

Food Quality and Standards Service (AGNS) has produced a wide range of publications to support food control authorities and other stakeholders in developing and implementing food safety and quality programmes.

Most recent publications are displayed below

Food safety risk analysis: A guide for national food safety authorities



FAO and WHO have developed this Guide to improve food safety regulators' understanding and use of risk analysis in national food safety frameworks.

The Guide provides essential background information, guidance and practical examples of the application of the food safety risk analysis framework by national food safety authorities. It provides an insight into the three components of risk analysis, namely: risk assessment, risk management and risk communication.

Strengthening national food control systems: Guidelines to assess capacity building needs

FAO has developed these Guidelines, to provide a systematic approach to the assessment of food safety capacity building needs. It is composed of 5 modules which guide the assessment of different aspects of national systems of food control:

- food control management;
- food legislation;
- food inspection;
- food control laboratories;
- food safety and quality information systems.



A shortened version has been developed - "A quick guide to assess capacity building needs" - to provide a simplified approach to identifying priority needs. The appropriate modules of the full guidelines would then be used to develop detailed assessments.

Capacity Development in Food Safety and Food Quality

► Tools for Capacity Development in Food Safety

Risk-based food inspection manuals

The "Risk-based food inspection manual" is the first of a new series of food inspection publications. The manual:

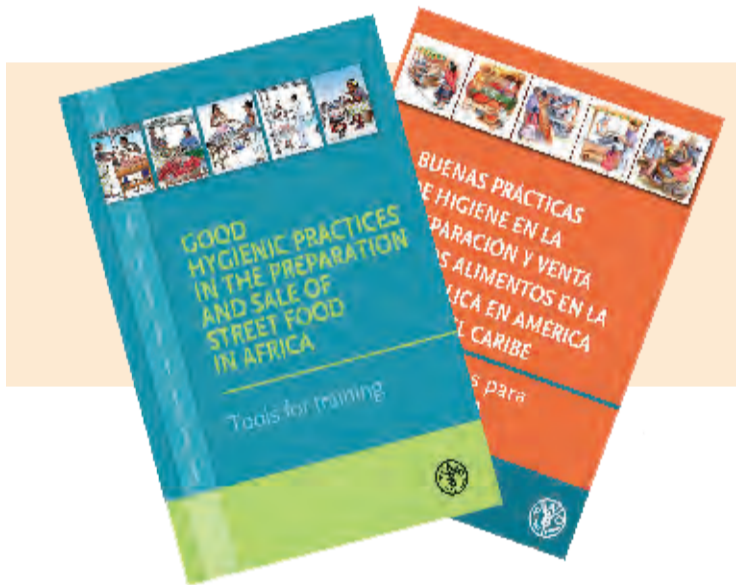
- outlines basic concepts and approaches of modern food inspection systems
- provides guidance on design of risk-based inspection programmes
- provides practical guidelines for implementing inspection programmes

The second publication in the "food inspection" series focuses on the fish sector - "Guidelines for risk-based fish inspection".

A third food inspection publication "Risk-based food import inspection" is currently under development. It will replace the 1993 FAO publication on food import inspection.



Good Hygienic Practices in the preparation and sale of street food



"Good Hygienic Practices in the Preparation and Sale of Street Food in Africa" is available in English and French. It collates the lessons learned over the last 20 years of field projects in Africa. The manual:

- targets trainers working with informal street food operators, whether in support services or as food safety inspectors
- provides practical guidance on good hygienic practices taking into consideration the resources and infrastructure available

An adapted Spanish version has been developed for Latin America and the Caribbean (with a CD-ROM) which uses local examples and case studies - "Buenas Prácticas de Higiene en la Preparación y Venta de los Alimentos en la Vía Pública en Latinoamérica y el Caribe".

Please visit our web site to access these and previous publications of Food Quality and Standards Service at www.fao.org/ag/agn/agns



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