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**Committee on Sanitary and Phytosanitary Measures**

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## **IFC SCAN GUIDE AND IFC FOOD SAFETY HANDBOOK**

### COMMUNICATION FROM THE INTERNATIONAL FINANCE CORPORATION (WORLD BANK GROUP)

The following communication, received on 13 October 2022, is being circulated at the request of the International Finance Corporation (IFC).

#### **1 IFC SCAN GUIDE**

1.1. IFC Scan Guide is a new tool developed by IFC's Food Safety Advisory group to support the analysis of the policy and regulatory dimensions of four aspects of a country's national food system: food safety, food fortification, food loss and waste, and livestock production (animal welfare and use of antibiotics). This assessment tool will be of interest for countries where transformations of national food systems are in the agenda or in process.

1.2. IFC Scan Guide incorporates years of experience of IFC specialists working in different regions and contexts, as well as contributions from our colleagues from STDF, UNIDO, GAIN, FAO, ILRI and independent consultants.

1.3. IFC Scan Guide aims to support experts from both public and private sectors in assessing specific elements of national food systems by focusing on policy, regulatory management, and institutional dimensions, as well as on capacity-building activities in countries where transformations of the national food system are in the agenda.

1.4. IFC Scan Guide is equipped to interact with other tools and offers a sound dataset, that may inform and become the foundation of the application of the other tools, where governments are about to continue on the road to a deeper assessment of the selected subject. The checklists and tables in the IFC Scan Guide have been developed based on the practical experience of IFC teams that have been involved in assessments of national food safety systems worldwide.

1.5. The Scan Guide will be useful in accomplishing the following:

- Understanding how national food systems operate;
- Identifying ways to address issues, including using limited resources to confront problems;
- Designing or redesigning projects aimed at strengthening national food systems;
- Developing relevant recommendations for governments; and
- Assessing food safety and other food system issues, designing and implementing solutions, and monitoring the related progress.

#### **2 IFC FOOD SAFETY HANDBOOK**

2.1. IFC Food Safety Handbook is a practical guide for building a robust food safety management system that is designed to help food companies establish, professionally maintain, and enhance food safety – steps that are essential to improving global health outcomes. While being developed for private sector, the Handbook is a "must know" tool for regulators and Academia in the food safety field, as it explains how the food safety management system operates and the benefits of implementing a rigorous food safety system (better access to markets, improved brand recognition, strengthened customer loyalty, and making a real contribution to public health).

2.2. The Handbook:

- offers an overview of the Global Food Safety Initiative and fundamental food safety management systems highlighting the role of leading food safety certification programs;
- presents a review of internationally recognized food safety standards and guidelines and explores how companies can show compliance with domestic and international food safety requirements, as well as adopt approaches to food safety that remain valid across almost all major regulatory frameworks;
- introduces useful food safety planning and implementation tools. This includes an in-depth guide to the Hazard Analysis Critical Control Points (HACCP) principles, which are the foundation of all modern food safety systems. It also includes guides for specific sectors, including guidance for the dairy sector;
- covers food safety management procedures and documentation. It includes versatile templates that are ready-made for adoption by food operators;
- addresses food safety training and presents advice for improving daily adherence to food safety practices by a company's staff members; and
- provides guidance for company management, including food safety policy. It includes toolkits designed to aid in the review of safety procedures, as well as a tool for assessing costs associated with inadequate food safety practices.

2.3. IFC Scan Guide and IFC Food Safety Handbooks are available for the public on a non-fee basis on the IFC Food Safety Advisory website: <http://www.ifc.org/foodsafety>.

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