Simplified modern risk-based food safety management and control system



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Country: Turkmenistan

COLOTY RELEASED IN

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FOOD SAFETY AND QUALITY IS THE GOAL OF OUR TIME

- National Policy Priority
- SDG indicators approved (Goals 2 and 3)
- Intersectoral Program
- Intersectoral coordination of planning and implementation of the program at the national level
- Favorable legal environment created
- Legal and regulatory framework revised in accordance with the international requirements
- Significant financial investments are being made in infrastructure

NATIONAL LEGISLATIVE FRAMEWORK IN THE FIELD OF ENSURING FOOD SAFETY AND QUALITY, PROMOTING AND SUPPORTING THE NUTRITION OF CHILDREN AND ADOLESCENTS

- Law of Turkmenistan "On Protection of Public Health"
- Law of Turkmenistan "On Food Security"
- Law of Turkmenistan "On Safety and Quality of Food Products";
- Law of Turkmenistan "On Breastfeeding Promotion and Support";
- Law of Turkmenistan "On Standardization";
- Law of Turkmenistan "On Licensing of Certain Types of Activities";
- Law of Turkmenistan "On Certification";
- Law of Turkmenistan "On Protection of Consumer Rights";
- Law of Turkmenistan "On Veterinary Business";
- Law of Turkmenistan "On Trade"
- Sanitary Code of Turkmenistan

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BUILDING THE MONITORING AND SURVEILLANCE CAPACITY – GATHERING NUTRITION DATA FOR EVIDENCE-BASED POLICY DEVELOPMENT

➤The Regulations on state supervision and control authorities in the area of ensuring food safety and quality of food products has been approved by Decree of the President of Turkmenistan

A unified system for monitoring the quality and safety of food products has been created

>An interdepartmental working group on nutrition has been created

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NATIONAL PROGRAM FOR HEALTHY NUTRITION OF THE POPULATION OF TURKMENISTAN FOR 2020-2025

- Re-orientation of the healthcare system towards prevention, social mobilization and close intersectoral collaboration
- Coherence of policies and strategies in health, education, social protection, agriculture, food processing, food security and all other relevant sectors

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FOOD ENVIRONMENT FOR RATIONAL NUTRITION

Product labeling:

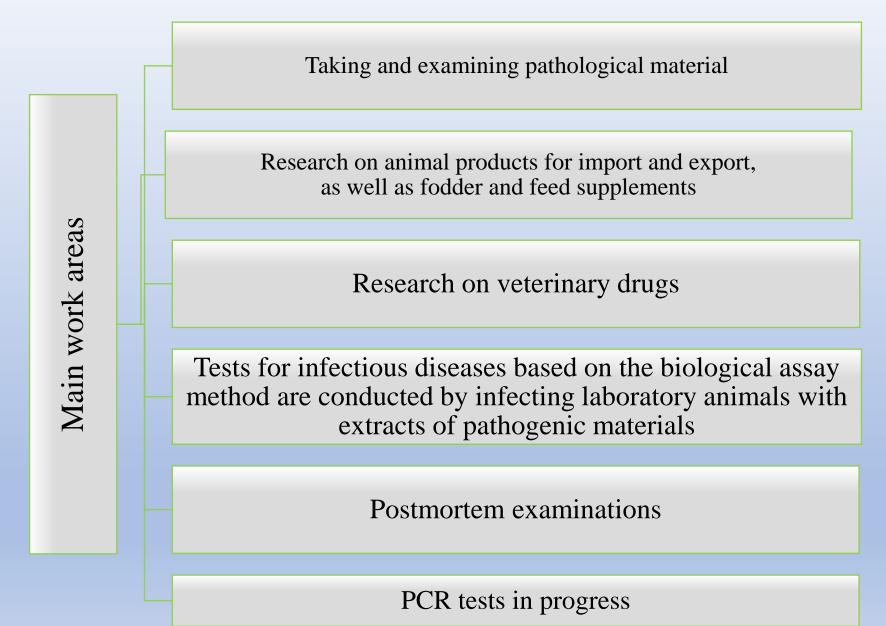
Law of Turkmenistan "On Ensuring Food Safety and Quality"
Law of Turkmenistan "On Breastfeeding Promotion and Support"
GOST "Consumer information about food products. General requirements"

Restriction on the marketing of foods high in fat, sugar and salt and soft drinks to children: Sanitary Rules for Child Care Facilities, Sanitary Rules for Schools, Collection of Recipes, Nutrition Guide for Teenage Girls, Pregnant Women and Nursing Mothers, Methodological Guide on the Nutritional Habits of Different Age Groups.

In 2016, the FEEDCities project has been launched in cooperation with WHO: Study on 12 different food categories (128 samples) The goal is to study the content of salt and fat

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IMPLEMENTATION OF VETERINARY CONTROL



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STATE ADMINISTRATION OF PLANT QUARANTINE

- State administration of plant quarantine is a responsibility of the Ministry of Agriculture and the Environment of Turkmenistan, the central executive body, and the State Plant Quarantine Service.
- ➤ Law of Turkmenistan "On Plant Quarantine".
- Activities of the Phytosanitary Service of Turkmenistan are based on international norms and rules in the area of plant quarantine, coordination of phytosanitary measures and facilitation of trade between states thorough inspection of imported products with sampling and laboratory examination, verification of documents, sample surveys of border areas, and monitoring the implementation of quarantine measures plants.

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RESULTS ACHIEVED UNDER THE TA 9500 PILOT PROJECT

In 2018, the National SPS Working Group was established under the chairmanship of the Deputy Minister of Health and Medical Industry of Turkmenistan, Head of the State Sanitary and Epidemiological Service; it includes representatives of the State Sanitary and Epidemiological Service of the Ministry of Health and Medical Industry, the Ministry of Agriculture and Environmental Protection, the Ministry of Trade and Foreign Economic Relations, *Turkmenstandartlary* State Service, and the Union of Industrialists and Entrepreneurs of Turkmenistan.

The Central Asia Regional Economic Cooperation (CAREC) SPS Regional Working Group approved the implementation of the pilot project of the National SPS Working Group at its first meeting in June 2019.

As a part of the pilot project, the National Strategy of Turkmenistan for the Modernization of SPS Measures (2019-2024) and the SPS Priority Action Plan (2019-2021) have been developed.

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• In recent years, almost all manufacturing enterprises have established industrial laboratories and introduced control in accordance with the HACCP system. Advantages of implementing this system include:





- a systematic approach covering the management of food safety at all stages of the cycle, from the receipt of raw materials to the final consumption of a product by consumers;
- use of preventive measures rather than belated remedial actions and product withdrawal;
- determining a responsibility of each employee for ensuring food safety to create a cohesive team;

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- identification of critical control points and concentration of the main resources and efforts of the enterprise on them;

- savings through the reduced manufacturing of non-conforming products;
- documented safety system for manufactured products;
- use of the world experience in the area of food safety management systems;
- creation of an efficient internal control system for food safety.

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Thank you!

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