Risk Management Options for Small and Less Developed Businesses

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Small and less developed businesses

- Businesses that because:
  - of their size, lack of technical expertise, economic resources,
  - or the nature of their work, encounter difficulties in implementing HACCP in their food business.

- The term “less developed business” refers to the status of the food safety management system and not to the number of staff or volume of production.

*WHO Consultation on "Strategies for Implementing HACCP in Small and/or Less Developed Business" in 1999 (WHO, 1999).*
Small and less developed businesses

- The concept of small businesses was defined on the basis of their qualities:
  
  • They serve local customers.
  • They have a limited share of the available market.
  • They are owned by one person or by a small group of people.
  • They are mostly owner-managed and independent of ownership by larger groups of companies.
Small and less developed businesses

- Small businesses and larger businesses lacking the ability to develop effective food safety management systems.

- Important contribution to the national food supply and important source of employment for local economies.

- Strong impact on the health of local consumers and therefore national public health.
Case study in Madagascar

- Exported fruits (litchis) and spices (vanilla, cloves)
- Supporting projects (EU/EuropAid) for international assistance
- All stakeholders (farm, processing, export levels)
- To improve the quality of products exported to Europe
- To support local operators in implementing GHP/HACCP along the food chain
Case study in Madagascar: Vanilla process

- Production of 2000 tonnes/year (70% of total production)
- 80,000 farmers (4% of the population)
- 80% produced in the North of the country (humid)
- 50% exported to USA; followed by France; Germany
GHP and HACCP implementation

- GHP and HACCP are recognized as efficient and useful tools for enhancing the safety of food products and providing adequate food safety assurance.

- Codex HACCP system is the reference standard (7 principles, 12 steps for implementation).

- But SLDB face several barriers/obstacles for implementing GHP or HACCP.
SWOT / Weaknesses of Internal factors

A/ Implementation of a national policy:

- No strategy is defined for the implementation of GHPs and HACCP.

- No incitation or facilities exist for food industries for domestic market to implement GHPs and HACCP.

Sarter, Food Control 2010
SWOT / Weaknesses of Internal factors

B/ Scientific understanding of risk:

- Food safety management is not based on risk analysis.
- No support is given to research (risk analysis).
- Lack of risk analysis capabilities in regulatory agencies and official laboratories.
SWOT / Weaknesses of Internal factors

C/ Legislation and enforcement of legal requirements:

- Food safety is not based on food business operator responsibility
- The legislation is fragmented and out-dated
- Poor control, enforcement and sanctions to assess compliance
- Lack of standards, specifications, directives, guidelines for food operators
SWOT / Weaknesses of Internal factors

- **D/ Strength of public authorities:**
  - No leading infrastructure for implementation of GHPs and HACCP
  - Confusion and duplication in responsibilities of the various agencies involved in food safety management at central and local levels
  - Lack of expertise, resources, budget and equipment for public agencies
Case study in Madagascar: Vanilla process

Evaluation
Existing level of GHPs
Needs of strengthening
Premises and workers practices/knowledge
Technical supports

Obstacles
Additional cost (no support)
Local infrastructure
Training, awareness
HACCP-based approach

Hazard analysis (microbes and mycotoxins)

Evaluation: Farmers-Processors-Exporters

Develop specific Guides to GHP

Training and consultation with official authorities

GUIDES ADVANTAGES
HACCP based-approach
Target safety and quality criteria
Support from international consultancy
Integrated approach (farmers, processors, exporters)
Collective guidelines
Implementing GHP
Case study in Madagascar: Vanilla process

- Compliance with International standards:


Curing process of Vanilla

- Harvest of green beans
- Grading
- Killing
- Sweating
- Drying
- Conditioning
- Storage
- 6 months

Farmers

Processors

Exportaters
Microbiological analysis Vanilla

<table>
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<th>Concentration (log₁₀ ufc/g)</th>
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HACCP-based approach

- Hygiene/cleaning for premises, personal, equipments
- Flow diagramme: conditions for each step from farmers to exporters
- Targetting safety and quality requirements
- Identification of CCP
- CCP control: causes, preventive measures, method of surveillance, corrective actions
- Technical sheets for some CCP: simple and demonstrative
HACCP-based approach

- Consultations with the stakeholders

- Training of the operators:
  - Presentation of the HACCP-based approach,
  - Presentation of the microbiological results
  - Objectives and utilisation of the guides
  - Document to initiate a dialogue with official authorities (control)

- Training to hygienic practices (microbial contaminations, quality requirements...).
Conclusion

Guides to hygienic practice, codes or standards
- Government approved (compliance with law)
- Professional /industry associations
- Simple presentation/language
- Simple recording
- Flexibility to fit the needs of SLDB
- Sector-specific (bakery, spice…)
- Easy and large distribution