

Guidelines for Inspection of Imported Foods and Related Products

Chapter 1 General Principles

1. Food and Drug Administration, Ministry of Health and Welfare (hereinafter “the inspection authority”) stipulated the Guidelines in order to improve inspection efficiency of imported foods and related products (hereinafter “products”) and unify inspection operation.
2. Inspection in the Guidelines applies to products obligated to apply for an import inspection at the inspection authority, published by Ministry of Health and Welfare according to Article 30, Act Governing Food Safety and Sanitation.

Chapter 2 Application for Inspection

3. The imported food containers or utensils that meet any of the following situations can apply for inspection in one batch:
 - (1) Porcelain tableware and kitchenware: having the same import declaration and CCC code (classified as pot [cup], plate, bowl, dish, and others), and with food contact surface of food containers or utensils having the same glaze color.
 - (2) Containers or utensils made from plastic: having the same import declaration, CCC code, product name, material, and color of the food contact surface.
4. For bulk grains shipped by the same bulk carrier, operations of the inspection are as follows:
 - (1) Products with the same CCC code and name and cannot be separated for sampling shall be gathered and receive inspection in a batch after related obligatory inspection applicants apply for an inspection. Products applied for inspections at two or more ports will undergo a stricter inspection.
 - (2) Products required for on-site verification and sampling analysis shall attach a customs manifest and pictures of the cabin.
 - (3) On-site verification and sampling analysis shall be conducted by the inspection authority of the first port of

discharge; the results of inspection can be applied to products inspected in a batch.

- (4) Products will be regarded as violating the rules when having been discharged and stored in a barn without conforming to the inspection regulations and cannot be separated.

Chapter 3 On-Site Verification and Sampling Analysis

5. The inspection authority shall handle jointly with the obligatory inspection applicants or their agents when conducting on-site verification and sampling analysis; after inspection personnel complete sampling, they shall ask obligatory inspection applicants or their representatives to sign on the sampling receipt.
6. The inspection authority shall conduct on-site verification and sampling analysis in accordance with inspection number and sampling quantity table, and it shall collect samples from the items selected by the border inspection automatic management information system; only when inspection personnel find sanitary safety concerns with other items within the same batch of products applied for inspection, the products can be reported to manager of the port and collect extra samples or change the sample item.

Chapter 4 Results of Inspection

7. Inspection results determination of the imported products that are against the regulations is as follows:
 - (1) For live, fresh, or frozen aquatic products applied for inspection in a batch, if the inspection results turn out to be against the regulations, other items identical to the selected samples shall be determined as against the regulations.
 - (2) For products other than live, fresh, or frozen aquatic products, if the inspection results turn out to be against the regulations, the items within the same batch shall all be determined as against the regulations.

Chapter 5 Prior Release

8. Operations of imported products applying for prior release are as follows:
 - (1) For live, fresh, or frozen aquatic products applied for inspection in a batch, items identical to the selected samples shall be handled with prior release.
 - (2) For products other than live, fresh, or frozen aquatic products, items within the same batch shall all be handled with prior release.
 - (3) Maximum storage places for prior released products are two, but products that have been confirmed by the inspection authority to be having special requirements are not subject to the limit.
 - (4) For live aquatic products required to be revitalize, obligatory inspection applicants shall attach the plan for revitalizing place while applying for prior release.
9. For products applying for prior release on account of inspection time exceeding five days, products being apt to spoil or deteriorate, and after confirmed by the inspection authority to be having the requirement, the inspection authority shall inform the storage place's health institute to check the product storage condition.
10. For prior released products that do not conform to the regulations, the inspection authority shall inform the local health institute at obligatory inspection applicant's location and product storage location.

Chapter 6 Chinese Labels Exemption during Import

11. Inspection authorities may skip the verification on Chinese labels if food, food additive, and food cleansers belonging to the following situations:
 - (1) Re-imports of domestic goods.
 - (2) Personal use of citizens.
 - (3) Obligatory inspection applicant applies for processing procedures such as modification and packing for the product following its importation.
12. If a product applies for processing procedures such as modification and packing following its importation according to

Paragraph 3 of the last Guideline, while its using condition is inconsistent with its declared content, it will be addressed as a false declaration.