

GTFS/RAF/391/ITA

Improvement of food security in cross-border districts of Burundi, DRC, Rwanda and Uganda in support of modernization of agriculture under the NEPAD/CAADP framework

Regional Food Safety Training Report

Kigali, 8-10 May, 2012

1 Introduction

Under the Regional Component of the Great Lakes project, a regional food safety training was organized from 8-10 May, 2012 in Kigali with the main objective to improve food security through enhancing food safety and quality awareness among the project beneficiaries. The other specific objectives of the training include (I) To provide ToT on food safety, (II) To enable participant countries for the organization of food safety training in each country for the producers and processors under the Great Lakes project (GTFS/RAF/391/ITA), (III) To initiate integration of food safety/quality activities with the other agricultural productivity activities throughout the VC commodities under the project.

The training was attended by a total of 25 participants from the four countries- Burundi, Rwanda, Uganda and DR Congo. The participants came from National Bureaus of Standards, Ministries of Agriculture, Industry and Trade, food laboratories, Customs Authorities, research and academia, Cooperatives, Service providers and private sector actors involved in the project. It has been agreed that at least two participants per country will cascade the training at national level. The participants coming from the cooperatives and National Bureau of Standards, will train project beneficiaries as appropriate under the four national projects and make training material available to service providers.

2 Background and Rationale

This training program was designed based on the food safety need assessments made during the regional planning meeting conducted in DRC which was accompanied by a field visit in Burundi (6-11 July, 2011) on the different commodities value chain and a food safety training needs assessment mission to Rwanda and Uganda (September 25-October 1, 2011). From these two missions and discussions with the participant countries, food safety gaps (lack of GHP, GMP and GAP) were observed and identified. Following this a food safety training proposal was designed and the countries selected three common priority commodities value chain (milk, fruit and cereals esp. maize and rice) for their food safety training needs. The training program addressed all these issues in addition to basic food safety concepts and its importance for food security. The presentation topics and reference materials were selected in consultation with AGN (HQ).

3 Issues and main outcomes

The training was held in May 08 - 10, 2012. After a short introduction on the aim and its scope, the training focused on presentation followed by discussion on the following topics.

3.1 Importance of food safety and quality - Introduction to Codex -Sanitary and Standards requirements

Under this topic the following issues were covered and discussed with the participants.

- a. Importance of food safety/quality for food security, public health and trade & economic development
- b. Sanitary and standards requirements in the milk, passion fruit, maize, rice and palm oil value chains for each participant country
- c. Introduction to Codex General Principles of Food Hygiene : GMP/GHP/HACCP

Outcome: The trainees were able to appreciate the (i) importance of food safety for food security (taking into consideration the public health & socio-economic issues), (ii) government role in food safety and trade facilitation (iii) responsibility of the food industry, NGOs and consumers in the food chain, (iv) principles of food hygiene along the food chain.

Main issues raised during discussion

Discussions and question and answer session was carried out on the responsibilities of actors in a national food safety system including government agencies, food business operators, consumers and NGOs.

On the discussion it has been stated that food safety perception and regulations are different in different countries. Some countries regulations are stringent while others are not. Some countries are also prone to more food safety risk for a certain hazard than others due to their geographical location. The participant countries (Burundi, Rwanda, Uganda and DR Congo) have their own standards for milk, passion fruit, maize and rice, which are mainly adopted from international ones. The standards for these commodities needs to be harmonized between the countries to facilitate cross border trade.

The importance of food safety for market development in addition to agricultural productivity and public health improvement was also highlighted during the discussion. The need for food safety capacity development was also raised as enabler of compliance with standards set by developed countries and shared lucrative markets.

Food losses take place at production, postharvest, processing and consumption stages in the food supply chain aggravates food insecurity. Thus, post harvest handling capacities and

application of GAP should be strengthened to improve food security by reducing post harvest losses.

3.2 GHP along the maize/rice/fruit value chains – food trade issues between DRC, Uganda, Burundi, Rwanda

Under this topic the following issues were covered and discussed with the participants.

- a. Introduction to FS and GAPs: Safety in the Maize/rice value chain
- b. Application of GHPs in the Maize/Rice value chain
- c. Safe practice in the fruit value chain
- d. Discussion on food trade issues between the 4 countries

Outcome: The trainees have been provided with the information about the key hazards that can enter each stage of primary production and processing level and what good practices to apply to control/minimize risk of contamination of products in their daily routine activities in the maize, rice and fruit value chains. The trainees also have been provided with the concept of integrated approach to food safety along the food chain and need & responsibility for applying GHPs to produce safe food at the primary production level.

Main issues raised during discussion

Discussions and question and answer session was carried out on the food trade issues between the 4 countries– Burundi, Rwanda, Uganda and DR Congo. The discussion was focused on the existing barriers for trade between the participant countries and differences in regulatory requirements at the border. Standards and SPS measures set by Rwanda government which results in the banning of un-refined palm oil from DRC without the consent or notifying of DRC government as it is recommended by WTO was raised for discussion. On this discussion it was highlighted that the issue of SPS regulations of each country to be published and notified to member countries before banning cross border trade. The participants also underlined the importance of harmonizing the food standards and SPS requirements between the four countries to promote cross border trade.

During the discussion, it was also noted that the mandate of the food control in the four countries-Burundi, Rwanda, DR Congo and Uganda is a shared responsibility among different sectors mainly between the BSs, agriculture, health and trade. However, full control of cross border trade between the four countries is difficult due to the very porous nature of the borders. The BSs only control the main ones. Cross border trade control needs resources and permanent employees. The mandate of controlling informal cross border trade for minor commodities has been given to the local authorities. In Rwanda the control of compliance to standards for maize and rice in rural areas (households) is difficult. At household level people

may grind/process maize and rice and use for their own household consumption. However, they are not allowed to sell in open market without compliance with the required standards.

3.3 Types of hazards in milk, fruit and cereal products – GHP to control hazards

Under this topic the following issues were covered and discussed with the participants.

- a. Hygienic Practice in the milk value chain
- b. Food safety Hazards
- c. GMP/GHP: Design and Facilities
- d. Personal Hygiene in food production/ processing & handling
- e. Group presentations and Discussion

Outcome: The topics presented to raise trainees awareness about the (i) existence of different classes of food hazards (biological, chemical, physical) in milk, fruit and cereal products (ii) potential sources of contamination, (iii) health implication of hazards and (iv) need for adopting good practices to control or minimize contamination by hazards.

The trainees have been also provided with the information how to prevent and/or minimize food contamination through implementation of basic food hygiene principles to premises, transport and storage, personnel, sanitation and pest control and traceability.

Main issues raised during discussion

The training participants made a presentation in group on the four commodities-passion fruit, milk, rice and maize. Each presentation was followed by discussion. From the group presentations and discussion the following points have been noted.

From the passion fruit group it was noted that there is a challenge on passion fruit juice packaging (lack of packaging machine) and temperature control of the traditional method of pasteurization in Burundi and Rwanda. For Uganda and DRC the passion fruit industry is still young. From the milk group presentation it was noted that the milk industry is at a similar stage in Uganda, DRC and Burundi, however, in Rwanda the milk industry is at a more advanced processing and marketing stage. From the rice group, it was noted that in the four countries, rice was grown mostly for local consumption. As it was indicated by the maize group, maize industry was somehow developed in the four countries though there were still issues on quality.

Feedback Session

During the feedback session participants said to have increased knowledge and understanding about the role and importance of SOPs for food safety as a result of the topics covered during the three days training. The participants gave a positive and encouraging feedback on the

meaning of food safety, its importance in food security, public health and economic development. Experience sharing among participants as well as for the quality of the training methodology and topics were also valued. Further communication and experience sharing in every realm among training participants in general and on food safety issues in particular was underlined. The importance of harmonization of food standards and SPS requirements among the participant countries was also stressed to facilitate cross border trade.

4 Recommendation and suggested road-map for follow up action

National governments and their associated agencies of the four countries-Burundi, Rwanda, DR Congo and Uganda needs to have a clear food control system and national food safety policy.

The training program should be further cascaded to each country targeting producers and processors to improve food security through enhancing food safety and quality awareness among the project beneficiaries . All personnel in the food sector shall receive training in food safety procedures, sanitation and personal hygiene appropriate to their job responsibilities. Personnel shall receive training at hiring and given refresher training at prescribed frequencies. Trainings at national level should be sector/ commodity specific and tailored to the knowledge of the trainees.

Certification programmes should be supported to promote achievements in food safety management under the project.

There must be technical resources with expertise under the project to develop and implement food safety management programmes along the value chain commodities. Sound food safety practices need to be effectively communicated to food producers, processors and handlers under the project.

The food processing plants (like the passion fruit juice, milk, rice and maize flour) should have their own food safety policy.

Each food processing plant should have designated individuals in charge of the daily food safety activities such as sanitation and cleaning.

Each food processing plant should also have a food safety plan by taking into consideration the potential biological, chemical and physical hazards.

There must be also provision of food safety information guidance e.g. Booklets and manuals for both the producers and processors.

Annex : Regional Food Safety Training Participants

No.	Name	Organization	Position	Profession	Area of expertise	Country
1	Theogène Niyibizi	Mukamira Maize Flour Plant	Operations Director	Economist	Business management	Rwanda
2	Patrice Musabimana	Association Rwandaise pour le Developpement Intégré - ARDI	Food Security Coordinator	Agronomist	Trainer of trainers	Rwanda
3	Esperance Uwimana	NZIZA FRUIT Juices Cooperative	Chairlady	Economist	Rural Development	Rwanda
4	Milton Ngirente	IAKIB milk marketing and processing	Commercialization Manager	Self-made businessman	Business management	Rwanda
5	Dassan Hategekimana	FAO Rwanda	Nutritionist Officer	Nutritionist	Trainer of trainers	Rwanda
6	Mr. Shukuru	Rwanda Bureau of Standards (RBS)	Quality standards trainer	Quality standards specialist	Trainer of business quality managers	Rwanda
7	Juvenal Kabiligi	FAORW	NPM	Eg. Agronomist	Agro Industries	Rwanda
8	Jean Bosco Shingiro	Ministry of Agriculture	Researcher	Agronomist	Agriculture productions	Rwanda
9	Mediatrice Dusabe	FAORW	NPM Assistant	Rural Dev	Rural Dev	Rwanda
10	Patricia Nsiime	FAOUG	NPM	Agriculturist	Agriculture Economics	Uganda
11	David Kintu	FAOUG	ANPM	Botanist	Botany	Uganda
12	Jennifer Twebaze	MAAIF	District Production Officer	Botany & Zoology	Fisheries	Uganda
13	Ronald Asiimwe	MAAIF	Crop Inspector	Agronomist	Crop Inspection	Uganda
14	Mfitemukiza Alfred	Ministry of Trade, Indus. & coop	Dist commercial Officer	Business Administration	Trade	Uganda
15	Byomuhangi Felix	RUDAF COS	Cooperative Secretary	Development Studies	Dairy Farming	Uganda
16	Rudaragi Désiré	BBN (Bureau Burundais de normalisation)	Chef de service	Agronomist	Certification des produits agricoles par	Burundi

		Ministry of Industry			rapport aux normes	
17	Nzosaba Jean Paul	Supervision of industrial activities : Ministry of industry	Chef de service	Ingénieur Industriel	Suivi des normes des produits industriels produits localement	Burundi
28	Gahungu Tharcisse	SAC: Société d'analyse et de contrôle de qualité des produits alimentaires	Directeur	Ingénieur Chimist	contrôle de qualité des produits alimentaires	Burundi
29	Njinginya Pie	FAOBRI	NPM	Agronomist	Value chain development	Burundi
20	Franck LUABEYA KAPIAMBA	FAO/RDC	National Project Manager (NPM)	Consultant	Agricultural Economics/ Economics	DR Congo
21	Jean-Baptiste GAKURU SEMACUMA	UNIVERSITY OF GOMA	Professor	University Professor	Agricultural Economics (Post-harvest)	DR Congo
22	Gérard SEBURIBI HABIMANA	OFFICE CONGOLAIS DE CONTROLE (OCC)	Deputy-Chief of Laboratory Division	Veterinary Doctor	Food Control	DR Congo
23	Adrien KATSONYA	MINISTRY OF AGRICULTURE	CODEX ALIMENTARUS /Focal point-North-Kivu	Veterinary Doctor	Food Safety Standards	DR Congo
24	Adrien MALEMO	UPROAKI (Agricultural Cooperative)	Coordinator	Farmer	Agricultural entrepreneurship	DR Congo
25	MORISHO YUMA	CDC-Kiringye	Director	Agronomist	Rice production system	DR Congo