GMP & HACCP Implementation – MALAYSIA Experiences

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Map of Asia

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Facts about Malaysia

- Population : 28.9 million, growth 1.5% per annum (2012)
- Size : 329,758 sq km
- Tropical climate
- Mutliracial – Malay, Chinese, Indian & other
- Currency : Ringgit RM
- GDP Growth : 4.7% (2013)
- Inflation rate : 1.3% (2012)
- Economic sector : Agriculture (11.2%), Industry (40.6%) services (48.1%)

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- **General Objective**
  - **To protect the public against health hazards and fraud in the preparation, sale and storage of food.**
  - **To facilitate food trade**

- **The Food Safety and Quality Division, Ministry of Health is the Competent Authority for food safety along the food supply chain in Malaysia**

Mandate for Food Safety Regulatory Control

- **Malaysian Food Act 1983**

  - **To protect the public against health hazards and fraud in the preparation, sale and use of food**

  - **Prescribe**

    - **Administration and enforcement powers**
    - **Offences and penalty**
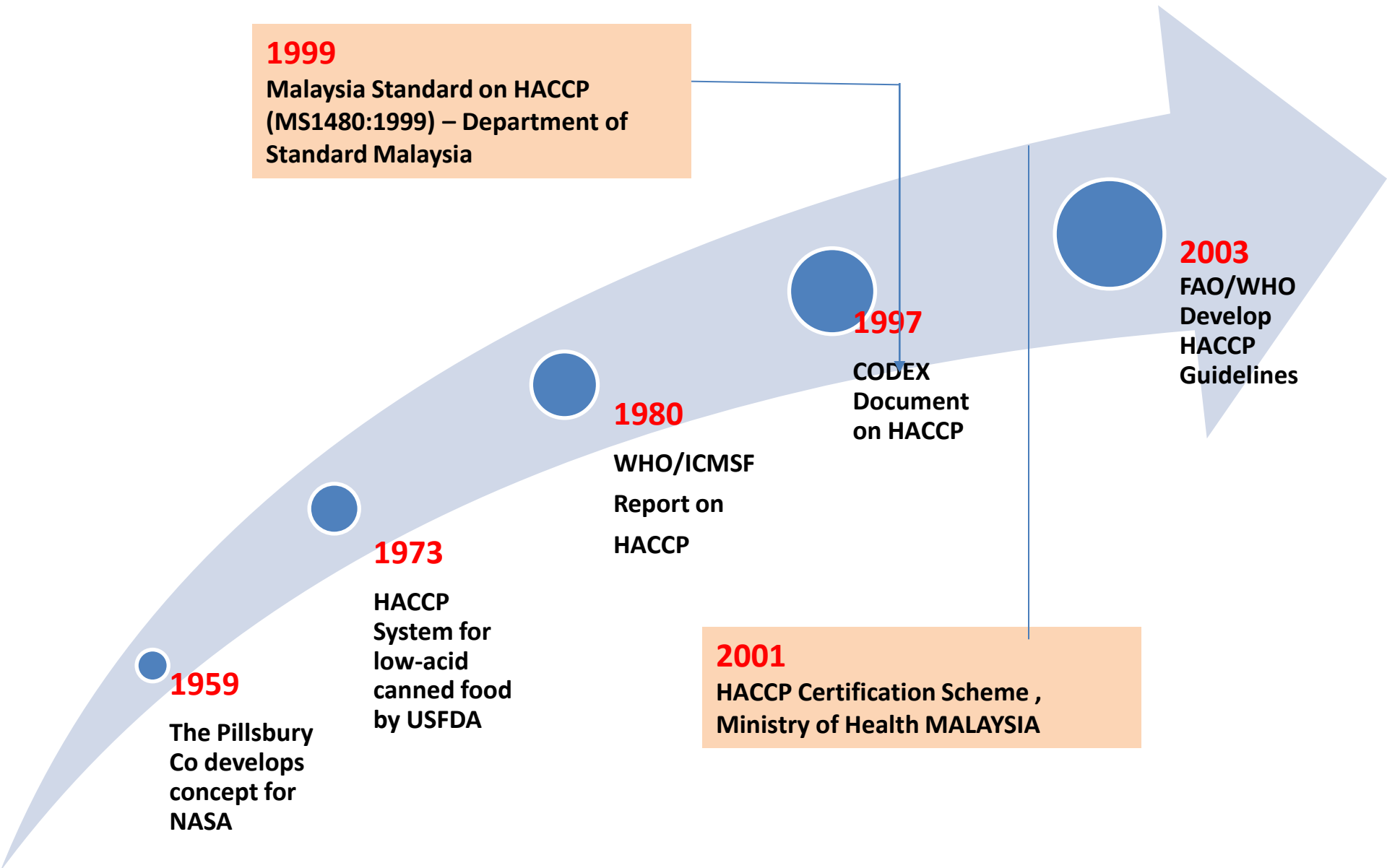   - **Miscellaneous provisions**

Mandate for Food Safety Regulatory Control

- **Food Regulations 1985**
  - **Prescribe standards and labelling requirements for all foods e.g. food additives, pesticide residues, heavy metals, residue of veterinary drugs etc.**

- **Food Hygiene Regulations 2009**
  - **Prescribe hygiene requirements for all food premises including food safety assurance programme and food traceability system**
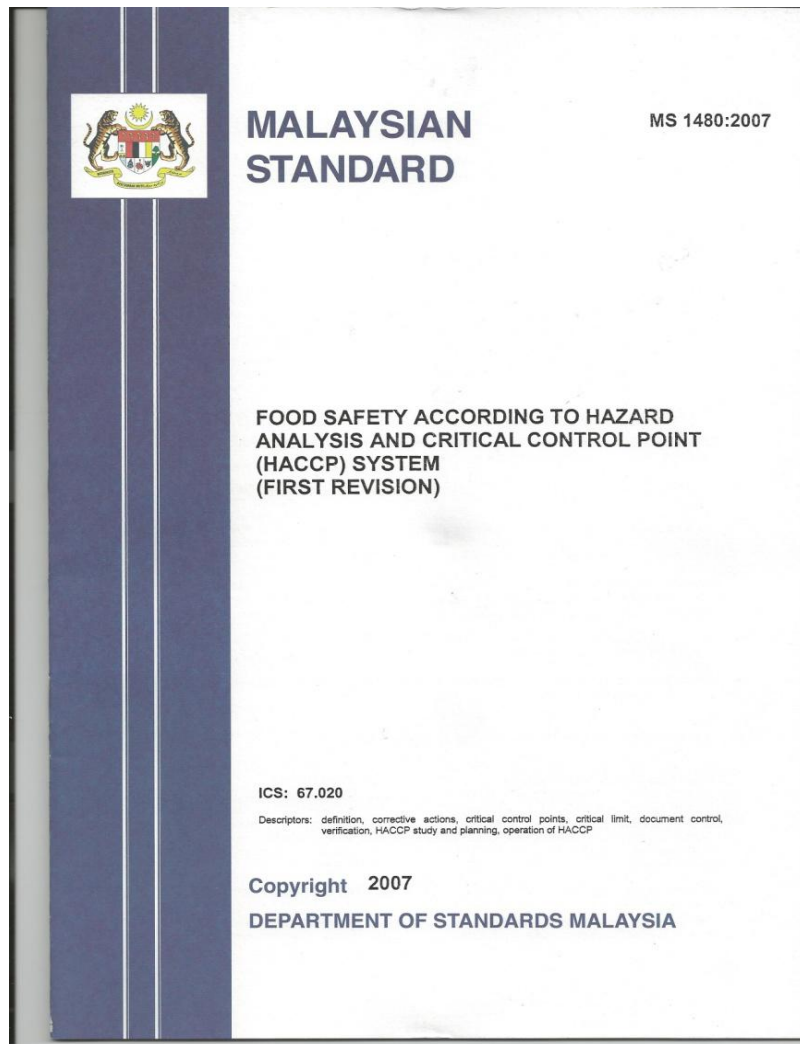
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GMP & HACCP Implementation - regulations

- **Malaysia Food Hygiene Regulation 2009**
  Reg.9(1) : all food premises involved in the manufacturing food, shall provide and make available a **food safety assurance programme'.**

- any type of food safety programme (GMP/HACCP/ISO22000 etc.) can be implemented by food industries.

- GMP/HACCP Certification is voluntary

- Recognised that Codex texts as a basic

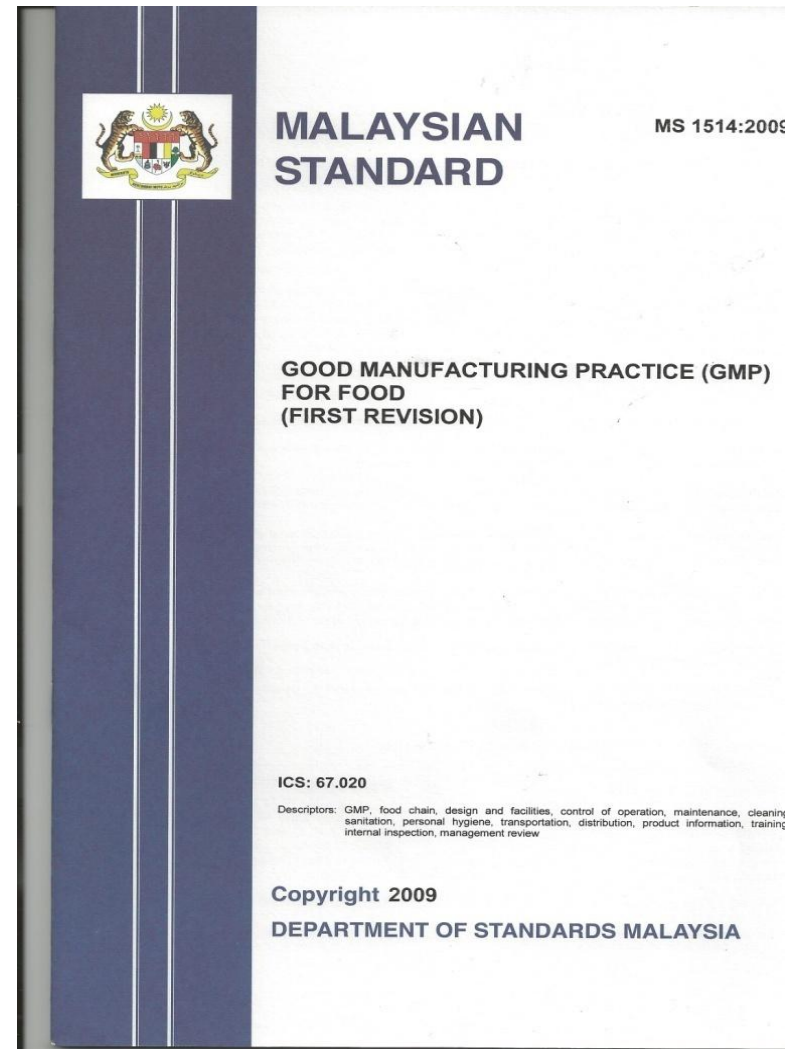- Implementation generally focus on export based industries especialy when required by importing countries

HACCP Implementation – History in MALAYSIA

1999
Malaysia Standard on HACCP (MS1480:1999) – Department of Standard Malaysia

2003
FAO/WHO Develop HACCP Guidelines

1997
CODEX Document on HACCP

1980
WHO/ICMSF Report on HACCP

1973
HACCP System for low-acid canned food by USFDA

1959
The Pillsbury Co develops concept for NASA

2001
HACCP Certification Scheme , Ministry of Health MALAYSIA

MALAYSIA Standard - HACCP & GMP

MS 1480:2007 - HACCP

MS 1514:2009 – GMP for food

GMP/HACCP Certification Bodies in Malaysia

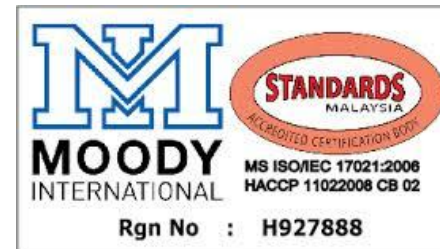## Government Body

Ministry of Health

Private Body

MS 1480:2007 HACCP Certified

Logo

Certificate

Guidelines

MCS1

Guideline for HACCP Certification

MCS2

Guideline for Compliance Audit

MCS3

Guideline For Certification of HACCP Compliance Auditor

MCS4

Guideline For HACCP Surveillance Audit

Web-site :
http://fsq.moh.gov.my

Logo

Certificate

Guidelines

Web-site :
http://fsq.moh.gov.my

Food Safety Assurance Certification Scheme under Min. of Health (MOH) Malaysia (for food Establishments)

Implemented in 2001
- Market driven with fees
- Total no of premises certified = 341 (May'14)

HACCP

Implemented in 2007
- Market driven with fees
- Total no of premises certified = 198 (May'14)

GMP

Implemented in 2012
- Cater to SMEs
- Legal requirements
- Free
- Total no of premises certified = 994 (May'14)

MeSTI

stepwise approach to food safety assurance,
which step to choose will depend on industry readiness

Makanan Selamat Tanggungjawab Industri

Makanan Selamat Tanggungjawab Industri (MeSTI), or the "Food Safety is the Responsibility of the Industry", is a food safety programme undertaken by the Ministry of Health (MOH).

The objective of MeSTI is to put in place a system for the maintenance of food hygiene and process control which includes food safety assurance and food traceability. Thus, MeSTI compliance will serve as a building block for micro and Small and Medium Enterprises (SMEs) in Malaysia to be a major producer and exporter of food products by facilitating food safety and quality compliance.

994 Premises Certified

Government Initiative to promote GMP/HACCP

- Prioritize the industry sector for which implementation of HACCP is more important – seafood & fishery

- Collaboration with all agency/parties which involve along the food suppy chains

- Media campaigns to promote customer and business demand, food products with GMP/HACCP logo

- Fund initiative to accelerate the implementation of GMP/HACCP – priority to SME food industries

- Develop schemes that recognize HACCP system

Promotion activities

- Food safety exhibition – for food industries

- Educating consumers to purchase food products with 'food safety assurance logo' (MeSTI/GMP/HACCP)

Food establishment classification

No of food establishment HACCP Certified from Min.of Health

Big Industry
89 (31%)

SME
195 (69%) HACCP Certified from Min.of Health
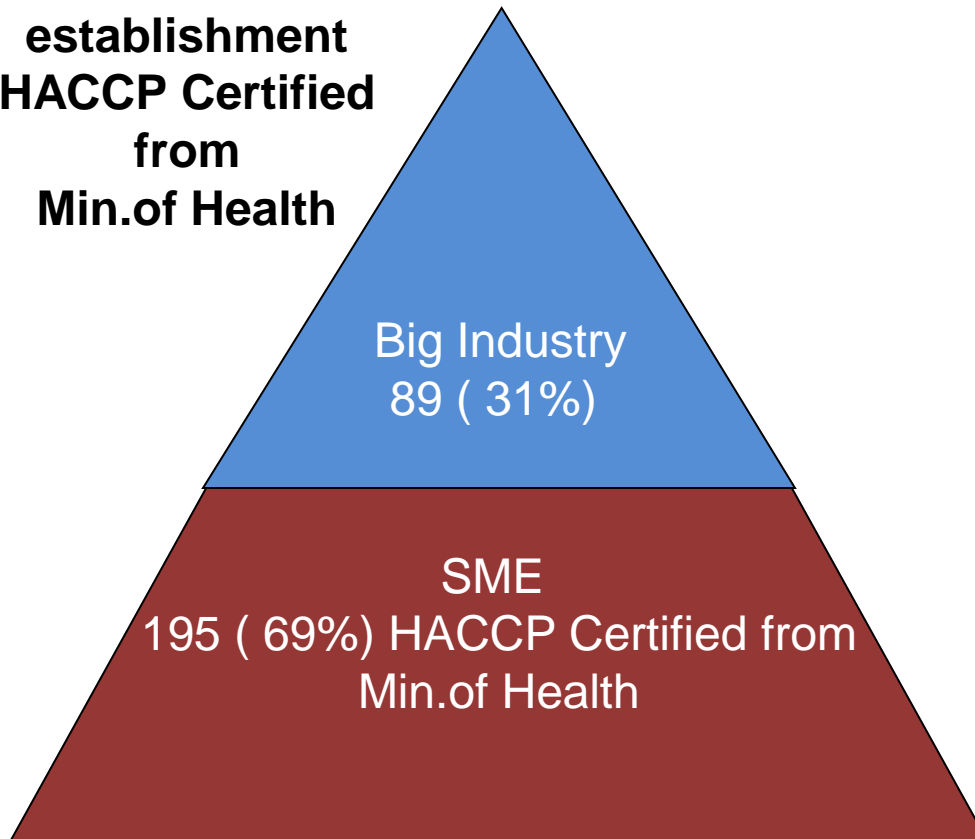
DEFINITION

Small and Medium Enterprise(SME) (Manufacturing):
Comprise of annual sale turn-over ≤ RM50 million OR the workers not more than 200 people.

Big Industry
Comprise of annual sale turn-over > RM50 million OR the workers more than 200 people.

Source :
Guideline for New Definition of Small and Medium Enterprise (SME)
SME Corps Malaysia, October 2013

HACCP Certified Food Industries under Min. of Health (MOH) Malaysia (until May 2014)

Implementation generally focus on export based industries especialy when required by importing countries

Legend:
- Seafood and Seafood Product
- Confection
- Drink and Beverage
- Edible Fats and Oils
- Sauce, Vinegar and Preserved Food
- Food Additives
- Meat and Meat Products
- Cereal and Cereal Products
- Edible Bird Nest
- Natural Mineral Water & Drinking Water
- Others

Pie chart values: 25%, 12%, 11%, 10%, 5%, 6%, 5%, 5%, 5%, 3%, 13%

Total = 341
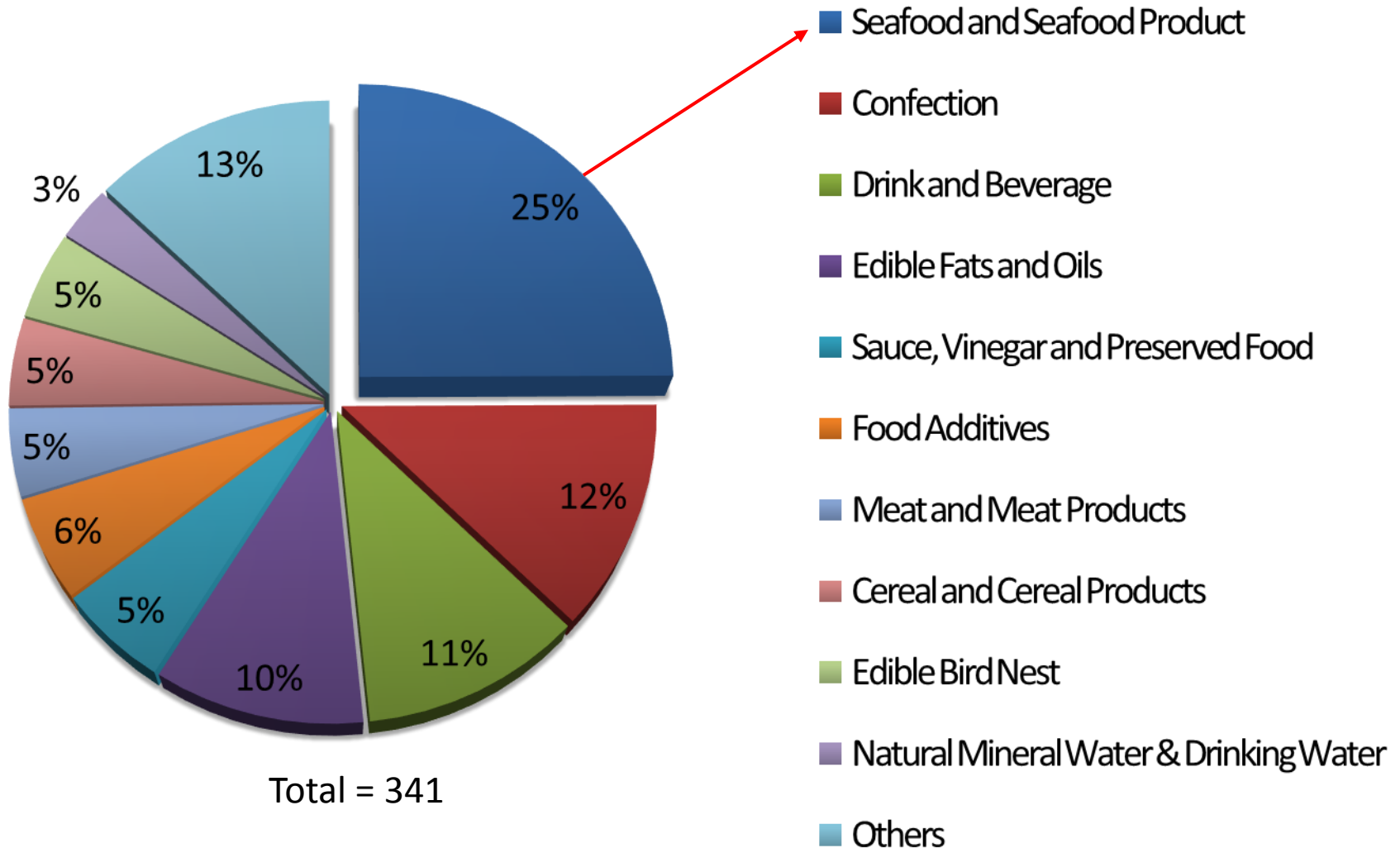
Issues and challenges

- Inadequate infrastructure & facilities – fund initiative from government needed to accelerate the implementation.

- Lack of better understanding in preparation and implementation of proper documentation and record keeping

- Lack of local customer and local market demand for food product with HACCP Certification. Implementing of HACCP generally because of the export requirement.

- Lack of management commitment and understanding of HACCP implementation. High turnover of HACCP Team members as well as lack of expertise and training of personnel. Some industries prefer to select 'friendly' certification bodies for their HACCP Certified – aim certification.

Capacity building needed

- Strategies to drive consumer demand that they will purchase food from appropriate suppliers, transporters and retailers who in turn implement food safety management system (GMP/HACCP). So it can be an important driving force for encouraging food industries to implement the GMP/HACCP.

- Technical methodology or guideline to conduct evaluation of the success of HACCP implementation.

- Model Implementation of GMP/HACCP along the food supply chains

Food Safety Assurance along the supply chain

GAP	GHP	GMP	HACCP	GTP	GSP	GRP	GCP	GMP

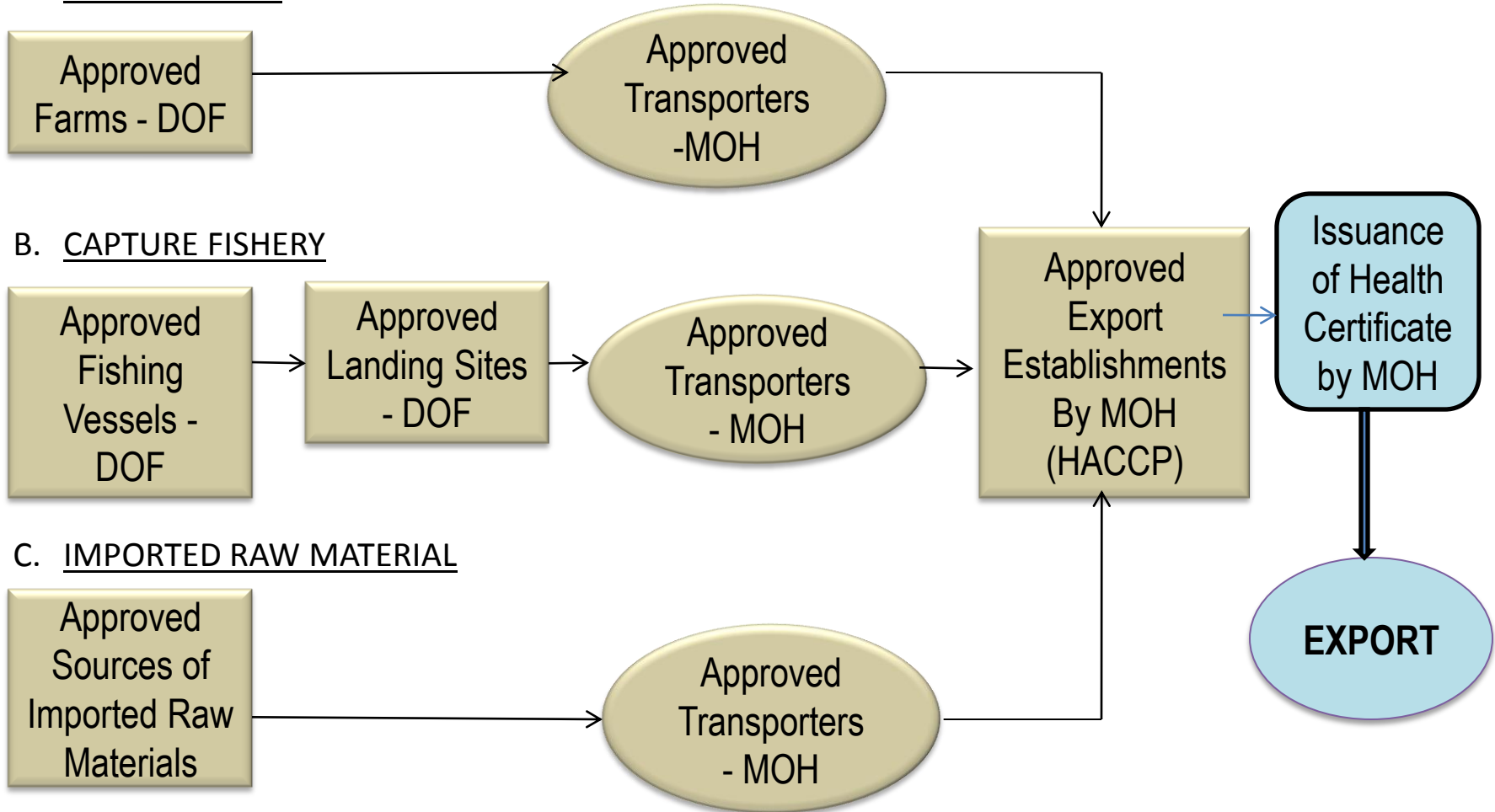| Agriculture	Production	Storage & Distribution	Storage & Retail	Preparation , Catering & Consumption
Farm Assurance Schemes	Hygiene & Process Control	Chill Chain & Handling	In store handling	Hygienic handling & Serving
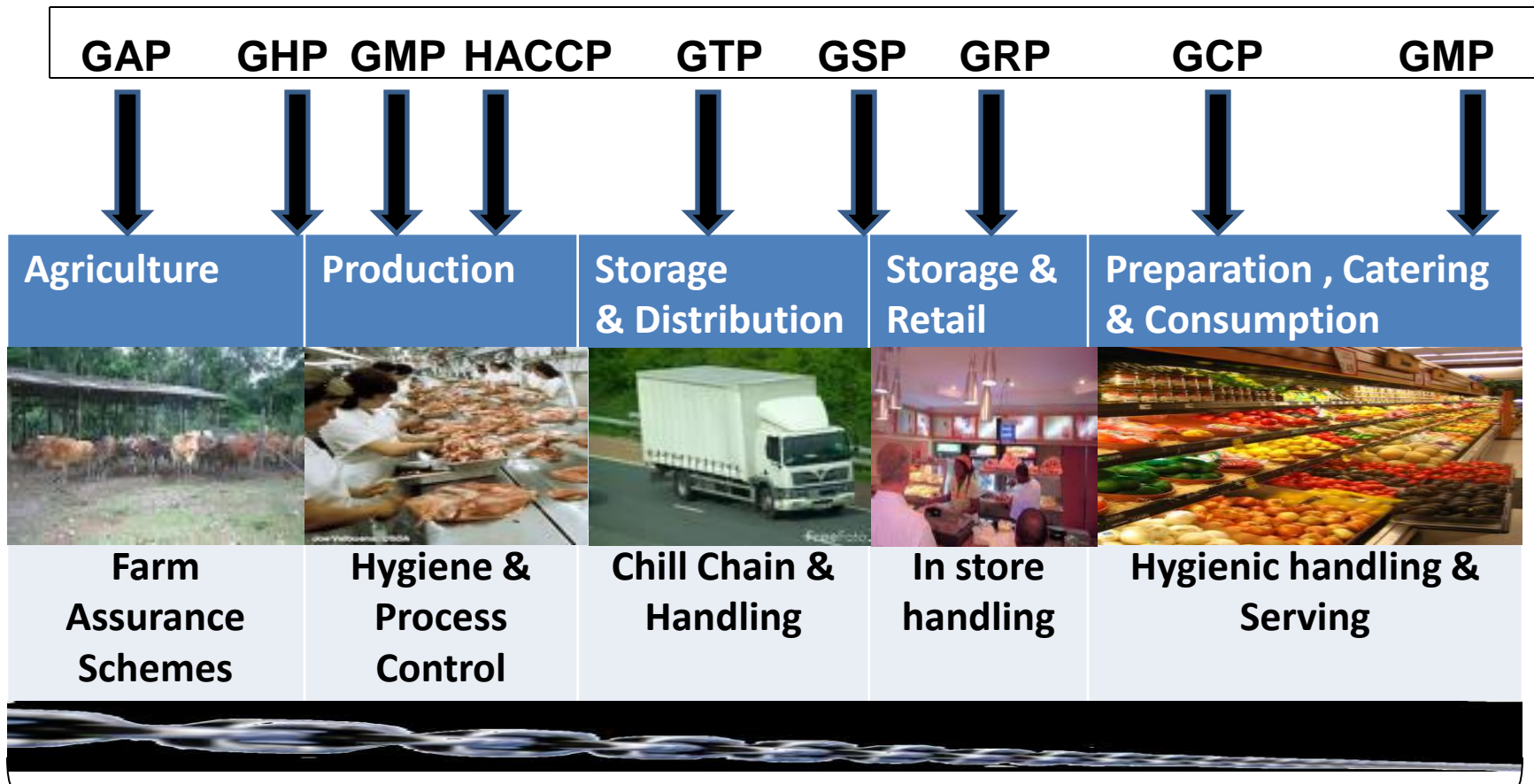
Competent Authority Verification

INTERLINKING RELEVANT GOOD PRACTICES TO CREATE TOTAL FOOD CHAIN SAFETY

Food Safety Assurance : Seafood Export Chain

Raw Material Supplies

A. <u>AQUACULTURE</u>

Approved Farms - DOF → Approved Transporters -MOH →

B. <u>CAPTURE FISHERY</u>

Approved Fishing Vessels - DOF → Approved Landing Sites - DOF → Approved Transporters - MOH → Approved Export Establishments By MOH (HACCP) → Issuance of Health Certificate by MOH → **EXPORT**

C. <u>IMPORTED RAW MATERIAL</u>

Approved Sources of Imported Raw Materials → Approved Transporters - MOH →

MOH – Ministry of Health
DOF – Department of Fisheries

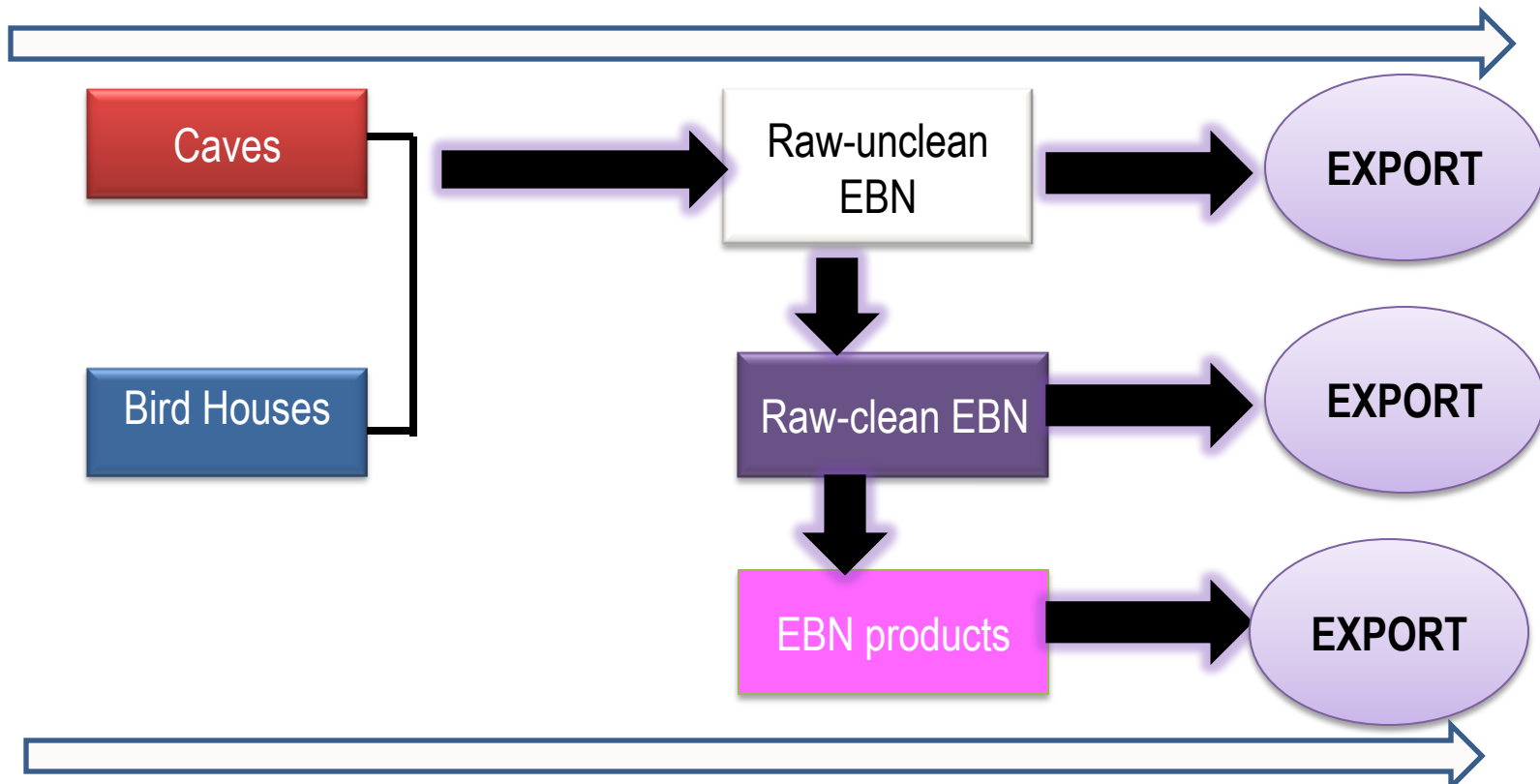# Food Safety Assurance : Edible Bird's Nest chain

SOURCE OF RAW MATERIALS   **PROCESSING ESTABLISHMENT**   **EXPORT**

Department of Veterinary Services, MOA control animal disease along the whole chain

- **Animal Act 1953**

```
Caves ─────┐
           ├──→ Raw-unclean EBN ──→ EXPORT
Bird Houses ┘           │
                        ↓
                   Raw-clean EBN ──→ EXPORT
                        │
                        ↓
                   EBN products ──→ EXPORT
```

Food Safety and Quality Division, MOH control food safety along the whole chain

- **Food Act 1983**
- **Food Regulations 1985**
- **Food Hygiene Regulations 2009**

Conclusion

- GMP/HACCP **well accepted** by local food industries
- Implementation generally focus on export based industries especialy when required by importing countries
- **Understanding the benefits** of implementing HACCP among all sector (government, food industry & consumer) still low
- **Promoting and implementation** HACCP in small/micro/less developed food industries are the great challenges

THANK YOU

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