



Technical Assistance to Support Food Safety System in Armenia

A USDA Funded Project





Objectives, FY2011

- Objective 3.1: Align/harmonize Food Safety laws in Armenia to international requirements
- Objective 3.2: Enhance Science-Based Food Safety Awareness Programs
- Objective 3.3: Continue Providing Technical Assistance and Training for Armenian government and industry



ACCOMPLISHMENTS 2011-to date



- Collaborated with about 300 stakeholders
- 230 stakeholders received training on 9 different food safety topics:
 - ServSafe (Dec 2010)
 - Risk Assessment (Jan 2011)
 - BPCS (Jul 2011)
 - Retail HACCP (Sep 2011)
 - GMP (Jan 2012)
 - Introductory Meat and Poultry HACCP (March 2012)
 - Global GAP (March 2012);
 - PMO (Jul 2012)
 - Meat Sorting and Grading (Jul 2012)



ACCOMPLISHMENTS 2011-to date



- Conducted series of food safety trainings (GMP, HACCP, PMO) for 30 SFSS employees
- 80 farmers are expected to receive farmer-level food safety trainings, KPI -50% of Sanitation Improvement Plans is accomplished (Small grant program)



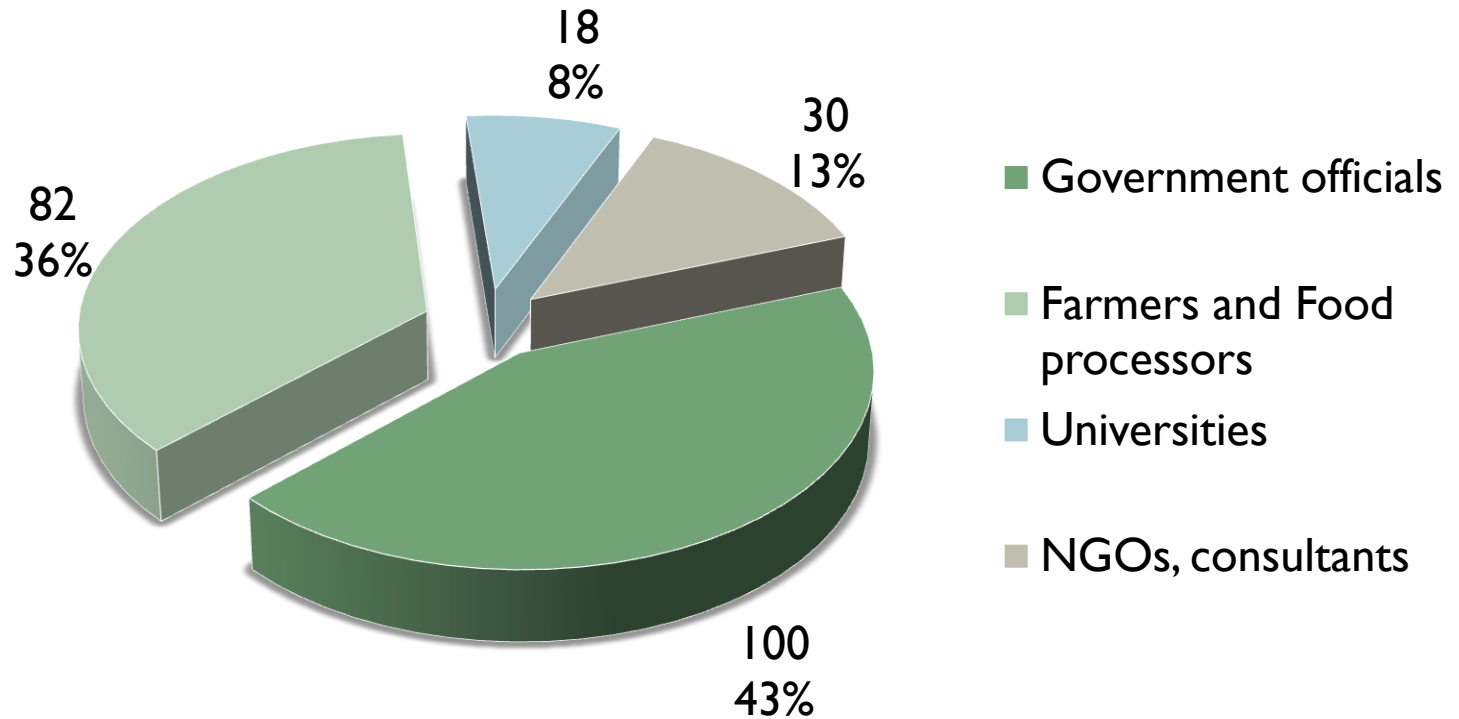
ACCOMPLISHMENTS 2011



- 20 food processors implemented activities to improve food safety.
- 2 food processors developed HACCP program and are ready for ISO certification
- Signed first contract with Unifish to implement HACCP and receive ISO certification
- Process Authority is currently being established
- Revised existing and developed new food safety laws and regulations



Training participants



Total number of Stakeholders received training: 230



Training Program for SFSS



- **Goal:** Ensure a high level of competency of the SFSS staff and other RA government agencies responsible for food safety.
- **Objectives:**
 - (a) train 30% of SFSS staff by the end of 2012
 - (b) Select minimum 3 internal trainers
 - (c) Selected trainers train the remaining 70% of staff members by the end of 2013.
- *Results as of April 2012: 30 SFSS staff received GMP, Meat and Poultry HACCP, Grade A PMO*
- *Upcoming courses: ServeSafe, Seafood HACCP, BPSC*



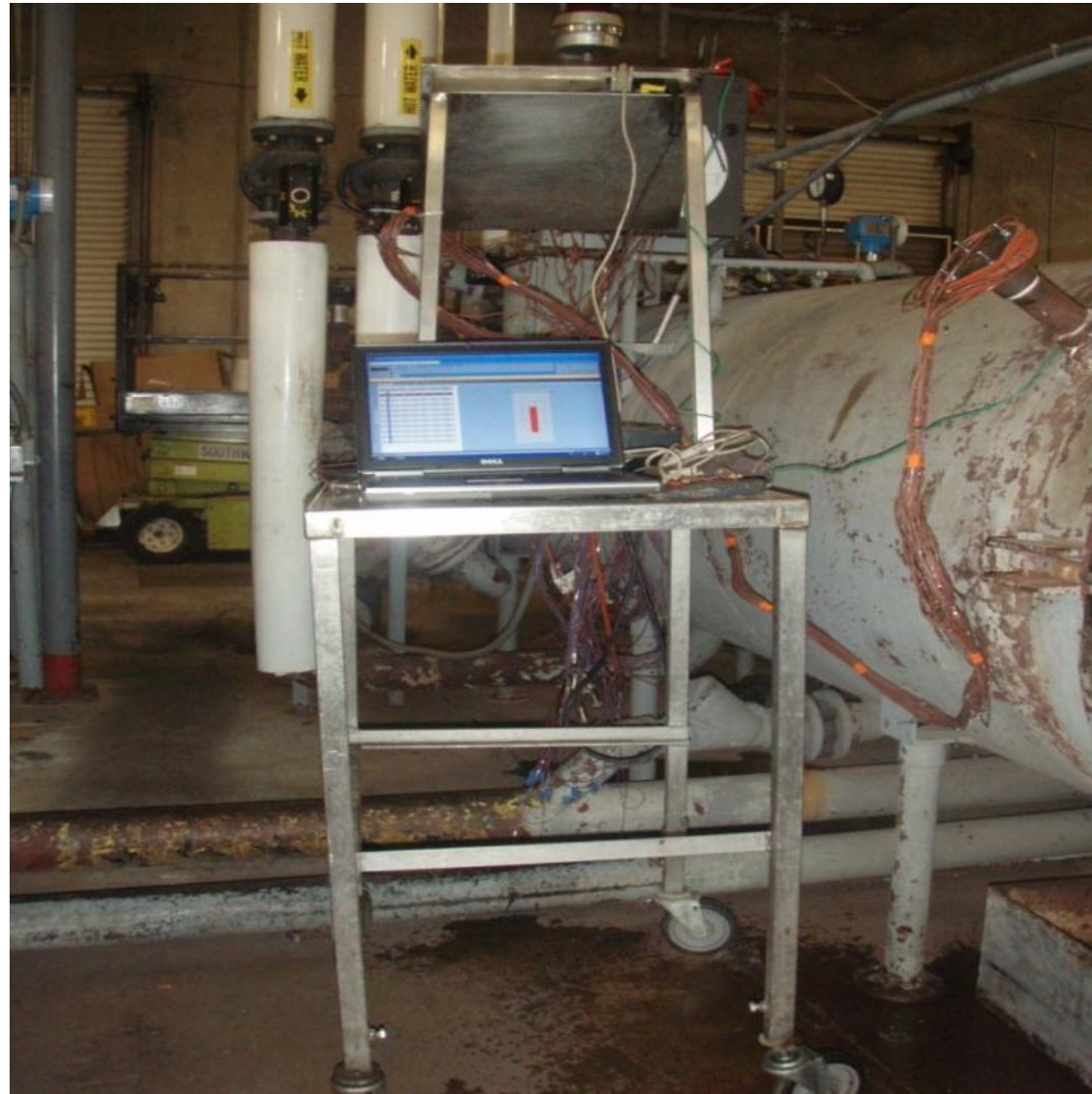




Establishment of Process Authority



- Issues faced by local canneries
- USDA funded procurement of equipment
- Training by TechniCAL:
 - 2 CARD employees receive training by TechniCAL in New Orleans, May 14-20
- Agreement between CARD and TechniCAL



Farmer-Level Awareness Program

- 2 farmer groups will receive small grants 3000USD each
- Approach
 - Training for trainers
 - Training by trainers
 - Development of SIPs
 - Distribution of supplies
 - Monitoring and evaluation





TTA at Unifish

- One of the biggest fish processors
- Target:
 - implement HACCP system – end of 2013
 - Receive ISO 22000 to be able to export to EU
- Products:
 - sturgeon, fresh packed, refrigerated
 - sturgeon, quick frozen
 - trout, fresh packed, refrigerated
 - trout, quick frozen
 - caviar
- Currently is building a new processing plant





Harmonization of Food Safety Laws and Regulations

- CARD was selected as a member of Seafood HACCP needs assessment committee
- Reviewed “Methodology on Risk Assessment-based Inspection, Control of Food Imports and Description of Risk Factors” document
- Reviewed Dairy plant inspection checklist



Activities to be done in FY11

- Process Authority
 - CARD-Technical contract
 - Process Establishment work at 5 canneries
- Continue development of ISS, by Yuri Chaplinsky
- Continue Farmer-Level Program
- Continue TTA at Unifish, Dustr Melania, Borisovka