

codex alimentarius commission **E**



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS

WORLD
HEALTH
ORGANIZATION



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Agenda Item 5

CX/ASIA 08/16/9 – Part I

October 2008

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

Sixteenth Session

Denpasar, Indonesia, 17-21 November 2008

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 15th Session of the FAO/WHO Coordinating Committee for Asia which are complementary to the work of the Codex Alimentarius Commission. Information on FAO's and WHO's main capacity building activities in food safety and quality during the reporting period is provided below.

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:

- “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 will be accessible through FAO and WHO websites;
- 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 out in early winter 2008.
- 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 in English but it will be available in French and Spanish in winter 2008.

- 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).
- FAO also published A Practical Manual for Producers and Exporters from Asia – Regulations, Standards and Certification for Agricultural Exports. The manual has been printed in five languages. The publication is a practical tool that provides information about voluntary certification schemes for food quality and safety.

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.

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).

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.

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 is planning with the International Industry Academy (IIA), Russian Federation, an international conference on food safety which will take place in Moscow from 28-30 to 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. Specific issues will include 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, Russia (St. Petersburg and Moscow), Kenya, Madagascar, Malaysia, Papua New Guinea, Poland 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 on the global needs for capacity building in food safety, water and nutrition through training and education was held in September 2008. A preparatory meeting was held on 5 March 2008 in Rome, Italy, to discuss the objectives, the programme and the dates and venue for the round table discussion.

Regional/national events

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Training in Food safety risk analysis (parts 1 and 2) – national level	FAO	February 2007 – November 2007	Cambodia, Laos and Vietnam
Advanced Regional Workshop on “Developing Fisheries Practices in line with Codex, WTO/SPS legal framework and FAO Code for Responsible Fisheries”	FAO	17-20 July 2007	Ho Chi Min City, Viet Nam
Mmeeting on enhanced food-borne disease surveillance networking in Asia in which the Asia FoodNet was established for sharing of information on foodborne pathogens and chemical hazards of significance in Asia, prioritizing those issues that might be of transboundary significance and of particular importance for the region and several other purposes and priorities.	WHO WPRO	22-24 August 2007	Kuala Lumpur, Malaysia
FAO Regional Technical Consultation on Independent Certification	FAO	1-5 October 2007	Nakhorn Pathom, Thailand
National workshop on Total Diet Studies	WHO	November 2007	Jakarta, Indonesia
FAO National Agro-Food Quality Appraisal Workshop	FAO	9 November 2007	Beijing, China
FAO national stakeholder workshop for development of national biosecurity policy	FAO	23-24 November 2007	Thimphu, Bhutan
Regional Training Workshop on Capacity Building Needs Assessment in the National Food Control System	FAO, in collaboration with Food Standards Australia New Zealand (FSANZ)	19-23 November 2007	Beijing, China
Regional workshop on Food Safety Risk Analysis: A Guide for National Food Safety Authorities – within the Biosecurity Approach to train experts from countries in Asia on the principles and components of food safety risk analysis	FAO, in collaboration with the Ministry of Agriculture of the Government of Malaysia	4-6 December 2007	Kuala Lumpur, Malaysia
Technical support to laboratories in a number of countries to improve analytical skills and enhance laboratory quality assurance. In addition,	WHO		

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
support provided to enable countries to conduct studies of the extent of food contamination in Bangladesh, Bhutan and Thailand. FOS Collaborating Centres in SEAR continue to conduct studies and make data from studies available to WHO's Global Environment Monitoring System – Food Contamination Monitoring and Assessment Programme (GEMS/Food).			
Awareness and training sessions to promote food safety among street food vendors (http://foodsafetyindia.nic.in/juicer.htm and http://foodsafetyindia.nic.in/acknow.htm)	WHO		Bangladesh, India, Indonesia and Thailand
Implementation of national Healthy Food Market Programme aimed at empowering market communities to set up healthy food markets (HFM) to ensure provision of safe and nutritious food. The project will harness the capability of key stakeholders to improve bio safety levels to reduce risks for spread of AI virus.	WHO		Indonesia
National workshops on National Food Safety Emergency response	FAO/AGNS	November–December 2007	Cambodia, Laos and Vietnam
Training of Trainers on Food Hygiene and Quality Assurance	FAO/AGNS	13–28 January 2008	Laos
Workshop on Safety of Shellfish from harmful algae and Biotoxins	FAO/SIDA/UNESCO (MIRCEN)	21-25 January 2008	Mangalore, India
FAO Subregional Training Workshop on Improving the quality and safety of fresh fruit and vegetables: A practical approach. Objective to train professional staff as trainers on the principles and practices necessary to ensure the safety and quality of fresh fruit and vegetables with emphasis on the prevention and control of microbiological and chemical hazards by applying GAP, GMP and a HACCP based approach to primary production.	FAO, in collaboration with Institute of Nutrition	4-8 February 2008	Hyderabad, India
Workshop on HPAI Risk Reduction and Management for Live Poultry Market	FAO/WHO	10-12 March 2008	Yangon, Myanmar
FAO Regional workshop on modern principles for food inspection and certification	FAO	1-3 April 2008	Jakarta, Indonesia
FAO national workshop on national food control system and	FAO in collaboration	23-28 April 2008	Hanoi, Viet Nam

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
improving safety and quality of fresh fruits and vegetables	with FAVRI		
Workshop on the assessment and management of seafood safety and quality	FAO/INFOFISH	June 2008	Viet Nam
FAO Regional Workshop on HACCP in small and less developed food business	FAO	5-8 August 2008	Jakarta, Indonesia
FAO regional training course on Good Manufacturing Practices (GMP) Inspection – Principles and Practices	FAO	21-24 October 2008	Kuala Lumpur, Malaysia
FAO regional workshop on networking and improving safety and quality of fresh produce	FAO	November 2008	Apia, Samoa
Workshop on WTO SPS Measures	ADBI in collaboration with FAO	9-12 December 2008	Tokyo, Japan

Projects/Direct Assistance to countries

Title	FAO/WHO	Country	Status
Enhancing food safety by strengthening food inspection systems in the ASEAN countries and Support to the FAO programme on capacity building in food safety	FAO with funding from Japan	ASEAN countries	Ongoing
Project for Improving Food Safety, Quality, Hygiene and Food Control in Bangladesh	FAO and WHO with funding from EC	Bangladesh	In formulation
Support to develop a project proposal for improvement of live bird market for AI prevention and control in Bangladesh	WHO/FAO	Bangladesh	Proposal develop and submitted for EC funding
Assistance in the formulation of enabling regulatory measures for research and sustainable application of biotechnology (TCP/BGD/3102)	FAO	Bangladesh	Ongoing
Biosecurity capacity building and national biosecurity policy development (FNOP/INT/NOR/103)	FAO	Bhutan	Ongoing
Improving Food safety and its management in Cambodia, Laos and Vietnam	FAO/WHO	Cambodia, Laos and Vietnam	Ongoing

Title	FAO/WHO	Country	Status
Support provided to enable a survey of chloropropanol contamination of domestic and imported soy sauce products	WHO/WPR	Cambodia	Concluded and follow-up action in formulation
Strengthening Testing Capability for Food Safety – TCP/CPR/3007	FAO/TCP	China	Ongoing
Study tours supported on food safety regulation; risk analysis and GHP and HACCP	WHO WPR	China	Concluded
Support provided to enable the trial of a process aimed at introducing GHP and HACCP in China	WHO WPR	China	Concluded
Technical support provided on food safety policy, management and on the regulatory framework for food safety	WHO WPR	China	Concluded and provided support for a UN country strategy on food safety
The WHO Five keys to safer food introduced to primary schools in Northern provinces	WHO WPR	China	Concluded
Technical support provided on food safety and the Olympic Games	WHO	China	Ongoing
Assistance through the FAO/UNESCO Microbial Resource Centre for Marine Biotechnology (MIRCEN) for the organization of an ASM/FAO/UNESCO International Workshop on Molecular Techniques in aquaculture and seafood safety.	FAO/UNESCO	India	
Development of training modules for wet market managers	WHO	Indonesia	Ongoing
Meeting of the Working Group on Code of Hygienic Practice for <i>Vibrio</i> spp in Seafood	FAO/AGNS	Japan	
Training workshop on risk analysis for risk assessors and risk managers for central and provincial levels	WHO WPR	Lao PDR	Concluded
Support provided for implementing of GMP and HACCP in pilot food establishments and drinking water plants	WHO WPR	Lao PDR	Concluded
Support provided to develop strategic implementation guidelines and monitoring tools on the food law	WHO WPR	Lao PDR	Concluded
Support provided on drafting of food labeling regulations	WHO WPR	Lao PDR	Concluded
Training on foodborne disease surveillance	FAO/WHO/NZAID	Lao PDR	Concluded

Title	FAO/WHO	Country	Status
Introducing the WHO Five keys to safer food in rural communities	FAO/WHO/NZAID	Lao PDR	Concluded
Technical support provided on risk-based imported food control	WHO WPR	Malaysia	Concluded
Technical support provided on microbiological risk assessment	WHO WPR	Malaysia	Concluded
Technical support provided on chemical risk assessment	WHO WPR	Malaysia	Concluded
Technical support provided on foodborne disease surveillance	WHO WPR	Malaysia	Concluded
Support to develop legal framework for food safety	WHO	Maldives	Ongoing
Supplies and equipment for the national inspection agency for monitoring food contamination	WHO WPR	Mongolia	Concluded
Technical support on foodborne disease surveillance	WHO WPR	Mongolia	Concluded
Mission to review the current food safety programme in Mongolia and to provide guidance on its future advancement	FAO/WHO	Mongolia	In formulation
Strengthen the national system of control of food import quality and safety.	FAO/TCP	Mongolia	Concluded
Strengthening the capacity of government officials responsible for food safety, animal and plant health, and agricultural trade in Nepal to effectively implement SPS measures and related trade obligations	FAO with funding from STDF	Nepal	Ongoing (Implementation started March 2008)
National capacity building for food quality and safety and assistance in reviewing and revising national SPS laws, remodeling and plant quarantine services to enhance the capabilities of reference laboratories and foster cooperation with developed economies	FAO	Pakistan	In formulation
Three-year project to strengthen food quality and safety of fresh produce to improve quality and safety of fresh fruits and vegetables and upgrade production system to meet SPS measures and Codex safety requirements related to microbiological and chemical hazards in foods.	FAO	Philippines	In formulation
Enhancing income, quality and safety of fresh produce and environmental sustainability of smallholder upland farms in Bicol	FAO/AECI	Philippines	In formulation

Title	FAO/WHO	Country	Status
Region through good agricultural practices (GAP)			
Strengthening national food control system for fresh produce in the Philippines	FAO/TCP	Philippines	In formulation
Assistance in training in food safety and quality and certification	FAO	Sri Lanka	In formulation
Strengthen compliance of SPS requirements for expanded exports of fresh fruits and vegetables (Phase II of TCP/THA/2903) TCP/THA/3104	FAO/TCP	Thailand	Ongoing
Improving food safety and its management to help participating countries develop or improve national food safety policy, strengthen legal framework for food control and build technical capacities required to enforce food safety requirements	FAO/NZAID/WHO Regional Office for Asia	Viet Nam Lao PDR and Cambodia	The first of a series of training of trainers courses on food hygiene took place in Cambodia in June 2007.
Regulations for street-vended food and market places were developed	WHO WPR	Viet Nam	Concluded
A national network of food safety laboratories network was established and persons were trained through the network.	WHO WPR	Viet Nam	Concluded
Support provided to improve the capacity on foodborne disease surveillance and out break identification, investigation and also reporting system	WHO WPR	Viet Nam	Concluded
World Bank agricultural products Safety Project for Jilin province	WB/FAO	China	Formulation stage