

## PREPARATION GRANT APPLICATION FORM

1. **Prospective project title:** Support for the introduction of the HACCP system in Burundian enterprises.

2. **Requesting government/agency or private body:** Ministry of Commerce and Industry, *Bureau Burundais de Normalisation et Contrôle de la Qualité* (Burundian Standardization and Quality Control Office).

3. **Collaborating government(s)/agency:**

4. **Project objectives:** The objective is to make products in the agri-food sector much safer and more competitive by improving their quality.

5. **Preparation activities:**

The project proposal will be drawn up by an international consultant in cooperation with a local consultant with STDF funding.

The activities will consist of:

- Determining the current hygiene and safety situation for each of the targeted enterprises;
- defining the strategies and the means required to introduce an HACCP system in the targeted enterprises;
- identifying staff training needs in the BBN and the enterprises in the area of hygiene and HACCP, and drawing up proposals to meet those needs;
- identifying priority standards to be developed in the agri-food area;
- defining strategies and means to assist primary producers in the area of packaging and labelling;
- setting up a national codex committee responsible for monitoring Codex Alimentarius activities at the national level;
- identifying the equipment and reagents needed for a food analysis laboratory;
- drawing up a project to submit for financing;
- organizing and hosting a national project validation workshop.

6. **Private/public sector cooperation:**

The private sector, together with laboratories, enterprises, and consumer associations, will be directly involved in preparing the project, and their concerns will be taken into account.

7. **Partner institutions involved:**

The FAO and WHO will participate:

- In financing the operation of the national codex committee;

- in keeping track of the primary producers by supplying inputs and seeds that are free from any contamination.

**8. Preparation project inputs: 20,000 \$**

Broken down as follows:

(1)	Air ticket for the international consultant:	2,000 \$
(2)	Per diem for the international consultant:	4,000 \$/month
(3)	International consultant's fee:	5,000 \$/month
(4)	Travel of the international consultant:	2,100 \$
(5)	Costs related to drawing up and printing a project proposal:	1,200 \$
(7)	Project validation workshop:	4,500 \$
	Sub-total:	18,800 \$
(8)	Unforeseen expenses and management costs (5% of total):	940 \$

**TOTAL: 19,740 \$**

**9. Project context:**

The primary sector has a special place in the economy of Burundi in that 95 per cent of the population depends on agriculture and livestock breeding for its livelihood.

For years now, Burundi has been doing its utmost to promote quality in the agri-food enterprises to ensure that the country's products are healthy and competitive.

Spot checks of enterprises revealed that there was an urgent need to introduce an HACCP system.

The project will aim chiefly to improve the quality of agri-food products by introducing a system for evaluating risk (at the conception, production, processing, and consumption stages) as well as control mechanisms oriented more towards risk prevention.

**10. Project justification:**

Industry in Burundi consists predominantly of processing enterprises for agricultural and livestock products. Management and quality disciplines are practically non-existent. Only one enterprise in Burundi is certified ISO 9001 and HACCP. This shows that there are risks of contamination in many enterprises that manufacture, market or transport food.

In order to ensure better control of these risks of contamination, food enterprises must be made more aware of their responsibilities for food safety in order to encourage the development of systems for the prevention of contamination risks.

The introduction of an HACCP system is the best way of achieving that goal, in that it enables the risks to be evaluated and prevention-oriented control mechanisms to be introduced.

Moreover, it will help the authorities responsible for regulation in conducting inspections, and will favour food exports by strengthening confidence in food safety.

The introduction of the HACCP system in enterprises will substantially reduce additional costs resulting from internal malfunctions, and will improve consumer health.