

FOOD SAFETY NEWSLETTER

WHO REGIONAL OFFICE FOR AFRICA

features



ROLE OF WOMEN IN FOOD OPERATIONS IN AFRICA



**World Health
Organization**

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Food Status in the African Region-Role of Women in Food Operations.

Is there a convergence between food safety and food security? Food safety and security augment each other. In the African region, food insecurity, communicable diseases, and other major concerns dominate government agendas and the news media, but the importance of food safety is often not well understood.

Food safety is of critical importance to food security and the welfare of African people because of its aggravating impact on the public health, economic and social status and standing of women in their communities. Food security is defined as "...when all people ... (have) access to sufficient, safe and nutritious food ...". There is also a renewed concern on the impact of antimicrobial resistance and diseases which are transmitted from animals to human beings by virtue of some of the former being sources of food.

In the African region, women and girls are mostly found in the informal food sector and in practice are always the largest producers and distributors of fresh, processed and ready-to-eat food products including street vended foods for direct consumption. The key problems facing the informal sector of the food industry are a lack of appropriate guidance and support; a lack of easy to inspect risk-based procedures; and some gaps in educational and training support. Also, home cooks wishing to enter business from the informal sector, who are primarily women and girls, need particular guidance and support.



Mother & children in Food market

**WHO-AFRO SAFER
FOOD FOR ALL (SFFA)
FINALIZED IN
ENTEBBE, UGANDA
27TH TO 31ST OCTOBER 2015**



Experts from WHO, FAO, Codex Alimentarius Commission, CCAFRICA, Universities and other Research Institutions that finalized SFFA in Entebbe, Uganda

SFFA acknowledges that a key way of achieving food safety outcomes is the provision of educational materials in forms that are easy to recognise, read, understand and which are easily used by relevant stakeholders such as regulators, inspectors, business owners and consumers.

Further, SFFA is based on clear protocols or standard operating procedures (termed "safe procedures") for broad categories of food production. These "safe procedures" can be increased to include any local processes or foods that are commonly consumed in a

particular area using local languages that can be

easily understood by stakeholders. Protocols are included covering five broad categories of food safety management processes: i.e. cooking, chilling, avoiding cross-contamination, cleaning and control.

SFFA offers user-friendly integrated and systemic packages that link consumer guidance and education with business guidance and support in addition to inspection guidelines and protocols, all of which are based on Codex Hazard Analysis Critical Control Point (HACCP) principles and evidence-based best practices.

Burden of Foodborne Diseases in WHO African Region.

More than 91 million people in Africa Region fall ill each year from foodborne diseases; resulting in 137,000 deaths, a third of the global death toll. Thirty two thousand people living in the African Region die from non-typhoidal *salmonella* - *more*

than half the global death toll for the disease.

Nearly, one third of these are children under the age of five years. Diarrhoeal diseases cause 70% of the burden of foodborne diseases in the Region, particularly non-typhoidal *Salmonella*, *E. coli* and foodborne cholera.

Taenia solium, the pork tapeworm, is the single most important parasitic cause of foodborne disease, responsible for over 10% of the overall foodborne disease burden in this Region. Chemical hazards, specifically cyanide and aflatoxin, cause one quarter of the deaths from foodborne diseases in the Region. Paralysis (Konzo) caused by cyanide in cassava, is unique to the African Region, resulting in death in 1 in 5 of the people affected.

The Food Value Chain in WHO African Region

The food supply chain, and hence the food value chain is composed of a diverse range of players ranging from primary food producers, processors, manufacturers and retailers.



Woman harvesting spinach



Transportation practices

Longer supply chains are exposed to more points of potential vulnerability of contamination from bacteria, viruses, parasites, fungi and chemical substances. This has resulted to quick spread of diseases.

These diseases have more devastating effects on the vulnerable and disadvantaged community groups. For example, Children face higher risks when exposed to foodborne pathogens because their less-developed immune systems have a limited ability to fight infections and their lower body weight reduces the amount of a pathogen needed to cause illness. On the other hand pregnant women have a generally depressed immune status which implies that they are vulnerable to Foodborne diseases.

The WHO estimate of Foodborne diseases has formed the basis upon which we have developed posters in this Newsletter to inform consumers, businesses and regulatory authorities about burden of Food borne diseases in African Region.



Farming practices



Woman in transportation practices

Food Safety Starts With You!

Images of the Posters

Like in the Safer Food for All (SFFA) campaign in Africa, a communication strategy which applies simple and easy to understand and recognize languages and pictures has a wider and more articulate coverage. These posters are illustrated in the page overleaf.

SAFER FOOD FOR ALL BUSINESSES

The burden of foodborne diseases

FOODBORNE DISEASES IN AFRICA ACCOUNT FOR:

142 000 deaths, 1/3 of the global death toll.

32 000 deaths from non-typhoidal Salmonella (over 1/2 of the global death toll for the disease) most affected are children under 5 years.

70% Diarrheal diseases caused by (non-typhoidal Salmonella in children under 5, E. coli and foodborne cholera)



CONTAMINATION CAN OCCUR AT ANY POINT ALONG THE FOOD PRODUCTION CHAIN

APPROPRIATE USE OF AGRICULTURAL CHEMICALS ADEQUATE FOOD STORAGE GOOD HYGIENE AND CONDITIONS IN FOOD PRODUCTIONS.



FOOD SAFETY START WITH YOU

Source: WHO Estimates of the Global Burden of Foodborne Diseases, 2015.



SAFER FOOD FOR ALL CONSUMERS

The burden of foodborne diseases

AFRICAN REGION HAS THE HIGHEST GLOBAL BURDEN OF FOODBORNE CHOLERA, WITH THOSE INFECTED MOST LIKELY TO DIE FROM THE DISEASE

FROM THE FARM



Chemical hazards

Cyanide and Aflatoxin

caused a 1/4 of the deaths from foodborne disease in the Region

1 in 5 of the people die

Paralysis (Konzo) caused by cyanide in cassava (unique to the African Region)

WHAT SHOULD I CARE TO CONSIDER

- ☒ Contaminated irrigation water
- ☒ Manures used
- ☒ Hygienic handling during & after harvesting
- ☒ Pesticide residues

LOOK OUT FOR

- ☒ No flies
- ☒ No visible dirt
- ☒ What is the source of washing water
- ☒ Does the market look hygienic?
- ☒ How clean is the vendor?



MY MARKET



WHAT SHOULD I DO?

- ☒ Always wash my hands with clean water and soap before preparing, serving or eating food
- ☒ Cook food until it is well cooked
- ☒ Keep foods requiring cold temperature in refrigerator
- ☒ Wash vegetables & fruits with clean water
- ☒ Dispose of wastes immediately
- ☒ Separate vegetables from raw beef, chicken and fishery products

A FAMILY THAT EATS HEALTHY STAYS TOGETHER

FOOD SAFETY START WITH YOU

Source: WHO Estimates of the Global Burden of Foodborne Diseases, 2015.



SAFER FOOD FOR ALL REGULATORS

The burden of foodborne diseases

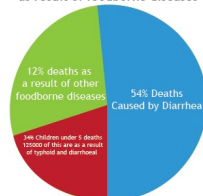
EVERY YEAR 600 MILLION

or **in 10 PEOPLE** IN THE



FALL ILL AFTER EATING CONTAMINATED FOOD.

420 000 deaths a year as result of foodborne diseases



Foodborne diseases can be:

Short-term	Long-term
Nausea	Cancer
Vomiting	Kidney or liver failure
Diarrhea—commonly	Paralysis
	Brain and neural disorders

WHAT SHOULD THE GOVERNMENT DO

- Formulate policy & regulatory framework
- Fund research institutions and hospitals
- Regular inspection of food outlets
- Come up with more food safety campaigns to educate public
- Capacity building include training

FOOD SAFETY STARTS WITH YOU

Source: WHO Estimates of the Global Burden of Foodborne Diseases, 2015.

