



National Public Health Institute of Liberia

Preventing and Controlling Public Health Threats

Press Release

Food Safety

Food Safety (Sanitation and Hygiene) Inspection of all Food Centers

Monrovia, December 11, 2017: The National Public Health Institute of Liberia (NPHIL) in collaboration with the Ministry of Health (MOH) and the National Codex Committee of Liberia is conducting sanitation and hygiene inspection exercise at all food processing. The inspection exercise will cover food establishments within Monrovia and its environs and is expected to run from December 11 to 31, 2017.

The categories of food establishments to be inspected include: restaurants, hotels, cook shops (lappa be door), bakeries, tea shops, street food vendors, canteens, mobile food vending machines, meat shops etc.

The specific purpose of this food safety inspection is to prevent food borne illness including cholera, diarrhea and typhoid; and to ensure compliance with the Public Health Law of Liberia.

The inspection will provide useful data on current sanitation and hygiene practices as well as health and safety issues within food establishment in Montserrado County. Environmental health inspection is required to ascertain how food service operators are fulfilling their responsibility to prevent food borne illnesses.

The inspection is in keeping with chapter 26 sub section 26.10 of the Public Health Law of Liberia which empowers health authorities as to order the discontinuance of operations in the establishment until all the objectionable conditions are removed when it finds a food establishment within the areas over which it has jurisdiction, or any part thereof, to be insanitary.

The general public is encouraged to cooperate with the inspection team and contact the NPHIL Hotline 4455 for further information or clarifications.

Signed: _____

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