

## **Regulations on Placement and Management of Food Businesses Employment of Professionals with Vocational or Technical Certification**

1. MOHW Food No. 1031300273 promulgated, February 24, 2014
2. MOHW Food No. 1071300669 amended, May 1, 2018

Article 1 This Regulation is prescribed in accordance with Paragraph 2 of Article 12 of the Act Governing Food Safety and Sanitation (hereinafter referred to as “Act”).

Article 2 This Regulation is applicable to the categories and scales of food businesses as promulgated by the central competent authority in accordance with Paragraph 1 of Article 12 of this Act.

Article 3 “Professionals with vocational certification” refers to those who passed the senior examinations of professional and technical personnel from the Examination Yuan, and received required certificates. “Professionals with technical certification” refers to those who obtained technician skills certificates issued by the central labor competent authority or those who obtained equally authentic technician certificates issued by professional certifying institutions that are approved by the central labor competent authority.

Article 4 Food businesses designated by the central competent authority in a public announcement in accordance with Paragraph 1 of Article 12 of this Act shall place at least one full-time professional with vocational certification.

Food businesses belonging to categories which shall have professionals with vocational certification in the following fields:

1. Meat processing and Dairy products processing: food technologist, livestock technologist, or veterinarian.
2. Aquatic products processing: food technologist or aquaculture technologist.
3. Meal boxes processing or Catering Businesses: food technologist or dietitian.
4. Other food businesses: food technologist.

All of the professionals with vocational certification mentioned in the preceding subparagraph shall have completed at least 30 hours of courses, held by the food safety control system training agencies (institution) (hereinafter referred to as “training agencies (institution)”) approved by the central competent authority and shall have received passing certificates. While in service, professionals with vocational certification shall attend courses relevant to the food safety control system (HACCP) at least 8 hours per year, held by the training agencies (institutions) or other agencies (institutions).

The courses held by other institutions mentioned in the preceding paragraph shall be approved by the central competent authority.

Article 5 Food businesses designated by the central competent authority in a public announcement in accordance with Paragraph 1 of Article 12 of this Act shall place professionals with technical certification according to their categories that specialize in the following fields:

1. Catering: Chinese cooking technician, western cooking technician or culinary-related technician.
2. Bakery: bakery technician, processing Chinese noodle technician, processing Chinese rice technician.

The cooking and bakery practitioners placed by food businesses as mentioned in the preceding paragraph, the ratio of professionals with technical certification is as follows:

1. 85% for businesses of tourist hotels with catering services.
2. 75% for catering businesses provided group meals.
3. 75% for catering businesses provided school meal boxes.
4. 75% for catering businesses of restaurants provided banquet services.
5. 75% for catering businesses.
6. 70% for catering businesses of central kitchen style.
7. 60% for catering businesses of provided self-services.
8. 50% for catering businesses of general restaurants.

9. 30% for small-scale bakery businesses with both selling and manufacturing areas in one store.

The ratios mentioned in the preceding paragraph shall be rounded up to the nearest positive integer.

Article 6 While in service, professionals with technical certification shall attend sanitation workshops at least 8 hours per year, which shall be held by competent authorities at all levels or sanitation institutions approved by the said competent authorities.

Article 7 The responsibilities of professionals with vocational certification in Article 4 are as follows:

1. Planning and enforcing the food safety control system (HACCP).
2. Planning and enforcing the food traceability system.
3. Planning and enforcing emergency preparedness and response measures in cases of food safety incidents occur.
4. Managing sanitation and safety of food raw materials.
5. Establishing and validating food quality control.
6. Risk assessment and risk management of food sanitation and safety, and risk communication with governments and consumers.
7. Establishing and controlling laboratory quality assurance.
8. Planning and enforcing food sanitation and safety educational trainings.
9. Researching domestic and international food laws and regulations.
10. Other responsibilities designated by the central competent authority.

Article 8 The responsibilities of professionals with technical certification in Article 5 are as follows:

1. Enforcing and supervising the regulations on good hygiene practice (GHP).
2. Other responsibilities designated by the central competent authority.

Article 9 Food businesses place professionals with vocational or technical certification shall enclose the documents of personnel information and

hours of the sanitation workshop or training on the registration platform established by the central competent authority.

Any amendment must be registered by food businesses within thirty days of the occurrence of such event.

Food Businesses shall verify the information registered in july every year.

Article 10 This Regulation shall be implemented from the date of promulgation.