

Piloting Simplified Modern Risk-Based Food Safety Management and Inspection Systems

*(Proposed National Priority
by the SPS National Working Group of Turkmenistan)*

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Objectives

- ▶ Develop simplified food safety management systems based on interpretation & application of the Codex Food Hygiene standards - good manufacturing practice (GMP), good hygiene practice (GHP), and hazard analysis and critical control point (HACCP)
- ▶ Create a model for cost-effective food safety management and risk-based inspection systems
- ▶ Pilot implementation of the food safety management systems by food business operators

Beneficiaries

- ▶ Inspectors of the State Sanitary- Epidemiological Service, Ministry of Health and Medical Industry
 - ▶ Strengthen capacity and system for risk-based inspection
 - ▶ Develop specific tools for inspection of food processing industries and all types of catering operation
- ▶ Food business operators (processed meat, dairy products, and confectionery manufacturers, catering businesses)
 - ▶ Become HACCP-compliant
 - ▶ Develop appropriate and cost-effective food safety systems for processing industries and catering operations

Activities

- ▶ MoH to execute waivers (pilot activities will NOT be subject to legal sanction under food safety laws)
- ▶ Develop food safety management systems & inspection checklists suitable for Turkmenistan
- ▶ Awareness raising workshop
- ▶ Develop training modules for trainers' training on food safety management & inspection systems
- ▶ Potential study visit to observe Safer Food Better Business (SFBB) System in the UK
- ▶ Concluding workshop to share Turkmenistan's experience to other CAREC member countries

On-going activities

- ▶ Preparation of Waivers
- ▶ Drafting of checklists for hazard analysis of food processing industries and risk-profiling of catering operations (initial understanding of potential risks and management requirements)
- ▶ Compilation of list of food business operators who wish to participate in the pilot program
- ▶ Preparation for awareness raising workshop in September 2019

Future Potential Activities to Sustain the Results of the Project

- ▶ Adoption and integration of the simplified HACCP system into the national standards of Turkmenistan and the regulatory and legal framework of Turkmenistan related to food safety
- ▶ Adoption and Implementation of HACCP in the National certification system
- ▶ Adoption of advanced agricultural practices (GAP)

Turkmenistan NWG Proposal for 2019-2021 Activities, if any

- ▶ Pilot project for a simplified modern system of management and control of food safety in Turkmenistan 2019-2021
- ▶ Presentation of Turkmenistan's experience at the CAREC regional meeting in 2021 on SPS modernization to demonstrate the success of introducing the simplified HACCP system.
- ▶ Development of technical assistance (TA) for the adoption and integration of the simplified system into national standards and regulatory framework of Turkmenistan in 2020.
- ▶ Introduction of a simplified management and control system for food safety in the CAREC countries in 2021 taking into account the experience of Turkmenistan

Turkmenistan NWG Proposal for 2019-2021 Activities, if any

- ▶ Implementation of regional cooperation on plant health in 2019-2021y.y.
- ▶ Implementation of regional cooperation in veterinary medicine in 2019-2021y.y.