



To: Executive Policy Council and Policy Committee Members

From: The Executive Director (*signed*)

**WFP Food Safety and Quality Management System**

***Context***

WFP's current food safety and quality system is based on product specifications, factory inspections, end-product testing, inspection during processing and packaging, approval of new products by a technical advisory group, and visual checks of the food during storage.

WFP's operational practices are evolving. Today about 80 percent of WFP's purchased food is bought in developing countries, and WFP is purchasing more new products. At the same time, there is an evolution of global food safety assurance systems, an improvement of national food safety authority capacities and a growing awareness among beneficiaries of food safety and quality requirements. All these factors contribute to the need to improve WFP's food safety and quality management system. A more proactive and preventive system based on risk assessment along the supply chain, and grounded in clients' expectations (i.e. beneficiaries, host government, donors and cooperating partners), is therefore proposed.

***Decision***

The Executive Policy Council affirms the need to adopt a comprehensive approach to food safety and quality management that will be applied along the full length of the supply chain, up to the final delivery point. WFP will implement a food safety and quality management system that incorporates the following:

1. Establishment of a Food Safety and Quality Unit, to be based at Headquarters.
2. Establishment of a Food Quality Management Committee, led by a senior executive, that will guide and inform the Food Safety and Quality Unit.
3. Mobilization of resources to reinforce WFP's capacity to assure food safety and quality (e.g. to maintain the food technologist post in Bangkok, and establish two new positions: one in Kampala and one in Johannesburg).
4. Creation of Country Office Food Quality Committees led by the Country Director or his/her deputy. This committee will help with the implementation of the improved system and will inform the Food Safety and Quality Unit on quality and/or safety related issues.
5. Formal collaboration with FAO in this domain through an MoU. FAO shall provide scientific and technical support to the Food Safety and Quality Unit and/or the country offices.
6. Creation or establishment of standard operating procedures, specifications and instructions on how to deal with food safety and quality throughout the supply chain.
7. Approval and issuance of an emergency protocol for action required upon the occurrence of a food safety incident.
8. Training on food safety and quality related topics for staff and partners involved in supply chain activities.
9. Engagement with local Food Safety Authorities.
10. Improved traceability of food safety and quality problems through the application of a stronger monitoring and data collection system.