

## Food Safety Risk-Benefit Analysis in Viet Nam

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### Contents:

1. Laws and legislations concerned.
2. Regulatory authorities.
3. Current status of Food safety risk-benefit analysis in Vietnam.
4. Some remarks.
5. Future directions.



### i. Laws and Legislations

- Law on Food Safety (No. 55/2010/QH12) dated 17 June 2010.
- Government Decree guiding the implementation of the Law on Food Safety.
- Circulars guiding the detailed implementation of Law on Food Safety (in Food safety risk-benefit analysis).
- Existing (Mandatory) National Technical Regulations (QCVNs).
- Existing (Voluntary) National standards (TCVNs).



### ■ Examples: QCVNs

1. QCVN 02 - 01: 2009/BNNPTNT “National technical regulations on the production of aquatic food business - General conditions to ensure food safety”:

- *Developed and issued by the Ministry of Agriculture and Rural Development.*

- *Regulatory scope & technical regulation:*

2. QCVN 02 - 02: 2009/BNNPTNT “National technical regulations on the production of aquatic food business - ensuring program quality and food safety according to HACCP principles:

- *Developed and issued by the Ministry of Agriculture and Rural Development.*

- *Regulatory scope & technical regulation:*

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### ii. Regulatory authorities

- **Ministry of Health** is responsible to Government for implementation of state management on food safety.
- *Vietnam Food Administration (VFA) performs the function of State management of quality, hygiene and food safety for food products.*



- **Ministry of Agriculture and Rural Development, and Ministry of Industry and Trade** within the scope of duties and powers, shall coordinate with the **Ministry of Health** to implement state management on food safety.

- *National Agro-Forestry and Fishery Quality Assurance Department (NAFIQAD) under the Ministry of Agriculture and Rural Development, performs the function of assisting the Ministry of Agriculture and Rural Development in carrying out specialized State management and executing management tasks in the field of quality and safety of agricultural, forestry, fishery and salt products.*



**III. Current status of Food safety risk-benefit analysis in Vietnam**

**1. Objects subject to analysis of food safety risks covers:**  
*Fresh and Raw foods; Processed foods; Micronutrient-fortified foods; Functional foods; Genetically modified foods; Irradiated foods; Food additives.*

- Foods of high poisoning rate.
- Foods with samples taken for surveillance showing high rate of violating technical regulations on food safety.
- Food production or trading environment or establishments which are suspected of causing pollution.
- Foods or food production or trading establishments which are subjects to risk analysis to meet management requirements.

**2. Assessment for food safety risks:**

- Investigating and testing to identify hazards to food safety which belong to groups of microbiological, chemical and physical agents;
- Identifying risks of health hazards to food safety, extent and scope of impact of hazards on the community health.


**3. Management of food safety risks:**

- Implementing solutions to limiting food safety risks in each stage of the food supply chain;
- Controlling and coordinating to limit food safety risks in providing catering services and conducting other food production or trading activities.




**4. Communication on food safety risks:**

- Providing information on preventive measures in cases of food poisoning or unsafe food-borne diseases to raise public awareness about and responsibility for food safety risks;
- Notifying or forecasting food safety risks; building an information system for warning food safety risks, and food-borne diseases.



**5. Some achievements in the seafood processing industry**

- More than 500 seafood processing companies applying HACCP.
- More than 300 enterprises qualified for export to the EU market
- More than 200 enterprises qualified for export to the Canada market
- More than 400 enterprises qualified for export to the Korean market
- The seafood processing enterprises have been active in implementing ISO 22000.
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**IV. Some remarks**

**1. Benefits**

**a) Effect on the market:**

- Enhancing reputation and image of the business together raising customers' confidence.
- Improving the export to international markets
- Reducing duplicate for testing, inspection, and control by importers.
- Ensuring sustainable development.

**b) Economical effect:**

- Reducing costs associated with the risk of product recall and compensation to consumers
- Reducing costs of recycling and destruction of products through mechanisms of preventing, and detecting food safety risks at the early stage.



**2. Difficulties:**

- Food production and trading establishments in Vietnam are mainly microsmall or small ones which have very limited resources for implementing food safety risk-benefit analysis and management systems.
- Low awareness of food hygiene and safety.
- Limited financing resources for investing to renew equipment and technology.
- Training on HACCP and other techniques requires time and expenses.

**V. Future directions**

- Establishing a legal framework and implementation roadmap mandatory system: Good manufacturing practices (GMP), Good Agricultural Practice (GAP), Good hygiene practices (GHP), **Hazard analysis and critical control points** (HACCP) and the management system of food safety and other advanced in the process manufacturing, the food business.
- Providing information on measures to prevent the occurrence of food poisoning, food-borne diseases caused by unsafe foods; raising awareness about and responsibility of citizens for food safety risks.



**Future directions**

- Establishing an information system for warning food safety risks, and food-borne diseases.
- Providing more training and consulting services on implementing food safety risks.
- Developing a network of accredited food testing labs.
- Developing and issuing more TCVNs and QCVNs which are based on existing international standards and good practices.



**Thank You for your attention!**

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