

FOOD SAFETY AND QUALITY

INTRODUCTION

With the increasing demand for safe food, be it for local consumption or for export, Ministry of Health (MOH) strengthened the food safety control in Malaysia through the upgrading of Food Safety and Quality Division (FSQD) as a new programme headed by a Senior Director effective 1 July 2010. The FSQD as the Competent Authority for food safety in Malaysia is responsible for ensuring food safety along the food supply chain in order to protect the public against health hazards and fraud in the preparation, sale and use of food through the Food Act 1983 and its regulations as well as the Food Analyst Act 2011.

Under the Food Safety and Quality Programme, two (2) divisions were established, namely the Planning, Policy Development and Codex Standard Division and the Compliance and Industry Development Division. Under these Divisions, there are eight (8) Branches namely Communication and Consumerism, Policy and Research, Standard and Codex, Surveillance and Laboratory, Domestic Industry, Domestic Compliance, Import and Export.

The Divisions are manned by Food Technologists, Nutritionists, Medical Officers, Scientist (microbiology), Environmental Health Officers, Information Technology Officers, Health Education Officer, Assistant Food Technology Officers, Assistant Information Technology Officers and Assistant Environmental Health Officers.

ACTIVITIES AND ACHIEVEMENTS

POLICY AND RESEARCH BRANCH

The Policy and Research Branch is responsible for managing and monitoring activities related to policy, quality and innovation, regulating monitoring projects, human capital development and monitoring the development, maintenance and application of information system. It is also responsible for the maintenance of technical information within the Division's website.

i. Activities carried out under the National Food Safety and Nutrition Council (NFSNC)

The NFSNC is the highest national advisory body that provides advice related to food safety and nutrition in Malaysia. The council is chaired by the Honourable Minister of Health and consists of 48 members including 16 Secretaries-General and 25 Directors-General from various ministries and agencies and non-governmental organizations. NFSNC establishment was approved by the cabinet on 21 March 2001 with the objective to ensure

the health of the consumers is assured by strengthening food safety at all levels of the food supply chain in the country and to ensure Malaysians achieve optimum nutrition status.

The 10th NFSNC Meeting was held on 8 December 2011 and chaired by the Honourable Minister of Health. It was attended by the Secretary General of the Ministry / representative, the Director General / representatives of relevant agencies, the Federation of Malaysian Manufacturers (FMM), the Federation of Malaysian Consumer Associations (FOMCA) and professional bodies represented by the presidents / representatives of their associations. A total number of 21 issues, two (2) proposals and seven (7) information papers were presented during the meeting.

ii. Activities involving the Key Result Area (KRA) / Key Performance Indicator (KPI)

Key Results Areas (KRA) achievements which are also the Key Performance Indicators (KPI) of Y.B Deputy Minister of Health for 2011 are illustrated in **Table 1**.

Table 1: KRA Achievement, 2011

Indicator	Target	Actual
Percentage of food poisoning in school	<2.3 %	1.35 %
Percentage of food poisoning in <i>Pusat Latihan Khidmat Negara</i>	<10.0 %	12.35 %
Number of premises for export complying with importing countries' requirements	35	36
Number of hygienic food premises	96 %	97 %
Percentage of compliance to the Food Act 1983 and Food Regulations 1985.	>96 %	97 %

The KPI of the Director General (DG) of Health which include two (2) KPIs were monitored throughout 2011 as in **Table 2**.

Table 2: The Achievement of KPI of DG, 2011

Indicator	Target (%)	Actual (%)
Number of companies certified with HACCP involved in food poisoning cases.	< 2.5	0%
Increase in the number of premises for the export of fish and fish product complying with importing countries' requirements	> 50	65

iii. Innovation

In 2011, 16 innovation laboratory groups were formed and several innovation projects were proposed to participate in the competition.

Innovation Laboratory Group 1 from FSQD won the Innovation Awards Competition of Ministry of Health Institutions and Training Institute 2011 which was held on 14 July 2011. Its innovation on "Preliminary Audit under Analysis Hazard Certification Scheme and Critical Control Points (HACCP)" took first place under the Management Category, while its innovation on "1Malaysia Food Safety Scheme (SK1M)" was awarded second place under the Technical Category.

iv. Activities involving research and monitoring

Projects carried out are classified into two (2) categories; National Projects which covers the entire country and Specific Projects which focuses on a specific state or issue and involves surveys or analysis being carried out in collaboration between the Division and institutions of higher education. A total of 32 National and Specific Projects have been carried out within 2011. This section is also responsible for monitoring projects such as the Malaysian Total Diet Study (MTDS) and research projects with government agencies such as Nutrition Division, National Institutes of Health in addition to other *ad hoc* cooperation from time to time.

A Food Safety Conference 2011 was held at the Putrajaya International Convention Centre on 6-8 December 2011 where 20 papers of food safety monitoring and research projects conducted utilising funds under the FSQD Programme were presented. The conference provided an opportunity to present and share research findings, exposure on the latest development in the field of food safety apart from in-depth knowledge gained through the work conducted in monitoring projects as well as participating in development sessions.

v. Activities involving Information and Communications Technology (ICT)

Activities involving development, enhancement, maintenance and acculturation of ICT are conducted in a coordinated manner so as to support the Food Safety and Quality Programme, where two (2) application systems; the Food Safety System for Malaysia (FoSIM) Domestic and the Official Food Control Management System for Export to European Union (FExOC) was fully developed on 18 July 2011 and 13 December 2011 respectively.

vi. Development and maintenance of FSQD website

The official website of the Food Safety and Quality Division (FSQD) which can be accessed at <http://fsq.moh.gov.my> was launched in July 2011. The improved features of this new website include the display name and banner for FSQD which is more visible at

the top of the website, the information displayed by groups such as knowing FSQD, activities and services, media, frequently asked questions, links, guidelines, legal, member directory, contact us, announcements, news of activities, press releases, special display (industry, public and FSQD's staff) and more. FSQD official website was given a 4-star rating during the evaluation of website of Ministry of Health.

SUMMARY

In 2011, the Policy and Research Branch organised the 10th National Food Safety and Nutrition Council, the Food Safety Conference 2011 and the launching of FSQD's official website, conducted 32 research projects, developed two (2) new Information and Communications Technology (ICT) application systems and formed 16 innovation laboratory groups within FSQD.

DOMESTIC INDUSTRY BRANCH

Programs and activities related to food safety assurance, good hygiene practices and conformity assessment were developed, implemented and monitored to further improve food safety in the relevant food sector in order to reduce food contamination and the occurrence of food poisoning in this country.

FOOD SERVICES

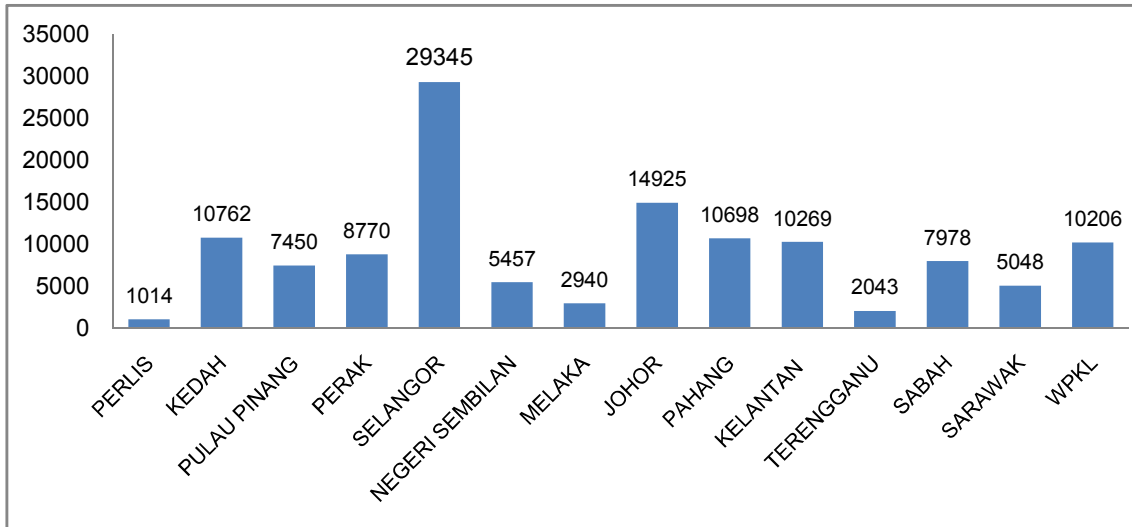
Programmes and activities are carried to enhance the good hygiene practices in the relevant food services sector.

- **Food Handlers Training Programme**

The objective of this programme is to provide knowledge on good hygiene practices in food handling including the hygiene of food premises to all food handlers to ensure the preparation of safe food which would contribute to a reduction in the occurrence of food poisoning in the country.

Figure 1 shows the number of food handlers trained by Food Handlers Training Schools (SLPM) by states for 2011. In 2011, a total of 126,905 food handlers were trained by SLPM that are accredited by the MOH. Since the inception of this programme in 1996, a total of 684,960 food handlers have been trained whereas 163 SLPM with 420 trainers have been accredited by the MOH to conduct of Food Handlers Training Courses.

Figure 1: Number of Food Handlers Trained by Food Handlers Training Schools by State, 2011



The Guidelines for the Accreditation Scheme of Food Handlers Training Programme was launched on 15 June 2011 by the Senior Director for Food Safety and Quality. This guideline provides guidance to the SLPM and trainers in conducting Food Handlers Training Course and to MOH's officers in carrying out monitoring and auditing of the SLPM. It also prescribes actions to be taken against SLPM or trainers who violate the conditions of accreditation set by the Ministry.



Launching of Guidelines for the Accreditation Scheme of Food Handlers Training Programme by Puan Noraini Binti Dato' Othman, Senior Director for Food Safety and Quality on 15th June 2011 in Putrajaya

- **Self Assessment Programme (KENDIRI) in Schools**

The Self Assessment Program (KENDIRI) is based on the concept of shared responsibility amongst the relevant stakeholders to ensure the cleanliness of the related food premises. KENDIRI program has been implemented in schools since 2008 to reduce the occurrence of food poisoning due to food prepared in school canteens and hostels. Through this program, the operators of the school canteens and hostels are empowered to conduct their own assessment on the cleanliness of the premises and the condition is monitored at various levels, that is, directly by the schools, District Education Office (PPD), District Health Office (PKD), State Education Department (JPN), State Health Department (JKN), the Ministry of Education and MOH. With the implementation of KENDIRI program, there has been a 14% decrease in the number of schools with episodes of food poisoning, i.e. from 157 schools in 2010 to 135 schools in 2011.

- **Self Assessment Program (KENDIRI) In National Services (NS) Camp**

The implementation of the KENDIRI program, which was found to be an effective tool in the prevention of food poisoning in schools, was extended to the kitchen of National Service (NS) Training Camp in 2010.

In this respect, the contractors/operators of the kitchen of National Service (NS) Training Camp are empowered to conduct their own assessment on the cleanliness of the kitchen and the dining hall and the condition is monitored at various levels, that is, directly by the Deputy Commandant of Camp Management, the District Health Office (PKD), State Health Department (JKN), National Service Training Department (JLKN) and MOH.

With the implementation of KENDIRI program, there is a 4.4% reduction in the number of NS camp with episodes of food poisoning from 16.7% in 2010 to 12.3% in 2011.

- **1Malaysia Milk Programme (PS1M)**

The 1Malaysia Milk Programme (PS1M) under the Ministry of Education (MOE) was relaunched in September 2010 in line with the aspiration of the Prime Minister to create a healthy generation as well as to develop the local dairy industry through the use of local fresh milk. Thus, it is imperative that food safety is not compromised during implementation of the PS1M programme. The Food Safety and Quality Division plays an important role to ensure that control measures are taken to avoid the risk of food poisoning from the consumption of Ultra High Temperature (UHT) milk supplied under the PS1M programme.

A Food Safety Taskforce for PS1M was established to upgrade the safety of milk in the supply chain for PS1M. The taskforce is led by the Food Safety and Quality Division of the MOH and comprises of representatives from MOE, Veterinary Services Department and the industry. In 2011, the taskforce developed the Food Safety Plan of Action for PS1M, which is a comprehensive long and short term cohesive plan that specifies the role of the various stakeholders in ensuring the safety of local fresh milk. This plan of action has been implemented.

Four (4) suppliers were appointed by MOE to supply UHT milk to various states by zone as shown in Table 3. The UHT milk suppliers were fully responsible to ensure the safety of the UHT milk under PS1M, that is from the processing of the UHT milk to the point when the milk are being given to the school children.

Table 3: List of Milk Suppliers for PS1M by Zone and State, 2011

Company	Zone	State
Syarikat Hybrid Allied Sdn. Bhd.	1	Perlis, Kedah dan Perak
Syarikat Dutch Lady Milk Industries Berhad	2	Melaka, Selangor, Pulau Pinang dan Wilayah Persekutuan Kuala Lumpur & Putrajaya
Syarikat Konsuma Sdn. Bhd.	3	Johor dan Pahang
Syarikat Sabah International Dairies Sdn. Bhd.	4	Sabah, Sarawak, Terengganu, Kelantan, Wilayah Persekutuan Labuan dan Negeri Sembilan



Launching of 1Malaysia Milk Programme (PS1M)

The milk supply chain for PSIM was monitored according to the Procedures for Monitoring the Mechanism for the Control in the Distribution of Milk under PS1M. This monitoring procedure encompasses food safety requirements at UHT milk processing establishments, warehouses and schools. With regards to food processing establishments, MOH approved two (2) processing plants for production of UHT milk for the year 2011 and surveillance audit was carried out twice (2) in that year. Apart from this, 26 warehouses were approved from which 2,770 samples were taken for analysis. For the year 2011, the total number of schools approved for distribution of milk was 7,495 (97.2%) out of the total numbers of schools under Ministry of Health, i.e. 17 schools in the Federal Territory of Labuan, 2,334 schools in Sabah and Sarawak and 5,144 schools in Peninsular Malaysia.

AUDIT AND CERTIFICATION

There are three (3) types of certification schemes related to food safety assurance under MOH, namely:

- a) Hazard Analysis and Critical Control Point (HACCP) Certification Scheme
- b) Good Manufacturing Practice (GMP) Certification Scheme
- c) 1 Malaysia Food Safety Scheme [Skim Keselamatan Makanan 1Malaysia (SK1M)] Certification Scheme

- **HACCP Certification Scheme**

The HACCP Certification Scheme was introduced at the end of 1997 and was launched in 2001. The initial intention for the development of this scheme was to facilitate the food industries in complying with the HACCP requirements of the importing countries.

Over the period of 2005-2011, a total of 221 HACCP certificates had been issued under this scheme. There was a significant increase in the total number of HACCP certificates issued in 2011 which totalled up to 48 HACCP certificates.

Figure 2 : Number of HACCP Certificates Issued, 2005-2011



- **Good Manufacturing Practices (GMP) Certification Scheme**

The GMP Certification Scheme was launched by the Honourable Minister of Health on 19 December 2006. Over the period of 2005-2011, a total of 91 food processing establishments have been certified under the GMP Certification Scheme as shown in **Figure 3**.

Figure 3: Number of GMP Certificates Issued, 2005-2011



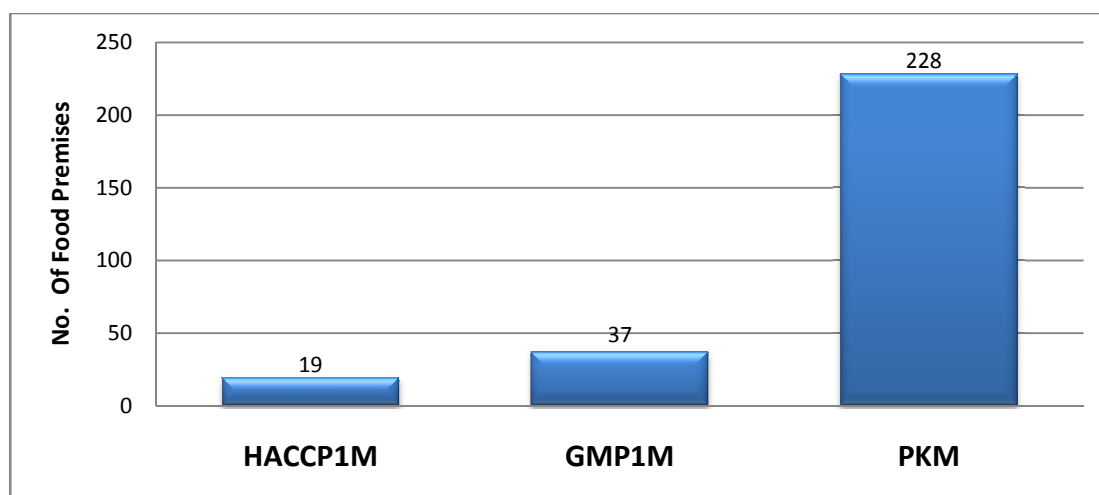
- **1 Malaysia Food Safety Scheme [Skim Keselamatan Makanan 1Malaysia (SK1M)]**

Skim Jaminan Keselamatan Makanan 1Malaysia (SK1M) was officially launched by the Honourable Minister of Health on 8 November 2010. It was part of the transformation programme for the food industry, specifically for the small and medium enterprises (SMEs),

to upgrade and strengthen their food safety assurance system as well as to increase their compliance to the Food Hygiene Regulations 2009, in stages based on the capability of the food industry. SK1M consisted of three (3) levels of certification based on the basic requirement of food safety assurance and hygiene aspects, namely Skim Pemeriksaan Keselamatan Makanan (Food Safety Inspection Scheme) (PKM), GMP 1Malaysia and HACCP 1Malaysia. Certificates are granted to the food industry that had fully complied with the food safety requirements and had implemented the food safety assurance programme.

Up to 2011, a total of 284 food processing establishments throughout Malaysia were certified, of which 228 food processing establishments were for PKM; 37 food processing establishments for GMP1M and 19 food processing establishments for HACCP1M. In 2011, the number of certifications for PKM was significantly higher than those for GMP1M and HACCP1M. This was because more of the food processing establishments could comply with the elements for PKM certification which focused on compliance from aspects of hygienic practices and hygiene condition of the food processing establishments to food safety requirements without the need for documentation such as procedures and records on hygienic practices.

Figure 4: Number of SK1M Recognition, 2011



SK1M certification scheme was implemented by MOH in the Rural Transformation Centre (RTC) Perak under the National Blue Ocean Strategy 4 (NBOS) to assist and guide small and medium entrepreneurs (SMEs) comply with food safety requirements to produce safe food products. This will increase consumers' confidence in the food products as well as increase marketability which will contribute to the improvement in the quality and standard of living of the rural population. In 2011, 37.3% out of the total of 284 food processing establishments certified under SK1M were SMEs from RTC Perak.

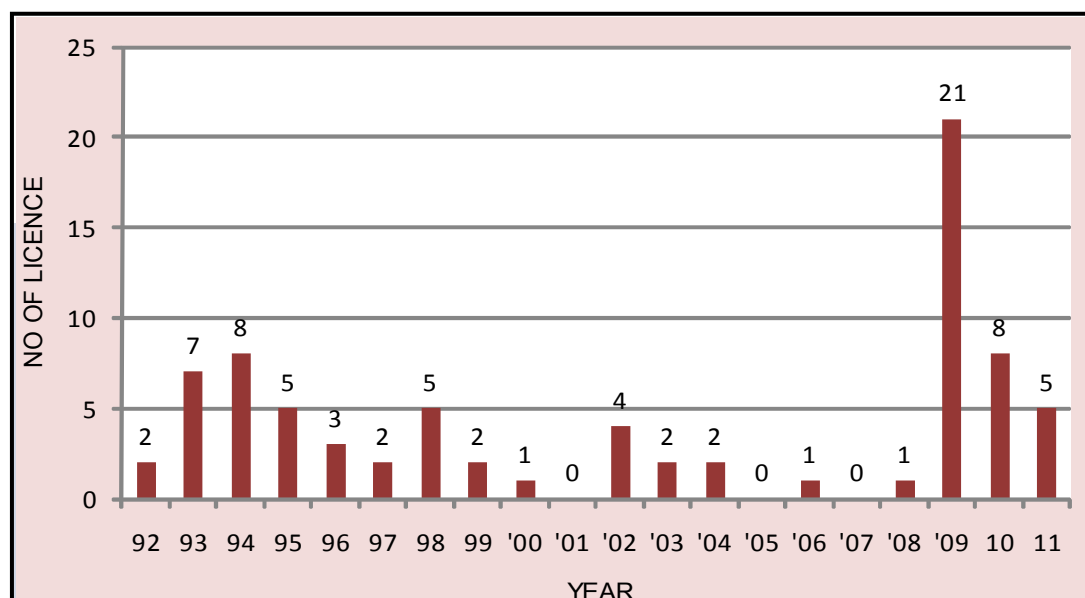
LICENSING

The source of water used for the manufacture of natural mineral water (AMS), packaged drinking water (AMB) and ice for the purpose of trade or business must be licensed as provided for in Regulation 360A, 361 and 394A of the Food Regulations 1985 respectively.

- **Natural Mineral Water**

Since the enforcement of this requirement in 1992 until 2011 (Figure 5), a total of 79 sources of natural mineral water have been licensed. However only 58 licensees are still active, out of which 27 licenses are for local natural mineral water sources while the rest are for foreign sources. In 2011, a total of five (5) new licenses were issued and one (1) license was revoked as the licensee has ceased production.

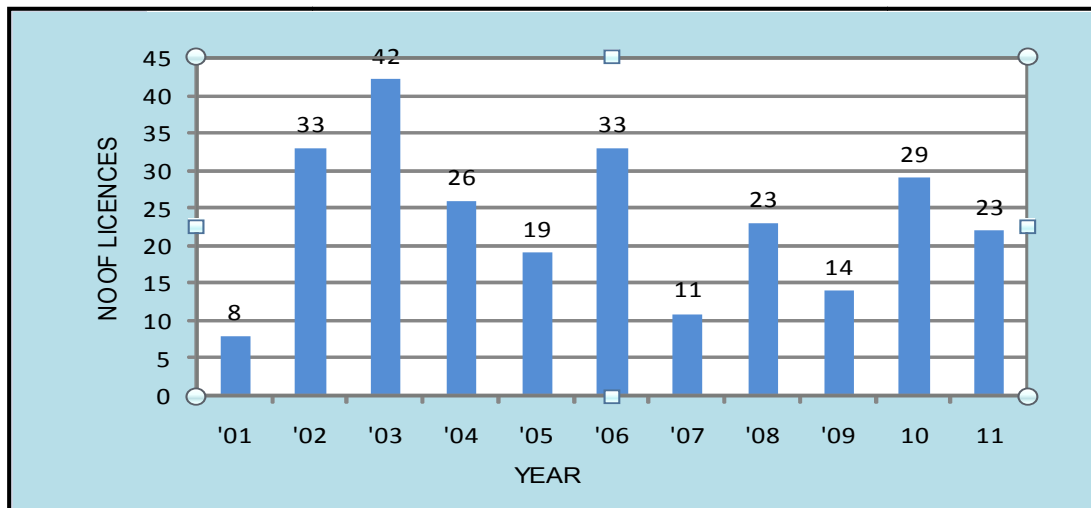
Figure 5: Issuance of Natural Mineral Water Licenses, 1992-2011



- **Packaged Drinking Water**

A total of 260 packaged drinking water licenses were approved in 2001-2011 (**Figure 6**), out of which only 205 licenses are still active. In 2011, a total of 23 new licenses were issued whilst four (4) licenses were revoked.

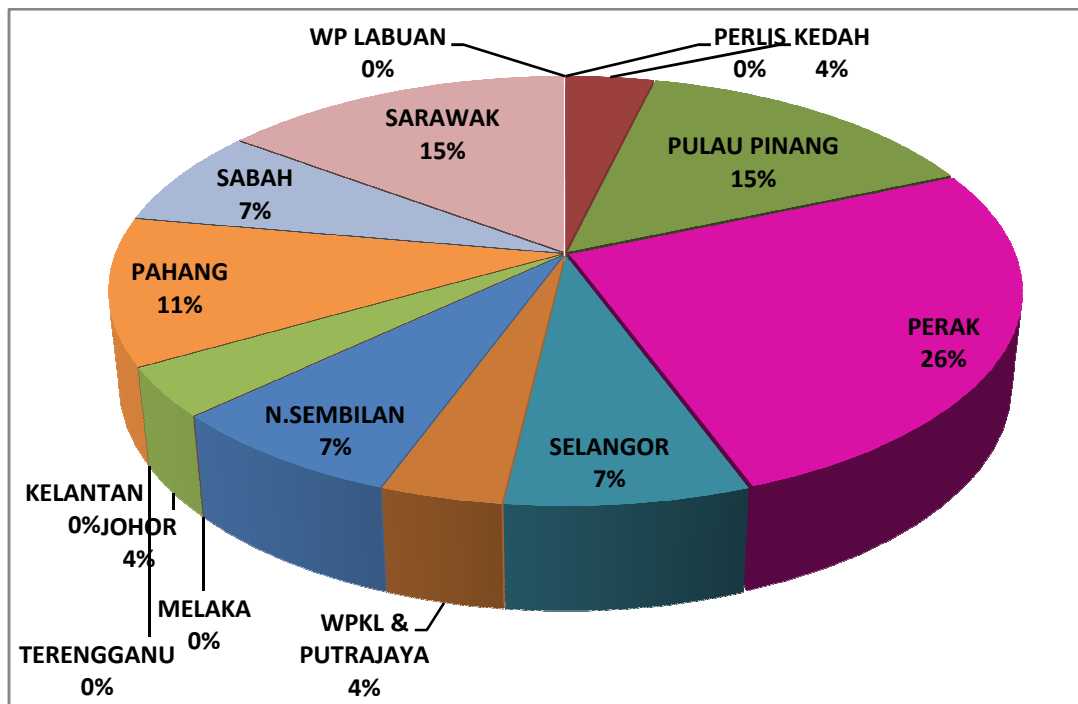
Figure 6: Issuance of Package Drinking Water Licenses, 2001-2011



- **Ice**

In 2011, 70.8% (17) out of a total of 24 applications for licenses received were approved. Poor infrastructure of the ice factories is one of the major factors that led to the failure of the applicants to obtain licenses. Until 2011, there are 27 active licensees, with Perak having the highest number of licensed ice factories (26%) in Malaysia. The distribution of ice licensee by state is shown in **Figure 7**.

Figure 7: Percentage of Ice Licensees by State, 2011



SUMMARY

The delivery of information, education and advice to stakeholders across the farm-to-table continuum is an integral part of food safety. Promotion of good hygienic practices through the Food Handlers Training Program and Self Assessment Program (KENDIRI) at schools and National Service Camps have been successful in reducing the incidence of food poisoning at these premises. With regards to the implementation of food safety assurance programme by the food industries, there is a significant increase in the number of certificates issued under the MOH GMP and HACCP Certification Schemes in 2011. This reflects the commitment of the food industries in producing safe and quality products to be in compliance with the Food Act 1983 and its regulations for food for local consumption and/or meeting the requirements of the importing country for food exports. Initiatives have also been taken to promote food safety amongst small and medium enterprises and increase their compliance to the Food Hygiene Regulations 2009 in stages based on the capability of the food industry through the SK1M programme.

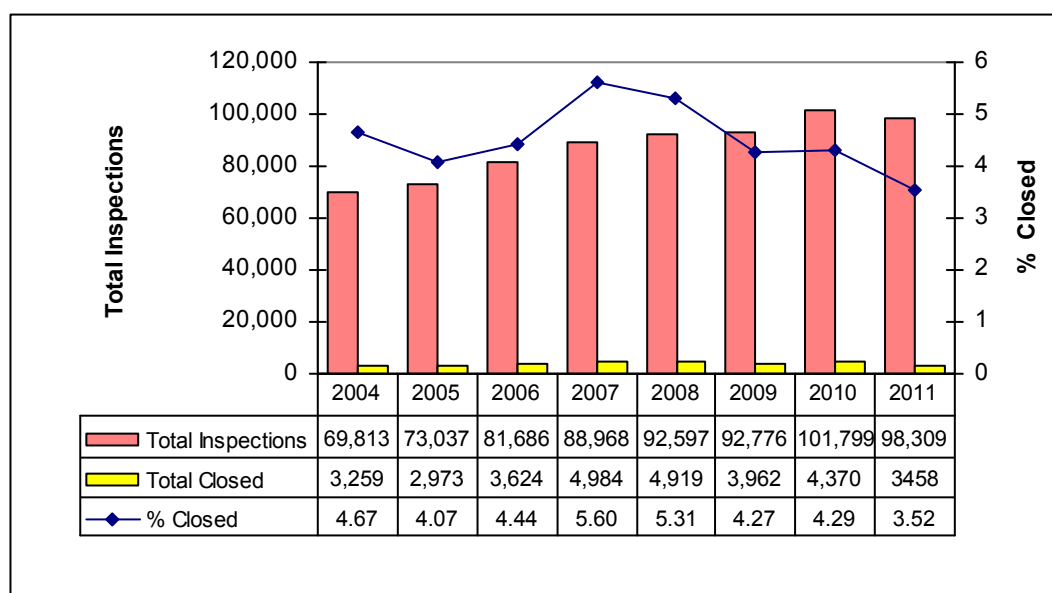
DOMESTIC COMPLIANCE BRANCH

Various activities are carried out to ensure that the preparation and sale of food in the local market is safe and comply with the Food Act 1983 and its regulations. Such activities include food sampling; inspection of food premises; enforcement activities such as closure of unhygienic food premises and seizure of non-complying food; investigation of complaints and management of food safety issues.

- **Inspection and Closure of Food Premises**

Inspection of food premises is one of the routine activities carried out to ensure that all food premises are clean and hygienic. In 2011, a total of 98,309 food premises were inspected and 3.52% (3458) of the total were found to be unhygienic and were closed under Section 11, Food Act 1983 (**Figure 8**)

Figure 8: Inspection And Closure of Food Premises, 2004 – 2011

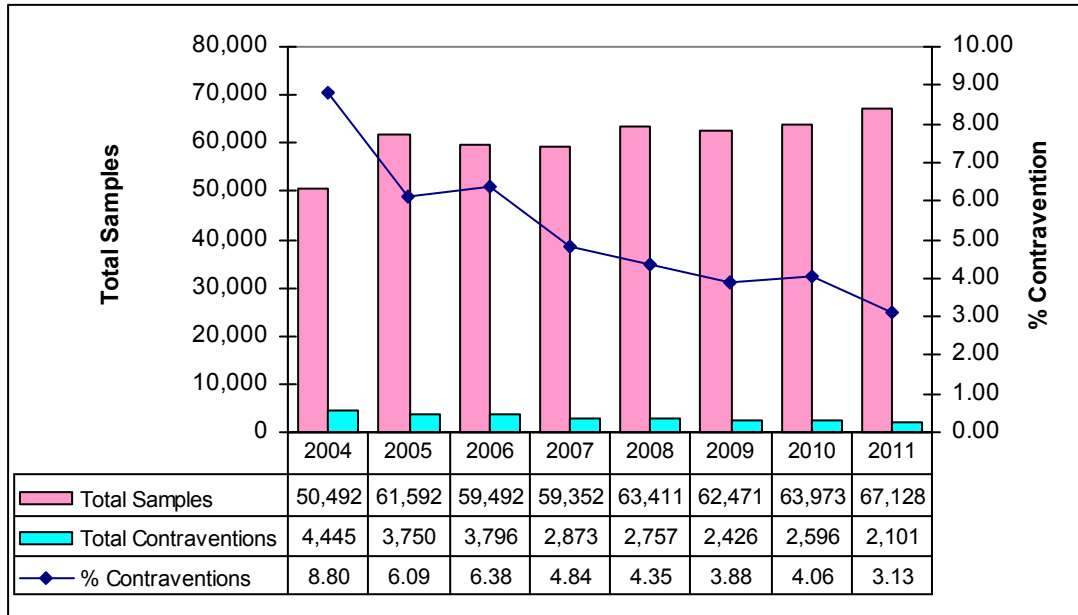


- **Food Sampling**

The purpose of food sampling is to ensure that food prepared and/or sold in Malaysia comply with the requirements of the Food Act 1983 and the Food Regulations 1985. Based on the norm under the National Work Plan i.e. 2 samples/1,000 population, the food sampling target for 2011 is 54,000 samples. Food sampling was carried out based on the parameters of analysis, that is, microbiology (40%), chemical (55%) and physical (5%).

In 2011, a total of 67,128 food samples were taken for analysis and 3.13% (2,101) of the samples taken contravened the Food Act 1983 and Food Regulations 1985 (**Figure 9**). However, there was a decrease in the contravention rate over the years 2004 - 2011 from 8.80% in 2004 to 3.13% in 2011. A total of 1,169 offenders were prosecuted and fines amounting to RM712,872.00 were collected.

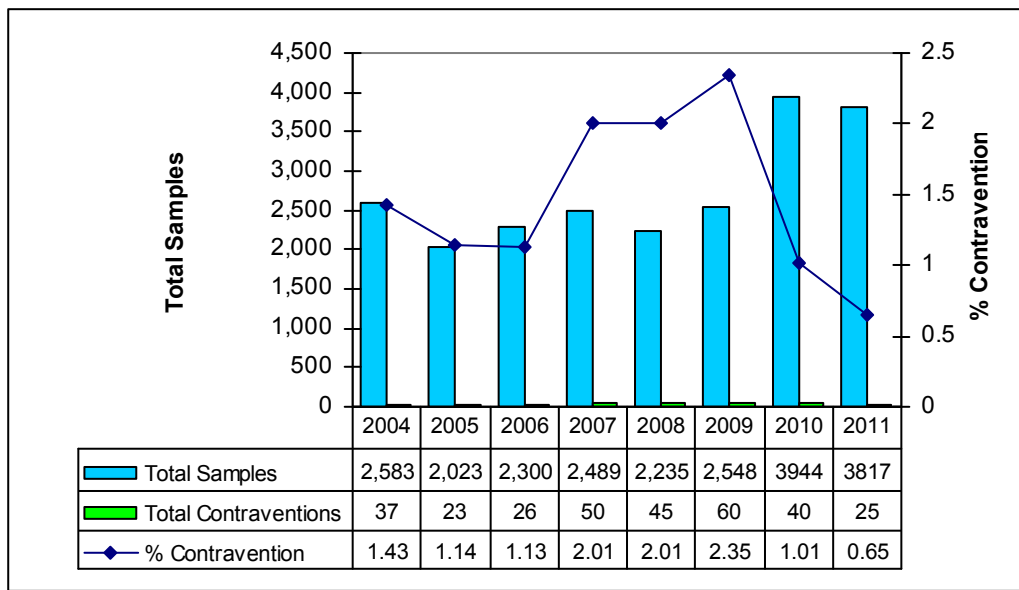
Figure 9: Food Sampling, 2004 - 2011



• **Monitoring of Pesticide Residues**

In 2011, a total of 3,817 food samples consisting of 2,663 samples of vegetables and 1154 samples of fruits (**Figure 10**) were taken for pesticide residue analysis. Based on the laboratory results, 0.56% (15) and 0.87% (10) of the total number of vegetable and fruit samples taken were respectively found to contain pesticide residues above the Maximum Residual Limit (MRL) as in the Food Regulations 1985.

Figure 10: Monitoring Of Pesticide Residues In Vegetables And Fruits, 2004-2011



- **Monitoring of Drug Residues**

There is a reduction in the misuse of veterinary drugs such as nitrofurans, chloramphenicol and beta agonist in animal husbandry as shown in the monitoring results in the years 2004-2006. Nitrofurans were not detected in all the food (chicken meat and egg) samples taken over the years 2006-2011 (Figure 11). As for chloramphenicol, the veterinary drug residue was not detected in all the food (chicken meat and fish) samples taken in the two (2) year period of 2010 and 2011 (Figure 12). Besides, since 2009 to 2011, none of the food (pork, beef, lamb and duck) samples taken was positive for beta-agonist (Figure 13). This may be due to the regular monitoring carried out over the years and the enforcement actions taken on contravening samples.

Figure 11: Monitoring of Nitrofurans In Chicken Meat And Eggs, 2004 – 2011

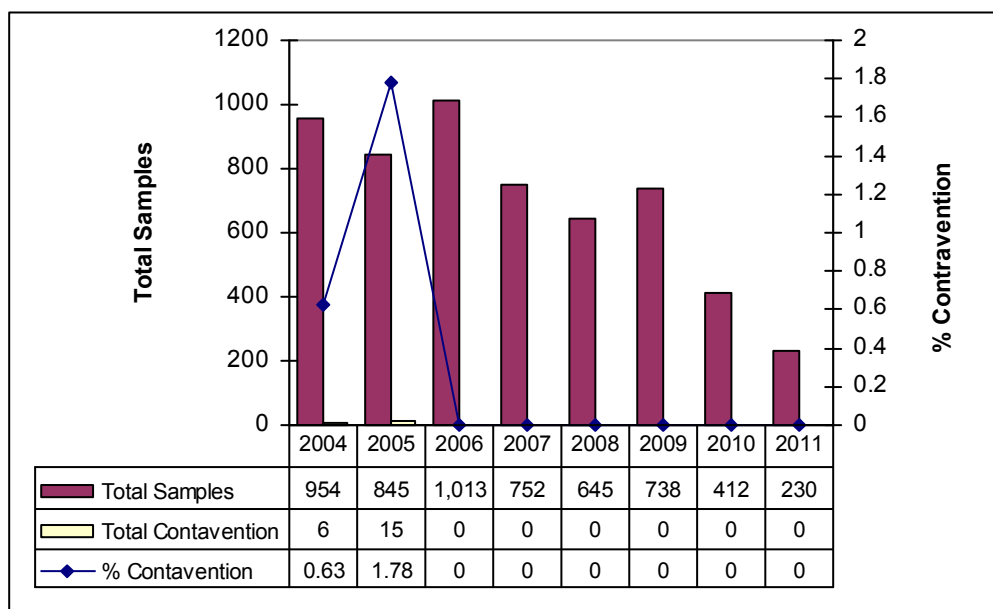


Figure 12: Monitoring of Chloramphenicol In Chicken Meat & Fish, 2004-2011

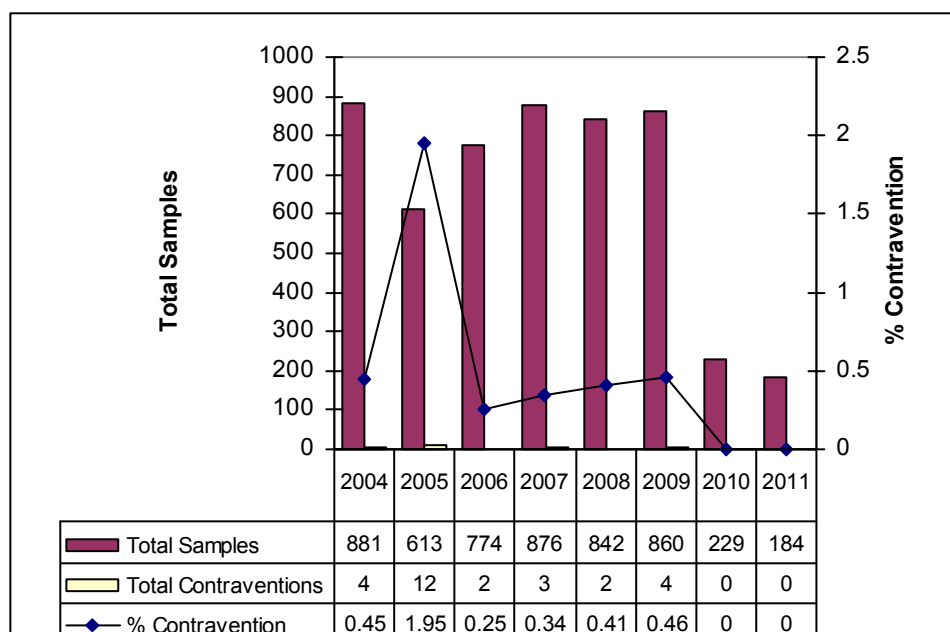
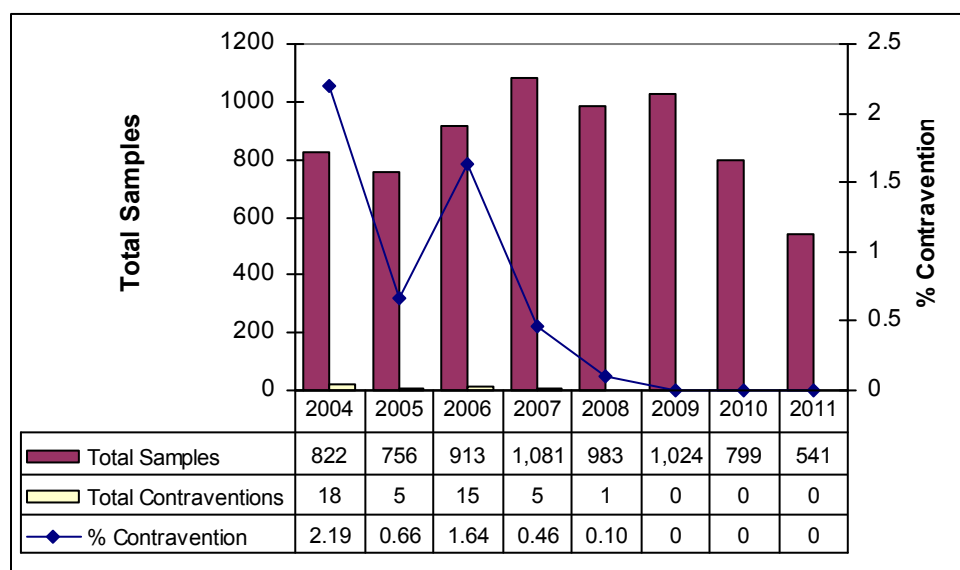


Figure 13: Monitoring of Beta Agonist in Meat, 2004 – 2011



SUMMARY

Based on the inspection findings, on an average, more than 95.5% of the food premises inspected in 2004-2011 were found to be of satisfactory hygienic condition. This was partly due to the positive outcome of the inspection of food premises on a routine basis and the enforcement actions taken such as closure of unhygienic food premises. Besides, the compliance of food sampled within the same period, with the Food Act 1983 and Food

Regulations 1985 had steadily increased from 91.2% compliance in 2004 to 96.9% compliance in 2011. The findings could have been due to the reduction in the misuse of veterinary drugs such as nitrofurans, chloramphenicol and beta agonist in animal husbandry and abuse of pesticides in vegetable and fruit farming resulting from the regular monitoring carried out over the years and the enforcement actions taken on contravening samples.

IMPORT BRANCH

The objective of food import control is to ensure that food imported into this country comply with the Food Act 1983 and the Food Regulations 1985. The food import control activities carried out at entry points include inspection and sampling of food consignments as well as enforcement activities such as detention, rejection, prosecution and destruction of consignments that contravene the food legislations.

i. Food Import Control System

The Ministry of Health manages food import control through the use of a web based application system i.e. FoSIM (Food Safety Information System of Malaysia) which uses a risk-based approach in determining food safety hazard of imported food. The risk attributed to the food is determined by six levels of examination, that is:

- a) Level 1 (Auto Clearance) - Food automatically released without inspection
- b) Level 2 (Document Examination) - Food released after satisfactory document inspection
- c) Level 3 (Monitoring Examination) - Food released after inspection and samples may be taken for analysis
- d) Level 4 (Surveillance Examination) - Food released after inspection with samples taken for analysis
- e) Level 5 (Hold, Test & Release) - Food detained pending results of sample analysis
- f) Level 6 (Auto Rejection) - Food automatically rejected

ii. Monitoring of food imports at each entry point

The monitoring of imported foods at the entry points is based on the following targets:

- a) 100% document inspection – Entry points shall inspect 100% of all declaration documents (K1) for imported food consignments either manually or electronically.
- b) 70% food consignment inspection at land entry points

- c) 40% food consignment inspection at seaports
- d) 35% food consignment inspection at airports
- e) 10% of the food consignments inspected to be sampled for analysis

iii. Activities and achievement

In 2011, 194,051 consignments were inspected and 8.6% of the consignments inspected were sampled (**Figure 14**). 1.1% (184 samples) out of a total of 16,631 samples taken for analysis were found to contravene the Food Act 1983 and the Food Regulations 1985 (**Figure 15**). In addition, there were 166 food alerts on contravening food consignments imported from 19 countries in the year 2011. The food alerts were then notified to all states and entry points for further action. Amongst the main contraventions detected in food imports for the year 2011 were heavy metals and veterinary drug residues in fish and fishery products; preservatives in fruits; aflatoxins in groundnuts; and pesticides in fruits and vegetables.

Based on the requirement of the Food Regulations 1985, all flavouring substances imported into Malaysia for use in food shall obtain approval from the Director prior to importation. In 2011, there was a 22.2% increase in the number of approvals granted for the importation of flavouring substances from 333 approvals in 2010 to 407 approvals in 2011 as in **Table 4**.

Figure 14: Inspection and Sampling of Imported Foods (2006-2011)

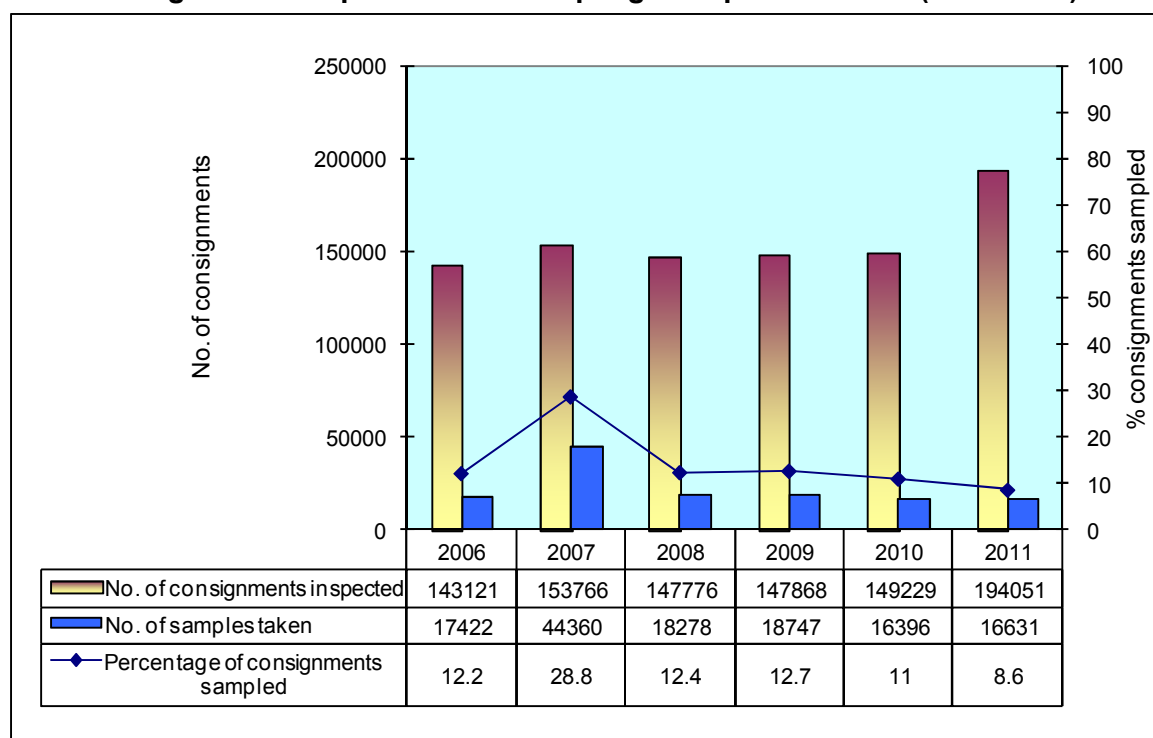


Figure 15: Contravention of Imported Food, 2006-2011

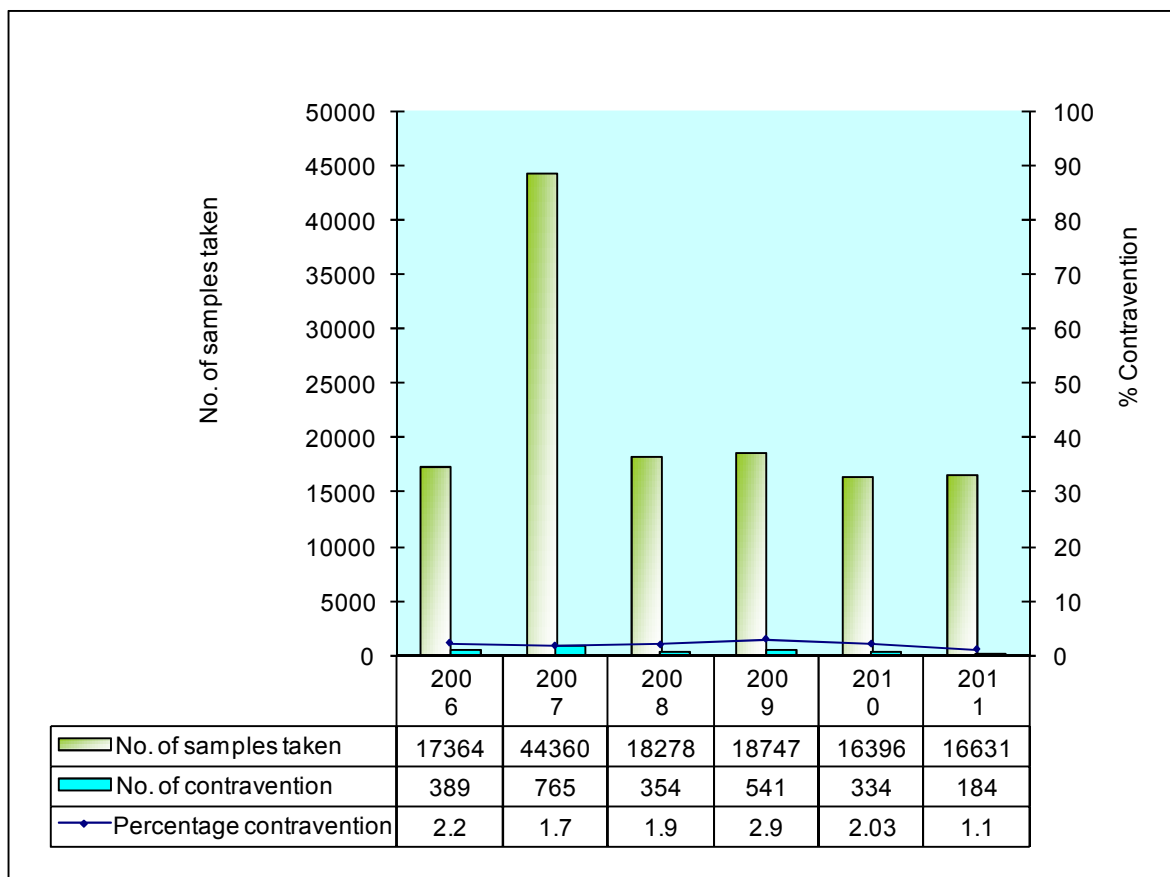


Table 4 : Approval For Import of Flavouring Substances, 2007-2011

YEAR	NO. OF APPROVALS
2007	10
2008	236
2009	161
2010	333
2011	407

iv. Management of Major Food Safety Issues

In 2011, FSQD was faced with the challenge in monitoring the importation of foods implicated in two (2) major food safety issues. Following the nuclear reactor explosion in Fukushima due to the earthquake and tsunami on 11 March 2011, FSQD had been closely monitoring food products imported from Japan for radioactive materials. Food that originated from the affected prefectures were subjected to Level 5 Examination (Hold, Test and Release) where the food consignments were sampled at the entry points to be tested for radioactive materials and were released if the samples comply with the Codex Standard for radioactive materials in food. The

list of affected prefectures were reviewed from time to time based on local monitoring data as well as those of Japan. Based on the local monitoring data, all the 234 samples of food products tested for radioactive materials were found to comply with the standard.

In addition, the FSQD had also taken control measures to ensure the safety of food imported from Taiwan following contamination of certain categories of food products with di(2-ethylhexyl) phthalate (DEHP). Effective 1 July 2011, the FSQD enforced the requirement for Health Certificates and Certificates of Analysis (DEHP) for importation of 13 categories of food products from Taiwan. If such requirement was not complied with, the affected food consignments were subjected to Level 5 Examination (Hold, Test and Release) where the food consignments were sampled at the entry points to be tested for DEHP and released if the level of DEHP detected was less than the action level of 1.5 mg/kg. Besides, the safety of the implicated food products was monitored and based on the monitoring data, 1.7% out of a total of 358 samples taken for DEHP analysis were found to contravene the action level. Enforcement actions such as recall and destruction of the contravening food products which were already in the local market were taken.

SUMMARY

The food import control system put in place at the entry points is effective in ensuring that food imports are safe and comply with the Food Act 1983 and its regulations. This is evidenced by the lowest contravention rate of 1.1% of imported food consignments in 2011 over the years 2006-2011.

EXPORT BRANCH

FSQD is responsible to ensure that food exports comply with the requirements of the importing countries. FSQD as the Competent Authority (CA) appointed by the European Union (EU) has to provide the guarantees that the fish and fishery products for export to the EU comply with the EU import requirements for fish and fishery products.

- **Export Control of Fish and Fishery Products to the European Union (EU)**

FSQD conducts official controls in line with the Standard Operating Procedures and Protocols for export of fish and fishery products as follows:

- a) **Approval of export establishments, transport vehicles, sources of ice, independent refrigerated stores and sources of semi-processed fishery products.**

In 2011, 22 export establishments, 52 transport vehicles, 4 sources of ice and 1 cold store were approved. Surveillance audits had been carried out to verify the maintenance on their compliance with the EU requirements.

b) Implementation of Monitoring Programmes

In 2011, 877 samples for fishery end products, 191 samples for capture fishery products and 190 samples for water and ice were taken for monitoring purposes. Corrective actions were taken for the contraventions detected.

c) Issuance of Health Certificates for Export of Fish and Fishery Products to the EU

In 2011, a total of 367 Health Certificates were issued for export of fish and fishery products to the EU. The total export of these fish and fishery products amounted to 2,312.6 metric tonnes worth RM 51 million.

A new system named 'The EU Management System for Official Control of Food Export of Fish and Fishery Products to EU (FExOC)' was developed by FSQD to strengthen the official controls implemented by FSQD and will be implemented in 2012. The information related to the surveillance and monitoring programmes of all approved fish facilities including rapid alert system and issuance of health certificates for the purpose of exports of fish and fishery products to the EU were integrated into FExOC.

- **Export Control of Fish and Fishery Products to the United States of America (USA)**

a) The United States Food and Drug FDA Assessment Mission

The United States Food and Drug Administration (USFDA) had conducted an assessment mission in Malaysia from 28 March to 8 April 2011 to understand and evaluate antibiotics and chemicals application regulatory system in aquaculture production in Malaysia. A total of nine (9) aquaculture farms, two (2) middlemen, one (1) feed store, one (1) feed miller, three (3) veterinary sales outlets, seven (7) establishments and three (3) official laboratories were inspected. Overall, the outcome of the USFDA assessment mission is positive. However, there were recommendations to further improve the compliance of fish facilities along the export supply chain with the US requirements.

b) Listing of Complying Processing for Export of Fish and Fishery Products to United States of America (US)

i) Listing of Complying Processing Establishments

In 2011, 32 complying processing establishments had been listed for export of fish and fishery products to the US. Surveillance audits had been carried out on these processing establishments to verify the maintenance on their compliance with the US requirements.

ii) Implementation of Monitoring Programmes

In 2011, 625 samples were taken based on the Fishery Products Monitoring Programmes and corrective actions were taken for the contraventions detected.

• Export Control of Fish and Fishery Products to The Russian Federation

In pursuance to the meeting between Food Safety and Quality Division (FSQD), Ministry of Health Malaysia and the Federal Service of Veterinary and Phytosanitary Surveillance (Rosselkhoznadzor) on 18 May 2010, FSQD had prepared the draft Memorandum of Understanding between Government of Malaysia and Government of Russian Federation on Exportation and Safety of Fish and Seafood Products for Human Consumption from Malaysia to Russian Federation and the draft was at the final stage.

Besides, monitoring programmes had been implemented for the processing establishments that had intention to export fish and fishery products to Russia. In this regard, 683 samples under Fishery End Products Monitoring Programme and 130 samples under Capture Fishery Monitoring Programme were taken in 2011. Corrective actions were taken for the contraventions detected.

• Export Control of Food Products of Animal Origin to Vietnam

Effective from September 1, 2010, all processing establishments intended to export food products of animal origin shall be registered with National Agro-Forestry-Fisheries Quality Assurance Department (NAFIQAD), Vietnam before the exportation of such food products. Seven (7) processing establishments were approved and listed by NAFIQAD for export of fish and fishery products to Vietnam.

- **Export of Edible Bird's Nest to China**

The issue of Malaysian edible bird's nest exported to China not meeting the requirement of zero tolerance for nitrite in edible bird's nest as set by China had greatly affected the Malaysian edible bird's nest industry. This requirement cannot be met by most of the Malaysian exporters because of the inevitable presence of nitrite in edible bird's nest. The Honourable Minister of Health Malaysia led a Malaysian Delegation to a working visit to China on 5-8 November 2011 to discuss on the issue of exports of edible bird's nest to China with the Minister of Health China. It was agreed that a comprehensive study be conducted to obtain scientific data on the inevitable presence of nitrite in edible bird's nest and to establish the Malaysia-China Expert Group for the development of mutually agreed standard for nitrite in edible bird's nest.

FSQD had subsequently conducted a comprehensive study from October to December 2011 to obtain scientific data on the presence of nitrite in edible bird's nest. The study was conducted on raw clean and raw unclean edible bird's nest, guano, saliva as well as the environmental factors.

The Joint Malaysia-China Expert Group Meeting on Edible Bird's Nest was held in Kuala Lumpur from 28 to 30 December 2011 to discuss on the mutually agreed standard for nitrite in edible bird's nest based on the outcome of the comprehensive study. It was attended by nine (9) experts from China and eleven (11) experts from Malaysia. The meeting had mutually agreed on the nitrite level of 30 ppm in raw clean edible bird's nest and China had yet to formalize the nitrite level with all relevant stakeholders in China.

- **Export Control of Food Products to Singapore**

- i) Fourteen (14) processing establishments had been registered and certified by FSQD for the export of minimally processed sugarcane (7 processing establishments) and ready-to-eat / minimally processed fruits and vegetables (7 processing establishments) to Singapore.
- ii) The proposed Guidelines for Minimally Processed Coconut which had been finalized would be endorsed for implementation in the next Malaysia – Singapore Bilateral Meeting in 2012.

- **Export Control of Frozen Durian to China**

The General Administration of Quality Supervision Inspection and Quarantine (AQSIQ) of China had audited six (6) frozen durian processing establishments on 12 – 17 December 2011 to assess the compliance of the establishments with Good Manufacturing Practices (GMP) and the import requirements for frozen durian of China. Based on the audit findings, one (1) establishment was approved for export of frozen durian to China.

- **Issuance of Export Certificates**

Based on the requirements of the importing countries, in 2011, a total of 32,915 Health Certificates and 3,958 Free Sales Certificates were issued by the District Health Offices and State Health Departments for the export of food products other than fish and fishery products to the EU. In addition, 28 Non Genetically Modified Food (Non-GMF) Certificates were also issued by FSQD in 2011.

SUMMARY

There is a need for food exports to comply with the requirements of the importing countries in order to penetrate new markets or maintain market access. In this regard, as the Competent Authority for food safety, FSQD institutes official controls in the food export supply chain to ensure food exports are safe and comply with the food safety requirements of the importing countries. For export of fish and fishery products, such controls include the approval of fish facilities such as 22 processing establishments, 52 transport vehicles, 4 sources of ice and 1 cold store in 2011 for export to the EU; listing of 32 complying processing establishments for export to the US; conduct of surveillance audits to verify the maintenance on the facilities' compliance with the importing country requirements; implementation of Programmes for monitoring of fish and fishery products, water and ice; and issuance of Health Certificates. For export of minimally processed sugarcane as well as ready-to-eat / minimally processed fruits and vegetables to Singapore, 14 processing establishments were registered and certified by FSQD. In addition, Free Sales Certificates and Non Genetically Modified Food (Non-GMF) Certificates were also issued for certain food products based on the requirements of the importing country.

Malaysia had successfully hosted the Joint Malaysia-China Expert Group Meeting on Edible Bird's Nest on 28-30 December 2011 and the meeting had mutually agreed on the nitrite level of 30 ppm in raw clean edible bird's nest. However, China had yet to formalize the nitrite level with all relevant stakeholders in China.

SURVEILLANCE AND LABORATORY BRANCH

The Surveillance and Laboratory Branch had conducted various activities in the year 2011 in ensuring food safety and quality. These include 20 surveillance activities which consist of 19 ad hoc surveillance and one (1) planned surveillance; a comprehensive study of edible bird's nest for purposes of formulation of standards under the Food Regulations 1985; and 24 specific activities related to risk assessment. A total of 104,952 samples are analysed where 49,992 (47%) are for microbiological analysis and 54,960 samples (53%) for chemical analysis. All food laboratories (totalling 10 Food Safety and Quality Laboratories and five (5) Public Health Laboratories) have participated in Proficiency Testing (PT) organized by various agencies to monitor the reliability of the test results and the competency of laboratory and analyst. Besides that, the Food Analyst Bill was gazetted as the Food Analyst Act 2011 (Act 727) on 2 June 2011. The development of the Food Analysts Registration System (FARIS) was initiated in August 2011 to facilitate the systematic registration of food analysts and is expected to be completed in the middle of 2012.

The Surveillance Newsletter, introduced in 2011 as one of the information dissemination channels for issues on food safety, provided technical inputs as a guide and reference for FSQD staff. The following were issued in 2011 in collaboration with the Risk Assessment Section:

- a) Radioactivity in Food: Iodine-131 and Cesium-137
- b) *Eschericia coli* O111
- c) Phthalates

SUMMARY

A total of 24 specific activities related to risk assessment were carried out in 2011. Various presentations at the national and international level have also been conducted in the effort to promote risk assessment activities in Malaysia. Additionally, FSQD have produced two (2) risk assessment articles to be published in the Director General of Health Technical Report entitled Acrylamide in Malaysian Foods and Polycyclic Aromatic Hydrocarbon (PAH) in Ready to Eat Food.

STANDARD AND CODEX BRANCH

In 2011, the Codex & International and Standards Development Section was renamed the Standard and Codex Branch. This Branch performs activities such as reviewing and updating of the Food Regulations 1985 as well as formulation of new legislations in line with the development of Codex standards and those of other countries.

i. Gazettement of food legislations under the Food Act 1983

In 2011, a total of four (4) gazettelements were issued which comprises one (1) approved laboratory order, one (1) appointment of analyst, one (1) new regulation and one (1) new act. The gazettelements are as follows (**Table 5**):

Table 5: Gazettement of Food Legislations

No.	Gazettelement	Date of Gazettelement	Date of Enforcement
1.	Approved Laboratory Order 2011 (P.U.(A) 102/2011)	31 March 2011	1 April 2011
2.	Appointment of Analyst (No. 8251/2011)	4 April 2011	5 April 2011
3.	Food Irradiation Regulations 2011 (P.U. (A) 143/2011)	21 April 2011	The date of enforcement of the Food Irradiation Regulations 2011 will come into operation on such date as the Minister of Health may appoint by notification in the Gazette.
4.	Food Analysts Act 2011 (Act 727)	2 June 2011	The date of enforcement of the Food Analysts Act 2011 will come into operation on such date as the Minister of Health may appoint by notification in the Gazette.

ii. Product Classification and Label Screening Services

To improve services of this section to the public, product classification of Food Drug Interface (FDI) products and label screening services was introduced in addition to the labelling advisory services which is currently available. In 2011, a total of 2,582 applications for classification of products were received, 584 labels were screened and 37 labels were reviewed where RM1,000.00 per label was charged.

iii. Codex Activities at the National Level

FSQD which acts as the Malaysian Codex Contact Point (CCP) and the Secretariat to the National Codex Committee (NCC) continues to play a lead role in facilitating and coordinating Codex activities at the national level especially in ensuring national coherence on various Codex issues of national interest and Malaysia's participation in Codex meeting. In 2011, Malaysia participated in 10 Codex meetings at the international level which involved 25 delegates. The Malaysian Delegation consisting of representatives from the Ministry of Health and various other agencies were selected based on expertise in relevant disciplines so as to ensure Malaysia's position on issues of interest are safeguarded. At the national level, one (1) NCC meeting and 40 NCSC meetings were held in preparation for and as follow-up to international Codex meetings.

iv. Malaysia as Host Government for the Codex Committee on Fats and Oils

As the host government of the Codex Committee on Fats and Oils (CCFO), Malaysia successfully hosted the 22nd Session of the CCFO from 21 to 25 February 2011 in Penang. The Session was attended by 100 participants from 31 member states, one (1) member organisation (European Community) and nine (9) international organisations. The session was chaired by Ms. Noraini Dato' Mohd. Othman, Senior Director for Food Safety and Quality, Ministry of Health Malaysia.

During this session, several issues of interest to Malaysia, i.e. "Draft Amendment to the Standard for Named Vegetable Oils: Palm Kernel Olein and Palm Kernel Stearin", "Draft Criteria to Assess the Acceptability of Substances for Inclusion in a List of Acceptable Previous Cargoes" and "Draft and Proposed Draft List of Acceptable Previous Cargoes in the Code of Practice for the Storage and Transport of Edible Fats and Oils in Bulk" which have been discussed in several sessions of CCFO was forwarded for adoption by the Codex Alimentarius Commission. The importance of CCFO in developing standards for fats and oils is evident in that seven (7) proposed new standards will be considered at its 23rd Session in 2013.

As host government, Chair and Secretariat for the CCFO, Malaysia is able to directly contribute to the Codex system, as well as enhance the country's image and credibility in becoming a role model in Codex activities at the international level, particularly on issues of interest to developing countries. This involvement will also inculcate awareness amongst our local food industries on the importance of food safety and quality as an international requirement in expanding the market for fats and oils.

v. Food Safety Activities at ASEAN Level

a) Malaysia as the Overall Coordinator of the ASEAN Expert Group on Food Safety (AEGFS)

Malaysia plays an active role in AEGFS as the Overall Coordinator since 2001. Malaysia is also the Coordinator for the Programme on Inspection and Certification and Programme on Monitoring and Surveillance under the ASEAN Food Safety Improvement Plan (AFSIP). As the overall coordinator, Malaysia plays the lead role in formulating the agenda and discussion papers for AEGFS meetings as well as developing and monitoring the AFSIP.

Malaysia participated at the 8th Meeting of the AEGFS in Bangkok, Thailand from 16 to 18 March 2011. During the meeting, Malaysia presented the draft AFSIP II (2010-2015) which is an extension of the AFSIP plan (2004-2009) and developed in accordance with the ASEAN Socio-Cultural Community (ASCC) Blueprint. As coordinator for the Programmes on Inspection and Certification and Monitoring and Surveillance, Malaysia presented the current status of capacity building activities carried out under both programmes, especially on activities led by Malaysia such as the project on "Enhancing Food Safety by Strengthening Food Inspection Systems in ASEAN Countries" funded by Food and Agriculture Organisation (FAO) and "Development of Curriculum Model for Regional Harmonisation of Food Inspection and Certification for Export" funded by Australia.

Malaysia organized a workshop on "ASEAN Workshop on Food Consumption Data and Exposure Assessment for the Project on Strengthening ASEAN Risk Assessment Capacities: Food Consumption Data" in collaboration with the International Life Sciences Institute Southeast Asia Region (ILSI SEAR) and the FAO from 10 to 13 October 2011 in Kuala Lumpur. This workshop is a project under the Programme on Monitoring and Surveillance. It was attended by 39 participants from Brunei Darussalam, Cambodia, Indonesia, Lao PDR, Malaysia, Philippines, Singapore, Thailand and Vietnam, a consultant from the World Health Organisation (WHO), FAO and ILSI SEAR. The workshop proposed several initiatives and mechanisms for compilation of food consumption data such as establishing a task force or an electronic working group and to update existing food consumption data in the format according to the ASEAN food classification.

b) Malaysia as the National Focal Point of the ASEAN Task Force on Codex (ATFC)

Malaysia plays an active role in ATFC as the Focal Point for the Codex Committee on General Principles (CCGP) and the Codex Committee on Fats and Oils (CCFO) where Malaysia reported the current status of issues discussed in these meetings at the 11th ATFC. In addition, Malaysia also proposed a total of eight (8) new issues to be discussed for joint ASEAN position.

c) Malaysia as the National Focal Point for the ASEAN Consultative Committee on Standards and Quality Prepared Foodstuff Product Working Group (ACCSQ PFPWG)

Malaysia participated at the 13th Meeting of the ACCSQ PFPWG and its related meetings which were held in Siem Reap, Cambodia from 12 to 15 July 2011. Malaysia as the lead country for the ASEAN Common Principles and Requirements for the Labelling of Pre-Packaged Food (ACPRLPF), presented the status of implementation of the ACPRLPF, the outcome of the survey on priority elements for labelling and the proposal for amendment to the ACPRLPF regarding net weight and drained weight. As the ASEAN Food Reference Laboratory on Genetically Modified Organisms (AFRL GMO), Malaysia updated the meeting on the latest programmes conducted both nationally and regionally.

SUMMARY

In the year under review, four (4) gazettelements of food legislations under the Food Act 1983 were issued, 2582 applications for classification of products were received and processed, 584 labels were screened and 37 labels were reviewed. Malaysia participated in 10 Codex meetings at the international and several food safety activities at the regional level. As host government of the Codex Committee on Fats and Oils (CCFO), Malaysia successfully hosted the 22nd Session of the CCFO in 2011.

COMMUNICATION AND CONSUMERISM BRANCH

The Communication and Consumerism Branch was established in August 2009 and its functions are (1) to plan and coordinate all food safety and quality promotion activities, and (2) to coordinate and respond to complaints and inquiries related to the food safety and quality. Activities conducted in 2011 are as follows:

i. "Majlis Anugerah Kantin Sekolah Bersih 2010 Peringkat Kebangsaan"

This event was organized in cooperation with the Ministry of Education and officiated by the Honourable Minister of Health on 30 March 2011 at the Putrajaya International Convention Centre. The competition which is a continuity of "Pertandingan Anugerah Kantin Sekolah Bersih 2010 Peringkat Kebangsaan", was organized to recognize schools that have taken initiatives in maintaining the cleanliness of their canteens and dining halls. About 1,500 people attended the event consisting mostly teachers and students. The jingle "Lihat, Hidu, Rasa" was also launched during this event.

ii. Food Safety Promotion in School Seminar

The Food Safety Promotion in School Seminar was held on 30 March 2011 in conjunction with the "Majlis Anugerah Kantin Sekolah Bersih 2010 Peringkat Kebangsaan". The topics presented were:

- a) Clean Canteen, Safe Food;
- b) School Environment Supports Healthy Eating;
- c) Parents and Teachers Association Role in Food Safety at School Canteen;
- d) Strengthen School Community in Reducing Food Poisoning in School;
- e) Encourage Healthy Eating Practice Among School Children; and
- f) How To Achieve Ideal Weight.

iii. Promotion of Food Safety in School Exhibition

The Promotion of Food Safety in School Exhibition was held on 30 March 2011 during the "Majlis Anugerah Kantin Sekolah Bersih 2010 Peringkat Kebangsaan". Other Divisions from the Ministry of Health such as the Nutrition Division, the Oral Health Division, the Disease Control Division and the Health Education Division participated in the exhibition.

iv. Current Risk Communication of Food Contamination

a) Feeding bottle with Bisphenol A (BPA)

- Media conference by the Honourable Minister of Health was held on 14 March 2011

- BPA hotline was in operation from 9 March 2011 until 29 March 2011. There were 312 calls received from the public and industry.
- Brochures and buntings about BPA in Bahasa Melayu, Bahasa Inggeris, Bahasa Mandarin, Bahasa Tamil were prepared and distributed to other agencies and clinics under the Ministry of Health.

b) Imported food from Japan contaminated with radioactive residues

- Media conference by the Honourable Minister of Health was organized on 14 March 2011.
- Four (4) press statements on food contaminated with radioactive residues from Japan following the nuclear plant explosion due to the earthquake and tsunami on 11 March 2011, was released from 14 March until 13 April 2011.

c) Food contaminated with di-ethylhexyl phthalate DEHP

15 press statements and three (3) reports were released between 31 May 2011 until 8 July 2011.

d) Pork products containing nitrate

Media conference by the Honourable Minister of Health was held on 14 June 2011 in Port Klang, Selangor.

e) Operations room for products from Kedai Rakyat 1Malaysia (KR1M)

Three (3) press statements on issues regarding KR1M were released from 23 November 2011 until 2 December 2011.

SUMMARY

In 2011, FSQD organised the “Majlis Anugerah Kantin Sekolah Bersih 2010 Peringkat Kebangsaan” and in conjunction with this event, it held the Food Safety Promotion in School Seminar and Exhibition. Several risk communication on food contamination issues were released through media conferences, press statements and distribution of brochures.