

**Trans Fat Elimination Validation Certificate Application Form**

To apply for the World Health Organization (WHO) Trans Fat Elimination Validation Certificate, please complete and submit this form, along with the required attachments, to WHO Headquarters Department of Nutrition and Food Safety at [tfa@who.int](mailto:tfa@who.int).

**Requirements:**

1. **\* indicates required question (pages 2, 3, 11).**
2. **All supporting documents must be prepared in English. Alternatively, documents can be submitted in languages other than English, but in this case, please include a summary of each document in English.**
3. **When referencing documentation, please specify the precise section or page containing the relevant information. This facilitates efficient retrieval of the required details.**

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|  | Applicant Information | |
| Country: | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | |
| Authority/Agency: | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Name*    \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Address* | |
| Primary Point of  Contact: | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Name* | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Title* |
|  | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | *Phone number* | *Email address* |
| Secondary  Point of Contact  (optional): | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Name*    \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_  *Title*  \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ |
|  | *Phone number* | *Email address* |

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|  | **Checklist** (“Yes” means a supporting document is provided) | **Please provide a brief description** | **Documentation[[1]](#footnote-1)**  **(Please specify the document title and the exact section or page of the relevant info)** |
| **Best-practice *Trans-*Fatty Acids (TFA) regulation is implemented\*** | Yes:  No: | Please provide a brief description of the best-practice TFA regulation, including its effective date. | Policy document on best-practice policy |
| **Adequate monitoring system is in place\*** | Yes:  No: | Please provide an overview of the monitoring activities to ensure compliance with the best-practice policy, including the number of samples tested and/or labels reviewed per year, and sampling plan. | Monitoring protocol |
| **Adequate enforcement system is in place\*** | Yes:  No: | Please provide an overview of the enforcement activities to track and hold violators accountable, including enforcement actions available and those taken. | Enforcement protocol |

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| **TFA policy implemented in the country\*** | **PHO ban** |  |
| **2%** **iTFA limit** |  |
| **Monitoring and enforcement systems in place\*** | **Option A:**  **Laboratory testing or label assessment of food items sampled at food outlets** | **Option B:**  **Inspection of manufacturing facilities and at ports of entry** |
| **Domestic and imported products:**  Laboratory analysis:  (Answer Q1)  Label analysis:  (Answer Q2) | **Domestic products:**  Checking documentation:  (Answer Q3)  Laboratory analysis:  (Answer Q4)  **Imported products:**  Checking documentation:  (Answer Q5)  Laboratory analysis:  (Answer Q6)  Label analysis:  (Answer Q7) |
| In case a combined approach is taken, describe the combination: | |
| **Date of Implementation\*** | MM/DD/YYYY | |

**I. Monitoring system**

**Option A: Laboratory testing or label assessment of food items sampled at food outlets**

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|  | **Checklist** (“Yes” means a supporting document is provided) | **Please provide a brief description** | **Documentation[[2]](#footnote-2)**  **(Please specify the document title and the exact section or page of the relevant info)** |
| **Q1. Laboratory analysis** | | | |
| Validated laboratory method is used | Yes:  No: | What is the lab method used (e.g. WHO, Association of Official Analytical Collaboration (AOAC), American Oil Chemists’ Society (AOCS), the International Organization for Standardization (ISO))? | Lab method / protocol |
| Sampling plan exists | Yes:  No: | What is the basis for the sample collection? How many samples were collected and analyzed? Is it a representative sample size? What rationale and/or data were used to inform the sampling strategy. | Sampling plan |
| Reports on lab analysis (proof of lab analysis) exist | Yes:  No: | Please provide a brief description of the results of the lab analysis including the TFA content in the samples. | Lab analysis reports |
| **Q2. Label analysis** | | | |
| Policy on TFA labelling exists | Yes:  No: | Please provide a brief description of the TFA labelling regulation, and describe any exemptions or voluntary features. | Policy document on TFA labelling |
| Sampling plan exists | Yes:  No: | What is the basis for the sample collection? How many samples were collected and analyzed? Is it a representative sample size? What steps were taken to verify the general accuracy of nutrition labels, particularly in respect of trans fat? | Sampling plan |
| Reports on label analysis exist | Yes:  No: | Please provide a brief description of the results of the label analysis including the TFA content in the samples. Please indicate the % of products declaring TFA content. | Label analysis reports |

**Option B: Inspection of manufacturing facilities and at ports of entry**

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| **Q3. Checking documentation – at manufacturing facilities** | | | |
| Inspection plan exists | Yes:  No: | What is the basis for selecting the facilities? How often were the inspections carried out? Were they done as part of regular inspection or independently? What is the number and proportion of facilities inspected for each year since inspection began? Were the facilities inspected remotely? | Inspection plan |
| Relevant documentation and/or practice was examined at manufacturing facilities | Yes:  No: | What types of documents and practices were examined (e.g. documents: receipts, records, inventory, labels, laboratory reports, recipes; practice: assessing if the factories are engaged in partial hydrogenation)? | Inspection reports |
| Inspection reports exist | Yes:  No: | Please provide a brief description of the results of the facility inspection. | Inspection reports |
| **Q4. Laboratory analysis – at manufacturing facilities** | | | |
| Validated laboratory method is used | Yes:  No: | What is the lab method used (e.g. WHO, Association of Official Analytical Collaboration (AOAC), American Oil Chemists’ Society (AOCS), the International Organization for Standardization (ISO))? | Lab method / protocol |
| Inspection plan exists | Yes:  No: | What is the basis for selecting the facilities? How often were the inspections carried out? Were they done as part of regular inspection or independently? What is the number and proportion of facilities inspected per year since inspections began? | Sampling plan |
| Reports on lab analysis (proof of lab analysis) exist | Yes:  No: | Please provide a brief description of the results of the lab analysis including the TFA content in the samples. | Lab analysis reports |
| **Q5. Checking documentation – at ports of entry** | | | |
| Inspection plan exists | Yes:  No: | How often were the inspections carried out? How many products were inspected each year since inspections began? What is the proportion of products inspected? | Inspection plan |
| Relevant documentation and/or practice was examined at ports of entry | Yes:  No: | What types of documents were examined at ports of entry (e.g. bills of lading, tariff and customs declarations) or before entry (e.g. import registration submitted by importers, certificate of conformity, laboratory analysis report)? | Inspection reports |
| Inspection reports exist | Yes:  No: | Please provide a brief description of the results of the facility inspection. | Inspection reports |
| **Q6. Laboratory analysis – at ports of entry** | | | |
| Validated laboratory method is used | Yes:  No: | What is the lab method used (e.g. WHO, Association of Official Analytical Collaboration (AOAC), American Oil Chemists’ Society (AOCS), the International Organization for Standardization (ISO))? | Lab method / protocol |
| Sampling plan exists | Yes:  No: | What is the basis for the sample collection? How many samples were collected and analyzed? Is it a representative sample size? | Sampling plan |
| Reports on lab analysis (proof of lab analysis) exist | Yes:  No: | Please provide a brief description of the results of the lab analysis including the TFA content in the samples. | Lab analysis reports |
| **Q7. Label analysis – at ports of entry** | | | |
| Policy on TFA labelling exists | Yes:  No: | Please provide a brief description of the TFA labelling regulation, and describe any exemptions or voluntary features. | Policy document on TFA labelling |
| Sampling plan exists | Yes:  No: | What is the basis for the sample collection? How many samples were collected and analyzed? Is it a representative sample size? How many ports of entry are there and how many were included in the sampling plan? | Sampling plan |
| Reports on label analysis exist | Yes:  No: | Please provide a brief description of the results of the label analysis including the TFA content in the samples. Please indicate the amounts of TFA in each product and indicate the overall % of products declaring TFA content and the % of products declaring non-compliant TFA content. | Label analysis reports |

**II. Enforcement system**

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|  | **Checklist**  (“Yes” means a supporting document is provided) | **Please provide a brief description** | **Documentation[[3]](#footnote-3)**  **(Please specify the document title and the exact section or page of the relevant info)** |
| A systematic tracking of inspections and offences is in place**\*** | Yes:  No: | Are inspection reports of trans fat levels and designation of whether they are not compliant with the regulation compiled in a database, website or reports? | Database, website, reports |
| Risk-based inspections are conducted**\*** | Yes:  No: | Were high-risk food categories[[4]](#footnote-4), repeat offenders, facilities with ability for partial hydrogenation inspected (e.g. hydrogeneration towers)? |  |
| Penalties to violations are in place**\*** | Yes:  No: | What are the penalties authorized by law? How many times were various penalties actually imposed on sellers of high-trans fat foods? | Violation reports |

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| **Other relevant information (optional)** |
| Describe any other relevant information regarding implementation, monitoring and enforcement of the policy that might be relevant to the TFA validation application. Describe any efforts to monitor aggregate trans fat levels in the typical diets of national populations and vulnerable or disproportionately exposed sub-populations. Describe any efforts and findings of aggregate trans fat consumed by analyzing representative samples of blood or human breastmilk. |

1. Expected documentation is indicated as an example. [↑](#footnote-ref-1)
2. Expected documentation is indicated as an example. [↑](#footnote-ref-2)
3. Expected documentation is indicated as an example. [↑](#footnote-ref-3)
4. For example, baking fats (e.g. shortening); cooking/frying oils; vegetable ghee, spreads (e.g. margarine); baked goods (e.g. biscuits, cakes, pastries, doughnuts); baked snacks; non-dairy creamer; confectionaries; fried entrees; fried snacks; frozen foods. [↑](#footnote-ref-4)