

STRATEGIC SECTOR COOPERATION BETWEEN KENYA & DENMARK, Annual report for 2018



Project description

The objective of the Project is to improve the production of safe food for Kenyans and for exports through exchange of experience, capacity building of the Kenyan regulatory system for monitoring, control and enforcement in close collaboration with private food operators showcased. Through the work with a Multi Annual National Control Plan (MANCP) a national quality assurance system for official control is being developed under the National Food Safety Coordination Committee. Pilot activities in the Clean Milk and Clean Horticulture Hubs in Nyandarua County

The main partners are the Danish Veterinary and Food Administration (DVFA) and the Kenyan Ministry of Agriculture, Livestock, Fisheries and Irrigation on behalf of 10 Kenyan institutions governing the food safety law and enforcement area.

Preparations for a Phase II of the Project progressed well in 2018 with the expectation that the second phase of the SSC Project will be initiated in 2019.

Key activities in 2018

- DVFA conducted five missions to Kenya to support work on the MANCP and help ensure full commitment from all relevant authorities to implement the changes at all levels.
- A mission to Kenya supported work on the Kenyan Pesticide Residues Monitoring Plan.
- In horticulture, activities included capacity-building activities involving authorization of spray service providers, certified Global GAB production, and the

Clean Horticulture Hub managed to show how local and central authorities can work together with private cooperatives, companies and trade organizations to improve the use of fertilizers and pesticides.

- In the dairy sector, activities included five technical missions to Kenya by Dairy without Borders, a high-level dairy food control study trip to Denmark, and a laboratory-training programme in analytical methods for milk contamination.

Main achievements and lessons learned in 2018

The main achievement in 2018 is a strong commitment to an administrative and operational overhaul among the institutions and ministries, which are responsible for food safety and hygiene in Kenya. The authorities have acknowledged the need to redistribute the duties among the government regulators and inspectors and hence, make the Food Business Operator (FBO) responsible for applying Hazard Analysis and Critical Control Points (HACCP) principles.

This is already leading to a number of systemic and organizational changes in the national Kenyan food-safety system thus showing a clear pathway to changes in the framework conditions for the sector:

- Major steps taken to develop a MANCP for Kenya - an integrated procedure that is intended to guide the performance of official controls for food safety by institutions participating in the Project.
- Some institutions, such as the Kenya Dairy Board and the Directorate of Veterinary Services, have already begun implementing the new principles for controlling the food business operators handling of food and feed instead of their end-products. This does not require an amendment of the law.
- The first part of a National Pesticide Monitoring plan was finalized.
- The Kenyan authorities have established six task forces to drive the process in the most effective way.
- Kenya participated in World Food Summit in Denmark in August 2018 and the Cabinet Secretary signed the food safety commitment with the Danish Minister for Environment and Food.

Status: SSC Project under implementation.

Partners: Ministry of Agriculture, Livestock, Fisheries and Irrigation, Directorate of Veterinary Services, Kenya Dairy Board, Kenya Bureau of Standards, Horticulture Crops Directorate, Kenya Plant Health Inspectorate Service, Pest Control Products Board and Ministry of Health

Contact information: Finn Clemmensen, project manager, Danish Veterinary and Food Administration, fcl@fvst.dk and Henning Høy Nygaard, Sector Counsellor Food, Royal Danish Embassy Nairobi, hennyg@um.dk.