



**Asia-Pacific
Economic Cooperation**

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Recent Risk-Based Policy on Food Safety Management

Submitted by: Korea



**Workshop on Improved Food Inspection
Capacity Building Based on Risk Analysis
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국민 행복, *희망의 새시대*

Recent Risk-Based Policy on Food Safety Management

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식품의약품안전처

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Results and evaluation in 2013



Key achievements in 2013

For integrated management of food safety,

- ◆ Ministry of Food and Drug Safety was launched('13.3)

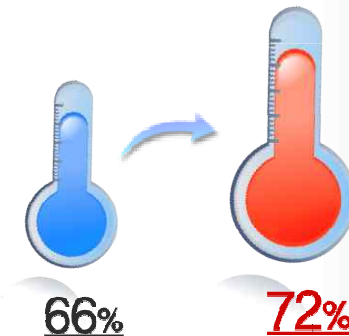
Preparing institutional foundation for food safety

- Law
Legislation/Amendment (9)
- including Lower limit punishment system
- Organization Maintenance
- Creating 5 divisions 2T/F(56people) including 「Communication and cooperation team」
- Budget Expansion
- ('12) KRW 243.7billion
→ ('14) 344.6

Control tower for eradicating unsanitary food

- 30 institutions collaborating, Control plan for unsanitary food
- Enhancing safety management for imported food by radiation tests, etc.
- Building Integrated Food Safety Information Network (data from 12 government departments)

Improving public's perception of food safety



- The number of food poisoning cases and non-compliance rates are decreasing to the level of advanced countries

Implementing best practice for managing food safety

◆ Result : Implementing best practice for managing food safety

1. Government-wide, 「Illegal Food Eradicating Bureau」 has established/operated

- government-wide monitoring for public interests in food additives (flavoring) and illegal slaughter
- * 6,623exposed, 6,114people caught

3. Strengthening safety management for imported food

- * Radiation standard, and Strengthening inspections for imported food from Japan
(Cesium 370Bq/kg → 100)

2. Reinforcing 「School meals management support center for children」

- Supporting sanitation/nutrition management of school meals in nursery and kindergarten
- * Children benefited (ten thousand people) : ('12) 12→ ('13) 30

4. Sustained reduction in daily intake of sodium

- * ('10) 4,878mg → ('11) 4,831 → ('12) 4,583

Implementing best practice for managing food safety

◆ Evaluation, : Strengthening of preventive food safety management will continue to be needed

- Preventive safety management needs to be expanded
 - * HACCP application rates in processed food, 47%
 - * Installation rate of Sales Block System for hazardous food, 30%
- For imported food, local & legal basis of safety management is needed
 - * 「Special Act on imported food safety management」, is pending in the National Assembly
- Strengthening communication to eliminate gap between scientific safety and public's perception
 - * Concerns over radioactive contamination of imported seafood
- Cause of increased food poisoning in school meals and restaurant due to an increase in school meals/eating out (72% of the total number)
- To expand the 「School meals management support center」, cooperation with local government is needed
 - * The local government are passive due to the burden on the local budget because of competing demands.

II

Plan Progress in 2014



Implementing best practice for managing food safety

Detailed Issue 1 : Promoting sustainable basic safety management

Detailed Issue 2 : Expanding and strengthening preventive measures

Detailed Issue 3 : Creating a healthy diet environment

Promotion system

◆ Improving public's perception of food safety (%) : ('12) 67 → ('13) 72 → ('14) 75

Promoting sustainable basic safety management

- Strengthening safety investigations
- Strengthening eradicating activities for non-compliance food

Expanding and strengthening preventive measures

- Expanding mandatory application of HACCP
- Legislation of Special Act on imported food safety management」

Expanding a healthy diet environment

- Establishing school meals management system for children
- Enhancing food poisoning prevention system, etc.

Completing the establishment of **Integrated Food Safety Information Network System (Government 3.0 project)** within the year, that are maintaining integrated management for food safety information managed by 12 departments

1. Promoting sustainable basic safety management

◆ Operating safety management network from production to consumption



Strengthening food safety research and inspection

- Strengthening inspection for agricultural products with high consumption rate or high non-compliance rate (400,000 cases) and processed food(200,000 cases)
- Thorough inspection of imported food which have non-compliance history or hazardous information
- Expanding radiation test for domestically distributed food and imported food

Strengthening eradicating activities for unsanitary food

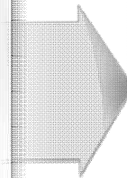
- Conducting with cooperation, planned enforcement throughout the year between government departments by activating the 「Illegal Food Eradicating Bureau」
 - * Create successful model for interdepartmental (prosecutors, police, etc.) collaboration, and emphasis on planned monitoring of online food sales by manufacturers, food broker, PB product manufacturers and changing origin, etc.
- Establishing 「Real-time Automatic Detection System」 for blocking non-compliance food sales on the Internet
 - * Reducing implementing the blocking period for illegal trade : 3~4weeks → 1~2days

Full-scale implementation of permanent kick out system for intentional food harm offenders ('14.1.31)

- Punishment for food offenders to be applied by Lowering threshold for punishment and for unjust enrichment (10times) redemption

Previous (2types)

- Sale offenders of BSE/anthrax/AI infected animals and food containing toxic herbs



Improved (7types)

- Included 4 types* of sale offender of toxic/hazardous food + sale offender of false/exaggerating advertisement
- * hazardous food, diseased meat, harmful chemicals added, poisonous food device used

2. Expanding and strengthening precautionary measures

◆ Solving the root causes and expanding precautionary system



Expanding mandatory HACCP/ Traceability System

- Expanding mandatory system for food to spread awareness so that people will believe and buy the product only with Hazard Analysis Critical Control Point (HACCP)
 - (Processed food) 7 including kimchi → 15 including children's favorite food
 - (Livestock) Slaughterhouse → mink-station('14.7), milk processing factory('15.1)
- Making step-by-step compulsory traceability management for Infant food and health functional food

Expanding 「Sales Block System for hazardous food」

- Promoting installation of 「Automatic Sales Block System」 in all stores installed at point-of-sale (POS)(Nationwide140,000)
 - * Currently, 40,000 units are installed. It will be expanded by 10,000 each year and installed to 80,000 companies by 2017.

Strengthening safety management for imported food and supporting import of Korean food

Providing a legal basis

- Promoting quick passage in the National Assembly of the enactment proposal of 「**Special Act on imported food safety management**」
 - For foreign manufacturers(34,000 points), making Pre-registration compulsory and strengthening actual inspection

Screening

- Full operation of 「Prior predictive inspection system for imported food」 which is screening for inadequate history and degree of risk

Dispatching Food and Drug safety advisor

- Dispatching Food and Drug safety advisor to Japan where a nuclear accident is occurred, and to Vietnam from where imports have increased
 - * Three people in two countries, China and the United States → Five people in four countries including Japan and Vietnam

Supporting export

- Operating support systems for overcoming non-tariff barriers(safety standards, customs procedures, etc.) at export destinations of Korean food
 - * Operating 「International harmonization Agency for Food hygiene standards」 and 「Certification Agency for export food」

Comprehensive reorganization of health functional food permits system

Improving permit Scheme .

- Switching to Negative list approach that is admitting functionality, except for prohibition when claiming treatment of disease

Shortening examination period

- Shortening examination period significantly by customized consulting support
(120days→ 80days)

Easing selling Regulation .

- Easing selling regulation significantly to enable people to buy the food in supermarkets and vending machines

Improving labeling/advertising

- Permitting labeling/advertising of functionality (review for expending to general food)
 - * Promoting enactment of 「Labeling/advertising of functionality for food Act」

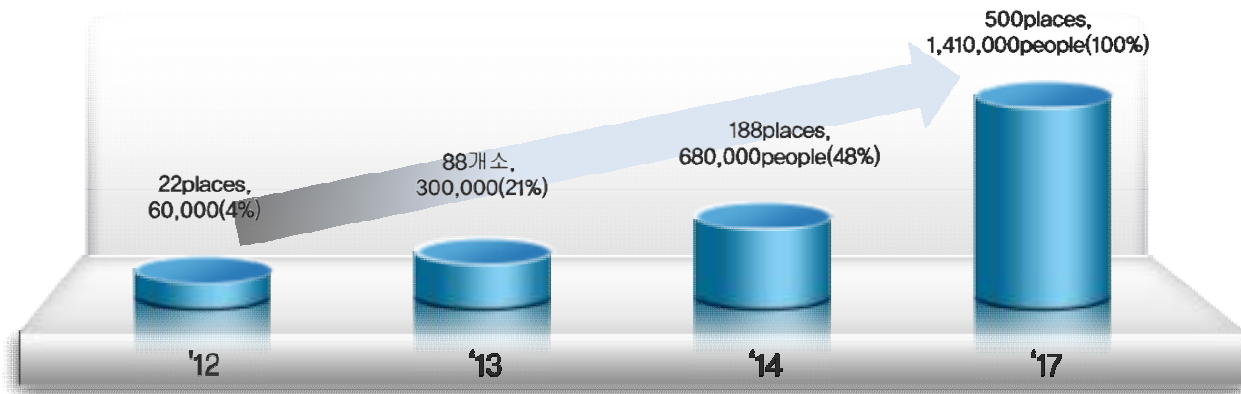
3. Creating a healthy diet environment

- ◆ Strengthening management of hygiene/nutrition because of increased dining out/school meals
-



Spreading the sanitation/nutrition management system of Children's school meals

- Expanding 「Children's school meals management support center」 for supporting sanitation/nutrition of school meals for nurseries which have less than 100 children without obligations for employment of nutritionist (46,000 places, 1,410,000)



- Completing installation of the 「center」 to allow all nurseries to receive benefits within 「Park Geun-hye」 government's term, and creating good jobs for young people
 - * 8~10 people per 「center」, new employment effects for approximately 5,000 people until '17
 - ※ Employment obligations for nutritionist/chef in meal places of companies which have more than 100 people having meals (enforcement in '14.5),
Creating jobs for young people about 2,500

Upgrading food poisoning prevention and protection system

- Connecting 「Foodborne illness early warning system, by which people can prevent food poisoning in school at an early stage, and adding to the school meals procurement system and Korea On-line E-Procurement System
 - Applying 100% to schools who buy food reserves by procurement (8,612places, about 75%)
 - Strengthening guidance and inspection by focusing on susceptible schools who buy food reserves themselves(2,796places, about25%)
- Inspecting thoroughly where groundwater sterilization/ disinfection equipment(2,868units) ,which has been supplied to elementary and secondary schools, military, social welfare, etc. where have used groundwater, are operated.
- Promoting development of portable diagnostic kit for identifying/tracking food poisoning sources using BT/ICT skills
 - * Analyzing and making DB of bacterial cause of food poisoning/viral gene information, and developing simultaneous analysis of food poisoning bacteria

Creating healthy food culture

Improving kitchen culture

- Promoting campaigns for improving kitchen culture such as open kitchen, wearing disinfected overgarment, and no re-use food leftovers
 - * Spread it through encouraging the voluntary participation of Korea Federation of dine-out and holding excellent kitchen contest and exhibitions

Expanding citizen's participation

- Activating food sanitation/safety inspection regime for kick-out unsanitary food by citizen inspectors (1,309people)

Reducing Sodium

- Spreading nationwide of the a Reducing sodium campaign, and a Reduction goal in the early stage
 - Reducing the daily intake more than 20% by '17 compared to '10
 - * Reduction goal(mg) : ('10) 4,878 → ('17) 3,900
 - * Participation in local government(Number) : ('13) 66 → ('14) 120 (Total 244)

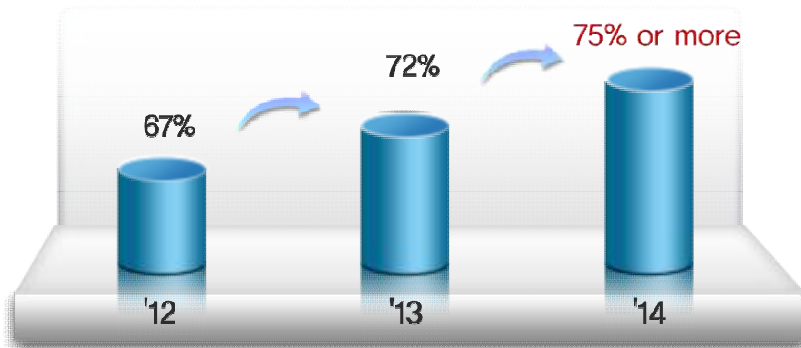


Expected effect

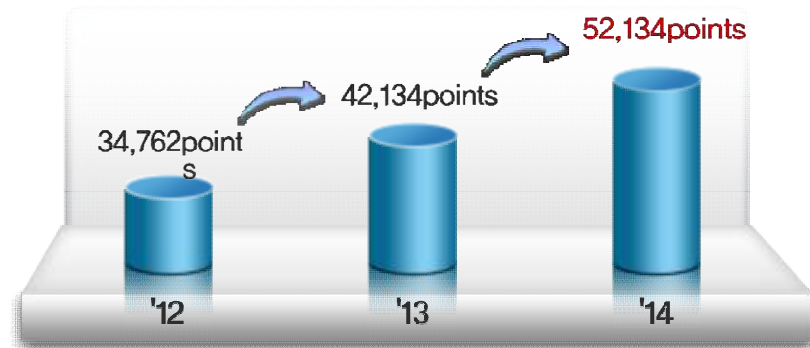


Public's perception of **food safety** will be improved

- Public's perception of food safety

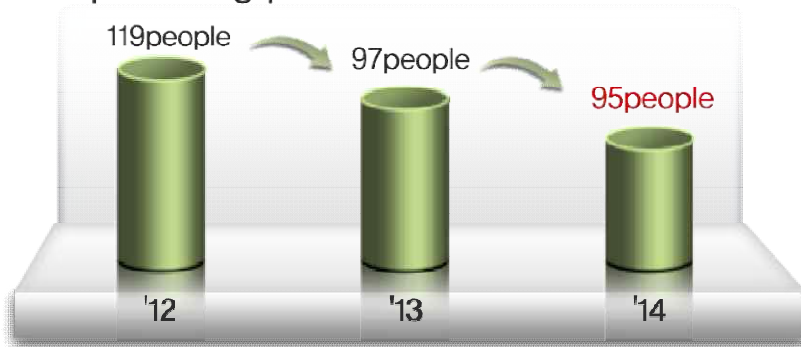


- Blocking sales of hazardous food

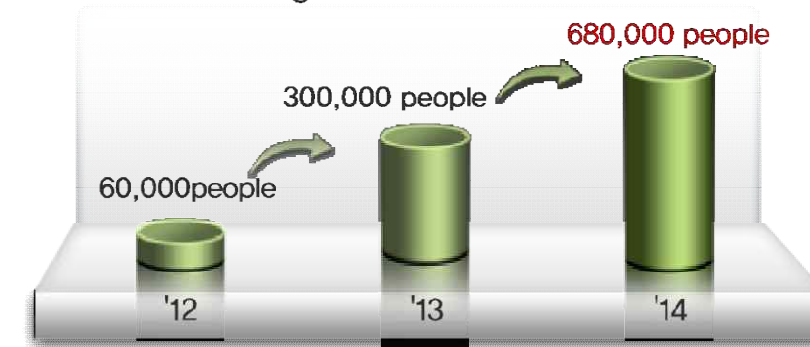


The **eating habits of our children** will be improved

- The number of victims of food poisoning per million



- Children benefited by Children's school meals management



[Closing]

국민 행복, *희망의 새시대*

「Ministry of Food and Drug Safety」

will open up

“Safe food, Healthy people, happy society”

Through field-centered and interdepartmental collaboration.

Thank you.