

PHILIPPINE FOOD SAFETY FRAMEWORK

Country overview

Area	299,404 km ²
Population Projected Population (2005)	85.2M
% of Population Working in Agriculture	38.9%
Average Family Income(2003)	P148,616 (Annual)
Main Food Products	Rice, Corn, Coconut, Sugarcane, Banana
Main Food Exports	Banana, Beans, Cassava, Coconuts, Fruits and Nuts
Main Food Imports	Corn, Rice, Wheat, Cotton

Key Elements of Food Safety Plan

SECTOR	AGENCY	FOOD SAFETY RESPONSIBILITIES	NOTES
Legislation	Bureau Animal Industry	Animal and Animal Health	
	Bureau of Plant Industry Fertilizer and Pesticide Authority	Ensures safety of Plant and Plant Health (Agriculture produce) Regulation on Pesticide	
	Bureau of Fisheries and Aquatic Resources	Ensures safety of Fish and Fishery Products	
	National Meat Inspection commission	Ensures safety of carcasses in slaughterhouse in accordance to Meat Inspection Code	
	Sugar Regulatory Authority	Ensures safety of Sugar and sugar by products	
	Philippine Coconut Authority	Ensures safety of Coconut Products	
	National Food Authority	Ensures safety and quality of Grains	
	National Dairy Authority	Ensures safety of Pasteurized Milk	
	Bureau of Agricultural and Fisheries Products Standards	Establish Product Standards on Fish and Agricultural products	
	Bureau of Food And Drugs- DOH	Ensures the safety and quality of food in accordance Food Drug & Cosmetics Act (Processed Food Only)	
	Bureau of Quarantine	Food Service Establishment in international vessels at ports and airports	
	National Center for Disease Prevention and Control	Policy formulation (Sanitary)	

	National Epidemiology Center	Surveillance	
	Research Institute of Tropical Medicine	Researches in the control and prevention of tropical diseases that are major causes of mortality and morbidity	
	National Center for Health Promotion	Health Promotion and Advocacy	
	Department of Interior & Local Government (LGU)	Implementers of Sanitation Code at Local Levels	
Laboratories	Bureau Animal Industry	Laboratory for Animal and Animal Health Aflatoxin Laboratory (Feeds)	
	Bureau of Plant Industry	National Pesticide Laboratory	
	Bureau of Fisheries and Aquatic Resources	Chemical & Microbiological Laboratory	
	National Meat Inspection commission	Chemical and Microbiological Laboratory	
	Sugar Regulatory Authority	Physico- Chemical Laboratory specific to sugar and sugar by products	
	Philippine Coconut Authority	Physico- Chemical Laboratory specific to coconut and coconut by products	
	National Food Authority Food Development Center	Physical Examination of Grains	
	National Dairy Authority	Chemical & Microbiological Laboratory specific to pasteurized milk	
	Bureau of Quarantine	Cholerae and Microbiological Laboratory	
	DILG-LGU (1 City only)	Microbiological Laboratory	
Monitoring and Surveillance	Bureau Animal Industry	Conduct monitoring of animal health	
	Bureau of Plant Industry	Conduct monitoring of pesticide residues in farm produce	
	Bureau of Fisheries and Aquatic Resources	Conduct monitoring of contaminants, drug residue in fish and aquaculture	
	National Meat Inspection Service	Meat and meat product inspection and meat hygiene in accordance to Meat inspection code	

	Bureau of Quarantine	Monitoring of airline caterers in conformance to Sanitation Code	
	Bureau of Food & Drugs	<ul style="list-style-type: none"> • Conducts inspection and issues licenses for the operation of establishments involved in the manufacture and re-packing, importation, exportation, distribution and retailing of processed foods. • Monitors and ensures quality of processed foods, and other related products through collection and analysis of samples from outlets and ports of entry. • Enforces seizure, confiscation and condemnation orders covering products violating food. • Monitors and ensures compliance of manufacturers with requirements of current Good Manufacturing Practices (cGMP) and Hazard Analysis Critical Control Points (HACCP). 	
Implementation of Food Safety Systems	Department of Agriculture	Laws and Implementing Regulation Agriculture and Fisheries Modernization Act Meat Inspection Code Fisheries Act	Not fully implemented
	Department of Health	Food Drug and Cosmetics Act Sanitation Code Quarantine Act	
		Risk Analysis <ul style="list-style-type: none"> • Risk Assessment – HACCP implementation, adoption of CODEX food safety standards • Risk Management- scientifically based risk management decision • Risk Communication- transparent, alert system/product recalls for public notification. 	
		Precautionary Approach <ul style="list-style-type: none"> • Regulation of Pesticide • Inspection of raw materials / additive including suitability of packaging materials prior to issuance of License to Operate GMP implementation 	

Food Inspection and Certification	National Meat Inspection	HACCP Certificate	
	Bureau of Food and Drugs	License to Operate GMP Certificate HACCP Certificate Export Certificate Health Certificate	For Processed food only
	Bureau of Quarantine	GMP HACCP Certification to audited airline caterers	
Education and Training	Dept. of Agriculture- Bureau Agriculture and Agriculture Fisheries Product Standards National Meat Inspection Service	HACCP Training	
	Dept. of Trade and Industry- Phil. Technology Training Center	GMP and HACCP Training	
Information sharing	BFAD	BFAD Information Unit center for public information in case of alerts, product recalls and other food safety issues.	
Research and Development	Dept. of Science and Technology-Food & Nutrition Research Institute University of the Phil./UPNIH	Conduct research studies, collaborate with gov't. Regulatory bodies on researches in food.	
International Participation	Department of Agriculture Department of Health	CODEX, ACCSQ, Asean Experts Group, EU, Australian	
Consumer Participation			
Food Safety Control System	Food Safety Control System is implemented by two agencies Department of Agriculture	Legislation (Food Safety of Produce) GAP GHP Food Standards Laboratories Inspection Capacities Legislation Food Standards (Updating on process)	Not fully implemented - - - Needs upgrading Limited Implemented

	Department of Health	<p>Laboratories</p> <p>Inspection/Monitoring and Surveillance GMP</p> <p>HACCP</p> <p>Product Recalls Traceability Alert System</p>	<p>-Food, Drug & Cosmetics Act No clear Food Safety Policy</p> <p>-Needs enhancement</p> <p>-Needs strengthening Implemented to processed food industries</p> <p>-Seafood Processors -Implemented</p>
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Food Safety Councils/Committees

Name of Council	Member Organisations of Council Committee	Chair of Council Committee	Council Committee responsibilities	Council Committee programs
DOH Food Safety Committee	Member, Technical Working Group		Coordinate, facilitate within the health department food safety policies/issues	