



FOOD AND AGRICULTURE ORGANIZATION OF THE UNITED NATIONS
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*Food Control
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INDEXED

WHO-FOS/FCS/78.1

ENGLISH ONLY

Report
 of the

FAO/WHO CONSULTATION ON FOOD CONTROL STRATEGY

Geneva, 16-21 December 1977



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1. Introduction

In welcoming the participants to the Consultation, Dr C. Agthe, Chief, Food Safety Unit, WHO, stressed the concern of health agencies regarding the role that food plays as an environmental medium for the transmission to man of both biological and chemical agents of disease. He pointed out that food control, particularly from the standpoint of the safety of foods, will play an important part in WHO's stated goal of achieving an acceptable level of health for all by the year 2 000.

Dr Agthe outlined the objectives of the Consultation as follows:

- (i) to elaborate general policies and strategies, or where necessary, options for the various components of food control systems at the national level, for the use of national authorities;
- (ii) to take note of existing international activities, to make recommendations for their improvement and to consider other means of international cooperation; and
- (iii) to recommend a plan of action at the national, regional and global levels.

Mr R. K. Malik, Acting Chief, Food Standards and Food Science Service, Food Policy and Nutrition Division, FAO, stated that FAO is very intimately involved in food control activities because of man's basic need for food. He also indicated the role which FAO has played and will continue to play in developing and strengthening national food control systems, and its role in assisting Member States in the production, processing, distribution and marketing of food. Mention was made of FAO's "Agriculture Towards 2 000" programme which is designed to ensure food self-sufficiency for all by the year 2 000.

2. Aspects of, and reasons for, food control

The meeting discussed food control and agreed that it covered three main areas: food safety, fraud or adulteration of foods, and development of food production, food trade and food industries.

The meeting discussed the need for improved food control systems at various levels, local, provincial and national, and the impact of such improved systems on overall national development. The participants agreed that, apart from the need for food control to ensure the safety of food, there was a need for greater awareness of other benefits of improved food control systems at policy making levels of government, as well as in the food industry and at the consumer level. The meeting recognized the beneficial effects of strengthening food control for the following reasons:

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- (i) assuring the protection of the health of the consumer;
- (ii) reducing food losses;
- (iii) minimizing food adulteration and fraud;
- (iv) promoting food exports, quality and volume, to increase foreign exchange earnings;
- (v) assuring minimum standards of composition, quality and safety of foods whether imported or produced for domestic consumption;
- (vi) controlling chemicals and microbiological contaminants of foods;
- (vii) promoting food industry through improved food processing techniques and proper use of food additives;
- (viii) supplying consumers with adequate information, including food labelling, to enable informed choice and better food acceptance;
- (ix) protecting national food supplies and assure food security;
- (x) making possible better nutritional status of all levels of populations through availability of safer and better quality foods;
- (xi) preventing "dumping" of contaminated or sub-standard foods.

3. Policy considerations of components of national food control systems

3.1 General considerations - The meeting first called attention to the FAO/WHO publication "Guidelines for Developing an Effective National Food Control System"* which covers in detail the essential elements of a food control service. In addition, the meeting recognized the multidisciplinary aspects of food control and recommended an integrated or unified approach to food control. It acknowledged the need for governments to develop ways and means to more efficiently utilize and coordinate existing programmes and manpower. The meeting agreed that sectorial approaches utilized to develop activities affecting quality and availability of foods should be discouraged and that such activities be brought under one umbrella and properly coordinated. Control of foods should be carried out throughout the entire food chain, from production, through processing, storage, transportation, retailing and the handling of food in the home.

3.2 Legislation and regulations - To obtain basic food control for adequate but minimum levels of food protection, a basic food law is needed. The meeting endorsed the Model Food Law developed by FAO/WHO, and took note of the previous recommendations of the FAO/WHO Codex Alimentarius Commission's Food Standards Conference for Asia and Coordinating Committee for Africa. These bodies recommended that countries utilize the Model Food Law in reviewing and up-dating their food legislation.

The meeting recognized the need for the food law to be a basic enabling act, granting to the agency given responsibility for implementation, the powers to prepare comprehensive food regulations covering the administration of the

* FAO Food Control Series No. 1, Rome, 1976.

act, biological and chemical contaminants, maximum limits for food additives and pesticide residues, compositional food standards, food labelling, nutritional considerations and food hygiene in general.

3.3 Organization, administration and responsibility - The meeting discussed the need for coordination of the various activities in any country affecting the availability, safety and quality of food. In this regard, the meeting agreed that the basic food law for consumer protection should be located within one agency and should contain provisions for an Advisory Board with membership from other concerned agencies, industry, consumers, universities and other scientific institutions. In this way the Board would perform an advisory role to the unit implementing the food law, and at the same time assure coordination of activities related to food control. The meeting concluded after lengthy discussion, that the level of representation on the Advisory Board and the scope of its functions, under the basic food law, should be left to each country to determine, based on national considerations.

The meeting recognized that the unit implementing the basic food law might be somewhat autonomous within the framework of the agency given enforcement responsibility for the food law. Through the Board, coordinated approaches could be developed and budgetary provisions made in order to assure an adequate and efficient food control service.

In implementation of the basic food law, the meeting emphasized that Governments should realize that an improved food control service is a developmental tool and that it is a cooperative venture between government, food producers and handlers, and educators. The food control unit should therefore have well-trained staff members who can promote through educational means, production and availability of safe, wholesome and nutritious foods. Legal action under the food law should only be necessary to control those practices which cannot be handled through an educational, cooperative approach.

3.4 Inspection, surveillance and enforcement - In discussing this subject, the meeting again recommended that the FAO/WHO "Guidelines for Developing an Effective National Food Control System" be referred to regarding the details of this activity. The meeting did, however, stress the following points:

- (i) inspection activities must be well planned, uniform and coordinated but, at the same time, flexible;
- (ii) inspectors must receive adequate supervision;
- (iii) the training of an inspector requires a considerable investment, and once trained he must be provided with professional recognition and the necessary facilities and resources, particularly transport, to carry out his work;
- (iv) there should not be duplication of inspection by various agencies;
- (v) the role of an inspector, for the most part, should be that of an adviser rather than of a policeman;
- (vi) there should be provision for continuous communication between the inspector and his superiors and vice-versa.

3.5 Laboratory support - The meeting began its discussion of this matter by stressing the vital role which laboratory services play in any food control system. In view of this, the meeting strongly recommended that wherever possible, and because of the expense involved, use be made of existing laboratory facilities in any given country before embarking on the building of new laboratories. At the same time, it was pointed out that small neighbouring countries should give consideration to the establishment of a regional reference and/or training laboratory, the services of which could be utilized by a number of countries. It was pointed out, however, that generally speaking, for prosecution purposes in a court of law, the analysis would need to be carried out in the country where the court action was being taken.

The attention of the meeting was drawn to the fact that different types of laboratories utilizing different methods and equipment would be required depending upon whether the food was being examined for the presence of microbes or chemicals. This would also determine, to some extent, where the laboratory would be located, it being recognized that highly perishable foods could not be held for any length of time without adequate facilities. It was emphasized that laboratories for microbiological examination of foods should be preferably located so that the transport of the samples does not pose problems due to changes in the microbial content of the sample during the transport.

It was further pointed out that the type of laboratory to be established in a particular area of a country would be dictated by the state of development of that region. It being understood that the equipment and methodology used could vary from simple techniques involving, amongst others, organoleptic examination, through medium level techniques including routine analysis for microbes, to the laboratory containing the most recent, sophisticated equipment available. In this connection, the importance of having facilities for the maintenance of laboratory equipment was stressed.

The meeting also considered the role which private laboratories might play in a national food control system. It was pointed out that private laboratories, capable of carrying out food analyses, already exist in both developed and developing countries. These laboratories can provide a useful service in examining foods for food manufacturers and advising them as to whether or not they are in compliance with the law or with the manufacturers own standards. Many of these private laboratories can also assist, if linked to the government control system, in providing data for legal cases and in testing food additives and pesticide residues.

The meeting concluded that since private laboratories can assist food manufacturers in the processing of safe, wholesome foods for the consumer, and by so doing, serve a useful role in any food control system, their establishment should be encouraged and where appropriate could be accredited by governments. While discussing laboratory support, reference was also made to the Conference on the Organization and Methodology of Food Control Laboratories held in Copenhagen, 24-28 October 1977 under the aegis of the WHO Regional Office for Europe (ICP/FSP/003).

3.6 Role of private and public sectors - The meeting concluded that in all countries there must be a government food control system. At the same time, it was agreed that the private and public sectors engaged in the production and manufacture of foods can greatly assist the consumer and government by carrying out its own control of its products. While the government's food control involvement may thus be reduced, such food products should always be subject to periodic inspection and spot checks.

The important role of food science and technology institutes and schools in providing guidance and assistance in the food quality control area was stressed.

It was pointed out that consumer groups should be encouraged to take an active role in ensuring that foods are in compliance with government requirements.

It was also stated that codes of practice and standard specifications for foods should be used by the government as a means of improving the standards within the food chain for a particular food industry.

3.7 Public education - During the discussion on the need for and importance of public education, it was pointed out that the largest proportion of food-borne disease is probably not caused by commercially processed foods, but by food prepared at home, in institutions, or in food catering establishments. In the period 1968-73, food processing plants in the USA were implicated in only 6% of outbreaks of food-borne disease. This fact is particularly important for the developing countries where the great proportion of the food is produced and consumed at home.

The responsibility for such education and training should be shared by organizations such as schools, technical institutes, colleges and universities, teacher training institutes, health education agencies, agricultural extension services, consumer groups and other private and government agencies. The need to begin such education with the children in the community was stressed.

Because of the impact which advertising has on populations, the need for its control by government was emphasized.

Reference was made to the recent WHO publication the "Primary Health Worker" and particularly to the use which might be made of the chapter dealing with food protection in public education.

3.8 Manpower development - The meeting emphasized the need for development of regional or national training facilities to enable training of personnel, particularly food inspectors, in solving problems existing in the region. The need for development of adequate training materials, manuals, curricula, etc., was mentioned. The meeting observed that some high-level personnel trained in developed countries are not utilized efficiently upon return to their countries, and that greater efforts should be made to ensure a "multiplier effect" through training programmes run by such high-level personnel. While emphasis should be on national or regional courses, particularly for food inspectors, the meeting recognized the value of certain types of training in laboratory techniques or food control administration in developed countries.

With regard to laboratory training, stress was laid on the possibility of regional training of personnel in well-developed institutes in developing countries. In this respect, various national, regional and global level training programmes of FAO and WHO were mentioned.

The meeting recognized the need for revising or developing new curricula to adequately cover the unified concept of food control as recommended by the meeting, particularly in the area of food inspection, and that techniques should be included to assist food inspectors in carrying out an advisory role to food industry and consumers. The meeting stressed the need to efficiently utilize existing manpower, particularly in rural areas, to carry out food control activities such as consumer education, and, with specialized training, as food inspectors of larger industries.

4. Food control strategy for areas at different stages of development

In discussing the question of the type of food control strategy to be applied in situations existing at various stages of development, the meeting first attempted to describe or define such areas. The meeting decided to describe the three main situations that may be encountered in most countries as follows:

Situation A

- lack of basic hygiene, including food hygiene
- high morbidity and mortality
- high illiteracy
- lack of potable water
- subsistence farming
- no industrial development
- no market economy

Situation B

- some basic hygienic practices and food hygiene practices
- supply of potable water
- medium morbidity and mortality
- some literacy
- some agricultural development
- some industrial development
- development of market economy

Situation C

- good basic hygienic practices and good food hygiene
- plenty of potable water
- low morbidity and mortality
- most people literate
- agriculture well developed
- industry well developed
- market economy well developed

Since few communities or situations will meet exactly all of the criteria in any of the above samples, a critical review of problems must be made by food control authorities to determine the exact strategy to meet the problems defined.

For example, food control strategy should be adapted to the type of food distribution and movement at the community level. In some communities (e.g. urban, industrial), food distribution is often highly centralized and there is much commercial movement. Food is mostly purchased from groceries (stores), markets and restaurants by individuals and families. Under this situation, food control should be directed towards the inspection of foods at the wholesale and retail establishment. In other communities (e.g. rural, agricultural), food distribution is not centralized and there is very little commercial movement. Fresh foods like vegetables, fruits, meat, poultry and eggs are home-produced and processed for family use. Food control under this situation should be directed more to public education and individual protection rather than actual inspection in the traditional sense.

The meeting also mentioned the impact of population density, particularly overcrowding, as a complicating factor in setting food control strategy in various situations.

The meeting recognized that the situations described (A,B,C) were not static and that food control strategy would change as a community, area, or country moved from situation A to B, B to C, etc. The need for a flexible strategy to meet such changes was emphasized.

With situation A, which is so widely prevalent in most developing countries, the meeting agreed that improved basic sanitation (water supply and waste disposal) was most important to reduce microbiological contamination of food. However, consumer education on simple food hygiene measures is also important. Education should be given on proper usage of agricultural chemicals, particularly pesticides, and on crop storage practices. The educational programmes should be designed to reach illiterate people utilizing the communication network plus any primary health care or nutrition education programmes. Food control authorities should study and be aware of the quality of foods consumed in situation A to assure proper inputs into a well-coordinated educational effort.

In situation B, food control should concentrate on advice and education, but legal control should come into play including control of microbiological and chemical contamination of foods, plus food fraud and food standards control.

In situation C, all facets of food control, as elaborated in section 3, should be taken into account.

5. International cooperation/recommendations for action

In introducing the discussion of recommended actions for food control, the FAO and WHO representatives pointed out that a wide range of activities dealing with food control existed within the two agencies. In addition, the agencies have a number of activities and programmes which are closely related

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to the planning and implementation of the overall food control strategy, such as FAO's programmes in food production, conservation of agricultural resources, food security, animal health, water resource development, fisheries, pesticide and fertilizer usage, and WHO's programmes on environmental health, primary health care, basic sanitation, veterinary public health and prevention and control of food-borne diseases, as well as the activities of FAO/WHO in nutrition.

The meeting recognized that the information emanating from such related programmes was useful in giving direction to food control strategy and assessing the effectiveness of food control. Following some deliberation, it was decided to limit discussion to the elaboration of activities which are part of food control as set forth in the "Guidelines for Developing an Effective National Food Control System".

It was agreed that the main aim of the "food control strategy" should be to recommend specific activities that would enable FAO, WHO and member countries to reach the goals set forth in the above mentioned "Guidelines". Such food control strategy recommendations should then be integrated into overall plans to reach the goals of better consumer protection envisaged in such programmes as "Agriculture Towards 2000", "Health for all by the year 2000" and national development plans. This would lead to a unified approach to food control at the national level and overcome some of the fragmented or sectorial approaches currently in effect which block development at the national level of better food control programmes.

The meeting then discussed and finalized the recommendations on specific activities as part of an overall strategy for strengthening food control (see Appendix).

The appendix gives information on the nature of activities, the type of priority and the target date for implementation and should form the basis for global, regional and national programmes.

A few specific points were raised and discussed for inclusion in the report to amplify certain recommendations. On training, the need for refresher training as well as other training programmes was mentioned.

It was explained that the recommendations concerning food additives also covered such classes as food colours, flavours, processing aids, packaging materials and feed additives, which are also treated as additives under joint FAO/WHO programmes on additives.

The meeting requested intensified cooperation and collaboration between international and regional agencies to facilitate the availability of training opportunities, publications, and information to food control authorities of member governments.

The meeting strongly recommended consideration and implementation of the strategy presented in this Report at appropriate levels. In addition, the meeting recommended bringing the suggestions for action to the attention of the Codex Alimentarius Commission and its regional coordinating committees.

FAO/WHO CONSULTATION ON FOOD CONTROL STRATEGY

Geneva, 16-21 December 1977

SUGGESTED RECOMMENDATIONS FOR ACTION

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
1. <u>FOOD LEGISLATION</u>			
1.1 Law and regulations	1. (N) Establishment or updating of a national food law based on the FAO/WHO Model Food Law (see also Section 2.1.3)	Top priority	1982 all countries
	2. (N) Establishment of national food regulations under the food law	Top priority	1985 all countries
	3. (GR) FAO/WHO assistance to be made available on the updating of food laws and regulations	As required	
1.2 Codex standards and codes of practice	1. (G) To find ways and means of simplifying the procedures of the Codex Alimentarius Commission to expedite its work	Top priority	1979
	2. (G) Review the priorities and undertake the elaboration of Codex standards, codes of practice and guidelines for commodities of relevance to developing countries, and in particular, limits for pesticide residues, food contaminants, food additives and other measures concerning food hygiene.	High priority	Start made
	3. (G) Updating of Codex standards	Important commodities first	Continuous

(G) = Global (R) = Regional (N) = National

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
1.2 Codex standards and codes of practice (cont.)	4. (R) Regional Coordinating Committees provide a forum for discussions of problems of acceptance.		Continuous
	5. (N) Updating and/or developing national food regulations, taking into account Codex work and expediting acceptance of Codex standards where possible.	1. Standards 2. Codes of practice	Continuous
	6. (GN) All countries to become members of the Codex Alimentarius Commission and to participate actively in its deliberations	High priority	1978
	7. (N) Establish national Codex Alimentarius Commission Committees	High priority	Continuous
1.3 Codex Code of Ethics for international trade in foods	1. (G) The Codex Alimentarius Commission should expedite completion and approval of a code of ethics for international trade in foods and Member States should adopt the code as soon as possible.	Top priority	1980
2. <u>FOOD CONTROL</u>			
2.1 Institutional development	1. (GR) Regional Codex Coordinating Committees should provide a forum for a discussion on the needs, priorities and a strategy for strengthening national food control systems	Top priority	Continuous

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
2.1 Institutional development (cont.)	2. (GR) Assessment of country needs and discussions with governments on the promotion of integrated food control systems.	1. Countries not yet covered by FAO/WHO	1979/80
	3. (N) Creation of a national advisory and coordinating body on food control under the national food law (1.1.1) See also section 3.4.2	2. Other countries	1981/82
	4. (N) Strengthening of a national food control administration including the provision for adequate technical and managerial personnel and facilities to carry out food control at various levels - local, provincial and national.	High priority	1982
	5. (N) Establishment of special consumer protection and educational programmes for populations most at risk from contaminated or fraudulent foods.	Top priority	1990 all countries
	6. (N) Food control authorities in need of food safety evaluation of a particular problem should make this known to FAO/WHO for their consideration for priority setting.	1. Urban slums 2. Rural areas 3. Natural calamities	1990 all countries
	7. (N) Development of mechanisms for possible salvaging of foods not complying with applicable legislation.		Continuous

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
2.2 Promotion of better hygiene in food handling practices	1. (G) Elaboration of FAO/WHO guidelines on control of food establishments, mass catering, air, rail and ship travel catering and catering tourist centres. Consultant advice would be made available by FAO/WHO on request	High priority	start has been made - 1961
	2. (RN) Preparation of descriptive, illustrative material on food hygiene for public health education for different audiences, particularly for demonstrations at village level.	1. High risk areas 2. Urban areas	Continuous
	3. (N) Community consultations and public education on better hygiene in food handling practices	1. High risk areas 2. Urban areas	Continuous
2.3 Promotion of better food quality and safety measures	1. (G) Support to national food science and technology institutes and schools to develop capabilities for work in and advice on food quality and safety problems of small producers, industry and trade.	High priority	Continuous
	2. (GR) Advice and assistance on specific problems of food quality and safety to enable conformity to international food standards and safety requirements. Consultancy and other assistance to be made available as required.	High priority	Continuous

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
2.3 Promotion of better food quality and safety measures (cont.)	3. (N) Elaboration of guidelines for in-process quality control including safety aspects of foods and training in food quality control measures.	Top priority	1990
2.4 Food inspection	1. (GR) Advice on strengthening food inspection services	High priority on request	Continuous
	2. (N) Strengthening food inspection programmes including adequate supervision	Top priority	Continuous
	3. (N) Pre-shipment inspection of raw, semi-processed or processed foods	Exp rt food as required	Continuous
	4. (GN) Development of methods for visual-organoleptic inspection, particularly for rural areas, to enable coordination of inspectional observations with microbiological standards	Rural areas of developing countries where access to laboratories is difficult	1980
2.5 Laboratory services	1. (GR) Advice on strengthening national food control laboratory services	High priority on request	Continuous
	2. (N) Development of a central and/or provincial laboratories and/or development of a "quick service" whereby samples can be sent to a central laboratory for a quick response.	1. Establish central laboratories Laboratory system to cover whole country by 1988	

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
206 Manpower development	1. (G) FAO/WHO to establish a list of collaborating institutes and training courses, with details of the kind of training, to be sent to Codex contact points and governments	Top priority	1978
	2. (G) Elaboration of FAO/WHO manuals for food inspection and food analysis personnel	High priority	1980
	3. (N) National authorities to estimate number of people to be trained during the next 3 years in various categories of personnel and to send list for international training to FAO/WHO	High priority	1975
	4. (G) Based on information received under 2.6.3 FAO/WHO to develop appropriate training programmes	Top priority	Continuous
	5. (GR) Establishment of training centres by FAO/WHO for different categories of food control personnel (see also 3.3.2)	Number of regional centres according to language	By 1982
	6. (N) Establishment of national training centres and courses	High priority	Continuous
	7. (G) FAO/WHO to send experts to countries for prolonged periods for training purposes on request		Continuous
	8. (G) FAO/WHO to encourage technical cooperation among developing countries (TCDC) in the field of training	High priority	Continuous

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
2.6 Manpower development (cont.)	9. (M) National authorities to encourage active and continuing participation of its technical personnel at the meetings of the Codex Alimentarius Commission and its subsidiary bodies	High priority	Continuous
2.7 Monitoring of food contamination	1. (G) FAO/WHO to visit countries to assess their capability in assisting global food contamination monitoring programmes		Completed or in progress
	2. (G) FAO/WHO to nominate collaborating national institutes on food and animal feed contamination monitoring	Depending on the availability of such laboratories	Some in developing countries by 1978
	3. (G) FAO/WHO to establish guidelines for national food surveys and stimulate their execution		In progress
	4. (N) Establishment of national food contamination monitoring programmes	Based on national food control system	Continuous
	5. (N) Undertake national food consumption surveys, and estimation of intakes of contaminants based thereon.		

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
3. <u>SAFETY EVALUATION</u>			
3.1 Assessment of health hazards of food additives, pesticide residues, chemical contaminants and naturally occurring toxins	1. (G) Strengthening and provision of additional support for the international evaluation of food additives, pesticide residues, chemical contaminants and naturally occurring toxins of importance to food safety, particularly for the use of developing countries which have limited resources for such evaluations.	Pesticides, mycotoxins, other chemicals in terms of likelihood of hazards and amount of exposure	Continuous
3.2 Assessment of the wholesomeness of irradiated food and food from unconventional sources	2. (RN) Establishment of inter-country or national facilities for toxicological evaluation of products of relevance to the country/region and for training.	Where national or inter-country priorities permit	Continuous
3.3 Assessment of microbiological aspects of food safety	1. (G) To keep international evaluations under regular review, committees of experts at 5-yearly intervals, or as required. 1. (G) To keep international evaluations under regular review (committees of experts at 5-10 year intervals, and expert consultations on an <u>ad hoc</u> basis to cover special needs) using assistance of non-governmental organizations as appropriate.	Establishment of microbiological criteria (including mycological, parasitological and virological) for foods	Continuous

SUGGESTED RECOMMENDATIONS FOR ACTION (cont'd)

<u>Subject</u>	<u>Action</u>	<u>Priorities</u>	<u>Target date</u>
3.3 Assessment of microbiological aspects of food safety (cont'd)	2. (R) Establishment of reference centres for microbiological aspects (including parasitological aspects) of food contamination, emergency assistance, research and training of microbiologists.	High priority	1982
3.4 Assessment at the national level	1.(GRN) Assistance to countries for the investigations of the epidemiological nature of food-borne infections and intoxicants.	Depending on national priority	Continuous
	2. (N) The advisory committee established under Institutional Development (see section 2.1.3) should have the capability to evaluate chemicals, natural occurring toxins and micro-biological contaminants in foods with regard to socially acceptable risks, and should be the contact point for the international evaluation systems.	To be established as soon as possible	1982 most countries