



Technical

Discussions

11977



INDEXED

Washington, D.C.
September 1981

Agenda Item 24

INDEXED

CD28/DT/2 (Eng.)
25 September 1981
ORIGINAL: ENGLISH

SANITARY CONTROL OF FOOD

GUIDE FOR THE WORKING GROUPS

GUIDE FOR THE WORKING GROUPS

The following topics are suggested to facilitate discussions of the major areas addressed in Document CD28/DT/1:

I. Objectives, Organization, Financing, Administration and Functioning of the National Food Control Services

1. How would you incorporate food protection and control into the national strategies and plan of action for attaining the goal of health for all by the year 2000?
2. How should the legislation underlying the food control activities be conceived so that it is both comprehensive and flexible enough to allow regulatory changes to keep pace with progress in science and industry?
3. What type of organization of the food control service--centralized or decentralized, under one or more government departments--will best ensure balancing the economic and health aspects of food protection?
4. What systems of financing of food control services are possible and best suited for the developing countries of the Region?
5. Should the development of the inspection and laboratory branches of the national food control service be balanced and simultaneous, or should priority be given to one or the other; if so, why?
6. How can the food control service best contribute in efforts to avoid losses in food supplies through pests and inadequate storage on a national scale?

II. Training, Education and Self-inspection as Elements of Food Control

1. How should sanitary handling of food be made an integral part of primary health attention? What would be the appropriate strategy and technology to tackle the existing health problems at that level?
2. Should primary emphasis in training of food control service personnel in the developing countries of the Region be on building up national centers, obtaining fellowships for training in developed countries, or pooling resources to establish subregional and regional training centers (TCDC)?

3. Is on-the-job training more useful than formal courses or vice versa for:
 - a. Administrators
 - b. Inspectors
 - c. Laboratory workers
4. Who should be responsible for and what are the best methods of training of managers and food handlers in food processing industries and food service establishments?
5. Who should direct the effort and have the primary responsibility for education of the general public in hygienic food practices, and to what extent can it contribute to dealing with such problems as unsanitary street sales of food?
6. To what extent and by what means can the interacting effect of food losses and deterioration on home economics and nutritional status of the population be demonstrated and incorporated in the education of the public?