

# **Safety Management of Livestock products**

**(LIVESTOCK PRODUCTS SANITARY CONTROL ACT)**

**2025. 6.**



Ministry of Food and  
Drug Safety

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# I Distribution Management System

## I -1. Management from Farm to Table (since 2013)

Korea Food and Drug Administration(KFDA)

	Production	Import	Distribution	Consumption
Agricultural				
Fishery				
Livestock				
Processed				

Ministry of Food and Drug Safety(MFDS)

	Production	Import	Distribution	Consumption
Agricultural				
Fishery				
Livestock				
Processed				

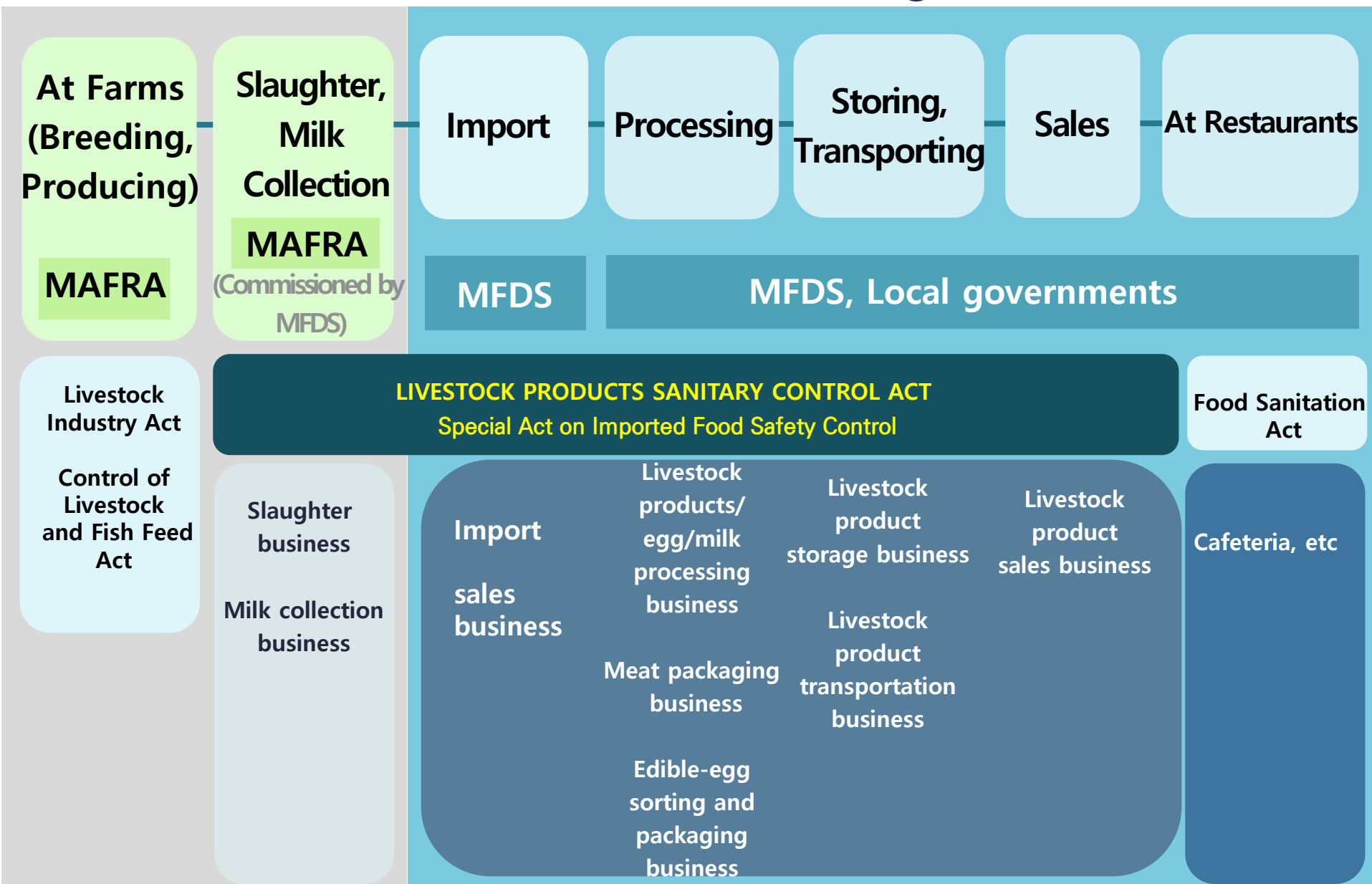
 MFDS       Ministry of Agriculture, Food & Rural Affairs       MFDS, MAFRA & Ministry of Oceans & Fisheries

### MFDS cooperates with MAFRA and MOF

- o Production Stage : MFDS, MAFRA, MOF(Joint-Management)
- o Import, Distribution, Consumption Stages : MFDS

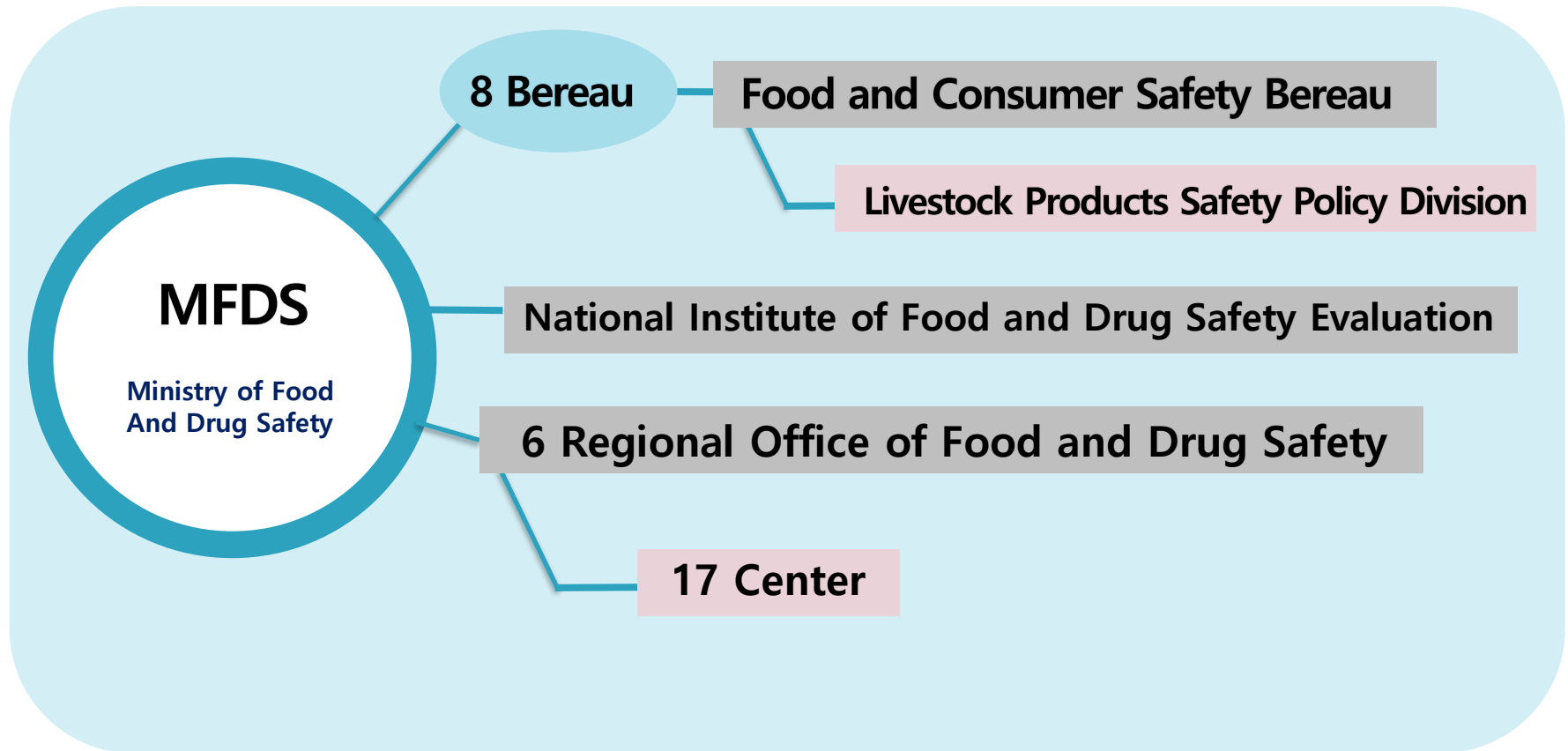
# I Distribution Management System

## I -2. Livestock Product Distribution Management



# **I** Distribution Management System

## **I -3. Governmental Organizations Involved**



# **I** Distribution Management System

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## **I -3. Governmental Organizations Involved**

A diagram for Central Government organizations. It features a white circle with a thick blue border. To the right of the circle, within a light blue rounded rectangle, are three lines of text: 'MFDS Ministry of Food And Drug Safety' (highlighted with a light blue oval), 'MAFRA Ministry of Agriculture, Food and Rural Affairs', and 'APQA Animal and Plant Quarantine Agency'.

### **Central Gov.**

**MFDS Ministry of Food And Drug Safety**

**MAFRA Ministry of Agriculture, Food and Rural Affairs**

**APQA Animal and Plant Quarantine Agency**

A diagram for Local Government organizations. It features a white circle with a thick purple border. To the right of the circle, within a light blue rounded rectangle, are two lines of text: '17 Metropolitan Cities and Provinces' and '46 Regional Livestock Products Sanitation Test and Inspection Agencies'.

### **Local Gov.**

**17 Metropolitan Cities and Provinces**

**46 Regional Livestock Products Sanitation Test and  
Inspection Agencies**

# I Distribution Management System

## I - 4. Roles of Organizations Involved

### Directing safety management for livestock products

- Formulating master plans for livestock product safety management
- Directing testing and inspection
- Managing Livestock Products Sanitary Control Act

**MFDS**

### Safety management at production stage

- Sanitation, animal disease, quality control, safety test, HACCP at farm, slaughter house, milk collection house (commissioned by MFDS)

**MAFRA**

- Recall of harmful livestock products
- Safety management for imported livestock products
- Sanitation monitoring, collecting and testing

**Regional  
offices of  
MFDS**

**Local  
govern  
ments**

- Routine works including collecting and testing
- Traceability management, recall and disposal of unsafe livestock products, business penalty
- Business license approval

### Testing and inspection

### Safety management at local level

# I Distribution Management System

## ※ Roles of Governmental Organizations Involved

**Central  
Gov.**

**MFDS**

- Overall Control of Hygiene Policies for Animal Products
- Supervision of Livestock Hygiene Management of Local Gov.
- Supervision and Management of Livestock Product HACCP Audit Standard Agency

**MAFRA**

- Management of Livestock Farm, Milk Processing Industries
- Enforcement of Livestock Epidemic Disease Prevention Strategies and Policies
- Implementation of Livestock Quarantine Measures
- Overall Control and Supervision of Local Government

**APQA**

- Veterinary Science and Technology Research and Review for the National Livestock Quarantine Policy Development
- Livestock Disease Diagnostics Production & Supply, Disease Judgement
- Animal and Livestock product Export Quarantine Practices
  - Issue Health Certificate for Export

**Local  
Gov.**

**Municipal  
Gov.**

- Enforcement of National Bio-safety Policy to Farmhouse
- Approval and Hygienic Management of Dairy Establishment
- Inspection of Raw Milk and Dairy Products
- Practical Work in Accordance with the Hygiene Monitoring plan of the Central Government



Act	Note
Livestock Products Sanitary Control Act	Regulating livestock products sanitation and safety
Food Sanitation Act	Regulating food sanitation
Livestock Industry Act	Farm management / Livestock industry boosting
Control of Livestock and Fish Feed Act	Feed sanitation
Act on the Prevention of Contagious Animal Diseases	Animal diseases
Pharmaceutical Affairs Act	Regulations on using animal drug
Act on the Fostering of Environment-friendly Agriculture and Fisheries and the Management and Support of Organic Foods	Eco-friendly livestock products
Act on Origin Labeling of Agricultural and Fishery Products	Labeling for livestock products
Cattle and Beef Traceability Act	Traceability of livestock products
Special Act on Safety Management of Children's Dietary Lifestyle	High-calorie foods with little nutritional value
Framework Act on Food Safety	Basic principles for food safety
Act for Restructuring Slaughterhouse	Slaughterhouse restructuring (June 13, 2008~December 31, 2015)

## II Relevant Acts

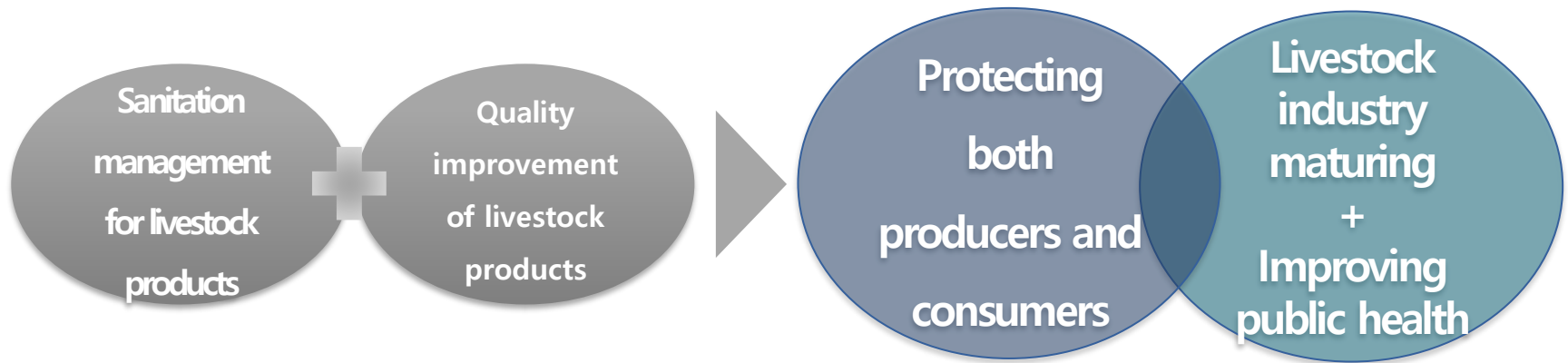
### ※ Food related laws

	Framework Act on Food Safety	Food Industry Promotion Act	Food Sanitation Act	Livestock Products Sanitary Control Act
Enacted on	Jun. 13, 2008	Dec. 27, 2007	Jan. 20, 1962	Jan. 20, 1962
Authorities	MFDS	MAFRA	MFDS	MFDS
Purpose	Ensuring people to have healthy and safe diet	Boosting national economy	Improving public health	Enhancing livestock industry and public health
Scope	Foods (Drugs not included)	Edible agricultural and fishery products, Agricultural and fishery product-based foods	Foods (Drugs not included)	Livestock products
Features	Basic principles for food safety	Enacted for boosting industry, not for regulating	Regulating food sanitation	Regulating livestock products sanitation

## III- 1. Structure

- 「Livestock Products Sanitary Control Act」 : 8 chapters, 47 articles
  - CHAPTER I GENERAL PROVISIONS (Article 1 ~ 3)
  - CHAPTER II STANDARDS AND SPECIFICATIONS OF LIVESTOCK PRODUCTS (Article 3-2 ~ 6)
  - CHAPTER III SANITARY CONTROL OF LIVESTOCK PRODUCTS (Article 7 ~ 10-2)
  - CHAPTER IV INSPECTIONS (Article 11 ~ 20-3)
  - CHAPTER V PERMISSION AND REPORTING ON BUSINESS (Article 21 ~ 33-2)
  - CHAPTER VI SUPERVISION (Article 34 ~ 38-2)
  - CHAPTER VII SUPPLEMENTARY PROVISIONS (Article 39 ~ 44-2)
  - CHAPTER VIII PENALTY PROVISIONS (Article 45 ~ 47)
- Executive orders: Enforcement Decrees (Article 1~32) and Enforcement Regulations (Article 1~62) **of the Act**
- Notifications: 7 under Acts, 6 under Enforcement Decrees, 18 under Enforcement Regulations

## III-2. Purpose and Scope



### Purpose

(Article 1)

The purpose of this Act is to contribute to the sound development of the livestock industry and improvement in public health by prescribing the matters necessary for the raising, slaughter and disposal of livestock and the processing, distribution and inspection of livestock products in order to promote the sanitary management of livestock products and improvement in the quality thereof.

### Scope

Defining matters regarding farming, slaughter, handling of livestock product processing, distribution and inspection for sanity control of livestock product and quality management

## Livestock

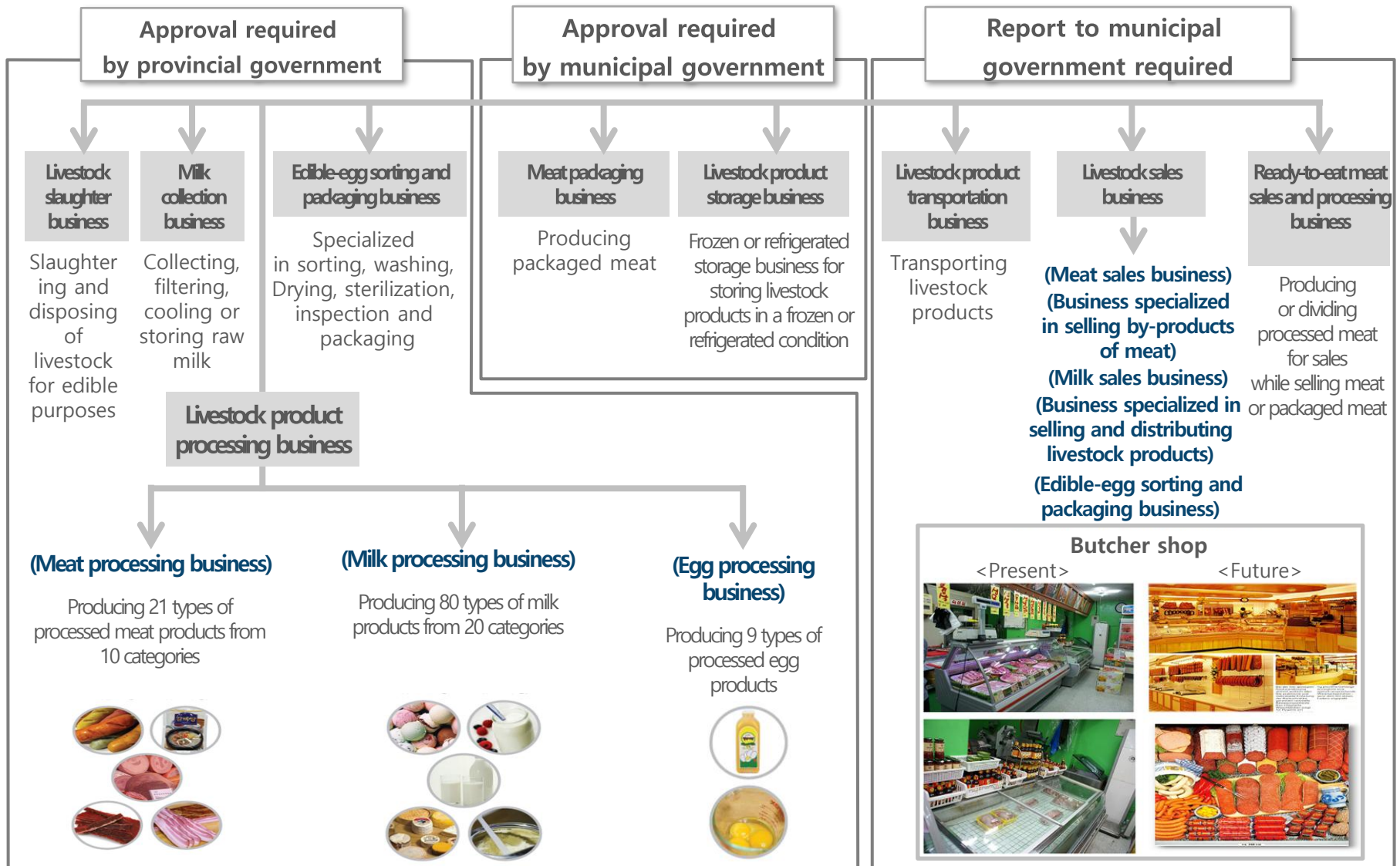
**Cattle, Horses, Sheep**(including rock goats, such as goats; hereinafter the same shall apply), **Swine**(including raised wild boars; hereinafter the same shall apply), **Chickens, Ducks**, and other animals prescribed by Presidential Decree(**Deer, Rabbits, Turkeys, Geese, Quails, Pheasants, Donkeys**), as animals for food;

## Livestock products

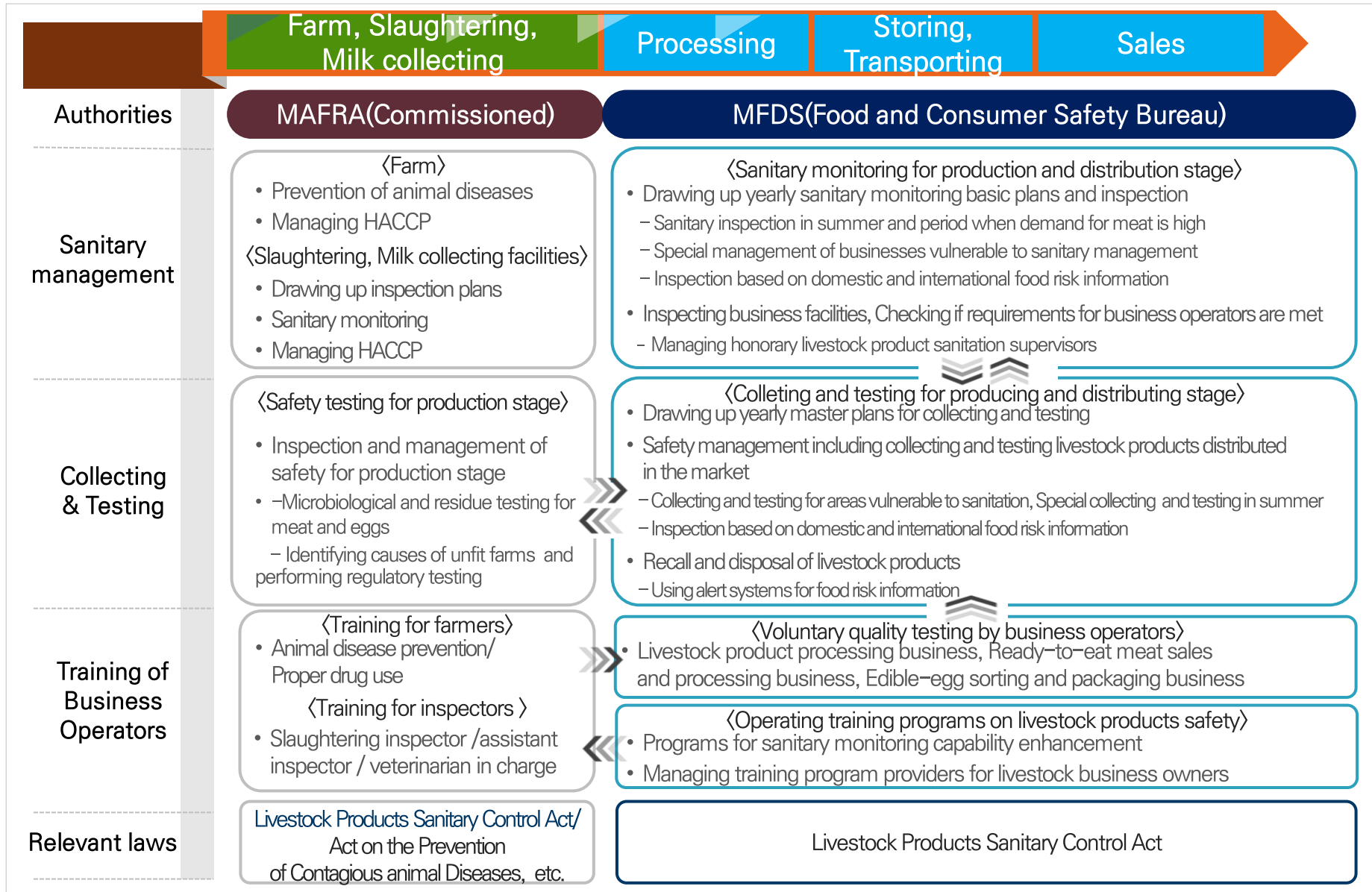
**Meat, Packaged Meat, Raw Milk, Edible Eggs, Processed Meat products, Processed Milk products, and Processed Egg products**

- Meat : Carcass, dressed meat, internal organs, and other parts of livestock for food
- Packaged meat : Meat to which no additive of chemical compound or other food is added, as meat refrigerated or frozen as packaged, cut meat (including finely cut or grinding) for the purpose of sale (including gratuitous offer to many and unspecified persons; hereinafter the same shall apply);
- Raw milk : Cow's milk or sheep's milk that has been milked for sale or for treatment and processing for sale;
- Edible eggs : Eggs of livestock used for food, prescribed by Ordinance of the Prime Minister;
- Milk collection : Collection, filtration, cooling, or storage of raw milk;
- Processed meat products : Products for sale prescribed by Presidential Decree, such as ham, sausage, bacon, dried meat, spiced meat, and other processed products with meat as a raw material;
- Processed milk products : Products for sale prescribed by Presidential Decree, such as milk, low-fat milk, powdered milk, milk formula, fermented milk, butter, cheese, and other processed products with raw milk as raw material;
- Processed egg products : Products for sale prescribed by Presidential Decree, such as liquid egg yolk, liquid egg white, whole egg powder, and other processed products with eggs as raw material;

### III-3. Businesses That Deal with Livestock Products



# III-4. Safety Management Set by the Act



## ① Standards for and Specifications of Livestock Products

Article	Key contents
<b>Article 4</b> <ul style="list-style-type: none"><li>Standards for and specifications of livestock products</li></ul>	<b>▶ Use of proper ingredients</b> <ul style="list-style-type: none"><li>☑ Standards for slaughter and treatment of livestock and collection of milk</li><li>☑ Standards for processing, packaging, storing and distributing livestock products</li><li>☑ Specifications of ingredients of livestock products</li><li>☑ Standards for sanitation grade of livestock products</li></ul> <b>※ Standards for storing and distributing livestock products</b> <ul style="list-style-type: none"><li>Products in a refrigerated condition: 0~10℃<ul style="list-style-type: none"><li>– Meat, packaged meat, processed livestock products : -2~10℃(Ground meat, Processed ground meat: -2~5 ℃)</li><li>– Poultry, packaged poultry: -2~5 ℃</li><li>– Washed eggs are required to be stored and transported in a refrigerated condition.</li></ul></li><li>Frozen products: Below -18 ℃</li></ul>
<b>Article 8</b> <ul style="list-style-type: none"><li>Sanitary control standards</li></ul>	
<b>Article 11, 12</b> <ul style="list-style-type: none"><li>Livestock inspection &amp; inspections of livestock products</li></ul>	
<b>Article 19</b> <ul style="list-style-type: none"><li>Access, inspection, and collection</li></ul>	



## ② Sanitary Control Standards

Article	Key contents
Article 4	<ul style="list-style-type: none"><li>Standards for and specifications of livestock products</li></ul>
Article 8	<ul style="list-style-type: none"><li>Sanitary control standards</li></ul>
Article 11, 12	<ul style="list-style-type: none"><li>Livestock inspection &amp; inspections of livestock products</li></ul>
Article 19	<ul style="list-style-type: none"><li>Access, inspection, and collection</li></ul>

▶ **Sanitary standards for establishments and business places**

☑ **Preparing and operating businesses' own sanitary control standards**

- Specified procedures and methods to prevent pollution or deterioration included
- Required to check and record results of businesses' own sanitary control everyday
- Records required to be kept for 3 months

※ **Article 9 (HACCP)**

- Mandatory : Slaughtering business, milk collection business, livestock product processing business, Edible-egg sorting and packaging business, meat packaging business
- Voluntary: Livestock product storage business, livestock product transportation business, livestock product sales business, ready-to-eat meat sales and processing business

### ③ Livestock Inspections & Inspections of Livestock Products

Article	Key contents
Article 4	<b>▶ Regulations on testing livestock and livestock products</b>  ☑ Inspection of livestock slaughtered and processed at slaughter house by inspectors
Article 8	☑ Collected milk inspected by inspectors and vets in charge
Article 11, 12	☑ Processed livestock products, eggs inspected by business operators
Article 19	

## ④ Access, Inspection, and Collection

Article	Key contents
Article 4	<ul style="list-style-type: none"><li>• Standards for and specifications of livestock products</li></ul>
Article 8	<ul style="list-style-type: none"><li>• Sanitary control standards</li></ul>
Article 11, 12	<ul style="list-style-type: none"><li>• Livestock inspection &amp; inspections of livestock products</li></ul>
Article 19	<ul style="list-style-type: none"><li>• Access, inspection, and collection</li></ul>

► **Rights endowed to inspectors or public officials**

- ☑ Inspection results, export and import of livestock products should be reported
- ☑ Inspecting livestock products, facilities, document or working conditions
- ☑ Inspecting a place of business at least once a year

## ⑤ Standards for Facilities

Article	Key contents
<b>Article 21</b> • Standards for facilities	<b>▶ Kinds of business and standards for facilities</b>  ✍ <b>Kinds of business</b> <ul style="list-style-type: none"><li>– Approval needed : Livestock slaughter business, milk collection business, livestock product processing business, Edible-egg sorting and packaging business, meat packaging business, livestock product storage business</li><li>– Reporting needed : Livestock transportation business, livestock product sales business, ready-to-eat meat sales and processing business</li></ul> <b>Standards of facilities</b> <ul style="list-style-type: none"><li>✍ – Standards of buildings, establishments, facilities and equipment</li><li>– Standards for sanitation and safety of facilities in place</li></ul>
<b>Article 29</b> • Physical examination	
<b>Article 30</b> • Sanitary education	
<b>Article 31</b> • Matters to be observed • by business operators	

## ⑥ Physical Examination

Article	Key contents
Article 21 • Standards for facilities	<div data-bbox="977 505 1862 548">✍ <b>Medical check-up at least once a year required</b></div> <ul style="list-style-type: none"><li>• Workers engaged in collecting, processing, packaging, storing, transporting and selling livestock products<ul style="list-style-type: none"><li>– Workers engaged in storing, transporting, and selling fully packaged livestock products not applied</li></ul></li><li>• Medical check-up needed before running a business or being employed</li><li>• Medical check-up items required<ul style="list-style-type: none"><li>– typhoid, tuberculosis, contagious skin diseases</li></ul></li></ul>
Article 29 • Physical examination	
Article 30 • Sanitary education	
Article 31 • Matters to be observed • by business operators	

## ⑦ Sanitary Education

Article	Key contents
Article 21 • Standards for facilities	☑ Persons who intend to operate a business → 6 hours
Article 29 • Physical examination	☑ Business operators who receive administrative penalty → 4 hours within 6 months from the date of penalty
Article 30 • Sanitary education	☑ Supplementary education → 3 hours per year (Livestock transporting business, livestock storing business, milk sales business, business specialized in selling and distributing livestock products not applied)
Article 31 • Matters to be observed • by business operators	☑ Employees who carry out inspection → 4 hours per year

## ⑧ Matters to be Observed by Business Operators

Article	Key contents
Article 21 • Standards for facilities	<p>▶ <b>Required to be observed by business operators or employees</b></p> <ul style="list-style-type: none"><li>☑ Matters concerning slaughter, disposal of livestock, and collection of milk</li><li>☑ Matters concerning inspections and sanitary control of livestock and livestock products</li><li>☑ Matters concerning facilities and sanitary control at a place of work</li><li>☑ Matters concerning sanitary processing, package, storage, transportation, distribution, display, sale, etc. of livestock products;</li><li>☑ Matters concerning issuance of specifications on transactions of livestock products and preparation and retainment of statements of transactions</li><li>☑ Matters concerning conversion of refrigerated livestock products to frozen state, reports thereon, etc.</li><li>☑ Matters concerning classification of distribution and sales based on the use of edible eggs</li><li>☑ Other matters to be observed by any business operator and his or her employees for sanitary control and maintenance of order in transactions</li></ul>
Article 29 • Physical examination	
Article 30 • Sanitary education	
Article 31 • Matters to be observed by business operators	

# Q&A

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# Thank you.

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**Ministry of Food and Drug Safety, Livestock Products Safety Policy Division**