



Workshop on Lao Good Hygiene Practices (GHP) Standard: Implementation and Updates

Venue: Clowne Plaza, Vientiane, Lao PDR
Date: June 7, 2023 (13:30-17:00)

Introduction

Globalization has stimulated growing consumer demand for a wider variety of foods, resulting in an increasingly complex and longer global food chain. The production of safe food is becoming increasingly important for protecting consumers from the hazards of foodborne illnesses, which occur at different stages of the food chain starting from the primary production to consumption stage. According to the World Health Organization (WHO), a large proportion of foodborne disease incidents are caused by foods improperly prepared or mishandled by food handlers at home and in food business operations. Health authorities need to implement stricter laws and regulations dealing with the food handling hygiene practices. This is to ensure that food handlers follow the required rules and regulations for proper hygiene and sanitation.

All consumers have the right to expect and demand safe and good quality food. As increasing number of consumers eat outside on a daily basis, practicing good hygiene in food establishments reduce the burden of food borne illnesses in Southeast Asia which is already among the highest in the world according to the WHO. Food Business Operators (FBOs) should be aware of and understand the hazards associated with the food they produce, transport, store and sell, and the measures required to control those hazards relevant to their business, so that food reaching consumers is safe and suitable for use.

In 2020, the Codex Committee on Food Hygiene revised the General Principles of Food Hygiene (CXC 1-1969), which includes guidelines on the application of Hazard Analysis and Critical Control Point (HACCP) as one of its annexes. Lao PDR newly updated its document on Good Hygiene Practices (GHP) based on the Codex Alimentarius, which is expected to be officially enforced soon.

In conjunction with the World Food Safety Day 2023 with the theme "Food Standards Save Lives", Mekong Institute in collaboration with the Department of Food and Drug, Ministry of Health, Lao PDR is organizing a workshop on **"Lao Good Hygiene Practices (GHP) Standard: Implementation and Updates"** to widely disseminate the new version of GHP and requirements for compliance to FBOs and FDD officials

This event is being organized and spearheaded by the PROSAFE Food Safety Network as one of the activities under the PROSAFE or Promoting Food Safety for Everyone, a New Zealand Aid Programme-funded project to strengthen the food safety capabilities of agri-food supply chain stakeholders in Cambodia, Lao People's Democratic Republic (PDR), Myanmar, and Vietnam (CLMV). One of the desired outcomes is to strengthen public and private sector collaboration on an integrated approach to food safety by establishing a platform for them to meet, talk, and share experiences in order to promote food safety in their respective nations as a region.

Objectives

The workshop aims to provide FBOs and relevant government officials knowledge, assistance and guidance on the updated GHP and requirements for compliance.

The specific objectives include:

- To provide knowledge on principles and guidance on the application of new GHP standard to the FBOs and relevant officials in Lao PDR
- To encourage FBOs to comply with GHP standard
- To provide a platform for public and private sectors to share experiences and exchange information on implementing GHP
- To contribute to the 2023 World Food Safety Day Celebration

Participants

The workshop will invite various stakeholders, including food manufacturers and processors, regulatory authorities, and government agencies.

Tentative Programs

Time	Program	In-charge
13:00-13:30	<i>Registration</i>	
13:30-13:40	Welcome Remarks	Director General of FDD
13:40-13:50	Opening Remarks	<i>Ms. Maria Theresa Medialdia</i> Director, Agricultural Development and Commercialization (ADC) Department, MI
13:50-14:00	<i>Group Photo</i>	
14:00-15:30	- Importance of Food Safety - Good Hygiene Practices (GHP) Principles and Requirements	Representative from FDD
15:30-15:45	<i>Network Exchange and Break</i>	All
15:45-16:15	GHP Certification Process	Representative from FDD
16:15-16:45	Discussion on Implementing GHP in Lao PDR	All
16:45-17:00	Closing Remarks	Director General of FDD