



# IMPROVING PRACTICES & POLICIES FOR FOOD SAFETY IN ARUSHA & MBEYA

## *Participatory Food Safety System*

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# Rikolto

A **network organization**  
**50 years** experience in  
partnering with food system  
actors across **19 countries**

- Sustainable Rice Programme
- Coffee & Cocoa Programme
- Good Food For Cities Programme

## Mission:

To ensure **sustainable income** for  
farmers and **nutritious, affordable**  
**food** for everyone



Sustainable food production



Inclusive markets



Enabling environment

- Food systems approach
- Inclusive Business Approach
- Evidence for impact



# Food Safety Concerns in Arusha & Mbeya



## Food risk assessment in FF&V – Arusha

**Table 5. Pesticides residue excess over Codex default limit.**

				Pesticides residues levels in mg/kg				
	No. of samples analyzed	No. with detectable residues (%)		Minimum	Maximum	Mean	Codex default limit	% excess over Codex default limit
Onions	163	105	64.4	0.0001	2.4537	0.3194	0.01	96.9
Water melon	19	8	42.1	0.0001	1.3733	0.2195	0.01	95.4
Tomatoes	180	99	55.0	0.0001	1.2549	0.2127	0.01	95.3
Sweet paper	68	37	54.4	0.0001	1.5068	0.1529	0.01	93.5
Chinese cabbage	26	10	38.5	0.0016	0.3198	0.0712	0.01	86
Cucumber	13	3	23.1	0.0008	0.1921	0.0678	0.01	85.3
African nightshade	19	3	15.8	0.0004	0.103	0.0592	0.01	83.1
Carrots	16	4	25.0	0.0019	0.2492	0.0457	0.01	78.1
Amaranths	7	2	28.6	0.0424	0.0424	0.0424	0.01	76.4
Kale	22	5	22.7	0.0006	0.1476	0.0407	0.01	75.4
Ethiopian mustard	7	1	14.3	0.0335	0.0335	0.0335	0.01	70.1
Egg plant	13	5	38.5	0.0026	0.0565	0.0284	0.01	64.8
Green beans	7	1	14.3	0.0146	0.0192	0.0169	0.01	40.9
Cabbage	19	5	26.3	0.0005	0.0215	0.0123	0.01	18.4
Okra	14	3	21.4	0.0018	0.0171	0.0095	0.01	

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## Food risk assessment in FF&V – Mbeya

**Table 6: Percentage microbial contamination of fruits and vegetables**

<b>Fruits/ Vegetables</b>	<b>Total Plate count</b>	<b><i>E.coli</i></b>	<b>Yeast and mold</b>	<b><i>Staphylococcus aureus</i></b>	<b><i>Salmonella spp</i></b>
Avocado	100	42.9	100	100	71.4
Papaya	100	100	100	100	83
Peach	66	33	50	100	33
Watermelon	100	50	100	100	50
Cabbage	100	100	100	100	100
Green paper	100	66	100	100	83
Green leafy	100	100	100	100	100
Onion	100	100	100	100	83
Tomato	100	66	83	100	66

Source: Food Safety study commended by Rikolto from Nelson Mandela University (2021)

# Participatory Food Safety System

- A voluntary certification system based on trust and active participation of actors
- Less costly, requires less administrative burden and complexity, is participatory in its approach, and focused on building capacities and trust of the food chain actors
- It aims to guarantee food safety and specifically to make safe food available, affordable, and guaranteed for all

How it works



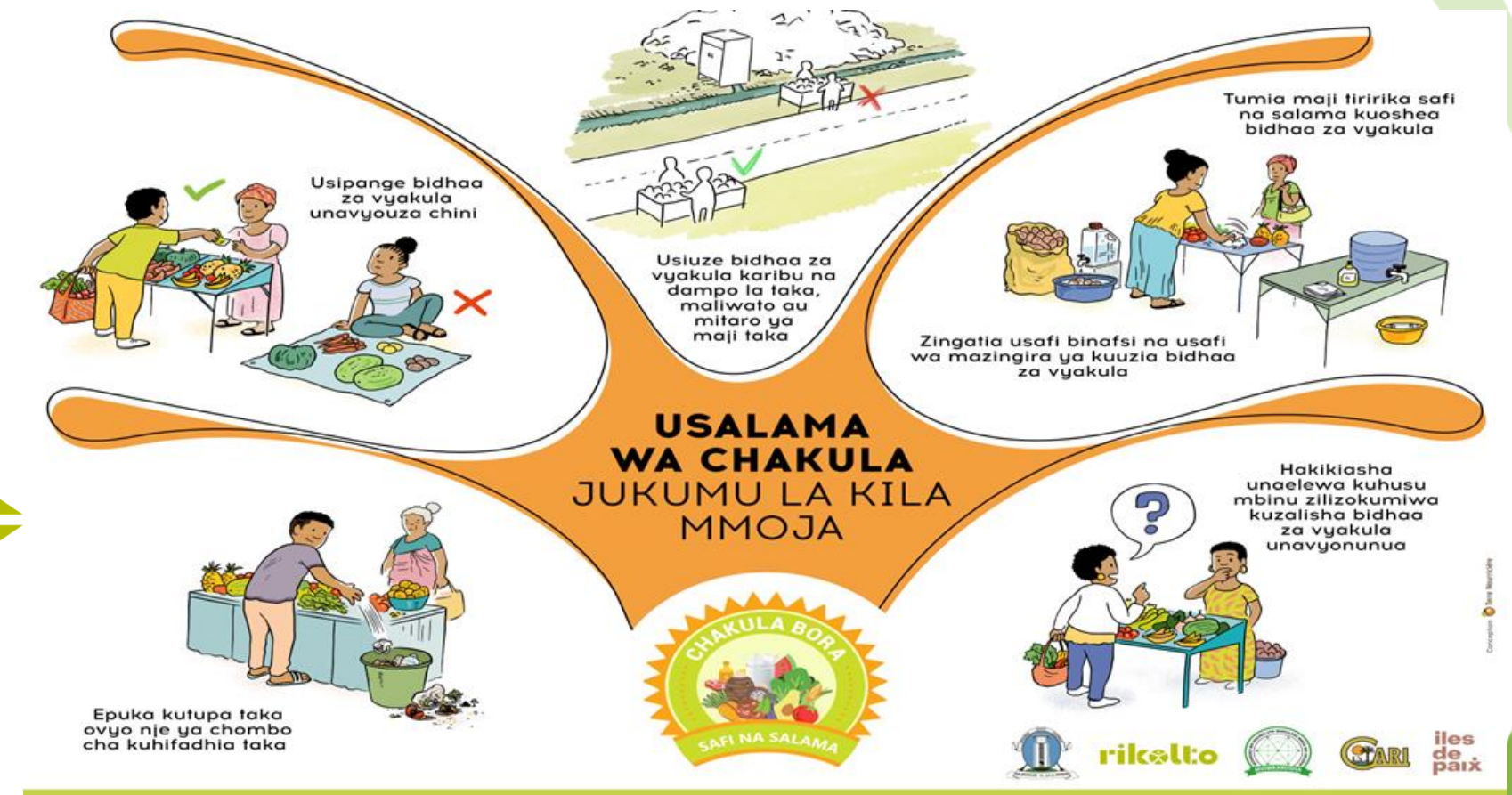
# Achievements

- Development of guidelines & checklist for food safety (adoption of Codex & Global GAP)
- Capacity building of actors: 630 market vendors, 1880 farmers & 60 transporters
- 750 MT of safe fruits and vegetables traded between farmers and market vendors
- Policy brief for food safety developed: Mbeya City Council includes PFSS in their planning & budgeting
- Financing for market stalls & market vendors leveraged through commercial finance (40M CRDB, 35k Euros market stall investment by AFL)
- Visibility of safe food actors :Google map & chakula bora brand





# Multistakeholder processes on food safety





# Lessons Learnt & Recommendations

- Consumers are not aware of food safety, more investment is needed to create awareness
- To effectively work, PFSS needs to be accompanied by market infrastructure improvement
- The market authorities and committees have a role in enforcing market bylaws & regulations. They need to be empowered to do this
- Traceability of produce coming out of Arusha & Mbeya could be difficult – National level intervention on food safety is needed





# Thank You



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