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Agenda Item 3

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR EUROPE

Twenty-sixth Session
Warsaw, Poland, 7-10 October 2008

FAO AND WHO ACTIVITIES OF COMPLEMENTARY TO THE WORK OF THE CODEX ALIMENTARIUS COMMISSION

(Capacity Building)

INTRODUCTION

1. This paper describes FAO and WHO activities in the areas of capacity building and the provision of scientific advice implemented since the 25th Session of the FAO/WHO Coordinating Committee for Europe which are complementary to the work of the Codex Alimentarius Commission. FAO and WHO are engaged in a programme of technical assistance activities and projects which includes strengthening food safety control systems, training of food control officials and technical staff (food control managers, food inspectors, and food analysts), implementation of HACCP, strengthening surveillance of foodborne disease and contamination in the food chain, enhancement of food control and food composition laboratory capabilities, training of food composition analysts and database compilers, implementation of the risk analysis framework, use of risk assessment of microbiological hazards in food, training for and implementation of total diet studies, support in establishing national Codex committees, policy advice and assistance in establishing of regulatory frameworks.
2. As an introduction to the topic of capacity building a short analysis of topical issues in the region on food safety and nutrition are included to facilitate discussion and information exchange. The paper then includes an overview of FAO and WHO activities with global relevance while information on activities implemented in the European region and Central Asian Republics are included in Annex 1¹.
3. The Committee is requested to consider the analysis included in Part I of this document and provide feedback to assist FAO and WHO to better tailor their technical assistance/capacity building activities with the country needs of the region.

¹ Relevant websites: Food Quality and Standards Service at FAO www.fao.org/ag/agn/index_en.stm; FAO Regional Office for Europe and Central Asia <http://www.fao.org/world/regional/REU>; WHO Regional Office for Europe <http://www.euro.who.int/>.

REGIONAL ISSUES RELATED TO CAPACITY BUILDING (BASED ON FAO/WHO EXPERIENCE IN THE REGION)

Food Safety and Quality

4. The CCEURO region includes 46 member countries and one member Organization the European Community. Government policies are in place to assure the quality and safety of foods with the objective of protecting the health of the consumer and facilitating economic development. Countries are continually strengthening their institutional framework and food safety control structures to attain these objectives. Effective collaboration with key stakeholders among the food industry, academia and the scientific community, food industry and consumer organizations is and integral component. Within the region, it is observed that some countries have a very well developed food safety control infrastructure while many countries in the region are currently in economic transition shifting from the former state planned system to establish a market economy. Differences in the countries may be due to a range of issues including historical and economic factors and significantly for the European region the level of integration with the European Union.

5. Irrespective of the current status of the food safety control infrastructure and government policies in place, most countries will agree that improvements will be required over time and the situation does not remain static. Furthermore, outbreaks of food-borne disease and food emergencies occur regularly throughout the region, requiring efficient systems for detection and response. The need for improvements in the food safety systems may be influenced by several factors including changing food production practices, emerging public health concerns new knowledge of food safety issues as well as the changing political and economic environment in a given country and environmental changes including climate change.

6. However, regardless of the status of the food safety control structure in a country, there are underlying principles which FAO and WHO focus on through the capacity building activities:

- **Effective management of food-borne hazards requires the use of risk analysis principles** in national food safety frameworks. The food safety control systems should be risk-based. Risk analysis will enable an assessment of the risks to human health and safety, serve as a basis for identifying and implementing appropriate measure to control the risks and to communicate with stakeholders about the risk and measures applied. The risk analysis paradigm stresses the important role of science as the basis for all food control measures. Countries should take into account the risk analysis principles when updating institutional infrastructure, e.g. a separation of risk assessment from risk management functions.
- **Reorganization and consolidation of ministries and agencies responsible for food safety control** is essential to streamline the existing system and ensure a clear division of responsibilities among agencies, ensure effective coordination, exploit synergy mechanism, prevent overlap and ensure clear communication and information to stakeholders, including consumers and the food industry. Political commitment and support are key components in food safety reform.
- **Development of food safety strategies** is promoted as a useful tool to outline priority activities to be pursued in a step by step manner to improve relevant aspects of the food safety control system. It will facilitate improvements to the key components of the food safety control system including food legislation and standards, food inspection, surveillance of food-borne disease and monitoring of food contamination, food laboratory support, risk communication as well as the management of the food safety control system. A food safety strategy with a plan of action with timelines, will also enable national authorities to coordinate all donor inputs to meet their pre-determined priorities.
- **Involvement of stakeholders is required to have support for proposed changes to the food safety control system** and strengthened public-private partnerships especially between government and the food industry and between government agencies and the academic and scientific community as well as with consumer organizations. In line with the “farm to fork”

approach, active participation of all those involved in the food chain is essential. Achieving food safety is a shared responsibility

- **Effective support to the food industry and partnerships are encouraged.** This would include realistic implementation of food standards, stressing the sound foundation of good hygiene practices, and HACCP-based approaches. A clear understanding of the role of the food business with primary responsibility for food safety and the supportive role of government inspection agencies will enhance the partnership.
- **Effective response to outbreaks of food-borne disease and food safety emergencies** is an integral component of a food safety control system, including the ability to recall products efficiently in the event of a food contamination incident and the prevention of similar incidents to occur in the future.
- Finally, enhancing regional networking and sharing of information between countries through study tours and mentoring between experts should be facilitated. Through these processes assistance can be provided to countries in transition by countries which have recently made significant changes to their food control systems and modernized their approaches.

Nutrition Issues

7. Although a third of the Member Countries, have developed policies on food and nutrition, and almost all have government-approved documents dealing with nutrition and food safety (viz. Second WHO European Action Plan for Food and Nutrition Policy, 2007-2012), in the majority of countries in the region, nutrition-related diseases still represent a considerable public health burden. Acute undernutrition still exists in areas facing food insecurity, and chronic undernutrition and micronutrient deficiencies affect vulnerable populations. Obesity, a rapidly growing challenge, has now reached epidemic proportions in some countries.

8. In low income countries in the region, poverty affects more than half the population, leading to food insecurity and the consumption of unsafe foods of poor nutritional quality. Food insecurity is also a problem among vulnerable population groups in higher income countries. Reaching the Millennium Development Goal (MDG) 1, to eradicate extreme poverty and hunger, is therefore a challenge also for the European Region.

9. Achieving food security and nutrition for all requires a broad range of policies and strategies that aim, concurrently, to expand and diversify the foods available to low income households and population groups while also creating the appropriate enabling environment to ensure healthy food choices are available in institutional settings (pre-school, school, worksites, hospitals, etc.), as well as informing and motivating people to maintain or adopt healthful dietary and lifestyle patterns.

10. FAO's Nutrition Education and Consumer Awareness Group works with government agencies, universities, training institutions and non-governmental organizations to identify, enhance, develop and strengthen national capacities to provide nutrition education for the general public, school children and highly vulnerable groups. Activities aim to build capacities for the assessment of factors that determine dietary patterns and food choices; the development of locally appropriate dietary guidance for different age and population groups; the development of strategies that focus on dietary behavioral changes; and the promotion of food environments and policies that support access to healthy foods and empower individuals to adopt healthy eating habits. Specific support to Member Countries includes:

- **Promotion of Nutrition-Friendly Schools.** FAO aims to create "nutrition friendly" schools that provide a healthy setting for living, learning and working, including the integration of nutrition education into the school curriculum to provide children with basic knowledge about food and nutrition; providing a range of practical school- and community-based learning opportunities aimed at creating positive food and diet-related attitudes, skills, and behaviours; as well as establishing standards for schools meals, cafeteria services and vending machines to ensure healthy food and drink choices in the school environment.

- **Development and Implementation of Food-based Dietary Guidelines.** FAO assist Member Countries in the development and implementation of food-based dietary guidelines for the general public and specific population groups. Dietary guidelines are a key tool in nutrition education for the general public. They can also guide food security and nutrition policies and promote food security. Dietary guidelines serve as a basis for the implementation of nutrition education campaigns aimed at informing consumers about healthy foods and dietary patterns.
- **Promotion of Appropriate Food Labelling.** FAO assists governments to develop policies and to implement appropriate labelling of food products to improve consumers' understanding and support healthy food choices through the development of regulations and guidelines that reflect best practices, based on existing Codex Alimentarius standards or EU legislation on labelling and health claims.

FOR INFORMATION PURPOSES

11. While provided for information purposes, any comments on suitability and content of these activities would be useful to FAO and WHO for the continuation and revision of these activities.

Supporting Materials for Capacity Building

12. 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, raising levels of public health and assuring consumer protection. These materials include the following:

Guidance to policy makers working in field of food safety and food control activities:

- "Food Safety Risk Analysis: A guide for national food safety authorities" is now also available in French and Spanish. An accompanying CD-ROM comprising a slide presentation for training, related FAO and FAO training materials and risk analysis case studies is currently under finalization.
- The FAO tool "Strengthening the capacity of national food control systems: Guidelines to assess capacity building needs" is now also available in French and Spanish.
- 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 in English but it will be available in French and Spanish in summer 2008.
- 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 practical aid for the investigation and control of food borne disease outbreaks in a variety of settings. The Guidelines include background information and practical tools, such as sample questionnaires and investigation report forms.
- 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);
- 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 publication is expected to be out in early summer 2008.
- FAO published a training video on sampling procedures for mycotoxin determination in food and feed products in English and Spanish
- 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.

- The 2nd Food and Nutrition Action Plan for the WHO European Region 2007-2012 <http://www.euro.who.int/Document/E91153.pdf>, adopted at the RC meeting in Belgrade in September 2007, emphasizes the importance that countries have a risk-based approach to food safety and must establish proper surveillance systems for food-borne disease and proper systems for monitoring of food-borne hazards in the food chain. Furthermore, the importance of tailored risk communication in food safety to the general public as well as to specific sub-populations is underlined. Similar approaches are taken in other regions.
- The FAO/WHO e-learning training course “Enhancing participation in Codex activities is available on CD-ROM. The training course will be accessible through FAO and WHO websites.

Good practices (GAP, GHP, HACCP approaches)

- “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 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.
- 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.
- 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 were recently 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.
- The WHO 5 Keys to Safer Food has been translated into Polish, Lithuanian, Romanian, Macedonian, Norwegian, Croatian, Tajik, and Uzbek.
- 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?* Additional information can be obtained from: <http://www.who.int/foodsafety/consumer/Guatemala.pdf>.
- 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).

Food Composition

- FAO produced the manual “[Food Composition Data: Production, Management and Use](#),” now available in English, French and Spanish, and also on-line, to assist in the analysis of nutrients in foods, and compilation and dissemination of these data for use in Food Labeling, Methods of Analysis and Sampling, and in various activities related to Nutrition and Foods for Special Dietary Uses.

- FAO, in collaboration with United Nations University and Elsevier, produced a Special Issue of the Journal of Food Composition and Analysis, “The essential balance: Risks and benefits in food safety and quality”, volume 20, Numbers 3-4, May 2007, available in print, on FAO website and through international databases including Science Direct, Scopus, CABI and others.
- FAO has begun work on an e-learning technical training package, “Food Composition Study Guide: Questions and Exercises,” to support national and regional food composition programs in generating and compiling high quality food composition data; modules are available on FAO website.

New Tools under Development

- 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.
- Guidelines to provide updated guidance on methods of analysis and sampling in event of nuclear contamination of foods are in preparation.
- FAO is preparing a Manual on Fish Inspection
- Training materials to support the understanding of HACCP-based approaches for food safety, as an integral component of food control system to promote higher levels of food safety in small and less developed food businesses.

INFORMATION EXCHANGE MECHANISMS

13 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. The Portal provides a single access point to official information (international and national) on food safety, animal and plant health relevant to the SPS Agreement. 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. 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;

14. 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 has been created². 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.

15. **The International Food Safety Authorities Network (INFOSAN)**, 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 (as of 11 August 2008). Since its creation, INFOSAN has responded to requests for information on how to develop and

² 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).

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.

16. 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.

17. 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

18. 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

19. 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.

20. FAO/IAEA organized a training workshop at the FAO/IAEA laboratory in Siebersdorf, Austria, from 12-30 November 2007. The objectives of the course were to strengthen the awareness of scientists and laboratory middle management of relevant guidelines and regulations and the theoretical and technical aspects of screening and confirmatory methods for detection of veterinary drug residues; to introduce quality assurance/quality control principles according to ISO Standard 17025 that are relevant to veterinary drug residue analysis; and to discuss various possible roles of quality assured laboratories in monitoring the effectiveness of good farming practices. Further information may be obtained from: Official.Mail@iaea.org.

21. 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.

22. FAO, in collaboration with WHO-EURO will provide technical support to the International Industry Academy (IIA), Russian Federation, for an international conference on food safety, food security and nutrition. Tentative dates for the conference are end October 2008. The conference programme will address topics related to the management and implementation of food control systems to ensure safe food and consumer protection, food security policy and the promotion of dietary guidance to promote healthy dietary

intake and protect consumer's health. Specific issues may include harmonization of food standards, risk analysis principles and practical application, food safety management systems within the food industry, food-based dietary guidelines, school nutrition, food labelling and health claims.

23. 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 Russia (St. Petersburg and Moscow) and Poland. 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.

24. FAO/INFOODS/Bioversity International, in collaboration with the University of Sao Paulo and the government of Brazil convened an expert consultation on food composition and biodiversity, in October 2007, which promotes the acquisition of nutrient data for wild and underutilized species and varieties, in support of trade issues such as food labelling (nutrient declarations) and nutrition claims.

25. FAO/INFOODS/IUNS and the University of Sao Paulo organized the 7th International Food Data Conference in October 2007; food composition data as a trade issue was a sub-theme.

26. FAO/WHO will hold an Expert Consultation on Fats and Fatty Acids in Human Nutrition, 10-14 November 2008, in order to provide an update on current knowledge, covering issues of importance in food quality and safety, including essential requirements, safe upper limits, dietary reference values, methods of analysis, prevention and risks for chronic diseases, biotechnology and effects of processing.

GLOBAL PROJECTS

27. Project GCP/INT/022/FRA funded by France (2007-2008) and Switzerland (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. 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. 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 related with specific quality linked to geographical origin: regional seminars, expert meeting, networking, case studies with concrete examples on assets and constraints, success or failure factors, supportive tools.

28. In June 2008 FAO/AGNS launched the new website on "Specific quality" www.foodquality-origin.org under project GCP/INT/022/FRA funded by France. 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. Through this project a number of activities have taken place of relevance to the European region:

29. FAO prepared a paper on "*Promotion of traditional regional agricultural products and food; A further step towards sustainable rural development*" (ERC/08/6) for the 26th Session of the FAO Regional Conference for Europe, held the 26 and 27 June 2008, in Innsbruck, Austria. The paper was during the ERC Ministerial Round Table session on Thursday 26 June. The Conference recommended that FAO integrate issues of traditional food into all its areas of activity and acknowledged the important support provided by FAO and its partners in the cross-cutting initiative on biodiversity for food and nutrition and specific quality tied to geographic origin, and recommended strengthening both. Several delegations declared their willingness to provide funding for seminars and workshops on the topic of traditional foods.

CAPACITY BUILDING ACTIVITIES IN THE EUROPEAN REGION

Regional/national events

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Pre-Codex seminar on “Strengthening Knowledge of Codex Procedures and Risk Analysis” to disseminate information on Codex procedures – attended by delegates from Belarus, Bosnia and Herzegovina, Croatia, Lithuania, Poland, Serbia and Uzbekistan	FAO and WHO	15 January 2007	Vilnius, Lithuania
Training Course for the South Eastern European countries on “Introduction to Food Safety and HACCP”	WHO EURO in collaboration with the WHO Mediterranean Zoonosis Control Programme (MZCP)	5-9 March 2007	Athens, Greece
Laboratory training course on chemical food safety for Bulgarian food safety experts	WHO EURO in collaboration with the Ministry of Health and the National Food Institute in Denmark	16-19 April 2007	Sofia, Bulgaria
Training course on Codex for countries in the region	FAO/WHO in collaboration with Governments of Poland and Switzerland	1-3 October 2007	Warsaw, Poland
3 rd Workshop of the South Eastern Europe (SEE) Health Network on Food Safety and Nutrition to address challenges on the implementation of food and nutrition policies in SEE	WHO in collaboration with the Moldovan Ministry of Health	17-18 May 2007	Chisanau, Moldova
WHO-Global Salmonella Surveillance Training Course for Russian speaking countries	WHO EURO	24-29 September 2007	St. Petersburg, Russia
FAO/WHO Seminar “Enhancing participation in Codex” – attended by 42 delegates from Albania, Armenia, Azerbaijan, Belarus, Bosnia and Herzegovina, Bulgaria, Croatia, Czech Republic, Hungary,	FAO/WHO in collaboration with the Governments of	1–3 October 2007	Warsaw, Poland

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Kosovo (UNMIK), Latvia, Macedonia, Poland, Romania, Russian Federation, Serbia, Slovak Republic, Turkey, Slovenia, Ukraine, Uzbekistan. Report of the Seminar in English and Russian is available at www.codexeurope.ch .	Switzerland and Poland		
7 th International Graduate course on the Production and Use of Food Composition Data in Nutrition	Graduate School VLAG (Advanced Studies in Nutrition, Food Technology, Agrobiotechnology and Health Sciences), the Division of Human Nutrition, Wageningen University in cooperation with FAO, UNU, and EuroFir	1–13 October 2007	Wageningen, the Netherlands
Training course on HACCP for South-east European countries	WHO, in collaboration with the WHO Mediterranean Zoonosis Control Programme (MZCP)	6-12 October 2007	Nicosia, Cyprus
Presentation on FAO's work on Food-Based Dietary Guidelines at the EURRECA (EUROpean micronutrient Recommendations Aligned) meeting in Rome. This is a Network of Excellence addressing the issue of harmonization of nutrient recommendations across Europe with a special focus on vulnerable groups and consumer understanding. The project includes 34 organizations in 17 European countries.	The project was initiated at the beginning of 2007 by the European Commission, under the Framework Programme for Research and Technical Development.	October 2007	Rome, Italy
Introductory training course on Total Diet Studies (TDS) addressing chemical food safety issues	WHO EMRO and EURO	28-31 October 2007	Cairo, Egypt
Regional seminar on “Quality Food Products Linked to Geographical Origin and Traditions in the Mediterranean” – over 100 participants from Algeria, Cyprus Egypt, France, Italy, Jordan, Lebanon, Morocco, Switzerland, Syria, Tunisia and Turkey	FAO	8-9 November 2007	Casablanca, Morocco

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Training course on HACCP for experts from Russian Federation and Uzbekistan	WHO, in collaboration with the MZCP	19-23 November 2007	Tashkent, Uzbekistan
Preparation for Workshop on development of a short course in quality management and fish processing for fish inspectors in Kenya	Funded by Iceland and executed by FAO, in close cooperation with (UNU/FTP)	26-30 November 2007	Reykjavik, Iceland
Product Quality Assurance and Safety Improvement	FAO/TCP	4-7 December 2007	Bosnia and Herzegovina
Technical Expert Meeting to exchange information on approaches related to development of quality products linked to geographical origin at local and institutional level in order to analyse conditions for contribution to rural development. Report available at: http://www.foodquality-origin.org/documents/FAO/SIN_meeting_proceedingsfinal.pdf	FAO, in collaboration with SinerGI	30 January – 1 February 2008	Rome, Italy
WHO-Global Salmonella Surveillance Training Course for Eastern and South-Eastern countries	WHO EURO, WHO HQ, Med-Vet-Net, Polish Public Health Institute	25-29 February 2008	Warsaw, Poland
Workshop on HACCP, Traceability and Fish Safety Management	Eurofish-FAO-SIPPO	31 March- 4 April 2008	Tirana, Albania
Training course on HACCP for Romanian experts	WHO, in collaboration with the MZCP	29 March – 5 April 2008	Valchea, Romania
WHO-Global Salmonella Surveillance Training Course for Russia, Tajikistan and Kazakhstan	WHO EURO, Central Research Institute of Epidemiology in Moscow (CRIE).	31 March -4 April 2008	Moscow, Russia
Training course on HACCP for experts from Uzbekistan, Tajikistan and Uzbekistan	WHO, in collaboration with the MZCP	13-20 September 2008	Tashkent, Uzbekistan
Food safety and Nutrition counterpart meeting	WHO EURO	22-24 September 2008	Brussels, Belgium
Training course on food safety risk communication in outbreaks/crises	WHO EURO	25-26 September 2008	Lovran, Croatia
Conference on food security, food safety and nutrition	FAO, International Industrial Academy	28-30 October 2008	Moscow, Russia

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
	(IIA) in Moscow, WHO EURO		
Training Workshop on Introduction to Quality Control/Quality Assurance Measures in Pesticide Residue Analytical Laboratories Workshop –	FAO	6-31 October 2008	Seibersdorf, Austria,
Regional workshop on Quality Linked to Geographical Origin and Traditions in the Eastern European countries	FAO, in collaboration with the Ministry of Agriculture, Forestry and Water Management	3-4 December 2008	Serbia

Projects/Direct Assistance to countries

Title	FAO/WHO	Country	Status
EU CARDS project to reinforce Albanian Veterinary and Phyto-sanitary Border Inspection Services	WHO Albania, EURO	Albania	Follow-up project
The FAO regional project “Strengthening food safety in South East European transition countries – A regional approach to food legislation and control”, was completed in 2007. Significant project outputs include country reports on the status of food control and food safety, preparation of national draft food safety strategies and action plans, and assessment of legal status and recommendations in each country (TCP/RER/3002).	FAO	Albania, Bosnia and Herzegovina, Bulgaria, Croatia, FYR Macedonia, Kosovo, Moldova, Romania	Completed. Final analysis and reports in preparation.
Project is ongoing and includes improvement of food safety by strengthening 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.	FAO/TCP project	Armenia and Georgia	Ongoing
Project of FAO/EC on capacity building in food composition	FAO/EC	Armenia and Georgia	Ongoing
Food safety capacity building – strengthening 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	FAO/TCP project	Azerbaijan	Ongoing.

Title	FAO/WHO	Country	Status
quality assurance programmes in agro-processing sectors (TCP/AZE/3101)			
FAO technical assistance has been requested by the government to strengthen national food control activities and assessment of foods derived from biotechnology. A field formulation mission was undertaken in 2007, and a project is under development.	FAO	Belarus	Project formulated
Capacity building of regulatory agencies for handling and monitoring genetically modified crops, products and processed foods (TCP/CRO/3102)	FAO	Croatia	Ongoing
Implementation of activities on national food safety strategies	WHO EURO	Kazakhstan Uzbekistan Armenia SEE countries Tajikistan	Ongoing
With the support of a project preparation grant from the STDF Facility, a project formulation mission has been undertaken to Moldova and a draft project in under discussion “ Strengthening the food control system to support the emerging food business sector”	FAO	Moldova	Project in formulation
<p>Technical support to project Project OSRO/USR/701/EC “Emergency assistance for rehabilitating agri-based livelihoods of conflict-affected poor households through support to small-scale household livestock production” (Northern Caucasus region, Russia), June 2007 – June 2008:</p> <ul style="list-style-type: none"> • held two training courses on healthy nutrition for project staff (project monitors) and beneficiary households (300 participants); • produced and disseminated 1000 copies of a leaflet with key nutrition messages; • produced a basic nutrition education guide (in Russian language) for use by community level health and nutrition workers, as well as the interested public in the Northern Caucasus region • Adapted the <i>Family Nutrition Guide</i> for use in the Northern Caucasus region, published in Russian in August 2007. 	FAO	Northern Caucasus region.	Completed
FAO technical assistance has been requested to strengthen national food control capacity through provision of training and direct advice in Tajikistan. A project formulation mission has been completed.	FAO	Tajikistan	Ongoing

Title	FAO/WHO	Country	Status
Development of the 2 nd Action Plan for Food and Nutrition Policy for the WHO European Region 2007-2012	WHO		Endorsed in September 2007.
Strengthening Food Safety and Nutrition Services in SEE as part of the SEE Health Network – Component Two – “Establishing a harmonized and an integrated model for food safety and nutrition systems”	WHO Regional Office for Europe/Council for Europe	South-east Europe	Ongoing
Policy and capacity development of food safety, animal and plant health laboratories	FAO/TCP	Turkey	Ongoing
Strengthening the laboratory for quality and safety of food and agricultural products (TCP/UKR/3003)	FAO	Ukraine	Completed