

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of
the United Nations



World Health
Organization

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

FAO/WHO COORDINATING COMMITTEE FOR ASIA

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COMMENTS AND INFORMATION ON NATIONAL FOOD CONTROL SYSTEMS, CONSUMER PARTICIPATION IN FOOD STANDARDS SETTING AND THE USE OF CODEX STANDARDS AT THE NATIONAL LEVEL

(REPLIES TO CL 2014/21-ASIA)

(Comments from India, Japan, the Republic of Korea and Thailand)

Question 1: Strengthening National Food Control Systems

Please describe any significant developments/actions taken in your country to improve national food control systems. These may include actions relating to: National food law and regulations; food control management e.g. food administration structures, initiatives to improve multi-sectoral collaboration; inspection services; laboratory infrastructure and activities; information dissemination; training. Please also describe priority food safety issues to be addressed nationally and regionally.

INDIA

The Food Safety and Standards Authority of India (FSSAI), the national food regulator, has been established under the Food Safety and Standards Act (FSSA), 2006, an act of Indian Parliament which consolidates various Acts & Orders that had hitherto handled food related issues in various Ministries and Departments. FSSAI has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

The FSS Act was operationalized in August, 2011 by the notification of following Regulations:

1. Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011
2. Food Safety and Standards (Packaging and Labelling) Regulation, 2011
3. Food Safety and Standards (Food Product Standards and Food Additives) Regulation, 2011 Part I & II
4. Food Safety and Standards (Prohibition and Restriction on Sales) Regulation, 2011
5. Food Safety and Standards (Contaminants, Toxins and residues) Regulation, 2011
6. Food Safety and Standards (Laboratory and Sampling Analysis) Regulation, 2011

The national regulations are regularly updated on the basis of the new scientific evidence and new products that come into the market.

Regular surveillance activities are being conducted on commonly consumed food products like fruits and vegetables, ready to drink beverages, milk, fish and fish products. Analytical tests for physical, chemical and microbiological parameters are carried out by Public as well as NABL Accredited Private Laboratories. FSSAI is now in process of developing a Standard Operating Procedure for surveillance activities for all food commodities.

Extensive training programmes have been undertaken for the Designated Officers, the Food Safety Officers and the Adjudicating Officers to sensitize them about the Food Safety and Standards Act (FSS Act, 2006) and the Rules and Regulations made thereunder.

FSSAI has notified 65 Private National Accreditation Board for Testing and Calibration Laboratories (NABL) accredited laboratories for analysis of food.

A lot of activities have been undertaken to make the stakeholders aware about the essential elements of the Act, Rules and Regulations involving print and electronic media. Advertisements on licensing, labelling are being released in multilingual mode across the Country. Pamphlets, brochures on the procedures of licensing, registration, labelling, imported foods and on food safety were developed and are distributed regularly. Electronic media is also used to disseminate the message.

A dedicated website www.fssai.gov.in, blog and social networking are in place to update the current happenings in the Authority.

The Food Safety issues that need to be addressed nationally and regionally are as follows:

- Safety of street foods
- Serving wholesome food in schools
- Heavy metals, toxins, pesticides residues etc. in food commodities

JAPAN

Japan has developed the “Standard Operating Procedure for Food Safety Risk Management in MAFF and MHLW (SOP)” in 2005, which is consistent with CAC/GL 62-2007. In accordance with the SOP, the Ministry of Agriculture, Forestry and Fisheries (MAFF) has been conducting science based risk management, including collecting information on chemical and microbiological hazards, establishing of priority lists of hazards. MAFF has been conducting nationwide surveillance on chemical and microbiological hazards in food and feed according to the priority list and surveillance/monitoring program targeting five years period, 2011-2015 for chemical hazards and 2012-2016 for microbiological hazards. Utilizing the results of the surveillance and research studies, we developed some national guidelines in 2012-2014, e.g., guidelines to reduce acrylamide in food.

In order to encourage food business operators to introduce HACCP, the Ministry of Health, Labor and Welfare (MHLW) revised the national Guidelines on the management and operation standard what food business operators should carry out and establish the HACCP type standard in the national Guidelines in May 2014.

Food Safety Commission of Japan (FSCJ), as a risk assessment organization, is currently striving to develop guidelines on risk assessment utilizing *in silico* tools (computer analysis) instead of animal experiments (*in vivo*) data; and establish assessment procedures for new areas such as food allergy and regenerative veterinary medicinal products. FSCJ believes that these efforts will enable us to conduct more effective and more prompt assessment, which will contribute to improvement food safety control.

THE REPUBLIC OF KOREA

- Administrative structure for food safety
 - Authorities on national food safety system have been integrated to the Ministry of Food and Drug Safety in Mar. 2013. The Ministry of Food and Drug Safety closely cooperated with relevant agencies for interdisciplinary sectors in harvesting & animal-breeding.
- Legislation
 - Food Safety Fundamental Act, Food Sanitation Act, Livestock Sanitation Management Act, Health Functional Foods Act, Special Act on Children’s Dietary Safety Management, Inspection and Laboratory Analysis Act for Foods and Drugs etc.
 - The latest revision of the legislation is to strengthen preventive food safety control system and to enforce strict penalty for food-related crime. The Ministry of Food and Drug Safety is also trying to enact Special Act on Safety Management for Imported Foods.
- Inspection, Laboratory
 - The Ministry of Food and Drug Safety strengthens implementation of national food control system with enforced inspection for imported foods at the border and with improving analysis capacity of accredited laboratory.
- Spread of information
 - To spread with collection and analysis of food safety information, National Food Safety Information Service was established under Ministry of Food and Drug Safety.

- Cooperation with INFOSAN from 2012.
- o Training
 - A variety of training program is operated for food hygiene officials, manufacturers and consumers, including ODA program on HACCP, livestock safety management etc.
- o Food safety issue
 - to reinforce surveillance and monitoring for school catering, for foods preferred by children, and for foods traded via online measures
 - to enlarge a scope of compulsory HACCP implementation to frequently consumed commodities
 - to enhance food traceability
 - to assure safety of imported foods
 - effective risk communication with consumer

THAILAND

During 2013-2014, the following food standard and regulations have been established by the Ministry of Agriculture and Cooperatives and the Ministry of Public Health

1 For Ministry of Agriculture and Cooperatives, National Bureau of Agricultural Commodity and Food Standards (ACFS) has established 3 mandatory standards including:

- Peanut kernel: Maximum level of aflatoxin
- Code of Practice for the Frozen Agricultural Commodities
- Code of Practice for Sulphur Dioxide Fumigation of Fresh Fruits.

They have been circulated through the notification system of WTO and are expected to be effective in 2015.

ACFS has established Thai Agricultural Standards in total of 30 standards as voluntary standards, in which 7 standards were adapted from or based on Codex Standard as in the following table:

Thai Agricultural Standards	Reference
Ginger (TAS 3002-2013)	Codex Standard for Ginger (Codex Stan 218 -1999)
Honey (TAS 8003-2013)	Codex Standard for Honey (Codex Stan 12-1981)
Good Manufacturing Practices for Ready- to – eat – Fresh Pre-cut – Fruits and Vegetables (TAS 9039-2013)	Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003) and related Annex
Guidance for Good Aquaculture Practices for Giant Freshwater Prawn Farm (TAS 7423(G)-2012)	Code of Practice for Fish and Fishery Products (CAC/RCP 52-2003, Rev 2-2005)
Good Agricultural Practices for Food Crop (TAS 9001-2013)	Code of Hygienic Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003).
Good Practices for Post – Harvest Handling of Fish and Shellfish (TAS 7430-2013)	Code of Practice for Fish and Fishery Products (Section 6 Aquaculture Production 6.3.6. Storage and Transportation of live fish), (CAC/RCP 52-2003, Rev 2-2005)
Pesticide Residues: Maximum Residue Limits (TAS 9002-2013)	Codex Maximum Residue Limits (Codex MRL)

2 For the Ministry of Public Health, Food and Drug Administration (FDA) has established the following standards, which have also been circulated through the notification system of WTO:

- Notification of Ministry of Public Health entitled: Probiotic in Food
- Notification of Ministry of Public Health entitled: Production Process of reused oil
- Notification of Ministry of Public Health entitled: Margarine, blends, fat spreads and blended fat spread
- Notification of Ministry of Public Health entitled: Production Processes, Production Equipments and Storage of Low-acid food in a sealed container and acidified food in a sealed container.
- Notification of Ministry of Public Health entitled: Cow's Milk
- Notification of Ministry of Public Health entitled: Flavoured Milk

- Notification of Ministry of Public Health entitled: Other Milk Product
- Notification of Ministry of Public Health entitled: Yogurt
- Notification of Ministry of Public Health entitled: Ice Cream
- Notification of Ministry of Public Health entitled: Food in Sealed Container
- Notification of Ministry of Public Health entitled: Beverage in Sealed Container
- Notification of Ministry of Public Health entitled: Special Purposed Foods.
- Notification of Ministry of Public Health entitled: Food to be Produced, Imported or Sold.
- Notification of Ministry of Public Health entitled: Cyclamate
- Notification of Ministry of Public Health entitled: Steviol Glycoside
- Notification of Ministry of Public Health entitled: Food containing Pesticide Residues (No.2)
- Notification of Ministry of Public Health entitled: Drinking Water from vending machine
- Notification of Ministry of Public Health entitled: Food Additives (No.2)
- Notification of Ministry of Public Health entitled: Food containing Pathogenic microorganisms
- Notification of Ministry of Public Health entitled: Displaying of the term "Premium" on food labels
- Notification of Ministry of Public Health entitled: Displaying of the term "Premium" on labels of Pasteurized cows' milk and Pasteurized full fat cows' milk
- Notification of Ministry of Public Health entitled: Labeling of Prepackaged Foods
- Notification of the Ministry of Public Health entitled: "Feeding Bottle and Liquid Milk Container for Infants and Young Children"
- Notification of the Alcoholic Beverages Control, Re: Rules, Procedure and condition for Labels of Alcoholic Beverages

Question 2: Strengthening Codex at the national level

Please describe:

- i) Any significant actions that your country has taken to strengthen Codex at the national level and to promote more effective participation in Codex;
- ii) Any specific actions aimed at strengthening the Codex Contact Point, i.e. consultative structures and processes on Codex matters, including promoting increased involvement and participation of consumers and other stakeholders.

INDIA

- i) In an effort to bring in more stakeholders into the Codex fold and strengthen the capacity, FSSAI as the National Codex Contact Point of India conducted two workshops on the theme of **Codex Alimentarius: Principles and Procedures**. The first workshop was held in New Delhi on 2nd August 2013 and the second one at Kochi, Kerala on 3rd October 2013.

National Codex Contact Point, India felt the need to interact with the stakeholders on a regular basis in an interactive manner. Towards this end, NCCP India came out with an electronic newsletter titled Connect@CodexIndia to share news/views with the stakeholders. 4 issues of the quarterly e-newsletter have already been issued till June 2014.

- ii) FSSAI has established the National Codex Committee (NCC) and various shadow committees of the NCC for reviewing the agenda of the various Codex Committees and finalising the India's comments on the various agenda items. The members of the NCC are the Joint Secretaries of the concerned ministries and the head of the educational institutions. For every Codex Committee, the Food Authority has established a parallel Shadow Committee that works only for that particular Codex Committee.

The list of various Shadow Committees and the Ministry in charge of the committees is as follows:

1. Shadow Committee on Core Issues – FSSAI, Ministry of Health and Family Welfare (MoHFW)
2. Shadow Committee on Processed Fruits Products, Food Additives & Contaminants in foods – FSSAI, MoHFW

3. Shadow Committee on Food Hygiene (CCFH) – FSSAI, MoHFW
4. Shadow Committee on Fats & Oils, Sugar and Cereals, Pulses & Legumes –FSSAI, MoHFW
5. Shadow Committee on Food Import and Export Inspection and Certification Systems (CCFICS) – Ministry of Commerce (MoC)
6. Shadow Committee on Methods of Analysis and Sampling (CCMAS) – FSSAI, MoHFW
7. Shadow Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) – Ministry of Women and Child Development (MWCD)
8. Shadow Committee on residues of Pesticides & Veterinary Drugs in Foods - Ministry of Agriculture
9. Shadow Committee on Fish and Fishery Products (CCFFP) - Ministry of Agriculture (Department of Animal Husbandry, Dairying and Fisheries)
10. Shadow Committee on Fresh Fruits and Vegetables (CCFFV) – Ministry of Agriculture
11. Shadow Committee on Spices and Culinary Herbs (CCSCH) – Ministry of Commerce and Industry
12. With the setting up of Codex Committee on Spices and Culinary Herbs (CCSCH), a new shadow committee has been established by the Food Authority.

JAPAN

- i) For increasing awareness of the importance of Codex and promoting increased involvement and participation of consumers and other stakeholders to Codex, MAFF and MHLW have organized a consultative committee on Codex activities with the cooperation of the Consumer Affairs Agency (CAA). The committee consists of 14 representatives appointed among academia, industries, producers and consumers. The consultative committee would be held in public for several times per year between sessions of the Codex Commission and Committees. From the last session of CCASIA, for instance, the committee has been held 8 times (4 times in 2013 and 2014 respectively).

MAFF and MHLW manage webpages on Codex Alimentarius Commission in their websites in order to disseminate relevant information on Codex, including its activities and the consultative committee.

An international symposium in conjunction with the 50th Anniversary of the Codex Alimentarius Commission, entitled “The Role of International Food Standards in Japan – Food Safety in a Global World”, was held in Tokyo on the 24th of September 2013. In the symposium, the achievements and the prospect of future directions of Codex were presented by its guest speakers and there was a lively discussion among the participants, including industries, consumers, academia and students.

- ii) As mentioned in Question 2(i), MAFF and MHLW, with the cooperation of CAA, organize the consultative committee on Codex activities.

THE REPUBLIC OF KOREA

- i) The Republic of Korea provides information on Codex standards and related texts translated in Korean language for stakeholders.

CODEX curriculum has been developed and operated to discuss the direction of development and to promote understanding of the CODEX from 2013.

- ii) Arranged the expert pool system comprised of external experts from academia and industry for sub-committees, and prepared national positions on the agendas taking account into their consultations and opinions.

THAILAND

Significant actions Thailand has taken to strengthen Codex at the national level are as follows:

- 1 Co-hosting 2 Codex Committee meetings i.e. Codex Committee on Food Imports and Exports Inspection and Certification Systems between 18 – 22 February 2013 and Codex Committee on Fresh Fruits and Vegetables between 24 – 28 February 2014
- 2 holding seminars on Codex activities for all stakeholders to recognize the importance of Codex (September 2013, August 2014)

We have attempted to involve stakeholders including consumer organizations by circulating the relevant Codex document for their comments and also invite them to participate in the related meetings of 15 National Codex Technical Committee during 2013 -2014.

Question 3: Codex Standards national priorities and interests

Please describe:

- i) Which specific Codex standards and related texts (currently under development or already in existence) are of most importance and interest to your country;
- ii) What are the current priority areas for setting national standards; and
- iii) Use and relevance of Codex standards at national level.

INDIA**For i)**

1. Proposed Draft Code of Hygienic Practices for Street Vended Foods (Asia)
2. Principles and Guidelines for National Food Control Systems (CAC/GL 82-2013)
3. General Standard for Labelling of Pre-packaged Foods (Codex Stan 1-1985)
4. General Standard for Food Additives (Codex Stan 192-1995)
5. Proposed draft Codex Standard on BWG Pepper
6. Proposed Draft Codex Standard on Cumin
7. Proposed Draft Codex Standard on Ware Potato
8. Proposed Draft Codex Standard on Aubergines
9. Proposed Draft Codex Standard on Okra
10. Draft Guidelines on Application of General Principles of Food Hygiene to the control of Food Borne Parasites
11. Proposed Draft of Code of Hygienic Practice for Low Moisture Foods
12. Proposed draft maximum levels for arsenic in rice (husked and polished)
13. Proposed Draft Code of Practice for the Prevention and Reduction of Arsenic Contamination in Rice
14. Establishment of a maximum level for total aflatoxins in ready-to-eat peanuts and associated sampling plans
15. Proposal for new work on the establishment of maximum levels for aflatoxins in spices

For ii)

Food/Health Supplements, Functional Foods, Nutraceuticals and other similar Foods; Caffeinated beverages; Horizontal Standards on microbiological, heavy metals, pesticides, toxins, veterinary drugs.

For iii)

The Codex Standards and related texts are taken into consideration while finalization of any National standard, new or amended, with due attempt towards harmonization of national standards with that of Codex.

Also, a new task has been initiated by FSSAI in 2013 of harmonizing the national standards with Codex Standards.

JAPAN

- i) The Codex standards and relevant texts which are currently under development by each Committee and are of most importance and interest to our country are as follows:
 - CCCF: Code of Practice for the Prevention and Reduction of Arsenic Contamination in Rice; Proposed Draft Maximum Level for Inorganic Arsenic in Rice; and Guidance Levels for Methylmercury in Fish and Predatory Fish
 - CCFA: General Standard for food additives
 - CCFH: Guidelines on the Application of General Principles of Food Hygiene to the Control of Foodborne Parasites; and Revision to the Code of Hygienic Practice for Fresh Fruits and Vegetables
 - CCFICS: Monitoring Regulatory Performance of National Food Control Systems

- CCFL: Guidelines for the Production, Processing, Labeling and Marketing of Organically Produced Foods: Organic Agriculture and Organic Aquaculture
 - CCMAS: Principles for the Use of Sampling and Testing in International Food Trade
 - CCNFSDU: Draft Revised and Additional Nutrient Reference Values For Vitamins, Minerals; The Establishment of a Nutrient Reference Value-Noncommunicable Disease (NRV-NCD) for Potassium.
 - CCPR: MRLs for Pesticides; Revised Risk Analysis Principles applied by the Codex Committee on Pesticide Residues; Guidelines on Performance Criteria Specific for Methods of Analysis for Determination of Pesticides Residues in Food; and Revision of Codex Classification of Foods and Animal Feeds
 - CCRVDF: MRLs for Veterinary Drugs; Risk Management Recommendations for Residues of Veterinary Drugs for which no ADI and/or MRLs has been recommended by JECFA due to Specific Human Health Concerns
 - CCFFP: Discussion Paper on Histamine; Standard for Live Raw Bivalve Molluscs; and Code of Practice for Fish and Fishery Products
 - CCFO: List of Acceptable Previous Cargoes in the Code of Practice for the Storage and Transport for Edible Fats and Oils in Bulk; Draft Standard for Fish Oils
 - CCMMP: Standard for Processed Cheese
 - CCSCH: White and Green Pepper
 - CCASIA: Regional Standard for Non-fermented Soybean Products; Regional Standard for Laver Products; and Code of Hygienic Practices for the Street-vended Foods
- ii) In order to establish a new comprehensive food labelling system, CAA has promulgated the new law "Food Labelling Act" in 2013, which is to be implemented by 2015. The new law will consolidate all existing labelling provisions in Food Sanitation Act (Act No. 233 of 1947), Act on Standardization and Proper Quality Labeling of Agricultural and Forestry Products (Act No. 175 of 1950) and Health Promotion Act (Act No. 103 of 2002).

In accordance with the new law, the relevant existing standards under current laws will be consolidated and improved by taking into account international trends in nutrition labelling systems so that CAA shall set up policies of mandatory labeling for nutrition with aim to contribute to the improvement of consumer's health.

With regard to food safety standards, MHLW has been working to set national standards based on scientific principles. After the last session of CCASIA, MHLW has established or revised several food safety standards and requirements such as pesticide and veterinary drug residues, and food additives including internationally commonly ones. Furthermore, standard for Okadaic Acid Group in bivalve molluscs and standard for *Listeria monocytogenes* in unheated processed meat products and natural cheeses are under consideration in the MHLW.

- iii) When setting or revising national standards concerning food safety/quality, Codex standards and related texts are used as reference and taken into consideration. For example, standard for Okadaic Acid Group and *Listeria monocytogenes* mentioned in Q3.ii) will be established basically based on the Codex standards.

THE REPUBLIC OF KOREA

- i) The texts are arranged in alphabetical order.
- Proposed draft regional standard for Laver Products (CCASIA)
 - Discussion paper on radionuclides (CCCF)
 - Proposed draft Code of Practice for the Prevention and Reduction of Arsenic Contamination in Rice (CCCF)
 - Proposed draft maximum levels for cadmium in chocolate and cocoa-derived products (CCCF)
 - Proposed draft maximum levels for inorganic arsenic in polished rice (CCCF)
 - Proposed draft maximum levels for lead in infant formula and formula for special medical purposes intended for infants and for follow up formula (CCCF)

- Proposed draft revision of maximum levels for lead in selected commodities in the General Standard for Contaminants and Toxins in Food and Feed (CCCF)
 - Draft and proposed draft maximum residue limits for pesticides in foods and feeds at steps 7 and 4 (CCPR)
 - Draft revision of the Classification of Foods and Animal Feeds (CCPR)
- ii) (Chemical residue) It is planned to introduce positive list system for MRLs, which uniformly applies non-detection limits to the residues of chemicals without national standards. The Ministry of Food and Drug Safety tries to set MRLs of pesticides for minor crops before implementation in 2017.
- (Contaminants) The Ministry of Food and Drug Safety conducts multi-tiered monitoring for human exposure assessment of contaminants in foods. Based on the result of monitoring, re-evaluation of the standards will be conducted. Some standards will be revised within this year such as MLs of inorganic arsenic in rice, cadmium in nuts and lead in fruits & vegetables beverages.
- iii) Codex standards and recommendations are reflected to enact and/or revise national standards as primary references. Also, Codex standards are in harmony with substantial proportion of the national standards.