

FOOD SAFETY IN CATERING WORKSHOP FOR **FOOD SERVICE OUTLETS** AND NAFDAC FOOD INSPECTORS.

The one day workshop held on 23rd November 2016 at the Auditorium, NAFDAC Central Laboratory Complex, Oshodi-Lagos was a collaboration between Nugata Consults Ltd and NAFDAC **on food safety in catering for Food Service Outlets (FSOs) and Food Inspectors in line with NAFDAC efforts to strengthen the national food control system.**

FSOs have a critical role to play in providing safe and nutritious food as they offer **an opportunity to eat outside the home during work hours, provide entertainment and relaxation for families and also a safe and cheaper source of food for tourists who may want to save some money for site seeing and shopping, hence promoting tourism.**

Food is one of the basic necessities of life, but can also be a source of illness when not properly handled. Since we cannot see, smell or taste harmful bacteria that may cause illness, Good Hygiene Practice (GHP) and maintenance of safe steps in food handling, preparation or cooking, storage and service are essential in preventing food borne illness.

Safe food assures consumer confidence in the food supply system, contributes to the health and productivity of a nation and provides an effective platform for development and poverty alleviation. It ensures food security and provides economic stability and self-reliance to a nation.

Food operators require training and retraining **and should be familiar with the applicable legislations and regulations to their business to equip staff with the correct skills to safely carry out their duties.**

The objective of the workshop was to:

- **Institutionalize mandatory baseline knowledge of food safety and Good Hygienic Practice (GHP) in food service outlets**
- Emphasize the importance of training & retraining
- Provide a platform for discussion between Industry (FSOs) and Regulator (NAFDAC) and a platform for working together to ensure that food is prepared and served in line with global best practices and
- Improve the knowledge, competence and professionalism of food inspectors **and food handlers.**

Facilitators at the workshop were experienced and erudite food safety consultants and professionals from government and the private sector. Topics covered were:

- **Food Safety Fundamentals - Mrs. Jane Omojokun**
- **NAFDAC Mandatory Requirements of baseline knowledge by Food Service Outlets - Mr. Godwin Akwa**
- **Food Safety in Catering: Safe Food Handling - Ms. Jema Ajanwachuku**
- **Food Safety in Catering: Control of Operations - Mr. Tunde Ogunrinde**
- **NAFDAC Inspection Requirements and Summary of Common Observations in Food Service Outlets - Mr. Abdulsalam Ozigis**

The target participants were Food **Handlers (Fast Food Operators, Restaurants and Diners)** Quality Assurance Officers, Quality Control Officers, Supervisors and Food Inspectors.

The workshop was successful and **rated highly by participants who felt it was very informative.** The **food service operators** and food inspectors expressed their satisfaction with the organization, **content and delivery of the papers presented and the interactive sessions.**