

ANNEX I

MASTER PLAN

1. Objectives of the Project

(1) Overall Goal:

Safety of foods in Chilean markets is improved and security level of Chilean customer is increased.

(2) Project Purpose:

Chilean National Food Safety Program is strengthened.

2. Outputs

- (1) Competency of food safety inspectors is improved and their level of inspection and supervision is increased.
- (2) Capability of food analysis at target laboratories is strengthened.
- (3) To formulate an appropriate national residues monitoring plan becomes possible.
- (4) The management of National Food Safety Program is strengthened.

3. Activities of the Project

- (1) Competency of food safety inspectors is improved and their level of inspection and supervision is increased.
 - 1) Develop curriculums and texts for HACCP basic and inspection trainings.
 - 2) Conduct HACCP basic and inspection trainings for food safety inspectors.
 - 3) Develop HACCP models for some selected foods and promote their introduction to food related enterprises.
 - 4) Instruct trainees on the method of formulation of inspection plan and monitor its progress.
- (2) Capability of food analysis at target laboratories is strengthened.
 - 1) Conduct trainings for new analytical methods.
 - 2) Plan and implement validation plan for other food matrices not being targeted by the training.
 - 3) Formalize the analytical methods



- (3) To formulate an appropriate national residues monitoring plan becomes possible.
 - 1) Determine the foods to be sampled.
 - 2) Determine the number of samples and methods of sampling.
 - 3) Develop the procedures for sample handling.

- (4) The management of National Food Safety Program is strengthened.
 - 1) Share Japan's experiences on food safety management.
 - 2) Provide advice on the improvement of Chilean food safety management.

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ANNEX II

LIST OF JAPANESE EXPERTS

1. Long-term experts
 - (1) Chief Advisor
 - (2) Coordinator

2. Short-term experts in :
 - (1) Hazard Analysis and Critical Control Point (HACCP)
 - (2) Veterinary drugs residues
 - (3) Marine toxins
 - (4) Mycotoxins and Malachite Green
 - (5) Pesticides residues
 - (6) Microbiology
 - (7) Food additives and contaminants
 - (8) Arsenic and Methyl mercury
 - (9) Experts in other fields mutually agreed upon as needed

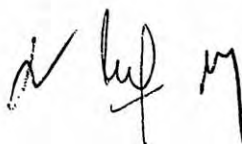
3. The following experts will be dispatched in the Japanese fiscal year 2005.

	Assignment Title	Period	Duties and Job Description
(1)	Chief Advisor	Three years	1) To ensure smooth implementation of the Project according to the master plan 2) To assist Ministry of Health in implementing activities for the Project 3) To give advice to Chilean official personnel concerned on further improvement and strengthening the National Food Safety Program
(2)	Coordinator	Three years	To assist the Chief Advisor the overall management of the Project
(3)	Hazard Analysis and Critical Control Point (HACCP)	One month	1) To implement HACCP training for food sanitary inspectors 2) To give technical advise concerning preparation and evaluation of HACCP training

ANNEX III

LIST OF MACHINERY AND EQUIPMENT

1. Equipment for Laboratories
 - (1) Institute of Public Health
 - Liquid Chromatography - Mass Spectrometer with Ultraviolet Detector
 - Real-time PCR
 - Safety Cabinet
 - (2) Regional Ministerial Secretariat of Health in the Region of Araucania
 - Liquid Chromatography - Mass Spectrometer
 - Liquid Chromatography - Ultraviolet Detector and Fluorescence Detector
 - (3) Regional Ministerial Secretariat of Health in the Region of Valparaiso
 - Liquid Chromatography -Ultraviolet Detector and Fluorescence Detector
 - Gas Chromatography - Electron Capture Detector
 - Atomic Absorption Photometer
 - (4) Regional Ministerial Secretariat of Health in the Region of Maule
 - Gas Chromatography (Mass Spectrometer)
 - (5) Regional Ministerial Secretariat of Health in the Region of Los Lagos
 - Liquid Chromatography - Ultraviolet Detector and Fluorescence Detector
2. Other equipment mutually agreed upon as needed

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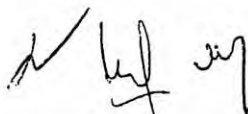
ANNEX IV

LIST OF CHILEAN COUNTERPARTS AND ADMINISTRATIVE PERSONNEL

1. Project Director
Undersecretary of Public Health, Ministry of Health
2. Assistant Project Director
Head, Division of Healthy Public Policies and Promotion, Ministry of Health
3. Project Manager
Chief, Department of Food, Zoonosis and Vector,
Division of Healthy Public Policies and Promotion, Ministry of Health
4. Assistant Project Manager
Senior Expert, Department of Food, Zoonosis and Vector,
Division of Healthy Public Policies and Promotion, Ministry of Health
5. Technical Counterpart
 - (1) Project Manager
 - (2) Assistant Project Manager
 - (3) Staff, Department of Food, Zoonosis and Vector, Division of Healthy Public Policies and Promotion, Ministry of Health
 - (4) Head, Department of Environmental Health, Institute of Public Health
 - (5) Chief, Sub-department of Environmental Health Laboratories, Department of Environmental Health, Institute of Public Health
 - (6) Staff, Sub-department of Environmental Health Laboratories, Department of Environmental Health, Institute of Public Health
 - (7) Laboratory Chiefs, Regional Ministerial Secretariats of Health in the Regions of Valparaiso (V), Maule (VII), Araucania (IX) and Los Lagos (X)
 - (8) Designated Food Sanitation Inspectors

Note:

The Ministry of Health is the responsible organization of the Project with the officials in charge listed above. In regard to Output 2 of the Project, the Institute of Public Health, as the reference laboratory of the environmental and health laboratory network in Chile, will be the main organization for implementing the activities. The Regional Ministerial Secretariats of Health in the Regions of Valparaiso (V), Maule (VII), Araucania (IX) and Los Lagos (X) are also expected to participate in the

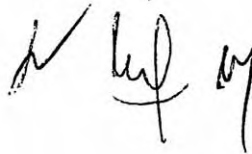


activities under Output 2. Each Regional Ministerial Secretariats of Health will be responsible for enhancement of the following fields in cooperation with the Institute of Public Health:

- Valparaiso (Valparaiso) : Food additives and contaminants (Methyl mercury and Arsenic)
- Maule (Talca) : Agro-chemical residues
- Araucania (Temuco) : Veterinary drugs residues
- Los Lagos (Puerto Montt) : Marin toxins

6. Administrative personnel

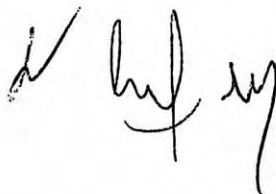
- (1) Personnel mutually agreed upon as necessary

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ANNEX V

LIST OF BUILDING AND FACILITIES

1. Sufficient space for the implementation of the Project
2. Offices and necessary facilities for the Japanese experts
3. Facilities such as electricity, gas and water, sewage system, telephones and furniture necessary for the activities of the Project
4. Other facilities mutually agreed upon as necessary

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ANNEX VI

JOINT COORDINATING COMMITTEE

1. Function

The Joint Coordinating Committee will meet at least once a year and whenever necessity arises, and work:

- (1) To authorize the annual work plan of the Project;
- (2) To review the overall progress of the Project as well as the achievements of the above-mentioned annual work plan;
- (3) To review and exchange views on major issues arising from, or in connection with, technical cooperation; and
- (4) Other relevant issues relating to the implementation of the Project

2. Composition

(1) Chairperson:

Project Director

(2) Chilean Members:

- 1) Project Director
- 2) Assistant Project Director
- 3) Project Manager
- 4) Assistant Project Manager
- 5) Chief, International Cooperation and Affairs Office, Ministry of Health
- 6) Director, Institute of Public Health
- 7) Regional Ministerial Secretariats of Health in the Regions of Valparaiso (V), Maule (VII), Araucania (IX) and Los Lagos (X).
- 8) Executive Director, Chilean International Cooperation Agency

(3) Japanese Members

- 1) Resident Representative of JICA
- 2) Japanese Experts assigned to the Project

(4) Observers

- 1) Representative of the Embassy of Japan
- 2) Other personnel invited by the Chairperson



MINUTES OF MEETINGS
BETWEEN
THE JAPAN INTERNATIONAL COOPERATION AGENCY
AND
THE AUTHORITIES CONCERNED OF THE GOVERNMENT OF
THE REPUBLIC OF CHILE

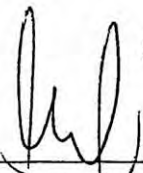
The Japan International Cooperation Agency (hereinafter referred to as "JICA"), through its Resident Representative of JICA Chile Office, exchanged views and had a series of discussions with the authorities of the Republic of Chile (hereinafter referred to as "Chile") with respect to desirable measures to be taken by JICA and the Government of Chile for the successful implementation of the Project for Strengthening the National Food Safety Program (hereinafter referred to as "the Project").

As a result of the discussions, JICA Chile Office and the Chilean authorities concerned agreed upon the matters referred to in the document attached hereto. This document is related to the Record of Discussions on the Project signed on the same date by JICA and the Chilean authorities concerned.

The Minutes of Meetings are written both in English and Spanish. When difference of interpretation arises, the English version will prevail.




Mr. Toshiyuki Ezuka
Resident Representative
Chile Office
Japan International Cooperation Agency
Japan

Santiago, December 13, 2005


Dr. Pedro García Aspillaga
Minister of Health
Ministry of Health
Republic of Chile



Witnessed by:



Mr. Marcelo Rozas López
Executive Director
Chilean International Cooperation Agency
Republic of Chile

THE ATTACHED DOCUMENT

1. PROJECT DESIGN MATRIX

The Project Design Matrix (hereinafter referred to as "PDM") was elaborated through discussions between JICA and the Chilean authorities concerned. JICA and the Chilean authorities concerned agreed to recognize PDM as an important tool for project management, and the basis of monitoring and evaluation of the Project. The PDM will be utilized by both sides throughout the implementation of the Project.

The PDM will be subject to change within the framework of the Record of Discussions when the necessity arises in the course of implementation of the Project with the mutual consultation of both sides.

The PDM is attached in ANNEX 1.

2. PLAN OF OPERATION

The Plan of Operation (hereinafter referred to as "PO") has been formulated according to the Record of Discussions, on the conditions that the necessary budget will be allocated for the implementation of the Project by JICA and the Chilean authorities concerned. The schedule will be subject to change within the framework of the Record of Discussions when necessity arises in the course of implementation of the Project with mutual consultation of JICA and the Chilean authorities concerned.

The PO is attached in ANNEX 2.

ANNEX1 PDM

ANNEX2 PO

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NARRATIVE SUMMARY		Objectively Verifiable Indicator	Means of Verification	Important Assumptions
OVERALL GOAL	Safety of foods in Chilean markets is improved and security level of Chilean consumers is increased.	<ul style="list-style-type: none"> Number of opportunities of risk communications Percentage of nonconformity foods in Chilean market 	<ul style="list-style-type: none"> MOH report MOH statistics 	
PROJECT PURPOSE	Chilean National Food Safety Program is strengthened.	<ul style="list-style-type: none"> Implementation of HACCP regulation Implementation of national residues monitoring plan 	<ul style="list-style-type: none"> MOH report MOH report 	<ul style="list-style-type: none"> Stakeholders (governmental agencies, private sector, food consumers, etc.) perform their own role properly.
OUTPUTS	<ol style="list-style-type: none"> Competency of food safety inspectors is improved and their level of inspection and supervision is increased. Capability of food analysis at target laboratories is strengthened. To formulate an appropriate national residues monitoring plan becomes possible. The management of National Food Safety Program is strengthened. 	<ol style="list-style-type: none"> 1-1 Number of enterprises which introduce HACCP after the commencement of the Project 1-2 Number of HACCP audits 2-1 Number of harmful microorganisms genetically detected 2-2 Number of chemical contaminants newly detected 2-3 Number of analyses carried out by the laboratories 2-4 Number of detections of nonconformity foods 3 The formulation of national residues monitoring plan 4-1 Number of pieces of advice 4-2 Number of recommendations considered 	<ol style="list-style-type: none"> 1-1 MOH statistics 1-2 MOH statistics 2-1 Project report 2-2 Project report 2-3 Project report 2-4 Project report 3 MOH report 4-1 Project report 4-2 MOH report 	<ul style="list-style-type: none"> The policies on food safety in Chile remain unchanged. The Chilean government assures the continuous implementation of the national residues monitoring plan. Chilean enterprises intend to introduce HACCP.
ACTIVITIES	<ol style="list-style-type: none"> 1-1) Develop curriculums and texts for HACCP basic and inspection trainings. 1-2) Conduct HACCP basic and inspection trainings for food safety inspectors. 1-3) Develop HACCP models for some selected foods and promote their introduction to food related enterprises. 1-4) Instruct trainees on the method of formulation of inspection plan and monitor its progress. 2-1) Conduct trainings for new analytical methods. 2-2) Plan and implement validation plan for other food matrices not being targeted by the training. 2-3) Formalize the analytical methods 3-1) Determine the foods to be sampled. 3-2) Determine the number of samples and methods of sampling. 3-3) Develop the procedures for sample handling 4-1) Share Japan's experiences on food safety management 4-2) Provide advice on the improvement of Chilean food safety management. 	<p><Japanese side ></p> <ul style="list-style-type: none"> Experts Long-term: Chief Adviser Coordinator Short-term <p>Equipments</p> <p>Equipments for laboratories</p>	<p><Chilean side ></p> <ul style="list-style-type: none"> Counterpart personnel Project Director Assistant Project Director Project Manager Assistant Project Manager Technical Counterparts Others <p>Facilities</p> <p>Equipments</p> <p>Standard materials, consumptions, accessories</p> <p>Local operational costs</p>	<ul style="list-style-type: none"> Personnel being trained by the Project continue to work at the Ministry of Health. Personnel being trained by the Project intend to transfer acquired knowledge to other related persons. <p>PRE CONDITIONS</p> <ul style="list-style-type: none"> Good manufacturing practice (GMP), which is precondition for the introduction of HACCP, has been established. Laboratories conduct analyses based on regulations. Food enterprises are cooperative to the HACCP trainings Procedure on waste management has been established in the laboratories.

Activities	2006												2007												2008												Expected results	Responsible persons/posts	Inputs																									
	12	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11	12	1	2	3	4	5	6	7	8	9	10	11			12	Chile	Japan																							
3) Mycotoxins (ochratoxin A, deoxynivalenol), Malachite green ①Preparation ②Acquisition / Development of methodology ③Validation ④Issue of Guideline ⑤Proficiency test																																					█												█												Methods are formalized by July 2007.	ISP Chief of Chemistry of Food Section, Orlalis Villarroi	C/P standard materials, reagent, apparatus, etc.	S/Expert LC-MS
	4) Pesticides residues (1) terbacil, simazine, lambda-cyhalothrin, permethrin, fenvalerate, decamethrin, (2) glifosate ①Preparation ②Acquisition / Development of methodology ③Validation ④Issue of Guideline ⑤Proficiency test																																					█												█												(1) Methods are formalized by August 2007, (2) Methods are formalized by September 2008.	SEREMI Maule (Talca), Laboratory chief, Jaime López	C/P standard materials, reagent, apparatus, etc.
5) Microbiology ①Preparation ②Acquisition / Development of methodology ③Validation ④Issue of Guideline ⑤Proficiency test																																						█												█												Methods are formalized by February 2008.	ISP Chief of Sub-dept. Environmental Health Laboratories, Iván Triviño	C/P standard materials, reagent, apparatus, etc.
	6) Food additives and contaminants (cyclamate, saccharin, aspartame, artificial colour, BHT, BHA, TBHQ) ①Preparation ②Acquisition / Development of methodology ③Validation ④Issue of Guideline ⑤Proficiency test																																					█												█												Methods are formalized by July 2008.	ISP Chief of Additives Laboratory, Eneida Lucas.	C/P standard materials, reagent, apparatus, etc.
OUTPUT 3: To formulate an appropriate national residues monitoring plan becomes possible.																																																																
3-1 Determine the foods to be sampled.																																					█												█													MOH, Chief of Food Dept. Silvia Baeza	C/P	L/Expert C/P training
3-2 Determine the number of samples and methods of sampling.																																					█												█												National residues monitoring plan is drafted by August 2008	MOH, Chief of Food Dept. Silvia Baeza	C/P	L/Expert C/P training
3-3 Develop the procedures for sample handling.																																					█												█													MOH, Chief of Food Dept. Silvia Baeza	C/P	L/Expert C/P training
OUTPUT 4: The management of National Food Safety Program is strengthened.																																																																
4-1 Share Japan's experiences on food safety management																																					█												█													MOH, Chief of Food Dept. Silvia Baeza	C/P	L/Expert C/P training
4-2 Provide advice on the improvement of Chilean food safety management.																																					█												█													MOH, Chief of Food Dept. Silvia Baeza	C/P	L/Expert C/P training