

MINISTRY PAPER NO.: \_\_\_\_\_

## PERFORMANCE OF THE FOOD STORAGE AND PREVENTION OF INFESTATION DIVISION FOR 2006/2007 FINANCIAL YEAR AND FOCUS FOR 2007/2008

### 1.0 Purpose of Ministry Paper

The Purpose of this Ministry Paper is to inform Parliament and the public about the performance of the Food Storage and Prevention of Infestation Division (FSPID) for the 2006/2007 Financial Year and its main focus for the 2007/2008 Financial Year.

### 2.0 Mission and Role

**Mission:** The mission of the FSPID is to ensure the safety and wholesomeness of food/feed entering commerce, through sound scientific principles applied in a timely and professional manner in order to limit the consumption of potentially harmful food.

**Role and 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.

### 3.0 Highlights of Achievements for 2006/2007 Financial Year.

#### 3.1 Training and Information

<u>Organization/Programme</u>	<u>Persons Trained</u>
(a) FSPID	8
(b) Public Health Inspectors	13
(c) RADA	25
(d) Secondary Schools	6
(e) Peanut Farmers	25
(f) Exhibitions	> 400
(g) PCO Audited	27

- Preparation/distribution of technical bulletins
- Dissemination of information on the pest management and food storage
- Website is being maintained
- Attendance at several interagency meetings/seminars re pest control and food safety

### 3.2 Entomology

In addition to routine sample testing, research into stored products and entomological problems were undertaken. Research included:

- (a) Insect monitoring and trapping in warehouses
- (b) Competence/assessment for testing laboratory accreditation
- (c) Produce and distributed technical paper on split ginger processing and storage
- (d) Four hundred thirty three (433) samples submitted for testing

<b><u>Test Services Performed</u></b>	<b><u>Total</u></b>
Moisture content determination	241
Insect count and identification	151
Fragment analyses and extraneous matter	51
<b>Total</b>	<b>443</b>
 <b>Number of sample reports</b>	 <b>85</b>

Approximately 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.

### 3.3 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 ECO<sub>2</sub>FUME™ for use in Jamaica.

The Unit is now pursuing ISO International Standard Organization Accreditation for rodent species identification test.

Achievements to date are as follows:

- 35 rodent control programmes representing 32% of annual target
- 52 inspections or 33% of annual target
- 7,370 bait stations set, representing 109% of annual target
- 62 Research and Analyses including breeding programmes and rodenticide
- 5 lectures were conducted with 195 persons trained
- 950 individual consultations and company consultations

### **3.4 Microbiology**

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

- 1,180 samples were received and 914 tests carried out for bacteria and fungi.
- nine factories, (8) produce dealers, (1) farm and (9) warehouses were visited. There were also fifteen (20) field visits and (29) consultations.

### **3.5 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               | 13,680    |
| • Samples submitted         | 405       |
| • Disinfestation Operations | 984       |
| • Food condemned            | 88.75 MT. |
| • Export certificates       | 102       |

### 3.6 Details of Performance for 2006/07

**Table 1: Indicators of Performance 2006/07**

<b>ACTIVITIES</b>	<b>TOTAL</b>
No. of inspections (Table 2 for details)	13,680
No. of samples taken	405
Quantities of commodities inspected	648774.21 MT
Quantity fumigated	89 MT
Quantity condemned	88.75 MT
No. of Condemnation Notices	31
No. of Release Notices	34
No. of Detention Notices	80
No. of Other Notices	315
No. of export fumigations	323
No. of tyre fumigations	11
No. of local fumigations	556
No. of mistings	4
No. of spraying operations	66
No. of disinfestation operations	984
No. of rodent treatments	24

**Table 2: Inspections (2006/2007)**

<b>LOCATION</b>	<b>TOTAL</b>
Government Food Store	19
Statutory Bodies	23
Bonded Warehouses	255
Wharves	290
Airports	4
Ships	48
Containers	10,724
Break bulk consignments	677
Hospitals/Health Centres	7
Schools	15
Correctional Centres	54
Distributors	111
Supermarkets and wholesalers	694
Bakeries	160
Grain and Farm Stores	52
Produce Dealers	3
Mills	23
Factories	118
Spice Dealers	8
Restaurants	320
Hotels	52
Pest Control Operators	4
Others	19
<b>TOTAL</b>	<b>13,680</b>

### 3.7 Pesticide Residues

Below are highlights of the Pesticide Laboratory work conducted:

**TABLE 3: PESTICIDE RESIDUE ACTIVITY 2006/07**

<b>Test</b>	<b>Output No. of samples</b>	<b>Income Earned (\$)</b>
Pesticide Residue	234	363,500
Mycotoxin	71	5,000
Rancidity	5	-
Other chemical analysis	10	7,500
<b>Total</b>	<b>320</b>	<b>\$376,000.00</b>

### 3.8 Laboratory Accreditation

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 50% complete and is awaiting approval from the consultants.

### 4.0 Strategic Focus

The primary objective for 2007/2008 will be to continue modernization initiatives of 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 SEWAC project.

The Division will also:

- Collaborate with NEPA on the development of an intervention to change 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.
- Continue efforts to ensure that the Food Safety and Prevention of Infestation Act and Regulations are modernized during the upcoming fiscal year.
- Complete its procedural manuals early in the next fiscal year

- Submit documents for accreditation its laboratories, following the full establishment of the accreditation body in 2007/08
- Develop post harvest practices to prolong the shelf life of harvested sweet potato roots.
- Develop a protocol for handling, packaging and storage of minimally processed fruits and vegetables.
- Develop a pictorial guide to chilling and heat injuries to 20 local fruits and vegetables.
- Make post harvest information available to farmers, students, supermarket operators, green grocers, exporters, fresh cut callaloo processors and packinghouse operators through public education campaigns, laboratory demonstrations, training/workshops conducted by the unit and in collaboration with other agencies e.g RADA.
- Continue its routine inspection of fresh produce in supermarkets, restaurants, factories, fresh cut callaloo processing facilities and packinghouses to ensure that quality is maintained and consumers' health is not at risk.

## **5.0 Summary of the Main Programmes for the Financial Year 2006/2007**

### **5.1 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 certain decision-making
- (c) Disinfestations of food and food storage structures
- (d) Rodent baiting

### **5.2 Training, Information and Public Relations**

- (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

### **5.3 Rodent Biology and Control**

Plans are in place to increase the number of rodent control programmes island-wide, the number of consultations with private businesses, individuals, community organizations.

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

### **5.4 Entomology**

- (a) 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

### **5.5 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

### **5.6 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

### **5.7 Post Harvest**

In an effort to transfer post harvest technology, reduce post harvest losses and lengthen the shelf life of agricultural commodities entering commerce.

## **6.0 Budgetary Allocation for 2006/07 Financial Year**

The budgetary allocation for the Financial Year 2006/07 was \$75,637,000 for recurrent expenditure while total revenue earned was \$5,160,677.

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**May 30, 2007**