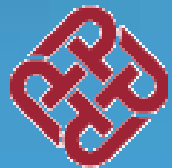


Testing and Certification for Food Safety Control



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Objective of Food Safety Control



Ensuring food sold is
safe and fit
for consumption



Principles of Food Safety Control

- **Risk-based and science-based**
 - risk analysis: food-borne hazards and associated risks
 - chemical hazard, biological hazard, physical hazard,
 - food standards, law and regulations
 - quality control, surveillance and enforcement
- **Control throughout the food supply chain**
 - from farm to table
 - control at source: proactive and preventive
- **Tripartite collaboration**
 - food trade, government and consumers

Food Safety Control

- **Risk analysis**
 - risk assessment, risk management , risk communication
- **Control at source**
 - preventive control: HACCP
 - Hazard Analysis Critical Control Point
- **Import control, food surveillance and enforcement**
 - food standards and legislation
 - end product inspection: passive control
- **Testing and certification**
 - food testing: quality control in food production, technical information for risk assessment and enforcement of legislation
 - certification: based on HACCP for ensuring food safety in production process

Roles of Food Testing

- **Quality control and labelling in food production**
 - compliance testing: product specifications
- **Food surveillance and compliance to standard**
 - compliance testing: compliance levels
 - scientific evidence for enforcement and arbitration
- **Exposure study for risk assessment**
 - investigatory: requires low level detection
- **Baseline study for legislative amendments**
 - investigatory: knowledge about market situation and related risk

Uses of Test Results

- **Trade and industry**
 - import/export, trade arbitration
 - product specifications
- **Surveillance and law enforcement**
 - market situation
 - information for making decision of intervention
 - evidence in court of law
- **Risk assessment**
 - baseline study, total diet study (TDS)
 - information for legislative review and standard setting

Ensuring Reliability of Test Results

- **Laboratory accreditation: test specific**
 - third body conformity assessment
 - quality management system in place and technically competent
 - ISO/IEC 17025:2005
 - “General Requirements for the Competence of Testing and Calibration Laboratories”
- **Validated test methods**
 - collaboratively validated, single laboratory validated
 - fitness for purpose
 - test specifications vs. method performance
 - screening, quantitative, confirmatory
- **Chemical metrology**
 - traceability and comparability

Food Safety Control at Source: HACCP System

- **Hazard Analysis Critical Control Point**
 - 7 principles
 - identify, assess and control of hazards at critical points, monitoring and review
 - scientific and systematic preventive approach for food safety control of production process
- **Food safety control integrated into design of food production process**
 - product-based and process-based

How can a Chinese restaurant implement HACCP system?

Problems in Implementing HACCP

- **HACCP is a principle, not a standard**
 - international food safety management system standard based on HACCP
 - ISO 22000:2005 “Food safety management systems – Requirements for any organization in the food chain”
 - resource implication for certification to ISO 22000
 - especially small and medium size establishments
- **Characteristics of Chinese restaurants and similar food premises**
 - large variety of food products and food processes
 - lack of standardized methods of food preparation
 - direct application of HACCP not reasonably practicable

Food Hygiene Standard Certification System for Catering Industry

- **Majority of food poisoning cases from catering arises from microbiological agents**
 - food hygiene
- **Development of auditable hazard-based food hygiene standard**
 - targeting at catering industry based on HACCP principle
 - related conformity guidance
 - trial run at local catering establishments before finalizing
- **Development of associated certification system**
- **Project supported by Innovation and Technology Fund – General Support Programme**

Benefits of Implementing the Food Hygiene Standard

- **Preventive approach to minimize food hazards**
 - proactive
- **Acknowledging the responsibility of the industry for food safety**
- **Improving consumers' confidence**
- **Minimizing possibility of food poisoning**
- **In the long run, lowering cost due to**
 - food wastage, closing operation for sanitation, damage of trade name, etc.



Thank You

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