

MINISTRY PAPER NO.: _____

**PERFORMANCE OF THE FOOD STORAGE AND PREVENTION OF INFESTATION
DIVISION FOR FINANCIAL YEAR 2005/2006 AND FOCUS FOR FINANCIAL YEAR
2006/2007**

1.0 Introduction

This document is intended to inform Parliament and the public about the performance of the Food Storage and Prevention of Infestation Division for the 2005/2006 Financial Year and its focus for the 2006/2007 Financial Year.

2.0 Mission

The mission of the Division is to ensure the safety and wholesomeness of food and animal feed entering commerce, through sound scientific principles in a timely and professional manner thereby limiting consumption of potentially harmful food.

3.0 Functions

The role of the Division is to carry out the Government's programme of surveillance and regulation of the food industry to ensure the safety and wholesomeness of food/feed entering commerce. The Division carries out the functions of: inspection, sampling, disinfestations, laboratory tests, training and research into problems of post harvest/crops/stored-products management, pesticides and biological toxin management.

4.0 Highlights of Achievements for the 2005/2006 Financial Year

4.1 Entomology

In addition to routine sample testing, research into stored products and entomological problems was undertaken. Areas of research included:

- (a) Insect monitoring and trapping in warehouses
- (b) Competence/assessment for testing laboratory accreditation
- (c) Produced and distributed technical paper on split ginger processing and storage
- (d) Three hundred eighty-six (386) samples submitted for testing

<u>Test Services Performed</u>	<u>Total</u>
Moisture content determination	304
Insect count and identification	140
Fragment and extraneous matter analyses	47
Total	491
 Number of sample reports	 110

Approximately ninety five percent (95%) of the tests conducted were on rice, ginger, black pepper, cotton, pimento and quassia chips for moisture content determination, insect count and identification.

The amount of revenue earned from these services was seventy six thousand eight hundred dollars (\$76,800).

4.2 Rodent Biology and Control

The effort to prevent and mitigate rodent infestation in food/feed stores, post offices, prisons and hospitals continued island wide. Assistance was also provided to other institutions upon request.

During the review period, stakeholders in the food industry were empowered through various training programmes and consultations, to take responsibility for rodent control through proper environmental management.

There was close collaboration with the National Environment and Planning Agency (NEPA) in phasing out the use of Methyl Bromide in Jamaica and preventing the use of environmentally unfriendly substances, mainly ozone depleters, which are used in pest control. There was also a joint effort with NEPA in spearheading the testing of ECO₂FUME™ for use in Jamaica.

Achievements are as follows:

- Thirty six (36) rodent control programmes representing forty percent (40%) of annual target
- Fifty two (52) inspections or thirty seven (37%) of annual target
- Four thousand one hundred and fifty six (4,156) bait stations set, representing sixty two percent (62%) of annual target
- One hundred and eighteen (118) analyses including breeding programmes, rodenticide evaluations and species identification test
- Three (3) lectures were conducted with thirty eight (38) persons trained
- One thousand seven hundred and nineteen (1,719) individual and company consultations

These activities generated income of two hundred and thirty seven thousand five hundred and ten dollars (\$290,920).

4.3 Microbiology

Analyses of food samples submitted by inspectors were carried out in an effort to identify contaminating stored-product microorganisms.

- Seven hundred and ninety six (796) samples were received and two thousand one hundred and fifty six (2,156) tests carried out for bacteria and fungi.
- Thirteen factories, seventeen (17) produce dealers, seven (7) farms and eleven (11) warehouses were visited. There were also twenty three (23) field visits and forty four (44) consultations.

The amount of revenue earned from these services was one hundred fifteen thousand eight hundred and thirty dollars (\$115,850).

4.4 Inspectorate and Disinfestations

Surveillance and regulatory activities were continued to ensure that only safe and wholesome food reaches the consumer. This is done through inspections, sampling and disinfestations. The following represents a summary of activity in this area:

- Inspections 12,584
- Samples submitted 302
- Disinfestation operations 1,325
- Food condemned 136.82 MT.
- Export certificates 130

The amount of revenue earned from these services was six million one hundred and sixty three thousand eight hundred and ninety five dollars (\$6,163,895).

4.5 Training and Information

<u>Organization/Programme</u>	<u>Persons Trained</u>
(a) FSPID/NFNCCJ	40
(b) Heart Academy	85
(c) Royal Plantation	5
(d) UTech	30
(e) CFNI Exhibition	90
(f) Mona High School	180
(g) FSPID In-house	21
(h) Bureau of Standards	30

Other achievements included:

- Preparation/distribution of technical bulletins
- Dissemination of information on pest management and food storage
- Website and Citizen's Charter were completed
- Participated in interagency meetings/seminars on pest control and food safety

4.6 Details of Performance for Financial Year 2005/2006

Table 1: Indicators of Performance

ACTIVITIES	TOTAL
No. of inspections (Table 2 for details)	12,584
No. of samples taken	302
Quantities of commodities inspected	586054 MT
Quantity fumigated	18026 MT
Quantity condemned	137 MT
No. of Condemnation Notices	12
No. of Detention Notices	76
No. of Other Notices	181
No. of export fumigations	405
No. of tyre fumigations	11
No. of local fumigations	833
No. of mistings	7
No. of spraying operations	56
No. of disinfestation operations	1,325
No. of rodent treatments	18

Table 2: Inspections (2005/2006)

LOCATION	TOTAL
Government food stores	7
Statutory bodies	16
Bonded warehouses	222
Wharves	260
Airports	7
Ships	48
Containers	9521
Break bulk consignments	853
Hospitals/health centres	6
Schools	15
Correctional centres	20
Distributors	56
Supermarkets and wholesalers	449
Bakeries	54
Grain and farm stores	24
Produce dealers	8
Mills	13
Factories	23
Spice dealers	13
Restaurants	921
Hotels	11
Pest control operators	-
Others	37
TOTAL	12,584

4.7 Pesticide Residues

Below are highlights of the Pesticide Laboratory work conducted

Test	Output No. of samples	User fees (\$)
Pesticide Residue	195	240,000
Mycotoxin	68	35,000
Rancidity	4	1,000
Other chemical analysis	4	2,500
Total	271	278,500

4.8 Summary of Performance of Pesticide Residue Laboratory

In relation to the Laboratory Accreditation, a comprehensive manual has been developed along with subfolders for each laboratory/unit which is currently being used for internal auditing. The accreditation process is approximately fifty percent (50%) complete and is awaiting approval from the consultants.

Achievements are as follows:

- Total no. of samples submitted -1,436
- Total no. of analyses done - 3,029
- Total quantity of food inspected - 586,054 MT
- Total no. of statutory notices issued - 269
- Total no. of rodent treatment/premises - 4,174
- Total no. of food storage factories inspected - 36
- Total no. of training persons/consultations - 1,757
- Total no. of fumigation - 1,249
- Total no. of spraying/misting operations - 63

5.0 Strategic Focus for Financial Year 2006/2007

The primary objective for Financial Year 2006/2007 is to continue modernization initiatives for the Division's operations and move towards the more scientific Hazard Analysis and Critical Control Point (HACCP) based inspection system.

HACCP is the internationally recognized and recommended approach to ensuring food safety. This methodology will shift the focus of the management of chemical, physical and biological hazards that affect food products, away from costly end-product inspection and testing to the more rigorous management of food processing activities. In addition the Division will be focusing on having all its laboratories gaining International Accreditation under the National Quality Infrastructure (NQI) Project.

Planning is underway with NEPA for the development of an intervention to move away from methyl bromide as the main fumigant to alternative methods/chemicals. The Division will be the focal point for the transfer of the technology to the wider public.

6.0 Summary of the Main Programmes for Financial Year 2006/2007

6.1 Inspection and Disinfestations

- (a) Inspections for food safety and wholesomeness and compliance with the Food Storage Act
- (b) Sampling for laboratory evaluation, the results of which are used for decision-making
- (c) Disinfestations of food and food storage structures
- (d) Rodent baiting

6.2 Training, Information and Public Relations

The following will be the area of focus:

- (a) Educating the public on the requirements of the Food Storage Act for compliance
- (b) Stored product management
- (b) Pesticide management in food
- (c) Rodent biology and control
- (d) HACCP- based programmes

6.3 Rodent Biology and Control

Plans are in place to increase the number of rodent control programmes islandwide, as well as the number of consultations with private businesses, individuals, and community organizations in light public concerns regarding rodent infestation.

The rodent breeding programme for research purposes will be improved. Emphasis will be placed on the evaluation of rodenticides to support regulation activities.

6.4 Entomology

- (a) The laboratory is in the process of obtaining international accreditation
- (b) Routine sample testing will continue
- (c) Research initiatives will be increased to provide scientific support to the regulatory activities

6.5 Contaminant Analysis

- (a) Routine testing for levels of pesticides on/in foods destined for the export and local markets
- (b) Routine testing for additives above acceptable levels
- (c) Routine testing for mycotoxins on legumes, especially peanuts and animal feeds

6.6 Microbiology

- (a) Routine monitoring of imported processed food
- (b) Routine monitoring of bulk grains and raw materials
- (c) Establishment of standards and code of practice for bottled coconut water and coconut drinks
- (d) Monitoring coliform contamination of cured spices such as ginger

7.0 Budgetary Allocation for 2005/2006 Financial Year & Approved for 2006/2007

The revised estimate for Financial Year 2005/2006 is \$56,867,000 for recurrent expenditure. For Financial Year 2006/2007 the proposed allocation is \$68,237,000.

Phillip Paulwell
Minister

Ministry of Industry, Technology, Energy and Commerce
June 20, 2006