Standards and Trade Development Facility

Grant Application Form

Project title: Enhancing Capability of countries in the African Region to establish food law/policy and implement Codex Standards

1. Project title	Enhancing Capability of countries in the African Region to establish food law/policy and implement Codex Standards in the African Region
2. Requesting government/agency or private body	Food Safety Unit, Division of Healthy Environment and Sustainable Development, World Health Organization Regional Office for Africa, the Food and Agricultural Organization
3. Collaborating government(s)/agency	Ministries of Health, Agriculture, Trade, Industry, Standards, Universities, Research Institutions and other agencies concerned with food safety in countries in the African Region. Angola, Mozambique, Ethiopia, Zimbabwe for pilot projects.
4. Project Objectives *Attach description of project background and rationale	Please paragraphs 1-22
5. Project activities Itemize main elements here and attach a detailed work plan, dissemination plan and evaluation plan	• Development Regional Guidelines for food safety policies and legislation • Revision/updating of national food safety laws and regulations • Strengthening of National Codex Committees and Management of food control • Implementation of specific Codex Standards • Needs assessment for strengthening of analytical capabilities (Please see paragraphs 23-29, 32 for Summary Table)
6. Private/public sector co-operation Detail the arrangements for public/private sector co-operation, if any, in the project.	The WHO and FAO Regional Offices will collaborate with Ministries of Health and Agriculture, Industry, Consumer Groups and other Agencies through the Representatives in the Country Offices (See paragraph 30)
7. Partner Institutions Involved Identify at least one (and preferably more) STDF partner institutions that will be involved in the project, and describe the nature of their involvement.	WHO in collaboration with FAO. (Please see paragraphs 30 for details)
8. Project outputs Specify outputs in detail and show relationships to key STPF objectives including capacity enhancement, improved market access and trade opportunities, linkages to country or regional program development priorities, public-private cooperation, innovativeness, demonstration effects, etc.	See paragraph 31
9. Project inputs Specify total project cost. Attach detailed breakdown of proposed uses of funds	Total amount being sought: US$ 1,272,710 (Please see details paragraph 33).
10. Non-STDF contributions Specify any financial contributions expected from sources other than STDF.	
11. Timetable Show proposed commencement and conclusion dates (maximum project duration two years)	See table in paragraph 34

I. BACKGROUND AND RATIONALE

A. Regional Food Safety Issues and Challenges

1. Food security and food safety are closely linked public health problems. The former exists when all people have physical and economic access to sufficient, safe and nutritious food to meet their dietary needs. According to estimates from August 2003, the number of countries facing serious food shortages that required international assistance was 38 and 23 of these countries were in Africa[1]. Enhanced food safety is the key to improvements in health and nutrition, which is the ultimate goal of enhanced food security [2]. The key to increasing agricultural exports/trade, which in turn has rippling effects on rural income generation and poverty alleviation, is improvements in food safety.

2. Recent increases in foodborne incidences have added fresh impetus to the need to ensure the safety of food supplies within the region. Microbial pathogens, chemical contaminants and biotoxins present serious threats to health in the Region. Specifically, the Region suffers from a wide range of diseases e.g. campylobacteriosis, salmonellosis, shigellosis, brucellosis, hepatitis*;* food poisoning due to *Staphylococcus aureus* and *Bacillus cereus;* infections due to *Escherichia coli* and rotavirus.

3. Although Regional data on the incidence of food borne diseases are lacking, the high incidence of diarrhoeal diseases among young children, estimated at 3.3-4.2 episodes of diarrhoea per child per year and reported outbreaks are indications of the magnitude of the problem. In addition, approximately, 700,000 people from all ages die each year from diarrhoea and dehydration, majority of whom are children[3]. Cholera traditionally associated with water has been shown to be largely foodborne. The total number of cholera cases officially notified in the African Region in 2001 alone was 173,359, an increase of 46% compared with 2000[4]. Trematodes such as *Clonorchis* spp., *Fasciola* spp., *Opisthorchis* spp., and *Paragonimus* spp. infect about 40 million people, particularly in Africa, Asia and Latin America[5]. Hepatitis A is a significant cause of concern as well.

4. While the lack of monitoring capabilities in developing countries does not allow a direct assessment of the health impact of chemical contamination, outbreaks of acute poisoning are frequently reported, suggesting that such contamination may be a significant public health problem in countries [6]. For example, lead was detected in lettuce grown along the routes of some major roads in Accra, Ghana [7]. High levels of aflatoxins have been found in groundnut and cereal grains in countries such as Guinea, The Gambia, Nigeria and Senegal[8]. Epidemiological studies have shown a strong correlation between exposure to aflatoxins and primary liver cancer[9]. Other concerns about chemical contamination of foods are associated with pesticide residues. In recent times there have been a number of food related incidences e.g. in Nigeria (Noodles contaminated with

carbofuran), in Kenya (acute jaundice syndrome attributable to aflatoxin contaminated maize), in Namibia (acute illness due to consumption of local drink contaminated by pesticide and/or methanol).

5. In addition to death and ill-health, foodborne diseases have profound economic consequences within the region. A cholera outbreak in Tanzania in 1998 cost US$36 million[10]. In Nigeria, the Food and Drug Administration destroyed aflatoxin-contaminated food worth more than US$ 200,000[11]. In 1997 a ban was imposed in Uganda on fish exports to the European Union (EU) markets because the country's fish processors and exporters failed to meet the new EU Hygiene and Processing quality standards for fish exports. Loss to Uganda in terms of reduced returns for the continued ban till July 1999 amounted to 36.9 million dollars. This resulted in reductions in fishing activities as well as reduced fish prices with total losses in terms of income of about US$ 720,000 per month to the fisherman community[12].

6. At the national level, economic losses as a result of rejected food exports are significant. Losses from export rejection not only rob countries of critical revenues but also of credibility as reliable trading partners (Table 1). Over 50% of the rejections from developing countries are attributed to lack of basic food hygiene, and failure to meet labelling requirements[10]. Dealing with these is possible if countries could introduce basic Sanitary and Phytosanitary (SPS) measures in order to meet international requirements.

7. Most African countries including Angola, Mozambique, Ethiopia, Zimbabwe are in the process of drawing up their national Poverty Reduction Strategy (PRSPs) documents. Increasingly, these documents are being taken as strategic reference frameworks for all poverty reduction policies in countries. The adoption of the PRSPs which shifts policy towards a more results oriented approach whilst building upon existing structures puts countries in a better position to meet the Millennium Development Goals (MDGs). However, progress towards achieving national goals for poverty reduction will also require sustained investments in food safety and long-term efforts to empower the poor.

8. The strengthening of food safety within the Region is a potent tool for poverty reduction and for meeting national commitments under the MDGs, particularly Goal 1 (eradicate extreme poverty and hunger), Goal 4 (reduce child mortality) and Goal 8 (development of global partnership for development through increased market access). Food safety which has important implications for food security is a strong tool for development which could minimize the dichotomy between the developed and the underdeveloped. Thus improved food safety will lead to improvements in nutrition, reductions in foodborne illnesses and child mortality. Furthermore, as food is often one of the central commodities used in the creation of economic capital, strengthening of food

safety standards is essential to expand food trade and access to agricultural markets; strengthen domestic industry; and alleviate rural poverty.

9. For international food trade, food safety is a key factor to success. Access of countries to food export markets lies on their capacity to meet international regulatory standards, requirements and obligations under the agreements of the World Trade Organization.

Table 1 Contraventions Cited by United States Food and Drug Administration Import Detentions for July 1996-June 1997

Reason for contravention	**Africa**	**Latin America and the Caribbean**	**Europe**	**Asia**	**Total**
Food additives	2(0.7%)	57(1.5%)	69(5.8%)	426(7.4%)	554(5.0%)
Pesticide residues	0(0.0%)	821(21.1%)	20(1.7%)	23(0.4%)	864(7.7%)
Heavy metals	1(0.3%)	426(10.9%)	26(2.2%)	84(1.5%)	537(4.8%)
Mould	19(6.3%)	475(12.2%)	27(2.3%)	49(0.8%)	570(5.1%)
Microbiological contamination	125(41.3%)	246(6.3%)	159(13.4%)	895(15.5%)	1425(12.8%)
Decomposition	9(3.0%)	206(6.3%)	7(0.6%)	668(11.5%)	890(8.0%)
Filth	54(17.8%)	1253(32.2%)	175(14.8%)	2037(35.2%)	3519(31.5%)
Low Acid Canned food	4(1.3%)	142(3.6%)	425(35.9%)	829(14.3%)	1400(12.5%)
Labelling	38(12.5%)	201(5.2%)	237(20.0%)	622(10.8%)	1098(9.8%)
Other	51(16.8%)	68(1.7%)	39(3.3%)	151(2.6%)	309(2.8%)

B. National Food Safety Regulatory Systems and the capacity to implement Sanitary and Phytosanitary (SPS) standards.

10. Inefficient food safety policies and laws as well as weak institutional arrangements are major challenges to the development of food safety programmes within the Region. Despite the extent of foodborne disease, many countries do not have clearly defined food safety policies, plans of action and legislation. In addition, in several countries, the development and enforcement of standards are neither risk-based nor in accordance with Codex guidance and international trade requirements.

11. An analysis conducted by the WHO Regional Office in 2002 showed significant gaps in national food laws and inadequate linkages between strategies to ensure food safety. The study further showed that a limited number of countries had legislation that tackled current and emerging food safety problems in relation to pesticide residues, food additives and contaminants, biotoxins, international food regulations as required by the World Trade Organizations (WTO) (Table 2). Compounding the problem is the patchwork of food safety laws and fragmented institutional instruments, resulting in non-uniformity of policy

implementation and duplication of efforts. The lack of institutional and technical capacities to ensure compliance makes the regulations and standards less effective.

Table 2: Acts or ordinances on food safety: the situation in the WHO African Region

(WHO AFRO 2002 Food Safety Survey)

Parameter	No. (%) of responding countries (n = 28)
Availability of Act or Ordinance	22 (79)
Availability of satisfactory Act or Ordinance	12 (42)
Food Safety Issues covered by Legislation	
Microbiological standards for high risk foods	16 (57)
Food Additives	12 (42)
Pesticide Residues	12 (42)
Food Premises	17 (61)
Availability of a code	13 (46)
Availability of Effective Coordinating Committee	11 (39)

12. Although 44 countries within the region are members of the Codex Alimentarius Commission only 10 participate in the health–related committees of the Codex. The recently established Codex Trust Fund provides increased opportunities for countries to participate more actively in Codex activities. FAO/WHO has also developed a training manual on the Codex processes which will address the urgent training need to enhance national capacities to effectively interact/contribute and participate in Codex deliberations.

13. The standard-setting process of the Codex Alimentarius Commission aims to protect the health of consumers and ensure fair practices in the food trade. The WTO through the SPS and TBT Agreements recognizes Codex Standards as benchmarks for international trade. The requisite regulatory systems and infrastructure to conform to the international trade requirements are however weak in most countries. This puts countries at a competitive disadvantage in the international trading arena.

14. The vast competition in the world food market and the urgency of improving food safety by implementation of Sanitary and Phytosanitary measures make this need for strengthening national efforts to effectively implement Codex Standards inevitable. The current project, which will complement the efforts of the WTO, Codex Trust Fund, other agencies and the FAO/WHO Training Module has the following components: Formulation and implementation of modern-science based food safety policies, legislation and regulations;

Strengthening of technical infrastructure and capacity to implement Codex standards.

Table 3 Status of food law and legislation in the four pilot countries

Country	**Legislation**	**Ministries, Departments and Agencies involved in enforcement and monitoring** *(MDAs not in any particular or specific order in relation to the enforcement of food laws for each country. Mandates and functions overlap)*
Angola	Law No. 5/87 approving the Sanitary Regulation	Ministry of Health
Mozambique	Order No. 56/2001 approving the Customs regime applicable to sugar import.	Ministries of Development, Agriculture, Trade & Industry
	Decree No. 72/98, implementing the water supply policy	Ministries of Fisheries, Trade and Agriculture
	Public Health Act 11, Fisheries Law 3, 1990	National Inst. Of Standards and Quality
	Standards Decree 2, 1993	National Food Lab
	Ministerial Order No. 120/87 approving quality standards for wheat, corn and their flours	Ministry of Trade
	Ministerial Order No. 51/84 approving hygiene regulations for food handling establishments	Ministry of Health
	Ministerial Order No. 80/87 approving the hygiene Regulation on food imports	Ministry of Health
	Order No. 184/75 establishing copra oil as edible oil and defining its characteristics	
	Order No. 23.964 defining sunflower seed oil as an edible oil and establishing quality standards	
Ethiopia	Quality & Standards Authority of Ethiopia Establishment Proclamation (No. 102/1998)	
	Emergency Food Security Reserve Administration Establishment Council of Ministers Regulations (No. 67/2000)	Emergency food security reserve administration
Zimbabwe	Dairy Act	Ministry of Agriculture
	Food and Food Standards Act	Minister of Health and Child Welfare
	Fruit Marketing Act (No. 55 of 1966)	Ministry of Agriculture
	Public Health Act (Chapter 15:09)	Minister of Health and Child Welfare Advisory Board for Public Health
	Animal Health (Import) Regulations (S.I. No. 57 of 1989)	Ministry of Agriculture
	Produce Export Act	Ministry of Agriculture

C. Relevance of the Project to Regional Priorities, Action Plans and Programmes

15. During its Fifth-third session, the WHO-African Regional Committee meeting held in September 2003, endorsed a resolution on food safety, which requested member states ‘to ensure the elaboration/revision of food safety policies and legislation as well as the harmonization of food safety regulations with international food standards and norms including active participation in the work of the Codex Alimentarius Commission and its committees’. The

resolution further urged the Regional Director to provide the necessary technical support for strengthening national food safety programmes.

16. In accordance with these orientations, 30 countries selected the Food Safety Area of Work in their work plans for 2004/2005 and for 2006/2007, 37 countries included food safety in their priority activities and indicated their desire to engage in the process of formulating/updating their food safety policies and laws. This was evident in the Regional Programme Planning Meetings held on October 2003, March 2004 and September 2005 during which the country food safety action plans reconfirmed the need for priority action on food safety legislation and implementation Standards from the Codex Alimentarius Commission. Table 3 summarizes the status of food law in Angola, Mozambique, Ethiopia and Zimbabwe and shows that the four countries are at varying stages of development of food law and legislation. In Angola Law No. 5/87 was passed in 1987 and would require revision. In the other countries are several laws and legislation residing in different Ministries and Institutions with overlapping mandates which results in duplication of efforts and inefficient use of scarce resources. This is a result of absence of cooperation and coordination. The project will provide a forum for bringing all stake holders together and the appropriate food law could provide mechanisms for coordination etc.

17. The 53rd Regional Committee for Africa endorsed resolution AFR/RC53/R5 on food safety adopted in September 2003 and urged the Regional Director to strengthen food safety programs. At the Regional Conference on food safety for Africa delegates recognized the need for increased national attention and international, regional and national cooperation to strengthen food safety systems in the countries of the region. Within this context, the conference unanimously adopted a resolution recommending a nine-point Five-year Strategic Plan for Food Safety in Africa for adoption by UN food and health agencies and the African Union. Resolution. This project also addresses one of the key findings and recommendations of the Regional Food Safety Assessment project on strengthening regulatory frameworks and institutional capacities for implementation of international standards from bodies such as the Codex Alimentarius Commission (Report available from AFRO intranet site at http://intranet.afro.who.int).

18. This project therefore proposes to support member countries to revise existing food safety policies, legislation, and to provide technical assistance to enable countries to implement standards from the Codex Alimentarius. Based on specific requests special attention will be given to the needs of Angola, Mozambique, Ethiopia and Zimbabwe in the initial phase (See attached). The experiences of the project in these four countries will form the basis for expansion of the project to other parts of the Region.

19. The ultimate aim is to enhance national capacities to improve national standards in conformity with international trade requirements, increase access of food products to international markets and to improve the safety of food consumed locally. The project will also facilitate collaboration among Ministries, the Universities, Research Institutions and other private sector establishments in order to avoid duplication of efforts and to ensure the sharing of information via net-works and collaborative endeavors. Thus reliable data could be obtained for priority setting and allocation of resources. Countries will be encouraged to set up food safety advisory groups as sources of scientific advice on food related problems. The point of entry for the project as indicated the figure on the on Organizational and Management Structure of the Project is the Ministries of Health and Agriculture through the Offices of the Country Representatives of WHO and FAO. These offices have been working together with the National Codex Committees in applying for funding from the Codex trust Fund and they will be the bridge between the project and the National Codex Committees of the four countries

20. The project will also have links with other ongoing or planned initiatives such as the capacity building activities on foodborne disease surveillance and monitoring which will be organized by the Food Safety Area of Work of WHO in collaboration with the ***Global Salm-surv*** steering Committee and FAO. The course for Africa does not only address salmonella but pathogens such as *Vibrio cholerae* and *Shigella sp*. There is training on antibiotic sensitivity testing and specific projects are also being carried out for example on *Salmonella hadar*.

D. Objectives of the project

i) General objective

21. The overall objective of the project is to provide technical assistance to member countries in the harmonization of regional and national policy/legislation for food safety and enhancement national capacities for implementation of standards from the Codex Alimentarius.

ii) Specific objectives

22. The specific objectives of the project are as indicated below.

- **Regional Projects for all Member States**

    (i) To review and finalize the Regional Guide for Food Law and Legislation;
    (ii) To build capacity in the field of food hygiene including Hazard Analysis and Critical Control Points.

- **Pilot projects in Angola, Mozambique, Ethiopia and Zimbabwe**

(i) To provide assistance to member states in improving and enhancing coordination and management of food control activities;
(ii) To support member countries in the formulation and implementation of modern science based food safety policies, legislation and regulations;
(iii) To support countries in the improvement of analytical capabilities and laboratory management;
(iv) To provide technical support to countries in the implementation of Codex standards on food hygiene including Hazard Analysis and Critical Control Points

E. Strategic Approaches

23. The effort will be to strengthen food safety assurance systems in Member States by providing technical support to revise/develop food laws and legislation; by facilitating effective participation in the international standard setting work of the Codex Alimentarius Commission; harmonization of national standards with international standards and; by strengthening capacity for implementation of food hygiene standards.

II. PROJECT ACTIVITIES

24. The following paragraphs briefly describe the activities in the work plan that would allow the achievement of the objectives outlined in paragraphs 21 and 22. A large component of this project involves the development of tools, field missions, training of trainers, conducting needs assessment, long-term and short-term technical assistance and workshops at regional and national levels. The details on the Work Plan activities, tasks, dissemination plan and evaluation plan are outlined in the Table in paragraph 33 (Page 17).

A. Review and finalize Regional Guidelines for the formulation, implementation, monitoring and evaluation of national food safety policies and legislation

25. There is an increasing need to provide guidance on the revision/formulation of food safety policy and legislation in the Region. WHO/AFRO engaged the services of a Senior Lecturer from the University of Reading, UK who has considerable experience in Food Law and have worked in a number of countries in the African Region. The consultant has drafted the document entitled “Food Safety Guidelines: Practical Approaches for the Development and Drafting of Food Law”. The document provides practical guidance to enable national authorities to undertake revision of food law and food safety policies. The

document provides sufficient detail to enable national authorities to initiate, formulate, monitor and evaluate national food safety policies and legislation.

26. The guidelines were prepared based on a needs assessment of regional and national food safety programmes, identifies the linkage between national policies, and legislation and development of framework for food control. The guidelines also took cognizance of the obligations under the WTO, SPS and TBT Agreements. The draft regional guidelines will be submitted and circulated to countries and other partners for comments. The report will be completed by the food safety team together with the consultant, taking into account the comments provided. It will then be finalized and printed for use during the project.

B. Technical assistance to member countries in the revision/updating of food safety laws and regulations.

27. This will be carried out on pilot basis in Angola, Mozambique, Ethiopia and Zimbabwe based on requests from these countries during the Regional Programme Planning meeting. The national coordinator/country focal point and expert in food law in collaboration with the national authorities, the private sector of the food industry and consumer organizations will undertake this activity. This will involve a two-week visit per country by the consultant to provide the technical support in facilitating the updating and review processes of policies and legislation. The expert in food law will have consultation with the relevant national authorities and facilitate/participate in consultative and consensus-building workshops on the review/formulation of national food safety policy/legislation.

C. Implementation of specific standards on food hygiene including HACCP

28. This activity will be implemented through Regional workshops and pilot micro projects in the four selected countries as follows:

a. Regional Training in food hygiene

Inspection of products verifies that food are produced, handled, processed, packaged, stored and distributed in accordance with regulations and legislations. The ability to establish and maintain the identity of agricultural products through the supply chain, in order to permit traceability in the event of a food safety or plant or animal health emergency ensures effective food controls. A training course for trainers will therefore be organized on food import/export inspection and certification systems and food hygiene management. The participants will be given instruction in food hygiene especially in HACCP, product labeling, traceability and voluntary inspection systems. A strategic plan will be developed for corrective measures when the results show nonconformity to set standards. Experts from FAO, WHO and international expert will use Codex Guidelines at these workshops.

It is expected that these trainers will train nationals assigned by national authorities to investigate the hygienic status and their conformity to international standards will be trained in import and export inspection and certification systems. Thus they will be able to verify the status of products that are imported and exported with respect to establishment risks to food safety and plant and animal health.

This training will be followed by pilot micro-projects in selected agricultural communities aimed at improving the safety of food along the entire food chain beginning at the production level.

b. Pilot Micro-projects in a selected farming or fishing community in Angola, Mozambique, Ethiopia and Zimbabwe for the implementation of hygiene standards on food production

A number of studies on fresh produce from countries in the Region have reported unacceptable levels of faecal coliforms, pathogenic bacteria and pesticides. Pilot micro-projects for the implementation of international hygiene standards aimed implementing sanitary and Phytosanitary measures will be carried out in the four pilot countries in order to improve the safety of agricultural produce and hence market access. The community/product will be selected in consultation with key officials of the relevant public and private sector organizations.

The communities will be engaged in outreach programmes on the nature of food and its ability to sustain growth and survival of pathogenic microbes, good agricultural practices and basic risk assessment/management along the entire food chain. In order to ensure that all producers benefit from the training despite of their backgrounds the WHO training module for food handlers based on the Participatory Hygiene and Sanitation Transformation (PHAST) approach will be employed. This training module allows participants to discuss issues and agree on the improvements they would like to introduce with the support of a facilitator.

D. Strengthening of analytical capabilities (Infrastructure and manpower) in Member States

29. The WHO/AFRO 2002 assessment showed an urgent need for more laboratories and expansion of existing facilities. Analytical capabilities are required for detection of contamination such as pesticides, pathogenic bacteria, foodborne viruses and parasites, radionuclides, environmental chemicals and biotoxins. Capability is also required to determine food adulteration and compliance with official quality standards. Certification and registration activities rely on information from laboratory tests to confirm compliance of products to set standards. It is worth emphasizing that the absence of appropriate testing equipment enables manufacturers to compromise on quality since they know

that their products will not be tested. This could however result in the rejection of big consignments in international markets and at very high cost to the manufacturer.

30. An analytical system will be developed for microbiological monitoring of foods from the pilot areas using existing facilities. This will test for faecal coliforms or enterobacteriaceae and *Salmonella sp*. To begin with and will expand as systems become strengthened. Needs assessment will be conducted in the four pilot countries by a consultant on the food laboratory capabilities, including analytical methods and needs for equipment, supplies and personnel training for each country. This will be followed by technical assistance for preparation of grant applications for resource mobilization for capacity building in food analysis. Mozambique has identified this need for the Public Health Reference Laboratory in the country (See attached).

III. PARTNERSHIPS

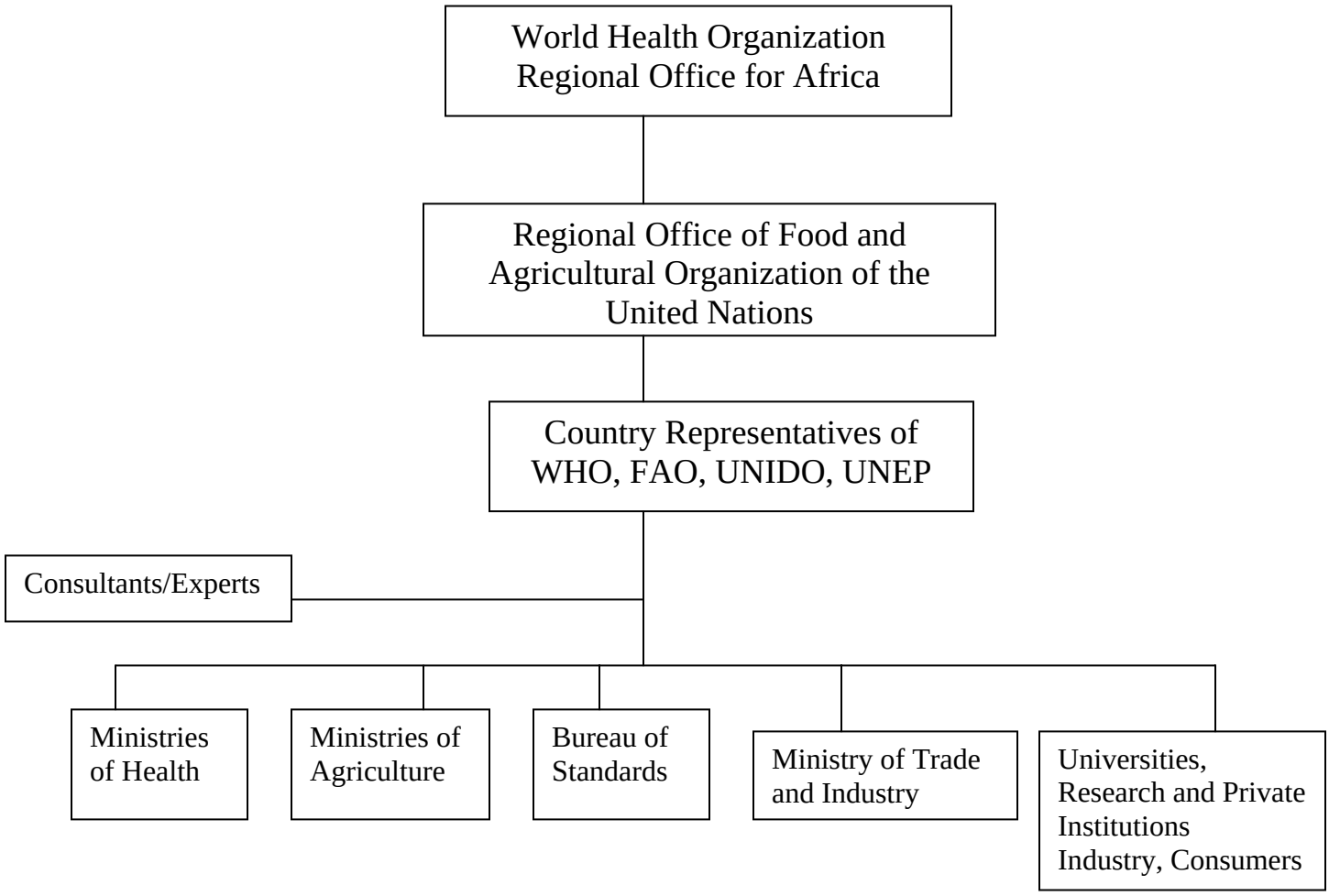
31. The project team consists of WHO AFRO, FAO and the national counterpart institutions such as the Ministries of Health, Agriculture and other agencies. WHO will be involved in the overall supervision and coordination of the project activities. FAO jointly with WHO will provide technical assistance in the implementation of the project. The Ministries of Health, Agriculture and other agencies will also be involved at country level through their respective Country Offices in the implementation of activities. Figure 1 is a summary of the organizational and management structure of the project. The details are as outlined below. The countries will draw on sub-regional and regional expertise as the need arises. The food industry defined as, all those involved in the growing, processing manufacturing or distribution of food, from farm to retail shops and restaurants, will be represented on the NCC and other committees to complement the efforts of the public sector. Expertise will be drawn from Research Institutions and Food Science and other related Departments of Universities/Polytechnics in the four countries.

WHO Regional Office for Africa

The Regional Adviser for Food Safety holds PhD in Food Science and Nutrition and has considerable research experience in food microbiology. She has worked with WHO/AFRO for 3 years but is Professor of Microbiology from the University of Ghana where she worked for 25 years before joining WHO. The WHO Regional Office for Africa through the Food Safety Unit will be responsible for the following:

- Overall coordination and facilitate proper execution of project activities. This includes administrative backstopping at all levels, monitoring and evaluation of project implementation and reporting; and
- Provide technical assistance/oversight to the project.

Figure 1 Organizational and Management Structure of the Project



FAO Regional Office

The FAO Regional Office has Regional Representative for Food Safety who holds a PhD in Food Science and Nutrition. He has considerable expertise in Food Safety having worked with FAO for more than ten years. The responsibilities of the FAO Regional Office will be:

- Provision of technical assistance in the implementation of the project;
- Provision of assistance and advise on project implementation and management issues in the countries; and
- Monitoring/evaluation of progress of the project.

Country representatives/national coordinators

The country representatives through the national coordinators will serve as:

- The mechanism for the co-ordination of national activities. This entails serving as the focal points for day-to-day interventions and communication for the project at the national level.
- Facilitators for the implementation, monitoring and evaluation of the project at the national level.

Consultants/Experts

The consultants will perform the following tasks:

- Provide technical expertise to the project team in the implementation of the planned activities. This includes, preparation and review of reports and guidelines, and;
- Assist with the preparation and conduct of training programmes.

National stakeholders/Ministries, research and private institutions

National stakeholders such as the Ministries of Health, Agriculture, Trade and Industry, Bureau of Standards, Universities and Research Institutions as well as the private sector and consumer organizations will be responsible for:

- The enforcement and implementation of project activities and;
- Collaboration with the project team by providing methodological and consultancy support.

IV. PROJECT OUTPUTS

32. The focus of the project is on capacity building to formulate/update and implement regional and national food safety policies and legislation and implement standards from the Codex Alimentarius. The project is not designed to generate new technologies. The main outputs of the project will include:

(i) **Printed version of Regional guidelines for the formulation, implementation, monitoring and evaluation of food safety policies and legislation in English, French and Portuguese**.

There is an urgent need to strengthen food safety regulatory and institutional instruments in the Region. An efficient conduct of this process requires rigorous methodological principles and a coherent framework for implementation, monitoring and evaluation of food control policies and legislation. The regional guidelines will strengthen country capacities and effectiveness to develop and implement policies and legislations that will assure food safety and enhance international trade in countries.

(ii) New Food laws that address current issues

The revision and development of new national food safety policies and legislation will create suitable and coordinated legal framework and also harmonize standards and regulations with the CAC and WTO trade requirements. It will further reinforce national food control systems for the reduction of food borne illness and increased international trade.

(iii) Effective representation in the international standard work of the Codex Alimentarius Commission

The mechanisms for consultation among National SPS/Food Safety Authorities and other stakeholders at national, sub regional, regional and international levels are inadequate, slow and sometimes inaccurate. The major output of this activity is the establishment of the mechanisms for consultation through the formation of networks between the health, agriculture, industry, trade, standard-setting and other stakeholders involved in food safety assurance. It will further result in the adoption of well coordinated food control systems which is one of the key components for effective enforcement and implementation standards. This focused approach will improve efficiency in the implementation of standards as well the utilization of resources. Additionally focused and accurate policies and advice could be formulated and implemented.

The project will also make the National Codex Committees more functional both technically and administratively. This need has become more urgent with the recognition of Codex Standards as bench-marks for international trade through the SPS and TBT Agreements. The results of the project will include a more efficient and effective conduct of Codex work at the national level as a basis for the creation of modern standards enshrined in the CAC and harmonization of food standards. Coordination, cooperation and communication among all those involved in codex issues will also be improved through the strengthening of national Codex administrative and consultative structures.

(iv) Implementation of Codex standards on Food Hygiene, increase export market and improved safety of food for local consumption

Development of export oriented processed food industries is a viable strategy for economic growth in agricultural resource rich developing countries. Recent empirical evidence confirms that processed food imports have made a significant contribution to economic growth in those countries that have managed to secure export reliable markets. Implementation of specific Codex standards on food hygiene, food labeling and import/export inspection and certification will increase market access of agricultural commodities the project. Indeed the contraventions cited in Table 1 are very basic food safety issues which are attainable through basic training in food hygiene, labeling and food import/export inspection and certification.

The implementation of Codex standards by countries requires appropriate technical and scientific capacities in countries to meet their obligations under the SPS Agreement. This requires a continuing need to invest in capacity building, in all aspects of food control associated with SPS and TBT requirements. This includes the skills necessary to ensure compliance with those requirements. The Regional training will provide the skills required for minimizing the risk of transmission of health hazards through food for export and local consumption. The training will also focus on the Hazard Analysis and Critical Control Point (HACCP) system.

These pilot micro community-based projects will employ the participatory which will allow the participating communities to decide on the changes that would be required to improve the safety of their agricultural produce. This will promote local ownership, local mobilization of resources, assure maintenance of infrastructure and hence sustainability of the project.

(v) Availability of reliable date on the incidence/prevalence of foodborne diseases and microbiological/chemical quality of food

The development and strengthening of infrastructure and analytical capabilities is required to detect food adulteration and contamination and to assure that food for export and local consumption conform to international standards that will meet obligations of nations under the SPS Agreements. Such laboratories will also provide data for evaluation and monitoring of progress, policy formulation and resource allocation. Most food control laboratories in the Regional were established in the 1970's with mandates to carry out research and capacity building for food safety assurance. Most of these laboratories have received little or no upgrading since inception. There is therefore a general need upgrade these laboratories to enable them to respond to current needs. It is expected that by the end of the project cycle a needs assessment of the various laboratories will have been conducted to quantify the requirements for equipment and supplies as well as training needs of the staff. Thus the laboratories will be in a position to undergo ISO/ICE accreditation for international recognition.

Work Plan activities, tasks, dissemination plan and evaluation plan

Activity	Tasks	Dissemination plan	Evaluation Plan			Performance indicators
			Start date	Proposed end date	Evaluation dates	
A. Development of Regional Guidelines for the formulation, implementation, monitoring and evaluation of national food safety policies and legislation	(i) Circulation of draft for comments*		January 2006	March 2006	July 2006	Comments from countries
	(ii) Recruitment of a Food Scientist with expertise in food law etc to manage the project iii) Review, finalize and publish guidelines	Regional guidelines available to countries and for reference and implementation	August 2006 August 2006	December 2006	December 2006	Finalized regional guidelines
B. Provision of technical assistance to member countries in the revision of food safety laws, regulations and standards.	(i) Country mission/visits to provide technical support for commencement of policy processes	Report on mission available to all stakeholders Policy/legislation from four countries available to countries and all concerned institutions for reference and implementation.	May 2007	September 2007	September 2007	Report on work done Policy/legislation from four countries.
D. Implementation of specific Codex standards and strengthening of Codex structures	(i) Regional training course on food hygiene, HACCP and Codex procedures. (ii) Pilot demonstration micro-projects in farming and fishing communities	Training course organized for countries. Training on good farming practices and food safety	October 2006 March 2007	February 2007 March 2008	February 2008 March 2008	i)Number of nationals trained ii) Proceedings and evaluation report of the training of trainers course iii) Interventions for improving safety of agricultural produce introduced.
D. Strengthening of analytical capabilities	(i) Conduct needs assessment on food analytical capacities by consultant.	Needs assessment report for food analysis and action plan for strengthening analytical capacities disseminated to stakeholders	December 2007	March 2008	March 2008	i) Needs assessment report

***To be carried out with WHO Resources**

V. PROJECT INPUTS

33. The inputs for the project are summarized as follows:

Major Activities and Tasks	**Indicated costs in USD/Year**		
	2006	2007	2008
Activity 1. Policy and Legislation as well as updates on food policy and legislation in selected countries			
Recruitment of Food Scientist with expertise in food law Short Term Professional to manage the project for one year	284,000	284,000[1]	284,000[1]
Review and finalisation of guideline[1]	10,000		
Translation of guidelines into French and Portuguese *USD 15,000 x 2 languages*	30,000		
Printing of guidelines in 3 languages *USD 10,000 x 3 languages*	10,000	15,000	
Activity 2 Technical assistance to countries to review and update food safety policy and legislation FAO and WHO technical backstopping missions[2]. *USD5,500 x 2 staff x 4 countries.*		44,000	
Activity 3. Technical Assistance to countries for the Strengthening of National Codex Committees and coordinating structures			
Technical assistance to countries for establishing and strengthening national codex committees and coordinating structures. FAO and WHO technical backstopping missions[2]. *USD5,500 x 2 staff x 4 countries.*	44,000		
Strengthen national codex committees by scientist on the project. *USD5,500 x1 staff x 4 countries.*	22,000		
Consensus building workshop and national seminars for establishing codex structures and coordination of food control services. *USD 25,000 x 4 countries for operational costs of the seminars*	100,000		
Administrative support for the NCC. Enhancing information technology in 4 countries. *Purchase of computer and internet connectivity. USD 20,000 x 4 countries*	80,000		
Subtotal of Cost	**580,000**	**343,000**	**284,000**

[1] Costs incurred to FAO and WHO as contribution to the project.
[1] Costs incurred to FAO and WHO as contribution to the project.
[1] Costs incurred to FAO and WHO as contribution to the project.
[2] Staff costs are assessed only on duty travel bases (transportation and per diem). The costs will be incurred by FAO and WHO as contributions to the project.
[2] Staff costs are assessed only on duty travel bases (transportation and per diem). The costs will be incurred by FAO and WHO as contributions to the project.

Major Activities and Tasks	**Indicated costs in USD/Year**		
	2006	2007	2008
Activity 4. Implementation of specific Codex standards			
I. Regional training of trainers course on food implementation of hygiene standards and HACCP for Anglophone countries			
[3]***Travel and social costs***			
Airplane tickets USD 859 x 42 participants	36,078		
Prepaid taxes 13.85 x 42 participants	582		
Airport taxes 14.29 x 42	600		
Per diem for participants USD 198 x 42 x 7	58,212		
Local transport for 7 days and shuttle airport	1,000		
Equipment and training materials			
Protocols, training materials and manuals	6,000		
Photocopies and binding	900		
Coordinators and facilitators (national and international)			
National = 1,000 x 4 countries;	4,000		
International consultant = USD 275 x 7 days, per diem and 230 days fees x 4 countries.	14,140		
[4]***Technical backstopping by FAO and WHO staff***			
5,500 x 2 staff x 4 countries.	44,000		
II. Demonstration micro-projects in selected food producing communities in the four pilot countries.			
[5]Seed money for implementation of hygiene improvement and good agricultural practices in the pilot communities *USD 100,000 x 2 countries*		200,000	200,000
Subtotal of Cost	**165,512**	**200,000**	**200,000**

[3] The training will involve two participants per country. 21 of the participants will be sponsored by the project and the rest (21) will be sponsored by the respective countries as contributions to the project.
[4] Staff costs are assessed only on duty travel bases (transportation and per diem). The costs will be incurred by FAO and WHO as contributions to the project.
[5] Support of communities in two countries per year

Project Inputs continued

Major Activities and Tasks	Indicated costs in USD/Year		
	2006	2007	2008
Activity 4- Continued. Implementation of specific Codex standards			
II. Regional training of trainers course on food implementation of hygiene standards and HACCP for francophone countries			
[6]***Travel and social costs***			
Airplane tickets USD 859 x 50 participants		42,950	
Prepaid taxes 13.85 x 50 participants		693	
Airport taxes 14.29 x 50		715	
Per diem for participants USD 198 x 50 x 7		69,300	
Local transport for 7 days and shuttle airport		1,000	
Equipment and training materials			
Protocols, training materials and manuals		6,500	
Photocopies and binding		900	
Coordinators and facilitators (national)			
National = 1,000 x 4 countries;		4,000	
International consultant = USD 275 x 7 days, per diem and 230 days fees x 4 countries and air ticket for 4 countries		14,140	
[7]***Technical backstopping by FAO and WHO staff***			
5,500 x 2 staff x 4 countries.		44,000	
Activity 5. Needs assessment on National analytical capabilities (infrastructure and manpower)			
[4]*Technical backstopping by FAO and WHO staff* *5,500 x 2 staff x 4 countries*		44,000	
Engagement of the services of local consultants in conducting needs assessment of national analytical structures: laboratory infrastructure, human resource etc. *APW for local consultant = USD 15,000 x 4 countries*		60,000	
Subtotal of Cost	**-**	**288,198**	**-**
Total cost per year	**745,512**	**831,198**	**484,000**
Total project cost	**2,060,710**		
Total project cost to WHO/FAO	**788,000**		
TOTAL AMOUNT BEING SOUGHT	**1,272,710**		

[6] The training will involve two participants per country. 25 of the participants will be sponsored by the project and the rest (25) will be sponsored by the respective countries as contributions to the project.
[7] Staff costs are assessed only on duty travel bases (transportation and per diem). The costs will be incurred by FAO and WHO as contributions to the project.
[4] Staff costs are assessed only on duty travel bases (transportation and per diem). The costs will be incurred by FAO and WHO as contributions to the project.

34. Time table

Activity	Proposed start date	Proposed end date
I. Development of Regional Guidelines on Food Safety Policy and Legislation and publication*	Jan 2006	Dec 2006
II. Provision of technical assistance to countries in the revision of food safety laws, regulations and standards	May 2007	September 2007
III. Technical assistance in strengthening National Codex Committees and coordinating structures	July 2006	September 2006
IV. Implementation of specific codex standards	October 2006	March 2008
V. Needs assessment on national analytical capacities	December 2007	March 2008

* To be carried with WHO support

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