



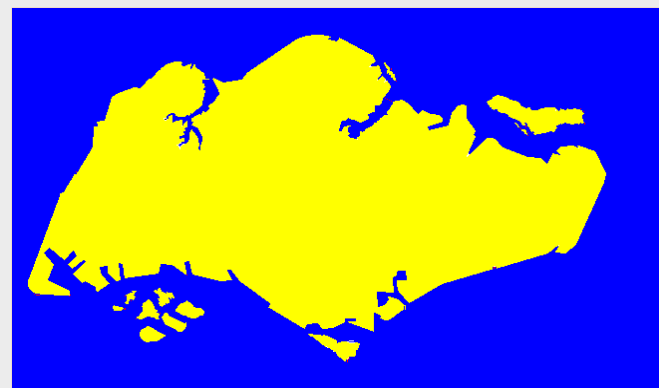
Overview of AVA's Food Safety Programme

Briefing Officer: Toh Wee Chi
Import and Export Regulatory Department
Quarantine and Inspection Group

Singapore's Food Safety Authority

Responsibility covers safety of all food

- Imported
- Locally manufactured
- Up to the point of retail
- A city state depending on imports & vulnerable to foodborne hazards
- Programme based on science & risk analysis approach



Vision, Mission and Values

Vision

Safe food, healthy animals and plants for Singapore; trusted and respected globally.

Mission

- Ensure a resilient supply of safe food;
- Ensure the health & safeguard the welfare of animals;
- Safeguard the health of plants;
- Facilitate agri-trade; and
- Nurture and inspire staff to be the best we can be!

Values



We strive to be the best in all that we do
We seek lifelong learning and continuous innovation



We value and nurture our staff
We care for our customers, community and the environment



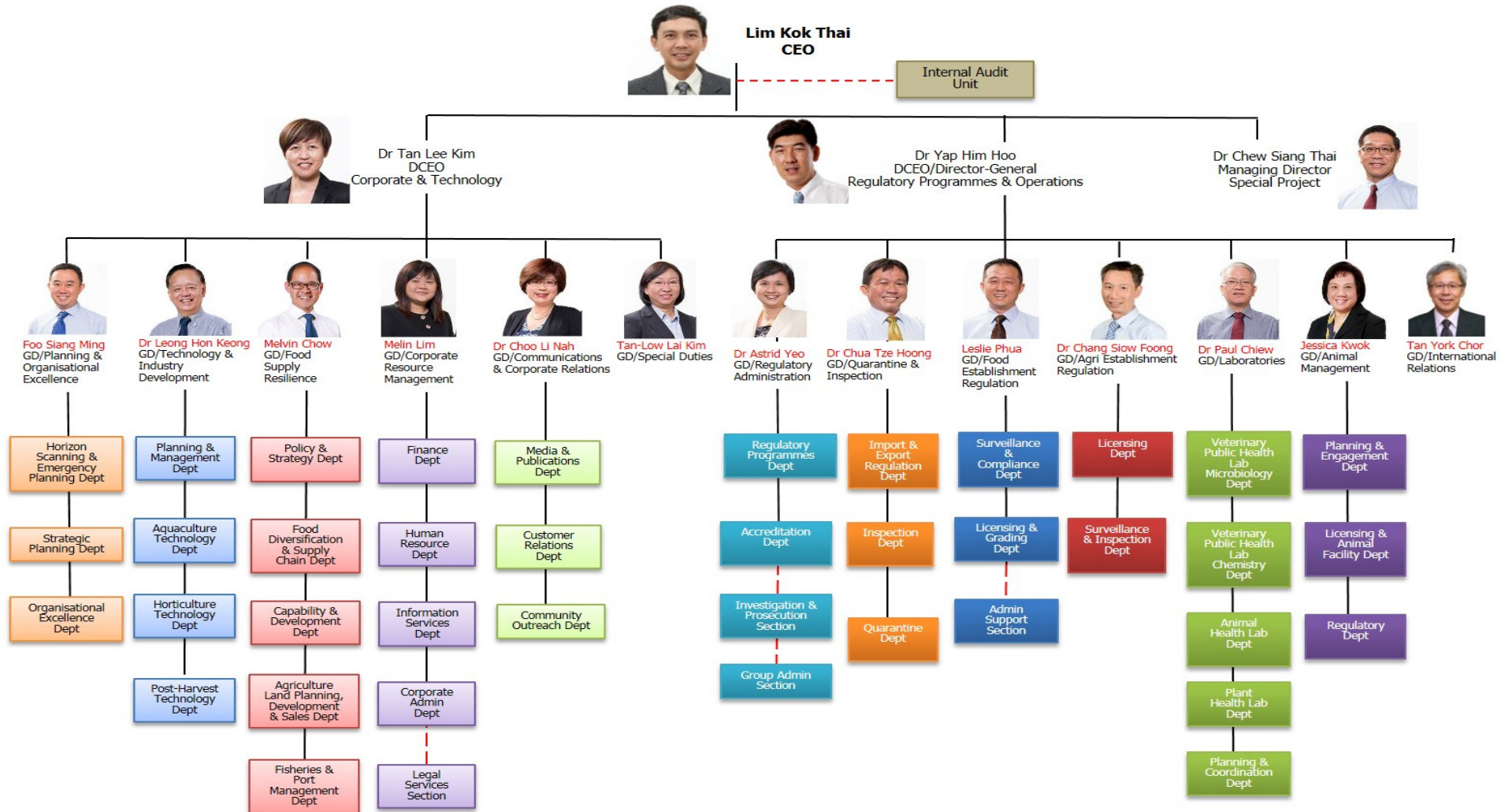
We serve with professionalism
We treat our customers fairly and honestly



We trust and respect each other
We work as a team and partner our stakeholders to achieve our goals



AVA ORGANISATION STRUCTURE



Legislations

- * Animals & Birds Act

- * Sale of Food Act
 - * Food Regulations
 - * Sale of Food (Food Establishments) Regulations

- * Wholesome Meat & Fish Act
 - * Wholesome Meat and Fish (Processing Establishments and Cold Stores) Rules
 - * Wholesome Meat and Fish (Slaughter-Houses) Rules
 - * Wholesome Meat and Fish (Transportation of Meat Products) Rules



Shared food safety responsibility

- Multi-agency collaborations (e.g. AVA-NEA-AVA One Health approach, joint investigations)
- Partnership with industry
- Public education



Accredit overseas sources

(poultry, pigs, meat & eggs)



Import requirements, inspect & test imports



Horizon scanning & early alert on overseas food safety/disease incidents

Integrated Food Safety System

Farm-to-Fork Risk Management

Regulate* at retail end

(e.g. restaurants, hawker, supermarkets)



Regulate local slaughterhouses, processing plants, food factories, & farms



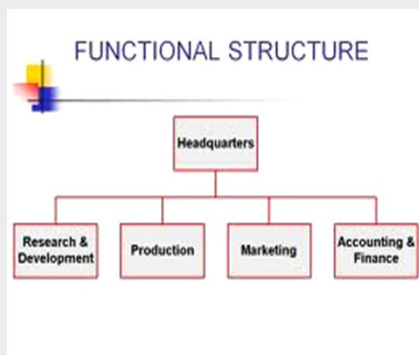
Surveillance of local farms

* By NEA

Accreditation

Two-stage process:

(1) Assessment of the country



> Structure of veterinary services



> Animal disease status



> Legislation controlling animal disease, establishment (e.g. slaughterhouse/ processing plant) & farm

National microbiological & residue control programme <



Accreditation

(2) Assessment of establishment & Farm

Establishment

- Construction and layout
- Facilities and equipment
- Operational procedures
- SOP, GMP, HACCP



Farm

- Location and structure
- Biosecurity and management
- Sanitation and hygiene
- Recording system on veterinary drugs & biologics

Import Requirements

Meat and meat products

- Licensing & permit requirement
- Only allowed from approved sources
- Veterinary health certificate
- All consignments subject to inspection

Fish and seafood products

- Licensing & permit requirement
- Fish – low risk
- Molluscan shellfish & cooked shellfish – high risk
 - shellfish sanitation programme
 - health certificate & inspection

Import Requirements

Fruit & Vegetables

- Licensing & permit requirement
- All consignments subject to inspection
- Labeling of receptacles
 - Name & address of the producer/exporter
 - Product description
 - Date of export
- Phyto-sanitary certificate for imports from South American Tropics countries

Import Requirements

Processed Foods

- Registration & permit requirement
- High risk products (infant formula, drinking water)
 - Supporting document (health certificate)
 - Inspection and/or Sampling
 - Release for sale
- Low risk products
 - Post-market surveillance

Import Suspension

- **Countries:**

- Outbreak of animal disease (e.g. AI, FMD, BSE)
- Serious food incidents (e.g. dioxin contamination)

- **Establishments:**

- Prohibited drug residues (e.g. nitrofurans)
- *Listeria monocytogenes* in ready-to-eat meat and fish products
- *E.coli* O157:H7 in beef and beef products
- Poor can seam overlaps
- *Salmonella enteritidis* in eggs

Border Control

- AVA border offices:
 - Tuas Land Checkpoint
 - Changi Animal and Plant Quarantine office, Changi Airfreight centre
- Immigration and Checkpoint Authority
 - Commercial consignments
 - Traveller bringing in items under AVA's purview
 - Parcel containing items under AVA's purview

Post Market Surveillance

- Market surveillance at retail
- Handle market feedback on food products
- Monitoring on news and alert on international food safety issues

Regulation of local food establishments

Regulates:

- Food processing factories
- Food establishments
- Food Storage Warehouses
- Slaughter-houses

Licensing/
Registration

Licensing requirements for a suitable site location, layout, process flow (based on GMP, HACCP)

Export Services

- Inspection of consignments +/- sampling
- Support issuance of export certificates
- Capability development
 - Industry
 - Within AVA

Grading/
Renewal

- Annual audit and grading assessment
- Platform to encourage upgrading of industry

Extension services

Surveillance and investigation

- Inspections and samplings to check on compliance
- Investigate complaints
- Scan for emerging food safety issues

Veterinary Public Health Laboratory

- Internationally recognized protocols
- New test capabilities for emerging hazards
- Rigorous quality assurance - International inter-laboratory proficiency testing scheme
- SAC-SINGLAS – ISO Guide 17025



Main functions

- Provides comprehensive testing capabilities in support of AVA's food safety mission
 - Import control
 - E.g. meat, eggs, seafood, infant formula & cereals, dairy products, fruits & vegetables, bottled water
 - Monitoring and surveillance programmes
 - E.g. supermarket retail food items, local farms (eggs, feed), local factories
- Provides testing services to other government agencies (e.g. NEA, MOH and PUB) and commercial companies (food processors, exporters and traders)

Multi Disciplinary Analytical Capabilities

A comprehensive range of analytical services covering

- Drug Residues
- Pesticide Residues
- Chemical Contaminants
- Food & Nutrition Chemistry
- Food-borne Toxins
- Food Microbiology
- GM food
- Food Authentication & Quality

Certification & International Bench Marking

- ISO/IEC 17025 accreditation under the Singapore Accreditation Council (SAC)
- Benchmarking through proficiency testing schemes of internationally renowned laboratories



Food Safety: A Shared Responsibility

Industry
Promote self-regulation



Food Safety: A Shared Responsibility



Consumers
Food safety
public education
programme



Exhibitions . Roadshows . Mascot Tours . Advertorials . Pamphlets





Agri-Food & Veterinary Authority

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Thank you