



Project description

The overall purpose of the SSC Food programme in Kenya is to improve the official food control, including veterinary and phytosanitary health systems. The project has pilot activities in Dairy and Horticulture sub-sectors. The Danish partnership with Kenya shall increase knowledge and efficiency in the Kenyan national food safety authorities – both at national and regional level and support the involvement and cooperation with the private sector in both countries. Through the work with a Multi Annual National Control Plan (MANCP) a national food quality system for official control is being developed under the National Food Safety Coordination Committee.

The success of the programme builds on a close partnership established between the Danish Veterinary and Food Administration (DVFA) and the Kenyan Ministry of Agriculture, Livestock, Fisheries and Cooperatives on behalf of 10 Kenyan institutions governing the food safety law and enforcement area. Institutions from Ministry of Agriculture, Ministry of Health and Ministry of Industry and Trade are all involved. Food safety is a severe problem in Kenya affecting the entire population as well as Kenyan export opportunities. The present situation in the Kenyan food value chain does also hamper international collaboration with countries like Denmark, with a food technology industry build on high quality and high food safety standards.

Key activities in year 2019

- Successful finalisation of Phase I, preparation, and approval of a 3-year Phase II programme.
- Continuous work with the MANCP incl. a systematic development of the Kenyan food safety inspection system.
- VIP study tour on the Danish control system
- Review of food safety legislations in the dairy and veterinary areas. Contribution to a new Kenyan Food Authority.
- Involvement of private sector key stakeholders from Denmark and Kenya.
- Joint donor interventions and training activities with EU and Micro Enterprise Support Programme Trust (MESPT) on food safety.
- Further progress and development of the food safety pilot schemes in the clean horticulture and dairy hubs.
- Development of best practice case stories for Danish media incl. a video presentation of the programme.

Main achievements and lessons learned in 2019

Phase I was finalised in February 2019 and a second 3-year phase was initiated from April 2019. Like in Phase I, all partners have engaged heavily in the turnaround of the national food control system changing the approach from control of food products to control of Food Business Operators. Focus was on principles for Own Checks and responsibility of Food Business Operators, Risk Assessment and the new role of inspectors. The private sector stakeholder engagement with central and country authorities was clearly showcased through hands-on pilot activities in the Clean Milk and Clean Horticulture Hubs in Nyandarua County. In Phase II, agreements for pilot activities with four dairies were made covering Nyandarua, Laikipia and Meru counties, involving the Danish NGO, Dairy without Borders. The Clean Horticulture Hub continues to work with central and regional authorities, cooperatives, trade organisations and a large export company. SSC Food has been recognised as a trustworthy and professional partner and are jointly involved in media communication together with Kenyan authorities. The programme activities have successfully moved from training and capacity building to hands on implementation of the EU principles for controlling food.

Status: Phase II

Project period: April 2019 to April/2022

Partners: Ministry of Agriculture, Livestock, Fisheries and Cooperatives; Ministry of Health; Ministry of Trade and Industry.

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