

United Nations Development Group Iraq Trust Fund

Project #: D2-17

OPERATIONALLY CLOSED

Date and Quarter Updated: 15 April 2010 (1 January-31 March 2010)

Participating UN Organisation: WHO, FAO and UNIDO **Sector:** Health and Nutrition
Government of Iraq – Responsible Line Ministry: Ministry of Health, Ministry of Agriculture and Ministry of Industries

Title	Rebuilding Food Safety and Food Processing Industry Capacity in Iraq				
Geographic Location	All over Iraq (particularly in the governorates where the project sites for the rehabilitation of food control infrastructures are located: Baghdad, Basrah, Mosul, Erbil, Babil, entry points of Safwan in Basrah and Zorbatia in Wassit).				
Project Cost	US\$ 6,506,112				
Duration	35 months. Initial period was for 18 months.				
Approval Date (SC)	16 July 2006	Starting Date	04 August 2006	Completion Date	31 March 2010
Project Description	This project is a WHO/FAO/UNIDO joint project to support three Ministries (MOH, MOA and MOI) as well as other relevant institutions to re-build food Safety programmes in Iraq and to improve standards in Food Processing Industries in Iraq.				

Development Goal and Immediate Objectives

The overall project developmental goal is to protect consumers' health and increase potential of the food trade sector in Iraq through addressing current weaknesses of the food safety system and the gaps in the food production sector. The immediate objectives are to (a) create a coordination mechanism for a national food safety system, (b) strengthen the capacity of national institutions and their staff in food control (c) improve the environment for the development of entrepreneurship in food processing sector and (d) ensure food safety improvement throughout food continuum.

Outputs, Key activities and Procurement (during the reporting period)

Outputs	<ul style="list-style-type: none"> Capacity of Food Control services and infrastructures improved Supra-structures related to Food safety, including improved
Activities	<p>Activities carried out during the reporting period include the following:</p> <ul style="list-style-type: none"> Completion and handing over of the rehabilitation of selected Food control facilities (3 food control labs, model food industries and border food control facilities) Training of staff of the use of newly installed sophisticated medical equipment Conduct additional capacity building activities in food quality control techniques Completion of independent evaluation of the project
Procurement (major items)	Lab equipment, lab supplies/reagents, reference books, computers and connecting equipment needed by food control facilities (already completed)

Funds Committed (as of 31 March 2010)	US\$ 6,471,099	% of approved	99,5
Funds Disbursed	US\$ 6,313,981	% of approved	97.0
Forecast final date	Project operationally closed 30 March 2010	Delay (months)	26

Direct Beneficiaries	Number of Beneficiaries	% of planned (current status)
Men	Not applicable	
Women	Not applicable	
Children	Not applicable	
IDPs	Not applicable	
Others	Not applicable	
Indirect beneficiaries	Whole population of Iraq	

Employment generation (men/women)	About 225 labours (70 % male)	About 150	
Quantitative achievements against objectives and results (limited to the reporting period)			
Food Control facilities and applying HACCP principles in selected food industry facilities rehabilitated and strengthened	Lab Food control facilities rehabilitated and the rehabilitation of the Babil milk collection centre and Mosul dairy plant have now been completed. Installation of production equipment is completed and equipment already in use by the Mosul Dairy	% of planned	100
Food Inspection and food control of imported food improved through rehabilitation of food control facilities, including three regional food laboratories and two veterinary check points (Zurbatia and Safouan	Equipment and supplies for use in food inspection and Food quality control laboratories have been procured and the delivery of procured goods has been completed. A monitoring visit to the Food control lab in Erbil was also conducted during the reporting period. The construction of both Zurbatia and Safouan food control check points has been completed, inspected and facilities handed over officially to the Ministry of Agriculture.	% of planned	100
Independent evaluation	This project is part of the project selected by the UNDG Steering Committee for independent evaluation. The actual evaluation started during the reporting period and was completed in April 2010. At the time of finalising this quarter update, the first draft of the evaluation report has been produced and shared with all partners for discussion. The evaluation firm has received comments which are being taken into consideration in the final report.	% of planned	100
Training of MOH staff in specific food quality control techniques	A total of 20 lab technologists trained at the Jordan Food and Drug Administration (JFDA)	% of planned	100

Qualitative achievements against objectives and results (limited to the reporting period)	
<p>Most of activities conducted during the reporting period have been limited to ensuring that the construction/rehabilitation activities are finalised and that installation and commissioning of lab equipment and production equipment are complete. Additional capacity building activities were also carried out as mentioned below.</p> <p>The rehabilitation of Food control infrastructures such as the construction of food control facilities at the border check points by FAO/MOA, the rehabilitation of Food quality control laboratories of Basra, Mosul and Erbil by WHO/MOH and the rehabilitation by UNIDO/MOI of selected food processing industries to serve as HACCP model compliant industries was one of the major project components yet to be completed.</p> <p>During the reporting period, the MOH has requested WHO to support additional training of staff working in the Food Quality control of Erbil and Mosul as well as staff that are working in the Food Quality Control section of the Central Public Health Laboratory (CPHL) which is now hosting the Food control lab which was located in the Nutrition Research Institute as previously reported. In total, 20 lab technologists have been trained at the Food Control Laboratory of the Jordan and Food Drug Administration (JFDA) in different food quality control techniques including:</p> <ol style="list-style-type: none"> 1. Identification of pathogen bacteria with a focus on <i>Listeria monocytogenes</i>, <i>Campylobacter sp.</i> and anaerobic bacteria in particular, <i>Clostridium botulinum</i> 2. Identification and determination of the level in food stuff of the following chemicals: Melamine, benzopyrene, food additives, food preservatives, and heavy metals. 3. Application of gas chromatography technique in food quality control analysis. 4. Food safety and quality control procedures and compliance with national standards (the Jordanian Experience). 5. Determination of flavour enhancers, flour improvers, artificial sweeteners, thickeners, colors, acidifying agents and antioxidants. <p>With regard to the independent evaluation of the project, as indicated above, this activity has been completed and a draft evaluation report is under review by different parties interested.</p>	

Main implementation constrains & challenges (2-3 sentences)
No major implementation constrains were experienced during the period under review.