MINISTERIAL CONFERENCE ON FISHERIES COOPERATION AMONG AFRICAN STATES BORDERING THE ATLANTIC OCEAN

CONFERENCE MINISTERIELLE SUR LA COOPERATION HALIEUTIQUE ENTRE LES ETATS AFRICAINS RIVERAINS DE L'OCEAN ATLANTIQUE

Seminar introduction

By

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Need money 💰 for college

Need college 🎓 for job

Need job 💼 for money

Who the hell designed this system?

Context & Justification

- **Social Issues**: Quality Safety, Consumer protection & Food Hazards
- **Global Issues**: International Trade, CAC, SPS & TBT

Africa is a net fish exporting continent and the PFRS goal

is to reap maximum benefit from the fisheries resources

Objective:

- Create an ATLAFCO network of **trainers** on marketing and quality assurance, including the WTO Agreements SPS & TBT, GHP-GMP and **HACCP-Risk analysis and Traceability**

-Participants: wide range of profiles from Public-Private and CSOs in the COMHAFAT region

-Lecturers: African experts with **good records;** the Lectures notes will be available for participants

-Duration: 02 days

Program: Covers all aspects of Pre and Post harvest of fish and fishery products

-Funding: ATLAFCO through JAPAN Program

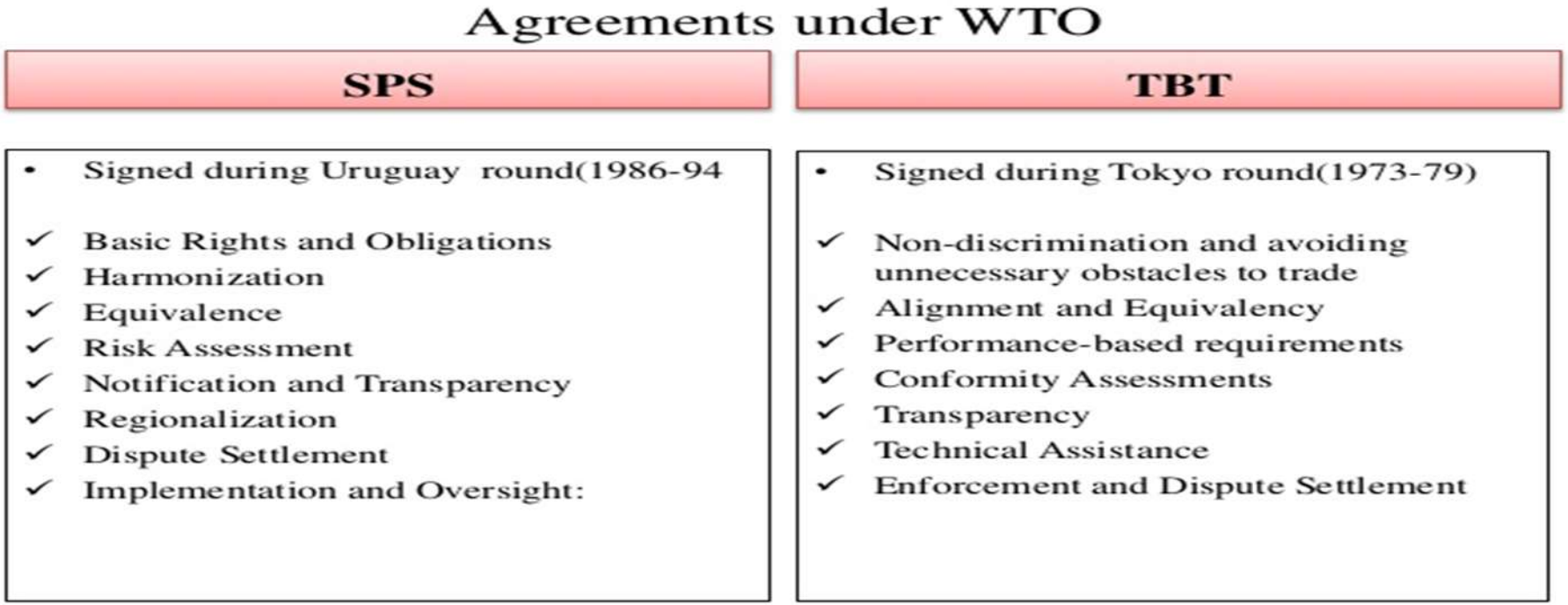
Expected outcomes

- Participants understand SPS and TBT Agreements and are able

- To **train** stakeholders;
- To draft a **food legislation**;
- To understand the **steps** leading to certification and **accreditation**
- To develop **Safety Management Plan** for Enterprise
- To **advise on improved** fish Handling and processing, Innovation along the value chain and value addition more **competitive** products in regional and international market
- To assist actors on fish **marketing and trade,** particularly on market intelligence and market strategy.

International Organizations Specialized on Food Safety and Quality and Trade

Agreements under WTO



Food legislation

food legislation

- Complete body of legal texts (laws, regulations and standards) that establish broad principles for food control in a country
- And that governs all aspects of the production, handling, marketing and trade of food
- Protect consumers against unsafe food and fraudulent practices.

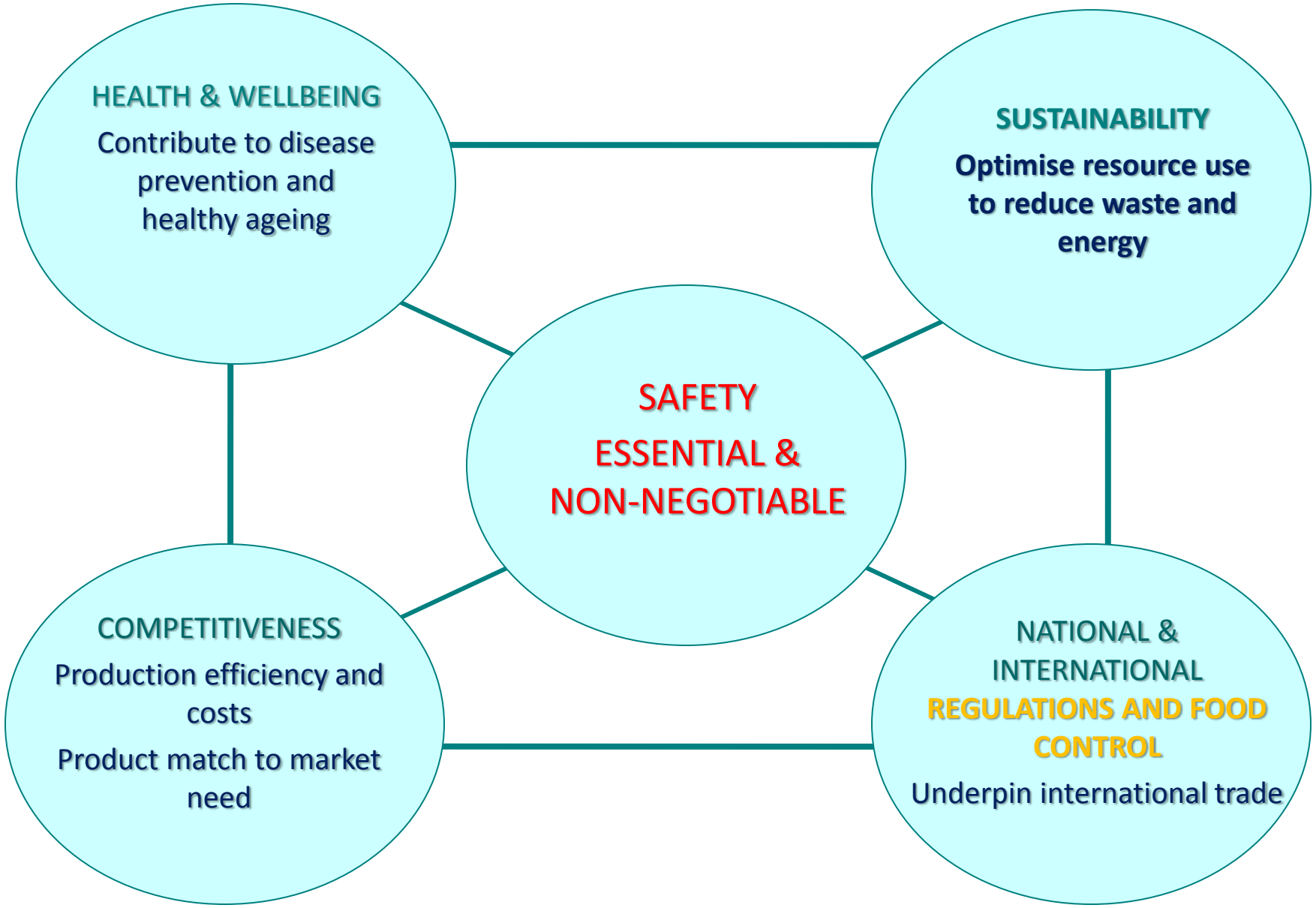
(FAO & WHO, 2006)

Food Control

❖ Mandatory regulatory activity of enforcement to provide
- ✓ Consumer protection,
- ✓ Ensures food safety, wholesomeness & fit for consumption during whole food chain,
- ✓ Conform to safety & quality requirements; labelling according to law.

- ➢ *Should cover all food produced, processed and marketed within the country, including imported food.*
- ➢ *Such systems should have a statutory basis and be mandatory in nature.*

FKEY INDUSTRY ISSUES



FOOD AND THE CONSUMER

Is Food Available?
Accessible?
Affordable?

Food Security

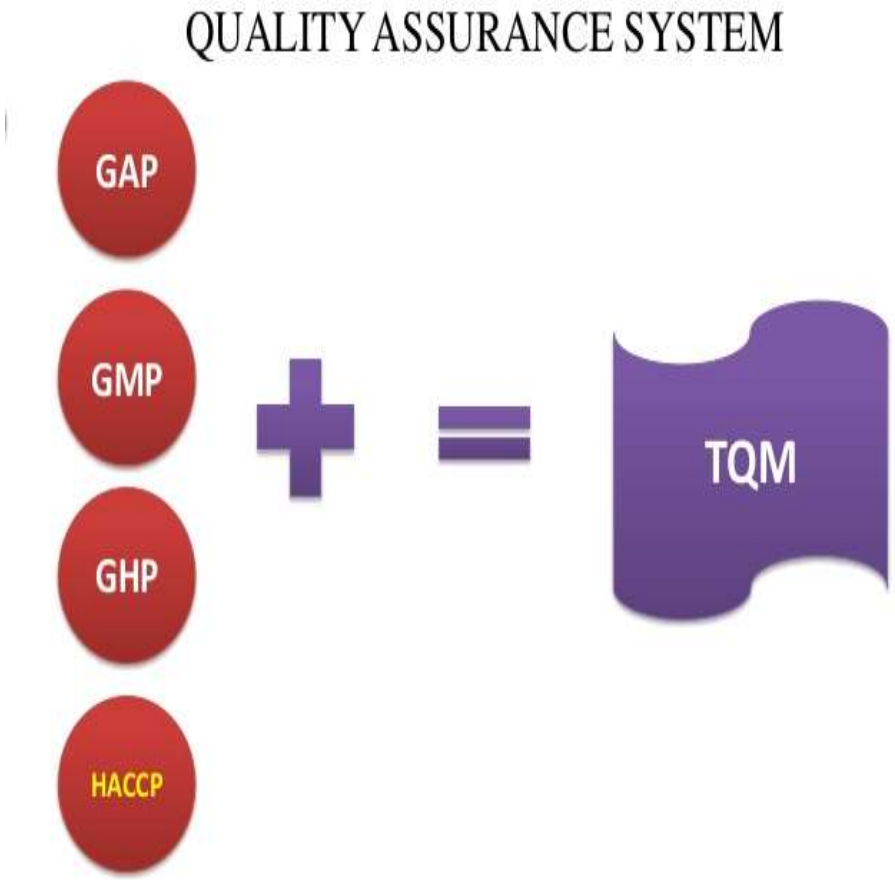
Is Food Safe?
- Pathogens
- Toxins
- Contaminants
- Allergens

Is Food Authentic?
- Meat species
- Fish species
- Plant species
- Ingredients

How was food produced?
- Animal welfare
- Environmental
- Organic
- Fair Trade
- Ethics

Where did food come from?
- Country
- Locality - provenance

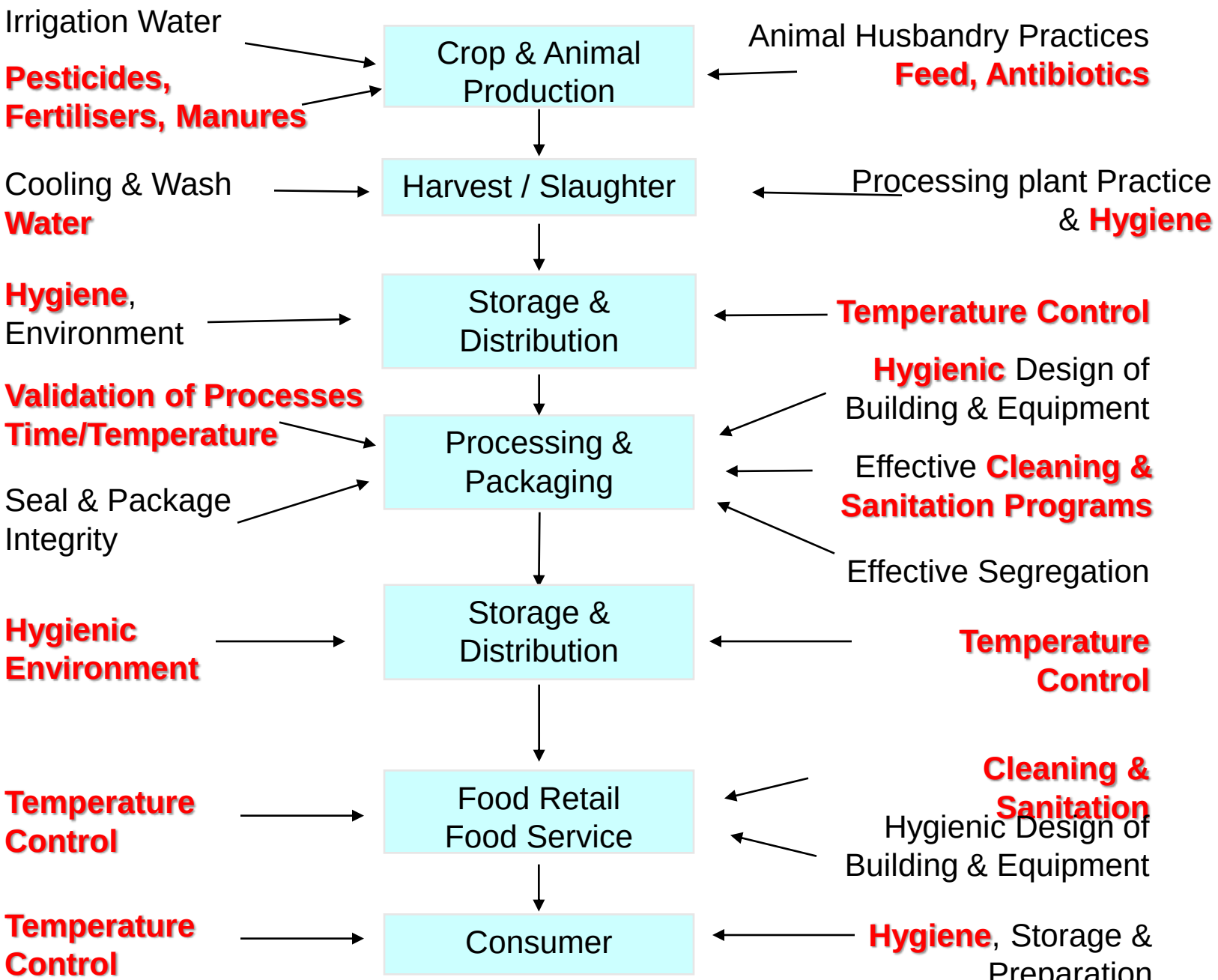
Total Quality Management



STRENGTHENING NATIONAL FOOD CONTROL SYSTEMS

- ✓ Integrated farm-to-table concept
- ✓ Risk Analysis
  - o Risk assessment
    (i) hazard identification; (ii) hazard characterization; (iii) exposure assessment; and (iv) risk characterization.
  - o Risk management
  - o Risk communication
- ✓ Transparency
- ✓ Regulatory Impact Assessment
  - o Willingness to pay (WTP) for reduced risk of morbidity and mortality;
  - o Cost of illness (COI) covering lifetime medical costs and lost productivity.
- ✓ Strengthening Organizational Structures for National Food Control Systems
  - o Multiple Agency System
  - o Single Agency System
  - o Integrated System

HAZARDS AND THEIR CONTROL



POSSIBLE RECOMMENDATIONS

- **Harmonisation of interpretation** of rules, frequency of inspections, inspection methods, risk assessment, new methods.
- **Mutual recognition** of inspection systems and methods
- Harmonisation between **REC and AU/CFTA and WTO** member countries and other Trade Blocks
- Development of **horizontal food safety regulations consistent with international sanitary requirements**
- Creation of **National/Regional Food Safety Agencies**
- Accreditation/certification of national/regional reference QC laboratories
- Development of a national and regional **training program for trainers public and private sector**