

# United Nations Development Group Iraq Trust Fund

## Project Summary Sheet

Project #: D2-17

Date and Quarter Updated: June 2008

<b>Participating UN Organisation:</b> FAO	<b>Sector:</b> Agriculture and Food Security
<b>Govt of Iraq Line Ministry Responsible:</b> Ministry of Agriculture (MoA)	

### Programme/Project Number: D2-17 (OSRO/IRQ/601/UDG)

<b>Title</b>	Rebuilding Food Safety and Food processing industry Capacity in Iraq				
<b>Location</b>	Iraq				
<b>Project Cost</b>	US \$ 7,849,895				
<b>Duration</b>	1.5 Years				
<b>Approval Date (SC)</b>		<b>Starting Date</b>	01/02/2006	<b>Completion Date</b>	31/07/2007
<b>Project Description</b>	The overall development goal of the project is to improve food safety and increase the potential of the food trade sector in Iraq.				

### Development Goal and Immediate Objectives

The key immediate objectives of the project are:

1. Creating a coordination mechanism for a comprehensive national level food safety system including the establishment and operation of a National Codex Committee.
2. Strengthening the capacity of the national institutions and their staff active in food control and improving enforcement at all levels.
3. Improving the environment for the development of entrepreneurship in the food processing sector.
4. Assuring food safety improvement throughout food continuum.

### Outputs, Key activities and Procurement

<b>Outputs</b>	<p>1.1. National food safety profile (all national food control means and data) reviewed</p> <p>1.2. Laws and legislations on food safety reviewed and adopted.</p> <p>1.3. National Codes Committee setup.</p> <p>2.1. Food monitoring, animal and foodborne disease surveillance enhanced and coordinated.</p> <p>2.2. Contributions of Iraq to the work of Codex Alimentarius increased.</p> <p>2.3. Food control laboratories rehabilitated and Emergency preparedness of food control system increased.</p> <p>2.4. Food Inspection and food control of imported food improved.</p> <p>2.5. Food consumed, distributed, marketed or produced are of the highest affordable standards of food safety and hygiene and Food handlers committed to ensure hygiene conditions are maintained in the food processing facilities.</p> <p>3.1. HACCP principles in selected food industries facilities are in place and enforced and serve as models for the following three sectors as a pilot (dairy, fruits/vegetables and mills)</p> <p>3.2. Safe agriculture practised with less chemical contamination, including pesticides</p> <p>4.1. Consumers educated on the risks of unsafe food and its short and long term impact on health.</p> <p>4.2. Child and maternal mortality due to food safety related diseases reduced</p>
<b>Activities</b>	<p>1.1.1. Review of national control means and data and develop a National Food Safety Profile</p> <p>1.2.1. Updating food safety laws and regulations, introducing international food standards and quality assurance approaches (WHO in coordination with</p>

	<p>FAO).</p> <p>1.3.1. Training in Codex for 30 people (10 from MOA, 10 from MOH and 10 from MOI).</p> <p>2.1.1. Establishing foodborne disease surveillance system (WHO in coordination with FAO).</p> <p>2.1.2. Develop and implement plan for monitoring of food borne diseases and zoonotic diseases as well as food monitoring (FAO in coordination with WHO).</p> <p>2.1.3. Conduct Capacity building and training programmes for different categories of staff and public involved in food safety business (FAO, UNIDO and FAO for each of their respective fields of experience).</p> <p>2.2.1 Facilitate the participation of Iraq to the Codex Alimentarius and others food safety forums.</p> <p>2.3.1 Rehabilitation and upgrading the capacity of three regional food control laboratories , including emergency preparedness of food control system (WHO).</p> <p>2.3.2 Provide laboratory equipment, office furniture, computer and communication equipment to the rehabilitated facilities (FAO, UNIDO and WHO).</p> <p>2.4.1. Provide technical and logistics means needed for Food Inspection and Food control at the entry points (FAO in coordination with WHO).</p> <p>2.5.1 Conduct health education trainings and campaigns to improve hygiene practices at all levels of food chain from farm to fork. (WHO in collaboration with FAO and other institutions with experience in trainings: Ministry of Higher Education, Ministry of Sciences and Technology).</p> <p>3.1.1. Assess the status of public food safety related industries in order to select those requiring rehabilitation using HACCP principles (UNIDO).</p> <p>3.1.2. Promote Good Hygiene Practices, Good Manufacturing Practices and Hazard Analysis Critical Control Point (HACCP) principles (UNIDO in coordination with FAO) in Food Industry, using models in the sector or dairy, fruits/vegetables and milling.</p> <p>3.2.1. Assess the status and the use of chemicals and pesticides in agriculture and recommend measures to reduce chemical contamination in food chain (FAO).</p> <p>3.2.2. Conduct capacity building and campaign for safe agriculture (FAO).</p> <p>4.1.1. Conduct campaigns and educate consumers on the risks of unsafe food on health (WHO).</p> <p>4.1.2. Conduct capacity building activities for different categories of actors in food chain contributing to improvement of food safety through food continuum and raise awareness on short and long term of unsafe food on health (WHO). This will contribute to the overall reduction of child and maternal mortality due to food safety related diseases.</p>
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