

Strengthening capacity, incentives and institutions for food safety in Ethiopia

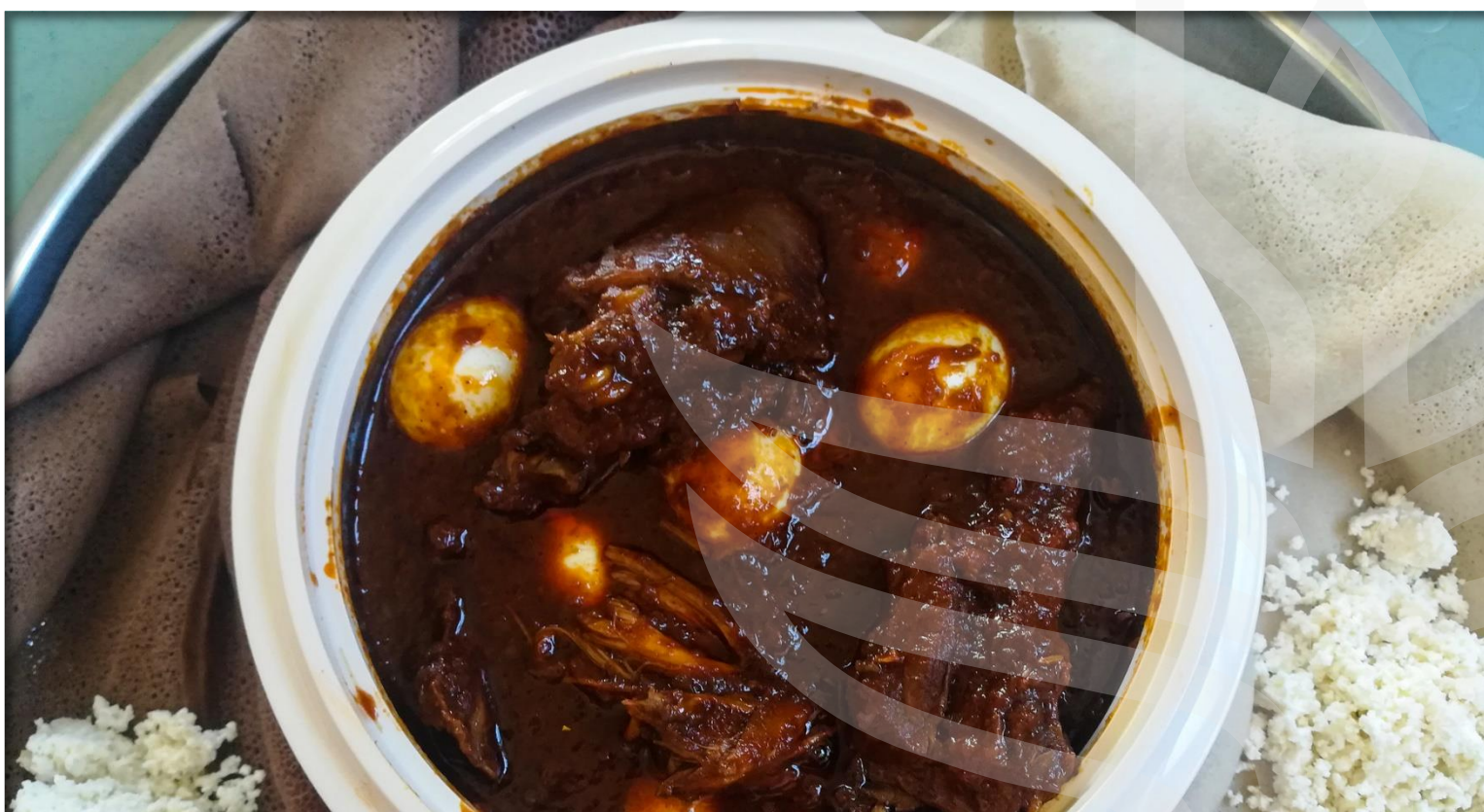


INITIATIVE ON
One Health

Training of food business inspectors from the Addis Ababa City Administration

Abdi Keba, Getachew Dinede, Aderajew Mekonnen, Gashaw Abate, Vivian Hoffmann, Delia Grace, Kebede Amenu and
Hung Nguyen-Viet

February 2024



Contents

Abbreviations and acronyms	2
Acknowledgments	3
Executive summary	4
Introduction	5
Proceedings	6
Objectives	6
Content	6
Participants	6
Methods	6
Results and discussion	6
Annex 1: Program	8
Annex 2: List of participants	9

Abbreviations and acronyms

AAFDA	Addis Ababa City Administration Food and Drug Authority
EPHI	Ethiopian Public Health Institute
FDA	Food and Drug Authority
ILRI	International Livestock Research Institute
SCIIFS	Strengthening Capacity, Incentives and Institutions for Food Safety in Ethiopia

Acknowledgments

This work was conducted as part of the CGIAR Initiative on One Health and is supported by contributors to the CGIAR Trust Fund. CGIAR is a global research partnership for a food-secure future dedicated to transforming food, land, and water systems in a climate crisis. We also thank the expert stakeholders for their valuable contributions during the workshop.

Executive summary

Consumption of foods contaminated with foodborne hazards causes a substantial public health burden and jeopardizes socio-economic development worldwide. Food businesses play an important role in foodborne disease outbreaks across the world. Therefore, interventions that involve improving food safety capacity of actors such as food inspectors, who have roles in improving food safety culture, are vital in contributing to improved food safety.

The International Livestock Research Institute (ILRI) is implementing a food safety project, *Strengthening Capacity, Incentives and Institutions for Food Safety in Ethiopia (SCIIFS)*, aimed at improving the capacity of food safety regulators. As part of this project, on 11 October 2023, ILRI organized a workshop for food inspectors from the Addis Ababa City Administration Food and Drug Authority (AAFDA) to train them on food safety, food inspection, foodborne hazards, and elements that support food safety interventions. Twenty-five of the 26 invited participants attended the workshop: two food business inspectors from each of the 11 sub-cities and four from the AAFDA main office.

The participants mentioned that they often use the traditional food inspection approach due to legislations, although it is time- and resource-intensive and could result in poor inspection quality. They said that the eight rules of food safety hygiene practices are crucial and need to be monitored to make food safe. They believed that the SCIIFS project, which uses these rules, will improve hygiene compliance of vendors after interventions. They added that they would include these risk-based approaches to monitor food hygiene practices in their plans.

The establishment of the AAFDA office as a food safety regulating entity, the existence of legislations that support food safety inspection, and capacity of staff as were cited as factors contributing towards an enabling food safety environment in Addis Ababa. However, lack of community awareness on food safety, informal market settings, and inadequate investment were mentioned as some of the hindrances to implementing food safety interventions.

They expressed gratitude for the opportunity to take part in the workshop and the broader project activities. They emphasized that their involvement would enhance their understanding of the project's objectives and activities, ultimately improving their active engagement and integration of project activities into their routine food safety practices. The participants highlighted the significance of initiatives like SCIIFS in addressing the existing gaps in food safety investment.

An analysis of the evaluation responses revealed high ratings for the workshop setting (96%), the trainers' knowledge in the topics (92%), the importance of the topics (88%), and the time allocated for each topic (64%). Additionally, participants demonstrated keen interest in food safety interventions and expressed willingness to collaborate with project staff during the workshop discussions.

Introduction

Despite advancements in food science and technology, foodborne disease remains a major global public health problem. The impact of foodborne disease is much more severe in low- and middle-income countries such as Ethiopia. Consumption of foods contaminated with foodborne hazards causes a substantial public health burden and jeopardizes socio-economic development worldwide. Food businesses play an important role in foodborne disease outbreaks across the world. Therefore, interventions that involve improving food safety capacity of actors such as food inspectors, who have roles in improving food safety culture, are vital in contributing to improved food safety.

The International Livestock Research Institute (ILRI) is implementing a food safety project, *Strengthening Capacity, Incentives and Institutions for Food Safety in Ethiopia (SCIIFS)*, in collaboration with local and international partners. The project uses a 'three-legged stool' concept in food safety intervention: training and technology with meat vendors, enabling environment with authorities working on food safety, and motivation with meat vendors and consumers.

As part of this project, ILRI held a workshop on 11 October 2023 to train food inspectors from the Addis Ababa City Administration Food and Drug Authority (AAFDA) on food safety, food inspection and foodborne hazards. The aim was to improve the inspectors' knowledge of different aspects of food safety and, in turn, increase their motivation to contribute towards food safety intervention efforts.

Proceedings

Objectives

- To provide the food safety regulators with an overview of the SCIIFS project.
- To train the food safety regulators on:
 - The eight rules of food safety hygiene practices (clean hands, clean cloth, clean water, clean surfaces, clean tools, safe storage, sequence, and sanitize)
 - Food business inspection, emphasizing risk-based food inspection
 - Food hygiene and foodborne hazard identification
 - Inspectors' code of conduct and legislations related to food inspection

Content

The content of the training program is provided in Annex 1 of this report.

Participants

The workshop participants were food safety inspectors from AAFDA working at the main office and in the sub-cities, as well as consultants from the Ethiopian Public Health Institute (EPHI) and the Ethiopian Institute of Agricultural Research working on the SCIIFS project. Project staff from ILRI (Abdi Keba, Getachew Dinede, and Kebede Amenu) organized and facilitated the meeting (Annex 2).

Methods

The workshop started by welcoming the participants and describing the workshop objectives, agenda and methods. This was followed by self-introduction of the participants. Presentations were given on the SCIIFS project overview, food safety focusing on the eight rules of food safety hygiene practices, food business inspection, foodborne hazard identification and food safety enabling environments such as the inspectors' code of conduct and legislations that leverage food safety.

In addition, participants formed four groups to discuss various topics: (1) differences between risk-based and traditional food inspection, (2) the eight rules of food safety hygiene practices, (3) differences between food safety and food quality, and (4) existing enabling factors to conduct food safety in Ethiopia. After the group work, results were presented and discussed in plenary to enrich the outcomes.

Results and discussion

Twenty-five of the 26 invited participants attended the training workshop: two food business inspectors from each of the 11 sub-cities and four from the AAFDA main office. The invitations were sent by AAFDA as the project activities will greatly contribute to its planned food safety activities. AAFDA has been involved in the project since its commencement. The AAFDA staff mentioned that this collaboration has improved their relationship with the project staff, aiding them to better understand the project objectives, which in turn has improved their active involvement in the project activities.

The participants mentioned that they followed traditional food business inspection methods because the regulations require that they inspect all food business establishments and report the findings. However, they reflected that this approach is time- and resource-intensive which negatively impacts the quality of the inspection. Nonetheless, in specific instances, for example, in case of outbreaks of foodborne disease like cholera, risky food establishments are targeted for inspection. Although many of the participants supported risk-based inspections, some argued that such an approach may overlook risks in some food establishments, allowing them to operate while their hygienic practices are substandard.

The participants discussed in detail the eight rules of food safety hygiene practices, namely, clean hands, clean cloth, clean water, clean surfaces, clean tools, safe storage, sequencing, and sanitizing of foods. They said that these crucial hygienic practices need to be monitored to make food safe and were optimistic that the SCIIFS

project, which uses these rules, will result in improved hygiene practices of vendors after the interventions. They added that they would include such monitoring into their plans. The project staff confirmed that these elements of hygienic practices would be part of the foodborne illness risk factors in the meat shops inspection checklist and hoped that the AAFDA would adapt them in their routine food business inspections.

Furthermore, the participants discussed enabling factors for food safety in Ethiopia in general and Addis Ababa in particular. Enabling factors include the establishment of the AAFDA office as a food safety regulating entity, the availability of legislations that support food safety inspection, and the capacity of staff. However, they cited low community awareness on food safety, informal market settings, and inadequate investments as some of the hindrances to implementing food safety interventions. They mentioned that food safety projects such as SCIIFS could contribute to filling the gap in food safety investments.



Photo 1: Participants discussing the training topics at the workshop (credit: ILRI/Getachew Dinede).

The participants appreciated the opportunity to attend the workshop and take part in the project from its commencement. This has helped them to better understand the project objectives and activities, leading to active involvement and uptake of the project activities in their routine food safety inspections.

At the end of the workshop, the 25 participants gave their feedback on the workshop with regard to the workshop setting, knowledge of the trainers, importance of the topics covered, and the time allocated for each topic. These were rated as 96%, 92%, 88%, and 64%, respectively. The participants were also interested in food safety interventions and collaborated with the project staff during the workshop discussions.

Annex 1: Program

Time	Topic	Presenter/facilitator
0830-0900	Registration	Abdi Keba and Yodit Girma
0900-0915	Welcome remarks and brief points about food safety intervention projects in Ethiopia	Hung Nguyen-Viet
0915-0920	Introduction of participants	Kebede Amenu
0920-0930	Overview of the SCIFIS project	Kebede Amenu
0930-1015	Risk-based food business inspection	Aderajew Mekonnen
1015-1045	Health break	
1045-1115	Improved food inspection capacity based on risk analysis	Aderajew Mekonnen
1115-1200	Food hygiene and hazard identification	Aderajew Mekonnen
1200-1230	Group discussion and presentations by participants	Aderajew Mekonnen and Kebede Amenu
1230-1330	Lunch	
1330-1415	Food safety	Getachew Dinede
1415-1500	Enabling environment, code of conduct, rules and regulations towards improving food safety in Ethiopia	Kebede Amenu
1500-1515	Health break	
1515-1600	Group discussion and presentations by participants	Getachew Dinede and Kebede Amenu
1600-1615	Feedback and closing	Kebede Amenu and Abdi Keba
1615-1700	Attendance fee management	Abdi Keba and Yodit Girma

Annex 2: List of participants

Name	Organization
Abadi Abraha	AAFDA central office
Abdi Keba	ILRI
Abera Gonfa	Gulele sub-city FDA
Aderajew Mekonnen	EPHI
Aliy Afkadir	Lideta sub-city FDA
Aster Alemu	Bole sub-city FDA
Ayele Worku	Yeka sub-city FDA
Baye Takele	Kirkos sub-city FDA
Birhanu Tadesse	Akaki sub-city FDA
Ebisa Geneti	Addis Ketema sub-city FDA
Esrael Demelash	Gulele sub-city FDA
Estifanos Getachew	Kolfe sub-city FDA
Eyerusalem Kassa	Arada sub-city FDA
Getachew Dinede	ILRI
Getu Gemechu	Nifas silk sub-city FDA
Gudeta Taye	Akaki sub-city FDA
Hung Nguyen-Viet	ILRI
Kebede Amenu	ILRI
Kefyalew Bayu	Arada sub-city FDA
Lemi Mekonnen	Lemi Kura sub-city FDA
Mamo Bekele	AAFDA central office
Matkil G/Medhin	Lemi Kura sub-city FDA
Mekanint Mohamed	Kolfe sub-city FDA
Miresa Midaksa	AAFDA central office
Mulualem Mengsha	Nifas silk sub-city FDA
Selamawit Kebede	Yeka sub-city FDA
Shtahun Yenieta	Bole sub-city FDA
Tadesse Girma	Lideta sub-city FDA
Tadesse Hordofa	AAFDA central office
Tegegnwerk Yetayew	Kirkos sub-city FDA
Werknie Basha	Addis Ketema sub-city FDA

Abdi Keba, International Livestock Research Institute

Getachew Dinede, International Livestock Research Institute

Aderajew Mekonnen, Ethiopian Public Health Institute

Gashaw Abate, International Food Policy Research Institute

Vivian Hoffmann, International Food Policy Research Institute

**Delia Grace, International Livestock Research Institute and Natural Resources
Institute, University of Greenwich**

Hung Nguyen-Viet, International Livestock Research Institute

CGIAR is a global research partnership for a food-secure future. CGIAR science is dedicated to transforming food, land, and water systems in a climate crisis. Its research is carried out by 13 CGIAR Centers/Alliances in close collaboration with hundreds of partners, including national and regional research institutes, civil society organizations, academia, development organizations and the private sector. www.cgiar.org

We would like to thank all funders who support this research through their contributions to the CGIAR Trust Fund: www.cgiar.org/funders.

To learn more about this Initiative, please visit [this webpage](#).

To learn more about this and other Initiatives in the CGIAR Research Portfolio, please visit www.cgiar.org/cgiar-portfolio

© 2024 International Livestock Research Institute. Some rights reserved.

This work is licensed under a Creative Commons Attribution 4.0 International Licence ([CC by 4.0](#)).

Cover photo: Ethiopian chicken stew known as doro wot (ILRI/Apollo Habtamu)

Layout and editing: Tezira Lore



INITIATIVE ON
One Health

Abdi Keba, International Livestock Research Institute

Getachew Dinede, International Livestock Research Institute

Aderajew Mekonnen, Ethiopian Public Health Institute

Gashaw Abate, International Food Policy Research Institute

Vivian Hoffmann, International Food Policy Research Institute

**Delia Grace, International Livestock Research Institute and Natural Resources
Institute, University of Greenwich**

Hung Nguyen-Viet, International Livestock Research Institute

CGIAR is a global research partnership for a food-secure future. CGIAR science is dedicated to transforming food, land, and water systems in a climate crisis. Its research is carried out by 13 CGIAR Centers/Alliances in close collaboration with hundreds of partners, including national and regional research institutes, civil society organizations, academia, development organizations and the private sector. www.cgiar.org

We would like to thank all funders who support this research through their contributions to the CGIAR Trust Fund: www.cgiar.org/funders.

To learn more about this Initiative, please visit [this webpage](#).

To learn more about this and other Initiatives in the CGIAR Research Portfolio, please visit www.cgiar.org/cgiar-portfolio

© 2024 International Livestock Research Institute. Some rights reserved.

This work is licensed under a Creative Commons Attribution 4.0 International Licence (CC by 4.0).

Cover photo: Ethiopian chicken stew known as doro wot (ILRI/Apollo Habtamu)

Layout and editing: Tezira Lore



INITIATIVE ON
One Health