

# Safe Food, Fair Food

Barbara Szonyi and Aklilu Feleke



ILRI

International Livestock Research Institute

ICARDA-ILRI Livestock and Fish external evaluation meeting of  
sheep and goat value chains in Ethiopia

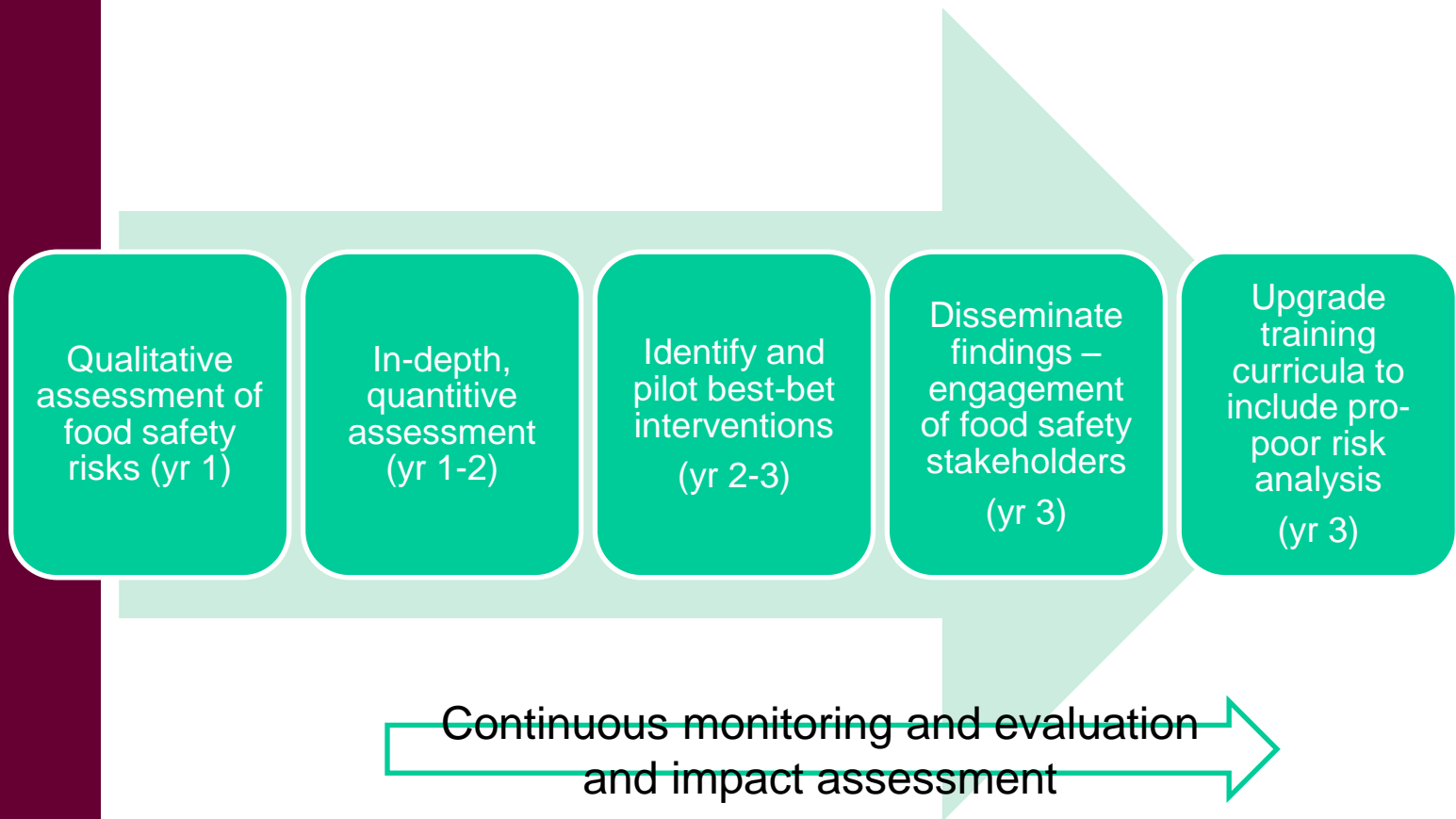
Addis Ababa, Ethiopia, 4 June 2015

# Safe Food, Fair Food

- Risk-based approach to food safety
  - Structured way of evaluating and dealing with risks
  - Identifies major risks in food value chain from farm to fork (multidisciplinary)
  - Identifies most useful points of intervention



# Strategy and timeline



# Qualitative assessment of food safety in the value chain

- Participatory rural appraisals and focus group discussions
  - Topics included animal health, consumption patterns, food preparation, and perceptions of quality and safety of meat and milk
- Outputs
  - Animal-source food production and consumption cycles and constraints on these
  - Food selection and handling practices
  - Risk awareness and management

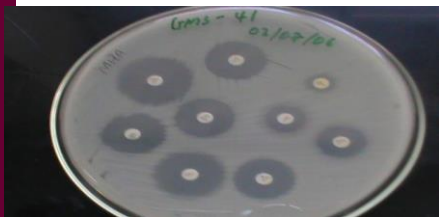
# Food safety risks in Ethiopia

- Low level of consumption of animal-source foods
  - Nutritional deficiencies
  - Gender differences in consumption
- Presence of hazards in animal-source foods
  - Biological hazards (food-borne pathogens)
  - Chemical hazards (aflatoxins, drug residues)
- Risky practices at all levels along the value chains
  - Consumption of raw and/or lightly cooked meat



# Biological hazard assessment

- **Biological hazard** risk assessment targeting foodborne pathogens in small ruminants
  - In slaughterhouses:
    - Survey and observation of slaughter practices
    - *E. coli* O157, *Salmonella* and *Campylobacter* isolation in meat and environmental samples
    - Drug resistance testing
  - Rural smallholder producers:
    - Survey and observation on goat milk handling and processing
    - Coliforms, *E. coli* O157 and *S. aureus* isolation in goat milk and goat milk products



# Biological hazard assessment

- Slaughter practices are conducive to cross-contamination of meat
  - confirmed by isolation of pathogens from environmental samples
- Isolated multidrug-resistant pathogens from small ruminants from central highland and remote pastoralist systems
  - Issue of antibiotic resistance and its source (human medicine, natural resistance?)



# Training interventions

- Hands-on training for meat inspectors on pre-and-post harvest practices of small ruminants
- Posters and leaflets on slaughter hygiene
- Training for rural goat milk producers on milk hygiene and good manufacturing practices





# Safe Food, Fair Food

