

6. 第2回事前評価調査議事録（英・西）

MINUTES OF MEETINGS OF THE SECOND PRELIMINARY STUDY OF
THE TECHNICAL COOPERATION PROJECT FOR
STRENGTHENING OF THE NATIONAL FOOD SAFETY PROGRAM
IN THE REPUBLIC OF CHILE

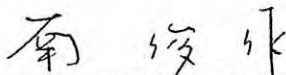
Japan International Cooperation Agency (hereinafter referred to as “JICA”) dispatched the Second Preliminary Study Team (hereinafter referred to as “the Team”), headed by Dr. Shunsaku Minami, to the Republic of Chile (hereinafter referred to as “Chile”) from September 5 to September 22, 2005 for the purpose of conducting a complementary study of the first preliminary study which was conducted from April 24 to May 6, 2005 on “the Technical Cooperation Project for Strengthening of the National Food Safety Program” (hereinafter referred to as “the Project”).

During its stay in Chile, the Team had a series of discussions on the matters related to the Project with the authorities concerned.

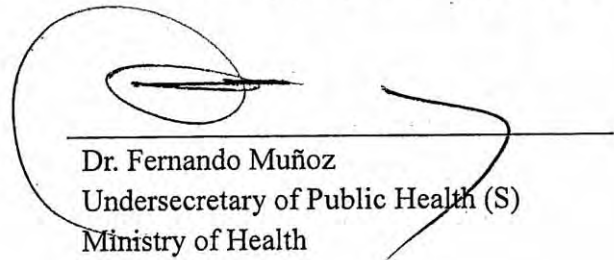
As a result of the discussions, the Team and the Chile authorities concerned reached common understandings concerning the matters referred to in the document attached hereto.

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

Santiago, September 16th, 2005



Dr. Shunsaku Minami
Leader
Second Preparatory Study Team
Japan International Cooperation Agency
Japan



Dr. Fernando Muñoz
Undersecretary of Public Health (S)
Ministry of Health
Republic of Chile



Witnessed by: Mr. Luis Cova
Head
Legal Department
Chilean International Cooperation Agency
Republic of Chile

THE ATTACHED DOCUMENT


1 BACKGROUND OF THE PROJECT

The food industry in Chile has experienced an expansion in terms of quantitative growth, product diversification and the permanent incorporation of new and sophisticated technologies. Nonetheless, the health system for food safety has not developed at the same rate and its structure still focuses upon the final points of the production chain.

In order to reduce the gap, the Government of Chile is modernizing the National Food Safety Program, which requires reformulating the policies, improving the regulations and developing the substantial inspection system, including enhancement of the analytical capacity of the laboratory network.

Under this situation, the Government of Chile requested a Technical Cooperation Project which aims to strengthen the food safety system. The Government of Japan decided to accept the request and JICA, as the implementing agency of Japanese technical cooperation, dispatched the first preliminary study team from April 24 to May 6, 2005 with the purpose of obtaining the detailed information and working out the framework of the Project.

This second preliminary study, in accordance with the results of the last study, is dispatched with intent to draw out the detailed cooperation plan in consideration of the relevance, effectiveness, efficiency and sustainability of the Project.



2 PROJECT SUMMARY

Based on the result of the discussions, a detailed cooperation plan for the Project is worked out as follows. It is subject to modifications through further discussions and evaluation before it is finalized.

(1) Title of the Project

Project for Strengthening of the National Food Safety Program

(2) Target Groups

The Project will target staff members related to food safety administration at the following organizations.

- 1) Division of Healthy Public Policies and Promotion, Ministry of Health (MOH)
- 2) National Institute of Public Health (ISP), MOH
- 3) Regional Ministerial Secretariats of Health (SEREMIs), MOH



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(3) Beneficiaries

Consumers in Chile

(4) Duration of the Project

Three (3) years from December, 2005

(5) Project Design Matrix and Plan of Operation of the Project

A draft Project Design Matrix (PDM) and draft Plan of Operation (PO) for the Project was prepared after a series of discussions and consultations as shown in ANNEX 3 and ANNEX 4. The Team and the Chilean authorities agreed that the PDM, an outline table of the project plan, will become a management tool for the Project and its contents can be modified as required after mutual consultation. The tentative master plan of the Project is as follows.

[Overall goal]

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

[Project purpose]

Chilean National Food Safety Program is strengthened.

[Outputs]

- 1) Competency of food safety inspectors is improved and their level of inspection and supervision is increased.
- 2) Risk assessment and risk management related to food safety are strengthened.
- 3) To formulate an appropriate national residues monitoring plan becomes possible.
- 4) The management of National Food Safety Program is strengthened.

[Activities]

For Output1)

- 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.

For Output2)

- 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

For Output3)

- 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.

For Output4)

- 4-1) Share Japan's experiences on food safety management.
- 4-2) Provide advice on the improvement of Chilean food safety management.

3 MEASURES TO BE TAKEN BY JICA AND THE GOVERNMENT OF CHILE

(1) Measures to be taken by JICA

In accordance with the laws and regulations in force in Japan and the provisions of Article II of the Agreement on Technical Cooperation between the Government of Japan and the Government of Chile, signed in Santiago on July 28, 1978 (hereinafter referred to as "the Agreement"), JICA, as the executing agency for technical cooperation by the Government of Japan, will take, at its own expense, the following measures according to the normal procedures of its technical cooperation scheme.

1) Dispatch of Japanese Experts

JICA will provide the services of the Japanese experts as listed in Annex 1.

2) Provision of Machinery and Equipment

JICA will provide such machinery, equipment and other materials (hereinafter referred to as "the Equipment") necessary for the implementation of the Project as listed in Annex 2.

3) Training of Chilean Personnel in Japan

JICA will receive the Chilean personnel connected with the Project for technical training in Japan.

(2) Measures to be taken by the Government of Chile

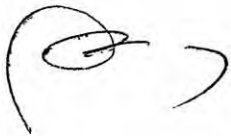
- 1) The Government of Chile will take necessary measures to ensure that the self-reliant operation of the Project will be sustained during and after the period of Japanese technical cooperation, through full and active involvement in the Project by all related authorities, beneficiary groups and institutions.
- 2) The Government of Chile will ensure that the technologies and knowledge acquired by the Chilean nationals as a result of the Japanese technical cooperation will contribute to the economic and social development of Chile.
- 3) In accordance with the provisions of Article VI of the Agreement, the Government of Chile will grant in Chile privileges, exemptions and benefits to the Japanese experts referred to in 3.-(1)-1) above and their families.
- 4) In accordance with the provisions of Article IX of the Agreement, the Government of Chile will take the measures necessary to receive and use the equipment provided by JICA under 3.-(1)-2) above and equipment, machinery and materials carried in by the Japanese experts referred to in 3.-(1)-1) above.
- 5) The Government of Chile will take necessary measures to ensure that the knowledge and experience acquired by the Chilean personnel from technical training in Japan will be utilized effectively in the implementation of the Project.
- 6) In accordance with the provision of Article V of the Agreement, the Government of Chile will provide the services of Chilean counterpart personnel and administrative personnel as listed in 4. below.
- 7) In accordance with the provision of Article V of the Agreement, the Government of Chile will provide the buildings and facilities as below.
 - (a) Land
 - (b) Building and facilities
 - Sufficient space for the implementation of the Project
 - Offices and other necessary facilities for the Japanese experts
 - Facilities such as electricity, gas and water, sewage systems, telephones and furniture necessary for the activities of the Project
 - Other facilities necessary for the Project

- 8) In accordance with the laws and regulations in force in Chile, the Government of Chile will take necessary measures to supply or replace at its own expense machinery, equipment, instruments, vehicles, tools, spare parts and any other materials necessary for the implementation of the Project other than the Equipment provided by JICA under 3.-(1)-2) above.
- 9) In accordance with the laws and regulations in force in Chile, the Government of Chile will take necessary measures to meet the running expenses necessary for the implementation of the Project.

4 ADMINISTRATION OF THE PROJECT

(1) Implementing organization of the Project

MOH is responsible organization of the Project with the officials in charge listed below. ISP, as the reference laboratory of the environmental and health laboratory network in Chile, will be the main organization for implementing the activities under Output 2 of the Project. The SEREMIs of MOH 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 SEREMI will be responsible for enhancement of the following fields in cooperation with ISP:

- 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
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- 1) Project Director : Undersecretary of Public Health, MOH
- 2) Assistant Project Director : Head, Division of Healthy Public Policies and Promotion, MOH
- 3) Project Manager : Chief, Department of Food, Zoonosis and Vector, Division of Healthy Public Policies and Promotion, MOH
- 4) Assistant Project Manager : Senior Expert, Department of Food, Zoonosis and Vector, Division of Healthy Public Policies and Promotion, MOH
- 5) Counterparts to Japanese Experts :
 - Project Manager
 - Assistant Project Manager
 - Staff, Department of Food, Zoonosis and Vector, Division of Healthy Public

Policies and Promotion, MOH

- Head, Department of Environmental Health, ISP
- Chief, Sub-department of Environmental Health Laboratories, Department of Environmental Health, ISP
- Staff, Sub-department of Environmental Health Laboratories, Department of Environmental Health, ISP
- Laboratory Chiefs, SEREMIs of Health in the Regions of Valparaiso (V), Maule (VII), Araucania (IX) and Los Lagos (X).
- Designated Food Sanitation Inspectors.

(2) Joint Coordinating Committee of the Project

A Joint Coordinating Committee will be organized to review the plans and achievements of the Project. The members of the committee will consist of the following officials.

1) Chair: Project Director

2) Chilean Members:

- Project Director
- Assistant Project Director
- Project Manager
- Assistant Project Manager
- Chief, International Cooperation and Affairs Office, MOH
- Director, ISP
- SEREMIs of Health in the Regions of Valparaiso (V), Maule (VII), Araucania (IX) and Los Lagos (X).
- Executive Director, Chilean International Cooperation Agency (AgCI)

3) Japanese Members

- Resident Representative of JICA
- Japanese Experts assigned to the Project

4) Observers

- Representative of the Embassy of Japan
- Other personnel invited by the Chairperson

5 OTHER ISSUES

In order to maximize the outcome of technical cooperation, both sides accepted the importance of previous arrangements, especially in advance of the cooperation by the Japanese short-term experts, as follows :

- (1) Chilean side will define the food matrices and inform to the Japanese side by the end of September, 2005.
- (2) According to the matrices defined, the Japanese side will prepare the Japanese methods in English and proposal of specification for Equipment listed in Annex 2, and send them to the Chilean side.
- (3) Chilean side will prepare the necessary standard materials and other inputs.
- (4) Chilean side will secure the budget for implementing HACCP training courses.

6 STEPS FORWARD

- (1) The ex-ante evaluation of the Project by five criteria, namely, relevance, effectiveness, efficiency, expected impact and sustainability, is to be approved by the vice president of JICA.
- (2) Further discussions and consultations will take place between the Government of Chile and the JICA Chile Office in order to finalize the PDM and the PO. Once these documents are finalized, a Record of Discussions will be signed both by Japanese and Chilean sides in order to enable the commencement of the Project.



ANNEX 1: List of Japanese Experts

ANNEX 2: Tentative List of Machinery and Equipments

ANNEX 3: Project Design Matrix

ANNEX 4: Plan of Operation



Asociación

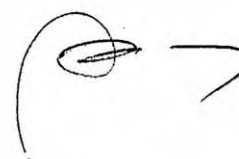
ANNEX 1
LIST OF JAPANESE EXPERTS

1. Long-term Experts

- (1) Chief Advisor
- (2) Project Coordinator

2. Short-term Experts

- (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



ANNEX 2
TENTATIVE LIST OF MACHINERY AND EQUIPMENTS

1. Equipment for Laboratories

(5) ISP

- Liquid Chromatography - Mass Spectrometer with Ultraviolet Detector
- Real-time PCR
- Safety Cabinet

(6) SEREMI of Health in the Region of Araucania

- Liquid Chromatography - Mass Spectrometer
- Liquid Chromatography - Ultraviolet Detector and Fluorescence Detector

(7) SEREMI of Health in the Region of Valparaiso

- Liquid Chromatography-Ultraviolet Detector and Fluorescence Detector
- Gas Chromatography- Mass Spectrometer
- Atomic Absorption Photometer

(8) SEREMI of Health in the Region of Maule

- Gas Chromatography - Mass Spectrometer



(9) SEREMI of Health in the Region of Los Lagos

- Liquid Chromatography - Ultraviolet Detector and Fluorescence Detector

2. Other equipments mutually agreed upon as needed



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Project Design Matrix

Project for Strengthening the National Food Safety Program
Target Area: Chile

Duration: December 2005 to November 2008
Target Group: staff working in the field of food safety at the Ministry of Health (MOH), ISP and SEREMIS

ANNEX 3
Ver. No.:0
16, Sep. 2005

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 1 Competency of food safety inspectors is improved and their level of inspection and supervision is increased. 2 Risk assessment and risk management related to food safety are strengthened. 3 To formulate an appropriate national residues monitoring plan becomes possible. 4 The management of National Food Safety Program is strengthened.		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	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 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.		<Japanese side> <ul style="list-style-type: none"> Experts Long-term: Chief Adviser Coordinator Short-term Equipments Equipments for laboratories	<Chilean side> <ul style="list-style-type: none"> Counterpart personnel Project Director Project Sub-director Project Manager Project Sub-manager Technical Counterparts Others Facilities Equipments Standard materials, consumptions, accessories Local operational costs	<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.
PRE-CONDITIONS		<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. 		

