

Fee-charging Regulations for Accreditation and Certification of Food Sanitation and Safety Management System

Article I The Fee-charging Regulations is established pursuant to Article 8 Paragraph 6 of the Act Governing Food Safety and Sanitation (hereinafter referred to as the “Act”) and Article 10 Paragraph 1 of the Charges and Fees Act.

Article II The Competent Central Authority provides accreditation for certification bodies at fees listed below:

1. Accreditation application fee: NT\$60,000;
2. Accreditation certificate: NT\$6,000 per certificate for initial accreditation, change, renewal, or replacement for loss or damaged certificate;
3. Annual accreditation fees:
 - (1) Basic annual fee: NT\$100,000 per year;
 - (2) Additional annual fee: Charged based on the number of certificates issued by the certification body in the given year at NT\$600 per certificate issued.

Article III The certification bodies provide certification of food producers at fees listed below:

1. Certification application fee: NT\$24,000 per application;
2. Site visit: See Schedule 1;
3. Regular follow-up inspection: See Schedule 2;
4. Certificate:
 - (1) Initial certificate and replacement: NT\$3,000 per certificate;
 - (2) Additional copy of certificate or English certificate: NT\$2,000 per certificate;
5. Inclusion of additional product types subject to the Regulations on Food Safety Control System: See Schedule 3.

Article IV The Fee-charging Regulations came into force on February 1, 2017.

Schedule 1: Site Visit Fee Schedule (Currency: New Taiwan Dollar)

		Number of Food Product Types			
		1	2~3	4~7	More than 8
Number of product types subject to the Regulations on Food Safety Control System	0	36,000	36,000	54,000	72,000
	1	36,000	54,000	72,000	90,000
	2	-	72,000	90,000	108,000
	3	-	90,000	108,000	126,000
	4	-	-	126,000	144,000

Note:

1. Number of food product types: The term refers to the number of types of food products produced at the site subject to the certification process. Only the product types reported by the food producer via FDA's Fadenbook system are counted for this purpose.
2. Number of product types subject to the Regulations on Food Safety Control System: The term refers to the number of types of products that are produced at the site subject to the certification process and officially confirmed to be in compliance with the Regulations on Food Safety Control System.
3. When the number of product types subject to the Regulations on Food Safety Control System is stated as zero, it means that the scope of certification on the food producer's application does not contain any product type of which compliance to the Food Safety Control System Regulation is required. The certification body only needs to verify the producer's compliance to the Regulations on Good Hygiene Practice for Food.
4. Examples:
 - (1) Food additives are the only product type subject to verification on Factory A's application for certification. For the specific application, the number of food product type is 1 while the number of product types subject to the Regulations on Food Safety Control System is 0. The factory applicant will be charged NT\$36,000 for the site visit.
 - (2) Factory B applies to have food additives and dairy products verified for the purpose of certification. For the specific application, the number of food product type is 2 while the number of product types subject to the Regulations on Food Safety Control System is 1. The factory applicant will be charged NT\$54,000 for the site visit.

Schedule 2: Regular Follow-up Inspection Fee Schedule (Currency: New Taiwan Dollar)

		Number of food product types			
		1	2~3	4~7	More than 8
Number of product types subject to the Regulations on Food Safety Control System	0	18,000	18,000	27,000	36,000
	1	18,000	27,000	36,000	45,000
	2	-	36,000	45,000	54,000
	3	-	45,000	54,000	63,000
	4	-	-	63,000	72,000

Note:

1. Number of food product types: The term refers to the number of types of food products produced at the site subject to the certification process. Only the product types reported by the food producer via FDA's Fadenbook system are counted for this purpose.
2. Number of product types subject to the Regulations on Food Safety Control System: The term refers to the number of types of products that are produced at the site subject to the certification process and officially confirmed to be in compliance with the Regulations on Food Safety Control System.
3. When the number of product types subject to the Food Safety Control System Regulation is stated as zero, it means that the scope of certification on the food producer's application does not contain any product type of which compliance to the Food Safety Control System Regulation is required. The certification body only needs to verify the producer's compliance to the Regulations on Good Hygiene Practice for Food.
4. Examples:
 - (1) Food additives are the only product type subject to verification on Factory A's application for certification. For the specific application, the number of food product type is 1 while the number of product types subject to the Food Safety Control System Regulation is 0. The factory applicant will be charged NT\$18,000 for regular follow-up inspection.
 - (2) Factory B applies to have food additives and dairy products verified for the purpose of certification. For the specific application, the number of food product type is 2 while the number of product types subject to the Food Safety Control System Regulation is 1. The factory applicant will be charged NT\$27,000 for regular follow-up inspection.

Schedule 3: Fee Schedule for Inclusion of Additional Product Types Subject to the Regulations on Food Safety Control System (Currency: New Taiwan Dollar)

Number of additional product types subject to the Regulations on Food Safety Control System	Fee
1	36,000
2	54,000
3	72,000
4	90,000

Note:

1. Number of product types subject to the Regulations on Food Safety Control System:
The term refers to the number of types of products that are produced at the site subject to the certification process and officially confirmed to be in compliance with the Regulations on Food Safety Control System.