



**THE GENERAL MANGER'S ADDRESS DURING THE FOOD SAFETY MANAGEMENT SYSTEMS (FSMS) WORKSHOP HELD AT THE LAGOS STATE ENVIRONMENTAL PROTECTION AGENCY (LASEPA) BY JAMES MARSH AND ASSOCIATES ON WEDNESDAY, OCTOBER 24, 2012.**

It is my delight to welcome all the Lagos State Food Sector Business men and women to this Food Safety Workshop held under the auspices of the Lagos State Environmental Protection Agency as organized by James Marsh and Associates. In my opinion, if the popular saying is true that “water no get enemy” then I think also that food is everybody’s business. I therefore believe that the success of this workshop will be beneficial to all and sundry.

In environmental protection, what we do is to ensure that any impact from all human activities are mitigated in such a way as to cause little or no damage to man and his surroundings. Hazards and accidents are not limited to equipment and machineries, but as we shall see in this workshop can go as far as to touch on what we eat and drink.

In the United Nations Millennium Development Goals 2015, the provision of safe and clean water for all is a target. The aim is to improve sanitation practices and prevent food poisoning. The Sanitation Department of the Agency has not been impressed by the activities of food vendors in the State. There have been reported cases of litter and poor solid waste management in eateries and food outlets, poor hygiene, and other related improper food sanitation practices. On the last Thursday of every month, the Agency embarks on monthly industrial sanitation activities and the continued fines and sanctions have showed that compliance level is low. If this trend continues to grow worse, the Agency might be compelled to include the Food Sector in its monthly industrial sanitation exercise.

It is important to note that the Laboratory Services of the Agency have been monitoring the packaged water industry for several years and the general results are fair, not satisfactory. While the Agency will continue to work in line with its ministerial responsibilities and functions, the onus lies on every individual to know the safety of what you eat and drink.

James Marsh and Associates have been able to simplify food safety by focusing on Hazards Analysis and Critical Control Points in the Food Safety Management Systems (FSMS). These are standard methods for ensuring food safety across the food service and food production industry. The help to develop a food safety plan which avoid the critical point at which food can become unsafe throughout the process of doing business. The Hazard Analysis Critical Control Point (HACCP) System has become the universally recognized and acceptable method of food safety assurance. It is important that we all key into this knowledge in order to save lives while making profits in our food businesses.

Once again, I congratulate all the participants in today's workshop and wish you a rewarding session. The Agency will continue to work with all stakeholders of the environment in order to protect lives and safeguard the ecosystem.

Thank you for listening.

**Engr. Adebola R. Shabi** MNSE

*General Manager/CEO, LASEPA*