



# Food Defense Certification Guidelines

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Food Safety and Quality Division  
Ministry of Health Malaysia  
May 2016

## INTRODUCTION

The Certification Scheme for Food Defense describes procedures which apply to food premises in gaining food defense Certification. The scheme is administered by Ministry of Health (MOH), which requires the food premises to set up and implement food defense plan that meets the food defense system requirements as prescribed in this guideline. The certification process includes adequacy, compliance and any follow up audits by appointed of certified auditors. The MOH will verify the maintenance of the certified food defense system through surveillance audit.

### 1. OBJECTIVE

The objective of the scheme is to grant formal recognition to food premises that have effectively implemented and maintained the food defense system for their food products.

### 2. BENEFIT

The benefits of a certified food defense system are as follows:

- 2.1 Facilitate and expedite the issuance of health certificate which is not dependant on end product testing.
- 2.2 Reduce the frequency of regulatory inspection of food premises and sampling.
- 2.3 Minimise the risk of the intentional contamination of food product.
- 2.4 Fulfil global food defense requirements by the importing countries.
- 2.5 Promote the acceptance both in Malaysia and overseas of food produced from food premises with certified food defense system.
- 2.6 Improve marketability of the certified product.
- 2.7 Gain recognition by the use of food defense logo upon certification.

### 3. DEFINITIONS

For the purpose of this scheme, the following definitions shall apply:

#### 4.1 Adequacy audit

A desk-top/document audit to examine the contents of the food defense plan and supportive document submitted and to verify that all elements of the food defense plan have been addressed.

#### 4.2 Audit

An independent, systematic examination of objective evidence, performed by trained personnel, to determine whether the food defense plan and the related results comply with planned

arrangements and whether these arrangements are implemented effectively and are suitable to achieve food safety objectives.

#### **4.3 Auditor**

A person technically competent in the food defense system and audit, and in a particular food processing technology or field, formally appointed by MOH.

#### **4.4 Certification**

Procedure by which MOH as the officially recognized body provide written assurance that the food defense system conform to food defense certification requirements.

#### **4.5 Compliance**

Compliance means the food defense plan and their implementation meet food defense certification requirements.

#### **4.6 Compliance audit**

An activity to obtain evidence that the food defense plan have been effectively applied, implemented and that the system can be maintained. It includes adequacy, on-site and follow-up audits. Compliance audit is conducted by means of an independent, impartial and objective audit to ascertain full compliance with food defense criteria and requirements.

#### **4.7 Conformance**

Conformance means activities are carried out according to the established procedures as laid out in the food defense plan.

#### **4.8 Corrective action request (CAR)**

Non-conformances documented request by the auditor which must be satisfactorily addressed or corrected by the auditee. All CARs must be closed before a recommendation for the food defense certification can be made.

#### **4.9 Food Defense**

Food defense is the protection of food products from intentional contamination or adulteration where there is an intent to cause public harm and/or economic disruption.

#### **4.10 Food Defense Plan**

A written plan used to record practices, implemented to control/ reduce the potential for an intentional contamination and thereby reduce the overall vulnerability of the assessed food operation.

#### **4.11 Vulnerability Assessment**

A process of identifying and prioritizing the weaknesses in a food operation. Vulnerability assessments are used to identify specific points (or actionable process steps) in the food supply chain where intentional contamination has the greatest potential to cause harm.

### **5 REQUIREMENTS OF APPLICATION**

Food premises applying for Food Defense Certification shall fulfill the following requirements:

- 5.1 Company is registered with the Registrar of Companies (ROC)
- 5.2 Food premises shall be licenced/ approved by the Local Authority or approval letter from any government agencies
- 5.3 Food premises is registered with MOH
- 5.4 Food safety assurance programmes shall be in place and documented
- 5.5 The Food Defense system should have been implemented for a minimum of three (3) months prior to application. Please refer *Appendix A* for logic sequence for development of Food Defense Plan
- 5.6 The Food Defense Plan manual shall be available with the minimum content as in *Appendix B*. The plan shall be duly signed and dated by the company management with executive responsibility.
- 5.7 Company shall comply to Food Act 1983 and its Regulations.

## 6 APPLICATION PROCESS

### 6.1 Submission of Application

6.1.1 The application must be made using the prescribed Application Form MOH/FD/01 (*Appendix C*) and send to:

Food Safety and Quality Division,  
Kementerian Kesihatan Malaysia,  
Level 4, Menara Prisma,  
No. 26, Jalan Persiaran Perdana,  
Presint 3, Pusat Pentadbiran Kerajaan,  
62675 PUTRAJAYA

6.1.2 Application form is also available at:

- i. Food Safety and Quality Division, Putrajaya
- ii. State Health Department
- iii. District Health Department
- iv. Website <http://fsq.moh.gov.my/v5/>

### 6.2 Fees

6.2.1 The applicant shall pay the required fee as listed in Schedule 1 (See *Appendix E*).

6.2.2 All fees shall be made payable to “**Secretary General, Ministry of Health Malaysia**”, by money order/postal order/bank draft. Payment by personal / company cheque will not be accepted.

6.2.3 The validity of money order/postal order/bank draft shall be at least two (2) months upon submission.

## 7. CERTIFICATION PROCEDURE

### 7.1 Application

Upon receipt of the application, MOH will verify to completeness the application as described in the Application Form.

### 7.2 Certification flowchart

As in *Appendix D*.

### **7.3 Premise Verification**

7.3.1 The auditors shall conduct on-site premise verification after completeness of application.

7.3.2 The auditors will present corrective action requests (CAR's) during the exit meeting. The company shall respond to CAR(s) issued within three (3) weeks after the on-site audit. The audit report will be sent to the company within four (4) weeks after receipt of CAR response. The company shall rectify the CAR given and submit the updated document within six (6) months from the on-site audit for follow-up audit.

### **7.4 Evaluation Process**

The Food Defense Certification Committee will conduct a meeting every month or when the need arises to approve recommendations given by the audit team leader. The meeting will be chaired by the Chef Director of the FSQP, Ministry of Health or appointed officer (Deputy Director / Senior Principal Assistant Director / Principal Assistant Director), and members of the committee will consist of officers from the FSQP.

### **7.5 Certificate Issuance**

Certificate will be issued in 16 working days for completed and complied documents.

## **8. CERTIFICATION VALIDITY**

Certification awarded shall be valid for three (3) years.

## **9. MAINTENANCE OF THE CERTIFIED FOOD PREMISES**

The MOH shall conduct surveillance audits of the certified food premises at least once in a year twelve (12) months, to determine whether the food defense plan is being maintained. However, the frequency of the audits will vary according to the need and more frequent audit will be conducted based on the recommendation of the compliance audit report and on cases such as rejection of products by importing countries and customer complaints on products

## **10. RENEWAL**

10.1 Certification is subject to renewal every three (3) years. All renewal application must be submitted within 3 months before the expiry date.

10.2 Application for renewal of certification is to be made on Application Form as specified in *Appendix C*.

## 11. REAPPLICATION

Reapplication for certification shall be necessary, if:

- a. there is a delay of more than six (6) months on the part of the applicant to agree with the date for compliance audit from the issuance of the adequacy audit report; or
- b. the findings of the compliance audit indicate total failure of the food defense system (failure to address all the elements of a functional food defense plan) or;
- c. any of the CARs is not closed out within one (1) year, without a valid justification, from the date of the on-site compliance audit.

## 12. APPEAL

Food Defense Certification Committee will be empowered to make decisions on any appeal lodged against any application or certification. The appeal panel will consist of members who are independent of the certification process, to ensure impartiality and prevent conflict of interest.

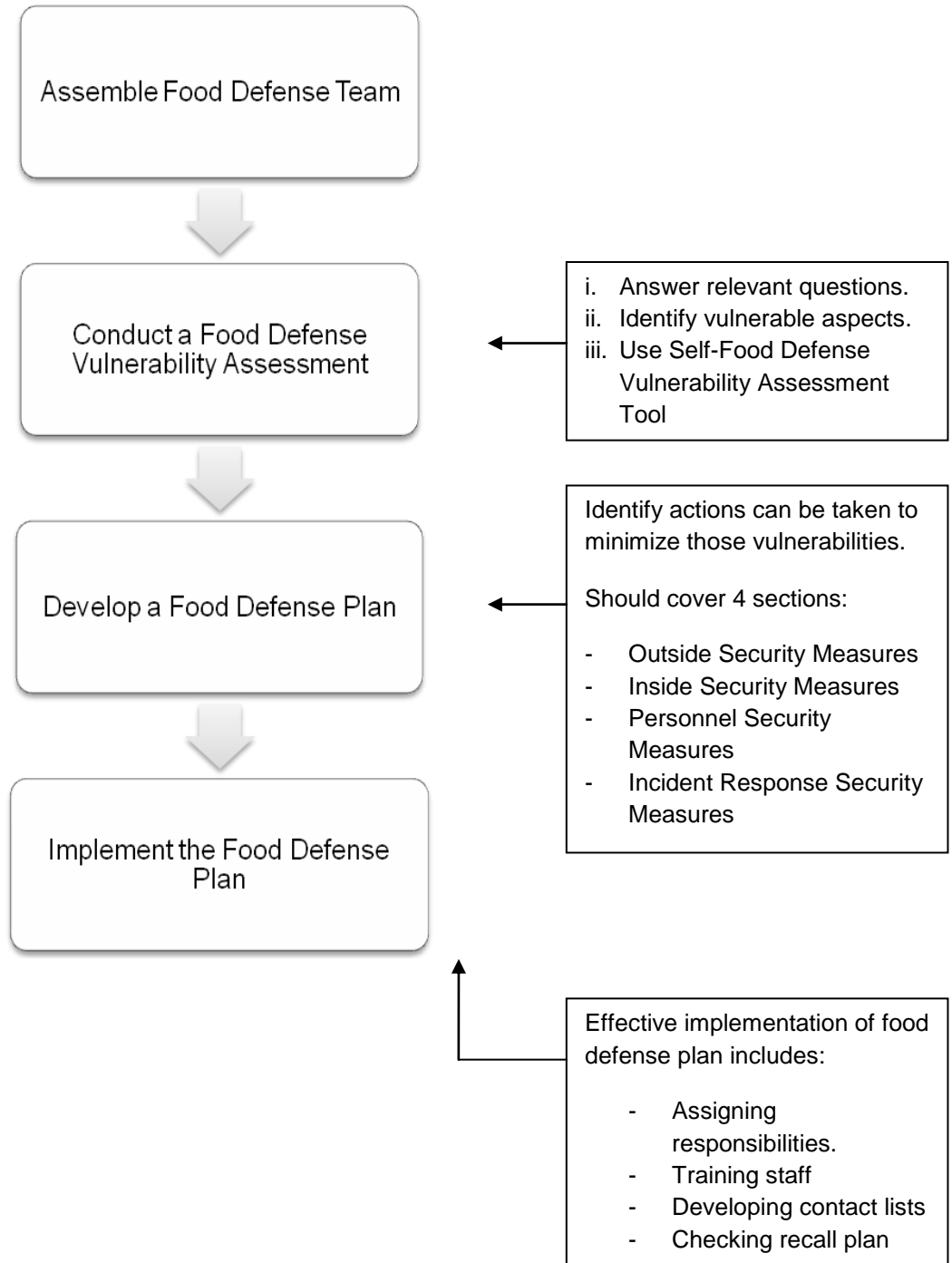
## 13. ENQUIRY

Further information on this scheme and application forms can be obtained from:

No	Address	Contact
1	Food Safety and Quality Division, Kementerian Kesihatan Malaysia, Level 4, Menara Prisma, No. 26, Jalan Persiaran Perdana, Presint 3, Pusat Pentadbiran Kerajaan, 62675 PUTRAJAYA	Tel. No : 03-8885 0797 Fax No : 03-8885 0790  <i>Email Address :</i> <i>fqc-division@moh.gov.my</i>  Web site : <a href="http://fsq.moh.gov.my/v5">http://fsq.moh.gov.my/v5</a>
2	Health State Department	<b>Appendix F</b>

**APPENDIX A**

**Logic Sequence for Development of Food Defense Plan**





## **STEPS IN DEVELOPING A FOOD DEFENSE PLAN**

### **STEP 1: CREATE A FOOD DEFENSE TEAM**

A multidisciplinary Food Defense Team shall be set up to develop, maintain and review the food defense system. Food Defense Team should include individuals at the facility with experience and knowledge to develop food defense program. A Food Defense Coordinator (FDC) shall be appointed to lead, direct and make decision about the food defense program.

This FDC should be well versed in food defense, security principles, investigation strategies, and laws or regulations pertaining to security and food defense. Other considerations for team members may be Occupational Safety And Health professionals, IT staff, QC/QA personnel, legal advisor, or CEO/President.

### **STEP 2: CONDUCT A FOOD DEFENSE VULNERABILITY ASSESSMENT**

Vulnerability assessment shall include the following components:

- Assess threats to the organization
- Identify vulnerabilities
- Assign a level of risk
- Implement counter measures or strategies to mitigate the vulnerability and risk

Assessments are conducted using the following approaches:

- Vulnerability Assessment Worksheet (Refer example in *Attachment 1*)
- Reference: Accessibility Scoresheet & Vulnerability Scoresheet (Refer *Table 1* and *Table 2*)

### **STEP 3: DEVELOP A FOOD DEFENSE PLAN**

Mitigation strategies may include:

#### **1. Outside Security**

##### **1.1 Physical Security**

- 1.1.1 Plant boundaries prevent unauthorized entry. For example, properly maintained fences or no trespassing signs posted.
- 1.1.2 Entrance to the building is secured. For example, locks and/or alarms are installed, operating and tested

- 1.1.3 Facility perimeter is randomly monitored for any suspicious activity
- 1.1.4 Outside lighting is adequate
- 1.1.5 Other access points are secured. For example, locks on windows and/or vents
- 1.1.6 Outside storage is secure

### **1.2 Shipping/Receiving**

- 1.2.1 Incoming shipments are inspected for potential tampering
- 1.2.2 Incoming and outgoing vehicles are examined for suspicious activity
- 1.2.3 Loading and unloading activities are scheduled and/or monitored
- 1.2.4 Loading dock access is controlled at all times
- 1.2.5 Incoming and outgoing shipments are secured with locks and/or seals

### **1.3 Mail Handling**

- 1.3.1 Mail is not handled near food including ingredients and packaged product
- 1.3.2 Employees are properly trained on handling suspicious mail

## **2. Inside Security Measures**

### **2.1 General Inside**

- 2.1.1 Suspicious packages are reported to appropriate personnel
- 2.1.2 Restricted areas are identified and enforced
- 2.1.3 Previously unattended materials are checked before use
- 2.1.4 Unexpected changes in inventory (product or equipment) are reported to appropriate personnel
- 2.1.5 Emergency lighting is in place and operating
- 2.1.6 An emergency alert system is identifiable, tested, and reviewed with emergency contacts

### **2.2 Manufacturing/Processing**

- 2.2.1 Access to meats, ingredients and packaged product is restricted
- 2.2.2 Access to food handling areas and/or coolers is controlled
- 2.2.3 Access to process control equipment, such as ovens and mixers is restricted
- 2.2.4 Ingredients are examined for possible tampering

- 2.2.5 Records ensure traceability for one step backward and one step forward

### **2.3 Storage**

- 2.3.1 Access to storage areas is restricted
- 2.3.2 Stock rotation is practised
- 2.3.3 Labels and packaging materials are controlled to prevent theft and misuse
- 2.3.4 Periodic inspections for tampering in storage area are performed

### **2.4 Ingredients/Water/Ice**

- 2.4.1 Restrict access to storage tanks for potable water and water reuse systems
- 2.4.2 Access lines that transfer water or ingredients are periodically inspected and restricted
- 2.4.3 Access to plant ice-making equipment is controlled
- 2.4.4 Restricted ingredients are controlled
- 2.4.5 Supplier food safety and food defense information is requested

### **2.5 Chemical/Hazardous Material Control**

- 2.5.1 Chemical and hazardous materials, such as pesticides, cleaning or laboratory materials, and sanitizer are in restricted area or locked
- 2.5.2 Maintain an up-to-date inventory of hazardous materials and chemicals and investigate any discrepancies
- 2.5.3 Potentially hazardous waste is controlled and disposed of properly

### **2.6 Information Security**

- 2.6.1 Access to any sensitive information is restricted including your food defense plan
- 2.6.2 Access to computer system is protected through firewalls and/or passwords

### **3. Personnel Security Measures**

#### **3.1 Employee**

- 3.1.1 A method to identify and recognize employees in the facility is in place
- 3.1.2 Background or reference checks are conducted for new hires
- 3.1.3 Employees have restriction on what they can bring in and take from the facility

#### **3.2 Non-employee (visitors, contractors, guest, customers, truck driver)**

- 3.2.1 A log of non-employees entering the establishment is maintained
- 3.2.2 A method to identify and recognize non-employees is in place
- 3.2.3 Non-employees are chaperoned on-site
- 3.2.4 Non-employees are restricted to appropriate areas
- 3.2.5 Non-employees have restrictions on what they can bring in and take from the facility

#### **3.3 Food defense training**

- 3.3.1 Awareness training on food defense measures is provided to new employees.
- 3.3.2 Refresher awareness training on food defense measures is offered to employees on a periodic basis
- 3.3.3 Employees are trained to report suspicious activities or unusual observations to their supervisor

### **4. Incident Response Measures**

#### **4.1 Investigations**

- 4.1.1 Procedures are in place to ensure that adulterated or potentially harmful products are held
- 4.1.2 Customer comments are investigated
- 4.1.3 Reporting unusual activities is encouraged and then investigated
- 4.1.4 Information is available to employees on how to respond to phone or other threats

4.1.5 Employees have the ability to stop activities to minimize a potential for food defense incident

4.1.6 Reported security breaches are investigated, such as alarms or suspicion of tampering

#### **4.2 Emergency Contact**

4.2.1 Plant personnel contact lists are kept up to date

4.2.2 Emergency contact lists are kept up to date

#### **4.3 Other Plan Security**

4.3.1 Product recall plan is maintained and periodically reviewed

4.3.2 Key personnel are trained in product recall and withdraw procedures

4.3.3 Recall plan protects chain of command for any criminal proceedings that may come from intentional contamination.

### **STEP 4: IMPLEMENT AND MAINTAIN THE FOOD DEFENSE PLAN**

- i. Assigning responsibilities
- ii. Staff Training
- iii. Food Defense Plan Assessment and revision
- iv. Emergency contact numbers
- v. Product Recall Procedures

**Example of Vulnerability Assessment Worksheet**

Threat No	Source/ Process Step	Potential Threat	Vulnerability	Level of Risk			Protective Measure
				Likelihood of threat Score (Table 1)	Risk Matrix Score ** (Table 2)	Level of Risk (Threat A: Very high risk: High risk:	
01	Mixing of dry ingredients	Malicious contamination	Batch making operation	1	1	-	Experienced staff only

**Table 1: Likelihood of Threat Score**

Likelihood of threat happening	Score	Impact
Very high chance	5	Catastrophic
High chance	4	Major
Some chance	3	Significant
May happen	2	Some
Unlikely to happen	1	Minor
<p><b>Note 1:</b> This is an example, organizations may choose their own ranking scheme.</p> <p><b>Note 2:</b> Likelihood of threat could be judged, for example, over period of 5 years.</p> <p><b>Note 3:</b> Impact could consider death or injury, cost, damage to reputation and/ or public and media perceptions of these consequences.</p>		

Source: PAS 96:2014

**Table 2: Risk Matrix Score**

Impact	5	Threat C	Threat B	Threat A	Threat A	Threat A
	4	Threat D	Threat C	Threat B	Threat B	Threat A
	3	Threat E	Threat D	Threat C	Threat C	Threat B
	2	Threat E	Threat D	Threat D	Threat C	Threat B
	1	Threat E	Threat E	Threat D	Threat C	Threat C
		1	2	3	4	5
<b>Likelihood</b>						
Very high risk			Threat A			
High risk			Threat B			
Moderate risk			Threat C			
Low risk			Threat D			
Negligible risk			Threat E			

Source: PAS 96:2014

**Minimum Contents of Food Defense Plan Manual**

1. Company Information
  - 1.1. Company profile
  - 1.2. Organization chart
  - 1.3. Employee information
  - 1.4. Plant layout
2. Food Defense Team and Responsibilities
3. Scope of Food Defense Plan and Food Defense Objectives(s)
4. Product description and intended consumer
5. Process Flow Chart
6. Vulnerability Assessment worksheet
7. Food defense plan
8. Emergency Contact
9. Plan reassessment procedures
10. Supporting Documents
  - 10.1 Food defense training
  - 10.2 Supplier list
  - 10.3. Product specification



**KEMENTERIAN KESIHATAN/ MINISTRY OF HEALTH MALAYSIA**

**BORANG PERMOHONAN/ APPLICATION FORM**

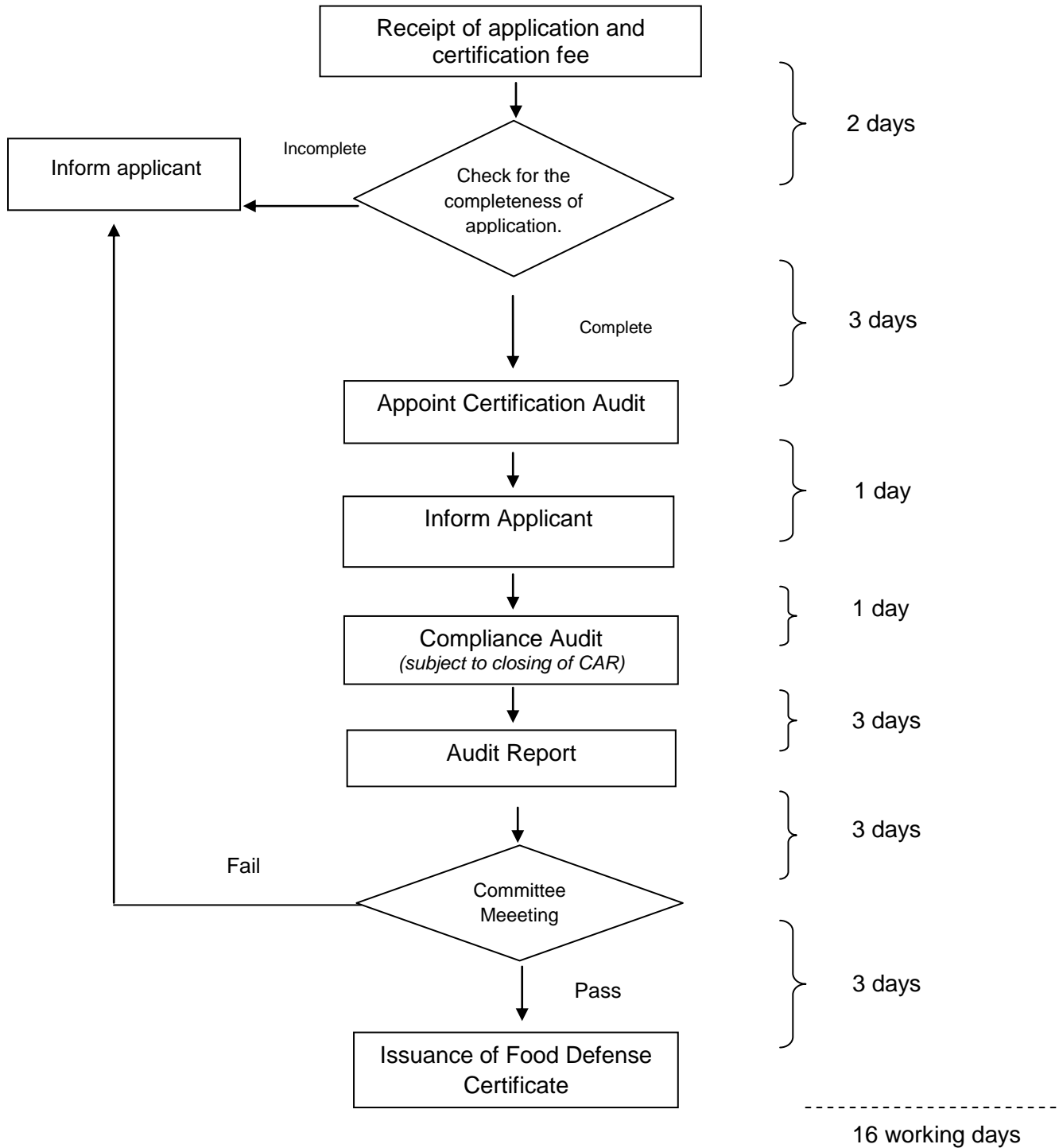
**SKIM PENSIJILAN FOOD DEFENSE/ FOOD DEFENSE CERTIFICATION SCHEME**

<b>JENIS PERMOHONAN/ TYPE OF APPLICATION</b>	<b>Kegunaan Pejabat/ For official use</b>
<p> <input type="checkbox"/> Baru/ <i>New</i>                          <input type="checkbox"/> Pembaharuan/ <i>Renewal</i>                          <input type="checkbox"/> Mohon semula/ <i>Re apply</i> </p> <p><b>JENIS PRODUK/ TYPE OF PRODUCTS</b></p> <p> <input type="checkbox"/> Proses/ <i>Processed food</i>                          <input type="checkbox"/> Makanan bermasak/ <i>ready to eat</i> </p>	<p>Tarikh Terima/ <i>Acceptance date:</i> <input type="text"/></p>
<b>MAKLUMAT PEMOHON/ PARTICULARS OF APPLICANT</b>	<b>A. Senarai semak borang/ Form checklist</b>
<p>1 Nama Pemohon/ <i>Name of Applicant:</i> <input type="text"/></p> <p>2 No Kad Pengenalan/ (<i>IC No</i>): <input type="text"/></p> <p>3 Nama Syarikat/ <i>Name of company:</i> <input type="text"/></p> <p>4 Alamat Syarikat/ <i>Address of company:</i> <input type="text"/></p>	<p>1 Borang permohonan lengkap/ <i>Completed form</i> <input type="checkbox"/></p> <p>2 Salinan pendaftaran syarikat SSM/ <i>copy of company registration</i> <input type="checkbox"/></p> <p>3 Salinan Food Defense Plan/ <i>Copy of Food Defense Plan</i> <input type="checkbox"/></p> <p>4 Fi/ <i>fee</i> <input type="checkbox"/></p>



<p>5 No Pendaftaran Syarikat SSM/ <i>Company Registration Number:</i></p> <input data-bbox="555 315 919 443" type="text"/> <p>6 Nama dan alamat premis (jika berlainan)/ <i>address of premise:</i></p> <input data-bbox="555 479 919 819" type="text"/> <p>7 No. telefon/ <i>Tel Number:</i></p> <input data-bbox="555 860 919 902" type="text"/> <p>8 No. Faks/ <i>Fax Number:</i></p> <input data-bbox="555 943 919 985" type="text"/> <p>9 Alamat emel/ <i>Email address:</i></p> <input data-bbox="555 1032 919 1086" type="text"/> <p>10 No. Tel. Bimbit/ <i>Handphone No.:</i></p> <input data-bbox="555 1133 919 1187" type="text"/> <p>11 Senarai Produk/ <i>List of Product:</i></p> <input data-bbox="268 1285 919 1626" type="text"/> <p>12 Tandatangan pemohon/ <i>applicant's signature:</i></p> <p>(Nama &amp; Cop Syarikat)</p>	<p>Catatan:</p> <input data-bbox="991 237 1385 860" type="text"/> <p>Status:</p> <p>Terima/ <i>Accept</i> <input data-bbox="1350 983 1385 1037" type="checkbox"/></p> <p>Tolak/ <i>Reject</i> <input data-bbox="1350 1084 1385 1137" type="checkbox"/></p> <p>Disemak oleh/ <i>Checked by:</i></p> <input data-bbox="991 1234 1385 1447" type="text"/> <p>Tarikh/ <i>Date:</i></p> <p>Disahkan oleh/ <i>Verified by:</i></p> <input data-bbox="991 1585 1385 1787" type="text"/> <p>Tarikh/ <i>Date:</i></p>
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**Certification Procedure Flow Chart**



**Schedule 1: Fee for Food Defense Certification**

<b>Item</b>	<b>(RM)</b>
<b>New application</b>	<b>2,500.00</b>
<b>Renewal</b>	<b>1,900.00</b>
<b>Surveillance</b>	<b>1,000.00</b>

**List of Health State Department**

1. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Perlis,  
Jalan Syed Raja Alwi  
01000 Kangar,  
Perlis.  
Tel : 04-977 3333  
Faks : 04-977 6369  
<http://jknperlis.moh.gov.my>
2. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Kedah,  
Simpang Kuala  
Jalan Kuala Kedah  
05400 Alor Setar,  
Kedah.  
Tel : 04-774 1000  
Faks : 04-774 1022  
<http://jknkedah.moh.gov.my>
3. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Pulau Pinang  
Tingkat 56, KOMTAR,  
10590 Pulau Pinang.  
Tel : 04-201 7257  
Faks : 04-221 3508  
<http://jknpenang.moh.gov.my>
4. Bahagian Keselamatan dan Kualiti Makanan  
Jabatan Kesihatan Negeri Perak  
Jalan Panglima Bukit Gantang Wahab,  
30590 Ipoh,  
Perak.  
Tel : 05-249 0242  
Faks : 05-255 0740  
<http://jknperak.moh.gov.my>
5. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Selangor,  
Tingkat 27, Wisma MBSA  
Persiaran Perbandaran  
40000 Shah Alam,  
Selangor.  
Tel : 03-5518 2121  
Faks : 03-5518 5195  
<http://jknselangor.moh.gov.my>
6. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan WP Kuala Lumpur dan Putrajaya,  
Jalan Cenderasari,  
50590 Kuala Lumpur,  
Tel : 03-2268 7333  
Faks : 03-2691 0263  
<http://jknkl.moh.gov.my>
7. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Sembilan,  
Jalan Rasah,  
70300 Seremban,  
Negeri Sembilan Darul Khusus.  
Tel : 06-766 4800  
Faks : 06-767 5506  
<http://jknns.moh.gov.my>
8. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Melaka,  
Tingkat 5, Wisma Persekutuan,  
Jalan Business City, Bandar MITC,  
75450 Ayer Keroh,  
Melaka.  
Tel : 06-234 5959  
Faks : 06-234 5951  
<http://jknmelaka.moh.gov.my>

9. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Johor,  
Hospital Permai Lama  
Jalan Persiaran Permai  
81200 Johor Bharu,  
Johor .  
Tel : 07-237 2110  
Faks : 07-236 7278  
<http://jknjohor.moh.gov.my>
10. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Pahang,  
Tingkat IM4  
Bandar Indera Mahkota,  
25582 Kuantan,  
Pahang.  
Tel : 09-570 7758  
Faks : 09-570 7794  
<http://jknpahang.moh.gov.my>
11. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Terengganu,  
Lot 28.01-28.05, PT.1247K  
Mukim Cabang Tiga  
Jalan Sultan Mahmud  
21100 Kuala Terengganu,  
Terengganu.  
Tel : 09-622 6028  
Faks : 09-622 1385  
<http://jknterengganu.moh.gov.my>
12. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Kelantan ,  
Tingkat 7, Bangunan KWSP  
Jalan Padang Garong  
15598 Kota Bahru  
Kelantan.  
Tel : 09-741 3353  
Faks : 09-747 6738  
<http://jknkelantan.moh.gov.my>
13. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Sarawak  
Jalan Diplomatik, Off Jalan Bako  
93590 Kuching,  
Sarawak.  
Tel : 082-237 835  
Faks : 082-237 837  
<http://jknsarawak.moh.gov.my>
14. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan Negeri Sabah ,  
Tingkat 5, Wisma BSN Sabah  
88000 Kota Kinabalu  
Sabah.  
Tel : 088-248 201  
Faks : 088-248 215  
<http://jknsabah.moh.gov.my>
15. Bahagian Keselamatan dan Kualiti Makanan,  
Jabatan Kesihatan WP Labuan,  
Peti Surat 80832,  
87018 Wilayah Persekutuan Labuan.  
Tel : 087-596 000  
Faks : 087-419 011  
<http://jknlabuan.moh.gov.my>

**Reference:**

1. *Malaysia Food Act 1983 & Food Regulations 1985.*
2. *MCS 1: Malaysia Certification Scheme: HACCP Application Guideline, 2010*
3. *GMP: Skim Pensijilan, 2007.*
4. *PAS 96: 2014, The British Standard Institution (BSI), 2014.*
5. *Food Safety Modernization Act 2011*