



FOOD AND AGRICULTURE  
ORGANIZATION  
OF THE UNITED NATIONS

WORLD  
HEALTH  
ORGANIZATION



**E**

**Agenda Item 4.1 b)**

**GF/CRD Indonesia-1**

**ORIGINAL LANGUAGE**

**FAO/WHO GLOBAL FORUM OF FOOD SAFETY REGULATORS**

*Marrakesh, Morocco, 28 – 30 January 2002*

**COUNTRY PAPER PROPOSED BY INDONESIA**

**THE INSPECTION SYSTEM FOR TRADITIONAL FOODS IN INDONESIA**

*The views expressed in the Global Forum documents are those of the author(s), and do not necessarily reflect the opinions of FAO or WHO. Designations employed and presentation of material do not imply the expression of any opinion on the part of FAO or WHO concerning the legal status of any country, territory, city or area of its authorities, or concerning the delimitation of its frontiers or boundaries.*

## **THE INSPECTION SYSTEM FOR TRADITIONAL FOODS IN INDONESIA**

### **BACKGROUND**

Traditional foods are the food those are comprised raw material, processed food and beverage and come from foodstuff which are available in Indonesia, and have been known and used since in the old days. Traditional foods to a certain extent almost naturally contain bio-active component. Therefore, these foods have potential be developed as functional foods and supplemental foods. There are different varieties of Indonesian traditional foods and those are depend on geographic, culture and custom where the community live.

Most of traditional foods generally, still be earned at home industrial level or in the small scale enterprises. Bear in mind the number of small scale enterprises as day wore on, become more and more, therefore, this growing should be supported by the government in order to fulfill the need of community as producers even the consumer. Based on reviewing, that most of traditional foods entrepreneurs have not skill and knowledge enough on hygiene of food processing. Moreover, the capability of managers are still limited to regristrate their products. To strengthen their capacity they should be guided by education programs and the benefit of the government it is easy to monitor and control them.

### **PROGRESS**

Since 1986, the government of Indonesia (GOI) has guided the small scale entrepreneur on traditional foods and it has been implemented by ministries inline such as Ministry of Health, Ministry of Industry and Trade, Ministry of Cooperative and the Regional Government. Under Ministry of Health, the Director General of Drugs and Foods Control has already issued the Director General Decree in 1986 concerning the Implementation Guidance on Sanitation and Hygiene and Controlling of Small Scale Industry or Home Industry on Foods.

Firstly, guidance, the measurement of home industry on food has been stated namely, which has engine infestation and equipment amount 500.000 to 1000,000 rupiahs. Furthermore, its should have proof letter on Home in Industry Registration that is issued by Industry and Trade office at district level. At central level, the Directorate General of Drug and Food Control to do mapping of home industry on food. The implementation of education follows several steps such as to develop education modul on sanitation and hygiene, Food Additive used. Development of modul was assisted by WHO assistance with utilize local consultant from university. Training of the trainer to be the next step and it was followed by provincial and districts staff. Training to the producer are carried on by trained staffs at district level. After training finished, the participants get education sertificate with number registration. Based on this number, the producer can use it and put on in the label, finally ready to be distributed in the market.

Secondly, controlling, the implementation of controlling is done by the food inspector from the Drug and Food Control Agency at provincial level and assisted by district level. The sampling method, there is no different with other foods and not as a food priority. The law enforcement has been done by recalling the product which is not to meet the requirement, and the education will be followed up.

The progress, up to year 1999, the amount of registered home industries on food is around 39,000 industries and has been trained for around 28,000 industries.

Every year, there are 3,000 to 4,000 foods inspection has been done, it means around 10 % of foods sample total. In order to implement the inspection, the GOI has already have 450 trained foods inspector in the hole country and working at the central and regional level.

## **PROBLEMS**

The improvement of GMP by the producers as time went on it got better, however the using of additive agents which are not suggested as food additives such as borax, formaline and some coloring are still looking higher.

Contaminated foods are still high and we realize that it improves heavy social and economic burden on community in the country. In 2000, foodborn diseases which can be registered namely, 30 cases, 13 were dead, 2,762 person were sick. The source of these diseases were caused by chemical contaminant, pathogenic microbes, and natural poisoning, but most of the cases can not be detected. It was happened due to the late of information, unrepresentative sample which was collected, coordination among in line agency is still problem, supporting data is difficult to get for uncovering the food borne diseases. Most of the kind of unsaved foods are come from street-fending food, restaurants, home industries and family.

## **CONSTRAINTS**

Some constraints, those should be faced in order to improve the quality of small scale of industry on food in order to protect the consumers health as follows :

- a) Educational approach still a problem due to the lack coordination among the ministries concerned to guide small scale industries at regional level and the lacking of awareness of regional government on small scale food industry especially on hygiene and sanitation.
- b) Poor inspection method due to the lack of knowledge on inspection system on food and data analysis.
- c) Poor surveillance system on food borne diseases due to unestablished yet.
- d) The number of food inspector is still not enough yet due to the ratio between inspector and population has not been reached rationally. At present, it has only 450 inspectors, it should be 4, 000 food inspectors by ratio 1 : 50,000
- e) Lack of budgeting on food safety control development.

## **FUTURE ACTION**

Since the end of 2000, the Directorate General of Drug and Food Control has separated from Ministry of Health to be the National Agency for Drugs and Food Control (NADFC), event though it is still be coordinated by Ministry of Health. The Deputy Chairman of Food Safety and Hazardous Substance Control is one the deputy under the NADFC organization who in charge of food safety control.

Through these new organization, it is hoped that all the constraint above mentioned could be overcome by some established strategies are as follows :

- a) Educational approach should be improved to make close coordination among ministries concern.
- b) Advocation should be strengthened to the regional government and the regional house of representative on small scale food industries especially on hygiene and sanitation and the impact of food borne diseases.
- c) Inspection method could be improved and developed to increase the capability of food inspector on food inspection and data analysis.
- d) Revised and improved the regulation on education of small scale food industries and caterings.
- e) Development of surveillance system on food borne diseases
- f) Recruitment of food inspectors as functional expert to fulfill the requirement ratio.
- g) Development of planing program effectively and efficiently and to increase the mobilization of community and private sector resources.