



# Action in the Field

Brief Activity Report



## MSMEs: Step Up to Safety Practices.

Micro, Small, and Medium Enterprises (MSMEs) of the fishery sector undergo a food safety training on the principles of Hazard Analysis Control Point. The training sets to establish a supply chain that brings the MSMEs into the safety requirements of big fish business operators and other markets by enabling them in planning and implementing their respective safety control programmes. BFAR Region 9 in Zamboanga hosts the Mindanao-wide training with Regional Director Ahadulla Sajili, Al Haj (left, top photo) underscoring the importance of applying food safety practices in handling and manufacturing food products to protect public health and ensure access to both domestic and international markets.



**MSMEs for Food Safety.** Participants from the Visayas work on their workshop exercises on food safety. The micro, small, and medium enterprises (MSMEs) of the fishery sector in the Visayas relate that the food safety training makes them understand their unique role in the supply chain as a starting point of food safety practice.





**Principles and Practice.** Participants in the Luzon leg of the HACCP training cite their understanding on setting up a food safety system in their establishments at the conclusion of their training. In spite of this confidence, they also express that management support is important for them to be able to implement their safety plans. However, food safety requirements are becoming an entry point before food products are placed in the market as observed by the participants. Sharing their knowledge on food safety with the management is a key factor to spin off food production to good practices.



Component	Standards Harmonisation and Sanitary and Phytosanitary Conformity
Implementing Agency	Bureau of Fisheries and Aquatic Resources
Activity	Training of Fishery Products MSMEs in Developing a Food Safety Control Program Based on the "ABC" Guide for Establishment
Date/Site	5-8 October 2011, Lantaka Hotel, Zamboanga City; 19-22 October 2011, Sarabia Manor Hotet, Iloilo City 2-5 November 2011 / Hotel Rembrandt, Quezon City
Participants	Zamboanga City: government (including PFDA) = 11; MSME = 20 Iloilo City: government (including PFDA) = 4; MSME = 30 Quezon City: government = 5; MSME = 24
Resource-person	SPS Key Expert Dr. Chris Oates
Expected Outcome	Participants possess greater knowledge and understanding of HACCP based food safety controls systems.  Participants able to apply the food safety requirements in their day-to-day Activities.  Participants better equipped to ensure high standard of product handling and facility management.
Objective	To introduce and facilitate the use of the ABC guide for MSMEs fishery establishments.  To strengthen the capacity of MSMEs in terms of their knowledge and understanding o HACCP-based food safety control systems.
Methodology	Lecture Group work exercise and presentation