Safe Food, Fair Food for Cambodia Project

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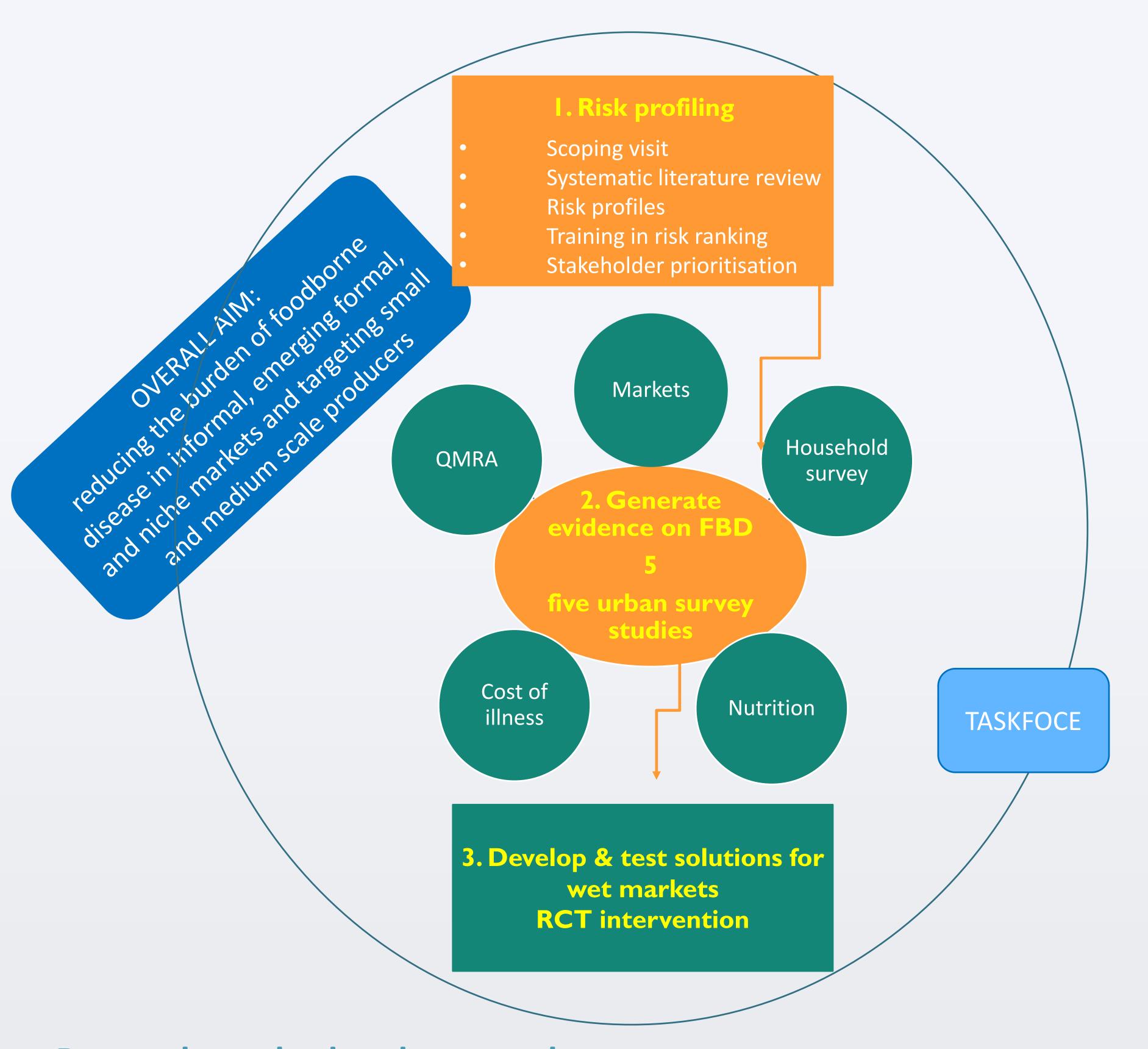
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Introduction

The Safe Food, Fair Food (SFFF) for Cambodia is a 3.5 year sub-award under the Feed the Future Innovation Lab for Livestock Systems and funded by the United States Agency for International Development (USAID). The project proposes two major research areas to tackle the above-mentioned issues: i) to generate evidence on the health and economic burden of foodborne diseases (FBD) in animal-source food value chains important to the poor and women, and ii) to pilot a market-based approach to improving food safety. Our central idea is market-based, light-touch interventions that are sustainable and scalable, changing practice through capacity building and incentives, and provision of an enabling policy environment.

Project objectives

- 1. Actionable evidence on FBD burden associated with animal source foods
- 2. Pilot incentive-based approach to improving food safety among ASF traders
- 3. Cambodian-led Theory of Change for improving food safety
- 4. Gender and equity research
- 5. Building capacity in food safety risk assessment, management, communication



Research method and approach

The overall research method is 'participatory risk analysis' to working in informal markets that combines risk analysis and participatory learning and analysis. A unique aspect of this project is to develop a systematic and structured approach, starting with risk profiling and moving to risk assessment and risk management, while investing in risk communication and capacity building.

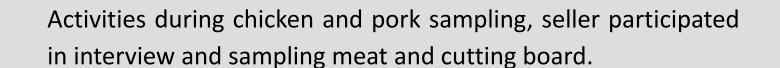
The project will adopt a gender-sensitive approach in the design and implementation of planned activities to ensure that project outcomes and impacts will be gender inclusive.

Next steps

Taskforce: food safety risk assessment group working for [policy makers QMRA, risk communication

Interventions 2020







Picture shows the most common way that chicken seller exhibit raw chicken product for selling in Cambodian traditional market.

Progress update (as of October 2019)

Stakeholder consultation workshop: Taskforce – December 2017

Training on "Food safety risk assessment for informal value chains": Organized by NAHPRI in partnership with ILRI and WHO, 15-17th Jan 2018, 30 participants (70% male, 30% female).

Gender and livestock training: Organized by CelAgrid in partnership with NAHPRI and ILRI, date 22-23 Jan 2018 **A household survey in Phnom Penh**: in district 7 districts, with 200 households on pork consumption practices and healthcare-seeking behaviour.

Student training and involvement: 2 PhD, 2 DVM, 5 undergraduates





Training on "Food safety risk assessment for informal value chains

Validation protocol and training for cross contamination experiment for *Salmonella* to NAHPRI staff and volunteer students.

Multi-pathogen survey in Cambodian traditional market: The 496 specimens were collected aseptically according to the number presented in table 1, including chicken meat (n=186), chicken cutting board (n=62), pork (n=186) and pork cutting board (n=62) from retail meat shop in traditional markets in 25 provinces of Cambodia. All specimens submitted for bacteria isolation, including *Salmonella & Staphylococcus aureus*. Most probable number of Salmonella was performed in 1/3 of total meat specimens.

Prevalence of *Salmonella* and *S. aureus* in chicken pork, chicken and cutting board swab, in 25 provinces/municipal of Cambodia.

	N.	N. positive both	Salmonella	S. aureus
Sample type	Specimen	Salmonella and S. aureus	positive	positive
Chicken	186	38 (20.4%)	84 (45.2%)	78 (41.9%)
Cuttingboard chicken	62	6 (9.7%)	26 (41.9%)	12 (19.4%)
Cuttingboard pork	62	1 (1.6%)	19 (30.6%)	7 (11.3%)
Pork	186	33 (17.7%)	85 (45.7%)	58 (31.2%)
Grand Total	496	78 (15.7%)	214 (43.1%)	155 (31.3%)

The MPN profiles of Salmonella from the 124 tested sample

Sample types	<0.3	0.3-3.0	3.1–30.0	30.1–110	>110
Chicken					
(n=62)	19	21	17	2	3
Pork					
(n=62)	20	22	15	1	4

Cost of Illness in Phnom Penh and Siem Reap: 266 cases of FBD on direct and indirect cost were collected from national, provincial hospitals and in health centers in both provinces. The cost of one foodborne disease was 63 USD.

Nutrition survey in Phnom Penh and Siem Reap: Focus on qualitative nutrition study and quantitative nutrition study.

- Chemicals contamination is of a larger concern than foodborne pathogen contaminations
- Women resort to growing or catching their own food
- More unfavorable perception of food environment and food safety in Siem Riep
- Fruits and vegetables: unfavorable perception is linked to less frequent intake in both mothers and children.
- Meat: unfavorable perception, city of residence, wealth and food insecurity are linked to less frequent intake in both mothers and children.



One of the common daily meal for family in urban area.

Acknowledgement

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