An Overview of Food Safety in China

中国的食品安全

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Food Safety Consulting Services International

Context – China’s History Over the Past Century

1900 – Boxer Rebellion, anti-foreign unrest, U.S. Marines and other Western troops lift siege of Western embassies in Peking

1911 – End of Qing Dynasty, Founding of the Republic of China and emergence of the Chinese Nationalist Party (KMT)

1921 – Founding of the Chinese Communist Party (CCP) and the emergence of Mao Zedong as a minor CCP functionary

1927-1937 – First phase of China’s Civil War, Nationalists vs. Communists
### Context – China’s History Over the Past Century

#### 1931 – Japan annexes Manchuria (Northeast China)

#### 1937 – Japan invades and occupies China

#### 1937-1945 – “War of Resistance” vs. Japan, CCP and KMT join forces to resist Japan

#### 1945-1949 – Second phase of China’s Civil War

#### 1949 – Founding of the People’s Republic of China under the CCP, Nationalists relocate to Taiwan, U.S. recognizes KMT as the legitimate government of China

#### 1949-1949 – Second phase of China’s Civil War

#### 1950-53 – Korean War vs. U.S. and other UN forces

#### 1956-1957 – “Hundred Flowers Movement”

#### 1957-1958 – “Anti-Rightist Campaign”

#### 1958-1960 – “Great Leap Forward”

#### 1966-1976 – “Great Proletarian Cultural Revolution”

#### 1969 – China fights a brief border conflict with Soviet Union

#### 1972 – President Nixon visits China and signs the Shanghai Communiqué, U.S. - China relations begin to thaw

#### 1976 – Mao Zedong and Zhou Enlai die

#### 1979 – PRC and U.S. establish relations and the U.S. ends formal diplomatic relations with the Nationalist Government on Taiwan

#### 1984 – Emergence of Deng Xiaoping and the “Four Modernizations” (agriculture, industry, science & technology, defense), “Socialism with Chinese characteristics” – China begins to build its economy

#### 1989 – Pro-Democracy Movement, the Tian An Men protests and their violent suppression

#### 1990-2008 – Meteoric economic development and associated growth in all industrial sectors, including the agri-food industry – emergence of China as a major player in the international trade of fresh and processed foods

#### 2001– China joins World Trade Organization

#### 2008 – Beijing Olympics
Food Production in China

~ 600 Million “Farmers” (“nong min” or “peasants”)

~ 2 Million “Food Producers” — vast majority are very small (“mom and pop”) operations

~ 8 Million “Food Distributors”

~ 20,000 “Food Processors” w/ Annual Sales > 5 Million RMB ($>8RMB)

~ 19,200 “Food Facilities” Registered w/ FDA (ranks #1)

Number of state-owned companies declining

* Unofficial statistics from Chinese government staff, 2005
Domestic Agricultural Output, Yield of Farm Crops (1000 tons)

<table>
<thead>
<tr>
<th>Crop</th>
<th>2004 Yield (tons)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grain</td>
<td></td>
</tr>
<tr>
<td>Corn</td>
<td>69,467</td>
</tr>
<tr>
<td>Rice</td>
<td>91,071</td>
</tr>
<tr>
<td>Wheat</td>
<td>91,962</td>
</tr>
<tr>
<td>Oats</td>
<td>133,000</td>
</tr>
<tr>
<td>Oil-bearing Crops</td>
<td>36,585</td>
</tr>
<tr>
<td>Peanuts</td>
<td>14,582</td>
</tr>
<tr>
<td>Sesame</td>
<td>5,118</td>
</tr>
<tr>
<td>Fruits</td>
<td></td>
</tr>
<tr>
<td>Apples</td>
<td>10,400</td>
</tr>
<tr>
<td>Grapes</td>
<td>9,075</td>
</tr>
<tr>
<td>Citrus</td>
<td>10,468</td>
</tr>
<tr>
<td>Fruits total</td>
<td>27,237</td>
</tr>
<tr>
<td>Poultry Eggs</td>
<td>2,984</td>
</tr>
<tr>
<td>Milk</td>
<td>7,594</td>
</tr>
<tr>
<td>Milk total</td>
<td>23,044</td>
</tr>
<tr>
<td>Seafood Products</td>
<td>12,182</td>
</tr>
<tr>
<td>Freshwater Products</td>
<td>21,162</td>
</tr>
</tbody>
</table>

Retail Value of Processed Foods 2004 (RMB millions)

<table>
<thead>
<tr>
<th>Product Type</th>
<th>Value (RMB millions)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Packaged food</td>
<td>473,223.86</td>
</tr>
<tr>
<td>Confectionery</td>
<td>38,595.16</td>
</tr>
<tr>
<td>Bakery products</td>
<td>69,030.20</td>
</tr>
<tr>
<td>Ice cream</td>
<td>26,323.06</td>
</tr>
<tr>
<td>Dairy products</td>
<td>41,939.26</td>
</tr>
<tr>
<td>Sweet and savory snacks</td>
<td>16,591.50</td>
</tr>
<tr>
<td>Ready meals</td>
<td>5,822.78</td>
</tr>
<tr>
<td>Soup</td>
<td>59.1</td>
</tr>
<tr>
<td>Pasta</td>
<td>23.9</td>
</tr>
<tr>
<td>Noodle</td>
<td>48,200.76</td>
</tr>
<tr>
<td>Canned/preserved food</td>
<td>48,002.76</td>
</tr>
<tr>
<td>Frozen processed food</td>
<td>38,835.00</td>
</tr>
<tr>
<td>Dried processed food</td>
<td>48,201.90</td>
</tr>
<tr>
<td>Chilled processed food</td>
<td>11,158.20</td>
</tr>
<tr>
<td>Meat and Fish (frozen, chilled, canned)</td>
<td>71,448.50</td>
</tr>
<tr>
<td>Oils and fats</td>
<td>24,874.20</td>
</tr>
<tr>
<td>Sauces, dressings and condiments</td>
<td>67,668.30</td>
</tr>
<tr>
<td>Spreads</td>
<td>13,096.56</td>
</tr>
</tbody>
</table>

Source: USDA FAS from PRC official statistics.
### Regional Distribution of Food Industry
(Regions covered by ATO offices)

<table>
<thead>
<tr>
<th>Region</th>
<th>Number of Enterprises</th>
<th>Sales Revenue (billion RMB)</th>
</tr>
</thead>
<tbody>
<tr>
<td>National Industry Total</td>
<td>19,822</td>
<td>1,013.67</td>
</tr>
<tr>
<td>ATO Beijing Region Total</td>
<td>1200</td>
<td>92.35</td>
</tr>
<tr>
<td>Beijing</td>
<td>384</td>
<td>30.88</td>
</tr>
<tr>
<td>Tianjin</td>
<td>579</td>
<td>20.79</td>
</tr>
<tr>
<td>Qinghai</td>
<td>124</td>
<td>9.39</td>
</tr>
<tr>
<td>Jilin</td>
<td>382</td>
<td>26.33</td>
</tr>
<tr>
<td>ATO Guangzhou Region Total</td>
<td>2,115</td>
<td>113.55</td>
</tr>
<tr>
<td>Fujian</td>
<td>465</td>
<td>16.34</td>
</tr>
<tr>
<td>Hainan</td>
<td>259</td>
<td>11.41</td>
</tr>
<tr>
<td>Guangdong</td>
<td>1,282</td>
<td>82.22</td>
</tr>
<tr>
<td>Guangxi</td>
<td>157</td>
<td>3.59</td>
</tr>
<tr>
<td>ATO Shanghai Region Total</td>
<td>3,124</td>
<td>170.10</td>
</tr>
<tr>
<td>Shanghai</td>
<td>841</td>
<td>35.46</td>
</tr>
<tr>
<td>Jiangsu</td>
<td>1,353</td>
<td>78.46</td>
</tr>
<tr>
<td>Zhejiang</td>
<td>1,460</td>
<td>56.21</td>
</tr>
</tbody>
</table>

Source: USDA FAS from PRC official statistics

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What About Food Safety?

- The food safety incidents in 2007 raised serious and legitimate questions about the safety of foods produced in China.
- Are foods produced in China safe for domestic Chinese consumers?
- Are foods exported from China safe for U.S. consumers?
- Is China’s food safety regulatory system capable of ensuring the safety of exported foods?
- What is the United States doing to ensure the safety of foods imported from China?

“China is still a developing country, therefore …”

- Despite China’s phenomenal economic growth, it still considers itself to be a developing country
- In fact, it is largely an underdeveloped country with a broad set of economic conditions and levels of development
- Food production technologies and food safety controls are not homogeneous throughout the country – some are world class and some are very substandard
- Food quality and safety are directly impacted by these conditions
- China has sometimes requested “special consideration” on safety and environmental issues given its situation as a “developing country”

Environmental Contaminants

- Air and water pollution out of control in many areas
- Agricultural land adjacent to heavy industry
- Untreated animal waste used as fertilizer
- Irrigation from contaminated surface waters
- Fishing in contaminated inland rivers and canals
At the Other End of the Spectrum

- China has a rapidly growing number of world class production and processing facilities
- Increasingly affluent Chinese consumers are beginning to demand higher quality and safer foods
- Hotels and restaurants that cater to a rising middle class and to tourists -- a critical part of China’s economy -- are demanding safer foods
- Foreign buyers are demanding increased attention to safety and guarantees of safety
Summary --- China's Food Sector

• China’s food sector is large and diverse, including both state-of-the-art production and processing segments, but also far too many sub-standard facilities and operators
• There is essentially a two-tiered production and distribution system – one for foods intended for typical domestic consumers and one for foods intended for export, for high-end domestic consumers and for the tourist industry
• Improvements are needed to bring the sub-standard producers up to an acceptable standard for manufacturing quality and safety

Regulation of Food Safety in China

食品安全相关法规的层次

• What are the principal government organizations involved in food safety?
• What are their respective roles?
• What are the counterparts to U.S. food safety regulatory agencies?
• Are Chinese food safety agencies up to the challenges?
• Is the Government of China taking food safety seriously?
**PRC Government Structure**

**Central Committee of the Chinese Communist Party**
- General Secretary: Hu Jintao
  - Politburo

**National People's Congress**
- Standing Committee
  - NPC Committees (Agriculture, Environment, Foreign Affairs, etc.)

**Chinese People's Political Consultative Conference**
- Supreme People's Court
- Supreme People's Procuratorate

**State Council**
- Premier, Wen Jiabao
  - Vice Premiers

**Ministries and Commissions Under the State Council**
- Ministry of Science, Technology and Industry for National Defense
- Ministry of Culture
- Ministry of Justice
- Ministry of Railways
- National Population and Family Planning Commission
- Ministry of Agriculture
- Ministry of Education
- Ministry of Labor and Social Security
- Ministry of Science and Technology
- People's Bank of China
- Ministry of Civil Affairs
- Ministry of Finance
- Ministry of Land and Resources
- Ministry of State Security
- Ministry of National Defense
- Ministry of Supervision
- State Auditing Administration
- Ministry of Communications
- Ministry of Health
- Ministry of Personnel
- Ministry of Water Resources
- State Ethnic Affairs Commission
- Ministry of Construction
- Ministry of Information Industry
- Ministry of Public Security
- National Development and Reform Commission
- State Administration of Foreign Exchange
- Ministry of Commerce
- Ministry of Foreign Affairs

**Other Key Organizations Under the State Council**
- China Banking Regulatory Commission
- General Administration of Customs
- State Administration of Industry and Commerce
- State Food and Drug Administration
- China Insurance Regulatory Commission
- General Administration of Price and Publications
- State Administration of Radio, Film and Television
- State Forestry Administration
- China Securities Regulatory Commission
- General Administration of Quality Supervision, Inspection and Quarantine
- State Administration for Religious Affairs
- State Intellectual Property Office
- Development Research Center of the State Council
- China Center for Disease Control
- General Administration of Sports
- State Administration for Tourism
- State Environmental Protection Administration
- State-Owned Asset Supervision and Administration Commission
- General Administration of Civil Aviation of China
- National Bureau of Statistics
- State Electricity Regulatory Commission
- Xinhua News Agency
- National Tourism Administration

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But the Regulatory System is Complex

So, you think that the U.S. food safety regulatory system is hard to understand? USDA regulates sausage pizza and FDA regulates cheese pizza. It’s a piece of cake to understand compared with China’s.

Chinese Central Government Agencies Involved in Food Safety

• General Administration of Quality Supervision, Inspection and Quarantine (AQSIQ)
  • China National Certification and Accreditation Administration (CNCA)
  • Standardization Administration of China (SAC)
• Ministry of Health (MOH)
• China Center for Disease Control (CDC)
• State Food and Drug Administration (SFDA)
• Ministry of Agriculture (MOA)
• Ministry of Commerce (MOC)
• State Environmental Protection Administration (SEPA)

Partial List of Food Safety Laws

• Food Hygiene Law of the People’s Republic of China
• Law of the People’s Republic of China on Import and Export Commodity Inspection
• Law of the People’s Republic of China on the Entry and Exit Animal and Plant Quarantine
• Product Quality Law
• Agricultural Law
• Animal Epidemic Prevention Law
• Fisheries Law
• Environmental Protection Law
• Law on Prevention and Control of Water and Air Pollution
• Law of Standardization
A Chicken (or Shrimp or Apple or Pig or ...) in China
--- Everybody (in Government) Is Responsible ---

- Multiple central government agencies regulate THE SAME FOOD, depending on its place in the production/distribution system
- MOA establishes standards and enforces at the farm production level, e.g., pesticide and veterinary drug MRLs and usage
- MOH establishes standards and enforces at the domestic marketplace level, retail, restaurants
- AQSIQ/CNCA/SAC establish standards and enforce at the international (import and export) level, serves as China’s principal "voice" in the international arena
- SFDA coordinates response to “major” food safety issues that arise at domestic level or import/export levels, coordinates inspection activities across all other government agencies — some municipal FDA offices are very powerful, e.g., Shanghai FDA

Competition and Coordination

Each agency strives (competes) to have its standards rise to the level of “Guojia Biaozhun" --- “GB", or national standard --- approved and adopted by the State Council

Competition among agencies and uncertainty about who is responsible for what are serious issues that contribute to safety lapses, conflicting standards or enforcement inconsistencies

Privately, agencies acknowledge the need to clarify responsibilities and to build interagency coordination — they are working to improve the situation

One Agency (Quasi Ministry) Stands Out on Food Export Matters
--- AQSIQ --- (“ak sik”)

- AQSIQ administers all aspects of China’s imports and exports for almost all products and commodities, including foods
- It has “Commodity Inspection and Quarantine Bureaus” (CIQ’s) in every province and municipality in China – most equipped with testing labs
- CIQ’s have authority to perform inspections, analyses and testing for all commodities imported into or exported from China
--- AQSIQ ---
China’s Principal Food Safety Authority
(At the International Level)

国家质量监督检验检疫总局

The State Council

AQSIQ

Under the State Council,
Management

CNCA

Internal Functional Departments:
Dep. of Supervision on Health Quarantine
Dep. of Supervision on Animal & Plant Quarantine
Bureau of Import & Export Food Safety
Dep. of International Cooperation
Total of 15 departments and bureaus

Internal Functional Departments:
Dep. for Accreditation
Dep. for Certification
Dep. for Registration
Dep. for Testing and Inspection
Dep. for International Cooperation
Total of 8 departments

35 Entry-exit
Inspection
and Quarantine
Bureaus
Directly
Under AQSIQ

32 Provincial
Quality and
Technical
Supervision
Bureaus

Export Food Safety

• AQSIQ (and CNCA) operate export-specific programs to inspect and certify producers of selected food exports, e.g. seafood, canned foods

• Certification based on HACCP compliance, ISO 22000, requirements of importing country, etc.

• So, a selected subset of producers (usually larger companies) operate under more strict government oversight and produce generally safe products for export

• Vast majority of small/medium size producers don’t participate in government export inspection programs, but may export anyway through network of middlemen and export companies

• Sets the stage for the “bad apple” effect where some severely substandard firms can undermine confidence in the whole food sector

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Partial List of Food Safety Issues for Foods Exported from China to the United States 1988-2008

- Staph. Enterotoxin in Canned Mushrooms
- Lead and Cadmium in Ceramic Dinnerware
- Salmonella in Frozen Shrimp
- Chloramphenicol and Other Veterinary Drugs in Honey
- Chloramphenicol and Other Non-permitted Veterinary Drugs in Aquaculture Shrimp and Finfish
- Filth in Various Products
- Melamine and Salmonella in Pet Food Products
Export Food Safety

- But, the central government can usually resolve a food safety issue once it focuses on the problem
- AQSIQ/CNCA can be effective in pressuring production facilities to correct deficiencies in safety controls
- Authority to suspend operations and/or export privileges if firm fails to address a food safety issue
- Usually requires an importing country to find a compliance problem before AQSIQ/CNCA intervenes to initiate corrective actions by a firm or the whole industry
- AQSIQ/CNCA readily enters into compliance arrangements with counterparts in importing countries to “guarantee” the safety of exported foods — either by certifying factories or consignments
- AQSIQ/CNCA performance under MOUs has been very satisfactory

China Has Emulated Several U.S. Food Safety Approaches
六类产品
Six Categories of Products Subject to Mandatory HACCP

1.肉类 Meat and Meat Products
2.水产品 Aquatic Products
3.罐头类 Canned Foods
4.果蔬汁 Fruit and Vegetable Juices
5.速冻蔬菜 Frozen Vegetables
6.含肉或水产品的速冻方便食品 Frozen Cooked Food Containing Meat or Aquatic Products

The Incidents of 2007 Make Closer Cooperation Between FDA and AQSIQ Necessary

• FDA and AQSIQ (and AQSIQ predecessors) have had good cooperation on various food safety issues since later 1980's
• MOU on Ceramicware Safety
• Seafood and Juice HACCP
• Canned Mushrooms
• Honey

HHS(FDA)-AQSIQ Memorandum of Agreement

Agreement between the Department of Health and Human Services of the United States of America and the General Administration of Quality Supervision, Inspection and Quarantine of the People’s Republic of China on the Safety of Food and Feed

• December 11, 2007 — Memorandum of Agreement signed by U.S. Department of Health and Human Services (HHS) and AQSIQ
• "Covered Products" are food/feed under FDA jurisdiction
• Initial "Designated Covered Products" are
  (1) low acid canned products or acidified foods,
  (2) pet foods/treats of plant or animal origin,
  (3) food/feed ingredients,
  (4) aquaculture products other than molluscan shellfish
  (5) Other designated covered products to be added in future
• Registration with AQSIQ/CNCA by all establishments intending to export designated covered products to the United States — register only those establishments that meet HHS/FDA requirements
• Certification of all shipments of all designated covered products attesting that the products meet HHS/FDA requirements — secure electronic system or other means to prevent counterfeiting or falsification of certificates
HHS(FDA)-AQSIQ Memorandum of Agreement

- **AQSIQ/CNCA to conduct annual inspections** of all registered establishments to ensure continuing ability to meet HHS/FDA requirements
- **AQSIQ/CNCA to revoke registration** of any establishment found not to meet HHS/FDA requirements
- Specific and short time frames for AQSIQ/CNCA to notify HHS/FDA of establishments/shipments found not to meet HHS/FDA requirements
- AQSIQ/CNCA to provide HHS/FDA with **list of registered establishments** and to provide updates every 90 days
- **HHS/FDA to publish the list of registered establishments on its website**
- HHS/FDA to conduct periodic, on-site audits of the effectiveness of the AQSIQ/CNCA registration and certification system
- **AQSIQ/CNCA to facilitate HHS/FDA inspection** of registered establishment within 5 days of a request by HHS/FDA and without advance notice to the establishment, if requested by HHS/FDA

**HHS(FDA)-AQSIQ Memorandum of Agreement**

- Parties must develop specific work plans and coordinating groups
- Very specific and short time frames for accomplishment of various activities
- Annual high-level and technical meetings between AQSIQ/CNCA and HHS/FDA
- Commitments for cooperation and information exchange on a continuing basis
- Commitments to training in risk assessment methodologies, laboratory methodologies, etc.

**HHS(FDA)-AQSIQ Memorandum of Agreement**

- “Based on the success of the registration and certification programs... HHS/FDA will use registration and certification information provided to it by AQSIQ to inform HHS/FDA import entry decisions, which may include a reduction in the rate of examination of Designated Covered Products that are part of the registration and/or certification program.”
- “For greater certainty, nothing in this Agreement shall be construed to require a Party or any other relevant Government official to base any decisions on admission of any Covered Product on any list or other information the other Party may provide.”
Parallel HHS(FDA)-SFDA Memorandum of Agreement on Drug and Device Safety

Agreement between the Department of Health and Human Services of the United States of America and the State Food and Drug Administration of the People’s Republic of China on the Safety of Drugs and Medical Devices


U.S. FDA Presence In China

• FDA plans to open the agency’s first-ever overseas office in China this year (2008)
• Staff of around 13 – One senior Country Director and 8 FDA regulatory experts, plus 4 FSNs
• Offices in Beijing, Shanghai, Guangzhou
• Responsible for all FDA-regulated products — foods, drugs, devices, etc.
• NOT INSPECTORS, but program coordinators and facilitators
• FDA will work closely with AQSIQ, SFDA, MOH, MOA and others to prevent safety problems with FDA-regulated foods or mitigate the effects of any problems
U.S. FDA Presence In China

- FDA office will be part of the U.S. Embassy
- Will complement the USDA Foreign Agricultural Service (FAS) presence in China
- FDA presence should improve the overall food safety situation in China THROUGH COOPERATION with Chinese counterparts
- Sets framework for cooperative programs between the two governments
- No guarantee that other problems won’t occur --- zero risk and zero failure rates are not realistic expectations
- But, improvement is necessary and expected and FDA’s presence will help

China is Active at the International Level on Food Safety Issues

- China is the host country for CCPR and CCFA
- Active in JMPR and JECFA
- Active in other WHO and FAO food safety programs
- Active in WTO SPS Committee
- APEC Food Safety and HACCP
China Food Safety --- The Reality

- Laws, rules and regulations are in place
- Regulatory agencies are active in surveillance and enforcement, but more clarity in respective roles and jurisdiction is needed
- Some components of the food industry operate at high safety levels under HACCP or HACCP-like controls
- Exported foods are generally “safe”, but serious, periodic problems arise — central government is generally willing/able to address export issues, e.g., through “factory certification” or shipment certification
- Domestic foods are “less safe” — microbial and chemical hazards are prevalent, environmental contaminants are widespread and very poorly controlled “in the countryside”
- An extraordinary number of small to medium size food producers operate outside of effective government controls
- U.S. import control strategy seeks PRC government involvement to “guarantee” safe foods and should consider seeking third party audits/inspections/analyses to bolster the government programs

Is The Recent Criticism Justified?

- **Yes**, if it is based on actual incidents of unsafe foods being produced for export or domestic consumption, e.g., melamine incident, illegal animal drugs, microbial pathogens, environmental chemicals
- **Yes**, if the Chinese government fails to acknowledge and address a demonstrated food safety risk
- **No**, if it is based on an unrealistic expectation of zero risk and zero failure rates
- **No**, if it is politically motivated
- **No**, if it is sensationalized by the media for drama and effect
The Future of Food Safety in China
Supplemental Information

The 11th Five-Year Plan on Food and Drug Safety 2007
The State Council of China published the 11th Five-Year Plan on Food and Drug Safety in April 2007. In an effort to step up supervision and administration on the safety of food, drug and food-service industries, the plan outlines the targets and major tasks for the government during the period from 2006-2010.


谢谢大家！
Thank You!
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Food Safety Monitoring

Environmental monitoring and control

- Reinforce the environmental monitoring and control of the “vegetable basket” production bases in key cities across the country.
- Carry forward environmental safety regionalization and monitoring of key pollution sources in the production areas of agricultural products around Bohai Region, Pearl River Delta and Changjiang River Delta.
- Establish monitoring points interlinked through network to survey the environment in the production areas of agricultural products in key cities.
- Build a data sharing platform on environmental quality in the production areas of agricultural products across the country.

Food Safety Monitoring

Market quality monitoring and control

- Improve the routine market monitoring system, and establish monitoring and control points to survey the quality of fresh/live agriculture products in wholesale markets, large-scale farmers’ trading markets and chain supermarkets in large and medium-sized cities.
**Food Safety Monitoring**

**Food contaminants and food borne diseases monitoring**
- Improve the food contaminants and food borne diseases monitoring network, which consists of provinces (regions, municipalities) as the monitoring and control units down to cities and counties as the monitoring points.

**Construction of “demonstration bases” to promote technologies**
- Establish agricultural products and food demonstration bases under the circular economy model; accelerate the construction of bases for pollution-free food (agricultural products), good agricultural practice (GAP), green food and organic food.

**Non-food raw material monitoring and food recall**
- Improve the pollution monitoring network on non-food raw materials at three levels – provincial, municipal and county level;
- Carry out risk monitoring of non-food raw materials in key regions, of key products and key substances;
- Implement food recall work for high-risk food products such as meat products, dairy products, beverage, processed grain products, and edible vegetable oil.
Key Aspects in Building Food Safety Testing Capacity

Inspection and testing on the quality and safety of agricultural products

• On the basis of an integration of available resources, establish state-level centres of research on quality standard and testing technology for agricultural products, specialized quality inspection centres for agricultural products, regional quality inspection centres, provincial integrative quality inspection centres for agricultural products and county-level testing stations for agricultural products.

Food quality and safety testing

• Enhance the capacity building for state-level food quality supervision and inspection centers and municipal/county-level product quality inspection institutes to carry out food quality and safety testing.

Testing on food contaminants and food borne diseases

• Promote testing technology against common hazard elements in the food and beverage industry; improve rapid testing technology against 10 types of common chemical and biological contaminant elements in the food and beverage industry.
Key Aspects in Building Food Safety Testing Capacity

Rapid testing

• Depending on needs, gradually equip food safety supervision and administrative departments with necessary rapid testing facilities and rapid testing vehicles.

Key Aspects in the Formulation of Standards Pertaining to Food Safety

Environmental pollution control standards

• Formulate environmental pollution control standards targeting mainly at the environment of the production areas of grain crops, vegetable, animal and aquatic products.

Standards pertaining to food safety

• Formulate the production area environmental standards required for certification and surveillance of pollution-free products, good agricultural practice (GAP), organic and green food, standards for grain and major agricultural products, rational standards on the use of pesticides and chemical fertilizers, GM biological safety standards, and standards for prevention and control of animal diseases.
• Complete the formulation and revision of about 500 standards concerning residues and inspection methods of pesticides, veterinary drugs and toxic heavy metal elements;
• Complete the formulation and revision of standards concerning residues and inspection methods of biological toxins and harmful micro-organisms;
• Complete the formulation and revision of the hygiene standards for nutrition labeling, food containers and packaging materials, basic hygiene standards and inspection methods for food contaminants, and hygiene standards for food products and hygiene standards for the use of food additives;
• Formulate standards concerning storage, transport and circulation safety such as the temperature and operational rules on cold chain logistics for fresh/live food.
Key Aspects in the Formulation of Standards Pertaining to Food Safety

Demonstration of standardization

• Build a demonstration system of quality and safety standardization for bulk fresh/live agricultural products, superior agricultural products and agricultural products for export, and establish state-level agricultural standardization demonstration parks.

Key Projects in Systematizing Food Safety Information

Food safety information monitoring network

• Build and improve the food safety information-monitoring network, and gradually form a unified and scientific food safety information evaluation and early warning system.

Electronic surveillance

• Gradually build an electronic surveillance network to monitor food production, processing and distribution, and achieve electronic surveillance of food production and processing, qualification of operating businesses and product quality.
**Key Projects in Systematizing Food Safety Information**

**Food safety information centre**

- Based on the food safety information network and the integration of the available resources, build a food safety information centre to classify, filter, comprehensively analyze and monitor food safety information, make assessments on the food safety situation and perform early warning.

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**Key Points in Food Safety Scientific Research**

**Monitoring research**

- Including Codex Alimentarius Commission, and food safety management system, policies, laws and regulations, standards, safety guarantee techniques, key testing methods of major trading countries.

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**Research of evaluation technology**

- Involving novel material for food, novel technology and genetically modified foods, food additives and food contact materials.
Key Points in Food Safety
Scientific Research

Research of risk assessment technology

• Involving pathogenic microorganisms, pesticide and veterinary drug residue, novel foods, chemical (including biological toxins) hazardous material;
• Set up hazard assessment model and methods for food-borne hazards;
• Put forward high-risk food lists and hazard control measures.

Research of application technology

• Including tracing technique for characteristics of food varieties, mapping technique for food production areas, labelling of food production areas and bar coding tracing technique, quality safety tracing technique for agricultural products, and inspection and testing technique, testing methods in food processing and distribution, testing methods of producing and selling forged products, quick testing of food safety, laboratory confirmation technique, standardization of testing methods and safety certification, early warning of food safety emergencies, and food safety control measures and research in food production, processing and transportation.

Key Points in Building A Food Safety Emergency Response System

Emergency response and treatment

• Gradually establish a coordinated network and platform for food safety emergencies and major incidents, strengthen the building of a direction and decision-making system.
Key Points in Building A Food Safety Emergency Response System

Quick response to food poisoning

- Establish a reporting and response system in restaurant industry regarding food poisoning. Improve capability of treatment and tracing of food poison sources.

Quick response in food processing, distribution

- Establish emergency response and treatment system in food processing and distribution.

Food Safety Evaluation and Assessment System

Investigation and evaluation

- Investigate and evaluate the establishment and implementation of food safety system by enterprises, as well as the safety of livestock, vegetables and fruits, aquatic products, alcoholic products, dairy products, baby products, grain and oil and their products, seasoning, instant food, bean-made products, drinking water, food additives and food packaging materials.
Food Safety Evaluation and Assessment System

Risk assessment

• Conduct food safety risk assessment on pesticide and veterinary drug residues, contamination of harmful and noxious substances, food additives, food packaging materials, food processing techniques and facilities.

Food Safety Evaluation and Assessment System

Special inspection of key foods

• Launch nationwide inspection of 15 key categories of food, and annual compulsory inspection on production and processing enterprises.

Food Safety Credibility

Supervision by categorization of food safety credibility

• Establish information system for registration records of main food production trading enterprises, and categorization database for main food producers and traders, collect widely access information of main food producers and traders, food safety supervision information, consumer complaint and report information, improve a credibility categorization supervisory system for main food producers and traders.
Food Safety Credibility

Quantitative classification management

- Carry out quantitative classification management of food inspection and strengthen health certification and supervision of food sanitation.

Special Food Safety Activities

Special programs for food safety in rural areas

- Strengthen special controls on pesticide and veterinary drug residues, abuse of prohibited drugs for animal and poultry products, and special controls of drug residue in aquatic products.
- Gradually establish a comprehensive supervisory network for rural food safety.
- Establish and popularize quality safety control system in small rural processing enterprises.
- Carry out special controls on urban-rural connecting food markets.
- Strengthen supervision and management of small rural restaurants and group dining places and establish reporting systems.

Special Food Safety Activities

Special control of livestock slaughtering and processing enterprises

- Severely crack down on illegal slaughtering and set up guarantee system for handling/disposal of disease-affected meat.
Special Food Safety Activities

Special control of high safety risk food processing industry

- Set priorities every year to carry out comprehensive inspection and testing and implement special controls on production and processing industry of high-risk foods.

Administration of marking and labelling

- Strengthen administration of marking and labelling of food, food additives and food packaging materials.

Safety assurance

- Implement food safety assurance projects for 2008 Beijing Olympics and 2010 Shanghai World Expo.
Special Food Safety Activities

Demonstration programs

• Conduct special inspection on production and processing quality and set up model small enterprises and workshops.
• Launch self-discipline model food market, supply chains and meat producers.
• Establish “food safety supply chain demonstration programs”, training programs for “hundred household safe meat demonstration factory”, and “hundred household green food market”.

Improve Food Safety Accreditation

• Establish a unified “from field to table” national food accreditation system.
• Promote accreditation of organic and green foods, as well as non-polluted agricultural products and feed.
• Conduct accreditation of management of agricultural product makers and processing companies.
• Improve regulation in production, storage and transportation, and self-management of companies.
• Boost the mutual recognition of food accreditation system of China and the world.

Key Points for Import & Export Food Safety Administration

Improve import and export food safety quality administration system

• Carry out risk assessment, establish and improve inspection and quarantine access procedures for imported foods and market access requirements for all kinds of foodstuffs.
• Implement import and export food quality safety monitoring plan.
• Establish epidemic, disease, pesticide and veterinary drug residue monitoring system for exported foods, and carry out electronic supervision on export food production and processing enterprises.
• Carry out export food quality traceability and recall systems, construct risk forecast and quick response systems and release red and black lists of import and export enterprises.
Key Points for Import & Export Food Safety Administration

Enhance technical assurance capability in import and export food inspection and quarantine

• Reinforce the import and export food testing capability and the building of expert team and improve import and export food safety information system.

Food Safety Advocacy, Education and Training

Food safety advocacy and education

• Conduct activities like “Bring food safety to the countryside”, “Bring Food Safety to the Community” and “Bring Food Safety to the Campus”. Develop the concept of “green consumption” and popularize education on food safety knowledge.

Project on upgrading the qualities of food safety supervisors

• Carry out training on relevant food safety knowledge to law enforcers and professional technical personnel responsible for food safety supervision, raise their awareness of food safety knowledge and enhance their supervision capabilities.
Food Safety Advocacy, Education and Training

Project on upgrading the qualities of first-line responsible persons for food safety

• Strengthen training and education on legal representatives and managers of food production and business enterprises, raise their awareness of food safety knowledge and improve their food security assurance capability.