



CHALLENGES IN FISH TRADE KENYA

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INTRODUCTION

- Food safety control in Kenya is multi-sectoral and is embodied in various statutes and implemented by various government ministries/ departments and regulatory agencies.
- In view of this, the various government agencies came together and formed the National Food Safety Coordinating Committee (NFSCC) which is a multi-sectoral committee of government agencies/institutions who are players in the food chain.
- The committee developed the draft National Food safety Policy, to strengthen coordination and collaboration in matters of food safety. It has not yet been approved by parliament

INTRODUCTION

- In Kenya the Competent Authority for Fish and Fishery products is the Ministry of Agriculture Livestock and Fisheries.
- The management of the CA in matters related to the safety of fish fishery products and fish feed are the responsibility of a Standing Committee and a Technical Committee.
- Kenya is currently going through the Lobster certification process through Marine Stewardship Council (MSC)

CHALLENGES

- Inadequate enforcement and weak coordination to ensure the quality and safety food to the consumers.
- High risk of food contamination in the domestic informal market sector due to inadequate infrastructure, unsanitary production and handling conditions low take up of food safety information and high non-compliance,)
- Budgetary allocation towards food safety is very low
- Weak food surveillance system
- Most players in the food chain have not established traceability mechanisms

CHALLENGES

- The laboratories do not generate data that would inform standards development
- Lack of adequate resources to support compliance with international standards
- Lack of sufficient data on Cross border fish trade
- Inadequate knowledge by food chain players especially at production and processing levels on the international requirements on safe use of food additives, chemicals - pesticides, antibiotics
- Restrictive international food safety requirements

CHALLENGES

- Inadequate number of inspectors to carry out inspections for fish and fishery products
- The scope of analysis in laboratories in Kenya is limited; the laboratories are not accredited to analyze all parameters of food safety concern e.g veterinary residues in aquaculture products, dioxins, dyes etc
- Information communication and education of the public on food safety is insufficient.
- Minimum formalized networking among the institutions mandated to ensure food safety

CHALLENGES

- Inadequate networking among the institutions mandated to ensure food safety
- Unsustainable production e.g capture fisheries
- High cost of assuring the quality and safety of aquaculture products to the consumer and for international trade

