POST WORKSHOP REPORT

STDF 173 - Strengthening capability to assess the capacity building needs of food control systems and develop capacity building action plans in developing APEC Member Economies

A capacity building workshop, the second component of the STDF 173 project *Strengthening capability to assess the capacity building needs of food control systems and develop capacity building action plans in developing APEC Member Economies,* was held in Beijing from 19-23 November.2007. This report provides an overview of the process, content and outcomes of the workshop, which was developed collaboratively by the Food and Agricultural Organisation of the United Nations (FAO) and Food Standards Australia New Zealand (FSANZ) with local assistance provided by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ).

The project has been implemented as part of the APEC Food Safety Cooperation Forum *Strategic Approach for 2007 – 2009*. China (AQSIQ), the proposing economy; FSANZ and FAO, the implementing agencies; and participating APEC Economies; are grateful for the assistance provided by the STDF in order to implement the project.

1. Participants of the Workshop

20 experts in various aspects of food safety and quality from 9 APEC Economies attended the workshop. The majority of participants were representatives of government agencies involved in food control management, food inspection, standard-setting and regulatory affairs and SPS management. Two participants (from Thailand and China) represented the food industry. In addition to active participants, three observers (from the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China (AQSIQ), the Australian Embassy and FAO's representation in China) were present for components of the workshop.

The details of all participants and observers are listed at Attachment 1.

2. Workshop Proceedings

The capacity building workshop was held over five days from 19-23 November 2007 in the Hotel Hua Du, Beijing, China. The workshop was held as a 'train the trainer' workshop with participants encouraged to coordinate follow-up activities in their own country after attending the workshop.

The workshop was opened by Mr Li Chaowei, Deputy Director General, Import and Export Food Safety Bureau, AQSIQ, China and Mr Graham Fletcher, Australian Deputy Ambassador to China. Mr Vincent Martin, Senior Technical Coordinator (Avian Influenza), FAO Representation in China, Beijing also provided a welcoming address on behalf of the FAO.

To maximise the benefit of the workshop, resource materials were distributed to participants prior to their attendance at the workshop. Participants were also requested to prepare information regarding their country's food control system to present on the first day of the workshop (Attachment 2).

The workshop program is attached (Attachment 3), outlining the details of the workshop on a day by day basis. As can be seen in the program, following a number of introductory presentations, the FAO manual entitled *Strengthening national food control systems – Quick guide to assess capacity building needs* (the Quick Guide) was the focal point of the workshop. Each step of the Quick Guide was the subject of a presentation, a group work exercise and a plenary discussion. This process enabled participants to learn about the theory of the process outlined in each step of the Quick Guide and then put it into practice, with a chance to discuss individual/group experiences with others.

On the final day of the workshop, the final exercise completed by participants focused on post workshop follow-up activities in their own country, including the development of an action plan for strengthening food safety capacity. This enabled participants to utilise what they had learnt throughout the week and put it into practice in the context of their own country. This exercise worked very well

and was approached enthusiastically by all the workshop participants The individual country action plans that were developed as a result of this exercise are included at Attachment 4.

3. Project Team

The project team for this project consisted of 3 FSANZ staff and 2 FAO staff as follows:
Dr Paul Brent (FSANZ)
Ms Sonia Bradley (FSANZ)
Ms Debbie Dewey (FSANZ)
Dr Peter Hoejskov (FAO)
Ms Marlynne Hopper (FAO)

Biographies of each member of the project team are included at Attachment 5.

In addition to the project team, a local project coordinator (Ms Zhang Rong, AQSIQ) assisted with arrangements at the workshop venue.

4. Workshop results and conclusions

The workshop increased awareness about the importance of assessing capacity building needs as an essential initial step in the process of strengthening capacity for food safety and quality, and equipped participants with knowledge and skills to apply new approaches and methodologies to assess needs.

Observation of the working group sessions, active plenary discussions and feedback from participants indicated that the workshop structure and training approach were effective in achieving the objectives set. Participants indicated that the workshop's structure and approach improved their understanding of the concepts. They reported that the training was very useful for them and some stated that they planned to carry out similar training in their countries.

The immediate results of the workshop included the following:

- Participants are knowledgeable about FAO tools to assess capacity building needs of national food control systems, and have acquired new skills to plan and carry out a food safety capacity building needs assessment.
- Creation of a regional network of trainers who could facilitate and lead future training on capacity building needs assessment.
- Development of a comprehensive set of training materials and testing of a methodology for training in the assessment of capacity building needs, which could be replicated at the regional-sub-regional and/or national level.

The workshop also provided an occasion for experts from APEC developing countries to share information and experiences on common difficulties and challenges faced in enhancing their food control systems. Some participants had attended the APEC Food Safety Cooperation Forum meeting in Hunter Valley, Australia in April 2007 and this workshop offered an opportunity to continue this dialogue and create new linkages, which could improve regional, sub-regional and national cooperation among food safety regulatory authorities in the future.

The knowledge and skills obtained through this training to plan and carry out a capacity needs assessment of the national food control system will directly feed into the ongoing work programme of the APEC Food Safety Cooperation Forum. As part of activities under this Forum, countries are encouraged to apply the FAO tools to assess food safety capacity building needs as a basis to strengthen their food control systems.

4. Workshop Evaluation

A process evaluation in the form of a short questionnaire was undertaken at the end of the workshop. 18 participants responded to the questionnaire. A copy of the questionnaire is at Attachment 6.

In response to the question about how well the topic of the workshop met [participant's] needs, 17/18 respondents (94%) gave a rating of either 4 or 5 (on a scale from 1-5 with 1 = not at all and 5 = very well).

In response to the question about how well the content and delivery of the workshop met [participant's] needs, 17/18 respondents (94%) gave a rating of either 4 or 5 (on a scale from 1-5 with 1 = not at all and 5 = very well).

Other feedback that was provided by participants indicated a very positive response to the workshop. Participants found the process of including presentations in combination with group work and discussion very effective – particularly the use of situation analysis techniques such as SWOT. Participants also found that a positive aspect of the workshop was that of developing networks with people in similar positions from other countries.

All participants were very enthusiastic in terms of undertaking follow-up activities in their own country – with a key priority for most participants being the need to gain high level support from relevant authorities. Some participants felt that there should be a follow-up workshop within 12 months to track and support the progress made within participating countries.

List of Attachments

Attachment 1: List of participants
Attachment 2: Country reports of national food control systems
Attachment 3: Workshop programme
Attachment 4: Individual country plans for follow-up activities
Attachment 5: Speakers' biographies
Attachment 6: Evaluation questionnaire

ATTACHMENT 1

FAO/FSANZ Strengthening Capacity
in Assessing Food Control Systems in Developing APEC Member Economies

Participants list

Country	Participants Name	Organisation
Chile	Dr Claudio Badilla	MVIO - Food Inspector Ministry of Health Padre Miguel de Olivares #1229 Piso 9 Santiago Chile
Chile	Ms Elena Orellana	National Fisheries Service Fisheries Health Department Victoria 2832 Valparaiso Chile 8340518
China	Ms Zhang Rong	AQSIQ SPS Enquiry Point of China B2504 No 9 Madian Donglu Haidian Beijing China 100088
China	Dr Fei Yuan	Chinese Academy of Inspection & Quarantine. Food Safety Institute No 3 GaoBeiDian North Road Chao Yang District Beijing Ahina 100025
China	Dr Jianjun Li	Standard & Regulation Research Center, AQSIQ SPS Measure Research No 7 Madian Donglu, Haidian District Beijing China 100088
China	Dr Zhigang Song	Research Center for Standards & Technical Regulations, AQSIQ, PRC Standards & Technical Regulations Room 2413, AQSIQ Building, Madian donglu 9# Haidian Beijing China 100088
China	Ms Guo Zhen Hui Deputy Division Director	China Chamber of Commerce of I/E of Foodstuffs Native Produce & Animal By-Products. Fruit & Vegetables $Industrial Food Department. Chongwen District Beijing 100062
Indonesia	Miss Sumaria Sudian	Head of Microbiology Division National Agency for Drug and Food Control Jalan Percetakan Negara No 23 Jakarta Republic of Indonesia 10560
Indonesia	Ms Setia Murni	Directorate of Food Inspection and Certification National Agency for Drug and Food Control Jalan Percetakan Negara No 23 Jakarta Republic of Indonesia 10560

Malaysia	Ms. Shamsinar Binti Abdul Talib	Deputy Director (SPS & Regional) Food Safety and Quality Division, Department of Public Health Ministry of Health Level 3,Block E7, Parcel E Federal Government Administration Centre Putrajaya Malaysia 62590
Papua New Guinea	Ms Rose Kavanamur	Technical Advisor Food Safety & Quarantine Department of Health PO Box 807 Waigani National Capital District Port Moresby Papua New Guinea
Peru	Mr Oscar Jose Pineda Coronel	SENASA - Director Agriculture Health National Service Agri-Food Safety Section 1915 La Molina Avenue Lima 12, Lima Peru
Peru	Mr Jorge Jave Nakayo	General Director Farm inputs & Agri-food safety division Agricultural Health National Service –SENASA AV. La Molina No 1915 La Molina Lima Peru
Philippines	Director Gilberto F. Layese	Director Bureau of Agriculture and Fisheries Product Standards, Department of Agriculture BPI Compound, Visayas Avenue Diliman Quezon City Philippines 1101
Philippines	Karen Kristine Roscom	Chief Science Research Specialist Bureau of Agriculture and Fisheries Product Standards Department of Agriculture BPI Compound, Visayas Avenue Diliman Quezon City Philippines 1101
Thailand	Ms Jongkolnee Vithayarungruangsri	Director Food Safety Operation Centre Department of Medical Sciences Building 8, Floor 7 Ministry of Public Health Tiwanon Road, Muang Nonthaburi 11000 Thailand Tel. +662 965 9730, +6681 933 1768 Fax +662 588 3020
Thailand	Mr Prayoon Leelangamwongsa	National Bureau of Agricultural Commodity and Food Standards Kasetklang, Ladyau Chatuchuck Bangkok 10900 Thailand

Thailand	Miss Churairat Arpanantikul	Secretary General Food Processing Industry Club The Federation of Thai Industries
Viet Nam	Dr Nguyen Hung Long	Deputy Director-General Viet Nam Food Administration 138A Giangvo Str. Hanoi Viet Nam 10 000
Viet Nam	Dr Phuong Van Nhu	Chief Network Development and Directions Section Vietnam Food Administration 138A Giangvo Str. Hanoi Viet Nam 10 000
Observer FAO, China	Weidong Dai	FAO China Program Officer FAO Representation for China, Mongolia and DPR Korea
Observer Australia	Dr Peter Hewitt	Australian Embassy Beijing
Observer China	Mr Bi Kexin	AQSIQ Import & Export Food Safety Bureau, No 9 Madian East Rd, Haidian District Beijing

ATTACHMENT 2

Food Control System in Chile

Dr Claudio Badilla
Metropolitan Region Health Secretariat
Ministry of Health

Ms Elena Orellana
Fish Health Department
Ministry of Economy

Chile is a long country at south of South America (four thousand and three hundred km long, and one hundred twenty km wide in average). Chile's population is about 17 millions, gathering almost 6.5 millions in Santiago, the Capital City

Administrative divisions: The Republic of Chile is structured in 14 Provincial Regions and the Santiago Metropolitan Region, all 15 regions with Santiago as the capital city.

The public health administration, including the food sanitary administration, is carried out by the Regional Health Secretariats (SEREMIS), according to policies issued by the Ministry of Health (MINSAL). This regulation can be permanent or transitory in attention to the urgency of case.

Ministry of Health, with the Food Sanitary Regulation, and SEREMIS of Health in base of the actually laws in Chile, do inspection to all the food Companies in Chile. The current regulation requires all the Companies to have drinkable waters, good sanitary installations, personal protections and environmental protections like water treatment system and air protection. In these moments, caused by a modification of de Sanitary Food Rules, the companies with major risk may implement GMP or HACCP, including a control plan for veterinary residues and biological and chemical residues on food products. SEREMI's professionals may do the auditing for this Quality Control Systems.

GENERAL CONDITION OF FOOD CONTROL AND INSPECTION

The Sanitary Code of the Ministry of Health is the main official regulatory document on sanitary matters, assigning responsibilities and authority powers to the different regulatory bodies, and constitutes the basis for the more specific regulations.

The Food Sanitary Regulation is the document that regulates all those matters concerning manipulation, storage and manufacture of food products. It also specifies the minimal nutritional qualities, and the maximum levels permitted of chemical and biological residues.

This regulation applies mainly to imported food products and local production, and is executed by the Regional Health Secretariats through their inspecting and analytical divisions.

The Public Health Institute (ISP) is the appointed reference center for the analytical laboratories of the public health system.

Because of resources constraints, no one single laboratory has the full capabilities to provide the complete set of analyses considered in the Sanitary Food Regulation; and the monitoring programs are mainly directed to the most sensitive issues, according to the specific needs of the different regions.

The Metropolitan Region Health Secretariat, on Minister of Health request, has formulated a promotion plan of GMP and HACCP for the food industry of major risk. This includes a control plan for veterinary residues, and other biological and chemical residues on food products.

COUNTER MEASURES AND PREVENTION SYSTEM

To look after public health is each ministerial regional secretariat's mission in our country. Therefore, they are endowed with the appropriate procedures, and technological and professional resources to minimize the appearance of polluted food products, especially animal ones. These procedures include periodical visits to food factories as well as implementation of good practices for the manufacture. Not far ahead we hope to require a HACCP system applied to all production processes, for all the food factories in the country (2008- 2009).

Emergency equipment is also available for working on places with biological or chemical hazard that could eventually cause food poisoning.

SANITARY CONDITIONS AND INFRASTRUCTURE

All the firms attend the requirements of the Food Sanitary Regulation, under the control of the ministerial regional secretariats. The current regulation requires all the firms to have drinkable water; in the case this water is obtained from wells, it must be treated with chloride. The regulation also obliges the firms with a residual water treatment system, before being released to the environment. It refers to the management of the mud resulting from the latter process.

Organisation and Systems Related to Food Control and Inspection

The Regional Health Secretariats are in charge of sanitary administration and control on food products for domestic use.

Two other major regulatory bodies are in charge of the food sanitary administration regarding international trade agreements on food products for export. The Agricultural and Livestock Service (SAG), depending on the Ministry of Agriculture; and the National Fisheries Service (SERNAPESCA), depending on the Ministry of Economy.

Agricultural and Livestock Service:

This body is in charge of the sanitary administration of the agriculture, livestock, and forestry, including assistance for development of new production technologies, and conservation of natural resources. This body is organized in six major departments.

- Department of Agricultural Protection: It is in charge of preserving the phytosanitary standards by programmers of control and surveillance, and the quality certification of agricultural products for export.
- Department of Livestock Protection: It is in charge of the zoo sanitary control of livestock, and the sanitary control and quality certification of meat products and dairy for export.
- Department of Laboratories and Quarantine Stations: This department is in charge of a national network for detection and diagnosis of plant and animal diseases, in order to avoid the appearance of foreign plagues.
- Department of Foreign Affairs.
- Department of Renewable Natural Resources.
- Department of Seeds.

Food Control System in Chile continued…

National Fisheries Service (Sernapesca):

Sernapesca has a centralized administrative structure that includes fifteen Regional Fishing Bureaus, each of which has jurisdiction in each of the country's regions. At the central level there are six technical Departments and two support Departments (Legal and Finance) which direct and coordinate operations, and are based on the National Fisheries Bureau, headquartered in Valparaíso. All these Departments are represented in the Regional Fishery Authorities.

The technical departments are:

- Fishing Inspections Department
- Fishing Administration Department
- Information Systems and Fishing Statistics Department
- Small-Scale Fishing Department
- Aquaculture Unit
- Fisheries Health Department**:** responsible for controlling the sanitary quality of seafood products for export and grant the relevant official certificates, when requested so. To accomplish its mission, this Department develop specific programs such as:

Quality Program for Processing Plants and Factory Vessels

This Program evaluates the facilities and sanitary conditions of processing plants and factory vessels that produce seafood products for export.

This evaluation is based on regulations established by Sernapesca in accordance with accepted international criteria. It also includes special requirements from certain destination markets.

HACCP Processing Plants Program

This program is based on hazard evaluation and control of critical points in the production process, according to the HACCP (Hazard Analysis and Critical Control Points) methodology.

The industry's HACCP plans are approved and supervised by Sernapesca according to the Codex Alimentarius and European Community regulations as well as the requirements of Title 21 of the Code of Federal Regulations of the United States, part 123.

Food Control System in Chile continued…

Shellfish Sanitation Program

The purpose of this Program is the sanitary control of bivalve mollusks and other resources such as gastropods, tunicates and equinoderms, which present special risks due to their bentonic and/or filtering characteristics. The program consists of the classification and monitoring of the resources' extraction sites, according to microbiological and toxicological conditions.

Low Acid Canned Food Program

This program establishes the requirements needed for processing canned fish products and includes basically heat penetration and temperature distribution studies and the specifications for the retorts and other equipment involved in the process.

Residues Control Program

The Residues Control Program in Aquaculture Fish is focused on the prevention and control of pharmaceutical products residues, contaminants, non authorized and prohibited substances in aquaculture fish. The residues control program meets Community Directive 96/23/CE according to Commission Decision 2004/432/CE and Federal Register, 21 CFR, part 123 of the FDA.

Final product control Program

It is a control system for end product based on official checks for each lot of production. Final product control is carried out on the basis of the procedures and requirements established by Sernapesca.

Laboratories program

It manages the system of laboratories authorized by Sernapesca to carry out sampling and analysis procedures according to official techniques and internationally accepted standards, such as ISO, ICMSF or AOAC.

The laboratories work in the areas of bromathology, marine biotoxins, phytoplankton and pharmaceutical residues. The laboratories must fulfill quality assurance requirements based on the ISO 17025 Guide and European Standards.

Sanitary Certification Program

This Program sets the specific requirements for the issue of official sanitary certification for products elaborated in Chile. It is made according to the requirements and sanitary agreements held between Chile and different markets.

Electronic Certification Program

Since 2003, the Ministry of the Economy has been working together with the Inter-American Development Bank and more than fifteen Government Agencies in order to make a series of bureaucratic procedures more user-friendly. Thru this program, Sernapesca has been working to simplify some of its sanitary certification procedures.

Given that the General Law of Fisheries and Aquaculture has entrusted Sernapesca with the inspection of seafood products destined for export and the Ministry of Health is responsible for the inspection of processing, storage, distribution and sales of seafood products for domestic consumption in Chile, seafood products for export must comply first with the Ministry of Health's Food Health Regulations and besides that, with the standards imposed by Sernapesca.

Due to a Mutual Cooperation Agreement, each of these Institutions is required to report to the other the existence of food that may be harmful to consumers.

Food Control System in China

Dr Jianjun Li
Standard and Regulation Research Centre
General Administration of Quality Supervision, Inspection and Quarantine

Ms Zhang Rong
SPS Enquiry Point of China
General Administration of Quality Supervision, Inspection and Quarantine

Dr Zhigang Song
Research Centre for Standards and Technical Regulations
General Administration of Quality Supervision, Inspection and Quarantine

Dr Fei Yuan
Chinese Academy of Inspection and Quarantine
Food Safety Institute

I. The administrative organisation for food safety in China

MOA: Responsible for the supervision of primary agricultural production;

AQSIQ: Responsible for the supervision of food production, processing, import and export;

SAIC: Responsible for food quality supervision in the stage of circulation;

MOH: Responsible for the food quality supervision in the stage of consumption such as in the restaurant;

SFDA: Responsible for the coordination of food safety management, and investigation and handling of serious food safety accidents.

II. Legal Framework

. Laws and Regulations

a. Laws

- Food hygiene law of the people's republic of China
- Law of the people's republic of China on import and export health quarantine
- Law of the people's republic of China on import and export commodity inspection
- Product quality law of the people's republic of China
- Law of the people's republic of China on the entry and exit animal and plant quarantine
- Food safety law of the people's republic of China (Approving)
- Law of the people's republic of China on agricultural product quality and safety

b. Regulations

There are regulations for laws, for example, Regulations of the people's republic of China on import and export commodity inspection et al.

c. Related Regulations and Rules

According to the laws and regulations, governments of provinces, cities, and autonomous regions drew up related regulations and rules; administrations and departments delivered orders, proclaims, measures, and steps.

2. Standards

Standards related to food safety including: national standards, professional standards, local standards and enterprise standards, which can be divided into compulsory and voluntary standards.

a. National Standards

Developed by SAC. Now about one thousand of standards on food quality and safety were developed. In recent years, departments such as SAC speeded the constitution and refine of food safety standards to satisfy the practicing demands and international trade demands.

b. Professional Standards

Deferent food safety management departments develop different professional standards, like agricultural, health, commercial, and industry and commercial standards to satisfied professional demand on standards. For example, AQSIQ developed a professional standard system to regulate the food inspection and quarantine for import and export. Now there are several thousands of standards on food safety.

c. Local Standards

Local standards may be developed to unified requirements for safety and hygiene of industrial food products by governments of provinces, cities, and autonomous. These standards are available within a local area.

d. Enterprise Standards

Producing enterprises develop standards on special product and special techniques to ensure food safety during food producing and processing.

III. Import and Export Food Safety Control

1. For imported food

Import food procedures and measures were developed according to international standards and laws. The manage of import food including control on food of animal and plant origin, processing food, food additive, food package, food container, food transportation et al. And the main concerns of import food safety including: food born pathogen pollution, biological and chemical residues pollutions (pesticide, animal drug, heavy metal, biological toxin, chemical toxin), and new sources food pollutions, such as GMO.

2. For exported food

To assure and improve export food safety, we have developed control system covering all steps from farm to port, such as production base register system, diseases & pests monitoring system, agrichemicals residues monitoring system, sanitary registration of food processing enterprises, product inspection & quarantine system, etc.

Food Control System in Indonesia

Ms Sumaria Sudian
National Agency for Food and Drug Control

Ms Setia Murni
National Agency for Food and Drug Control

Food safety is a major concern not only for consumers and food producers but also for government as well. Government provides consumer protection and ensures that all foods are fit and safe for human consumption. Food producer is responsible for producing better quality and safer foods. Consumer has a right to access better quality and safer foods. Therefore, food safety programs should involved participation of those three parties. Some needs identified to develop food safety control and regulatory frameworks in Indonesia are:

1. building government capacity in regulating and controlling food safety;
2. improving the knowledge and raising food safety awareness of food producers (Small-Medium Enterprises in particular); and
3. raising food safety awareness of consumers.

There are some major constraints should be challenged by National Agency for Drug and Food Control (NADFC) in controlling food safety in the whole country, as follows: (1) Wide coverage area of control and large diversity of foods, (2) inadequate knowledge and skill to produce better quality and safer foods (SMEs in particular). , (3) limited number of competent food inspectors, (4) low level of

consumer awareness in food safety. These constraints have multiplied effect to some food safety problems in Indonesia, such as low hygiene and sanitation, misused of chemicals in food, and overused of food additives.

Targeted indicator elements of a national food control system were identified by FAO/ WHO (2003): (1) food law and regulation, (2) food control management, (3) inspection services, (4) laboratory services, (5) information, education, communication, and training. Government of Indonesia has issued some food law

Food Control System in Indonesia continued…

and regulation such as Food Law No 7/ 1996, Health Law No 23/ 1992, Consumer Protection Law No 8/ 1999, GR No 69 / 1999 on Food Labelling and Advertisement, and GR No 28 / 2004 on Food Safety, Quality, and Nutrition. Then, in 2004, Government of Indonesia launched Integrated Food Safety System (IFSS) which was developed based on *"Guidelines for Strengthening National Food Safety Programmes"*. The IFSS is a national program shared by all key stakeholders involved in food safety along the food chain, from paddock to plate. This system provides a logical framework to strengthen the national food safety program involving various government institutions, and universities dealing with food safety as well as food industries and consumers.

Food safety control in Indonesia is implemented by inspection activities on food establishment, food distributor/ retailer, and food export/ import. Two methods of the control are preventive control and law enforcement. In preventive control, the first control priority is to improve food producers common practices in providing safe foods based on their awareness. This control implemented by pre market control through inspection activities. On the other hand, law enforcement is usually implemented as post market control. This method is for those who violate the law and government regulation.

Food safety control in Indonesia is supported by laboratory services under NADFC authority. The NADFC laboratory network operates a total of 27 analytical laboratories geographically dispersed throughout Indonesia. The network's mission is to provide analytical laboratory support to the agency in the execution of its mission, including food safety control. The network is hierarchically organized with the reference/ central laboratory in Jakarta and 26 provincial laboratories under Balai Besar/ Balai POM authority. The provincial laboratories have very important role to strengthen food safety control in Indonesia because they provide food analysis services at provincial and district levels.

Competent human resource is one of basic need of food safety programs implementation. Good infrastructure and facility will be very useful if it is also supported by good personnel. Therefore, capacity building programs for human resources under information, education, communication, and training activities should also be developed. NADFC has been developing some information, education, communication, and training programs on food safety for official, food producer, and

Food Control System in Indonesia continued…

consumer as well. The programs aim to increase targets' knowledge, skill, and awareness on food safety problems.

Food safety control in Indonesia requires very strong coordination and collaboration among related ministries, departments, NADFC, and local governments to maximize the efficiency of the limited resources. Strengthening the control activities should start with the capacity building of the Agency by providing proper technical and management training and supplying the necessary equipment to carry out the agency job effectively. Food producers' skill and knowledge on providing safer food should be improved. Consumers should also be sufficiently empowered through consumer education so that they can make an informed decision on their food purchasing and preparation practices. A comprehensive and integrated capacity building for stakeholders in food safety program is needed to achieve those goals.

Food Control System in Malaysia

Ms Shamsinar Binti Abdul Talib
Food Safety and Quality Division,
Department of Health
Ministry of Health

INTRODUCTION

Food safety should be addressed throughout the food chain from farm to table, that is from the stage of production, processing, storage and distribution. This requires close collaboration and cooperation among all stakeholders along the food chain, clearly defined jurisdiction and responsibilities, mechanism of cooperation and means of dealing with existing and emerging food safety challenges. Resources such as manpower and finance should be allocated and utilized in a coordinated manner to achieve optimal results.

MULTI-AGENCY APPROACH

Various Ministries and Government Departments are responsible for administering and regulating food safety along the food chain continuum.

At the primary production level, the Ministry of Agriculture and Agro-Based Industry, through various legislations such as the Pesticide Act 1974, the Veterinary Surgeon Act 1974, the Fisheries Act 1985 and the Animals Act 1953 (Revised 2006) is responsible for:

- the registration and approval for use of agricultural inputs such as pesticides;
- the promotion of good farming practices such as Good Agriculture Practice, Aquaculture Practice and Good Animal Husbandry Practice;
- food-animal-disease control;
- hygienic practices in abattoirs, milk produced in farms;
- inspection and certification of imported meat/fish; and
- inspection and certification of meat/fish for export.

Food Control System in Malaysia continued…

At the processing and retail levels, the Ministry of Health ensures food safety and protects consumers against fraud in the preparation and sale of food through the Food Act 1983 and the Food Regulations 1985. The Food Act 1983, being the principal food legislation, underlines the powers of the Minister of Health, enforcement officers and analysts in carrying out their duties, while the Food Regulations 1985 is a comprehensive legislation which prescribes a wide spectrum of standards for the various categories from raw to processed food stipulating permitted additives and their levels, maximum levels of contaminants, packaging and labelling requirements. Legislation is regularly updated to keep up with international developments, advances in food technology and consumers' demand. Comments are obtained from relevant stakeholders and notification is made to the World Trade Organisation (WTO) to fulfil obligations under the WTO.

Other agencies involved include the Ministry of Domestic Trade and Consumer Affairs, Ministry of International Trade and Industry, Department of Islamic Development and Ministry of Housing and Local Government, and Local Authorities, implementing provisions of legislation that are under their areas of jurisdiction.

FOOD SAFETY AND NUTRITION COUNCIL

Malaysia recognizes that food control systems require continuous re-examination and re-evaluation to ensure substantial improvements in the food safety system. This is especially so where ensuring food safety is diverse with responsibilities spread over different ministries and departments and resources are limited. Coordination and collaboration among these various agencies is imperative for an effective and efficient food safety programme.

Realizing that food safety can no longer be considered solely a domestic entity nor can it be the responsibility of a single agency, the Ministry of Health established the National Food Safety and Nutrition Council in 2001. The formation of the Council as the highest advisory body to the

Government on food safety provides a platform in enhancing national coherence; taking into consideration the need for a more integrated approach, reducing duplication of efforts and optimising available resources and expertise from both the public and private sectors.

This Council, chaired by the Minister of Health and consisting relevant Government agencies, industry and consumer representatives as well as other stakeholders from farm to table set clear policies and strategies for the continuous improvement of food safety. As a result, the National Food Safety Policy was formulated in 2002 to provide

Food Control System in Malaysia continued…

direction to all stakeholders in establishing and implementing food safety measures to safeguard human health through collaborative efforts. To effectively implement this Policy in a coordinated and integrated manner, a National Plan of Action on Food Safety was also outlined in 2002. The Action Plan clearly defines the role of each stakeholder and the action to be taken. It reflects the concerted effort, support and commitment by various Government departments and agencies, non-governmental organisations (NGOs) as well as other stakeholders. The Action Plan is currently at various stages of implementation.

PROGRAMMES

Programme strategies that have been strengthened include setting laws that meet with international requirements, emphasis on import and export control and upgrading analytical capabilities. These are achieved through activities such as formulation and review of legislations and standards, strengthening enforcement, promoting certification, improving data management, and increased participation in international activities related to food safety. Other new initiatives include outsourcing of laboratory capabilities, enhancement of consumer empowerment through increased informative labeling and consumer education, promotion of self-regulation towards industry accountability, and incorporating Information and Communication Technology (ICT) in food safety. In order to improve transparency as well as to meet current demands, dialogue sessions are being held regularly with industry and consumer representatives.

1. Formulation and Review of Food Legislations

Malaysia is constantly revising the food laws, regulations and standards so as to be in line with current needs as well as international requirements. The Food Regulations 1985 is amended from time to time under the Technical Advisory Drafting Committee of the Food Regulations 1985 supported by technical sub committees and expert task forces. Reference is made to the Codex standards and guidelines where available. The other agencies follow similar procedures.

2. Food Safety Assurance

Producers at all stages of production, processing and distribution, must be responsible for safe food and should establish food safety assurance programmes whilst the Government plays the primary role of providing leadership for the implementation of food safety assurance systems. To fulfil this role, various guidelines from farm to table have been developed to assist food industries and producers to better understand and implement food safety assurance programmes. In this regard, certification programmes have been initiated to promote implementation of various food safety assurance systems.

At the farm level, the Ministry of Agriculture and Agro-Based Industry certifies good agricultural and on farm food safety practices, which includes establishing controls for production practices, the application of pesticides and veterinary drugs and prevention of contamination of crops by water or environmental contaminants. For example, farms are certified to ensure Good Agricultural Practices (GAP), Good Aquaculture Practices (GAqP) and Good Animal Husbandry Practices (GAHP). In addition, the Veterinary Health Mark logo is also awarded under the Veterinary Inspection and Accreditation Programme as a mark of quality and safety to livestock-products processing plants. The logo signifies the complete compliance by the plants to the minimum standards of hygiene and sanitation, quality assurance and food safety set by Department of Veterinary Services, verified through the process of plant inspection, examination and auditing (adequacy ,compliance, follow-up surveillance and review audits) of the food safety quality system.

At the processing level, the Ministry of Health has implemented the Malaysian Certification Scheme for Hazard Analysis Critical Control Points (HACCP) since 1997 to enhance the safety of food produced for the domestic and export market. The scheme is implemented based on a 'tripartite' approach which involves the Government, a pool of independent auditors and the food industries. The scheme requires the food industries to establish and implement the HACCP system that meets the pre-requisite criteria, followed by an application for certification of the system. The certification process includes adequacy compliance and any follow-up audits by appointed certified auditors. The Ministry of Health verifies the maintenance of the certified HACCP system through surveillance audit.

The Ministry of Health had embarked on the Malaysian Certification Scheme for Good Manufacturing Practice (GMP) which was launched in December 2006. The scheme follows similar procedures as the HACCP Certification Scheme.

3. Import Control

Import control programmes are to ensure safe, sufficient and quality food supply. The Department of Veterinary Services controls import of meat, poultry, eggs, milk and their products for human consumption as well as the animal's health. Import requirements set by Department of Veterinary Services include import documentation, veterinary inspection and random sampling at entry points. Department of Veterinary Services also facilitates export of animal products in accordance to requirements of importing countries.

In order to facilitate control at entry points, the Ministry of Health has developed the Food Safety Information System of Malaysia (FoSIM). This system requires all importers and agents to register with the Ministry of Health for an identification number and password to enable them to electronically notify or declare their imports through the Customs Information System. This import notification would then be channelled to relevant agencies for further action such as for sampling or to refuse or permit clearance. The final decision would then be transmitted electronically to the Customs and agents for action. Information on food safety activities is compiled in an electronic database and with established networking, such data can be kept current. Entry points are being equipped with network links for better data management and the main entry points are linked on-line with Customs and other relevant agencies for better monitoring and faster inspection and clearance. This system tracks food imports and can be used to earmark banned consignments or foods affected in food safety crises. This system enables harmonization of surveillance system at entry points. It facilitates clearance with minimal documentation. The interfacing between FoSIM and the Customs Information System was jointly developed with the aid of the Japanese Government through the Japan International Cooperation Agency (JICA).

4. Laboratory Services

Laboratory capacity building has always been given top priority, as they are one of the most crucial infrastructures needed for an effective and efficient food safety system. Various approaches are being undertaken by the Ministry of Health to ensure that laboratories are able to meet the increasing demand and complexities of food analysis including new requirements imposed by the Food Regulations 1985. These include:

- Continuously upgrading the existing laboratories in the Ministry of Health (instrumentation, quality system and skills).
- Optimizing existing government laboratories' facilities including those from other ministries such as the Ministry of Agriculture and Agro-based Industry and the Ministry of Science, Technology and Innovation.
- Buying of services from Universities to conduct analysis on parameters currently not carried out by Ministry of Health laboratories.
- Engaging expert consultants such as that from the Japan International Cooperation Agency (JICA).
- Collaboration with Institutes of Higher Learning on food safety including research and surveys.

- Recognition of Private Laboratories accredited for ISO/IEC 17025 by the Department of Standards Malaysia.

Similar procedures are also being undertaken by the other agencies.

5. Research and Monitoring

In view of the need for a science based approach to food safety, the research activities have now focused on data collection for purposes of risk assessment. These activities are to monitor incidence of food-borne diseases, including food poisoning; to monitor environmental problems related to food; and to monitor food for microbiological and chemical contamination. The baseline information on the status of specific contaminant levels in relevant foodstuffs will also help prioritize issues of concern.

6. Participation in International and Regional Fora

In meeting the global challenges, Malaysia is playing a bigger role in activities related to food safety at the international and regional levels including Codex, ASEAN, APEC, ASEM, WTO (SPS and TBT) and others.

Food Control System in Papua New Guinea

Ms Rose Kavanamur
Food Safety and Quarantine
Department of Health

Effective food safety control systems are essential to protect the health and safety of domestic consumers. Papua New Guinea in its ten year National Health Plan has a clear policy direction to ensure safe and wholesome food is made available for human consumption. The food safety control system is regulated by the Food Sanitation Act 1991 and its Food Sanitation Regulation 2007. The food law only acts as a deterrent for industry, enabling them to take responsibility in ensuring food safety from farm-to- table.

In enabling Papua New Guinea to assure food safety and quality for international trade and to ensure imported foods conform to the national requirements, the food law has been harmonized with the adoption of international standards set by Codex and FSANZ. Papua New Guinea as a member to WTO/FAO is obliged to meet international treaties and one of such is to strengthen the food control system and to implement and enforce risk-based food control strategies.

Like many other developing countries, food control system in Papua New Guinea is undermined by weaknesses in surveillance and monitoring and enforcement. This is due to lack of analytical capacity and enforcement mechanisms. The government in the recent years have strengthened food control systems in terms of legislation, infrastructure and enforcement mechanisms.

The Department of Health (DoH) is responsible for the implementation of the food safety control systems, however, some responsibilities are yet shared with other organizations causing duplication and stretching limited resources.

The DoH through the policy document “Ten Year Health Plan 2001-2010”, provides for an overall policy guideline and mandates policy development, legislations, standards, codes and guidelines to facilitate the effective implementation of the food safety control system. Enforcement, inspection and surveillance is delegated to the provincial governments and local medical authorities.

Food Control System in Papua New Guinea continued…

Food safety is administered by the Food Sanitation Council who reports directly to the Minister for Health. The Council has ten (10) members who represent relevant partners who are expertise in the field of food science and technology, academia, research, analyst, agronomists etc. They make amendments to the law, investigate and report to the minister on issues relating to food safety.

In assuring food safety the Food Sanitation Regulation 2007 is embedded on the science based approach (HACCP) which is mandatory for all food establishments to have in place by the year 2012. It also encompasses food standards, codes of hygienic practices, inspection and analysis of foods.

Trainings for HACCP Auditing is underway for food inspectors to be certified auditors by an International certification organization.

Confidence in the food safety and integrity of the food supply is an important requirement for consumers. Food borne diseases highlight problems with food safety and increases public anxiety that there are no safeguards, for public health. The trend of food borne illness in Papua New Guinea is not known due to lack of surveillance and monitoring activities. As such all food related diseases are recorded as diarrhoeal cases especially among the vulnerable population. Additionally, most food related diarrhoeal cases are not reported as people take it as a norm and don't seek medical attention.

Consumer information is regulated in labelling requirements, however, 80% of the population is illiterate and are not able to read labels. This is a challenge for the department to have in place strategies that can reach the majority of the population who live in rural areas. The Independent Consumer & Competition Commission (ICCC) is our partner in dealing with consumer issues and we work in collaboration in most cases as we have an MOU in place to share responsibility.

Domestic food safety control programs include Food Import Inspection, however, due to staff shortage and lack of resources no system is currently in place for food import inspection. Hence, a lot of food leaves the entry points unchecked and has seen an influx of cheap and low quality food products with foreign language labels displayed in shops for sale.

Food export inspection and certification is currently carried out by the Agriculture Quarantine services. There is a need for us to collaborate in this area as DoH should be the competent authority to certify the sanitary measures for food export, however, there is no policy in place for such arrangements.

Food Control System in Papua New Guinea continued…

There is fragmented food monitoring due to analytical capability. Laboratories are an essential component of a food control system and therefore, WHO is currently supporting to build capacity for our Food and Water laboratory to enable it to conduct all forms of food testing including chemical, biological and nutrient testing. This is part of the Food Monitoring program initiated by, WHO and we are in the process of procuring equipments and a training, will follow once all the equipments are received. The Food & Water Laboratory is also going to be accredited as soon as we meet the quality assurance program.

The laboratory will pave way for the National Dietary exposure assessment to be conducted. We are still at the preliminary stage due to lack of support from the government, however, I wish very much to see this rolling in phases starting from collecting food consumption data to conducting the exposure assessment. Additionally, the laboratory will also assist us to effectively carry out monitoring and risk assessment programs.

There is no perfect way of implementing food safety programs as each country is different and PNG with limited resources will continue to struggle in its efforts to improve Food Safety in protecting human health and facilitating fair trade. To see light in the end of the tunnel, the government needs to make that commitment in supporting the food safety control program, which is currently not a priority for the Government of the day.

Food Control System in the Philippines

Director Gilberto F. Layese
Bureau of Agriculture and Fisheries Product Standards
Department of Agriculture

Ms Karen Roscom
Bureau of Agriculture and Fisheries Product Standards
Department of Agriculture

The Philippines has a land area of 30 million hectares, 47% or 13 million hectares of which is agricultural land. The food industry in the Philippines plays an important role in the overall economy of the country. The agriculture sector contributed to about 19% of the country's Gross Domestic Product (GDP) in 2005. Thirty-six percent (36%) of the Philippine population depend on agriculture for their livelihood, employing 11.63 million people. Agricultural exports accounted for 6% of the total exports of the Philippines, generating $2.69B in foreign revenues in 2005. Coconut oil, banana and pineapple products remained the top three export commodities with shares ranging from 43 to 45%. Fresh fruits and vegetables account to about 33%.

The food manufacturing sector has 5,000 registered establishments, 86% of which are micro, cottage and small enterprises and only 11% are medium to large enterprises. With the majority of the food industry coming from the micro, cottage and small enterprises (SME), application of food safety systems and Total Quality Management (TQM) remain to be an enormous task. The capability of these SME to apply food safety systems such as HACCP and other certification systems are faced with obstacles such as the lack of testing laboratories and capability to do simple microbiological and physico-chemical analysis.

Export market access are hindered by continued export detentions due to filth, processing and labelling violations, presence of microbial hazards and contaminants and unlawful use of food additives. In the domestic scene, there is a lack of organized and systematic approach towards food borne disease surveillance. Food borne illnesses are generally classified as diarrhoeal disease. Diarrhoeal disease is the number one cause of morbidity (1,134.80 morbidity per 100,000 population) and 9th of the top 10 causes of mortality in the Philippines.

Food Control System in the Philippines continued…

The Philippines is a founding member of the WTO. Measures relating to SPS are implemented through two regulatory agencies namely, the Department of Agriculture (DA) and the Department of Health (DOH). It has established an SPS notification and enquiry point under Department of Agriculture (Office of Policy Research Service). It is a signatory to the International Plant Protection Convention (IPPC) of the UN-FAO and has designated the Bureau of Plant Industry (BPI) of DA as the National Plant Protection Organization (NPPO) of the Philippines. The Bureau of Animal Industry (BAI) under the DA is the designated Contact Point for the Office International des Epizooties (OIE) for animal health issues and standards. Likewise, the Bureau of Agriculture and Fisheries Product Standards (BAFPS) under DA has been designated as the Codex Contact Point for the Philippines. A National Codex Committee (NCC) was established under the Joint Department Administrative signed between the DA and DOH in 2005 with BAFPS as the National Secretariat.

The responsibility of ensuring consumer product quality and safety is a shared responsibility of the two departments namely, the Department of Agriculture (DA), Department of Health (DOH). Enforcement functions are carried out by several agencies within the DA and the Bureau of Food and Drugs (BFAD) of DOH. The powers, roles and responsibilities of these agencies are spelled out in laws that relate to the Agriculture and Fisheries Modernization Act (AFMA) of 1997. AFMA aims to modernize the agriculture and fisheries sectors of the country in order to enhance their profitability, and prepare these sectors for the challenges of globalization. Under AFMA, the DA established BAFPS to set and implement standards for fresh, primary- and secondary-processed agricultural and fishery products. Currently, BAFPS has also developed certification systems for GAP and Organic Agriculture. BFAD under DOH and the Food Development Center (FDC) under DA accredits food establishment for GMP and HACCP. The Bureau of Fisheries and Aquatic Resources (BFAR) of the DA is the competent authority for GMP and HACCP accreditation for fish exports to EU. With the international developments on bio-security, there is a need to create a bio-security agency in the country.

BAI, BPI, BFAR and NMIS (National Meat Inspection Service) of the DA perform product certification and conformity accreditation. BAI, BFAR, BPI and BFAD conduct import licensing. BAI, BPI, BFAR, NMIS and BFAD require export/import clearance for their areas of coverage. Similarly, laboratory services (including physical,
physico-chemical, microbiological, nutritional analysis and quality evaluation) are conducted by BPI, BFAR, NMIS and BAI based on their commodity coverage. But based on the report made by the World Bank in 2006, these existing support laboratories need funding support for their continuous operation. Most government agencies perform their tasks on food quality and safety in collaboration with research and academic institutions most especially with regard to standard development and formulation as well as in technical services such as research and development and assistance in laboratory analyses. Furthermore, a diverse group of private associations and professional organizations depending on agency mandate are active partners of the government agencies in standards development, promotion and enforcement of food quality and safety. A few of private associations/professional organizations are members of the governing boards/councils of government agencies. Membership of the private sector in government committees has also been limited.

Food Control System in Thailand

Ms Jongkolnee Vithayarungruangsri
Food Safety Operation Centre
Ministry of Public Health

Mr Prayoon Leelangamwongsa
National Bureau of Agricultural Commodity
and Food Standards
Ministry of Agriculture and Cooperatives

Background

Thailand is a kingdom, independence country in South East Asia which has a long history, transition from government controlled economy towards a market-based system. In 2007 the population of Thailand is estimated nearly 64 million, proportion of male: female are 2:3. The economy growth rate was 4-7 % from 2002-2007. Thailand is plentiful of food and agricultural products. Thai food is very well-known and famous through out the world.

Thailand has enacted the Food Basic Law in 1979 (Food Act B.E 2522), which initial law was Skimmed-Milk Act B.E 2470 (1927). Since Thailand joined in a member of WTO in 1994.The food control system including agricultural commodities has been strengthened on quality and standards to meet international SPS and Codex and the government of Thailand has established a National Codex Committee since1963, which until now has met regularly. The National Bureau of Agricultural Commodities and Food Standards of Ministry of Agriculture and Cooperatives are a secretariat & focal point of the committee which work closely with Ministry of Public Health, Ministry of Industry, Ministry of Commerce, Association of Food Producer and Exporter.

Thailand puts emphasis on the role of its food control authorities to ensure in safety and high quality for both domestic consumption and exportation, by prevent from hazard chemical, micro-organism, veterinary drug residue and communicable disease transferring by food. Therefore Food Safety has been declared to National

Agenda and National Policy since 2003 in order to strengthening food control strategies along the food chain in a more effective direction. The principle is focus on prevention throughout the food chain rather than only inspection and rejection at the final stage. The comprehensive programmes have been launched to encourage producers to build safety and quality into food products through national and international standards such as GAP, GHP, GMP, HACCP, ISO, and Codex, etc.

Food Authorities Organization

The National Food Control Authorities which have been designated by laws are the two main ministries composed of Ministry of Agriculture and Cooperatives (MOAC) and Ministry of Public Health, the organization concerned as following:

1. Ministry of Agriculture and Cooperatives (MOAC)

1.1 National Bureau of Agricultural Commodities and Food Standards (ACFS)

1.2 Department of Agriculture (DOA)

1.3 Department of Fisheries (DOF)

1.4 Department of Livestock (DOL)

2. Ministry of Public Health (MOPH)

2.1 Food and Drug Administration (FDA)

2.2 Department of Medical Sciences (DMS)

2.3 Department of Health (DOH)

2.4 Department of Communicable Diseases (DCD), which is designated to be a National IHR Focal Point

2.5 Office of the Permanent Secretary, which is responsible in provincial level

2.6 Food Safety Operation Centre (FSOC), which is designated to be a National INFOSAN Emergency Contact Point & INFOSAN Focal Point

The competent authority by food law directly is the Food and Drug Administration of the Ministry of Public Health, which are responsible to promulgate regulation

Current Laws and Regulations

Thailand has various laws related to food along the food chain which has been involved into many responsible organizations such as the following.

Law & Regulation	Major Responsible Bodies	Scope of law & Regulation
1. Food Act 1979	Food and Drug Administration, Ministry of Public Health	a) Unsafe food is prohibited from being produced, imported, or distributed, into four categories in accordance with causes make food unsafe to consumers: impure food, adulterated food, substandard food and other which prescribed by the minister. b) Packaging and labelling control c) Advertising control.
2. Drug Act 1967	Food and Drug Administration, Ministry of Public Health	To control production , the usage of drug with its standards for human and animals
3. Public Health Act 1992	Department of Health, Ministry of Public Health	To monitor environment, hygiene of markets, restaurants food storage including public food stall.
4. Communicable Diseases Act 1980	Department of Disease Control, Ministry of Public Health	To protect and control communicable diseases at national and international level.
6. Plant Quarantine Act 1999	Department of Agriculture and Agricultural Extension, Ministry of Agriculture and Cooperatives	To prevent and control disease, insects, pests, importation and exportation, including GM plants.
7. Fisheries Act 1947	Department of Fisheries, Ministry of Agriculture and Cooperatives	To monitor fishery, catching, hatching and importing aquatic and its products including setting legal standards for managing, maintenance and utilizing fishery resources. To promote and control the quality of aquatic animals and its product to meet the standard of health and safety fir consumer.
8. Animal Epidemic Act 1999	Department of Livestock Development, Ministry of Agriculture and Cooperatives	To effectively prevent and control epidemics.
9. Feed Control Act 1999	Department of Livestock Development, Ministry of Agriculture and Cooperatives	To control and monitor the quality of feed, including raw material, food processing, production equipments, storage and packaging in order that the feed does not endanger to animals and human.
10. Animal Husbandry	Department of Livestock Development, Ministry of Agriculture and Cooperatives	To prevent animal with good breed and appearance from extinct and to eradicate animal with bad breed.
11. Animal Slaughter Control and Sale of Meats Act 1992	Department of Livestock Development, Ministry of Agriculture and Cooperatives	To protect the consuming meat within the country from contaminate including monitoring the standard of slaughter house, animal farm and slaughtering process.
12. Customs Act 1920 and 1947	Customs Department, Ministry of Finance	To collect tax and monitor import and export goods according to law and to eradicate smuggled goods and unlawful acts.

13. Goods Import and Export Control Act 1979	Department of Foreign Trade, Ministry of Commerce	To control the import and export balance to with current economy and trade conditions including regulative trades with partners.
14. Hazardous Substance Act 1992	Department of Industrial Works Ministry of Industry	To control production, Import. Export, possession and hazardous substance usage to safety chemical usage for producer and consumer in household and agriculture.
15. Factory Act 1992	Department of Industrial Works Ministry of Industry	To control of the engagement in a factory business which is relating to a) type , location, and environment of the factory b) type, or kind of machines, equipment or such other things c) worker knowledge d) methods of controlling the discharge of waste, pollutants or anything that affects the environment .
16. Industrial Product Standards Act 1968	Thai Industrial standards Institute, Ministry of Industry	To monitor the inspection system and national standards approval.
17. Sugarcane and sugar Act 1984	Thai Industrial standards Institute, Ministry of Industry	
18. Consumer Protection Act 1979	Office of the Consumer Protection Board, Prime Minister Office	To protect the consumer rights to expect safety in the use of goods or service which involved food safety, advertising and labelling.
19. National Health Act 2007	The National Health Commission Office, Prime Minister Office	To set up guideline for strategic and operations of national health in order to oversee effectively and thoroughly public health.
20. Land Transport Act 1989	Department of Land Transport, Ministry of Transport	To define and regulate land transport but not directly to any food transport.
21. The Draft of Agricultural Commodities Standards Act B.E ….	National Bureau of Agricultural Commodity and Food Standards, Ministry of Agriculture and Cooperatives	To set the Standards as national references for production, domestic and international trade, and guarantees of products, covers both safety and qualifications.
22. The Draft of National Commission on Food Act B.E…..		To establish a national body to set up a single policy and integrated function from various organizations and various laws, to management food safety, quality, food security, and food education along the food chain as well as to strengthen food safety alert system and information network for emergency, disaster or terrorism.

The Framework of Food Control

1. **Importing control** by inspect imported agricultural products, food and feed by MOAC and MOPH at port of entry and importation licenses which have to renewed every three years.
2. **Farm registration and certification** for standardized by voluntary GAP and follow up by sampling inspection.

- 7 kinds of animal products (DLD) such as Broiler, Chicken stock, Duck, Duck stock etc.
- Shrimp and Inland aquaculture (DOF)
- 27 kinds of plants (DOA) such as Durion, Mangosteen, Longan, Lychee, Mango, Chilli, Baby corn, Rice, Cassava etc.

3. Exporting control

- Inspect / certify the manufacturing facilities for agricultural commodities and processed food exportation
- Plants (DOA)
- Livestock (DLD)
- Fisheries (DOF)

4. Domestic control

- Inspect / certify slaughter houses (DLD)
- Inspect at ports for fish land facilities and peeling shed (DOF)
- Inspect / certify the GMP of processing manufacturer for domestic supply and distribution (FDA)
- Product registration, labelling and advertising approval (FDA)
- Inspect/ certify for food safety in fresh food/ raw food in the market (FDA/DMS/Local authorities)
- Inspect/certify for food services/food catering/restaurant (DOH/Local authorities)
- Advisor for food standard system (GMP/HACCP) (National Food Institute)
- Entrepreneurs improve the quality of manufactory /port/fish landing facilities/ peeling shed to join quality system.

5. Laboratories services

- All food analysis laboratories are services by Department of Medical Sciences (DMS), Ministry of Pubic Health which have adequate facilities for physical, microbiological and chemical analyses. For food borne diseases, MOPH has been set up a WHO National Salmonella & Shigella laboratory Centre to serve in their region.
- For Agricultural commodities exportation analyse by MOAC laboratories.
- Private laboratories have been required accreditation by DMS and meet to international standards.

6. Collection of Information

- Food Safety Operation Centre of MOPH has been designated to collect the relevant data in the form of national food safety programmes for health protection and food borne diseases and problem from devising strategies for food control implementation. And collaboration with INFOSAN as well as INFOSAN Emergency Contact Point.
- Food Borne Diseases Surveillance and Epidemiological data dissemination by Department of Disease Control, Ministry of Public Health, they are running by Surveillance Rapid Response Teams (SRRT) in every provinces and link to the Bureau of Epidemiological.

7. Consumer Education

- Early warning for food borne diseases, food safety risk and other food information and food education as well, by MOPH and MOA and academic institution.
- Public Health volunteers and school children are very actively participation for sample testing by chemical/ micro test kits for community surveillance and food services in the school.

Food Control System in Viet Nam

Dr Nguyen Hung Long
Viet Nam Food Administration
Ministry of Health

I. CURRENT FOOD SAFETY CONTROL SYSTEM Basically, a food safety control system has been formed in order to ensure food safety from *farm to table*. Responsibilities for state management on food hygiene and safety, food poisoning and food borne diseases prevention and remedy among ministries/sectors are as following:

1. Ministry of Health

- Is the coordinator body for food safety control in Vietnam.
- Submit to Government for issuing legislative document, strategy, policy on food hygiene and safety; coordinate with concerning ministries/sectors to draft, issue and certify the compliance with standard on food hygiene and safety for domestic food.
- Coordinate with concerning ministries/sectors in exercising State management on food hygiene and safety of domestic and imported food; conduct and organize to implement control of micro-organism contamination and pesticide residues in food (included food additives); inspect food hygiene and safety; organize to carry out scientific study, training, strengthening professional activities, international cooperation in food hygiene and safety; organizing to implement information, communication activities to disseminate knowledge and law on food hygiene and safety.
- **At the central level:** Food Administration shall assist Minister of Health to implement the function of state management of directing, monitoring the professional activities on food hygiene, safety in nation wide.
- **At the local level:**

+ ***At the provincial level:***

  Health Departments of 64 cities/provinces is responsible to manage food hygiene and safety at their localities.

  Preventive and Medicine Centers are directly under Health Departments, which offer technical support for Health Departments.

+ ***At the district level:*** Health Centers - Preventive and Medicine team is responsible to ensure food hygiene and safety at district level.

+ ***At commune level:*** Healthstations is responsible to ensure food hygiene and safety at commune level.

2. Ministry of Agriculture and Rural Development

- To exercise State management on food hygiene and safety for food products throughout production line from crop cultivation, animal husbandry, harvesting, catching/hunting, production, processing, slaughter, storage, transportation within the ambit of their functions and authority to agricultural food products circulating in the domestic market and exporting; management on veterinary of food product of animal origin imported into Vietnam.
- To preside over, coordinate with the Ministry of Health in drafting and issuing document giving guidance on implementation of food hygiene and safety management.
- To exercise State management on food hygiene and safety for domestic sea products throughout the production line from aquaculture, harvesting, catching/hunting, processing, storage, transportation to circulating in the market.
- Management on food hygiene and safety of sea products for exportation, temporary import – re-export.

3. Ministry of Industry and Trade

- To implement State management on hygiene and safety of food product throughout the premise's process of production to market circulation and export.

- To preside over and coordinate with the Ministry of Health and relevant ministries and sectors in developing and promulgating guidance *Food Control* documents exercising authority of management on food hygiene and safety.
- Shall preside over and coordinate with the relevant ministries and sectors in developing and promulgating legal and regulatory documents on trade conditions of food service, fresh/raw food service and processing food service; organizing the inspection of implementing of legal and regulatory documents which are mentioned above.

4. Ministry of Science and Technology

- To preside over and coordinate with the Ministry of Health and the relevant ministries and sectors in developing Vietnam Standards on food, certification and accreditation procedure of food business meeting quality standard.
- To preside over and coordinate with the relevant ministries and sectors in developing State inspection procedure of food quality.

5. Ministry of Culture, Sport and Tourist To coordinate with the Ministry of Health and the relevant ministries and sectors in propagandizing, disseminating knowledge and law on food hygiene and safety, regulation on food advertising activity.

6. Ministry of Finance

- To preside over and coordinate with the Ministry of Health in providing guidance of food hygiene and safety's fee collecting, paying.
- To preside over and coordinate with the Ministry of Health and specialized ministries in exercising imported food supervision according to legal custom regulations.

7. The People's Committee at all levels

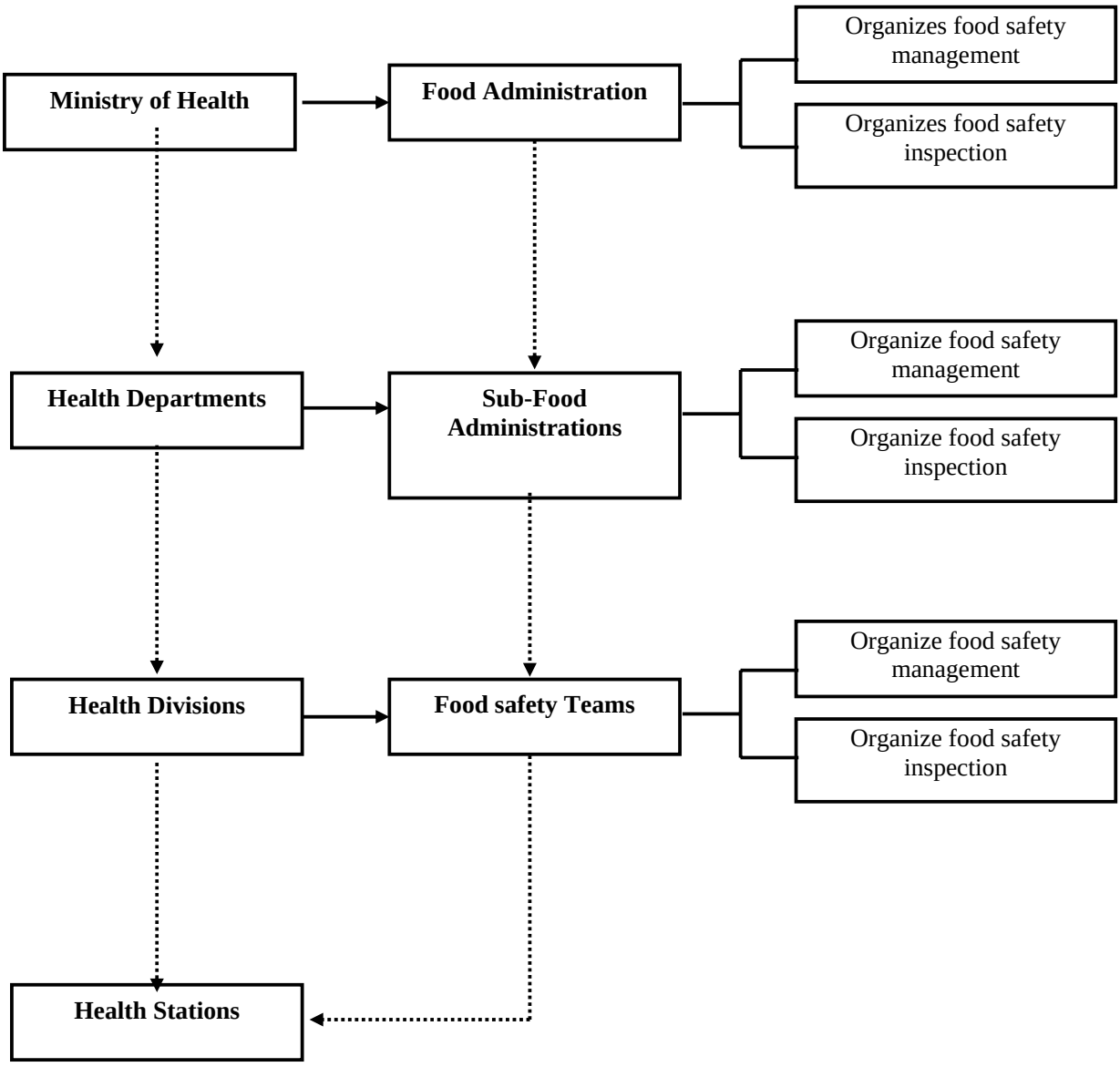
- To coordinate with the authorized organizations in order to implementing State management on food hygiene and safety at their localities throughout the process of production from crop cultivation, harvesting, catching/hunting, exploiting, slaughtering, processing, storage, transportation to food consumer; executing management on food hygiene and safety of vendor, market, tourist area, festival.
- To conduct in propagandizing, educating, providing the guidance of the implementation of legal and regulatory documents on food hygiene and safety. Carrying out supervision and inspection on implementing regulations on food hygiene and safety in their localities.
- To conduct departments and sectors in their localities in developing areas of production, agri-product and safe food processing; establishing community model involving management, surveillance food hygiene and safety assurance at their localities.

However, the food safety control system still has some main shortcomings:

- The current state management organization on food safety is still limited. There is not a unified food safety control system from the central to the local levels.
- Lacks of human resource, technical equipments and professional capacities.
- There is no a food safety inspection system from the central to the local l levels: 0.5 food safety inspector/province (*Source: Food Administration).*
- The equipment investment for laboratories is also restricted and comprehensive.

II. THE FOOD SAFETY ORGANIZATIONAL STRUCTURE IS BEING ESTABLISHED

Basing on the fact situation and referring to models of food safety control system in the region and in the world, we are proposing to establish food safety control system as following:



ATTACHMENT 3

PROGRAM

FAO / FSANZ International Training of Trainers Workshop

Assessing the Capacity Building Needs of National Food Control Systems

Beijing, China

19 - 23 November 2007

Monday 19 November		
8.30	**Registration**	
9.00	**Opening and welcome** • Dr Lin Wei, AQSIQ, China • Mr Graham Fletcher, Deputy Ambassador to China • Ms. Victoria Sekitoleko, FAO Representative, China	
9.45	**Introductions** • FAO and FSANZ staff • Participants (including their expectations of the workshop)	
10.00	**Delivery of the workshop, objectives, programme, scope, including training of trainers theory**	Paul Brent
10.30	**Coffee Break**	
10.45	**Introduction to FAO, APEC and FSANZ capacity building activities**	Peter Hoejskov/ Sonia Bradley/ Debbie Dewey
11.15	**Assessing the Capacity Building Needs of National Food Control Systems** **Presentation of the two tools** • Quick guide to assess capacity building needs • Guidelines to assess capacity building needs	Marlynne Hopper
12.00	**Lunch**	
13.00	**Country presentations on their food control systems (5 min. each)**	Country representatives
14.10	**Presentation on pre-workshop survey results**	Sonia Bradley
14.30	**Coffee break**	
14.45	**Group exercise 1** o Identify five key commonalities and differences in the national food control systems in the countries represented at the workshop? o What are the common challenges faced? o Identify the benefits of assessing capacity building needs of food control systems?	Peter Hoejskov
15.45	**Group reports and discussion**	Everyone
16.30	**Summary and conclusions of Day 1**	

Tuesday 20 November		
9.00	**Step 1: Agree on goals and objectives and how to carry out the assessment** • Overview / theory (roles, process, scope, consultation, etc.)	Peter Hoejskov
9.30	**Group exercise 2** o Identify the types of stakeholders (e.g. specific government ministries, departments or committees, private sector groups, consumers, NGOs, other groups, etc.) that should be involved in assessing capacity needs in the national food control system. o Discuss why these stakeholders are relevant? o What could they contribute? o Write a short plan (Terms of Reference) for capacity building needs assessment for the food control system that addresses its goals, scope, roles and responsibilities, timeframe, resources required / available etc.	Groups
10.30	**Coffee break**	
10.45	**Group reports** • Groups report back to the plenary (10 minutes per group)	Sonia Bradley/Groups
11.30	• **Plenary discussion**	Sonia Bradley
12.30	**Lunch**	
13.30	**Step 2: Review existing capacity and performance** • Overview / theory (situation analysis, stakeholder analysis, techniques for information collection and analysis, getting views from stakeholders, etc.)	Marlynne Hopper
13.45	**Group exercise 3** o Discuss the strengths, weaknesses, opportunities and threats facing the national food control system in your country scenario. o Use the SWOT Analysis template to discuss and list the main strengths, weaknesses, opportunities and threats.	Groups
14.45	**Group reports** • Groups report back to the plenary (10 minutes per group)	Paul Brent/Groups
15.25	**Coffee break**	
15.40	**Plenary discussion**	Paul Brent
16.40	**Summary and conclusions of Day 2**	

Wednesday 21 November		
9.00	**Step 3: Describe the desired future (improved) situation** • Overview / theory (benchmarks, goals and objectives, etc.)	Peter Hoejskov
9.20	**Group exercise 4** o Role playing to develop a vision of the desired future food control system in your country. o Assign the following roles to members of your group: i) agricultural ministry official, ii) health ministry official, iii) representative of food industry association, iv) representative of consumer organization. o Take 10 minutes to think about and write down a brief description of your personal vision of the desired future food control system based on your assigned stakeholder role. o Discuss the individual visions developed by members of your groups and use them to develop one unified vision that all members of your group accept.	Groups
10.30	**Coffee break**	
10.45	**Group reports** • Groups report back to the plenary (10 minutes per group)	Sonia Bradley/Groups
11.25	**Plenary discussion**	Sonia Bradley
12.30	**Lunch**	
13.30	**Step 4: Identify capacity building needs** • Overview / theory (organizing needs assessment workshops, identifying priorities, preparing capacity building action plans, etc.)	Marlynne Hopper
13.50	**Group exercise 5** o Use the key questions in Table 1 / Matrix (pg. 21 of the Quick Guide) to identify capacity building needs based on the gaps between the existing capacity and desired future capacity o Discuss whether there are capacity needs in the following areas and, if so, what they are: o Food safety system / framework level o Organizational level o Individual level o Rank and prioritise the identified capacity building needs	Groups
15.00	**Coffee break**	
15.15	**Group reports** • Groups report back to the plenary (10 minutes per group)	Paul Brent/Groups
16.00	**Summary and conclusions of Day 3**	Paul Brent

Thursday 22 November		
9.00	**Plenary discussion of exercise 5**	Everyone
10.00	**Step 5: Consider options to address needs identified** • Overview / theory (costs and benefits of different options, etc.) • Prepare action plans and strategies	Peter Hoejskov
10.30	**Coffee break**	
10.45	**Group exercise 6** o Brainstorm on different options to address the identified capacity building needs. o Discuss the expected impact, costs and benefits, feasibility, affordability, legitimacy and timeliness of these various options. o List what activities would be needed in follow-up, which stakeholders would be responsible, the timeframe and likely resources required.	Groups
12.00	**Lunch**	
13.00	**Group reports** Groups report back to the plenary (10 minutes per group	Sonia Bradley/Groups
13.40	**Plenary discussion**	Sonia Bradley
14.40	**Coffee break**	
14.55	**Introduction to country exercise**	Paul Brent
15.05	**Country exercise** • Plan for follow up activities to this workshop	Country teams
16.30	**Summary of day 4**	

Friday 23 November		
9.00	**Country exercise continued..** • Plan for follow up activities to this workshop	Country teams
10.00	**Plenary discussion**	Paul Brent
10.45	**Coffee break**	
11.00	**Workshop appraisal and evaluation**	Team
11.30	**Conclusions and wrap-up**	Paul Brent

ATTACHMENT 4

Individual Country Action Plans for Follow-Up Activities Post Workshop

Elena Orellana S.
Fish Health Department
Ministry of Economy

Claudio Badilla G.
Metropolitan Region Health Secretariat
Ministry of Health

2007

Plan for follow up activities to the Train the Trainer workshop

Activity	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Timeframe
Report and meeting with Ministries (Economy, Agriculture and Health) involved in food safety and propose a workshop in Assessment of Capacity Buildings Needs	Representatives of the involved Ministries	No funding need	February 2008
Report in the Annual Nutrition meeting of the Ministry of Health and propose the use of Capacity Buildings Needs Assessment as a regular tool in our work	Chiefs of nutrition departments at regional level.	No funding need	April, 2008

Plan for follow up activities to the Train the Trainer workshop

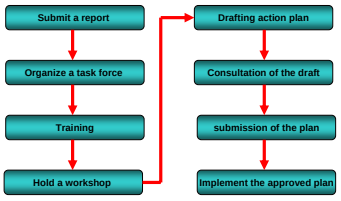
Activity	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Timeframe
Report in the Annual Food meeting of the Ministry of Health and propose the use of Capacity Buildings Needs Assessment as a regular tool in our work	Chiefs of food safety departments at regional level.	No funding need	December 2007
Report and meeting at Central Level of SERNAPESCA and propose the use of Capacity Buildings Needs Assessment as a regular tool in our work	People responsible for the administration of technical programs.	No funding need.	December, 2007

Plan for follow up activities to the train the trainer workshop

China group

Goal

Improve the import and export FCS that would respond to the requirements of consumer, export markets in terms of ensuring food safety and quality.



	Activity	Participations	Funding	Timeframe
1	Submit a report on the training course to boss	Chinese group in this training	/	Before 10 Dec. 2007
2	Organize a task force (if supported)	AQSIQ	/	Before 10 Jan. 2008
3	Training on assessing capacity building needs	Officers, importer and exporter, analyst, consumer organization, NGO	$ 10,000	Before 1 May 2008
4	Hold a workshop to review the exist IE-FCS	Officers, importer and exporter, analyst, consumer organization, NGO	$ 10,000	Before 1 July
5	Drafting action plan	The task force	$1000	Before 1 Aug.
6	Consultation of the draft	Officers, importer and exporter, analyst, consumer organization, NGO	$5000	Before 1 Oct.
7	Refinement/finalization/submission of the action plan	The task force	$2000	Before 1 Nov.
8	Implement the approved action plan			

PLAN FOR FOLLOW UP ACTIVITIES TO THE TRAINER WORKSHOP IN INDONESIA

NO	ACTIVITY	PARTICIPANTS WHO SHOULD BE INVOLVED	FUNDING (AND WETHER NECESSARY TO SOURCE FROM ELSEWHERE	TIME FRAME
1.	Dissemination guidelines to assess capacity building needs	Deputy for Food Safety and Hazardous Substance Control (Deputy III) and National Laboratory of Drug and Food Control	NADFC Budget	Mid Dec. 2007
2.	Meeting internal committee to identify the priority activity.	Internal Committee (Deputy III)	NADFC Budget	February 2008
3.	Provide TOR to conduct Workshop on Assessing Capacity Building Needs	Internal Committee (Deputy III)	NADFC Budget	March 2008
4.	Seminar to creating awareness on Assessing Capacity Building Needs	Stakeholders (NADFC, MoH, MoA, MoI, MoMF, MoT, Prov. & Dist. Gov., Academician, Industry Asc., Cons. Asc., Producers, and Processors)	NADFC Budget	April 2008
5.	Training on Assessing Capacity Building Needs	NADFC, MoH, MoA, MoI, MoMF, MoT, Provin. and Dist. Gov., Producers/Processors)	Government and Budget	July 2008
6.	Apply the quick guide. Assessing the capacity and performance of the exsisting and desired future (improved) food control system	NADFC, MoH, MoA, MoI, MoMF, MoT, Provin. and Dist. Gov., Producers/Processors)	Government and Budget	August 2008
7.	Aggree on the gaps and the needs and develop capacity building plans.	NADFC	Still consideration	Next step

COUNTRY EXERCISE : MALAYSIA

PLAN FOR FOLLOW UP ACTIVITIES TO THE TRAIN THE TRAINER WORKSHOP

NO.	ACTIVITY	PARTICIPANTS WHO SHOULD BE INVOLVED	FUNDING (AND WHETHER NECESSSARY TO SOURCE FROM ELSEWHERE)	TIMEFRAME
1.	Brief the Director of the Food Safety and Quality Division, Ministry of Health of the outcome and follow up activities of the workshop, including the time frame, and suggest onward actions.	Director and the trainer	Not applicable	Early December 2007
2.	Convene an internal discussion at the Food Safety and Quality Division, Ministry of Health to present the outcome of the training and the follow up action to be undertaken and solicit agreement on the next action, which include training of other stakeholders in performing a needs assessment on capacity building needs and drafting a plan of action on capacity building.	Director and Heads of Sections of the Food Safety and Quality Division, Ministry of Health	Internal funding to convene a meeting	Middle of December 2007
3.	Prepare a draft training plan incorporating the steps in the FAO toolkits, taking into consideration the current Plan of Action on Food Safety formulated in 2002.	Trainer	Not applicable	End of January 2008
4.	Convene a focus group discussion to finalise the draft training plan, and to draft the programme for the training.	Ministry of Health, Ministry of Agriculture and Agro-Based Industry, Ministry of Science, Technology and Innovation,	Internal funding to convene a meeting	Early February 2008

NO.	ACTIVITY	PARTICIPANTS WHO SHOULD BE INVOLVED	FUNDING (AND WHETHER NECESSSARY TO SOURCE FROM ELSEWHERE)	TIMEFRAME
		Federation of Malaysian Manufacturers, Federation of Consumer Organisation and Academia		
5.	Final refinement of the training plan based on comments of focus group.	Trainer	Not applicable	Middle of February 2008
6.	Organise a workshop to train the stakeholders on performing a needs assessment on capacity building needs and drafting a plan of action on capacity building.	Ministry of Health, Ministry of Agriculture and Agro-Based Industry, Ministry of Science, Technology and Innovation, Ministry of Housing and Local Government, Ministry of Plantation Industry and Commodity, Ministry of Domestic Trade and Consumer Affairs, Ministry of International Trade and Industry, Ministry of Natural Resources and Environment, Ministry of Finance, Prime Minister's Department, Federation of Malaysian Manufacturers, Federation of Malaysian Consumer Organisation, Professional Bodies and Academia	Internal funding to convene a meeting. Might need technical assistance from international organisation to facilitate the workshop.	Early April 2008 (3 days)
7.	Refinement of the outcomes of the workshop	Trainer	Not applicable	End of April 2008
8.	Convene a focus group discussion to finalise the draft plan of action on capacity building.	Ministry of Health, Ministry of Agriculture and Agro-Based Industry, Ministry of Science, Technology and Innovation, Federation of Malaysian Manufacturers, Federation of Consumer Organisation and	Internal funding to convene a meeting	Middle of May 2008

NO.	ACTIVITY	PARTICIPANTS WHO SHOULD BE INVOLVED	FUNDING (AND WHETHER NECESSSARY TO SOURCE FROM ELSEWHERE)	TIMEFRAME
		Academia		
9.	Finalise the draft plan of action on capacity building.	Trainer	Not applicable	End of May 2008
10.	Presentation of draft plan of action on capacity building to the Food Safety and Quality Division, Ministry of Health	Director and Heads of Sections of the Food Safety and Quality Division, Ministry of Health	Internal funding to convene a meeting	Middle of June 2008
11.	Presentation of plan of action on capacity building to the National Committee on Food Safety under the National Food Safety and Nutrition Council to solicit agreement.	Ministry of Health, Ministry of Agriculture and Agro-Based Industry, Ministry of Science, Technology and Innovation, Ministry of Housing and Local Government, Ministry of Plantation Industry and Commodity, Ministry of Domestic Trade and Consumer Affairs, Ministry of International Trade and Industry, Ministry of Natural Resources and Environment, Ministry of Finance, Prime Minister's Department, Federation of Malaysian Manufacturers, Federation of Malaysian Consumer Organisation, Professional Bodies and Academia	Internal funding to convene a meeting	Depends on the meeting schedule
12.	Presentation to the National Food Safety and Nutrition Council for endorsement or notation	Ministry of Health, Ministry of Agriculture and Agro-Based Industry, Ministry of Science, Technology and Innovation, Ministry of Housing and Local Government, Ministry of Plantation Industry and Commodity, Ministry of	Internal funding to convene a meeting	Depends on the meeting schedule, which is at least once a year.

NO.	ACTIVITY	PARTICIPANTS WHO SHOULD BE INVOLVED	FUNDING (AND WHETHER NECESSSARY TO SOURCE FROM ELSEWHERE)	TIMEFRAME
		Domestic Trade and Consumer Affairs, Ministry of International Trade and Industry, Ministry of Natural Resources and Environment, Ministry of Finance, Prime Minister's Department, Federation of Malaysian Manufacturers, Federation of Malaysian Consumer Organisation, Professional Bodies and Academia		
13.	Implementation of the plan of action.	Ministry of Health	Government funding, might require external funding	6 months after endorsement by the National Food Safety and Nutrition Council

Plan for follow up activities to the train the trainer workshop - PERU

	Activity	**Participants who should be involved**	**Funding (and whether necessary to source from elsewhere)**	**Timeframe**
1	Strategy design to involve to the stakeholders in food control system	Producers, processors, government's agencies, exporters, logistical operators, consumers, food industry, academy, GNOs, laboratories, etc.	Presupposed public and financial support of the private sector (producers and exporters) Manpower	June, 2008
2	To define roles and responsibilities in the food control system through a new Law	Ministry of Health, Ministry of Agriculture and Ministry of Production	Presupposed public	June, 2008
3	To prepare a project of implementation of plans HACCP for the processors of agricultural foods	Ministry Agriculture and their stakeholders	Presupposed public Manpower	June, 2008
4	Management for the implementation and validation of methods of analysis of foods in the laboratory of the Ministry of Agriculture	Ministry Agriculture	technical international cooperation Manpower	June, 2008
5	Workshop National Food Controls Systems	Ministry Agriculture	Presupposed public and financial support of the private sector (producers and exporters) Manpower	June, 2008

Country Exercise: Follow-Up Activities for the Train the Trainer Workshop

GILBERTO F. LAYESE
Director
Bureau of Agriculture and Fisheries Product Standards (BAFPS)
Department of Agriculture,
BPI Compound, Visayas Avenue, Quezon City
Philippines
Tel: (+632)920-6131 to 33
Fax: (+632)920-6134
Email: bafps@yahoo.com
Website: www.bafps.da.gov.ph

Presentation Outline

1. **Goal, Objective and Key Outcome;**
2. **Major follow-up activities;**
3. **Each activity with participants, funding and timeframe; and**
4. **Gantt chart of activities**

Goal, Objective and Key Outcome

- Goal: *Reduce export detention of agricultural products*
- General Objective: *Assess the Philippine food control system for agricultural exports*
- Key Outcome: *Action plan for the Philippine food control system of agricultural exports*

Major Follow-Up Activities

1. **Organize a Technical Working Group (TWG);**
2. **Conduct a needs assessment through focus group discussion/questionnaires;**
3. **Consult with national stakeholders through a workshop;**
4. **Draft specific and integrated action plans; and**
5. **Presentation and approval of action plan.**

Activity 1:Organize a TWG

- **Participants: representatives from the** *Bureau of Animal Industry (BAI), National Meat Inspection Services (NMIS), Bureau of Plant Industry (BPI), Bureau of Fisheries and Aquatic Resources (BFAR), Office of Policy and Planning, Agriculture Marketing and Assistance Services (AMAS) and Bureau of Agriculture and Fisheries Product Standards (BAFPS) of the* **Department of Agriculture (DA)**
- **Funding:** *BAFPS*
- **Time frame:** *January 2008*

Activity 2:Conduct needs assessment

- **Participants: representatives from** *BAI, NMIS, BPI,BFAR, Policy Planning, AMAS, BAFPS*
- **Funding:** *BAFPS*
- **Time frame:** *February 2008*

Activity 3: Consult with national stakeholders

- **Participants:** *representatives from the government, exporters, consumer groups, industry associations*
- *Facilitator: BAFPS and FAO consultant*
- **Funding:** *BAFPS*
- **Time frame:** *March 2008*

Activity 4: Draft specific and integrated action plans

- **Participants: representatives from** *BAI, NMIS, BPI,BFAR, Policy Planning, AMAS, BAFPS*
- **Funding:** *BAFPS*
- **Time frame:** *April- May 2008*

Activity 5: Presentation and approval of action plan

- **Participants:** *representatives from the government, exporters, consumer groups and industry associations*
- **Funding:** *BAFPS*
- **Time frame:** *June 2008*

Gantt Chart of Activities

Activity	Expected Output	Time Frame					
		Ja	F	Ma	Ap	Ma	Ju
1. Organize a TWG	Creation of TWG						
2. Conduct needs assessment	Needs assessment report						
3. Consult with stakeholders	Public consultation conducted						
4. Draft specific and integrated action plans	Specific and integrated action plans						
5. Presentation and approval of action plan	Final action plan						

COUNTRY EXERCISE:
PAPUA NEW GUINEA

PLAN FOR FOLLOW UP ACTIVITIES TO THE TRAIN THE TRAINERS WORKSHOP

Presented By:
Rose Kavanamur

N0	ACTIVITY	RESPONSI-BILITY	RESOURCES	TIME FRAME
1	Draft report of this workshop and disseminate copies to Policy Makers, Senior Executive Managements, Top Level Management of relevant agencies.	MOH	No funds	December 2007
2	Consultation visit to Top Level Managements in relevant agencies and organizations, raise awareness and to seek stakeholders support for the assessment of the food safety capacity building needs.	MOH	No Funds	February 2008
3	Develop questionnaire to obtain baseline data on food safety activities implemented by each stakeholder.	MOH	No Funds	February 2008
4	Analyze information collected	MOH	No Funds	March 2008
5	Seek External Support for Training	MOH	No Funds	March 2008
6	Conduct training for the assessment of the food safety capacity building needs for all stakeholders	MOH	Funds Required	April 2008
7	Draft report of training and present with conclusions and recommendations and draft POA to Top Level Management, and policy makers in all relevant agencies.	MOH	No Funds	May 2008
8	Submit progress report to FAO/FSANZ on follow up activities	MOH	No Funds.	June 2008
9	Conduct meeting to review draft Plan of Action and seek consensus	MOH	No Funds	August 2008
10	Adoption of Action Plan	Stakeholders	No Funds	September 2008
11	Implementation of Action Plan	Stakeholders	Funds Required	Jan. 2009 to Dec. 2012

STAKEHOLDERS:

1. **Ministry of Health**
2. **Ministry of Agriculture**
3. **Ministry of Finance & Treasury**
4. **Ministry of Commerce & Industry**
5. **National Fisheries Authority**
6. **National Agriculture Quarantine Inspection Authority**
7. **National Institute of Standards & Industrial Technology & Biological Standards Committee Members**
8. **Independent Consumer & Competition Commission**
9. **Codex Contact Point and NCC Members**
10. **National Biosafety and Biotechnology Committee Members**
11. **Food Sanitation Council Secretariat & Members**
12. **Central Public Health Laboratory**
13. **National Agriculture Research Institute**
14. **Food Inspectors**
15. **PNG Chamber of Commerce & Industry**
16. **PNG Business Council**
17. **Manufacturers Council**
18. **Food Industries.**
19. **Vendors**

Y

COUNTRY EXERCISE

THAILAND

National Capacity Building Action Plan in Food Control Systems

National Capacity Building Action Plan in Food Control Systems

	Activities	Responsibilities	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Timeframe	Indicators
1	Prepare TOR for strengthening national food control system and get approval for further processing.	• MOH • MOA • FTI (The Federation of Thai Industries)	• MOH • MOA • MOC • MOI • FTI	• MOH • MOA	Jan. 08	Approved TOR document
2	Arrange a facilitator meeting to understand roles in the workshop on assessment of capacity building needs according to the FAO Guideline	• MOH • MOA • FTI	• MOH • MOA • Academies • FTI	• MOH • MOA	Feb. 08 (1 day)	• Facilitator guideline • No. of trained facilitators

National Capacity Building Action Plan in Food Control Systems

	Activities	Responsi-bilities	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Time-frame	Indicators
3	3.1 Organize the 1st workshop on assessment of existing capacity among all stakeholders. (To review capacity and performance of the existing food control system) 3.2 Organize the 2nd workshop to collect all capacity building needs required in national food control system by all stakeholders. (To identify the desired future food control system and prioritize the capacity building needs.)	• MOH • MOA • FTI (In partnership with FAO)	• MOH • MOA • Academies • Agencies listed in the National Food Committee • Private Sector in food chain • Consumers • NGOs	• MOH • MOA	-Feb. 08 (2 days) -Mar. 08 (3 days)	• Existing capacity and performance • Desired future food control system • Summary report "capacity building needs for further development"

National Capacity Building Action Plan in Food Control Systems

	Activities	Responsi-bilities	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Time-frame	Indicators
4	Develop a draft national capacity building action plan for 2008-2010.	• MOH • MOA • FTI	• MOH • MOA • FTI (12-15 key persons)	• MOH • MOA	Apr. 08	Draft national capacity building action plan for implementing during 2008-2010
5	Submit the draft national capacity building action plan to the National Food Committee and Cabinet for approval.	• MOH • MOA	• National Food Committee • Cabinet	Secretariat of the National Food Committee	May 08	Approved National Capacity Building Action Plan for 2008-2010

National Capacity Building Action Plan in Food Control Systems

	Activities	Responsi-bilities	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Time-frame	Indicator
6	Submit a report to FAO/FSANZ.	• MOH • MOA	-	-	May 31, 08	Completed report

	Activities	Responsi-bilities	Participants who should be involved	Funding (and whether necessary to source from elsewhere)	Time-frame	Indicators
1.	Prepare TOR for strengthening national food control system and get approval for further processing.	• MOH • MOA • FTI (The Federation of Thai Industries)	• MOH / MOA • MOC • MOI • FTI	• MOH • MOA	Jan. 08	Approved TOR document
2.	Arrange a facilitator meeting to understand roles in the workshop on assessment of capacity building needs according to the FAO Guideline	• MOH • MOA • FTI	• MOH • MOA • Academies • FTI	• MOH • MOA	Feb. 08 (1 day)	• Facilitator guideline • No. of trained facilitators
3.	3.1 Organize the 1st workshop on assessment of existing capacity among all stakeholders. (To review capacity and performance of the existing food control system) 3.2 Organize the 2nd workshop to collect all capacity building needs required in national food control system by all stakeholders. (To identify the desired future food control system and prioritize the capacity building needs.)	• MOH • MOA • FTI In partnership with FAO	• MOH • MOA • Academies • Agencies listed in the National Food Committee • Private Sector in food chain • Consumers • NGOs	• MOH • MOA	Feb. 08 (2 days) Mar. 08 (3 days)	• Existing capacity and performance • Desired future food control system • Capacity building needs for further development
4.	Develop a draft national capacity building action plan for 2008-2010.	• MOH • MOA • FTI	• MOH / MOA • FTI (12-15 key persons)	• MOH • MOA	Apr. 08	Draft national capacity building action plan for implementing during 2008-2010
5.	Submit the draft national capacity building action plan to the National Food Committee and Cabinet for approval.	• MOH • MOA	• National Food Committee • Cabinet	Secretariat of the National Food Committee	May 08	Approved National Capacity Building Action Plan for 2008-2010

Kob Khun Ka

☆ Jongkolnee-Prayoon-Churairat ☆

Plan for follow up activities in Viet Nam

	Activities	Participants involved	Funding	Timeframe
1	**Report to Minister of Health:** - Get support from MOH for the capacity building assessment - Minister to advocate for higher support	Beijing Workshop Participants		Last week of Nov. 07
2	**Introducing the guide** to the Inter-ministerial Working Group on Food Safety (already set up)	Representatives of 6 ministries related to food control system	100USD	Dec. 07
3	**Workshop on Capacity Building Need Assessment:** - Introducing the guide to other stakeholders - Agreement on responsibility of each stakeholder in reviewing current situation	Working Group and representatives of private sectors (food associations, consumer associations)	1,000USD	Feb.08
4	**Reviewing current system** (SWOT); Workshop to get agreement on the vision of National Food Control System	All stakeholders	10,000USD	Feb - May 08
5	**Reporting result of reviewing to**	Working group, 6 related to food control, Ministry	1,000USD	Jun - Jul 08

	Government (PM): - Preparing report(strengths, weak, gaps, overlaps, …) that includes suggestion on possible solutions. - Get comments and agreement from ministries. - Submit report to PM - Get the direction from PM	of Legislation, Internal Affairs, Government Cabinet		
6	**Development of National Action Plan** for Strengthening Food Control System	Inter-ministerial Working Group,	2,000USD	Sept - Oct 08
7	**Training Workshop** on Guideline to Assessment of Capacity Building Needs for 64 Provinces and Cities (3 regions)	MOH, MARD, Representatives of provincial People Committees, DOH, DARD	12,000USD	May 08
8	**Development of Local Action Plan** for Strengthening Provincial/city Food Control Agencies	All stakeholders of each province and City	5,000USD / province or city	Jun – Oct.08

To: Paul, Sonia, Debbie, Marlynne and Peter,

Thank you from all of us!!!

ATTACHMENT 5

FSANZ/FAO International Train the Trainer Workshop
Assessing the Capacity Building Needs of National Food Control Systems

19 – 23 November 2007
Beijing, China

Speakers' Biographies

Dr Paul Brent

Dr Paul Brent is acting Chief Scientist of Food Standards Australia New Zealand. Prior to this, Paul was Manager of Product Safety Standards section, responsible for risk management of a range of product safety standards, including novel foods, irradiated foods, genetically modified foods, food additives and contaminants. Dr Brent has represented FSANZ on GM food issues at several levels, including the Australia New Zealand Food Safety Ministerial Council. Dr Brent has been the Australian delegation leader to the UN/WHO Codex Committee on Food Additives and Contaminants for several years.

Dr Brent obtained his Bachelor of Science at Newcastle University and doctorate in Clinical Pharmacology at the University of Newcastle Medical School prior to working as a Research scientist in basic and clinical pharmacology, neuroscience and biochemistry. Prior to his appointment with FSANZ, Dr Brent worked as a toxicologist at the Therapeutic Goods Administration and has experience in the evaluation of animal and human toxicological data submitted for registration of agricultural, veterinary and industrial chemicals and in support of clinical trials.

Ms Sonia Bradley

Ms Sonia Bradley is currently the Manager of the International and Consultation Unit at Food Standards Australia New Zealand. Sonia is responsible for a range of international and consultation activities including the work of the APEC Food Safety Cooperation Forum, international food safety capacity building activities and developing collaborative links with key partner organizations. Prior to this, Sonia worked in the Nutrition and Labelling Sections of FSANZ, developing regulations on a range of nutrition and labelling issues, particularly in the area of nutrition and health claims.

Sonia has a Bachelor of Applied Science degree from the University of Canberra, a Masters degree in Science (Nutrition and Dietetics) from the University of Wollongong and a Post Graduate Diploma in Public Health from Curtin University. Prior to working at FSANZ, Sonia worked in a range of areas associated with food, nutrition and public health including clinical nutrition, health promotion, food and nutrition policy development and project management.

Ms Debbie Dewey

Ms Debbie Dewey is currently the International Project Coordinator for the International and Consultation Unit at Food Standards Australia New Zealand. Debbie works on a range of international activities including the work of the APEC Food Safety Cooperation Forum and coordinates the logistics for all FSANZ international food safety capacity building activities including a Food Regulatory Framework in Thailand 2005, Developing Food Laws, Standards, Enforcement and Compliance Systems in Viet Nam 2006 and the current Managing Microbiological Food Safety Risks being held in Manila 2007.

Peter Sousa Hoejskov

Peter Sousa Hoejskov is the Food Quality and Safety Officer at the FAO Regional Office for Asia and the Pacific in Bangkok, Thailand. He is responsible for formulating, implementing and monitoring field projects and capacity building activities in the area of food quality and safety in Asia and the Pacific region. He assists countries in the region in strengthening national food control systems, improving market access and protecting the health of consumers by enhancing food quality and safety and strengthening member countries' compliance with international food standards and requirements.

Prior to joining FAO, Mr. Hoejskov was working as Project Manager at The Institute for Food Studies & Agro-industrial Development (IFAU) in Denmark. Mr. Hoejskov holds an AP degree in International Trade and Marketing and a Master degree in Human Geography with specialization in food and agricultural supply chain analyses with particular focus on food quality and safety and rural development

Ms Marlynne Hopper

Ms Hopper has a masters degree in international relations from Georgetown University's School of Foreign Service and has been active in international development cooperation for more than twelve years. She has spent time working in the field of agriculture and rural development at the headquarters and country level with international organizations, bilateral donors and national governments in Europe, Southeast Asia and the United States.

Since 2003, she has been involved with FAO in the area of food safety and biosecurity with a particular focus on capacity building and needs assessment. This has included the development of capacity assessment tools and organization and delivery of international and regional training workshops. She authored the recently published FAO Quick Guide and Guidelines to assess food safety capacity building needs, and developed the FAO Guide to assess biosecurity capacity, which will be published as part of the FAO Biosecurity Toolkit.

ATTACHMENT 6

Workshop Evaluation

FAO/FSANZ International Training of Trainers Workshop

Assessing the Capacity Building Needs of National Food Control Systems

19 November - 23 November 2007

Beijing, China

THANK YOU for your participation and for helping us to improve similar workshops in the future.

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1. **How well did the TOPIC of the workshop meet your needs?**

   (CIRCLE RESPONSE 1 = not at all 5 = very well) 1 2 3 4 5

2. **How well did the CONTENT and DELIVERY of the workshop meet your needs?**

   (CIRCLE RESPONSE 1 = not at all 5 = very well) 1 2 3 4 5

3. **What part of the workshop did you learn the most from?**

4. **What could be improved if this workshop was carried out again (e.g. different case study scenarios, different group exercises, different structure of workshop, etc.)? Please provide examples.**

5. **What things will you change in the way you do your job based on what you learned in this workshop?**

6. **What will you do to follow up on this workshop when you go back to your workplace?**

7. **Any other comments/suggestions?**