

## **FOOD SAFETY AND QUALITY DIVISION**

### **Export Section**

This section is responsible for ensuring that official control activities carried out on fish and fishery products supply chain are in accordance with the requirements of the importing countries. The Food Safety and Quality Division (FSQD) has been appointed as the Competent Authority (CA) by the European Union (EU) to carry out official controls along fish and fishery products supply chain destined for the EU market while ensuring coordination of official control activities carried out by the Department of Fisheries (DOA) and Malaysia Fisheries Development Board (LKIM).

- **Export of Fish and Fishery Products to EU**
  - Verification on compliance status of export establishments, transport vehicles, ice producers, independent refrigerated stores, sources of semi-processed fishery products.
    - i. In 2010, 20 export establishments, 44 transport vehicles, three (3) sources of ice and one (1) cold store were approved.
    - ii. 40 surveillance audit were conducted on approved export establishments, ice producers and independent refrigerated stores and 15 surveillance audits on transport vehicles.
  - Implementation of Monitoring Programmes
    - i. 1162 samples for fishery end products, 418 samples for capture fishery products and 190 samples for water and ice were taken for the respective monitoring programme in 2010.
    - ii. six (6) samples of fish and fishery products and 39 samples of water and ice were found to have contravened the EU requirements.
  - Health Certificate for Fish and Fishery Products

A total of 278 Health Certificates were issued for fish and fishery products in 2010.
  - Strengthening Official Control
    - i. Five (5) Protocols, eight (8) Standard Operating Procedures (SOPs) and one (1) Guideline have been updated.
    - ii. Food Export Certification Information System (FExCIS) is being implemented.
    - iii. EU Management System for official control of Food Export of Fish and Fishery Products to EU (FExOC) is being developed.

iv. Gazettement of Food (Issuance of Health Certificate for Export of Fish and Fishery Product to the European Union) (Amendment) Regulation 2010 on 19 March 2010.

- FVO Inspection Mission 2010

The Food and Veterinary Office (FVO) Inspection Mission was carried out from 26 April-7 May 2010. The scope of the inspection mission was to evaluate the control system put in place by the Competent Authorities, the compliance status of the processing establishments and the sources of raw materials along the supply chain for the purpose of re-listing of sea catch products for export of fish and fishery products to EU. In addition, the inspection mission also inspected the maintenance of compliance to EU requirements by approved farms and establishments which process fish and fishery products from local aquaculture and imported raw materials. In total, five (5) processing establishments, one (1) aquaculture farm, six (6) fishing vessels, four (4) landing sites and two (2) official laboratories located in West Malaysia, Sabah and Sarawak were inspected.

Results of the inspection showed that the commitment of CAs to strengthen its capabilities in the official controls with regard to financial allocations, organisational restructuring and recruitment of additional staff is indisputable. Significant improvement in the implementation of official controls of fishery products were noted with several amendments of the present legislations, reorganisation of the structure of the CAs, introduction of new legislations, improved coordination, supervision and written procedures.

- Launching of EU Approved Logo

The EU Approved Logo for Export of Fish and Fishery Products for processing establishments/ aquaculture farms/ fishing vessels/ landing sites was jointly launched by the Minister of Health, the Minister of Agriculture and Agro-based Industry and the Ambassador and Head of Delegation of the EU to Malaysia on 24 November 2010 at LKIM Complex, Kuantan, Pahang.

- **Export of Fish and Fishery Products to countries other than the EU**

A control system has been developed for fish and fishery products exported to United States

of America (US), which includes developing a database on fish facilities along the supply chain including verifying the compliance status of the export establishments and aquaculture farms to fully comply with US requirements.

- The USFDA Assessment Mission scheduled in 2010 was postponed to 28 March - 8 April 2011.
- Verification Status of the Processing Establishments for Export of Fish and Fishery Products to US
  - In 2010, 18 processing establishments (aquaculture) were verified. 48 surveillance audits had been conducted on processing establishments and 48 surveillance audit on transport vehicles.
- Implementation of Monitoring Program
  - i. 657 samples for Fishery Products Monitoring Program were taken in 2010.
  - ii. Six (6) samples were contravening the USFDA requirements. Consequently, corrective actions have been taken.
- **Status of Export of Fish and Fishery Products to Other Countries**
  - A meeting between the Malaysian Delegation headed by the Senior Director of Food Safety and Quality Division (FSQD), Ministry of Health and the Federal Service of Veterinary and Phytosanitary Surveillance (Rosselkhoznadzor) was held in the Russian Federation (RF) on 18 May 2010. The discussion encompassed the RF import requirements on fish and fishery products, draft of Memorandum of Understanding as well as model Health Certificate.
  - Questionnaire on the requirements for fish and fishery products have been completed and sent to the Brazilian Competent Authority. The import requirements for fish and fishery products to Australia, Canada, Korea, India, Japan and China were reviewed and evaluated.

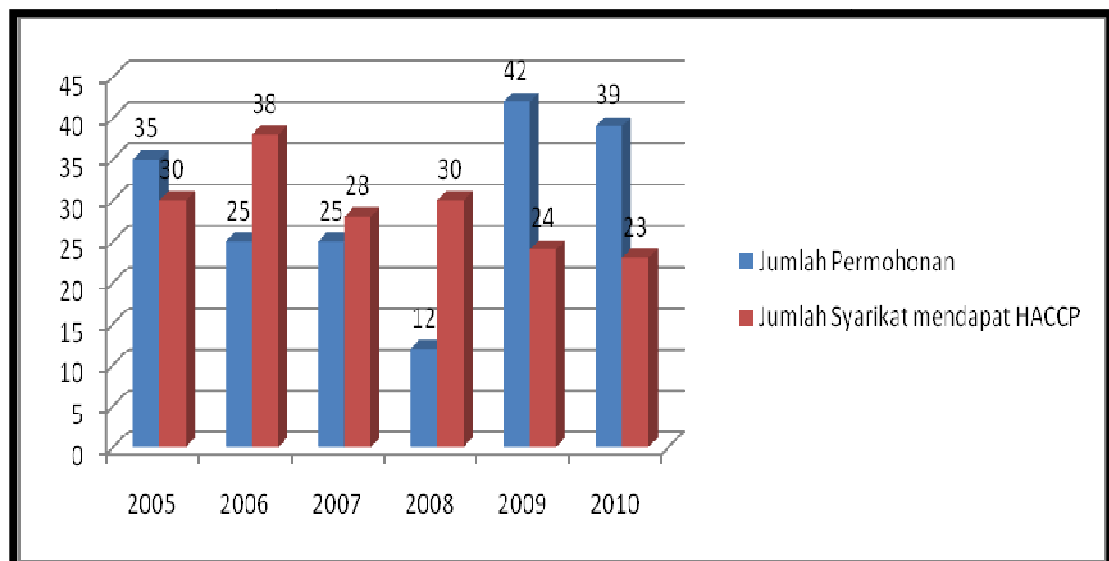
## Certification and Licensing Section

### A. Hazard Analysis and Critical Control Point (HACCP) Certification Scheme

In 1997, FSQD introduced the HACCP Certification Scheme and was launched in 2001. This scheme is a food safety assurance programme developed to ensure safe production of food by the industries. Other than that, the scheme is also aimed at assisting in exportation of food products. In 2008, 182 food production companies were certified under the HACCP Certification Scheme, Ministry of Health. This certification scheme has benefited the industries in expanding the exportation of their products, as well as in complying with the requirements of EU and US specifically for exportation of fish and fish products. In 2010, 23 companies out of 39 applications were certified.

Summary of the certification data is as follows:

**Figure 1: HACCP Certification for year 2005-2010**

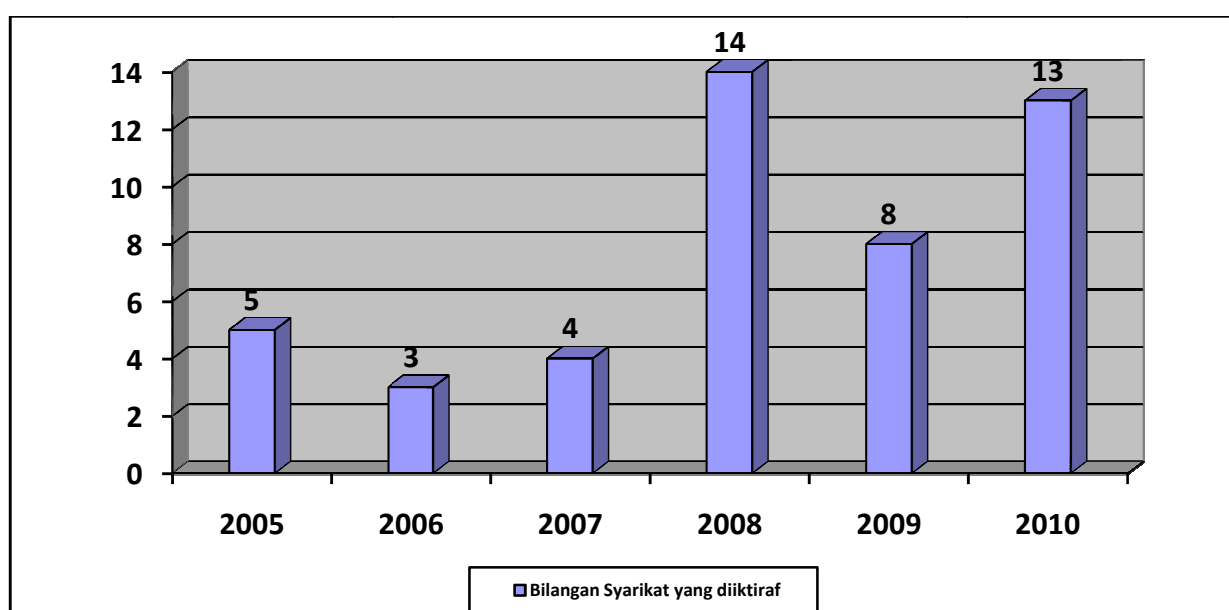


*Source: Food Safety and Quality Division, Ministry of Health.*

## B. Good Manufacturing Practice (GMP) Certification Scheme

The GMP Certification Scheme has been introduced in meeting with the requirements of importing countries. It is also developed with the aim to upgrade the level of food safety implementation by small and medium enterprises. The scheme was launched on 19 December 2006 by the Minister of Health. Until December 2010, there are 45 companies certified under GMP scheme. The certification has increased the confidence level of importing countries in our food products and has consequently increased Malaysia's food exports.

**Figure 2: GMP Certification for 2005-2010**



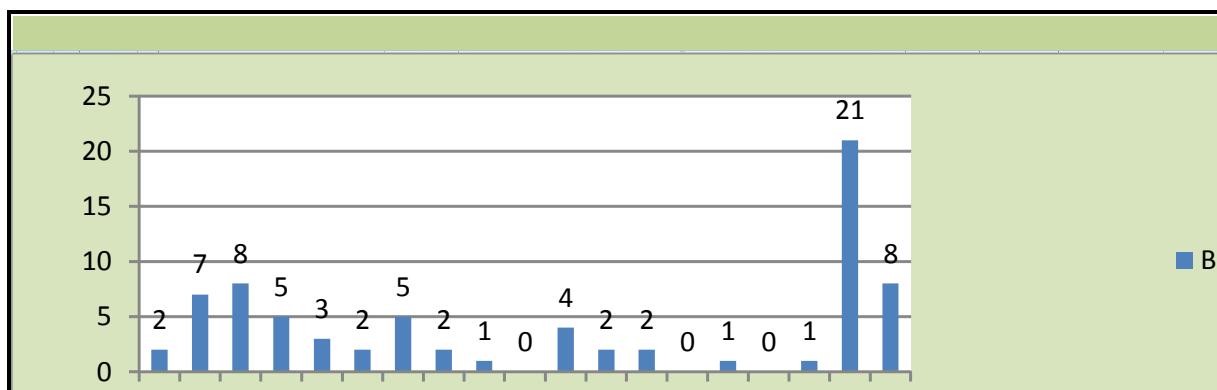
Source: Food Safety and Quality Division, Ministry of Health.

## C. Licensing

### 1. Natural Mineral Water (NMW)

According to Regulation 360A, Food Regulations 1985, the production and importation of Natural Mineral Water in Malaysia must be licensed. Since the introduction of the Regulations in 2000, 74 licences for NMW have been approved until 31 December 2010 (Figure 3). The fees for these licences have contributed to a collection of RM 444,000.00.

**Figure 3: ISSUANCE OF NATURAL MINERAL WATER LICENCES, 1992 – 2010**



Source: Food & Safety Quality Division, MoH

However, only 54 licences were still valid in 2010. From this total, 24 licences were issued for local sources while the rest were for overseas sources. In 2010, there were no terminations or revocations of licences. A total of 8 new licences were issued in 2010.

## 2. Packaged Drinking Water (PDW)

Regulations 360B, Food Regulations 1985 was gazetted in 2000 whereby it is compulsory to obtain a licence for the source of packaged drinking water before undertaking the business. Until 2010, a total of 238 applications for packaged drinking water licence were approved (Table 1). However, only 201 licences were still valid until 2010.

Table 1 : LICENCE APPROVAL FOR PDW ACCORDING TO STATE, 2001 – 2010

No.	State	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	Total	Valid License
1	Perlis	0	0	2	1	0	0	1	1	2	0	7	6
2	Kedah	0	0	4	0	0	2	1	0	0	1	8	6
3	Pulau Pinang	0	3	4	0	1	1	2	0	2	1	14	10
4	Perak	0	5	0	0	0	5	0	1	0	2	13	10
5	Selangor	6	10	5	3	3	4	2	8	3	16	60	49
6	FT KL	1	1	1	3	0	1	0	1	2	1	11	11
7	N. Sembilan	0	1	2	1	0	1	0	0	0	0	5	4

No.	State	2001	2002	2003	2004	2005	2006	2007	2008	2009	2010	Total	Valid License
8	Melaka	0	0	2	1	0	2	0	1	0	0	6	5
9	Johor	1	4	4	4	0	7	3	1	1	2	27	22
10	Pahang	0	2	7	1	1	2	0	1	1	0	15	10
11	Terengganu	0	0	0	0	1	0	0	0	1	0	2	2
12	Kelantan	0	2	3	6	3	2	0	8	0	1	25	21
13	Sarawak	0	2	2	3	6	4	1	0	0	2	20	19
14	Sabah	0	2	6	3	2	1	1	1	2	3	21	22
15	FT Labuan	0	1	0	0	2	1	0	0	0	0	4	4
<b>Total</b>		<b>8</b>	<b>33</b>	<b>42</b>	<b>26</b>	<b>19</b>	<b>33</b>	<b>11</b>	<b>23</b>	<b>14</b>	<b>29</b>	<b>238</b>	<b>201</b>

Source: Food & Safety Quality Division, MOH

### 3. Licence for Ice Production Meant for Marketing and Trading

In accordance with Regulation 394A, Food Regulations 2009 which has been enforced commencing 1 September 2009, it is compulsory for companies to produce ice from safe source of water and be licensed under Ministry of Health. Seven (7) licences have been issued until 31 December 2010 (Table 2).

**Table 2: Licence Approval 2010 by States.**

BIL.	STATE	2010	TOTAL	VALID LICENCE
1	Perak	3	3	3
2	W.P KL	1	1	1
3	N. Sembilan	1	1	1
4	Sarawak	1	1	1
5	Sabah	1	1	1
<b>JUMLAH</b>		<b>7</b>	<b>7</b>	<b>7</b>

#### **D. 1 Malaysia Food Safety Scheme (SK1M)**

The 1 Malaysia Food Safety Scheme (SK1M) was launched in November 2010 by the Minister of Health. The launching ceremony was attended by 600 people from various agencies, governmental bodies and food industries.

The main objective of the introduction of SK1M is to assist food industries in Malaysia especially small and medium enterprises to implement food safety system and comply with the Food Regulations.

SK1M comprises of three (3) different stages of recognition in food safety implementation namely *Pemeriksaan Keselamatan Makanan* (PKM), GMP 1 Malaysia and HACCP 1 Malaysia.

It is a very special scheme for which industries can acquire free consultation. In order to be certified under the SK1M, companies shall need to comply with certain guidelines. These guidelines can be accessed via <http://fsq.moh.gov.my>.



#### **Food Handlers Training (FHT) Programme Section**

The objective of this programme is to provide exposure and awareness to all food handlers on food hygiene and safety, personnel and food premises requirement, and thus reduce the incidence of food poisoning throughout the country. In 2010, a total of 108, 927 food handlers have been trained by the 132 Food Handler Training School (FHTS), which are recognized by the MOH. A number of 557,713 food handlers have been trained since 1996. And a number of 49 persons have been successful in teaching evaluation Compulsory Training Course held from



in 2010. As of 2010, a total of 317 trainers have been recognized by the MOH to conduct the Food Handler Training (FHT) Course.

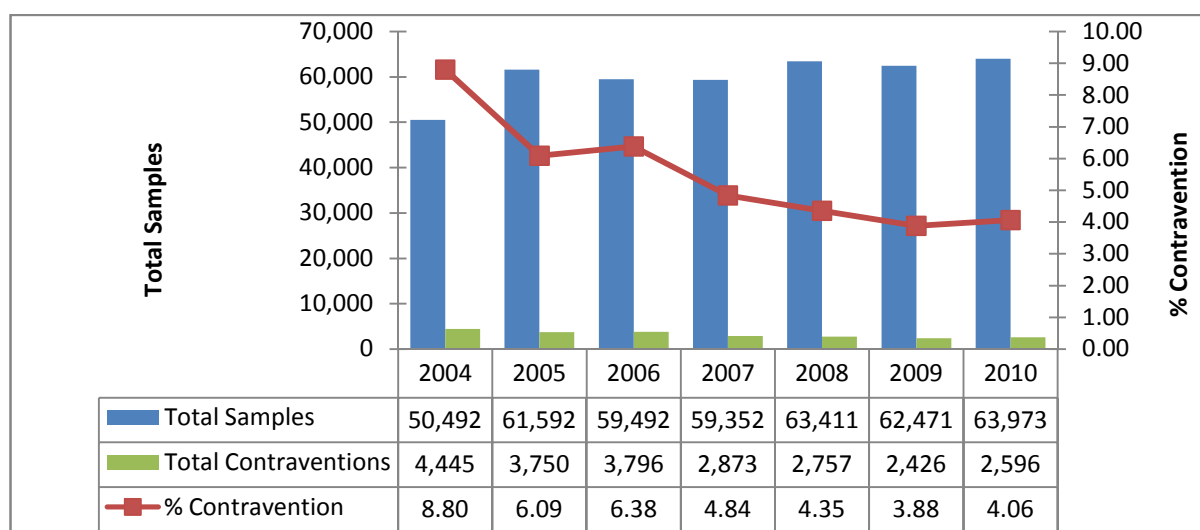
### Enforcement (Domestic) Section

- *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 the Food Regulations 1985. Food sampling target for 2010 was 54,000 samples based on the norm under the National Work Plan i.e. 2 samples/1,000 people/year as specified by Food Safety and Quality Division, Ministry of Health. Food sampling is divided based on analysis parameter that are as follows: microbiology (40%), chemical (55%) and physical (5%)

In 2010, a total of 63,973 food samples were taken for analysis and 2,596 (4.06%) of the samples contravened certain requirements under the Food Act 1983 and the Food Regulations 1985 (Figure 4). A total of 492 offenders were fined a sum of RM727,260.00 and five (5) offenders were jailed. Meanwhile, 53 offenders were discharged not amounting to acquittal and 11 offenders were discharged and acquitted.

**Figure 4**  
**FOOD SAMPLING, 2004 - 2010**

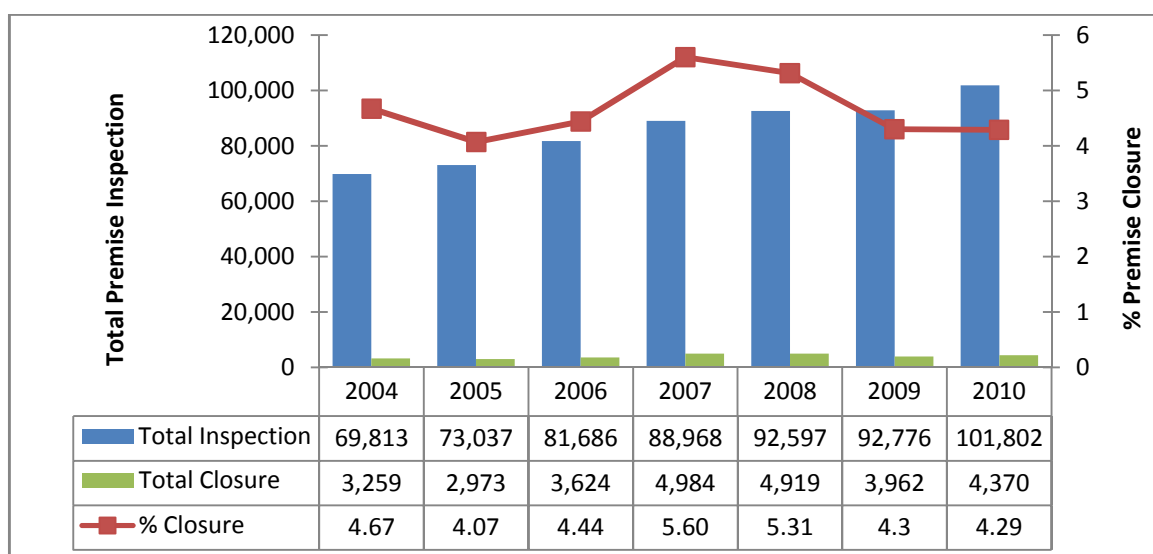


Source: Food & Safety Quality Division, MOH

- *Inspection and Closure of Food Premises*

Inspection of food premises is one of the routine activities conducted to ensure that all food premises are clean and hygienic. In 2010, a total of 101,802 food premises were inspected and 4,370 (4.29%) unsanitary food premises were closed under Section 11, Food Act 1983 (Figure 5).

**Figure 5**  
**INSPECTION AND CLOSURE OF FOOD PREMISES, 2004 – 2010**



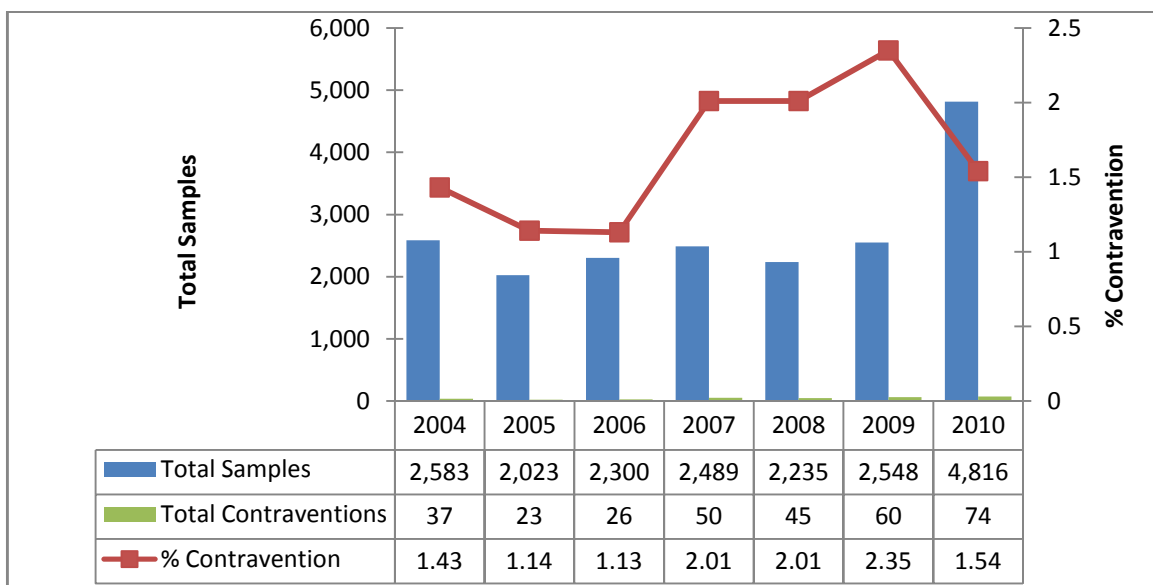
Source: Food & Safety Quality Division, MOH

- *Pesticide Residues*

In 2010, a total of 4,816 food samples (Figure 6) were taken for pesticide residues analysis in which 3,620 of the samples were vegetables and 1,025 remaining samples were fruits. Results of the analysis indicate that 59 (1.63%) of the vegetable samples and 8 (0.78%) of the fruit samples were detected with pesticide residues content above the Maximum Residual Limit (MRL) as stated in Table 16, Regulation 41, Food Regulations 1985.

**Figure 6**

**SAMPLING OF FRUITS AND VEGETABLES FOR PESTICIDE RESIDUES, 2004 - 2010**



Source: Food & Safety Quality Division, MOH

- **Drug Residues**

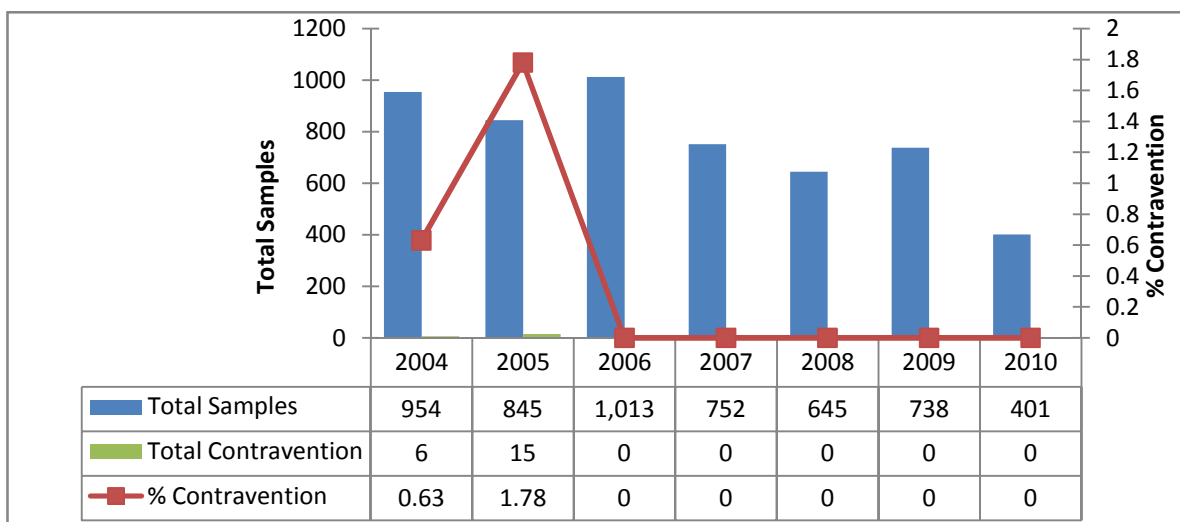
Abuse of veterinary drugs is still a persistent issue in food safety although the Food Regulations 1985 prohibit the use of Beta-agonist, Nitrofurantoin and Chloramphenicol in food.

- **Nitrofurantoin**

The Ministry of Health is continuously monitoring the issue of nitrofurantoin abuse in food. A total of 388 poultry samples and 13 egg samples were taken for analysis of nitrofurantoin residues and none of them contravene the Food Regulations 1985 (Figure 7).

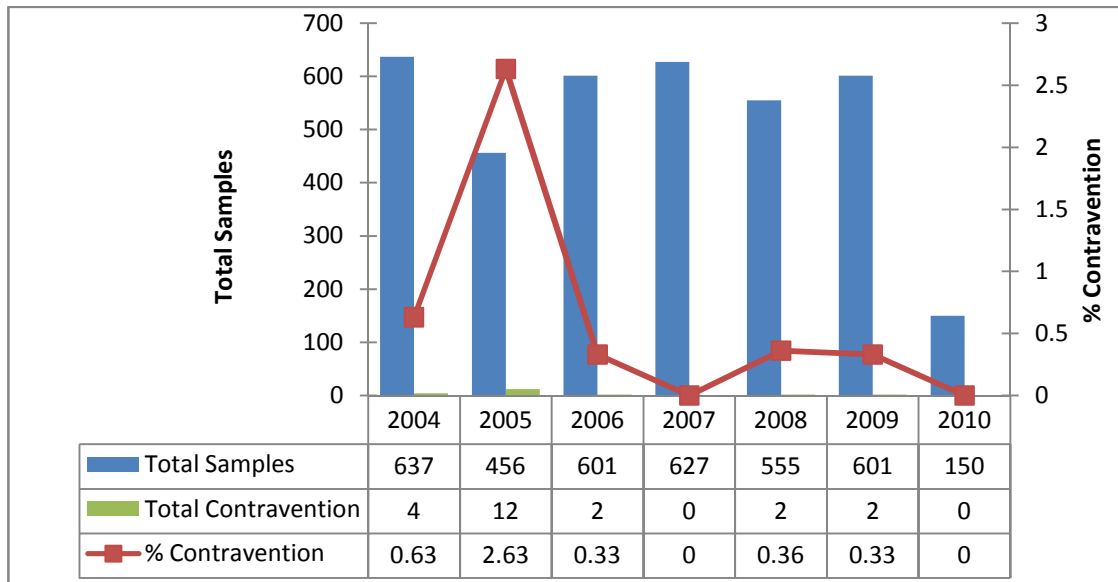
**Figure 7.**

**SAMPLING OF POULTRY AND EGGS FOR NITROFURANTOIN ANALYSIS, 2004 – 2010**



Source: Food & Safety Quality Division, MOH

**Figure 8**  
**SAMPLING OF POULTRY FOR CHLORAMPHENICOL, 2004 - 2010**

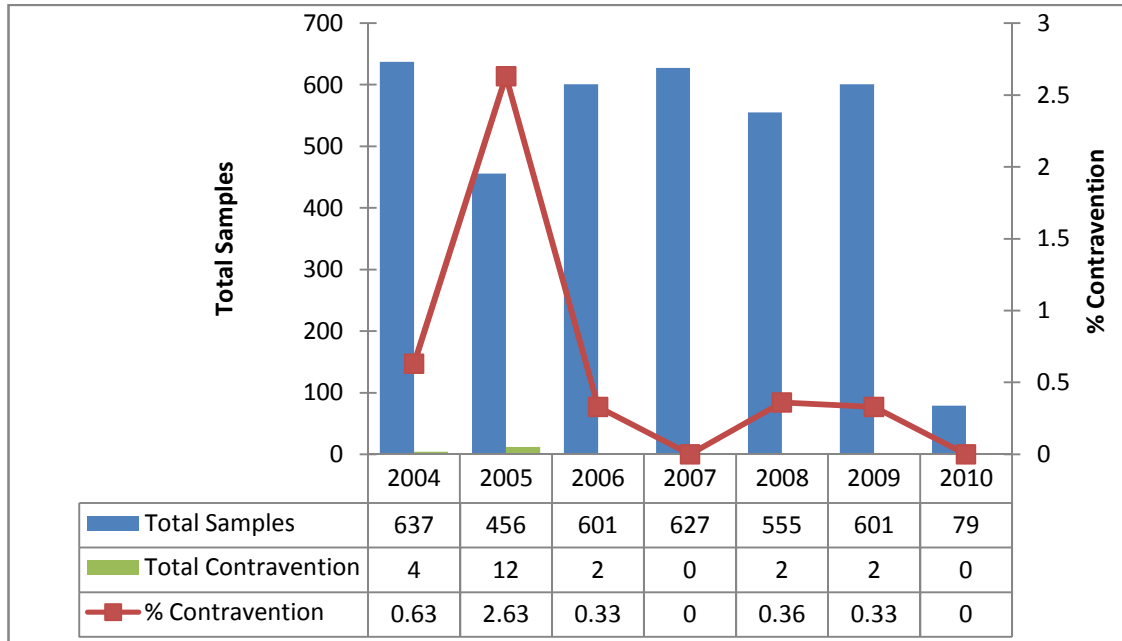


Source: Food & Safety Quality Division, MOH

- Chloramphenicol

Sampling was done to detect abuse of chloramphenicol in poultry and fish. A total of 150 poultry samples were taken and no samples were found to contain chloramphenicol (Figure 8). Similarly, there were no positive results for all the 79 fish samples taken for chloramphenicol analysis (Figure 9).

**Figure 9.**  
**SAMPLING OF FISH FOR CHLORAMPHENICOL, 2004 – 2010**

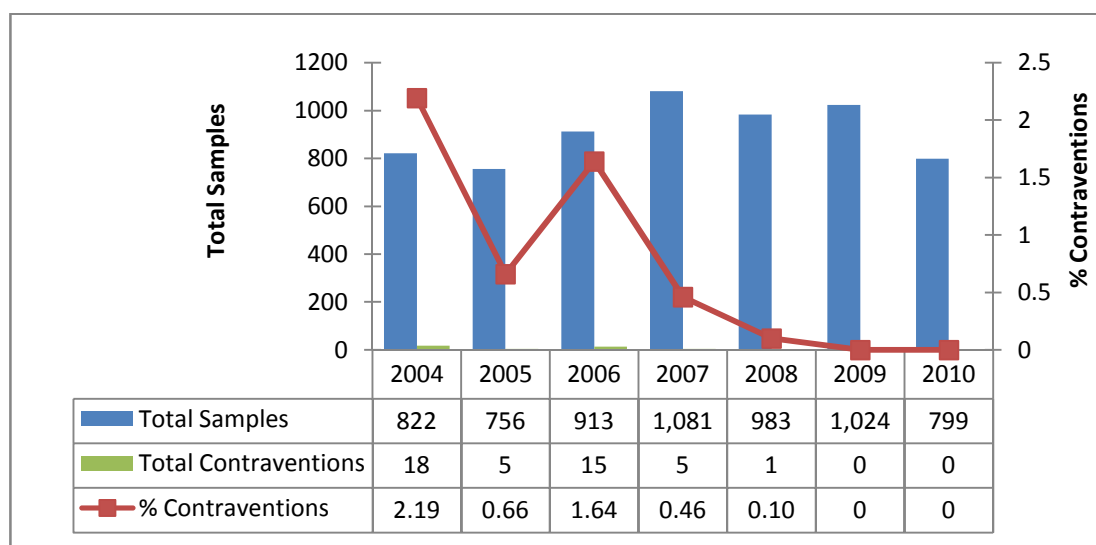


*Source: Food & Safety Quality Division, MOH*

- **Beta-Agonist**

In 2010, a total of 799 samples were taken for beta-agonist analysis (Figure 10). These include ham (199 samples), beef (262 samples), lamb (78 samples) and chicken/duck (260 samples). Continuous enforcement efforts by the Ministry of Health through routine inspections and special operations have resulted in a reduction in the number of contravention cases. In 2010, none of the samples taken for analysis were detected positive for beta-agonist.

**Figure 10.**  
**MONITORING OF BETA-AGONIST, 2004 – 2010**



Source: Food & Safety Quality Division, MOH

- Non-Nutritive Sweetener

There are five different licences issued by MOH for non-nutritive sweetener under the Regulation 133 (5), Food Regulations 1985. Non-nutritive sweetener includes acesulfame potassium, saccharin and sodium saccharin. In 2010, a total of 25 licences for non-nutritive sweetener were issued which contributed a sum of RM4,450.00 in fees collection (Table 3).

**Table 3 : NUMBER OF NON-NUTRITIVE SWEETENERS LICENCES ISSUED  
ACCORDING TO STATE, 2010**

Item	State	Type of License					Total license issued	Fee Collected (RM)
		B	B1	B2	B3	B4		
		RM200				RM50		
1.	Kedah	0	0	0	2	0	2	RM400.00
2.	P. Pinang	1	1	0	2	0	4	RM800.00
3.	Perak	0	0	0	4	0	4	RM800.00
4.	Selangor	1	9	0	0	0	10	RM2,000.00
5.	WP KL	0	2	0	2	1	5	RM450.00
<b>Total</b>		<b>2</b>	<b>12</b>	<b>0</b>	<b>10</b>	<b>1</b>	<b>25</b>	<b>RM4,450.00</b>

Source: Food & Safety Quality Division, MOH

- Special Operations

The enforcement operations carried out in 2010 is as listed in Table 4.

**Table 4.**  
**OPERATIONS CARRIED OUT IN 2010**

No.	Operation
1.	Operation Chinese New Year
2.	Operation Coloured Tea
3.	Operation Formaldehyde
4.	Operation <i>Ramadhan</i>
5.	Operation Packaged Drinking Water / Natural Mineral Water
6.	Operation Propionic Acid
7.	Operation <i>Cahaya</i>
8.	Operation Christmas

*Source: Food & Safety Quality Division, MOH*

## **Import Section**

### **1.0 Objective**

The objective of this section is to ensure foods imported into this country comply with the Food Act 1983 and its regulations. This is done through import control activities carried out at entry points. Such activities include inspection of food consignments, sampling of food, monitoring and surveillance of food. Food consignments that have previous history of contraventions will be detained and will only be released if the analysis results of the samples taken comply with the Food Act 1983 and its regulations. Food consignments that contravene the Food Act 1983 and its regulations will be rejected, re-exported, recalled or destroyed. Importers who violate the Food Act 1983 and its regulations may be prosecuted.

### **2.0 Food Import Control System**

Food import control management is assisted by the Food Safety Information System of Malaysia (FoSIM - web based application system). This system, recently upgraded to Version II (Figure 9), uses a risk based approach in determining the level examination

to be imposed on imported foods. The risk attributed to the food is determined by six (6) levels of examination. The levels of examination are: -

- 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

**Figure 11 : Food Safety Information System of Malaysia (FoSIM)**





## ii) FoSIM Version II

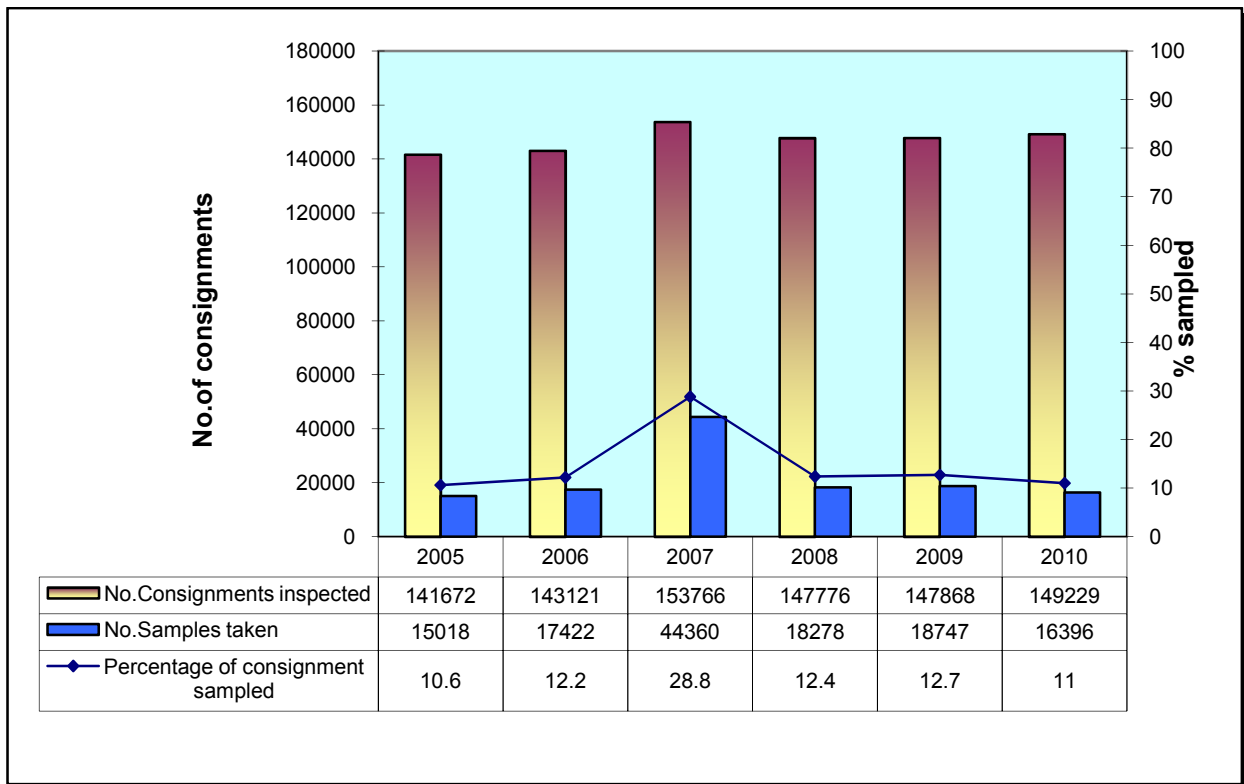
The monitoring of imported foods at entry points is based on the following inspection target:-

- 100% document inspection – Entry points shall inspect 100% of the declaration documents (K1) either manually or electronically.
- 70% of food consignments imported through land entry points shall be inspected – Land entry points shall physically inspect 70% of total food consignments imported.
- 40% of food consignments imported through sea entry points shall be inspected– Sea entry points shall physically inspect 40% of total food consignments imported.
- 35% of food consignments imported through airports shall be inspected – Airports shall physically inspect 35% of total food consignments imported.
- Sampling shall be carried out on 10% of the total food consignments inspected.

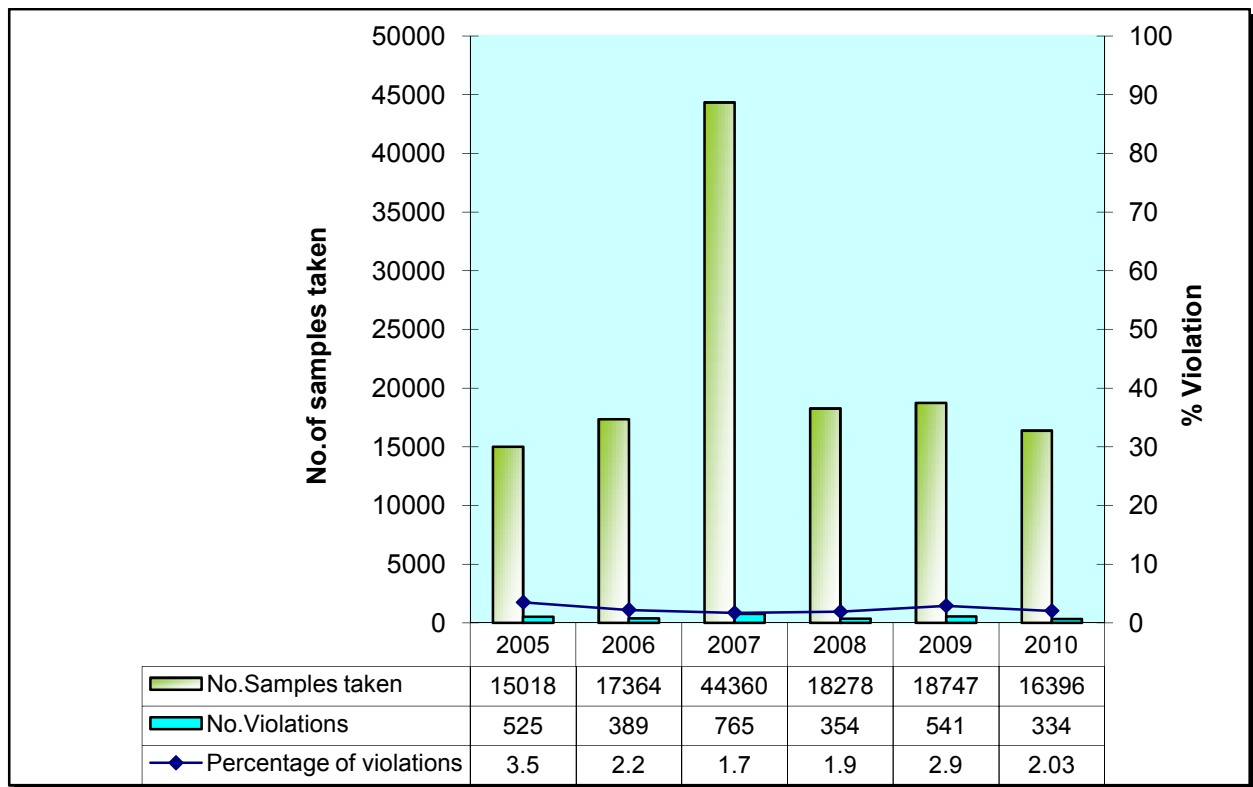
### **3.0 Activities and Achievement**

In 2010, 149,229 consignments were inspected and 16,396 samples (11.0%) were taken for analysis (Figure 12). From the total number of samples taken for analysis, 334 samples (2.03%) contravened the Food Act 1983 and Food Regulations 1985 (Figure 13).

**Figure 12: Food import inspection and sampling activity (2005-2010)**



**Figure 13: Food Import Contraventions (2005-2010)**



**Table 5 : FOOD ALERTS ISSUED FOR IMPORTED FOOD BY  
COUNTRY ( 2005 – 2010 )**

COUNTRY	Trend of food import violations in Malaysia					
	2005	2006	2007	2008	2009	2010
Australia	0	0	12	34	11	10
Canada	0	0	0	0	0	1
China	15	29	55	42	22	44
Denmark	0	0	2	2	0	0
Egypt	0	0	0	0	8	1
France	0	0	11	15	0	0
Germany	0	0	0	3	0	0
Hong Kong	0	0	0	0	0	0
India	3	5	25	19	43	12
Indonesia	1	4	8	6	1	10
Iran	0	0	1	0	1	0
Italy	0	0	1	1	0	0
Japan	0	0	0	0	0	1
Korea	0	0	0	1	1	1
Malaysia	0	0	0	6	4	8
Mexico	0	0	0	1	0	0
Myanmar	0	0	0	0	0	6
New Zealand	0	0	2	0	1	0
Norway	0	0	0	0	0	1
Pakistan	0	0	0	0	0	0
Singapore	2	1	18	14	4	20
Spain	0	0	0	1	0	0
Taiwan	0	2	2	8	2	4
Thailand	20	34	27	17	49	102
Turkey	0	0	0	1	0	0
USA	3	1	4	10	4	7
Vietnam	0	7	9	7	6	13
Yemen	0	0	0	0	3	1
<b>TOTAL</b>	<b>44</b>	<b>83</b>	<b>177</b>	<b>190</b>	<b>160</b>	<b>242</b>

In 2010, there were 242 food alerts issued for food consignments imported from 28 countries. The FSQD reviews and assesses each notification of food alert sent by the entry points. FSQD will then relay the food alert to all states and entry points for appropriate action. (Table 5)

**Table 6 : Number of approvals for import of flavouring substances (2007-2010)**

<b>Year</b>	<b>No. Approvals</b>
<b>2007</b>	<b>10</b>
<b>2008</b>	<b>236</b>
<b>2009</b>	<b>161</b>
<b>2010</b>	<b>333</b>

All importers of flavouring substances for use in food must obtain approval from the Director. Table 6 shows the number of approvals given from 2007 to 2010.

Among the important activities for the import section in 2010 are as follows: -

a) Implementation of National Monitoring Programme for imported foods: -

- i. Monitoring of aflatoxin contamination in dried chilli / powder.
- ii. Monitoring of sulphur dioxide in dried chilli / powder.
- iii. Monitoring of heavy metals contamination in honey.
- iv. Monitoring of sulphur dioxide in raisins.

- v. Monitoring of pesticide residues in soybeans.
- vi. Monitoring of deoxynivalenol (DON) in pasta (pasta made from wheat, such as spaghetti etc.)
- vii. Monitoring of heavy metals contamination in infant formula and follow-up infant formula.

b) A representative from FSQD attended the National Contact Point Meeting on the ASEAN Rapid Alert System for Food and Feed (ARASFF) and 4th EU - ASEAN Workshop on Rapid Alert System For Food and Feed in Bangkok, Thailand from 22-24 June 2010 and 13-14 December 2010 respectively.

c) Training was provided for agents, importers and FSQD personnel on FoSIM Version II.

### **Codex, International and Standards Development Section**

Previously, the development of standards under the Food Regulations (FR) 1985 and discussions pertaining to Codex standards at the national level were managed independently by two (2) separate Sections. The Committee that oversees the development of FR 1985 rested under the Standard Development Section, while the Committee that looks at Codex standards was under the responsibility of the Codex and International Section.

Despite constant communication and sharing of input from the Codex Section, the task to harmonise national standards with those of Codex proved to be difficult and could not be carried out in tandem with the latest development in Codex standards because of the sectional segregation. Realising this shortcoming, the two Sections were merged in August 2009 and named as the Codex & International and Standards Development Section. Now, reviewing and updating of FR 1985 as well as formulation of new legislations can be performed more comprehensively, efficiently and in line with the development of Codex standards and those of other countries.

To ensure gains in the merging of the two Sections, restructuring of units and officers were carried out according to subject matter. For example, the unit that is responsible for developing standards on food additives is also entrusted as the Secretariat for the National Codex Sub-Committee (NCSC) on Food Additives. With this arrangement, discussions and latest development pertaining to food additives can be pursued in a more holistic approach.

Nevertheless, the restructuring of units within this Section does not change the organisation structure and running of Codex activities at the national level. For example, the Meeting of NCSC on Food Additives is still convened independently of the Meeting of Expert Working Group on Food Additives.

## **I. Codex Activities at the National Level**

The FSQD which acts as the Codex Contact Point and the Secretariat to the National Codex Committee (NCC), plays the lead role in facilitating and coordinating Codex activities at the national level especially in ensuring national coherence on various Codex issues of national interest and Malaysia's participation in Codex meeting.

The NCC consists of 20 National Codex Sub-Committees (NCSC) and one (1) Codex Task Force (TF) that are established to consider and formulate the national position on subject matters discussed within the corresponding Codex Committees (Appendix 1).

In 2010, Malaysia participated in 8 Codex meetings at the international level which involved 19 delegates. The Malaysian Delegation consisting of representatives from the Ministry of Health and various other agencies are selected based on expertise in relevant disciplines so as to ensure Malaysia's position on issues of interest is safeguarded (Appendix 2).

At the national level, one (1) NCC meeting, 46 NCSC meetings and two (2) TF meetings were held in preparation for and as follow-up to international Codex meetings (Appendix 3).

## **II. Malaysia as the Host Country for Codex Committee on Fats and Oils**

For the first time since being designated as the host government of the Codex Committee on Fats and Oils (CCFO) in July 2007, Malaysia hosted the 21<sup>st</sup> Session of the CCFO from 16 to 20 February 2009. The session was successfully held in Kota Kinabalu, Sabah and was attended by 103 participants from 37 member states, 1 member organisation (European Community) and 5 international organisations. The session was chaired by Ms. Noraini Dato' Mohd. Othman, Director of the Food Safety and Quality Division.

As host government, Chair and Secretariat for the CCFO, Malaysia is able to directly contribute to the Codex system, as well as help enhance the country's image and credibility in becoming a role model in Codex activities at the international level, particularly in issues of interest to developing countries. This involvement also helps to promulgate awareness amongst our local

food industries on the importance of safety and quality of food as an international requirement in expanding trade of fats and oils.

### **III. Food Safety Activities at the ASEAN Level**

#### **a) *Coordinator of the Food Inspection and Certification Programme under the ASEAN Expert Group on Food Safety (AEGFS)***

Malaysia also plays an active role in various cooperation at the ASEAN level such as in the ASEAN Expert Group on Food Safety (AEGFS) in which Malaysia acts as the Overall Coordinator and Programme Coordinator for the Programme on Food Inspection and Certification and Programme on Monitoring and Surveillance under the ASEAN Food Safety Improvement Plan (AFSIP). The 8<sup>th</sup> Meeting of the AEGFS which was scheduled to be held in Thailand in 2010 was postponed to 2011 due to the political situation in the country.

#### **b) *National Focal Point for the ASEAN Task Force on Codex (ATFC)***

Malaysia hosted the 10<sup>th</sup> Meeting of the ATFC from 7 to 9 June 2010. The session was successfully held in Kuala Lumpur and was attended by 38 delegations from Brunei, Cambodia, Indonesia, Lao PDR, Malaysia, Philippines, Singapore, Thailand and Vietnam. The meeting was chaired by Ms. Noraini Dato' Mohd. Othman, Director of the Food Safety and Quality Division. Malaysia presented three (3) discussion papers, and as the appointed Focal Point for the Codex Committee on General Principles (CCGP) and Codex Committee on Fats and Oils (CCFO), Malaysia updated the 10<sup>th</sup> ATFC on the latest activities with regards to CCGP and CCFO. The next meeting was scheduled to be held in June 2011 host by the Philippines.

#### **c) *National Focal Point for the ASEAN Consultative Committee on Standards and Quality (ACCSQ) Prepared Foodstuff Product Working Group (PFPWG)***

Malaysia participated in the 11<sup>th</sup> Meeting of the ACCSQ PFPWG that was held in Manila, Philippines from 15 to 16 July 2010 as well as the 12<sup>th</sup> Meeting of the ACCSQ PFPWG in Vientiane, Lao PDR held from 9 to 10 December 2010. Malaysia as the lead country for the *ASEAN Common Principles and Requirements for the Labelling of Pre-Packaged Food* (ACPRL), presented the status of implementation of this programme in both meetings. During the 12<sup>th</sup> Meeting, Malaysia also presented the 14 priority elements for

labelling that could be considered for harmonisation at the regional level. The meeting agreed for ASEAN Member States to provide their national regulation and standards regarding the 14 labelling elements in the effort to identify elements which would later be harmonised and implemented in ASEAN states. As the ASEAN Reference Laboratory on Genetically Modified Organisms (GMO ARL), Malaysia updated the meetings on the latest programmes conducted nationally and regionally

#### **IV. Involvement in Free Trade Agreements, Bilateral and Multilateral Negotiations**

In 2010, FSQD engaged in several Free Trade Agreements (FTA), bilateral and multilateral negotiations and provided input pertaining to SPS, TBT and ECOTECH issues on food safety.

#### **V. Gazettement of Food Legislations under the Food Act 1983**

In 2010, a total of seven (7) gazettments were issued which comprises four (4) amendments to existing standards, two (2) appointment and revocation of appointment of analysts and one (1) approved laboratory order. The gazettments are as shown in Table 7.

**Table 7.**

#### **GAZETTMENT OF FOOD LEGISLATIONS UNDER THE FOOD ACT 1983 IN 2010**

<b>No.</b>	<b>Regulation</b>	<b>Date of Gazettement</b>
1.	Food Act 1983: Appointment and Revocation of Appointment of Analysts No. 3/2010	7 January 2010
2.	Food Act 1983: Appointment and Revocation of Appointment of Analysts No. 4/2010	7 January 2010
3.	Food (Issuance of Health Certificate for Export of Fish and Fish Product to the European Union) (Amendment) Regulations 2010 P.U.(A) 76/10	18 March 2010
4.	Food (Amendment) Regulations 2010 P.U.(A) 229/10	8 July 2010
5.	Food Hygiene (Amendment) Regulations 2010	8 July 2010



	P.U.(A) 231/10	
6.	Food Act 1983: Approved Laboratory Order 2010 P.U.(A) 420/10	16 December 2010
7.	Food (Amendment) (No.2) Regulations 2010 P.U.(A) 435/10	30 December 2010

## **VI Product Classification And Label Screening Services**

To improve services of this section to the public, product classification of Food Drug Interface (FDI) products and label screening services was introduced in addition to the labelling advisory services which are currently available.

i. "Food Drug Interface (FDI)" Product Classification;

A total of 2278 applications for classification of products were received in 2010 and some of it was discussed at the Food Drug Interface (FDI) Product Classification Committee Meeting. This classification service is to classify whether the products is food by FSQD or pharmaceutical product by National Pharmaceutical Control Bureau.

ii. Label Screening and Labelling Advisory Services;

Free label screening service has been given to the industry since 2008. A total of 726 labels have been screened in 2010. 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 labelling advisory services.

This Section also provides Labelling Advisory Service through the Labelling Advisory Committee to industries that need such services. The charge is RM 1,000.00 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 51 labels were reviewed by the Labelling Advisory Committee in 2010.

### **Communication and Consumerism Section**

Communication and Consumerism Section was established in August 2009 and its functions are:

- (1) To plan and coordinate all food safety and quality promotion activities
- (2) To coordinate and respond to complaints and inquiries related to the food safety and quality.

Activities conducted in 2010 were as follows:

- i. Food Safety Promotion for Schoolchildren "Observe, Smell, Taste".  
National Level Food Safety Campaign for School children was held on 10 August 2010 at the Sekolah Rendah Jenis Kebangsaan (China) Tsun Jin, Kuala Lumpur. The programme was launched by the Minister of Health, Y.B Dato' Sri Liow Tiong Lai. The ceremony was attended by 1500 school children, teachers and food handlers and the theme was "Observe, Smell, Taste". In conjunction with the campaign, the Squad Germ Buster was launched. This mobile squad is established to carry out food safety activities in school to prevent food poisoning.
- ii. Programme with YB Deputy Minister of Health.  
This activity was held in 6 states namely Federal Territory Kuala Lumpur, Sabah, Johor, Kedah, Kelantan and Selangor. The objective of this activity was to enhance awareness on the importance of food safety among schoolchildren and food handlers at school.
- iii. School Canteen Cleanliness Competition  
The School Canteen Cleanliness Competition was held for the first time in 2010 with the objective of giving recognition to the food handlers and the school management which are responsible for maintaining food hygiene in school canteens.
- iv. Talk on Food Hygiene Regulations 2009  
A series of Talk on Food Hygiene Regulations 2009 were held at the national level on 9, 10 and 23 February 2010. The talks were attended by government agencies, NGOs, industries and local authorities.
- v. Launching of *Skim Keselamatan Makanan 1Malaysia (SK1M)*  
The *Skim Keselamatan Makanan 1Malaysia (SK1M)* was launched by the Minister of Health Malaysia, YB Dato' Sri Liow Tiong Lai, 8 November 2010 at Dewan Sri Siantan, Perbadanan Putrajaya. SK1M was introduced to enhance Small and Medium Enterprise (SME) to comply with Food Hygiene Regulations 2009. This scheme enables industries to work towards complying with the SK1M in stages.

SK1M consists of 3 types of recognition which are:

- i. Food Safety Inspected
- ii. GMP 1Malaysia
- iii. HACCP 1Malaysia

vi. Launching of EU Approved Logo for Export of Fish and Fishery Products

The EU Approved Logo for export of fish and fishery products was jointly launched by the Minister of Health, the Minister of Agriculture and Agro-based Industry and the Ambassador and Head of Delegation of the European Union (EU) to Malaysia on 24 November 2010 at LKIM Complex, Kuantan, Pahang. The fish facilities (processing establishments/ aquaculture farms/ fishing vessels/ landing sites) have been approved by the Competent Authorities (CAs) in Malaysia for the export of fish and fishery products to EU were given the logo.

vii. **Publication of food safety materials and bulletin (Table 8)**

Table 8.  
PUBLICATIONS OF FOOD SAFETY MATERIAL, 2010

Material	Title
Pamphlet	<ul style="list-style-type: none"> <li>• <i>Sistem Jaminan Keselamatan Makanan</i></li> <li>• <i>Panduan Pakaian Pengendali Makanan Bagi Sektor Perkilangan (Peraturan 32)</i></li> <li>• <i>Panduan Penyediaan, Pembungkusan dan Penghidangan Makanan (Peraturan 36)</i></li> <li>• <i>Panduan Penyimpanan, Pendedahan atau Pameran Makanan untuk Dijual (Peraturan 37)</i></li> <li>• <i>Pendaftaran Premis Makanan</i></li> <li>• <i>Risalah Pengangkutan</i></li> </ul>
Poster	<ul style="list-style-type: none"> <li>• <i>Baca Label</i></li> <li>• <i>Panduan Asas Penyimpanan Makanan</i></li> <li>• <i>Program Jaminan Keselamatan Makanan</i></li> <li>• <i>Basuh Tangan</i></li> </ul>
Exhibition Education Material	<ul style="list-style-type: none"> <li>• <i>Program Jaminan Keselamatan Makanan</i></li> <li>• <i>Lihat, Hidu, Rasa</i></li> <li>• <i>Skim Keselamatan Makanan 1 Malaysia (SK1M)</i></li> </ul>

Source: Food & Safety Quality Division, MOH

viii. Activities to enhance knowledge on food safety through mass media/website and community participation (Table 9)

Table 9.  
ACTIVITIES TO ENHANCE KNOWLEDGE ON FOOD SAFETY IN 2010

Type	Activities
<i>Exhibition (National Level)</i>	<ul style="list-style-type: none"> <li>i. Smart Kidz Exhibition, PWTC, April 2010</li> <li>ii. Malaysian International Food and Beverages (MIFB), PWTC, 22-24 July 2010</li> <li>iii. Healthy Catering , <i>Perbadanan Puutrajaya</i></li> <li>iv. World Halal, KLCC, 23-25 June 2010</li> <li>v. Karnival Guru Kebangsaan, Pahang, 13-16 May 2010</li> <li>vi. MAHA, 26-5 December 2010</li> </ul>
Mass media	2 times slot TV/Radio talks <ul style="list-style-type: none"> <li>i. Safe Food</li> <li>ii. Observe, Smell, Taste</li> </ul>
Seminar	Standards and Consumer Seminar Series 2010 organized by the Ministry of Domestic Trade, Cooperatives and Consumerism (KPDNKK) in collaboration with the Food Safety and Quality Division.

Source: Food & Safety Quality Division, MoH

## Policy Section

### 1.0 Activities carried out under the National Food Safety and Nutrition Council (NFSNC)

In order to handle all matters related to food safety and nutrition in Malaysia, Ministry of Health has succeeded in gathering all relevant agencies through the National Food Safety and Nutrition Council (NFSNC). The Ninth NFSNC Meeting was held on 8 December 2010 and chaired by the Honourable Minister of Health and was attended by the Chief Secretary to the Ministry/representative, the Director/representative of related agencies, the Federation of Malaysian Manufacturers (FMM), Federation of Malaysian Consumer Associations (FOMCA) and professional bodies represented by the president/representative of their respective associations. A total of 24 issues and six proposals, were tabled at the meeting including the achievement report of the National Plan of Action for Food Safety for the year 2010.

## **2.0 Activities Involving Policy for FSQD**

In cognizance of the importance of food safety, Ministry of Health (MOH) has taken one step forward to strengthen the food safety control in Malaysia through the upgrading of FSQD as a new programme under MOH effective 1<sup>st</sup> July 2010 as agreed by Cabinet Meeting. The move serves as a testimony of the Malaysian Government's commitment in upgrading the level of food safety in the country.

## **3.0 Activities involving the Key Result Area (KRA) / Key Performance Indicator (KPI) FSQD**

FSQD has contributed to two (2) key result areas (KRA) for Y.B Deputy Health Minister that are food poisoning reduction and market access for fishery products for the year 2010. FSQD has also contributed to the key performance indicator (KPI) for Director General of Health (DG) that is the number of food industry getting recognition under the certification scheme Hazard Analysis and Critical Control Point (HACCP) Malaysia and KPI for Deputy Director General of Health (Public Health) that is the turn around time (TAT) for laboratory for the year 2010 and complied to the set target. Additionally, FSQD has achieved most of the target being set for the 5 key result area (KRA) for food safety and quality activities that were food poisoning reduction, market access for fishery product, clean food premises, foods sold comply with Food Act 1983 and Food Regulations 1985 and 31 client services.

## **4.0 Quality Activities Involving FSQD**

FSQD was proud to be part of the success of System Star Rating (SSR) Audit by MAMPU for Secretary General Office from 2 to 5 August 2010 and Director General of Health (DG) Office from 5 to 14 October 2010. SSR activity for FSQD was National Food Safety Policy related to the implementation of the KRA for food safety and quality activities that were food poisoning reduction, market access for fishery product, clean food premises, foods sold comply with Food Act 1983 and Food Regulations 1985 and 31 client services .

FSQD has also carried out activities for certification of MS ISO 9001: 2008 from SIRIM Bhd. such as meeting for revising the ISO procedures, Awareness Course for ISO 9001:2008 FSQD, internal quality audit (IQA) course by SIRIM Bhd and IQA for FSQD.