



# FEED THE FUTURE

The U.S. Government's Global Hunger & Food Security Initiative



## Chakula Salama: A Risk-Based Approach to Reducing Foodborne Disease and Increasing Production of Safe Foods in Kenya

Foodborne disease causes an estimated 91 million illnesses and \$16.7 billion in economic losses in Africa each year. In Kenya, unsafe food affects the country's human development and impacts economic growth. Poultry is an important dietary component for poor and middle-class Kenyan households and an important source of revenue for women and youth. However, since poultry is often produced and processed in informal settings which rarely include pathogen mitigation strategies, it remains a high-risk value chain.

The overarching goal of Chakula Salama – which means “safe food” in Swahili – is to improve food security and nutrition in Kenya. With funding from the Feed the Future Innovation Lab for Food Safety, we will be developing the country's capacity for systems-based, risk-informed approaches to food safety which can reduce risk of foodborne disease, increase production of safe food, and improve economic outcomes. To demonstrate this approach, we will focus on small-scale poultry production by women and youth in peri-urban areas of Kenya.

## PROJECT OBJECTIVES

1. Collaborating with stakeholders to identify food safety priorities for poultry value chains using a risk-informed approach.
2. Characterizing *Salmonella enterica* (SALM) and *Campylobacter* spp. (CAMPY) in poultry value chains managed by women and youth farmers in peri-urban areas and building a pipeline of food microbiology expertise through educational workshops and skills trainings.
3. Developing and evaluating the efficacy of intervention strategies for mitigating the risk of SALM and CAMPY, focusing on approaches that are culturally and gender appropriate, practical, and scalable and effectively account for gendered roles in poultry production.
4. Estimating the benefits, costs, and public health impact of selected intervention strategies to inform public and private decision-making.

**The Food Safety Innovation Lab (FSIL) leverages global food safety expertise in locally led projects that address the root causes of foodborne illness. By identifying food safety knowledge gaps and developing data-driven food safety practices and policies, FSIL projects create systemic change that strengthens household and community nutrition, food security, and economic opportunity.**



## PROJECT OUTCOMES

- ▶ Identification of food safety interventions effective in reducing SALM and CAMPY contamination in poultry products through changes in food safety knowledge, attitudes, and practices.
- ▶ Empowerment of youth and women through educational workshops and skill trainings which build food microbiology expertise.
- ▶ Creation of an enabling environment which fosters the implementation of systems-based, risk-informed approaches to food safety in Kenya.
- ▶ A risk-based roadmap for making decisions and allocating food safety resources which can be extended to other value chains, pathogens, and low- and middle-income countries.
- ▶ Increased capacity to produce safer poultry products which decreases the incidence of foodborne illness, strengthens food security, supports economic growth and global trade, and increases the resiliency of the global food supply.

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For more information about Food Safety Innovation Lab projects, visit: [purdue.ag/foodsafetyIL](http://purdue.ag/foodsafetyIL)



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