

## **INTRODUCTION**

Food Safety and Quality Division (FSQD) is responsible for the planning, implementation, monitoring and evaluation of the Food Safety and Quality Programme that is implemented at the national, state and district levels, the entry points and the local authorities. The main objective is to protect the public against health hazards and fraud in the preparation, sale and consumption of food and to facilitate trade. The mandate comes from the Food Act 1983 and its regulations.

Under the Food Safety and Quality Programme, two (2) divisions were established, namely the Planning, Policy Development and Codex Standard Division and the Compliance and Industry Development Division. There are eight (8) branches under these Divisions, namely Communication and Consumerism, Policy and Research, Standard and Codex, Surveillance and Laboratory, Domestic Industry, Domestic Compliance, Import and Export, and the Management Section.

## **ACTIVITIES AND ACHIEVEMENTS**

### **POLICY AND RESEARCH BRANCH**

The Policy and Research Branch is responsible for managing and monitoring activities related to policy, quality and innovation, regulating monitoring projects, human capital development and monitoring the development, maintenance and application of information system. It is also responsible for the maintenance of technical information within the Division's website. One of the main activities is formulation of policy and the permanent Secretariat to the National Food Safety and Nutrition Council (NFSNC).

#### **i) Activities Related to FSQD Policy**

The Policy Section is responsible for formulating policy paper, providing input to the highest management, preparation of *Dasar Baru* and One-Off, and conducting activities related to the National Food Safety Policy and the National Food Safety Action Plan.

As the Secretariat for the planning and evaluation of achievement of the Food Safety and Quality Programme, the Key Results Areas (KRA) which are also the Key Performance Indicators (KPI) of YB Deputy Minister of Health, are monitored continuously. The achievement for 2011 is illustrated in **Table 1**.

**Table 1: KRA Achievement for year 2012**

<b>Indicator</b>	<b>Target (%)</b>	<b>Actual (%)</b>
Percentage of food poisoning episodes in school	>5	21.2
Percentage of food poisoning episodes in National Service Training Camps Programme (PLKN)	>5	61.5
Percentage of premises for export complying with importing countries' requirements	>95	99.3
Percentage of registered food premises inspected which are hygienic	>96	97
Percentage of foods not complying with the Food Act 1983 and Food Regulations 1985.	<4	3

In line with the national interest to strengthen food safety along the food supply chain, the National Food Safety Action Plan (2010-2020) was reviewed by relevant stakeholders.

Two (2) series of workshop and three (3) series of meeting were conducted to prepare, review and adopt the proposed new initiatives of the plan. The new initiatives of the plan (2010-2020) were presented at the *Mesyuarat Khas Ketua Pengarah Kesihatan dengan Pengarah Bahagian dan Negeri KKM* on 8 October 2012, and were finally presented at the 11<sup>th</sup> NFSNC Meeting held on 13 December 2012 for the councils' endorsement.

The Policy Section is also responsible in the preparation and coordinating inputs for the Ministry of Health (MOH) Strategic Plan 2011-2015, the framework for the Outcome Based Budgeting (OBB) for FSQD and the profile and standard competency for all professions in FSQD.

**ii) Secretariat to the National Food Safety and Nutrition Council (NFSNC)**

The NFSNC is the highest national advisory body that provides advice related to food safety and nutrition in Malaysia. The council is chaired by YB Minister of Health and consists of 48 members including 16 Secretaries-General and 25 Directors-General from various Ministries and agencies and non-governmental organizations. The NFSNC establishment was approved by the Cabinet on 21 March 2001.

The objective of NFSNC is to ensure the health of the consumers is assured by strengthening food safety at all levels of the food supply chain in the country and to ensure Malaysians achieve optimum nutrition status.

- One (1) Meeting of the Main Committee on Food Safety was held on 28 June 2012 in preparation for the 11<sup>th</sup> NFSNC Meeting.
- One (1) NFSNC Technical Committee Meeting was held on 10 October 2012 in preparation for the technical issues that will be discussed in NFSNC.
- The 11<sup>th</sup> NFSNC Meeting was held on 13 December 2012 and chaired by YB Minister of Health and attended by 38 council members including Secretary General of MOH, Director-General of Health representative, representatives of the Secretaries-General and Directors-General of the various Ministries and agencies. The meeting was also attended by the representatives from the Malaysian Institute of Chemistry (IKM), Federation of Malaysian Manufacturers (FMM), the Malaysian Association of Environmental Health (MAEH), the Nutrition Society of Malaysia (NSM), and the Federation of Livestock Farmers' Associations of Malaysia (FLFAM). A total of 29 issues, two (2) proposals and four (4) information papers were presented during the meeting. The 11<sup>th</sup> NFSNC Meeting also agreed to appoint authorities which are responsible for food safety in Sabah and Sarawak as new council members.

**Figure 1: 11<sup>th</sup> NFSNC Meeting**



### **iii) Star Rating System (SSR)**

SSR is one of the mechanisms to evaluate and rate the performance of Government agencies in order to ensure that the service delivery in the public sector is at the level of excellence. Among the components evaluated by MAMPU are Management Components, Core Services and Client Management. SSR audit for MOH was conducted on 11-20 June 2012 at MOH Headquarters and Pahang State Health Department.

### **iv) MS ISO 9001:2008 Certification**

FSQD was awarded with the MS ISO 9001:2008 certification on 4 May 2012. In order to obtain and maintain the certification and to continuously improve the effectiveness in the quality management system the following was conducted:

- Six (6) MS ISO 9001:2008 Steering Committee Meetings were held for 2012, chaired by the Deputy Director of Policy and Research as Quality Management Representative (QMR) and the Policy Section as the secretariat.
- MS ISO 9001:2008 Second Stage Audit by SIRIM was held on 12-13 January 2012.
- Internal Audit was conducted by the FSQD Internal Audit team on 7-14 August 2012 to monitor the implementation of the Quality Management System to the requirements of MS ISO 9001:2008 standards.
- Management Review Meeting (MRM) was held on 19- 21 December 2012 to review the suitability, adequacy and effectiveness of the management on an on-going basis. This review included assessing opportunities for improvement and the need for changes to the quality management system, including the quality policy and quality objectives.
- Three (3) session of Technical Update related to MS ISO 9001:2008 documents were held on 14 September 2012 to enhance the staff awareness. To improve the competency of the internal auditors, five (5) internal auditors were sent for the Internal Audit courses organized by SIRIM Training on 2-3 July 2012.

### **v) Innovation**

A total of 12 innovation laboratories were established for the year 2012. Through these innovation laboratories, several innovation proposals were put forward for innovation competitions such as the Food Safety and Quality Programme Innovation Award and the MOH Headquarters.

The Food Safety and Quality Programme Innovation Award 2011 was held on 24 April 2012 at the Parcel E Auditorium, Putrajaya. Two (2) awards were contested for; i.e. the Innovation Award 2011 (Group and Individual category) and the Innovation Idea Contest 2012 (Management and Technical category). Special Award for Innovation was introduced as an appreciation to the achievement of the innovation laboratories at a higher level.

**Figure 2: Panel of Judges of the Innovation Awards 2011**



**Figure 3: Winners of the Innovation Award 2011**



The innovation project titled "Smart Partnership for Food Safety BKKM-IPT-SMEs" by the Innovation Lab 1 of FSQD won second place in the MOH National Innovation Award 2012 held on 20 July 2012 under the Service Innovation category.

**Figure 4: Ministry of Health Innovation Award Competition 2012**



**vi) Activities Involving Research and Monitoring**

Projects carried out are classified into two (2) categories; National Projects where food samples from the entire country are analyzed, and Specific Projects, where the projects are focused on food safety issues within a state, or on specific food safety issues. Food safety projects also include development of food analytical methods involving cooperation between the FSQD and institutions of higher learning, and subsequently, the transfer of the method to the food laboratories under the programme. A total of 24 National and Specific Projects have been carried out within 2012.

In the year 2012, the *Malaysian Total Diet Study (MTDS) 2011-2012* was continued with cooperation of the Nutrition Division, MOH in completing the “Food Comparison List for ASEAN” with the “Follow-up Meeting on the *Workshop on Food Consumption Data and Exposure Assessment*”.

**vii) Activities Involving Information and Communication Technology (ICT)**

In the year 2012, two (2) information system, that supports the activities of the Food Safety and Quality Programme was developed in-house, that is, the Food Analyst Registration Information System (FARIS) and the Interactive Club for Food Safety and Quality (MohKLIK). MohKLIK was launched by YB Minister of Health on 23 April 2012. FSQD has also partnered with the Malaysian Communications and Multimedia Commission (MCMC) in developing systems for issuance of health certificate for edible birds' nests before being exported to China.

## **DOMESTIC INDUSTRY BRANCH**

Programmes and activities related to food safety assurance, good hygiene practices and conformity assessment were developed, implemented and monitored to further improve food safety in the relevant food sector in order to reduce food contamination and the occurrence of food poisoning in this country.

## **FOOD SERVICES**

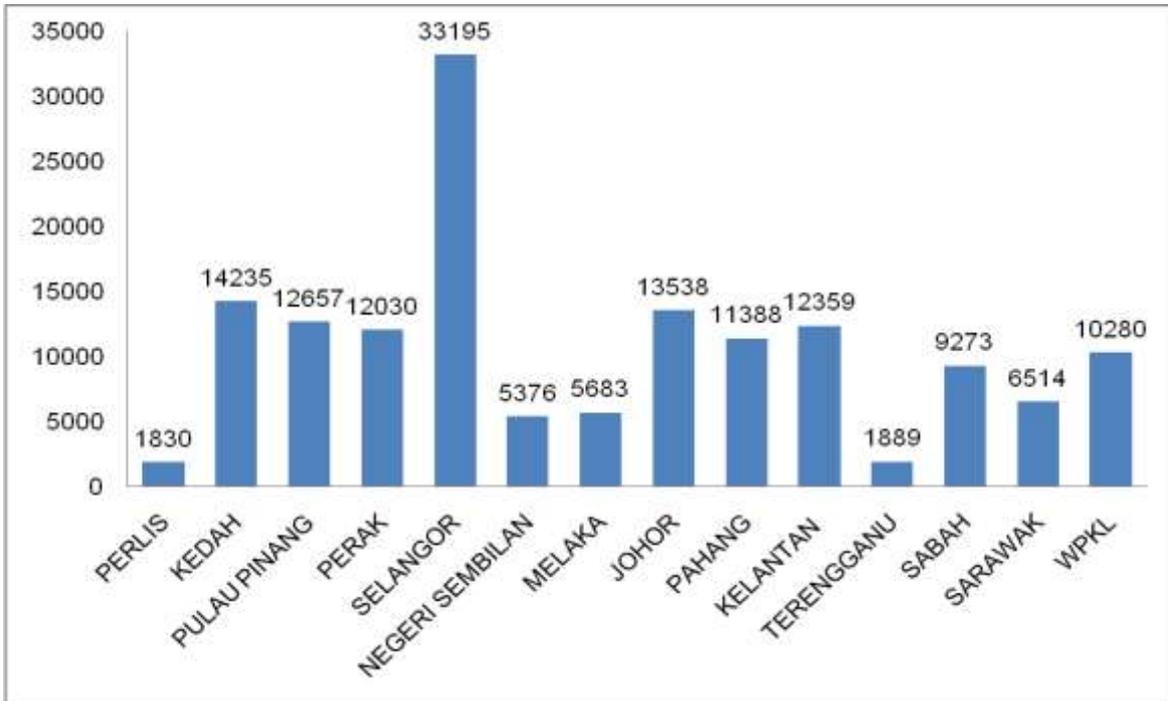
Programmes and activities are carried out to enhance the good hygiene practices in the relevant food services sector.

### **i) Food Handlers Training Programme**

The objective of this programme is to give exposure and create awareness among food handlers on hygiene and food safety, personal hygiene and cleanliness of food premises to reduce food poisoning outbreaks throughout the country.

**Figure 5** shows the number of food handlers trained by Food Handlers Training Schools (SLPM) by states for 2012. Throughout 2012, a total of 151,198 food handlers were trained by 166 SLPM recognized by MOH. Overall, the number of food handlers trained since 1996 rose to 845,691. In December 2012, 18 candidates successfully passed the *Kursus Wajib Tenaga Pengajar* (TOT) and were certified to be trainers for Food Handlers Training Course (LPM). Thus up to 2012, a total of 440 trainers had been certified by MOH to conduct the LPM courses all over Malaysia.

**Figure 5: Number of Food Handlers Trained by Food Handlers Training Schools by State 2012**



Source: Food Safety and Quality Programme, MOH

**ii) Self Assessment Programme (KENDIRI) in Schools**

The Self Assessment Programme (KENDIRI) in schools is one of the tools to reduce the risk of food poisoning incidences in school canteens and hostel kitchens as agreed by the Joint Committee on Food Safety and Quality and Nutrition between the Ministry of Education (MOE) and MOH since 2008. Implementation of this programme will improve the cleanliness and safety of food prepared and acts as the first line of defense in the prevention of food poisoning incidences.

The mechanism of the KENDIRI programme in school canteens/hostel kitchens involves the sharing of responsibility where the contractors/operators must conduct their own assessment and the cleanliness of premises is monitored directly by the schools, District Education Office (PPD), District Health Office (PKD), State Education Department (JPN), State Health Department (JKN), MOE and MOH.

Through the implementation of the KENDIRI programme, the rate of food poisoning at schools have shown a decrease of 21.2% with 115 cases of food poisoning in 2012 compared to 146 incidences in 2011.

**iii) Self Assessment Programme (KENDIRI) in National Services (NS) Training Programme**

Since 2010, the effectiveness of the KENDIRI programme in reducing food poisoning incidences in schools was extended to the kitchen of NS Training Camps. The elements of assessment have been adjusted according to the availability and suitability of the premises. The mechanism in NS Training Camps involved shared responsibility where the contractor must conduct their own assessment and the cleanliness of the premises is monitored directly by the Deputy Commandant of Camp Management, PKD, JKN, National Service Training Department (JLKN) and MOH.

Through the implementation of the KENDIRI programme, the rate of food poisoning in NS Training Camps have shown a decrease of 61.5% with five (5) cases of food poisoning in 2012 compared to 13 incidences in 2011.

**iv) 1Malaysia Milk Programme (PS1M)**

The school milk programme under PS1M for 2012 began on 18 Mac 2012 and continued up to November 2012. The Ultra High Temperature (UHT) milk was supplied by four (4) companies according to zones as stated in **Table 2**.

**Table 2: List of Suppliers and Processing Factories for PS1M by Zone**

<b>Zone/State</b>	<b>Supplier</b>	<b>Processing Factories</b>
Zone 1: Perlis, Perak dan Kedah	Hybrid Allied Sdn. Bhd.	Allied Dairy Sdn. Bhd.
Zone 2: Melaka, Selangor, Penang and Federal Territory of Kuala Lumpur	Dutch Lady Milk Industries (M) Bhd.	Dutch Lady Milk Industries (M) Bhd.
Zone 3 : Johor and Pahang	Konsuma Sdn. Bhd.	Abico Dairy Farm Company Ltd., Thailand
Zone 4: Sabah, Sarawak, Terengganu, Kelantan, Federal Territory of Labuan, and Negeri Sembilan	Sabah International Dairies Sdn. Bhd.	Sabah International Dairies Sdn. Bhd.

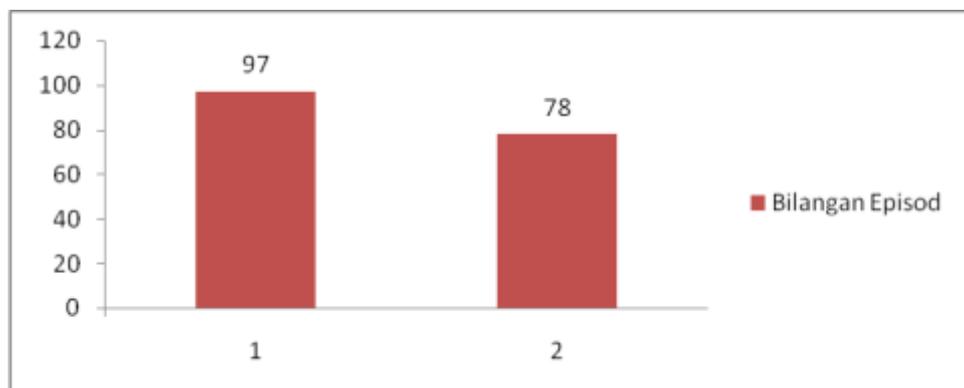
*Source: Food Safety and Quality Programme, MOH*

Monitoring of implementation for PS1M was carried out by JKN according to the Monitoring Procedure for the PS1M Distribution Control Mechanism. This include monitoring food safety control measures along the supply chain from the factories, warehouses, untill the storage at schools.

For 2012, three (3) local processing factories and a foreign company in Thailand were approved to supply milk under this programme. Monitoring audits were carried out twice yearly at these establishments. A total of 24 warehouses have been verified and approved whereas 104 vehicles have been verified for approval before milk distribution was undertaken. The total number of schools approved for milk distribution was 7,617 (98.6%) which include 15 schools in the Federal Territory of Labuan, 2,266 schools in Sabah and Sarawak and another 5,336 schools in Peninsular Malaysia.

To ensure the safety of the UHT supplied, sampling was conducted at the warehouses before milk was distributed to the schools. Throughout the programme, monitoring samples were also taken by MOH along the supply chain to determine if any problem occurred along the way. A total of 3,796 samples were taken for analysis in 2012.

**Figure 6:**  
**Number of Clinical Symptom Episodes Reported for 2011 and 2012**



Source: Food Safety and Quality Programme, MOH

For 2012, the total number of clinical symptom episodes reported that was thought to be caused by drinking UHT milk had shown a slight decrease to 78 episodes from 97 episodes reported in 2011. This involved 2,270 (0.16%) students from 1,433,407 students who received the milk supply in 2012 compared to 3,379 (0.24%) affected from a total of 1,406,904 students who received the milk in 2011.

To overcome this situation, action was taken according to locality, where batches of milk involved in clinical symptom episodes were not distributed to students and replaced with new batches of milk to avoid milk supply disruption.

## AUDIT AND CERTIFICATION

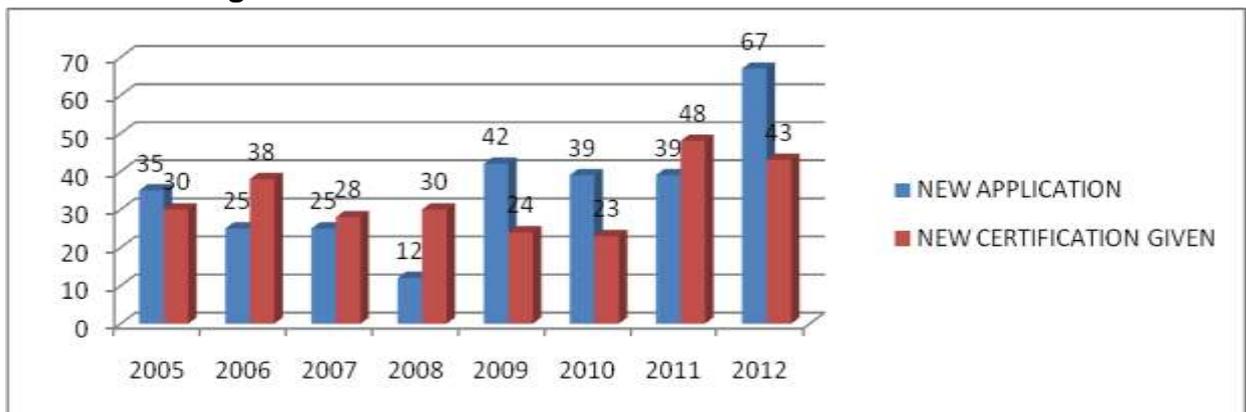
There are three (3) types of certification schemes related to food safety assurance under MOH, namely:

- a. Hazard Analysis and Critical Control Point (HACCP) Certification Scheme
- b. Good Manufacturing Practice (GMP) Certification Scheme
- c. *Skim Keselamatan Makanan 1Malaysia* (SK1M) Certification

### i) HACCP Certification Scheme

The HACCP Certification Scheme was introduced by FSQD at the end of 1997 and was launched in 2001. The purpose of this scheme is to assist industry in complying with the requirement of importing countries, as HACCP is recognized worldwide as a food safety assurance system. As of December 2012, a total of 239 food industries were certified under the MOH HACCP Certification Scheme. This certification has helped the industry in meeting the needs of countries of the European Union (EU) and the United States (US) for the export of fish and fishery products.

**Figure 7: Number of HACCP Certification 2005-2012**



Source: Food Safety and Quality Programme, MOH

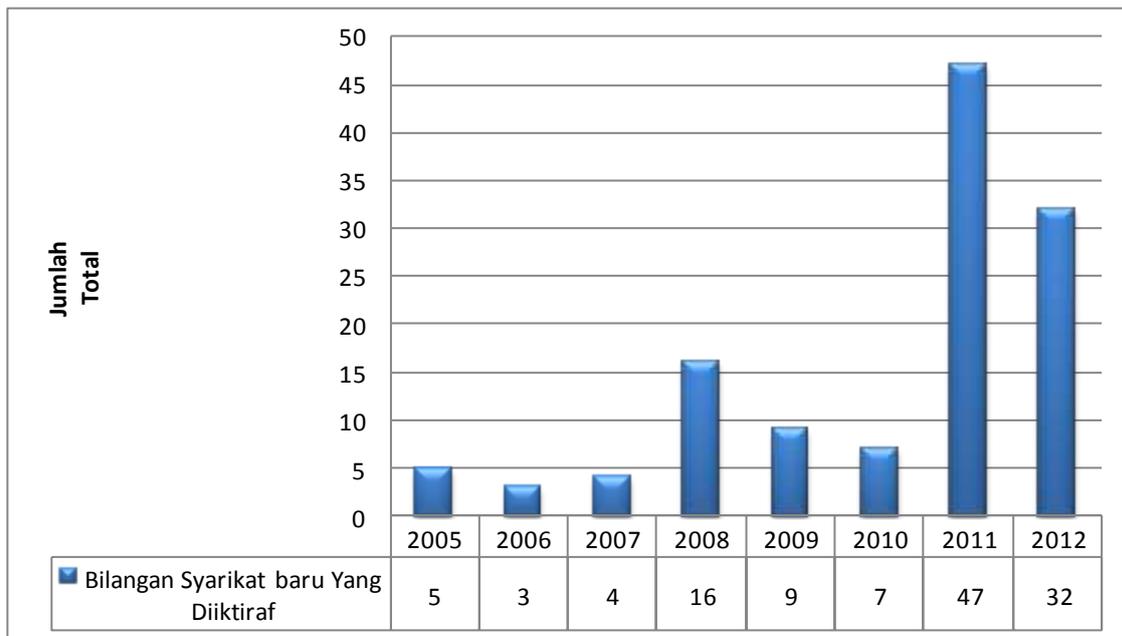
### ii) Good Manufacturing Practices (GMP) Certification Scheme

The GMP Certification Scheme was established at the request of the importing countries and the small and medium enterprise (SMEs) in the country. This certification scheme was launched by YB Minister of Health

on 19 December 2006. As of December 2012, a total of 123 companies have received GMP certification. This certification will enhance consumer confidence on the products and assist industry in expanding their market.

**Figure 8: Number of GMP Certification 2005-2012**

Source: Food Safety and Quality Programme, MOH



**iii) Skim Keselamatan Makanan 1Malaysia (SK1M)/Skim Makanan Selamat Tanggungjawab Industri (MeSTI)**

SK1M was officially launched by YB Minister of Health on 8 November 2010. It was part of the transformation programme for the food industry, specifically for the SMEs, to upgrade and strengthen their food safety assurance system as well as to increase their compliance to the Food Hygiene Regulations 2009, in stages based on the capability of the food industry.

SK1M consisted of three (3) levels of certification based on the basic requirement of food safety assurance and hygiene aspects, namely:

- a) Food Safety Inspection (PKM)
- b) GMP 1Malaysia or GMP1M
- c) HACCP 1Malaysia or HACCP1M

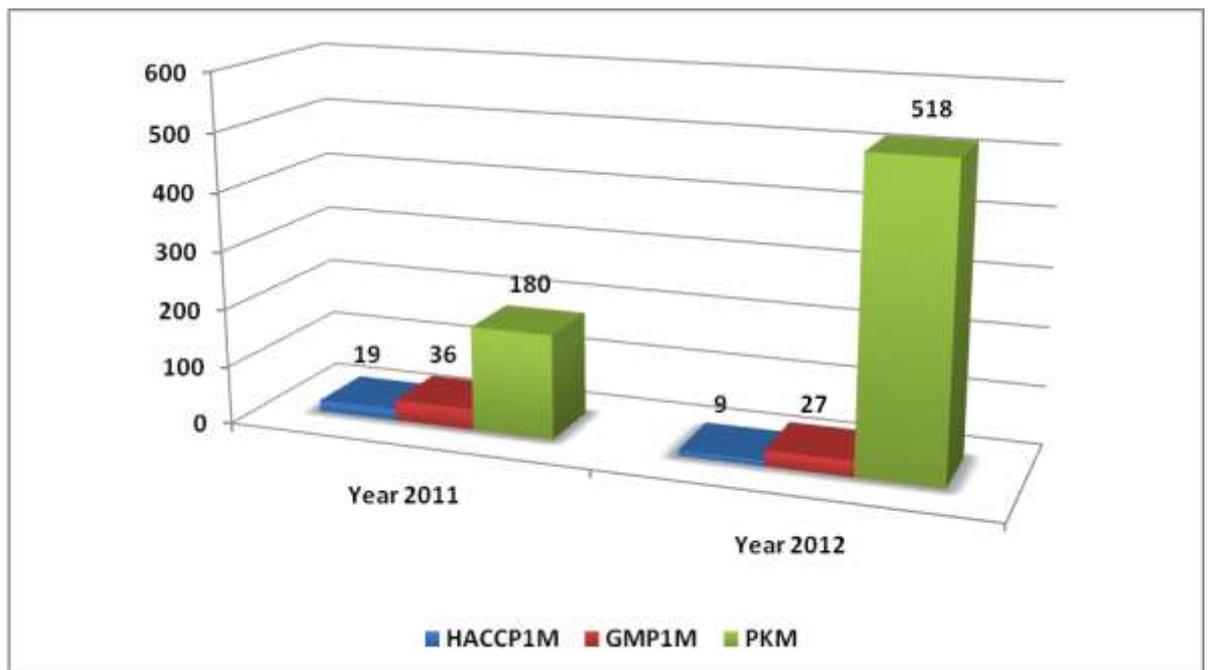
However, beginning 1 June 2012, the *Skim Pensijilan Makanan Selamat Tanggungjawab Industri* (MeSTI) was introduced to replace SK1M, where it

is the rebranding of SK1M. It is an improvement of SK1M to facilitate food enterprises, particularly SMEs, in meeting the requirements under the Food Hygiene Regulations 2009.

Under the MeSTI certification, guidance will be provided to food enterprises to develop and implement a food safety assurance programme before certification is given. Under this food safety assurance programme, the SMEs are required to develop a planned and documented practical system together with control records. Among the key elements in an effective food safety assurance programme are control of premises, control of operation and traceability.

Until December 2012, a total of 789 food industries throughout Malaysia were given SK1M recognition. Of the total, 698 are PKM recognition, followed by 63 GMP1M recognition and 28 HACCP1M.

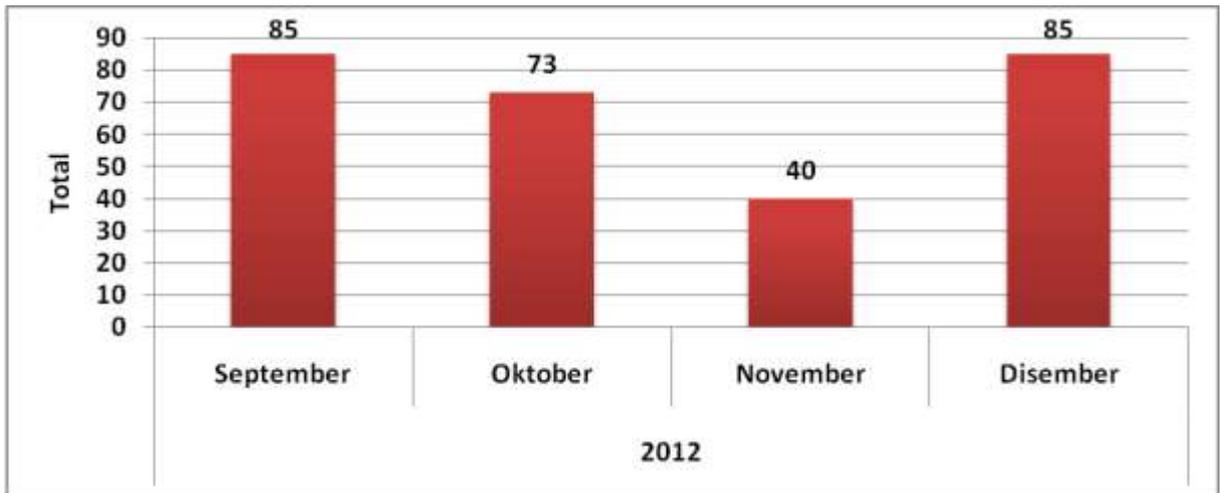
**Figure 9: Number of SK1M Recognition for 2012**



Source: Food Safety and Quality Programme, *MOH*

However, beginning September 2012, MeSTI certification was implemented. Until December 2012, a total of 283 MeSTI certification was given to the food industry in Malaysia.

**Figure 10: Number of MeSTI Certification for 2012**

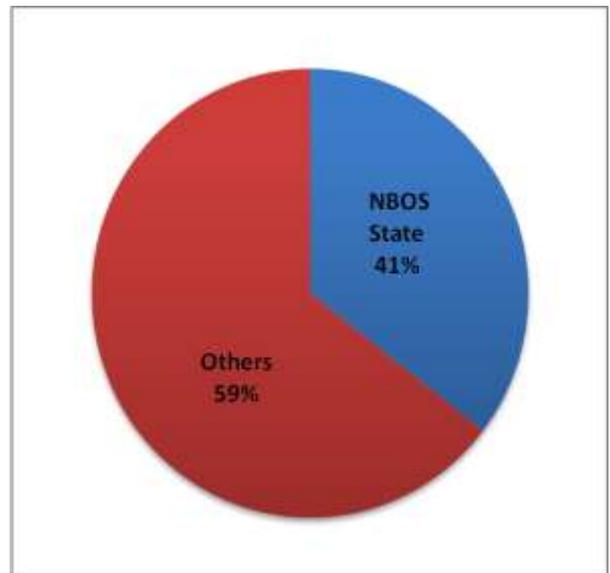


Source: Food Safety and Quality Programme MOH

Of the total number of 789 SK1M recognition given to food industry throughout Malaysia, 320 is the recognition of SK1M under the NBOS project in 2012 which involved Rural Transformation Centres (RTC) such as RTC Perak, RTC Kelantan and RTC Melaka.

**Figure 11: Achievement of SK1M Recognition under the NBOS Project**

SK1M	Total	Percentage (%)
NBOS State	320	41
Others	469	59
<b>TOTAL</b>	<b>789</b>	<b>100</b>



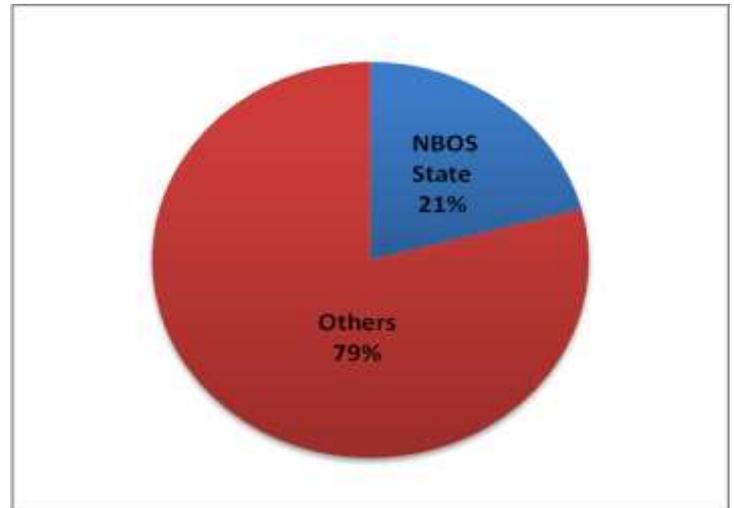
Source: Food Safety and Quality Programme, MOH

Besides that, of the total number of 283 MeSTI certification given to food industry throughout Malaysia, 59 is the certification of MeSTI under the

NBOS project in 2012 which involved RTC Perak, RTC Kelantan and RTC Melaka.

**Figure 12 :**  
**Achievement of MeSTI Certification under the NBOS project**

MeSTI	Total	Percentage (%)
NBOS State	59	20.85
Others	224	79.15
<b>TOTAL</b>	<b>283</b>	<b>100</b>



Source: Food Safety and Quality Programme, MOH

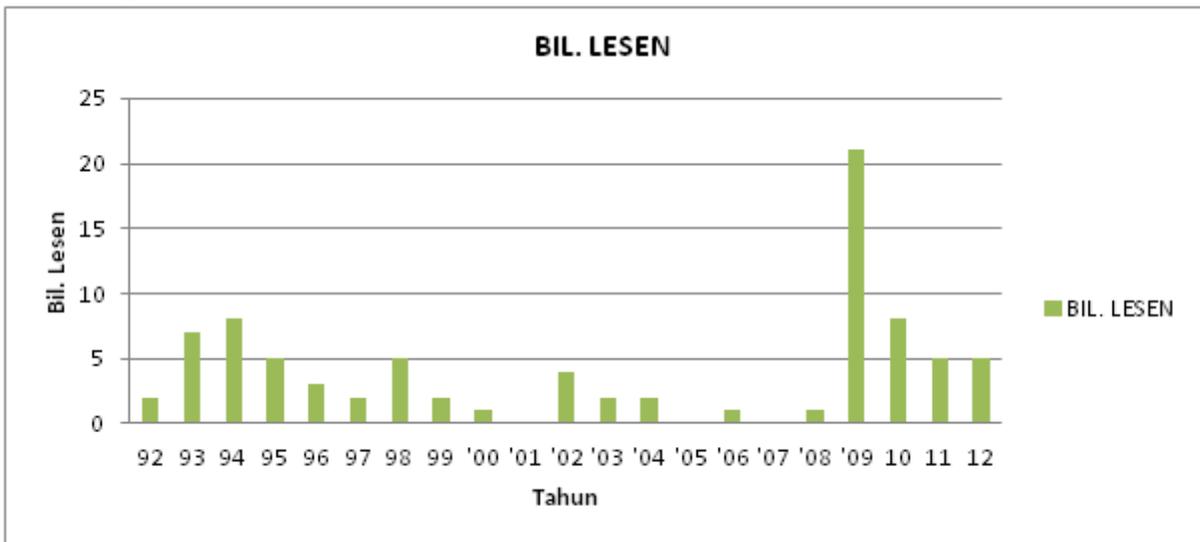
## LICENSING

The water source used for the manufacture of natural mineral water (AMS), packaged drinking water (AMB) and ice for the purpose of trade or business must be licensed as provided for under Regulations 360A, 361 and 394A of the Food Regulations 1985, respectively.

### i) Natural Mineral Water

Since the enforcement of this requirement in 1992, up to 2012 (Figure 13), a total of 64 sources of natural mineral water have been licensed. 29 licenses are for local natural mineral water sources while the rest are for foreign sources. In 2012, a total of five (5) new licenses were issued and none were revoked.

**Figure 13: Issuance of Natural Mineral Water Licenses 1992-2012**

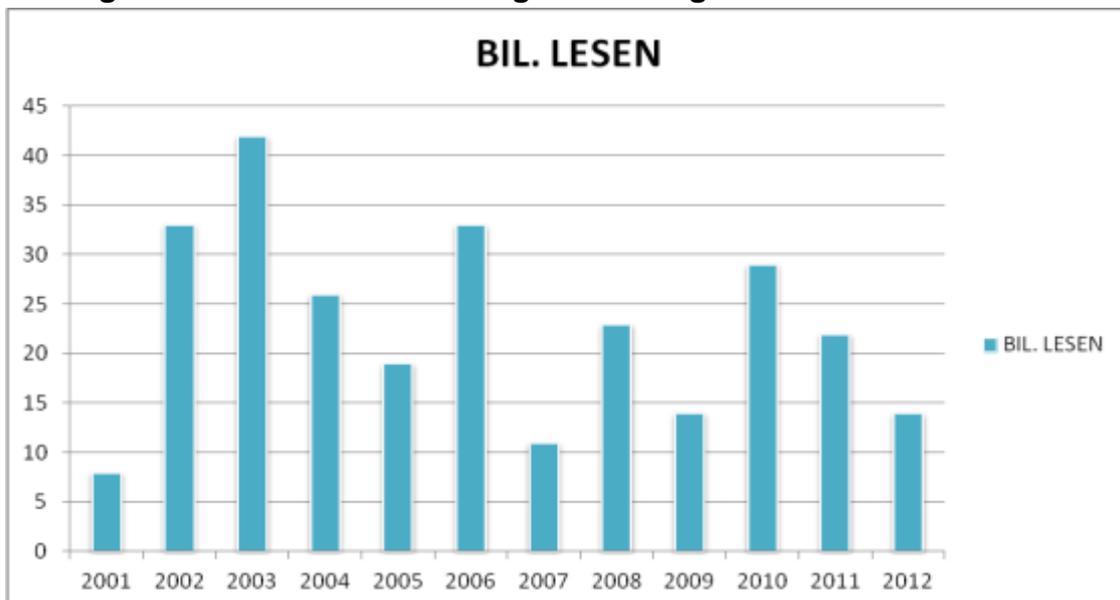


Source: Food Safety and Quality Programme, MOH

**ii) Packaged Drinking Water**

A total of 228 sources for packaged drinking water licenses were approved in 2001-2012 (Figure 14). In 2012, a total of 14 new licenses were issued whilst nine (9) licenses were revoked.

**Figure 14: Issuance of Packaged Drinking Water Licenses 1992-2012**



Source: Food Safety and Quality Programme, MOH

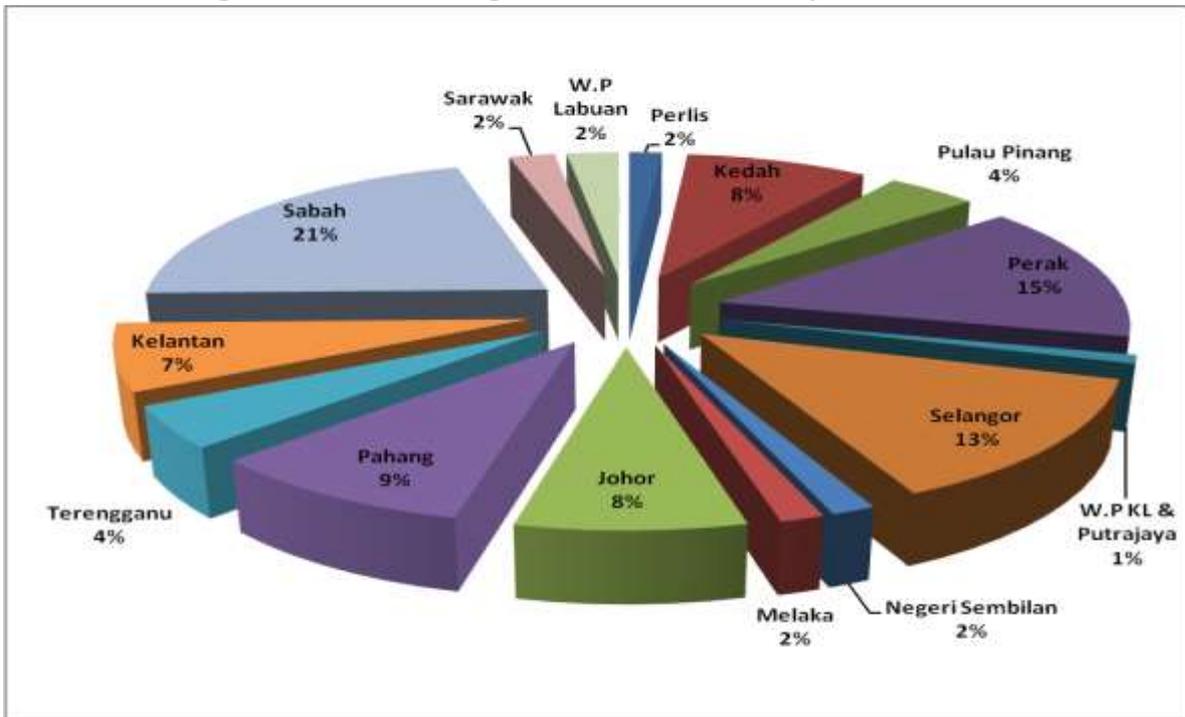
### iii) Ice

In 2012, 47 (88.7%) out of a total of 53 new applications and renewal for licenses received were approved. The number of licenses issued in 2012 was 51 and these include four (4) application from 2011 which was approved in 2012.

A total of 36 new companies have obtained licenses in 2012. However, it is still far from the targeted amount. There were only 62 companies licensed until December 2012 and this amount is only 18.5% of the total ice factory in Malaysia, totaling 335 companies.

Educational enforcement approach has been undertaken on the ice manufacturers to increase their awareness. The majority of the ice manufacturers are SMEs. Therefore, financial constraints and lack of knowledge on food safety seemed to be among the main factors of failure to obtain a license. Percentage of MOH ice licensees by state is in Figure 15.

**Figure 15: Percentage of Ice Licensees by State 2012**



Source: Food Safety and Quality Programme, MoH

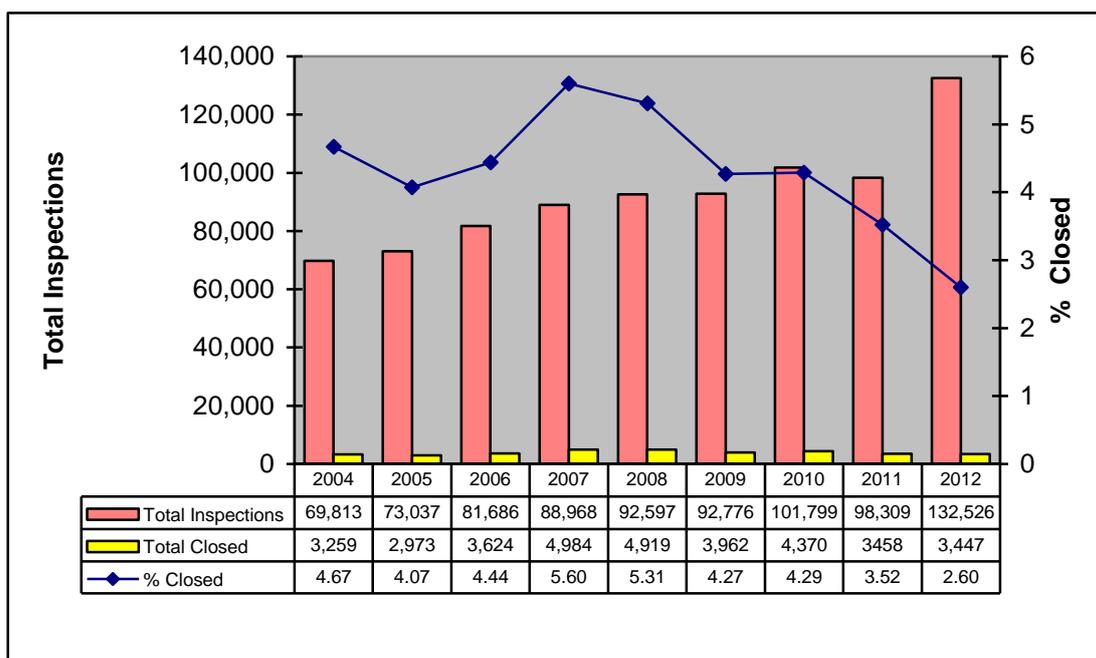
## DOMESTIC COMPLIANCE BRANCH

The role of the Domestic Compliance Branch is to plan, review and coordinate all enforcement activities based on the Food Act 1983 and its regulations. Such activities include food sampling, inspection of food premises, enforcement activities such as closure of unhygienic food premises, seizure of non-complying food, investigation of complaints and management of food safety issues.

### i) Inspection and Closure of Food Premises

Inspection of food premises is one of the routine activities to ensure that all food premises are clean and hygienic and food safety is assured. In 2012, a total of 132,526 food premises were inspected and 3,447 (2.6%) insanitary food premises were closed under Section 11, Food Act 1983 (**Figure 16**).

**Figure 16:**  
**Inspection and Closure of Food Premises 2004-2012**



Source: Food Safety and Quality Programme, MOH

### ii) Registration of Food Premises

As required under Regulation 3, Food Hygiene Regulations 2009 (FHR 2009), food premises which must be registered with MOH are food factories, food premises which are involved in food catering, food outlets (restaurants, stalls, canteen etc) and vehicles which sell ready-to-eat food. Registration of food premises shall be carried out by the owner of food premises through online application at <http://fosimdomestic.gov.my>.

Through promotional and registration of food premises activities that have been carried out nationwide by FSQD beginning March 2010 to 2012, there are 47,555 registered food premises. This number consists of 4,932 food factories, 2,617 premises which are involved in food catering, 39,670 food outlets and 366 vehicles which sell ready-to-eat food. **(Table 3)**

**Table 3: Registration of Food Premises from March 2010-2012**

Category	Year			
	2010	2011	2012	Cumulative
Factories	1,056	1,737	2,139	4,932
Premises involved in food catering	540	674	1,403	2,617
Food outlets	5,938	12,661	21,071	39,670
Vehicles selling ready-to-eat food	74	85	177	336
<b>TOTAL</b>	<b>7,608</b>	<b>15,157</b>	<b>24,790</b>	<b>47,555</b>

Source: Food Safety and Quality Programme MOH

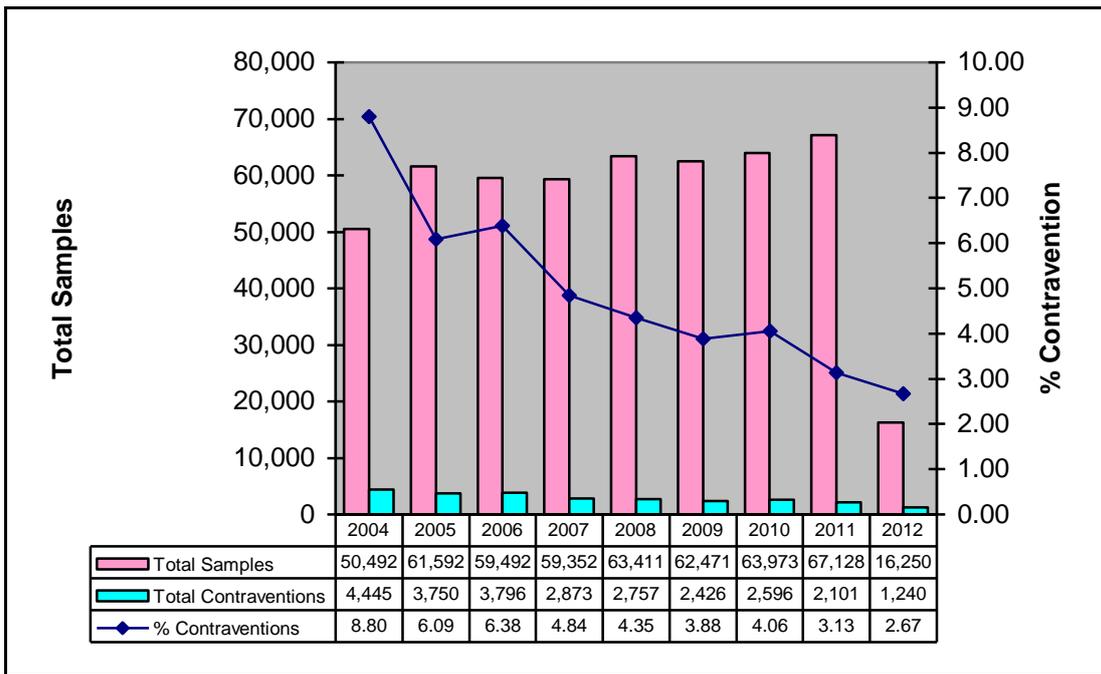
### iii) Food Sampling

The purpose of food sampling is to ensure that food prepared or sold in Malaysia adhere to requirements under the Food Act 1983 and Food Regulations 1985. Food sampling target for 2012 was 16,250 samples based on the norm under the 2012 Plan of Action as specified by FSQD. Food sampling is divided based on parameters of analysis as follows:

- i. Microbiology - 40%
- ii. Chemical - 55%
- iii. Physical - 5%

In 2012, a total of 46,479 food samples were taken for analysis and 1,240 (2.67%) of the samples contravened certain requirements under the Food Act 1983 and Food Regulations 1985 **(Figure 17)**. Percentage of contravention has been decreasing since 2004 i.e. from 8.8% in 2004 to 2.67% in 2012. A total of 619 sellers/food manufacturers who contravened provisions under the Food Act 1983 and Food Regulations 1985 were prosecuted and fines amounting to RM559,070.00 were collected.

**Figure 17: Food Sampling 2004 - 2012**

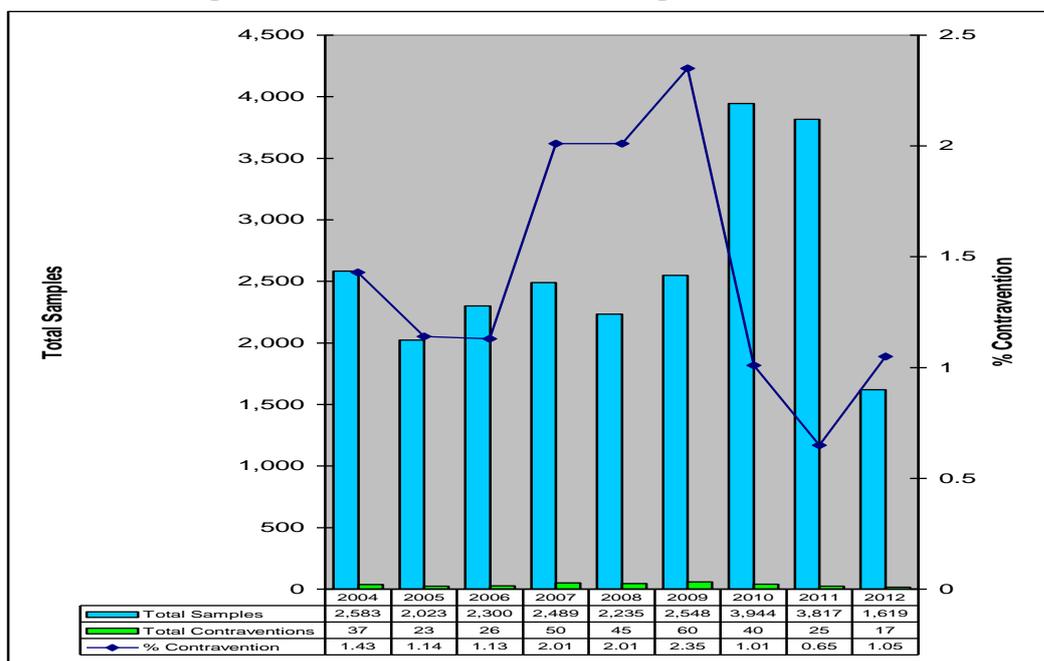


Source: Food Safety and Quality Programme MOH

#### iv) Monitoring of Pesticide Residues

In 2012, a total of 1,619 food samples (**Figure 18**) were taken for pesticide residue analysis consisting of 1,394 samples of vegetables and 225 samples of fruits. Results of the analysis showed that 13 (0.93%) of the vegetable samples and four (4) (1.78%) of the fruit samples contained pesticide residues above the Maximum Residual Limit (MRL) as stated under Table 16, Regulation 41, Food Regulations 1985.

**Figure 18:  
Monitoring of Pesticide Residues in Vegetables and Fruits 2004-2012**



Source: Food Safety and Quality Programme, MOH

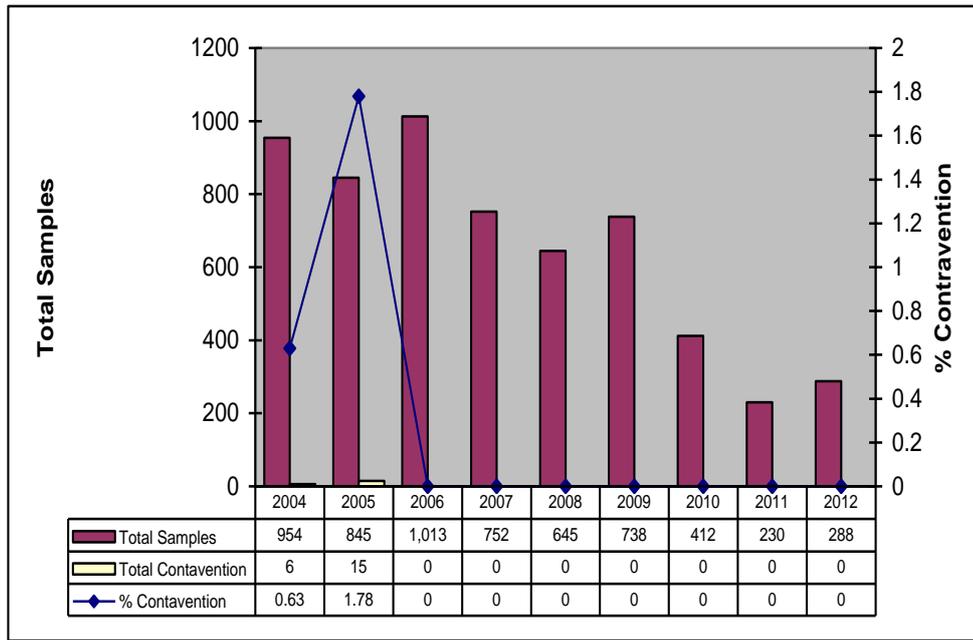
## v) Monitoring of Drug Residues

As a result of continuous monitoring and enforcement, the abuse of veterinary drugs such as nitrofurans, chloramphenicol and beta agonist has been reducing.

### a) Nitrofurans

In 2012, a total of 283 poultry samples and five (5) egg samples were taken for analysis of nitrofurans residue and none of them were positive (Figure 19).

**Figure 19:  
Monitoring of Nitrofurans in Chicken Meat and Eggs 2004-2012**

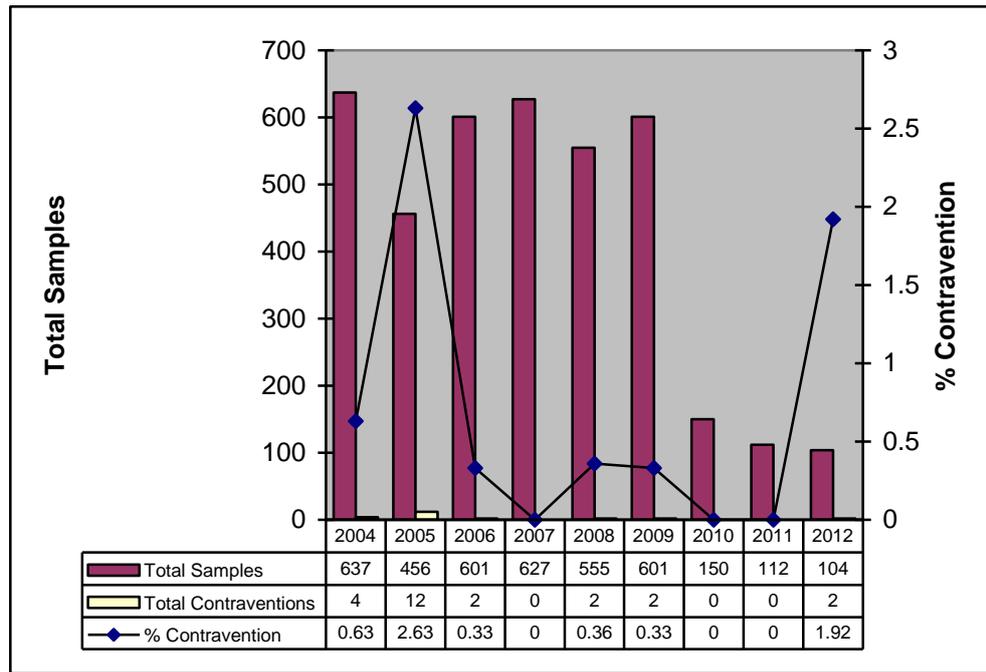


Source: Food Safety and Quality Programme, MOH

**b) Chloramphenicol**

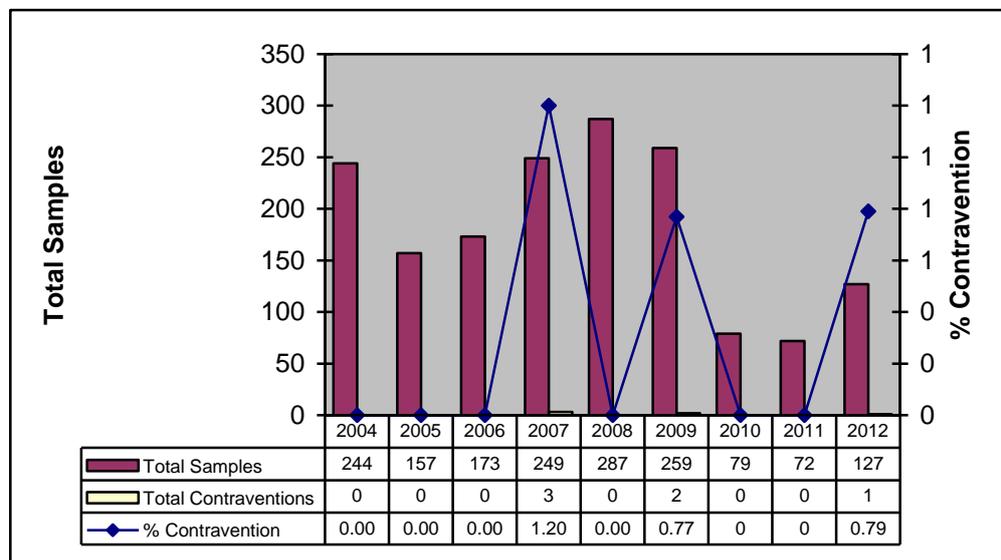
A total of 104 chicken meat samples were taken for chloramphenicol analysis and two (2) (1.92%) of the samples were found to contain residues of chloramphenicol (**Figure 20**). In addition, 127 fish samples were taken for the same analysis and one (1) (0.79%) sample was found to contain residues of chloramphenicol (**Figure 21**).

**Figure 20:**  
**Monitoring of Chloramphenicol in Chicken Meat 2004-2012**



Source: Food Safety and Quality Programme, MOH

**Figure 21:**  
**Monitoring of Chloramphenicol in Fish 2004-2012**



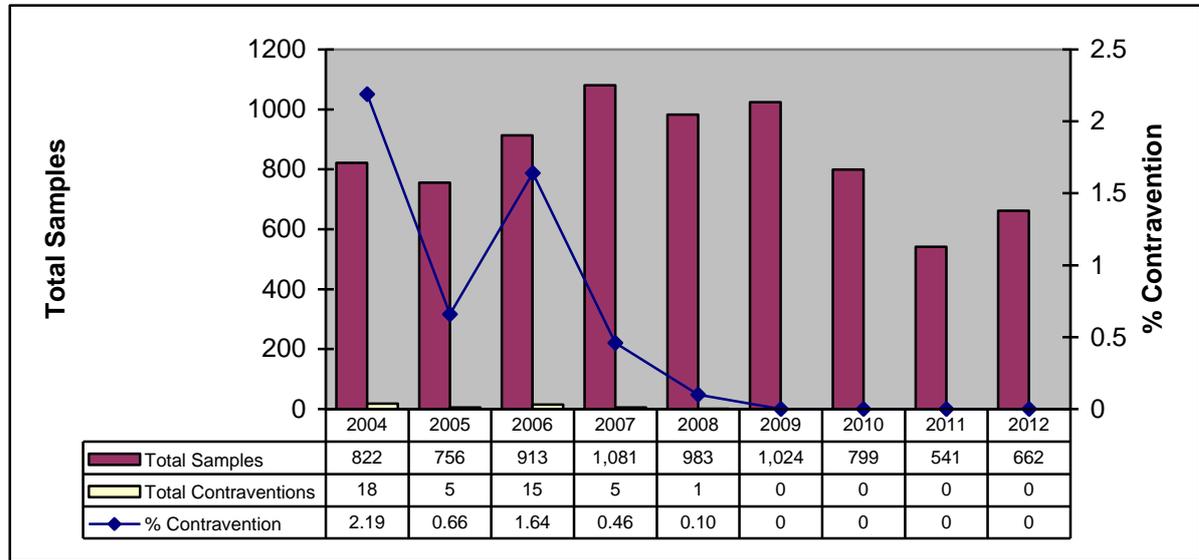
Source: Food Safety and Quality Programme, MOH

**c) Beta-Agonist**

In 2012, a total of 662 samples were taken for beta-agonist analysis (Figure 22). These include pork (217 samples), beef (225 samples), mutton (37 samples) and duck meat (183 samples). As a result of continuous enforcement by MOH through routine inspections and

special operations, the rate of abuse of beta agonist has been reduced from year to year. Since 2009 none of the samples taken were positive for beta-agonist.

**Figure 22:  
Monitoring of Beta Agonist in Meat 2004-2012**



Source: Food Safety and Quality Programme, MOH

## IMPORT BRANCH

The objective of food import control is to ensure that food imported into this country comply with the Food Act 1983 and its regulations. The food import control activities carried out at the entry points include inspection and sampling of food consignments as well as enforcement activities such as detention, rejection, prosecution and destruction of consignments that contravene such provisions.

### i) Food Import Control System

MOH manages food import control through the use of a web based application system i.e. FoSIM which uses a risk-based approach in determining food safety hazard of imported food. The risk attributed to the food is determined by six (6) levels of examination, that is:

- a) Level 1 (Auto Clearance) - Food automatically released without inspection
- b) Level 2 (Document Examination) - Food released after satisfactory document inspection
- c) Level 3 (Monitoring Examination) - Food released after inspection and samples may be taken for analysis

- d) Level 4 (Surveillance Examination) - Food released after inspection with samples taken for analysis
- e) Level 5 (Hold, Test & Release) - Food detained pending results of sample analysis
- f) Level 6 (Auto Rejection) - Food automatically rejected

**ii) Monitoring of food imports at each entry point**

The monitoring of imported foods at the entry points is based on the following targets:

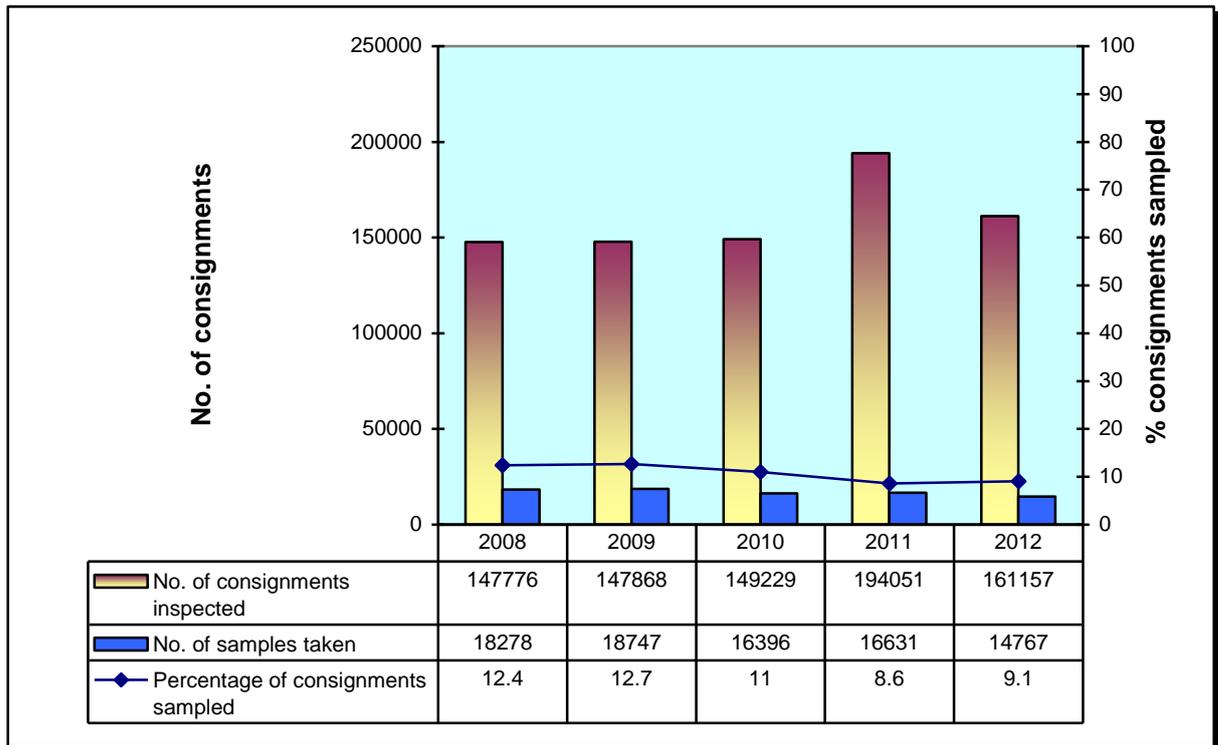
- a) 100% document inspection – 100% inspection of document (K1) on all declaration for imported food consignments either manually or electronically.
- b) 70% food consignment inspection at land entry points
- c) 40% food consignment inspection at seaports
- d) 35% food consignment inspection at airports
- e) 10% of the food consignments inspected to be sampled for analysis

**iii) Activities and achievement**

In 2012, 161,157 consignments were inspected and 14,767 samples (9.1%) were taken for analysis (**Figure 23**). From the total samples taken for analysis, 178 samples (1.2%) contravened the Food Act 1983 and Food Regulations 1985 (**Figure 24**).

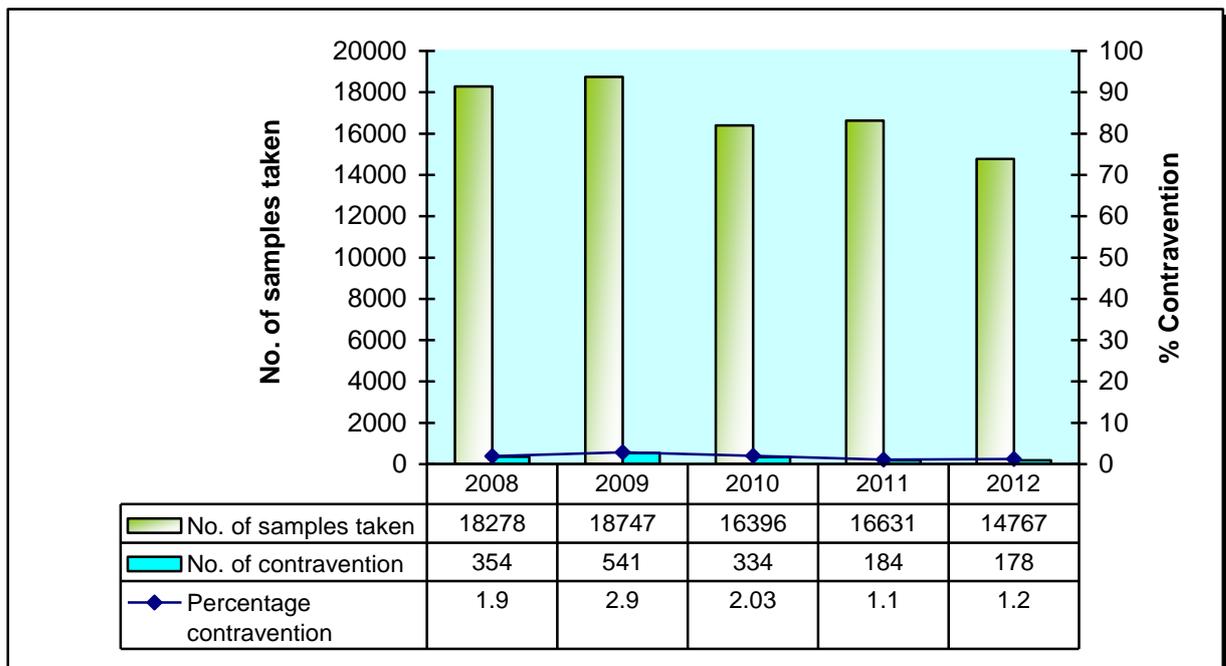
There were 99 food alerts on contravening food consignments imported from 17 countries in the year 2012. The food alerts were then notified to all states and entry points for further action.

**Figure 23:  
Inspection and Sampling of Imported Foods 2008-2012**



Source: Food Safety and Quality Programme, MOH

**Figure 24:  
Contravention of Imported Food 2008-2012**



Source: Food Safety and Quality Programme, MOH

## **EXPORT BRANCH**

The Export Branch is responsible to ensure official control activities carried out on the fish and fishery products supply chain are in accordance with the requirements of the importing countries. FSQD has been appointed as the Competent Authority (CA) on food safety by the EU and tasked to provide guarantees that the EU import requirements on fish and fishery products are complied with along the fish and fishery products supply chain.

### **i) Implementation of Official Control for the Export of Fish and Fishery Products to the EU**

FSQD conducted official control in line with the Standard Operating Procedures (SOP) and Protocols for the export of fish and fishery products to the EU as follow:

a) Approval of export establishments, transport vehicles, ice producers, cold stores, premises of semi-processed raw materials and sources of imported raw materials

In 2012, 22 export establishments, 44 transport vehicles, three (3) sources of ice and one (1) cold store were approved. Surveillance audits had been carried out by FSQD to verify the maintenance on the compliance with the EU requirements by the approved export establishments, transport vehicles, sources of ice and cold store.

b) Implementation of Monitoring Programmes

In 2012, 660 samples of fishery end products, 150 samples of capture fishery products and 128 samples of water and ice were taken for purposes of monitoring. There were no contraventions detected for 2012.

c) Issuance of Health Certificate for the Export of Fish and Fishery Products to the EU

In 2012, a total of 328 Health Certificates were issued by FSQD amounting to 2,504.4 metric tonnes worth RM 44 million.

d) Strengthening of the Official Controls

The EU Management System for Official Control of Food Export of Fish and Fishery Products to the EU (FExOC) has been developed by FSQD and the system is on test run in 2012 before its full implementation in 2013. The objective of this system is to strengthen the official controls implemented by FSQD where all information related to the surveillance

audits and monitoring programmes of all approved fishery facilities including rapid alert system and issuance of health certificate for the purpose of export of fish and fishery products are being integrated into this system.

**ii) Listing of Complying Export Establishment for the Export of Fish and Fishery Products to the US**

FSQD conducted verification for the purpose of listing of complying export establishments for export of fish and fishery products to the US based on the US requirements on seafood as follow:

a) Listing of Complying Export Establishment

In 2012, 33 processing establishments (aquaculture) had been listed for export of fish and fishery products to the US. Surveillance audits had been carried out by FSQD to verify the maintenance of compliance with the US requirements by the export establishments.

b) Implementation of Monitoring Programme

In 2012, 485 samples of fish and fisheries products were taken under the Fishery Products Monitoring Programme were taken for analysis, and there was no contravention detected.

**iii) The United States Food and Drug Administration (USFDA) Inspection Mission 2012**

USFDA is significantly increasing the number of routine inspections worldwide of foreign food firms under USFDA jurisdiction that export to the US (growers/harvesters, processors/manufacturers, packers/repackers, and holders of food). This increase is mandated based on the requirements under the new USFDA Food Safety Modernization Act (FSMA). These routine inspections is a way of ensuring that foreign food firms exporting to the US, and their products, fulfil US requirements. The FSMA focuses on preventing the occurrence of food safety problems and issues, and is a part of USFDA's overall public health goal of strengthening the US food safety system.

In 2012, three (3) grain processing establishments were inspected by the USFDA, accompanied by representatives from FSQD.

**iv) Compliance Listing of Fish Facilities for the Export of Fish and Fishery Products to Countries other than the EU**

a) Compliance Listing of Export Establishments for the Export of Fish and Fishery Products to Countries other than the EU

In 2012, 11 export establishments had been listed in the Compliance List of export establishments for Export of Fish and Fishery Products to Countries other than the EU.

b) Compliance Listing of Transport Vehicles for the Export of Fish and Fishery Products to Countries other than the EU

In 2012, 11 transport vehicle companies were listed in the Compliance List of Export Establishments for the Export of Fish and Fishery Products to Countries other than to the EU.

**v) Export Control of Fish and Fishery Products to the Russian Federation**

Monitoring programmes had been implemented for the processing establishments that had intention to export fish and fishery products to the Russian Federation. In 2012, 23 samples for Fishery End Products Monitoring Programme and 189 samples for Capture Fishery Monitoring Programme were taken for analysis, and there was no contravention detected.

**vi) Export of Food Products of Animal Origin to Vietnam**

Effective from 1 September 2010, all processing establishments intending to export food products of animal origin to Vietnam must be registered with the National Agro-Forestry-Fisheries Quality Assurance Department (NAFIQAD), Vietnam before exportation of food products is allowed. This is based on the Circular Guiding on the Food Hygiene and Safety Control for Imported Foodstuffs of Animal Origin, No. 25/2010/TT-BNNPTNT.

As of December 2012, 26 processing establishments have been approved and listed by NAFIQAD for export of fish and fishery products to Vietnam.

**vii) Export of Food Products of Plant Origin to Vietnam**

Effective from 10 July 2011, the Ministry of Agriculture and Rural Development of the Socialist Republic of Vietnam, required that competent authority on food safety of exporting countries that export food products of plant origin to Vietnam must apply and obtain approval from the

Vietnamese authority before they are permitted to export. This requirement, issued under the Circular No. 13/2011/TT-BNNPTNT dated 16 March 2011, is for purposes of food safety control for imported foodstuffs of plant origin to that country.

In this regard, MOH as the competent authority on food safety in Malaysia has prepared documents for purposes of registration as required by NAFIQAD to enable food products of plant origin from Malaysia to be exported to Vietnam. MOH has yet to receive the decision from NAFIQAD.

#### **viii) Export of Edible Bird's Nest to China**

The requirement of zero tolerance for nitrite in bird's nest by China is a major concern to the Malaysian bird's nest industry. Malaysia views this matter seriously as this has greatly affected the Malaysian bird's nest industry. This requirement cannot be met by most of the Malaysian exporters because of the inevitable presence of nitrite in edible bird's nest.

Based on the Joint Malaysia-China Expert Group Meeting on Edible Bird's Nest held in Kuala Lumpur from 28-30 December 2011, the standard for nitrite in raw clean edible bird's nest at 30 ppm had been gazetted under the Food Regulations 1985 on 31 January 2012. China had also enforced the standard for nitrite at the maximum level of 30 ppm on 28 February 2012.

Subsequently, the Protocol of Inspection, Quarantine and Hygiene Requirements for the Importation of Bird Nest Products from Malaysia to China was signed between Ministry of Agriculture and Agro Based Industry and General Administration of Quality Supervision, Inspection and Quarantine, China on 19 September 2012. MOH will ensure that all the requirements stipulated in the protocol are being complied with before the raw clean edible bird's nest could be exported to China.

In 2012, FSQD had audited 82 processing establishments to verify the compliance status of the companies to China's requirements. The Protocol on Monitoring of Raw Clean Edible Bird's Nest was developed and implemented beginning 8 August 2012. In 2012, a total of 574 samples of edible bird's nest were taken for analysis for nitrite, heavy metal and microbiological contaminants.

**ix) Export of Ready-To-Eat Minimally Processed (MP) Fruits and Vegetables to Singapore**

The Agri-Food and Veterinary Authority (AVA) Singapore requires all establishments intending to export ready-to-eat MP fruits and vegetables to Singapore to be registered and certified by FSQD by 1 March 2012. The establishments shall comply with the requirements listed in the Guideline for Ready-to-eat MP Fruits and Vegetables by AVA.

In 2012, 12 export establishments exporting ready-to-eat MP fruits and vegetables to Singapore have been registered and certified by FSQD.

AVA Singapore had conducted an assessment visit on the establishments exporting ready-to-eat MP fruits and vegetables in Malaysia from 27-28 August 2012. The purpose of the visit was to evaluate the compliance status of these exporters in Malaysia with the AVA Singapore requirements based on the Guidelines for Ready-To-Eat MP Fruits and Vegetables. The certified establishments had successfully maintained its compliance with AVA Singapore's requirements.

**x) Export of Minimally Processed (MP) Coconut to Singapore**

The guideline for MP Coconut was endorsed during the 16<sup>th</sup> Malaysia-Singapore Bilateral Meeting on Agriculture on 3-4 April 2012. The exporters were given two (2) years to comply with the requirements stated in the guidelines.

**xi) Export of Minimally Processed (MP) Sugarcane to Singapore**

In 2012, seven (7) MP Sugarcane processing establishments were registered and certified by FSQD.

**xii) Issuance of Export Certificates**

In 2012, a total of 38,171 Health Certificates and 4,245 Free Sale Certificates were issued by the *PKD* for the export of food products other than fish and fishery products to the EU. In addition, 24 Non Genetically Modified Food (Non-GMF) certificates were also issued by FSQD in 2012.

## LABORATORY BRANCH

### i) Laboratory Section

The Laboratory Section is responsible to plan, monitor and coordinate all the activities and services provided by all food laboratories under MOH. There are 15 food laboratories in the country consisting of 10 Food Safety and Quality Laboratories (FSQL) and five (5) Public Health Laboratories (PHL). Food analysis services undertaken include chemical and microbiological analysis for purposes of surveillance, enforcement and research related to food safety and quality. In addition, this Section is also responsible to identify and coordinate laboratory services capability conducted by the food laboratories including provisions of resources to ensure that analysis are implemented effectively in line with current development and demand for analysis.

#### a) Laboratory Output

In 2012, a total of 77,546 food samples were analysed. From the amount, 39,371 (50.77%) are for microbiological analysis and 38,175 sample (49.23%) for chemical analysis. *Turn around time* (TAT) achieved for microbiological analysis was 98.41% whilst for chemical analysis it was 98.91%.

#### b) Audit ISO/IEC 17025

To ensure all food laboratories are competent to conduct food analysis, the quality system ISO/IEC 17025 General Requirements for the Competence of Testing and Calibration Laboratories was implemented in all laboratories. All laboratories will be audited to ensure the laboratory quality systems are implemented as planned.

In the year 2012, internal and external audits were conducted at food laboratories to ensure the quality system ISO/IEC 17025 is continuously implemented effectively. The internal audits were conducted by the certified auditor appointed by FSQD whereas external audit was done by certified auditor appointed by Department of Standard Malaysia (DSM). The corrective actions of non-conformance issued by the auditors have been undertaken by the laboratories to maintain the accreditation status. For the increase in the number of accredited analytical parameters, audit for the extension of analytical scope, had been conducted by DSM.

**c) Proficiency Testing**

All food laboratories have participated in Proficiency Testing (PT) organised by various agencies to monitor the reliability of test results and the competence of laboratories and analysts. The PT programme for chemical analysis was provided by the Food Analysis Performance Assessment Scheme (FAPAS), United Kingdom and Chemistry Department Proficiency Testing Scheme (FODAS), Malaysia whereas Food Environment Performance Assessment Scheme (FEPAS) and IFM Quality Services, Australia was the organizer for microbiological analysis. All food laboratories under the Food Safety and Quality Programme were satisfactorily competent in the PT programme.

**ii) Analyst Practices Section**

The Analyst Practices Section is responsible to conduct the registration of food analysts, regulate the practice of registered food analysts and related matters in accordance with the Food Analysts Act 2011, as well as the establishment of the Malaysian Food Analysts Council.

**a) Drafting of the Food Analyst Regulations**

This Section was responsible for the drafting of the Food Analyst Regulations to complement the Food Analyst Act 2011. The draft regulation was submitted to the Attorney General Chambers through the Legal Advisor, MOH for approval.

**b) Development of Food Analysts Registration System (FARIS)**

The development of FARIS was initiated by FSQD in August 2011 and is expected to be completed in mid 2012. FARIS was developed to facilitate the systematic registration of food analysts and the database of registered food analysts will be established. The system is in the last stage of development.

**c) Development of Draft Procedures to Support the Food Analyst Act 2011 and the Food Analyst Regulations**

To support the implementation of the Food Analyst Act 2011 and the Food Analyst Regulations, this Section has been developing draft procedures particularly for the registration of food analysts.

## **STANDARD AND CODEX BRANCH**

The Standard and Codex Branch performs activities such as reviewing and updating of the Food Regulations 1985 as well as formulation of new legislations in line with the development of Codex standards and those of other countries.

### **i) The Activity of the Advisory Committee on the Food Regulations 1985**

This Committee was established to approve proposed amendments to the Food Regulations 1985. This Committee comprises representatives from government agencies, public institutions of higher education, consumer and professional organisations. There are 11 Expert Working Committees established under this Committee to review applications from the industry or other parties to amend the Food Regulations 1985. In addition, the Expert Working Committees will also discuss amendments to the Food Regulations 1985 for the purpose of harmonization with Codex standards.

The list of Expert Working Committees is as follows:

- a) Expert Working Committee on Nutrition/Health Claims/Advertisement
- b) Expert Working Committee on Food Additives
- c) Expert Working Committee on Contaminants in Food
- d) Expert Working Committee on Microbiology
- e) Expert Working Committee on Food Commodities Standards
- f) Expert Working Committee on Food Labelling
- g) Ad-hoc Expert Working Committee on Genetically Modified Food
- h) Expert Working Committee on Drug Residue in Food
- i) Task Force on Pesticide Residue in Food
- j) Expert Working Committee on Food Packaging and Containers
- k) Ad hoc Expert Working Committee on Drinking Water Standard

### **ii) Gazettement of food legislations under the Food Act 1983**

In 2012, a total of four (4) gazettements were issued which comprises one (1) approved laboratories and three (3) amendments to the Food Regulations 1985.

### **iii) Food Standard Advisory Services**

To improve services to the public, this Section offers services for product classification of Food Drug Interface (FDI) products, label screening services and labelling advisory services.

#### **a) “Food Drug Interface (FDI)” Product Classification**

A total of 3,709 applications for classification of FDI products were received in 2012 and some were discussed at the FDI Product Classification Committee Meeting. This classification service is to classify whether the products is food controlled by FSQD or pharmaceutical product controlled by the National Pharmaceutical Control Bureau (NPCB).

However, effectively on 14 December 2012; the NPCB has become the one stop centre for the product classification of FDI products and FSQD has discontinued the service.

#### **b) Label Screening and Labelling Advisory Services**

Free label screening service has been given to the industry since 2008. A total of 260 labels have been screened in 2012. Through this service, the industry will be informed of the status of their product label and if they require more clarification, they are advised to apply for the labeling advisory services.

This Section also provides Labelling Advisory Service to industries which require labelling advisory services (not mandatory) through the Labelling Advisory Committees. The charge is RM1,000.00 per label. The applicant is required to amend their product labels based on the comments provided in accordance with the Food Act 1983 and Food Regulations 1985. A total of 33 labels were reviewed by the Labelling Advisory Committee in 2012.

### **SURVEILLANCE BRANCH**

#### **i) Surveillance Section**

This Section is responsible for carrying out surveillance activities on food safety issues at the national level. In addition, this Section also conducts follow-up activities for any food safety non-compliance or violations.

Search, collect and analyse information on issues related to food safety are key components of active (ad-hoc) surveillance activities. This Section is also involved in planned surveillance activities for zoonotic disease related to food, antimicrobial resistance (AMR) and seaweed.

Main activities carried out by the Surveillance Section are divided into three (3) which are:

a) **Activities on Bank of Information**

Among the sources of information for the bank of information are through:

Food Search

Daily reports from the collection of information through searching related websites around the world. The reports also are issued on a monthly basis.

Food Alert (Import)

Notification of food violations using the FoSIM, web-based system to help control food safety at the entry point that is monitored by the Import Branch. One (1) report is produced to evaluate the trend of violations detected by FoSIM.

EURASFF (EU Rapid Alert System for Food and Feed)

This system allows the exchange of information quickly and effectively among the EU countries when any risk to human health and animal is detected in the food and feed chain.

ARASFF (ASEAN Rapid Alert System for Food and Feed)

This system allows the exchange of information quickly and effectively between the ASEAN Member States when any risk to human health and animal detected in food and feed chain.

INFOSAN (International Food Safety Authorities Network)

This system enables the delivery of information quickly and effectively between countries under the World Health Organization (WHO) when any risk to human health is detected in the food chain.

Crisis Alert Team (CAT) Team

The CAT Team task force monitors food safety issues through newspapers and premier news channels such as TV1, TV3 and NTV7 daily.

b) **Surveillance Sampling Activities**

Specific activities related to surveillance are divided into two (2) categories:

Active Surveillance (Ad-hoc)

These activities are carried out to identify issues and food safety status through the bank of information activities, the output of the risk profile, the data from the food laboratory, MOH, complaints, orders and international food crisis. The Surveillance Section has conducted 16 active (ad-hoc) surveillance for the year 2012 as shown in **Table 1**.

Table 1: Active Surveillance Sampling

NO	TITLE
2/2012	Surveillance on the Level of <i>Salmonella newport</i> Contamination in Local Watermelon
3/2012	Study on the Content of Total Arsenic and Inorganic Arsenic in Rice at the Local Market
5/2012	Detection of <i>Porcine Deoxyribonucleic Acid (DNA)</i> in Flour at the Local Market
6/2012	Surveillance of Patulin Contamination in Food Products at the Local Market
7/2012	The Status of GMO and Polygalacturonase Gene in Fresh Tomatoes at the Entry Point (Port Klang)
10/2012	Surveillance on the Level of Acrylamide in Instant Coffee at the Local Market
11/2012	Surveillance of Nitrate and Nitrite Contents in Pickle at the Local Market
15/2012	Surveillance of <i>Escherichia Coli</i> O104 and O157 in Raw Vegetables
16/2012	Surveillance on the Level of Microbial Contamination in Chilled Products at the Local Market
17/2012	Surveillance of Iodine Content in Follow-Up Formula at the Local Market
18/2012	Surveillance on Heavy Metal Contamination in Seaweed Produced in Malaysia
19/2012	Surveillance on the Level of Acrylamide in Food Products at the Local Market
20/2012	Surveillance of 3-MCPD Content in Tea at the Local Market
21/2012	Surveillance on Food Products Suspected to Contain Sudan Red Dye and Rhodamine B
22/2012	Surveillance on the Quality and Safety Level of Cooking Oil Used in the Night Market and Food Stalls
23/2012	Determination of Omega 3 Content in Eggs

Source: Food Safety and Quality Programme, MOH

### Planned Surveillance

This activity involves the issues of food-borne zoonoses, AMR and seaweed. The purpose of the zoonosis activity is to identify the contamination level of *Brucella* spp. in goat's milk, *Mycobacterium tuberculosis* in cow's milk and *Salmonella enteritidis* in egg. This activity is under the purview of the Technical Committee on Zoonoses between MOH and the Department of Veterinary Services (DVS) and sampling is conducted periodically.

AMR activities are carried out to reduce and control AMR in food while seaweed activities are carried out to discover the status of heavy metal and microbiological contamination of seaweed in Sabah. The Surveillance Section has conducted seven (7) planned surveillance for 2012 as shown in **Table 2**.

Table 2: Plan Surveillance Sampling

NO	TITLE
1/2012	Surveillance on Level of <i>Salmonella enteritidis</i> Contamination in Chicken Eggs at the Local Market – Series I
4/2012	Surveillance on the Safety Level in Fresh Goat's Milk at Point of Sales – Brucellosis – Series II
8/2012	Detection of <i>Mycobacterium tuberculosis</i> in Fresh Cow's Milk at Point of Sales – Series I
9/2012	Surveillance on the Presence of Antimicrobial Resistant (AMR) in Fresh Fish and Meat at the Local Market
12/2012	Surveillance on the Safety Level in Fresh Goat's Milk at Point of Sales – Brucellosis – Series III
13/2012	Detection of <i>Mycobacterium tuberculosis</i> in Fresh Cow's Milk at Point of Sales – Series II
14/2012	Surveillance on Level of <i>Salmonella enteritidis</i> Contamination in Chicken Eggs at the Local Market – Series II

Source: Food Safety and Quality Programme, MOH

#### Activities on Surveillance Newsletter

The Surveillance Newsletter is one of the information dissemination channels for food safety issues. This newsletter provides technical inputs as a guide and reference for FSQD staff.

The following are Surveillance Newsletters issued in 2012 in collaboration with the Risk Assessment Section:

- a) *Cronobacter sakazakii*
- b) Inorganic arsenic

#### ii) **Risk Assessment Section**

This Section is responsible for carrying out activities related to food safety risk assessment. Risk assessment is a scientific evaluation of known or potential adverse health effects resulting from human exposure to food hazards.

Risk assessment, risk management and risk communication are the key components of Risk Analysis. Risk assessment implementation consists of the elements of hazard identification, hazard characterization, exposure assessment and risk characterization. Risk assessment is carried out to assess the risk of food hazard including chemical, microbiological and physical. It is important to estimate the risk of food hazard and give recommendations for improving the food safety control system in order to control and prevent human health effect from contaminated food

Main activities carried out by the Risk Assessment Section are as follows:

- Collect and analyse surveillance, monitoring and research data related to food safety.
- Conduct risk assessment on food safety issues.
- Conduct oral presentations and posters as well as training on risk assessment.
- Publish related reports.

Specific activities related to risk assessment are divided into four (4) categories:

**a) Risk profiling**

- Risk profiling is a document that describes the background of an identified issue on food safety
- As a preliminary activity for risk management in an effort to understand the issue on food safety

**b) Exposure assessment**

- Exposure assessment is one of the elements in risk assessment to estimate the risk of a hazard as a result of consuming contaminated food
- Conducted based on current issues on food safety or requested from other Section/Branch/Division or agencies

**c) Routine risk assessment**

- Routine risk assessment is carried out based on specific projects and utilising existing or new data
- Conducted to solve food safety issue such as standard setting and reviewing existing control measures

**d) Ad hoc risk assessment**

- Ad hoc risk assessment is conducted regarding the current issue on food safety

- To understand the background of a food hazard in an effort to make quick decisions
- Conducted continuously during food safety crisis

A total of 33 specific activities related to risk assessment were carried out in 2012. In addition, the Risk Assessment Section was also involved in various presentations at the national and international level. This is to promote risk assessment activities in Malaysia. The list of presentations which had been conducted is shown in **Table 4**.

Other than that, the Risk Assessment Section had produced one (1) article entitled “The Use of Bisphenol A Free Feeding Bottle” which had been published in the MyHEALTH Portal.

**Table 4: Presentations of Risk Assessment**

<b>NO.</b>	<b>TITLE</b>	<b>VENUE/PROGRAMME</b>
1.	Risk-based Food Safety Standard : Role of Food Consumption in Exposure Assessment	International Conference on Sharing Information on Food Standards in Asia, 21 February 2012, Jakarta, Indonesia
2.	Dioxin and Dioxin-like PCB Exposure in the Diets of Adult Population in Malaysia	National Food Technology Seminar 2012, 6-8 March 2012, Renaissance Hotel, Melaka
3.	(i) Risk Assessment Activities (ii) Introduction to Food Hazard	<i>Kursus Asas Kawalan Makanan Import</i> , 18 April 2012, UUM, Kedah
4.	Technical Update : Decision-Making and Quantitative Risk Analysis using @Risk and the Decision Tool Suite	Technical Update : 26 April 2012, FSQD, Putrajaya
5.	<i>Latihan Analisis Risiko kepada Bahagian Pematuhan dan Pembangunan Industri</i>	<i>Latihan Analisis Risiko</i> , 5 July 2012, FSQD, Putrajaya
6.	Strengthening Analytical Capabilities for Current and Future Needs	MIFT Seminar, 23 October 2012, Crown Plaza Hotel, Kuala Lumpur.

Source: Food Safety and Quality Programme, MOH

## **COMMUNICATION AND CONSUMERISM BRANCH**

The Communication and Consumerism Branch functions are:

- i) to plan and coordinate all food safety and quality promotional activities, and
- ii) to coordinate and respond efficiently to complaints and inquiries related to the food safety and quality.

Activities conducted in 2012 are as follows:

**i) The Primary School Canteen Cleanliness Competition 2012 at the State and National levels**

The Primary School Canteen Cleanliness Competition 2012 at the State and National levels was conducted in 2012 for primary school canteens and organised by MOH with the cooperation of MOE. This competition recognises schools that have taken the initiatives to maintain the cleanliness of their canteens. This is the continuity of similar competition in 2011.

**ii) "Majlis Anugerah Kantin dan Dewan Makan Sekolah Menengah Bersih 2011 Peringkat Kebangsaan"**

"Majlis Anugerah Kantin dan Dewan Makan Sekolah Menengah Bersih 2011 Peringkat Kebangsaan" was officiated by YB Minister of Health on 23 April 2012 at the Shah Alam Convention Center (SACC). About 1,300 people attended the event.

YB Minister of Health also launched the MoHKLik, the Interactive Food Safety Club, which is a portal where users could participate in online activities such as food safety video, e-comic, fan page and many more.

Other than that, there were exhibitions and seminar on food safety during the event. The topics presented during the seminar were:

- Food Safety Perception among Consumers about School Canteen;
- Clean Canteen, Safe Food; and
- Guidelines of Implementation Healthy Food in School.

**iii) Food Safety Promotion at the State Level**

The Food Safety Campaign at the state level were held throughout the year from January-December 2012, as follows:

- Terengganu Food Safety Promotion Carnival on 6-8 September 2012;
- Negeri Sembilan Food Safety 1Malaysia Carnival in October 2012;
- Sabah Food Safety Carnival on 2-4 November 2012; and
- Johor Food Safety Carnival on 9-11 November 2012.

At the state level, the activity on "Lihat, Hidu, Rasa" was conducted by the Germ Buster Squad. The activities conducted were exhibitions, talks, demonstrations and brochures distribution.

iv) **Food Safety Promotional Exhibitions with other Agencies**

Information on this activity is in **Table 5**.

**Table 5:  
Food Safety Promotional Exhibitions with other Agencies**

<b>NO.</b>	<b>ACTIVITIES</b>	<b>DATE</b>
1.	Rural Transformation Centre (RTC) in Gopeng, Perak	17 February 2012
2.	Rural Transformation Centre (RTC) in Pengkalan Chepa, Kelantan	4 May 2012
3.	National Teacher's Day Festival 2012, Kuala Kangsar, Perak	12-16 May 2012
4.	Consumer's Month Exhibition organized by KPDNKK, in Tesco, Semenyih, Selangor	1-3 June 2012
5.	Health Carnival and <i>Sambutan Minggu Doktor Muda Peringkat Kebangsaan</i> , Presint 9, Putrajaya	7 July 2012
6.	Malaysian International Food and Beverage Trade Fair (MIFB) Exhibition, PWTC, Kuala Lumpur	12-14 July 2012
7.	International Food Safety Conference co-hosted by MIFT and MOH in Kuala Lumpur	16-18 July 2012
8.	BeSS Exhibition during <i>Pelancaran Program Penjaja 1Malaysia</i> di Medan Selera Abdul Aziz, Kuala Lumpur	14 October 2012
9.	National Innovation Conference and Exhibition (NICE) in KLCC	5-7 November 2012
10.	Rural Transformation Centre (RTC) in Melaka	10 November 2012
11.	BeSS Exhibition on <i>Seminar Peniaga dan Penjaja 1Malaysia</i> in PICC	18 November 2012
12.	Malaysia Agriculture, Horticulture and Agrotourism International Show in MAEPS Serdang	23 November -2 December 2012
13.	Tastefully Food and Beverages in PWTC	13-16 December 2012
14.	BeSS Exhibition during <i>Pelancaran Program Penjaja 1Malaysia</i> di Taiping Perak	20 December 2012
15.	BeSS Exhibition during <i>Pelancaran Program Penjaja 1Malaysia</i> di Terengganu	29 December 2012

Source: *Food Safety and Quality Programme, MOH*

In addition to the Food Safety Promotion Programme, other educational materials were also published as follows:

**a) Brochures**

- 'Makanan Selamat Tanggungjawab Industri (MeSTI)'
- 'Bersih, Selamat, Sihat (BeSS)'
- 'Piagam Pelanggan'
- 'Teh Berwarna (brosur and book mark)
- 'Perbezaan Air Minuman Berbungkus dan Air Mineral Semulajadi'
- MoHKLik
- 'Panduan Minum Susu Kotak'
- 'Jadual Waktu Lihat, Hidu, Rasa'

**b) Posters**

- '3 Cara Kenali Susu Rosak'
- 'Piagam Pelanggan'
- MeSTI
- Food Supply Chain

**c) Exhibition Items**

- 3D Model Food Supply Chain
- Food Safety and Quality Division (Pop-up and bunting)
- 'Perbezaan Air Minuman Berbungkus dan Air Mineral Semulajadi'
- MeSTI (Pop-up and Roll-up)
- MoHKLik (Pop-up, mascot, website)
- MKMPK (Pop-up)

**d) Jingle, Video Clip, CD**

- Animation Film 'Panduan Minum Susu Kotak'
- Life Action Film 'Panduan Minum Susu Kotak'
- MeSTI (radio airtime, TVC, web video)

**e) Mass Media**

- 1 slot on 'Selamat Pagi Malaysia'
- Crawler 'Pendaftaran Premis' on RTM
- 'Pesanan Ramadhan' on radio Hotfm, Suriafm, RTM
- Media Conference MKMPK, December 2012
- Media Conference 'Majlis Anugerah Kantin dan Dewan Makan 2012 Peringkat Kebangsaan', April 2012
- MeSTI Advertisement in newspaper, radio (local and central) and web sites
- Radio slots about food safety in 15 states.
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