



FOOD SAFETY: THE ROLE OF FEDERAL
COMPETITION & CONSUMER
PROTECTION COMMISSION (FCCPC)

About FCCPC and its operations:

- ▶ **The Federal Competition and Consumer Protection Commission (FCCPC) is the foremost competition and consumer protection authority in Nigeria.**
- ▶ **The Commission was established by the Federal Competition and Consumer Protection Act (FCCPA) 2018 to, among others, develop and promote fair, efficient and competitive markets in the Nigerian economy, facilitate access by all citizens to safe products, and secure the protection of rights for all consumers in Nigeria.**

Some key areas of operation of FCCPC:

- ▶ **Complaint Resolution – to ensure aggrieved consumers get redress.**
- ▶ **Surveillance & Enforcement – to remove substandard products and services from the market.**
- ▶ **Quality Assurance & Development – to ensure consumers have access to safe products and services.**

Some key areas of operation of FCCPC contd.

- ▶ **Consumer Education – to educate consumers on their rights and responsibilities.**
- ▶ **Research & Strategy – to collate data for annual progress reports and policy making.**
- ▶ **Eliminating Anti-competition – to provide a level playing ground for businesses to thrive.**

Food Safety Definition:

- ▶ **Food safety refers to routines in the preparation, handling, and storage of food meant to prevent foodborne illness and injury**
- ▶ **Food safety involves practices of preserving the quality of food to prevent contamination and food-borne illness.**
- ▶ **Food safety is an important aspect of food production & handling as it ensures that health & safety of consumers are protected from any food related issues.**

Food Safety Definition contd

- ▶ **It requires a steady farm-to-table effort.**
- ▶ **Food safety is a shared responsibility and a collective efforts from all the members of the food supply chain.**

How to improve & Maintain Food Safety.

- ▶ **To improve and maintain food safety, we need to develop Good Agricultural Practices (GAPs), Good Manufacturing Practices (GMPs), Good Distribution Practices (GDPs), Good Storage Practices (GSP) and the remaining prerequisite program to cover the farm-to-table spectrum, Good Consumer Practices (GCPs).**

How to improve & Maintain Food Safety. Contd

- ▶ **Good Consumer Practices** are practices that drives food safety; they are things we must do to prevent food safety issues. This includes; purchasing only what you need, buy quality safe products, dispose less waste, protect the environment e.t.c.

Why Food Safety is important

- ▶ Food safety is crucial to protect consumers from health risks related to common allergens and foodborne illnesses.
- ▶ Food safety boosts consumer confidence thereby increasing public confidence in modern food systems and food processing.
- ▶ Protects consumers from losses and gives value for money.

Food Safety Hazards:

- ▶ Food safety hazard refers to any agent with the potential to cause adverse health consequences for consumers.
- ▶ Food safety hazards occur when food is exposed to hazardous agents which result in contamination of that food.
- ▶ Hazard may be introduced into the food supply any time during harvesting, formulation and processing, packaging and labelling, transportation, storage, preparation, and serving.

Food Safety Hazards: contd

Food hazards includes;

- ▶ **Biological hazard – includes bacteria, viruses and parasites of public health significance.**
- ▶ **Chemical hazard – mycotoxins, pesticides, veterinary drug residues e.t.c**
- ▶ **Physical hazard – insects, hair, metal fragments, pieces of plastic, wood chips and glass.**
- ▶ **Allergens**

Other Factors that are Potential Hazard in Food Include:

- ▶ **Improper agricultural practices**
- ▶ **Poor hygiene at all stages of the food chain**
- ▶ **Contaminated raw materials, ingredients and water**
- ▶ **Inadequate or improper storage**
- ▶ **Adulteration e.t.c.**

Food Safety, The Consumer and FCCPC

Role:

A consumer is the end user of a product or service. As consumers, we have certain rights and responsibilities.

Consumer Rights:

- ▶ **Right to Safety:** A right to expect that the foods they purchase and consume will be of good quality and safe for their intended use.

Food Safety, The Consumer and FCCPC Role contd.

- ▶ **Right to Choose:** A right to make choices from a wide range of products.
- ▶ **Right to Information:** Proper information on the product to enable consumers make informed choice e.g food can be safe but if it's not properly labeled it can be wrongly used.
- ▶ **Right to Redress:** Consumers also have a right to redress when dissatisfied with a product or service.

Consumer Responsibilities

- ▶ **Consumers should be alert to the quality and safety of the food they purchase and assert their rights in case of infringement.**
- ▶ **Consumers are expected to follow storage and processing directions for the products they purchase.**
- ▶ **Participation of consumers towards food safety is also seen through their demand for high quality, safe products and voicing their complaints if there are on food safety issues.**

Role of FCCPC in Food Safety:

FCCPC ensures food safety by;

- ▶ **Carrying out inspection of factories, warehouses and eateries to ensure compliance with food safety standards.**
- ▶ **Carrying out surveillance and enforcement activities on food products in markets and supermarkets to ensure food sold meets required standard.**
- ▶ **We also conduct workshops and seminars to create consumer awareness and sensitize manufacturers, farmers and food vendors on food safety.**

Role of FCCPC in Food Safety. contd

- ▶ **Conducting quality tests and analysis on products and compelling producers of products and services to adhere to quality standards/specification.**
- ▶ **Collaborating with other relevant agencies in elaborating standards of products and also collaborating with development partners in capacity building.**
- ▶ **Providing speedy redress to consumer complaints through negotiation, mediation and reconciliation.**

FCCPC's Activities in Food Safety Issues

- ▶ **Inspection of markets, super markets, factories, bakeries, warehouses, abattoirs, eateries e.t.c to check compliance to regulatory requirements.**
- ▶ **Engagement of Supermarkets Owners & Market Heads within FCT and neighbouring states to discuss findings from inspection carried out.**
- ▶ **Analysis of consumer products to assess their quality and verify manufacturer's claims e.g bromate in bread, cholesterol in oil, low sugar claims e.t.c.**
- ▶ **FCCPC is responsible in monitoring of the quality and quantity of micronutrient in fortified food vehicles at household level. Food vehicles like salt, vegetable oil, flour and sugar.**

FCCPC's Activities in Food Safety Issues. contd

- ▶ Sensitization programme for stakeholders e.g farmers, grain sellers and agrochemical sellers on responsible use of agrochemicals to avoid food safety issues.
- ▶ Public advisories for consumers e.g advisory on use of sniper in storing beans, ripening of fruits with chemical substance (carbide).
- ▶ Surveillance and Enforcement on Expired Food products in markets, supermarkets et.c.

Need for Capacity Building in Food Safety:

- ▶ In keeping with a main principle that every improvement can be shaped around people's skills and expertise; we need to promote the development of competencies and capacity building in food safety from farm-to-table to create a consistent and effective global food system.
- ▶ Capacity building will provide us with opportunity to enhance the safety of the multitude of food produced in the country and those imported into the country.
- ▶ Regulatory Agencies will also be able to expand their technical, scientific and regulatory capacity for effective regulation.

Way Forward in Ensuring Food Safety:

- ▶ **Harmonization of activities of players in the food value chain.**
- ▶ **Ensure prompt and adequate information sharing amongst relevant regulatory agencies in food safety matters.**
- ▶ **Increased awareness of the principles of food safety to make informed choices can save everyone from any inconveniences they may bring.**
- ▶ **All of the members of the food supply chain must comply with established standards and legislation to maintain food safety.**
- ▶ **Training of food handlers on principles, new trends & techniques in ensuring food safety.**

Conclusion

- ▶ Lets us all be aware of the health risks associated with unsafe food and make informed decision.
- ▶ Safe & nutritious food is key to sustaining life and promoting good health.
- ▶ Food that isn't safe to eat can hurt your health in many ways. So its best to be cautious and knowledgeable.

Contact us

For more information about Federal Competition and Consumer Protection Commission (FCCPC) and its operations, visit the Commission's;

- ▶ Website: www.fccpc.gov.ng
- ▶ Email: contact@fccpc.gov.ng
- ▶ Facebook: FCCPC Nigeria
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Thank you for listening