

# Opportunities and Requirements for tourist markets

WHAT MUST VANUATU DO??



# Overview

- ▶ Food Safety Standards
- ▶ Current Situation
- ▶ Challenges
- ▶ Opportunities
- ▶ Requirements
- ▶ Current success stories
- ▶ Future possible success

# Food Safety Standards

- ▶ Food Safety Regulation
- ▶ Meat Regulation
- ▶ Cocoa Regulation
- ▶ Draft Seafood Reg. and Standard
- ▶ Kava Act



# Current situation

- ▶ Little knowledge and awareness of the Food Regulation and other food safety Acts ie. Kava Act, Meat Regulation
- ▶ No effective control measures for roadside and kava bar food vendors
- ▶ Poor implementation of Food Regulation
- ▶ Untrained inspectors checking food establishments



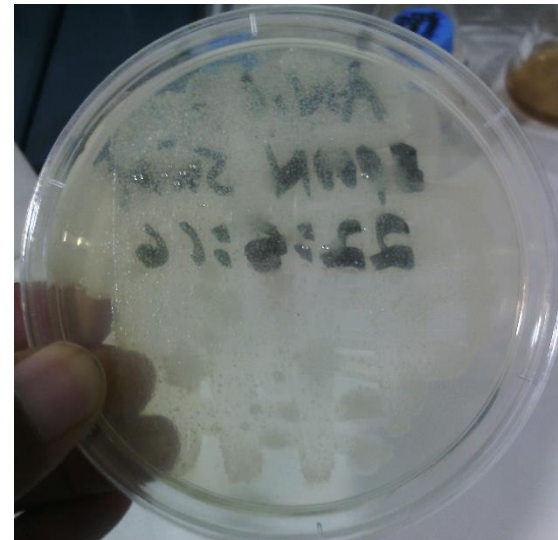
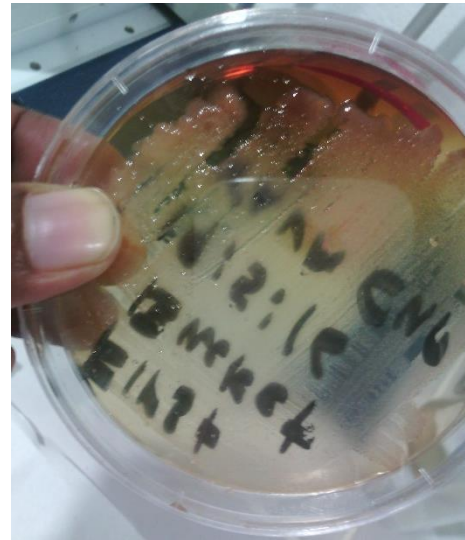
# Current Situation (cont.)



- ▶ Poor feedback from inspectors to Food establishment owners and kava bar owners
- ▶ Roadside fishmongers
- ▶ Insufficient Food Safety trainers
- ▶ Insufficient knowledge of packaging

# Current situation

- ▶ Kava Bar Hygiene Survey (currently ongoing)



...all these things lead to the following challenges

# Challenges

- ▶ Cost effective method of increasing awareness of Food Safety Standards
- ▶ Delivery of training on Food Safety/handling
- ▶ Regularity of inspection of food establishments and Kava bars
- ▶ Having trained Inspectors
- ▶ Getting more trainers
- ▶ Controlling ad hoc food vending activities



# Opportunities

- ▶ Make a concerted effort to improve the level of food safety through implementation of Regulations
- ▶ Provide income to communities through the sale of
  - ▶ Preserved food products
  - ▶ Fresh fruits and vegetables
  - ▶ Meals
  - ▶ Poultry, Beef and seafood
  - ▶ Kava....which will improve lively hoods,



# Opportunities(cont.)



- ▶ Develop communities by building infrastructure etc
- ▶ Ministry of Agriculture to enforce Good Agric. Practices and improve post harvest handling
- ▶ Ministry of Trade to ensure quality through
  - ▶ Good manufacturing practices
  - ▶ Development of standards eg. Kava Bar standards etc.
  - ▶ Fully equipping laboratory

# Requirements – what must Vanuatu do?

- ▶ Effective enforcement of Regulations supported by
  - ▶ Infrastructure eg. Laboratory
  - ▶ Increased awareness of Food Safety standards
  - ▶ Training (..of inspectors, trainers, etc.)
  - ▶ Regular Inspections/feedback/spot checks



# Requirements – what must Vanuatu do?

- ▶ Delivering training through organised groups
  - ▶ Eg. VANWODS, Fishermens Association, Youth Groups etc.
- ▶ Processing factories must have HACCP Plans
- ▶ Having a Bureau of Standards Act to oversee the implementation of Regulations

# Current Successes

- ▶ Use of HACCP Standards used by the Seafood Verification Agency of the Department of Fisheries to verify Tuna exported to USA markets
- ▶ Beef Standards employed by the Vanuatu Abattoir Ltd to export to Japan, Australia and NZ
- ▶ Export Kava Standard employed by certain Kava Exporters [Kava Analysis Report 2012 – July 2015]

# Possible future successes

- ▶ Improved food safety implementation:
  - ▶ Increased sale of processed foods, cooked food etc.
  - ▶ Increased kava sales at Kava Bars
  - ▶ Better packaging for locally processed foods
- ▶ Increased confidence of Cruise ships to buy more fresh fruit, vegetables, poultry, eggs, fish and seafood



THANK YOU FOR LISTENING