WHO Five Keys to Safer Foods in the African Region

Division of Healthy Environments and Sustainable Development
The need to strengthen food safety education programmes for the prevention of foodborne diseases is increasingly being recognized by countries. The fifty-third session of the Regional Committee for Africa in September 2003 adopted a resolution on food safety urging the strengthening of food safety programmes. The resolution commits member countries to integrate food safety matters into education and information programmes for consumers. At the fifty-seventh session of the Regional Committee for Africa in August 2007, a Regional strategy on food safety was endorsed. Priority interventions include among others food safety education and promotion. Five Keys to Safer Food demonstration projects have been established or are being carried out in several countries targeting high risk groups such as school children, women, street food vendors and food handlers. Pilot initiatives have been implemented or are being carried out in Angola, Botswana, Comoros, Democratic Republic of the Congo, Gambia, Ghana, Guinea, Lesotho, Mali, Mozambique, Republic of Congo and Rwanda.

Significant progress has been made by countries in the promotion of the WHO Five Keys to Safer Food as a tool for food safety education. Collaboration between the Five Keys’ Initiative and other initiatives such as the health-promotion, IMCI, child survival programmes and initiatives that focus on women and mothers could improve the impact of the programme.

The WHO Regional Office for Africa will continue to expand education on hygienic handling of food using the WHO 5 Keys to Safer Food into elemental settings such as:

- **Homes (healthy kitchens),**
- **Schools**
- **Hospitals and other health centres**
- **Food markets (healthy food markets),**
- **Food establishments and vending sites (healthy food stalls, canteens, restaurants, supermarkets).**
Country

Angola

Type of activity

Training seminar for health officers

Target audiences

Experts in emergency, medical officers, epidemiologists, health promotion officers and environmental health officers

Starting date – End date

May 2007

Partners

Ministry of Health, National Programme on Emergencies; WHO Country Office

Funding source

Outcome

A training of trainers was organized in Benguela province by the National Programme on Emergencies of the Ministry of Health in collaboration with WHO in response to a cholera outbreak. Participants were introduced to the role of food in the transmission of *Vibrio cholera* and the WHO Five Keys to Safer Foods. Group sessions were held to finalize the Portuguese version of the WHO Five Keys to Safer Food Poster and prepare an action plan for food safety education using the WHO Five Keys in the respective provinces. Field visits were also made to the Benguela water treatment plant and a local food market. At the water treatment plant the group were introduced to the processes for making water potable. At the local market, participants identified several sources of contamination. Similar training workshops will be held to cover the entire country.

Materials produced

- Translation of the Five Keys poster into Portuguese.

Future actions

- Organization of training of trainers seminar in other provinces to cover the entire country.

- Support in the finalization and implementation of the draft framework action plan for food hygiene education.
### Country
Botswana

### Type of Activity
Food safety awareness campaigns

### Target audiences
Representatives of primary and secondary schools (teachers in charge of kitchens), representatives of hospital kitchens and managers of hotels and restaurants.

### Starting date – End date
November – December 2005

### Partners
Ministry of Health, Food control Unit; WHO Country Office

### Funding Source
Support from WHO

### Project Phase
Project finalized
Outcome

Training workshops have been conducted in Palapye and Selebi-Phikwe to promote food safety awareness using the WHO 5 keys to safer foods; and to facilitate voluntary application of food safety measures in the mass catering sector (schools, hospital kitchens and hotels). It was expected that once participants were trained, they would initiate training programmes for food handlers in their own institutions.

So far, 10,000 copies of the poster has been printed and distributed to food handlers and school children.

Materials produced

The WHO five keys poster to safer foods was adapted and translated into Setswana.

Evaluation/Impact:

Based on active participation in plenary discussions and feedback from participants, there was a general consensus that the agenda and approach of the training seminars were effective in achieving the objectives. The training seminars were effective in increasing awareness and appreciation of food safety concerns particularly in schools. In this vein, there is an effort to replicate the pilot training seminars in a wider scale to include other areas of the country.

Future actions

Organization on a wider scale the training seminars for food handlers on the 5 keys to safer foods.

It was also recommended by the participants during the workshop among others to include:
- Organization of induction courses for cooks in schools.
- Government programmes such as on food safety to be well advertised and with clear indication of where to contact.
- Council to monitor practices of food handlers, including butchers and street vendors.
<table>
<thead>
<tr>
<th>Country</th>
<th>Comoros</th>
</tr>
</thead>
</table>
| **Type of Activity** | Assessment to determine the level of knowledge and practices on the safety of foods sold by market food vendors, vendors near schools, vendors of kebabs and those responsible in small restaurants, warehouses and abattoirs. The assessment particularly sought to determine the level of knowledge of the food handlers on the five keys messages. The specific objectives of the assessment were to:  
  • Assess knowledge of the vendors on the risks and dangers linked to unsafe food.  
  • Determine food handling practices.  
  • Measure potential risks linked to the immediate environment of the point of sale of the food.  
  • Identification of structures for food control. |
| **Target audience** | Food vendors including food market vendors, vendors near schools, vendors of kebabs and those responsible in small restaurants, warehouses and abattoirs. |
| **Partners** | Ministry of Public Health; WHO Country Office |
| **Funding Source** | Support from WHO |
| **Project Phase** | Finalized |
Outcome

The assessment was conducted in the isles: Mohéli, Anjouan and Grande Comore. The size of the sample was estimated at 387 points of sale of food, of which 275 where in public markets. The study was initially intended for markets; but considering the problems of food safety in all public circles where food products are sold, the study was enlarged to include small restaurants, vendors of kebabs, vendors near schools, etc.

The study found that more than 60 % of those responsible for the sale of food are women. The female predominance was much more marked at the vendor’s near schools (83.3%) and near public markets (71.1%). In addition, 31% of those responsible in the selling of food have primary level education, followed by secondary education (16 %).

The study also found that 43.2% of those studied have knowledge on the 5 elements of the first key. The market vendors were found to know (34.4%) least one the five elements which compose the first key. With the second key, 32.8% of the vendors had knowledge of the key while 20.7% had no knowledge of any of the components of the key. The study found that the market vendors were the least knowledgeable on the third key with 12.2%. As to the fourth key, only 21.9% of the vendors were found to have knowledge on the fourth key. With regards to the fifth key, it was observed that nearly all the vendors did not adequately practice the fifth key.

Future actions

- Educational and sensitization sessions/campaigns for food handlers and consumers on the WHO 5 keys based on the outcome of the assessment.
- Sensitization activities on the five keys for schools.
<table>
<thead>
<tr>
<th><strong>Country</strong></th>
<th>Democratic Republic of Congo</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type of Activity</strong></td>
<td>Social mobilization campaign for the improvement of food safety conditions in food markets in Kinshasa.</td>
</tr>
<tr>
<td><strong>Target audience</strong></td>
<td>Food market vendors and the general market community</td>
</tr>
<tr>
<td><strong>Starting date – End date</strong></td>
<td>June 2007</td>
</tr>
<tr>
<td><strong>Partners</strong></td>
<td>Food market vendor associations; Association of women vendors; Ministry of Health, WHO Country Office; Local district authorities.</td>
</tr>
<tr>
<td><strong>Funding source</strong></td>
<td>Support from WHO</td>
</tr>
<tr>
<td><strong>Project phase</strong></td>
<td>On-going</td>
</tr>
</tbody>
</table>
| **Planned outcome** | - Awareness raised among the local population, local authorities, vendors and consumers for the improvement of food markets and adoption of the healthy food markets concept:  
  - Detail assessment of the needs of partners in the market conducted and a project for the initiation of healthy food markets in Kinshasa elaborated.  
  - Training workshop for the adaptation and adoption of the WHO Five Keys to Safer Food messages organized. |
<table>
<thead>
<tr>
<th><strong>Country</strong></th>
<th>Gambia</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type of Activity</strong></td>
<td>Training of teachers and school children on food hygiene and safety based on the WHO manual on the Five Keys to Safer Food. The main aim of the pilot project was to have a core of teachers who are trained on the WHO Five Keys to Safer Food.</td>
</tr>
<tr>
<td><strong>Target audiences</strong></td>
<td>Teachers, school children</td>
</tr>
<tr>
<td><strong>Starting date – End date</strong></td>
<td>May 2007</td>
</tr>
<tr>
<td><strong>Partners</strong></td>
<td>Environmental Health Division of the Department of State for Health and Social Welfare; Department of State for Education; WHO Country Office</td>
</tr>
<tr>
<td><strong>Funding Source</strong></td>
<td>Support from WHO</td>
</tr>
<tr>
<td><strong>Project phase</strong></td>
<td>Finalized</td>
</tr>
</tbody>
</table>
Outcome

The training package was initially intended for school children however, due to the high enrollment rates of schools in the regions, the funds provided was considered insufficient to train all school children in the selected areas. A training of trainers’ workshops for teachers, who will in turn train children in their various schools, was instead organized.

The training programmes were coordinated by the Deputy Chief Public Health Officer at the Environmental Health Division of the Department of State for Health and Social Welfare. All trainings were grace by officials of the Divisional Health management teams and the representatives from the Regional education offices of the selected areas. Two Regions (Lower River Region and Central River Region) were prioritized because of the high risk exposure of their population to unsafe foods and foodborne diseases, due to the poor sanitation and unhygienic situation they are subjected to, as well as poverty. Fifty-two teachers from the lower and basic cycle schools in Lower River Region were trained, selecting one from each school. Central River Region was divided into two groups; fifty-five teachers were trained from the South and fifty three teachers from the North. The developed messages were well simplified and comprehensive, tailored to suit the level of the participants to facilitate easy dissemination to school children. Module one focused on the importance of personal hygiene in food safety, modules two and three focused on food storage and proper cooking and module four and five focused on storage in refrigeration and the importance of safe and clean water in food safety.

A pre-test was conducted before presentations were made and a post test at the end of each session to measure the level of understanding. The evaluation results were as follows:

- Lower River Region Pre-test – 56% Post test – 95%
- Central River South Pre-test – 60% Post test – 98%
- Central River North Pre-test – 55% Post test – 96%

Future actions

- Follow ups for purpose of evaluation of the impact of step down trainings.
- Replication of the trainings to include other Regions.
- Training of public health officers on the Five Keys
- Organizing school food safety competitions in schools basing on the WHO 5 keys to safer food messages.
Country

Ghana

Type of Activity

Training of food vendors at Chorkor, Accra; Food hygiene training among Junior Secondary Schools (JSS) in the Kumasi Metropolis.

Target audience

Street food vendors, School based Health Coordinators, Circuit Supervisors and Metro School Health Coordinators, Junior Secondary Schools students.

Starting date

September 2007

Funding source

WHO

Project phase

The overall objective of the project is to apply the WHO five keys in an evidence based training programme for food vendors to improve the safety of street food or ready-to-eat food in Chorkor, Accra. The specific objectives of the project are to: (i) identify food handling practices of the food vendors that could pose health risk, (ii) communicate hygienic ways of food handling to the vendors. (iii) assess the impact of training on food handling.

The project would involve two main phases: firstly, data on food handling practices would be collected from street food vendors. The second phase of the project would entail risk communication workshops where food vendors would be trained in food handling using the WHO food safety training manual and information synthesized from data collected in the first phase. Following the training, data would be collected from the trained vendors on their food handling practices. The data would be analyzed, and compared with data collected on food handling practices of the vendors prior to the training workshops to help assess the impact of the training on food handling.
The overall goal of the second project is to update the knowledge of school children so as to empower them to adopt proper food hygiene practices. The specific objectives are to:

(i) Train a cross section of teachers on food hygiene using the WHO Five keys to Safer Food.
(ii) Sensitize school children in JSS on safer food practices using the WHO Five Keys to Safer Food.
(iii) Produce IEC materials to facilitate school and public education on food hygiene practices.

The pilot will be implemented in three phases in ten out of the twenty-two circuit zones in Public Junior Secondary Schools (JSS) in Kumasi Metropolis. This will comprise Ninety JSS with a total population of 22,560 students.

It is expected that at the end of the pilot:
- All school based health Coordinators, Circuit Supervisors and Metro School Health Coordinators in the selected JSS would have gone through the training.
- All JSS students in the selected school would have been sensitized on the five keys to safer food.
- At least 70% of JSS students in the selected schools would demonstrate high level of knowledge on the five strategies to safer food and water practices.
Country

Guinea

Type of Activity

Training of women street food vendors in ten schools, using an adaptation of the WHO manual on the Five Keys to Safer Food.

The main objectives of the activity were among others to:

- Sensitize and train women food vendors in surroundings and within schools on the protection of food;
- Equip women street food vendors with materials for the conservation and protection of food; and
- Sensitize school children and teachers on proper food hygiene practices;

Schools were selected based on the following criteria:

- Primary school, with the most vulnerable children.
- Existence of parents’/pupil organization and membership of the Direction of the school;
- Existence of women street food vendors around the establishments with a good control of the Direction of the school and associations – l’Association de Parents d’Elèves et Amis de l’Ecoles (APEAE)
- Necessity of an intervention for the protection of the consumers by sensitization of the women street food vendors.

Target audiences

Teachers, school children, street food vendors

Partners

WHO country office in collaboration with the Ministry of Health, Division of Health Promotion, the Public Hygiene Section and the School Health Service; two NGOs in the area of food safety and protection of consumers; Directions communales de l’éducation de la ville de Conakry.

Funding source

Support from WHO
Project phase

Finalized

Outcome

Achievements so far made with regards to the implementation of the project include:

- **Involvement of different actors concerned in child health and in the field of public hygiene**: In this regard two NGOs were involved in the implementation of activities – HYCOVE and Afrique Fraternité; The Directions communales de l’éducation (DCE), was mobilized in the planning and provision of technical support in the schools.

- Identification of the sites for intervention among the points of sale around the schools.

- **Adaptation of the 5 keys manual Bringing Food Safety Home**. This has involved the elaboration of a Guide titled “Sensitization guide aimed at teachers, pupils and street food vendors in schools basing on the WHO Five Keys to Safer Food; the distribution of the sensitization guide to DCE and in schools.

- **Sensitization of the vendors, teachers and the pupils**: The sensitization took place at two levels, level of the women vendors and at the level of pupils. This therefore involved organization of sensitization sessions, aimed at the women vendors on one hand and the pupils on the other hand, according to the worked out guide; Organization of demonstration sessions on hand washing and on cross contamination.

- **Production of glass cases, equipments for protection and conservation of food**. These materials were distributed to 30 women vendors (3 per school were identified) for awareness raising.

- Training and sensitization of the women vendors.

Future actions

- Reproduction of the five keys posters for the schools
- Follow up and evaluation of the project using the evaluation guide of the 5 keys Manual.
- Adaptation of the 5 keys manual.
- Dissemination of the 5 keys messages using diverse channels.
- Organization of sensitization activities for street food vendors around school establishments.
Country

Lesotho

Type of Activity

Food safety campaign targeting key food safety issues using the WHO Five keys to Safer Food.

The main objectives of the campaign were to:
- Disseminate the information on food safety to target groups,
- Initiate the process of incorporating informal street vendors into the formal sector;
- Inspect all food establishments in the town of Mohale’s Hoek;
- Inspect and condemn foodstuffs that are unfit for human consumption in supermarkets
- To enforce food safety as a critical issue in the newly decentralized Health Services and thus capture the commitment of stakeholders.

Target audiences

Food establishment owners, street food vendors, all food handlers and the general community.

Starting date – End date

August – September 2006

Funding source

Support from WHO, Government of Lesotho.
## Project phase

Finalized

## Outcome

A food safety campaign was carried out in Mohale’s Hoek district which is one of the five districts that was involved in a baseline study on food safety in 2005. The findings of the study formed the foundation for planning the food safety campaigns. The campaign was carried out with the theme “Food Safety in All Food Establishment: A Key to Good Health”. There was a march for food safety which culminated in durbar attended by government officials, school children and the general public.

Inspection of food handling establishments were also carried out, a total of 14083 food commodities were seized and destroyed. The implicated commodities were either: expired, dented, contaminated, packaging had been tempered with and/or contaminated.

In addition to the inspections, educational sessions were conducted and were centered on the Five Keys to Safer Food. A total of 339 food handlers from hotels, butcheries, restaurants and fast food outlets, bakeries and individual vendors were reached during the sessions. Information, Education and Communication materials were also distributed.

## Materials produced

- Translation of the Five Keys poster into the local language - Sesotho.
- Production of a banner outlining the key message for the day – Food safety is a key to Good Health.
**Evaluation/Impact**

A rapid assessment on the compliance to the “Five Keys to Safer Food” was thereafter conducted in Mohale’s Hoek town. The exercise focused on 15 food handling establishments that were trained on the elements of the Five Keys. Majority of the establishments (13) were falling under grade B and C as shown in the following table.

<table>
<thead>
<tr>
<th>NUMBER OF INSTITUTIONS</th>
<th>% SCORE ATTAINED*</th>
<th>GRADE AWARDED</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>100</td>
<td>A</td>
</tr>
<tr>
<td>6</td>
<td>86-90</td>
<td>B</td>
</tr>
<tr>
<td>7</td>
<td>73-82</td>
<td>C</td>
</tr>
<tr>
<td>1</td>
<td>41</td>
<td>D</td>
</tr>
</tbody>
</table>

* Score: Percentage of score attained (yes) out of a total of 22

Grading: A: >95%  B: 85 - 95%  C: 70 – 84%  D: < 70%

Follow up priority by grade: Grade D, C and B. AIM: 100% adherence.

The food safety campaign has attracted the interest of other districts which are beginning to mobilize resources to engage on a similar campaign. Lessons learned from the campaign will be used for developing and setting up food safety programmes in other districts. A minimum food safety package to be delivered at district level was defined and introduced in seven (7) of the ten districts of Lesotho. These districts are: Qacha’s Nek, Quthing, Mohale’s Hoek, Mafeteng, Mokhotlong, Butha Buthe and Leribe.

It was recommended that future campaigns to include other stakeholders such as Food and Nutrition Coordinating Office, Trade, and Ministry of Tourism.

**Follow up**

As a follow up to the food safety campaign, a healthy schools competition was conducted in Quthing district. The implementation procedure of the competition involved a consultative process involving the WHO country office, Environmental Health Division, the District Environmental Health Office together with other stakeholders (in government ministries) and the schools (school committees, teachers and pupils).
The district Committee selected by the Heads of Departments in Quthing district selected ten schools to take part in the competition. Five were primary while the other five were secondary schools. The food safety component of the competition, which focused on the promotion of food handling in schools through the WHO Five Keys to Safer Food, was open to pupils who were not beyond 14 years old in both primary and secondary schools. During the process, two secondary schools dropped out of the competition for failing to meet the set rules. The awards were given to the winning schools and pupils in a major event that was to be honored by the presence of the Honourable Ministers of: Health and Social Welfare and Education and Training and the WHO Representative to Lesotho.

The awards for the food safety component were given to the pupils who made the best pictorial presentations of the WHO Five Keys to Safer Food and their schools in the following proportion: 60% of the price money to the pupils and 40% to the schools.

Winners for the food safety component

<table>
<thead>
<tr>
<th>POSITION</th>
<th>PUPIL</th>
<th>AMOUNT</th>
<th>SCHOOL</th>
<th>AMOUNT</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Selloane Mabala</td>
<td>2600.00</td>
<td>Makatseng</td>
<td>1400.00</td>
</tr>
<tr>
<td>2</td>
<td>Thapelo Fonya</td>
<td>1820.00</td>
<td>Mohapi</td>
<td>1220.00</td>
</tr>
<tr>
<td>3</td>
<td>Sethembile Cawe</td>
<td>1200.00</td>
<td>Tiping</td>
<td>800.00</td>
</tr>
<tr>
<td></td>
<td>Katiso Ntseyna</td>
<td>830.00</td>
<td>Kabi</td>
<td>550.00</td>
</tr>
<tr>
<td></td>
<td>Cemose Mabala</td>
<td>830.00</td>
<td>Pulane</td>
<td>550.00</td>
</tr>
<tr>
<td></td>
<td>Tlotliso Mohatlana</td>
<td>830.00</td>
<td>A’skop</td>
<td>550.00</td>
</tr>
<tr>
<td><strong>TOTAL</strong></td>
<td><strong>6</strong></td>
<td><strong>8110.00</strong></td>
<td><strong>6</strong></td>
<td><strong>5070.00</strong></td>
</tr>
</tbody>
</table>

The competition was noted to be successful in terms of improving the overall environmental cleanliness of the schools, the cleanliness of pupils and their teachers as well as in creating awareness on measures to be taken to improve safe food handling among school communities.

The competition has created a high level of interest in different sectors: the District government institutions, schools, pupils and the communities surrounding the schools.
<table>
<thead>
<tr>
<th>Country</th>
<th>Mali</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type of Activity</strong></td>
<td>Food safety campaign, including the adaptation of the WHO Five Keys to Safer Food. This has included:</td>
</tr>
<tr>
<td></td>
<td>• A baseline study of food safety conditions in food establishments in six communes;</td>
</tr>
<tr>
<td></td>
<td>• Training workshop on the five keys to safer foods;</td>
</tr>
<tr>
<td></td>
<td>• Administration of the five keys messages in food establishments in the six communes and</td>
</tr>
<tr>
<td></td>
<td>• Organization of a sensitization day for the six communes.</td>
</tr>
<tr>
<td><strong>Target audiences</strong></td>
<td>Food handlers in food establishments, the general community</td>
</tr>
<tr>
<td><strong>Partners</strong></td>
<td>Ministry of Health; WHO Country Office</td>
</tr>
<tr>
<td><strong>Funding source</strong></td>
<td>Support from WHO</td>
</tr>
<tr>
<td><strong>Project phase</strong></td>
<td>Finalized</td>
</tr>
</tbody>
</table>
Outcome

Following a study of the food establishments in six communes, a training workshop was organized from the 17th to 19th July 2007 on the WHO Five Keys to Safer Foods. Participants comprised the chief hygiene brigades in the six communes, persons in charge of food hygiene of the hygiene brigades, representatives by commune of the association of traditional communicators, representatives from the DRS, ANSSA and DNS. The main objective of the workshop was to disseminate the five keys to safer food messages. The working group sessions included: (i) the effectiveness of different methods of food conservation, identifying their advantages and disadvantages; and (ii) Determining the adaptation, utilization and applicability of the WHO Five Keys to Safer Food messages in Mali. Following the workshop, 20 to 24 July 2007, the five keys were administered in food establishments in the six communes. This provided an opportunity for participants to gauge the level of understanding of the food handlers with regards to the five keys messages as well as to hold a one-to one educational session with the food handlers in the various establishments. A feedback workshop was organized on 25 July 2007 on the outcome of the activity. A consensus was reached on core messages to be adapted for each type of food establishments. A sensitization and advocacy day was thereafter organized on the 27 July 2007, which marked the launching of the five keys in the six communes. The five keys were introduced to the gathering, outlining measures to be taken and rationale for such measures. This included presentation of skits or role play by the six communes on the five keys.

Materials produced

Adaptation of the Five Keys poster.

Future actions

- Organization of a national seminar for the dissemination of the five keys to safer food messages.
- Reproduction of the adapted 5 keys poster.
- Organization of trainings for food establishments in the six communes.
- Develop and disseminate Information, Education and Communication (IEC) tools based on the results of the assessment of food safety conditions in food establishments.
<table>
<thead>
<tr>
<th><strong>Country</strong></th>
<th>Mozambique</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type of Activity</strong></td>
<td>Training in schools; adaptation of the WHO Five keys poster</td>
</tr>
<tr>
<td><strong>Target audiences</strong></td>
<td>School children, Directors and Deputy Directors of schools</td>
</tr>
<tr>
<td><strong>Partners</strong></td>
<td>Ministry of Health, working together with the United Nations Educational, Scientific and Cultural Organization (UNESCO), WHO Country Office.</td>
</tr>
<tr>
<td><strong>Funding source</strong></td>
<td>Support from WHO</td>
</tr>
<tr>
<td><strong>Project phase</strong></td>
<td>Finalized.</td>
</tr>
</tbody>
</table>
Outcome

A workshop was conducted to evaluate the contents of the WHO Five Keys for Safer Food to determine whether it is suitable and easy to understand. The study showed that the poster was mostly easy to understand and described the concepts for food hygiene clearly. Suggestions for improvement included changing the thermometer to a refrigerator to indicate cold storage and changing of the word pasteurization since it was not easy to understand.

On the basis of the findings, the five keys poster was modified into Portuguese. Working together with the United Nations Educational, scientific and Cultural Organization (UNESCO), a project to train schools in safe food handling was started and the posters widely disseminated.

Materials produced

Translation of the five keys poster into Portuguese.

Future actions

- In collaboration with the Environmental Health programme, efforts have been made through the Italian Expertise Fund Arrangement to conduct rapid assessment of food safety and Environmental health concerns in schools. Based on the outcome of the assessment, a plan of action to raise the profile of food safety in schools, including the promotion of the WHO 5 keys will be elaborated.

- Adaptation of the five keys training manual
<table>
<thead>
<tr>
<th>Country</th>
<th>Republic of Congo</th>
</tr>
</thead>
<tbody>
<tr>
<td>Type of Activity</td>
<td>Adaptation of the WHO five Keys manual</td>
</tr>
<tr>
<td>Target audience</td>
<td>School children</td>
</tr>
<tr>
<td>Partners</td>
<td>Ministry of Health, WHO Country Office</td>
</tr>
<tr>
<td>Funding source</td>
<td>Support from WHO</td>
</tr>
<tr>
<td>Project phase</td>
<td>Finalized</td>
</tr>
</tbody>
</table>
| Outcome          | • Adaptation of the five keys training manual into a simple modular document;  
|                  | • Reinforcement of the 5 keys messages in schools has been strengthened by developing sample caps and exercise books bearing the 5 keys messages for school children. |
Materials produced

The five keys poster was translated into two of the local languages, Lingala and Kikongo.

Future actions

Support of a pilot project on social mobilization campaign and improvement of food safety in major food markets in Brazzaville. The pilot is ongoing and was initiated in June 2007. The main partners of this pilot are: Ministry of Public Health, WHO Country Office, as well as NGOs such as Fondation Congo Assistance, Association Congolaise pour la Promotion de l’Hygiène et de l’Assainissement (ACPHA), Association des Femmes Mangers d’Afrique.

The main objectives and planned outcomes of the pilot are:

- The population is capable of establishing the relationship between unsanitary environmental conditions and illness.
- Food stuffs in the marketplaces are properly displayed.
- The market is maintained in sanitary conditions to reduce risks of food contamination.
- The market is endowed with several water points accessible to the vendors and persons who frequent it.
- Water points are protected from acts of vandalism.
- Sanitary facilities are properly maintained.

The sensitization of the population on food safety will be based on participatory methods. Workshops for the vendors will be organized on the following key themes and based on the WHO Five Keys to Safer Foods:

(i) Food hygiene;
(ii) Foodborne illness;
(iii) Hygiene conditions in markets;
(iv) Importance of water in markets.

Radio-spots and television will be used in the sensitization campaigns, including the development and dissemination of Information, Education and Communication (IEC) materials. Exhibitions- models of market layout as well as equipment for storage and display of food; as well as cleaning campaigns will similarly be organized.
<table>
<thead>
<tr>
<th><strong>Country</strong></th>
<th>Rwanda</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Type of activity</strong></td>
<td>Training of food handlers on food safety</td>
</tr>
<tr>
<td><strong>Target audience</strong></td>
<td>Food handlers</td>
</tr>
<tr>
<td><strong>Starting date – End date</strong></td>
<td>May 2007</td>
</tr>
<tr>
<td><strong>Partners</strong></td>
<td>Ministry of Health; WHO Country Office</td>
</tr>
<tr>
<td><strong>Funding source</strong></td>
<td>Support from WHO</td>
</tr>
<tr>
<td><strong>Project phase</strong></td>
<td>Finalized</td>
</tr>
<tr>
<td><strong>Outcome</strong></td>
<td>Fifty (50) food handlers are trained in the WHO five keys to safer foods in the district of Huye in the southern province. The training workshop will involve plenary discussions, with group work and field visits of food establishments such as restaurants, hotels, bars etc.</td>
</tr>
</tbody>
</table>
WHO FIVE KEYS TO SAFER FOOD