



FOOD SAFETY AND QUALITY DIVISION

MINISTRY OF HEALTH MALAYSIA

**STANDARD OPERATING PROCEDURE
ON THE CONTROL OF
THE SAFETY OF RAW EDIBLE BIRD'S
NEST ALONG THE FOOD SUPPLY
CHAIN**

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NO.	DATE OF AMENDMENT	REVISION NO.	AMENDMENT REFERENCE
1.	20 February 2012	01	<p><u>Para 2. Scope</u></p> <p>Replaced with a new scope.</p> <p><u>Para 4.1.2</u></p> <p>Words “draught-free”, “moisture” and “heat” are deleted.</p> <p><u>Para 4.1.4 (i)</u></p> <p>Statement “Bird house shall be cleaned after each guano removal” is deleted.</p> <p><u>Para 4.1.6 (i)</u></p> <p>Statement “be medically examined and vaccinated by a registered medical practitioner” is deleted.</p> <p><u>Para 4.1.6 (v)</u></p> <p>A phrase “or clean water” is included.</p> <p><u>Para 4.7</u></p> <p>A new para “Monitoring and Surveillance Programme” is included.</p>
2.	8 April 2013	02	<p>4.3 Middlemen / Trader</p> <p>Para 4.3 (i) register with Ministry of Health has been deleted.</p>

1. INTRODUCTION

The Food Safety and Quality Division (FSQD) under the Ministry of Health Malaysia is the Competent Authority for food safety along the supply chain in Malaysia. The control of the safety of edible bird's nest (EBN) along the supply chain is regulated under the Food Act 1983 and its regulations. The Food Regulations 1985 prescribes the standard and labelling requirements for all foods whilst, the Food Hygiene Regulations 2009 prescribes the hygiene requirements for all foods and processing establishment producing animal products including EBN and transportation of the animal products.

On the other hand, Department of Veterinary Services (DVS) under the Ministry of Agriculture and Agro-based Industry Malaysia is responsible for the control of animal diseases along the supply chain as regulated under the Animal Act 1953 and its regulations.

2. SCOPE

This standard operating procedure (SOP) describes the food safety control on raw EBN along the supply chain.

3. DEFINITION

3.1 Raw unclean EBN

EBN harvest from cave and ranches which may include but not limiting to sorting, drying, grading, trimming, weighing and packing but, without any cleaning process. There are still visible feathers and impurities.

(MS 2334:2011)

3.2 Raw clean EBN

EBN that has undergone cleaning process which may include but not limiting to sorting, drying, soaking, picking of feathers and impurities, moulding, drying, grading and packing. (MS 2334:2011)

3.3 Processing establishment

Processing establishment means premises used for or in connection with the preparation, packaging and/or storage of raw EBN including sorting, softening and cleaning.

4. THE FOOD SAFETY CONTROLS ALONG THE RAW EBN SUPPLY CHAIN

The food safety controls of the raw EBN shall be carried out along the supply chain as follows:

4.1 Bird house

FSQD carries out food safety control on bird houses which are registered with DVS as well as controlled by DVS from the aspect of animal diseases. The bird's houses shall comply with the following requirements:

- 4.1.1 Bird houses shall be designed to facilitate regular cleaning.
- 4.1.2 Bird houses shall have adequate ventilation to prevent the build up of ammonia and dust.
- 4.1.3 The surfaces of batten area shall be made with material which is impervious and solid. Joints and corners shall be properly sealed.
- 4.1.4 Birds house, its surroundings and equipment used shall be kept clean to prevent cross contamination to the EBN:
 - i. Guano shall be removed regularly and shall not be allowed to accumulate.
 - ii. Cleaning equipment shall be cleaned before and after each use and stored at an appropriate place.
 - iii. Tools used to collect EBN shall be kept clean before and after each use and stored at an appropriate place.
 - iv. Containers used to hold EBN shall be made from non-toxic materials and easy to clean. Containers used shall be kept clean before and after each use and stored at an appropriate place.

- v. Chemical shall not be stored in the bird house. Chemicals shall be kept separately and under lock and key.
- vi. Cleaning schedule and records shall be made available.

4.1.5 Pest control:

Pesticide may be used to control pests. However, the use of pesticides shall be controlled to prevent contamination to EBN. Prohibited pesticides shall not be used. Records on pest control shall be made available.

4.1.6 EBN handlers shall maintain personal hygiene and shall:

- i. wear clean, suitable and proper clothing including shoes which shall not contribute to any contamination of the EBN.
- ii. maintain personal cleanliness which includes the keeping of short and clean fingernails.
- iii. wash hands before entering the bird house and after using the toilet. Hand washing facilities with liquid soap shall be provided.
- iv. only use potable water or clean water, whenever necessary to prevent contamination.

4.1.7 EBN handlers who suffers from, or is a carrier of food-borne diseases or suspected to be suffering from, or to be a carrier of food-borne diseases shall:

- i. not be allowed to enter bird's house or handle EBN;
- ii. immediately report to the management of bird's house pertaining to his health condition; and
- iii. be suspended from working in the bird's house until he is certified cured from the disease and medically fit to work by a registered medical practitioner before he is allowed to enter the bird's house or handle EBN.

4.1.8 Employers are responsible for ensuring that EBN handlers are adequately trained and knowledgeable in food safety requirement.

4.1.9 All records on the above requirements shall be maintained and made available.

4.2 Transport vehicle

Transport vehicles used to transport EBN shall comply with the requirements stated in Part VI of the Food Hygiene Regulations 2009.

4.3 Middlemen / Trader

All middlemen / trader involved in EBN supply chain shall:

- i. implement food traceability system as required in Regulation 10 of the Food Hygiene Regulations 2009;
- ii. ensure all food handlers comply with the requirement in Part IV of the Food Hygiene Regulations 2009 ;
- iii. ensure storage of edible bird' nest comply with Regulation 25 of the Food Hygiene Regulations 2009.

4.4 Processing Establishment

4.4.1 Processing establishments for EBN shall comply with the requirements of the Food Hygiene Regulations 2009.

4.4.2 All processing establishments shall:

- i. be registered with Ministry of Health Malaysia as required under Regulation 3 of the Food Hygiene Regulations 2009;
- ii. implement food safety assurance programme as required under Regulation 9 of the Food Hygiene Regulations 2009;
- iii. implement a food traceability system as required under Regulation 10 of the Food Hygiene Regulations 2009;

- iv. ensure all food handlers comply with the requirement in Part IV of the Food Hygiene Regulations 2009;
- v. comply with the general requirements for food premises as required under Regulations 12 to 29 of the Food Hygiene Regulations 2009; and
- vi. ensure EBN comply with the requirement of the Food Regulations 1985.

4.5 Import of EBN

Imported EBN shall comply with the requirements as stated in Section 29 of the Food Act 1983 and Food Regulations 1985 and shall have import licence from Department of Veterinary Services to ensure EBN is free from animal disease.

4.6 Export of EBN

Export of EBN shall comply with the requirements as stated in this SOP. It is also the responsibility of the exporters of edible bird' nest to comply with the importing countries requirements.

4.7 Monitoring and Surveillance Programme

FSQD shall implement the food safety control system for EBN along the supply chain which includes annual monitoring and surveillance verification programme.

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References

Malaysian Standard 2273:2010 Good Animal Husbandry Practice - Edible Birdnest Swiftlet Ranching and Its Premises

Malaysian Standard 2334:2011 Edible Birdnest (EBN) – Specification

Food Act 1983 (Act 281) & Regulations

Food Hygiene Regulations 2009