



## **FOOD AND DRUGS AUTHORITY TRAINS COMMERCIAL MILLERS ON GOOD HYGIENE**

The Food and Drugs Authority, on the 17<sup>th</sup> of April 2015, organized a training workshop on Good Hygienic Practices for Commercial Millers and Environmental Health Officers in the Greater Accra Region.

The workshop emphasized on:

- Personal Hygiene
- Environmental Hygiene
- Unintended Food Adulteration
- Milling Machine Cleaning and Maintenance
- Hygienic Design of equipment
- Pest and Waste Management
- Development of Operational Manual for millers

In his opening address, the Deputy Chief Executive, Food Safety Division emphasized on the important role of milling in the food value chain and entreated members to adhere to the requirements of Good Hygienic Practices in their operations.

A representative from WHO, Ghana office attended the programme and pledged the WHO's support for the development of the Operational Manual.

