

BUILDING HEALTHY CITIES



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## Da Nang Workshop Report: Food Safety Meeting



January 26, 2021

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# ACRONYMS

BHC	Building Healthy Cities
HACCP	Hazard Analysis and Critical Control Points
JSI	JSI Research & Training Institute, Inc.
USAID	United States Agency for International Development

## Building Healthy Cities

Building Healthy Cities is a five-year cooperative agreement funded by the United States Agency for International Development (USAID) under Agreement No. AID-OAA-A-17-00028, beginning September 30, 2017. Building Healthy Cities is implemented by JSI Research & Training Institute, Inc. (JSI) with partners International Organization for Migration (IOM), Thrive Networks Global, and Urban Institute, and with support from Engaging Inquiry, LLC.

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# INTRODUCTION

The United States Agency for International Development (USAID)-funded Building Healthy Cities (BHC) project aims to refocus city policies, planning, and services with a health equity lens while improving data-driven decision making for Smart Cities in India, Indonesia, Vietnam, and Nepal. Planning for a Smart City is intrinsically linked to health: transportation, the environment, sanitation, education, recreation, technology, and the built environment all influence the health of an urban population. When decision-making across these areas is harmonized, people will benefit from improved access to health services, decreased environmental and lifestyle risk factors for chronic diseases, a lower burden of infectious diseases, and an increased availability of useful data for decision-making.

In Da Nang, BHC works with the Smart City program and other multisectoral stakeholders to prioritize, plan, and fund urban health activities on citizen reporting systems, waste management, food safety, and community engagement, among others.

In order to encourage multisectoral collaboration to address the complexity of healthy city issues, BHC holds a quarterly multisector meeting, focused on a specific topic of interest. This report summarizes the Food Safety Meeting, held on January 26, 2021. This meeting also served as the kickoff for a series of food safety-focused activities, including training for city residents (especially for vulnerable women and children), and the development of a food safety app.

## RELATIONSHIP TO BHC'S WORK

BHC engages with sectors that contribute, directly or indirectly, to citizens' health (particularly women's and children's health) and quality of life. This multisector engagement, the first core value of BHC, aims to provide all municipal sectors a common understanding of how they contribute to health. The second BHC core value is to strengthen community engagement in municipal decision-making, especially for those most vulnerable to health shocks. BHC's third core value is supporting use of data for planning and decision-making. Informed by these three core values, the project is working to improve healthy urban planning. As noted above, this workshop series supports a more multisector approach to decision-making in Da Nang. In addition, this particular workshop on food safety is strongly related to citizen health, related to BHC's project activities in support of the Food Safety Management Authority, and provided an opportunity for data on food safety to be visualized, debated, and used by decision-makers, feeding BHC's third core value.

## WORKSHOP DESIGN

The objectives of the meeting were to:

1. Connect and strengthen the network of project stakeholders working on food safety.

## 2. Gather perspectives from attendees to promote cooperation in the field of food safety.

The meeting structure was designed to be flexible, to allow for expanded conversations and collaboration between participants. The meeting was attended by 19 people from universities, city government, the hospitality industry, and nongovernmental organizations.

The meeting carefully followed the Vietnam government's regulations on prevention and control of COVID-19. All participants had their temperature checked by a thermometer upon arrival, and disinfected their hands using a 75 percent alcohol sanitizer.

# WORKSHOP SUMMARY

*Table 1: Workshop Agenda*

7:30–8:00 AM	<b>Participant Registration</b>
8:00–8:45 AM	<b>Opening, Participant Introductions, and BHC Overview</b> Dr. Tran Thi Thuy Ha, BHC
8:45–9:00 AM	<b>Presentation 1: Discussion on General Knowledge of Food Safety</b> Dr. Tran Thi Thuy Ha, BHC
9:00–9:30 AM	<b>Presentation 2: Report on Food Safety in Da Nang 2018-2020</b> Dr. Nguyen Thi Hong Hai, Food Safety Management Authority
9:30–10:10 AM	<b>Tea Break and Photos</b>
10:10–10:40 AM	<b>Presentation 3: Food Safety and Nutrition for Children</b> Dr. Vu Thi Quynh Chi, Dong A University
10:40–11:50 AM	<b>Discussions and Sharing from Attendees</b>
11:50 AM – 12:00 PM	<b>Concluding Remarks</b> Dr. Tran Thi Thuy Ha, BHC

## Registration and Opening Remarks

All participants were welcomed at the registration desk by Mrs. Tran Thi Thu Thi, of BHC. Participants provided their contact information, completed consent forms, and received



Temperatures checks are conducted for all participants (left); participants register upon arrival (center); Dr. Tran Thi Thuy Ha, BHC Da Nang Project Manager, welcomes participants and opens the meeting (right).

a small gift for attending. Mrs. Thi reminded participants to disinfect their hands using an automatic hand sanitizer dispenser before entering the meeting room.

Dr. Tran Thi Thuy Ha, BHC Da Nang Project Manager, opened the meeting. She welcomed all participants and emphasized the important role of sharing and discussion from everyone in the meeting. She then gave a short presentation about the BHC project in general, and the goals of BHC in Da Nang in particular, including the upcoming series of food safety activities.

## Discussion on General Knowledge of Food Safety

After the opening, Dr. Tran Thi Thuy Ha continued with the first presentation on general knowledge about food safety. Biological, physical, and chemical hazards were discussed with some detailed examples. Handwashing was mentioned as a simple and effective preventive action that all people should follow, and help other people understand, especially children. Dr. Ha shared a quote from Dane Bernard on food safety: "We work hard to make sure nothing happens." The results of a BHC online survey on food safety conducted from September 23 to October 6, 2020 were also shared with the participants.

## Report on Food Safety in Da Nang 2018-2020

The second presentation, "Report on Food Safety in Da Nang 2018-2020" was given by Mrs. Nguyen Thi Hong Hai from Da Nang Food Safety Management Authority. She shared information and data on food safety with the participants, including models such as building a safe product supply chain and cooperative with other provinces to supply vegetables. Advantages and challenges for food safety in Da Nang were mentioned and discussed with the participants.

## Tea Break

During the tea break, participants had the chance to casually continue discussions. They also unknowingly took part in a networking game; the participant that communicated with the highest number of people received a gift. Mrs. Vo Thi Hien from OneSky, an NGO in Da Nang, was the winner.



Mrs. Nguyen Thi Hong Hai gives the second presentation (left); participants network during the tea break (center); Dr. Vu Thi Quynh Chi gives the third presentation (right).

## Food Safety and Nutrition for Children

After the tea break, Dr. Vu Thi Quynh Chi from Dong A University gave the third presentation on "Food Safety and Nutrition for Children." The presentation included points about food safety at schools with semi-boarding kitchens, and models for applying the Hazard Analysis and Critical Control Points (HACCP) system to school kitchens. Recommendations of extending HACCP for teachers and schools were also mentioned.

## Discussions and Sharing from Attendees

After the presentations, all participants took part in a discussion session. Many opinions were given, and different perspectives on and experiences with food safety were shared.



*"I hope that all the products which is sponsored by the project should include the instructions for hearing or visually impaired."*

– Ms. Dang Huong Giang,  
Disabled Person Organization  
of Da Nang City



*"On behalf of the participants coming from the hotel, I suggest the authorities should control the food inputs well. The cooking staff like us only know how to prepare and cook following to the chef's requirements and the prescribed temperature."*

– Mr. Tran Tu Anh,  
Vinpearl Luxury



*"Food safety needs to be controlled from the first stage in the supply chain and my department is responsible for this issue in Da Nang."*

– Ms. Le Hoang Thuy,  
Da Nang Department of  
Agriculture and Rural Development

## Concluding Remarks

At the end of the meeting, Dr. Tran Thi Thuy Ha expressed her thanks to all participants for attending. Thanks to the contributions from all participants, the meeting on food safety was successful and gathered valuable inputs for future meetings and activities. On behalf of BHC, Dr. Ha expressed the hope that all participants would support the project in its next steps, and work together to improve food safety in Da Nang.

## PARTICIPANTS

	Name	Agency
1.	Le Vinh Quy	Da Nang Department of Labour, War Invalids and Social Affairs
2.	Le Thi Thanh Huyen	Department of Health
3.	Nguyen Thi Thuy Nga	CAB
4.	Hoang Nguyen Nhat Linh	CAB
5.	Nguyen Vu Huu Tien	Gic Luxury Hotel
6.	Le Hoang Thuy	Da Nang Department of Agriculture and Rural Development
7.	Dang Huong Giang	Disabled Person Organization - Da Nang
8.	Vu Viet Thu	Da Nang Department of Foreign Affairs
9.	Nguyen Huu P. Trang	Da Nang University
10.	Nguyen Thi Dong Phuong	Da Nang University
11.	Tran Thi Ngoc Thu	Da Nang University
12.	Vu Thi Quynh Chi	Dong A University
13.	Vu Thi Hue Chi	Dong A University
14.	Tran Ngoc Nhu Y	Da Nang Women's Union
15.	Nguyen Thi Hong Hai	Food Safety Management Authority
16.	Vo Thi Hien	OneSky (NGO)
17.	Tran Thi Hanh	Ngoc Lan Kindergarten School
18.	Pham Thi Kim Cuc	Bach Duong Kindergarten School
19.	Tran Tu Anh	Vinpearl Luxury

**JSI RESEARCH & TRAINING INSTITUTE, INC.**  
2733 Crystal Drive  
4th Floor  
Arlington, VA 22202  
USA  
Phone: 703-528-7474  
Fax: 703-528-7480  
Web: [www.jsi.com](http://www.jsi.com)

**THRIVE NETWORKS/EAST MEETS WEST FOUNDATION**  
7th Floor, B Building  
41 Le Duan Street  
Da Nang  
Viet Nam  
Phone: +84(0)236-3829-110  
Web: [www.thrivenetworks.org](http://www.thrivenetworks.org)

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