Horizontal Challenges: WASH and Nutrition Integration

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WASHplus’
Overall Integration Approach

• Work with USAID implementing partners, government counterparts and any coalition of the willing
• Look for champions!
• Review and improve guidance on WASH within nutrition policies and guidelines – *e.g. use clean water, apply hygienic practices*
• Review and improve capacity building materials and job aids
• Identify country-specific Small Doable Actions to help people improve WASH practices
• Form a Community of Practice with existing IPs for collaboration
• Co-locate WASH programs (especially infrastructure) in nutrition-sensitive areas
• Integrate 1-3 WASH indicators
WASH and Nutrition Integration: (P)olicy and Programming Opportunities

Clinic

Home

School

Counseling
Safe Feces Disposal

Focus on WASH behaviors

Handwashing

Safe Storage & Treatment of Water

+ Other behaviors
Small Doable Actions for WASH Behavior Change

- People rarely move from current to ideal practices
- Make it possible!!
- Identify, promote and facilitate improved behaviors that...
  - Have significant **positive impact** on health
  - Are **feasible** from ‘actor’ point of view in resource constrained settings
- Construct a continuum
- Integrate!!
ASSESSMENT AND NEGOTIATION

Father’s/Mother’s Name: ___________________  Name of the Village Health Team: ___________________
Village: ____________________  Dates of Visits: __________________

1. Assess with the householder what they are doing now for each of the key behaviors and mark a check in the corner of the current practice.
2. Based on the current behavior, discuss the improved behaviors to the right of the current practice. During your discussion, ask...
   - What problem the family will face to change the current practice to the improved behavior?
   - Discuss if there is any one in the family who opposes to change the current behavior due to culture or other reason.
3. Circle one, two or three behavior/s that you agreed upon to practice.
4. Seal the agreement as a commitment and make an appointment to see the improvement behavior.
5. Finally, hand this card to them to put it securely on a wall or store in the family health card.

“IT is all our responsibility to end open defecation, unhygienic practices and the diseases they bring!”

Disposal of faeces

1. Use pit latrine
2. Use proper toilet
3. Washing hands with soap/ash after defecation

Safe water handling

4. Keep water source clean
5. Safe water handling

Cleaning your house and compound

6. Keep latrine clean
7. Essential times for hand washing

USAID  washplus
Integrated WASH & Nutrition Activity in Mali

- WASH and nutrition components implemented by same implementing organization, from the start.
- Working towards establishing a regional body to coordinate WASH and nutrition interventions.
- Community selection done deliberately to target communes and communities with high rates of malnutrition and low prevalence of latrine use.
- WASH/nutrition linkages made at regional and national levels, e.g. national and regional CLTS forums.
Integrated WASH & Nutrition Activity in Mali

5 themes
- Hand washing with soap
- Safe disposal of infant feces
- Safe water treatment and storage
- Exclusive breastfeeding
- Complementary feeding

Working through community health workers to promote an integrated set of Small Doable Actions to mothers with infant children

Activities
- Community-led total sanitation with sanitation marketing
- Screening and referring malnourished children
- Rehabilitating of water supplies and promoting of point of use water treatment
- Cooking demos w/ HW and POU promotion
Integrating WASH HIV/Nutrition in Uganda
Construct a tippy tap close to the kitchen to ensure hand washing with soap.
Wash hands with soap before preparing food.
Keep fingernails short and clean.
Prepare raw meat or fish away from other raw foods. Don’t allow juices to touch other foods.
Wash area where food is prepared at least daily, with water and Jik, if available, otherwise soap.
Wash raw vegetables and fruits under running water to remove germs, insects, and chemicals.
Keep animals (such as chickens) away from food preparation area.
Wash all the knives, cutting boards, and plates used after cutting fresh meat with soap and water.
For utensils used to handle cooked and ready-to-eat food, wash with soap and water and store on shelf or wall.
Results in Integrating WASH & Nutrition Activities

- In Mali
  - 10,000 latrines built
  - over 40 villages certified ODF
  - Over 19,000 children screened for malnutrition;
  - 7000 referred for services
- In Uganda, numerous implementing partners trained and operating with integration focus and new skills
- More waterpoints, tippy taps, handwashing in all countries
- Resources, capacity building materials, job aids available
Lessons Learned and Challenges

• Planned vs. Opportunistic Integration
• One-way vs. Two-way Integration
• Dissonance in Targeting and Measurement

Thank You!!
For more information or questions
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