



## SAFE FOOD, FAIR FOOD FOR CAMBODIA

### Food safety control: Improving food safety in markets in Cambodia

Hung Nguyen, International Livestock Research Institute (ILRI)

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*Photo credit: ILRI*

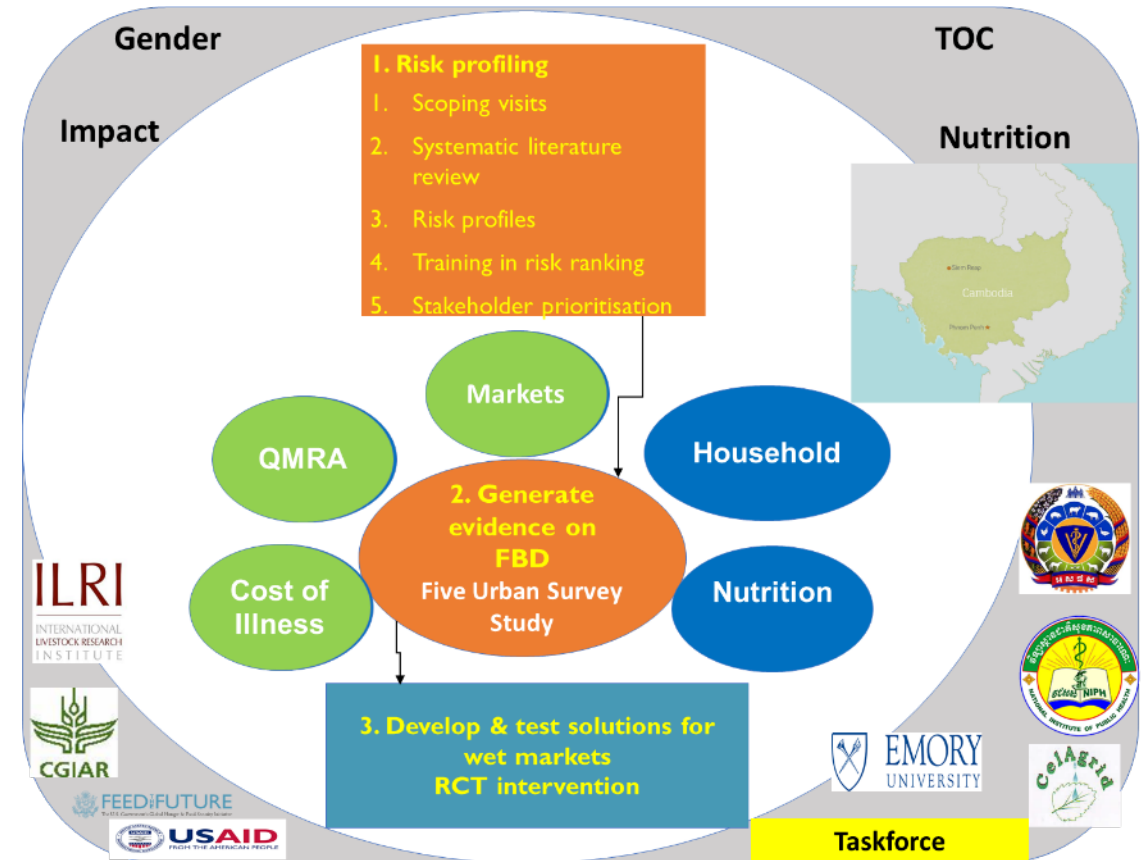
# SFFF PROJECT AIM & OBJECTIVES

**Reducing** the burden of **foodborne disease** in informal, emerging formal, and niche markets and targeting small- and medium-scale producers.

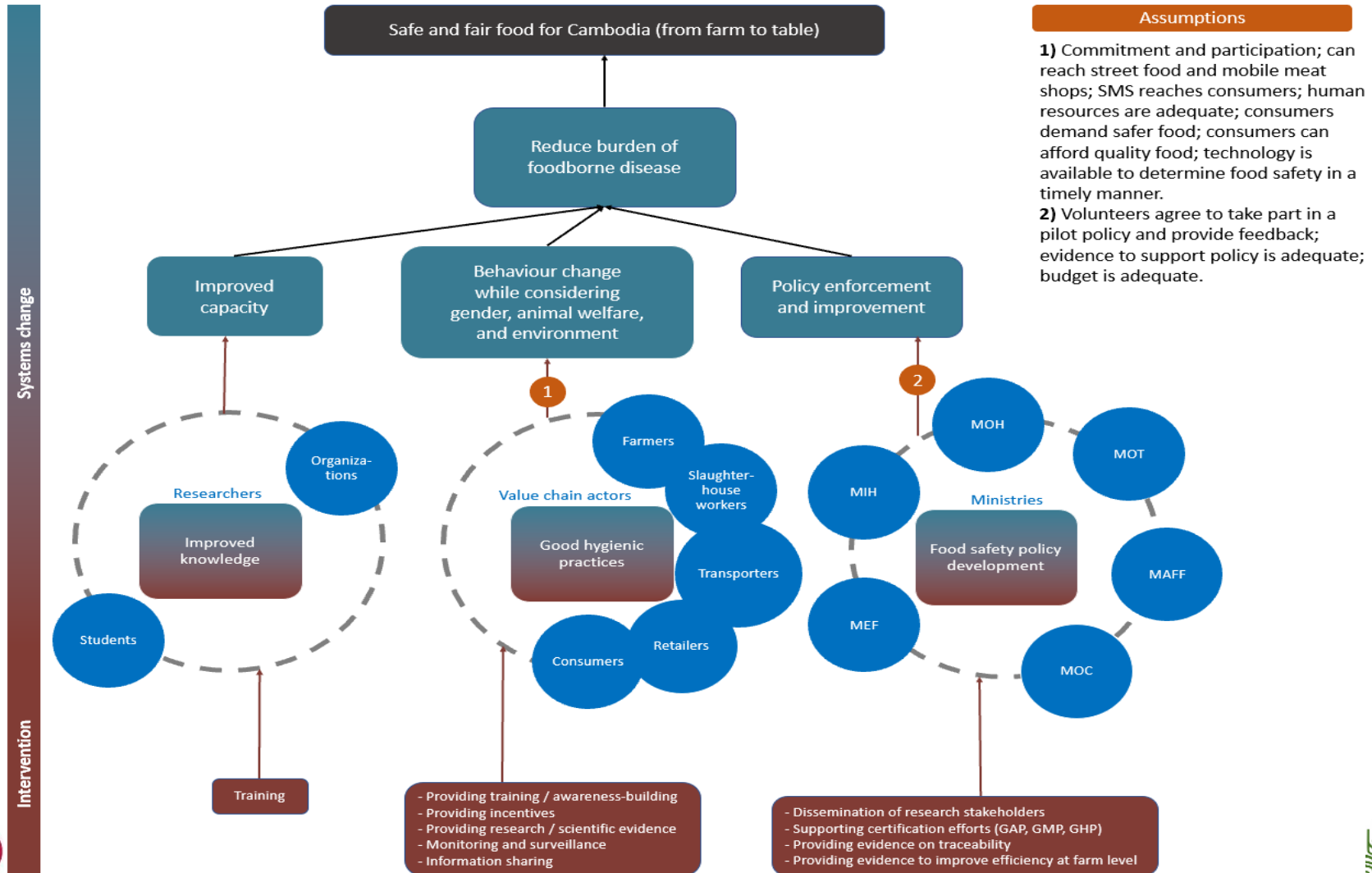
**Better evidence** on foodborne disease in **Cambodia**.

**Approach** for improving food safety in wet markets.

Time: July 2017 – March 2021



# THEORY OF CHANGE



# RESULTS

*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%**.*

Sample type	N. Specimen	N. positive both <i>Salmonella</i> and <i>S. aureus</i>	<i>Salmonella</i> positive	<i>S. aureus</i> 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%)
<b>Grand Total</b>	<b>496</b>	<b>78 (15.7%)</b>	<b>214 (43.1%)</b>	<b>155 (31.3%)</b>

*The cost of illness of **foodborne diarrhea** was **\$63 USD per case**. The study compiled data from national and provincial hospitals and local health centers, and considered direct and indirect costs.*

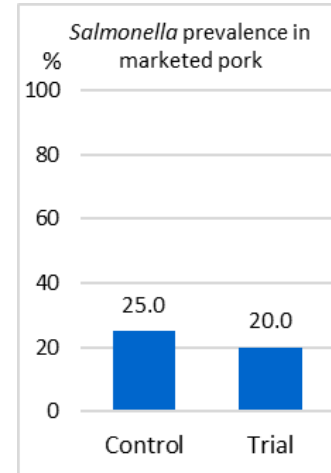
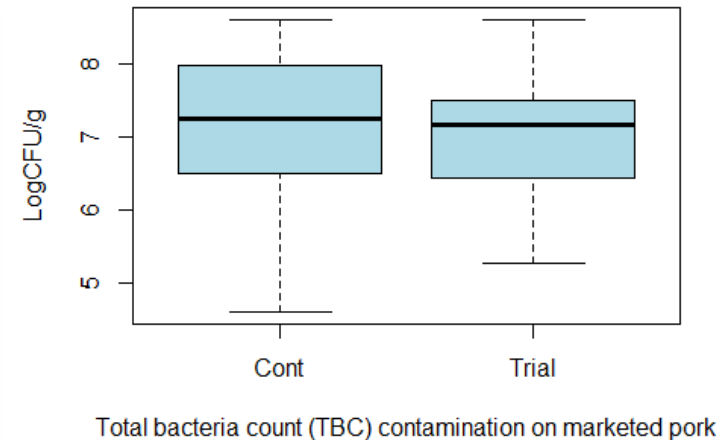
Cost	National Hospital (n=44)	Referral Hospital (n=60)	Regional Hosp. (n=100)	Community Clinic (n=62)	Overall (n=266)
<b>Direct medical cost</b>					
<b>[usd]</b>	125.77	9.42	27.85	4.19	34.38
<b>Direct non-medical cost</b>					
<b>[usd]</b>	40.64	8.36	26.33	0.30	18.58
<b>Indirect cost</b>					
<b>[usd]</b>	21.43	6.38	10.89	3.08	9.80
<b>Total cost [usd]</b>	<b>185.88</b>	<b>24.16</b>	<b>65.07</b>	<b>7.57</b>	<b>62.76</b>



# 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





កម្រាលដែលពិបាកសម្អាត (ដូចជា ក្រដាសកាតុង ឬស្បៀ) អាចធ្វើឲ្យបាក់តេរីលូតលាស់



កម្រាលដែលងាយសម្អាត អាចត្រូវបានផលិតក្នុងស្រុក និងមានតម្លៃទាប





## 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





# KEY STAKEHOLDERS TO ENSURE GOOD IMPLEMENTATION OF MARKET INTERVENTIONS

- National GDAHP
- Provincial animal health workers
- Market managers
- Retailers



## KEY MESSAGES

1. Food safety in Cambodia: high level of microbial contamination of pork and chicken in traditional markets and of public concerns.
2. Theory of change development was key to identify key stakeholders to improve food safety.
3. Strong engagement of high level “taskforce” and other actors (provincial animal health workers, market managers, retailers) made intervention implementation successful.
4. Coping with pandemic and incentivizing actors are key to ensure compliance to improve food safety and hygiene in traditional markets.

## **Disclaimer**

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