



FOOD AND AGRICULTURE
ORGANIZATION
OF THE UNITED NATIONS



Agenda Item 5

Conference Room Document 30
English only

FAO/WHO Regional Conference on Food Safety for Africa

Harare, Zimbabwe, 3-6 October 2005

NATIONAL FOOD SAFETY SYSTEMS IN AFRICA: A SITUATION ANALYSIS

(Prepared by Nigeria)

CHAPTER ONE

Introduction

Nigeria as a member of the United Nations has been a signatory to all the Conventions and Declarations on Health issues. In 1986, the Federal Military Government formulated a National Health Policy and strategy to achieve Health for all Nigerians by the year 2000 and beyond. However, the 1986 National Health Policy has been reviewed twice, first in 1988 and then in 1996. In 1996, a national plan of action was drawn to cover the period 1996 to 2005, and this has now been adjusted in line with vision 2010. The National health policy, is an expression of government's readiness to establish a National Health System which should be "Wide in scope and provide comprehensive coverage with Primary Health Care serving as the main thrust of the implementation strategy. The 1995 maiden National Health Summit on its part, emphasized that health care services in Nigeria should be geared towards adopting health promotion as a major front for achieving high level of health for all Nigerians based on consumer's right, community participation, prevention of and reduction of need for curative health care. Good food hygiene and safety with optimum nutritional health for all Nigerians through not explicitly expressed, is implicit in the objectives and strategies of the National Health Policy and the Abuja Health Declaration Consumer empowerment in the prevention and reduction of enteric disease morbidity and mortality is one of the important components of a good food hygiene and safety programme.

- 1.1 Over the years, various Government in Nigeria has tried in one form or the other to make provisions for the safety and wholesomeness of the nation's food supply. As far back as 1971 to date, several legislative provisions have been enacted in different statutes. These include:-
- a) Public Health Laws (1917) now known as Public Health Ordinance Cap 165 of 1958;
 - b) The Food and Drugs Decree, No. 35 of 1974;
 - c) The Standards Organization of Nigeria Decree No.56 of 1971;
 - d) The Animal Disease Control Decree No. 10 of 1988;
 - e) The Marketing of Breast Milk Substitute Decree No. 41 of 1990;
 - f) The national Agency for Food and Drugs Administration and Control (NAFDAC) Decree No. 15 of 1993.

1.2 Amongst other important functions, it should be noted that

- a) The Federal Ministry of Health is responsible for the formulation of National policies, guidelines and regulations on food hygiene and safety, as well as the monitoring of implementation. It is also responsible for nutritive value of food, food hygiene and safety, environmental sanitation, prevention and monitoring of food environments and handlers, control of food-borne disease, the quality of public water from taps, as well as national and international matters relating to food.
- b) NAFDAC is presently responsible for the control of imported and locally processed foods and bottled water at Federal and State levels.
- c) The Local Government Authority is responsible for Street Food-Vending, Bukaterias, Catering establishments, and traditional markets.
- d) Standards Organization of Nigeria is responsible for formulation and enforcement of set standards on the composition of imported and locally manufactured food.
- e) Ministry of Agriculture is responsible for good agricultural practices and monitoring of new agricultural technologies.

1.3 Justification

1.3.1 The National Food Hygiene and Safety policy is an integral part of the Nigerian Health Policy and the Abuja Health Declaration, which are both based on achieving health for all Nigerians by the year 2010. A constant and adequate supply of safe, nutritious and wholesome food to the population is a major component of a Nations' health and well being of their population is maintained at international accepted standards. A good National Food Hygiene and Safety Policy will improve the wholesomeness of available food, create better nutritional awareness, improve health status, and improve food trade and economic development.

1.3.2 Food is a very vital and basic necessity of life. This is why since early times, man has continued to evolve ways of safeguarding and maintaining a steady supply of wholesome and nutritious food.

1.3.3 Food is not only a biological need, but has also become an economic and political weapon in all countries of the world. It is constantly a potential source of family break-ups and socio-political problems in communities and nations. An effective National Food Hygiene and Safety Policy will assure that food supplied to the consumer is adequate, nutritious, wholesome and of adequate quality and quantity as demanded by the consumer and it is also not injurious to the consumers' health.

1.3.4 It is common knowledge that the custom of eating out which was once limited to special occasions, has become embedded in our culture because of the state of economy and urban pressure like metropolitan growth, distance from home to work or school and long hours of employment of women outside the home. This now contributes to the great number of commercial food establishments, proliferation of mass eating places and increased presence of uncontrolled street food vendors in our cities and villages, so that at least in a day, a meal is consumed away from home. Further-more, hotels, hospitals, industry and school establishments also routinely provide meals for their customers, employees and students. The attendance errors resulting from these are lack of proper safety and sanitation in food management.

1.3.5 The World Health Organization (WHO) reports, indicate the illness due to contaminated food is perhaps the most widespread health problem in the contemporary world and an important cause that has reduced socio-economic productivity. About a decade ago, at lease 500 million people on earth, majority of them children, suffer from malnutrition and hunger. These people were largely found in

those parts of the world where the food they had, were mostly susceptible to contamination by agents of diseases.

- 1.3.6 There are various socio-economic consequences of food contaminated with microorganisms. The WHO reports the scourge of polio, tuberculosis, brucellosis, gastroenteritis and their disastrous effect on human resources in developing countries, including Nigeria.
- 1.4 The 1997 Local Government Health System profile for Nigeria on reported leading causes of mortality in different zones, when pooled showed that diarrhoeal cases accounted for 25% followed by malaria (21.0%) and accidents (9.8%). The diarrhoeal diseases may not be unconnected with food-borne disease.
 - 1.4.1 The important role that food hygiene and safety plays in the aetiology of these diseases has significant consequences for the health sector such as occupancy of scarce hospital beds, increases cost of health care delivery and high morbidity and mortality rates. The time is, therefore, ripe to put in place an effective food hygiene and safety policy to provide the suitable framework through which the food hygiene status of Nigerians could be improved and sustained.
 - 1.4.2 It follows therefore that:
 - 1.4.3 All tiers of Government in the Federation acknowledge that ensuring good food hygiene and safety practices are fundamental to the achievement of a level of health that will enable the citizens of this country lead socially and economically productive lives.
 - 1.4.4 There is now a greater understanding of the principal threats to the health of the citizens in the country. These problems are associated with a variety of factors, including those related to food hygiene and safety environmental sanitation, poverty and general conditions.
 - 1.4.5 Adequate and satisfactory food hygiene and safety is one of the foundations on which the public care should be rest.
 - 1.4.6 The moral and legal responsibility of the authorities for protecting the public against disease, death and disability arising from the consumption of unwholesome food must be strongly upheld.
 - 1.4.7 Food-borne illness and disease such as diarrhea, typhoid, dysentery etc. from a significant part of the morbidity and mortality profile of Nigerians and have been on the increase in recent times.
 - 1.4.8 Food hygiene and safety policy is, therefore, formulated to address the major problems, which impede healthy development of the people and contribute, in no small measure, to the morbidity profile in Nigeria.

CHAPTER TWO

Policy Declaration

- 2.1 The federal Government being aware of the important role food hygiene and safety could play in the maintenance of sound Public Health, agrees that a specific policy is required to address food hygiene and safety problems in all their ramifications. The Federal Government shall provide an acceptable

level of food hygiene and safety practice as a contribution for all its citizens to achieve a socially and economically productive lives

2.2 All the Governments of the Federation hereby undertake to implement the National Food Hygiene and safety Policy which seeks to:-

2.2.1 Protect the public against injury to health through the consumption of unwholesome food.

2.2.2 Restrain the sale of foods, which are unhygienically prepared, adulterated, contaminated, spoilt, improperly preserved or mislabeled.

2.2.3 Ensure proper inspection and registration of all food premises.

2.2.4 Conduct public health surveillance of:

- (i) Food premises
- (ii) Food handlers and Street Food Vendors
- (iii) Equipment used for food processing

2.2.5 Ensure adequate waste disposal as well as vermin and fly control in food establishment.

2.2.6 Educate the populace on sound food hygiene and safety practices.

2.2.7 The Policy is to be implemented at every level of the National Health Care System.

2.2.8 The policy recognizes the roles and contributions of Donor Agencies, Non-Governmental Organizations, and the Private Sector and communities, in the nation's drive towards achieving a high standard of health care.

2.2.9 The Federal Government shall provide policy guidelines technical support, and infrastructure as deemed necessary, to State and Local Governments, in their efforts at implementing relevant programmes on food hygiene and safety.

2.3.0 Goals, Objectives and Targets

Nigeria cannot continue to live with a situation of inadequate and uncoordinated food hygiene and safety control system, with the resultant adverse effects on the health of the people and the economy of the Nation. Many factors including insufficient financial provisions, contributed to the present situation of inadequate food hygiene and safety, and food security in the country.

2.3.1 Goals

2.3.2 The overall goal of the policy shall be the attainment of high level of food hygiene and safety practices which will promote health, control food-borne and food related disease, minimize and finally eliminate the risk of diseases related to poor food hygiene and safety.

2.3.3 The food hygiene and safety policy as an integral part of the overall National Development Goals, shall therefore, seek to stimulate and promote all Government regulations concerned with:

- a) Food production

- b) Food storage and handling
- c) Food processing/preservations
- d) Food trade, transportation and marketing.

2.3.4 Improve the quality of health care by ensuring that all food consumed, improved into or exported from Nigeria, are wholesome, nutritious, free from contaminants and are accessible to the consumer at affordable price.

2.3.5 Harmonize and integrate all existing purpose of updating, strengthening and making them more relevant to the needs of the country.

2.3.6 Coordinate all the existing Food Control infrastructure and resources and redefine their roles in order to eliminate areas of overlap and conflict and also to create a data-base for future action and planning.

2.4.1 Objectives

2.4.2 To prevent illness and diseases attributed to the sale and consumption of unwholesome foods, by giving consideration to the intricate network of safe production, preparation/processing, handling, storage, transportation, distribution and marketing of foods.

2.4.3 To prevent spoilage of food and promote hygienic, safe and affordable methods of food preservation.

2.4.4 To educate and train food handlers, food operators, food administrators etc, on sound food hygiene and safety practices.

2.4.5 To carry out inspection and registration of food establishments and ensure good manufacturing practice.

2.4.6 To protect consumers against fraud and deceit by restraining the sales of food which are spoilt, adulterated, improperly preserved or mislabeled.

2.4.7 To prevent and discourage the display and sale of cooked food in open containers.

2.4.8 To stimulate awareness in the population, of the unsatisfactory food safety situation in the country, its effect on the health of the people and on the national economy and the contribution that every sector of the population can make to improve the situation.

2.4.9 To ensure continuous monitoring and evaluation of the standard of food hygiene and safety practices.

2.4.9.1 To improve local capability in food hygiene and safety control programmes and practices in food processing, handling, consumption and trade, in collaboration with appropriate bodies.

2.4.10 To assess and review all existing food laws, standards and codes all levels of Government in order to update, strengthen, integrate and publicise them.

2.4.11 To coordinate all existing Food Control Bodies in the country with a view to streamlining and harmonizing them for better coordination and results.

2.4.12 To integrate food hygiene and safety programme into the Primary Health Care System.

2.4.13 To set in motion ways and means of creating food hygiene and safety data-base for nation.

2.4.14 To promote inter-ministerial and multisectoral collaborative action so as to:

- a) Harness resources (expert skills, personal)

- b) Increase total financial and foreign exchange allocation to food hygiene and safety sector.
- c) Lift trade barrier, and
- d) Reduce import and excise duty and trade tariff on food and food products.

2.4.15 To identify other means of financing food hygiene and safety programme

CHAPTER THREE

3.0 Strategy for Implementation

- 3.1 For the purpose of systematically guiding governments, communities and individuals to achieve the objectives of the food hygiene and safety policy, the Federal Ministry of Health in collaboration with other relevant Ministries and Agencies shall issue from time to time, food hygiene and safety goals which all shall seek to attain. The goals shall be recommended based on current scientific facts.
- 3.2 All three tiers of Government-Federal, State and Local Government, shall be fully committed in the discharge of roles assigned to them.
- 3.3 Advocacy through mobilization of the policy makers and key officers in Government/Private Sector, opinion leaders and NGOs including the print and electronic media, shall be undertaken through the medium of information, education and communication (IEC), as well as interpersonal correspondence.
- 3.4 Current food hygiene and safety legislation followed by effective surveillance of food, water, food premises, food handlers, etc, shall be pursued.
- 3.5 Intensified health education on food hygiene and safety practices by the health department of the three tiers of government shall be undertaken using effective and culturally acceptable IEC packages tailored towards target groups.
- 3.6 Adequate resources needed to translate the food hygiene and safety policy into programmed activities shall be provided.
 - 3.6.1 Finance
Government shall provide adequate funding and mobilize resource from NGOs and donor agencies for running regular and annual programmes.
 - 3.6.2 Manpower
Adequate human resources shall be developed and made available by the Governments through the various channels including involvement of NGO's and professional bodies and private sector.
 - 3.6.3 Equipment/Materials
Appropriate equipment and materials shall be procured, developed, maintained and regularly supplied.
 - 3.6.4 Logistics
Ensure adequate supplies and distribution of resources, services, equipment and commodities.
- 3.7 Training shall involve:
 - 3.7.1 Identification of training needs.

- 3.7.2 Development of training materials/equipment.
- 3.7.3 Promotion of appropriate training and deployment of Health Manpower.
- 3.8 Multi-sectoral collaboration of all relevant Government Ministries/Agencies. NGOs and the private sector shall be undertaken in the planning and implementation of programmes.
- 3.9 Government shall embark on, and encourage relevant research in current hygiene and safety technology and its application.
- 3.10 The Hazard Analysis Critical Control Point (HACCP) system shall be adopted and implemented in monitoring and evaluating the different aspects of food hygiene and safety from the production, processing, storage, transportation, distribution, marketing and preparation for consumption.
- 3.11 Continuous monitoring of the control system, as well as deterioration of the level of contaminants and additives, shall be carried out to establish that the food hygiene and safety activities are effective.

The planned and sustainable national food safety system with access to quality, quantitative and safe food by the citizens has become one of the hallmarks of a responsible and responsive government globally as public health and economic success continues to define development and civilization.

The national food safety system in Africa has greatly improved over the last decade yet it has not properly and adequately addressed the serious problem of feeding the citizens with highly nutritious and safe food. This is mainly because of the absence of a collaborative and cooperative synergy among the stakeholders - government, regulatory agencies, farmers, researchers, manufacturers, processors, development agencies, non-governmental organizations and the consumers from the farm to the table.

The lack of synergy is compounded by unstable governments, wars famine and food-borne diseases that pose great danger to the health of consumers, national image, tourism, international trade and the economy. It is estimated that 2-3% of the food-borne diseases emanates from mismanaged national food safety systems through failures in agricultural production, processing, storage distribution, trade and consumption. The FAO/WHO has reported that about 25% of the world's available food is contaminated by bacteria, parasites and viruses whose consumption leads to long term illness that results to reduced productivity, absenteeism from work, increased medical costs, morbidity or death.

The changing patterns of food production and consumption in Africa are influenced by open market economy, massive invention and use of new technologies and modern agricultural practices. The African consumer is thus more than ever before exposed to the dangers from biological, chemical/nuclear, and toxicological hazards associated with food-borne diseases arising from veterinary drugs, pesticide residues, mycotoxins, heavy metals, fertilizers, natural or synthetic poisons and environmental pollutants.

The Challenges for the National Food Safety Systems

The people and governments of Africa needs all the support and encouragements they could muster from within the national regional and continental boundaries as well as the international community. The barriers of technology notwithstanding the gaps/lapses in food safety systems should be identified and solution found to them in order to stem the consequences to health and economy. Some of the present challenges include;

- Virtual absence of the Risk Analysis and Hazard Analysis and Critical Control Points [HACCP] approach to agricultural and manufacturing processes
- Uncoordinated response to food-borne epidemics and threats to food poisoning
- Inadequate funding for the agricultural and research sectors of the economy
- Poor collaboration among the government, regulatory agencies, academia, research institutes and the farmers, manufacturers and the consumers
- Poor gathering, verification and dissemination of research data and information for its application at relevant points of the food safety system.
- Communication to consumers on the quality and safety features of a food product to guide informed choice through proper labeling
- National legislations and standards to enhance regulatory enforcements.

The Role of Standards Organization of Nigeria in Food Safety Systems

Standards Organization of Nigeria (SON) is autonomous, statutory and mandated to elaborate voluntary or mandatory standards for enforcement of compliance by producers and manufacturers in order to protect quality and safety of product for the consumer and the economy.

The Standards Organization of Nigeria (SON), since its inception in 1971 by an Act of Government, has remained the fulcrum of Standardization, quality control, laboratory testing and metrology activities at the national and international levels in our national interest. The intense competition in the global market continually poses the challenge for our industrial growth, technology development, and the increasing quality demands of consumers, trade and exchange at domestic and international levels. This is at the core of SON's desire to assist industries to engage and up-grade standards to achieve quality and reliability. In the process, we ensure that standardization strategies serve to eliminate rather than create technical barriers to trade. Standards are the specified desirable attributes or features of a product that makes it satisfy and even exceed the expectations of the consumer consistently. The process of elaborating consensus standards requires the collaboration and cooperation of all stakeholders: - the government regulatory agencies, experts/consultants farmers, producers/manufacturers, relevant non-governmental organizations and consumers

The national standards bodies therefore through its technical committees coordinate the formulation of quality and safety requirements that guides the activity or process that needs to be controlled through:-

- Establishment of national, regional or adopted, adapted standards and their review or update as necessary and appropriate as circumstances and economy requires.
- Enforce and regulate the compliance to the quality and safety requirements of standards by producers and manufacturers to protect the consumers through supervision and inspection
- Subject processes and finished products to laboratory analysis to ascertain their compliance to the stipulated quality and safety requirements
- Ensure the quality and safety of imported product at all ports of entry into there country
- Participate actively in international for a that determine and influence quality and safety of products like the Codex activities, World Trade Organization and the International Standards Organization among others
- Source and disseminate food quality and safety information from relevant sources to end users

Strategies to Improve National Food Safety Systems

The importance of protecting the consumers from the hazards of food-borne diseases associated with faulty national food safety system cannot be over emphasized. Some of the important strategies for the improvement of the national food system include: -

- Development and updating of quality and safety standards for regulation of production/manufacture storage distribution and sale of food products with the application Risk Analysis, HACCP and our obligations to WTO and the Sanitary and Phytosanitary provisions
- Coordination of the collaborative and cooperative activities among the Policy makers, Regulatory Agencies, Researchers, Food Industry, Farmers, Agricultural extension workers and other relevant stakeholders.
- Establishment of well equipped laboratory with competent staff at strategic locations within the country for the analysis of food products for monitoring compliance and enforcement with specified quality and safety requirements
- Provision of basic infrastructure like specialized laboratories, potable water, storage facilities trained scientific and technical experts
- Assessment/Identification of national, regional needs and reliable baseline data to assist planning and execution for the success of the food system
- Adequate budgetary funds allocation to agriculture, research institutes to encourage production of quality and safe food.

THE ROLES OF THE NATIONAL AGENCY FOR FOOD AND DRUGS

The National Agency for Food and Drug Administration and Control (NAFDAC) Act Cap N1 LFN 2002 to regulate and control the importation, exportation, manufacture, advertisement, distribution, sale and use of food, drug, cosmetics, medical devices, packaged water, detergent and chemicals (referred to as regulated products) so as to ensure efficacy, safety and quality.

The enabling law statutorily provided for the establishment of six Directorates: Administration and Finance, Planning, Research and Statistics, Registration and Regulatory Affairs, Inspectorate, Laboratory Services and Narcotics and Control Substances (NCS) but also makes provision for any such other Directorates as may be deem necessary. In that regard, the Enforcement Directorate was created and the Inspectorate Directorate was split into two namely, Establishments Inspection Directorate and Ports Inspection Directorate. Therefore NAFDAC has a total of eight (8) Directorates presently.

The Agency uses the instrument of Product Registration to establish product ownership, monitor product safety and quality status, and protect consumers from false and misleading claims.

NAFDAC employs an elaborate and systematic registration procedure, which involves the following:

DOCUMENTATION- e.g. Power of Attorney,

- Certificate of Manufacture and Free Sales
- Certificate of Analysis, Trademark Ownership, etc

INSPECTIONS

- GMP Inspection
- Routine Inspection

- Investigative Inspection
- Compliance Inspection

LABORATORY INVESTIGATIONS

- Physical Examination
- Chemical Assays
- Microbiological Exam.
- Mycotoxin Detection
- Pesticide Residues
- Radionuclides Tests

PHYSICAL & ORGANOLEPTICS TESTS

- Weights and Volume
- Colour & Texture
- Flavour & Taste

VETTING

- Labelling
- Advert Materials

SURVEILLANCE

- Routine Market Surveillance
- Consumer Complaints investigations
- Compliance Surveillance
- Adverts Surveillance

SANCTIONS

- On Hold
- Rejects
- Recall
- Seal Up
- Prosecution

A product is registered if it complies with all the SPS requirements and it is given a NAFDAC Registration No. The product registration is renewed every 5yrs for full registration and 2years for listing.

- All products both domestic and imported products go through the Registration process.

The Product Registration Instrument of the Agency assures product safety and quality in addition to protecting the consumers from false and misleading labelling or advertisement claims.

The National Policy on Food Safety and Hygiene (2000) and National Policy on Food and Nutrition (2001) clearly state the roles of the Agency in assuring safe food.

At the States and Local Government Areas level, food safety issues are handled by the States Ministries of Health, which are Environmental Health Officers and Laboratory Officers.

Food Standards and Technical Regulations

The Standards Organization of Nigeria (SON) has the mandate to set standards in Nigeria and therefore elaborates food standards through technical committees that draw membership from food manufacturing industries and relevant government bodies such as the National Agency for food and drug administration and control (NAFDAC), Federal Ministry of Agriculture etc.

NAFDAC has the mandate to regulate and control the manufacture, importation, exportation, distribution, sale and use of food drug, cosmetics medical devices, chemicals detergents and packaged water. Technical regulations are therefore produced by the Agency for all the regulated products.

The existing food-borne disease surveillance system include the Notifiable Disease Reporting System, which features food Poisoning, diarrhoea, cholera, etc. This is collated by the Environmental Health Officers in the Local Government Areas from the Hospitals and Clinics within the area. Also during food-borne disease outbreaks such records are taken and dispatch to the States Ministry of Health and subsequently Epidemiology Unit of the Federal Ministry of Health.

In addition NAFDAC hosts the WHO International Food Safety Network (INFOSAN) and the INFOSAN Emergency situated in the Regulatory Affairs Division and the FDIC respectively.

Laboratory Support Services for all Food Related Hazards

NAFDAC has the following Laboratory Units manned by trained and competent staff to carry out the relevant laboratory analysis:

Chemical Hazards:

- Proximate Analysis Laboratory
- Pesticide Formulation Laboratory
- Pesticide Residues Laboratory
- Mycotoxins & Phytotoxin Laboratory
- Veterinary Drug Residues Laboratory
- Food Fortification Assay Laboratory

Microbiological Hazards:

- Microbiological Laboratory
- Sea food Laboratory

Others include:

- Radiological Laboratory
- Visuals/Organoleptic Lab
- Toxicological Lab
- Packaging Materials Lab

Challenges faced and Approaches Used To Overcome Challenges

The challenges faced include Overlapping of functions and lack of coordination between the relevant bodies and Stakeholders leading to duplication of efforts and avoidable friction. Threat to life and willful damages are some of the problems face occasionally particularly during enforcement of the enabling laws.

There is also financial constraints and non-availability of laboratory equipments to support diagnostic activities at the State and LG levels. In addition further training exposure is required in Food Surveillance.

Extent of the Use of the Food Chain Approach

Food chain approaches are used in preparing training modules and in passing on the Principles of Food Safety Management Systems. In order to formalize its application, a food hygiene practice booklet titled NAFDAC Guidelines for Food Hygienic Practices which employs the Farm to Fork Approach has been produced. There is also a draft Regulation on Food Hygiene presently.

FEDERAL DEPARTMENT OF FISHERIES

1. The Federal Department of Fisheries through the Fish Quality Control and Quarantine Services Division has responsibility for ensuring that fish and fishery products produced, imported or exported out of Nigeria conform to international quality standards of wholesomeness. This is implemented through the regular inspection of fishing trawlers, fish landing jetties, reefers (fish carriers), cold stores and cargo wing of the Murtala Mohammed International Airport, Lagos, as enshrined in the Sea Fisheries (Fish Inspection and Quality Assurance) Regulation of 1995. The aim of all of which is to ensure compliance with the Fish Quality and Quarantine Services Regulation of 1995.
2. Other regulatory measures adopted by the department include:-
 - The setting up of the organoleptic laboratory in collaboration with the Nigerian Trawlers Owners' Association (NITOA) to handle all fishery products to achieve the safety Standards as recommended in the HACCP plan;
 - Issuance of export Certificate for export of live fish;
 - Issuance of export permits for export of processed fishery products. The permit attracts a fee of N10,000 each; and
 - Establishment of a control post at the Murtala Mohammed International Airport, Lagos, to ensure that only fish and fishery products with the above permit/ certificate and properly documented with the statutory form D are air-freighted.

POLICY OBJECTIVES OF STRATEGIC GRAINS RESERVE DEPARTMENT

The policy objectives of SGRD include:

1. To store 5% of the total food grains produced in the country for the purpose of providing food during periods of national distress and to give assistance to friendly sister countries in their periods of need;
2. To act as a buyer of Last Resort (BLR);
3. To collaborate with other relevant Federal, State, Agencies and NGOs on Commodity Marketing and price Stabilization.

OPERATIONAL MODALITIES

The functions of the National Strategic Food Reserve Department are implemented along the under listed projects:-

1. Silo Construction - Completion of on-going silo projects and construction of new storage structures and system;
2. Silo Operations, Management and Maintenance;
3. Grains Purchase and Distribution;
4. Quality Control of the grain stock in storage and the silo environment;
5. Establishment of Multi-Commodity and Marketing Companies; and
6. Establishment of National Agricultural Development Fund (NADF).

DEPARTMENT OF LIVESTOCK AND PEST CONTROL

Some of the activities of the Department of Livestock and Pest Control Services include;

- Veterinary Quarantine activities at quarantine stations- This involves ;
 - Inspection of all imported veterinary drugs and biologics
 - Inspection of livestock feeds imported and exported
 - Importation and exportation of animals and animal products
 - Surveillance of animal diseases
 - Surveillance of importation
 - Control of hatcheries and poultry farms
 - Control of livestock movements
- Design, registration and licensing of abattoirs and slaughter houses/slabs
- Inspection of animals slaughtered for interstate and international trade
- Control of transportation of food animals and meat for public consumption
- Regulation of methods of slaughter of food animals
- Control of international meat trade
- Empowerment of meat inspectors
- Regulation, control and inspection of milk and dairy products
- Control and regulation of livestock feed formulation
- Control of pesticide residue in agricultural products This has become a problem in Nigeria as a result of overuse and misuse of pesticides giving rise to residues on vegetable crops and pasture. This problem occurs mainly at the farm level and during storage.

NIGERIA PLANT QUARANTINE SERVICE (NPQS)

The NPQS was established in 1960 with an Act of Parliament “The Agriculture (Control of Importation) Act No.28 of 1959” which gave the Division the mandate to put in place quarantine regulations, infrastructural facilities, trained personnel and scientific equipments and regulations that would enable her to meet the objective of preventing the introduction of dangerous and destructive foreign plant pests(insects, fungi, bacteria, virus, nematodes and weeds) of plants and plant products into the country and prevent the establishment and spread where introduction occurs despite all preventive measures. This mandate is in line with the text of the International Plant Protection convention(IPPC) of the Food and Agriculture Organization(FAO) OF 1959, and revised in 1979 which Nigeria is a signatory. The sanitary and Phytosanitary(SPS) Agreement of the World Trade Organization(WTO) and International Plant Protection Convention (IPPC) emphasize on basing phytosanitary measures on technical justification for international trade in agricultural plants and plants products. This gave rise to the review of the NPQS enabling laws in the year 2003 and the

putting in place of the Nigeria Plant Protection Act also known as The Agricultural Control of Importation and Exportation Act Amendment 2003 draft to conform with international standards.

Nigeria is one of the founding members of Inter-African Phytosanitary Commission and is being represented by Nigeria Plant Quarantine Service.

Conclusion

The national food safety system should be strengthened, updated and effectively managed to impact more positively on the standard of living of consumers and the economies. This will reduce Africa's burden and image of diseases, wars, hunger, famine, malnutrition and short life expectancy concerted effort at national regional and international levels must be implemented to give consumers the best food without the hazards of contamination.

The employment of verifiable scientific and technical information and data as it concerns diseases, cure, new techniques, method and analytical procedures must be made available through information gathering and dissemination to farmers, food industries, processor and consumer in order to prevent and control food-borne diseases. The issue of use and consumption of genetically modified food and organisms as well as effect of new chemical fertilizer, insecticides, fungicides and others should be done with outcomes of research.

The functions/role of national Standards Bodies as the catalyst in the prevention, control of food-borne diseases should be recognized and encouraged for the articulation and realization of industrial and economic development.