



International Livestock Research Institute

Safe Food, Fair Food for Cambodia project

Training of trainers on good hygiene practices for safer pork in traditional markets



Phnom Penh, Cambodia
24–25 February 2020



USAID
FROM THE AMERICAN PEOPLE



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Contents

Abbreviations and acronyms	iii
Acknowledgements	iv
Training summary	1
Program	3
List of participants	4

Abbreviations and acronyms

ILRI	International Livestock Research Institute
LDC	Livestock Development for Community Livelihood
NAHPRI	National Animal Health and Production Research Institute

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Training summary

Organizers

International Livestock Research Institute (ILRI)
Livestock Development for Community Livelihood (LDC)
National Animal Health and Production Research Institute (NAHPRI), Cambodia

Trainers/facilitators

Chhay Ty, deputy director, LDC chhayty@celagrid.org
Fred Unger, veterinary epidemiologist, ILRI f.unger@cgiar.org
Hung Nguyen, senior scientist, food safety and ecohealth, ILRI h.nguyen@cgiar.org
Rortana Chea, researcher, NAHPRI rortanachea@gmail.com
Silvia Alonso, senior scientist, ILRI s.alonso@cgiar.org
Sinh Dang, consultant, ILRI s.dang@cgiar.org
Sothyra Tum, director, NAHPRI sothyratum@gmail.com

Course description

The training course was held on 24–25 February 2020 in Phnom Penh, Cambodia under the framework of the Safe Food, Fair Food for Cambodia project, a three-year research project funded by the United States Agency for International Development through the Feed the Future Innovation Lab for Livestock Systems. The project aims to improve food safety in informal markets in Cambodia through risk-based approaches.

Course objectives

1. Share the findings and intervention plans of the Safe Food, Fair Food for Cambodia project.
2. Get input on the intervention plans from provincial veterinarians, market management board members and traders.

Summary of training sessions

Twenty-one participants attended the training on both days (15 males and 6 females on the first day; 12 males and 9 females on the second day). Trainees were drawn from NAHPRI, LDC and local veterinary offices from six provinces of Cambodia. They were trained on good hygiene practices to improve the safety of pork in traditional markets in Cambodia. On the first day, food safety experts from the project guided trainees on how to implement the interventions at pork shops. On the second day, the trainees visited Tuol Tompoung market for pilot training of pork retailers on how to improve hygiene conditions.

Day 1

Tum Sothyra began by providing an overview of the project. Rortana Chea, a PhD student attached to the project, then introduced the project intervention package which includes improvement of hygiene practices. The first day had three sessions. In the first session, trainees learned the theory of food safety and food hygiene practices. In the second session, trainees were introduced to good hygiene practices and equipment and guided on how to use the equipment at pork shops. The third session dealt with branding and certification to promote retailers who comply good hygiene practices; this includes a set of materials like aprons, posters, a certificate and award. At the end of each session, trainees worked in small groups to review the acquired knowledge. At the end of the day, trainees were divided into three groups to discuss how to roll out the training of trainers for pork retailers in wet markets. Below is a summary of the group discussions.

Group 1

- The duration of the training should be 1–2 hours as retailers are busy. Individual hands-on training is preferred.
- Equipment should pre-tested with retailers before training and given to them right after the training.
- After the training, retailers should be issued with certificates signed by NAHPRI, LDC and provincial departments of animal health.

- Veterinary officers should observe and follow up with retailers after the training to ensure that good hygiene practices are implemented correctly.

Group 2

- The training should be divided into two courses: theory of hygiene practices and hands-on application.
- The training should be carried out at district animal health or market offices.

Group 3

- A single 30-minute training course is preferred.
- The training should be carried out at the market or district animal health offices.
- Trained pork retailers should be issued with certificates.
- Feedback should be collected from the pork retailers after the training.
- The training content should include fly control, waste management at the market, washing hands and cutting boards, and using easy-to-clean surfaces for meat.

At the end of the first day, all participants agreed on the following points:

- Certificates signed by NAHPRI, LDC and provincial departments of animal health will be issued to the trained retailers.
- Training will combine theory and hands-on application.
- A video will be produced to demonstrate good hygiene practices at pork shops of trained retailers.

Day 2

Twenty-one participants visited pork shops at Tuol Tompoung market in Phnom Penh, talked with pork retailers, guided them on good hygiene practices and received their feedback on communication materials including a handbook on good hygiene practices to improve pork safety in wet markets, posters and aprons.

Program

Time	Activity	Person in charge
24 February 2020: Training for provincial veterinarians, market management board members		
08.30 - 09.00	Registration	NAHPRI
09:00 - 09:15	Opening remarks, objectives and introduction	ILRI/NAHPRI
09:15 - 09:40	Project overview	Sothyra/Hung Nguyen
09:40 - 10:00	Introduction to intervention package and design (sampling, observation checklist, knowledge, attitude and practice survey at pork shop)	Rortana/Fred Unger
10:00 - 10:15	Session 1: Theory on the food safety knowledge and food hygiene practices	Rortana/Sinh Dang
10:15 - 10:45	Coffee	
10:45 - 11:00	Session 2: Introduction to good hygiene practices, equipment and how to use them at pork shops: separation (tray); cleaning and washing frequency (water, soap); easy cleaning surface (plastic mat)	Rortana/Fred Unger
11:00 - 12:00	Group practice on how to run the training on the above points	Chhay Ty
12:00 - 12:20	Group feedback	Chhay Ty
12:20 - 13:30	Lunch	
13:30 - 13:45	Session 3: How to run the branding and certification (apron, award: design of logo, poster, size; certificate)	Chhay Ty/Sinh Dang
13:45 - 14:15	Group practice on how to run the training on the above points	Chhay Ty
14:15 - 14:30	Group feedback	Chhay Ty
14:30 - 15:00	Coffee	
15:00 - 15:30	Organization of the training: trainers, logistics and local support	Sothyra/Hung Nguyen
15:30 - 16:00	Preparation for the pilot run for next day	
16:00 - 16:15	Next steps and close	Sothyra/Fred Unger

25 February 2020: Pilot application of risk assessment		
09:00	Travel to Tuol Tompoung market in Phnom Penh and pilot the training with retailers at the market	Silvia Alonso

List of participants

24 February 2020

Name	Institution	Designation	Sex (M/F)
Sreu Phyrong	Veterinary Office (Phnom Penh)	Officer	M
Khoem Samoeun	Veterinary Office (Phnom Penh)	Officer	M
Um Sokhen	Animal Health and Production Office (Siem Reap Province)	Officer	M
Ea Sakhen	Animal Health and Production Office (Siem Reap Province)	Officer	M
Kun Srey An	Animal Health and Production Office (Kampot Province)	Officer	F
Khorn Khun	Animal Health and Production Office (Kampot Province)	Officer	M
Ann Sinlong	Animal Health and Production Office (Kampong Cham Province)	Officer	M
Soun Pisey	Animal Health and Production Office (Kampong Cham Province)	Officer	M
Un Piseth	Animal Health and Production Office (Kampong Speu Province)	Officer	F
Phal Raksmeay	Animal Health and Production Office (Kampong Speu Province)	Officer	F
Suon Borom	Animal Health and Production Office (Takeo Province)	Officer	M
Chheng Chandara	Animal Health and Production Office (Takeo Province)	Officer	M
Or Phirum	NAHPRI	Intern	M
sok Koam	NAHPRI	Chief	F
Roeun Sophai	NAHPRI	Researcher	F
Chhoun Piseth	NAHPRI	Intern	M
Theng Heng	NAHPRI	Intern	F
Or Phirum	NAHPRI	Intern	M
Huy Sokchea	LDC	Researcher	M
Son Pov	LDC	Researcher	M
Vor Syna	LDC	Researcher	M

25 February 2020

Name	Institution	Designation	Sex (M/F)
Theng Heng	NAHPRI	Intern	F
Ann Sinlong	Animal Health and Production Office (Kampong Cham Province)	Officer	M
Suon Borom	Animal Health and Production Office (Takeo Province)	Officer	M
Chheng Chandara	Animal Health and Production Office (Takeo Province)	Officer	M
Kun Srey An	Animal Health and Production Office (Kampot Province)	Officer	F
Khorn Khun	Animal Health and Production Office (Kampot Province)	Officer	M
Soun Pisey	Animal Health and Production Office (Kampong Cham province)	Officer	M
Ea Sakhen	Animal Health and Production Office (Siem Reap Province)	Officer	M
Um Sokhen	Animal Health and Production Office (Siem Reap Province)	Officer	M
Khoem Samoeun	Veterinary Office (Phnom Penh)	Officer	M
Ros Chantho	Veterinary Office (Phnom Penh)	Officer	M
Un Piseth	Animal Health and Production Office (Kampong Speu Province)	Officer	F
Phal Raksmeay	Animal Health and Production Office (Kampong Speu Province)	Officer	F
So Poch	Tuol Tompoung market	Market manager	M
Long Vet	Tuol Tompoung market	Market manager	M
Chormroeun Sokim	Tuol Tompoung market	Market manager	M
Sin Dara	Tuol Tompoung market	Pork seller	F
Sok Tyda	Tuol Tompoung market	Pork seller	F
Ly Hor	Tuol Tompoung market	Pork seller	F
Sok Someurn	Tuol Tompoung market	Pork seller	F
Seng Siving	Tuol Tompoung market	Pork seller	F