

GOVERNMENT ANALYST FOOD & DRUG DEPARTMENT

Agro-processors Forum

Compliance with Food Safety Requirements for Local and International Markets

8,

Services offered in relation to Agro-processing



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OUR MANDATE

The Government Analyst-Food & Drug Department (GA-FDD) Ministry of Health aims to protect the health and well being of consumers and to enhance the competitiveness of industries regulated under the Food and Drug Act Cap 34:03 of 1971 (revised 1998) and its supporting Regulations of 1977



OUR MISSION

Ensure the safety and quality of:

- Foods-agro-processed foods, manufactured foods, beverages, water
- Drugs
- Cosmetics
- Medical Devices



FOOD & DRUG ACT

 Prohibition against sale of harmful, unfit, adulterated or insanitary foods; misleading representations; insanitary conditions

Maintenance of food standards



FOOD & DRUG ACT

Administration and Enforcement
 (to establish systems for ensuring safety,
 quality are maintained;
 to enter and examine premises, equipment,
 documents, request information and seize articles)



FOOD & DRUG ACT

- An article under the act is defined as:
- 1. Any food, drug, cosmetic or medical device
- Anything thing use for the manufacture, preparation, preservation, packaging or storing
- 3. Any labeling or advertising material



FOOD & DRUG REGULATIONS

 Guidance on processing, manufacturing, labeling, sampling and analysis, selling, advertising, recalls

 Systems for monitoring articles regulated under the act and regulations



COMPLIANCE REQUIREMENTS LOCAL MARKET

Establish Good Manufacturing Practices (GMP's)

Meet Food Importation Requirements

- i. Physical Conditions-building, lighting, drains, ventilation, water supply, disposal of waste, control of insects, birds and animals
- ii. Process Flow and Controls-source of raw materials, transportation, storage and use of raw materials and final product and procedures for quality control

COMPLIANCE REQUIREMENTS LOCAL MARKET

- iii. Cooling and Refrigeration
- iv. Sanitary Facilities-washroom layout relation to production site, sanitation notices posted, hand washing facilities
- v. Cleaning and Sanitizing Treatment
- vi. Personnel
- vii. Food Handlers Identification Card-record of training and medical examination

LOCAL MARKET

- vii. Factory Records-batch #, dates of manufacture, recall system
- viii.Food Sampling
- ix. Complaints about the Product(s)
- x. Shelf-life Studies
- xi. Label Examination
- xii. First Aid Kits



COMPLIANCE REQUIREMENTS INTERNATIONAL MARKETS

Inspection for compliance to GMPs

 Sensitization and awareness of the food safety management process.

 Verify the supplier's food safety management program is effective

COMPLIANCE REQUIREMENTS INTERNATIONAL MARKETS

Facilitates voluntary and mandatory recalls

Facilitates third party certification



SERVICES

- Vetting of Import Permits
- Examination of Custom Entries
- Inspection of manufacturing premises, bonds and point of sales
- Surveys
- Surveillance
- Recalls

Verification of Food Safety Management

System on request

SERVICES

- Vetting of labels
- Inspection
- Training of Food Handlers
- Registration of Importers/Manufacturers
- Investigation of Consumer Complaints
- Analysis of foods, drug, cosmetics and medicals devices

CERTIFICATES/LICENSE ISSUED

- License to Manufacture/Repackaging
- Free Sale Certificate
- Health Certificate
- Destruction Certificate
- Food Handlers Identification Card



END OF PRESENTATION

COMMENTS AND QUESTIONS

