

## Sector: Sanitary and Phytosanitary Standards (SPS)

### Project title: Reforming of the Food Inspection Services and Food Chain Laboratories in Jordan

#### EC Partners:

- Danish Veterinary and Food Administration (DVFA)
- Jordan Food and Drug Administration (JFDA)
- Ministry of Health
- Ministry of Planning and International Cooperation

#### Facts and Figures :

- First MEDA twinning project in the region
- € 1,9 million granted in 2005- 2007
- € 1,1 million granted on new laboratory and sampling equipment in 2007
- 275 Jordanian key staff trained in new food inspection and laboratory procedures
- 10 Workshops conducted in Amman and Aqaba
- 11 Study visits completed
- Over 750 expert days delivered by Member States in Jordan



EUROPEAN  
COMMISSION

Twinning Grant Agreement 2005-2007

*-Implementation strategy group, including: DVFA Project Leader, Dr. Torsten Berg (no 3 from left), JFDA Project Leader, Dr. Fathi Saleh (no 2 from right), Resident Twinning Adviser, Dr. Flemming Boisen (no 1 from right)*



**Overall objective:** To bring Jordanian food safety up to EU and international standards – through the restructuring and upgrading of Jordanian inspection services and food chain laboratories.

**Core problem:** Based on the EU-Jordan Agreement, Jordan decided to export food of animal origin to European Union market.

**The main goal:** The twinning project will support removal and minimizing of trade barriers between Jordan and EU – and in the same time the twinning project will strengthen the food safety in Jordan.

#### Key objectives:

- Coordination, strategic planning and policy advice
- Reform of the food inspection services
- Reform of the food chain laboratories

#### What has been achieved?

- Central competent authority, JFDA Food Directorate reorganized
- New regional and local food control established in Amman
- Implementation strategy for local food control units outside Amman delivered and approved
- New food law drafted, the very first in Jordan
- Food Inspection Manual delivered and distributed to inspectors making food control standardized and uniform in Jordan
- Risk based systems at border inspection points established and implementation of procedures in line with EU recommended
- Requirement specification for IT systems delivered
- Training manuals for JFDA capacity building delivered
- JFDA Food Laboratory in preparation towards international accreditation
- Laboratory testing manuals for JFDA laboratories and training of new methods delivered and implementation started
- JFDA Food Laboratory linked with EU reference laboratories
- New laboratory equipment delivered

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**Case story 1. Food Inspection Manual:** Preparation of the JFDA Food Inspection Manual was foreseen being one of the most important activities in the Twinning Project. Four experts from Danish Veterinary and Food Administration (DVFA) visited Jordan 5 times assisting and advised the elaboration of the manual and discussed main issues with counterparts from the Jordan Food and Drug Administration (JFDA). All activities were coordinated by the Resident Twinning Adviser from the Twinning Project. Work was started in November 2005 and the manual was completed by end of 2006. Hereafter, key persons from JFDA translated the Food Inspection Manual, approximately 150 pages, into Arabic and the manual was successfully distributed in August 2007 in hard copies and in an electronical version to all relevant food inspectors. During the preparation of the manual and using train-the-trainer concept, key food inspectors were trained on the new inspection procedures and content of the manual, which includes food legislation references, JFDA organization, JFDA inspection values, how to prepare a food inspection, how to conduct a food inspection, how to follow up a food inspection as well as sampling principles. Consequently reforming the food inspection services in line with EU.

**Case story 2. Implementation of new methods:** Implementation of new methods validated according to EU procedures was one of main outcomes of the Twinning Project in Jordan. Standard Operation Procedures for *Listeria monocytogenes*, *Campylobacter* and *Escherichia Coli* O157 have been implemented in the JFDA Food Laboratory in Amman following training delivered by DVFA experts in order to examine national produced food and imported food, hereby strengthening the food safety in Jordan. This is the first time that procedures for *Listeria* and *Campylobacter* have been successful in any official laboratory in Jordan and even in the Middle East region. Applying the new ISO method for examination of the food borne disease causing microorganism *Escherichia Coli* O157 in imported beef meat, this bacteria, having worldwide food safety interest, was easily detected by JFDA Food Laboratory. The JFDA risk manager prevented any risk to the consumer using the precautionary principle in line with the EU.



**Figure 1.** Danish expert trains microbiologists in JFDA Food Laboratory in Amman