



Members of the GFB "BASIF Sarl" team promoting "Les espaces NGUGU" (Small vegetables market). Photo credit: Mohamed Dia

## FEED THE FUTURE BUSINESS DRIVERS FOR FOOD SAFETY

Cooperative Agreement No. 720BFS19CA00001

### BD4FS SENEGAL FOOD SAFETY NEWS

October 2022

## About BD4FS

Food safety refers to the conditions and practices that maintain the quality of food to prevent contamination and foodborne illness. Foodborne pathogens compromise the health and well-being of hundreds of millions of people around the world every year. Inadequate food handling practices and poor infrastructure in supply chains increase consumer health risks, as well as being the root causes of pre-consumer loss and waste throughout the food system.

Feed the Future Business Drivers for Food Safety (BD4FS), implemented by Food Enterprise Solutions (FES) and supported by the United States Agency for International Development (USAID), is a multinational effort to accelerate the adoption of food safety practices in local food systems. BD4FS works in partnership with local agri-food players – Growing businesses<sup>1</sup>(GFBs) - to co-design and implement incentive strategies, thereby building their capacity and enabling them to be agents of positive change in the effort to improve food safety, reduce malnutrition, mitigating pre-consumption food losses and reducing hunger in general.

Focusing on the role of GFBs in improving food safety, the FES team contributes to USAID's knowledge base, strategies, and methodologies for enterprise-level assistance in food systems. BD4FS' mission is to provide technical assistance and capacity building, develop best practices from lessons learned, and generate success for entrepreneurs working to improve food safety.

The BD4FS program is implemented in Senegal, Ethiopia and Nepal.

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<sup>1</sup>A Growing Food Business (GFB) is a small or medium enterprise that seeks to grow based on a business model that incorporates food safety practices.

## The BD4FS Pre-HACCP Training Offer: 19 PRPs in Two Parts

Despite the considerable efforts made by the Government of Senegal, through the construction of infrastructure, the establishment of regulatory tools and the development of food standards, food safety remains a national concern. BD4FS as a response is carrying out approaches that encourage growing food businesses (GFBs) to implement Pre-Hazard Analysis Critical Control Point (Pre-HACCP) measures through food safety prerequisite programs (PRPs) training to develop effective food safety management systems.

In addition to agribusinesses like the partner GFBs, BD4FS facilitates the involvement of professional organizations and associations in training their members on the Pre-HACCP programs in order to transmit basic food safety knowledge to them and make them agents of positive change in the private sector. The aim is to promote food safety culture and behaviour change for safer food in local food systems.

Pre-HACCP Training Program		
Sessions	PRP number	PRP names
Session 1	1	Hygiene standard operating procedures (cleaning and disinfection).
	2	Prevention of cross contamination
	3	Personal hygiene and employee facilities
	5	Waste disposal
	10	Pest control
	17	Allergen Control
	18	Foreign body control
	19	Records Management
Session 2	4	Cleaning and disinfection of appropriate equipment
	6	Utilities (clean water, air and energy)
	7	Premises and workspaces
	8	Design and construction of facilities
	9	Management of suppliers
	11	Refurbishment
	12	Product withdrawal and recall
	13	Warehousing and storage
	14	Product Information
	15	Defense of food, vulnerability and
16	Hot and cold technologies, food formulation	

GFBs that meet the following conditions are invited to submit their applications:

- Have a food processing unit in the following sectors: fruits and vegetables, meat, poultry, seafood, milk, yogurt or eggs.
- Be willing to improve the food safety of their products, especially on the local market. Having or intending to acquire a food safety label or certification would be an asset.
- GFBs from the above sectors wishing to participate in the program are requested to send a letter of interest, along with a brief description of their company and products (1 page maximum) with contact information (phone and email) as soon as possible, to the attention of [Mohamed.dia@foodsolutions.global](mailto:Mohamed.dia@foodsolutions.global). For more information, please contact us at 33 824 82 90.

NB:

- Selected companies will be contacted individually.
- Companies or entities in the food industry that would like their suppliers to benefit from our food safety training in the above-mentioned sectors can also contact us.

## Upgrading Training for Agrifood Processing Actors

After the GFB have gained training experience on the prerequisite programs through online training through Webinars and the mSafeFood™ lines, BD4FS extended trainings to groups and associations of processors with the objective of expanding the reach within the food system of knowledge of prerequisite programs and good food safety practices. Thus, 3,500 processors were trained in 2022 across the different regions of the country. Refresher trainings will also be continued during the year 2023.



The members of the "Calebasse de la Médina" GIE affiliated with the Women's Platform for Development and Solidarity take a pose after receiving their training certificates on good hygiene practices. Photo credit: Astou Diop



Women processors at the Tann Bi fish processing site in Joal received practical training in personal hygiene. Photo credit: Dr Babacar Sene



Mme Oumou Kalsoum Ndoye Seck de la PNEOAA remettant son certificat à l'une des participantes à la formation sur les HAP, à Dieuppeul. Crédit photo : Mme Lucia Alvis Mendy

### Testimony of Mrs. Oumou Kalsoum Ndoye Seck, President of "PNEOAA" during the training on good hygiene practices in Bargny.

"My name is Ms. Seck Oumou Kalsoum Ndoye, and I am the president of the National Platform of Agricultural and Crafts Organizations PNEOAA. It is a national and international platform. We are active in agriculture and agribusiness across the entire value chain.

We are mostly women but there are also young people, young women, young men. Our children are members, whether they are in the diaspora or in Senegal.

Our constraints are to have adequate places for processing, the other constraint is technology. Sometimes the available technology is not suitable for what we do.

The members are mostly economic groups, limited companies, federations, cooperatives, networks, for example a federation can have 150 GIE as members. But it is the federation that is counted as a member. There are therefore 145 organizations that are members, but in terms of cooperators, we are 41,000 members.

Sometimes we are even given processing equipment but the technology is not suitable, which is why at the PNEOAA we promote agro-food technology. We help young local inventors with our meager resources. We really need partners. With BD4FS, we would like to have a partnership in this area"

BD4FS training complements the training we have already received in processing technology. We can thus improve the sanitary quality of the products we manufacture.

## Launch of Food Safety Game-based Learning Mobile Apps

In April 2021, BD4FS Senegal launched a competition in hopes of educating and encouraging young developers on how better food safety management can make a difference in the health, economy and development of producers, processors and consumers. Mobile technology has proven to be especially useful in training people in food safety awareness and compliance.

Fourteen young developers submitted after the publication of the call for expressions of interest. BD4FS and its partner Feed the Future Senegal Youth in Agriculture (YiA) selected judges recognized as high-level professionals in the field of mobile application technology to review the mobile learning applications that ten candidates were invited to apply.



Angelo Dafia, developer of Samba the Fisherman from Soumbédioune won first prize. Photo credit: Astou Diop



Cheikh Oumar Kane, developer of the Food Safety (SSA) QUIZ was the second. Photo credit: Astou Diop

BD4FS held an information session for the ten selected applicants to provide them with food safety knowledge and guidance on application development and design. Then in the last round, three finalists were chosen from the submitted applications. BD4FS hosted the awards ceremony to reward the finalists for their work and encourage them for the next steps. YiA provided technical assistance to the winners to support the full development of the mobile learning applications.

The official launch ceremony of the mobile food safety learning applications took place on Saturday August 20, 2022, in the presence of many young entrepreneurs and students at the Douta Seck Cultural Center.

Mobile apps are available for download on Playstore and apple store on the following links.

### Apps

### Android download platform

### IOS download platform



<https://play.google.com/store/apps/details?id=com.KorappsStudios.SambaTheSoumbediounefisher>

<https://apps.apple.com/app/id1632048882>

**Samba the Fisherman from Soumbédioune:** The user begins the journey of a fisherman who must take up the challenge of preserving the food he has caught without loss.



[https://play.google.com/store/apps/details?id=com.cokservices.ssa\\_quiz](https://play.google.com/store/apps/details?id=com.cokservices.ssa_quiz)

<https://apps.apple.com/app/id1626507918>

**SSA QUIZ:** provides progressive testing on the handling, storage and cooking of food but also questions on the prevention of foodborne diseases, hygiene standards, personal hygiene, all illustrated with photos and videos on the best way to do it.

## Testimonial from a GFB on Co-creation with BD4FS

Ms. Khady Ba Sady, founder of GFB Dydy Africa testified about the co-creation with BD4FS, and the importance of respecting food safety throughout the value chain.



[Play video](#)

### Food Safety Tip

#### Stock control: batch numbers

Batch numbers help with traceability and inventory control. Inventory control. These two unique numerical codes make it possible to indicate the different times of production, reception and storage. The principle of first in, first out (FIFO) is applied when the first food products produced and stored are sold and distributed first. This approach prevents products from deteriorating before they are sold or consumed.

To learn more about the BD4FS project, visit [www.foodsolutions.global](http://www.foodsolutions.global), send an email to [info@foodsolutions.global](mailto:info@foodsolutions.global), or visit us on social media:

