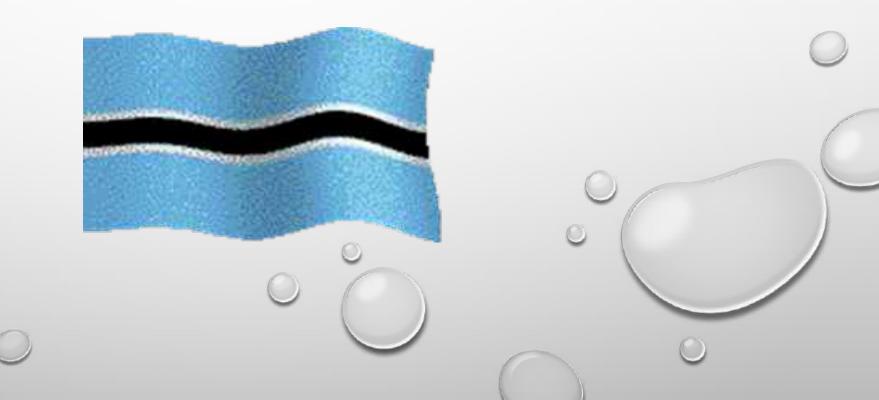
# FOOD SAFETY STANDARDS AND LEGISLATION IN BOTSWANA



#### FOOD SAFETY STANDARDS AND LEGISLATION

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FOOD SAFETY AND QUALITY MANAGEMENT UNIT

MINISTRY OF HEALTH AND WELLNESS

## MANDATE OF FOOD SAFETY AND QUALITY MANAGEMENT UNIT

- Exist to coordinate the development of comprehensive national food control system
- Lead in monitoring and evaluation of food safety activities aimed at ensuring food safety and quality for the interests of the consumers and promotion of fair trade.

The overall objectives are;

- 1. To formulate, review and update food legislation
- 2. To protect the consumers through improved food safety and quality
- 3. To empower community to make food safety as a habit and high impact public health intervention

## FOOD SAFETY AND QUALITY MANAGEMENT UNIT

- National Contact Point for the joint FAO/WHO Codex Alimentarius Commission including the following;
- √ The link between the Codex Secretariat and the country
- ✓ Coordinate Botswana stakeholders to prepare country positions on all Codex issues

Active in the following committees and bodies;

- > Botswana Sanitary and Phyto-sanitary (SPS) committee
- > Economic Partnership Agreements between SADC and SACU
- > Botswana Bureau of Standards committees on food products
- > National coordinating committee on Biosafety and Modern Biotechnology
- > Coordinate food inspection and sampling
- > Investigating consumer complaints in relation to food safety, quality and labelling

#### FOOD SAFETY LAWS OF BOTSWANA

 The main function of protecting the public against hazards and fraud in the sale and use of foods and water and to ensure that the foods and water consumed in Botswana conform to the Food Control Act 1993 and Botswana national standards, done through the National Food Control Laboratory.

#### FOOD CONTROL ACT OF 1993

#### its regulations currently include;

- ✓ Marketing of foods for infants and young children regulations
- √ Labelling of pre-packaged foods regulations
- √ Labelling of food additives
- √ Maximum levels of aflatoxins in food regulations
- √ Maximum levels of melamine in foods regulations
- √ Food grade salt regulations
- √ Food safety alerts and recall regulations, new!
- ✓ Poisonous seeds in grain cereals, new!

#### **GAPS ON THE BOTSWANA FOOD SAFETY SYSTEM**

#### LEGAL FRAMEWORK

- Overlapping jurisdictions in specific areas result in overextension and duplication of services.
- Unclear enforcement mandates which goes hand in hand with inefficient control structures.
- Risk analysis/management applications weak.
- Issues related to the devolution of functions to the local authorities.

#### **CURRENT EFFORTS**

- 1. Reviewing and drafting of the Food Control Act of 1993 and come up with a Food Safety Act that will assist in resolving the mentioned gaps and challenges.
- 2. Critically need to develop a Food Safety Policy to enable the implementation of the food safety management system in the country.



• The laboratory provides <u>analytical services</u> to the government, private sector and other stakeholders.

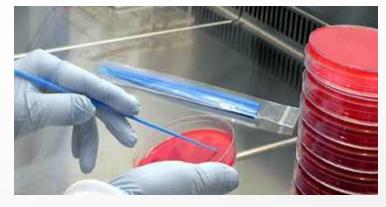
 Samples are brought to the laboratory by authorized officers as designed in the Food Control Act of 1993.

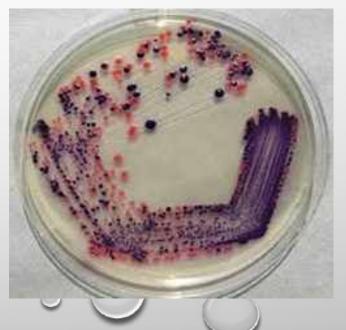












MICROBIOLOGY SECTION ANALYSES FOOD AND WATER FOR THE PRESENCE/ENUMERATION OF MICRO-ORGANISMS OF THE FOLLOWING PARAMETERS:

- AEROBIC PLANT COUNT
- COLIFORMS
- ESCHERICHIA COLI
- STAPHYLOCOCCUS AUREUS
- SALMONELLA/SHIGELLA/ENTEROBACTER SAKAZAKI
- CLOSTRIDIUM PERFRINGENS
- YEASTS AND MOULDS



# FOOD CHEMISTRY







## THE FOOD CHEMISTRY SECTION

Carries out quantitative and qualitative chemical tests on different types of foods such as cereal, grain and their products, milk and milk products, meat and meat products, beverages, alcoholic drinks, fats and oil to ascertain their fitness for human consumption and their use in order to ensure that they conform to the food control act and regulations.



#### **QUALITY ASSURANCE**

- the laboratory is in the process of implementing ISO
  17025:2017 quality management system as its operating tool.



• All the equipment used in the analysis of the samples are regularly calibrated/serviced by accredited and qualified service agents.



#### **QUALITY ASSURANCE**

- The laboratory is in the process of implementing iso
  17025:2017 quality management system as its operating tool.
- The laboratory participates in sadc (regional) laboratory proficiency scheme (**nqcses**) to ensure that results produced by the laboratory meet both national and international requirements.

#### **CURRENT LABORATORY CLIENTELLE**

- The laboratory analyses samples from the following clients;
- Environmental health officers from all district councils and rural administrative authorities.
- Ministry of local government finance and procurement services, food relief services depots.
- District education offices from all councils
- Port health authority
- District health management team
- Botswana bureau of standards
- Food importers
- Food manufacturers
- Bottled water producers
- Department of consumer affairs to address consumer complaints.
- Entrepreneurs

#### LABORATORY SERVICES - CHALLENGES

- ➤ Very few local accredited service providers for the service and repair of equipment (rely on South Africa based companies leading to extended down time)
- Testing services are centralized and may pose challenges of timeous service to communities during emergencies.

#### CRITICALLY NEEDED EQUIPMENT IN CHEMISTRY AND MICRO. SECTION

- Biosafety cabinets
- Vacuum manifold filtration system
- Thermocyclers
- Horizontal electrophoresis apparatus
- Pcr- workstation
- Triple quadrupole liquid chromatograph mass spectrometer (lc ms/ms)
- Refrigerated centrifuge
- Turbo vap lv
- Ion chromatography system
- Gas chromatograph mass spectrometer (gcms)
- Multi-purpose analyser ft nir

# THANK YOU.....



DO YOU HAVE ANY QUESTIONS ?