

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 3

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR AFRICA

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ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION, INCLUDING CAPACITY BUILDING

Introduction

1. This paper describes FAO/WHO activities in the areas of capacity building implemented since the 17th Session of the FAO/WHO Coordinating Committee for Africa which are complementary to the work of the Codex Alimentarius Commission.

TECHNICAL ASSISTANCE - OVERVIEW

2. 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. More information is available from: www.fao.org/ag/agn/agns. FAO and WHO technical assistance activities are in support of the Codex Strategic Plan 2008 – 2013, in particular, activities 1.7, 2.6 and 5.4.

SUPPORTING MATERIALS FOR CAPACITY BUILDING

3. FAO and WHO are also 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:

- “Good hygienic practices in the preparation and sale of streetfoods in Africa - Tools for training” has been published in French; the English version will be available in early 2009 and the Portuguese version is in preparation.
- “Food Safety Risk Analysis: A guide for national food safety authorities” is now also available in French and Spanish. An accompanying CD-ROM comprising a slide presentation for training, related FAO and WHO training materials and risk analysis case studies is currently under finalization.
- “Animal Production and Health Manual: Good Practices for the Meat Industry” is now available in English, French, Spanish and Arabic, also on-line. The manual is a tool to comply with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005).

- FAO, in collaboration with the International Feed Industry Federation (IFIF), produced a Manual of Good Practices for the Feed Industry, to assist in the practical implementation of the Codex Code of Practice for Good Animal Feeding (CAC/RCP 54-2004).
- FAO collaborated with the OIE for the production of a “Guide to good farming practices for animal production food safety”. The guide is intended to help competent authorities to assist stakeholders, including farmers, to fully assume their responsibilities at the first stage of the food chain to produce safe food of animal origin.
- FAO began 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.
- FAO, together with WHO and ICD, developed a Basic Awareness Course on Microbiological Risk Assessment (MRA). The primary objective of this course is to acquaint governments with the general concept of risk analysis and how MRA fits into the framework of Microbiological Risk Management (MRM);
- The FAO/WHO e-learning training course “Enhancing participation in Codex activities is available on CD-ROM. The training course is accessible in English through the FAO and WHO websites (http://www.fao.org/ag/agn/agns/capacity_elearning_codex_en.asp). The French and Spanish versions are at an advanced stage;
- The FAO/WHO guidance document for governments on the application of HACCP, in small and less developed businesses (SLDBs) was finalized. The document is now available at http://www.fao.org/ag/agn/food/quality_haccp_en.stm and at: www.who.int/foodsafety/publications/fs_management/haccp_sidbs/en/index.html; as well as in a printed version in English, French and Spanish. The guidelines are also being translated into Chinese.
- FAO developed a standardized training package to assist countries in implementing relevant Codex texts related to the food safety assessment of foods derived from recombinant-DNA plants. This training package, entitled "GM food safety assessment: tools for trainers", contains both theory and practical examples of risk assessments of foods derived from modern biotechnology and a guide for training regulators. The pre-publication copy is available and the publication including a CD with training materials is expected to be available early this year.
- The WHO/FAO *Guidelines on the Safe Preparation, Storage and Handling of Powdered Infant Formula* are available in Arabic, Chinese, English, French, Russian and Spanish and have recently been translated into Japanese.
- FAO published case studies on “Implementing programmes to improve safety and quality in fruit and vegetable supply chains: benefits and drawbacks” in English and Spanish.
- PAHO/WHO published: The Five Keys to Safer Food Manual (theoretical manual); Activity Book for Teachers: Five Keys to Safer Food; a Guide for the Parent-Teacher Association: *How to make a water and food safety plan for my school?* The five steps to be a school with safe food and water, and a poster “The 5 Keys to Safer Food “
- WHO published 'Guidelines for the Investigation and Control of Foodborne Disease Outbreaks. These guidelines serve as a general introduction to the identification, as well as a practical aid for the investigation and control of foodborne disease outbreaks in a variety of settings. The Guidelines include background information and practical tools, such as sample questionnaires and investigation report forms.
- The FAO Biosecurity toolkit is available in English, French and Spanish. Member countries can use this toolkit to analyse and manage risks that exist in food safety, animal and plant life and health, and associated risks to the environment. It outlines principles and components of biosecurity, provides a guide to assess biosecurity capacity and guides the application of risk analysis principles in biosecurity.
- FAO published ‘Risk-Based Food Inspection Manual’ which introduces a risk-based inspection approach and procedures for primary production operations and food processing establishments. The publication is currently available in English and Spanish and will shortly be available in French.

- FAO has also published the following training manuals: On-farm mycotoxins control in food and feed grain; and Maintaining quality of food and feed grain through trade and processing (both available also on-line).
- WHO/AFRO developed a Training Manual on Food Safety Risk Analysis. The document is being finalized in English and will be translated into French and Portuguese in due course.

INFORMATION EXCHANGE MECHANISMS

4. The International Portal on Food Safety, Animal and Plant Health (www.ipfsaph.org), a joint initiative with IPPC, OIE, Codex and WTO, continued to develop. As of April 2008, the portal contains over 34 000 records (representing an increase of 38% year on year) sourced from nearly 50 different official data sources, and growing. The number of page views averages 9 000 per day, with over 40 000 visitors per month. It was also noted that there are annual surges in demand during the spring, which, possibly, can be attributed to the timing of key meetings of standard setting bodies (e.g. WTO SPS, Codex and OIE) in the spring and summer. The portal recently added a number of new data sets, as follows:

- IAEA's Nucleus Clearance of Irradiated Foods Database using an automated web services linkage;
- All current JECFA specifications for food additives, flavouring agents, and residues of some veterinary drugs in animals and foods, and the portal is now automatically linked to the updated and revised JECFA databases;
- Automatic linkage with WTO's new SPS Information Management System ensures that vital SPS related data sets such as Notifications, Specific Trade Concerns and national SPS enquiry point details are automatically updated through the portal.

5. In addition, a data set for food safety assessment of r-DNA plants authorized in accordance with the Codex Guideline for the Conduct of Food Safety Assessments of Foods Derived from Recombinant-DNA Plants was created¹. In cooperation with the OECD BioTrack database, an interoperable central database, publicly accessible from www.ipfsaph.org, containing food safety assessments relating to foods derived from r-DNA plants has been developed and populated. The data set pools food safety assessment records for approved transformation events from various official online sources including OECD BioTrack, the Biosafety Clearing House and the EC Register of Genetically Modified Food and Feed, amongst others.

6. 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, 167 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 which operates under the umbrella of the International Health Regulations (2005), performs global surveillance of food contamination and foodborne 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 10-20 food notices require follow up activity by INFOSAN. One to two 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 Members of INFOSAN.

7. In June 2008 FAO/AGNS launched the new website on "Specific quality" under project GCP/INT/022/FRA funded by France. Some food products differentiate themselves from others within a category by some characteristics, quality or reputation essentially due to their geographical origin. This differentiation can be attributed to the typicity, history of the product, distinctive character linked to natural and human factors such as soil and climate, local know-how, traditions. These quality products are interesting as part of food security, by contributing to rural development and giving consumers greater choice. The aim of the website is to provide information on this type of quality and the activities done in this area: case studies, regional seminars, expert meetings and technical cooperation projects.

8. FAO also launched a new webpage on Veterinary and Public Health, Feed and Food Safety www.fao.org/ag/AGInfo/programmes/en/A6.html and one global and four regional networks on the same themes.

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

9. To ensure effective bridging between early warning, preventive actions and response to threats to the food chain, FAO is in the process of streamlining its emergency prevention and management framework for food-chain crisis. This includes the extension of the FAO EMPRES (Emergency Prevention System for Transboundary Animals and Plant Pests and Diseases) programme to also cover food safety. The primary purpose of EMPRES-Food Safety is the prevention and early warning of food safety emergencies and it is being established taking into consideration existing networks and activities in the area of prevention and early warning worldwide. To this end, EMPRES–Food Safety will facilitate greater FAO support to INFOSAN, particularly in relation to accessing relevant information from the agriculture sector, analysing trends, forecasting and providing technical assistance to prevent emergencies.

INTERNATIONAL EVENTS

10. FAO/AGNS convened a High Level Special Event on Food Quality and Safety during the last session of the FAO Conference in November 2007. The objective of the event was to draw the attention of policy makers to the importance of food quality and safety for consumer protection and trade promotion. It also underlined the increasing needs of developing countries for capacity building to improve the efficiency of their national food safety system throughout the food chain, including the involvement of food producers, processors and distributors in this endeavour. A brief report of the event is available in Arabic, Chinese, English, French and Spanish from: http://www.fao.org/ag/agn/agns/capacity_events_2007_en.asp

11. At the end of November 2007, a High-level International Forum on Food Safety cosponsored by WHO and the Chinese Ministry of Health and the State Administration for Quality and Safety Inspection and Quarantine adopted a significant statement on the basic requirements for national food safety systems. The Beijing Declaration sends a clear message that participation in the maturing global food marketplace will be based on assurance that a country's national food safety system is in place and operational, especially components related to emergency response.

12. FAO provided technical assistance to the IDF in the organization of an international symposium which took place in Bali, Indonesia from 13 to 15 February 2008. The purpose of the symposium was to look at practical experiences and the challenges and feasibility issues to be addressed by those working to move forward in food safety management. More information on the symposium is available from:

<http://www.idfsymposium-bali2008.com>

13. In collaboration with FAO, WHO launched an initiative to estimate the global burden of foodborne diseases from all major causes. This work is taken forward by the *Foodborne Disease Burden Epidemiology Reference Group (FERG)*, a multi-disciplinary expert group which met in Geneva in November 2007 and outlined a detailed and ambitious workplan to estimate disease burden from enteric, chemical and parasitic causes. WHO is now implementing the action plan proposed by FERG and reporting on global disease burden within a 5-year timeframe. One area of particular emphasis of FERG will be the development of and training in the use of tools for country-specific burden of disease assessment.

14. FAO/UNIDO/IFAD and the Government of India jointly organized a Global Agro-Industries Forum which took place in New Delhi, India, from 8 to 11 April 2008. The Forum provided delegates with the opportunity to discuss and share lessons on improving competitiveness and the development impact of agro-industries. One of the twelve roundtables addressed the subject of “Meeting consumer requirements: quality, safety, emerging concerns”, in which a range of aspects influencing quality and safety in food chains at the national level and in international markets were discussed from different perspectives. The plenary paper “Technologies shaping the Future” also addressed quality and safety issues from the viewpoint of how adequate and cost-effective technologies can contribute to enhance quality and safety in future scenarios. Further information on the Forum is available from: www.gaif08.org.

15. FAO assisted the International Industry Academy (IIA), Russian Federation in the organization of an international conference on food safety which took place in Moscow from 28 to 30 October 2008. The conference programme addressed topics related to the management and implementation of food control systems to ensure safe food and consumer protection. Specific issues included harmonization of food standards, risk analysis principles and practical application, and food safety management systems within the food industry.

16. WHO provided 12 international training courses on the surveillance and detection of foodborne and other infectious enteric diseases through a programme called WHO Global Salm-Surv. Training sites included Argentina, Brazil, Cameroon, China, Kenya, Madagascar, Malaysia, Papua New Guinea, Poland

Russia (St. Petersburg and Moscow) and Trinidad and Tobago. With the exception of Brazil and China, each international training course is attended by 2 to 4 representatives from between 8 and 18 countries. During the courses integrated laboratory-based surveillance is promoted and inter-sectorial collaboration between human health, veterinary and food-related disciplines is fostered around the world. WHO is actively seeking collaboration with FAO in future training activities.

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, Honduras, 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) is now available and other activities to assess biosecurity capacity needs and strengthen an integrated biosecurity approach are underway (including in Bhutan, El Salvador, Haiti and Panama). In order to launch this toolkit, FAO organized an international training of trainers’ workshop on “An integrated approach to food safety and animal and plant health (biosecurity) and the assessment of capacity needs”. The training course took place in Rome, from 22-25 January 2008 and was attended by 22 experts from selected countries in the world. More information is available at www.fao.org/ag/agn/agns/foodcontrol_en.asp.

19. Project GCP/INT/022/FRA funded by France (2007-2008) and implemented with support from FAO, aims to assist Member Countries in developing specific quality schemes, that are adapted to their economic, social and cultural situation, and contributing to rural development through the valorisation and preservation of quality products and local resources associated. The practical objective is to capitalize information and knowledge about experiences of Member countries, so to support FAO policy and strategy in this area and recommend mechanisms to address member countries’ needs. In this view, different activities have been implementing: regional seminars, expert meeting, networking, case studies with concrete examples on assets and constraints, success or failure factors, supportive tools.

GLOBAL TOOLS UNDER DEVELOPMENT

20. FAO is developing ‘Guidelines for risk-based fish inspection’ which provides technical information to support fish inspection systems. This publication is a separate chapter of the ‘Risk-based food inspection manual’ to cover fisheries products and expected to be published in winter 2008.

21. FAO and WHO are developing food safety emergency response guidelines to assist member countries to both prepare for and manage such emergencies. In addition, a series of subject specific guidelines on food recalls, food complaint systems, risk communication during food safety emergencies and risk assessment and risk management for urgent food safety events are being developed to provide more detailed guidance on these important aspects of food safety emergency preparedness, alert and response.

22. WHO, FAO, in collaboration with OIE and the Industry Council for Development (ICD), held a round table discussion at FAO headquarters from 10 to 11 September 2008 to discuss the global needs for capacity building in food safety, water and nutrition through training and education. The main focus of the meeting was to discuss enhanced cooperation among partners from private and public sectors to further improve activities and information disseminated through training and education initiatives in the field of food safety, water safety and nutrition. The expected output of the meeting was a draft strategic plan of work, outlining the potential partners for priority activities, aimed at the various audiences/beneficiaries, short and medium term goals and a suggested timeframe.

REGIONAL/NATIONAL EVENTS

| Activity (Workshop/Seminar/Training Course) | Organizers | Dates | Venue |
|--|---|----------------------------|-------------------------------------|
| Subregional Workshop on Capacity Development to Improve Safety and Quality in Fresh Fruits and Vegetables. Core stakeholders from Kenya, Malawi, South Africa, Tanzania and Uganda participated. | FAO, in collaboration with the University of Pretoria | 12-16 February 2007 | South Africa |
| Regional Workshop on Good Agricultural Practices in Eastern and Southern Africa: Practices and Policies to facilitate exchange of experiences and challenges of GAP and strategic options for E&S Africa. Participants from Burundi, Ethiopia, Ghana, Kenya, Rwanda, Tanzania, Uganda, Zambia and Zimbabwe | FAO | 6-9 March 2007 | Nairobi, Kenya |
| US/Africa Codex Colloquium | FAO, in collaboration with US Government, with participation from selected African countries. | 8–11 May 2007 | Accra, Ghana |
| Regional training workshop on an integrated approach for food safety, animal and plant health (biosecurity) to train selected experts from English-speaking countries in Africa on the use of the FAO Biosecurity Toolkit | FAO | 30 May – 1 June 2007 | Accra, Ghana |
| Regional training course on inspection of food from animal origin for UEMOA countries | FAO | Two weeks July 2007 | Ouagadougou, Burkina Faso |
| Training courses on basic techniques for microbiological analyses in a food control laboratory and basic techniques for physico-chemical analyses in a food control laboratory | FAO | October 2007 | Kinshasa, Congo Democratic Republic |
| Training on laboratory-based foodborne disease surveillance | WHO with Global Salm-Surv Steering Committee | 29 October – November 2007 | Nairobi, Kenya |
| Regional seminar on specific quality linked to geographical region in the Mediterranean to provide an overview of the range of approaches to quality in the Mediterranean region. Over 100 participants representing government, civil society and private sectors from Algeria, Cyprus, Egypt, France, Italy, Jordan, Lebanon, Morocco, Switzerland, Syria, Tunisia and Turkey attended the seminar | FAO/Ministry of Agriculture, Morocco | 8-9 November 2007 | Casablanca, Morocco |
| Regional workshop on Strengthening Food Safety and Quality | FAO, in collaboration with | 21-23 November 2007 | Harare, Zimbabwe |

| Activity (Workshop/Seminar/Training Course) | Organizers | Dates | Venue |
|---|--|---------------------|--------------------------|
| Systems for Consumer Systems in the Small and Medium Enterprises Food Sector | Consumers International and Consumer Council of Zimbabwe | | |
| Capacity development to improve safety and quality in fruits and vegetables in Tanzania, Kenya and Uganda | FAO/national authorities | 2007 | |
| Global Salm-surv Workshop on Integrated Surveillance of Antimicrobial Resistance and Laboratory Quality Management | WHO with Global Salm-surv Steering Committee | 24-29 March 2008 | Yaoundé, Cameroon |
| Regional training seminar on Codex Alimentarius to strengthen national Codex activities and to enhance participation in standard setting work of the Codex Alimentarius Commission. In total, 40 delegates attended the seminar representing Cameroon, Ghana, Liberia, Malawi, Nigeria, Sierra Leone, and Zambia. | FAO/WHO in collaboration with the Ministry of Industry, Mines and Technological Development | 1-4 April 2008 | Yaoundé, Cameroon |
| FAO regional workshop on GM food safety assessment within biosecurity approach | FAO in collaboration with Kenya Bureau of Standards | 15-17 April 2008 | Nairobi, Kenya |
| Workshop on development of a short course in quality management and fish processing for fish inspectors in Kenya | FAO/UNU | May 2008 | Kenya |
| Risk-based food inspection workshop | FAO | November 2008 | TBD in Southern Africa |
| Workshop on food safety risk analysis | WHO/AFRO in collaboration with the University of Mauritius | 24-30 November 2008 | Quatre Bornes, Mauritius |
| Training in laboratory-based foodborne disease surveillance GSS level II | WHO/AFRO in collaboration with the Global Salm-surv Steering Committee for East, Central and West African Anglophone countries | 19-24 January 2009 | Nairobi, Kenya |
| Training in laboratory-based foodborne disease surveillance GSS level II | WHO/AFRO in collaboration with the Global Salm-surv Steering Committee for Madagascar | February 2009 | Madagascar |

| Activity (Workshop/Seminar/Training Course) | Organizers | Dates | Venue |
|---|-------------------------|-------|-------|
| | and other Island States | | |

PROJECTS/DIRECT ASSISTANCE TO COUNTRIES

| Title | FAO/WHO | Country | Status |
|--|-----------------------------------|--|--|
| Support to UEMOA countries in evaluating their capacity building needs, harmonization of food control regulatory texts and training activities (UTF/UEM/001/UEM) | FAO (AGAH, AGNS, AGPP, ESCP, LEG) | UEMOA countries | Regional training course on planning and delivery of sanitary surveys implemented in July 2007. Test run of food control actions in the eight countries during the second half of 2007 |
| Training in microbiological analysis of food | WHO/AFRO | Algeria | 2008 |
| Strengthening of the national Codex Committee and the Food Control System through a national project | FAO/TCP | Angola | Ongoing |
| Food safety IEC activities in support of outbreak of cholera | WHO/AFRO | Angola | May-August 2007 |
| Investigation and control of bromide intoxication in Cacucaco Municipality | WHO/AFRO | Angola | 21 November–December 2007 |
| Strengthening the national food safety and quality control system in Cameroun | FAO/STDF | Cameroon | Ongoing |
| Support for SPS information systems in Benin | FAO/STDF | Benin | Ongoing |
| Evaluation of National food control systems and food safety programmes, elaboration of food safety policies, legislation, strategies and plans of action | WHO/AFRO | Benin, Kenya, Gambia, Guinea, Ghana, Mauritius and Togo | 2008 |
| Strengthening Food Safety | FAO | Botswana | End March 2009 |
| Establishment of national food safety task force, committees and working groups | WHO/AFRO | Botswana, Guinea, Kenya, Mozambique, Sierra Leone and Uganda | 2008 |

| Title | FAO/WHO | Country | Status |
|---|----------------|---------------------------|-----------------|
| Advice and support to the Centre Pasteur du 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) | FAO/WHO | Cameroon | |
| Support development of the national biosecurity policy | FAO | Cameroon | 2008 |
| Support to Trade Negotiations (SPS Agreement) | FAO/TCP | Cape Verde | Closed in 2008 |
| Strengthening the national Biosecurity systems in Cape Verde | FAO | Cape Verde | Being approved |
| Development of posters on proper food handling practices, hand washing and conservation of food products as well a guide for proper safe handling. Food safety education using the Five Keys for Safer Food was conducted for trainers form 46 schools in Ghana and an evaluation indicated that 25 of the participants have undertaken training in their schools. | WHO/AFRO | Chad | 2008 |
| Support for implementation of a strategy to control and monitor quality and safety of food products (TCP/DRC/3002) | FAO/AGNS | Congo Democratic Republic | Closed in 2008 |
| Training of food vendors in markets in Brazzaville using the Five Keys to Safer Food | WHO/AFRO | Congo, Rep. of | Ongoing |
| Development of Guide for Social Mobilization | WHO/AFRO | Congo, Rep. of | 2008 |
| Assessment of Food control capacities and formulation of a project proposal for the Republic of Congo | FAO/TCP | Congo, Rep. of | In formulation |
| Strengthening the National Codex Committee | FAO/AGNS | Côte d'Ivoire | Ongoing |
| Investigation of unknown liver disease | WHO/AFRO | Ethiopia | 2008 |
| National Codex Committee became operational. Training was conducted for senior health managers on HACCP and teachers from lower basic schools in the regions on the WHO Five Keys for Safer Food | WHO/AFRO | Gambia | May-August 2007 |
| Strengthening national biosecurity capacity | FAO | Gambia | 2008 |

| Title | FAO/WHO | Country | Status |
|---|----------------|------------------------|------------------------|
| Orientation of food regulators on the National Food Act | WHO/AFRO | Gambia | 2008 |
| Training of public health officers in HACCP | WHO/AFRO | Gambia | 2008 |
| Assessment of biosecurity capacity needs | FAO | Ghana | 2008 |
| Food safety education using the Five Keys for Safer Food for trainers from 46 schools | WHO/AFRO | Ghana | 2008 |
| Promotion of hand washing among children, parents and teachers as part of the Global School Health Programme | WHO/AFRO | Ghana and Sierra Leone | 2008 |
| Strengthening National Codex Committee | FAO/TCP | Guinea | Project in formulation |
| Elaboration of the national strategy for the control of food quality; report on the situation analysis of food hygiene in Guinea; conducted sensitization and training activities on the 5 Keys to Safer Food for school children, teachers and vendors around schools; elaborated tools for the management of surveillance of foodborne diseases and established pilot sites for surveillance. | WHO/AFRO | Guinea | January–December 2007 |
| Training of inspectors | WHO/AFRO | Guinea and Madagascar | 2008 |
| Strengthening national food control system: Food safety policy development and national food safety symposium (FNOP/INT/NOR/102) | FAO | Kenya | Ongoing |
| Adaptation of food inspection manuals and guidelines | WHO/AFRO | Kenya | 2008 |
| Food safety competition in schools | WHO/AFRO | Lesotho | September 2007 |
| Adaptation of training manuals in HACCP | WHO/AFRO | Lesotho, Mozambique | 2008 |
| Support to National Codex Committee | FAO/TCP | Madagascar | Closed in 2008 |
| Finalization of food law | FAO/TCP | Madagascar | Ongoing |
| Developed a plan of action for the implementation of food safety and hygiene in the country | WHO/AFRO | Malawi | January–December 2007 |

| Title | FAO/WHO | Country | Status |
|--|----------------|----------------|------------------------|
| Strengthening national biosecurity capacity | FAO | Malawi | 2008 |
| Training of ANSSA staff in risk analysis of food control decision making | FAO/TCP | Mali | In pipeline |
| Dissemination and implementation of the Five Keys to Safer Food | WHO/AFRO | Mali | July 2007 |
| Fifty-four food vendors around five school establishments in Nouakchott and 24 school personnel from the schools were trained in food safety | WHO/AFRO | Mauritania | July–December 2007 |
| Capacity of national influenza reference laboratory to undertake influenza virus detection and isolation was strengthened. Fellowships were awarded to follow training attachment in the identification of salmonella, campylobacter and other food and water borne diseases | WHO/AFRO | Mauritius | August–December 2007 |
| Create and organize 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 (TCP/MOR/3102) | FAO | Morocco | Ongoing |
| Technical cooperation to support implementation of the origin based and quality signs institutional framework – TCP/MOR/3104 | FAO | Morocco | Ongoing |
| Strengthened capacity in advocacy and awareness generating activities | WHO/EMRO | Morocco | Ongoing |
| Technical assistance to strengthen the quality assurance system of their National Laboratory for Food and Water Hygiene (LNHAA). (UTF) | FAO | Mozambique | In formulation |
| Support for the establishment of healthy food markets | WHO/AFRO | Nigeria | 10-24 August 2007 |
| Strengthen national biosecurity capacity and SPS compliance | FAO | Nigeria | 2008 |
| Hygienic handling of foods of animal origin. | FAO | Rwanda | Project in formulation |
| Personnel responsible for hygiene and health from 14 districts were trained in food safety | WHO/AFRO | Rwanda | September 2007 |
| Facilitate trade in the Southern African Development Community (SADC) member states through food standards and food safety management. | FAO | SADC | |

| Title | FAO/WHO | Country | Status |
|--|----------|--------------|-------------------------|
| Evaluation of slaughter house for improve in readiness for implementation of HACCP | WHO/AFRO | Seychelles | October-December 2008 |
| Training of meat inspectors and other stakeholders in HACCP compliant meat inspection system based on the Codex Alimentarius and the European Union requirements | WHO/AFRO | Seychelles | October-December 2008 |
| Food safety task forces established in all districts were trained on norms and standards | FAO/AFRO | Sierra Leone | September-December 2007 |
| Sensitization of district taskforces, producers and manufacturers on application of food norms and standards | WHO/AFRO | Sierra Leone | 2008 |
| <p>Promotion of advocacy and communication of Five Keys for Safer Food or 3 fives in food safety in collaboration and partnership at regional, national and global level</p> <p>Strengthened capacity in advocacy and awareness generating activities</p> <p>Zoonotic and non-zoonotic foodborne disease surveillance and hazard monitoring programmes strengthened and integrated into existing national surveillance system with results being disseminated</p> <p>Establishment of public health laboratories in reducing environmental public health risks and food safety risks</p> | WHO/EMRO | Somalia | Ongoing |
| Assistance in the definition of a monitoring programme and assessment of mycotoxins in agricultural food programmes | FAO | South Africa | Closed in late 2008 |
| Strengthening national food control system and national food safety symposium (FNOP/INT/NOR/102) | FAO | Tanzania | Ongoing |
| Assessment of biosecurity capacity and support biosecurity network system establishment | FAO | Tanzania | 2008 |
| Strengthen the capacity for improving the safety and quality of fresh fruits and vegetables | FAO/TCP | Tanzania | In formulation |
| Development of National Food Safety Policy | WHO/AFRO | Tanzania | 2008 |
| Development of guidelines for the identification, surveillance and | WHO/AFRO | Tanzania | 2008 |

| Title | FAO/WHO | Country | Status |
|--|----------------|---|---------------|
| prevention of new public health and food safety problems | | | |
| Capacity building of regulatory agencies for handling and monitoring genetically modified crops, products and processed foods (TCP/CRO/3103) | FAO | Uganda | Ongoing |
| Monitoring and evaluation of food safety activities and biosecurity capacity building | FAO | Uganda | 2008 |
| Capacity building of regulatory agencies for handling genetically modified seeds, crops and processed foods (TCP/UGA/3103) | FAO | Uganda | Ongoing |
| Development of National Food Safety Policy and a Food Safety Bill | WHO/AFRO | Uganda | 2008 |
| Expansion/initiation of IEC activities using the WHO Five Keys to Safer Foods | WHO/AFRO | Uganda, Malawi, Lesotho, Comoros, Angola, Cameroon, DRC, Mauritania, Togo, The Gambia, Guinea and Mali. | 2008 |