INDONESIA SCENARIO IN IMPLEMENTING GMP/HACCP

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The Republic of Indonesia

- World 3rd largest stable and multiethnic democracy country
- Emerging economy of the 21st century
- 30% of world’s tropical rainforest
- Southeast Asia’s largest country and economy
- Founding member of non-aligned movement
- Founding member of ASEAN
- Member of the G-20

Population: ± 240 Million
Food safety control must be integrated from farm to table.
Weakness food controlling in one step process can adversely affect on public health
**Indonesia GMP Guidelines for Food Industries**

**CAC/RCP 1 Rev. 4-2003 Recommended International Code of Practice General Principles of Food Hygiene**

- **Household/small scale of Food Industries**
- **Processed Food Industries (Medium & Large Scale)**

**GMP Regulations**

- Quality Policy
- Quality Standards/Guidelines
- Standard Operation Procedures
- Records/Files/Forms/Compiled Checklist
FOOD MANAGEMENT PROGRAM IN INDONESIA

SNI 01-4852-1998: Hazard Analysis and Critical Control Point (HACCP) System and Implementation Guidelines
Benefits of Implementing GMP/HACCP

• Increasing selling volume:
  - The consumer sure that the products have meet the need of safety and quality.

• Cost effectiveness and efficiency
  - Decreasing resources loss by defect product
  - Reduce the waste of resources by focusing relevant factors.
  - Decreasing product rejection

• Improve customer satisfaction

• Marketing:
  - Selling point

• Human resources:
  - Provide high confidence in the business and employees.
    Fixing work motivation of the team.

• Authority competent authorities are confident that the appropriate level of security standards.
HACCP system certification body that is accredited by the National Accreditation Body in Indonesia

1. PT. Mutu Agung Lestari
2. PT. Embrio Biotekindo
3. PT. SGS International Certification Services Indonesia
4. ABI-HACCP
5. PT. Sucofindo - ICS
6. PT TUV Rheinland Indonesia

Adopted from Codex Alimentarius Commission

KAN 1004-2002: Guidelines for the preparation of the HACCP plan
PROBLEMS FACED BY FOOD INDUSTRIES ON IMPLEMENTING GMP/HACCP

- Inadequate knowledge and skill to produce good quality and safe foods (SMEs in particular)
- Understanding of the technical concepts of food safety
- Changes in production technology, processing and marketing of food
- Top management commitment
- Limited number of competent human resources
- Technical—how to make an HACCP Plan
- Lay out operations that do not support
PROBLEMS FACED BY REGULATOR ON IMPLEMENTING GMP/HACCP

Unsafe foods mostly reported from micro business, ready to eat foods, small scale and home industry (IRTP)

- High public expectation to government for food safety control.
- Limited authority and resources of government for Food Safety Prevention and Control.
- Fragmented food safety control programs
- Mild criminal sanction
- Great challenges for risk based food safety control
FOOD SAFETY CONTROL IN INDONESIA
4. ELEMENTS OF A NATIONAL FOOD CONTROL SYSTEM

4.1 Objectives

4.2 Scope

4.3 Building Blocks

(a) Food Law and Regulations
(b) Food Control Management
(c) Inspection Services
(d) Laboratory Services: Food Monitoring and Epidemiological Data
(e) Information, Education, Communication and Training

Based on Risk Analysis

Risk Analysis Framework

Risk Assessment
- Science based

Risk Management
- Policy based

Risk Communication
- Interactive exchange of information and opinions concerning risks
Food-borne Disease Risk Factors:

Those factors that may cause food-borne disease in consumers if left uncontrolled.

Risk-based Food Control Program

Risk Factors Related to Foods

Risk Factors Related to Food Business

Regulator/GOVT.
FOODBORNE ILLNESS OUTBREAKS

NUMBER OF OUTBREAK

YEAR

2009  115
2010  163
2011  128
2012  84
2013  48

3D in Indonesia 2013

- Homes, 50%
- Schools, 23%
- Restaurants
- Dormitory
- Offices
- Praying places

Microbes 65%
Chemical 23%
Unknown 13%

Confirmed, 13%
Suspect, 45%
Confirmed, 55%
These **Good Practices** are prepared by related government institutions, applied voluntarily by stakeholders, may be applied as mandatory if required (considered critical) and controlled by related government institutions.
PRE AND POST-MARKET CONTROL OF FOOD PRODUCTS

**GMP/HACCP**

* Inspection of manufacture, distribution and retail facilities
* Product control:
  - Sampling
  - Laboratory Test.
  - Label and advertisement control
* Monitoring of adverse events

**Assessment**

Quality, Safety, Nutrition

**Pre-Market Evaluation**

Processed Food

Register Number (MD/ML)

**Post-Market Vigilance**

**Compliant**

Product on the Market: Comply/Normal

**Incompliant**

LAW ENFORCEMENT

PUBLIC WARNING

BANNED LICENSE

RECALLING
PRE MARKET EVALUATION

SUSPENSION OR REJECTION DUE TO:

- Exceeding the max level of food contaminants (microbiological, chemical)
- Exceeding max level of food additive or not in the food category
- Use of unapproved additives or illegal additives
- Not comply with food safety and quality standard.
- Over claim
- Administration requirement

Food producer / importer / distributor / retailer

Registered number MD and ML
POST MARKET CONTROL

Inspection on production, distribution channels and port of entry, sampling, lab testing, control of label and advertisement, monitoring, surveillance, and law enforcement

PRODUCTION FACILITY (MD)

HOME INDUSTRY (PIRT)

MD, ML and P-IRT

TRADITIONAL MARKET

RETAIL OUTLET

DISTRIBUTION FACILITY

MODERN MARKET

DISTRIBUTION AND RETAIL FACILITY
PROFILE OF FOOD PRODUCTION FACILITY INSPECTION
2009 – 2013 Year

Nonconformities, such as:
- Registered Number
- Production
- TMS Quality / Labels
- Materials / Products Banned
- Administration
- Hygiene and Sanitation
- Others

Notes:
Inspection conducted based on GMP Parameters

MK : Comply with GMP
TMK : not comply with GMP
**UPSTREAM NOTIFICATION**


<table>
<thead>
<tr>
<th>NO</th>
<th>SOURCES OF NOTIFICATION</th>
<th>TOTAL</th>
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<tbody>
<tr>
<td>1</td>
<td>Ministry of Agriculture (fresh product)</td>
<td>2</td>
</tr>
<tr>
<td>2</td>
<td>National Agency of Drug and Food Control (imported processed food product)</td>
<td>34</td>
</tr>
<tr>
<td></td>
<td>TOTAL</td>
<td>36</td>
</tr>
</tbody>
</table>

**Border Rejection of Fresh Food (6%)**

- Preservative
- Heavy metal
- Sweeteners
- microbiology
- Hazardous substances

**Market control of imported food (94%)**

**Hazard identified:**
- Hazardous substances
- Heavy metal
OUR EFFORTS ?
Risk-Based Food Inspection

Strengthening for inspection on Food Products Label at the Port Entry Border and Distributors

Sampling and testing of targeted food products

Improving food safety and quality

Capacity Building (Competence-Based Training for National Food Inspectors)

Particularly for the Indonesian label requirement

Set priority for national, regional, local market

To empower food industry including SMEs for implementing Good Food Safety Practices (GMP, HACCP)

Inline with the SKKNI/Performance Standard/KKNI Perpres No. 8/2012

NADFC FOOD CONTROL PROGRAMS

Product Characteristics
- Process, History/track record of producers
- Targeted consumer
- Exposure

PARADIGMA BARU: KONSEPSI PENGAWASAN KEAMANAN BERBASIS RISIKO

“Bahaya / racun dapat berisiko bergantung pada desisnya”
INTEGRATED RISK MANAGEMENT PROGRAM
(ON-GOING PROCESS)

PROCESSED FOOD INDUSTRIES

Risk-Based Inspection

Non-conformity

GMP

Follow-up Non-Conformity (CAPA*)

Internal Audit

CAPA VERIFICATION (NC: Critical & Serious)

Now: Under Construction

The Result of Internal Audit

PROGRAM RMP By NADFC

Database

2012:
1. Measurment currency
2. National Food Inspection

2013:
1. Measuremnt currency
2. National Food Inspection

2014:
1. Measuremnt currency
2. National Food Inspection

2015:
1. Measuremnt currency
2. National Food Inspection

PROGRAM RMP By NADFC

Now: Under Construction

• FROZEN FOOD
• INFANT FORMULA
• CANNED FOOD

*) CAPA = Corrective Action Preventive Action
NEW INITIATIVES PROGRAM: FACILITATOR OF GMP

- Conducting during 2013-2016 year
- Target 1800 SME’s of Food Industries
- Free Halal Certificate: 350 certificate/year
- GMP facilitator
FOOD STAR AWARD OF FOOD SAFETY

Canteen-School Star Award : 9
One Star Award : 666
Two Star Award : 40
Three Star Award : 7

Food industry must meet the requirements of One Star and Two Star Award first before starting Three Star Award

Quality Management System Accredited International

Three Star Award – Risk management system based-on HACCP Principle

Two Star Award – GMP has been consistently implemented.

One Star Award – Basic Principles of Food Safety, such as Hygiene and sanitation.
SUMMARY

• Indonesia continues improvement on food safety to encourage food industries to comply with GMP and HACCP (special sector).

• Pre market evaluation and post market control of food products in Indonesia are conducted based on product evaluation and compliance of GMP/HACCP to safeguard the food safety.

• The implementation of GMP/HACCP should be the main foundation for the food industry to face the challenges of the global market place.

• Food producer, importer, distributor and retailer must be responsible for food safety and quality to ensure that foods are safe for the consumer.
THANK YOU