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1. 調査団議事録 (Minutes of Meeting)

MINUTES OF MEETINGS
BETWEEN
THE JAPANESE CONSULTATION TEAM
AND
THE AUTHORITIES CONCERNED OF THE GOVERNMENT OF MALAYSIA
ON
JAPANESE TECHNICAL COOPERATION
FOR
THE PROJECT FOR STRENGTHENING OF THE FOOD SAFETY PROGRAMME IN MALAYSIA

The Japanese Consultation Team (hereinafter referred to as "the Team"), organized by the Japan International Cooperation Agency (hereinafter referred to as "JICA") and headed by Dr. Mitsuhiro Ushio, visited Malaysia from January 15 to 24, 2003, for the purpose of reviewing and monitoring the activities concerning the Project for Strengthening of the Food Safety Programme in Malaysia, and discussion of the future implementation plan of the Project (hereinafter referred to as "the Project").

During its stay, the Team and the authorities concerned of the Government of Malaysia exchanged views on the Project, jointly monitored the activities based on the Project Design Matrix (hereinafter referred to as "PDM") and had a series of discussions about the activities and further implementation of the Project.

As a result of the discussions, both sides agreed to the matters referred to in the documents attached hereto.

Kuala Lumpur, January 23, 2003

Dr. Mitsuhiro Ushio
Leader
Consultation Team
Japan International Cooperation Agency
Japan

Dato' Dr. Hajah Harisson Aziz bt. Shahabudin
Director
Food Quality Control Division
Ministry of Health
Malaysia

ATTACHED DOCUMENT

I. Introduction

The Project for Strengthening of the Food Safety Programme in Malaysia (the Project) is a technical cooperation between the Government of Malaysia and the Government of Japan. The Project has been implemented jointly by the Ministry of Health (MOH) and Japan International Cooperation Agency (JICA). The duration of the Project is from June 1, 2001 to May 31,2004.

The Project has been implemented based on the Project Design Matrix (PDM), which was designed through MOH-JICA joint workshop and discussions in the preparatory study and Record of Discussions(R/D). The Project focused on several dimensions of food safety, such as 1) strengthening of food safety administration, 2) capacity building for food analysis, 3) strengthening of food inspection and technical guidance and 4) development and promotion of food safety.

JICA has dispatched the Japanese Consultation Team (its members are as listed below) to Malaysia from January 15 to 24, 2003, to monitor the mid-term achievements and jointly confirm the plan for the remaining term with Malaysian counterparts.

Team Members (Name/Expertise/Job Title)

Dr. Mitsuhiro USHIO	Team Leader Food Safety Administration	Director of International Food Safety Planning, Ministry of Health, Labour and Welfare
Dr. Tsutomu MARUYAMA	Microbiology	Professor of Faculty of Environmental Health Sciences, Azabu University
Dr. Sadao UCHIYAMA	Physics and Chemistry	Former Deputy Head of Analytical Center, Food Hygiene Research Institute, Japan Food Hygiene Association
Mr. Takuya KONDO	Food Import Control System	Technical Officer, Office of Quarantine Station Administration, Ministry of Health, Labour and Welfare
Ms. Yukako MATSUURA	Cooperation Planning	Program officer, Medical Cooperation Department, JICA

Main Activities of the Consultation Team

- Document research: the Team reviewed the project reports and confirmed the past inputs and activities.
- Briefing and discussions: the Team had some briefings and discussion with the counterparts as well as the Project team members to know the progress and outcome of the Project.
- Observation: the Team visited the following sites of cooperation.
  - Bukit Kayu Hitam entry point, Kedah
  - Perlis Food Quality Control Laboratory, Perlis
  - Port Klang entry point, Selangor
  - National Public Health Laboratory (NPHL), Sungai Buloh, Selangor
- Consensus on the remaining term: the Team and the Malaysian side jointly confirmed the progress and mid-term achievement of the Project and reached a consensus on the plan for the remaining term of the Project (- May 31, 2004) through Joint Coordinating Committee Meeting.

II. Result of Monitoring by the Team

Overview:

1. During the first half of the cooperation, a wide range of activities have been implemented as planned since June 2001. The Team found the Project has undertaken efficient and effective measures to achieve the set outputs in the Master Plan. Throughout the activities, both JICA and MOH made considerable efforts towards achieving the Project Purpose, by providing technical assistance, human resource and financial resource. In addition, monitoring is properly conducted for project activities as attached and the progress is shared among the team members. Based on the above reasons, the Team anticipates that the Project Purpose and Outputs will be attained in the remaining term.
2. As for manpower development, "Echo training" was found to be effective to expand the impact of technology transfer, whereby the core personnel trained by JICA experts conducts the trainings for other personnel.
3. Throughout this study, the Team has found that the success of the Project relied on the good and active communication between the MOH and the Japanese long-term experts in the Project as well as between Japanese experts and the Japanese Advisory Committee in Japan, which supports JICA to assign short-term experts and to provide technical advice. Also the motivation and the initiative taken by each Malaysian member has been crucial to the success for the Project.
4. Following are the general concerns raised:
   - The need to set up quantifiable indicators for Project Objectives

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- The need to recruit and sustain the necessary human resource
- Feasibility of the Third Country Training
- Correlation and analysis of food borne diseases and data
- Development of educational materials for food safety, especially targeted to school children

The following comment is also made for the consideration of Malaysian Government, even though it is beyond the mandate of this Project or responsibility of MOH.

- Balanced development of primary production sector such as agriculture in terms of stable food supply.

5. Specific comments in the area of expertise are as follows.

Microbiology:

1.Detection of *Vibrio cholerae*

Among food and water borne pathogens, all 3 Public Health Laboratories and 11 Food Quality Control Laboratories have acquired enough capability to detect *Vibrio cholerae* and its toxin gene by PCR.

2.Bacterial survey for school hostel kitchens

In the control of food and waterborne infections with pathogenic organisms, it is important to monitor and investigate the actual conditions of food and its surrounding environment accurately. For this purpose, the Bacterial Survey Programme for School Hostel Kitchens, with 6 parameters (TPC, Coliform, *St.aureus* etc.) was conducted over 1,500 samples from 20 items in 88 school kitchens and the results could be used as a baseline. It is recommended to continue and expand this Programme and conduct similar studies to monitor other bacteriological pathogens in food.

3. National Public Health Laboratory (NPHL)

Capacity of the microbiology section in terms of equipment and facilities is sufficient. The equipment since its launching is still up-to-date and the laboratory has enough space for operation. In addition, staff's technical skill is adequate enough for microbiological examination.

Chemistry:

1. Generally, technology transfer through the short-term experts and counterpart training in Japan has progressed satisfactorily under the project planning. This input has been transformed into the output and outcome to achieve the Project Purpose in strengthening capacity in food analysis.

2. At the visited laboratories, the Team confirmed the proper placement and utilization of equipment, preparation of Standard Operation Procedures (SOPs) for reagents and analytical methods, and appropriate record keeping in each laboratory. Assurance of the examination result was also properly conducted through quality control by each section.
3. It is appreciated that operation at each laboratory is under control using SOPs which are in accordance with GLP. Some laboratories are accredited for ISO-17025.
4. For quality assurance data, inter-laboratory proficiency testing have been conducted for chemical and microbiological testing such as food preservatives, color, pesticide, heavy metal, veterinary drug at the national level. 40 laboratories participated in this proficiency testing. The Team also appreciated the active participation of the MOH in international proficiency testing to assure quality control, such as FAPAS in UK and NATA in Australia.

Food Import Control System:

The team finds the current progress for mid-term achievement satisfactory. Following observation is made:

1. OS has been installed in the hardware provided by JICA, and the OS is considered as competent for the web-based system initiated by MOH. Maintenance seems to be ensured, including provision of spare parts.
2. The Team has found that the present CPU is sufficient for the next 3 to 5 years. The present CPU is competent for optical fiber data communication, which enables high performance through internet.
3. Throughout the given presentations, the Team confirmed the effectiveness of the system. The Team also recognized that the system was designed in an effective and efficient way in making use of the Japanese system operated by Ministry of Health, Labour and Welfare and its lessons learned.
4. The system designed is user-friendly, with easy access by web technology and with easy commands by tree style command menu.
5. The strong commitment made by MOH to improve effectiveness of the Food Import Control System is highly appreciated. This was reflected by the prompt modification in coding system in January 2003 as recommended by the short term consultant in July 2002, considering such modification in coding system requires enormous efforts. The overall design is now undergoing a trial run and total implementation is expected as scheduled.

III. Summary of the Discussion between the Team and Malaysian Side

1.Review of the Plan in the remaining Term

- All activities is expected to be conducted as planned, including trial run for Import

Control System.

- Final evaluation team is expected around January 2004 for joint evaluation of the Project. Thus, the Project is required to start gathering necessary data and information as indicators for PDM.

2. Modification of the PDM

Although the current activities have been conducted as planned based on the PDM Dr. Tsukamoto, the Project leader, proposed to modify one of the Outputs on PDM for validating the current activities and for more suitable expression for monitoring and evaluation within the term of the Project. All participants of the meeting agreed to the necessary modification as follows:

Summary of modification: Output 2 and Indicators for Output 2 and Output 3

(Original PDM)

"Food, which is not in compliance with the Food Act and Regulations, is reduced in the Malaysian market"

(Modified PDM)

"Means to prevent food in the market, which is not in compliance with the Food Act and Regulations, are strengthened"

(Indicators for Output 2 and Output 3)

Minor changes are adopted for Objectively Verifiable Indicators for Output 2 and Output 3, as shown in the attached PDM.

3. The Malaysian side expressed the desire to expand the cooperation from bilateral cooperation to a program of the Third Country Training, which will include not only lab technology transfer but also law enforcement for food sanitation, targeting Southeast Asian and Middle East countries. Through the discussions, both side agreed that the Project concentrated on the present domestic activities within the project term, and that this issue could be discussed at the final evaluation phase.

4. Sustainability of the activities

EPU appreciated the mid-term achievement in the Project, however expressed concern to the sustainability of the activities for long term in view of the lack of manpower.

IV. Recommendations

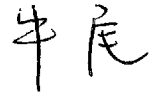
1. Short-term Recommendations (for the remaining term):

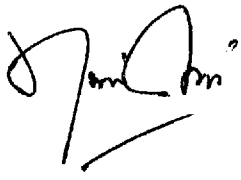
Microbiology:

1. As for the detection of *Vibrio cholerae*, it is recommended that PCR technique be applied as rapid test, in addition to the currently established detection method for foods and environmental materials.
2. It is recommended that detection and identification of other enteropathogenic organisms (*V. parahaemolyticus, Campylobacter* etc.) from food and environmental materials be carried out and the detection manual for these organisms be prepared.
3. Identification of the most serious food borne pathogen in Malaysia is necessary. This should be followed by the establishment of its detection method and dissemination of the method to all the 14 laboratories in Malaysia.
4. Establishing a comprehensive analytical system for food borne poisoning cases is recommended as well as the system of each food and water borne pathogens.
5. It is not necessary for all laboratories to conduct special examinations and infrequent examinations, but it is recommended NPHL and core FQCL function as a reference laboratory for such examinations.
6. It is recommended that bacterial survey be expanded its research target (e.g. food on the market) and adding parameters such as *Campylobacter*. Accurate investigation and monitoring of the actual conditions of food and its surrounding environment need to be strengthened.
7. In order to meet the preconditions of using media and equipment, utilization of test kits which are already validated is recommended. For this purpose, necessary budget needs to be allocated.
8. Stable and timely supply of media, reagents, diagnostic antisera, PCR primer etc. should be assured.
9. It is recommended a proper storage and recording system of type strain and identified strain be established.
10. Documents concerning GLP/ISO should be properly filed and located at the most convenient place for reference.

Chemistry:

1. Existing monitoring program on pesticides and veterinary drugs should be expanded and implemented as soon as possible to encompass the wider scope of parameters transferred to MOH through the JICA experts to assess the compliance of MRL and to identify problem areas for future enforcement.
2. Capacity building in testing and quality control system should be strengthened through training of laboratory staff and participation in internal and intra-laboratory proficiency testing. It is strongly recommended that the NPHL take the lead in improving the testing capacity of regional food quality control laboratories.





3. Exchange of information on quality assurance and the lab management system is to be established between both countries.

Food Import Control System:

1. The already established system development should be put into practice as soon as possible such as launching prototype. It is recommended to launch the test run on its own.
2. MOH is strongly recommended to strengthen the unit for import controlling system management to ensure smooth operation of the system, as is the case in Japan, based on the followings:
    - The conduct of import control should be done efficiently and effectively in a consistent manner under the unit
    - As long as the system relies on coding, there should be a code manager.
    - A system designer is essential for expanding operating procedures for better use.
    - An officer in charge of modification is necessary to support the database.
    - Glitches and bugs in the system is unavoidable and MOH is strongly recommended to have troubleshooting mechanism in place.

   For such work, adequate permanent staff is needed in such a unit. This unit should comprise of skilled personnel who has enough knowledge on IT.
3. Effort of MOH to consolidate entry points is highly supported by the Team members.

2. **Long-term Recommendations**

Lack of manpower is one of the crucial problems for the administration to ensure food safety. In this regard, although MOH has made considerable efforts to create 28 positions for NPHL (13 before and 15 after the Project) only 15 are filled. The Team strongly emphasizes that MOH will need to continue to make greater effort to ensure all vacancies are filled and at the same time, to request for addition manpower in order to strengthen the Program. This is highly critical for the sustainability and success of the Project.

ANNEX

1. Modified PDM
2. Achievement and Progress prepared by Dato' Dr. Hajjah. Harrison Aziz Shahabudin, the Project manager
3. Progress report prepared by the Project for the Consultation Team (including input records, map and organization charts)

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ANNEX 1

Modified Project Design Matrix for the Project for Strengthening of the Food Safety Programme in Malaysia — 22 January 2003

Project Name: Project for Strengthening of the Food Safety Programme in Malaysia — Duration: 3 years from 2001

Project Area: All of Malaysia — Target Group: Consumers in Malaysia

Narrative Summary	Objectively Verifiable Indicators	Means of Verification	Important Assumptions
Overall Goal			
1 To reduce health hazard caused by eating food	Contamination by food borne diseases is reduced to xx %	HMIS (Health Management Information System)	
2 To increase consumers' confidence in food safety in Malaysia	Customers' satisfaction with food safety	Questionnaire survey	
Project Purpose			
To increase the availability of safe food for Malaysian consumers	xx% of surveillance samples comply with the food safety	HMIS (Health Management Information System)	Food safety policies of the GOM do not change greatly.
Outputs			
1 Food hygiene management is strengthened.	1-1: No. of amendments to regulations and standards	MOH annual report, questionnaire, etc..	The population of Malaysia does not greatly increase.
2 Means to prevent food in the market, which is not in compliance with the Food Act and Regulations, are strengthened.	2-1: No. of Standard Operating Procedures (SOPs) including analytical methods	MOH annual report, questionnaire, etc..	Environmental pollution does not get worse.
	2-2: No. of analytical parameter	MOH annual report, questionnaire, etc..	
	2-3: No. of food safety monitoring	MOH annual report, questionnaire, etc..	
	2-4: No. of collecting food specimens	MOH annual report, questionnaire, etc..	
	2-5: Implementation of food import control network system	MOH annual report, questionnaire, etc..	
	2-6: No. of premise inspection	MOH annual report, questionnaire, etc..	
3 Means of providing information on food safety for consumers is improved.	3-1: Results of questionnaires to the public	MOH annual report, questionnaire, etc..	
	3-2: No. of educational materials on food safety	MOH annual report, questionnaire, etc..	
Activities	**INPUT**		
1 **Strengthening of food safety administration**	The Government of Japan	The Government of Malaysia	Staff members related to the food safety program continue to work for MOH organizations.
1-1 **1-1. Strengthening of food hygiene regulations and food safety standards**	1. Long-term experts	1. Counterparts	
(1) Review food safety standards	(1) Chief Advisor	(1) Project Manager	
(2) Establish new food safety standards	(2) Coordinator	(2) C/P for each JICA expert as requested	
(3) Obtain statistical data for food safety	Other experts as required		Inter-agency collaboration is established.
2 **Strengthening and improvement of capability of food analysis**		2. Facilities 2-1 Office and work	
	2.Short-term experts as required	2-2 Space for installation of the equipment	
2-1 **Introduction of modern and basic laboratory technique**		2-3 Experimentation fields, laboratories and training	
(1) Ensure necessary analytical equipment		2-4 Land, buildings, facilities and equipment necessary for the Project	
2-2 **Reinforcement of training of personnel**	3.Equipment		
(1) Train food analysts	Laboratory equipment	3. Local Cost	
	Sampling, inspection and education means (vehicles, etc.)	Project implementation and management cost	
3 **Strengthening of food inspection and technical guidance**			Manpower for the Project is ensured by MOH.
3-1 **Improvement of information management system on food import procedure and inspection**	4. C/P Training		
(1) Build up IT network infrastructure for food inspection			
(2) Improve efficiency of the existing custom clearance system			
3-2 **Improvement of promotion on food hygiene for food industries**			
(1) Improve food hygiene technical training for food industries			
(2) Monitor contaminats by microbes, veterinary drug residue and pesticides residue			
4 Development and promotion of food safety information			
5 **Monitoring of the project**			

ANNEX 2

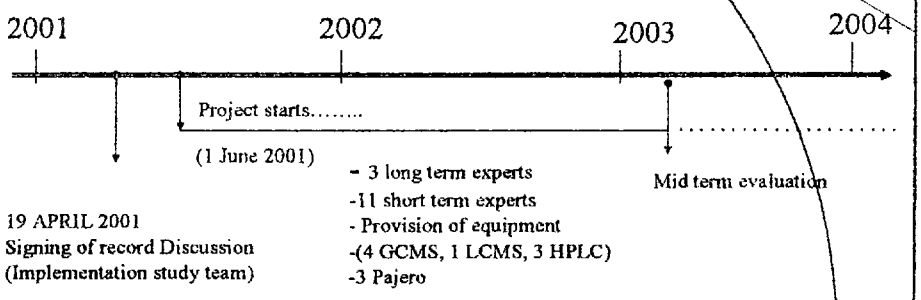
ACHIEVEMENT AND PROGRESS

PROJECT FOR
STRENGTHENING OF THE FOOD SAFETY PROGRAMME IN MALAYSIA
(MID TERM EVALUATION –JUN 2001-JAN 2003)

DATIN DR. HJH. HARISSON AZIZ SHAHABUDIN
DIRECTOR
FOOD QUALITY CONTROL DIVISION
(PROJECT MANAGER)

PROJECT OVERVIEW

PROJECT DURATION : 3 YEARS
(1ST JUNE 2001 – 31ST MAY 2004)



PROJECT OBJECTIVE

GENERAL

TO INCREASE THE AVAILABILITY OF
SAFE FOOD FOR MALAYSIAN CONSUMERS.

SPECIFIC

1. TO REDUCE HEALTH HAZARD CAUSED BY EATING FOOD
2. TO INCREASE CONSUMERS' CONFIDENCE IN FOOD SAFETY IN MALAYSIA

EXPECTED OUTPUT

1. **STRENGTHENING OF FOOD HYGIENE MANAGEMENT**
2. **REDUCTION OF FOOD WHICH IS NOT IN COMPLIANCE WITH THE FOOD ACT AND REGULATION.**
3. **IMPROVED PROVISION OF INFORMATION ON FOOD SAFETY FOR CONSUMERS .**

PROJECT OUTLINE

1. **DISPATCH OF EXPERT**

- (To transfer technical skill and knowledge to their counterparts)

2. **COUNTERPART TRAINING**

(To improve their expertise in project- related field in Japan)

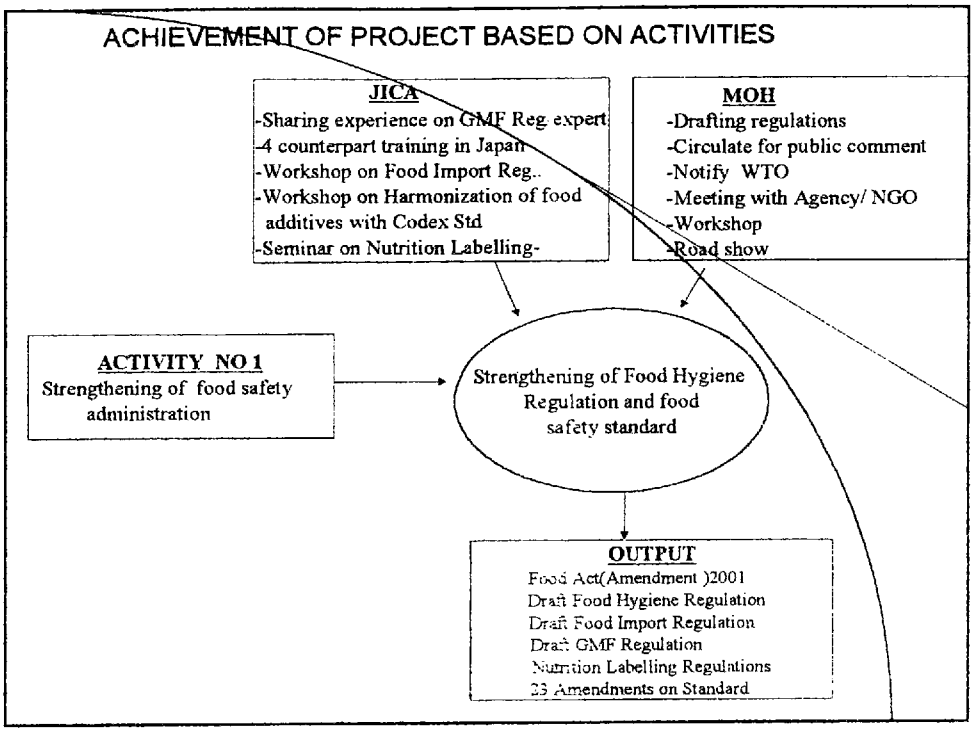
3. **PROVISION OF EQUIPMENT**

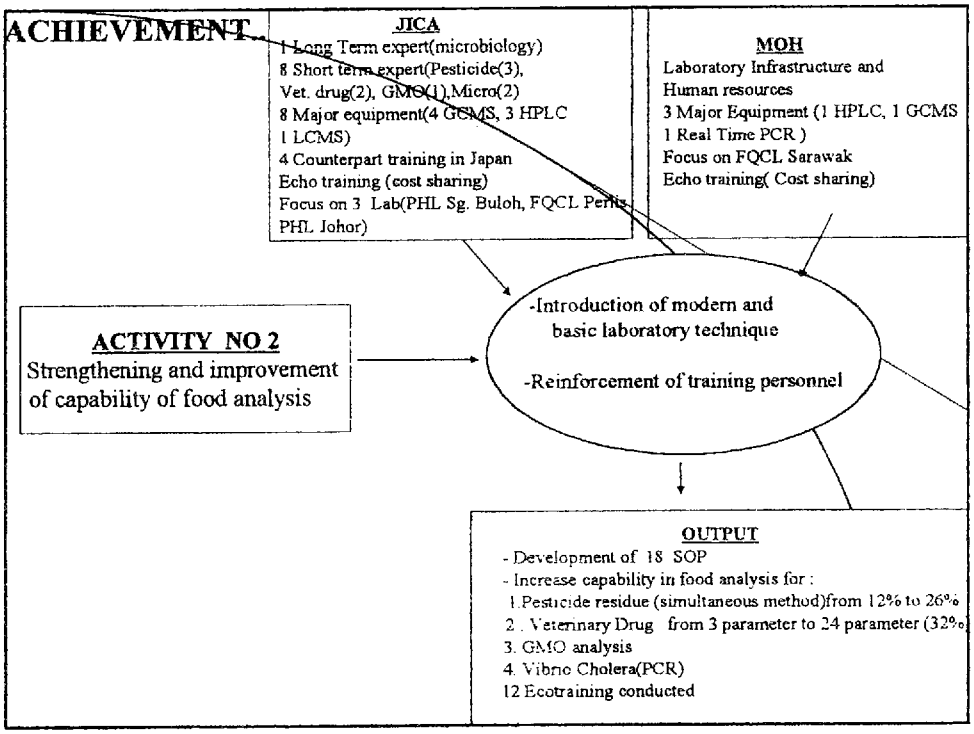
(To provide equipment necessary for implementing the project)

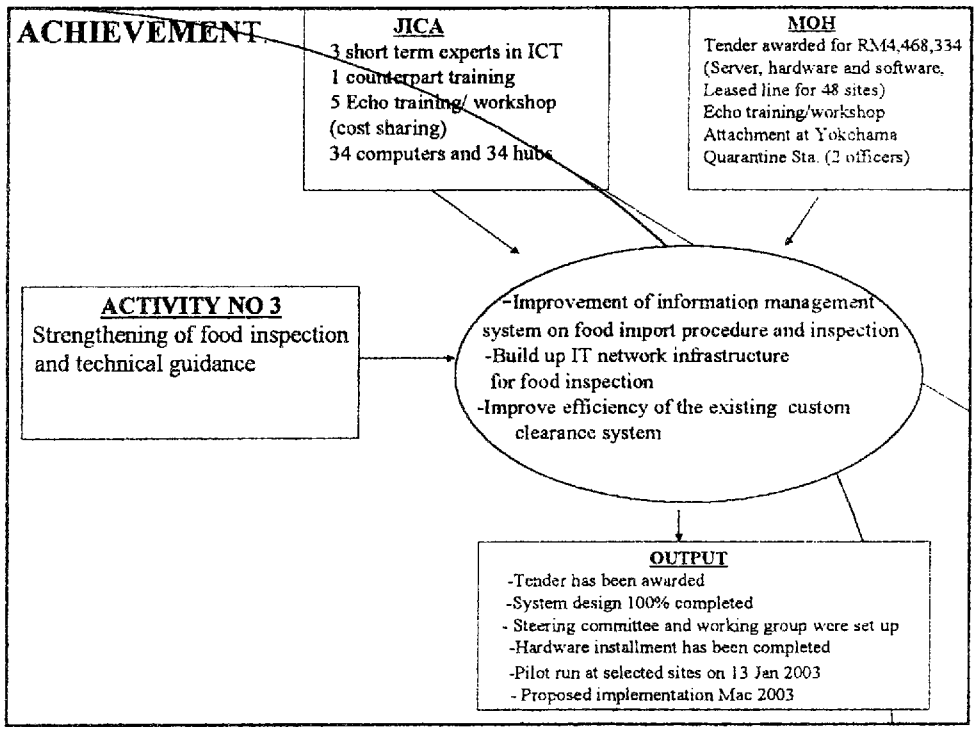
PROJECT ACTIVITIES

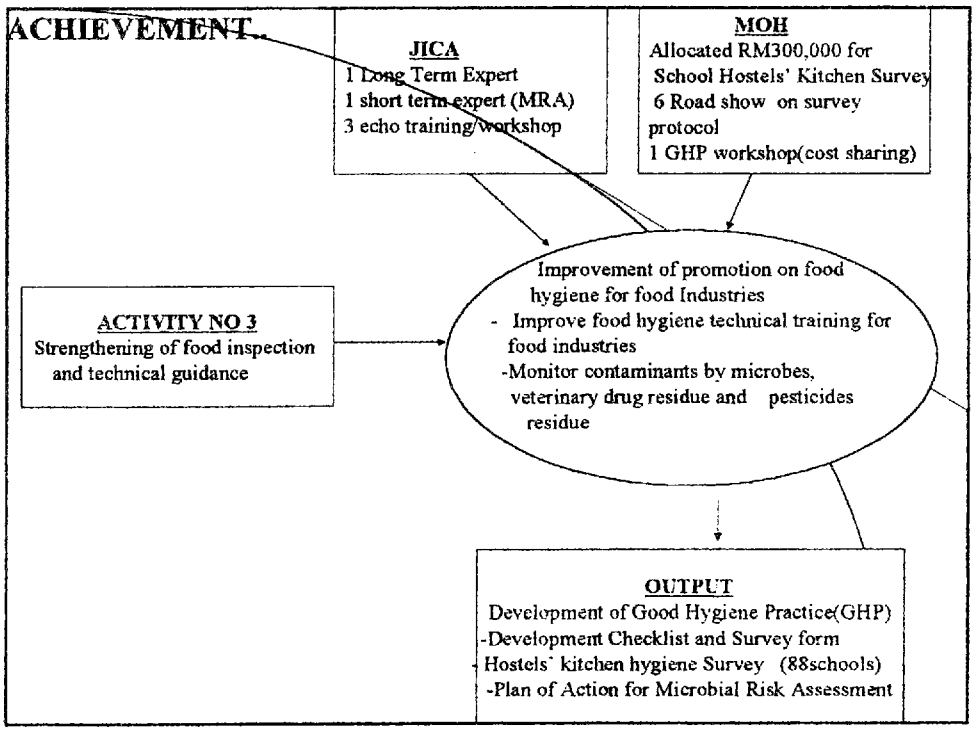
(BASED ON MASTERPLAN AND PDM)

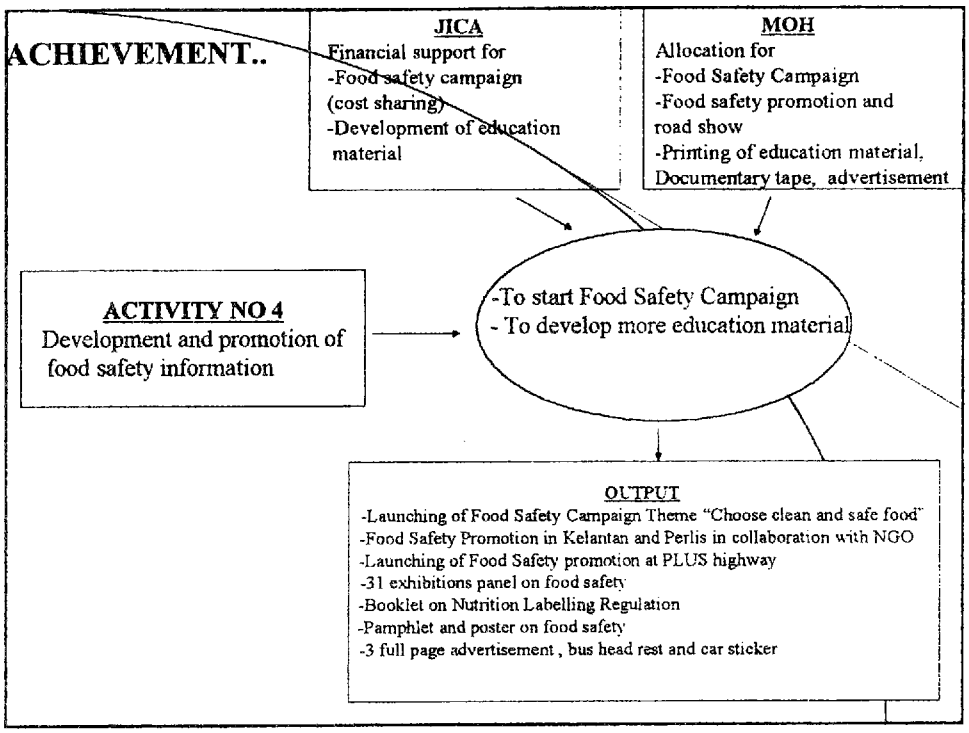
1. STRENGTHENING OF FOOD SAFETY ADMINISTRATION
2. STRENGTHENING AND IMPROVEMENT OF CAPABILITY FOOD ANALYSIS
3. STRENGTHENING OF FOOD INSPECTION AND TECHNICAL GUIDANCE
4. DEVELOPMENT AND PROMOTION OF FOOD SAFETY INFORMATION


ACHIEVEMENT OF PROJECT BASED ON ACTIVITIES
JICA
-Sharing experience on GMF Reg. expert
-4 counterpart training in Japan
-Workshop on Food Import Reg..
-Workshop on Harmonization of food additives with Codex Std
-Seminar on Nutrition Labelling-
MOH
-Drafting regulations
-Circulate for public comment
-Notify WTO
-Meeting with Agency/ NGO
-Workshop
-Road show
ACTIVITY NO 1
Strengthening of food safety administration
Strengthening of Food Hygiene Regulation and food safety standard
OUTPUT
Food Act(Amendment)2001
Draft Food Hygiene Regulation
Draft Food Import Regulation
Draft GMF Regulation
Nutrition Labelling Regulations
23 Amendments on Standard


ACHIEVEMENT
JICA
1 Long Term expert(microbiology)
8 Short term expert(Pesticide(3), Vet. drug(2), GMO(1),Micro(2)
8 Major equipment(4 GCMS, 3 HPLC 1 LCMS)
4 Counterpart training in Japan
Echo training (cost sharing)
Focus on 3 Lab(PHL Sg. Buloh, FQCL Perlis PHL Johor)
MOH
Laboratory Infrastructure and Human resources
3 Major Equipment (1 HPLC, 1 GCMS 1 Real Time PCR)
Focus on FQCL Sarawak
Echo training(Cost sharing)
ACTIVITY NO 2
Strengthening and improvement of capability of food analysis
-Introduction of modern and basic laboratory technique
-Reinforcement of training personnel
OUTPUT
- Development of 18 SOP
- Increase capability in food analysis for :
1.Pesticide residue (simultaneous method)from 12% to 26%
2 . Veterinary Drug from 3 parameter to 24 parameter (32%
3. GMO analysis
4. Vibrio Cholera(PCR)
12 Ecotraining conducted


ACHIEVEMENT
JICA
3 short term experts in ICT
1 counterpart training
5 Echo training/ workshop
(cost sharing)
34 computers and 34 hubs
MOH
Tender awarded for RM4,468,334
(Server, hardware and software,
Leased line for 48 sites)
Echo training/workshop
Attachment at Yokohama
Quarantine Sta. (2 officers)
ACTIVITY NO 3
Strengthening of food inspection
and technical guidance
-Improvement of information management
system on food import procedure and inspection
-Build up IT network infrastructure
for food inspection
-Improve efficiency of the existing custom
clearance system
OUTPUT
-Tender has been awarded
-System design 100% completed
- Steering committee and working group were set up
-Hardware installment has been completed
-Pilot run at selected sites on 13 Jan 2003
- Proposed implementation Mac 2003


ACHIEVEMENT
JICA
1 Long Term Expert
1 short term expert (MRA)
3 echo training/workshop
MOH
Allocated RM300,000 for
School Hostels' Kitchen Survey
6 Road show on survey
protocol
1 GHP workshop(cost sharing)
ACTIVITY NO 3
Strengthening of food inspection
and technical guidance
Improvement of promotion on food
hygiene for food Industries
- Improve food hygiene technical training for
food industries
-Monitor contaminants by microbes,
veterinary drug residue and pesticides
residue
OUTPUT
Development of Good Hygiene Practice(GHP)
-Development Checklist and Survey form
-Hostels' kitchen hygiene Survey (88schools)
-Plan of Action for Microbial Risk Assessment



OVERALL ACHIEVEMENT AND PROGRESS

- **PROGRESS ---- AS SCHEDULED**
- **ACHIEVEMENTS :**
  - ESTABLISHMENT OF REFERENCE LABORATORY IN FOOD ANALYSIS (PHL, SG.BULOH)
  - OPTIMIZATION OF RESOURCES
  - INCREASED COMMITMENT OF FOOD ANALYSTS THRU EXAMINATION
  - PRE AND POST EVALUATION WITH EXPERTS.
  - INCREASED CAPABILITY IN FOOD ANALYSIS
  - STRENGTHENING OF FOOD SAFETY PROMOTION AND INFORMATION
  - FOOD IMPORT INSPECTION NETWORKING SYSTEM (ICT)

ANNEX 3

VISIT OF THE JAPANESE CONSULTATION TEAM

FOR THE PROJECT FOR STRENGTHENING OF THE FOOD SAFETY PROGRAMME IN MALAYSIA

2003.1.13 (Revised)

1.The progress and outcome

1) Strengthening of food safety administration

Activities	Objectives	Progress and outcome	Achievement level*	Problem	Future plan
1-1 Strengthening of food hygiene regulations and food safety standards 1) Review food safety standards 2) Establishment new food safety standards	To draft the following regulations - Food Import Control regulations - Genetically Modified Food (GMF) Regulations - Food Hygiene Regulation	○ Draft of Food Import Control Regulations and GMF Regulations have been in the stage of examination by a legal advisor ○ A total of 23 amendments in the regulation have been in the gazette stage ○ Draft Food Hygiene Regulation has been circulated for public comment	3 Almost completed	The draft of Food Hygiene Regulation has been revised few times to keep update and in line with the Codex Food hygiene Standard	Progress has been made and satisfied, however time schedule of these draft regulations will fully depend on the other factors such as legal examination and cabinet approval procedure.

*Achievement level means as follows

4: Completed

3: Almost completed

2: Problem found and improvement needed

1; Nothing done

(2) Strengthening and improvement of capability of food analysis

Activities	Objectives	Progress and outcome	Achievement level	Problem	Future plan
2-1 Introduction of modern and basic laboratory technique (1) Ensure necessary analytical equipment	To provide instruments and equipment on Pesticides and Veterinary Drugs residue analysis at the following laboratories - NPHL - FQCL, Perlis - PHL,Johor Bahru - FQCL, Kuching	All activities were carried out according to the plan.	3 Almost completed	In order to conduct analysis efficiently, it was found that some instruments that were provided needed to be equipped with specific parts. These parts are scheduled to be provided in JPY 2002	To provide instruments for bacteria PCR analysis and food package in JPY 2002, and nutrition analysis in JPY 2003

2-2 Reinforcement of training of personnel (1) Train food analysts	○To conduct hands-on training at NPHL and human resource workshop (echo-training work shop) of the following analysis - Vibrio cholerae - Pesticide residue - Veterinary drug - GMO	○Activities were carried out due to the plan. ○During hands-on training of the analysis and echo-training work shop, the following training were carried out; - GC and HPLC operation and maintenance - Identification and storage of reagents	3 Almost completed	○Technical transferring of Spiromycins analytical method was hampered by the difficulty in obtaining complete standards and suitable column, resulting in unstable recovery rate. Therefore, development of this method was discontinued for the time being until proficiency in the analysis of other veterinary drugs have improved.	[JPY 2002] ○To conduct hands-on training at NPHL for the technical transfer of; - Salmonella and E. coli O157 - Aflatoxin and Ochratoxin - Individual Pesticide residue analysis ○To transfer pesticide and veterinary drugs analytical methods, which are developed at NPHL, to other laboratories.

	○To develop analytical methods at NPHL	○The following analytical methods and maintenance of instruments were developed and documented as SOPs [Analytical methods] [*V. cholerae*] Analytical method of Cholera enterotoxin(CT) by RPLA and CT gene by PCR [Pesticide] Multiple-simultaneous analysis of pesticides covering 51 parameters at the NPHL. This cover 26 % of pesticide MRL established in The Food Regulations; an improvement from previous coverage of only 12 %. [Veterinary drugs] Analytical methods for 24 compounds involving Tetracyclines Group (3 compound); Analytical methods for Anthelmintics/Antiparasitic group (7 compound) and Synthetic antibacterials (14 compound) were		○GMO quantitative analysis, which was transferred by Japanese expert, was based on the thresholds of 5% while the threshold prescribed in the draft of GMF Regulation in Malaysia is 3%.	[JPY 2003] To conduct hands-on training of the following analysis; - Pesticide - Veterinary drugs - Food package - Nutrition

		developed. This covers 32% of the veterinary drug MRL establisehed in the Food Regulations. Previously only 3 banned compound were analyzed (nitofuran, chloramphenicol and beta-agonist) [GMF] - Qualitative analytical methods for corn (kernel, semi-processed and tortillas) and potato (including processed) - Quantitative method for corn kernel ○ Development of Standard Operating Procedure (SOP) for the maintenance of instrument at NPHL - GC and GC-MS - HPLC and LC-MS			

3 Strengthening of food inspection and technical guidance

3-1 Improvement of information management system on food import procedure and inspection

Activities	Objectives	Progress and outcome	Achievement level	Problem	Future plan
(1) Build up IT network infrastructure (2) Improve efficiency of the existing custom clearance system	○ To discuss basic specification ○ To develop coding system ○ To develop rule and logic ○ To develop tender specification ○ To develop IT network infrastructure for food inspection and food import control system - To award tender - To distribute hard ware and etc. - To conduct functional analysis - To develop "food item code"	○ Activities was done according to plan - Steering committee and working group were set up - Tender has been awarded - Hardware installment has been completed - Connectivity reached to 85% - Functional requirement study has been completed - Food item code 95% completed ○ System, which is under construction, is in the internet web site (Add: appptm62/fqc) and Bulletin board module is implemented for urgent communication.	4 Completed		○ To conduct Pilot project using prototype model: in order to find the problems and consider major to be taken in late Jan 2003. ○ To develop and implement the system by May 2003 ○ To monitor and take corrective measure for problem found after implementation ○ Management and maintenance of codes ○ To form Technical Committee ○ Mock trial and review of system o Pilot run at selected sites on 13/1/03 o Launching in April 2003 o Roll up in Mac 2003

(3)-2 Improvement of promotion on food hygiene for food industries

Activities	Objectives	Progress and outcome	Achievement level	Problem	Future plan
(1) Improve food hygiene technical training for food industries	○ Development of Good Hygiene Practice(GHP) ○ Development of survey form ○ Training of Health Officers	○ Activities were done except for training of health officers	3 Almost completed	○ Training for health officers on GHP guidelines was not implemented because the survey form was developed only in Oct.2002	○ Training of Health Officers ○ Conduct survey on food safety and hygiene among the food industries ○ Technical Approach-factory visit and auditing

3 Strengthening of food inspection and technical guidance

3-2 Improvement of promotion on food hygiene for food industries

Activities	Objectives	Progress and outcome	Achievement level	Problem	Future plan
(2) Monitor contaminants by microbes, veterinary drugs residues and pesticide residue	○ To draft and implement School Hostel Kitchen Hygiene Survey program ○ To expand existing Pesticide residue Monitoring programme	o School Hostel Kitchen Hygiene Survey Programme was started in May involving 88 school hostels. 34 % have been completed and data was collected	3 Almost completed	○ Expansion of Pesticide residue monitoring in food was not carries out because setup of multiple-simultaneous analytical methods was done in August.	[School hostel kitchen Survey] ○ To continue school hostel until May ○ To develop manual of hygiene management at school hostel kitchen based on the survey data analysis [Pesticide residue monitoring and etc.] ○ To finalize and implement the expansion of pesticide residue monitoring in 2003 ○ To develop and implement the expansion of veterinary drug residue monitoring in 2003 [Microbiological Risk Assessment (MRA)] ○ To design and implement shrimp/Vibrio parahaemolyticus MRA in 2003.

	○ To start Food safety Campaign ○ To develop more educational materials ○ To explore possibility of food hygiene promotion activities at schools	○ Food Safety campaign was carried out as follows; - Launching of National Food Safety Campaign with the theme theme "Choose clean and safe food" on March 2002. - State level launching - Food safety promotion in school canteen and hostel has been carried out in Kelantan and Perlis in collaboration with NGO. - Food safety education and promotion targeted to the food handlers at the food premises along PLUS highway were carried out. - Short courses and food handler training were carried out. - "Bus head rests" with food safety messages have been given to twenty buses at ten routs. - Three full page advertisement for public with food safety messages and how to choose clean premises at two major national newspapers were published during fasting month. - Food safety documentary tape has been developed.	3 Almost completed		○ To print out and distribute the following educational materials; - Pamphlet and poster targeted to school children: Flip chart on food safety - Poster " A glance of food poisoning bacteria" - Coloring paper for kindergarten with food hygiene messages

		○ A number of educational materials have been printed as follow: [JPY 2002] - Pamphlet on how to read food label - Car sticker on food safety - 31 exhibition panels on food safety - Proposed New Law on Nutrition Labelling and Claims in both English and Malay - Food safety banner [JPY 2003] - Reproducing of food poisoning booklet. - The food industry guide for Nutrition labeling and claim		○ Food hygiene activities at schools are not applicable . Along as activities involved school children, permission from Ministry of Education is needed.	-Launching of Food safety campaign 2003 -Seminar (Theory and practical) on food premise assessment -TV trailer and advertisement during prime time -Advertisement through bus panel - Poster of do and don't for food premises -Pamphlet and poster targeted to school children: Flip chart on food safety -Poster " A glance of food poisoning bacteria" -Telephone books with 20 food safety messages.

2. Input

(1) Input by the Government of Japan

1)Dispatch of Experts

●Completed ○Proceeding

		No.	Course Title	Name		Duration	
Long-Term	JFY2001-02	1	Chief Advisor/Food Safety Programme	Dr. Ikuo Tsukamoto	●	1 Jun. 2001～	2 years
		2	Microbiology Analysis	Dr. Yashima Hodate	●	1 Jun. 2001～	2 years
		3	Project Coordinator	Ms. Yoko Kanagae	●	1 Jun. 2001～	2 years
Short-Term Experts	JFY 2001	1	Pesticide Residues Analysis	Dr. Susumu Ishimitsu	●	1 Jul. 2001～	1 month
		2	Pesticide Residues Analysis	Mr. Kimihiko Yoshii	●	29 Jul. 2001～	1 month
		3	Veterinary Drug Residues Analysis	Ms. Mitsue Ota	●	14 Oct. 2001～	1 month
		4	Interagencies Network for Food Import	Mr. Yoshihiko Tada	●	21 Oct. 2001～	1 month
		5	Interagencies Network for Food Import	Mr. Yoshihiko Tada	●	26 Jan. 2002～	2 weeks
		6	Food Microbes Analysis Using PCR	Dr. Hideo Aoki	●	7 Mar. 2002～	2 weeks
		7	Pesticide Residues Analysis	Mr. Taigo End	●	12 Mar. 2002～	3 months
		8	Genetically Modified Food Analysis	Ms. Kayo Otaki	●	12 Mar. 2002～	3 months
	JFY 2002	1	Interagencies Network for Food Import	Mr. Shuichiro Hishinuma	●	1 Jul.2002～	1 month
		2	Veterinary Drug Residues Analysis	Mr. Masanori Nono	●	1 Jul.2002～	3 months
		3	Risk Assessment	Dr. Fumiko Kasuga	●	6 Jan. 2003～	1 week
		4	Food Microbes Analysis Using PCR	Mr. Shinji Iizuka	○	20 Jan. 2003～	6 weeks
		5	Natural Toxin in Food	Dr. Ryoko Konishi	○	20 Jan. 2003～	6 weeks
		6	Interagencies Network for Food Import	Mr. Shuichiro Hishinuma	○	10 Feb. 2003	2 weeks
		7	Pesticide Residues Analysis	Mr. Masaki Daba	○	Mar. 2003～	3 months
		8	Food for Specified Health Use	TBA	○	Mar. 2003	2 weeks

【Beyond JICA Project Scheme】

		No.	Course Title	Name		Duration	
	JFY 2002	1	Microbiological Risk Assessment	Dr. Hajime Toyofuku	●	12 Aug. 2002～	2 days
		2	Approval System and Labeling on Genetically Modified Food	Dr. Go Tanaka	●	22 Aug. 2002～	1 day

2) COUNTERPART TRAINING IN JAPAN

*MHLW: Ministry of Helth, Labour and Welfare
*FQCD: Food Quality Control Division
*NPHL: National Public Health Laboratory

	No.	Training Contents	Training Institutes	Area of PDM	Name	The then position	Current position	Duration	
JFY 2001	1	Assurance of Food Safety and Quality Control	MHLW, National Institute of Infectious Disease, National Institute of Health and	1. Strengthening of food safety administration	Ms. Laila Rabaah Ahmad Suhaimi	Assistant Director, Research & Monitoring Section, FQCD	Assistant Director, Research & MonitoringSection, FQCD	20 Aug.2001	4 months
	2	Pesticide Residues and GM Food Analysis	Kobe Quarantine Station, Yokohama Quarantine Station	2. Strengthening improvement of capability of food analysis	Mr. Mazlan Isa	Chief of Section/ Food Technologist, NPHL	Full time student for master degree at University of Putra Malaysia	24 Sep. 2001	3 months
	3	Diagnostic Technology of Bovine Spongeform Encephalopathy	MHLW, Local Gobernment Meat Inspection Center,Yokohama Quarantine Station	1. Strengthening of food safety administration	Dr. Azriman Rosman	Principal Assistant Director,Codex Section, FQCD	Principal Assistant Director, Codex Section, FQCD	31 mar. 2002	2 weeks
	4	Analysis of Veterinary Drug in Food	Yokohama Quarantine Station	2. Strengthening improvement of capability of food analysis	Mr. Mohd Khairuddin Mohd Takib	Food Technologist, Kedah Food Quality Control Laboratory	Food Technologist, Kedah FQCL	25 Mar. 2002	2 months
	5	Laboratory Testing Management abd GLP	Yokohama Quarantine Station, Japan Food Research	1. Strengthening of food safety administration	Ms. Norzitah Mohd Khair	Assistant Director, Laboratory Section, FQCD	Assistant Director, Laboratory Section, FQCD	25 Mar. 2002	2 weeks
JFY 2002	1	Computerization for Food Import System	Yokohama Quarantine Station	3. Strengthening of food inspection and technical guidance	Mr. Haw Ai Beng	Senior Health Inspector, State Health Department	Senior Health Inspector, State Health Department	5 May 2002	2 weeks
	2	Food for Specidied Health Use	MHLW,Ministry of Agriculture, Fair Trade Commission	1. Strengthening of food safety administration	Mr. Chandran a/l Thamgayah	Assistant Director, Regulation Section, FQCD	Assistant Director, Regulation Section, FQCD	6 Jun. 2002	1/2 month
	3	Analysis of Food Package	Designated Laboratory by MHLW	2. Strengthening improvement of capability of food	Ms. Susie Lu Ling	Food Technologist, NPHL, Johor Bahru	Food Technologist, NPHL, Johor Bahru	Mar. 2003 ～	2 months
	4	Analysis of Nutrient in Food	National Institute of Health and Nutrition	2. Strengthening improvement of capability of food analysis	Zalilah Binti Nasir	Food Technologist, NPHL, Sungai Buloh	Food Technologist, NPHL, Sungai Buloh	Feb. 2003～	2months

【JICA Group Training】

	No	Training Contents	Training Institutes	Area of PDM	Name	The then position	Current position	Duration	
JFY 2001	1	Food Microbial Control	Kobe Quarantine Station, Kobe Institute of Health and Science , Kobe Pharmatical college	2. Strengthening improvement of capability of food analysis	Ms. Noor Haliza Ashari	Food Technologist, Klang Food Quality Control Laboratory	Food Technologist, Klang Food Quality Control Laboratory	7 Jan. 2002~	4 months
	2	Mycotoxin Inspection in Food	Kagawa University, Kobe Institute of Health and Science	2. Strengthening improvement of capability of food analysis	Mr. Eraou Batang	Food Technologist, Sarawak Food Quality Control Laboratory	Food Technologist, Sarawak Food Quality Control Laboratory	4 Feb, 2002~	3.5 months

【Beyond JICA Project Scheme】

	No	Training Contents	Training Institutes	Area of PDM	Name	The then position	Current position	Duration	
JFY 01	1	14th Food Sanitation Administration Expert Study	Japan Food Hygiene Association	1. Strengthening of food safety administration	Dr. A'aisah Senin	Principal Assistant Director, Enforcement Section, FQCD	Principal Assistant Director, Enforcement Section, FQCD	28 Oct. 2001	3 weeks
JFY 02	2	15th Food Sanitation Administration Expert Study	Japan Food Hygiene Association	3. Strengthening of food inspection and technical guidance	Mr. Ho Nee Yong	Health Inspector, Penang State Health department	Health Inspector, Penang State Health department	29 Sep. 2002	4 weeks

【Malaysian Budget】

	No	Course Title	Training Institutes	Area of PDM	Name	The then position	Current position	Duration	
JFY 01	1	Computerization for Food Import System (FAINS)	MHLW, Yokohama Quarantine Station	3. Strengthening of food inspection and technical guidance	Mr.Teoh Mr.Zamanfri	Health Inspector (Enforcement Section) & Assistant Director, IT Section, FQCD	Health Inspector (Enforcement Section) & Assistant Director, IT Section, FQCD	25 Jun. 2001 ~	1 week

3) Provision of Machinery and Equipment by Japanese Gogernment

No.	Install-ment	Name of Machinery/Equipment	Model	Make	QTY	Total Price	Section	Place of Installment	Be in operation?	Remarks
1	28/6/2001	Gas Chromatography Mass Spectrometer Detection (GCMS) System	GCMS-2010	Shimadzu	1	378,412	Laboratory	Food Quality Control Laboratory, Perlis	Yes	Provided prior to the Project.
2	28/6/2001	Bench Top Liquid Chromatograph-Mass Spectrometer (LCMS)	QP5050A	Shimadzu	1	832,074	Laboratory	National Public Health Laboratory, Sungai Buloh	Yes	
3	17/8/2001	Server	Altos 600	Acer	1	18,830	Entry Point	Information and Technoligy Center, MOH	Not yet. Pilot run will be implemented in January 2003.	
4		Hub	10/100	3 COM	34	17,939	Entry Point	34 Entry Points		
5		Computer	Power Sx	Acer	34	187,340	Entry Point	34 Entry Points		
6	17/7/2002	Gas Chromatography Mass Spectrometer Detection (GCMS) System	QP5050A	Shimadzu	3	617,970	Laboratory	National Public Health Laboratory, Sungai Bu	Yes	
								Public Health Laboratory, Johor	Yes	
								Food Quality Control Laboratory, Perlis	No (Due to facility	
7	17/7/2002	High Performance Liquid Chromatograph (HPLC) System	LC-10A VP Series	Shimadzu	3	490,170	Laboratory	National Public Health Laboratory, Sungai Bu	Yes	
								Public Health Laboratory, Johor	Yes	
								Food Quality Control Laboratory, Perlis	(Additional pump is required.)	
8	17/7/2002	Separatory Funnel Shaker	AW-1	Iuchi	3	42,540	Laboratory	National Public Health Laboratory, Sungai Bu	Yes	
								Public Health Laboratory, Johor	Yes	
								Food Quality Control Laboratory, Perlis	Yes	
9	17/7/2002	Rotary Evaporator	N-1000V	Tokyo Rikakikai	3	55,620	Laboratory	National Public Health Laboratory, Sungai Bu	No (No pressure control)	
								Public Health Laboratory, Johor		
								Food Quality Control Laboratory, Perlis		
10	15/7/2002	Vehicle	Pajero V31V	Mitsubishi	3	346,474	Laboratory	Food Quality Control Division, MOH	Yes	
								The Project at FQCD, MOH	Yes	
								Sarawak State Health Department, MOH	Yes	
11	28/3/2002	Digital camera	Powershot A40	Canon	13	18,018	State Health Departme	13 State Health Department, MOH	Yes	

4) JICA Budget Allocated to the Project

(RM)

	JFY2001	JFY2002	JFY2003 (Plan)
General Local Expenses (Including Event expenses in JFY2001)	111,591	72,698	70,238
Technology Exchanges Expenses	16,472	0	0
Expenses for Middle-level Manpower Training	142,507		100,462
Expenses for Consumer Education	161,191	282,304	100,500
Total (RM)	431,761	355,002	271,200
Total equivalent in Jap.Yen (\1,000)	14,086	11,582	8,848

(2) Input by the Government of Malaysia

1)Counterparts in FQCD & NPHL

		Name	Position	Remarks
1	Food Quality Control Division (FQCD), MOH	Datin Dr. Harrison Aziz	Director, Food Quality Control Division (FQCD)	Project Manager
2		Ms. Norrani Eksan	Principal Assistant Director, Regulation Section (Label)	Project Coordinator
3		Dr. Yahya Baba	Deputy Director, FQCD	
4		Dr. A'aisah bt. Senin	Principal Assistant Director, Enforcement Section	
5		Mr Jamal Khair Hashim	Principal Assistant Director, Research and Monitoring Section	
6		Ms. Laila Rabaan Ahmad Suhaimi	Assistant Director, Enforcement Section	C/P Training (4 months from Aug. 2001)
7		Mr. Salim Dulatti	Principal Assistant Director, Industry Section	
8		Ms. Nor Aini Binti Muho Supian	Assistant Director, IT Section	Candidate for C/P Training in JFY2003
9		Mr. Teoh Tiong Hok	Health Inspector	
10		Mr. Chandran Tangayah	Assistant Director, Regulation Section	C/P Training (2 weeks from Jun. 2002)
11		Dr. Azriman b. Rosman	Principal Assistant Director, Food Section	C/P Training (2 weeks from Mar. 2002)
12		Mr. Chin Cheow Keat	Principal Assistant Director, Laboratory Section	Candidate for C/P Training in JFY2003
13		Ms. Norzitah bt. Abu Khair	Assistant Director, Laboratory Section	C/P Training (2 weeks from Mar. 2002)
14		Dr. Lokman b. Rejali	Assistant Director, Enforcement Section	Candidate for C/P Training in JFY2003
15		Ms. Nik Shabnam bt. Nik Mohd Salleh	Principal Assistant Director, Standard Section	
16	National Public Health Laboratory (NPHL), Sungai Buloh	Mr. Mazlan Isa	Chief of Section/ Food Technologist (Pesticide Residues and GMO)	C/P Training (3 months from Sep.2001)
17		Ms. Toshia bt. Abdullah	Food Technologist (GMO)	
18		Mr. Tuan Zainazor Bin Tuan Chilek	Food Technologist (Microbiology)	
19		Ms. Laina Bt. Munid	Assistant Food Technologist (Microbiology)	
20		Ms. Zalilah Nasir	Food Technologist (Nutrient Analysis)	C/P Training (2 months from Mar. 2003
21		Ms. Zawiyar Shariff	Food Technologist (Pesticide Residues)	Candidate for C/P Training in JFY2003

2) List of Major Equipment Provided by Ministry of Health Malaysia

【Pesticide Residue Analysis 】

Equipment	Qty	Location	Cost (RM)	
GCMS	1	NPHL	230,000	
	1*	FQCL Sarawak	230,000	
GC (ECD/ECD)	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	720,000	
GC (TCD/FID)	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	720,000	
Rotary evaporator	2	NPHL, JB PHL	30,000	
	4*	FQCL Perlis, FQCL Sarawak (2 each)	48,000	
Blender with container	4	NPHL, JB PHL	10,000	2,197,500
	4*	FQCL Perlis, FQCL Sarawak (2 each)	14,500	
Analytical Balance	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	20,000	
Top pan balance	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	12,000	
Chiller	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	28,000	
Freezer	4	NPHL, JB PHL, FQCL Perlis, FQCL Sarawak	20,000	
N-evaporator	2	NPHL, JB PHL	55,000	
	2*	FQCL Perlis, FQCL Sarawak	60,000	

【Drug residue Analysis】

Equipment	QTY	Location	Cost (RM)	
HPLC-DAD	1	NPHL	210,000	
	1*	FQCL Sarawak	230,000	
water jet vacuum pump	1	NPHL	5000	
vacuum manifold	2	NPHL	8000	
Rotary evaporator	2	NPHL	16700	
Centrifuge	1	NPHL	5500	508,970
Homogenizer	1	NPHL	15600	
Analytical Balance	1	NPHL	1000	
Top pan balance	1	NPHL	1200	
Chiller	1	NPHL	5000	
Freezer	1	NPHL	8970	
Ultrasonic bath	1	NPHL	2000	

【GMO Analysis】

Equipment	Qty	Location	Cost (RM)	
MagNa Pure & Light Cycler	1*	NPHL	750,000	
(automated extraction system &				
Real time PCR)				
Sequence Detection System	1	NPHL	527,810	
PCR Thermocycler	1	NPHL	94,500	
Freeze Dryer	1	NPHL	55,450	
Micro centrifuge	1	NPHL	55,000	
Digital Image Analyzer	1*	NPHL	40,000	
Vortex Mixer (RM 8650/unit)	3*	NPHL	25,950	
uv spectrofotometer	1	NPHL	24,410	
DNA Free Water Purification	1*	NPHL	20,900	1,725,721
Water Bath (RM10,000/unit)	2	NPHL	20,000	
Freezer (RM8970/unit)	2	NPHL	17,940	
Homogenizer	1	NPHL	15,600	
Chiller (RM5000/unit)	3	NPHL	15,000	
Ice Flaker	1	NPHL	12,000	
Fume Cupboard Workstation	1	NPHL	7,710	
Electrophoresis System	1	NPHL	7,189	
Cooling Dry Bath	1	NPHL	7,041	
Non-refrigerated centrifuge	1	NPHL	5,500	
Picofuge (RM1375/unit)	4	NPHL	5,500	
Dry block heater	1	NPHL	5,330	
Digital Modular Dri-bath block	1	NPHL	3,991	
Refrigerated centrifuge	1	NPHL	3,500	
Microwave	1	NPHL	2,000	
pH meter	1	NPHL	1,200	
Balance	1	NPHL	1,200	
Analytical balance	1	NPHL	1,000	

Note 1: Equipment provided during the JICA Project are indicated with an asterisk *
Note 2: Other major equipment were provided prior to the commencent of JICA Project (1999-2001)

3) Financial Allocation and Equipments for the Food Import Networking System provided by Ministry of Health Malaysia.

Particulars	Allocation (RM)
TENDER:	
Application Server	113,100.00
Firewall Server	5,350.00
Multimedia PC	60,600.00
Notebook	38,160.00
Digital Camera	132,480.00
Pocket PC	9,550.00
Router High-End	9,460.00
Router	327,244.00
Hub 16 Ports	51,600.00
Barcode Printer	216,580.00
Barcode Reader	20,900.00
UPS for Server	32,550.00
12 U Rack	82,800.00
Laser Colour Printer	110,880.00
LAN (UTP Port)	68,080.00
OS Firewall Server	1,000.00
Firewall (Internet security software)	65,000.00
OS Windows XP Professional	9,750.00
Office XP	140,140.00
OS for Pocket PC	6,500.00
Microsoft ActiveSync 3.5 for Pocket PC	6,500.00
Application Software for Pocket PC	6,500.00
Barcode Printer Software	28,756.00
Barcode Scanner Software	1,430.00
Application Software for FSIS	644,340.00
EDI/Interface Related Software	280,000.00
Implementation	250,000.00
Training & Education (software)	70,000.00
Training & Education (hardware)	70,000.00
E1 Card for 3640 Router	128,261.00
Installation and Commissioning of 64K/64 sites	85,000.00
Total	**3,072,511.00**
EXTRA:	
Telecommunication Line/Leased Line (per year) – 48 sites	1,000,000.00
ICT Facilities at Inspection Bay at Bukit Kayu Hitam, Kedah	37,574.00
File Server & Related Peripherals	75,229.00
Database Server & Related Peripherals	72,900.00
Upgrade of Acer Altos Server (backup server)	27,000.00
Multimedia PC for FQC Division	26,960.00
Consumable Items (Blank label & Barcode Carbon Ribbon)	49,175.00
Consumable Items (HP Colour Lasejet Toner)	48,180.00
Launching of ICT Project	58,805.00
Total	**1,395,823.00**

Grand Total: RM4,468,334.00

4) Middle-Level Staff Training (Echo Training)

【JFY2001】

RM1=¥ 32.625 ('Dec. 2002 JICA Exchange Rate)

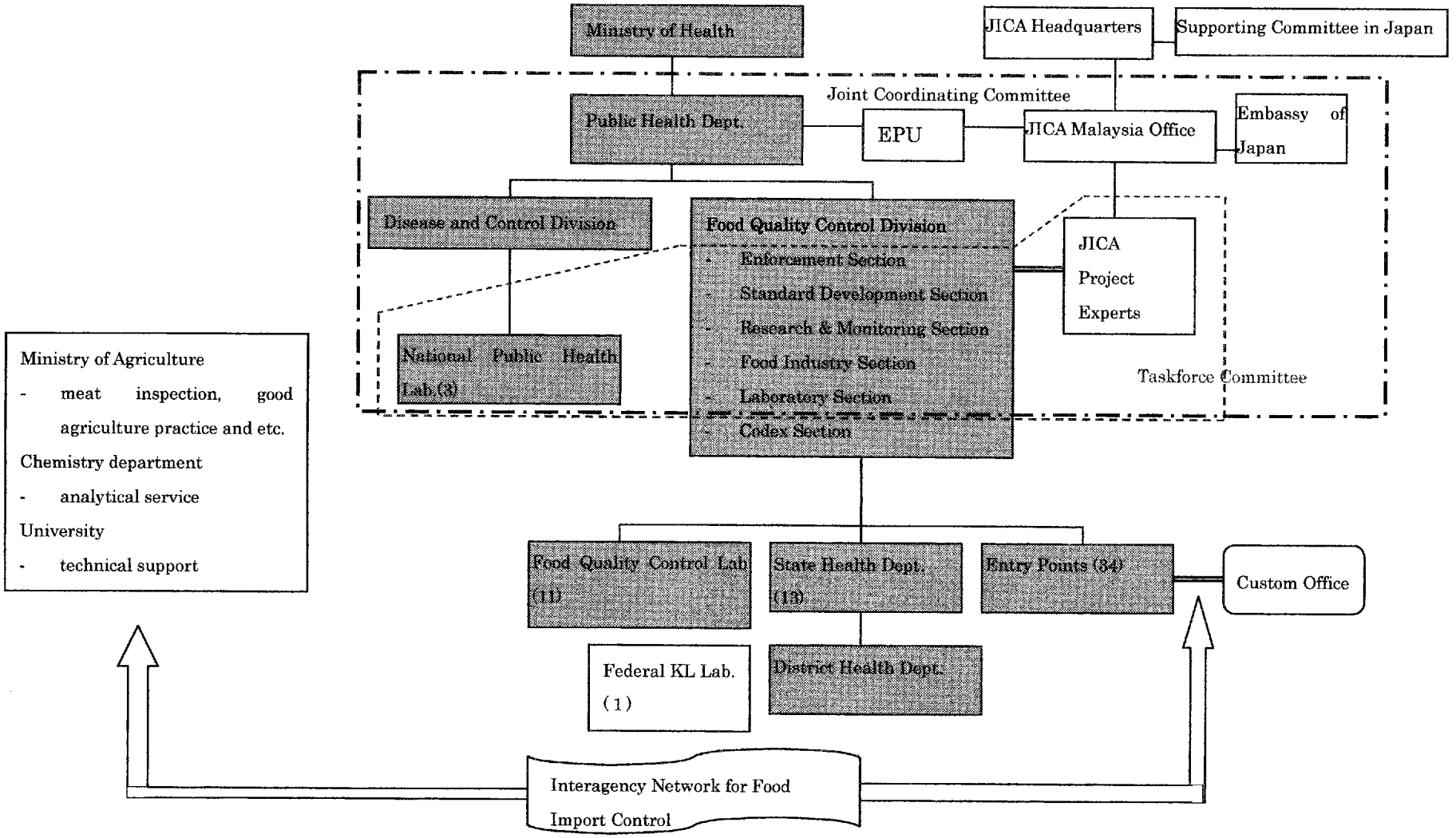
No.	Area in PDM	Title	Participan	Cost (RM)		Venue	Duration
				ByJICA	By MOH		
1	1.Administration	Food and Drug Regulation	133	9,838.25	All transportation	Kuala Lumpur	12 May 2002
2	2.Food Analysis	Pesticide Residues Analysis ①	18	—	9,000.00	NPHL, Sungai Buloh	16-20 Jul. 2001
3		Pesticide Residues Analysis ②	12	—	9,000.00	NPHL, Sungai Buloh	13-17 Aug. 2001
4		Simultaneous Multiresidue Pesticide Analysis in Vegetable and Fruit ①	10	31,000.75	4,279.00	NPHL, Sungai Buloh	25-28 Feb. 2002
5		PCR Procedure for Vibrios Cholera	5	—	5,000.00	NPHL, Sungai Buloh	12-14 Mar. 2002
6		Analysis of Genetically Modified Food	12	11,836.00	7,287.00	NPHL, Sungai Buloh	25-27 Mar. 2002
7		Simultaneous Multiresidue Pesticide Analysis in Vegetable and Fruit ②	9	5,155.80	4,000.00	FQCL, Perlis	11-14 Mar. 2002
8	3-1.Inspection	Technical Specification of SMK/SMKMM Interface	20	3,636.00	All transportation	Port Kelang, Selangor	23-24 Oct. 2001
9		Functional Analysis and Data Content	30	20,901.10	—	Langkawi, Kedah	5-8 Nov. 2001
10		Rules & Logic and Data Coding	12	5,380.00	All transportation	Melaka, Mellaca	9-12 Jan. 2002
11		Rules & Logic and Data Coding	17	15,531.00	—	Alor Setar, Kedah	28 Jan.-1 Feb. 2002
12		Review of National Work Plan	59	32,317.00	—	Sepang, Serangor	26-30 Mar. 2002
13	3-2. Food Industry	GMP-Good Manufacturing Practice	15	8,832.70	—	Ipoh, Perak	18-20 Feb.2002
14		GHP-Good Hygiene Practice	25	11,752.80	—	Kajang, Selangor	6-9 Mar. 2002
Total			244	156,181.40	38,566.00 + transportation costs		

【JFY2002】 As of Jan. 2002

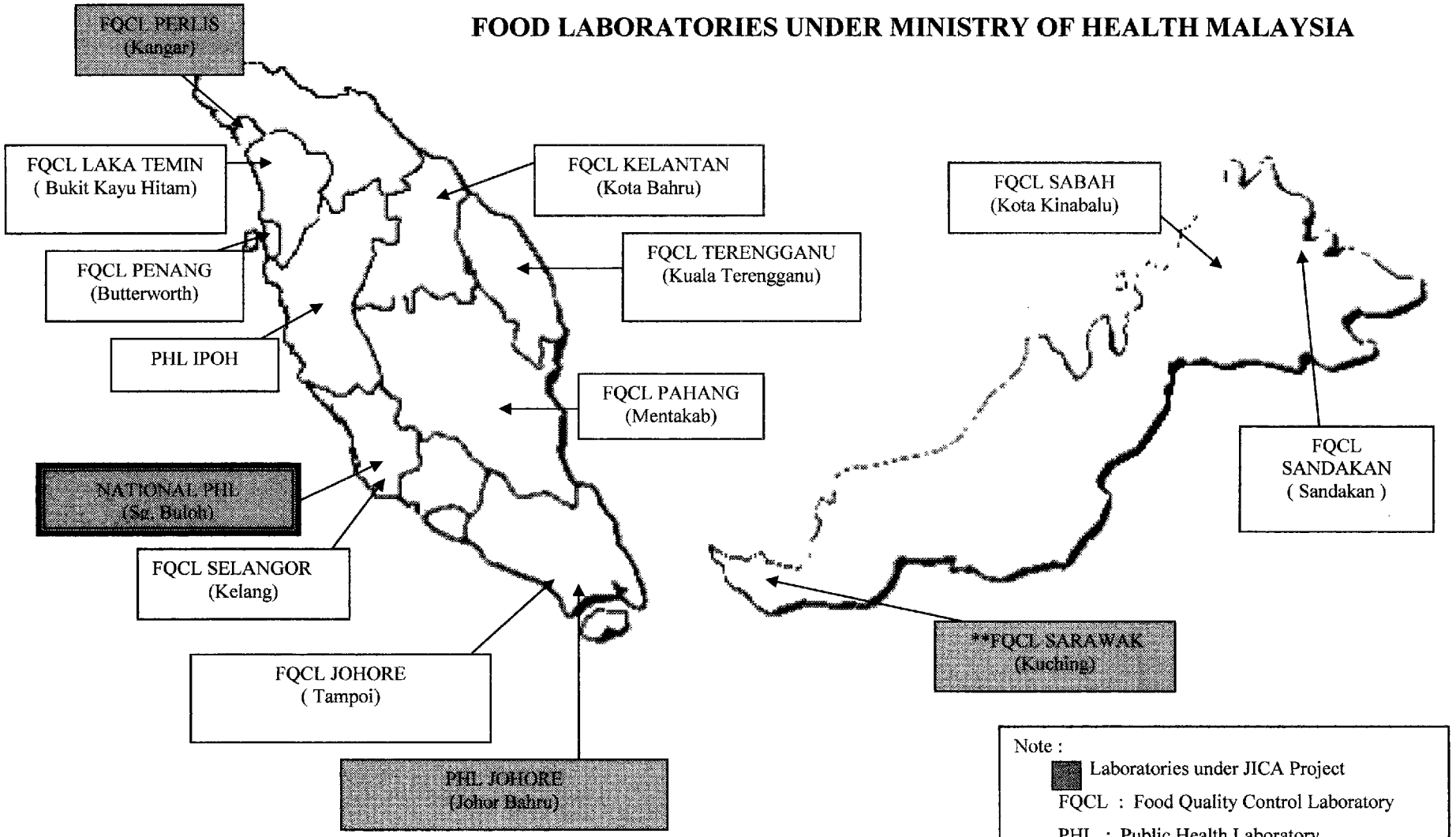
No.	Area in PDM	Title	Participan	Cost (RM)		Venue	Duration
				By JICA	By MOH		
1	1.Administration	Harmonization of Food Regulation 1985 with CODEX Alimentarius	31	18,054	transportation costs	Melacca, Melacca	30 Jul.-2 Aug. 2002
2	2. Food Analysis	Pesticide Residues Analysis ①	11	4,746	5,000	NPHL, Sungai Buloh	20-24 May.2002
3		Pesticide Residues Analysis ②	11	7,127	5,000	Perlis FQCL	3-7 Jun. 2002
4		Vibrio Cholera Analysis	17	13,780	5,000	NPHL, Sungai Buloh	2002.8.5-10
5		Veterinary Drug Residues Analysis ①	9	5,769	5,000	NPHL, Sungai Buloh	9-14 Sep. 2002
6		Vibrio Cholerae Detection Using PCR	13	4,845	5,000	NPHL, Sungai Buloh	30 Sep.-4 Oct. 2002
7		Veterenary Drug Residues Analysis ②	10	6,970	5,000	NPHL, Sungai Buloh	28 Oct. to1 Nov. 200
8	3-1.Inspection	Preparation for Import Food Control System	39	9240	All transportation	Batu Pahat, Johor	27-29 Oct. 2002
9	3-2. Food Industry	GHP-Good Hygene Practice	30	8,445	All transportation	Port Dickson, Selangor	8-11 Oct. 2002
Total			171	78,976	30,000+Transportation costs		

3.Organization Chart of The Project

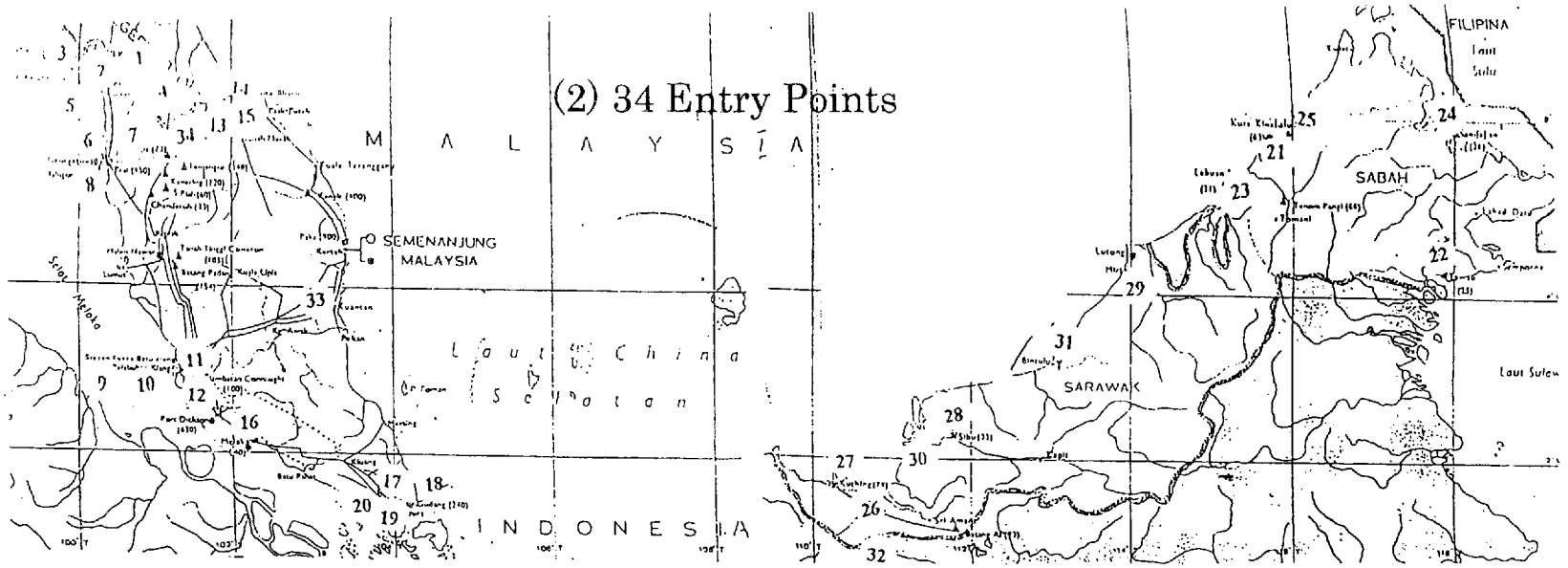
マレイシア食品衛生プログラム強化プロジェクト



FOOD LABORATORIES UNDER MINISTRY OF HEALTH MALAYSIA



(2) 34 Entry Points

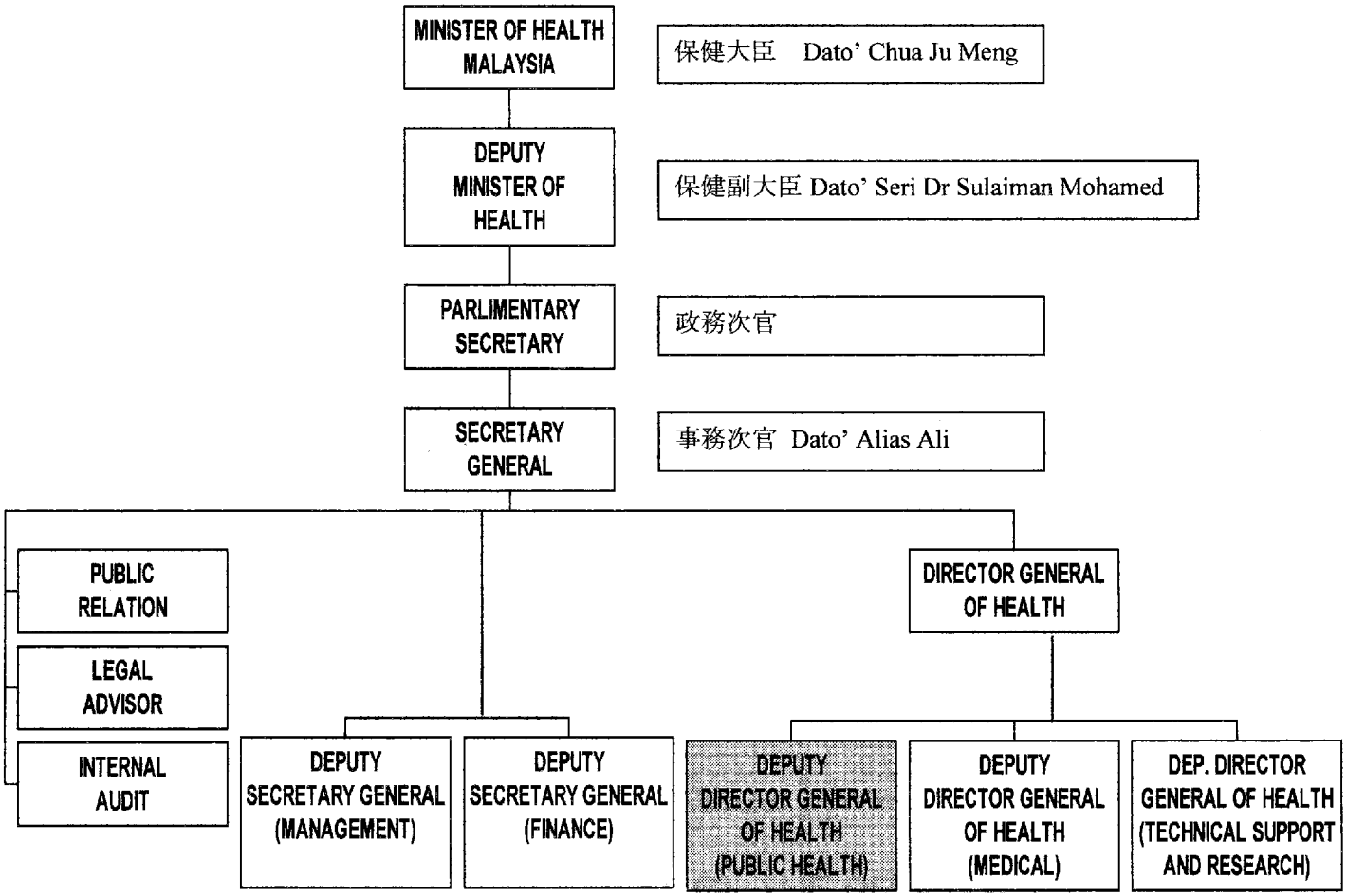


SENARAI PINTU MASUK NEGARA

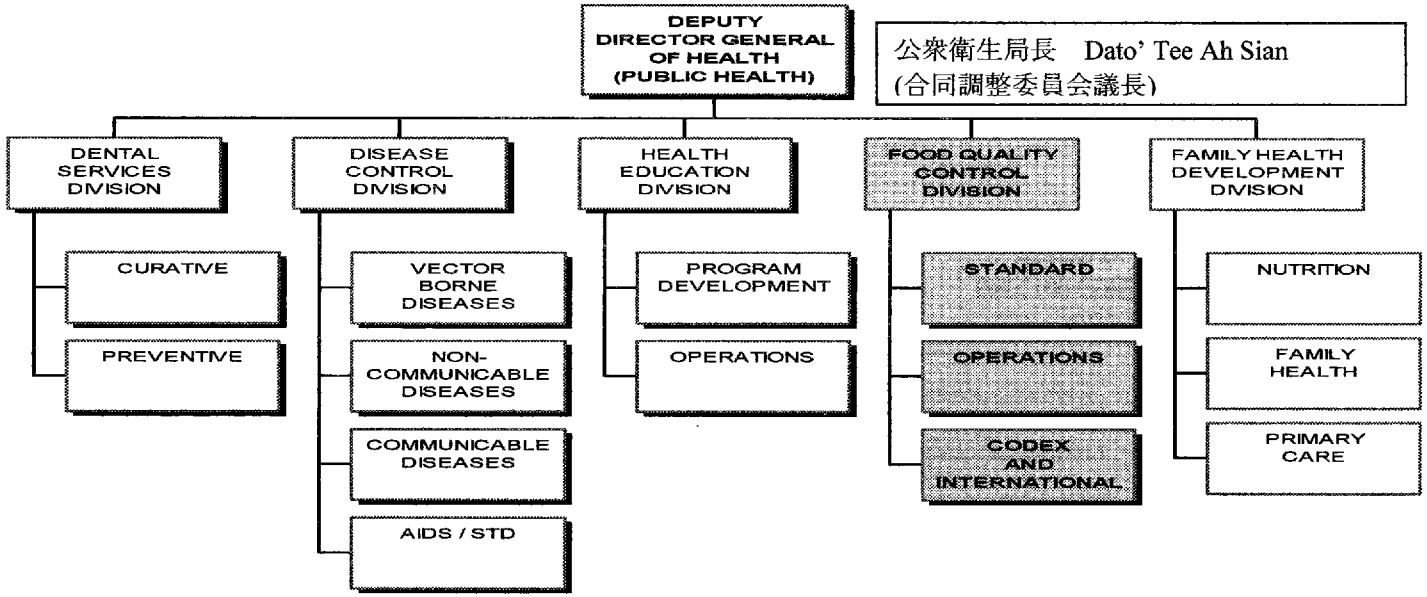
NEGERI	BIL	PINTU MASUK
PERLIS	01	Padang Besar, Kompleks LKIM,Padang Besar
	02	Kuala Perlis
KEDAH	03	L/Terbang Langkawi
	04	Bukit Kayu Hitam
	05	Pelabuhan Telok Ewa
P.PINANG	06	Pelabuhan Pulau Pinang
	07	Pelabuhan Butterworth
	08	L/Terbang Bayan Lepas
SELANGOR	09	Pelabuhan Kelang Utara
	10	Pelabuhan Kelang Barat
	11	L/Terbang Subang
	12	L/Terbang KLIA
KELANTAN	13	Pejabat Kesihatan Pintu Masuk, Tkt.2, Kompleks Imigresen, 17200, Rantau Panjang, Kelantan
	14	Pengkalan Kubor
	15	Bukit Bunga
MELAKA	16	Pelabuhan Melaka

NEGERI	BIL	PINTU MASUK
JOHOR	17	Tg.Putri Johor
	18	Pejabat Kesihatan Pintu Masuk,Kompleks Sultan Abu Bakar (Laluan Kedua), Johor Bahru
	19	Pejabat Kesihatan Pelabuhan Pasir Gudang, Tkt. Atas, Bangunan Dermaga JPB, Pasir Gudang
	20	Pelabuhan Tg.Pelepas
SABAH	21	Pelabuhan K.Kinabalu
	22	Tawau
	23	Labuan
	24	Sandakan
	25	L/Terbang K.Kinabalu
SARAWAK	26	L/Terbang Kucing
	27	Pelabuhan Kucing
	28	Sibu
	29	Miri
	30	Sarikei
	31	Bintulu
	32	L.B. Tebedu
PAHANG	33	Pelabuhan Kuantan
PERAK	34	Pengkalan Hulu Gerik

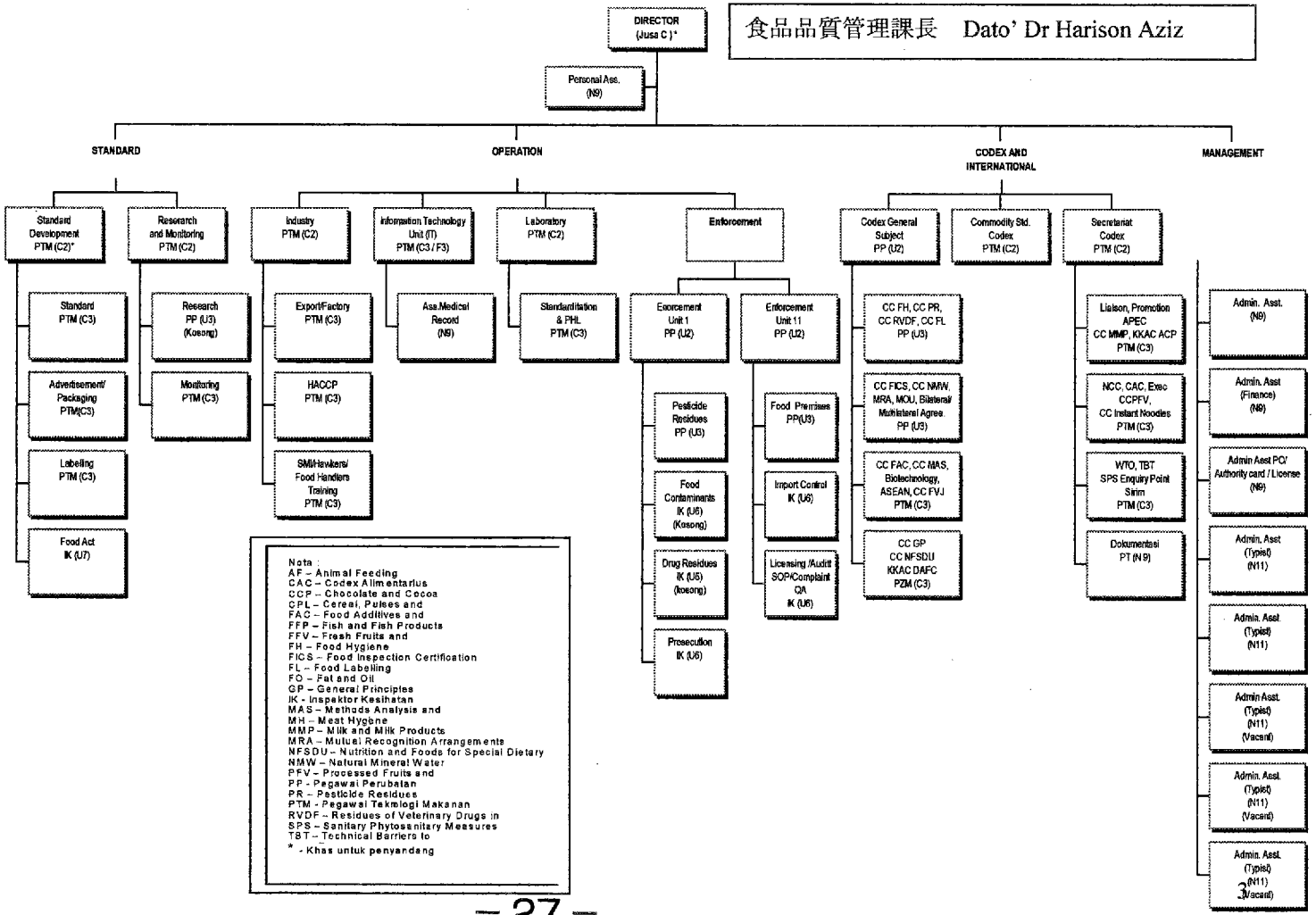
(3) ORGANIZATION CHART OF THE MINISTRY OF HEALTH



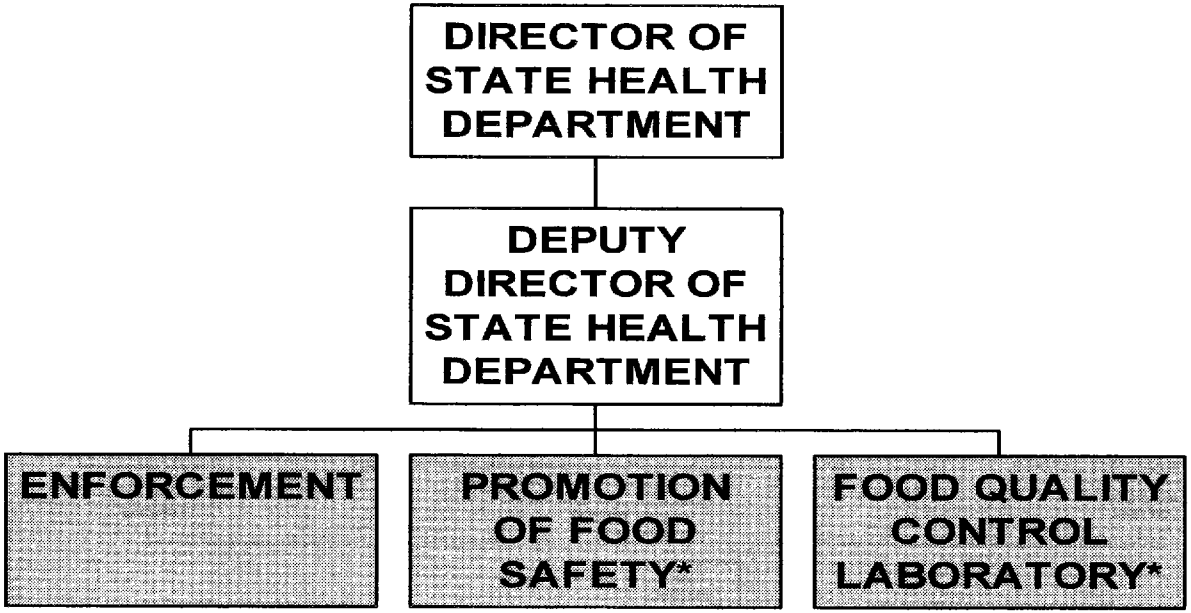
(4) ORGANIZATION CHART OF THE DEPARTMENT OF PUBLIC



(5) ORGANIZATION STRUCTURE OF FOOD QUALITY CONTROL



(6) ORGANIZATION STRUCTURE OF FOOD QUALITY CONTROL UNIT AT THE STATE LEVEL



* Available in certain state

4. Coordination with other organizations

The Project does not have systematic coordination with other organizations. However, we held the following seminars supported by international organizations in the 2002 Japanese fiscal year.

Seminar Title	Speaker	Participants	Supporting Organization	Date
Microbiological Risk Assessment	WHO Food Safety Programme Officer	FQCD Staff University Professors	WHO	12-13 August 2002
Overview of Approval and Labeling System of GM Food	Officer of Ministry Health, Labour and Welfare, Japan	FQCD Staff University Professors	International Life Science Institution (ILCI) Southeast Asia Region	20 August 2002

5. List of Available Materials Related with the Project

Classification		Documents
1. SOPs for Food analysis	1-1	Analysis of Multiresidue Pesticides in Cereals Beans and seeds
	1-2	Analysis of Multiresidue Pesticides in Fruits and Vegetables
	1-3	Analysis of Multiresidue Pesticides in Fruits and Vegetables (Frozen Method)
	1-4	Analysis of Multiresidue Pesticides in Tea
	1-5	Preparation of Pesticides Standard
	1-6	Operation and Maintenance of GC and GC-MS
	1-7	Detection of CBH351 in Corn Kernel
	1-8	Detection of CBH351 in Corn (Tacos and Tortillas)
	1-9	Detection of New Leaf Y in Potato
	1-10	Quantitative PCR of Corn (Event 176, BT 11, T25, Mon810 and GA21)
	1-11	Quantitative PCR of Soybean (Roundup Ready Soybean)
	1-12	Analysis of Tetracycline in Food
	1-13	Simultaneous Screening of 11 Antibacterial in Food
	1-14	Analysis of Anthelmintics in Food
	1-15	Analysis of Spiramycin in Food
	1-16	Operation and Maintenance of HPLC and HPLC-MS
	1-17	Detection of *Vibrio cholerae* during Outbreak
	1-18	Detection of *Vibrio cholerae* (Monitoring
2. Guidelines/Manuals	2-1	Good Hygiene Practice (GHP) guidelines
	2-2	Questionnaire for survey programme
3. Draft of Regulations and Standards	3-1	Government Gazette on Amendment of Food Reguration
	3-2	Draft Food Import Control Regulations (Confidencial)
	3-3	Draft Genetically modified Food (GMF) Regulations
	3-4	Review of Pesticides MRLs (Schedule 16)
	3-5	Proposed Food Hygiene Regulations
4 Handout materials at human resource development (Echo-training) workshop	4-1	Pesticide Residues Analysis ①
	4-2	Pesticide Residues Analysis ②
	4-3	Simultaneous Multiresidue Pesticide Analysis in Vegetable and Fruit ① & ②
	4-4	PCR Procedure for Vibrios Cholera
	4-5	Analysis of Genetically Modified Food
	4-6	Pesticide Residues Analysis ① & ②
	4-7	Vibrio Cholera Analysis
	4-8	Veterinary Drug Residues Analysis ① & ②
	4-9	Vibrio Cholerae Detection Using PCR

5. Handout materials at seminar	5-1	3rd ASIAN CONGRESS OF DIETETICS – Symposium18 Functional Food: Outline of FOSHU
	5-2	Outline of GMO-food labeling in Japan
	5-3	Overview and current progress of standards/specifications for food/food additives in Japan
6. Report and Research Programme	6-1	Annual report 2000
	6-2	School Hostel Kitchen Hygiene survey programme
7. Pamphlet and Poster	7-1	Pamphlet on how to read food label
	7-2	Car sticker on food safety
	7-3	Proposed New Law on Nutrition Labelling and Claims in both English and Malay
	7-4	Food Safety Banner
	7-5	Reprinting of food poisoning booklet (Draft)
	7-6	31 exhibition panels on food safety
	7-7	The Food Industry Guide for Nutrition Laballing and Claim
8. Other available information	8-1	The Malaysian Food Consumption Survey
	8-2	The case of infectious disease
	8-3	Import figures
	8-4	8th national plan
	8-5	News paper articles on food safety issues
	8-6	Pre Campaign Survey in Malay Language

Project Design Matrix for the Project for Strengthening of the Food Safety Programme in Malaysia

Project Name: Project for Strengthening of the Food Safety Programme in Malaysi Duration: 3 years from 2001

Project Area: All of Malaysia Target Group: Consumers in Malaysia

Narrative Summary	Objectively Verifiable Indicators	Means of Verification	Important Assumptions
Overall Goal			
1 To reduce health hazard caused by eating food	Contamination by food borne diseases is reduced to xx %	HMIS (Health Management Information System)	
2 To increase consumers' confidence in food safety in Malaysia	Customers' satisfaction with food safety	Questionnaire survey	
Project Purpose			
To increase the availability of safe food for Malaysian consumers	xx% of surveillance samples comply with the food safety	HMIS (Health Management Information System)	Food safety policies of the GOM do not change greatly.
Outputs			
1 Food hygiene management is strengthened.	1-1:No. of amendments to regulations and standards	MOH annual report, questionnaire, etc..	The population of Malaysia does not greatly increase.
	2-1: No. of analytical methods	MOH annual report, questionnaire, etc..	
2 Food, which is not in compliance with the Food Act and Regulations, is reduced in the Malaysian market.	2-2: Dietary intake of contaminants	MOH annual report, questionnaire, etc..	Environmental pollution does not get worse.
	2-3: No.of collecting food speciments from market etc.	MOH annual report, questionnaire, etc..	
	2-4: Results of food safety monitoring	MOH annual report, questionnaire, etc..	
	2-5: Rate of food rejected by regulations	MOH annual report, questionnaire, etc..	GAP and GAHP is maintained at present level.
	2-6: No. of premise inspection	MOH annual report, questionnaire, etc..	
3 Means of providing information on food safety for consumers is improved.	3-1: Results of questionnaires to the public	MOH annual report, questionnaire, etc..	
	3-2: Amount of educational material produced on food safety	MOH annual report, questionnaire, etc..	
Activities	**INPUT**		
1 Strengthening of food safety administration	The Government of Japan	The Government of Malaysia	Staff members related to the food safety program continue to work for MOH organizations.
1-1 1-1. Strengthening of food hygiene regulations and food safety standards	1. Long-term experts	1. Counterparts	
(1) Review food safety standards	(1) Chief Advisor	(1) Project Manager	
(2) Establish new food safety standards	(2) Coordinator	(2) C/P for each JICA expert as requested	
(3) Obtain statistical data for food safety	Other experts as required		Inter-agency collaboration is established.
2 Strengthening and improvement of capability of food analysis	2.Short-term experts as required	2. Facilities 2-1 Office and 2-2 Space for installation of the equipment 2-3 Experimentation fields, laboratories and 2-4 Land, buildings, facilities and equipment necessary for the Project	
2-1 Introduction of modern and basic laboratory technique			
(1) Ensure necessary analytical equipment			
2-2 Reinforcement of training of personnel	3.Equipment		
(1) Train food analysts	Laboratory equipment Sampling, inspection and education means (vehicles, etc.)	3. Local Cost Project implementation and management cost	
3 Strengthening of food inspection and technical guidance			Manpower for the Project is ensured by MOH.
3-1 Improvement of information management system on food import procedure and inspection	4. C/P Training		
(1) Build up IT network infrastructure for food inspection			
(2) Improve efficiency of the existing custom clearance system			
3-2 Improvement of promotion on food hygiene for food industries			
(1) Improve food hygiene technical training for food industries			
(2) Monitor contaminats by microbes, veterinary drug residue and pesticides residue			
4 Development and promotion of food safety information			
5 Monitoring of the project			

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