Safe Food, Fair Food for Cambodia

Prepared by Hung Nguyen, Tum Sothyra, Chhay Ty, Melissa Young, Delia Grace and SFFF Cambodia team

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Photo credit: ILRI
Safe Food, Fair Food for Cambodia

July 2017 – June 2021

Objectives

1) Assess the multiple burdens of foodborne diseases associated with key animal-source food value chains.
2) Adapt and evaluate a market-based approach to improving food safety.
3) Reduce the burden of foodborne disease in informal, emerging formal, and niche markets.

Principal Investigator
- Dr. Delia Randolph, International Livestock Research Institute (ILRI)
- Dr. Nguyen Hung, ILRI

Co-PI and Collaborators
- Dr. Tum Sothyra, National Animal Health and Production Research Institute
- Dr. Chhay Ty, Centre for Livestock and Agriculture Development (CelAgrid)
- Emory University
- Cambodia CDC, National Institute of Nutrition

USAID
FROM THE AMERICAN PEOPLE
1. Risk profiling
   1. Scoping visits
   2. Systematic literature review
   3. Risk profiles
   4. Training in risk ranking
   5. Stakeholder prioritisation

2. Generate evidence on FBD
   Five Urban Survey Study

3. Develop & test solutions for wet markets
   RCT intervention

TOC
Gender
Impact
Nutrition
Safe Food, Fair Food for Cambodia (2018-2021)

A nationwide multi-hazard survey in markets in Cambodia found the prevalence in meat (pork and chicken) of Salmonella was 43% and of Staphylococcus was 31%.

The cost of illness of foodborne diarrhea was $63 USD per case.

QMRA showed the risk of Salmonellosis by consumption of chicken and pork salad was 11% and 4% annually.
From evidence generation to TCM interventions to improve food safety in wet markets

Key content:
- Easy to clean surface
- Frequent washing (and disinfection)
- Separation (fresh/cooked)
- Training
- Hygienic cutting board
- Branding
Key content:
- Food safety technical working group
- From ministries, WHO, FAO
- Capacity building
- Exchange and influence
NEXT GENERATION OF FOOD SAFETY WORKERS

1. BSc, MSc, PhD students
2. Government staff
Outputs

Article
Prevalence of *Salmonella* spp. and *Staphylococcus aureus* in Chicken Meat and Pork from Cambodian Markets

Chea Rottana 1,2,3,4, Hung Nguyen-Viet 2,3, Sothyra Tum 1, Fred Unger 2, Sofia Boqvist 3, Sinh Dang-Xuan 2,4, Sok Koam 1, Delia Grace 2,5, Kristina Oathier 5,7, Cheng Heng 1, Seng Sarim 1, Or Phirum 1, Roeurn Sophia 1 and Johanna F. Lindahl 2,7,8,9

Tropical Medicine and Infectious Disease

Article
Low Prevalence of Cysticercosis and *Trichinella* Infection in Pigs in Rural Cambodia

Rebecca Söderberg 1, Johanna Frida Lindahl 1,2,3,4, Ellinor Henriksson 1, Kang Kroesna 4, Sokong Ly 1, Berin Sear 4, Fred Unger 2, Sothyra Tum 5, Hung Nguyen-Viet 2,9 and Gunilla Ström Hallenberg 1,6

1 Department of Clinical Sciences, Swedish University of Agricultural Sciences, 75008 Uppsala, Sweden; rebecca.soderberg@slu.se (R.S.); ellinor.henriksson@slu.se (E.H.); gunilla.strom@gmail.com (G.S.H)
2 Animal and Human Health Program, International Livestock Research Institute, Harare 100 000, Zimbabwe
3 Department of Medical Biochemistry and Microbiology, Uppsala University, 75236 Uppsala, Sweden

Key policy messages

- Biological contamination (*Salmonella* and *Staphylococcus aureus*) of pork and chicken is important leading to high risk for consumers and financial loss.
- Enhancing risk communication is needed to inform the public of actual health risks as opposed to hazards.
- Strengthening hygiene practices in the traditional markets, especially in the context of the COVID-19 pandemic, is essential.