

## Who is responsible for food safety?


FAO defines food supply chain approach as “recognition that the responsibility for the supply of food that is safe, healthy and nutritious is shared along the entire food chain – by **ALL** involved with **PRODUCTION** (e.g. farmers), **PROCESSING**, **TRADE**, **TRANSPORT** and **CONSUMPTION**. All players in the food supply chain are responsible and must share a common goal: **ensure safe food at all steps of the chain.**

Farmers have an important responsibility in food before and during production, harvest, post-harvest and storage on farm.

### Good Agricultural Practices (GAP) and other food safety standards

GAP are practices that need to be applied on farms to ensure food safety during pre-production, production, harvest and post-harvest. It also helps protect the environment and the safety of workers.

**GAP codes, protocols or standards** guidelines which have been developed in recent years by the food industry, exporters’ or producers’ organizations, government or others, aiming to establish good agricultural practices at farm level for a range of crops.


 **GLOBALG.A.P.** (previously called EurepGAP) – aims to increase consumers’ confidence in food safety by developing good agricultural practices.

**ASEANGAP** a standard for good agricultural practices during the production, harvesting and post-harvest handling of fresh fruits and vegetables in the ASEAN region.



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# STANDARDS and REGULATORY AGENCIES on FOOD SAFETY



## Introduction

Food safety is the assurance or guarantee that food will not cause harm to the consumers when it is prepared and/or eaten according to its intended use, according to the Department of Health (DOH, 2006). Food and Agriculture Organization (FAO) and World Health Organization (WHO) define food safety as all conditions and measures that are necessary during the production, processing, storage, distribution and preparation of food to ensure that it is safe, sound, wholesome and fit for human consumption (FAO,WHO, 1996).

### The Food Safety Act of 2013 Republic Act 10611

“An Act to Strengthen the Food Safety Regulatory System in the Country to Protect Consumer Health and Facilitate Market Access of Local Foods and Food Products and for other Purposes”

#### Objectives

Protect the public from food-borne and water-borne illnesses and unsanitary, unwholesome, misbranded or adulterated foods.

Enhance industry and consumer confidence in the food regulatory system.

Achieve economic growth and development by promoting fair trade practices and sound regulatory foundation for domestic and international trade.

Food Safety Regulatory Agencies	Responsibility	Laws/Policies Governing Food Safety
	<b>Department of Agriculture</b>	
Bureau of Animal Industry (BAI)	Prescribe standards for quality in the manufacture, importation, labeling, advertising, distribution and sale of livestock, poultry, meat products, dairy products and animal feeds and veterinary supplies. (For food derived from animals including eggs and honey production)	Livestocks and Poultry Feeds Act (RA 1556)
National Meat Inspection Service (NMIS)	Supervises the operations of abattoirs and meat establishments and conducts ante and post-mortem inspections of meat.	National Meat Inspection Code (RA 9296)
Bureau of Fisheries and Aquatic Resources (BFAR)	Regulatory agency for the primary production and postharvest handling of fishery and aquatic products in the fresh and postharvest stages. (For fresh fish and other seafoods including those grown by aquaculture)	The Philippine Fisheries Code (RA 8550) Fisheries Administrative Order 195 - clarifies the need for importers to obtain quarantine permits
Bureau of Plant Industry (BPI)	Exercise inspection and certification and/or treatment activities on imported and exportable plant products.	Plant Quarantine Law (Presidential Decree No. 1433)
National Dairy Authority (NDA)	Regulatory agency for milk production and post-harvest handling.	National Dairy Development Act (RA 7884)
Fertilizer and Pesticide Authority (FPA)	Regulatory agency for pesticides and fertilizers used in the production of plant and animal food.	
Sugar Regulatory Agency (SRA)	Regulatory agency for sugar cane production and marketing.	
Philippine Coconut Authority (PCA)	Responsible for coconut products in the primary production and post-harvest stages.	
National Food Authority (NFA)	Regulatory agency for rice, corn and other grains	
Food Development Center (FDC)	Provide scientific support in testing, research and training	
Bureau of Agriculture and Fisheries Standards (BAFS)	Develop food safety standards for fresh plant, animal, fisheries and aquaculture foods.	
	<b>Department of Health</b>	
Food and Drug Administration (FDA)	Ensure the safety, proper handling, efficacy, purity and quality of processed foods, drugs, diagnostic reagent, medical devices, cosmetics and hazardous household substances. Implementation of a performance-based food safety control management system.	RA 9711, 3720, 10611
Center for Food Regulation and Research		
Bureau of Quarantine	Provide sanitation and ensure food safety in its area of responsibility in both domestic and international ports and airports of entry including in-flight catering, food service establishments, sea vessels and aircrafts	<ul style="list-style-type: none"> <li>Quarantine Act of 2004 (RA 9271)</li> <li>Code on Sanitation of the Philippines (PD 856)</li> </ul>
	<b>Department of Interior and Local Government</b>	
	Proper sanitation and the safety of foods within their territorial jurisdictions (e.g. activities in slaughterhouses, dressing plants, fish ports, wet markets, supermarkets, school canteen, restaurants, catering establishments and water refilling stations); and responsible for street food sale including ambulant vending.	<ul style="list-style-type: none"> <li>Local Government Code (RA 7160)</li> <li>Code on Sanitation (PD 856)</li> <li>Consumer Act of the Philippines (RA 7394)</li> </ul>