Workshop On “Awareness On Food Safety Management System”

24th – 25th April, 2014

THE ROLE OF SON IN ENSURING FOOD SAFETY MANAGEMENT
Introduction

- Standard Organisation of Nigeria (SON) was established by the enabling Act No. 56 of 1971
- 1\textsuperscript{st} amendment - Act No. 20 of 1978
- 2\textsuperscript{nd} amendment - Act No. 32 of 1984
- 3\textsuperscript{rd} amendment - Act No. 18 of 1990
Aims & Objectives of SON

- Establishment of standards
  - Relating to products and measurements
  - Materials and process
- Their promotion at national/ regional and international levels thereby promoting consumer confidence and global competitiveness of Nigerian products and services through standardization and quality assurance
Aims & Objectives of SON Cont’d

- Assistance in the production of safe – quality goods thereby improving lives through standardization and quality assurance
- Certification of industrial products
- Improvement of measurement accuracies
SON’s Membership of International Standard Bodies.

- Member of codex alimentarius commission (CAC). SON is the codex contact point for Nigeria and also functions as the secretariat.
- SON is member of International Organization of Standardization (ISO) and is currently the head of African Region of Standardization (ARSO).
Certification of SON Management System

- SON has been certified to ISO 9001:2008 by ISOQAR
What is Standard

- A consensus and approved document, detailing the necessary mandatory criteria to ensure a material, product, service and or procedure is suitable for the purpose for which it is intended.
Nigeria Industrial Standard (NIS)

- This is formulated by a technical committee.
- The committees are constituted from experts representing various interest groups e.g. producers, consumers, academia, research institutes amongst others.
Standard and food safety

- Standards help to avoid confusion and misunderstandings.
- When checking food safety, it is easy and convenient to use well known and definitions of requirements as provided by standards.
Food Safety Concerns

- Farm level: site preparation (soil characteristics, soil preparation)
- Sowing operations
- Cultural operations
- Fertilization
- Irrigation
- Harvest
- Packing
Food Safety Concerns-cont’d

- Transportation
- Storage
- Crop protection
Common Issues at This Levels Include:

- Pesticides contamination
- Heavy metals
- Products mixed with extraneous seeds
At Primary Processing, Storage And Transportation.

Produce contact with:

- Toxic compounds e.g. fuels, oil etc.
- Pesticides
- Metal, wood, glass, stones, asbestos etc.
- Vermin/insects e.g. dead rats
- Animal faeces (when same vehicles are used to transport animals) which may lead to Salmonella infection.
Establish standards that will control quality and safety in Agricultural produces/products, methods, materials and equipments used in agricultural practices. This include: Elaboration, Adoption, Adaption of:

- Food Standards,
- Agricultural produce standards, guidelines and related texts such as Code of practices etc.

The standards are with 5 years revision policy.
Tools used in SON to ensuring food safety management system in Nigeria Cont’

- Relevant input/information are incorporated in the standard from the following sources among others:
  - Codex Alimentarius Commission
  - The joint meetings of the FAO panel of Experts on Pesticide Residues in food and the Environment and the WHO core Assessment Group Pesticide Residues (JMPR), (for Maximum Limits for Residues of pesticides or Veterinary Drugs)
- The joint FAO/WHO Expert committee on food additives (JECFA), (for Additives)
- Other relevant information regarding risk assessment work conducted by FAO and WHO.
- Recommendations of the International Dairy Federation (IDF) (in cases of milk and milk products or individual standards for cheese.
- ISO standards on food products.
- Other relevant standards (e.g. UNECE commercial Agricultural Quality/Safety Standards.)
- Industry experience
- Laboratory test results.

SON elaborates this standards for produce to cover from farm to fork in order to eliminate unsafe food.
Example of such standard is for Palm oil and it’s derivatives.

- Code of good Nursery practice
- Code of good Refining practice
- Code of good Agricultural practice for oil palm estates and small holdings.
- Code of good practice for handling, transport and storage of products of the oil palm
- Standard for palm oil.

This same stages goes for other products e.g.
- Cocoa and Cocoa products
- Cassava and Cassava products e.t.c.
Typical format for Food/ Agricultural produce quality/safety standard includes

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Typical format for Food/ Agricultural produce quality/safety standard includes cont’d

- Classification
- Class Extra
- Class 1
- Class 11
- Size/Grading
- Tolerances
- Quality tolerances
- Presentation
- Uniformity
- Packaging and labeling
• Labeling includes post harvest treatment (if applicable).
• Storage humidity and temperature
• Contaminants
• Heavy metals
• Pesticide residues
• Hygiene
SON Relevant Activities That Ensures Food Safety Management Systems In Nigeria

- System certification.
- Inspections
- Training/ Awareness creations
System Certification Activities

- Certifies systems to: ISO 22000 Food safety
  ISO 9001 Quality
  ISO14000 Environmental
  ISO17025 Lab Accreditation

Among others.
SON carries out Quality inspections under:
- MANCAP (product Certification)
- Investigative
- Market survey
Training/ Awareness creations

- ISO 22000:2005 Food Safety Management System Training
- HACCP Training
- ISO 9000 Training
- Sectorial presentation of Standards for awareness creation.
Why Certify Systems?

- A certified system has more chance of yielding a safe product/service.
- In some developed countries, system certification is a prerequisite for product/service.
- In present era of multi-trade cooperation, system management certification is a must if your products or services are intended to penetrate the international market.
SON Role in Private Standards

- To further enhance food safety in Nigeria, SON has already formed a steering committee through which a National Technical Working Committee list has been evolved for the establishment of the Nigerian G.A.P. standards.

- The objective to establish the Nigerian G.A.P. standards is to:
  - provide quality requirements for Agric. produce,
  - training, capacity building to help all stakeholders to be better skilled in matters related to food safety, farm produce and export.
Key Challenges.

- **Finances** - Cost of developing and promoting Standards, training and certification.
- **Capacity building**
- **Testing Facilities**
- **To ensure development of Nigeria G.A.P and benchmarking against Global G.A.P**
- **Continued stakeholder’s enlightenment/sensitization (workshops and Seminars)**
THANK YOU