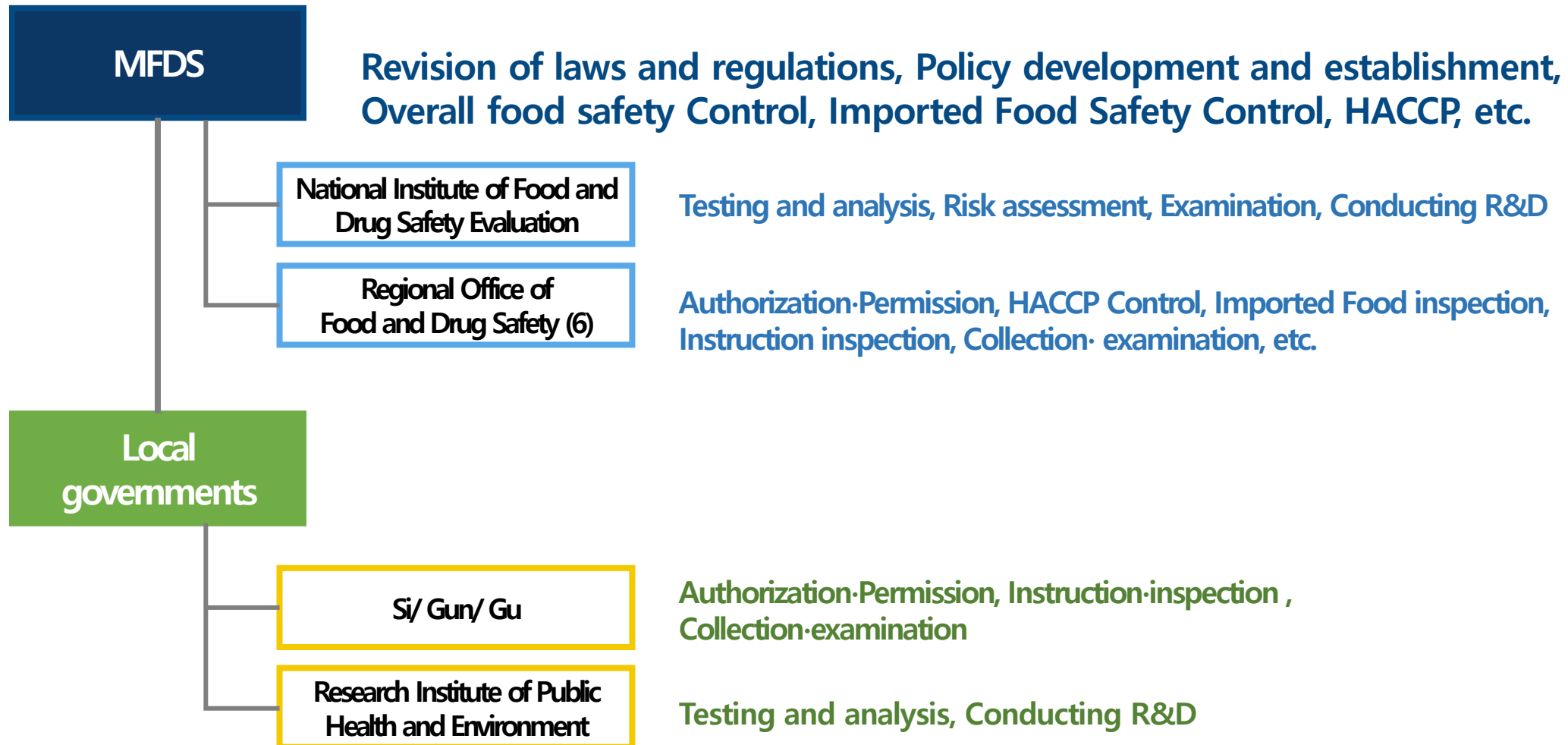


Food Safety Management in Republic of Korea

Food Safety Management System in Korea



Safety Management from Production to Consumption



Production



Distribution



Consumption

Safety Management Subject	<ul style="list-style-type: none"> Processed foods, Food additives, Health Functional Foods, Apparatus and Containers [35,000 food manufacturers] 	<ul style="list-style-type: none"> Agricultural and fishery products, Processed foods, Food additives, Health Functional Foods, Apparatus and Containers [3,100 import companies] 	<ul style="list-style-type: none"> Cooked foods served in restaurants and meal service facilities [817,000 restaurants and meal service facilities, etc.]
Management Program	<ul style="list-style-type: none"> Business license Setting of Standards and Specifications Self-Quality Inspection Business operator Food Sanitation Education Instruction and Inspection HACCP Certification 	<ul style="list-style-type: none"> Collection Inspection Recall and Discarding Harmful Food Sales Prevention System Food traceability system 	<ul style="list-style-type: none"> Food labeling system Report of adulterated or substandard food Sanitation Grade of Food Service Establishments
Management Agency	<ul style="list-style-type: none"> MFDS administration Local government enforcement 	<ul style="list-style-type: none"> MFDS administration Local government enforcement 	<ul style="list-style-type: none"> MFDS administration Local government enforcement
Legislation	<ul style="list-style-type: none"> FRAMEWORK ACT ON FOOD SAFETY FOOD SANITATION ACT LIVESTOCK PRODUCTS SANITARY CONTROL ACT HEALTH FUNCTIONAL FOODS ACT ACT ON LABELING AND ADVERTISING OF FOODS 	<ul style="list-style-type: none"> FRAMEWORK ACT ON FOOD SAFETY FOOD SANITATION ACT LIVESTOCK PRODUCTS SANITARY CONTROL ACT HEALTH FUNCTIONAL FOODS ACT SPECIAL ACT ON IMPORTED FOOD SAFETY CONTROL ACT ON LABELING AND ADVERTISING OF FOODS 	<ul style="list-style-type: none"> FRAMEWORK ACT ON FOOD SAFETY FOOD SANITATION ACT LIVESTOCK PRODUCTS SANITARY CONTROL ACT HEALTH FUNCTIONAL FOODS ACT SPECIAL ACT ON IMPORTED FOOD SAFETY CONTROL ACT ON LABELING AND ADVERTISING OF FOODS SPECIAL ACT ON SAFETY MANAGEMENT OF CHILDREN'S DIETARY LIFESTYLE

CONTENTS

01. Manufacturing Steps

02. Distribution Steps

03. Consumption Steps

Management of Licenses for food businesses and other related businesses

Legal basis

- 「**FOOD SANITATION ACT**」 Article 37 (Business Licenses)
- 「**HEALTH FUNCTIONAL FOODS ACT**」 Article 5 and ENFORCEMENT DECREE Article 3 (Permission for Business)
- 「**LIVESTOCK PRODUCTS SANITARY CONTROL ACT**」 Article 22 and ENFORCEMENT DECREE Article 30 (Business Permission)
- 「**SPECIAL ACT ON IMPORTED FOOD SAFETY CONTROL**」 Article 15 (Registration of Business)

Subjects

- **22 business** including food manufacturing, processing, selling, restaurants, etc.
- **3 business** including manufacturing health functional foods, selling health functional foods, etc.
- **9 business** including slaughter, livestock product processing, meat packaging, etc.
- **4 business** including importing and selling imported food, Online purchase agency business for imported foods, etc.

Licensing authority

- **Regional Office of Food and Drug Safety, Local governments**
 - ✓ **(Procedures)** Receipt → Review of submitted documents → On-site investigation and Facility inspection → Approval → Permit, Registration, and Certificate issuance

Facility standards

- Development of **customized facility standards** for various industries, including manufacturing, water supply, and warehousing.

Food Standards and Specifications

Legal basis	<ul style="list-style-type: none">• 「FOOD SANITATION ACT」 Article 7 (Standards and Specifications concerning Foods or Food Additives)• 「HEALTH FUNCTIONAL FOODS ACT」 Article 14 (Standards and Specifications)• 「LIVESTOCK PRODUCTS SANITARY CONTROL ACT」 Article 4 (Standards for and Specifications of Livestock Products)
Subjects	<ul style="list-style-type: none">• Foods: All types of foods and beverages (excluding food and beverage taken as medicine)• Food additives: Substances used in foods in the process of manufacturing, processing, cooking or preserving foods. Materials used in sterilizing or disinfecting apparatus, containers or packages• Apparatus: machines or utensils which come into direct contact with foods or food additives, or other goods (excluding machines, utensils or other goods used for collecting foods in agriculture or fisheries, etc.)• Containers and Packages: Goods used for packing or wrapping foods or food additives• Livestock products: meat, packaged meat, raw milk, edible eggs, processed meat products, processed milk products, and processed egg products• Health functional foods: foods manufactured (including processing) with functional raw materials or ingredients beneficial to human health
Food classification	<ul style="list-style-type: none">• Foods and Livestock products: 24 groups, 102 categories, and 289 subcategories• Health functional foods: 69 notified ingredients and 388 individually approved ingredients
Establishment of Standards	<ul style="list-style-type: none">• Food-specific regulations for heavy metals, food poisoning bacteria, and food additives

Self-Quality Inspection

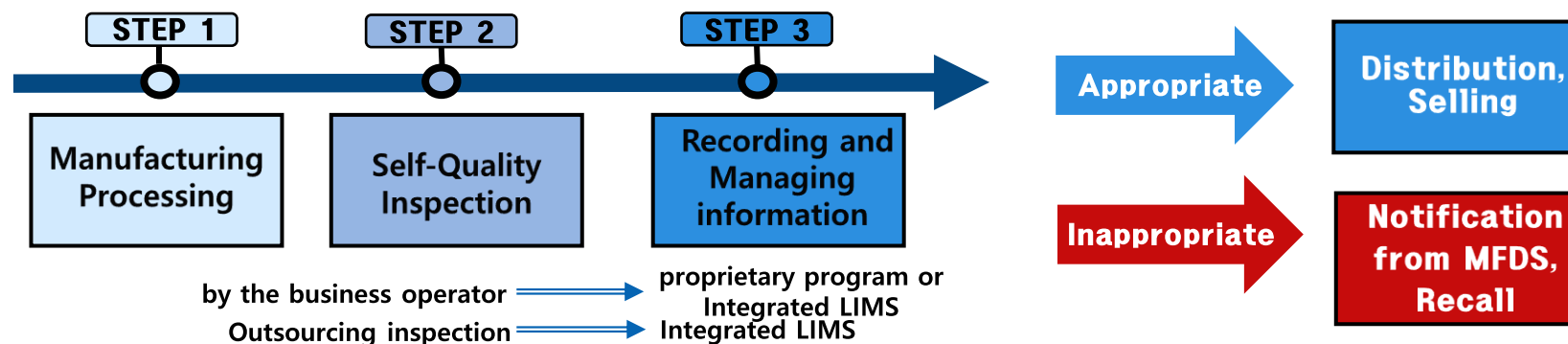
Legal basis

- 「**FOOD SANITATION ACT**」 Article 31 (Obligation of Self-Quality Inspection)
- 「**HEALTH FUNCTIONAL FOODS ACT**」 Article 21 (Obligation of Self-Quality Inspection)
- 「**LIVESTOCK PRODUCTS SANITARY CONTROL ACT**」 Article 12 (Inspections of Livestock Products)

Inspection Criteria

- shall be conducted for each item (product) manufactured or processed for sale, and the inspection items shall be in accordance with the 'Designation of Self-Quality Inspection Items for Food'

Procedure



Inspection frequency

- **Inspection frequency varies from 1 to 9 months** depending on the type of food

Business operator Food Sanitation Education

Legal basis

- 「**FOOD SANITATION ACT**」 Article 41 (Education on Food Sanitation) and Article 41-2 (Persons in Charge of Sanitary Control)
- 「**HEALTH FUNCTIONAL FOODS ACT**」 Article 13 (Education)
- 「**LIVESTOCK PRODUCTS SANITARY CONTROL ACT**」 Article 30 (Sanitary Education)
- 「**SPECIAL ACT ON IMPORTED FOOD SAFETY CONTROL**」 Article 17 (Sanitation Education)

Subjects

- All businesses subject to legal regulations

Types of Training

- **(Initial Training)** Those who intend to start a business must receive Sanitation training in advance (2-8 hours depending on the business)
- **(Regular Training)** Business operators, etc., must receive Sanitation training once a year

Training Topics

- Food safety Control policy, Amendments to food-related laws and regulations, Food poisoning prevention management, Sanitation management guidelines, Management of food business establishment facilities and operations, Standards and specifications for food, Food labeling and advertising, etc.

Sanitary Inspection

Legal basis	<ul style="list-style-type: none">• 「Food Sanitation Act」 Article 22 (Visit, Inspection and Collection)• 「Health Functional Foods Act」 Article 20 (Visit, Inspection and Collection)• 「Livestock Products Sanitary Control Act」 Article 19 (Visit, Inspection and Collection)• 「Special Act on Imported Food Safety Control」 Article 25 (Visit, Inspection and Collection)
Subject	<ul style="list-style-type: none">• (Subject) All businesses related to food hygiene• (Inspection Items) Ingredient and food standard and specification, establishment sanitary control, document preparation, employee sanitary control etc.
Safety Management Agent	<ul style="list-style-type: none">• (MFDS) Development an annual inspection plan that specifies target companies and sectors according to designated timelines• (Local Government) Conduct for on-site inspection in accordance with annual plan established by MFDS
Measures	<ul style="list-style-type: none">• administrative actions for violations of regulations (corrections, suspension of manufacturing products, suspension of business operation, closure of business etc.)

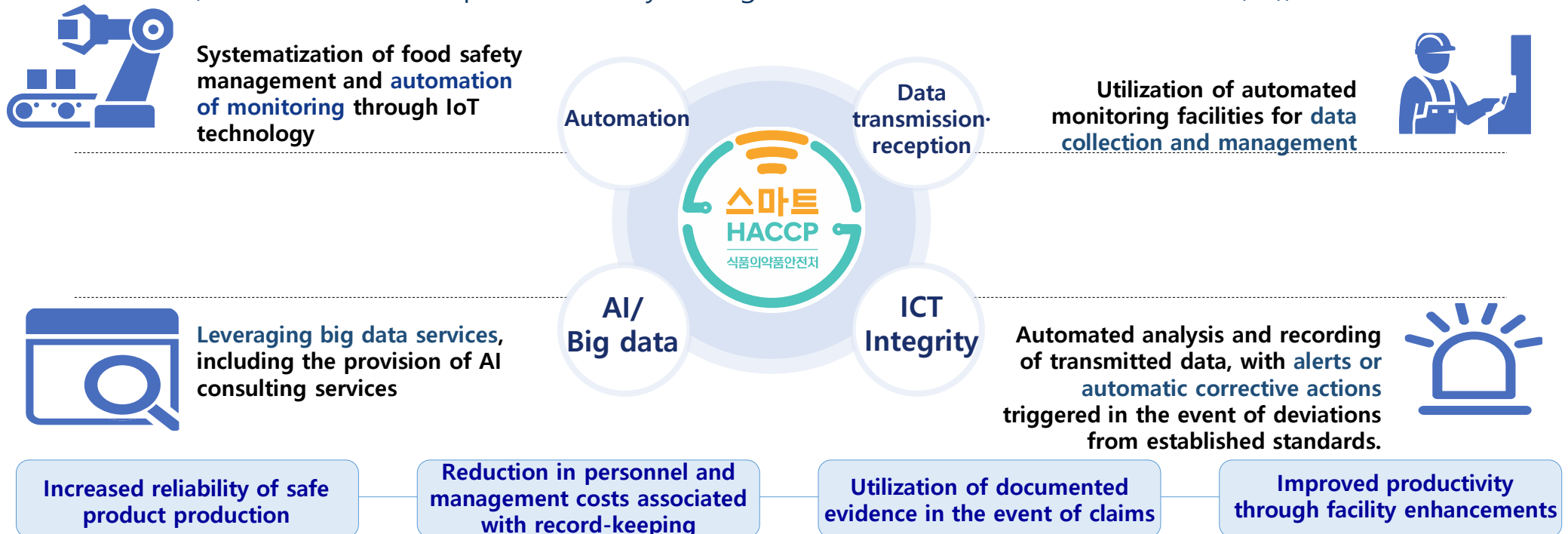
HACCP

Legal basis	<ul style="list-style-type: none">「Food Sanitation Act」 Article 48 (Hazard Analysis and Critical Control Points)「Livestock Products Sanitary Control Act」 Article 9 (Hazard Analysis and Critical Control Points)
Subject	<ul style="list-style-type: none">(Mandatory items) (Foods) Fish meat processed product, Frozen fish or fishery products(fish, invertebrates, flavored/seasoned processed products), Frozen foods(pizzas, dumplings, noodles etc. Food products manufactured or processed by establishments that are manufacturers of 23 specific items and had a total revenue of 10 billion KRW or more in the previous year (Livestock products) Meat processing industry, Edible egg screening packaging industry, Meat packing processing business(Status for application) (Foods) 11,106 locations, 22,768 items (Livestock products) 9,580 locations, 9,580 items (91.22% of domestically distributed products)
Follow-up management	<ul style="list-style-type: none">Conduct comprehensive unannounced evaluations at least once annually, along with assessmentsImplement HACCP certification validity extension reviews on a triennial basisTake corrective actions, such as issuing remedial orders, in the event of non-compliance with standardsApply 'One-strike out' if the evaluation results are below 60% or if there are violations of critical safety provisions



Smart HACCP

- **Smart HACCP** : A system that utilizes IoT technology to automatically record·manage, verify·store monitoring data for Critical Control Points (CCPs) in real time, ensuring data integrity and enabling immediate response to deviations from established standards
(Foods and livestock products safety management certification standards Article2(14))



CONTENTS

- 01. Manufacturing steps
- 02. Distribution steps**
- 03. Consumption steps

Monitoring

Legal basis	<ul style="list-style-type: none">• 「Food Sanitation Act」 Article 22 (Visit, Inspection and Collection)• 「Health Functional Foods Act」 Article 20 (Visit, Inspection and Collection)• 「Livestock Products Sanitary Control Act」 Article 19 (Visit, Inspection and Collection)• 「Special Act on Imported Food Safety Control」 Article 25 (Visit, Inspection and Collection)
Subjects	<ul style="list-style-type: none">• Conduct inspections to verify compliance with established standards and specifications by collecting food products distributed and sold at food sales business place<ul style="list-style-type: none">✓ Focus on high-risk areas by utilizing recent consumer trends and statistics from the Integrated Food Safety Information Network
Safety Management Agent	<ul style="list-style-type: none">• (MFDS) Development a comprehensive plan, analysis-evaluation for collection-examination results and establishment a safety management plan for harmful substances• (Regional office) Collection and inspection in accordance with headquarters directions for the prevention and response to incidents and accidents, Conducting planned investigations based on hazard information, including collection and inspection, and investigating the causes of harmful substance occurrences as part of proactive hazard assessments• (Local government) Establishment an annual collection-examination plan, conducting collection and examination of distributed food products, analyze and evaluate results from inspections of local manufacturing and processing facilities, and performing proactive hazard assessments
Measures	<ul style="list-style-type: none">• Implementation recall and disposal actions for inappropriate products and issue public announcements• administrative disposition for regulation violations(corrections, suspension of manufacturing products, suspension of business operation, closure etc.)

Recall

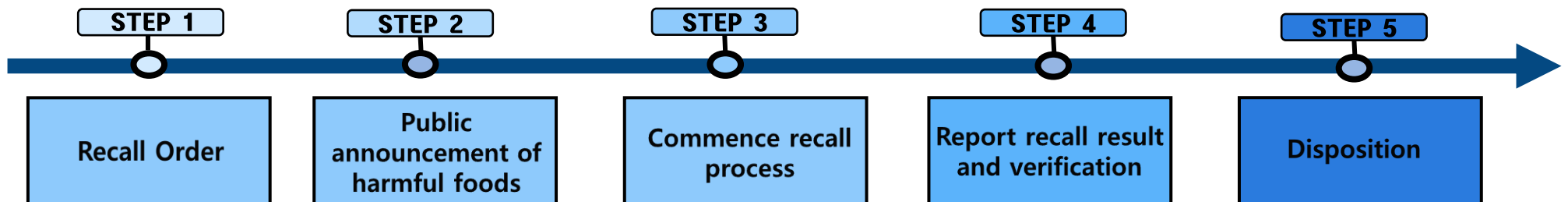
Legal Basis

- 「**Food Sanitation Act**」 Article 45(Recall of harmful foods) and Article 72(Dispositions of discarding)
- 「**Health Functional Foods Act**」 Article 30(Dispositions of discarding)
- 「**Livestock Products Sanitary Control Act**」 Article 31-2(Recall and Scrapping of Harmful Livestock Products)
- 「**Act on Labeling and Advertising of Foods**」 Article 15(Recall and Destruction of Harmful Food)

Subject

- Foods that are likely to cause harm to food sanitation
 - ✓ **(Level 1)** Actions that pose a highly significant risk to human health due to the consumption or use of food products
 - ✓ **(Level 2)** Actions that pose a significant or temporary risk to human health due to the consumption or use of food products
 - ✓ **(Level 3)** Actions that pose a relatively low risk to human health due to the consumption or use of food products

Process



Food Traceability System

Legal basis

- 「**Food Sanitation Act**」 Article 49 (Standards for Registration of Food Traceability)
- 「**Enforcement Rule of the Food Sanitation Act**」 Article 69(Application for Registration of Food Traceability)
- 「**Health Functional Foods Act**」 Article22-2(Registration Standards for Tracking Management of Records on health functional foods)
- 「**Livestock Products Sanitary Control Act**」 Article 31-5(Operation of Processed Livestock Products Traceability System)
- 「**Special Act on Imported Food Safety Control**」 Article23(Traceability of Imported Food)

Subject

- Manufacturers and processors of Infants/young children food, pregnant or lactating women
- Manufacturers and processors of food for special medical purposes, etc. and formula food for weight control
- Food retail establishments with an area of more than 300 square meters
- Manufacturers and processors food functional products
- Selling and distributors of health functional food
- Processors of livestock products



Methods

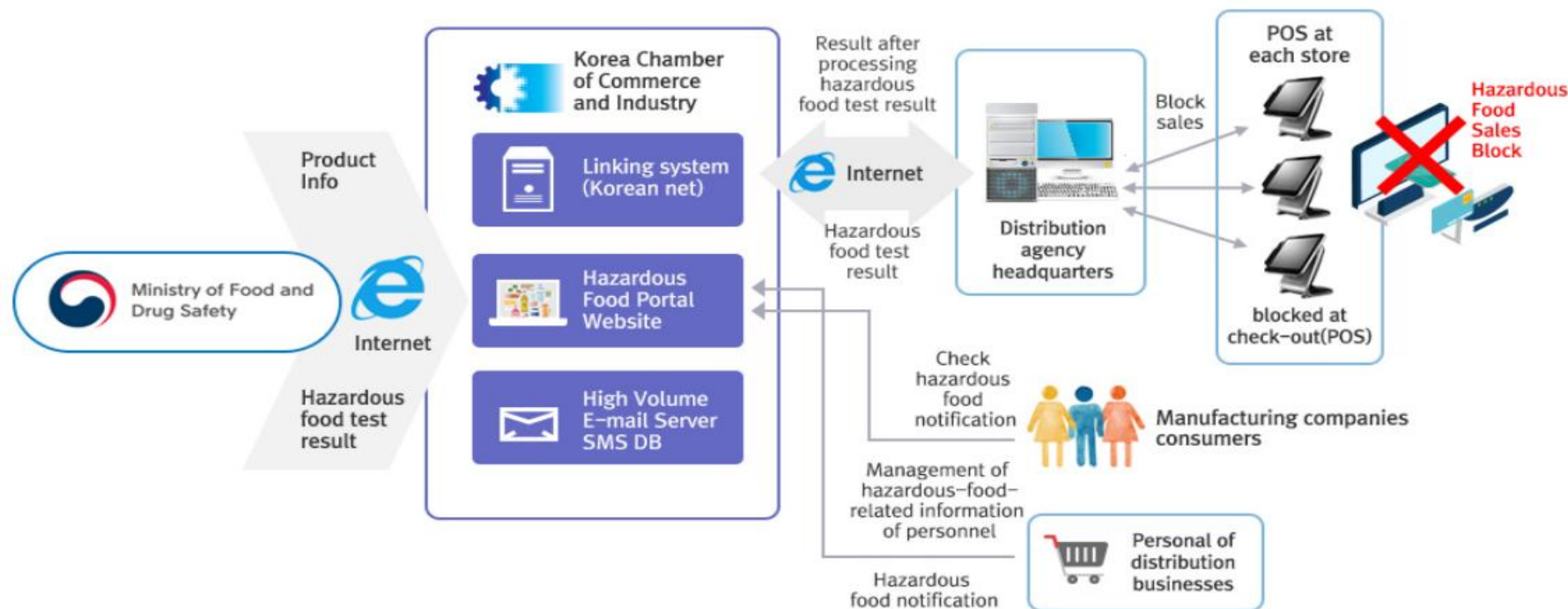
- Implementation shall be managed to provide information on food traceability at each stage, from manufacturing and processing to the stage of sales, to facilitate rapid tracking and removal of products from distribution in the event of safety issues.

Hazardous Food Sales Block

□ Hazardous food sales block system:

A system that transmits barcode information of hazardous food to the store checkout to automatically block sales(payments)

*Hazardous food products will be disclosed on the MFDS website, and sales will be blocked using the hazardous food sales blocking system, along with recall orders from the relevant administrative authorities



CONTENTS

- 01. Manufacturing steps
- 02. Distribution steps
- 03. Consumption steps**

Labeling standards for food

Legal basis

- 「Act on Labeling and Advertising of Foods」
- 「Enforcement Decree of the Act on Labeling and Advertising of Foods」
- 「Enforcement rule of the Act on Labeling and Advertising of Foods 」
- 「Labeling Standards for Food Product」

Subjects

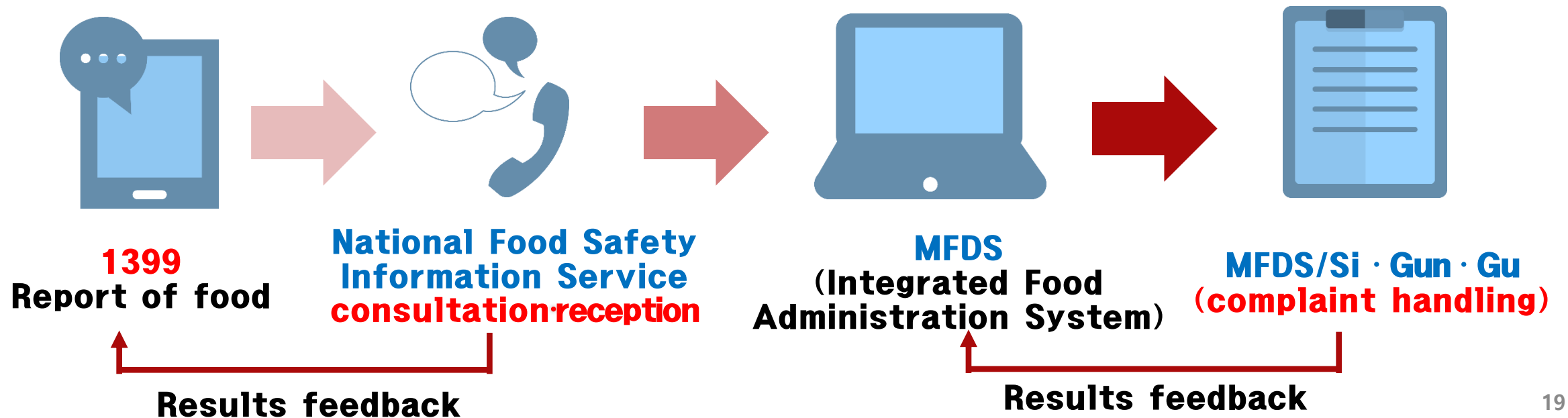
- **(subjects)** Foods, food additives, livestock products, apparatus or containers and packages, health functional foods
- **(labeling)** product name, use-by date, ingredient, nutrients, warnings for consumer, net quantity

Management

- **(method)** investigation of the appropriateness of product labeling during instruction inspections and collection examinations
- **(measures)** administrative action for violations of regulations in case of labeling standard violations (corrections, suspension of manufacturing products, suspension of business operations, closure of business)

Report of adulterated or substandard food

- Enhancing government regulation and monitoring through consumer surveillance and participation in addressing illegal activities related to food hygiene
 - When consumers report adulterated or substandard food to 1399 (National Food Safety Information Service), the matter is investigated, corrective actions or sanctions are taken, and a reward is provided



Hygiene grade certificate

Legal basis

- 「**Food Sanitation Act**」
Article 47-2(Designation of sanitation grade of food service establishments)
- 「**Enforcement Decree of the Food Sanitation Act**」
Article 32-2(Entrustment of business affairs concerning designation of sanitation rating)
- 「**Enforcement rule of the Food Sanitation Act**」
Article 61-2(Designation procedures for sanitation grades and methods of publication or indication, etc.)
Article 61-3(Extension of the effective period of sanitation grades)

Subjects

- **(Subject to application)** general restaurant business, rest restaurant business, bakery business of food service business operators

Steps

- After evaluating 44 items, including management of kitchen and employees sanitation, management of water for food and food ingredient, management of refrigeration · freezing facilities, etc., grades are assigned based on the scores
* Excellent : 90 points~, Very good : 85~90 points, Good : 80~85 points



Centers for Children's foodservice management

Legal basis

- 「**Special Act on Safety Management of Children's Dietary Lifestyle**」 Article 21, Article 21-2

Subjects

- Meal places for children in day care centers, kindergartens, community child centers, and others not more than 50 people

Main roles

- Support for **sanitation** and **nutritional management** in child's meal places and **education on dietary lifestyle**
 - ① **(on-site visit guidance)** food safety guidance including sanitation, nutritional management, and others for children's meal places(6~8 times annually)
 - ② **(Education on dietary lifestyle)** education for children, cooks, directors·teachers, and parents(8~10 times annually)
 - ③ **(Providing information)** provision of standard recipes and food safety information for children's meal

Centers for Social Welfare's Foodservice Management

Legal basis

- 「**Act on Assistance in Ensuring Meal Service Safety in Social Welfare Facilities for Senior Citizens and Persons with Disabilities**」 Article 5 (27. Jul, 2021., New enactment, Enforcement date 28. Jul)

Subjects

- Small-scale welfare facilities for senior citizens and persons with disabilities without dietitians

Main roles

- Provide guidance and education on the management of **sanitation** and **nutrition** of meal services for senior citizens and persons with disabilities
 - ① **(on-site visit guidance)** food safety guidance on sanitation and nutritional management (4~10 times annually)
 - ② **(Education on dietary lifestyle)** education for staff, users, and guardians (8~12 times annually)
 - ③ **(Providing information)** Provision of menus and food safety information considering the health status of users and the characteristics of the facilities

국민 **안심**이 기준입니다

YOUR SAFETY IS OUR STANDARD



식품의약품안전처