

codex alimentarius commission



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS



WORLD
HEALTH
ORGANIZATION

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Agenda Item 3

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME
FAO/WHO COORDINATING COMMITTEE FOR LATIN AMERICA AND THE CARIBBEAN
16th Session
Acapulco, Mexico, 10-14 November 2008**

**REPORT ON ACTIVITIES OF FAO AND WHO COMPLEMENTARY TO THE
WORK OF THE CODEX ALIMENTARIUS COMMISSION
- PART I: CAPACITY BUILDING -
(Prepared by FAO and WHO)**

Introduction

1. This paper describes FAO/WHO activities in the areas of capacity building and the provision of scientific advice implemented since the 15th Session of the FAO/WHO Coordinating Committee for Latin America and the Caribbean, which are complementary to the work of the Codex Alimentarius Commission.

TECHNICAL ASSISTANCE - OVERVIEW

2. FAO and WHO are engaged in a programme of technical assistance activities and projects at national, regional and international levels. The areas covered include strengthening food control systems, training of food control officials and technical staff (food control managers, food inspectors and food analysts), enhancement of food control laboratory capabilities, implementation of risk analysis and risk assessment of microbiological hazards in food, support in establishing national Codex committees, policy advice and establishment of regulatory frameworks. More information is available from: www.fao.org/ag/agn/index_en.stm. FAO and WHO technical assistance activities are in support of the Codex Strategic Plan 2008 – 2013, in particular activities 1.7, 2.6 and 5.4. Information on activities implemented in the region of Latin America and the Caribbean are included in the Annex.

SUPPORTING MATERIALS FOR CAPACITY BUILDING

3. FAO and WHO are also engaged in the development of a number of manuals, guidelines and training materials to facilitate the capacity building effort. These materials are particularly relevant to policy makers responsible for strengthening food control programmes. Most are developed jointly except for a few which are prepared under specific field projects operated either by FAO or WHO. These materials include the following:

- “Food Safety Risk Analysis: A guide for national food safety authorities” is now also available in French and Spanish. An accompanying CD-ROM comprising a slide presentation for training, related FAO and WHO training materials and risk analysis case studies is currently under finalization.
- “Animal Production and Health Manual: Good Practices for the Meat Industry” is now available in English, French, Spanish and Arabic, also on-line. The manual is a tool to comply with the Codex Code of Hygienic Practice for Meat (CAC/RCP 58-2005).

- FAO, in collaboration with the International Feed Industry Federation (IFIF), has produced a Manual of Good Practices for the Feed Industry, to assist in the practical implementation of the Codex Code of Practice for Good Animal Feeding (CAC/RCP 54-2004).
- FAO has collaborated with the OIE for the production of a “Guide to good farming practices for animal production food safety”. The guide is intended to help competent authorities to assist stakeholders, including farmers, to fully assume their responsibilities at the first stage of the food chain to produce safe food of animal origin.
- WHO updated the GMP-HACCP and auditing teaching material in Portuguese and Spanish. With this new teaching material a round of train-the-trainers in the Central American region has been accomplished in collaboration with other international agencies (IICA and OIRSA).
- FAO has begun work on a CD-Rom based technical resource package on food hygiene and quality assurance. The target audience for the resource package includes governmental and non-governmental organizations that provide training and other technical support to small and medium-scale businesses on programmes of food hygiene and quality assurance.
- The FAO tool “Strengthening the capacity of national food control systems: Guidelines to assess capacity building needs” is now also available in French and Spanish.
- FAO, together with WHO and ICD, have developed a Basic Awareness Course on Microbiological Risk Assessment (MRA). The primary objective of this course is to acquaint governments with the general concept of risk analysis and how MRA fits into the framework of Microbiological Risk Management. The CD ROM is available in English and Spanish (MRM);
- The FAO/WHO e-learning training course “Enhancing participation in Codex activities is available on CD-ROM. The training course is accessible through FAO and WHO websites and is available in English, French and Spanish.
- The FAO/WHO guidance document for governments on the application of HACCP in small and less developed businesses (SLDBs) was finalized. The document is now available at http://www.fao.org/ag/agn/food/quality_haccp_en.stm and at: www.who.int/foodsafety/publications/fs_management/haccp_sidbs/en/index.html; as well as in a printed version in English, French and Spanish.
- FAO developed a standardized training package to assist countries in implementing relevant Codex texts related to the food safety assessment of foods derived from recombinant-DNA plants. This training package, entitled "GM food safety assessment: tools for trainers", contains both theory and practical examples of risk assessments of foods derived from modern biotechnology and a guide for training regulators. The publication is expected to be out in early summer 2008.
- FAO has published a training video on sampling procedures for mycotoxin determination in food and feed products in English and Spanish.
- The WHO/FAO *Guidelines on the Safe Preparation, Storage and Handling of Powdered Infant Formula* are available in Arabic, Chinese, English, French, Russian and Spanish and have recently been translated into Japanese.
- The FAO training manual on “Cost-effective technologies and good management practices for improving quality and safety in small and medium agro-industries”, developed by the Agricultural Support System Division (AGS) was applied and validated in the framework of an AGS project in Nicaragua with the participation of technicians and managers of SME and trainers from Costa Rica, El Salvador, Honduras, Nicaragua and Panama. After successful capacity building events and positive feedback from participants, the training manual is being finalized for publication was finalized and published (in Spanish) as a CD-Rom; this training manual was then used for training technicians and managers of SMEs in Honduras.
- FAO translated into Spanish the FAO Agricultural Services Bulletin 156 “Food engineering, quality and competitiveness in small food industry systems”.
- A cross-country study on capacity building and investments needed to comply with GlobalGAP requirements was carried out in Chile, Kenya, South Africa, and Malaysia by AGS. Lessons learnt from

the studies show the need to upgrade the overall management systems and build capabilities at different levels in order to comply with these requirements. Based on the study findings, a number of policy recommendations for countries and governments are proposed. For more information refer to the brief synthesis, The Agrifood Systems Brief 5 “Supporting Farmers Compliance with Private Standards”.

- FAO published Case studies on “Implementing programmes to improve safety and quality in fruit and vegetable supply chains: benefits and drawbacks” in English and Spanish.
- PAHO/WHO published: The Five Keys to Safer Food Manual (theoretical manual); Activity Book for Teachers: Five Keys to Safer Food; a Guide for the Parent-Teacher Association: *How to make a water and food safety plan for my school?* The five steps to be a school with safe food and water, and a poster “The 5 Keys to Safer Food “in Spanish and adapted to Guatemala in the context of the project PAHO/WHO & DFID on “Adaptation and validation of the manual “*Bringing Food Safety Home: using the WHO Five Keys to Safer Food*” for its application in elementary schools in Guatemala. These documents have been translated to English and Portuguese and will be printed to transfer the experience to other Latin American and Caribbean countries. Additional information can be obtained from: <http://www.who.int/foodsafety/consumer/Guatemala.pdf>.
- PAHO/WHO published a DVD on the experience on the adaptation of the 5 WHO Keys to safer food to primary schools in Venezuela. The DVD compiled musical, theatre and poetry prepared by the school community. The WHO 5 keys have been incorporated in the curricula of primary schools countrywide.
- WHO published 'Guidelines for the Investigation and Control of Foodborne Disease Outbreaks. These guidelines serve as a general introduction to the identification, as well as practical aid for the investigation and control of foodborne disease outbreaks in a variety of settings. The Guidelines include background information and practical tools, such as sample questionnaires and investigation report forms.
- The FAO Biosecurity toolkit is available in English, French and Spanish. Member countries can use this toolkit to analyse and manage risks that exist in food safety, animal and plant life and health, and associated risks to the environment. It outlines principles and components of biosecurity, provides a guide to assess biosecurity capacity and guides the application of risk analysis principles in biosecurity.
- FAO published ‘Risk-Based Food Inspection Manual’ which introduces a risk-based inspection approach and procedures for primary production operations and food processing establishments. The publication is currently in English and Spanish.

INFORMATION EXCHANGE MECHANISMS

4. The International Portal on Food Safety, Animal and Plant Health (www.ipfsaph.org), a joint initiative with IPPC, OIE, Codex and WTO, continued to develop. As of April 2008, the Portal contains over 34 000 records (representing an increase of 38% year on year) sourced from nearly 50 different official data sources, and growing. The number of page views averages 9 000 per day, with over 40 000 visitors per month. It has also been noted that there are annual surges in demand during the spring, which, possibly, can be attributed to the timing of key meetings of standard setting bodies (e.g. WTO SPS, Codex and OIE) in the spring and summer. The portal recently added a number of new data sets, as follows:

- IAEA’s Nucleus Clearance of Irradiated Foods Database using an automated web services linkage;
- All current JECFA specifications for food additives, flavouring agents, and residues of some veterinary drugs in animals and foods, and the portal is now automatically linked to the updated and revised JECFA databases;
- Automatic linkage with WTO’s new SPS Information Management System ensures that vital SPS related data sets such as Notifications, Specific Trade Concerns and national SPS enquiry point details are automatically updated through the portal.

5. In addition, a data set for food safety assessment of r-DNA plants authorized in accordance with the Codex Guideline for the Conduct of Food Safety Assessments of Foods Derived from Recombinant-DNA Plants has been created¹. In cooperation with the OECD BioTrack database, an interoperable central

¹ As requested by the 7th Session of the Codex *ad hoc* Intergovernmental Task Force on Foods Derived from Biotechnology (Chiba, Japan, 24-28 September, 2007).

database, publicly accessible from www.ipfsaph.org, containing food safety assessments relating to foods derived from r-DNA plants has been developed and populated. The data set pools food safety assessment records for approved transformation events from various official online sources including OECD BioTrack, the Biosafety Clearing House and the EC Register of Genetically Modified Food and Feed, amongst others.

6. INFOSAN, the International Food Safety Authorities Network, developed and maintained by WHO in collaboration with FAO, was inaugurated in October 2004. Identified as a priority need by both Codex and the World Health Assembly, 167 Member States have now joined the network. Since its creation, INFOSAN has responded to requests for information on how to develop and maintain food control systems by providing INFOSAN Information notes on timely food safety topics. INFOSAN EMERGENCY, the emergency arm of the network which operates under the umbrella of the International Health Regulations (2005), performs global surveillance of food contamination and foodborne disease events. Every month, the INFOSAN identifies an average of 157 notices of food contamination and food-borne disease events with potential international implications. On average, about 10-20 food notices require follow up activity by INFOSAN. One to two INFOSAN Emergency Alerts are sent out to countries receiving contaminated food each month. During the past year, INFOSAN Emergency Alerts about the global distribution of contaminated food have gone to all Members of INFOSAN.

7. In June 2008, FAO/AGNS launched the new website on “Specific quality” under project GCP/INT/022/FRA funded by France. Some food products differentiate themselves from others within a category by some characteristics, quality or reputation essentially due to their geographical origin. This differentiation can be attributed to the typicity, history of the product, distinctive character linked to natural and human factors such as soil and climate, local know-how, traditions. These quality products are interesting as part of food security, by contributing to rural development and giving consumers greater choice. The aim of the website is to provide information on this type of quality and the activities done in this area: case studies, regional seminars, expert meetings and technical cooperation projects.

8. FAO also launched a new webpage on Veterinary and Public Health, Feed and Food Safety www.fao.org/ag/AGInfo/programmes/en/A6.html and one global and four regional networks on the same themes.

9. To ensure effective bridging between early warning, preventive actions and response to threats to the food chain, FAO is in the process of streamlining its emergency prevention and management framework for food-chain crisis. This includes the extension of the FAO EMPRES (Emergency Prevention System for Transboundary Animals and Plant Pests and Diseases) programme to also cover food safety. The primary purpose of EMPRES-Food Safety is the prevention and early warning of food safety emergencies and it is being established taking into consideration existing networks and activities in the area of prevention and early warning worldwide. To this end, EMPRES-Food Safety will facilitate greater FAO support to INFOSAN, particularly in relation to accessing relevant information from the agriculture sector, analysing trends, forecasting and providing technical assistance to prevent emergencies.

10. As part of its programme for the provision of scientific advice (ProScAd) FAO has initiated, with the collaboration of the Fundação de Estudos e Pesquisas Aquáticas (FUNDESPA), Brazil, the implementation of a regional study for the development of a database on scientific research and surveillance reports related to *Vibrio cholerae*, *Vibrio vulnificus* and *Vibrio parahaemolyticus* in the marine ecosystems and its products in Latin America and the Caribbean. This work will facilitate sharing and exchange of information on these foodborne pathogens in the region. The countries from the region participating in the study are: Argentina, Brazil, Chile, Cuba, México and Peru. The first meeting to launch the study took place in Sao Paulo, Brazil on 16 and 17 June 2008. PAHO is also participating in this initiative.

INTERNATIONAL EVENTS

11. FAO/AGNS convened a High Level Special Event on Food Quality and Safety during the last session of the FAO Conference in November 2007. The objective of the event was to draw the attention of policy makers to the importance of food quality and safety for consumer protection and trade promotion. It also underlined the increasing needs of developing countries for capacity building to improve the efficiency of their national food safety system throughout the food chain, including the involvement of food producers, processors and distributors in this endeavour. A brief report of the event is available in Arabic, Chinese, English, French and Spanish from: http://www.fao.org/ag/agn/agns/capacity_events_2007_en.asp

12. At the end of November 2007, a High-level International Forum on Food Safety cosponsored by WHO and the Chinese Ministry of Health and the State Administration for Quality and Safety Inspection and Quarantine adopted a significant statement on the basic requirements for national food safety systems. The Beijing Declaration sends a clear message that participation in the maturing global food marketplace will be based on assurance that a country's national food safety system is in place and operational, especially components related to emergency response.

13. FAO/IAEA organized a training workshop at the FAO/IAEA Laboratory in Siebersdorf, Austria, from 12-30 November 2007. The objectives of the course were to strengthen the awareness of scientists and laboratory middle management of relevant guidelines and regulations and the theoretical and technical aspects of screening and confirmatory methods for detection of veterinary drug residues; to introduce quality assurance/quality control principles according to ISO Standard 17025 that are relevant to veterinary drug residue analysis; and to discuss various possible roles of quality assured laboratories in monitoring the effectiveness of good farming practices. Further information may be obtained from: Official.Mail@iaea.org.

14. In collaboration with FAO, WHO launched an initiative to estimate the global burden of foodborne diseases from all major causes. This work is taken forward by the *Foodborne Disease Burden Epidemiology Reference Group (FERG)*, a multi-disciplinary expert group which met in Geneva in November 2007 and outlined a detailed and ambitious workplan to estimate disease burden from enteric, chemical and parasitic causes. WHO is now implementing the action plan proposed by FERG and reporting on global disease burden within a 5-year timeframe. One area of particular emphasis of FERG will be the development of and training in the use of tools for country-specific burden of disease assessment.

15. FAO is planning with the International Industry Academy (IIA), Russian Federation, an international conference on food safety which is scheduled to take place in Moscow from 28 to 30 October 2008. The conference programme will address topics related to the management and implementation of food control systems to ensure safe food and consumer protection. Specific issues may include harmonization of food standards, risk analysis principles and practical application, and food safety management systems within the food industry.

16. WHO held the first pilot session of the Train the Trainers programme on the Five Keys to Safer Food targeted to women, organized in collaboration with the Department of Health in South Africa, in September 2007. The second pilot session was organized in collaboration with the Agence Nationale de Contrôle Sanitaire et Environmental des Produits (ANCSEP), Ministry of Health, Tunis in February 2008. The training programme is designed for public health professionals, health educators, community leaders and government officials to promote change in behaviours for safe food handling and preparation among consumers, particularly women. The course provides guidance on how to both educate and promote behavioural change. A third pilot session took place in August 2008. Following incorporation of comments from the pilot sessions, the course should be published in the six WHO languages by November 2008.

17. WHO provided 12 international training courses on the surveillance and detection of foodborne and other infectious enteric diseases through a programme called WHO Global Salm-Surv. Training sites included Russia (St. Petersburg and Moscow), Trinidad and Tobago, Kenya, Brazil, China, Poland, Cameroon, Malaysia, Argentina, Papua New Guinea and Madagascar. With the exception of Brazil and China, each international training course is attended by 2 to 4 representatives from between 8 and 18 countries. During the courses integrated laboratory-based surveillance is promoted and inter-sectorial collaboration between human health, veterinary and food-related disciplines is fostered around the world. WHO is actively seeking collaboration with FAO in future training activities.

GLOBAL PROJECTS

18. The Government of Norway signed a Programme Cooperation Agreement (PCA) with FAO, with the overall objective of supporting the Millennium Development Goals (MDGs) in developing countries through the work of FAO, for the periods 2005-2006 and 2006-2008. One of the principal objectives of this project is "Improved Food Safety and Quality at National Level and along the Food Chain". Activities are being conducted in Guatemala, Burkina Faso, Cambodia, Honduras, Kenya, Laos, Nicaragua, Tanzania and Uganda. Outcomes to be reached include: acceptance and use of Good Agricultural Practice (GAP); capacity building and awareness raising for integrated natural resource governance and management (SARED), support to food quality and safety and Codex related work and guidelines, advice and instruments related to small-scale/artisanal fisheries implemented/developed.

19. Under the same Programme Cooperation Agreement, Norway is supporting a series of activities aimed at strengthening FAO's earlier work on the integration of food safety, animal health, plant health and biosafety under the biosecurity framework. In this context, a three-part Biosecurity Toolkit (comprising an introductory text, a biosecurity capacity assessment guide and a biosecurity risk analysis manual) is now available and other activities to assess biosecurity capacity needs and strengthen an integrated biosecurity approach are underway (including El Salvador, Haiti and Panama). In order to launch this toolkit, FAO organized an international training of trainers' workshop on "An integrated approach to food safety and animal and plant health (biosecurity) and the assessment of capacity needs". The training course took place in Rome, from 22-25 January 2008 and was attended by 22 experts from selected countries in the world. More information is available at www.fao.org/ag/agn/agns/foodcontrol_en.asp. This course complemented the three regional ones held the previous year in Bangkok, Accra and Santiago de Chile.

20. Project GCP/INT/022/FRA funded by France (2007-2008) and implemented with support from FAO, aims to assist Member Countries in developing specific quality schemes, that are adapted to their economic, social and cultural situation, and contributing to rural development through the valorisation and preservation of quality products and local resources associated. The practical objective is to capitalize information and knowledge about experiences of Member countries, so to support FAO policy and strategy in this area and recommend mechanisms to address member countries' needs. In this view, different activities have been implementing: regional seminars, expert meeting, networking, case studies with concrete examples on assets and constraints, success or failure factors, supportive tools.

GLOBAL TOOLS UNDER DEVELOPMENT

21. FAO is developing 'Guidelines for risk-based fish inspection' which provides technical information to support fish inspection systems. This publication is a separate chapter of the 'Risk-based food inspection manual' to cover fisheries products.

22. FAO and WHO are developing food safety emergency response guidelines to assist member countries to both prepare for and manage such emergencies. In addition, a series of subject specific guidelines on food recalls, food complaint systems, risk communication during food safety emergencies and risk assessment and risk management for urgent food safety events are being developed to provide more detailed guidance on these important aspects of food safety emergency preparedness, alert and response.

23. WHO, FAO, in collaboration with OIE and the Industry Council for Development (ICD), are planning a round table discussion on the global needs for capacity building in food safety, water and nutrition through training and education to be held in September 2008. A preparatory meeting was held on 5 March 2008 in Rome, Italy, to discuss the objectives, the programme and the dates and venue for the round table discussion.

LATIN AMERICA AND THE CARIBBEAN

Regional/national events

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Regional on line video seminar on Proficiency Testing – 237 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	22-24 November 2006	Buenos Aires, Argentina and 18 Latin American countries
Regional on line video seminar on the Standard ISO/IEC 17025-2005 – 301 participants from 20 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	18 December 2006	Buenos Aires, Argentina and 20 Latin American countries
Subregional Training Course on the WHO-GSS programme to train clinical laboratories in standardized protocols in Salmonella and Shigella. Participation by 6 Central American countries, Cuba, Dominican Republic and Mexico.	WHO	19-23 March 2007	Guatemala
Regional on line video seminar on General Metrology (Food analysis labs) – 417 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	2-4 May 2007	Asunción, Paraguay and 18 Latin American countries
Regional Seminar on Food Safety Risk Communication with Consumer Organizations	FAO	7-8 May 2007	Santiago, Chile
Regional Seminar on Assessing Capacity Building Needs in Biosecurity	FAO	9-12 May 2007	Santiago, Chile
Regional Workshop to increase capacity in Latin American countries in the area of knowledge synthesis and translation through the application of tools designed to improve public health decision-making – attended by 30 participants from Latin American countries	WHO	4-8 June 2007	San José, Costa Rica
Regional on line video seminar on how to obtain acceptable conditions of work in chromatography – 348 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	12-14 June 2007	Buenos Aires, Argentina and 18 Latin American countries

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Seminar on Design and Infrastructure of Laboratories on line through internet with 374 participants from 20 countries (Further information available at: http://www.panalimentos.org/rilaa/ingles/Training.asp)	WHO/PAHO and General Bureau of Environmental Health (DIGESA-Peru)	3-5 July 2007	Lima, Peru
FAO/NACA Expert Workshop on Certification in Aquaculture.* NACA: <i>Network of Aquaculture Centers in Asia.</i>	Organized by FAO and NACA and hosted by the Government of Brazil	31 July – 3 August 2007	Fortaleza, Brazil
Fourth WHO-GSS, Advanced workshop for microbiologists and Epidemiologists in Foodborne Diseases for English speaking Caribbean	WHO/PAHO, Centers for Disease Control (USA), Public Health Agency (Canada)	21-26 September 2007	Port of Spain, Trinidad and Tobago
Seminar on Total Diet Study on line through Internet with 183 participants from 16 countries. Further information available at: http://www.panalimentos.org/panalimentos/art1.asp?id=1033136249&cat=90	WHO/PAHO, Science and Technology Institute/ Austral University (Chile) and National Health Laboratory (Guatemala)	15-18 October 2007	Guatemala, Guatemala
Fifth Annual Course and Meeting of Pulse-Net for Latin America	WHO/PAHO, Centers for Disease Control (USA) and INEI (Argentina)	22-24 October 2007	Buenos Aires, Argentina
Training Workshop on Enhancing Participation in Codex	FAO	November 2007	Haiti
National Workshop for WHO-GSS Level II.	WHO/PAHO, Centers for Disease Control (USA), National Food Institute (DK) and Ministry of Health (Brazil)	5-9 November 2007	Rio de Janeiro, Brazil
Subregional workshop on Enhancing food safety in the tourism sector through the application of GHP/HACCP to enhance knowledge of Caribbean countries and the ability of small and/or less developed businesses to adopt the GHP-HACCP standard and to assist governments in development of national policies, strategy and action plans to improve food safety and trade in the local and tourism sectors.	FAO/IICA	7-9 November 2007	Barbados

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Regional Workshop on Food Quality Linked to Geographical Origin in Latin America. Speeches, presentations, syntheses and conclusions are available at: http://208.62.63.50/santiago . A regional project is under preparation.	FAO, in collaboration with Ministry of Agriculture and IICA	12-13 December 2007	Santiago, Chile
Regional on line video seminar on Reference Materials (Food analysis labs) – 319 participants from 17 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	29 April 2008	Buenos Aires, Argentina and 17 Latin American countries
FAO/NACA/SCA/DFID Expert Workshop on Guidelines for Aquaculture.	FAO/NACA/SCA/DFID	May 2008	Washington DC, USA
Sixth Annual Course and Meeting of Pulse-Net for Latin America	WHO/PAHO, Centers for Disease Control (USA) and INEI (Argentina)	26 May 2008	Buenos Aires, Argentina
Fifth WHO-GSS course, Advanced workshop for microbiologists and Epidemiologists in Foodborne Diseases for the South America	WHO/PAHO, Centers for Disease Control (USA), Public Health Agency (Canada) and INEI (Argentina)	27-31 May 2008	Buenos Aires, Argentina
Central American Seminar on Risk Analysis of Contaminants in Foods	FAO/NCC Costa Rica	5-6 June 2008	San José, Costa Rica
Technical meeting on “Microbiological hazards in food”. Participants from national food safety work assisted in the initiation of work on risk assessment of <i>Salmonella</i> in chicken (pieces) and <i>Vibrio</i> spp in selected fish products	FAO	9-13 June 2008	Mexico City
Five courses on “The Codex Alimentarius Standard-Setting Process and You” for all Latin American countries via video link to all countries in the region	FAO/IICA	16-27 June 2008	San José, Costa Rica and all LAC
Technical meeting on microbiological hazards in foods to facilitate interchange of experiences among members of the national network on food safety established in 2006 and re-orient its activities.	FAO/National School of Biological Sciences, Mexico	June 2008	Mexico
Regional on line video seminar on Criteria to consider for Microbiological Food – 318 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	4 July 2008	Caracas, Venezuela and 18 Latin American countries
Regional on line video seminar on Criteria to consider for Microbiological analysis of dairy products – 339 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	11 July 2008	Caracas, Venezuela and 18 Latin American countries

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Regional on line video seminar on a general vision of the estimation of the measurements – 186 participants from 17 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	18 July 2008	Rio de Janeiro, Brazil and 17 Latin American countries
Regional on line video seminar on Criteria to consider for microbiological analysis of meat products – 393 participants from 19 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	1 August 2008	Rio de Janeiro, Brazil and 19 Latin American countries
Course on “The Codex Alimentarius Standard Setting Process”	FAO, in collaboration with WHO and Ministries of Agriculture and Health	14-15 August 2008	Santo Domingo, Dominican Republic
Regional on line video seminar on Criteria to consider for microbiological analysis of fruits and vegetables– 416 participants from 19 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	15 August 2008	Rio de Janeiro, Brazil and 19 Latin American countries
Regional on line video seminar on Criteria to consider for microbiological analysis of seafood products – 457 participants from 19 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	27 August 2008	Santiago, Chile and 19 Latin American countries
Regional seminar on Private Standards of Vegetable and Animal Health and Food Safety – the necessity of a regional action to promote public welfare	FAO	3-5 September 2008	Santiago, Chile
Regional on line video seminar on Something more about evaluation of the measurement’s uncertainty - 366 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	4-5 September 2008	Buenos Aires, Argentina and 18 Latin American countries
Codex Contact Point Seminar on SPS issues and Determination of Equivalence of SPS measures	FAO/CCP	10-12 September 2008	Lima, Peru
Regional on line video seminar on Criteria to consider for microbiological analysis of water - 483 participants from 18 countries participated. More information available at: http://www.panalimentos.org/rilaa/e/capacitacion.asp	WHO/PAHO	12 September 2008	Caracas, Venezuela and 19 Latin American countries

Activity (Workshop/Seminar/Training Course)	Organizers	Dates	Venue
Four Regional Video courses on Codex new electronic tools	FAO	15-17 September 2008	Santiago and all LA countries
Forum of major stakeholders responsible for the development and implementation of policies and activities in the area of food safety for a coordinated approach to food safety in the region	FAO Trinidad/FAO SLC, IICA and CARICOM	September-October 2008	Trinidad
Technical meeting on Risk Assessment of Microbiological Hazards in Food – exchange of information on progress in the region in this field and to define new steps to enhance the use of this tool	FAO/PAHO/OIRSA/IC MSF/USAID Programme, National Planning Department of Colombia and Colombian Association of Food Science and Technology	1-3 October 2008	Bogotá, Colombia
Regional Expert meeting on How to Design and Implement Food Safety Policy	FAO	7-9 October 2008	Santiago, Chile
INFAL/RILAA Assembly and Workshop on Mycotoxin Sampling	FAO/PAHO	24-30 October 2008	Panama City
Pre-CCLAC Regional workshop on Risk-based Inspection	FAO/PAHO	9 November 2008	Acapulco, Mexico
Regional workshop on GM food safety assessment	FAO	TBD	Santiago, Chile

Projects/Direct assistance

Title	FAO/WHO	Country	Status
Subregional project on Strengthening GAP, GMP and HACCP application to middle and small size food industries.	WHO/AMRO	Andean, Central America and English speaking Caribbean countries.	Prepared and ready for submission to WHO Department of Food Safety for comments and suggestions for external funding.

Title	FAO/WHO	Country	Status
Training in food hygiene and nutrition	FAO	Argentina	In formulation
Development of databases and tables of food composition to strengthen international trade and consumer protection (TCP/RLA/3107)	FAO	Argentina, Chile and Paraguay	Operation commenced in December 2007. NTE November 2009.
Analysis and Strengthening of Community Food and Nutrition programmes – TCP/RLA/3110	FAO	Argentina, Brazil, Mexico, Panama	Commenced February 2008 due for completion in January 2009
Subregional project on “Improving the food safety of street foods through establishing a food inspection system based on the Hazard Analysis and Critical Control Point (HACCP) system	FAO	Barbados/Eastern Caribbean states	Recently concluded
Strengthen biosecurity framework - support to up-dating of biosecurity legal framework and strengthening of national capacity for effective implementation of biosecurity approaches and system.	FAO	Belize	Ongoing
Technical assistance to implementing Healthy Food Markets Strategy. The first healthy market was implemented in Bolivia. The experience was disseminated to 5 departments of Bolivia with one market in each department finished.	PAHO/WHO with extra-budgetary support from AGFUND	Bolivia, Dominican Republic, Guyana and Paraguay	Ongoing
Adaptation, validation and adoption of the WHO’s Five Keys to Safer Food in primary schools.	WHO/AMRO	Municipality of Duque de Caxias, Brasil.	Ongoing
Education on the WHO’s Five Keys to Safer Food to community leaders in the “ <i>favela</i> ” la Rociña.	WHO/AMRO	Municipality of Rio de Janeiro, Brazil.	Ongoing
Technical cooperation in outbreak of Beri-Beri induced by mycotoxin.	WHO/AMRO	Brazil	Ongoing
Capacity building in risk analysis for national health authorities (TCP/CHI/3201)	FAO	Chile	Ongoing
Optimization of the Agro-Industrial Chain for Spirulina for human consumption (TCP/CUB/3013)	FAO	Cuba	Ongoing
Strengthening of Food Analysis Capacity: Creation of national network of Food Analysis Laboratories - linked to the Inter American Food Analysis Laboratories (INFAL)	WHO/AMRO	Cuba	Ongoing

Title	FAO/WHO	Country	Status
Technical consultancy and training on risks in foods	FAO	Cuba	Ongoing
Development of coffee production	FAO	Dominica	In formulation
Regional project on strengthening national Codex Committee and national Codex Contact Point	FAO	Dominica, Grenada, St Kitts and Nevis and St Vincent and the Grenadines	In formulation
Strengthen the food trade sector	FAO	Dominican Republic	Ongoing
Strengthen the competitiveness of the agri-food sector (TCP/DOM/3102)	FAO/TCP	Dominican Republic	Ongoing
HACCP for Food Inspectors' Certification	FAO	Dominican Republic	In formulation
The Codex Alimentarius Standard Setting Process	FAO	Dominican Republic	In formulation
Implementing a Quality Assurance System in the Dairy Reference Laboratory (TCP/DOM/3201)	FAO	Dominican Republic	Ongoing
Strengthening of Food analysis capacity: Creation of national network of food analysis laboratories – linked to the Inter-American Food Analysis Laboratories (INFAL/RILAA)	WHO/AMRO	Dominican Republic	Ongoing
Strengthening of food safety systems: National workshops using the Performance, Vision and Strategy tool were performed and ongoing assessment of actions plans.	WHO/PAHO, IICA	Ecuador, Peru, Bolivia, Paraguay	Ongoing
Training teachers in good hygienic practices, nutrition and interpretation of food labelling; training parents and school community in nutrition	FAO/NGOs	Dominican Republic (TCP/DOM/31/01) El Salvador (TCP/ELS/3101)	April - July 2008 January 2009
Technical assistance to the nutmeg industry	FAO	Grenada	Ongoing
Harmonization of the Central American Countries Food Code.	WHO/PAHO, OIRSA	Guatemala, Honduras, El Salvador, Nicaragua, Costa Rica, Panamá, Dominican Republic	Ongoing, final document under discussion at national levels.

Title	FAO/WHO	Country	Status
Implementation of pilot project for adaptation, validation and adoption of WHO's Five Keys to Food Safety in urban and rural primary schools	WHO, with extra-budgetary funds from DFID	Guatemala and Venezuela	
Rehabilitation of analytical capacities of the chemical laboratory of the Faculty of Agronomy and Veterinary Medicine (FAMV) - Phase II of TCP/HAI/2906	FAO	Haiti	Ongoing
"Improving Marketing Efficiency of Artisanal Fishermen in Central America, Mexico and the Caribbean", which includes training of fishermen and middlemen in the preservation of the quality of the catches.	FAO/Common Fund for Commodities (CFC)	Honduras, Mexico, Cuba	Ongoing
Establishment of a national Codex Committee	FAO	Jamaica	Recently concluded
Prevention of OTA in coffee	FAO	Nicaragua	In formulation
Modernization of the Phytosanitary System – Extension to food safety and animal health components (TCP/PAN/3003)	FAO	Panama	Ongoing
Strengthening education on food safety and nutrition through the establishment of the "Feed the mind to combat hunger" programme TCP/PAR/3101	FAO	Paraguay	Commenced June 2007, due for completion in March 2009
Eco-Health for the Caribbean: Burden of foodborne disease studies, rainwater cisterns assessment, distance learning in food safety control programmes.	WHO/PAHO, Laval University, Saint George University, University of West Indies, Public Health Agency Canada	St. Lucia, Guyana, Grenada, Bahamas, Trinidad	Ongoing
Subregional projects to strengthen the analytical activities, laboratory quality assurance and capacity building of Inter-American Network of Food Analytical Laboratories (INFAL/RILAA)	FAO	Subregional	Ongoing project evaluation
Support to national agricultural health and food safety: Technical assistance to strengthen the formation of the national agricultural health and food safety - TCP/3201/RLC	FAO	Trinidad and Tobago	Ongoing

Title	FAO/WHO	Country	Status
Technical assistance in the food and beverage industry in the form of consultancy services to create unified Food Safety Authority and develop national food safety programme. Similar assistance also requested in fish and fish processing industry to update regulations for food safety standards in fish and fishery products and to develop a Fisheries Management Plan	FAO	Trinidad and Tobago	Ongoing
Strengthening agri-food chain suppliers to national food and nutrition programmes, with emphasis on those directed to primary schools.	FAO	Uruguay	In formulation
“Fisheries Management in Uruguay”, which includes improvement of the production infrastructures and processes to enhance the sanitary and quality standards of fisheries products	FAO/UTF	Uruguay	Ongoing