# codex alimentarius commission





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#### JOINT FAO/WHO FOOD STANDARDS PROGRAMME

#### FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN

15<sup>th</sup> Session

Mar del Plata, Argentina, 13-17 November 2006

CONCLUSIONS AND RECOMMENDATIONS OF THE FAO/WHO REGIONAL CONFERENCE ON FOOD SAFETY FOR THE AMERICAS AND THE CARIBBEAN

- FOLLOW-UP ACTIONS -

On the basis of the Recommendations of the Conference, a Preliminary Proposal on "Improving Food Safety and Quality" for countries of the Region is attached for consideration by Members of CCLAC.

## PLATFORM FOR LATIN AMERICA AND THE CARIBBEAN

# "Improving Food Safety and Quality"

This document outlines a 5-year project for the safety improvement of food produced in Latin American and Caribbean countries, to be financed by the international organizations interested in engaging in the project.

Its objective is to strengthen the capacities of the parties involved in the food chain on the basis of the enhancement of expert knowledge, the adoption of appropriate management practices, and the promotion of intra and interregional cooperation, thus generating an increasingly important change in consumer health at regional and international levels.

# **Contents**

PROJECT RATIONALE	. 4
BENEFITS AND JUSTIFICATION	.4
EXPECTED RESULTS	.5
TRATEGY	.5
UMMARY OF THE PROJECT PROPOSALS	.6
CHEDULE	14
REPORTING	14
BUDGET	14
NNEXES	15

#### **Origin of the Proposal**

(Global Framework of the Project)

The UN Food and Agricultural Organization (FAO) and the World Health Organization (WHO) state that guaranteeing food safety is essential to protect human health and improve the quality of life in all countries. In this regard, at the beginning of the *FAO/WHO Regional Conference on Food Safety for the Americas and the Caribbean* held in Costa Rica in December 2005, stress was laid on the importance of food safety in the context of integrated inter-sector policies to strengthen food security programs, guarantee healthy nutrition and facilitate international trade, stressing also that the accomplishment of all these goals will allow to progress towards the achievement of the Millenium objectives.

Many of the delegates attending the Conference recognized that, while great advances have been made in connection with the development of control systems and the establishment of appropriate measures to guarantee the safety of foods for domestic consumption – either national or imported - and those intended for export, there are still many weaknesses that make it impossible to guarantee supplies of secure and safe foods in CCLAC countries, hindering the harmonic and sustained growth in the face of the development potentialities of the Region.

On the basis of the resulting conclusions, participants suggested a set of practical measures intended to strengthen the national food control systems and, though recognizing the success of the Conference, stated that its real triumph should be measured by the future degree of implementation of the recommended measures and the improvement in the safety of foods produced and consumed in the Region.

Similarly, the Strategic Plan of the Codex Coordinating Committee for Latin America and the Caribbean, approved in the 26<sup>th</sup> Session of the Codex Alimentarius Commission, considers, among its objectives, the need to identify and prioritize the food safety needs of the Region as well as to promote the necessary actions in relation to the problems derived from food control, to stimulate the strengthening of food control infrastructures and to achieve technical and financial cooperation mechanisms that allow countries in the Region to develop and sustain their safety-related activities and actions with an integral approach throughout the entire food chain.

On the basis of the reasons mentioned above, recognizing the importance of the development of practical action for capacity-building in order to overcome these challenges and promote food safety, following the guidance of the FAO and WHO governing bodies, considering the recommendations made by the first and second FAO/WHO Global Forum of Food Safety Regulators<sup>1</sup> and those resulted from the FAO/WHO Regional Conference on Food Safety for the Americas and the Caribbean, and bearing in mind the principles of the WTO Agreement on the Application of Sanitary and Phytosanitary Measures, the recommendations by the Codex Alimentarius, the World Organization for Animal Health (OIE) and the International Plant Protection Convention (IPPC), this Project Platform is developed with the primary objective of strengthening the capacities of the national parties involved in the food chain in each country of Latin America and the Caribbean, in order to increase the safety level of foods consumed and exported in the Region.

#### **Context**

(Aspects Related to the Issue and the Current Situation of the Countries in the Region)

Food-borne diseases (FBD) continue being a concern for governments worldwide. According to WHO data, at least 57,000 people die yearly in the region of Latin America and the Caribbean only as a consequence of food and water-borne diarrheic diseases, although the total burden of disease/death derived from food safety is very difficult to estimate and is considered to be clearly underestimated. The low availability of safe food has repercussions on the incidence of diseases with negative effect on public health and food security, both directly – through gastroenteritis, diarrheas, etc. – and indirectly – aggravating the effects of other diseases.

<sup>&</sup>lt;sup>1</sup> (GF1 - Morocco, January 2002 and GF2 - Thailand, October 2004).

Additionally, concerns related to food safety and quality may undermine the confidence of consumers in the local supply of food – either domestically produced or imported – when inspection and control systems are deficient, while causing huge losses for the health care systems in the countries that must assist the pathologies resulting from the lack of food safety. Likewise, losses in exports may not only generate a decrease in foreign exchange but may also affect the economic development and general growth, given the great impact of the agri-food production in these countries, turning it into a vicious circle difficult to solve.

In the case of Latin American and Caribbean countries, it is important to recognize the considerable economic dependence on food exports, currently valued at US\$66 billion a year, which accounts for 12% of total world trade in food – a figure that could increase the next decade if the levels of food safety and quality improved. This reinforces the positive expectations of the impact that strategic measures for the strengthening of safety throughout the chain may have on each of the countries in the Region.

In spite of the different food safety situations in the countries of the Region, food chains in many parts of the continent face significant common challenges to overcome those obstacles that prevent them from guaranteeing the same level of safety and quality in the foods consumed domestically or exported. Among the problems that contribute to this situation, there are the precariousness of integral food safety policies, incomplete or underdeveloped laws, the undefined roles and responsibilities of stakeholders, the limited capacity to participate in international standardization organizations like the Codex Alimentarius Commission, insufficient or ineffective laboratory and inspection services, and the inappropriate knowledge to adopt or improve health measures tending to guarantee the food safety throughout the entire chain.

Similarly, some links of the food chain have different peculiarities that must be considered as they belong to developing countries. In the primary productive systems, there are two levels of producers with differential strengths, weaknesses and implications on food safety: the small farmers (normally, familiar agriculture) and the large agricultural establishments that differentiate by the characteristics of the area involved, the levels of development and technification achieved, and the production yields obtained. While these differences can also be found in developed countries, the Region differentiates by the degree of land concentration, the level of development of producers (in connection with the access to resources), and the degree of participation in the national agri-food chain. While small farmers are characterized by land areas under 10 hectares, in which the entire family works with a low level of technification, out-of-date productive knowledge and yields inferior to the national mean, the large agricultural producers represent large producing companies with areas of more than 1,000 hectares, associated with high levels of technification, intensive use of modern biotechnology and chemical inputs, and high scale yields. It should also be mentioned that different industries or urban centers that represent different kinds of consumers because of their qualification and type of products demanded are supplied with the products of large producing establishments.

The processing industry is characterized by companies with different kinds of technology, a range of products of varied qualities that generally correspond to the different levels of qualification of their consumers, and poor regulation and control over the quality/safety of the products produced. In this regard, the inspection, control and certification systems — mainly, public institutions consisting of expert offices, official laboratories and professional agencies — have important weaknesses in their operating capacities, equipment levels, or knowledge to fulfil the duties that allow them to guarantee the safety of foods that reach consumers, largely because the systems of federal governments create wide gaps among the capacities of the national, provincial and municipal levels.

Finally, in the last link, consumers find significant differences in the demands of products, the safety and quality requirements, and the level of knowledge related to FBD and health, according to the country and type of referenced center. The existence of consumer associations that address food safety issues, or else their participation in all those contexts that promote consumer protection in relation to this issue, is an axis that must be strengthened, taking into account that the income level and the purchasing power create much more consumer segments in each country than in the developed world.

Knowing the characteristics of the countries in the Region will allow to develop the different actions specifically, so that the impact on food safety is maximized in each link of the food chain and changes in their intrinsic capacities are increasingly generated.

#### **Project Rationale**

In the last few years, considerable changes have taken place in the way food is produced, processed, distributed and traded worldwide, and stress is placed on the advances made in the development of food inspection and control systems, which, appropriately implemented, allow to guarantee the supply of safer and more secure food.

Unlike the new production practices based on an important component of modern biotechnology and agricultural chemistry, the new management techniques in Latin American and Caribbean countries have not been sufficiently implemented by national control authorities, producers and the industry. The notion of food chain, as a concept and integral criterion that has been so disseminated in the last years, has not been related to the adoption of measures, actions or programs that integrate all the parties involved in the chain; small producers, vendors and consumers are not very much integrated and are little responsible for the safety of the foods they produce, distribute or consume. The need to follow the rules of the market in which profitability is the most important pillar, or the only one, together with local idiosyncrasy or obsolete knowledge issues, distracts attention from other productive or management aspects that have repercussions on the quality and safety of the final product. Thus, issues related to food security, public health care, the promotion of rural economic development, and the generation of more and better income and job opportunities are displaced from the primary course of action of each party involved.

Understanding that the lack of appropriateness to address food safety in the face of the projected potential growth of exports to more demanding markets will cause significant trade and economic losses and, at the same time, will imply the disregard of priority health issues promoted in the Millenium objectives, this project addresses actions to strengthen all the links in the food chain, in each country of the Region, beginning with the empowerment of the intrinsic capacities and the promotion of intra-regional cooperation.

#### **Benefits and Justification**

The intention of this new initiative is that Latin America and the Caribbean develop their intrinsic capacities fully, so that food safety measures and programs are consistent with the principles of the World Trade Organization and the recommendations of the Codex Alimentarius, the OIE and the IPPC on related issues, providing a global and integrating perspective of each party involved, promoting the endogenous development of each country, and addressing the health objectives adopted in the Millenium Summit.

As widely known, the impact of investments on objectives with serious deficiencies maximizes qualitatively and quantitatively the results of those actions implemented according to the particular characteristics of each beneficiary. In food chains, the strengthening of each party involved as regards the security and safety of produced and/or exported food products will bring important benefits, such as:

- Permanent improvement of the productive practices and techniques of small producers, which will impact positively on their own quality of life (health, nutrition level, etc.) and on the safety of products produced.
- To raise further awareness among large producers, improving the integral management of their productions and the safety level of food produced.
- Increasing application of good handling practices throughout the entire food chain, preserving the quality and safety levels achieved as from raw materials.
- Empowerment of the food industry, generating the dissemination of good practices and risk management systems (HACCP-type) that allow to guarantee the safety of foods produced on the basis of the recognition of its own role in the protection of consumer health.
- Permanent increase in the safety levels of the food products traded and consumed in each country, improving the health indicators of its population.

- Strengthening of the inspection and control capacities of the national services and control laboratories related to the protection of food safety and consumer health.
- Increase of intra-regional cooperation on food safety issues, promoting food safety on the basis of the intrinsic capacities of each country in the Region.

The direct beneficiaries of this project will be the food safety authorities (either general or regulatory) at the different national levels, the food industry, producers, processors, urban and rural food distributors, vendors, and consumers.

## **Expected Results -** (Expected Benefits)

Among other results, the following are expected:

- A larger amount of available national data deriving from national experiences, providing base information for the design, follow-up and evaluation of related programs.
- Increased quality and safety of the raw materials produced and the foods traded in the Region.
- A larger amount of action protocols developed on an integral and participatory basis by the different parties involved in the food chains.
- Higher levels of equipment and expert knowledge on public inspection services, control laboratories and other public and/or private parties involved that influence the safety of food produced and consumed domestically, regionally and internationally.
- Increased number of inspection and certification activities in the different links of the food chain in each country of the Region.
- Further implementation of specific measures/actions for the improvement of food safety levels in each link of the food chain.
- More intra-regional cooperation agreements related to food safety and the strengthening of the intrinsic capacities of chains in each country of the Region.
- More participation of delegations from the countries of the Region in international organizations associated with the harmonization of procedures, equivalence agreements and definitions of all food safety standards, regulations and recommendations.
- Smaller number of cases registered by official bodies (by a decrease in prevalence rates).
- Improved levels of health and the quality of consumers' nutrition in each country of the Region.
- Increased number of news with treatment of food safety issues in each country of the Region.
- Further transparency and consumers' access to information related to the safety of the food they consume.
- Increase in the level of food trade in each country of the Region, within the Region and internationally (greater confidence in the safety of foods produced).

## **Strategy**

This project will seek an integrated and regional approach for the development of the capacities of food safety systems, based on an approach related to the food chain and the effective participation of stakeholders. Focus will be placed on the number of necessary fundamental requirements for an effective food safety system, including the strengthening of the political and legal sectors, of the good practices of food safety and quality in relation to consumers, the industry and other stakeholders, and the strengthening of the capacities for the prevention and control of food-borne diseases.

The objectives will be pursued throughout two intertwined phases: a first one with regional and sub-regional activities for the development of a nucleus of knowledge and skills in priority issues of general interest, building pillars for regional cooperation, country-specific activities and the more efficient use of resources, and a second phase that will consist in the development of national safety policies with follow-up activities adjusted to specific needs and requisites, implementing and extending the skills and practices learnt, and strengthening the intrinsic capacities of each country. Efforts will include the largest possible number of countries, depending on the available resources.

# **Summary of the Project Proposals**

The program will adopt a food chain approach in a *biosafety* context, addressing food safety and animal and plant health in an integrated way, together with the need to adopt an institutional framework integrated/coordinated with food control systems.

Considering the diversity of situations of the parties involved, and assuming the existence of varied states of food safety in each country, it is possible to characterize a set of common weaknesses to be addressed as potential courses of action:

- Small number and low quality of existing national data on the quality and safety of food produced, consumed and traded.
- Deficient knowledge on good practices of food safety and quality among producers, processors, distributors, consumers and stakeholders involved in the food chain.
- Unclearly defined roles and responsibilities of stakeholders.
- Incomplete and out-of-date legislation; poor and ineffective food safety policies and programs.
- Low level of intra-regional cooperation on technical assistance, organization of prevention or early warning networks, etc.
- Limited participation in international standardization organizations like CODEX.
- Ineffective inspection or laboratory services; low level of equipment in the inspection, certification and control parties involved.
- Low level of proper related information in each link of the food chain.

On this basis, the outlined actions will be:

#### FIRST PHASE

- 1. Regional studies on the state-of-affairs in each country in connection with the level of food safety, health problems, existing legislation, the quality of inspection and control systems, etc.
- 2. Risk analysis evaluations in certain countries of the Region, using local levels of intake and addressing the products or risks of interest to the Region.
- 3. Exchange of experiences and risk-based measures implemented, through specific seminars or workshops.
- 4. Workshops and seminars to disseminate related knowledge and specific experiences (political, legal and institutional frameworks in each country of the Region).

## SECOND PHASE

- 5. Application of agreements on equivalence and harmonization of procedures among the countries of the Region through formal/informal participation in the context of CODEX or other regional or international forums. Workshops to promote the tasks of CODEX and encourage cooperation among the parties involved at regional level. Promotion of mechanisms for the participation of consumers in food safety issues.
- 6. Training courses on food safety issues for the industry. Expert consultancy related to the application of food quality/safety control measures or systems.
- 7. Development of protocols to face specific food-borne diseases of the Region. Promotion of regional and national safety policies based on the appropriate management of risks.
- 8. Sub-regional seminars on food inspection and certification tools for trainers of food inspectors and for the personnel of food control laboratories (technical assistance in the context of the surveillance of foodborne diseases and the modernization of national food control systems).
- 9. Assistance in the acquisition of technical equipment for public agencies with clear lack of it.

#### Platform for Latin America and the Caribbean

- 10. Counseling for the streamlining of the laboratory mandates with the promotion of a regional interlaboratory network. Provision of technical and communication equipment for laboratories.
- 11. Training on information and communication issues. Development of material to raise the awareness of the different parties involved in the food chain and organization of awareness workshops. Publication of related experiences and advances to facilitate the access to information in each country of the Region.
- 12. Selection of a group to study the factors that could contribute to an outbreak of food-borne diseases. Monitoring campaigns for contaminants and the state-of-affairs in connection with the main FBD in each country of the Region. Performance of a simulation exercise.
- 13. Sub-regional training on epidemiological surveillance and early warning of diseases. Promotion of the organization of a regional network of early warning (or strengthening of an existing one).

Logical Framework for the Proposal to Implement the Five-Year Strategic Plan for Food Safety in Latin America and Caribbean

Hierarchy of Objectives	Objectively Verifiable Indicators	Means of Verification	Relation to International, Regional and National Policies and Priorities
Development Objective (Goal)  To enhance food security in Africa through improved access to safe and nutritious food and promote economic development through increased food and agricultural exports that meet international sanitary and phytosanitary requirements.	<ul> <li>Reduction in food insecurity.</li> <li>Reduced occurrence of food-borne disease.</li> <li>Reduction in the number of rejections and detentions of food exports from the beneficiary countries.</li> <li>Increase in quantity, safety and quality of food exports.</li> <li>Increase of consumers' confidence in foods of national and regional origin.</li> <li>Increase in food consumption.</li> </ul>	Food security statistics National statistics on:  food-borne disease trade (food exports) World Development Indicators WTO trade statistics Consumers Surveys	<ul> <li>Expanding access to safe and nutritious food is essential to achieve the Millennium Development Goals in the region by 2015.</li> <li>Need to strengthen food safety, as expressed by national SPS and CODEX representatives.</li> <li>It will be based on:         <ul> <li>CODEX Strategic Plan for the</li> </ul> </li> </ul>
<ol> <li>Immediate Objectives (purpose)</li> <li>To enhance the policy, legal and institutional framework for food safety in Africa based on a food chain approach</li> <li>To enhance cooperation among stakeholders and promote action-oriented partnerships in support of food safety at the country and regional level</li> <li>To increase the ability of food inspection services and food control laboratories to ensure the safety and quality of food for domestic consumption and export in accordance with international recommendations</li> <li>To enable food producers, processors, traders, consumers and other concerned stakeholders to effectively contribute towards a food chain approach</li> <li>To strengthen national and regional capacity for the prevention and control of food-borne diseases</li> </ol>	<ul> <li>National food safety policies and strategies</li> <li>New and/or revised food legislation enacted</li> <li>New mechanisms (national and regional) created for coordination and networking</li> <li>Number of active National Codex Committees and stakeholder participation in them</li> <li>Documented policies and procedures for risk-based food inspection</li> <li>Documented laboratory analytical procedures, validated methods, QA measures in place</li> <li>Accredited food control laboratories</li> <li>Increase in quantity, safety and quality of food exports</li> <li>Existence of national surveillance plans to monitor contaminant levels</li> <li>Data on food-borne disease surveillance and monitoring</li> <li>Consumers' level of objective information on the issue.</li> </ul>	<ul> <li>Public documents</li> <li>Documentation of sector ministries (agriculture, health, etc.)</li> <li>Coverage of food safety policies, laws, regulations, standards, food-borne disease incidents, etc. in local press</li> <li>Documentation and statistics of food inspection services and laboratories</li> <li>Trade statistics (incl. WTO SPS notifications)</li> <li>Reports of OAU, international donors, agencies, etc.</li> <li>Public surveys. Data about the parties involved.</li> </ul>	Region.  New associations among countries.  National development and poverty alleviation strategies.  International health regulations and other WHO regulations oriented to food safety.  WHO global strategy for food safety.  WHO related resolutions.  Recommendations of the FAO Regional Conference to improve food safety and quality in the Region.

# Platform for Latin America and the Caribbean

Expected Major Outputs	Major Activities	Inputs and Services to Be Rendered	Budget Estimate
Objective 1: To enhance the policy, legal and	d institutional framework for food safety in .	Africa based on a food chain approach	
<ul> <li>Adoption of national food safety policies and strategies that are based on a food chain approach and the sharing of responsibilities among stakeholders from farm to table</li> <li>Up-to-date and coherent legislation (comprising laws, regulations and standards) that addresses food safety issues throughout the entire food chain</li> <li>Harmonization of national regulations and standards with regional and international (especially Codex) requirements</li> </ul>	<ul> <li>Sub-regional seminars ( ) on requirements for a consolidated political, legal and institutional framework for food safety, including the harmonization with international requirements (Codex).</li> <li>Workshops on the exchange of experiences based on appropriate risk management.</li> <li>The national capacity needs the evaluation of food legislation and the management of food control.</li> </ul>	<ul> <li>International consultants on food legislation and management of food control, to provide training seminars.</li> <li>Funds for physical resources, air tickets and travel expenses for the development of workshops on national experiences.</li> <li>Funds for consultants on methodologies of assessment and compilation of relevant information.</li> </ul>	
<ul> <li>Improved organizational arrangements for food control management at the national and regional level</li> <li>Planning, implementation and monitoring of national food safety programmes in accordance with the Five Year Strategic Plan for Food Safety in Latin America and Caribbean</li> </ul>	<ul> <li>National capacity needs assessment of food legislation and food control management.</li> <li>Technical advice to develop and/or enhance national food safety policies and strategies</li> <li>Technical advice to review and improve food legislation, and harmonize regulations and standards with regional and international requirements</li> <li>Technical advice to clarify government roles in food control management, and improve the organizational arrangements for food safety</li> </ul>	<ul> <li>International and national consultants to lead needs assessment, deliver training and provide technical advice on food legislation, policy development, food control management and harmonization with regional and international requirements</li> <li>One-year scholarships for students in connection with the compilation of information at national level (in each country of the Region).</li> <li>Preparation, translation and publication of materials for national meetings and training</li> </ul>	

Expected Major Outputs	Major Activities	Inputs and Services to Be Rendered	Budget Estimate (US\$)
Objective 2: To enhance cooperation among state	keholders and promote action-oriented partn	nerships in support of food safety at the count	try and regional level
<ul> <li>More effective participation of African countries in Codex (including development of regional network of national Codex Committees and/or Contact Points) and enhanced capacity to implement <i>Strategic Plan for CCAfrica</i></li> <li>Development of a regional food safety network to facilitate information exchange and collaboration in specific areas (e.g. emergency response, mutual recognition of inspection and certification systems, etc.)</li> <li>Existence of new and/or improved mechanisms (e.g. food safety coordinating body) at the country level to enhance</li> </ul>	<ul> <li>Phase 1:</li> <li>Sub-regional training workshops to:</li> <li>strengthen participation in Codex</li> <li>promote the exchange of information and the action-oriented interrelation among the national food safety authorities.</li> <li>promote the exchange of information between the different partied involved in the food chain among the countries in the Region.</li> </ul>	<ul> <li>International consultant in Codex to conduct 4 training workshops</li> <li>International consultant for E-mail conference, surveys and preparation of background documentation to support the development of an African food safety network</li> <li>International consultant for regional workshop on African food safety network</li> </ul>	
collaboration in food safety programmes and facilitate the involvement of nongovernment stakeholders  • Existence of new and/or improved systems for information exchange and communication at the country and regional level	Phase 2:  Technical advice and training to strengthen food safety information and communication systems at the country level  Establishment of mechanisms to facilitate the participation of consumers and the food industry in the decision-making process related to food safety and in the Codex National Committees and Contact Points.  Provision of communication and other necessary equipment	<ul> <li>International and national consultants on food safety information and communication systems and Codex</li> <li>Funds for the organization of () regional meeting of he main national parties involved in the food chains (boards and associations of producers, inspection and certification agencies/bodies, consumer associations, etc.).</li> <li>Preparation, translation and publication of materials for national meetings and training</li> </ul>	

Expected Major Outputs	Major Activities	Inputs and Services to Be Rendered	Budget Estimate			
Objective 3: To enhance the ability of food inspection services and food control laboratories to verify the safety and quality of food for domestic consumption and export in accordance with international recommendations, and enable appropriate action to be taken to protect consumers whenever necessary						
<ul> <li>Delivery of risk-based food inspection services for domestically produced, imported and exported food including official auditing of food safety control systems applied by the food industry</li> <li>Harmonization of food inspection and certification procedures at the regional level</li> <li>Existence of national food control laboratories with validated methods and QA systems in place</li> <li>Existence of a regional network of reference laboratories</li> <li>Exchange of information, expertise and collaboration among food analysis laboratories at the country and regional level</li> </ul>	<ul> <li>Regional seminars, sub-regional "training-of-trainers" courses and national training sessions for food inspectors</li> <li>Development and dissemination of food inspection tools (including training materials) that reflect a risk-based approach and support regional harmonization of inspection and certification systems</li> <li>Regional seminars, sub-regional "training-of-trainers" courses and national training sessions for laboratory personnel covering QA principles, cost-effective analytical methods, method validation, etc.</li> <li>Regional event to bind experts from official laboratories.</li> </ul>	<ul> <li>International consultants in food inspection and food analysis (chemical and microbiological) to conduct training and lead preparation of related tools and materials</li> <li>Funds for expenses to organize ( ) to bind laboratory experts.</li> </ul>				
<ul> <li>National laboratory accreditation bodies exist and are recognized in the region and internationally</li> <li>Food inspection services and official food control laboratories have the human resources, equipment and other resources necessary to perform their responsibilities</li> </ul>	Phase 2:  Capacity needs assessment of food inspection and food control laboratories  Harmonization or cooperation meetings among laboratories.  Advice to streamline laboratory mandates, and support creation of regional network of reference laboratories  Provision of laboratory equipment, reagents and communication equipment	<ul> <li>International and national consultants on food inspection and food analysis (chemical and microbiological) to lead needs assessment, conduct training and provide technical advice</li> <li>Funding for the development of specific inter-laboratory harmonization or cooperation activities.</li> <li>Provision of specific equipment.</li> <li>Preparation, translation and publication of materials for national meetings and training</li> </ul>				

Expected Major Outputs	Major Activities	Inputs and Services to Be Rendered	<b>Budget Estimate</b>
Objective 4: To enable food producers, processor.	s, traders, consumers and other concerned stakeholders	to effectively contribute towards a food chain appr	oach
<ul> <li>Stakeholders contribute to food safety decision making and policy processes through their representative organizations</li> <li>Food industry is knowledgeable about national food regulations, Codex standards and has greater capacity to implement quality assurance and voluntary food control systems</li> <li>Provision of advisory services that support food producers and street food vendors to improve food safety and quality through the implementation of voluntary standards</li> <li>Increased knowledge among different stakeholders (rural and urban communities, food producers and traders, street food vendors, informal food businesses, etc.) about food safety concerns related to agri-</li> </ul>	<ul> <li>Phase 1:</li> <li>Training courses for food industry trainers, covering GAPs, GHPs, GMPs, quality assurance systems (HACCP), etc.</li> <li>Development of training materials and tools to increase knowledge about food safety and quality among consumer associations and street food vendors</li> </ul>	<ul> <li>International consultants on food chain approach, compliance with food regulations and standards and quality assurance, HACCP, etc. to conduct training</li> <li>International consultants to prepare tools and training materials for food industry, consumer organizations and street food vendors</li> <li>Funds for the organization of training events of first instance (training for trainers).</li> <li>Translation and publication of tools and training materials</li> </ul>	
food products and greater capacity to apply good practices	<ul> <li>National capacity needs assessments and provision of technical advice</li> <li>Training sessions for food industry covering GAPs, GHPs, GMPs, quality assurance systems (HACCP), etc. (led by trained trainers and using tools produced under Phase 1)</li> <li>Workshops to increase awareness among industry associations, consumer organizations, associations of street food vendors, etc.</li> <li>Development of IEC strategies and programmes targeted at food industry, industry groups, street food vendors, small-scale food producers and processors, consumers, etc.</li> </ul>	International and national consultants on food chain approach, food regulations, quality assurance, HACCP, etc.:  lead needs assessment  deliver training / workshops  provide technical advice  support development of IEC strategies and programmes  Equipment for mobile training units for IEC activities with stakeholders (street food vendors, small-scale producers, food industry, etc)	

Expected Major Outputs	Major Activities	Inputs and Services to Be Rendered	<b>Budget Estimate</b>
Objective 5: To improve national and regional ca	pacity for the prevention and control of food	d-borne diseases	
<ul> <li>Newly created and/or improved national surveillance and early warning systems for food-borne diseases are developed</li> <li>National systems are harmonized as needed to be compatible with, and feed into, the regional early warning system</li> <li>Development and operation of regional early warning system to respond to and manage food emergencies and promote networking on topics related to food-borne disease (regional that is linked to relevant global networks (e.g. GOARN, INFOSAN, GLEWS) is established</li> </ul>	<ul> <li>Sub-regional training on food-bone disease surveillance (based on WHO Global Salmonella Surveillance Program, etc.) including improved use of global warning and epidemic outbreak response systems</li> <li>Sub-regional workshops to discuss creation of African network for early warning and information exchange on food-borne disease (Budgeted under Objective 2, Phase 1)</li> </ul>	<ul> <li>International consultant on foodborne disease surveillance to conduct training, support development of regional early warning systems and prepare required tools and training materials</li> <li>Funds for the development of training activities for trainers.</li> <li>Translation and publication of tools and training materials</li> </ul>	
	<ul> <li>Review and assessment of capacity for food-borne disease surveillance including recommendations to create and/or strengthen surveillance and early warning systems</li> <li>Advice to profile food safety hazards and establish national contaminant monitoring programmes</li> <li>National workshops to raise awareness on food-borne disease surveillance and support stakeholders to participate in early warning and monitoring mechanisms</li> </ul>	<ul> <li>International and national consultants on food-borne disease surveillance to         <ul> <li>lead needs assessment</li> <li>deliver training / workshops</li> <li>provide technical advice</li> <li>support development and/or improvements to national early warning systems</li> </ul> </li> <li>Communication and other equipment for national surveillance and early warning systems</li> <li>Strengthening of a DIGITAL NETWORK of warning and exchange of related information (CCLAC WEB SITE – CHAT – FORUMS)</li> <li>Dissemination of tools and training materials prepared during Phase 1</li> </ul>	

#### **Schedule**

ACTIVITY		YEAR				
ACTIVITI	1	2	3	4	5	
Compilation of National Data	X					
PHASE 1						
Seminars, Training Workshops		X	X			
Cooperation Events		X	X			
Publications		X	X			
PHASE 2  Implementation of Programs				X	X	
Acquisition and Delivery of Equipment				X	X	
PARTIAL REPORTING		X		X		
FINAL REPORTING					X	

# Reporting

# **■** Technical Reports

<u>Each country will prepare</u> one (1) annual progress report as from the beginning, two (2) reports on the state-of-affairs in the second and fourth years of execution, and one (1) final report after the completion of activities.

<u>The Regional Coordination</u> will prepare three (3) reports: two (2) biannual reports in the second and fourth years and one (1) at the end of the project.

# **■** Financial Reports

Under the FAO requirements (for its counterpart) or the requirements of the national competent authorities (for their governmental counterpart).

# **Budget**

To be prepared according to the activities to be established.

#### Annexes

#### **Terms of Reference**

# - Selection of countries

The criteria for the selection of countries must correspond to:

- Clear responsibility of the government for the improvement of food safety and the provision of the assistance and resources required to carry out the project activities, monitoring and evaluation of results, and to ensure sustainability after the completion of the project.
- National mechanisms/programs in place to implement a 5-year Strategic Plan of Food Safety.
- Governmental responsibility for working with stakeholders in the country and with other countries in the Region in order to improve food safety.
- Governmental responsibility for participating effectively in the CODEX work and harmonizing the national legislation in line with CODEX recommendations.

## - Selection of Consultants

(according to the criteria of the financing organization)

# - Selection of the Project Coordinator

(according to the criteria of the financing organization)

- Selection of Specific Programs to Be Developed (to be developed)
- Selection of Training Courses/Workshops to Be Organized (to be developed)