

## **The Food and Drugs Authority (FDA) assists Accra Brewery Limited (ABL) to install HACCP – By Kofi Essel**

The Food and Drugs Authority (FDA) on Wednesday, 25<sup>th</sup> April, 2018 commissioned a Hazard Analysis Critical Control Point (HACCP) system at Accra Brewery Limited (ABL). ABL, one of the leading breweries in Ghana has successfully installed this world acclaimed food safety management system through the technical support of the Food and Drugs Authority.

Safe food assurance is a paramount consumer preference as these impacts significantly on consumer health. It is therefore a key regulatory requirement for food processors to administer appropriate mechanisms to promote food safety and to show commitment towards meeting the objectives of those food safety assurance mechanisms.

The Hazard Analysis Critical Control Point (HACCP) is a proven food safety management tool which allows manufactures to identify biological, physical and chemical hazards which could potentially threaten the safety of their food products. It also allows for the evaluation of those hazards and establishes mechanisms for their control. These control measures, once evaluated and found appropriate and monitored periodically for compliance ensure the production of safe food throughout the entire production process.

In a speech read by Mrs. Akua Amartey (Head of Cosmetics, Medical Devices and Household Chemical Substances Division), on behalf of Mrs. Delese Darko , the Chief Executive Officer, she said

“The application of HACCP comes with a number of benefits to the company, consumers and the country”. She enumerated some of the benefits of HACCP as follows:

- HACCP ensures the safety of food, thus consumers are protected against foodborne illnesses
- HACCP prevents waste; its cost effective
- HACCP and its documentation programme can serve as “due diligence” defense
- HACCP reduces consumer/customer complaints
- HACCP application improves consumer confidence in the products and therefore acceptability of the food brand, which increases the market shares of the company (nationally and internationally) thereby creating more employment opportunities.

She indicated that the FDA is working at making the application of the HACCP principles a basic requirement for the food industry in Ghana and while the necessary structures are being worked on its very heartwarming to note that some individual companies have already decided to embrace the programme. She congratulated the few individual companies including Special Ice Company Limited,

Kasapreko Company Limited, Piccadilly Biscuit Company Limited, Aqua Fresh Limited, Best Western Premier Accra Airport Hotel, GOPDC, among others who have voluntarily applied to the FDA to be supported in the training and installation of the HACCP system. Some of these companies have had their HACCP programmes installed whilst others are yet to complete their HACCP studies. She further advised Top Managements of food processing facilities in the country to emulate ABL and take advantage of the industrial support services available at the FDA to implement HACCP to boost the food safety profiles of their products and to derive the benefits thereof.

She also congratulated Management of ABL for their commitment and ensuring that resources were available to facilitate the HACCP project.

Mr. Kofi Essel, Head of the Food Industrial Support Services Department (FISSD-FDA), who was the lead Resource Person for the HACCP programme, assisted Mrs. Amartey in awarding certificates to the trained HACCP Team members of ABL and a HACCP Conformance Certificate to ABL.

Other officials of FDA at the HACCP Commissioning ceremony included Ms. Maria Aba Lovelace-Johnson (Head, Food Enforcement Department), Mrs. Wilhelmina Quarcoopome (Head, Technical Support Unit- FISSD) and Mrs. Paulina Anfu (Technical Support Unit-FISSD).



