

The Regulations and Implementation of the Systematic Inspection for Import Food According to Act Governing Food Safety and Sanitation in Taiwan

藥求安全 食在安心

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<http://www.fda.gov.tw/>

Systematic Inspection for Import Food

What

is the Systematic Inspection for Import Food?

Why

need to implement the Systematic Inspection?

Who

will be systematically inspected?

When

will the Systematic Inspection be conducted?

How

the Systematic Inspection processed?

What is the Systematic Inspection for Import Food?

※ For the management and control of foods with a higher degree of safety risk (According to Act Governing Food Safety and Sanitation Article 35)

※ The scope of products subject to Systematic Inspection (According to Regulations for Systematic Inspection of Imported Food):

→ **Meat products** (exclude amphibians, reptiles, primates, aquatic mammals and other related products)

→ In the planning: Fishery products and dairy products.

Why need to implement the Systematic Inspection?

The essential of Systematic Inspection?

Food safety management in origin

To confirm the effectiveness of food safety control measures conducted by the exporting countries

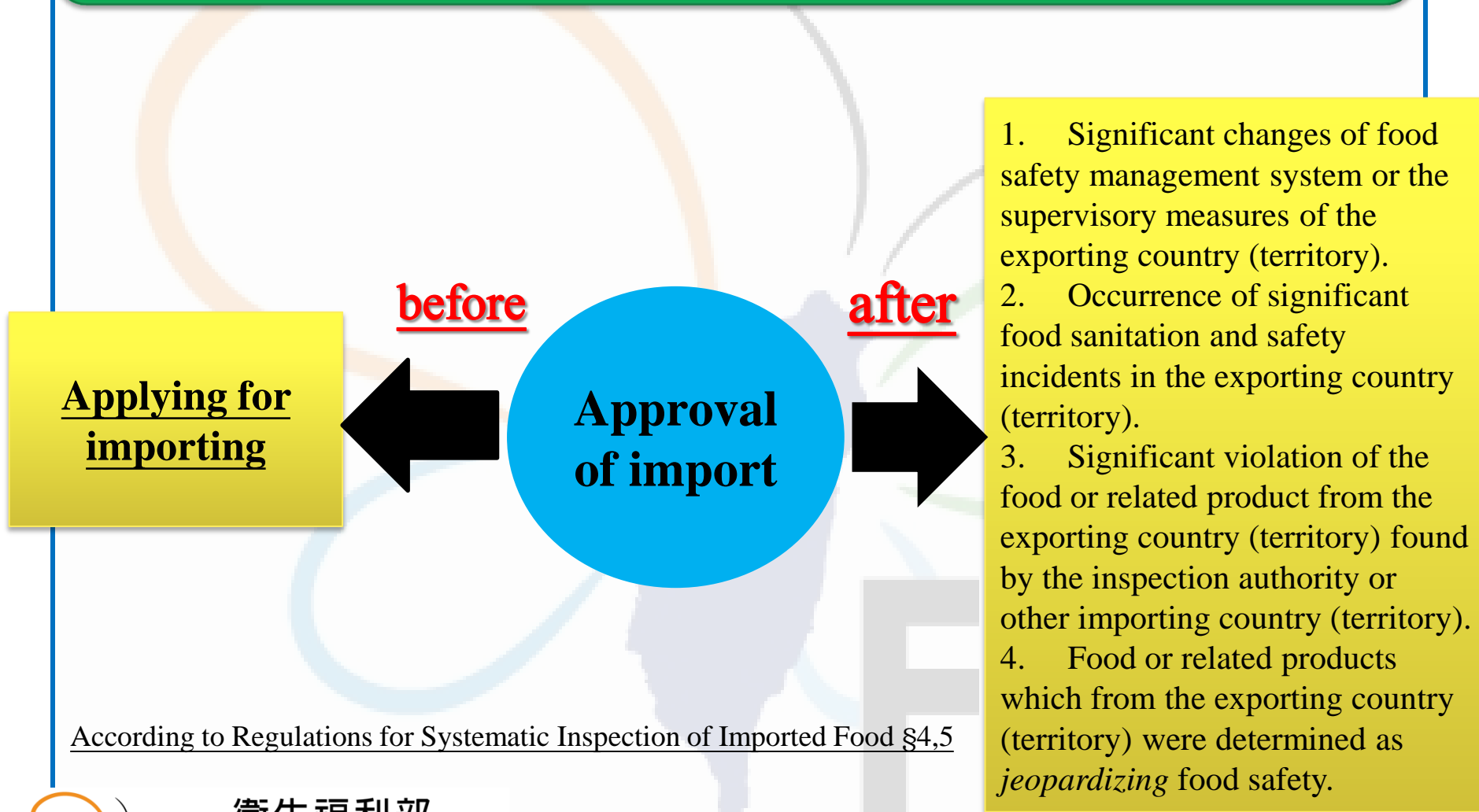
To coordinate the management system adopted by the advanced countries

Who will be systematically inspected?

**The competent
authority of
food safety
management**

Establishments

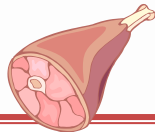
When will the Systematic Inspection be conducted?



According to Regulations for Systematic Inspection of Imported Food §4.5

The procedure of the Systematic Inspection

Systematic inspection



*Application Procedures for Importing meat products

- Document review
- On-site inspection

*Application Procedures for Importing Beef from Bovine Spongiform Encephalopathy (BSE) infected Countries

Establish BSE Export Advisory Committee(BSE專家諮詢會審查)

- Document review
- Risk assessment
- On-site inspection

The TFDA Procedures of Market Access Review for Meat and Related Products

Step 1 Submit the application

- Applicant countries submit the application to BAPHIQ (The contact point of the application).

Step 2 Food Safety Questionnaire review

- After the application being accepted by BAPHIQ, the applicant countries are requested to fill in Food Safety Questionnaire and provide related documents/information/data to TFDA for paper review.
- If necessary, TFDA will request the applicant countries to provide supplemental

Step 3 On-site inspection

- TFDA follows up BAPHIQ's plan to conduct the on-site inspection.

For Disease free recognize & Meat quality review, please contact BAPHIQ for relevant requirements.

Step 4 Inter-agencies review

- TFDA and BAPHIQ discuss the results of the on-site inspection.
- If necessary, TFDA and/or BAPHIQ will request the applicant countries to provide supplemental documents/information.

Step 5 Determination of the market access

- To determine by inter-agencies discussions:
- (1)The scope of the market access.
- (2)The timing of opening.
- (3)The requirements of the import.

Note: TFDA conducts additional review and risk assessment on beef products exported from BSE-occurred countries to Taiwan. Any BSE-occurred country which applies for export beef products to Taiwan shall submit its application accompany with required documents as published on TFDA website (<http://www.fda.gov.tw/TC/siteList.aspx?sid=223>).

Food safety questionnaire

- 7 chapters with 119 questions.

Chapter 1 : Laws and Regulations

Chapter 2 : Organizations of the competent authorities

Chapter 3 : Governmental Control Program

Chapter 4 : Self-Control Program for Meat and
Poultry Products at Establishments

Chapter 5 : Chemical Residues, Contaminations and
Microbial Control Programs

Chapter 6 : Laboratory

Chapter 7 : Control of Import and Export

On-site inspection

Competent authorities (central and local)	<ul style="list-style-type: none">• Food safety management system<ul style="list-style-type: none">• Laws and regulations• Responsibility of each competent authorities• Official control to food business (inspection / audit)• Monitoring program• Food safety analysis ability• Import and export control.
Establishments (meat products)	Processing plants, slaughterhouses and warehouses (Ranches, feed plants, rendering plants, feed lot and etc..)

Principle of legitimate expectation

※ According to Regulations for Systematic Inspection of Imported Food §7, products, subjected to the scope of this regulation, had existed import records before promulgation of these Regulation might be exempted from the systematic inspection.



THANKS
FOR
LISTENING

