



Iraq Multi Donor Trust Fund - ITF

**ANNUAL PROGRAMME¹ NARRATIVE PROGRESS REPORT
REPORTING PERIOD: 1 JANUARY – 31 DECEMBER 2009**

Submitted by:

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Country and Thematic Area²

*ITF Iraq: Essential Social Services,
Health and Nutrition Sector Outcome
Team*

Programme No: 66897

MDTF Office Atlas No: 54897

Programme Title: *Rebuilding food
Safety and Food Processing Industry
Capacity*

Participating Organization(s):

WHO (lead), FAO and UNIDO

Implementing Partners:

UN: WHO, FAO and UNIDO

*National: Government three line Ministries of
Health, Agriculture and Industry.
Private partners International and local
contractors.*

**Programme Budget (from the
Fund):**

*For Joint Programme provide
breakdown by UN Organization*
WHO : US\$ 3,015,117
FAO: US\$1,718,393
UNIDO: US\$1,772,602

Total : US\$ 6,506,112

Programme Duration (in months):

Start date³:

- *The project started on 19 July 2006 (date of funds transfer) with an expected duration of 18 months implementation period.*
- *The project implementation is currently ongoing. There has been five approved extensions: 1.) An automatic six month extension up to 19 July 2008. 2.) Until 31 December 2008 and 3.) Until 31 March 09 4.) Until 30 September 2009 and 5.) the last one which will end 31 March 2010.*

End date: *End of March 2010*

Budget Revisions/Extensions: *A budget revision with movement of funds between budget lines within the 10% limit has been effected on WHO component (D2-17a)*

¹ The term “programme” is used for programmes, joint programmes and projects.

² E.g. Priority Area for the Peacebuilding Fund; Thematic Window for the Millennium Development Goals Fund (MDG-F); etc.

³ The start date is the date of the first transfer of funds from the MDTF Office as Administrative Agent.

I. Purpose

The overall objective of the Food Safety Programmes, supported by three UN collaborating agencies (WHO, FAO and UNIDO) is to assist the MOH, MOA, MOI and other Ministries involved in Food safety to protect consumer health and increase potential of the food trade sector in Iraq, through addressing current weaknesses of the food safety system as well as the gaps in the food production sector.

Immediate objectives

The immediate objectives the project aims to achieving are:

1. Creating a coordination mechanism for a comprehensive national level food safety system including the establishment and operation of a National Codex Committee;
2. Strengthening the capacity of the national institutions and their staff active in food control and improving enforcement at all levels;
3. Improving the environment for the development of entrepreneurship in the food processing sector;
4. Assuring food safety improves throughout food continuum

Long term objectives

The proposed project will also contribute to achieving long term objectives of food safety programme which are:

- Establishing a national food expert committee to lead the process of developing an independent Iraqi food safety authority;
- Review, updating and enforcing laws and regulations;
- Promotion of food safety quality assurance principles
- Adoption of the principles of GMP and HACCP in the food industry;
- Development of human resources required for implementation of food safety programmes at central and regional levels;
- Strengthening of food and water quality control laboratory resources
- Promotion of food safety research and development.
- Infant and maternal mortality due to food related diseases reduced

These objectives were set as result of a situation analysis and assessments related to food safety businesses conducted inside the country whose results were presented and reviewed during the national workshop on food safety programmes in Iraq. The review showed that before the war, there has been no comprehensive assessment of food safety situation in the country since the war. In line with these objectives, the expected project outcomes are:

- National food safety profile (all national food control means and data) assessed.
- Laws and legislations on food safety reviewed and possibly adopted.
- National Codex Committee for Iraq (NCCI) setup and participation and

- contribution of Iraq to the work of *Codex Alimentarius*⁴ Commission and other food safety international forums increased.
- Food monitoring and food-borne disease surveillance enhanced and coordinated.
 - Food control laboratories rehabilitated and emergency preparedness of food control system increased.
 - Food Inspection and food control of imported food improved.
 - Food consumed, distributed, marketed or produced are of the highest affordable standards of food safety and hygiene and food handlers committed to ensure hygiene conditions are maintained in the food processing facilities.
 - Hazard Analysis and Critical Control Point (HACCP)⁵ principles in selected food industry facilities are in place and enforced in three food processing industry sectors as a pilot of dairy, fruits/vegetables and mills and serve as models that the government can possibly extend to other sectors.
 - Good and safe agricultural practices applied with less chemical contamination, including pesticides
 - Consumers educated on the risks of unsafe food and its short and long term impact on health.

Programmatic strategic framework

Strengthening food safety and food processing industry capacities in Iraq is an integral part of the UN Assistance Strategy for Iraq for 2006-2007 and for 2007-2010. It is contributing to improving basic services, poverty alleviation and economic development. The food safety programme has been part of the UN Health and Nutrition and Agriculture, Environment and Natural Resources Management Sector/Cluster's priorities and remains so, in the context of the new UN coordination mechanism under Health and Nutrition Outcome Team and Essential Services Policy Group. The implementation of the project is contributing directly to the increased access to quality services especially for vulnerable groups and un-reached. Programme outputs related to food safety which will contribute to achieving this programme outcome, include provision of technical and logistical support to key laboratories and institutions at the National and regional levels. This will include the institutionalizing of food safety measures covering the three crosscutting areas of health, agro sector and industry.

⁴ The Codex Alimentarius is a collection of internationally recognized standards, codes of practice, guidelines and other recommendations relating to foods, food production and food safety. Its texts are developed and maintained by the Codex Alimentarius Commission, a body that was established in 1963 by FAO and WHO. The Commission's main aims are stated as being to protect the health of consumers and ensure fair practices in the international food trade. The Codex Alimentarius is recognized by the World Trade Organization as an international reference point for the resolution of disputes concerning food safety and consumer protection.

⁵ HACCP (Hazards Analysis of Critical Control Point) is a systematic preventive approach to food safety and pharmaceutical safety that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential food safety hazards, so that key actions, known as Critical Control Points (CCPs) can be taken to reduce or eliminate the risk of the hazards being realized. The system is used at all stages of food production and preparation processes including packaging, distribution, etc.

In relation to the UN Millennium Development Goals (MDGs), this programme will indirectly contribute to the 15% reduction in maternal mortality and 50% reduction in under-5 and infant mortality expected outcomes. This will be accomplished through enhancement of food borne diseases surveillance and prevention and through production of high quality food under good agricultural practices (GAP) and safe products in the food industries applying Good Manufacturing Practices (GMP) and HACCP principles. The project will contribute towards attainment of MDGs related to health targets through consumption of safer food and through economic development boosted by financial gains in food processing business. The MDGs involved include:

- Goal 1: Eradicate extreme poverty and hunger
- Goal 4. Reduce child mortality
- Goal 5. Improve maternal health
- Goal 7. Ensure environmental sustainability and
- Goal 8. Develop a global partnership for development

This programme is also in line with the Iraqi National Strategy as it contributes to improving quality of life and promotes small and medium size enterprises through creation of food industries complying with internationally accepted production and quality standards.

With regard to the 2006 International Compact with Iraq (ICI)⁶, the project objectives are in line with the objectives of ICI as these contribute to:

- Establishing a prosperous economy
- Making Iraq an active member in regional and international organizations, and capable of providing assistance to poor and needy countries.
- Protecting poor and vulnerable groups from the deprivation and starvation, and providing Iraqi citizens with proper standards of food safety social services.

II. Resources

Financial Resources:

Funds Committed as of 31 Dec 2009	US\$ 6,356,215	% of approved	97.7
Funds Disbursed	US\$ 6,188,169	% of approved	95.1
Forecast final date	30 March 2010	Delay⁷ (months)	26

⁶ The 2006 International Compact with Iraq (ICI) is an initiative of the Government of Iraq for a new partnership with the international community. The Compact, jointly chaired by the Government of the Republic of Iraq and the United Nations, with the support of the World Bank, establishes a vision that, "five years from now, Iraq shall be a united, federal and democratic country, at peace with its neighbours and itself, well on its way to sustainable economic self-sufficiency and prosperity and well integrated in its region and the world."

⁷ Calculated from first plan in the original project document

A budget revision with movement of funds between budget lines within the 10% limit has previously been effected on the WHO component of the project.

Human Resources:

National Staff: This project is implemented by three collaborating UN agencies. The information provided below is agency specific.

- **WHO:** The organization employed the following four national technical officers to support the implementation of the project A National Officer based in Iraq to follow up the overall implementation on the ground;
- An Engineer to oversee the work related to the physical rehabilitation of the three food control laboratories of Basra, Mosul and Erbil as well as the work done at the Nutrition Research Institute serving as the National Reference Food Control Laboratory. This is done in close coordination with MOH engineering teams;
- A Biomedical engineer tasked to develop the specifications of lab equipment and followed up the installation and commissioning of procured equipment;
- An administrative and finance assistant who provided assistance to the international project manager in financial and budget tracking. In addition to the above recruited staff, and with the rehabilitation of the three regional food control laboratories, WHO utilised also the services of three national site engineers to oversee the work at each project site of Basra, Mosul and Erbil
- Furthermore, WHO on the need basis, recruited short term international and national consultants for specific expertise assigned to perform specific tasks under agreement for Performance of Works (APW) or Special Service Agreement (SSA).

FAO; employed one national technical officer based in Iraq to follow up implementation of FAO component on the ground, Through a renowned engineering company, it also hired the necessary site engineers for overseeing the building of two border check points at Safwan in Basra (Kuwait border) and Zorbatia in Wassit (Iran border) . The third border check point Rabiae, had been cancelled, since the construction company was not granted access to the site being considered as a military zone.

UNIDO; employed one national technical officer and a short term engineer and overseeing the rehabilitation of the Mosul Dairy Plant and Babil Milk Collection Center, respectively.

Being the lead agency to this project and to ensure proper project management and coordination, WHO assigned a senior International Staff based in WHO/Iraq Office in Amman to oversee the overall project implementation. He is being supported by Chief Technical Advisors from FAO and UNIDO both international consultants both based in Amman in their respective offices. The construction of two border check points, destined primarily to carry out food inspection and analysis, is being overseen by an FAO senior engineer based in Amman.

With the momentum of physical rehabilitation of the three food control laboratories in Basra, Mosul and Erbil and the arrival of laboratory equipment and supplies, an international architect and an international bio-medical engineer have been supporting the project manager to ensure the civil work is done according to agreed standards, equipment installed and other lab supplies received are in compliance with the agreed technical specifications.

III. Implementation and Monitoring Arrangements

The project is being primarily implemented by three line Ministries, i.e., Health, Agriculture and Industry, with the technical support from the three UN partner agencies, namely WHO, FAO and UNIDO. This partnership was designed to ensure the line ministries' ownership of the project components thereby strengthening sustainability and continuation even if the external financial support ceases.

The above mentioned line Ministries are directly responsible for the implementation of the project activities in Iraq concerning food quality and safety issues supported technically by the three UN Agencies with guidance from the Project Steering Committee (PSC). The PSC consists of senior level members of each of these ministries and agencies. In addition to the PSC, constant interaction and collaboration between the senior management both from Amman based with those of the national counterparts based in Iraq.

Supplemental to the above, the ministries of Trade given its role in food importation and the Ministry of Planning, through its Central Organization for Standardization and Quality Control (COSQC), have been the main entities entrusted to coordinate activities related to the work of the *Codex Alimentarius* Commission.

Coordination between three ministries has been challenging given the prevailing security situation in the country during the last few years. This has adversely affected the role the MOH in effective leadership in food safety programme and to reactivate the Inter-Ministerial Committee on Food Safety involving other supporting Ministries such as Trade, Higher Education and Planning. In addition to the Ministries of Health, Agriculture and Industry which are directly involved in the project.

For the technical and capacity building components of the project, the UN agencies have sought collaboration with international accredited training centers specialized in capacity building related to food safety issues in the region. Contacts with the institutions in the region have been established with the University of Damascus, the American University of Beirut, the Jordan Institute for Standardization and Metrology (JISM), the Plant Protection Laboratory of the Jordan Ministry of Agriculture, the Jordan Food and Drug Administration (JFDA), the Jordan University of Sciences and Technology at Irbid.

In specific cases, several other international centers of excellence are providing their expertise in training activities through fellowships and participation at the meetings of the specialized Codex Committees.

The rehabilitation of the three food control laboratories in Basra, Mosul and Erbil, supported by WHO have been implemented in the framework of the “Physical Rehabilitation Guidelines”, agreed upon by the Ministry of Health, Ministry of Environment and WHO in 2004. The rehabilitation has been completed, and the systematic use of the guidelines assisted in setting a baseline on the status of foods quality control facilities.

The MOH Engineering Supervisory Committee and the WHO Engineering Team has overseen the rehabilitation process of the three (3) food lab WHO, ensures efficient accountability and monitoring system within each line ministry. including monitoring the implementation from the central level to the project site, vide a network of regional and governmental engineering focal points.

FAO, through senior engineer based in Amman, supervised and oversaw the overall construction of two national border check points, destined primarily to carry out food inspection and analysis in close coordination with its national staff both in Amman and Iraq

UNIDO, responsible in the rehabilitation work, has completed the two dairy processing industries of Hilla and Mosul. This was overseen by the National Programme Coordinator and a team of experts from the Ministry of Industry. At the site, a team of national engineers supervised the rehabilitation. Regular reporting with photos before, during and after rehabilitation, were made available to show the progress of the rehabilitation work.

Despite the fact that the security situation in the country did not allow a high visibility profile, the UN collaborating agencies have taken all the necessary steps to ensure the smooth implementation of the Food Safety Project through the following modalities and steps:

- The project implementation work plan and its execution are planned through line ministries' focal points, UN staff and private contractors. Regular adjustments to the plan have been made as necessary.
- The Food Safety project implementation is guided by a Project Steering Committee (PSC). PSC Membership includes UN agencies and the Ministries senior manager's staff with defined responsibilities and roles. The PSC meets on regular basis about every six months.
- To ensure follow up on program implementation, WHO has appointed “focal points” in all Governorates who are residents in these governorates. These focal points are equipped with appropriate means of logistic support including communication tools to facilitate coordination and exchange of information.
- For the reconstruction and rehabilitation components, WHO, FAO and UNIDO also assign focal points (engineers) to monitor the quality, verify the

implementation progress, and report back to WHO, FAO and UNIDO offices in Amman for review and approval of financial statements. The field reports are also supported by photos and/or videos taken at the project sites. Moreover, the information collected and submitted in such reports enables WHO, FAO and UNIDO to fill some of the gaps faced as a result of not having international presence on the ground.

- The three collaborating UN agencies have also been using different innovative communication modus operandi such as tele-video conferencing and enhanced access to internet provided to individual national project managers and focal points to enable them to work from home when the security situation does not allow them to reach the work place.
- As for funds disbursements, in all cases, WHO does not release funds in advance to the Ministries but upon completion of work which has to be verified by WHO Finance Unit, by the relevant national technical staff, as well as by the focal point of the subject program. This is to mitigate security risks entailed with handling of cash in the country, and to control the risks related to corruption.
- For the component administered by FAO and implemented by the Ministry of Agriculture, FAO headquarters ensures technical and administrative assistance and supervision. The Chief Technical Advisor (CTA) is in regular contact with MoA counterpart in Baghdad. Logistic services and secretarial assistance are provided by FAO Iraq Office relocated in Amman.
- UNIDO and the Ministry of Industry follow procedures which are similar to these applied by FAO and MOA. UNIDO Headquarters ensures technical assistance and backstopping and a CTA based at UNIDO Iraq office in Amman liaises with the Ministry of Industry which has a team of national experts on the project sites. Logistic services and secretarial assistance are provided through the UNIDO Iraq Office in Amman.

Procurement: The project has a component of procurement of project supplies which include lab equipment, lab supplies/reagents, reference books, computers and connectivity equipment needed for the functionality of food control facilities. These have now all been procured and delivered.

Each UN collaborating agency has well established procurement procedures. Goods are generally delivered to Baghdad under international insurance coverage. The procurement process is being carried out through the application of the international bidding process for most of the goods to be procured, based on each collaborating agency rules and regulations which are geared to ensuring the quality, efficiency and cost effectiveness. In few cases, local procurement is applied and follows a set of clear and written down procedures.

Organization manuals providing strict guidance and procedures on invitation to bids, bids opening, bids analysis, bids review and contract award, including conditions abiding both parties (the successful bidder and the organization) are available for international and local procurement. There are specific committees at each stage of the bidding process. There are no variances in standard procedures.

To ensure that all procurements and supplies are of the desired quality, properly delivered and installed, and that proper training for application, the proper usage, and maintenance are implemented, the following steps have been considered by WHO:

1. A needs assessment is carried out to establish the requirements of the facility which will use for which goods are to be procured.
2. Extensive consultations between WHO and the concerned health facilities are held to agree on the technical specifications and to ensure they satisfy the users' needs.
3. The vendors are requested to provide technical specification/data sheets for all equipment components and supplies, including description of all major features and performance specifications. These include: (1) Manufacturer and model name (2) Physical, environmental, and electrical utility requirements (i.e. steam, medical gas, vacuum requirements); and (3) Physical dimensions and weight of the unit.
4. The vendors are requested to provide documentations and standards related to the Quality assurance and Quality control procedures for all supplies and equipment procured and all procured consignments are covered by insurance valid for 90 days from date of arrival to Iraq till duration of 1 year.
5. For procurement of laboratory equipment the vendors are requested to provide lists for reagents, consumables, and disposables including pricing.
6. Procured supplies should have a minimum 75% of maximum shelf life at date of shipment.
7. WHO facilitates direct communication between vendors and end-users to ensure that manufacturer's pre-installation requirements on the newly procured equipment are met.
8. Receiving reports for consignments procured and delivered to end users in Iraq are issued, compiled, and reviewed by WHO Country Office and thereafter submitted to WHO Regional and HQ offices to acknowledge the safe receipt and satisfactory functioning of the equipment and supplies.
9. One year warranty from date of arrival/installation is provided by the manufacturer for all items procured. During this period WHO field staff conduct site visits to assess the performance of the equipment provided, check any fault and malfunction, and report accordingly.

FAO follows similar procurement procedures, ascertaining that bid offers are handled properly and awards are made in a confidential but transparent manner. Depending on the size of a tender, it is being dealt with by the Amman/Iraq field office or FAO HQ in Rome. For opening the bids, there is a tender opening panel whose main role is to ensure proper submittal of requests for bid and to prepare a summary of bids offered. In brief the guidelines followed at FAO for the procurement process are as follows:

1. Identification of inputs or services required which is undertaken jointly by FAO/Iraqi line ministry.
2. Preparation of detailed specifications, bill of quantities, drawings, delivery time and destination by FAO/Iraqi line Ministry
3. Listing of local potential suppliers provided by Iraqi line Ministry

4. Tenders launched by FAO inviting local and international potential suppliers;
5. Technical review of the offers received and preparation of recommendation which is carried out jointly by FAO and Iraqi line ministry
6. Purchase Orders or Contracts issued by FAO

UNIDO follows a procurement system similar to the one used by FAO. However after identification of inputs or services required which is done in close consultation with the line ministry (MOI), the actual procurement of goods is handled at Headquarters level based on UNIDO procedures.

Assessments or surveys: Most of assessments and studies undertaken within the framework of the project have been reported on during the previous progress reports. Whilst the progress against project indicators is regularly assessed, some specific assessments undertaken under this project during the reporting period are worth mentioning here. As a follow up of the review of existing food law and regulations which was done during 2007 and 2008 which has culminated to a position paper developed by WHO, FAO and UNIDO on steps that should be taken by the Government to put in place an independent food safety authority, an international expert recruited by WHO has reviewed the draft public health law to assess whether the new public health law has addressed concerns raised in this regard. Also, there is an ongoing independent evaluation of the Food safety project which is among the 37 projects selected to undergo independent evaluation process. The results might be useful to inform the next steps once the current project closes in March 2010.

IV. Results

Food safety is an area related to a wide range of cross-cutting elements including; food industry, health, import and exports as well as consumption. This has made the implementation at country level, especially through the period of armed conflict and dynamic governance, challenging. That said, the project team which comprises of several line ministries and UN agencies have successfully been able to bridge these different areas into a comprehensive joint action and concerted efforts towards improvement of food safety standards. Despite significant challenges owing the high turn over of staff in the government, limited access resulting from security threats, etc, this cooperation has been critical for the successes thus far achieved in the project.

The following description of the quantitative and qualitative achievements in the project, covered this reporting period is summarized below:

Qualitative achievements against objectives and results (limited to the reporting period)

Coordination - the fifth and sixth meetings of the steering committee took place in Baghdad on 15 March and on 8 October 2009, respectively and discussed the project

implementation progress and the possibility of preparing phase II of the project once phase one is independently evaluated.

In 5-9 July 2009, the government of Iraq and WHO held consultation on the Joint Programme Planning and Review Mission which reviewed the Food Safety Programme and a new programme was developed for the year 2010-11.

The rehabilitation of Food control infrastructures, one of the major components of the project have been completed in 2009. This includes completion of the construction of food control facilities at the border check points by FAO/MOA, rehabilitation of Food quality control laboratories of Basra, Mosul and Erbil by WHO/MOH and rehabilitation by UNIDO/MOI of selected food processing industries to serve as HACCP model compliant industries.

The previously reported delays in the construction of the veterinary and food control facilities at the border check points by FAO/MOA which were due to limited access to the project sites led to the cancellation of the third check point, i.e., Al- Rabi'ah leaving only two project sites completed.

Status at the end of the reporting period (31/12/09) is as follows:

- Zurbatia check point location is completed and the official completion and hand-over certificate has been signed.
- Safwan check point location is completed and the official completion and hand-over certificate has been signed

UNIDO has since completed the rehabilitation of the milk collecting centre in Babil and the Mosul Dairy Plant. Both have been handed over to the government.

With WHO's assistance, MOH has to completed the rehabilitation of the three regional food control laboratories of Basra, Mosul and Erbil. These have been fully equipped, tested for functionality and handed over to Iraqi relevant authorities and Ministries. In summary, all rehabilitation work under this project has now been completed.

Capacity Building:

Regarding the capacity of food control mechanisms, texts on food laws and regulations, as part of the Public Health Law have been revised and recommendations on next steps were made and communicated to the line ministries. However, delay in renewing the comprehensive Public Health Law has adverse effects on the passing of the food safety elements. Thus, it was recommended that a new comprehensive food law that addresses global trends should be developed. The new law should also provide basis for the creation of a food authority, should the new Government adopts these recommendations.

In addition to several training activities earlier reported for the period 2007 and 2009 for which resulted to over 600 food safety health professionals having their skills upgraded, there have been two major training activities during 2009. These include:

- 2 workshops for training on Water Safety for about 60 lab technicians held in Erbil and Basrah, simultaneously in 29-31/3/2009;
- 2 workshops for training on Food Safety for about 60 lab technicians held in Erbil and Basrah, simultaneously in 27-29/4/2009

During the reporting period, the Ministry of Health informed the following the move Food Quality Control activities from the Nutrition Research Institute (NRI) to the Central Public Health Laboratory (CPHL) in Baghdad. The lab equipment and supplies related to food quality control activities delivered to NRI have been moved to CPHL.

During the reporting period, MOH has supported, from its own resources, the participation of nine (9) Iraqi food safety specialists to international codex committee meetings. WHO has provided technical assistance and administrative support to realize attendance to the following Codex meetings:

- Codex Coordinating Committee Joint program between FAO and WHO, Tunis 26-29 January, 2009.
- Codex Committee on Food Additives, China 16-20 March, 2009
- Codex Committee on Pesticide Residues, China 20-25 April, 2009
- Codex Committee on Residues of Veterinary drugs in Foods, Brazil, 11-15 May, 2009
- Codex Committee on Intergovernmental task force on Antimicrobial Resistance, Korea, 12-16 October 2009
- Codex Committee on Nutrition and Foods for Special Dietary Uses, Germany 2-6 November, 2009.
- Codex Committee on Food Hygiene, USA 16-20 November, 2009
- Intergovernmental task force on Antimicrobial Resistance in Korea (12-16 October 2009), (2) on Nutrition and Foods for Special Dietary Uses in Germany (2-6 November 2009)
- Intergovernmental task force on Food Hygiene in USA (16-20 November 2009).

Monitoring and Evaluation:

Out of the Five (5) monitoring field visits in Baghdad scheduled by the Project Coordinator in Baghdad in 2009, none was conducted due to constant insecurity situation. However, regular monitoring has been done through by WHO and MOH monitoring teams who have been regularly reporting to WHO.

Nevertheless, three (3) monitoring visits were made to the Food Control Lab of Erbil which assisted in ensuring the process of finalizing the rehabilitation and hand over to the government is properly done. The visit also discovered the uninstalled set of soxhlet extractor (Buchi) equipment because of lack of local expertise to install. The equipment has been installed at the time of finalizing this report.

In preparation for the independent evaluation of the project, the following progress has been made: a) TOR of Evaluation developed, ready and have been translated in

Arabic. b) an evaluation company has been identified, c) discussions are ongoing to start the evaluation process; d) a meeting, grouping all the ministries involved was held in Baghdad on 15 December 2009 which explained the process of independent evaluation and to seek the cooperation of all involved parties, including the three main ministries concerned; e) the above meeting was complemented by meeting project implementors in Amman, The purpose of which was to produce the TORs for the evaluation, and f) evaluation is on going Results will be shared in the final narrative report after project closure.

Objective	Comment	Status	
National food safety profile (all national food control means and data) assessed.	This assessment included a revision of both legislative, administrative and infrastructure functions of the food safety system. This formed the basis of implementation and was completed 2006-2008.	% of planned	100
Laws and legislations on food safety reviewed and possibly adopted.	Although the new law on food safety has yet to be adapted, significant steps towards analyzing its various and comprehensive components, both in terms of national and international interest has been completed.	% of planned	85
National Codex Committee for Iraq (NCCI) setup and participation and contribution of Iraq to the work of <i>Codex Alimentarius</i> Commission and other food safety international forums increased.	Iraq is fully onboard and participating without UN support and outside of the project in the <i>Codex Alimentarius</i> Commission.	% of planned	100
Food monitoring, animal and food-borne disease surveillance enhanced and coordinated.	Although it is expected that this has been significantly improved with the newly established elements resulting from this project, scientifically measuring impact has proven difficult. This is mainly due to the lack of baseline data at the time of reporting.	% of planned	100
Food control laboratories rehabilitated and emergency preparedness of food control system increased.	Laboratories has been strengthened in three major areas: 1.) New national policies, 2.) strengthened human capital and 3.) rehabilitated and replaced destroyed infrastructure.	% of planned	100
Food Inspection and food control of imported food improved.	The new border control facilities have been finalized.	% of planned	100

Food consumed, distributed, marketed or produced are of the highest affordable standards of food safety and hygiene and food handlers committed to ensure hygiene conditions are maintained in the food processing facilities.	All planned activities have been completed	% of planned	100
HACCP principles in selected food industry facilities are in place and enforced in three food processing industry sectors as a pilot of dairy, fruits/vegetables and mills and serve as models that the government can possibly extend to other sectors.	All activities completed	% of planned	100 %
Good and safe agricultural practices applied with less chemical contamination, including pesticides	All training activities completed	% of planned	100
Consumers educated on the risks of unsafe food and its short and long term impact on health.	All activities that were planned have been completed.	% of planned	100
Infant and maternal mortality due to food related diseases reduced	This is a long term result which will be measured in MICS 4 which is planned to take place in 2010-2011.	% of planned	100
Independent end of Project Evaluation	Ongoing	% of planned	30

V. Future Work Plan (if applicable)

The project is closing in March 2010. A comprehensive independent evaluation of the project is on progress. The evaluation will; a.) provide an independent review of, and report on achievements against objectives and outputs; b.) generate lessons learned and good practices; c.) assist in the review of internal and external factors contributing to performance, and; d.) evaluate cooperation and coordination between stakeholders.

The terms of the evaluation were agreed between the UN and the Government. It will comprise of a desk review, a data collection and analysis, visits to project sites, interview with stakeholders and use standard survey questionnaires for providers and beneficiaries (trainees etc). This is also in line with UN corporate standards for evaluation in line with [UNEG Norms and Standards](#).

In detail, the areas to be addressed in the evaluation are: Project identification, relevance and formulation; Project Ownership; Respective contributions of WHO, UNIDO and FAO; Project Coordination and management and synergies between interventions; Achievements and results; Effectiveness and efficiency in terms of performance, quality, costs and timing; Relevance, both in terms of industrial capacity and target population; Partnerships; Sustainability of results; Lessons learned and good practices; Other considerations including cross cutting issues, strategies, operational concerns, etc. Results of this evaluation will be included in the final report of this project to the ITF.

Given the positive outcome of the phase 1 of the project and the gaps need to be filled, the he fourth Steering Committee meeting in late 2008 and in subsequent SC meetings thereafter, it was strongly recommended that phase II of the project should be developed. . In this regard, a concept note has been developed and submitted to potential donors, including EC to explore the possibility of funding phase II.

VI. Performance Indicators (optional)⁸

This project is ending on 31 March 2010 and the process for the preparation of the final report has been initiated. The report will include information on performance indicators set as per the results framework in the approved documents.

VII. Abbreviations and Acronyms

DOH: Department of Health
FAO: Food & Agriculture Organization
GAP: Good Agricultural Practices
GLP: Good Laboratory Practices
GMP: Good Manufacturing Practices
HACCP: Hazard Analysis Control Critical Point
IEC: Information, Education and Communication
IPM: Integrated Pest Management
MDG: Millennium Development Goals
MOA: Ministry of Agriculture
MOEnv: Ministry of Environment
MOH: Ministry of Health
MOHE: Ministry of Higher Education
MOI: Ministry of Industry
MOST: Ministry of Science and Technology

⁸ E.g. for the UNDG Iraq Trust Fund and the MDG-F.

MOT: Ministry of Trade
NRI: Nutrition Research Institute
PSC: Project Steering Committee
UNIDO: UN Industrial Development Organization
WHO: World Health Organization